



## ESTIA NAPLES SPECIAL EVENTS

CONTACT US:

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*(Please specify for the Naples location when contacting)*

*Website: [estiarestaurant.com](http://estiarestaurant.com)*

*Address: 8990 Fontana Del Sol Way, Naples, FL 34109*

# FREQUENTLY ASKED QUESTIONS:



## DO YOU OFFER A PRIVATE EVENT SPACE?

— At *Estia Naples*, we have a few private space options. Our Wine Room can seat up to 20 guests between two tables (or 18 guests with A/V). Our Banquet Room can seat up to 54 guests. The Wine Room and Banquet Room together can seat up to 75 guests. And our outdoor patio can seat up to 150 guests. For groups of 14 or less, you can dine in our main dining room with a fixed menu or ala carte.

Wine Room F&B minimum: \$1,500 (before taxes and private dining fees are added)

Banquet Room F&B minimum: \$2,500 (before taxes and private dining fees are added)

Patio Buyout: Please refer to event manager as the rate changes based on day of week and season

## HOW MUCH WILL A FULL VENUE BUYOUT COST?

— A full buyout varies on the time and date of the event. *Estia* can provide you with this amount.

## CAN WE HAVE OUR OWN DJ PLAY MUSIC AT OUR EVENT, OR CAN WE MAKE OUR OWN PLAYLIST?

— Due to the semi-private format, your event will share the same audio that *Estia* is playing at that time. Therefore, only a full venue buyout will permit your own audio to be played.

## DO YOU OFFER VALET PARKING?

— Yes, complimentary valet parking is available by our entrance.

## CAN I BRING A CAKE?

## WHAT ARE THE PRIVATE DINING FEES?

— Food, beverages, and other services provided by *Estia* will be subject to state and local taxes along with a 22% private dining fee. This consists of a 18% service fee that will be distributed to the servers, bartenders, and support staff. You can add or subtract the service fee on the day of your event. This fee also includes a 4% administrative fee on the grand total, which does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders. It is a non-negotiable fee.

## WHEN IS MY FINAL GUEST COUNT DUE?

— The final guaranteed amount must be confirmed 2 business days prior to your event. The final guest count is to be charged unless exceeded on the day of your event. If you fail to provide a final guest count, it will be based on the confirmation letter.

## WHEN IS MY MENU SELECTION DUE?

— Menus must be confirmed at least 2 weeks prior to a booked event with a banquet order form requiring your signature. All of our menus can be customized specifically for your event.

## WHAT IS YOUR CANCELLATION POLICY?

— A cancellation fee will be charged to the card listed on your confirmation letter. Please refer to your confirmation letter for our policy.

