


**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"

*At Estia we celebrate the timeless flavors and traditions of Greece and the Mediterranean. The name, Estia, is a Greek word meaning "hearth" the heard of the home where family and friends gather.*
*As Philadelphia's first restaurant of its kind, Estia offers an authentic Greek dining experience rooted in quality, heritage, and hospitality. Our menu showcases the finest traditional specialties, thoughtfully paired with an exceptional wine list and expertly crafted cocktails.*
*Every detail has been carefully curated to deliver a truly elevated and authentic culinary experience.*

***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

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# GENERAL INFORMATION

## Confirmation Letters

In order to secure your function, a signed confirmation is required until contract is signed. A date will not be held for anyone who does not sign the letter or request an extension that is approved by the events team.

## Private Dining Event Fee and Taxes

Food, beverages, & other services provided by Estia will be subject to state and local taxes, along with a 24% private dining fee. The 24% is broken down into a 20% gratuity for the service, and a 4% administrative fee for the event staff. You can add additional gratuity on the day of your event. The 4% fee does not represent a tip or gratuity for the service staff. It is a non-negotiable fee.

## Food & Beverage Minimums

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

| **Sunday-Thursday** | **Lunch** | **Dinner** |
|---|---|---|
| Left Dining Room *(100 guests or less)* | *$4000** | *$10,000* |
| Right Dining Room *(55 guests or less)* | *$4000** | *$4000* |
| Restaurant Buy Out *(includes both dining rooms, bar, & outside)* | ***Price Varies*** | |

| **Friday & Saturday** | **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 *(includes both dining rooms, bar, & outside)* | ***Price Varies*** | |

***Events in our **Main Dining Room** require a prix-fixe menu for groups of 12 or more.*

***Lunch minimums and menus are enforced for all events taking place between 11am-3pm. After 3pm, the dinner minimums & 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.
A Credit Card Authorization form is required to pay with a credit card that is not physically on site at the time of the

## Menu

Finalized menus are due 2 weeks prior to event.
Prix-fix menus can be customized for any event.
***For events of 60+ only 2 entrée choices are allowed.*
Estia offers children under 10 a choice of chicken fingers or pasta for $15 each.
All menus will include a silent vegetarian pasta option if

## Final Guest Count

The final number of guests is due 2 business days prior to the day of the event.
If no final number is given, the guest count listed on the signed contract will be considered the final count.
You will be charged for the number of people based on the final count given.

## Tables, Linen & Extras

An event manager will suggest a floor plan based on the guest count.
Tables can be set as round tables of 6 or long tables of 8+.
Cake and gift tables can be provided.
All tables come with white linen tablecloths.

## Cancellation

In the event a cancellation occurs 15 or fewer business days prior to the event date, a $20 per person penalty charge will apply. The cancellation fee will be charged to the card listed on your confirmation letter.
If cancellation takes place within 5 business days before your scheduled event, a $40 per person 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 event that Estia restaurant has to close to the public and is not able to open for your event, the

## Parking & Coat Check

Complimentary guest parking and coat check is available.

## Dessert Fee

Estia reserves the right to charge a $3 fee per person for any outside dessert.

# EVENT SPACE CAPACITIES

| Room | Maximum Capacity | Buffet Maximum Capacity | Dance Floor Maximum Capacity | Cocktail Reception Capacity |
|---|---|---|---|---|
| **Left Dining Room** | **105 people** | **105 people** | **60 people** | **105 people** |
| **Right Dining Room** | **55 people** | **60 people** | **N/A** | **65 people** |
| **Restaurant Buyout** | **200+ people** | **175+ people** | **150 people** | **200+ people** |

***All numbers are estimates*

# EQUIPMENT AND EXTRAS

Audio visual equipment is rented on a first come, first serve basis.
If you would like to reserve any A/V 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** |
| **Outside Dessert Fee** | **$3 per person** |
| **Corkage Fee** | **$40, then $20** *(per 750mL bottle)* |
| **Table Numbers** | **Complimentary** |
| **Tripod Easel** | **Complimentary** |

# PRIVATE EVENT MENU OPTIONS

***All menus are priced per person, before tax & gratuity.***

*****Customized menus available upon request .***

## $60/person Menu

### ***Mezedes***

*Served family style*

**Spanakopita**

Fresh spinach, leeks, dill, scallions, & feta cheese
baked in house made phyllo dough

**Fried Calamari**

Served with a spicy marinara sauce & herb aioli

### ***Salata***

*Served family style*

**Romaine Salad**

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

### ***Entrées***

*Please select one*

**Fish of the Day**

Chef's daily choice of fish served with spanakorizo

**Moussaka**

Traditional Greek casserole layered with seasoned
ground beef, sliced eggplant, & potatoes
topped with a kefalograviera béchamel

