

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: Monday thru Thursday 11am—10pm
Friday thru Saturday 11am—11pm
Sunday 11am—10pm

Location: 1405 Locust Street. Philadelphia, PA 19102

Phone: (215) 735-7700 **Fax:** (215) 735-1805



General Information

Confirmation/Deposits

In order to secure your function, a signed confirmation letter with credit card information must be received. A \$1000 non-refundable deposit is required for weddings. No deposit is required for all other events. Private rooms will be released from holding if the confirmation letter is not returned to Estia by the specified date on the form.

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 20% private dining fee. The event fee will be distributed as follows: 17% to the wait staff, bartenders, and back waiters serving your function and 3% administrative fee to cover Estia's administrative costs for hosting your event. If you wish to add more, you may do so on the day of your event. The administrative fee does not represent a tip, gratuity, or service charge for the wait staff, service employees, or service bartenders.

Food and Beverage Minimums

The **Wine Room** requires a food and beverage minimum charge per guest of \$45 during lunch and \$85 during dinner, before tax and gratuity.

Private Dining Rooms and Banquet Rooms require the use of at least our \$25 prix fixe menu for lunch and \$45 prix fixe menu 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.

For cocktail reception only events, please see below.

Cocktail Reception Only Events

If you would like to host a cocktail reception without a sit-down dinner, the following food and beverage minimums are required before tax and gratuity, depending on which room is reserved:

Banquet Bar Only: \$900

Banquet Bar & Banquet Room 2: \$1500

Banquet Bar & Banquet Room 1: \$2500

**We do not host cocktail receptions in our main dining room.*

Room Fees

All private rooms are complimentary unless the specified minimum headcount or food and beverage minimum is not met. If guest minimum is not met, the follow room fee will be applied, depending on which room is reserved:

Banquet Room 1: \$300

Banquet Room 2: \$150

Banquet Room 1 & 2: \$500

Wine Room: \$150 (*Fee waived if \$850 food and beverage minimum is met before tax and gratuity*)

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 in order to pay with a credit card, which are not physically on site at an event. Speak with your banquet coordinator for more details.

Menu

Banquet Rooms 1 & 2 require a prix-fixe 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.

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 at an additional fee.

Linens & Tables

All events include complimentary white table cloths, navy blue chair covers and navy blue napkins. White chair covers with gold sash are available at an additional charge of \$3 per chair. 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. Ceremony set-up fee is \$3 per chair.

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 \$20.00 per person penalty charge will apply. If cancellation takes place less 5 business days before your scheduled event a \$40 per person cancellation fee will be charged.

Preferred Vendors

Our restaurant works with experienced vendors to provide specialty items and services for your function. For a list of vendors, please consult your local Banquet Sales Manager.

