10 Best Greek restaurants in the city
No. 4
USA Today 2014

Certificate of Excellence
4.5 Stars
Trip Advisor 2014

Recommended
2 Stars
Michelin 2014

NYC’s Best Greek Restaurant
NY Post 2013

Authentic Greek Food, Healthy Ingredients, Private Dining Experience

ABOUT US
Upon its opening in 1987, Periyali was the first restaurant in Manhattan to establish traditional Greek cuisine; it also introduced Greek wine on the map.

SPACE
Tables are spaciously set apart to allow our customers to enjoy more intimate settings. Our space is separated into 3 rooms: a back skylight garden room, a smaller pink room, and the main dining room which also includes the bar and out door sidewalk seating. The restaurant is embellished with fresh flower arrangements throughout.

AFFILIATIONS
The owners of Periyali also own Periyali, Il Cantinori, The Bar Room, & Bar Six.
Periyali exudes a cool Mediterranean feel offering an oasis from the bustling city streets outside its doors.

**Skylight Room for a semi private experience**

**FACTS**
This is a semi private room that can seat up to 24 people for dining and 30 people for a more casual stand up cocktail reception / buffet.
Ideal for baby / bridal showers given the immense flow of light regardless to the weather.
Located in the far back corner of the restaurant.
Diners take their cues from the romantic environs, leaning in close for hushed tête-à-têtes while enjoying simple dishes that let fresh ingredients shine.

**Back Room for larger parties**

**FACTS**

This room combines the garden room with the back space of the restaurant. It can seat up to 54 people for dining and 60 people for a casual stand up cocktail reception / buffet. Ideal for large parties that want privacy from the rest of the restaurant. It is broken down into the garden room and the “maps” room allowing for a combined set up of stand up reception/buffet together with a seated dinner.
Promising diners a lulling antidote to the restless innovation and runaway imagination in so many other restaurants.

NEW YORK TIMES 2005

Cozy room for smaller parties

FACTS
This room is ideal for smaller, more intimate get-togethers. It can seat up to 16 people for dining. The room is located on the left side towards the back of the main floor.
The restaurant’s charming decor of whitewashed walls transports you to the Greek Islands.

Main Room for Cocktail parties & Tastings

FACTS
This room is ideal for cocktail parties since it is connected to the bar. It can seat up to 75 people for dining and up to 120 people for a casual stand up cocktail reception / buffet. The room is near the entrance of the restaurant.
Parking
Street parking right outside the restaurant is permitted on weekdays between 6pm to 12am and all day on weekends. A garage is also located right beside the restaurant.

Duration
All events will conclude 3 hours after the start time of your event unless otherwise noted on your event sheet.

Room Fee
We do not charge a room fee for our events however we may have a minimum cost per head if you decide to book an entire room for a smaller party size.

Music
We have one unified sound system for the whole restaurant.

Projectors
These are not provided in-house, you may bring your own.

*See terms & conditions for more details
PERIYALI COCKTAIL MENU

The service is always attentive and professional and the noise level is extremely low, a nice change from most city establishments.

THE RESIDENT MAGAZINE 2014

COCKTAIL PARTY

BEVERAGE OPTIONS

<table>
<thead>
<tr>
<th>Price/Person/Hour</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Standard Package</strong> $22</td>
</tr>
<tr>
<td>Standard Spirits (e.g. Beefeater, Dewars, Sobieski) Standard Wine, Beer, Soda, Juice, American Coffee</td>
</tr>
</tbody>
</table>

| **Premium Package** $30 |
| Premium Spirits (e.g. Bombay Sapphire, Johnny Walker Black, Belvedere) Wine, Beer, Sangria, House Cocktails, Martinis, Housemade Sodas, Soda, Juice, Coffee, Espresso Drinks |

DISTRIBUTED SNACK OPTIONS

An assortment of your choice from a variety of small dishes such as: Eggplant croutons, Meatballs, Dips, Cheese & Spinach pie, Zucchini fritters, Shrimp, Calamari, Mini Chicken Kebabs, Small Lamb Chops.

BUFFET SNACK OPTIONS

Please discuss further with Maitre D.
PERIYALI

I can't remember more tender tentacles, marinated in red wine and giving off a pleasant trace of charcoal.

We were walloped by the dessert display and tried several, the highlights being cloudlike almond cookies, moist orange cake and creamy Greek yogurt with sour cherries, lovely with a glass of golden, fragrant Samos dessert wine. What's more, our service throughout the evening was sublime.

