



CALISSA
e v e n t s

events program overview

Calissa is inspired by the design, cuisine and aesthetic of Mykonos. The menu created by Executive Chef, Dominic Rice (Corporate Chef, Amali Restaurants), emphasizes heritage, Cycladic ingredients along with local vegetables, meats and seafood.

THE MENU: Organized into large and shareable plates, the menu is ideal for social dining and emphasizes dynamic presentations of large format Greek and Mediterranean dishes.

THE WINE LIST: Calissa offers one of the largest wine programs in the Hampton's with over 150 selections including the largest selection of large format red, white and rosé curated by our sommeliers.

ROOM	SEATED DINNER CAPACITY	RECEPTION CAPACITY
Private Dining Room	15-40	35-55
The Lounge	20-30	20-40
The Terrace	50-125	50-150
Restaurant Buyout	150 - 175	200 - 250
Calissa Lawn	250 - 500	250 - 500

*Room fees & minimums vary seasonally and prices will be reflected in your event's package.

Special prices may apply for non-profit organizations.

All prices are subject to a 20% service fee and a 5% administrative fee and tax. No gratuity is required.

Screens, projectors, microphones, audio visual equipment are available for a rental fee.

sampling of institutional events 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
Deutschbank
Goldman Sachs
J.P. Morgan Chase
Morgan Stanley
Jefferies LLC
Thomas Weisel & Partners
Vestar Capital
American Express
Bloomberg

Fashion & Beauty

Armani
Barneys
Bloomingdales
Estee Lauder
Ralph Lauren
Turnbull & Asser
LVMH

Education

Bates College
Cornell University
Columbia University
Fordham University
Princeton University

Hospitality

Degustibus Cooking School
Lowes Hotel Corp.
The James Beard House
Marriott

Law

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

Media

CBS
Food & Wine Magazine
Harper Collins
NBC
Times Inc.
Wine & Spirits Magazine

Music

Epic Records MTV
Sony Music

Pharmaceutical & Medical

Abbot Pharmaceuticals
Astra Zeneca
Bristol Myers Squibb

Political Organizations

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

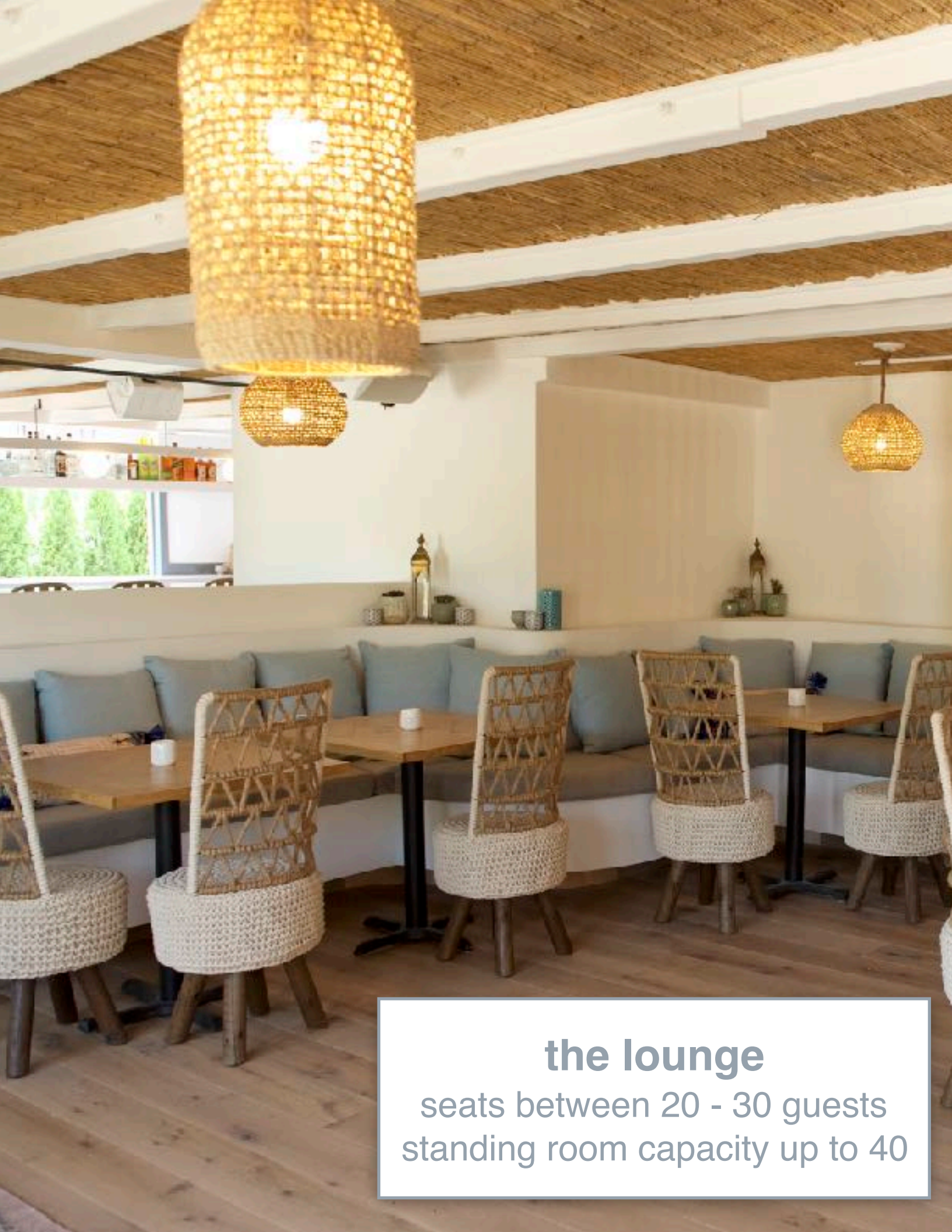
Clubs, Schools, & Religious Organizations