Banquet Room Capacities

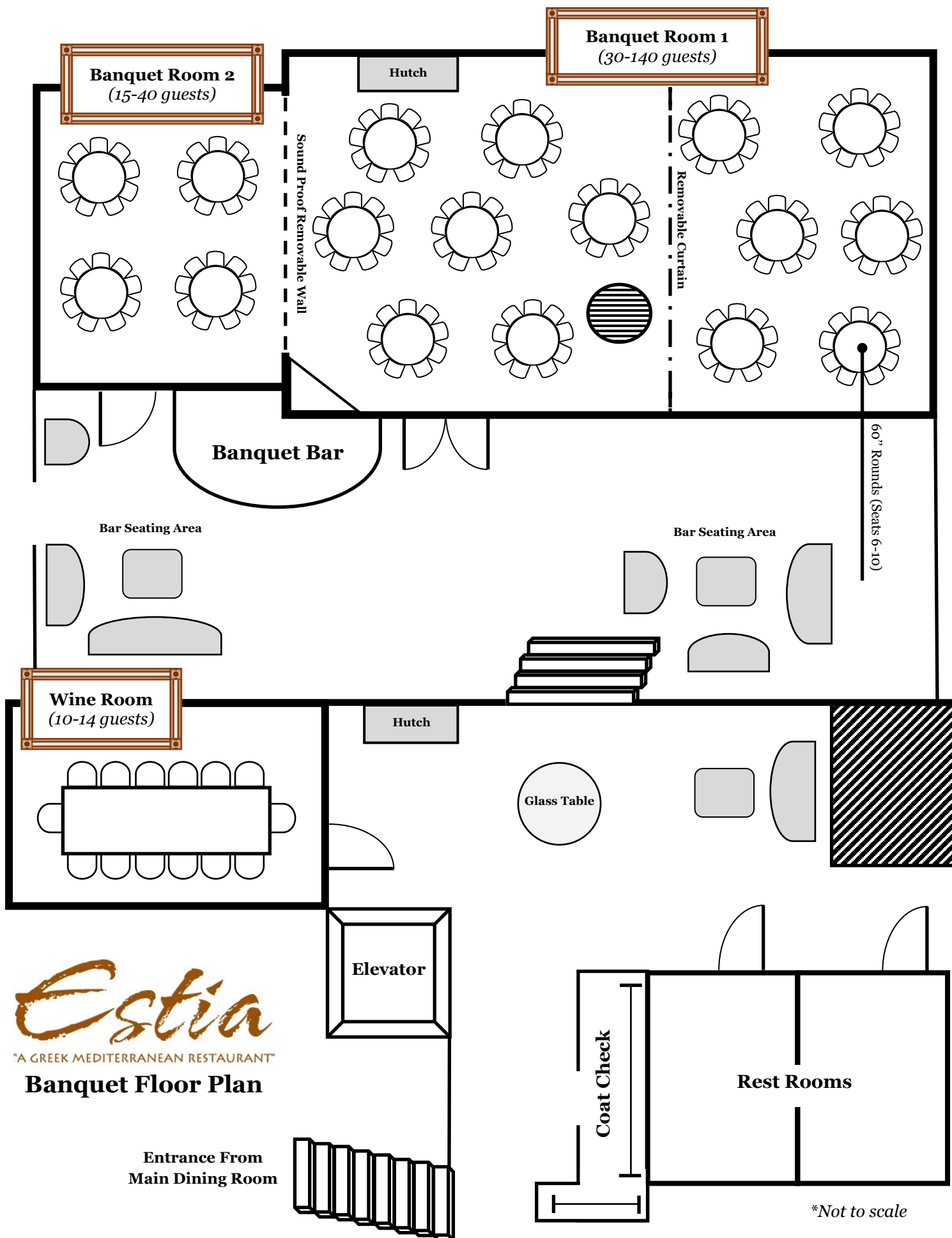
Room	Maximum Capacity (for seated rounds)	Minimum Guest Requirement	Maximum Capacity with Buffet	Maximum Capacity with A/V	Cocktail Reception Capacity (with use of Banquet Bar)	Fixed Menu Required
Banquet Room 1	130 people	30 people	120 people	120 people	150 people	Yes
Banquet Room 2	36 people	15 people	30 people	30 people	75 people	Yes
Banquet Room 1 & 2	180 people	100 people	170 people	150 people	200 people	Yes
Wine Room	14 people	10 people	N/A	12 people	N/A	No
Small Private Dining Room	10 people	6 people	N/A	8 people	N/A	No

Audio Visual Equipment and Extras

Complimentary audio visual equipment is Estia's in house equipment and is rented on a first come, first serve basis. All other equipment is rented from outside vendors. Prices may vary. 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
Drop Down Screen <i>(available only in Banquet Room 1)</i>	Complimentary
Wireless Handheld Microphone	Complimentary
Podium	Complimentary
Tripod Easel	Complimentary
Easel, Flip Chart & Markers	\$45
White Chair Covers with Gold Sash	\$3 per chair

Prices subject to change without notice



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/brunch prix-fixe menus. Custom menus can be created, prices may vary.

