

# Estia

"A GREEK MEDITERRANEAN RESTAURANT"



**Sunday Thursday: 3:00pm 8:30pm**  
**Friday Saturday: 3:00pm 9:30pm**

222 N Radnor Chester Rd, Wayne, PA 19087  
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. The main dining room can be used for events and can be a wonderful atmosphere for larger groups.*

**Hours:** Sunday thru Thursday 3:00pm—8:30pm  
Friday thru Saturday 3:00pm—9:30pm

**Location:** 222 N Radnor Chester Rd, Wayne, PA 19087

**Phone:** (484) 581-7124 **Fax:** (215) 501-5913

## TABLE OF CONTENTS

General Information	3
Capacities & Extras	4
Lunch Menus	5
Dinner Menus	6 & 7
Hors D' Oeuvres	8
Buffet Options	9
Beverages	10
Room Photos	11
Wine List	
	<b>Contact Coordinator</b>

# GENERAL INFORMATION

## Confirmation Letters

In order to secure your function, a **signed confirmation letter with credit card information must be received**. Events 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 20% 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 4% 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. There will be a \$30 fee for outside desserts. There will be a flat room set up fee of \$150 for all private events over 40 guests.

## Food & Beverage Minimums

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

<b>Sunday-Thursday</b>	<b>Lunch</b>	<b>Dinner</b>
Left Dining Room (100 guests or less)	\$4000*	\$10,000
Right Dining Room (55 guests or less)	\$4000*	\$4,000
Restaurant Buy Out (160 seated guests, 200 standing) <i>*includes entire restaurant, bar, and outdoor area</i>		<b>Price Varies</b>
<b>Friday &amp; Saturday</b>	<b>Lunch</b>	<b>Dinner</b>
Left Dining Room (100 guests or less)	\$4000*	\$15,000
Right Dining Room (55 guests or less)	\$4000*	\$10,000
Restaurant Buy Out (160 seated guests, 200 standing) <i>*includes entire restaurant, bar, and outdoor area</i>		<b>Price Varies</b>

**\*Note :** The minimum for lunch events has changed to the above prices due to the impact of COVID-19 & our adjusted restaurant hours. We are only available host lunch events on Saturday and Sundays.

\*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 choice. Estia offers children under 10 a choice of chicken fingers with fries or pasta with butter or tomato sauce with beverage for \$15 each.

## 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.

## Tables, Linen & Extras

An event sales manager will suggest a floor plan depending on your headcount. Tables can be set as rounds of 6 or longs of 8-20. Cake and gift tables can be provided for any event. Tables do not typically come with linen, but white linen can be ordered, if requested in advance. Table numbers can also be provided, if requested.

## 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. If cancellation takes place on the same day as your scheduled event, a \$60 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.

## Parking & Coat Check

Complimentary guest parking and coat check is available in the lot at Estia Radnor.

## Cake Cutting Fee

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

## EVENT SPACE CAPACITIES

Room	Maximum Capacity (for seated guests)	Minimum Guest Requirement	Maximum Capacity with Buffet	Maximum Capacity with A/V	Maximum Capacity with a Dance Floor	Cocktail Reception Capacity
<b>Left Dining Room</b>	105 people	55 people	75 people	75 people	60 people	150 people
<b>Right Dining Room</b>	55 people	15 people	20 people	24 people	N/A	75 people
<b>Restaurant Buyout</b>	160 people	100 people	120 people	150 people	130 people	200 people

## 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
Corkage Fee (\$40 for the first 750 ml bottle and \$20 for each additional 750 ml bottle)	\$40, then \$20
Table Numbers	Complimentary

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

## \$30 Lunch Menu

Hummus & Bread

### Mezedes

Served family-style

### **Spanakopita**

*Spinach, leeks, scallions and feta cheese baked in homemade phyllo dough*

### Salata

Served family-style

### **Romaine**

*Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing*

### Entrees

Guests to select one

### **Pasta alla Grecca**

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

### **Chicken Souvlaki**

*Marinated chicken skewered with peppers and onions, served with Greek fried potatoes & tzatziki*

