



Estia

"A GREEK MEDITERRANEAN RESTAURANT"

Sunday Thursday: 3:00pm 8:30pm
Friday Saturday: 3:00pm 9:30pm

222 N Radnor Chester Rd, Wayne, PA 19087
Phone: (215) 735 7700 **Fax:** (215) 501 5913



"A GREEK MEDITERRANEAN RESTAURANT"

Estia prides itself on maintaining all of the same culinary traditions, and more importantly, 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. The main dining room can be used for events and can be a wonderful atmosphere for larger groups.

Hours: Sunday thru Thursday 3:00pm—8:30pm
Friday thru Saturday 3:00pm—9:30pm

Location: 222 N Radnor Chester Rd, Wayne, PA 19087

Phone: (484) 581-7124 **Fax:** (215) 501-5913

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GENERAL INFORMATION

Confirmation Letters

In order to secure your function, **a signed confirmation letter with credit card information must be received.** Events will be released from holding if the confirmation letter is not returned to Estia by the specified date on the form, or a request for an extension is received.

Private Dining Event Fee and Taxes

Food, beverages and other services provided by Estia 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 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. There will be a \$30 fee for outside desserts. There will be a flat room set up fee of \$150 for all private events over 40 guests.

Food & Beverage Minimums

Please refer to the following food and beverage minimum requirements *before tax and gratuity*:

<u>Sunday-Thursday</u>	Lunch	Dinner
Left Dining Room (100 guests or less)	\$4000*	\$10,000
Right Dining Room (55 guests or less)	\$4000*	\$4000
Restaurant Buy Out (160 seated guests, 200 standing) <i>*includes entire restaurant, bar, and outdoor area</i>	Price Varies	
<u>Friday & Saturday</u>	Lunch	Dinner
Left Dining Room (100 guests or less)	\$4000*	\$15,000
Right Dining Room (55 guests or less)	\$4000*	\$10,000
Restaurant Buy Out (160 seated guests, 200 standing) <i>*includes entire restaurant, bar, and outdoor area</i>	Price Varies	

***Note :** The minimum for lunch events has changed to the above prices due to the impact of COVID-19 & our adjusted restaurant hours. We are only available host lunch events on Saturday and Sundays.

*Lunch minimums and menus are enforced for all events taking place between 11am-3pm. After 3pm, the dinner minimums and menus begin.

Dietary Restrictions

If you or any of your guests have an allergy or dietary restriction, please inform the staff and our chefs will do their best to accommodate your needs. Kosher meals can be ordered from an outside vendor.

Payment

Final payment is required at the conclusion of each event. Bills can be paid with cash or credit card. **Checks and purchase orders are not accepted.** Credit Card Authorization forms are required in order to pay with a credit card which is not physically on site at an event.

Menu

Menus must be confirmed at least two weeks prior to booked event with a banquet order form requiring your signature. All of our prix-fix menus can be customized specifically for your event. For events of 60 or more guests, Estia only allows 2 entrée choice. Estia offers children under 10 a choice of chicken fingers with fries or pasta with butter or tomato sauce with beverage for \$15 each.

Final Guest Guarantee

The final guaranteed number of guests must be received by Estia via phone, fax, or email 2 business days prior to your function. Otherwise, the guest count listed on the signed contract will be considered your guarantee.

Tables, Linen & Extras

An event sales manager will suggest a floor plan depending on your headcount. Tables can be set as rounds of 6 or longs of 8-20. Cake and gift tables can be provided for any event. Tables do not typically come with linen, but white linen can be ordered, if requested in advance. Table numbers can also be provided, if requested.

Cancellation

Cancellation fee will be charged to the card listed on your confirmation letter. In the event a cancellation occurs 15 or fewer business days prior to the event date, a \$20 per person penalty charge will apply. If cancellation takes place within 5 business days before your scheduled event a \$40 per person cancellation fee will be charged. If cancellation takes place on the same day as your scheduled event, a \$60 per person cancellation fee will be charged. Estia is not responsible for any cancellations due to fire, flood, weather emergency, accident, explosion, protests, acts of god, failure of delayed transportation, failure of electrical and sound equipment, and government regulations. In the case where Estia restaurant has to close to the public and is not able to open for your event, the cancellation fee will not apply.

