

CALISSA

PRIVATE EVENTS & WEDDINGS

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Water Mill, NY 11976
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A collage of four Greek dishes. Top left: Yellow rice with green herbs. Top center: A round cheese pie (spanakopita) with a white cheese filling and green herbs. Bottom center: A round tomato pie (melitzanosalata) with a red tomato filling and a golden-brown crust. Right: A stack of flatbread (pita) with a golden-brown crust and some charred spots.

MYKONOS IN THE HAMPTONS

SPACES + SAMPLE MENUS

EXPERIENCE + FLEXIBILITY

Calissa's extensive events clientele includes a wedding at Hearst's Castle and dinner at the Freedom Tower. We have executed off and onsite events for groups from 10 - 1,000 utilizing a variety of cuisines, service styles, and event design.



BREATH OF SERVICES

Our planning services include specialty rentals, invitation production, menu design, florals, wine pairing consultation, mixology, and entertainment bookings, including DJs, musicians and dancers. We work with a range of budgets.



ACCLAIMED FOOD + WINE

Created by Executive Chef Dominic Rice, Calissa's menu is inspired by the cuisine of Mykonos, ideal for social dining. Our award-winning wine list has over 150 selections and the deepest collection of large format wines on Long Island.



EVENT SPACES

ROOM	SEATED	COCKTAIL	MINIMUM PEAK	MINIMUM OFF PEAK
THE LOUNGE	22	35	4,500	1,000
THE PDR	40	50	7,500	1,500
THE TERRACE	30	40	15,000	5,000
BUYOUT	65	95	50,000	8,000

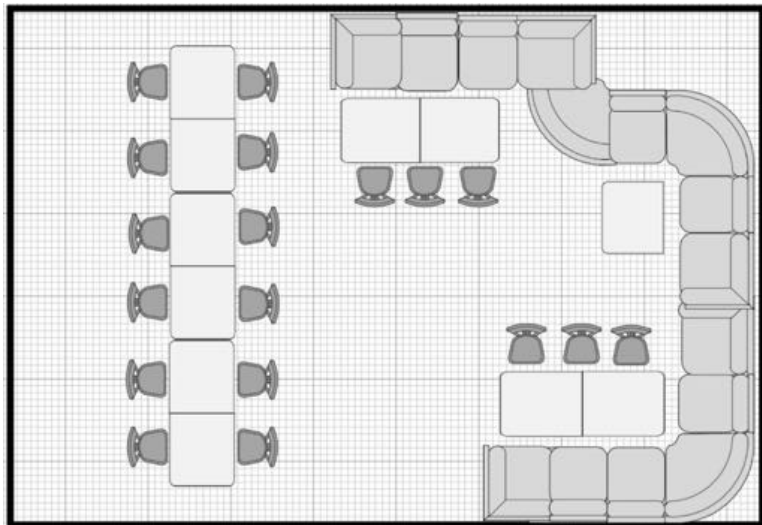
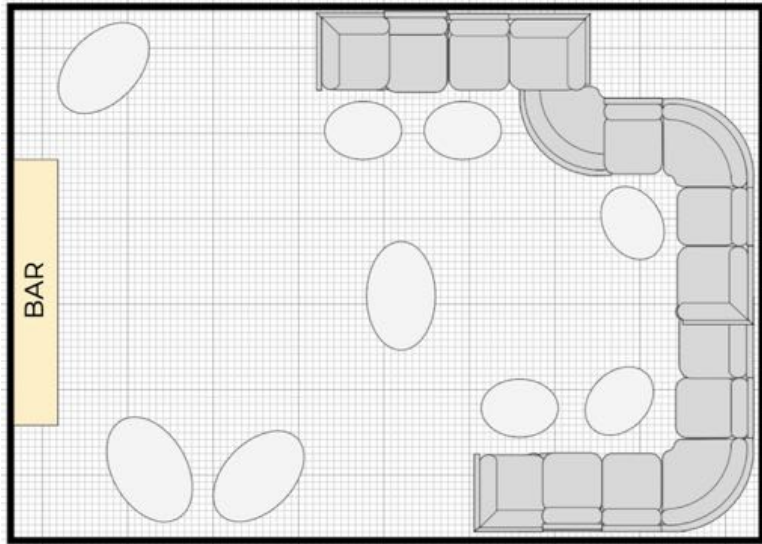
Food and beverage minimum spends vary greatly on day of the week, month and start time.

Minimums are highly flexible and may be customized for your event.

