

Estia

Estia prides itself on maintaining all of the same culinary traditions, and more importantly, the flavors unique to Greece and the Mediterranean. Estia, translating as 'hearth', creates an atmosphere reminiscent of an inviting Mediterranean home. The first of its kind in the city, Estia features a menu of authentic specialties, simply prepared, representing the best of Greek cuisine. The exceptional cuisine is complimented by a first-rate wine and fanciful cocktail list. Estia has put together an unparalleled collection of wines, with a large selection of Greek varietals, plus handpicked vintages from regions all over the world. Estia houses various private dining rooms, including a walk-in wine cellar with a domed stone ceiling. The main dining room can also be used for events which do not require private rooms, and can be a wonderful atmosphere for larger groups.

Hours: Monday thru Thursday 11am–10pm
Friday 11am–10pm
Saturday 11am–11pm
Sunday 11am–10pm

Location: Estia is located at 1405 Locust Street in Center City Philadelphia, situated across from the Academy of Music and centrally located at the Avenue of the Arts

Event Capacities

Sit Down Lunch or Dinner:

Private Dining Room: 6 to 10 guests	Wine Room: 10 to 14 guests	Banquet Room 1: 30 to 160 guests
Banquet Room 2: 15 to 40 guests	Banquet Rooms 1 & 2: 85 to 200 guests	Main Dining Room: Up to 225 guests

Sit Down Lunch or Dinner with Audio Visual equipment presentations:

Private Dining Room: 6 to 8 guests	Wine Room: 10 to 12 guests	Banquet Room 1: 30 to 150 guests
Banquet Room 2: 15 to 30 guests	Banquet Rooms 1 & 2: 85 to 190 guests	

Buffet Service Events

Banquet Room 1: 30 to 150 guests	Banquet Room 2: 15 to 30 guests	Banquet Rooms 1 & 2: 85 to 190 guests
----------------------------------	---------------------------------	---------------------------------------

Cocktail Receptions

Banquet Bar: Up to 40 guests

Larger cocktail receptions without sit down meals can be accommodated in our banquet facilities. The banquet bar may be used with one of our banquet rooms for additional seating and for buffet tables for heavier hors d'oeuvres. A room fee of \$150 will be charged for the use of a Banquet room 2 without a sit down meal and \$300 for use of Banquet room 1 without a sit down meal unless a \$45 food and beverage min is met per person. Banquet facilities may accommodate up to 220 guests for larger standing cocktail receptions.

Events with Dance floors

Banquet Rooms 1 & 2 may accommodate up to 150 guests with a dance floor.

For sit down Events of 90 or more guests: Estia requires a menu from it's Grand Event Banquet Packet. Speak with your banquet coordinator for more details.

Estia Restaurant
1405 Locust Street
Philadelphia, PA 19102



Menus: Menus to be confirmed at least two weeks in advance of a booked event. All menus are subject to 8% sales tax and 20% gratuity. Menus are prix fixe and customizable as Estia can provide you with various creative dining options. Note: menu and item costs are subject to change based on seasonal availability and market costs.

Payment: Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or cashiers check. **Personal checks are not accepted.** Credit Card Authorization forms are required to pay with a credit card which is not physically on site at an event. Speak with your banquet coordinator for more details.

Confirmation & Cancellation: Once an event has been scheduled a confirmation letter will be provided outlining the date, time and private room reserved for the event. Credit card information will be required on confirmation letters to confirm the reservation. Private rooms will be released from holding if the confirmation letter is not returned to Estia by the specified date on this form. No charge will be made to the credit card unless a cancellation takes place less than 5 business days prior to the scheduled event in which case a \$10.00 per person penalty charge will apply for lunch and a \$20.00 per person penalty charge will apply for dinner.

Room Fees: All private rooms are complimentary unless the specified minimum headcount is not met. In this case a \$150 flat fee will be charged to the final bill.

Food & Beverage Minimums: The Wine Room requires a food and beverage minimum charge per guest of \$45 during lunch and \$85 during dinner. This price does not include tax and gratuity. Private Dining Room and Banquet Rooms require the use of at least our \$20 prix fixe menu for lunch and \$45 prix fixe menu for dinner. Custom menus may be provided at these costs. Main Dining Room requires \$85 per person for dinner on Friday and Saturday evenings.

