

Estia
Wedding Package



asya photography

THE 2018-2019 WEDDING SEASON

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Thank you for your interest in hosting a wedding at Estia 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.

Services and General Information

Booking Confirmations/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.

Banquet Coordinator

A banquet coordinator is included in your cost for your event.

Room Rental

A 5 hour room rental is included in all Dinner Reception Packages. A 4 Hour room rental is included in all Cocktail Reception Packages. There will be a \$500 additional fee for every hour added. Hours will vary according to restaurant hours. Please ask your coordinator if you will need additional hours past restaurant closing time.

Food Packages

Enclosed are Estia's Wedding Packages.

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.

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. This cost will also include the reset for the reception.

Decorations, Musicians & Photographers

Your catering specialist will be delighted to provide suggestions and recommendations. Guests may provide decorations. Everything must be removed at the end of the event. Estia is not responsible for any items left at the end of the event.

Coat Attended

A coat attendant is available complimentary of Estia

Cake Cutting

Cake cutting will be included in your cost.

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.

Private Dining Event Fee and Taxes

Food, beverages and other services provided by Estia will be subject to state and local taxes. The 23% private dining fee is included in your cost. This inclusive event fee will be distributed as follows: 17% to the wait staff, bartenders, and back waiters serving your function and 6% 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.

Additional Labor Charges

Extra Bartender: \$75 per Bartender
Additional Servers: \$150 per Server

Dinner Reception 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 charge if less than 30 people*

Banquet Room 2: *\$150 charge if less than 15 people*

Banquet Room 1 & 2: *\$500 charge if less than 100 people*

Cocktail Reception Room Minimums

Banquet Bar & Banquet Room 2:

Sunday-Thursdays - \$1500

Friday & Saturday - \$2500

Banquet Bar & Banquet Room 1:

Sunday-Thursdays - \$2500

Friday & Saturday- \$4500

Payment

Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or cashier's 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.

Event Spaces



Banquet Bar

The Banquet Bar is located right outside of Banquet Room 1 and Banquet Room 2. This area is perfect for a cocktail hour before the reception.

Rental Charge: \$75 Bartender Fee

Guest Capacity: 100



Banquet Room 1

Our most popular room choice to accommodate a wedding ceremony and reception.

Minimum Requirement: 30 Guests

Guest Capacity with a dancing area: 90

Guest Capacity without a dancing area: 130 guests

Cocktail Reception Capacity: 180 Guests (with bar rental)



Banquet Room 2

For a small intimate gathering after a ceremony, this is the perfect space for a celebration.

Minimum Requirement: 15 guests

Guest Capacity: 36 guests

Cocktail Reception Capacity: 75 Guests (with bar rental)



Banquet Room 1 and 2

Our largest space for a Grand Wedding Celebration!

Minimum Requirement: 100 Guests

Guest Capacity with a dancing area: 140 guests

Guest Capacity without a dancing area: 180 guests

Cocktail Reception Capacity: 200 guests

Restaurant Buyout

Minimum Requirement:

Minimums will vary based on the day and time of the year

Guest Capacity with a dancing area: 300 guests

Guest Capacity without a dancing area: 300 guests

Cocktail Reception Capacity: 500 Guests



Packages

Package	Hours	Bar	Cocktail Hour	Courses	Price (All Inclusive)
Lunch Package	3 Hours	Beer & Wine	4 Stationed	4 Courses	\$100
Bronze Package	4 Hours	Beer & Wine	4 Stationed	4 Courses	\$125
Silver Package	4 Hours	4 Hour Call Bar	3 Stationed 3 Butlered	4 Courses	\$155
Gold Package	4 Hours	4 Hour Premium Bar	3 Stationed 4 Butlered	4 Courses	\$185
Cocktail Reception Package	4 Hours	Beer & Wine	14 Stationed 3 Butlered	No Courses	\$125



Lunch Reception Package

VALID FOR EVENTS WITH A START TIME OF 11AM-1:00PM- OFFERED SUNDAY-SATURDAY

Beer and Wine Three Hour Package

Unlimited beverage service priced per person, and is limited to Estia House Wine, Bottled Non-Greek Beer, and Soft Drinks.

Cocktail Hour Hors d' oeuvres

*Buffeted for Cocktail Hour
Estimated 1 pan per 25 people
1 hour max.*

Greek Spreads

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

Fried Calamari

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

**Additional Hors d' oeuvres available for an additional cost*

Table Hors d' oeuvres

Served Family Style

Spanakopita

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

Salads

Served Family Style

Domata

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

Pricing

\$100 Inclusive
Per Guest

Includes: Tax and Private Dining Fee

*Includes:
Coffee, Iced Tea & Hot Tea*

Entrees

*Guest to Select One on Event Day
(Select 2 for events of 60 guests or more)*

Fish of the Day

Chefs daily choice of fish served with Spanakorizo

Chicken Souvlaki

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

Lamb Trahana

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

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomato and feta

Dessert

Served Individually

Karidopita

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



BRONZE *Dinner Package*

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Beer and Wine Three Hour Package

Unlimited beverage service priced per person, and is limited to Estia House Wine, Bottled Non-Greek Beer, and Soft Drinks.