All upcharges in this package are priced per person.

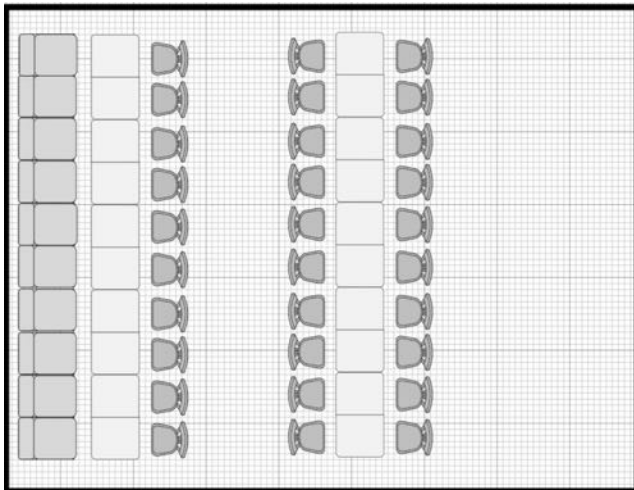
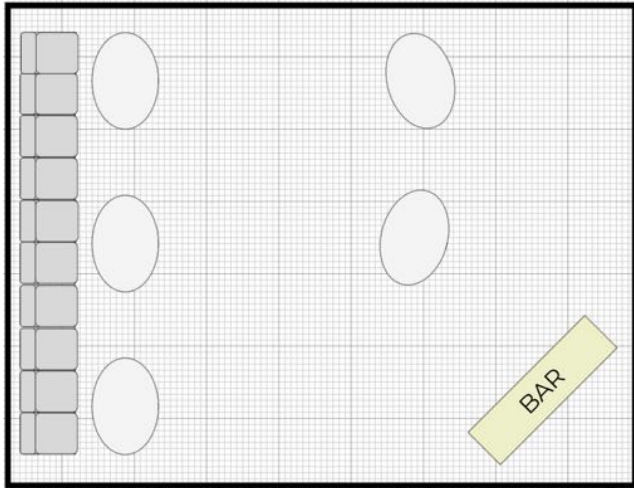
A modern lounge interior featuring a thatched roof with exposed wooden beams. The space is furnished with light blue and white modular sofas, accented with patterned cushions. Several large, glowing, spherical pendant lights hang from the ceiling. In the foreground, there are large, textured ottomans in shades of red and orange, and a low wooden coffee table. The overall atmosphere is warm and contemporary.