Headcount: Guaranteed headcounts are due two business days prior to scheduled events. The guaranteed number is the number charged to the final bill unless that number is exceeded. Rooms may be set for up to 5 guests more than guaranteed headcounts.

Special Requests: Audio visual equipment, floral arrangements, specialty linen, bakery items, and entertainment can all be arranged for by the Estia banquet department and added to the final bill.

Coat check: Complimentary coat check is available for all events.

Dietary Restrictions: Special menus may be provided for any guest who has dietary restrictions, vegetarian, vegan, or Kosher diets.

Children's Menus: Children's menus may be provided for any child under the age of 12. Customized menus and beverage options are available for children. \$15 for Dinner and \$10 for Lunch

Pharmaceutical Industry Menus: All inclusive menu options are available for pharmaceutical industry events. Please inquire within.

For Events of 80 or more guests: Estia only allows 3 entrée choices.

For Events of 125 or more guests: Estia requires a menu from our Surf and Turf selections.

Weddings: If you would like your ceremony at Estia there is a \$3 per person ceremony set-up fee. Chair Covers and Gold Sashes are \$3 per chair. Navy Blue Chair Covers are provided complimentary.

Tastings: Estia does not offer Tastings. You are welcome to dine in our main dining room for lunch or dinner.

Prix Fixe Lunch Menus

\$20 Lunch Menu

Hummus & Bread

Mezedes: Hosts may select one of the following to be served family style for sharing

Domata

Sliced vine ripe tomatoes seasoned with Greek oregano and extra virgin olive oil topped with red onions and crumbled barrel feta

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Entrees: Guests will have a choice of the following entrees

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Kotopoulo Souvlaki

Marinated chicken skewered with peppers and onions, served with Greek rice and mixed greens

Bifteki Souvlaki

Ground beef and veal skewered and served with mixed greens and Greek rice

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Prix Fixe Lunch Menus

\$30 Lunch Menu

Hummus & Bread

Mezedes: All mezedes are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Entrees: Guests will have a choice of the following entrees

Fish of the Day

Chef's daily choice of fish served over briam vegetables

Moussaka

A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a kefalograviera béchamel

Kotopoulo Souvlaki

Marinated chicken skewered with peppers and onions, served with Greek rice and mixed greens

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Prix Fixe Lunch Menus

\$40 Lunch Menu

Hummus & Bread

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Entrees: Guests will have a choice of the following entrees

Fish of the Day

Chef's daily choice of fish served over briam vegetables

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Kotopoulo

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus

Dessert: Dessert platters are family style for sharing

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Baklava

Layered filo with almonds and walnuts in a honey syrup

Prix Fixe lunch menus are customizable

A la carte lunch dishes may be added to any prix fixe menu. Pricing may vary based on changes made. Beverages are not included in standard prix fixe lunch menus and can be added to prix fixe costs. Please speak with your banquet coordinator for more information.

Prix Fixe Dinner Menus

Prix fixe dinner menus are customizable and may be created based on individual needs. A la carte dishes may be added to any prix fixe menu. Pricing may vary based on changes made.

\$45 Dinner Menu

Hummus & Bread

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded kefalograviera

Entrees: Guests will have a choice of the following entrees

Fish of the Day

Chef's daily choice of fish served over briam vegetables

Moussaka

A traditional Greek casserole layered with seasoned ground beef, sliced eggplant, potatoes and topped with a kefalograviera béchamel

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Kotopoulo

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

\$55 Dinner Menu

Hummus & Bread

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Horiatiki Salata

“Traditional Greek country salad” with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives

Entrees: Guests will have a choice of the following entrees

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and sautéed horta

Arni Trahana

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and shaved mizithra cheese

Kotopoulo

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus

Dessert: To be served individually

Karidopita

Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup and served with slices of fruit

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

\$65 Dinner Menu

Hummus & Bread

Greek Spreads: All spreads are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melizano salata and htipiti, served with grilled pita bread

