

ταβέρνα

# VIOLÍ

# PRIVATE DINING



## CONTACT

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# EVENT SPACES

## KIPOS & TARÁ TSA PATIO

Our open-air patio designed for sunset dining, lively happy hours, or weekend lounging, provides the perfect space for all types of events. This area covered in colorful hanging plants, features its own bar with ample seating and mingling space located on the bustling corner of Mercato's central piazza, making it the perfect space to see and be seen!

**CAPACITY: 100 SEATED • 150 RECEPTION**



## VILLA

Our private dining room, Villa, one large round table accommodating up to 10 guests with a bougainvillea filled ceiling and cabinets showcasing our wine selection. An accordion door opens to an adjoining outdoor area, which can seat an additional 12 guests at 1 long table or be used as mingling space prior to sitting for dinner.

**CAPACITY INDOORS: 10**

**CAPACITY WITH OUTDOOR SPACE: 22**

## BAR LOUNGE

Our main bar lounge features multiple tables that can be used for seating or as standing cocktail tables. Accordion doors on either side of the bar open to our Kipos patio, providing guests with an indoor-outdoor feel on beautiful nights, making it the perfect gathering space for your next happy hour or social gathering.

**CAPACITY: 35 RECEPTION**



# EVENT SPACES



## MAIN DINING ROOM

The main dining room offers your guests the opportunity to dine amongst the rustic elements of rural Greek landscapes underneath our custom yarn and beaded lamp arrangements. Let your guests be in on the action as our large open-kitchen is directly behind this dining layout.

**CAPACITY:**

**SEATED • HALF 72 | FULL 150  
RECEPTION • 200**

## FULL VENUE

Our full venue will give you and your guests exclusive access to our 6,500-square-foot interior, featuring a spacious bar, ample seating, and space for mingling, as well as our 1,500-square-foot, open-air patio, equipped with large accordion doors that open to create a seamless indoor-outdoor experience. Guests will enjoy authentic flavors inspired by the wellness-focused ethos of Greek cuisine, highlighted by shareable plates of fresh seafood, sustainable proteins, and locally sourced vegetables. A warm and inviting light color palette, paired with sculptural woodwork sets the scene for a true Mykonian escape, an unforgettable setting for your event.

**CAPACITY: 300 SEATED • 400 RECEPTION**



## CONSTELLATION WALL

Hosting your next gathering along our constellation wall, where the glow of woven pendants creates a warm and inviting ambiance. This semi-private space accommodates up to 30 guests, creating the perfect setting for friends, family, or colleagues to connect and celebrate.

**CAPACITY: 30 SEATED**



# SIGNATURE

Family Style Dinner | \$65 per person

## BREADS & SPREADS

tzatziki, spicy feta, tarama, charred eggplant, local vegetable crudité, warm pita, lavash crisps

additional \$3 per person

## SALATA & MEZZE

selection of 2 for the table

### HORIATIKI

heirloom tomatoes, cucumber,  
barrel aged feta, red onion,  
fresh oregano, capers **GF VG**

### SPANAKOPITAKIA

spinach, feta,  
crispy phyllo **VG**

### GRILLED MEATBALLS

smoked yogurt,  
tomato, mint

### CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika **VG GF**

### SAGANAKI

kefalotyri cheese, lemon **VG**

### CHARRED OCTOPUS

charred cipollini onion, fresno chili,  
kalamata olive relish **GF**  
additional \$5 per person

### HUMMUS & CHARRED BEETS

60 second pita, pomegranate,  
toasted pine nuts

### CHOPPED SALAD

little gem lettuce, cherry tomatoes,  
barrel aged feta, cucumber, roasted red  
pepper, crispy chickpeas **GF**

