



## GROUP DINING MENUS

# FREQUENTLY ASKED QUESTIONS:



## DO YOU OFFER A PRIVATE EVENT SPACE?

— At Almyra, we have a semi-private event space. It holds up to 36 people seated and 36 standing. For groups of 13 to 16, you can dine in our main dining room with a fixed menu or ala carte. Groups of 17 to 20 can dine in our main dining room with a prix fixe menu.

*Required Minimums For Semi Private Dining Room:*

*Sunday-Thursday \$2,000 (before tax, admin fee and gratuity)*

*Friday-Saturday \$4,000 (before tax, admin fee and gratuity)*

*To Dine with a group over 13 guests in our Main Dining Room:*

*We require a \$55 minimum spending per guest before taxes and dining fee*

## HOW MUCH WILL A FULL VENUE BUYOUT COST?

— A full buyout varies on the time and date of the event. Almyra can provide you with this amount. Amounts vary based on day of week and month of the year.

## CAN WE HAVE OUR OWN DJ PLAY MUSIC AT OUR EVENT, OR CAN WE MAKE OUR OWN PLAYLIST?

— Due to the semi-private format, your event will share the same audio that Almyra is playing at that time. Therefore, only a full venue buyout will permit your own audio to be played. The restaurant has a in house DJ each Friday and Saturday evening 9pm to 12am.

## DO YOU OFFER VALET PARKING?

— We do not offer valet parking. There is a parking garage next to the restaurant.

## WHAT ARE THE PRIVATE DINING FEES?

— Food, beverages, and other services provided by Almyra will be subject to state and local taxes along with a 24% private dining fee. This consists of a 20% gratuity that will be distributed to the servers, bartenders, and support staff. This fee also includes a 4% administrative fee on the grand total, which does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders. It is a non-negotiable fee.

## WHEN IS MY FINAL GUEST COUNT DUE?

— The final guaranteed amount must be confirmed 2 days prior to event. The final guest count is to be charged unless exceeded on the day of your event. If you fail to provide a final guest count, it will be based on the confirmation letter.

## WHEN IS MY MENU SELECTION DUE?

— Menus must be confirmed at least 2 weeks prior to a booked event with a banquet order form requiring your signature. All of our menus can be customized specifically for your event.

## WHAT IS YOUR CANCELLATION POLICY?

— A cancellation fee will be charged to the card listed on your confirmation letter. Please refer to your confirmation letter for our policy.

## CAN I BRING A CAKE?

— Yes, we charge a \$3 per person cake cutting fee.

# HOR D'OEUVRES MENU

***PASSED OR STATIONED for 2 Hours***

***Choice of 5***

***\$28 per person***

## **SPANAKOPITA MANTI**

*spinach, feta, leeks, tzatziki*

## **WAGYU DUMPLINGS**

*beef, feta, onion, lemon-mint yogurt*

## **CRISPY RICE**

*tuna, avocado, olive*

## **CHEESE KADAIFI**

*shredded phyllo, lemon honey*

## **PETITE MUSHROOM SKEWERS**

*marinated mushrooms, miso vinaigrette*

## **PETITE CHICKEN KOFTA SKEWERS**

*ground chicken, za'atar, onion, apricot*

## **PETITE SHRIMP SKEWERS**

*metaxa, onion, cherry tomato*

***Choice of 7***

***\$38 per person***

## **PETITE SALMON SKEWERS**

*ladolemono, cherry tomato*

## **PETITE FILET SKEWERS (+\$3 per person)**

*red pepper, caper, chimichurri*

## **LAMB LOLLIPOPS (+\$5 per person)**

*herb marinated, tzatziki*

***STATIONED for 2 Hours***

## **SPREADS**

***\$15 per person***

*spicy feta, smoked eggplant, Santorini fava, beet & pistachio,  
edamame hummus, served with pita and vegetable crudité*

## **GRILLED MEZEDES**

***\$18 per person***

*Roasted zucchini, eggplant, red and yellow bell peppers, carrots, and red onion served  
with feta, kefalograviera, and manouri cheeses, assorted olives, dolmades, toasted  
pita, and tzatziki*

# GROUP DINING MENU 1

***\$55 PER PERSON PLUS SALES TAX & GRATUITY***

**Served Family Style**



## MEZZE

### SPREADS

*spicy feta, smoked eggplant, Santorini fava, beet & pistachio, edamame hummus, served with pita and vegetable crudité*

