

AMALI EVENTS

eater.com
Essential 38 New York
Restaurants 2012-2014

New York Magazine
Two Stars
Top Restaurants 2012

New York Times
Critic's Recommendation

Wine Enthusiast
100 Best Wine Restaurants
in America

Wine Spectator
Award of Excellence
2011, 2012, 2013

Wine & Spirits Magazine
Top Newcomer 2012

zagat.com 2014
Top Restaurants East 60s
Top Gluten Free Dining



Sustainable Food, Wine & Design What Distinguishes Amali Events

Sustainability: Amali is one of a handful of restaurants in Midtown with a documented commitment to sustainable food, wine and design. We are a Responsible Epicurean and Agricultural Leadership (REAL) Certified restaurant.

Creativity: We offer custom menus and unique experiences from dessert tastings, wine tastings, cooking and cocktail classes.

Quality: We serve a la carte quality to insure that each dish has the care and attention it deserves.

Experience: Our restaurant group has earned multiple three star New York Times reviews and numerous other accolades in our 30 years in the hospitality business. Amali's parent company also owns *Periyali, Il Cantinori, Bar Six, The Bar Room and the Hotel Giraffe*.

Wine: Few restaurants are able to offer over 400 selections ranging from Harlan Estates, to biodynamic wine from Greece, or a rare vintage wine from the Languedoc.

SAMPLING OF OUR INSTITUTIONAL CLIENTS

Art

Christies Auction House
Galerie Lelong
Sothebys Auction House
The Trinity House
Tanya Bonakdar Gallery
The Rubin Museum
The Whitney Museum

Banking & Private Equity

BlackRock
Cantor Fitzgerald
Credit Suisse
Deutschebank
Goldman Sachs
J.P. Morgan Chase
Morgan Stanley
Jefferies LLC
Thomas Weisel & Partners
Vestar Capital

Consulting & Accounting

Accenture
Deloitte
KPMG
McKinsey & Company

Fashion & Beauty

Armani
Barneys
Bloomingdales
Estee Lauder
Loreal
Ralph Lauren
Tom Ford
Turnbull & Asser

Education

Bates College
Cornell University
Columbia University
Fordham University
Princeton University

Finance

AIG
American Express
Bloomberg
TIAA-CREF

Hospitality

Degustibus Cooking School
Loews Hotels
The James Beard House
Marriott

Law

Clearly Gottlieb
Kirkland & Ellis
Paul Hastings
Schulte Roth & Zable
Skadden Arps
Shearman & Sterling
Weil Gotshal

Media

Wine & Spirits Magazine
Food & Wine Magazine
Harper Collins
CBS
MSG
NBC
Time Inc.

Music

Epic Records
MTV
Sony Music

Pharmaceutical & Medical

Mount Sinai Hospital
Abbot Pharmaceuticals
Astra Zeneca
Bristol Myers Squibb
Johnson & Johnson
Memorial Sloan Kettering

Political Organizations

United Nations
U.S. State Department
DSCC (Democratic Senatorial Campaign Committee)
DNC (Democratic National Committee)

Clubs, Schools & Religious Organizations

Central Synagogue
Christ Church
Temple Emanu-El
The International Preschool
The University Club

“New, too, is a commitment to seasonality and sustainability. The fish are line-caught by a Montauk fisherman; humanely raised, grass-fed steers are butchered in-house. The menu name-checks heritage breeds like Mangalitsa pigs and Rohan ducks. For dessert, cannoli is drizzled with honey that may have come from a rooftop or balcony near you.”

New York Times 2012



ROOMFACTS

ROOM	SEATED DINNER CAPACITY	RECEPTION CAPACITY	ROOM FEE	LUNCH MINIMUMS	DINNER MINIMUMS
FIREPLACE	18 - 22 Guests	35 Guests	200	750	1500
SKYLIGHT	25 - 40 Guests	65 Guests	300	1250	2500
SOPRA	20 - 30 Guests	40 Guests	300	1250	2500
SOPRA CHEF'S TABLE	Approximately 20 Guests	NA	400	NA	3000
SOPRA & FIREPLACE ROOMS	45-65 Guests	95 Guests	600	2500	5000
RESTAURANT BUYOUT	150 Guests	200 Guests	1000	Please call for more information.	Please call for more information.

