



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 ARTICHOKE SKEWERS

lemon aioli, chili aioli

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, and feta

MUSHROOM KEBAB

marinated mushrooms, togarashi hummus, shaved brussels with chickpeas and sherry vinagrette

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

marinated mushrooms, togarashi hummus, shaved brussels with chickpeas and sherry vinagrette

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:

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