# GROUP MENU

\$55 PER PERSON PLUS SALES TAXES & FEES



## MEZEDES

*To be served family style:*

### **SPANAKOPITA MANTI**

*Spinach, feta, leeks, tzatziki*

### **FRIED CALAMARI**

*Tender calamari, lightly fried, served with marinara and parsley aioli*

## SALATA

*To be served family style:*

### **ROMAINE SALAD**

*Chopped romaine hearts, feta, scallions, creamy caper dill dressing*

## ENTREES

*Guest to select one of the following:*

### **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 topped with a kefalagraviera bechamel*

### **ARTICHOKE KEBAB**

*Lemon aioli, chili oil, served with a side of spanakorizo*

### **CHICKEN**

*Half chicken, feta brined, caramelized onion yogurt*

## DESSERT

*Served Family Style*

### **GREEK DESSERT PLATE**

*A selection of our house made Greek desserts*



## BEVERAGES

### **COFFEE & HOT TEA INCLUDED**

# GROUP MENU

*\$65 PER PERSON PLUS SALES TAXES & FEES*



## MEZEDES

*To be served family style:*

### SPANAKOPITA MANTI

*Spinach, feta, leeks, tzatziki*

### FRIED CALAMARI

*Tender calamari, lightly fried, served with marinara and parsley aioli*

## SALATA

*To be served family style:*

### HORIATIKI SALAD

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

### ROMAINE SALAD

*Chopped romaine hearts, feta, scallions, creamy caper dill dressing*

## ENTREES

*Guest to select one of the following:*

### SEA BASS

*European sea bass, lemon, capers, spanakorizo*

### CHICKEN

*Half chicken, feta brined, caramelized onion yogurt*

### LAMB SHANK

*Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta*

### ARTICHOKE KEBAB

*Lemon aioli, chili oil, served with a side of spanakorizo*

## DESSERT

*Served Family Style*

### GREEK DESSERT PLATE

*A selection of our house made Greek desserts*



## BEVERAGES

### COFFEE & HOT TEA INCLUDED

# GROUP MENU

\$75 PER PERSON PLUS SALES TAXES & FEES



## MEZEDES

*To be served family style:*

### SPREAD PIKILIA

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

### SPANAKOPITA MANTI

*Spinach, feta, leeks, tzatziki*

### CHEESE SAGANAKI

*Traditional pan fried Kefalograviera cheese, served with ouzo, brandy, honey*

### FRIED CALAMARI

*Tender calamari, lightly fried, served with marinara and parsley aioli*

## SALATA

*To be served family style:*

### HORIATIKI SALAD

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

### ROMAINE SALAD

*Chopped romaine hearts, feta, scallions, creamy caper dill dressing*

## ENTREES

*Guest to select one of the following:*

### SEA BASS

*European sea bass, lemon, capers, spanakorizo*

### CHICKEN

*Half chicken, feta brined, caramelized onion yogurt*

### FAROE ISLAND SALMON

*Charcoal grilled with ladolemono, capers, and spanakorizo*

### LAMB SHANK

*Red wine braised lamb shank served on the bone with orzo, roasted tomato sauce and grated feta*

## DESSERT

*Served Family Style*

### GREEK DESSERT PLATE

*A selection of our house made Greek desserts*



## BEVERAGES

### COFFEE & HOT TEA INCLUDED

# GROUP MENU

\$95 PER PERSON PLUS SALES TAXES & FEES

## MEZEDES

*To be served family style:*

### SPREAD PIKILIA

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

### FRIED CALAMARI

*Tender calamari, lightly fried, served with marinara and parsley aioli*

### OCTOPODI

*Charcoal grilled octopus, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil*

### CRAB CAKES

*Colossal and jumbo lump crab, Beluga lentils, marinated gigantes, Dijon aioli*

## SALATA

*To be served family style:*

### HORIATIKI SALAD

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

### ROMAINE SALAD

*Chopped romaine hearts, feta, scallions, creamy caper dill dressing*

## ENTREES

*Guest to select one of the following:*

### SEA BASS

*European sea bass, lemon, capers, spanakorizo*

### CHICKEN

*Half chicken, feta brined, caramelized onion yogurt orzo*

### FAROE ISLAND SALMON

*Charcoal grilled with ladolemono, capers, and spanakorizo*

### LAMB CHOPS

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

## DESSERT

*Served Family Style*

### GREEK DESSERT PLATE

*A selection of our house made Greek desserts*

## BEVERAGES

### COFFEE & HOT TEA INCLUDED

# GROUP MENU

\$105 PER PERSON PLUS SALES TAXES & FEES

## MEZEDES

*To be served family style:*

### SPREAD PIKILIA

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

### CRISPY RICE

*Tuna, avocado, olive*

### OCTOPODI

*Charcoal grilled octopus, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil*

### CRAB CAKES

*Colossal and jumbo lump crab, Beluga lentils, marinated gigantes, Dijon aioli*

### SALATA

*To be served family style:*

### HORIATIKI SALAD

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

### ROMAINE SALAD

*Chopped romaine hearts, feta, scallions, creamy*

## ENTREES

*Guest to select one of the following:*

### JUMBO AFRICAN PRAWNS

*Charcoal grilled jumbo African prawns served with ladolemono and spinach rice*

### CHICKEN

*Half chicken, feta brined, caramelized onion yogurt orzo*

### HALIBUT

*Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade*

### LAMB CHOPS

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

## DESSERT

*Served Family Style*

### GREEK DESSERT PLATE

*A selection of our house made Greek desserts*

## BEVERAGES

### COFFEE & HOT TEA INCLUDED

# GROUP MENU

\$120 PER PERSON PLUS SALES TAXES & FEES

## MEZEDES

*To be served family style:*

### SPREAD PIKILIA

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

### CRISPY RICE

*Tuna, avocado, olive*

### GRILLED SHRIMP

*Jumbo wild caught Gulf shrimp, charcoal grilled with ladomemono, arugula, and cherry tomatoes*

