

ALMYRA

MODERN GREEK

SPECIAL EVENTS

CONTACT US:

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Address: 1636 Chancellor St, Philadelphia, PA 19103

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 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 BUYOUT COST?

— A full buyout 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 a full venue buyout will permit your own audio to be played.

DO YOU OFFER VALET PARKING?

— We do not offer valet parking. There is an 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 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 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. 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.

GROUP MENU

\$55 PER PERSON PLUS SALES TAXES & FEES



MEZEDES

To be served family style:

SPANAKOPITA MANTI

spinach, feta, leeks, tzatziki

WAGYU DUMPLINGS

feta, onion, lemon-mint yogurt

CRETAN VILLAGE SALAD

tomato, red onion, feta mousse, dakos

ROMAINE SALAD

dill, feta, crispy phyllo

ENTREES

Guest to select one of the following:

LAVRAKI

European seabass, ladolemono, 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

LAMB SHANK

braised, tabbouleh, lemon

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

CHEESE SAGANAKI

Pan fried kefalograviera cheese

CRETAN VILLAGE SALAD

tomato, red onion, feta mousse, dakos

ROMAINE SALAD

dill, feta, crispy phyllo

ENTREES

Guest to select one of the following:

LAVRAKI

European seabass, ladolemono, capers

CHICKEN

herb-brined, lemon, basmati rice

LAMB SHANK

braised, tabbouleh, lemon

PASTA ala GRECCA

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

DESSERT

Served family style:

TRADITIONAL GREEK DESSERTS



BEVERAGES

COFFEE & TEA INCLUDED

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

CHARRED OCTOPUS

fava, capers, pickled shallot

CRETAN VILLAGE 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, ladolemono, capers

CHICKEN

herb-brined, lemon, basmati rice

PASTA ala GRECCA

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

LAMB CHOPS

Herb marinated, layered potato fries

DESSERT

Served family style:

TRADITIONAL GREEK DESSERTS



BEVERAGES

COFFEE & TEA INCLUDED

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 TARTARE

salmon, tuna, lotus chips

CRISPY RICE

tuna, avocado, olive

CHARRED OCTOPUS

fava, capers, pickled shallot

CHEESE SAGANAKI

pan fried kefalograviera cheese

CRETAN VILLAGE SALAD

tomato, red onion, feta mousse, dakos

ALMYRA SALAD

Cucumbers, hearts of palm, kefalograviera, olives, yuzu

ENTREES

Guest to select one of the following:

LOBSTER PASTA

butter poached, tomato, chili

CHICKEN

herb brined, lemon, basmati rice

LAMB CHOPS

Herb marinated, layered potato 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 INCLUDED

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

Per Dozen Meat

WAGYU DUMPLINGS \$22

Feta, onion, lemon-mint yogurt

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

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

CHILEAN SEA BASS \$80

Skewers of Chilean sea bass grilled

PSAROPITA \$40

Leeks, scallions, Greek cheeses, salmon rolled in phyllo

SPREADS (per pint)

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

SPICY FETA

Jalapeño, radish

SMOKED EGGPLANT

Peppers, za'atar, balsamic

SANTORINI FAVA

Saffron, crispy capers

BEET

Pistachio, feta

EDAMAME HUMMUS

Tahini, garlic confit

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

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 whatever the guests order to the final bill .

WELL OPEN BAR PACKAGE

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

VODKA (Tito's, Ketel One)

RUM (Captain Morgan)

GIN (Tanqueray)

WHISKEY (Jameson, Jack Daniels)

TEQUILA (Espolon)

HOUSE PROSECCO

HOUSE WINE – *White, Red*

BEER – *Assorted*

SODA – *Assorted*

PREMIUM OPEN BAR PACKAGE

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

(Includes liquor from the well bar)

VODKA (Grey Goose, Belvedere)

RUM (Captain Morgan)

GIN (Hendrick's)

BOURBON (Maker's 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*)*