\$25 Lunch Menu

Hummus & Bread

Mezedes

To be served family style

Domata

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

Entrees

Guests to select one

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Chicken Souvlaki

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

Moussaka

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

Dessert

To be served individually

Karidopita Honey Walnut Cake

Includes coffee, tea and iced-tea

\$35 Lunch Menu

Hummus & Bread

Mezedes

All mezedes are served family style for sharing

Spanakopita

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

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 to select one

Fish of the Day

Chef's daily choice of fish served with briam vegetables

Chicken Souvlaki

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

Moussaka

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

Dessert

To be served individually

Karidopita Honey Walnut Cake

Includes coffee, tea and iced-tea

\$45 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

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 to select one

Sea Bass

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

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Organic Roasted Chicken

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

Dessert

To be served individually

Baklava Layered filo with almonds and walnuts in a honey syrup

Includes coffee, tea and iced-tea

Prix-Fixe Brunch

Available on Sundays only between 11:00 a.m.—3:00 p.m.

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/brunch prix-fixe menus. Custom menus can be created, prices may vary.

\$30 Brunch Menu

Hummus & Bread

Mezedes

To be served family style

Spanakopita

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

Spread Pikilia

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

Entrees

Guests to select one

Avga Spanakia

3 egg omelet with spinach, leeks, feta, tomato and scallions served with potatoes

Greek French Toast

Made with Greek bread "tsourekhi" served with mixed berries and syrup

Pasta ala Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta cheese

Dessert

To be served individually

Karidopita Honey Walnut Cake

Includes coffee, tea and iced-tea

\$40 Brunch Menu

Hummus & Bread

Mezedes

To be served family style

Spanakopita

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

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 to select one

Avga Me Kreas

Country style omelet with bacon, sausage, kefalograviera and kasseri cheese served with potatoes.

Greek French Toast

Made with Greek bread "tsourekhi" served with mixed berries and syrup

Smoked Fish Platter

Smoked salmon, and white fish salad, served with tomatoes, onions, hard boiled eggs, cream cheese and bagel

Dessert

To be served individually

Karidopita Honey Walnut Cake

Greek Cookies (served family style)

Includes coffee, tea and iced-tea

Brunch Buffet*

1 pan feeds 20-25 people

Scrambled Eggs \$80 per pan

Greek French Toast \$150 per pan

Pancakes \$150 per pan

Salmon Station \$200 per pan

Omelets

Spinach, feta, leeks, tomato, & scallions \$120 per pan

Bacon, sausage, & Greek cheeses \$200 per pan

Sides

Bacon \$60 per pan

Sausage \$75 per pan

Brunch Potatoes \$30 per pan

Yogurt with Honey & Nuts \$35 per pan

Fruit Platter \$90 per platter

Greek Cookies \$10 per dozen

**Other Non-Brunch Buffet items available on page 10*

Non-Alcoholic Beverage Packages

\$5 per person

Unlimited coffee, tea, iced tea, soft-drinks, and juice

\$3 per person

Unlimited coffee, tea, and iced tea

Alcoholic Beverage Package*

\$16 per person

Unlimited Bloody Mary's, Mimosa's, Bellini's, & Champagne
For 2 hours only

**Other Alcoholic Beverage Packages available on page 11*

Prix-Fixe Dinner Menus

All of our prix-fixe dinner menus are priced per person before taxes and fees.
All menus include complimentary bread and hummus. No beverages are included in any of our prix-fixe dinner menus.
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.

