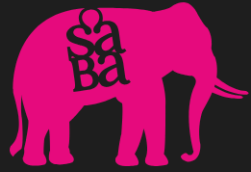




Sa
Ba

Corporate Brochure



About Saba

THAI & VIETNAMESE EATERIES

Indulge your senses in an authentic Thai dining experience at Saba.

Saba Thai & Vietnamese Eatery & Cocktail Bar was brought to life by Founder and Managing Director **Paul Cadden** and Executive Head Chef **Taweesak Trakoolwattana (Tao)**. The Saba group has grown since it first opened its doors in 2006, and currently consists of three restaurants- two in Dublin City Centre and one in Kildare Village, three Saba To Go takeaways in Rathmines, Deansgrange and Windy Arbour and two food trucks that travel around events and festivals year-round.

This culinary gem has not only captured the hearts of locals but has also earned prestigious awards for its exceptional Thai dishes and cocktails, as well as impeccable customer service.

SABA means 'happy meeting place', so our very first aim is to provide happy experiences and memories for our customers. You can expect a unique experience every time to walk through our doors, where you are greeted with warmth and treated with care.

As a 'happy meeting place', we're about good times, both in our restaurants and in the community beyond. That's why we work with such passion – with the positivity you feel once you step inside the door.



Locations

SABA

BAGGOT STREET

22 BAGGOT STREET UPPER, BALLSBRIDGE, D04 W5R2



SABA

SOUTH WILLIAM STREET

7 SOUTH WILLIAM STREET, DUBLIN 2, D02 CV65



SABA

KILDARE VILLAGE

KILDARE, NURNEY ROAD, CO. KILDARE, R51 R265



The background image shows the exterior of a building at night. A red awning with the text 'SABA SOUTH WILLIAM STREET' in white capital letters is visible. To the left, a large glass window reflects the street and has a sign that says 'HAPPY MEETING PLACE' with a plant illustration. A vertical red pillar stands in front of the entrance. A framed poster with geometric patterns and the text 'SOUTH WILLIAM STREET' is on the wall to the right.

SABA

SOUTH WILLIAM STREET

7 SOUTH WILLIAM STREET, DUBLIN 2, D02 CV65



Saba South William Street is located in the heart of Dublin City Centre, on the bustling pedestrian street of South William, just a stone's throw from the famous Grafton Street.

Nestled among the high-street shops, our location is the perfect central spot for any corporate celebration. It is a central location for your guests to get to, with ample public transport and taxis in the area.

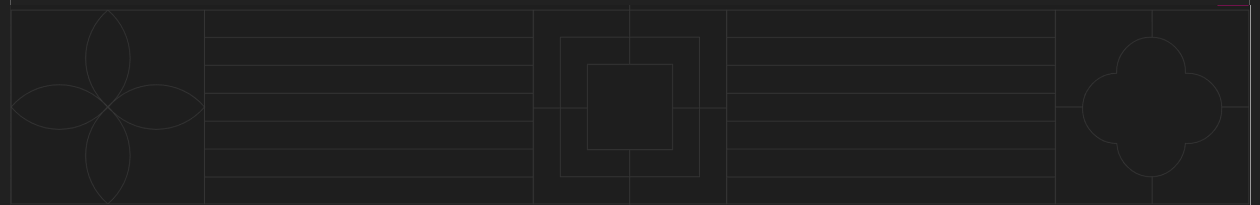


Saba South William Street, with its glass conservatory ceiling and red brick walls, gives an open and welcoming atmosphere. It is the perfect location for banquet-style table set-ups or private booths and can *cater for small or large groups*.

Saba South William Street is also available for exclusive hire and is equipped for any live entertainment from a live DJ to an acoustic singer.

Saba South William Street exclusive hire *capacities*:

- Seated: 140 persons
- High-top bar area: 18-24 persons



The background image shows the interior of the SABA restaurant. It features a dimly lit space with a dark ceiling and walls. The walls are adorned with framed black and white portraits and other artwork. The floor is made of dark wood. In the foreground and middle ground, there are several rectangular tables set with white tablecloths, glassware, and cutlery. Red tufted leather banquettes line the walls, providing a cozy seating area. The overall atmosphere is sophisticated and intimate.

SABA BAGGOT STREET

7 SOUTH WILLIAM STREET, DUBLIN 2, D02 CV65



Saba Baggot Street is located on Upper Baggot Street, on the banks of the Grand Canal, a short distance from the Aviva, RDS Stadium, Bord Gais and National Concert Hall making Saba the perfect spot before or after a game or concert.