Projection screens, LCD projectors and a microphone are all available for a modest rental fee.

The room fees, capacity and minimums may fluctuate depending on the time of year and the time of day. A higher room minimum and room fee applies in December. See page 15 for more information.

Special prices and rates may apply for non-profit organizations or those who must comply with federal regulatory requirements.

Room fee will include, personalized menus, one large floral arrangement, small floral arrangements, and name cards for the table. Large and small arrangements are available upon request at prices below a traditional florist rate.



“Amali is a modern designed restaurant that feels more like someone’s dining room than a New York restaurant.

The tables and all of the surface wood is made from 150-year-old pine taken from the ceiling of the restaurant during renovations.

All of the other wood used in the restaurant - from the ceiling to the menu boards - is repurposed from New York buildings. Amali is heaven for the sustainable customer that likes to dine out on the town.”

hauteliving.com

Skylight Room Al Fresco Style Dining

Seats Between 25 - 40 Guests
Standing Room Capacity Up to 65

“The space is detailed in steel and reclaimed pine, with minimalist lamps made by local artisans and menus fastened to wooden boards with metal strips. Matisse prints have been swapped for stills from the classic 1962 film “Phaedra.”

The New York Times



The Fireplace Room

Intimate Dining

Seats Between 18 - 22 Guests
Standing Room Capacity Up to 35

“This handsome Mediterranean restaurant serves one of the city's top brick chickens, and the seafood, pasta dishes, and charcuterie are just as good. Amali is also something of a destination for Greek wine enthusiasts.”

Eater.com

38 Essential
New York
Restaurants



“The great story behind Amali is how they’ve somewhat quietly managed to become a wine destination on the East Side. The food and wine list is fantastic.”

Zagats.com

NYC’s Best Value
Wine Lists

“Sopra is an entirely different but similar restaurant to the Mediterranean gem that is Amali.

The similarities: charm, location, porchetta. The differences: dinner’s always five courses, the porchetta is much larger, you’re mingling with everyone else in the place, and “the place” is a huge lofted apartment with an open air kitchen.”

urbandaddy.com



Sopra

The Chef's Kitchen in a Loft Space



Seats Between
10 - 30 Guests

Standing Room
Capacity Up to 40

BREAKFAST MENU

“Amali’s food is Birkenstocks gone punk, Volvo at the Indianapolis 500.”

The New York Times

“There is even a touch of Brooklyn, courtesy of the Greenpoint charcuterie Ends Meat. The name is cute, the culatello gorgeous.”

New York Times



35 per person

Buffet Style

Skotidakis Greek Yogurt Honey & Walnuts

Murray’s Cheese Chef’s Selection

Charcuterie from Ends Meat, Brooklyn Chef’s Selection

Eli’s Bread Basket Croissants, Danish, Scones, Farmer’s Market Preserves

Additional Options

Meadow Creek Scrambled Eggs Chives (+5)

Smoked Trout Red Onion, Creme Fraiche (+5)

Breakfast Sausage (+5)

Hickory Smoked Bacon (+5)

French Country Ham (+5)

Bagels and Lox, Cream Cheese, Red Onion (+10)

Russ & Daughters White Fish Salad Bagels (+15)

Chef Attended Stations

Omelette Chef’s Selection (+15)

Waffles Maple Syrup, Seasonal Fruit (+15)

BRUNCH MENU

“What’s most unique about Amali is it consumes food the way they do in the Mediterranean; locally. When you know your dining at a restaurant that uses fresh produce, it makes a big difference in the food and the dining experience.”