### SPANAKOPITA

*spinach, feta, leeks, tzatziki*

### WAGYU DUMPLINGS

*beef, feta, onion, lemon-mint yogurt*

## SALAD

### CRETAN VILLAGE

*tomato, feta, red onion, dakos*

### ROMAINE

*dill, feta, phyllo*

## KEBABS

### CHICKEN

*ground chicken, onion, za'atar, apricot*

### SALMON

*tomato, cucumber, lemon*

### MUSHROOM KEBAB

*marinated mushrooms, togarashi hummus*

## SIDES

### ***SELECT 3***

### HORTA

### CRISPY POTATO FRIES

### BRUSSEL SPROUTS

### BASMATI RICE

### GRILLED VEGETABLES

## DESSERT

### CHEF'S SELECTION

### SERVED FAMILY STYLE

# GROUP DINING MENU 2

***\$75 PER PERSON PLUS SALES TAX & GRATUITY***

**Mezze & Salad Served Family Style with Plated Entree**

## MEZZE

### SPREADS

*spicy feta, smoked eggplant, Santorini fava, beet & pistachio, edamame hummus, served with pita and vegetable crudité*

### SPANAKOPITA

*spinach, feta, leeks, tzatziki*

### WAGYU DUMPLINGS

*beef, feta, onion, lemon-mint yogurt*

### CHEESE SAGANAKI

*kefalograviera cheese, ouzo-honey emulsion*

### LAMB RIBS

*tare, sesame, Greek-style ranch*

## SALAD

### CRETAN VILLAGE

*tomato, feta, red onion, dakos*

### ROMAINE

*dill, feta, phyllo*

## ENTREÉS

### CHOICE PER PERSON

### LAVRAKI

*European sea bass, lemon, capers, horta*

### CHICKEN

*feta brined, lemon, basmati rice*

### SHORT RIB

*tomato, orzo, feta*

### MUSHROOM KEBAB & BASMATI RICE

*marinated mushrooms, togarashi hummus, shaved brussels  
miso vinaigrette*

## DESSERT

### CHEF'S SELECTION

### SERVED FAMILY STYLE

# GROUP DINING MENU 3

***\$95 PER PERSON PLUS SALES TAX & GRATUITY***

**Mezze & Salad Served Family Style with Plated Entree**

## SPREADS

*spicy feta, smoked eggplant, Santorini fava, beet & pistachio, edamame hummus, served with pita and vegetable crudité*

## MEZZE

### DUO TARTARE

*salmon, tuna, taro chips*

### CRISPY RICE

*tuna, avocado, olive*

### CHARRED OCTOPUS

*fava, capers, pickled shallots*

### CHEESE SAGANAKI

*kefalograviera cheese, ouzo-honey emulsion*

### SPANAKOPITA

*spinach, feta, leeks, tzatziki*

## SALAD

### CRETAN VILLAGE

*tomato, feta, red onion, dakos*

### ROMAINE

*dill, feta, crispy phyllo*

## ENTRÉES

### ***CHOICE PER PERSON***

### LOBSTER PASTA

*paccheri, tomato, chili, breadcrumbs*

### CHICKEN

*feta brined, lemon, basmati rice*

### LAMB CHOPS

*herb marinated, layered potato fries*

### CHILEAN SEA BASS

*soy, sherry-truffle vinaigrette, horta*

### MUSHROOM KEBAB & BASMATI RICE

*marinated mushrooms, togarashi hummus, shaved brussels miso vinaigrette*

## DESSERT

### CHEF'S SELECTION

### SERVED FAMILY STYLE

# BEVERAGE MENUS & CONTACT

*PLUS SALES TAX & GRATUITY*

## 2 HOUR BEER & WINE

*\$30 PER PERSON FOR 2 HOURS (Each additional hour is \$15 per guest)*

SELECT HOUSE REDS, WHITES, & ROSE

HOUSE SPARKLING WINE

ASSORTED BEER

## 2 HOUR BEER, WINE, & LIQUOR

*\$50 PER PERSON FOR 2 HOURS (Each additional hour is \$25 per guest) \*No shots\**

VODKA (Tito's, Stateside)

RUM (Bacardi & Captain Morgan)

GIN (Tanqueray & Bombay Sapphire)

WHISKEY (Jack Daniels, Makers Mark, Dewars)

TEQUILA (Espolon, Casamigos)

ASSORTED BEER

SELECT HOUSE REDS, WHITES, & PROSECO BY THE GLASS

ASSORTED BEER

SODA

SELECT SPECIALTY COCKTAILS

## CONSUMPTION

*Your guests are invited to order any beverage of their choice, and each will be added to the final bill.*

## CONTACT US:

**(215) 735-7700**

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**almyrarestaurant.com**

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