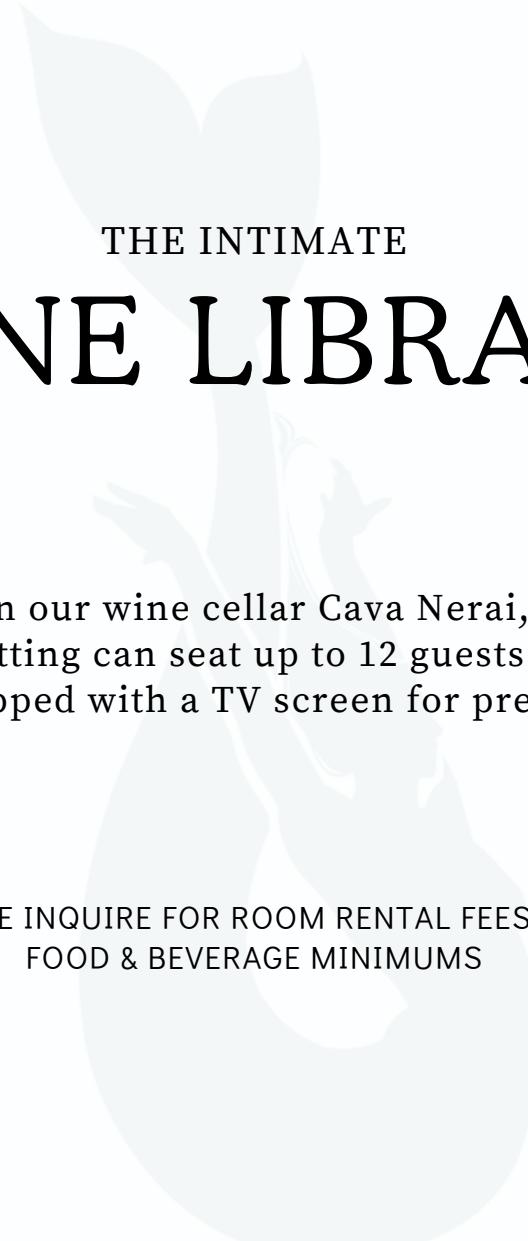


NERAI

HAUTE GREEK CUISINE

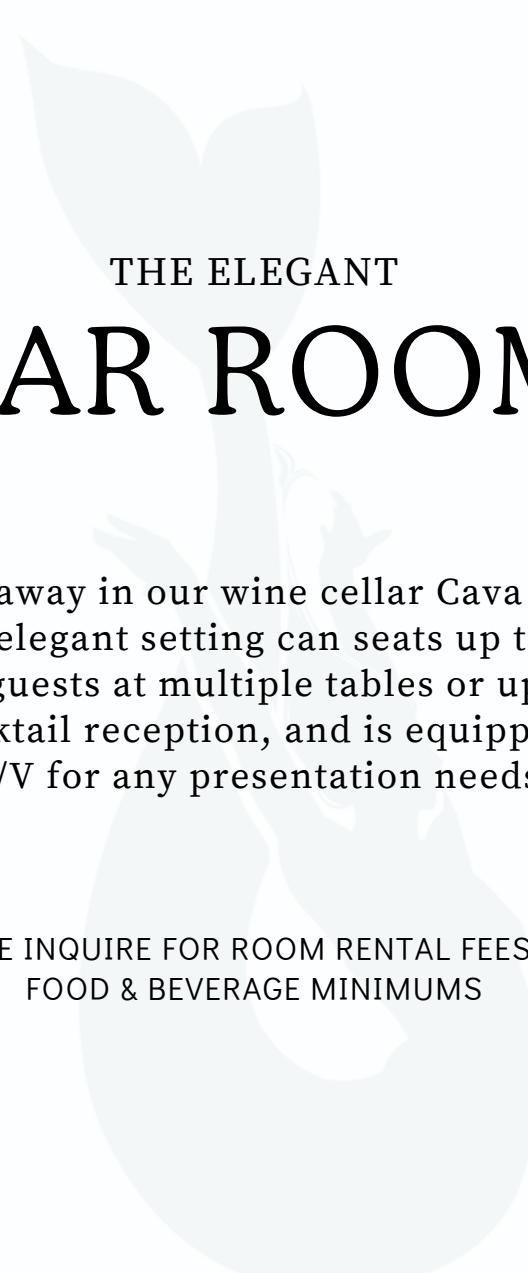


THE INTIMATE WINE LIBRARY

Tucked away in our wine cellar Cava Nerai, this intimate yet elegant setting can seat up to 12 guests at one table, and is equipped with a TV screen for presentations