45 per person / Served For the Table Additional charges/restrictions apply for individually plated available. *Seasonal changes may occur.

- BREAD BASKET** Croissants, Danish, Scones, Farmer’s Market Preserves
- GREEK YOGURT** Steel cut granola, fruit preserve, Cretan honey
- MURRAY’S CHEESE** chef’s selection (+5)
- CHARCUTERIE** Ends’ Meat, Brooklyn Chef’s Selection (+5)
- BUFFALO MOZZARELLA** fennel, meyer lemon, arugula, caper (+5)

Main Course - Select Two / Add a Third (+7)

- RADICLE FARMS BABY LETTUCES** red wine oregano vinaigrette
- SEASONAL FARRO SALAD**
- PRINCE EDWARD ISLAND MUSSELS** chermoula, cilantro, tomato, grilled ciabatta (+7)
- FRENCH TOAST** apple butter, cinnamon sugar
- SPAGHETTI ALLA CHITARRA** cured san marzano tomato, ore sardo, breadcrumb, basil
- TAGLIATELLE BOLOGNESE** grana padano
- RIGATONI AMATRICIANA** pancetta, tomato, pecorino
- SMOKED TROUT SALAD** frisée potato chips, preserved lemon aioli
- EGG SHAKSHUKA** tomato, green harissa, pita, feta
- SOFT SCRAMBLED EGGS** seasonal
- ROASTED CHICKEN** “under a brick” new potato, lemon, herbs (+5)
- HERB ROASTED SALMON** seasonal vegetable, lemon, herbs (+5)
- BAGLES & LOX**, cream cheese, red onion, capers (+7)
- SHRIMP & GRITS** castle valley mills grits, shrimp, tomato, chili, garlic (+7)
- RISOTTO CARBONARA** pancetta, parmesan, pecorino, poached egg, black pepper (+5)
- SPANISH OCTOPUS A LA PLANCHA** potato, roasted red pepper, celery, black olive, jalepeño (+10)

Optional Sides

- BREAKFAST SAUSAGE** (+5)
- HOME FRIES** Caramelized onions, jalapeño (+3)
- BACON** (+5)
- BRUSSELS SPROUTS** apple, mustard, hazelnut, caraway (+3)
- NEW POTATOES** herbs (+3)
- BROCCOLI** salmoriglio, pine nut, breadcrumb (+3)

Dessert Select One

- DARK CHOCOLATE CAKE DOUGHNUTS** cardamon
- CUPCAKES** olive oil, pistachio walnut, vanilla, chocolate (choose one flavor, 30 per dozen)

LUNCH MENU



“When my midtown friends ask for tips on where to go for a modestly priced but stylish business lunch, I direct them to Amali. There is a dining counter up front where it is a pleasure to snack on farm-to-table Mediterranean creations and the 400 bottle cellar is one of the better collections in Midtown.”

60 per person / Served For the Table. *Additional charges/restrictions apply for individually plated available. *Seasonal changes may occur.*

Appetizer Course Select One

- HUMMAS** grilled pita
- BABA GHANOUSH** grilled pita
- LABNEH & ZATAR** grilled pita
- SPICY TIROKAFTERI DIP** whipped feta, roasted red pepper, chili, grilled pita
- MURRAY'S CHEESE** chef's selection (+5)
- CHARCUTERIE** Ends' Meat, Brooklyn Chef's Selection (+5)
- BUFFALO MOZZARELLA** fennel, meyer lemon, arugula, caper (+5)*
- SPANISH OCTOPUS A LA PLANCHA** potato, roasted red pepper, celery, black olive, jalepeño (+10)
- PRINCE EDWARD ISLAND MUSSELS** chermoula, cilantro, tomato, grilled ciabatta (+7)*

