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

1405 Locust Street. Philadelphia, PA 19102

Phone: (215) 735-7700 **Fax:** (215) 501-5913

Estia®

"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. 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: Sunday thru Thursday 3:30pm—8:30pm
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General Information

Confirmation/Deposits

In order to secure your function, a signed confirmation letter with credit card information must be received. For pharmaceutical events or any events taking place in our Wine Room or Small Private Dining Room, no deposit is required. For weddings that require a ceremony & a reception, a non-refundable $1,000 deposit is required. Private rooms 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 18% 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 6% 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.

Food & Beverage Minimums

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

Sunday-Thursday	**Lunch**	**Dinner**
Banquet Room 1 & Bar	$6000*	$2500
Banquet Room 2 & Bar	$6000*	$1500
Banquet Room 1, 2 & Bar	$6000*	$7000
Bar: $800		

Friday & Saturday	**Lunch**	**Dinner**
Banquet Room 1 & Bar	$6000*	$3000
Banquet Room 2 & Bar	$6000*	$2000
Banquet Room 1, 2 & Bar	$6000*	$8000
Bar: $1500		

***Note :** The minimum for lunch events has changed to the above prices due to the impact of COVID-19 & our adjusted restaurant hours

The ***Wine Room*** requires a food and beverage minimum of $850 before tax and gratuity for dinner.

Main Dining Room requires an $85 per person food and beverage minimum before tax and gratuity for dinner on Friday and Saturday evenings.

*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 choices.

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.

Linens & Tables

All events include complimentary white table cloths, gold Chivari chairs and navy blue napkins. Please ask your banquet coordinator if you are interested in any other linens. Round 60" tables are standard for Banquet Rooms 1 & 2. These tables hold 6-10 people. Accommodations can be made for long tables depending on guest count. High-tops are available at no extra charge.

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. 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.

Weddings

A $1,000 nonrefundable deposit is required for weddings. If you would like to have a ceremony on site, a $3 per chair ceremony fee will be applied. Estia's ceremony space is in Banquet Room 1.

Cake Cutting Fee

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

Banquet Room Capacities

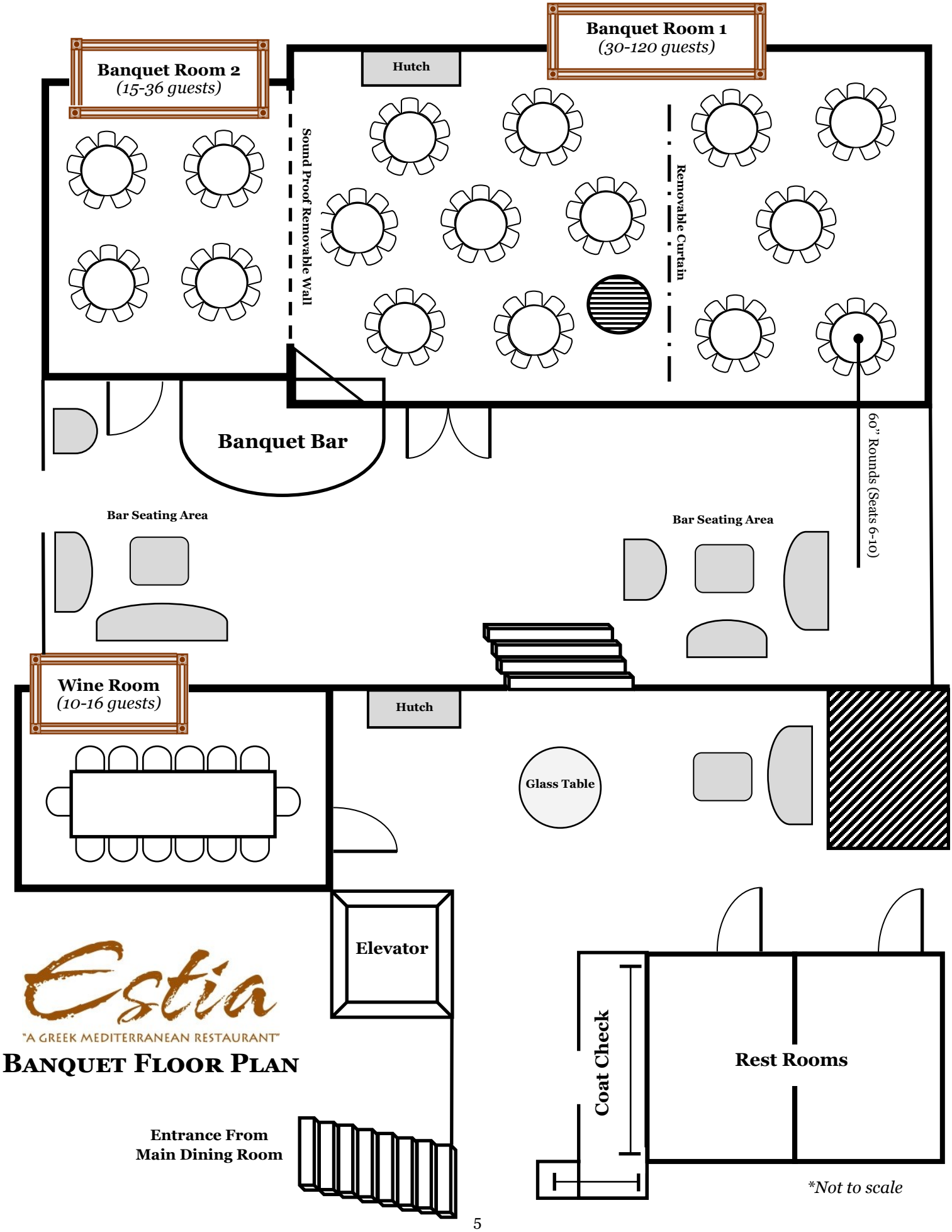
Room	Maximum Capacity (for seated rounds)	Minimum Guest Requirement	Maximum Capacity with Buffet	Maximum Capacity with A/V	Maximum Capacity with a Dance Floor	Cocktail Reception Capacity (with use of Banquet Bar)
Banquet Room 1	120 people	36 people	100 people	100 people	90 people	150 people
Banquet Room 2	36 people	15 people	20 people	24 people	N/A	75 people
Banquet Room 1 & 2	180 people	100 people	170 people	150 people	130 people	200 people
Wine Room	16 people	10 people	N/A	12 people	N/A	N/A
Small Private Dining Room	10 people	6 people	N/A	8 people	N/A	N/A
Restaurant Buyout	**Please inquire with your Banquet Coordinator**					