### CRISPY CALAMARI

caper tartar sauce, lemon,  
smoked paprika **GF**

## MAIN

selection of 3 for the table

### CHILEAN SEA BASS

skordalia, marinated spinach,  
ladolemono **GF**

### SLOW ROASTED LAMB GYROS

60 second pita, Athenian accoutrements **GF**

### CAST IRON MOUSSAKA

beef ragu, grilled eggplant,  
potato, béchamel

### DECONSTRUCTED PASTITSIO

short rib ragu,  
black truffle béchamel

*\*can be prepared vegetarian upon request*

### SEAFOOD LINGUINE

lobster, shrimp, manila clams,  
basil, lemon

### ROASTED HALF CHICKEN

confit garlic, ladolemono **GF**

### WHOLE BRANZINO

additional \$5 per person

### GRILLED LAMB CHOPS

sumac, smoked salt  
additional \$5 per person

### SOUVLAKIA

*select one*

chicken thigh • grilled lamb  
faroe island salmon  
filet mignon\*: additional \$5 per person

## SIDES

selection of 1 for the table

### GREEK FRIES

garlic oil, feta yogurt **VG GF**

### ROASTED MUSHROOMS

pomegranate molasses, garlic oil, smoked salt **VG GF**

### CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano

### HORTA

lemon, olive oil

## DESSERT

selection of 1 for the table

### PORTOKALOPITA

orange syrup cake, white chocolate mousse,  
greek yogurt ice cream, crispy phyllo

### LOUKOUMADES

warm donuts, salted caramel, orange  
anglaise, honey, chocolate coffee custard **GF**

### SOKOLATOPITA

dark chocolate cake, hazelnut praline,  
chocolate coffee custard,  
brown butter ice cream **GF**

### BAKLAVA

crispy phyllo, nuts, honey syrup

### BOUGATSA

crispy pillows, cinnamon ice cream,  
semolina custard, honey caramel

# LUNCH

Lunch | \$30 per person  
Individually plated main course - additional \$7 per person

## BREADS & SPREADS

tzatziki, spicy feta, tarama, charred eggplant, local vegetable crudité, warm pita, lavash crisps  
additional \$3 per person

## SALATA & MEZZE

selection of 2 for the table

### SPANAKOPITAKIA

spinach, feta, crispy phyllo VG

### HORIATIKI

vine-ripened tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers

### VIOLI CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas GF

### GRILLED MEATBALLS

smoked yogurt, tomato, mint

### CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika VG GF

### SAGANAKI

kasseri cheese, ouzo lemon, oregano VG

### CHARRED OCTOPUS

charred cipollini onion, fresno chiles, kalamata olive relish GF

### HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts

### CRISPY CALAMARI

caper tartar sauce, lemon, smoked paprika GF

## MAIN

choose 2 to be shared at the table

### SALAD

add a protein:  
chicken \$7 • shrimp \$9

### HORIATIKI

heirloom tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers GF VG

### SOUVLAKIA

select one

### CHICKEN THIGH

### GRILLED LAMB

### FAROE ISLAND SALMON

### FILET MIGNON\*

additional \$5 per person

### SANDWICH

### VIOLI BURGER

florina pepper sauce, barrel aged feta, house pickles

### CHICKEN GYRO

tzatziki, vine ripened tomato, cucumber, red onion, house pita

### LAMB GYRO

tzatziki, vine ripened tomato, cucumber, red onion, house pita

## SIDES

a la carte • 4 per person per side

### ROASTED MUSHROOMS

pomegranate molasses, garlic oil, smoked salt  
VG GF

### GREEK FRIES

garlic oil, feta yogurt VG GF

### CHARRED CAULIFLOWER

lemon vinaigrette, garlic oil, oregano

## DESSERT

a la carte • 4 per person per dessert

### PORTOKALOPITA

orange syrup cake, white chocolate mousse, greek yogurt ice cream, crispy phyllo

### LOUKOUMADES

warm donuts, salted caramel, orange anglaise, honey, chocolate coffee custard GF

### SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate coffee custard, brown butter ice cream GF

### BAKLAVA

crispy phyllo, nuts, honey syrup

### BOUGATSA

crispy pillows, cinnamon ice cream, semolina custard, honey caramel

# BRUNCH

Family style | \$45 per person  
Available Saturday and Sunday until 3:00pm

## SALATA & MEZZE

selection of 2 for the table

### BREADS & SPREADS

tzatziki, spicy feta, hummus, tarama with black caviar, local vegetable crudité, warm pita, lavash crisp