Saba Baggot Street can cater for *small to large groups, as tables can be set up in banquet or cluster style.*

This side of town is conveniently located to the Luas, Dart, many bus routes and a busy spot for taxis, meaning you can ensure your guests get home safely after a wonderful celebration.



Saba Baggot Street is home to *The Secret Garden*, which is our *private heated outdoor terrace*, with a retractable roof. The space has a private bar, festoon lighting, stunning graffiti artwork by Subset, and a DJ booth, making it the perfect setting for any celebration.

Both Baggot Street and The Secret Garden are available for *exclusive hire* and can cater for a seated occasion or can be set up with tall tables for a more casual vibe.

Saba Baggot Street exclusive hire *capacities*:

- Seated: 65 persons
- Standing: 80 persons
- Secret Garden seated: 50 persons
- Secret Garden standing: 80 persons

Saba Secret Garden



A photograph of the interior of the SABA restaurant in Kildare Village. The space is bright and modern, featuring large arched windows on the left wall. The ceiling is high with exposed wooden beams and several large, black, bowl-shaped pendant lights hanging in a row. The floor is light-colored wood. The seating includes dark wooden tables with orange upholstered chairs, and a long orange leather booth along the right wall. The overall atmosphere is clean and contemporary.

SABA

KILDARE VILLAGE

Kildare Village, Nurney Road, Co, Kildare



Saba Kildare Village is the newest restaurant at the shopping outlet in Kildare. It is conveniently located at the entrance to the Village with indoor and terrace seating available, as well as the private function room- Club Saba.

Expanding over two floors, the high ceiling and open space create a buzzing and welcoming atmosphere. The tables can be set up in a variety of styles from private booths, and long banquet tables to clusters. The room is equipped for any entertainment from a live DJ or band so that your guests have a celebration to remember.



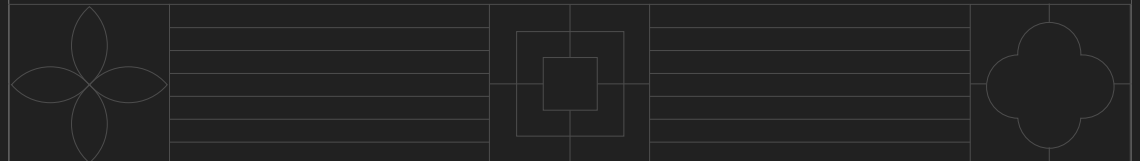
Club Saba



Along with the outdoor terrace, Saba Kildare is also home to *Club Saba*, our private function room. *Club Saba* is equipped with a private bar and is located on the second floor, separate from the restaurant, adding extra privacy. It can be rented for business meetings, cocktail masterclasses, wine tasting, and private dining.

Saba Kildare Village exclusive hire *capacities*:

- Seated: 130 persons
- Outdoor terrace: 45 persons
- Club Saba seated: 24 persons
- Club Saba standing: 50 persons



Club Saba

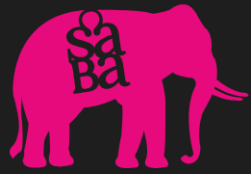


Terrace



SABA

CORPORATE CATERING



Corporate Catering

SABA CATERING MENU

At Saba, we believe in healthy ingredients, fresh produce and delicious flavour. We don't compromise on quality, and guarantee restaurant-quality food direct to your event. Our *award-winning chefs* have crafted various menus to suit any dietary requirements and are suitable for any event. Whether it's a *casual gathering or a formal event*, Saba has you covered.

If you would like to curate your menu please do not hesitate to contact us and we will be happy to work to your requirements.
72-hour minimum order notice.

Please note our prices are subject to change. Offerings may vary based on seasonal availability

Contact sales@sabadublin.com

Packages & Pricing

Type 1

CLASSIC MENU

€135 - 10 PERSON (7 PIECE PP)



Type 2

SIGNATURE MENU

€145 - 10 PERSON (7 PIECE PP)



Type 3

PRESTIGE MENU

€155 - 10 PERSON (7 PIECE PP)



Contact sales@sabadublin.com

CLASSIC MENU

POR PIA THOD

Freshly rolled in-house daily, filled with shredded cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served with sweet chilli dipping sauce (A: 1,5,7 - wheat)

SATAY GAI

Grilled aromatic chicken skewers smothered with a rich peanut sauce
(A: 1,2,5,6,7,8,10,11 - wheat)

THAI VEGETABLE SAMOSAS

Crispy golden pastry pockets filled with a mix of spiced vegetables, Thai herbs, curry powder and a hint of chilli for a subtle kick. Served with a sweet chilli dipping sauce (A: 1,6 - Wheat)