Parking & Coat Check

Complimentary guest parking and coat check is available in the lot at Estia Radnor.

Cake Cutting Fee

Estia reserves the right to charge a \$3 cake cutting fee when an outside cake is provided by host.

EVENT SPACE CAPACITIES

Room	Maximum Capacity (for seated guests)	Minimum Guest Requirement	Maximum Capacity with Buffet	Maximum Capacity with A/V	Maximum Capacity with a Dance Floor	Cocktail Reception Capacity (with use of Banquet Bar)
Left Dining Room	105 people	36 people	75 people	75 people	60 people	150 people
Right Dining Room	36 people	15 people	20 people	24 people	N/A	75 people
Restaurant Buyout	160 people	100 people	120 people	150 people	130 people	200 people

EQUIPMENT AND EXTRAS

Audio visual equipment is rented on a first come, first serve basis.
If you would like to reserve or order any audio visual equipment, please notify your banquet coordinator prior to signing the banquet order form.

Rental	Price
LCD Projector	\$150
Portable Projector Screen	\$50
Wedding Ceremony Fee	\$3 per chair
Cake Cutting Fee	\$3 per person
Corkage Fee (\$40 for the first 750 ml bottle and \$20 for each additional 750 ml bottle)	\$40, then \$20
Table Numbers	Complimentary
Tripod Easel	Complimentary

PRIX-FIXE LUNCH MENUS

All of our prix-fixe lunch menus are priced per person before tax and gratuity. **All include complimentary bread and hummus.**
Coffee, tea and iced-tea is included in all lunch prix-fixe menus. Custom menus can be created, prices may vary.

\$30 Lunch Menu

Hummus & Bread

Mezedes

Served family-style

Spanakopita

Spinach, leeks, scallions and feta cheese baked in homemade phyllo dough

Salata

Served family-style

Romaine

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

Entrees

Guests to select one

Pasta alla Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Chicken Souvlaki

Marinated chicken skewered with peppers and onions, served with Greek fried potatoes & tzatziki

Moussaka

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

Dessert

Greek Dessert Plate

An assortment of house-made Greek Pastries

\$40 Lunch Menu

Hummus & Bread

Mezedes

Served family-style

Spread Pikilia

Various Greek spreads served with pita and veggies

Salata

Served family-style

Romaine Salad

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

Entrees

Guests to select one

Pasta alla Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Roasted Chicken

Roasted chicken served with yogurt orzo

Fish of the Day

Chef's daily choice of fish served with spanakorizo

Dessert

Greek Dessert Plate

An assortment of house-made Greek Pastries

\$50 Lunch Menu

Hummus & Bread

Mezedes

Served family-style

Spanakopita

Spinach, leeks, scallions and feta cheese baked in homemade phyllo dough

Fried Calamari

Served with marinara sauce

Salata

Served family-style

Romaine

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

Entrees

Guests to select one

Moussaka

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

Roasted Chicken

Roasted chicken served with yogurt orzo

Fish of the Day

Chef's daily choice of fish served with spanakorizo

Dessert

Greek Dessert Plate

An assortment of house-made Greek Pastries

\$60 Lunch Menu

Hummus & Bread

Mezedes

Served family-style

Spanakopita

Spinach, leeks, scallions and feta cheese baked in homemade phyllo dough

Fried Calamari

Served with marinara sauce

Salata

Served family-style

Romaine

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

Greek

Vine-ripened tomatoes, cucumbers, green peppers, red onions, feta, olives, red wine vinaigrette

Entrees

Guests to select one

Lavraki

Mediterranean Sea bass charcoal grilled with ladolemono, capers, oregano and spanakorizo

Roasted Chicken

Roasted chicken served with yogurt orzo

Lamb Shank

Braised and served on the bone with tomato orzo feta

Dessert

Greek Dessert Plate

An assortment of house-made Greek Pastries

PRIX-FIXE DINNER MENUS

All of our prix-fixe dinner menus are priced per person before taxes and fees. **All menus include a complimentary coffee and hot tea service during dessert.** Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 12). Custom menus may be created special for your event, prices may vary.