PLEASE INQUIRE FOR ROOM RENTAL FEES AND
FOOD & BEVERAGE MINIMUMS





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

PLEASE INQUIRE FOR ROOM RENTAL FEES AND
FOOD & BEVERAGE MINIMUMS







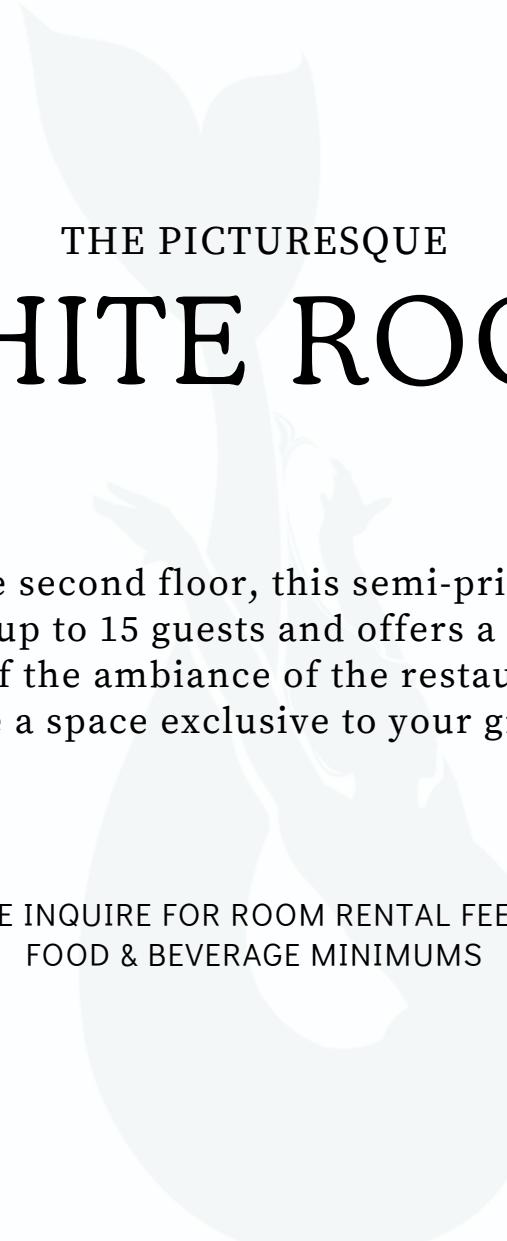
THE BRIGHT & AIRY
GARDEN

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



A long dining table is the focal point of the room, set for a formal meal. The table is covered with a white tablecloth and is surrounded by dark wood chairs with white upholstered backs. The table is set with white plates, blue glasses, and silverware. There are also small blue flowers and small tealight candles on the table. The table is positioned in front of the wine rack.A smaller dining table is located in the background on the right side of the room. It is set with white plates and blue glasses. The table is surrounded by dark wood chairs. The room has a polished wooden floor and a large window on the right side that looks out onto a garden.



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

PLEASE INQUIRE FOR ROOM RENTAL FEES AND
FOOD & BEVERAGE MINIMUMS



LUNCH MENUS

3-COURSE

ON THE TABLE

Traditional Spreads with Pita

APPETIZER

choice

Cretan Meatballs
Spinach Pies

ENTRÉE

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

ENTRÉE

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

ENTRÉE

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

ENTRÉE

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

Cretan Meatballs
Spinach Pies
Grilled Octopus
Greek Salad

ENTRÉE

choice

Salmon
Filet Mignon
Chicken Lemonato

DESSERT

tasting of two

Karidopita
Saragli with Gelato

\$130 pp

FAMILY STYLE SHARED

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

4-COURSE

ON THE TABLE

Traditional Spreads with Pita

APPETIZER

choice

Greek Salad
Tuna Tartare

PASTA

choice

Seafood Orzotto
Seasonal Risotto

ENTRÉE

choice

Salmon
Filet Mignon
Chicken Lemonato

DESSERT

tasting of two

Saragli with Gelato
Sokalatina

\$155 pp

INDIVIDUAL









COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

CHOOSE 5

Spinach Pies ☙ Fig & Halloumi ☙ Beet Skordalia

Tuna Tartare ☙ Ouzo Cured Salmon ☙ Cretan Meatballs

Chicken Skewers ☙ Shrimp Skewers ☙ Lamb Burger Sliders ☙ Saganaki & Honey

30 MIN \$40/pp

1 HR \$55/pp

COCKTAIL RECEPTION STATIONS

Greek Spreads Station 15/pp

Cheese Station 15/pp

Seafood Raw Bar 30/pp
+ Lobster 5/pp

Dessert Station 15/pp

BEVERAGE PACKAGES

OPEN BAR STANDARD

WINE & BEER

Sommelier's Selection

LIQUOR*

Vodka: Culch

Gin: Stray Dog

Rum: Bacardi

Scotch: Famous Grouse

Irish Whiskey: The Busker

Bourbon: Bulleit

Rye: Knob Creek 7

Tequila: Cazcabel

\$65 pp

for the first two hours

\$50 pp

for each additional hour

STANDARD BEER & WINE

WINE & BEER

Sommelier's Selection

\$50 pp

for the first two hours

\$35 pp

for each additional hour

PREMIUM BEER & WINE

WINE & BEER

Sommelier's Selection

\$75 pp

for the first two hours

\$50 pp

for each additional hour

OPEN BAR PREMIUM

WINE & BEER

Sommelier's Selection

LIQUOR*

Vodka: Ketel One

Gin: Tanqueray

Light Rum: Bacardi

Dark Rum: Worthy Park

Bourbon: Basil Hayden

Rye: Woodford Reserve

Tequila Blanco: Casamigos

Tequila Reposado: Casamigos

Tequila Añejo: Casamigos

Scotch: Glen Grant 10 Single Malt

Irish Whiskey: Jameson

\$100 pp

for the first two hours

\$75 pp

for each additional hour

*Or similar

Mixers for classic IBA cocktails included

Coffee & tea service included in all beverage packages

PRIVATE DINING

FOR INQUIRIES

Scan the QR code below to submit an inquiry for your next special event

For questions, please email us at events@nerainyc.com or give us a call at 212-759-5554

*Kindly note, listed pricing is subject to change