SABA CHICKEN WINGS

Succulent slow-roasted wings coated in luscious soy, honey, and sesame glaze which makes them zesty, tangy and sticky. Served with a tamarind dip. (A: 1,6,11,14 - wheat)

VILLAGE POTSTICKERS

Crispy chicken and vegetable potstickers filled with vegetables, garlic, ginger and lemongrass served with soy ginger dipping sauce (A: 1,6,11 - wheat)

SPICY TOFU POPCORN** [VEGAN]

Fresh tofu with carrots, spring onions and coriander make this is a delicious dish that combines crispy, popcorn style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

SIGNATURE MENU

CRISPY TOFU SUMMER ROLLS (GOI CUON) [GF]

Crispy tofu wrapped with rice paper, vermicelli, cucumber, lettuce, pickled carrots, daikon, and mint. Served with our peanut and sweet chilli dipping sauce (A: 1,5,6,9,11,12 - wheat)

SUN-DRIED PORK**

Crispy pork with palm sugar, soy sauce and white sesame seeds deep fried and served with hot fermented chilli sauce (A: 1,4,6,12,14 - wheat)

SABA CHICKEN WINGS

Succulent slow-roasted wings coated in a luscious soy, honey, and sesame glaze. Served with a tamarind dip (A: 1,6,11,14-wheat)

VILLAGE POTSTICKERS

Crispy chicken and vegetable potstickers filled with vegetables, garlic, ginger and lemongrass, served with a soy ginger dipping sauce (A: 1,6,11 - wheat)

SPICY TOFU POPCORN** [VEGAN]

Fresh tofu with carrots, spring onions and coriander makes this a delicious dish that combines crispy, popcorn-style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

POR PIA THOD

Freshly rolled in-house daily, filled with shredded cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served with sweet chilli dipping sauce (A: 1,5,7 - wheat)

THAI VEGETABLE SAMOSAS

Crispy golden pastry pockets filled with a mix of spiced vegetables, Thai herbs, curry powder and a hint of chilli for a subtle kick. Served with a sweet chilli dipping sauce (A: 1,6 - Wheat)

PRESTIGE MENU

BUTTERFLY TIGER PRAWNS [GF]

Juicy tiger prawns coated in crispy coconut flakes and fried to golden perfection. Accompanied by a tangy chilli dip and lime (A: 1,6,11- wheat)

SATAY GAI

Grilled aromatic chicken skewers smothered with a rich peanut sauce (A: 1,2,5,6,7,8,10,11 - wheat)

SPICY TOFU POPCORN** [V]

Fresh tofu with carrots, spring onions and coriander makes this a delicious dish that combines crispy, popcorn-style bites with a unique chilli caramel dipping sauce (A: 1,3,11,12 - wheat)

THAI STYLE ARANCINI BALLS

Thai arancini balls are crispy, deep-fried rice balls infused with Thai flavours of lemongrass, lime, chilli, ginger and coconut milk. (A: 1,2,3,4 - wheat)

THAI FISH CAKES

A delightful blend of minced fish, red curry paste, kaffir lime and green beans fried to perfection and served with a sweet chilli sauce. (A: 1,2,3,4,5 - wheat)

POR PIA THOD

Freshly rolled in-house daily, filled with cabbage, wood ear mushrooms, carrots and glass noodles. One rolled they are deep-fried to golden perfection and served sweet chilli dipping sauce (A: 1,5,7 - wheat)

SUN-DRIED PORK**

Marinated pork with palm sugar, soy sauce, and white sesame seeds, deep fried and served with hot chilli sauce [1,4,6,12,14]

VEGAN & PLANT-BASED OPTIONS

VEGETABLE PARCELS [VEGAN]

Crispy, golden-brown pastry filled with a delightful mixture of finely chopped seasonal vegetables, aromatic spices, and herbs. [1]

SPICY TOFU POPCORN** [VEGAN]

Fresh tofu with carrots, spring onions and coriander popcorn style with a chilli caramel sauce [1,3,11,12]

CRISPY TOFU SPRING ROLLS [GLUTEN FREE]

Crispy Tofu wrapped with rice paper, vermicelli, cucumber, lettuce, pickled carrots, daikon, and mint. Served with our peanut & sweet chilli dipping sauce. [1,5,6,9,11,12]

VEGAN YELLOW CURRY

With onions, potatoes, mixed vegetables and crispy shallots, with baby corn, carrot, broccoli, bok choy, Chinese leaf, sweet potato, onions and potatoes.