\$50 Dinner Menu

Hummus & Bread

Mezedes

Served family-style

Spanakopita

*Spinach, leeks, dill, scallions and feta cheese
baked in homemade phyllo dough*

Fried Calamari

Served with lemon and a spicy marinara sauce

Salata

Served family-style

Romaine Salad

*Chopped romaine hearts, oregano croutons,
grated feta, creamy caper dill dressing*

Entrees

Guests to select one

Fish of the Day

Chef's daily choice of fish served with spanakorizo

Moussaka

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

Organic Roasted Chicken

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

Pasta alla Grecca

*Rigatoni with sautéed spinach, oven roasted
tomato and feta cheese*

Dessert

Served family-style

Greek Dessert Plate

An assortment of house-made Greek pastries

\$60 Dinner Menu

Hummus & Bread

Mezedes

Served family-style

Spanakopita

*Spinach, leeks, dill, scallions and feta cheese
baked in homemade phyllo dough*

Fried Calamari

Served with lemon and a spicy marinara sauce

Salata

Served family-style

Greek Salad

*Vine-ripened tomatoes, green peppers, cucumbers and red
onions, feta, olives, red wine vinaigrette*

Entrees

Guests to select one

Lavraki

*Mediterranean Sea Bass charcoal grilled with
ladolemono, capers, oregano and spanakorizo*

Lamb Orzo

Red-wine braised boneless lamb shank, tomato feta orzo

Organic Roasted Chicken

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

Pasta alla Grecca

*Rigatoni with sautéed spinach, oven roasted
tomato and feta cheese*

Dessert

Served family-style

Greek Dessert Plate

An assortment of house-made Greek pastries

PRIX-FIXE DINNER MENUS

All of our prix-fixe dinner menus are priced per person before taxes and fees. **All menus include a complimentary coffee and hot tea service during dessert.** Non-alcoholic and alcoholic beverage packages can be added to any menu (see page 12). Custom menus may be created special for your event, prices may vary.

\$70 Dinner Menu

Hummus & Bread

Mezedes

Served family-style

Spanakopita

Spinach, leeks, dill, scallions and feta cheese baked in homemade phyllo dough

Spread Pikilia

Tzatziki, melitzano, and htpiti, served with grilled pita and vegetable crudité

Fried Calamari

Served with lemon and a spicy marinara sauce

Cheese Saganaki

Pan-fried traditional Kefalograviera cheese

Salata

Served family-style

Romaine Salad

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

Greek Salad

Vine-ripened tomatoes, green peppers, cucumbers and red onions, feta, olives, red wine vinaigrette

Entrees

Guests to select one

Lavraki

Mediterranean Sea Bass charcoal grilled with ladolemono, capers, oregano and spanakorizo

Lamb Orzo

Red wine braised boneless lamb shank, tomato feta orzo

Organic Roasted Chicken

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

Organic Salmon

Charcoal grilled, ladolemono, capers, spanakorizo

Dessert

Served family-style

Greek Dessert Plate

An assortment of house-made Greek pastries

\$90 Dinner Menu

Hummus & Bread

Mezedes

Served family-style

Octopodi

Charcoal grilled octopus over fava purée with pickled red onion, capers, and peppers

Spread Pikilia

Tzatziki, melitzano, and htpiti, served with grilled pita and vegetable crudité

Fried Calamari

Served with lemon and a spicy marinara sauce

Mini Crab Cakes

Jumbo lump crabcakes, dijon aioli

Salata

Served family-style

Romaine Salad

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

Greek Salad

Vine-ripened tomatoes, green peppers, cucumbers and red onions, feta, olives, red wine vinaigrette

Entrees

Guests to select one

Lavraki

Mediterranean Sea Bass charcoal grilled with ladolemono, capers, oregano and spanakorizo

Lamb Chops

Three Australian lamb chops marinated in olive oil, fresh herbs, and lemon: charcoal grilled with Greek fried potatoes and tzatziki

Organic Roasted Chicken

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

Organic Salmon

Charcoal grilled, ladolemono, capers, spanakorizo

Dessert

Served family-style

Greek Dessert Plate

An assortment of house-made Greek pastries

COCKTAIL RECEPTIONS

Hors d'oeuvres may be served buffet-style or butler-style. Butler service requires a \$100 flat fee and is charged only once, regardless of the amount of hors d'oeuvres chosen or amount of staff required.