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

Consulting & Accounting

Accenture
Deloitte
KPMG
McKinsey & Company

Sample menus below. Pricing available upon request. Our past catering venues include the Hearst Castle and Freedom Tower - refer to institutional events clients for full listing.



the lounge

seats between 20 - 30 guests
standing room capacity up to 40

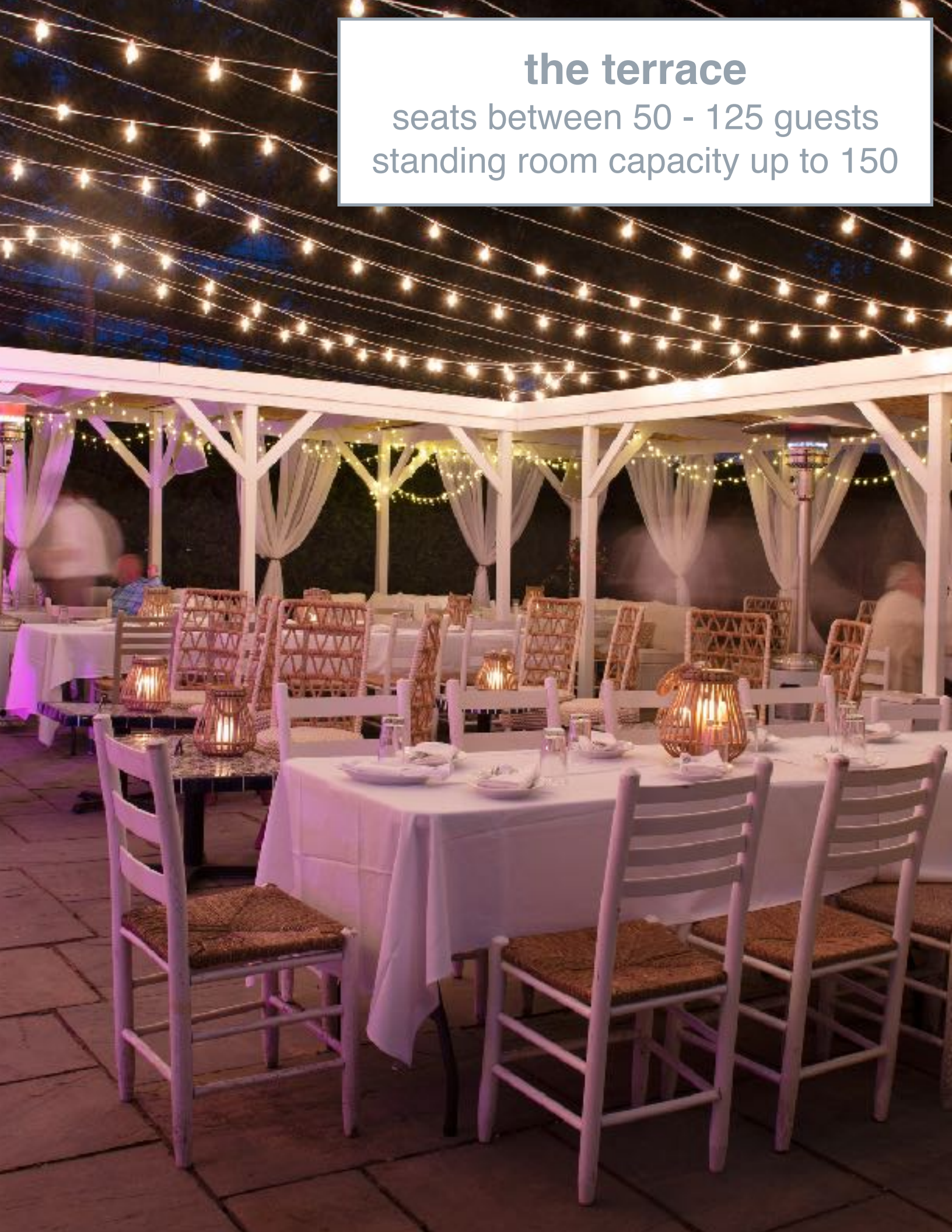
private dining room

seats between 25 - 40 guests
standing room capacity up to 55



the terrace

seats between 50 - 125 guests
standing room capacity up to 150



restaurant buyout

seats between 150 - 175 guests
standing room capacity up to 250



CATERING PACKAGES

the standard

\$60 per person /
served for the table

Mezze Course *Select Two / Add a Third +5*

Melitzana Dip Eggplant, Mint, Tomato, Pita

Kafteri Dip Feta, Xinotiro Cheese, Chilies, Pita

Tzatziki Dip Greek Yogurt, Cucumber, Dill

Marinated Olives Kalamata, Castelvetrano

Appetizer Course *Select One / Add a Second +8*

Saganaki Graviera Cheese, Local Honey, Sesame Seeds, Fig Jam

Greek Village Salad Heirloom Tomatoes, Cucumber, Onion, Feta, Kalamata Olive

Cos Salad Organic Kale, Feta, Dill, Scallions, Lemon

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

Roasted Cascun Farms Chicken

Organic Side of Salmon Cretan Olive Oil & Lemon

Spaghetti San Marzano Tomatoes, Chili & Basil

Duroc Heritage Pork Chop Greek Fava Bean, Feta Polenta, Crispy Wild Mushrooms

Sides

Roasted Broccoli Salmoriglio, Pine Nut, Breadcrumb

Fingerling Potatoes Lardo, Pickled Shallots, Oregano

Dessert

Whipped Greek Yogurt Honey & Seasonal Fruit

Mezze Course *Select Two / Add A Third +5*