Appetizer
Pikilia: Spinach pie, cheese pie and zucchini fritters
Taramosalata,Melitzanosalata,Tzatziki Salad: Caviar mousse, grilled eggplant puree & cucumber with yogurt and dill, pita bread
$8 supplement:
Oktapodi Sharas: Charcoal grilled, red wine marinated Octopus
Horiatiki Salata: Salad of tomatoes, feta, cucumber, red onions, olives and Oregano

Main Course
Kotopoulou Fournou: Naturally farmed Roasted chicken with oregano and lemon potatoes
Solomos Exohiko: Wild salmon baked in fillo with spinach
Mousakas: Casserole dish with layers of eggplant, ground lamb, béchamel sauce
Arni Youvetsi: Braised lamb shank with tomato orzo stew
Mosharaki Sharas: Grilled marinated medallions of veal, horta, wild mushroom sauce
Special fish of the day

Dessert
Assortment of Greek Deserts
Coffee or tea
PERIYALI PREMIUM MENU

Try the Charcoal Grilled Lamb Chops with roasted potatoes and fresh rosemary - the heady rosemary aroma alone will keep you satisfied for some time before you dig into the tender and juicy meat.

PROMENADE MAGAZINE 2014

That you eat simply here and you eat well: fish grilled over charcoal and sprinkled with lemon; lamb and beef seasoned with nothing more daring than rosemary and thyme.

NEW YORK TIMES 2005

Appetizer
Pikilia: Spinach pie, cheese pie and zucchini fritters
Oktapodi Sharas: Charcoal grilled, red wine marinated Octopus
Horiatiki Salata: Salad of tomatoes, feta, cucumber, red onions, olives and Oregano
Taramosalata, Melitzanosalata, Tzatziki Salad: Caviar mousse, grilled eggplant puree & cucumber with yogurt and dill, pita bread

Main Course
Paidakia Thedrolivano: Charcoal grilled Lamb chops, roast potatoes, fresh Rosemary
Garides: Shrimp
Filet Mignon

Dessert
Assortment of Greek Deserts
Coffee or tea
Appetizer
Soupa Avgolemono: Rich chicken soup finished with egg and lemon
Keftedakia Saltsa: Greek meatballs stewed in tomato sauce
Pantzaria Skordalia: Red and Yellow Beets with garlic sauce
Fava Kremidaki: Pureed yellow split peas with red onion, lemon and olive oil
$8 supplement:
Oktapodi Sharas: Char: Red coal grilled, red wine marinated Octopus
Horiatiki Salata: Salad of tomatoes, feta, cucumber, red onions, olives and Oregano

Main Course
Souvlaki Kotopoulo: Grilled chicken and fennel kebab with vegetable couscous
Solomos Exohiko: Wild salmon baked in fillo with spinach
Mousakas: Casserole dish with layers of eggplant, ground lamb, béchamel sauce
Lavraki Plaki: Filet of stripe bass baked with tomato, vegetables and garlic

Dessert
Assortment of Greek Deserts
Coffee or tea

*One option from each course
Price does not include beverage+tax+service charge – see terms & conditions for more details
Fees
Your event is confirmed with a non-refundable 25% cancellation fee. If the event is cancelled within one week of your event it is subject to a cancellation fee of 100% of the minimum guarantee. The final balance is due day or evening of your scheduled event. Periyali is not responsible for cancellations due to nature or acts of God.

Process
Once you agree to a menu, price and date we confirm the event by emailing you a proposal, credit card authorization form along with any modified notes. You then fill out the form, email it back to us along with a copy of the menu you selected with your choices.

Timing
Service of the first course will begin within 15 minutes of the start of your event. If additional persons arrive after that time, we will do our best to serve their food along with the food of the remainder of the party. We cannot guarantee, however, that their food will arrive simultaneously unless it is ordered with the rest of the party.

Prices
Menu prices and options may fluctuate depending on day, time and season. We customize menus and welcome special requests. If you wish to have entrees served individually, this can occur for a supplemental charge per person depending on the event size and time. If you wish for your quests to have a choice of three main dishes, there will be a supplemental charge of between $5 and $8 per person based on your selection. All prices are subject to tax at 8% and an 18% service gratuity. Should you object to the gratuity you may address the matter with the Event Coordinator prior to your event.

Dietary Preferences
We always offer the ability for a guest to choose a vegetarian option; this will be considered an a la carte addition. Please provide advance notice of kosher, vegetarian, vegan, gluten-free or special dietary needs in advance. Any such special requests or requests for additional food will be charged in addition at a la carte prices. Outside food and wine is not permitted except by express agreement by Periyali.

Allergies
Our menu can be customized to address food allergies.

Cakes
Our pastry chef can prepare a cake tailored for a special occasion.

Children
Children under 12 years of age will be charged half price.

Décor
The room may be decorated so long as the decorations may be easily removed.

Damage
Liability for damage to the premises will be charged to the person(s) named in the event proposal. Periyali is not responsible for any lost or stolen articles. Please be aware that the terms contained here are incorporated by reference in your events proposal.