**Organic Roasted Chicken**

Organic roasted chicken over a caramelized
onion & yogurt orzo, lemon thyme jus

### ***Dessert***

*Served family style*

**Greek Dessert Plate**

An assortment of house made Greek pastries

## $70/person Menu

### ***Mezedes***

*Served family style*

**Spanakopita**

Fresh spinach, leeks, dill, scallions, & feta cheese
baked in house made phyllo dough

**Fried Calamari**

Served with a spicy marinara sauce & herb aioli

### ***Salata***

*Served family style*

**Greek Salad**

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

### ***Entrées***

*Please select one*

**Lavraki**

Charcoal grilled Mediterranean sea bass with
ladolemono, capers, & oregano,
served with spanakorizo

**Moussaka**

Traditional Greek casserole layered with seasoned
ground beef, sliced eggplant, & potatoes
topped with a kefalograviera béchamel

**Organic Roasted Chicken**

Organic roasted chicken over a caramelized onion
& yogurt orzo, lemon thyme jus

**Pasta a la Grecca**

Rigatoni & spinach sauteed in an oven roasted tomato
sauce topped with grated feta cheese

### ***Dessert***

*Served family style*

**Greek Dessert Plate**

An assortment of house made Greek pastries

# PRIVATE EVENT MENUS CONTINUED

***All menus are priced per person, before tax & gratuity.***
***** Customized menus available upon request***

## $80/person Menu

### ***Mezedes***

*Served family style*

**Spanakopita**

Spinach, leeks, dill, scallions, & feta cheese baked in house made phyllo dough

**Spread Pikilia**

Tzatziki, melitzano, & htpiti served with grilled pita

**Fried Calamari**

Served with a spicy marinara sauce & herb aioli

**Cheese Saganaki**

Pan fried Kefalograviera cheese

### ***Salata***

*Served family style*

**Greek Salad**

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

### ***Entrées***

*Please select one*

**Lavraki**

Charcoal grilled Mediterranean sea bass with ladolemono, capers, oregano, & spanakorizo

**Lamb Shank**

Red wine braised, bone-in lamb shank over orzo in an oven roasted tomato sauce & topped with grated feta cheese

**Organic Roasted Chicken**

Organic roasted chicken served over a caramelized onion & yogurt orzo, lemon thyme jus

**Organic Salmon**

Charcoal grilled with ladolemono, capers, served with spanakorizo

### ***Dessert***

*Served family style*

**Greek Dessert Plate**

An assortment of house made Greek pastries

## $90/person Menu

### ***Mezedes***

*Served family style*

**Octopodi**

Charcoal grilled octopus over fava purée with pickled red onions, capers, & peppers

**Spread Pikilia**

Tzatziki, melitzano,& htpiti served pita

**Fried Calamari**

Served with a spicy marinara sauce & herb aioli

**Mini Crab Cakes**

Jumbo lump crabcakes, Dijon aioli

### ***Salata***

*Served family style*

**Greek Salad**

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

### ***Entrées***

*Please select one*

**Lavraki**

Charcoal grilled Mediterranean sea bass with ladolemono, capers, oregano, & spanakorizo

**Lamb Chops**

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

**Organic Roasted Chicken**

Organic roasted chicken served over a caramelized onion & yogurt orzo, lemon thyme jus

**Organic Salmon**

Charcoal grilled with ladolemono, capers, served with spanakorizo

### ***Dessert***

*Served family style*

**Greek Dessert Plate**

An assortment of house made Greek pastries

# COCKTAIL RECEPTION

*Hors d'oeuvres may be served buffet style or passed out by Estia staff.*
*A $100 flat "labor" fee is added for any passed/butlered appetizers.*

## GREEK SPREADS

***$35/pint***

**Tzatziki**

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

**Htpiti**

Roasted red peppers, feta cheese, & cayenne pepper

**Melitzano**

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

**Hummus**

Chickpeas, garlic, olive oil, cayenne, & lemon

**Skordalia**

Potato and garlic

**Fava**

## MEAT

***pricing below is per dozen**

**Mini Meatballs**

***$30***

Miniature beef & veal meatballs seasoned with
mint & oregano in a spicy marinara

**Lamb Lollipops**

***$100***

Charcoal grilled baby New Zealand lamb chops
marinated in fresh herbs, lemon, & olive oil

**Lamb Phyllo**

***$50***

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

## VEGETARIAN

**Vegetable Crudité Platter**
***$200***

Assorted raw vegetables & pita served with
Hummus, Melitzano, & Htpiti

**Greek Cheese Platter**
***$300***

Feta, Manouri, & Kefalograviera cheeses,
served with pita, honey, almonds, grapes, & cherries