Cocktail Hour Hors d' oeuvres

*Buffeted for Cocktail Hour
Estimated 1 pan per 25 people
1 hour max.*

Vegetable Crudité

Cucumbers, assorted Peppers, carrots, celery, tomatoes, green and Greek olives.

Greek Spreads

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

Estia Chips

Zucchini & Eggplant cut thin and lightly fried, served with Tzatziki

**Additional Hors d oeuvres available
for an additional cost*

Table

Hors d' oeuvres

Served Family Style

Fried Calamari

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

Spanakopita

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

Salads

Served Family Style

Romaine Salad

Hearts of romaine, creamy caper dill dressing, feta cheese, oregano croutons, and grated kefalograviera cheese

Pricing

\$125 Inclusive
Per Guest

Includes: Tax and Private Dining Fee

*Includes:
Coffee, Iced Tea & Hot Tea*

Entrees

*Guest to Select One on Event Day
(Select 2 for events of 60 guests or more)*

Fish of the Day

Chefs 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 bechamel

Lamb Trahana

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

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomatoes and feta cheese

Dessert

Served Family Style

Karidopita

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

Baklava

Layered filo with almonds and walnuts in a honey syrup



SILVER *Dinner Package*

Pricing

\$155 Inclusive Per guest
Includes: Tax and Private Dining Fee

Cocktail Hour Hors d'oeuvres

*Buffeted for Cocktail Hour
1 hour max.*

Stationed Hors d'oeuvres

Greek Spreads

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

Vegetable Crudité

Cucumbers, assorted peppers, carrots, celery, tomatoes, green and Greek olives.

Estia Chips

Zucchini & Eggplant cut thin and lightly fried, served with Tzatziki

Butlered Hors d'oeuvres

Mini Meatballs

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

Cod Fritters

Cod and potato combined and slightly fried

Tiropites

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

Table

Hors d'oeuvres

Served Family Style

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

Salads

Served Family Style

Romaine Salad

Hearts of romaine, creamy caper dill dressing, feta cheese, oregano croutons, and grated kefalograviera cheese

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

*Guest to Select One Day of Event
(Choose 2 for 60 guests or more)*

Lavraki

Whole grilled European sea bass served off the bone with ladolemeno, 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 and feta cheese

Wild Atlantic Salmon

Grilled wild Atlantic Salmon service with spanakorizo

Dessert

Served Family Style

Karidopita

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

Baklava

Layered filo with almonds and walnuts in a honey syrup

**Coffee, Tea and Soft Drinks Included*

Four Hour Call Bar Package

Estia House Wine, Bottled Non-Greek Beer, and Soft Drinks.
Titos, Absolut, Cruzan, Cuervo Traditional, Beefeater, Dewars
White Label, Jack Daniels, Jim Beam



GOLD Dinner Package

Pricing

\$185 Inclusive
Per guest

Includes: Tax and Private Dining Fee

Cocktail Hour Hors d'oeuvres

*Buffeted for Cocktail Hour
1 hour max.*

Stationed Hors d'oeuvres

Estia Chips

Zucchini & Eggplant cut thin and lightly fried, served with Tzatziki

Fried Calamari

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

Greek Cheese Station

Assorted Greek cheeses raw feta, manouri and kefalograviera served with honey, almonds, cherries, grapes and pita

Butlered Hors d'oeuvres

Crab Cakes

Jumbo lump Maryland crab cakes served with a mustard aioli

Mini Chicken Skewers

Marinated chicken skewers served with tzatziki

Mini Beef Skewers

Ground beef and veal skewered, served with tzatziki

Tiropites

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

Table Hors d'oeuvres

Spread Pikilia

Traditional Greek spreads served with grilled pita bread

Octopodi

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

Spanakopita

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

Salads

Served Family Style

Romaine Salad

Hearts of romaine, creamy caper dill dressing, feta cheese, oregano croutons, and grated kefalograviera cheese

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

*Guest to Select One
(Choose 2 for 60 guests or more)*

Halibut or Swordfish

Grilled halibut or Swordfish steak served on a skewer with red onions, tomatoes, and peppers with Kalamata olive tapenade and ladolemono accompanied with spanakorizo

New York Strip Steak

New York 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

Pasta A La Grecca

Rigatoni with sautéed spinach, oven roasted tomatoes and feta cheese

Dessert

Served Family Style

Karidopita

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

Baklava

Layered filo with almonds and walnuts in a honey syrup

**Coffee Included*

Four Hour Premium Bar Package.

Estia House Wine, Bottled Non-Greek Beer, and Soft Drinks.

