

# eléa

## **EVENT PACKAGES**

Thank you for considering us to host your event. We are confident that we can provide you with the best experience when it comes to food, service and atmosphere.

Whether you are looking to host a large private event or a small intimate group dinner, Eléa is a perfect choice. With a beautiful setting that evokes the Greek islands, Eléa is the quintessential restaurant for authentic Greek cuisine with some wonderful modern influences.



Below you will find all of our menu options that range from multi-course tasting menus paired with hand-selected wines to banquet events and cocktail reception packages. Please note that all of the options listed can be customized according to your needs and are subject to change as per availability of the ingredients on the local market.

Once again, thank you for your interest in Eléa and please do not hesitate to contact us with any questions or inquiries.



## BEVERAGE PACKAGES

BEER & WINE \$20 PER PERSON FOR FIRST HOUR  
\$10 FOR EACH ADDITIONAL HOUR

PREMIUM OPEN BAR \$30 PER PERSON FOR FIRST HOUR  
\$15 FOR EACH ADDITIONAL HOUR

## HOURS D'OEUVRES

\$30 PER PERSON (1.5 HOURS)  
PLEASE SELECT 4:

TZATZIKI ON A CUCUMBER  
HUMMUS ON TOASTED PITA  
TARAMA ON ENDIVE  
TYROKAFTERI ON ZEA BREAD  
SALMON TARTARE CROSTINI  
LOUKANIKO

GRILLED SHRIMP \*  
LAMB CHOPS\*  
CHICKEN SOUVLAKI  
KOUNOUPIDI  
FETA TOMATO SKEWER  
TUNA SASHIMI\*

The background image shows a restaurant interior with a stone wall, a large woven pendant light, and a window looking out onto a bright area. In the foreground, there are white tables and chairs with blue cushions, set with white plates, glasses, and silverware. A semi-transparent menu overlay is centered on the image.

**MENU OPTION 1**  
**\$60 PER PERSON**

**APPETIZERS**

Pikilia (3 choices)  
Horiatiki  
Calamari  
Octopus

**ENTREE**

Salmon  
Chicken  
Lavraki

**DESSERTS**

Chef Selection  
(karydopita, yogurt, fruit)

A photograph of a restaurant interior featuring a wooden staircase with a glass railing. In the foreground, there are wooden tables and chairs with green upholstered seats. A semi-transparent white menu overlay is centered on the image. The menu lists 'MENU OPTION 2' for '\$75 PER PERSON', including appetizers, an entree, and desserts. The background shows a bright, modern dining space with white walls and exposed pipes.

**MENU OPTION 2**  
**\$75 PER PERSON**

**APPETIZERS**

Pikilia  
Horiatiki salad  
Octopus  
Shrimp (1 per person)  
Kounoupidi tiganites

**ENTREE**

Lavraki  
Chicken  
Lamb Chops

**DESSERTS**

chef's selection  
(karydopita, baklava, fruit)



**MENU OPTION 3**  
**\$90 PER PERSON**

**FIRST COURSE**

Sashimi Tasting

**APPETIZERS**

Choice of salad: Horiatiki or

Lahanosalata

Octopus

Oyster Onassis

Kounoupidi Tiganites

Feta Bouyiourdi

**ENTREE**

Whole Fish Baked in Salt

(subject to availability)

Lamp

Beef file

Seafood Orzotto

**DESSERTS & COFFEE**

chef's selection



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