**Tiropites**
***$25/dozen***

Ricotta & feta cheese baked in phyllo dough

**Estia Chips**
***$20***

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

**Mini Spanakopita**
***$25/dozen***

Fresh spinach, leeks, dill, scallions, & feta
cheese wrapped in phyllo & baked

**Dolmades**
***$45/dozen***

Grape leaves stuffed with Valencia rice, dill
pine nuts, currants, & fennel

## SEAFOOD

***pricing below is per dozen**

**Mini Crab Cakes**
***$60***

Mini crabcakes made from jumbo lump crabmeat
served with a side of our mustard aioli

**Grilled Shrimp**
***$90***

Jumbo gulf shrimp in a brandy infused ladolemono

**Shrimp Cocktail**
***$90***

# BUFFET EVENT SELECTIONS

## SALADS & APPETIZERS

**Fried Calamari**
***$150***
Lightly fried, served with spicy marinara & herb aioli

**Octopodi**
***$350***
Charcoal grilled, fava purée, pickled red onion, Holland peppers, capers, extra virgin olive oil

**Romaine Salata**
***$120***
Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing

**Greek Salata**
***$150***
Vine-ripened tomatoes, green peppers, cucumbers, red onions, feta cheese, & olives, red wine vinaigrette

**Roka Salata**
***$120***
Marinated red & golden beets, almonds, manouri cheese, honey-lime vinaigrette

## SIDE DISHES

***$60***

**Roasted Potatoes**
Oven roasted potatoes

**Grilled Vegetables**
Zucchini, squash, eggplant, carrots, red onions

**Fried Potatoes**
Greek fried potatoes

**Spanakorizo**
Spinach rice

**Orzo**
Tomato & feta cheese **- or -**
Caramelized onion & Greek yogurt

## ENTRÉES

**Pasta A La Grecca**
***$100***
Rigatoni with sautéed spinach, oven roasted tomatoes, & feta cheese

**Swordfish or Halibut Souvlaki**
***$400***
Grilled & served with tomato, onion, peppers on a mini skewer with ladolemono & capers

**Shrimp Orzo**
***$275***
Shrimp sautéed in an oven roasted tomato sauce, with orzo, grated feta, & fresh basil

**Wild Atlantic Salmon**
***$325***
Wild caught Atlantic salmon with ladolemono & capers

**Lavraki**
***$350***
Mediterranean Sea Bass served with ladolemono & capers

**Organic Roasted Chicken**
***$300***
Confit chicken over caramelized onion & yogurt orzo, lemon thyme jus

**Moussaka**
***$250***
A traditional Greek casserole layered with seasoned beef, sliced eggplant, potatoes, topped with kefalograviera bechamel

## SKEWERS

*****Pricing is per dozen***

**Shrimp Souvlaki**
***$100 (full)***
Skewered shrimp, Vidalia onions & cherry tomatoes

**Chicken Souvlaki**
***$45 (mini) or $90 (full)***
Marinated chicken skewers with peppers & onions

**Beef Souvlaki**
***$45 (mini) or $90 (full)***
Seasoned ground beef & veal skewered

# BEVERAGE PACKAGES

## CONSUMPTION

A beverage package is not required, guests may choose to pay per drink, this is called "*consumption.*"
Hosts can choose to limit guests' options or choose to have an open bar, allowing them to order anything we offer.

***Brands may vary depending on availability*

### WINE/BEER/SOFT DRINKS

*Unlimited beverage service priced per person, and is limited to Estia house wine, draft beer, & soft drinks*

***2 hours*** **$30 per person**
***3 hours*** **$33 per person**
***Each Additional Hour:***
**$11 per person**

### PREMIUM WINE/BEER/SOFT DRINKS

*Unlimited beverage service priced per person, & includes Estia's wine by the glass, all beer, & soft drinks*

***2 hours*** **$34 per person**
***3 hours*** **$37 per person**
***Each Additional Hour:***

### NON-ALCOHOLIC PACKAGES

*Unlimited soft drinks, iced tea, & juices*

***2 hours***
**$7 per person**

***Coffee & Hot Tea are not included*

### WINE/BEER/LIQUOR/SOFT DRINKS

*Unlimited beverage service priced per person.*
*Pricing varies by level of liquor chosen.*
*Wine options include red or white wines served by the glass*
*(See menu for details)*

#### STANDARD BAR PACKAGE:

*House Vodka, Gin, Rum, & Tequila,*
*(please inquire with bartender for specific brand names)*

***2 Hours*** **$38 per person**
***3 Hours*** **$42 per person**
***Each Additional Hour:***
**$11 per person**

#### PREMIUM BAR PACKAGE:

*Tito's, Tanqueray, Bacardi, Jack Daniel's, Patron, etc.*

***2 hours*** **$42 per person**
***3 hours*** **$46 per person**
***Each additional Hour:***
**$11 per person**

#### ELITE BAR PACKAGE:

*Grey Goose, Ketel One, Casamigos, Woodford, Hendricks, Bombay Sapphire, Don Julio, Bulleit*