Audio Visual 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
Drop Down Screen *(available only in Banquet Room 1)*	Complimentary
Wireless Handheld Microphone *(available only in Banquet Room 1)*	Complimentary
Podium	Complimentary
Corkage Fee (not available on Friday & Saturday)	$40/bottle

If you are planning to do assigned seating for your event, please ask your banquet coordinator for a customized floorplan.



Estia
"A GREEK MEDITERRANEAN RESTAURANT"

Banquet Floor Plan

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 11). Custom menus may be created special for your event, prices may vary.

$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

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 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 A La Grecca
Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Dessert

To be served individually

Karidopita
Honey walnut cake

$ 65 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

Both 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

Horiatiki Salad
"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

Sea Bass
Whole grilled European sea bass served off the bone with ladolemono, capers, chopped parsley and spanakorizo

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

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

Pasta A La Grecca
Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Dessert

To be served individually

Karidopita
Honey walnut cake

*Vegetarian & vegan options always available with all menus

*Prices subject to change without notice

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 11). Custom menus may be created special for your event, prices may vary.

$75 Dinner Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita

Spanakopita

Fresh spinach, leeks, scallions and feta cheese wrapped in home-made 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

Both 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

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

Sea Bass

Whole grilled European sea bass served off the bone with ladolemono, capers, chopped parsley and spanakorizo

Lamb Trahana

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

Organic Roasted Chicken

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

Wild Atlantic Salmon

Grilled wild Atlantic salmon served with spanakorizo

Dessert

To be served individually

Salted Caramel Baklava

Walnuts, pistachios and phyllo with fleur de sel and caramel sauce

$95 Dinner Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita

Octopodi

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

Fried Calamari

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

Crab Cakes

Jumbo lump Maryland crab cakes served with a mustard aioli

Salata

Both 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

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

Sea Bass

Whole grilled European sea bass served off the bone with ladolemno, capers, chopped parsley and spanakorizo

Wild Atlantic Salmon

Grilled wild Atlantic salmon served with spanakorizo

Organic Roasted Chicken

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

Lamb Chops

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

Dessert

To be served individually

Salted Caramel Baklava

Walnuts, pistachios and phyllo with fleur de sel and caramel sauce

*Vegetarian & vegan options always available with all menus

*Prices subject to change without notice

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 11). Custom menus may be created special for your event, prices may vary.

