

ALMYRA

MODERN GREEK

SPECIAL EVENTS

267-876-7070

1636 Chancellor Street Philadelphia, Pa 19102

FREQUENTLY ASKED QUESTIONS:



DO YOU OFFER A PRIVATE EVENT SPACE?

— *At Almyra we do have a semi-private event space. It holds up to 36 people seated and 50 standing. For groups of 14 or less you can dine in our main dining room with a fixed menu or ala carte.*

Min. For Space : Sunday-Thursday \$2,000 (before tax and tip)

Min. For Space : Friday-Saturday \$4,000 (before tax and tip)

HOW MUCH WILL A FULL VENUE BUY OUT COST?

— *A full buy out varies on the time and date of the event. Almyra can provide you with this amount.*

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 on a full venue buy out will permit your own audio to be played.*

DO YOU OFFER VALET PARKING?

— *We do not offer Valet Parking. There is a SP+ parking garage next to the restaurant.*

CAN I BRING A CAKE?

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

WHAT ARE THE PRIVATE DINING EVENT FEES?

— *Food, beverages, and other services provided by Almyra will be subject to state and local taxes along with a 24% private dining fee which consists of: suggested 20 gratuity that will be distributed to the servers, bartenders, and support staff. You can add or subtract gratuity on the day of your event. A 4% administrative fee on the grand total. This fee 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 to be charged unless exceeded day of. If you fail to provide guest count we will go based on the confirmation letter.*

WHEN IS MY MENU SELECTION DUE?

— *Menus must be confirmed at least 2 weeks prior to 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?

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

GROUP MENU

\$55 PER PERSON PLUS SALES TAXES & FEES



MEZEDES

To be served family style:

SPANAKOPITA MANTI
spinach, feta, leeks, tzatziki

BIFTEKI DUMPLINGS
beef, feta, lemon-mint yogurt

GREEK SALAD
tomato, red onion, feta mousse, dakos

ROMAINE
dill, feta, crispy phyllo

ENTREES

Guest to select one of the following:

LAVRAKI
*European seabass, ladolemeno, capers,
served with horta*

CHICKEN KOFTA
*za'atar, onion, apricot, served with a side of
basmati rice*

PASTA ala GRECCA
*Linguine pasta, oven roasted tomato sauce,
sauteed spinach and feta cheese*

SHORT RIB
braised beef, feta mashed potatoes, panko

DESSERT

SERVED FAMILY STYLE

TRADITIONAL GREEK DESSERTS



BEVERAGES

COFFEE & TEA INCLUDED

GROUP MENU

\$65 PER PERSON PLUS SALES TAXES & FEES



MEZEDES

To be served family style:

SPREADS (3)

whipped feta, smoked eggplant, edamame hummus

SPANAKOPITA MANTI

spinach, feta, leeks, tzatziki

MUSSELS

Mussels sauteed in tomato sauce with feta and crispy pita

CHEESE SAGANAKI

Pan fried kefalograviera cheese

GREEK SALAD

tomato, red onion, feta mousse, dakos

ROMAINE

dill, feta, crispy phyllo

ENTREES

Guest to select one of the following:

LAVRAKI

European seabass, ladolemeno, capers

HALF CHICKEN

herb brined, lemon, basmati rice

SHORT RIB

braised beef, feta mashed potatoes, panko

PASTA ala GRECCA

Linguine, oven roasted tomato sauce, sauteed spinach and feta cheese

DESSERT

SERVED FAMILY STYLE

TRADITIONAL GREEK DESSERTS



BEVERAGES

COFFEE & TEA

GROUP MENU

\$75 PER PERSON PLUS SALES TAXES & FEES



MEZEDES

To be served family style:

SPREADS (3)

whipped feta, smoked eggplant, edamame hummus

SPANAKOPITA MANTI

spinach, feta, leeks, tzatziki

CHEESE SAGANAKI

Pan fried kefalograviera cheese

OCTOPUS

fava, capers, vinaigrette

GREEK SALAD

tomato, red onion, feta mousse, dakos

ALMYRA SALAD

Cucumbers, hearts of palm, kefalograviera, and olives in miso honey vinaigrette

ENTREES

Guest to select one of the following:

LAVRAKI

European seabass, ladolemeno, capers

HALF CHICKEN

herb brined, lemon, basmati rice

PASTA ala GRECCA

Linguine, oven roasted tomato sauce, sauteed spinach and feta cheese

LAMB CHOPS

Herb marinated Australian lamb chops, fresh herbs, served with tzatziki and layered potatoes

DESSERT

SERVED FAMILY STYLE

TRADITIONAL GREEK DESSERTS



BEVERAGES

COFFEE & TEA

GROUP MENU

\$85 PER PERSON PLUS SALES TAXES & FEES

MEZEDES

To be served family style:

SPREADS (5)

whipped feta, smoked eggplant, Santorini fava, beet, edamame hummus

DUO TUNA TARTARE

Diced yellowfin tuna and salmon, avocado, soy honey dressing

CRISPY RICE

tuna, avocado, olive

OCTOPUS

fava, capers, vinaigrette

CHEESE SAGANAKI

pan fried kefalograviera cheese

GREEK SALAD

tomato, red onion, feta mousse, dakos

ALMYRA SALAD

Cucumbers, hearts of palm, kefalograviera, and olives in miso honey vinaigrette

ENTREES

Guest to select one of the following:

LOBSTER PASTA

Linguini with creamy tomato lobster sauce, chili, butter poached lobster

HALF CHICKEN

herb brined, lemon, basmati rice

LAMB CHOPS

Australian lamb chops grilled served with tzatziki and layered fries

CHILEAN SEA BASS

soy, sherry-truffle vinaigrette, horta

PAPOUTSAKIA

Roasted eggplant served with vegetable skewer topped with tomato sauce and feta cheese

DESSERT

SERVED FAMILY STYLE

TRADITIONAL GREEK DESSERTS

BEVERAGES

COFFEE & TEA

RECEPTION MENU

HORS D'OEUVRES

We recommend 1 piece per person of your selections below:

Per Dozen Vegetarian

SPANAKOPITA MANTI \$20
spinach, feta, leeks, tzatziki

TIROPITES \$20
Ricotta, feta cheese wrapped in phyllo dough

CUCUMBER CIRCLES \$12
Cucumbers topped with Greek Spreads

SPREADS (per Pint)

(1 pint feeds 15-20) \$35 each

Tirokafteri
Whipped spicy feta

Smoked Eggplant
Eggplant and labneh

Fava
Fava bean, saffron, shallots, oil and lemon

Patzaria
Beets and labneh

Edamame Hummus
Edamame, chickpeas, garlic, tahini

Per Dozen Meat

BIFTEKI DUMPLINGS \$22
Pan seared beef and feta dumplings

LAMB LOLLIPOPS \$80
Grilled served with tzatziki

MINI CHICKEN KOFTA \$34
Marinated Ground Chicken served with tzatziki

MINI BEEF KOFTA \$34
Ground Beef and Veal served with tzatziki

PLATTERS

1 platter feeds 15-20

VEGETABLE CRUDITE \$250
Cucumbers, peppers, carrots, celery served with tzatziki

CHEESE PLATTER \$300
Feta, Manouri, Kefalograviera served with honey, almonds, cherries, fried and grilled pita bread

MEAT & CHEESE PLATTER \$350
Prosciutto, salami, Feta, Kefalograviera served with honey, almonds, cherries, fried and grilled pita bread

Per Dozen Seafood

CRISPY RICE \$55
Tuna, avocado, crispy rice olive tapenade

SHRIMP KADAIFI \$70
Kadaifi wrapped jumbo shrimp served with spicy mayo and olive aioli

GRECO ROLL \$40
Salmon, sushi rice, grape leaves

CHILEAN SEA BASS \$80
Skewers of Chilean sea bass grilled

PSAROPITA \$40
Leeks, scallions, Greek cheeses, salmon rolled in phyllo

BEVERAGE MENU PACKAGES

PLUS SALES TAXES & FEES (Available in our semi-private space only)

WINE & BEER PACKAGE

**\$30 PER PERSON FOR 2 HOURS
+ \$10 EACH ADDITIONAL HOUR**

HOUSE WINE - **White, Red**

BEER - **Assorted**

SODA - **Assorted**

CONSUMPTION

**We will add to the bill whatever the guests
order to final bill.**

WELL OPEN BAR PACKAGE

**\$40 PER PER PERSON FOR 2 HOURS
+ \$20 EACH ADDITIONAL HOUR**

VODKA (Tito, Ketel One),

RUM (Captain Morgan), GIN
(Tanqueray),

WHISKEY (Jameson & Jack),

TEQUILA (Epsolon)

HOUSE PROSECCO

HOUSE WINE - **White, Red.**

BEER - **Assorted**

SODA - **Assorted**

PREMIUM OPEN BAR PACKAGE

**\$50 PER PER PERSON FOR 2 HOURS
+ \$25 EACH ADDITIONAL HOUR**

(Includes liquor from Well bar as well)

VODKA (Grey Goose, Belvedere)

RUM (Captain Morgan), GIN (Hendricks),

BOURBON (Makers Mark)

TEQUILA (Patron, Casamigos)

HOUSE PROSECCO

HOUSE WINE - **White, Red.**

BEER - **Assorted**

SODA - **Assorted**

*(*For a more specific list of alcohol included in this
package please contact your event coordinator*)*

CONTACT US:

(267) 876-7071

events@almyrarestaurant.com

almyrarestaurant.com

almyraphl

1636 Chancellor St, Philadelphia, PA 19103

ALMYRA
MODERN GREEK