VEGAN XAO HAO LO

Button mushrooms, baby corn, carrot, broccoli, bok choy, Chinese leaf, snow peas and cashew nuts. [1,6,8]

VEGAN PHAD PRIK SOD

With baby corn, carrot, broccoli, bok choy, Chinese leaf, chillies, onions, peppers, mushrooms and sweet basil. [1,6]



HOT BUFFET

STARTING PRICE FROM €15.95 PP

BEEF OR PRAWN €17

MASSAMAN CHICKEN* [GF]

A curry with mythical origins...and legendary flavour! Potatoes and onions simmered in coconut milk and perfumed with cardamom, cinnamon, star anise and crushed peanuts (A: 2,4,5)

CRISPY CHILLI CHICKEN

Juicy crispy chicken with cashew nuts, sugar snap peas, spring onions, and carrots in a delicious sweet chilli sauce (A: 1,3,6,8,14 - wheat)

CHICKEN PHAD KHING

A zingy stir fry with ginger, chestnut mushrooms, spring onions, baby corn and peppers (A: 1,6,14 -wheat)

PHAD PRIK SOD CHICKEN

This stir fry has a good kick with birds s-eye chillies, onions, peppers, mushrooms and sweet basil. (A:1,6,14 - Wheat)

VEGAN VEGETABLE YELLOW CURRY

An aromatic mild curry with onions, baby corn, carrots, broccoli, Pak choi, Chinese leaves, potatoes and crispy shallots.

VEGAN XAO HAO LO

Wok fried button mushrooms, baby corn, carrots, broccoli, Pak choi, Chinese leaves, snow peas and cashew nuts
(A: 1,6,8 - wheat)

All served Thai Jasmine Rice



DESSERTS

Macarons mixed flavours

Les Carolines mixed flavours

Les Chouchouc mixed flavours

Les Tartes mixed selection

*(Pear & chocolate, Praline, Apple Vanilla,
Lemon, Caramel Almond)*



EVENT ADD-ONS

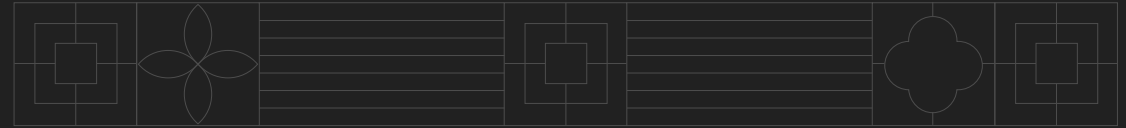
Enhance the uniqueness of your event with our selection of **add-on services**. Whether you desire an on-site mixologist crafting delightful cocktails throughout the night or dedicated wait staff to seamlessly serve and tidy up, Saba has all the elements to make your occasion truly unforgettable

If you would like us to go to your home or office with Hot Chafing Dishes, Crockery, Cutlery, Napkins etc, to set up for you; our charge is €2 per person extra.

If you would like one of our professionals to come to your home or office to serve your guests and let you enjoy your day; our charge is €25 per hour (minimum of 2 hours).

Let one of our award-winning mixologists create delicious concoctions. Bringing your event or gathering to the next level. our charge is €50 per hour (minimum of 2 hours).

SABA
EXPERIENCES

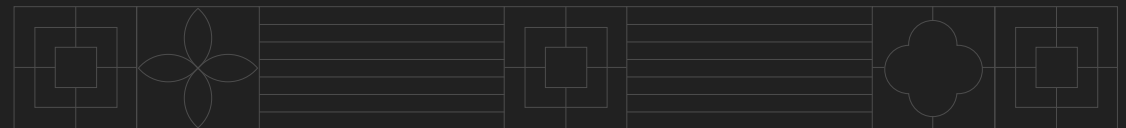


COCKTAIL MASTERCLASSES

Treat your staff to a *cocktail masterclass* with one of our award-winning mixologists. Your guests will learn how to make and shake some delicious cocktails and then get to sit back to sip and savour them!

This is a hands-on experience where the bartender will show various techniques and advise on flavour combinations. Non-alcoholic and non-gin cocktails options are available just let us know at the time of booking.

Platters of food can be served during the masterclass or dinner in Saba afterwards.





COOKING DEMONSTRATION

Spice up your events with an unforgettable *Thai Cooking Demonstration* in Saba.

Our expert chef will guide you through this live cooking demonstration, revealing the intricacies of traditional Thai cooking techniques and the artful balance of sweet, sour, salty, and spicy flavours that define this culinary tradition.