Salad Course Select One

- RADICLE FARMS BABY LETTUCES** red wine oregano vinaigrette
- SEASONAL FARRO SALAD**
- ROASTED RADICCHIO SALAD** heirloom apple, blue cheese, pistachio, honey banyuls vinaigrette*
- SMOKED TROUT SALAD** frisée potato chips, preserved lemon aioli
- CAESAR SALAD** grana padano, breadcrumbs
- VILLAGE GREEK SALAD** tomatoes, cucumber, arahova feta, red onion, Kalamata olives

Main Course Select Two / Add a Third (+10)

- ROASTED CHICKEN** “under a brick” new potato, lemon, herbs
- HERB ROASTED SALMON** seasonal vegetable, lemon, herbs
- GRASS FED BEEF** arugula salad, shaved parmesan, aged balsamic
- SPAGHETTI ALLA CHITARRA** cured san marzano tomato, ore sardo, breadcrumb, basil
- TAGLIATELLE BOLOGNESE** grana padano
- RIGATONI AMATRICIANA** pancetta, tomato, pecorino
- GRASS FED RIB EYE** arugula salad, shaved parmesan, aged balsamic (+10)
- GRASS FED Filet** arugula salad, shaved parmesan, aged balsamic (+10)
- HERB ROASTED HALIBUT** seasonal vegetable, lemon, herbs (+10)
- RACK OF LAMB** (+15)

Additional Sides

- BRUSSELS SPROUTS** apple, mustard, hazelnut, caraway (+3)
- NEW POTATOES** herbs (+3)
- BROCCOLI** salmoriglio, pine nut, breadcrumb (+3)

Dessert Select One

- GREEK YOGURT** accompanied with seasonal fruit
- DARK CHOCOLATE CAKE DOUGHNUTS** cardamon
- CUPCAKES** olive oil, pistachio walnut, vanilla, chocolate (choose one flavor, 30 per dozen)
- CAKE** pistachio with maple butter cream, lemon meringue, chocolate, seasonal cheesecake (choose one flavor +7)

DINNER MENU



"To spaghetti is added a seemingly straightforward tomato sauce...first cured overnight, then steeped in olive oil infused with herbs and lemon and orange zest. The flavors multiply. It is sauce as liqueur."

The New York Times

90 per person / Served For the Table. Additional charges/restrictions apply for individually plated available. *Seasonal changes may occur.

Appetizer Course *Select One*

- HUMMAS** grilled pita
- BABA GHANOUSH** grilled pita
- LABNEH & ZATAR** grilled pita
- SAGANAKI CROSTINI** graviera cheese, goat horn pepper, pear, walnut
- WARM MARINATED OLIVES** rosemary, orange, fennel
- CHICKPEA AND CAULIFLOWER FRITTERS** sweet and spicy calabrian chile dip
- SPICY TIROKAFTERI DIP** whipped feta, roasted red pepper, chili, grilled pita
- MURRAY'S CHEESE** chef's selection (+5)
- CHARCUTERIE** Ends' Meat, Brooklyn Chef's Selection (+5)
- BUFFALO MOZZARELLA** fennel, meyer lemon, arugula, caper (+5)
- SPANISH OCTOPUS A LA PLANCHA** potato, roasted red pepper, celery, black olive, jalepeño (+10)
- PRINCE EDWARD ISLAND MUSSELS** chermoula, cilantro, tomato, grilled ciabatta (+7)

Salad Course *Select One*

- RADICLE FARMS BABY LETTUCES** red wine oregano vinaigrette
- SEASONAL FARRO SALAD**
- ROASTED RADICCHIO SALAD** 17 heirloom apple, blue cheese, pistachio, honey banyuls vinaigrette
- CAESAR SALAD** grana padano, breadcrumbs
- VILLAGE GREEK SALAD** tomatoes, cucumber, arahova feta, red onion, Kalamata olives

