



# 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 seat up to 24 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







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

Portokalopita  
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

#### ENTRÉE

choice

Salmon  
Filet Mignon  
Chicken Lemonato

#### DESSERT

tasting of two

Saragli with Gelato  
Sokalatina

**\$155 pp**

INDIVIDUAL

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









# COCKTAIL RECEPTIONS

## PASSED HORS D'OEUVRES

CHOOSE 5

Spinach Pies ◡ Fig & Halloumi ◡ Crispy Cauliflower

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: Svedka

Gin: Beefeater

Rum: Bacardi

Scotch: Famous Grouse

Irish Whiskey: The Busker

Bourbon: Elijah Craig

Rye: Bulleit

Tequila: Piedra Azul

**\$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](mailto:events@nerainyc.com) or give us a call at 212-759-5554

\*Kindly note, listed pricing is subject to change