\$45 Dinner Menu

Hummus & Bread

Mezedes (Course One)

All mezeds 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 (Course Two)

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

Entrees (Course Three)

Guests will have a choice of the following entrees

Fish of the Day

Chef's daily choice of fish served with briam vegetables

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 (Course Four) To be served individually

Karidopita
Honey walnut cake

\$55 Dinner Menu

Hummus & Bread

Mezedes (Course One)

All mezeds 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 (Course Two)

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 keflograviera

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 (Course Three)

Guests will have a choice of the following entrees

Sea Bass

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

Lamb Trahana

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and shaved mizithra 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 (Course Four) To be served individually

Karidopita

Prix-Fixe Dinner Menus

All of our prix-fixe dinner menus are priced per person before taxes and fees.
All menus include complimentary bread and hummus. No beverages are included in any of our prix-fixe dinner menus.
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.

\$65 Dinner Menu

Mezedes (Course One)

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 (Course Two)

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 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 (Course Three)

Guests will have a choice of the following entrees

Sea Bass

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

Lamb Trahana

Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama and shaved mizithra 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 (Course Four)

To be served individually

Baklava

Layered filo with almonds and walnuts in a honey syrup

\$85 Dinner Menu

Mezedes (Course One)

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 (Course Two)

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 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 (Course Three)

Guests will have a choice of the following entrees

Sea Bass

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

Black Angus NY Strip

12 oz Black Angus NY Strip steak grilled and served with oven 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 (Course Four)

To be served individually

Baklava

Layered filo with almonds and walnuts in a honey syrup

Cocktail Receptions

Hors d'oeuvres may be served buffet style or butler style. Butler service requires a \$75 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 \$42 per dozen

Fresh jumbo lump crabmeat from Maryland served with mustard aioli

Grilled Shrimp \$65 per dozen

Jumbo gulf shrimp tossed with a brandy infused ladolemono

Cod Fritters \$30 per dozen

Cod and potato combined and slightly fried

Psaropita \$35 per dozen

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

Chilean Sea Bass \$35 per dozen

Fresh skewers of Chilean sea bass marinated in herbs and extra virgin olive oil, charcoal grilled

Meat

Mini Meatballs \$15 per dozen

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

Lamb Lollipops \$70 per dozen

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

Lamb Phyllo \$45 per dozen

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

Mini Chicken Skewers \$30 per dozen

Marinated chicken skewers served with tzatziki

Mini Beef Skewers \$30 per dozen

Ground beef and veal skewered, served with tzatziki

Vegetarian

Tiropites \$18 per dozen

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

Estia Chips \$18 per order

Zucchini & eggplant cut thin and lightly fried, served with tzatziki

Cucumber Circles \$10 per dozen

Thin Slices of Cucumbers are topped with a quenelle of Tzatziki

Spanakopita \$18 per dozen

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

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)

Greek Spreads

Tzatziki Spread

\$25 per pint (Serves 15-20 guests)

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

Htipiti Spread

\$25 per pint (Serves 15-20 guests)

Roasted red peppers are skinned and blended with feta cheese and jalapenos, served with pita

Melitzano Salata Spread

\$25 per pint (Serves 15-20 guests)

Smoked eggplant is combined with yogurt, balsamic vinegar, and chopped parsley served with pita

Buffet Dishes

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

Salads/Appetizers

Fried Calamari \$100 per pan (serves 20-25 guests)

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

Romaine Salata \$85 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 kefalotriera

Horiatiiki Salata \$110 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 \$70 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

Shrimp with Orzo \$200 per pan

Shrimp sautéed with white wine tomatoes and feta and tossed with orzo pasta

Wild Atlantic Salmon \$265 per pan

Grilled wild Atlantic salmon served with ladolemeno, and capers

Sea Bass \$275 per pan

Mediterranean Sea Bass served with ladolemeno (lemon and olive oil) and capers

Organic Roasted Chicken \$255 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 kefalotriera bechamel

Pastichio \$185 per pan

A Greek Style lasagna layered with seasoned beef and pasta topped with a kefalotriera béchamel

Skewers

(per dozen)