Main Course *Select Two / Add a Third (+10)*

- ROASTED CHICKEN** "under a brick" new potato, lemon, herbs
- HERB ROASTED SALMON** seasonal vegetable, lemon, herbs
- GRASS FED BEEF** arugula salad, shaved parmesan, aged balsamic
- SPAGHETTI ALLA CHITARRA** cured san marzano tomato, ore sardo, breadcrumb, basil
- TAGLIATELLE BOLOGNESE** grana padano
- RIGATONI AMATRICIANA** pancetta, tomato, pecorino
- SPICY LAMB RIGATONI** ricotta, fennel pollen
- DUCK BREAST** red grits, braised kale, cherry mostarda (+10)
- GRASS FED RIB EYE** arugula salad, shaved parmesan, aged balsamic (+10)
- GRASS FED FILET** arugula salad, shaved parmesan, aged balsamic (+10)
- HERB ROASTED HALIBUT** seasonal vegetable, lemon, herbs (+10)
- RACK OF LAMB** (+15)
- WHOLE ROASTED PIG** (700, Serves 12 - 15 people)*
- SALT-BAKED FISH** (350 Serves 10 - 12 people)*
- ATAR-GATIS** Myconian Fish Bake (800, Serves 12 - 15 people)*

Additional Sides

- BRUSSELS SPROUTS** apple, mustard, hazelnut, caraway (+3)
- NEW POTATOES** herbs (+3)
- BROCCOLI** salmoriglio, pine nut, breadcrumb (+3)

Dessert *Select One*

- GREEK YOGURT** accompanied with seasonal fruit
- DARK CHOCOLATE CAKE DOUGHNUTS** cardamon
- CUPCAKES** olive oil, pistachio walnut, vanilla, chocolate (choose one flavor, 30 per dozen)
- CAKE** pistachio with maple butter cream, lemon meringue, chocolate, seasonal cheesecake (choose one flavor +7)

COCKTAIL PARTY



At Amáli, the vegetable is treated rudely, like meat, roasted gutsily close to burning so that the tufts are frilled with black and the crispy tips fracture on the tongue. There is a trickle of salmoriglio, a sultry emulsion and littered pine nuts and breadcrumbs to amplify the crunch.”

The New York Times

Stationary Items* (Price Per Person, Per Hour)

Marinated Olives (4)

Chermoula Spiced Nuts (6)

Assortment of Murray's Cheese Chef' Selection

Charcuterie from Ends Meat, Brooklyn Chef's Selection

(8 for One, 15 for both)

Mediterranean Dips - *White Bean, Baba Ganoush, Spicy Feta*

all served with grilled pita bread (6 for One, 15 for all Three)

Cold Poached Wild Shrimp-cocktail sauce, lemon (+15)

Local Oysters Chef's Selection, Mignonette & Cocktail sauce (+3 per piece)

Whole Roasted Suckling Pig (600, Serves 12 - 15 people)*

Passed Items* (Price Per Person, Per Hour)

Harissa Spiced Red Beet Tartar Greek Yogurt, Cilantro on lavash cracker (+10)

Octopus a la Plancha, Arugula and Romesco (+10)

Cacio and Pepe Arancini (crispy rice balls with pecorino, mozzarella and black pepper) (+10)

Marinated Steak Point Reyes blue cheese and red onion (+10)

Harissa Spiced Steak Tartare Cilantro & Lebneh (+10)

Lobster Roll (+15)

Crab Cakes (+15)

Lamb Kefta Balls Spicy Feta and Roasted Red Pepper Dip (+15)

Poached Shrimp Caponata and Pine Nuts (+15)

Phyllo Wrapped Feta Cretan Honey and Toasted Sesame Seeds (+15)

Squash Fritters Yogurt Dipping Sauce (+15)

Grilled and Marinated Chicken Skewers Tzatziki (+15)

Spicy shrimp Oregano and Garlic (+15)

Scallop Crudo Chillies, Radish, Lemon, Chive (+15)

Dessert (Price Per Person)

Dark Chocolate Cake Doughnuts Cardamon (+5)

Cupcakes Olive Oil, Carrot Cake, Vanilla, Chocolate (Choose one flavor, 30 per dozen)*

Carrot Cake or Lemon Meringue Cake (10 per person)*

Chocolate Cake or Tiramisu Cake(11 per person)*

***minimum seven days notice required on some items**

BEVERAGE MENU

“There is wine, so much of it, from a daring list hundreds of bottles deep. Dionysus would approve.”