HORS D'OEUVRES

For hors d'oeuvres sold by the dozen, we recommend at least 1 piece per person.

Greek Spreads

\$35 per pint (*Serves 15-20 guests*)

Served with grilled pita and vegetable

Tzatziki

Greek yogurt, cucumbers, garlic, dill & extra virgin olive oil

Htpiti

Roasted red peppers, feta cheese, & cayenne pepper

Melitzano Salata

Smoked eggplant, balsamic vinegar, red & yellow peppers, & chopped parsley

Hummus

Chickpeas, garlic, olive oil, cayenne, lemon

Tamara

Carp roe, potato puree, olive oil

Skordalia

Potato & garlic

Fava

Split pea puree with diced red onion

Vegetarian

Tiropites \$20 per dozen

Ricotta and feta cheese wrapped in homemade phyllo dough brushed with extra virgin olive oil and baked

Estia Chips \$20 per order

Zucchini & eggplant thinly sliced & lightly fried, served with tzatziki

Spanakopita \$20 per dozen

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

Dolmades \$45 per dozen

Valencia rice, pine nuts, currants, fennel & dill stuffed in grape vine leaves

Large Vegetable Crudit  \$200 per platter

Cucumbers, assorted peppers, carrots, celery, tomatoes & assorted Greek olives, served with tzatziki & hummus

Cheese Platter \$300 per platter

Feta, Manouri, & Kefalograviera served with honey almonds, cherries, fried & grilled pita

Meat

Lamb Lollipops \$80 per dozen

Baby New Zealand lamb chops marinated in herbs, lemon and extra virgin olive oil, charcoal grilled

Lamb Phyllo \$48 per dozen

Braised leg of lamb seasoned with onions, garlic, oregano & kefalograviera cheese rolled in phyllo, served with yogurt & spicy marinara

Mini Chicken Skewers \$45 per dozen

Marinated chicken, peppers, & onions, served with tzatziki

Mini Beef Skewers \$45 per dozen

Ground beef and veal skewered, served with tzatziki

Seafood

Crab Cakes \$60 per dozen

Fresh jumbo lump crabmeat from Maryland served with mustard aioli

Grilled Shrimp \$90 per dozen

Jumbo gulf shrimp tossed with a brandy infused ladolemeno

Shrimp Cocktail \$90 per dozen

Jumbo gulf shrimp, cocktail sauce and horseradish

BUFFET DISHES

Buffet dishes may be served as larger dishes for cocktail receptions and for buffet style meals. A \$45 food/ beverage min. per person is required for buffet service or an additional room fee will be applied.

Salads and Appetizers

Fried Calamari

\$150 per pan (serves 20-25 guests)

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

Octopodi

\$350 per pan (serves 15-20 guests)

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

Romaine Salata

\$120 per pan (serves 15-20 guests)

Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

Greek Salata

\$150 per pan (serves 15-20 guests)

Vine-ripened tomatoes, green peppers, cucumbers and red onions, feta, olives, red wine vinaigrette

Roka Salata

\$120 per pan (serves 15-20 guests)

Marinated red and golden beets, almonds, manouri cheese, honey-lime vinaigrette

Side Dishes

\$60 per pan

(each pan serves approximately 15 guests)

Roasted Potatoes

Oven roasted potatoes

Grilled Vegetables

Zucchini, eggplant, squash, carrots, and fennel are grilled, served with a mint yogurt sauce

Fried Potatoes

Greek Fries

Spanakorizo

Spinach Rice

Orzo

Tomato sauce & feta -or- Caramelized onion & yogurt

Entrées

(each pan serves approximately 15 to 20 guests)

Pasta A La Grecca

\$100 per pan

Rigatoni with sautéed spinach, oven roasted Tomatoes, and feta cheese

Swordfish or Halibut Souvlaki

\$350 per pan

Grilled and served with tomato, onion, peppers, ladolemeno and capers

Shrimp with Orzo

\$250 per pan

Shrimp sautéed with oven roasted tomato sauce, orzo, grated feta, and fresh basil

Wild Atlantic Salmon

\$300 per pan

Grilled wild Atlantic salmon served with ladolemeno, and capers

Sea Bass

\$350 per pan

Mediterranean Sea Bass served with ladolemeno and capers

Organic Roasted Chicken

\$300 per pan

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

Moussaka

\$250 per pan

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

Skewers

(per dozen)

Shrimp Souvlaki

\$150 per dozen

3 pieces of shrimp skewered with sweet Vidalia onions & cherry tomatoes

Chicken Souvlaki

\$90 per dozen

Marinated chicken skewers with peppers & onions

Beef Souvlaki

\$90 per dozen

Skewered ground beef & veal

BEVERAGES

CONSUMPTION BAR

Guests may order any beverage Estia offers which will then be charged to the final bill based on consumption

You may select the red and white wine we serve for the event.