Mezedes: All mezedes are served family style for sharing

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Cheese Saganaki

Pan fried "kefalograviera" cheese sautéed in olive oil and served with an ouzo lemon emulsion

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflagraviera

Horiatiki Salata

"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives

Entrees: Guests will have a choice of the following entrees

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and sautéed horta

Wild Atlantic Salmon

Grilled wild atlantic salmon served with sauteed horta, ladolemeno, and capers

Kotopoulo

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus

Arni Trahana

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and shaved mizithra cheese

Dessert: To be served individually

Baklava

Layered filo with almonds and walnuts in a honey syrup

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

\$85 Dinner Menu

Hummus & Bread

Greek Spreads: All spreads are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melizano salata and htipiti, served with grilled pita bread

Mezedes: All mezedes are served family style for sharing

Octopodi

Charcoal grilled octopus with red and white onions, dill, roasted peppers, capers, parsley, and red wine vinaigrette

Crab Cakes

Jumbo lump Maryland crab cakes served with lemon dill marinated gigandes and mustard aioli

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Salata: All salatas are served family style for sharing

Romaine Salad

Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Horiatiki Salata

"Traditional Greek country salad" with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives

Entrees: Guests will have a choice of the following entrees

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, capers, chopped parsley and sautéed horta

Kotopoulo

Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus

Swordfish Souvlaki

Marinated center loin cut swordfish served off the skewer with grilled onions, peppers, and tomatoes, in a lemon dressing with capers and oregano

Filet Mignon

Grilled 10oz filet served with roasted shitake mushrooms and whipped potatoes

Lamb Chops

Lamb chops marinated for three days in olive oil, lemon and fresh herbs served with potato tiganites and tzatziki

Dessert: To be served individually

Baklava

Layered filo with almonds and walnuts in a honey syrup

Beverages: Unlimited service

American Coffee & Tea & Iced Tea

Surf and Turf Options

~For Groups of 125 or more~

Bread and Hummus

Mezedes: *All mezedes are served family style for sharing*

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Fried Calamari

Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce

Salata: *All salatas are served family style for sharing (Select one)*

Marouli Salad

Mixed greens served with a balsamic vinaigrette dressing

Romaine Salad

Hearts of Romaine are tossed in a creamy dill dressing and crumbled feta cheese topped with oregano croutons and shredded keflograviera

Entrees: (Select one pairing) Surf and Turf: To be served individually

Each guest receives both items on plate:

Kotopoulo (Organic Roasted Chicken) and Lavraki (European Sea Bass) \$ 50

Arni Paidakia (Lamb Chops) and Grilled Shrimp \$ 70

Filet Mignon and Astakos (Lobster) \$ 95

Kotopoulo or Bifteki Souvlaki (Chicken or Beef Skewers) and Salmon \$ 45

Sides served with Entrees family style (Select 2)

Scordalia (Garlic Mashed Potatoes), Potato Tiganites (Fried Potatoes), Potato Ladorigani (Oven Roasted Potatoes)

Spanakorizo (Spinach Rice), Briam Vegetables (Baked Vegetable Stew), Grilled Vegetables, Horta (Wild Wilted Greens)

Dessert: Served family style for sharing

Karidopita and Baklava

Unlimited Coffee, Tea, and Iced Tea Service

Cocktail Receptions

Cocktail receptions are the perfect prelude into your meal. These are great opportunities for networking and social events with or without a sit down meal. Hors d'oeuvres may be served buffet style or butler style. Butler service requires a \$75 flat fee and is charged only once, whether one or five dishes are passed by our staff. Your banquet coordinator can recommend the best style of service for each dish as well as the correct amounts to be ordered.

