

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 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?

## 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. The private dining 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*

### 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, 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*

### 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, ladolemono, 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 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*

### 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, ladolemono, 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 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 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 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 and 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 and 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, and 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 grilled Chilean sea bass*

**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 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 (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*

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