### HORIATIKI

heirloom tomatoes, cucumber, barrel aged feta, red onion, fresh oregano, capers

### VIOLI CHOPPED

little gem lettuce, cherry tomatoes, barrel aged feta, cucumber, roasted red pepper, crispy chickpeas **GF**

### SPANAKOPITAKIA

spinach, feta, crispy phyllo

### GREEK YOGURT

fresh berries, greek honey, crunchy granola

### CRISPY CALARMI

caper tartar sauce, lemon, smoked paprika **GF**

### SAGANAKI

kasseri cheese, ouzo, lemon, oregano

### CRISPY ZUCCHINI & EGGPLANT

tzatziki, smoked paprika **GF**

### GRILLED MEATBALLS

smoked yogurt, tomato, mint

### HUMMUS & CHARRED BEETS

60 second pita, pomegranate, toasted pine nuts

## MAIN

selection of 2 for the table

### SPINACH & FETA SCRAMBLE

dill, red onion

### AVOCADO TOAST

goat cheese spread, dill, lemon, toasted sourdough

### GREEK SHAKSHUKA

warm pita, poached egg, eggplant, feta, sweet peppers

### TYROPITA

crispy phyllo, graviera, honey, sesame

### CHICKEN SOUVLAKI

basmati rice, charred tomato, tzatziki

### SALMON SOUVLAKI

basmati rice, charred tomato, tzatziki

### GRILLED LAMB SOUVLAKI

basmati rice, charred tomato, tzatziki

### MUSHROOM SOUVLAKI

basmati rice, charred tomato, tzatziki

### FRENCH TOAST

house-made orange curd, roasted almonds, greek honey

### SHORT RIB HASH

crispy potatoes, eggplant, mizithra cheese, black truffle béchamel

*add fried egg \$3 per person*

### STEAK & EGGS

filet, greek fries

*additional \$8 per person*

## SIDES

selection of 2 for the table

GREEK FRIES

SEASONAL FRUIT

BACON

MARINATED OLIVES & FETA

## DESSERT

selection of 1 for the table

### PORTOKALOPITA

orange syrup cake, white chocolate mousse, greek yogurt ice cream, crispy phyllo

### LOUKOUMADES

warm donuts, salted caramel, orange anglaise, honey, chocolate coffee custard **GF**

### SOKOLATOPITA

dark chocolate cake, hazelnut praline, chocolate coffee custard, brown butter ice cream **GF**

### BAKLAVA

crispy phyllo, nuts, honey syrup

### BOUGATSA

crispy pillows, cinnamon ice cream, semolina custard, honey caramel

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# BITES

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*passed or displayed | priced per piece • 1 dozen minimum*

GRILLED MEATBALLS	5	ROASTED MUSHROOM SKEWER	4
SPANAKOPITA	4	HORIATIKI SALAD CUP	4
GRILLED OCTOPUS	7	VIOLI CHOPPED SALAD CUP	4
CRISPY ZUCCHINI	4	GREEK FRY CUP	4
LAMB CHOPS	7	CRISPY CALAMARI	5
SHORT RIB PASTITSIO	6	HUMMUS AND BEETS	6
MUSHROOM PASTITSIO	4	SAGNAKI BITE	5
CHICKEN SOUVLAKI SKEWER	4		

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## EVENT ADDITIONS

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*ask your event manager for more details*

### BREADS & SPREADS

*\$10 per person | tzatziki, spicy feta, hummus, tarama with black caviar local vegetable crudité, warm pita, lavash crisps*

### ROASTED SEASONAL VEGETABLES

*\$8 per person | chef selection | balsamic reduction*

### SEASONAL FRUIT

*\$9 per person | chef selection*

### CHEESE & CHARCUTERIE

*\$14 per person | available for groups of 20 or more | chef selection*

### SEAFOOD TOWER

*\$39 per person | oysters, shrimp, crab salata, lobster*

### DESSERT STATION

*\$10 per person | Baklava Bites, Mini Portokalopita, Mini Bougsta, Sokolotopia Bites*