***2 hours*** **$46 per person**
***3 hours*** **$50 per person**
***Each additional Hour:***
**$12 per person**

## Cocktails by Consumption Per Drink Cost

**Standard Bar Drink Cost Estimate**:
*$13 per drink +$3 for Martini*
**Premium Bar Cost Estimate:**
*$16 per drink +$3 for Martini*
**Elite Bar Cost Estimate:**
*$18 per drink +3 for Martini*

## Non Alcoholic by Consumption Per Drink Cost

**American Coffee:** $6
**Greek Coffee:** $7
**Capuccino:** $7
**Espresso:** $7
**Iced Tea:** $5
**Soda or Juice:** $5
**Hot Tea:** $5

***all prices are general estimates & subject to change*

# WINE BY THE GLASS

## RED

**AGIORGITIKO**
*Monograph, Peloponnese, Greece | 18/70*

**SANGIOVESE**
*Terra Vide, Marche, Italy | 17/64*

**TEMPRANILLO**
*Faustino, Rioja, Spain | 20/75*

**PINOT NOIR**
*Alias, Napa, California | 16/60*

**CABERNET SAUVIGNON**
*Twenty Acres, Clarksburg, California | 16/60*

**CABERNET SAUVIGNON**
*Twenty Rows, Napa, California | 20/75*

## WHITE

**ASSYRTIKO**
*Atlantis White, Santorini, Greece | 20/75*

**MOSCHOFILERO**
*Stamnaki, Peloponnese, Greece | 16/60*

**SAUVIGNON BLANC**
*Rai Valley, Marlborough, New Zealand | 15/56*

**PINOT GRIGIO**
*Casatelli, Veneto, Italy | 14/54*

**CHARDONNAY**
*Deloach, Russian River Valley, California | 20/75*

**CHARDONNAY**
*Circle Creek, Sonoma, California | 17/64*

## ROSÉ & SPARKLING

**ROSÉ**
*Cielo, Veneto, Italy | 20/75*

**SPARKLING ROSÉ**
*Bisol, Veneto, Italy | 16/60*

**PROSECCO**
*Canal Grando, Veneto, Italy | 14/54*

## BEER

**MYTHOS**
*Greece | 12*

**PAROS SESSION IPA**
*Greece | 12*

**CORONA LIGHT**
*Mexico | 12*

**RUN WILD NON ALCOHOLIC IPA**
*Connecticut | 12*

**CORONA N/A**
*Mexico | 12*

## DRAFTS

**STELLA ARTOIS**
*Belgium | 12*

**ALLAGASH**
*Maine | 12*

**CAPE MAY IPA**
*New Jersey | 12*

# COCKTAILS

### ESTIA OLD FASHIONED



Bourbon, peach bitters, vanilla, ginger
(SMOKED + $2) | 18

### SANTORINI SPRITZ



Gin, hibiscus, basil, lemon, club soda | 17

### ASTRA



Tequila, strawberry, mint, lime | 17

### MELI



Vodka, passionfruit, almond liqueur, honey, lemon | 17

### DIONYSIUS



Berry infused vodka, lemon, prosecco | 17

### AEGEAN SANGRIA



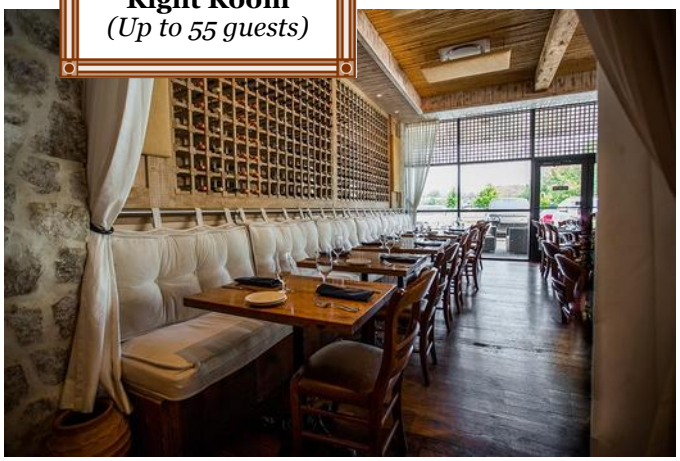
Pinot Grigio, Vodka, Peach, Orange, Prosecco | 15

# DINING ROOM PHOTOS

*For more information about having a private event at our Estia Radnor location, please email* ***events@estiarestaurant.com****. Please include your name, a phone number, & any other information that may be helpful to us about your upcoming event. We will look forward to hosting you!*



**Right Room**
*(Up to 55 guests)*





**Bar**

**Left Room**
***(Up to 105 guests)***







Estia
GREEK TAVERNA