### **Moussaka**

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

### Dessert

### **Greek Dessert Plate**

*An assortment of house-made Greek Pastries*

## \$40 Lunch Menu

Hummus & Bread

### Mezedes

Served family-style

### **Spread Pikilia**

*Various Greek spreads served with pita and veggies*

### Salata

Served family-style

### **Romaine Salad**

*Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing*

### Entrees

Guests to select one

### **Pasta alla Grecca**

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

### **Roasted Chicken**

*Roasted chicken served with yogurt orzo*

### **Fish of the Day**

*Chef's daily choice of fish served with spanakorizo*

### Dessert

### **Greek Dessert Plate**

*An assortment of house-made Greek Pastries*

## \$50 Lunch Menu

Hummus & Bread

### Mezedes

Served family-style

### **Spanakopita**

*Spinach, leeks, scallions and feta cheese baked in homemade phyllo dough*

### **Fried Calamari**

*Served with marinara sauce*

### Salata

Served family-style

### **Romaine**

*Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing*

### Entrees

Guests to select one

### **Moussaka**

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

### **Roasted Chicken**

*Roasted chicken served with yogurt orzo*

### **Fish of the Day**

*Chef's daily choice of fish served with spanakorizo*

### Dessert

### **Greek Dessert Plate**

*An assortment of house-made Greek Pastries*

## \$60 Lunch Menu

Hummus & Bread

### Mezedes

Served family-style

### **Spanakopita**

*Spinach, leeks, scallions and feta cheese baked in homemade phyllo dough*

### **Fried Calamari**

*Served with marinara sauce*

### Salata

Served family-style

### **Romaine**

*Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing*

### **Greek**

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

### Entrees

Guests to select one

### **Lavraki**

*Mediterranean Sea bass charcoal grilled with ladolemono, capers, oregano and spanakorizo*

### **Roasted Chicken**

*Roasted chicken served with yogurt orzo*

### **Lamb Shank**

*Braised and served on the bone with tomato orzo feta*

### Dessert

### **Greek Dessert Plate**

*An assortment of house-made Greek Pastries*

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

## \$50 Dinner Menu

### Hummus & Bread

#### Mezedes

Served family-style

#### Spanakopita

*Spinach, leeks, dill, scallions and feta cheese  
baked in homemade phyllo dough*

#### Fried Calamari

*Served with lemon and a spicy marinara sauce*

#### Salata

Served family-style

#### Romaine Salad

*Chopped romaine hearts, oregano croutons,  
grated feta, creamy caper dill dressing*

#### Entrees

Guests to select one

#### 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 alla Grecca

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

#### Dessert

Served family-style

#### Greek Dessert Plate

*An assortment of house-made Greek pastries*

## \$60 Dinner Menu

### Hummus & Bread

#### Mezedes

Served family-style

#### Spanakopita

*Spinach, leeks, dill, scallions and feta cheese  
baked in homemade phyllo dough*

#### Fried Calamari

*Served with lemon and a spicy marinara sauce*

#### Salata

Served family-style

#### Greek Salad

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

#### Entrees

Guests to select one

#### Lavraki

*Mediterranean Sea Bass charcoal grilled with  
ladolemono, capers, oregano and spanakorizo*

#### Lamb Orzo

*Red-wine braised boneless lamb shank, tomato feta orzo*

#### Organic Roasted Chicken

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

#### Pasta alla Grecca

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

#### Dessert

Served family-style

#### Greek Dessert Plate

*An assortment of house-made Greek pastries*

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

## \$70 Dinner Menu

### Hummus & Bread

#### Mezedes

Served family-style

#### Spanakopita

*Spinach, leeks, dill, scallions and feta cheese baked in homemade phyllo dough*

#### Spread Pikilia

*Tzatziki, melitzano, and htpiti, served with grilled pita and vegetable crudité*