### ASSORTED GREEK COOKIES

*\$10 per person | 3 cookies per person (2 kourabiedes & 1 baklava)*

### CANDY STATION

*\$16 per person | available for groups of 20 or more | host to pre-select 6 options*

*M&Ms, Peanut M&Ms, Skittles, Sour Patch Kids, Starburst, Hershey Kisses, Snickers, Reeses, Gummy Bears, Gummy Worms, Chocolate Covered Pretzels, Yogurt Covered Pretzels, Saltwater Taffy, AirHeads, Twizzlers Bites, Milk Duds, Junior Mints*

*\*all candy stations come with clear bags and ribbon | \*want to add your company logo to your bags - connect with your event manager!  
Don't see your favorite candy, let us know!*

# BEVERAGE PACKAGES

*minimum 20 guests*

## PREMIUM

TOP-SHELF LIQUOR • SPECIALTY COCKTAILS • SOMMELIER SELECT RED & WHITE WINES  
ALL IMPORTED & DOMESTIC BEERS

**\$23 PER PERSON/ HOUR • ADD MARTINIS: NEAT/ROCKS POURS FOR \$5 PER PERSON**

## STANDARD

CALL LIQUOR • HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

**\$19 PER PERSON/ HOUR**

## BEER & WINE

HOUSE RED & WHITE WINES • LIMITED IMPORTED & DOMESTIC BEERS

**\$17 PER PERSON/ HOUR**

## GREEK WINE TASTING

TASTING INCLUDES: 1 SPARKLING, 2 WHITE WINES, 2 RED WINES

**PRICING BASED OFF WINE SELECTIONS**

## MIMOSAS

AVAILABLE SATURDAY AND SUNDAYS UNTIL 3PM • UNLIMITED MIMOSAS COFFEE, TEA, SODA  
PROSECCO WITH ASSORTED JUICES AND GARNISHES

**2 HOURS \$36 | 3 HOUR \$48**

## NON-ALCOHOLIC

JUICES • SODAS • COFFEE • TEA

**\$12 PER PERSON FOR 3 HOURS**

## ON CONSUMPTION

HOSTED OPEN BAR • BEVERAGES PAID FOR A LA CARTE BY EVENT HOST

*SHOTS ARE NOT OFFERED IN ANY BEVERAGE PACKAGE PER STATE LIQUOR LAWS*

*BEVERAGE PACKAGES OFFERED FOR CONTRACTED PRIVATE EVENTS ONLY*

*20 GUESTS MINIMUM REQUIRED FOR ALL BEVERAGE PACKAGES*

*BAR MINIMUMS & STAFFING FEES MAY APPLY*

*BEVERAGE PACKAGES SUBJECT TO LOCAL TAX, GRATUITY & ADMINISTRATIVE CHARGES*

# THE PLANNING PROCESS

## EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit are required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. Final payment for your event must take place the day of your event by either cash, credit card or ACH. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

## FOOD & BEVERAGE MINIMUMS

Violi has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum.

## TAXES

Client is subject to all applicable State, County and City and other relevant local taxes, which will be added to the final bill, exclusive of the service charge (as described below) and the Administrative Charge (as described below).

## SERVICE CHARGE

An 18% minimum Service Charge will be added to the final bill. Additional event staff gratuities are to be determined at the sole discretion of our event clients at the close of their event. In the case an event client will not be present to voluntarily provide an additional gratuity for the event staff, only the 18% Service Charge will be applied. The Service Charge will be remitted in its entirety to the service staff.

## ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.

## PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.

## OUR AFFILIATE VENUES

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catering & events

naia

KAFE  
MERA

EST. **B** 1927  
BUILDERS  
— BLDG —  
EVENT VENUE

BAR LA RUE

LA SERRE

  
BARRIO

  
siena tavern  
est. MMXIII

★  
BAR SIENA  
— CIBO E LIQUORI —

**BANDIT  
ON TWO**

THE  
**BANDIT**

  
FIORETTA  
ITALIAN STEAKHOUSE

ταβέρνα  
**VIOLÍ**

εστιατόριο  
**LÝRA**

  
THE PENTHOUSE

**MOSAIC**

PRIME  PROVISIONS