Hors D'oeuvres

Crab Cakes \$42.00 per dozen *Fresh jumbo lump crabmeat from Maryland served with mustard aioli*

Cod Fritters \$25.00 per dozen *Fresh salted cod mixed with garlic, chives and potatoes, pan fried and served with tomato Sauce*

Fried Calamari \$22.00 per order *Pan fried calamari served with a spicy tomato sauce (Serves 5 guests)*

Grilled Shrimp \$65.00 per dozen *Jumbo gulf shrimp tossed with a brandy infused ladolemono*

Arni Keftedes \$12.00 per dozen *Miniature Lamb Meatballs seasoned with Mint and Oregano and served with Tzatziki*

Lamb Lollipops \$70.00 per dozen *Baby New Zealand lamb chops marinated in herbs, lemon and extra virgin olive oil, charcoal grilled, served with tzatziki*

Braised Pulled Lamb in Phyllo \$45.00 per dozen *Braised leg of lamb seasoned with onions, garlic, oregano and keflograviera cheese rolled in phyllo and served with yogurt and spicy marinara*

Psaropita \$35.00 per dozen *Leeks, scallions, chives, feta and kasseri cheese rolled in phyllo with salmon and served with tarama mouse*

Chilean Sea Bass \$35.00 per dozen *Fresh skewers of Chilean sea bass marinated in herbs and extra virgin olive oil, charcoal grilled*

Estia Chips \$13.00 per order *Zucchini & eggplant cut thin and lightly fried, served with tzatziki*

Spanakopita \$15.00 per dozen *Fresh spinach, leeks, scallions and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked*

Tzatziki Spread \$22.00 per pint *Greek yogurt seasoned with cucumbers, garlic, dill and extra virgin olive oil, served with pita (Serves 15-20 guests)*

Htipiti Spread \$22.00 per pint *Roasted red peppers are skinned and blended with feta cheese and jalapenos, served with pita (Serves 15-20 guests)*

Melitzano Salata Spread \$22.00 per pint *Smoked eggplant is combined with Greek yogurt, walnuts, red wine vinegar, garlic and mint, served with pita (Serves 15-20 guests)*

Cucumber Circles \$10.00 per dozen *Thin Slices of Cucumbers are topped with a quenelle of Tzatziki*

Mini Kotopoulo Souvlaki \$30.00 per dozen *Marinated chicken skewers served with tzatziki*

Mini Bifteki Souvlaki \$30.00 per dozen *Ground beef and veal skewered, served with tzatziki*

Dolmades \$30 per dozen *Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves (may be cut into 1/2 pieces upon request)*

Buffet Dishes

Buffet dishes may be served as larger dishes for cocktail receptions and for buffet style meals

Salatas/Mezedes

Fried Calamari \$100 per pan *Pan fried tender rings of fresh calamari served with lemon and a spicy marinara sauce (serves 20-25 guests)*

Romaine Salata \$60 per pan *Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded kefloraviera (serves 15-20 guests)*

Horiatiki Salata \$80 per pan *“Traditional Greek country salad” with vine ripe tomatoes, green peppers, cucumbers and red onions tossed with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives (serves 15-20 guests)*

Souvlaki Skewers

Seafood Souvlaki \$110 per dozen *Shrimp, scallops, and swordfish are skewered with Vidalia onions, peppers and tomatoes*

Shrimp Souvlaki \$80 per dozen *3 pieces of shrimp skewered with sweet Vidalia onions and cherry tomatoes*

Kotopoulo Souvlaki \$40 per dozen *Marinated chicken skewers with peppers and onions*

Bifteki Souvlaki \$40 per dozen *Ground beef and veal skewered*

Entrées

**All buffet entrees serve approximately 15 to 20 guests*

Pasta A La Grecca \$60 per pan *Rigatoni with sautéed spinach, oven roasted tomato and feta cheese*

Swordfish or Halibut Steaks \$300 per pan *Grilled fish served with roasted peppers and grilled onions*

Garides Saganaki Orzo \$180 per pan *Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta*

Wild Atlantic Salmon \$260 per pan *Grilled wild atlantic salmon served with ladolemeno, and capers*

Kotopoulo \$250 per pan *Organic chicken roasted served over caramelized onion and yogurt orzo with a lemon thyme jus*

Moussaka \$200 per pan *A traditional Greek casserole layered with seasoned beef, sliced eggplant, potatoes and topped with a kefalograviera bechamel*

Pastichio \$200 per pan *A Greek Style lasagna layered with seasoned beef and pasta topped with a kefalograviera bechamel*

