

# Estia®

"A GREEK MEDITERRANEAN RESTAURANT"

## PHARMACEUTICAL MENUS

**Sunday-Thursday: 3:00pm-8:30pm**

**Friday-Saturday: 3:00pm-9:30pm**

**1405 Locust Street. Philadelphia, PA 19102**

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

**Fax: (215) 501-5913**





"A GREEK MEDITERRANEAN RESTAURANT"

*Estia prides itself on maintaining all of the same culinary traditions, and more importantly, flavors unique to Greece and the Mediterranean. Estia, translating as 'hearth', creates an atmosphere reminiscent of an inviting Mediterranean home. The first of its kind in the city, Estia features a menu of authentic specialties, simply prepared, representing the best of Greek cuisine. The exceptional cuisine is complimented by a first-rate wine and fanciful cocktail list. Estia has put together an unparalleled collection of wines, with a large selection of Greek varietals, plus handpicked vintages from regions all over the world. Estia houses various fully private dining rooms, including a walk-in wine cellar with a domed stone ceiling.*

**Pharmaceutical Industry Guidelines: Estia's pharmaceutical menus are designed to keep you within your budget. These menus are all inclusive of food, beverages, tax, and gratuity. Room fees, audio visual equipment costs, and any additional items are not included in these options. Estia also offers prix fixe menus which can be customized with beverage options, although these are not guaranteed to stay within specific budgets.**

**Hours:** Sunday thru Thursday 3:00pm—8:30pm  
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# GENERAL INFORMATION

**Menus:** Menus to be confirmed at least two weeks in advance of a booked event. All menus are subject to 8% sales tax, 18% suggested gratuity (you may add or subtract the day of your event) and 6% admin fee. Menus are prix fixe and customizable as Estia can provide you with various creative dining options. The admin fee does not constitute a gratuity and will not be distributed to the staff working your event.

**Payment:** Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or corporate check. **Personal checks are not accepted.** A **Business** Confirmation Letter is required to pay with a credit card which is not physically on site at an event. Speak with your banquet coordinator for more details on the necessary documents to do so.

**Confirmation & Cancellation:** Once an event has been scheduled, a confirmation letter will be provided outlining the date, time and private room reserved for the event. Credit card information will be required on confirmation letters to confirm the reservation. This card cannot be used as payment on the file for the event unless other required documents are provided alongside the contract. Private rooms will be released from holding if the confirmation letter is not returned to Estia by the specified date on this form. No charge will be made to the credit card unless a cancellation takes place less than 15 business days prior to the scheduled event in which case a \$20 per person penalty charge will apply, if cancellation takes place less than 5 days to the event date a charge of \$40 per person will apply.

**Headcount:** Guaranteed headcounts are due two business days prior to scheduled events. The guaranteed number is the number charged to the final bill unless that number is exceeded. Rooms may be set for up to 5 guests more than guaranteed headcounts.

**Audio Visual Equipment:** Audio visual equipment can all be arranged for by the Estia's banquet department and added to the final bill. Banquet Room 1 has a LCD screen located in the room and is available complimentary. All private rooms are Internet accessible. Ethernet cables can be provided for this service.

**Dietary Restrictions:** Our prix-fixe menus will additionally come with silent options for a vegan and vegetarian entrée. Guests will be able to order such by simply asking their server on the day of the event. The vegetarian option is our Pasta a la Grecca, a rigatoni dish with feta, spinach, and marinara, and the vegan entrée option is our Paptoutsakia, a roasted baby eggplant with vegetable souvlaki and roasted tomato sauce. Guests will also have a silent dessert option of a lemon sorbet, which is a nut-free, dairy-free, and gluten-free alternative. If the family-style shared plates on the menu do not accommodate for allergies in the group, please let us know so that we may plan accordingly.

## Food & Beverage Minimums:

\*These minimums are before taxes and fees

<b>Sunday-Thursday</b>	Lunch	Dinner
<i>Banquet Room 1 &amp; Bar</i>	\$6000*	\$2500
<i>Banquet Room 2 &amp; Bar</i>	\$6000*	\$1500
<i>Banquet Room 1, 2 &amp; Bar</i>	\$6000*	\$7000
<i>Banquet Bar: \$800</i>		
<b>Friday &amp; Saturday</b>	Lunch	Dinner
<i>Banquet Room 1 &amp; Bar</i>	\$6000*	\$3000
<i>Banquet Room 2 &amp; Bar</i>	\$6000*	\$2000
<i>Banquet Room 1, 2 &amp; Bar</i>	\$6000*	\$8000
<i>Banquet Bar: \$1500</i>		