The New York Times



We charge either by: (1) consumption or (2) the beverage packages outlined below. If you choose to pay a la carte, you may make specific wine selections from our wine list.

Package	Price Per Person, Per Hour
<u>Consumption</u>	M/P
<u>Wine and Beer Package</u>	15
<u>Beverage Package</u> Premium Spirits (e.g. LIV , Wathens, Tito's) Wine, Beer, House Cocktails, Martinis Housemade Sodas, Soda, Juice, Coffee, Espresso Drinks, Saffron Tea	25
<u>Brunch Package</u> Bloody Mary Bar (over 25 different spirits, spices, garnishes and tomato juices) Prosecco Service (Fresh Orange Juice, Blood Orange Juice, Peach Nectar, Creme de Cassis) Screwdrivers, Moscow Mules, Soda, Juice, American Coffee, Saffron Tea	18
<u>Non-Alcoholic Package</u> Espresso Based Drinks, Saffron Tea, Soda, House made Soda, Juice, Coffee, Iced Tea	5

Shots, single malt scotch and similar super premium spirits (e.g. cognac) are not included in any beverage package. Your open bar package begins when the first drink is ordered and once the open bar ends, drinks will be charged a la carte.

SOPRACHEF'S TASTING

"The room feels like an upscale bistro in Kolonaki...Amali takes a Mediterranean approach to American ingredients, and is at once more Greek than any restaurant yet simultaneously less ethnic than any of them."

Wine & Spirits Magazine



The Experience

Closer to a dinner party at a good friend's home than a traditional restaurant, Sopra embraces centuries of Mediterranean custom: new and old friends gathered around a shared feast of seasonal ingredients.

Set in a former apartment above Amali, an open kitchen puts guests an arm's length away from Chef Rachel as she prepares the meal. Diners interact with the sommelier, owner and chef before the dinner before sitting down to a five course, multi-dish dinner. What awaits you at the end of the meal is that special time called "Sombremesa." It's that magical time after the meal where you relax and connect with your dinner companions over great wine and desserts.

Dinner is served as a mixture of family style and individually plated courses. The table seats up to roughly twenty people and can be reserved for parties of up between approximately 15-25 guests. During "sombremesa," guests are encouraged to enjoy specialty coffees, digestifs and drinks until midnight. Backgammon is available.

Facts & Price

The menu changes weekly based on what's available at our preferred markets, farmers, fishmongers and trusted vendors. For a copy of sample menus from previous dinners and to learn more about this unique dining experience, visit sopranyc.com.

130 per person includes five courses (some with multiple items per course) and is inclusive of soda, iced tea and coffee.

Contract Terms - Payment Information, Service, Special Requests and A La Minute Matters

Private Rooms

While we do our best to honor specific room requests, we reserve the right to seat parties in a private room of our choosing based on occupancy and use of the open kitchen for Sopra. This will not change your event fee unless it is to your benefit. Sopra and the Fireplace Room are separated by two farmhouse oak doors and both rooms are booked simultaneously for events. The Fireplace Room & Sopra each have a separate entrance/exit and dedicated washroom.

Amali reserves the right to have our wait staff and managers pass through each room if necessary for service.

Rooms may be decorated so long as the decorations may be easily removed.

Payments and Cancellations

We do not require a deposit. Confirmation of receipt of a credit card with your signed agreement secures the space, date and time for your event. We do not "hold" rooms but do try to offer notice if a party has expressed interest for the date of your inquiry. Your event is confirmed with a non-refundable 50% cancellation fee of the minimum guaranteed food, beverage, room fee, administrative fee and tax. If the event is cancelled within seven days of your event it is subject to a cancellation fee of 100% of the minimum guaranteed food, room fee, gratuity and tax.