Side Dishes \$35 per pan

Potato Ladorigani *Oven roasted potatoes*

Briam Vegetables *Baked vegetable stew*

Potato Tiganites *Greek Fries*

Spanakorizo *Spinach Rice*

Grilled Vegetables *Zucchini, Eggplant, Squash, Carrots, and Fennel are grilled, served with a mint yogurt sauce*

Desserts

Kourabyedes *Greek Almond Butter Cookies dusted with powder sugar \$10 per dozen*

Yiaourti Me Meli *Homemade yogurt topped with imported Greek honey and chopped almonds \$35 per platter (feeds 10 guests)*

Karidopita *Traditional walnut honey cake \$200 per pan (60 1/2 pieces)*

Baklava *Layered filo with almonds and walnuts in a honey syrup \$140 per pan (36 1/2 pieces)*

Fruit Platter \$90 per platter *Chef's Choice seasonal fruit (serves approximately 25 –30 guests)*

Galactobourico *Semolina custard wrapped in filo with orange, lemon zest syrup \$120 per pan (36 1/2 pieces)*

**Please note a \$45 food/beverage min. is required for buffet service in our banquet rooms or an additional room fee will be assessed.*

Dessert Options

Desserts may be served individually, 2-3 desserts on platters to share, as well as buffet style. Depending on the size and type of event, our banquet coordinator will assist you with the best style of service to suit each event.

Baklava *Layered filo with almonds and walnuts in a honey syrup*

Karidopita *Traditional walnut honey cake*

Galactourico *Semolina custard wrapped in filo with orange, lemon zest syrup*

Ekmek *Pistachios layered between kataifi filo, custard and whipped cream*

Yiaourti Me Meli *Homemade yogurt topped with imported Greek honey and chopped almonds*

Fresh Fruit Yogurt Fondue *Fresh fruit accompanied with authentic Greek yogurt topped with a cherry marmalade*

**Serves 2-4 guests*

Kourabyedes *Estia's homemade cookies*

**Served by the dozen*

Fresh Fruit Platters *Chef's selection seasonal fruit*

Cakes & Other Desserts

Cakes, petit fours, cookies, and other pastries may be arranged to be delivered.

Estia will coordinate these orders with local bakeries, and add the costs to the event's final bill.

Guests who wish to bring in their own cake or desserts, will be charged a \$1 per person cake cutting fee.

Speak with your banquet coordinator for details and costs.

Beverages

Beverage options are customizable based on client's needs.

A fee of \$75 per bartender is required for a dedicated bartender. A Bartender is recommended for groups over 50 guests and required with our beverage packages. 10% sales tax is charged for alcoholic beverages.

Host Bar *Guests may order any beverage Estia offers which will then be charged to the final bill based on Consumption.*

Cash Bar *Guests may purchase beverages on a CASH basis only.*

Wine/Beer/Soft Drinks Unlimited beverage service priced per person, and is limited to Estia House Wine, Bottled Non-Greek Beer, and Soft Drinks. To be charged at the beginning of each hour for event.

2 hours \$18 per person

3 hours \$24 per person Each Additional Hour \$6 per person *Max 5 hours

Wine/Beer/Liquor/Soft Drinks Beverage Packages *Unlimited beverage service priced per person, and is limited to the specific level of liquor which is chosen. Estia selects red and white wines to be served. To be charged at the beginning of each hour for event. *Shots not included in Package.*

Call Bar Liquor: *Absolut, Bacardi Light, Cuervo Traditional, Tanqueray, Dewars White Label, Jack Daniels, Jim Beam*

2 Hours \$21 per person

3 Hours \$29 per person

Each Additional Hour \$8 per person *Max 5 hours

Premium Bar Liquor: *Ketel One, Myers Original Dark, Captain Morgan, Tanqueray No. 10, Makers Mark, Seagrams VO, Stoli, Chivas Regal*

2 hours \$ 24 per person

3 hours \$33 per person

Each additional Hour \$9 per person *Max 5 hours

Super Premium Bar: *Grey Goose, Johnnie Walker, Belvedere, Level Vodka, Patron Silver, Bombay Sapphire, Plymouth Gin, Crown Royal*