Our cooking demonstrations are the perfect way to get your team bonding and mingling out of the office. Let the joy of cooking bring your team together in a memorable and flavorful experience.



RESTAURANT TAKEOVER

The Secret Garden is the perfect space for a *brand takeover*. The space allows for your company's branding to transform the space, creating an unforgettable experience for your guests. From the moment they step into the garden, your brand will be seamlessly integrated into the ambience, the menu, and the overall atmosphere.

Saba can customise the food offering to suit your event- from finger food, a hot buffet or a sit-down dinner, we will work with you on the menu to ensure it resonates with your brand. We can also arrange a champagne reception, cocktail hour and a fully stocked and staffed private bar.



EXPERIMENTAL EVENTS

Saba is the perfect setting for any *experiential activations* so you can watch your brand come to life in an immersive and unforgettable way. Our versatile spaces are the perfect backdrop for your creative vision, allowing you to captivate your audience with a unique brand experience.

Saba can customise the food offering to suit your event- from finger food, a hot buffet or a sit-down dinner. We also offer a champagne reception, cocktail hour and a fully stocked and staffed private bar.

Whether you're launching a product, hosting an event, or creating a brand experience, Saba offers the flexibility and ambience to make your vision a reality.



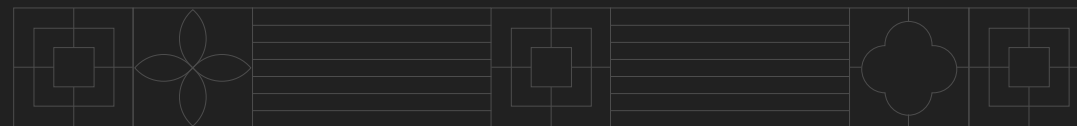
FOOD TRUCKS

Planning a large company party and want to seamlessly feed while impressing your guests?

Our Saba Food Trucks are available for exclusive hire.

Tailor the menu to suit your event perfectly, and enjoy the convenience of hot, freshly cooked food served in our eco-friendly biodegradable packaging. Make your event truly exceptional and leave a lasting impression on your guests by having the Saba food trucks present.

Minimum hire- 250 people

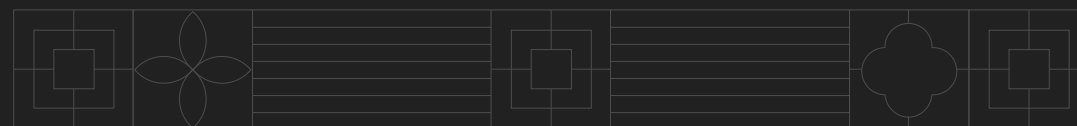


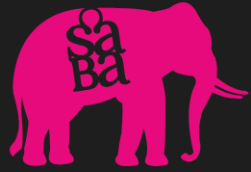
GIFT CARDS

Looking for the perfect gift or reward to give staff? Our *Saba gift cards* are the perfect solution! These versatile cards can be redeemed in any of our *Saba restaurants or Saba To Go takeaways*.

Choose the convenience of physical gift cards delivered by post or opt for our e-vouchers sent directly via email. For larger corporate orders, we specialise in managing the process seamlessly, ensuring each of your staff or clients receives the perfect gift card tailored to their preferences.

Elevate your gifting experience with Saba.





Friends of Saba

SAMPLE OF OUR EXCLUSIVE MEMBERSHIPS BENEFITS

By signing up to our *Friends of Saba Corporate Database*, we have a range of exclusive perks you can avail of.

10% off orders in Saba restaurants

10% Saba To Go takeaway

10% off in the Kildare Village shopping outlet

Priority Reservations

Exclusive venue hire

Access to Meeting Spaces and Amenities:

Dedicated Reservation Team

Flexible Payment Options



Gallery

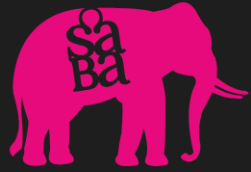


South William Street



Kildare Village





Contact Us

SABA HAPY MEETING PLACE

To inquire about booking or renting a venue, please reach out to us at:

Email: sales@sabadublin.com or

call (01) 679 2000

For corporate catering services, Get in touch with us today at
sales@sabadublin.com

CHECK US OUT:

www.sabadublin.com

Instagram: [@sabarestaurantdublin](https://www.instagram.com/sabarestaurantdublin)
[@sabatogo](https://www.instagram.com/sabatogo)

Facebook - [Facebook.com/SabaRestaurant](https://www.facebook.com/SabaRestaurant)
[Facebook.com/SabaToGo](https://www.facebook.com/SabaToGo)