Amali is not responsible for cancellations due to nature, acts of God or events beyond its reasonable control.

No changes in the prices contained in this package will be made except by email. Attendance at your event signifies acceptance of these terms and any changes in the terms confirmed by email with Amali employees prior to your event. Please do not write in changes on your proposal as these are not valid unless confirmed by email from Amali.

All prices (including room and A/V fees) are subject to a tax at 8.8%, and a 5% administrative fee. The administrative fee is paid directly to the event coordinator. The final balance is due the day or evening of your scheduled event. If no gratuity is selected we will add 20%.

A photo of the front and back of the credit card is also required for processing. Should this not be provided it may not serve as a reason or justification to dispute payment for the event. The signee agrees that the charges may be authorized by the on site host/on site company representative for the event.

Service and Special Accommodations

The meal is served to the table unless your proposal states otherwise. We also offer a formal family style service. In this style of service, the servers will actually plate the items for the guests. Should you prefer this style please note that on your proposal sheet in writing.

Service of the first course/passed appetizers will begin within 15 minutes of the start of your event. We understand that sometimes guests arrive late and we will do our best to accommodate late arrivals but we cannot compromise a la carte service or other private events as a result of a late party. If additional persons arrive late, 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. Should you wish to enjoy drinks before sitting down to a seated meal, please let us know before your proposal is prepared so we can make alterations to staffing and our a la carte availability as we may not be able to make such accommodations a la minute.

We always offer the ability for a guest to choose a meal based on dietary restrictions (vegan, vegetarian, gluten-free, etc.) - even if you do not select one in advance. If ordered at your event, however, without notice, this option (or any similar dietary need including religious needs, vegan, food allergy) will be considered an a la carte addition. Without proper notice, Amali will do its best to provide food that meets these guests' needs but cannot make any guarantees as to the quantity of special options may be available that day.

For parties of 30 or more without a selected vegetarian entree, we will prepare five vegetarian dishes as a silent option unless informed otherwise in advance of the event.

Outside meals (kosher, halal) brought into the restaurant are charged as an a la carte addition at the following prices: Salad, Entree and Dessert: \$75. Outside meals do not diminish/alter the minimum guarantee/count for your event.

Children are counted as adults unless you tell us otherwise in advance. We always offer pasta with tomato sauce, butter and/or cheese as a la carte options for children.

A la carte or customized menus are available for smaller parties. The party must meet the food and beverage minimum as follows: 1500 Fireplace Room, 2500 Sopra, 5000 Combined Sopra/Fireplace Rooms, and 2500 Skylight Room. In December the food and beverage minimums, regardless of the menu choices, as follows: 2000 Fireplace Room, 3000 Sopra, 6000 Combined Sopra/Fireplace Rooms and 3000 Skylight Room. Parties booked in December are subject to a 75% cancellation fee upon booking.

A la carte menu items can be added to event pre-fixe menus on a case by case basis.

All a la carte requests or requests for additional food the day of your event will be billed at normal a la carte prices and consistent with Amali's normal practices. In the case of a la carte requests, Amali will honor a la carte requests by a guest in its best judgment unless instructed to do so otherwise by the host. If the situation arises where Amali is asked by the on site host to override instructions regarding a la carte requests, Amali will try to contact the off site host to alert them as to the situation but will follow the direction of the on site host unless there is specific and clear written instruction to the contrary. If additional food is ordered from the a la carte menu, we will not compromise our ability to serve our a la carte customers.

Rentals, Bartenders and Extra Options

We rent: LCD projector (\$150), projection screen (\$75) or microphone (\$50). Amplified music is not permitted except for a buyout. Linens are available by request. If you would like linens, please note this on your event proposal. Linens are available priced at \$75 for parties above 25 persons.