*Brands may vary depending on availability

BEVERAGE PACKAGES

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 of event.

2 hours \$26 per person

3 hours \$31 per person

Each Additional Hour: \$11 per person

Premium Wine/Beer/Soft-Drinks

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

2 hours \$36 per person

3 hours \$41 per person

Each Additional Hour: \$11 per person

Non-Alcoholic Packages

Unlimited soft drinks and juices

2 hours \$6 per person

Wine/Beer/Liquor/Soft-Drinks

Unlimited beverage service priced per person, and is limited to the specific level of liquor which is chosen. Estia serves house red and white wines. To be charged at the beginning of each hour for event.

Shots and Cognac are not included in packages

Coffee & tea not included in packages

STANDARD BAR PACKAGE:

Smirnoff, Absolut, Bacardi, Hornitos, Beefeater, Dewars White Label, Seagram's VO, Evan Williams

2 Hours \$31 per person

3 Hours \$41 per person

Each Additional Hour: \$11 per person

**Max 5 hours*

PREMIUM BAR PACKAGE:

Tito's Stoli, Bacardi, Captain Morgan, Tanqueray, Maker's Mark, Jack Daniel's, Chivas Regal (in addition to Standard Bar Liquors)

2 hours \$38 per person

3 hours \$48 per person

Each additional Hour: \$11 per person

**Max 5 hours*

ELITE BAR PACKAGE:

Grey Goose, Ketel One, Belvedere, Johnnie Walker Black, Patron Silver, Bombay Sapphire, Crown Royal (in addition to Call Bar & Premium Liquors)

2 hours \$42 per person

3 hours \$50 per person

Each additional Hour: \$12 per person

**Max 5 hours*

Cocktails by Consumption Per Drink Costs*

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

Standard Bar Drink Cost Estimate:

\$10 per drink +\$2 for on the rocks, +\$3 for Martini

Premium Bar Cost Estimate:

\$12 per drink +\$2 for on the rocks, +\$3 for Martini

Elite Bar Cost Estimate:

\$14 per drink +\$2 for on the rocks, +\$3 for Martini

Beer: \$6-\$11

price will vary depending on brand

Coffee, Tea, Iced Tea: \$6

Soft Drinks: \$5

Prices are approximate and subject to change without notice

DINING ROOM

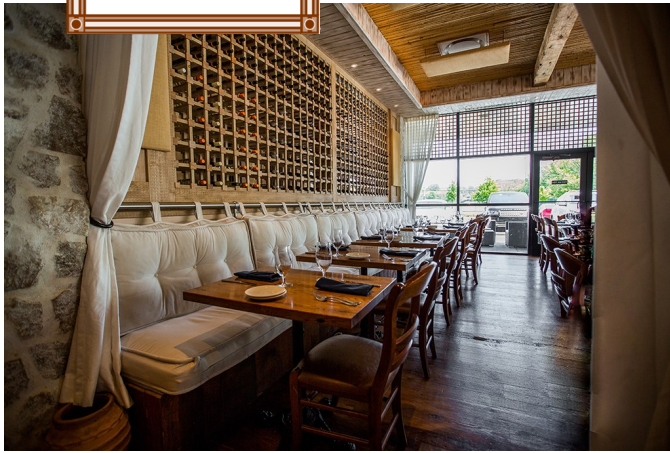
For more information about contracting your private events at our Estia Radnor location, please email events@estiarestaurant.com and include your name, a phone number and any other information that may be helpful to understand the needs of the event. We will look forward to hosting you!



Right Room
(15-55 guests)



Right Room
(15-55 guests)



Left Room
(36-105 guests)



Estia
GREEK TAVERNA