Seafood Souvlaki \$100 per dozen

Shrimp, 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

Chicken Souvlaki \$40 per dozen

Marinated chicken skewers with peppers and onions

Bifteki Souvlaki \$40 per dozen

Seasoned ground beef and veal skewered

Side Dishes \$40 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*

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

Desserts

Kourabyedes \$10 per dozen

Greek Almond Butter Cookies dusted with powder sugar

Karidopita \$200 per pan (60 1/2 pieces)

Traditional walnut honey cake

Baklava \$140 per pan (36 1/2 pieces)

Layered filo with almonds and walnuts in a honey syrup

Fruit Platter \$90 per platter (serves 25 –30 guests)

Chef's Choice seasonal fruit

Galactobourico \$120 per pan (36 1/2 pieces)

Semolina custard wrapped in filo with orange, lemon zest syrup

Beverages

A fee of \$75 per bartender is required for a dedicated bartender in our banquet bar area.

A Bartender is required for events over 50 guests offering cocktails and is also required with our beverage packages. 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.
See wine list on the last 2 pages.

Cash Bar

Guests may purchase alcoholic beverages on a CASH basis only.

Bartender Required

Beverage Packages

Wine/Beer/Soft Drinks Package

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 \$21 per person

3 hours \$27 per person

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

Non-Alcoholic

Beverage Packages:

May be added to any prix-fixe menu, buffet style event, or children's menu.

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

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

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 and Cognac not included in Packages***

Call Bar Package:

*Titos, Absolut, Cruzan, Cuervo Traditional, Beefeater, Dewars
White Label, Jack Daniels, Jim Beam*

2 Hours \$26 per person

3 Hours \$36 per person

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

Premium Bar Package:

*Ketel One, Stoli, Myers Rum, Captain Morgan, Tanqueray,
Makers Mark, Seagrams VO, Chivas Regal*

(in addition to Call Bar Liquors)

2 hours \$29 per person

3 hours \$40 per person

Each additional Hour \$11 per person *Max 5 hours

Super Premium Bar:

*Grey Goose, Johnnie Walker, Belvedere, Patron Silver, Bombay
Sapphire, Plymouth Gin, Crown Royal (in addition to Call Bar &
Premium Liquors)*

2 hours \$32 per person

3 hours \$44 per person

Each additional Hour \$12 per person *Max 5 hours

By Consumption Per Drink Costs*

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

Call Bar Drink Cost Estimate:

\$9 per drink +\$2 for on the rocks, +\$3 for Martini

Premium Bar Cost Estimate:

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

Super Premium Cost Estimate:

\$11 per drink +\$2 for on the rocks, +\$3 for Martini

Beer: \$6-\$10

price will vary depending on brand

Coffee, Tea, Iced Tea: \$3

Soft Drinks: \$3.25

Wine List

In order to have your wine selections available for your event, your selections must be made at a minimum of 2 weeks prior to your event.

We recommend serving one red and one white wine to your guests. Estia will charge for wine by the bottle and will not charge you for any bottles unopened. Wine service may be limited to specific time frames or quantities by request.

Wine vintages and varietals are subject to availability.

White Wines of Greece

Assyrtiko *Assyrtiko's most complex, elegant and age worthy grapes and wines are grown and made on the island of Santorini. Grapes are planted in volcanic rich soil giving the wine a citrus aroma with a unique earthy, mineral aftertaste.*

Santo Family, Assyrtiko Santorini \$52 *Dry, crisp, aciditic white with floral nose.*

Argyros, Assyrtiko, Santorini \$65 *Dry, fuller body white with bright citrus and floral notes.*

Domaine Sigalas, Assyrtiko, Santorini \$75 *Dry white wine with a bright color and nose of ripe citrus fruit*

Moschofilero

Zoe White, Moschofilero/Roditis \$44 *Fruity nose, medium bodied, crisp acidity, with a medium finish*