**\*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.

# Banquet Room Capacities

<b>Room</b>	<b>Maximum Capacity (for seated rounds)</b>	<b>Minimum Guest Requirement</b>	<b>Maximum Capacity with Buffet</b>	<b>Maximum Capacity with A/V</b>	<b>Cocktail Reception Capacity (with use of Banquet Bar)</b>	<b>Fixed Menu Required</b>
<b>Banquet Room 1</b>	120 people	36 people	100 people	100 people	150 people	Yes
<b>Banquet Room 2</b>	36 people	15 people	20 people	24 people	75 people	Yes
<b>Banquet Room 1 &amp; 2</b>	180 people	100 people	170 people	150 people	200 people	Yes
<b>Wine Room</b>	16 people	10 people	N/A	12 people	N/A	Yes
<b>Small Private Dining Room</b>	10 people	6 people	N/A	8 people	N/A	No

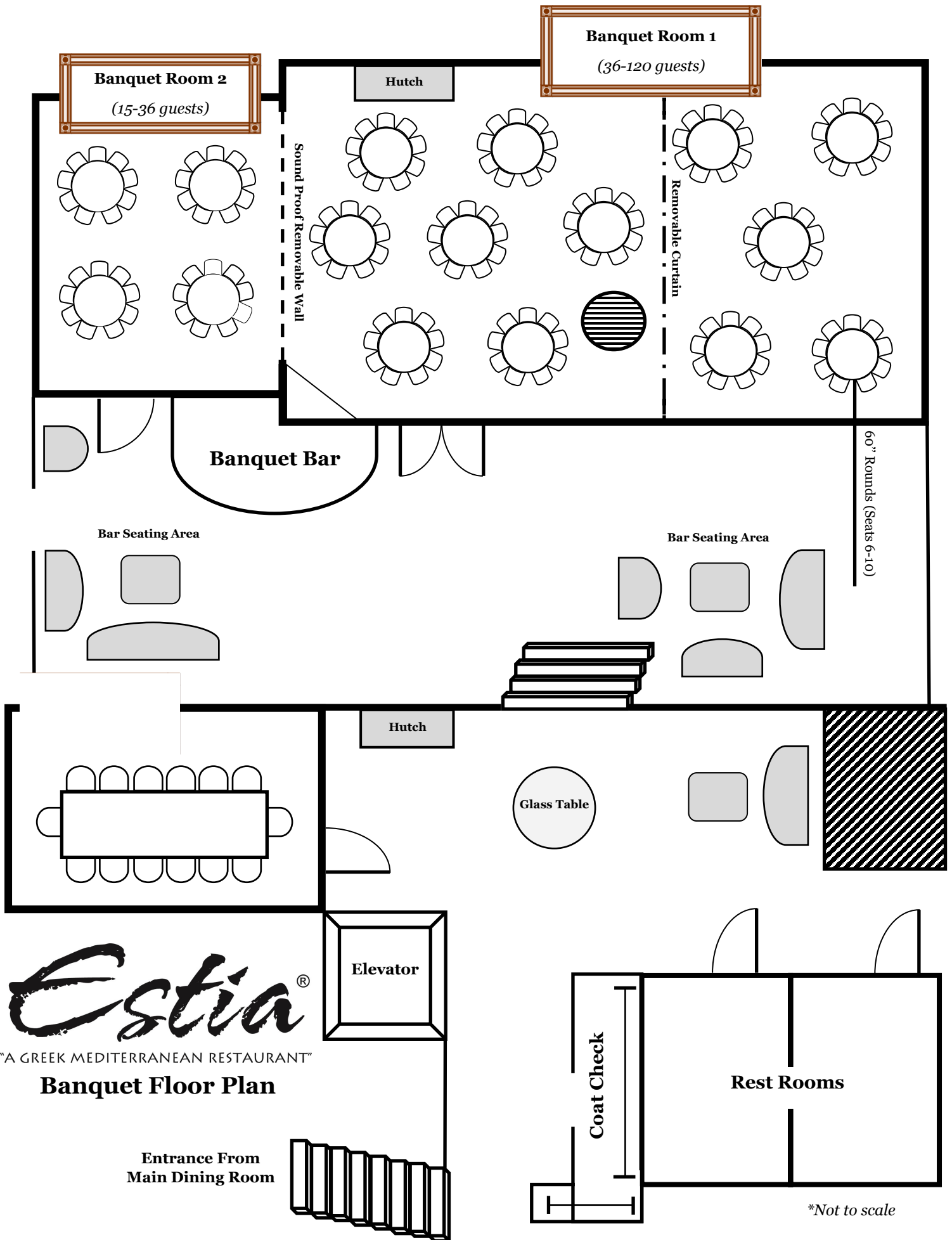
## Audio Visual Equipment and Extras

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.