$105 Dinner Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita

Chilean Sea Bass Skewers

Charcoal grilled Chilean sea bass marinated in herbs and extra virgin olive oil

Lamb Phyllo

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

Octopodi

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

Salata

Both are served family style for sharing

Arugula Salad

Arugula, almonds, cherry tomatoes, shaved kefalograviera cheese and sweet balsamic vinaigrette

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

Swordfish Steak

Center loin cut swordfish grilled, with a tomato, pepper, and onion skewer ladolemeno and capers

Jumbo African Prawns

Charcoal grilled jumbo African prawns served with ladolemono and spanakorizo

Organic Roasted Chicken

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

Lamb Chops

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

Dessert

To be served individually

Greek Cheesecake

Greek yogurt cream, shredded phyllo crust, spiced katiafi

$120 Dinner Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing

Spread Pikilia

Traditional Greek spreads including tzatziki, melitzano, and htpiti, served with grilled pita

Octopodi

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

Shrimp Cocktail

Wild caught, served with cocktail sauce and fresh horseradish

Crab Cakes

Jumbo lump Maryland crab cakes served with a mustard aioli

Oysters

Daily selection of fresh raw oysters served on the half shell

Salata

Both are served family style for sharing

Arugula Salad

Arugula, almonds, cherry tomatoes, shaved kefalograviera cheese and sweet balsamic vinaigrette

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

Halibut

Grilled halibut steak, red onions, tomatoes and peppers with Kalamata olive tapenade and ladolemono served over spanakorizo

Bone-In Filet Mignon

14 oz Bone-In Filet Mignon served over fresh thyme with roasted potatoes

Organic Roasted Chicken

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

Lamb Chops

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

Dessert

To be served individually

Greek Cheesecake

Greek yogurt cream, shredded phyllo crust, spiced katiafi

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.

Seafood

Crab Cakes $55 per dozen

Fresh jumbo lump crabmeat from Maryland served with mustard aioli

Grilled Shrimp $70 per dozen

Jumbo gulf shrimp tossed with a brandy infused ladolemono

Cod Fritters $40 per dozen

Cod and potato combined and slightly fried

Psaropita $40 per dozen

Leeks, scallions, chives, feta and kasseri cheese rolled in phyllo with salmon and served with taramamouse

Chilean Sea Bass $80 per dozen

Skewers of charcoal grilled Chilean sea bass marinated in herbs and extra virgin olive oil

Grand Shrimp Cocktail Station $850

Served on ice with cocktail sauce (100 shrimp)

Grand Seafood Station $1500

(serves 75-100 guests)

Chilled oysters, shrimp & crab claws

Meat

Mini Meatballs $22 per dozen

Miniature beef and veal meatballs seasoned with mint and oregano and served with tzatziki and spicy marinara

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 and kefalograviera cheese rolled in phyllo and served with yogurt and spicy marinara

Mini Chicken Skewers *$34 per dozen*

Marinated chicken, peppers, and onions, served with tzatziki

Meat & Cheese Platter *$350 per platter*

Prosciutto, salami, feta & kefalograviera served with honey, almonds, cherries, fried pita & grilled pita

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 and lightly fried, served with tzatziki

Cucumber Circles $12 per dozen

Thin slices of cucumbers are topped with a quenelle of three Greek spreads

Spanakopita $20 per dozen

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

Dolmades *$45 per dozen*

Valencia rice, pine nuts, currants, fennel and dill stuffed in grape vine leaves (may be cut into 1/2 pieces upon request)

Large Vegetable Crudité *$250 per platter*

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

Cheese Platter *$300 per platter*

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

Greek Spreads

Tzatziki Spread

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

Greek yogurt, cucumbers, garlic, dill and extra virgin olive oil, served with pita

Htpiti Spread

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

Roasted red peppers, feta cheese, and cayenne pepper, served with pita

Melitzano Salata Spread

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

Smoked eggplant, balsamic vinegar, red and yellow peppers, and chopped parsley served with pita

Prices subject to change without notice

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 in our banquet rooms or an additional room fee will be applied.