Domaine Skouras, Moschofilero, Peloponnese \$48 *Flowery, crisp acidity, medium to full-bodied with long finish*

Domaine Spiropoulos, Moschofilero, Mantinia \$50 *Ripe fruit aromas of honeysuckle, peach and pears with a medium finish*

Savatiano

Domaine Harlaftis, Savatiano, Stamata, Attica \$40 *Light to medium bodied, medium acidity with ripe fruit and citrus flavors*

Other Hand Selected Varietals

Kechri, Retsina, Thessaloniki \$42 *A new interpretation of retsina made with the roditis varietal*

Gentilini, Robola, Cephalonia \$62 *Citrus and mineral notes on the nose with crisp acidity and medium body*

Red Wines of Greece

Agiorgitiko *Agiorgitiko wines stand 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.*

Domaine Harlaftis, Agiorgitiko, Nemea \$42 *Aromatics of ripe berry, cherry and earth. Light to medium-bodied. Soft tannins with a pleasant finish*

Domaine Skouras, Agiorgitiko "St George", Nemea \$48 *Well balanced, with great texture, abundant fruit and a long rich finish*

Domaine Vourvoukeli Limnio, Avdira \$48 *A velvet carpet of red berries and cherry fruits with a cut of fresh acidity. Deeply colored and deeply scented wine*

Spiropoulos Red Stag, Agiorgitiko, Nemea \$52 *A fruit-forward, balanced dry red with medium intensity aromas of black berry, black cherry, white pepper, vanilla and spice*

Gai'a Agiorgitiko, Koutsi, Nemea \$65 *Intense blackberry and cherry on the nose with a smooth finish*

Blends

Strofilia, Xinomavro, Naoussa \$48 *Aromas of red fruits and spices with hints of violet and licorice. Well-balanced and complex structure with a strong after-taste*

Thimopoulos Young Vines, Xinomavro \$58 *Grown on own vines resulting in bright fruit with berries, cherries and long dry finish*

Domaine Mercouri, Refosco/Mavrodaphne, Peloponnese \$63 *Medium bodied with round, ripe tannin and complex aromas of ripe berry and spice*

Ktima Pavlidis Thema, Syrah/Agiorgitiko, Drama \$69 *Full bodied with intense aromas of vanilla, chocolate, black berries, and spice*

Domaine Spiropoulos, Porfyros, Peloponnese \$75 *Blend of Agiorgitiko and Cabernet Sauvignon*

Wine List

In order to have your wine selections available for your event, your selections must be made at minimum 2 weeks prior to your event.

We recommend offering one red and one white wine to your guests. Estia will charge for wine by the bottle and will not charge you for any bottles unopened. Wine service may be limited to specific time frames or quantities by request.

Wine vintages and varietals are subject to availability.

Old World White Wines

Chateau de la Dimerie, Melon de Bourgogne, Muscadet, France \$40 *Green apple, citrus, and melon with white chalk minerality. Pleasant, surprisingly long finish.*

Chateau Pilet, Bordeaux Blanc, France \$52 *Very Fruity with a sparkling bouquet. Excellent pairing with shellfish and whole fish*

Jean-Marc Crochet, Sancerre, Loire, France \$65 *Aromatic nuances of dried fruits, almonds and pistachios. Full and supple on the palate with pleasant sensations of citrus fruits and aromas of white flowers.*

Cielo, Pinot Grigio, Venezie, Italy \$38 *Delicious notes of pears, green plums and citrus fruit while the taste is medium bodied and well balanced.*

Broglia, Gavi Di Gavi, La Meirana, Italy \$72 *Dry and elegant, the perfume is fine and delicate, with hints of anise and flowers*

Garcia-revalo "Tres Olmos", Verdejo, Rueda, Spain \$55 *Perfume of pear, pineapple, and white flower. Silky and spicy palate offering juicy orchard and citrus fruit flavors with a chalky mineral quality adding bite to the finish*