#### Fried Calamari

*Served with lemon and a spicy marinara sauce*

#### Cheese Saganaki

*Pan-fried traditional Kefalograviera cheese*

#### Salata

Served family-style

#### Romaine Salad

*Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing*

#### Greek Salad

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

#### Entrees

Guests to select one

#### Lavraki

*Mediterranean Sea Bass charcoal grilled with ladolemono, capers, oregano and spanakorizo*

#### Lamb Orzo

*Red wine braised boneless lamb shank, tomato feta orzo*

#### Organic Roasted Chicken

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

#### Organic Salmon

*Charcoal grilled, ladolemono, capers, spanakorizo*

#### Dessert

Served family-style

#### Greek Dessert Plate

*An assortment of house-made Greek pastries*

## \$90 Dinner Menu

### Hummus & Bread

#### Mezedes

Served family-style

#### Octopodi

*Charcoal grilled octopus over fava purée with pickled red onion, capers, and peppers*

#### Spread Pikilia

*Tzatziki, melitzano, and htpiti, served with grilled pita and vegetable crudité*

#### Fried Calamari

*Served with lemon and a spicy marinara sauce*

#### Mini Crab Cakes

*Jumbo lump crabcakes, dijon aioli*

#### Salata

Served family-style

#### Romaine Salad

*Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing*

#### Greek Salad

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

#### Entrees

Guests to select one

#### Lavraki

*Mediterranean Sea Bass charcoal grilled with ladolemono, capers, oregano and spanakorizo*

#### Lamb Chops

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

#### Organic Roasted Chicken

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

#### Organic Salmon

*Charcoal grilled, ladolemono, capers, spanakorizo*

#### Dessert

Served family-style

#### Greek Dessert Plate

*An assortment of house-made Greek pastries*

# 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.

### Greek Spreads

\$35 per pint (*Serves 15-20 guests*)  
*Served with grilled pita and vegetable*

#### Tzatziki

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

#### Htpiti

*Roasted red peppers, feta cheese, and cayenne pepper*

#### Melitzano Salata

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

#### Hummus

*Chickpeas, garlic, olive oil, cayenne, lemon*

#### Tarama

*Carp roe, potato puree, olive oil*

#### Skordalia

*Potato and garlic*

#### Fava

*Split pea puree with diced red onion*

### 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*

#### 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*

#### Large Vegetable Crudité \$200 per platter

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

#### Cheese Platter \$300 per platter

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

### 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 \$45 per dozen

*Marinated chicken, peppers, and onions, served with tzatziki*

#### Mini Beef Skewers \$45 per dozen

*Ground beef and veal skewered, served with tzatziki*

### Seafood

#### Crab Cakes \$55 per dozen

*Fresh jumbo lump crabmeat from Maryland served with mustard aioli*

#### Grilled Shrimp \$90 per dozen

*Jumbo gulf shrimp tossed with a brandy infused ladolemeno*

#### Shrimp Cocktail \$90 per dozen

*Jumbo gulf shrimp, cocktail sauce and horseradish*

# 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 or an additional room fee will be applied.

## Salads and 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 guests)

*Chopped romaine hearts, oregano croutons, grated feta, creamy caper dill dressing*

### Greek Salata

\$150 per pan (serves 15-20 guests)

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

### Roka Salata

\$120 per pan (serves 15-20 guests)

*Marinated red and golden beets, almonds, manouri cheese, honey-lime vinaigrette*

## Side Dishes

\$55 per pan

*(each pan serves approximately 15 guests)*

### Potato Ladorigani

*Oven roasted potatoes*

### Grilled Vegetables

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

### Potato Tiganites

*Greek Fries*

### Spanakorizo

*Spinach Rice*

### Orzo

*Tomato sauce and feta -or- Caramelized onion and yogurt*

## 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 Souvlaki

\$350 per pan

*Grilled and served with tomato, onion, peppers, ladolemono and capers*

### Shrimp with Orzo

\$250 per pan

*Shrimp sautéed with with oven roasted tomato sauce, orzo, grated feta, and fresh basil*

### Wild Atlantic Salmon

\$300 per pan

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

### Sea Bass

\$350 per pan

*Mediterranean Sea Bass served with ladolemeno 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*

## Skewers

(per dozen)

### 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*

# BEVERAGES

## CONSUMPTION BAR

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

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

\*Brands may vary depending on availability

## 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 \$31 per person**

Each Additional Hour: \$11 per person

### Premium Wine/Beer/Soft-Drinks

Unlimited beverage service priced per person, and is limited to Estia's Premium House Wine, Bottled Non-Greek Beer, and Soft Drinks. To be charged at the beginning of each hour of event.