Melizana Dip Eggplant, Mint, Tomato, Pita

Kafteri Dip Feta, Xinotiro Cheese, Chilies, Pita

Tzatziki Dip Greek Yogurt, Cucumber, Dill

Appetizer Course *Select Two / Add A Third +8*

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)

Main Course *Select Two / Add A Third +10*

Cascun Farms Chicken Heirloom Tomato Salad, Crispy Pita, Savory Sumac Vinaigrette

Salt-Baked Whole Montauk Fish Lemon, Thyme

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 / Add a Second +5*

Baklava Walnuts, Honey

Greek Yogurt Seasonal Fruit, Walnuts, Honey

cocktail party

Passed Appetizers

1 Hour: 4 appetizers \$35pp , 6 appetizers \$45pp

- Corn Keftedes** Feta, Cilantro Yogurt
- Phyllo Wrapped Feta** Cretan Honey, Toasted Sesame
- Spinach Pies** Arahova Feta, Leeks, Dill
- Saganaki** Grana Padano, Fig Jam
- Squash Fritters** Yogurt Dipping Sauce
- Watermelon** Castelveltrano Olive, Kasseri Cheese, Basil
- Cacio e Pepe Arancini** Pecorino, Mozzarella, Black Pepper
- Deviled Eggs** Spanish Paprika, Harissa
- Harissa Spiced Red Beet Tartare** Greek Yogurt, Cilantro
- Chicken Skewers** Greek Yogurt, Urfa Biber
- Chicken Pate** Red Onion Jam, Sicilian Pistachios
- Cod Croquettes** Meyer Lemon Aioli
- Marinated Spanish Anchovies** Sweet Peppers, Capers
- Spanish Style Shrimp** Oregano, Chili, Garlic
- Octopus A La Plancha** Arugula, Romesco
- Scallop Crudo** Chilies, Radish, Lemon, Chive
- Fluke Crudo** Watermelon, Basil, Sesame
- Lobster Roll** Tarragon, Celery
- Crab Cakes** Old Bay Park Aioli
- Pork Louza** Peach, Smoked Ricotta, South Hampton Honey
- Grilled Ribeye** Pistachio Pistou, Mint
- Calabrian Steak Tartare** Toast Point, Lettuce Wrap
- Lamb Meatballs** Roasted Red Pepper Dip