Essence, Riesling, Germany \$44 *Aromatic with scents of apricot and peach. Fresh fruit flavors perfectly balanced by a racy acidity and mineral character*

Rudi Weist, Riesling, Mosel, Germany \$48 *Vibrant notes of green apple, pear, citrus and fine minerals laced with hints of delicate blossoms*

Old World Red Wines

Chateau Jouclary, Cabardes, Languedoc-Roussillon, France \$46 *Rustic gravelly edge, lots of spice with a slightly yeasty finish*

Mas Belles Eaux, Syrah/Grenache/Mourvedre, Les Coteaux, France \$66 *Full bodied, dry, long rich finish*

Rocco, Nero D'Avola, Saleni, Sicilia \$45 *Juicy dark cherries, tobacco, and fresh flowers. Well-balanced, persistent finish.*

Damilano, Nebbiolo, Langhe, Italy \$72 *Dry elegant full bodied wine, rich in tannins with a very complex nose*

Faustino #7, Tempranillo, Rioja, Spain \$48 *Nice ripe cherries, some dried berries, tobacco, spice, and a little vanilla. Medium-bodied with good structure and red fruits lingering on the finish.*

Seis de Luberri, Tempranillo, Rioja, Spain \$60 *Aroma of bright cherry fruit complimented by rich spices. Luxurious mouthfeel full of sweet round fruit and complementary spicy wood tones.*

Chateau Musar Hochar, Cabernet Sauvignon/Cinsault/Grenache, Bekaa Valley, Lebanon \$84 *Robust and aromatic, with baked plum, warm earth, leather, thyme and dark chocolate characters*

New World White Wines

CK Mondavi, Chardonnay, Willow Springs, California \$35 *Medium bodied with a hint of oak, aromas of lemon and citrus combined with flavors of apple and pear lead to a delightfully crisp finish*

Backstory, Chardonnay, Sonoma Coast, California \$44 *Aromas and juicy flavors of fresh apple, peach, pear and lemon with creamy overtones and a slight touch of oak*

Crossbarn, Chardonnay, Sonoma Coast, California \$65 *Nose of stone fruit with hints of lemon zest. Juicy palate of apple, pear, nectarine, an mandarin. Round texture accentuated by vibrant acidity and mineral-driven finish.*

Coopers Creek, Sauvignon Blanc, Marlborough, New Zealand \$52 *Aromas of fresh sage and lime backed by a hint of garden pepper. Sweet zest of pear with fresh grass and anise on the palate*

Terranoble, Sauvignon Blanc, Valle del Maule, Chile \$35 *A fresh wine with mild acidity and both citrus and herbal notes in the mouth*

New World Red Wines

CK Mondavi, Merlot, \$35 *Medium bodied with a hint of oak and flavors of cherries and plums, rich in the mouth and ends in a soft fruit filled finish*

Mont Peller, Pinot Noir, Napa Valley, California \$41 *Well rounded with rich fruits and a hint of earth*

Lincourt, Pinot Noir, Santa Rita Hills, California \$85 *Flavors and aromas of earthy cedar, dark fruit and black pepper.*

Black Stallion, Cabernet Sauvignon, Napa Valley, California \$75 *Aromas of blackberry, brown sugar, tobacco, cedar and violet. Flavors on the palate show black cherry, baking spice and cocoa*

Terranoble, Cabernet Sauvignon, Valle del Maule, Chile \$35 *Medium bodied, ruby red color with intense aromas of red berries, blackberries and plums*

Nieto Senitiner, Malbec, Mendoza, Argentina \$45 *Small red fruits, plum and figs blend with the vanilla and tobacco aroma. Strong personality in the mouth with a distinguished, harmonious and sensual body*

Famiglia Bianchi, Malbec, Mendoza, Argentina \$65 *Luscious, intense fruit aromas. Flavors are similar with a strong mouth feel while at the same time soft and silky*