### OCTOPODI

*Charcoal grilled octopus, fava puree, pickled red onion, Holland peppers, capers, extra virgin olive oil*

### CRAB CAKES

*Colossal and jumbo lump crab, Beluga lentils, marinated gigantes, Dijon aioli*

## SALATA

*To be served family style:*

### HORIATIKI SALAD

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

### ARUGULA SALAD

*Arugula, almonds, kefalograviera cheese served with a honey lime dressing*

## ENTREES

*Guest to select one of the following:*

### PRIME NEW YORK STRIP

*12 ounce center cut charcoal grilled with fresh thyme, served with grilled vegetables*

### CHICKEN

*Half chicken, feta brined, caramelized onion yogurt orzo*

### HALIBUT

*Charcoal grilled with ladolemono, capers, vegetable souvlaki and Kalamata olive tapenade*

### LAMB CHOPS

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

## DESSERT

*Served Family Style*

### GREEK DESSERT PLATE

*A selection of our house made Greek desserts*

## BEVERAGES

### COFFEE & HOT TEA INCLUDED

# RECEPTION MENU



## HORS D'OEUVRES

*We recommend 1 piece per person of your selections below:*

### *Per Dozen Vegetarian*

#### **SPANAKOPITA MANTI \$20**

*spinach, feta, leeks, tzatziki*

#### **TIROPITES \$20**

*Ricotta, feta cheese wrapped in phyllo dough*

#### **CUCUMBER CIRCLES \$12**

*Cucumbers topped with Greek Spreads*

### *Per Dozen Meat*

#### **MINI MEATBALLS \$22**

*Mini beef & veal meatballs seasoned with mint & oregano, served with marinara & tzatziki*

#### **LAMB LOLLIPOPS \$80**

*Grilled served with tzatziki*

#### **MINI CHICKEN SKEWERS \$34**

*Marinated Chicken served with tzatziki*

#### **MINI BEEF SKEWERS \$34**

*Ground Beef and Veal served with tzatziki*

### *Per Dozen Seafood*

#### **CRISPY RICE \$55**

*Tuna, avocado, crispy rice olive tapenade*

#### **GRILLED SHRIMP \$70**

*Jumbo gulf shrimp tossed with a brandy infused ladolemono*

#### **CHILEAN SEA BASS \$80**

*Skewers of Chilean sea bass grilled*

### **SPREADS (per pint)**

*1 pint feeds about 15 guests*

#### **TZATZIKI SPREAD \$35**

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

#### **MELITAZANO SALATA SPREAD \$35**

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

#### **HTPITI SPREAD \$35**

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

### **PLATTERS**

*1 platter feeds 15-20*

#### **VEGETABLE CRUDITE \$150**

*Cucumbers, peppers, carrots, celery served with tzatziki*

#### **CHEESE PLATTER \$200**

*Feta, Manouri, Kefalograviera served with honey, almonds, cherries, fried and grilled pita bread*

#### **MEAT & CHEESE PLATTER \$250**

*Prosciutto, salami, Feta, Kefalograviera served with honey, almonds, cherries, fried and grilled pita bread*

# BEVERAGE MENU PACKAGES

*PLUS SALES TAXES & FEES (Available in our semi-private space only)*

## WINE & BEER PACKAGE

*\$30 PER PERSON FOR 2 HOURS  
+ \$10 EACH ADDITIONAL HOUR*

**HOUSE WINE** – White, Red

**BEER** – Assorted

**SODA** – Assorted

## CONSUMPTION

*Your guests are invited to order any drink as usual,  
and each will be added to the final bill.*

## PREMIUM OPEN BAR PACKAGE

*\$50 PER PERSON FOR 2 HOURS  
+ \$25 EACH ADDITIONAL HOUR*

*(Includes liquor from the well bar)*

**VODKA** (Grey Goose, Tito's)

**RUM** (Captain Morgan)

**GIN** (Hendrick's)

**BOURBON** (Maker's Mark)

**TEQUILA** (Patron, Casamigos)

**HOUSE PROSECCO**

**HOUSE WINE** – White, Red

**BEER** – Assorted

**SODA** – Assorted

*(\*For a more specific list of alcohol included in this  
package please contact your event coordinator\*)*