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

Cocktail Reception Package

NON-SIT DOWN WEDDING RECEPTION

Two Hour Beer and Wine Bar

*Two Hour Package Required
\$75 Fee Per Bartender*

Wine Selections

Served Family Style

Sauvignon Blanc

Terranoble, Valle del Maule, Chile

Chardonnay

CK Mondavi, Willow Springs, California

Cabernet Sauvignon

Terranoble, valle del Maule, Chile

Merlot

CK Mondavi, Willow Springs, California

Beer Selections

*Amstel Light, Allagash White, Buckler,
NA, Corona, Sierra Nevada, Guinness,
Yuengling Lager, Sweetwater IPA
Local/Seasonal Bottles, Local/Seasonal
Draft*

Soft Drinks Included

Pricing

\$125 Inclusive per guest
Includes: Coffee, Iced Tea & Hot Tea

Cheese and Vegetable Crudit  Station

Greek Cheese Station

*Assorted Greek Cheeses Raw Feta,
Manouri and Kefalograviera served with
honey, almonds, cherries, grapes and pita*

Vegetable Crudit 

*Cucumbers, Assorted Peppers, Carrots,
Celery, Tomatoes, Green and Greek
Olives.*

Hummus

*Chickpeas, garlic, olive oil, cayenne and
lemon served with pita*

Seafood Station

Fried Calamari

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

Mixed Seafood Orzo

*Shrimp, calamari and mussels saut ed
with white wine, tomatoes, and feta and
tossed with orzo pasta*

Traditional Greek Favorites Station

Spanakopita

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

Dolmades

*Valencia rice, pine nuts, currants, fennel and
dill stuffed in grape vine leaves*

Tzatziki Spread

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

Htipiti Spread

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

Melitzano Spread

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

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.*

Souvlaki Station

Mini Chicken Skewers

*Marinated chicken skewers served with
tzatziki*

Mini Beef Skewers

*Ground beef and veal skewered, served with
tzatziki*

Spanakorizo

Spinach Rice

Butlered Hors d' oeuvres

Lamb Phyllo

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

Mini Meatballs

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

Tiropites

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

Additional Cocktail Reception Selections

Additional Hors d'oeuvres added to your menu are subjected to additional Taxes and Fee

Hors d'oeuvres may be served buffet style or butler style.

***For Hors d'oeuvres sold by the dozen, we recommend at least 1 piece per person**

Vegetarian

Tiropites \$20 (per dozen)

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

Estia Chips \$19 (per order)

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

Cucumber Circles \$12 (per dozen)

Thin Slices of Cucumbers are topped with a quenelle of Tzatziki

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 \$35 (per dozen)

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

Horiatiki Salata \$125 (per pan)

(Serves 20-25 guests)

"Traditional Greek country salad" with red wine vinegar and extra virgin olive oil. Served with feta cheese and mixed olives

Greek Spreads

**Vegetables Available for an additional cost*

Tzatziki Spread \$28 (per pint)

(Serves 15-20 guests)

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

Htipiti Spread \$28 (per pint)

(Serves 15-20 guests)

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

Melitzano Salata Spread \$28 (per pint)

(Serves 15-20 guests)

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

Hummus Spread \$28 (per pint)

(Serves 15-20 guests)

Served with Pita

Seafood

Crab Cakes \$50 (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 \$35 (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 \$40 (per dozen)

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

Fried Calamari \$120 (per pan)

(Serves 20-25 guests)

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

Meat

Mini Meatballs \$20 (per dozen)

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

Lamb Lollipops \$75 (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 \$32 (per dozen)

Marinated chicken skewers served with tzatziki

Mini Beef Skewers \$32 (per dozen)

Ground beef and veal skewered, served with tzatziki



Dessert Buffet Stations

Estia Signature Desserts

1 pan serves 20-25 guests

Galactobourico (\$120 Per pan)

Semolina custard wrapped in filo with orange, lemon zest syrup

Salted Caramel Baklava (\$200 Per pan)

A new twist on an old favorite. Walnuts, pistachios and phyllo with fleur de sel and caramel sauce

Kourabyedes (\$10 Per dozen)

Greek Almond Cookies

Atheneus Cheesecake (\$200 Per pan)

Pistachio crust, Greek Yogurt cream, Greek Honey, spiced katiafi

Ekmek (\$180 Per pan)

Pistachios layered between shredded phyllo, custard and whipped cream

Chocolate Pudding Cake (\$180 Per pan)

Chocolate pudding cake with Greek honey and chopped almonds

Fruit Platter (\$100 Per pan)

Chefs Choice Seasonal Fruit

Dessert Bites

Mini Fruit Tarts

(\$85 per dozen)

Mini Cannoli

(\$18 per dozen)

Cake Pops

(\$30 per dozen)

Assorted Brownie Bites

(\$25 per dozen)

Chocolate Strawberries

(\$35 per dozen)

Mini Cupcakes

(\$16 per dozen)

From a Local Vendor

Policies and Procedures

Booking Information

Estia requires a non-refundable \$1000 deposit for all Weddings.

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. 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.

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.

Guest Attendance

The guaranteed number of guests to be in attendance is required (72) business hours prior to your event. Final attendance cannot be lowered, but can be increased. If the guaranteed attendance is not received within the above time frame, you'll be charged for the most recent estimated attendance or actual attendance, whichever is greater.

Cancellations

In the event a cancellation occurs, the \$1000 deposit is non-refundable.

Payment

Final payment is required at the conclusion of each event. Bills can be paid with cash, credit card, or cashier's 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.