Premium Bar includes Call Bar & Premium Bar selections

Super Premium Bar includes Premium & Super Premium Bar selections

2 hours \$ 27 per person

3 hours \$37 per person

Each additional Hour \$10 per person *Max 5 hours

Brunch Alcoholic Beverage Package: \$20 per person: *Unlimited Bloody Mary's & Mimosa's. Available for lunch and brunch only. Requires dedicated bartender to be available.*

Non Alcoholic Beverage Packages: *May be added to any prix fixe menu, buffet style event, or children's menu. Unavailable for cocktail receptions unless exact headcount may be provided.*

\$3 per person: American coffee, Hot tea, Iced tea

\$5 per person: American coffee, Hot tea, Iced tea, Soft Drinks, Juice

Beverage Costs:

*Liquor costs may vary depending on the type of drink ordered

Call Bar Drinks: \$7 + per drink +\$2 for on the rocks, +\$3 for Martini

Premium Bar Drinks: \$8 + per drink +\$2 for on the rocks, +\$3 for Martini

Super Premium Drinks: \$9 +per drink +\$2 for on the rocks, +\$3 for Martini

Beer: \$6-\$7 per beer: Alpha, Stella Artois, Corona, Amstel, Buckler (non alcoholic), Bass, Genesis Red Ale

Soft Drinks/Juice/Iced Tea/Lemonade: \$3.25 per drink

American Coffee: \$3 per cup

Hot Tea: \$4 per cup

Greek Coffee/Espresso: \$4 per cup

Cappuccino: \$5 per cup

Bottled Still Water: \$5.60 per 1 liter bottle

Bottled Sparkling Water: \$5.75 per 750 mL bottle

Bottled Sparkling Water: \$5.75 per 750 mL bottle

Wine List

*The banquet wine list is a scaled down version of our regular wine list. Complete wine list may be requested.
Wine vintages and varietals are subject to availability.*

White Wines of Greece

Chardonnay

127 Estate Hatzimichalis Chardonnay, Greece \$65 *Well-balanced, medium bodied with a long finish and subtle fruit aromas*

Moschofilero

126 Gai'a Notios, Moschofilero/Roditis \$45 *Fruity nose, medium bodied, crisp acidity, with a medium finish*

Savatiano

108 Harlaftis Athanassiadi, Savatiano, Attica, Greece \$41 *Light to medium bodied, medium acidity with ripe fruit and citrus flavors*

Other Hand Selected Varietals

128 Boutari Santorini , Greece \$60 *Dry white with delicate aroma and lingering finish*

101 Gai'a Retsina Ritinitis Nobilis NV \$60 *A new interpretation of retsina made with the roditis varietal*

102 Gentilini Robola, Cephalonia \$56 *Citrus and mineral notes on the nose with crisp acidity and medium body*

106 Domaine Spiropoulos Mantinia, Greece \$48 *Ripe fruit aromas of honeysuckle, peach and pears with a medium finish*

Assyrtiko

Assyrtiko's most complex, elegant and age worthy wines are made on the island of Santorini where it covers about 65% of this volcanic island's plantings. Assyrtiko has citrus aromas mixed with earthy, mineral aftertaste.

111 Sigalas Assyrtiko, Santorini \$60 *Dry white wine with a bright color and nose of ripe citrus fruit*

Red Wines of Greece

Blends

214 Chateau Porto Carras, Cab Sauv/Merlot/Limnio, Cotes de Meliton Greece \$85 *Full bodied, intense and complex red wine, aged for 12– 18 months*

213 Ktima Pavlidis Thema, Syrah/Agiorgitiko Drama \$60 *Full bodied with intense aromas of vanilla, chocolate, black berries, and spice*

234 Domaine Mercouri, Refosco/Mavrodaphne, Peloponnesian Mts., Greece \$55 *Medium bodied with round, ripe tannin and complex aromas of ripe berry and spice*

Agiorgitiko

It produces wines that stands out for their deep red color and notable aromatic complexity. Agiorgitiko's soft tannins and balanced acidity lead to the production of many different styles of wine, ranging from fresh aromatic reds to extraordinary aged red. Agiorgitiko is cultivated in Nemea where the higher the elevation the better quality wine.