**2 hours \$36 per person**

**3 hours \$41 per person**

Each Additional Hour: \$11 per person

### Non-Alcoholic Packages

Unlimited soft drinks and juices

**2 hours \$6 per person**

### Wine/Beer/Liquor/Soft-Drinks

Unlimited beverage service priced per person, and is limited to the specific level of liquor which is chosen. Estia serves house red and white wines. To be charged at the beginning of each hour for event.

\*Shots and Cognac are not included in packages\*

\*Coffee & tea not included in packages\*

### STANDARD BAR PACKAGE:

Smirnoff, Absolut, Bacardi, Hornitos, Beefeater, Dewars White Label, Grey Whale Gin, Seagram's VO, Jack Daniels

**2 Hours \$31 per person**

**3 Hours \$41 per person**

**Each Additional Hour: \$11 per person**

\*Max 5 hours

### PREMIUM BAR PACKAGE:

Tito's, Stoli, Bacardi, Captain Morgan, Tanqueray, Maker's Mark, Jameson, Tanqueray, Beefeater, Knob Creek (in addition to Standard Bar Liquors)

**2 hours \$34 per person**

**3 hours \$45 per person**

**Each additional Hour: \$11 per person**

\*Max 5 hours

### ELITE BAR PACKAGE:

Grey Goose, Ketel One, Belvedere, Johnnie Walker Black, Patron Silver, Don Julio, Bombay Sapphire, Crown Royal (in addition to Standard Bar & Premium Liquors)

**2 hours \$42 per person**

**3 hours \$50 per person**

**Each additional Hour: \$12 per person**

\*Max 5 hours

### Cocktails by Consumption Per Drink Costs\*

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

#### Standard Bar Drink Cost Estimate:

\$13 per drink +\$3 for Martini

#### Premium Bar Cost Estimate:

\$16 per drink +\$3 for Martini

#### Elite Bar Cost Estimate:

\$19 per drink +\$3 for Martini

#### Beer: \$8-\$10

price will vary depending on brand

Coffee, Tea, Iced Tea: \$6

Soft Drinks: \$5

House Wine: \$45/bottle

Premium House Wine: \$65/bottle

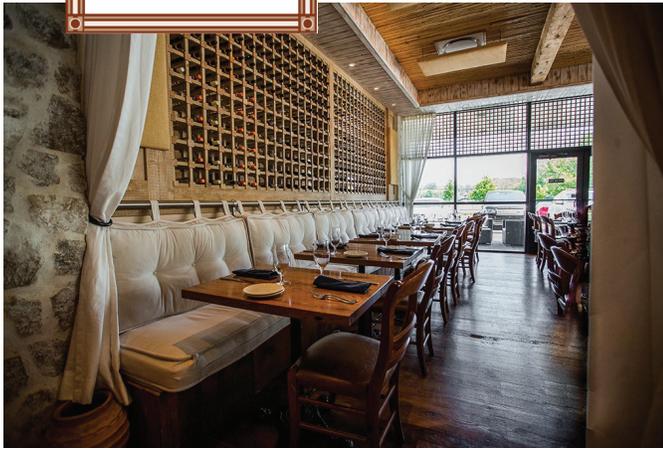
# DINING ROOM

For more information about contracting your private events at our Estia Radnor location, please email [events@estiarestaurant.com](mailto:events@estiarestaurant.com) and include your name, a phone number and any other information that may be helpful to understand the needs of the event. We will look forward to hosting you!

**Right Room**  
(15-55 guests)



**Right Room**  
(15-55 guests)



**Left Room**  
(55-105 guests)



**Estia**  
GREEK TAVERNA