THE LOUNGE



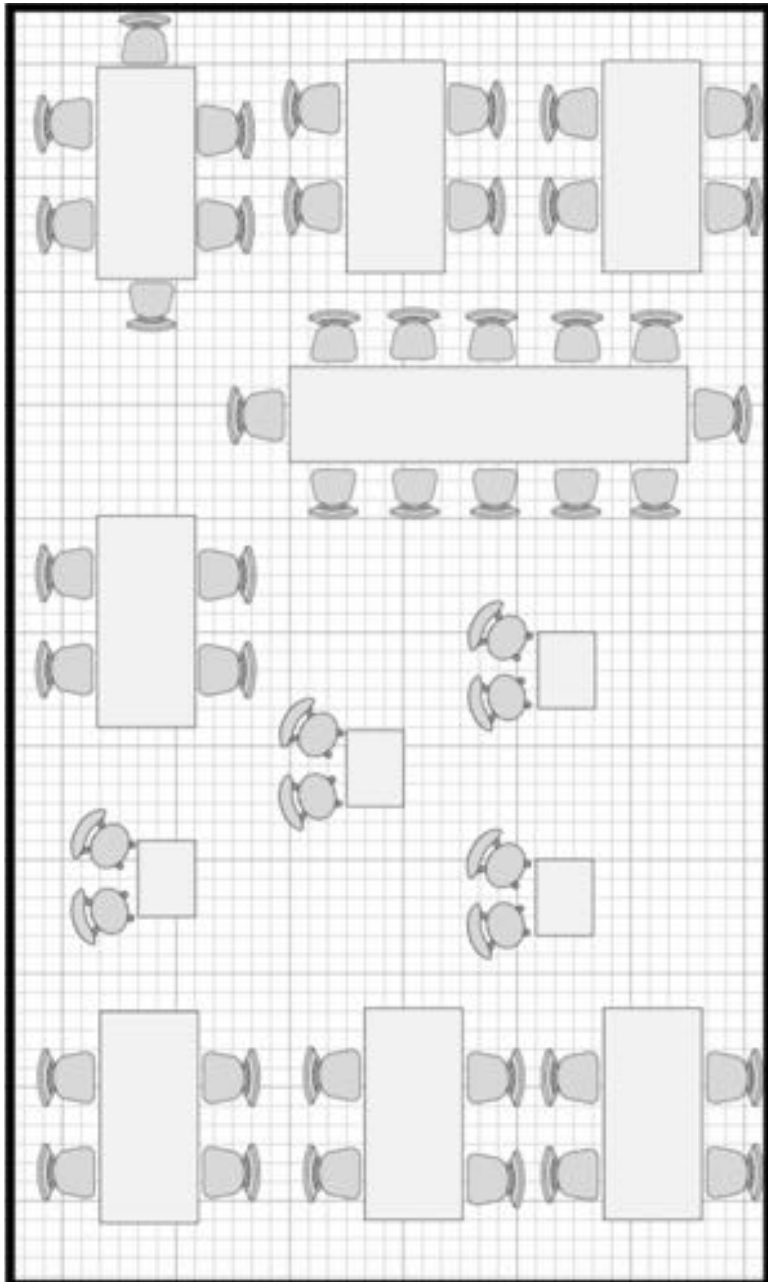


THE PRIVATE DINING ROOM



A photograph of an outdoor terrace or patio area. The space is paved with large, light-colored stone tiles. In the foreground, there are several small, square tables with blue and white patterned tablecloths, each accompanied by two white wicker chairs with cream-colored cushions. A small, round, woven basket sits on one of the tables. To the right, a long table is set with a white tablecloth, white plates, and glassware, surrounded by white chairs. The terrace is enclosed by a white railing with white curtains hanging from the top. Above the terrace, several strings of white string lights are strung across the space. The background is filled with lush green trees under a bright sky. A semi-transparent white rectangular box is overlaid in the center of the image, containing the text "THE TERRACE".

THE TERRACE



BREAKFAST BUFFET

CONTINENTAL

Includes:

Organic Greek Yogurt Honey, Walnuts, Seasonal Fruit

Mediterranean Cheeses Chef's Selection

Local Bread Basket Croissants, Danish, Scones, Seasonal Preserves

Bagels Smoked Trout, Cream Cheese, Scallions, Capers, Red Onion

Fresh Squeezed Juice Seasonal

Eleva Fair Trade Coffee Regular and Decaf

Pursuit of Tea Black, Green, Herbal

35 pp

HOT BUFFET

Includes the above, plus:

Scrambled Eggs Meadow Creek Farms

Breakfast Sausage Sage and Ginger

Bacon Hickory Smoked

45 pp

CHEF ATTENDED ACTION STATION

Omelette Choice of Ham, Bacon or Turkey; Onions, Spinach, Tomatoes; Feta, Cheddar

Waffle Seasonal Fruit, Maple Syrup, Honey, Fruit Coulis

+15 pp
per station

LUNCH AND BRUNCH MENU

45 pp

MEZZE
SELECT ONE
ADDITIONAL +5

Local Bread Basket Croissants, Danish, Scones, Farmer's Market Preserves
Mediterranean Mezze Platter Hummus, Spicy Kafteri, Tzatziki, Grilled Pita
Organic Greek Yogurt Cretan Honey, Fruit, Seasonal Preserves, Walnuts

APPETIZER
SELECT ONE
ADDITIONAL +10

Caesar Salad Grana Padano, White Anchovy, Breadcrumbs
Radical Farms Baby Lettuces Red Wine Oregano Vinaigrette
Village Greek Salad Arahova Feta, Lucky's Tomatoes, Cucumber, Kalamatas
Spanish Octopus A La Plancha Kalamata Olives, Fingerlings, Oregano (+8)

ENTREE
SELECT TWO
ADDITIONAL +10

French Toast Sour Cherry Compote, Whipped Yogurt
Browder's Birds Eggs Crispy Potatoes, Grilled Pita
Eggs Shakshuka Tomato, Calabrian Chili, Pita, Feta
Cascun Farms Chicken "Under A Brick" Fingerling Potato, Lemon, Herbs
Roasted Side Of Hidden Fjord Organic Salmon Rainbow Chard, Rice Pilaf
Spring Carbonara Lamb Pancetta, Fava Beans, Black Pepper

OPTIONAL
EACH +5

Breakfast Sausage Thyme, Parsley
Home Fries Caramelized Onions, Feta
Spring Lamb Bacon House Cured
Baklava Honey, Walnuts