Salads/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 and red wine vinaigrette

Romaine Salata $120 per pan (serves 15-20)
Hearts of romaine are tossed in a creamy caper dill dressing and crumbled feta cheese topped with oregano croutons and shredded kefalograviera

Horiatiki Salata $150 per pan (serves 15-20)
"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

Entrées

(each entree 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 Steaks $450 per pan
Grilled and served with roasted peppers and grilled onions

Shrimp with Orzo $300 per pan
Shrimp sautéed with white wine, tomatoes, and feta, tossed with orzo pasta

Wild Atlantic Salmon $350 per pan
Grilled wild Atlantic salmon served with ladolemono, and capers

Sea Bass $400 per pan
Mediterranean Sea Bass served with ladolemono 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

Pastichio *$*250 per pan
A Greek Style lasagna layered with seasoned beef and pasta topped with a kefalograviera béchamel

Skewers

(per dozen)

Seafood Souvlaki $150 per dozen
Shrimp, and swordfish are skewered with Vidalia onions, peppers and tomatoes

Shrimp Souvlaki $150 per dozen
3 pieces of shrimp skewered with sweet Vidalia onions and cherry tomatoes

Chicken Souvlaki $60 per dozen
Marinated chicken skewers with peppers and onions

Beef Souvlaki $60 per dozen
Seasoned ground beef and veal skewered

Side Dishes $55 per pan

(each pan serves approx. 15 guests)

Potato Ladorigani *Oven roasted potatoes*
Briam Vegetables *Baked vegetable stew*
Potato Tiganites *Greek Fries*
Spanakorizo *Spinach Rice*
Orzo *Orzo with tomato sauce and feta*

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

Desserts

Kourabiedes $15 per dozen
Greek almond butter cookies dusted with powdered sugar

Karidopita $200 per pan (36 half pieces)
Traditional walnut honey cake

Rolled Salted Caramel Baklava *$*200 per pan (36 half pieces)
Walnuts, pistachios and phyllo with fleur de sel and caramel sauce

Atheneus Cheesecake $175 per pan (24 half pieces)
Pistachio crust, Greek yogurt cream, Greek honey and spiced kataifi

Galaktoboureko $130 per pan (36 half pieces)
Semolina custard wrapped in filo with orange, lemon zest syrup

Fruit Platter $150 per platter (serves 25 –30 guests)
Chef's choice seasonal fruit

Prices subject to change without notice

Beverages

A fee of $100 per bartender is required for a dedicated bartender in our banquet bar area.

A bartender is required for all events with more than 15 guests offering cocktails.
10% sales tax is charged for alcoholic beverages.

Consumption Bar

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

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

Cash Bar

Guests may purchase alcoholic beverages on a **credit card basis only**.

Cash bars do not count towards food and beverage minimums

Bartender Required per 40 guests

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 $32 per person

Each Additional Hour: $11 per person

See coordinator for wine upgrades at an additional cost

Non-Alcoholic Packages

$6 per person: *Unlimited soda and juice*

Wine/Beer/Liquor/Soft-Drinks

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 are not included in packages

Coffee & tea not included in packages

See coordinator for wine upgrades at an additional cost

Call Bar Package:

Buddy's Vodka, Beefeater, Wild Turkey Bourbon, Jack Daniels, Agavales Tequila, Bacardi, Captain Morgan, Dewar's White Label

2 Hours *$34 per person*
3 Hours *$42 per person*
Each Additional Hour: $14 per person
**Max 5 hours*

Premium Bar Package:

Ketel One, Titos, Bombay Sapphire, Tanqueray, Maker's Mark, Bulleit Bourbon, Jameson, Espolon, Johnnie Walker Black (in addition to Call Bar Liquors)

2 hours *$38 per person*
3 hours *$48 per person*
Each additional Hour: $15 per person
**Max 5 hours*

Super Premium Bar:

Grey Goose, Belvedere, Hendrick's, Knob Creek, Woodford Reserve, Patron, Casamigos Blanco, Glenlivet 12 (in addition to Call Bar & Premium Liquors)

2 hours *$42 per person*
3 hours *$50 per person*
Each additional Hour: $16 per person
**Max 5 hours*

Cocktails by Consumption Per Drink Costs*

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

Call Bar Drink Cost Estimate:
$12 per drink +$2 for on the rocks, +$3 for Martini

Premium Bar Cost Estimate:
$14 per drink +$2 for on the rocks, +$3 for Martini

Super Premium Cost Estimate:
$16 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