



NERAI

PRIVATE DINING

THE INTIMATE

# WINE LIBRARY

tucked away in our wine cellar Cava Nerai, this intimate yet elegant setting can seat up to 10 guests at one table, and is equipped with a TV screen for presentations

STARTING AT:

LUNCH \$1,000

DINNER \$2,000

ROOM RENTAL FEES VARY



NERAI



THE ELEGANT

# BAR ROOM

tucked away in our wine cellar Cava Nerai, this lively yet elegant setting can seats up to 20 guests at one table, 35 guests at multiple tables or up to 45 guests for a cocktail reception, and is equipped with A/V for any presentation needs

STARTING AT:

LUNCH \$2,000

DINNER \$2,000

ROOM RENTAL FEES VARY



NERAI







THE BRIGHT & AIRY

# GARDEN

located on our second floor, main dining room,  
this open and airy setting under high ceilings,  
exposed white rafters, and lush jasmine flowers  
can seat up to 75 guests or up to 70 guests for a  
cocktail reception

PLEASE INQUIRE FOR ROOM RENTAL FEES  
AND FOOD & BEVERAGE MINIMUMS









THE PICTURESQUE

# WHITE ROOM

located on the second floor,  
this semi-private space can accommodate up to  
15 guests and offers a wonderful way to be a part  
of the ambiance of the restaurant, yet still have a  
space exclusive to your group

ROOM RENTAL: \$200 | F&B: \$2,000





# LUNCH MENUS

## 3-COURSE

### ON THE TABLE

Traditional spreads with pita

#### APPETIZER

choice

Cretan Meatballs  
Spinach Pies

#### ENTREE

choice

Salmon  
Organic Chicken Skewer  
Greek Salad with Grilled Shrimp

#### DESSERT

individual

Seasonal fruit with Greek yogurt

**\$80 pp**

INDIVIDUAL

## CLASSIC NERAI

### ON THE TABLE

Traditional spreads with pita

#### APPETIZER

Cretan Meatballs  
Spinach Pies

#### ENTREE

choice

Salmon  
Organic Chicken Skewer  
Greek Salad with Grilled Shrimp

#### DESSERT

individual

Seasonal fruit with Greek yogurt

**\$90 pp**

FAMILY STYLE SHARED

## GREEK FEAST

### ON THE TABLE

Traditional spreads with pita

#### APPETIZER

Cretan Meatballs  
Spinach Pies  
Greek Salad

#### ENTREE

choice

Salmon  
Organic Chicken Skewer  
Seafood Orzo

#### DESSERT

tasting of two

Seasonal fruit with Greek yogurt  
Saragli

**\$100 pp**

FAMILY STYLE SHARED

Silent vegetarian options available upon request. We can accommodate dietary restrictions.

# DINNER MENUS

## 3-COURSE

### ON THE TABLE

Traditional spreads with pita

#### APPETIZER choice

Greek Salad  
Tuna Tartare

#### ENTREE choice

Salmon  
Filet Mignon  
Chicken Lemonato

#### DESSERT individual

Saragli with gelato

**\$115 pp**

INDIVIDUAL

## BIG FAT GREEK

### ON THE TABLE

Traditional spreads with pita

#### APPETIZER

Greek Salad  
Grilled Octopus  
Cretan Meatballs  
Spinach Pies

#### ENTREE choice

Salmon  
Filet Mignon  
Chicken Lemonato

#### DESSERT tasting of two

Karidopita  
Saragli with gelato

**\$130 pp**

FAMILY STYLE SHARED

## 4-COURSE

### ON THE TABLE

Traditional spreads with pita

#### APPETIZER choice

Greek Salad  
Tuna Tartare

#### PASTA choice

Seafood Orzotto  
Seasonal Risotto

#### ENTREE choice

Salmon  
Filet Mignon  
Chicken Lemonato

#### DESSERT tasting of two

Sokoalatina  
Saragli with gelato

**\$155 pp**

FAMILY STYLE SHARED

Silent vegetarian options available upon request. We can accommodate dietary restrictions.

# COCKTAIL RECEPTIONS



## PASSED HORS D'OEUVRES

CHOOSE 5

SPINACH PIES  
FIG & HALLOUMI  
EGGPLANT CROSTINI  
TUNA TARTARE  
OUZO CURED SALMON  
CRETAN MEATBALLS  
CHICKEN SKEWERS  
SHRIMP SKEWERS  
LAMB BURGER SLIDERS  
GRILLED OCTOPUS CROSTINI

## COCKTAIL RECEPTION STATIONS

### GREEK SPREADS STATION

15/pp

### CHEESE STATION

15/pp

### SEAFOOD RAW BAR

30/pp

+ lobster to raw bar

5/pp

### DESSERTS STATION

15/pp

30 MIN \$40/pp  
1 HR \$55/pp

# BEVERAGE PACKAGES

## OPEN BAR STANDARD

### WINE & BEER

Sommelier's Selection

### LIQUOR

Vodka: Tito's

Tequila: Partida Blanco, Espolon Reposado

Gin: Beefeater

Bourbon: Elijah Craig

Rye: Bulleit

Scotch: Famous Grouse

Rum: El Dorado Silver, Coruba Dark

Beer: FIX Lager

**\$50 pp**

for the first two hours

**\$40 pp**

for each additional hour

## PREMIUM BEER & WINE

### WINE & BEER

Sommelier's Selection

**\$50 pp**

for the first two hours

**\$35 pp**

for each additional hour

## OPEN BAR PREMIUM

### WINE & BEER

Sommelier's Selection

### LIQUOR

Vodka: Belvedere

Tequila: Don Julio Blanco, Casamigos Reposado

Gin: Hendricks

Bourbon: Michter's

Rye: Woodford Reserve

Scotch: Caol Ila 12 YR

Rum: Barcardi, Barcardi Reserva Ocho

Beer: FIX Lager, Lagunitas IPA

**\$100 pp**

for the first two hours

**\$75 pp**

for each additional hour

COFFEE & TEA SERVICE INCLUDED IN ALL BEVERAGE PACKAGES

INQUIRE NOW