DINNER MENU

85 pp

MEZZE
SELECT ONE
ADDITIONAL +5

Melizana Dip Eggplant, Mint, Tomato, Pita
Kafteri Dip Feta, Xinotiro Cheese, Chilies, Pita
Tzatziki Dip Greek Yogurt, Cucumber, Dill

APPETIZER
SELECT ONE
ADDITIONAL +10

Village Salad Lucky's Tomatoes, Cucumbers, Red Peppers, Red Onion, Arahova Feta, Sumac
Arugula Salad Konopasti Cheese, Fig, Honeycomb, Sesame
Satur Farms Baby Greens Oregano Vinaigrette
Grilled Portuguese Octopus Kalamata Olives, Fingerlings, Celery, Oregano, Parsley (+8)
Pt. Judith Calamari Summer Giardiniera, Lemon Aioli, Bomba Calabrese, Basil
Saganaki Graviera Cheese, Honey, Black Sesame, Fig
Montauk Fluke Crudo Ramps, Cured Tomato, Basil, Radish (+5)

ENTREE
SELECT TWO
ADDITIONAL +10

Cascun Farms Chicken Heirloom Tomato Salad, Crispy Pita, Savory Sumac Vinaigrette
Salt-Baked Whole Montauk Fish Lemon, Thyme (+10)
Montauk Dayboat Catch Roasted Fennel, Watercress, Tomato Ouzo Vinaigrette
Peconic Vongole Tagliatelle, Chili, White Wine, Parsley
Lobster Bucatini Fennel, Tomato, Aleppo Pepper, Mint (+10)
Joyce Farms Dry-Aged Grass-Fed Steak Potato, Cucumber, Kalamata Olives, Tzatziki
Strube Ranch Tomahawk 48 oz dry aged 40 day steak (+15)

OPTIONAL
SIDES
EACH +5

Baby Carrots Caramelized Greek Yogurt, Sumac, Urfa Biber
Spanakorizo Rainbow Chard, Rice Pilaf
Fingerling Potatoes Lemon, Thyme

DESSERT
SELECT ONE
ADDITIONAL +5

Ricotta Doughnuts Chocolate Ganache
Greek Yogurt Seasonal Fruit, Walnuts, Honey

PASSED APPETIZERS

One Hour Service

Pick Four 35pp

Pick Six 48pp

Three Hours Service

Pick Four 75pp

Pick Six 95pp

VEGETARIAN

Brie in Phyllo Fresh Apple Chutney
Mushroom Risotto Bite Black Truffle
Mini Pizza Three Cheese
Potato Croquettes White Truffle
Artichoke Tartlet Sun-dried Tomato, Basil
Vegetable Empanadas Chili, Cheddar
French Onion Soup Boule Gruyere Cheese
Roquefort in Phyllo Spiced Pear
Goat Cheese in Phyllo Fig, Oregano
Stuffed Artichoke Hearts Garlic, Parmesan
Asparagus Arancini Red Pepper, Fontina
Porcini Arancini Mozzarella, Truffle Oil (+2)
Gorgonzola Arancini Chives, Lemon
Mac and Cheese Tarts Black and White Truffle
Manchego Tarts Quince
Phyllo Wrapped Feta Cretan Honey, Sesame
Squash Fritters Yogurt Dipping Sauce
Spinach Pies Arahova Feta, Leeks, Dill
Saganaki Bites Grana Padano, Fig Jam
Deviled Eggs Spanish Paprika, Harissa
Watermelon Castelveltrano, Kasseri, Basil

VEGAN

Red Beet Tartare Greek Yogurt, Harissa
Bruschetta Lucky's Tomatoes, Basil
Crispy Zucchini Bite Breadcrumbs, Oregano

SEAFOOD

Octopus A La Plancha Arugula, Romesco (+5)
Lobster Bisque Boule Fennel, Leeks (+2)
Crab Cakes Roasted Onion, Sweet Pepper (+3)
Lobster Roll Tarragon, Celery (+15)
Crab Cakes Old Bay Aioli (+5)
Spanish Style Shrimp Oregano, Chili, Garlic
Scallop Crudo Grape Agrodolce, Endive, Urfa (+3)
Fluke Crudo Ramps, Tomato, Basil, Radish (+2)
Spanish Anchovies Sweet Peppers, Capers
Cod Croquettes Meyer Lemon Aioli