Guests may choose to have a private bartender in either the Tasting/Fireplace or Skylight Room. A private bartender is available for an additional fee of \$50 per hour with a 3 hour minimum. A private bartender is required for events of over 45 guests with a specified cocktail hour. We suggest at least one weeks' notice for specific wine requests.

A coat check rack is available upon request free of charge. For an attended coat check, an attendee is available for \$25 per hour with a three hour minimum.

For individual appetizer or entree service, the price is \$10 per course per person depending on the menu choices and number of guests.

Off-Premise Food and Beverage

Amali employs a pastry chef and offers customized dessert options. Therefore outside cakes or desserts are discouraged. Should you have a specific dessert request please let us know. Should outside desserts be brought into the restaurant they will be charged a plating fee of 7 per person. Other outside food and wine is not permitted except by express agreement by Amali. Our corkage policy does not always apply in the case of private events but in the event that it does, a dedicated gratuity for the sommelier will apply. Amali does not prepare meals to go.

Parking and Transportation

There is a parking garage across the street. Street parking is available after 7 pm Monday through Saturday and on Sundays. Amali Restaurant is within a block of the 4, 5, 6, N, Q, R, and F trains at the Lexington Ave/59th St subway stops.

Seasonality and Sustainability

Amali buys many items at the market. Accordingly, we reserve the right to make changes to the menu based on vendor shortages or events outside of Amali's control.

Guaranteed Minimum: Service and Billing

We will assume the number on your event proposal is correct for your event unless told otherwise. If the final number of attendees exceeds your estimated number of attendees by more than 25% without seven days notice, Amali will charge an extra fee of \$25 per guest in attendance at the event to compensate for last minute preparation and may not be able to offer individual plating. In addition, we may need to make modifications to the menu or service to not compromise the experience of other diners in the restaurant.

The client will be billed for the guaranteed minimum, the actual number in attendance or the most recent guest count, whichever of the three is greater. The final guest count is due one week prior to the event. If the actual guest count falls below the minimum required more than one month in advance, Amali will change the minimum guarantee to reflect the decrease in attendance. Under no circumstances will the billing of the event be the lowest count, sum or minimum of the guest counts outlined above.

When less than the guaranteed number of guests attends, the restaurant will not provide takeout meals or monetary credit for guests that could not attend. We do not credit future events in the case of cancellations.

Party Duration

All events will conclude 3 hours after the start time of your event unless otherwise noted on your event sheet. Should you request the room to be made available to you after Amali is closed for business (11 pm), After 11:30 pm there is a food and beverage minimum of \$250 per half hour.

Third Party Booking

Please be aware that the terms contained here are incorporated by reference in your events proposal and will bind your agents, representatives, on-site hosts and any guests on whose behalf you are reserving the room, goods and services of Amali. It is the responsibility of the third party bookers to notify the host and/or guests of all the terms and conditions listed in the agreement. Amali is not responsible for the communication (or lack of) between the booker/planner and the host. The terms of this contract supersede and control any other writing, agreement or contract between the parties should there be a conflict in the terms.

Large Party Events (45 or more guests)

Should items be needed for rental, the host will be notified prior to the event. Should your guest count exceed 60 persons, rentals of chairs and/or table will be required and will be priced in advance.

Parties of 45 or more in the Tasting / Skylight/ Sopra/ Fireplace Room which offer either spirits or a cocktail portion of the event are required to have a dedicated bartender at the previously listed price.

Should your party grow in size beyond the expected number of guests and require a buyout of the restaurant, this additional costs will be discussed in advance of your event. A buyout of Amali restaurant costs between 12-25K in food and beverage depending on the time of year, day, status of a la carte reservations and other circumstances. An increase in party size that requires a buyout of the restaurant may not be used as a reason to cancel this contract.

Liability

Liability for damage to the premises will be charged to credit card in the event proposal. Amali 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.

Inclement weather conditions, events outside Amali's control or Acts of God may not be used to cancel the obligations of this contract unless there is: (1) a closure of the NYC public schools or (2) the NYC subway system is closed on the day of your event.