<b>Rental</b>	<b>Price</b>
LCD Projector	\$150
Portable Projector Screen	\$50
Drop Down Screen <i>(available only in Banquet Room 1)</i>	Complimentary
Wireless Handheld Microphone (available in Banquet Room 1 only)	Complimentary
Podium	Complimentary
Tripod Easel	Complimentary

\*Prices subject to change without notice\*



**Estia**<sup>®</sup>  
 "A GREEK MEDITERRANEAN RESTAURANT"  
**Banquet Floor Plan**

# **\$115 Dinner Menu**

\*Price **includes** tax, gratuity, preselected beverages, & food\* \*Price **does not include** A/V accommodations\*

**Tax and gratuity do not count toward required food and beverage minimums.**

## **Hummus & Bread**

### **Mezedes**

**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*

#### **Cheese Saganaki**

*Pan fried kefalograviera cheese sauteed in olive oil & served with an ouzo lemon emulsion*

### **Salata**

**Served family style for sharing**

#### **Romaine Salata**

*Hearts of romaine, creamy caper dill dressing, crumbled feta, oregano croutons, shredded kefalograviera*

#### **Horiatiki Salata**

*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**

#### **Pasta a La Grecca**

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

#### **Sea Bass**

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

#### **Organic Roasted Chicken**

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

#### **Lamb Trahana**

*Lamb shank braised and de-boned served over cracked wheat pasta with tomato kampama, pine nuts, and shaved kefalograviera cheese*

### **Dessert**

**To be served individually**

#### **Karidopita**

*Ground walnuts are the base for this traditional Greek cake which is finished with a Greek honey syrup*

### **Non-Alcoholic Beverages**

*\*American coffee, tea, iced tea, and soft drinks\**

Not included: alcoholic beverages, specialty coffees, bottled water, and additional beverages.

**\*All menus can be upgraded to include a 2 hour wine & beer package for an additional \$20 per person.\***

# **\$125 Dinner Menu**

\*Price **includes** tax, gratuity, preselected beverages, & food\* \*Price **does not include** A/V accommodations\*

**Tax and gratuity do not count toward required food and beverage minimums.**

## **Hummus & Bread**

### **Mezedes**

**Served family style for sharing**

Spread Pikilia

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

Spanakopita

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

Cheese Saganaki

*Pan fried kefalograviera cheese sautéed in olive oil & served with an ouzo lemon emulsion*

### **Salata**

**Served family style for sharing**

Romaine Salata

*Hearts of romaine, creamy caper dill dressing, crumbled feta, oregano croutons, 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 to select one**

Pasta a La Grecca

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

Wild Atlantic Salmon

*Grilled wild Atlantic salmon served with spanakorizo, ladolemeno, and capers*

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 Greek fries and tzatziki*

### **Dessert**

**To be served individually**

Salted Caramel Baklava

*Layered filo with almonds and walnuts in a caramel syrup*

### **Non-Alcoholic Beverages**

*\*American coffee, tea, iced tea, and soft drinks\**

Not included: alcoholic beverages, specialty coffees, bottled water, and additional beverages.

**\*All menus can be upgraded to include a 2 hour wine & beer package for an additional \$20 per person.\***

# **\$140 Dinner Menu**

\*Price **includes** tax, gratuity, preselected beverages, & food\* \*Price **does not include** A/V accommodations\*

**Tax and gratuity do not count toward required food and beverage minimums.**

## **Hummus & Bread**

### **Mezedes**

**Served family style for sharing**

Spread Pikilia

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

Spanakopita

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

Cheese Saganaki

*Pan fried kefalograviera cheese sautéed in olive oil & served with an ouzo lemon emulsion*

Octopodi

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

### **Salata**

**Served family style for sharing**

Romaine Salata

*Hearts of romaine, creamy caper dill dressing, crumbled feta, oregano croutons, 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 to select one**

Halibut

*Grilled halibut steak, red onions, tomatoes, and peppers with kalamata olive tapenade*

Prime New York Strip

*12 oz. steak 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 Greek fries and tzatziki*

### **Dessert**

**To be served individually**

Salted Caramel Baklava

*Layered filo with almonds and walnuts in a caramel syrup*

### **Non-Alcoholic Beverages**

*\*American coffee, tea, iced tea, and soft drinks\**

Not included: alcoholic beverages, specialty coffees, bottled water, and additional beverages.

**\*All menus can be upgraded to include a 2 hour wine & beer package for an additional \$20 per person.\***