CHICKEN

Chicken Empanadas Blue Corn, Cilantro
Chicken Quesadillas Cheddar, Cilantro
Chicken Parm Bites Mozzarella, Tomato
Crispy Chicken Skewers Coconut
Chicken Pate Red Onion Jam, Sicilian Pistachios (+2)
Chicken Skewers Greek Yogurt, Urfa Biber

MEAT

Mini Quiche Smoked Swiss Bacon
Venison Wellington Mushroom, Juniper (+3)
Beef Empanadas Blue Corn, Chipotle
Pork Spring Rolls BBQ, Chives
Andouille En Croute Smoked Pork
Paella Bite Shrimp, Chorizo (+2)
Short Rib Skewer Bacon (+3)
Calabrian Steak Tartare Toast Point (+4)
Lamb Meatballs Roasted Red Pepper Dip (+2)

STATIONARY APPETIZERS

Choose Two Stationary Platter, 2 Hours \$35pp

Choose Four Stationary Platters, 2 Hours \$60pp

Greek Dips Eggplant, Spicy Feta And Peppers, Tzatziki, Grilled Pita

Mezze Platter Arahova Feta, Marinated Kalamata Olives, Spiced Za'atar Crackers

Antipasti Platter White Bean Salad, Artichoke Hearts, Marinated Mozzarella

Cheeses Chef's Selection, Murray's

Charcuterie Chef's Selection, End's Meat

Crab Cakes Old Bay Aioli (+5)

Lamb Meatballs Roasted Red Pepper Feta Dip

Poached Wild Shrimp Cocktail Sauce, Lemon

Local Oysters Chef's Selection, Mignonette & Cocktail Sauce

Suckling Pig Whole Roasted (+M/P)

BEVERAGE PACKAGES

PACKAGE	EXAMPLES INCLUDE	PRICE / PERSON PER HOUR
WINE AND BEER	Bourgogne Blanc, Hecht and Bannier Rosé, Cotes du Rhone, Fix Lager	25
WINE, BEER, 2 SPECIALTY COCKTAILS	Cucumber Mojito, Sour Cherry Paloma, Blood Orange Negroni	30
WINE, BEER, STANDARD SPIRITS	El Jimador Tequila, Effen Vodka, New Amsterdam Gin, Wild Turkey	35
WINE, BEER, PREMIUM SPIRITS	Don Julio Tequila, Tito's, Belvedere, Michters Bourbon, Hendrick's Gin	40
NON ALCOHOLIC	Juice, Soda, American Coffee, Tea	8

All packages include non alcoholic drinks but excludes bottled water and super premium spirits (i.e. single malt scotch). Example beverages are meant to illustrate nature of each package; actual offerings will rotate seasonally.

CONTRACT

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 75% cancellation fee of the minimum guaranteed food, beverage, room fee, administrative fee and tax. If the event is cancelled within twenty-one days of your event it is subject to a cancellation fee of 100% of the minimum guarantee, room fee, administrative fee and tax. Calissa is not responsible for cancellations due to nature, acts of God or events beyond its reasonable control.

All prices (including room and A/V fees) are subject to a tax at 8.8% and an administrative fee of 5% (unless otherwise stated in your contract). Gratuity is up to your discretion but must be selected in advance as part of your contract. In the event a gratuity is not selected, a 20% gratuity will apply.

Service and Special Accommodations

The meal is served to the table unless your proposal states otherwise. 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. Any special dietary meals (including religious needs, vegan, food allergy) will be considered an a la carte addition.

Without reasonable notice, Calissa 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. No changes in the prices contained in this package will be made except by email with an acknowledgement and agreement. Attendance at your event signifies acceptance of these terms and any changes in the terms confirmed by email with Calissa employees prior to your event. 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.

Outside meals (kosher, halal) brought into the restaurant are charged as an a la carte addition at the following prices: Salad, Entree and Dessert: \$150. 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. Additional 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 Calissa'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 (\$200), projection screen (\$100) or microphone (\$75). 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 priced at \$10 per table.

A private bartender is available for an additional fee of \$75 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.

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

Outside food and wine is not permitted except by express agreement. Calissa does not prepare meals to go.

Seasonality and Sustainability

Calissa 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 Calissa'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, Calissa will charge an extra fee of \$25 per guest in attendance at the event to compensate for last minute preparation and other modifications

to the menu or service style 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. 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.

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 for longer than four hours a \$500 minimum per hour will then apply. 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.

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 Calissa's control or Acts of God may not be used to cancel the obligations of this contract unless there is a state of emergency on the date of your event.