233 Boutari Agiorgitiko, Nemea \$55 *Velvety tannins with balanced acidity, ripe cherries, blueberries and chocolate*

206 Harlaftis Athanassiadi, Agiorgitiko, Nemea \$41 *Light to medium bodied red wine with aromatics of ripe berry, cherry and earth. Soft tannins with a pleasant finish*

236 Gai'a Notios, Agiorgitiko \$45 *A velvet carpet of red berries and cherry fruits with a cut of fresh acidity. Deeply colored and deeply scented wine*

204 Spiropoulos, Red Stag, Agiorgitiko, Nemea \$44 *A fruit-forward, balanced dry red with medium intensity aromas of black berry, black cherry, white pepper, vanilla and spice*

201 Domaine Skouras Agiorgitiko "St George" \$45 *Well balanced, with great texture, abundant fruit and a long rich finish*

207 Gai'a Agiorgitiko, Nema \$60 *Intense blackberry and cherry on the nose with a smooth finish*

215 Spiropoulos Porfynos, Peloponnesse \$60 *Blend of Agiorgitiko and Cabernet Sauvignon*

Wine List

Other White Wines

- 345 Feudi Di San Gregorio Greco Di Tufo \$82** *Delicate scents of ripe apricots, apples, and mint., harmonious with a fruity finish*
- 347 Gavi Di Gavi La Meirana \$65** *Dry and elegant, the perfume is fine and delicate, with hints of anise and flowers*
- 332 Ruffino, Lumina Pinot Grigio \$30** *Delicious notes of pears, green plums and citrus fruit while the taste is medium bodied and well balanced.*
- 107 Essence Riesling, Germany \$44** *Aromatic with scents of apricot and peach. Fresh fruit flavors perfectly balanced by a racy acidity and mineral character*
- 306 Chateau Magneau, White Bordeaux, France \$52** *Very Fruity with a sparkling bouquet. This wine can be enjoyed chilled with shellfish and fish*
- 343 Planeta La Segreta, Sicily \$61** *(50% Greccanico, 30% chardonnay, 10% viogner, 10% fiano grapes) This Wine is rich in aromas of citrus, peach, and white melon with fresh flavors of tangerine, apple and pear.*
- 397 Leyda Classic Chardonnay \$45** *Fresh and fruit driven on the nose with ripe citrus, mineral notes and a hint of honey. Sharp and well balanced*
- 398 Terranoble Classic Chardonnay \$30** *Stainless steel fermented with aromas of tropical fruits, pineapples and pears*
- 399 Terranoble Classic Sauvignon Blanc \$30** *A fresh wine with mild acidity and both citrus and herbal notes in the mouth*

Other Red Wines

- 498 Terranoble Classic Cabernet Sauvignon \$30** *Medium bodied, ruby red color with intense aromas of red berries, blackberries and plums*
- 499 Terranoble Classic Merlot \$30** *Smooth tannins with fruity aromas and a sweet finish on the palate*
- 423 Massaya Classic, Cinsault/Cab Sauv \$48** *Light-bodied blend with bright cherry and red-berry aromas*
- 333 Mont Pellier Pinot Noir, Napa \$41** *Well rounded with rich fruits and a hint of earth*
- 430 Nieto Senetiner Riserva, Malbec \$40** *A full bodied red from Mendoza with great concentration of blackberry, and complex flavors of plums and fig compote, supported with a spicy vanilla and mocha finish*
- 432 Castillo De Monjardin, Tempranillo \$40** *A bright and youthful tempranillo, with a violet color and a berry finish*
- 401 Stellina Di Note Chianti, Tuscany \$40** *Full bodied, yet elegant and supple, this wine showcases layers of rich fruit, balances with silky tannins and a long, minerally finish*
- 400 Bonizio Sangiovese, Tuscany \$40** *Full bodied, this wine showcases layers of cherry, mineral, and spice notes*
- 414 Domaine Dupre Beaujolais \$45** *Light to medium bodied wine with modest tannins and good acidity*
- 415 Produttori Del Barbaresco, Nebbiolo \$69** *Dry elegant full bodied wine, rich in tannins with a very complex nose*