Stationary Appetizers & Platters

1 Hour: 1 platter \$35pp , 2 platters \$45pp

Four Dips with Grilled Pita

Eggplant (Melizana), Spicy Feta (Kafteri), Whipped Cod (Psarosalata) and Cucumber & Dill (Tzatziki)

Mezze Platter

Dolmades, Greek Cheese, Charcuterie, Marinated Kalamata Olives, Spiced Za'atar Crackers

Chef's Selection of Cheese

Murray's Cheese

Chef's Selection of Charcuterie

Ends' Meat, BK

Mezze Platter

Hummus, Baba Ganoush, Spicy Kafteri Dip, Kalamata Olives, Pita

Antipasti Platter

White Bean Salad, Artichoke Hearts, Marinated Mozzarella

Poached Wild Shrimp

Cocktail Sauce, Lemon

Local Oysters

Chef's Selection, Mignonette & Cocktail Sauce

Whole Roasted Suckling Pig (M/P)

offsite catering

Sample Menu

Aegean Lunch

Mezze Course

KAFTERI DIP feta, xinotiro cheese, chilies, pita

TZATZIKI DIP greek yogurt, cucumber, dill, pita

DOLMAS stuffed grape leaves

GREEK CHEESE graviera, manouri, arahova feta

GREEK CHARCUTERIE pastourma

OLIVES herb and citrus marinated

GRILLED PITA AND ZA'ATAR CRACKERS

First Course

DAKOS GREEK SALAD cucumber, lucky's tomato, feta, barley rusk, kalamata, red onion

Main Course

ROASTED MONTAUK FISH citrus, herbs

CASCUN FARMS CHICKEN brick roasted

TABOULEH SALAD mint, parsley, coriander

BLACK EYED PEA SALAD anaheim pepper, artichoke, tomato ouzo vinaigrette

Dessert Course

RICOTTA DOUGHNUTS seasonal fruit

Tuscan Dinner

Antipasti Course

MELIZANA DIP eggplant, mint, tomato, pita

WHIPPED RICOTTA cretan honey, maldon

CHARCUTERIE sopressata, coppa

VEGETABLE ANTIPASTI seasonal selections

GRILLED COUNTRY BREAD arugula pesto

OREGANO CRACKERS

First Course

CAPRESE SALAD Lucky's heirloom tomatoes, mozzarella, Calissa garden basil oil

Main Course

BISTECCA ALLA FIORENTINA painted hills grass fed dry aged beef, market cut

HIDDEN FJORD SALMON whole roasted side

ROCKET SALAD parmesan, lonza, fig, sesame

ITALIAN POTATO SALAD olive oil, garlic, spring onion

Dessert Course

RICOTTA DOUGHNUTS seasonal fruit

beverage packages

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
Consumption	M/P
Wine and Beer Package	25
Standard Beverage Package	30
<ul style="list-style-type: none">• Standard Spirits (e.g. effen vodka, aviation gin)• Wine, Beer, House Cocktails, Martinis• Sodas, Juice, American Coffee, Espresso, Tea	
Premium Beverage Package	40
<ul style="list-style-type: none">• Standard Spirits (e.g. belvedere, casamigos tequila)• Wine, Beer, House Cocktails, Martinis• Sodas, Juice, American Coffee, Espresso, Tea	
Brunch Package <i>daytime events only</i>	25
<ul style="list-style-type: none">• Sodas, Juice, American Coffee, Espresso, Tea• Wine, Beer, Mimosas, Bellinis, Bloody Marys	
Non-Alcoholic Package	10
<ul style="list-style-type: none">• Sodas, Juice, American Coffee, Espresso, Tea	

Shots, single malt scotch and similar super premium spirits (e.g. cognac, Don Julio 1942) are not included in any beverage package.

Wine and beer are sommelier selected bottles & meant to be “crowd pleasers.” Wine or beer selected from our menu will be considered an la carte addition.

Your open bar package begins when the first drink is ordered and once the open bar ends, drinks will be charged a la carte.

TERMS

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 4 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.