

KÓMMA

MEDITERRANEAN
KITCHEN & BAR

Thank you for your interest in hosting your event with **KÓMMA** for your special occasion. Please read below terms and conditions for all packages.

1. A pre-set Menu is required for parties of 15 and more.
2. A 20% Service Fee will be added to all checks as well as 9% tax fee that includes sales tax and City of Miami Beach tax.
3. Menu selection must be finalized within 7 days of the Event.
4. Final guest count must be confirmed to the restaurant within 3 days of the Event.
5. If you would like to inquire about entertainment packages for your Event, please email **info@kommarestaurant.com** at least 2 weeks prior to your Event. We offer belly dancing and DJ options as entertainment subject to availability.
6. **KÓMMA** reserves the right to charge a cancellation fee of \$15 per person if the Event is cancelled and the restaurant is not informed at least 48 hours before the date of the Event. The cancellation fee will be charged to the Credit Card on file.
7. **KÓMMA** reserves the right to charge a No-Show fee for the full package price per person to the Credit Card on file.
8. We are unable to accept separate checks for the final bill and final payment will be made on the day of the Event.
9. No outside food or drinks are permitted. In the event of requesting to BYOB we will charge a corkage fee of \$35 per bottle. This must be approved prior to your Event by **KÓMMA** management.
10. All beverages will be charged a la cart unless you have a selected a Beverage Package Option ahead of your Event.

I have read and agreed to the terms and conditions listed above for **KÓMMA Mediterranean Kitchen & Bar**.

Date of Event: _____ Time of Event: _____ Number of Guests: _____

Contact Person: _____ Phone: _____ Email: _____

Event Package Option#: _____ Seating Requested: _____ (Outdoor or Indoor)

Beverage Package Option#: _____

Credit Card Number: _____ Exp. Date: ____/____

PRINTNAME: _____ SIGNATURE: _____ DATE: _____

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BEVERAGE PACKAGES (OPTIONAL)

Please note if a beverage package is selected, all guests attending the Event over the age of 21 will be charged for this option. If a beverage package is not selected, all beverages will be charged on consumption.

Option #1

\$12 per person PER HOUR

Unlimited non-alcoholic beverages including soft drinks, juices, coffee, and tea

Option #2

\$35 per person for 1st hour
\$30 per person for 2nd hour
\$25 per person for 3rd hour

Beer, house wines, soft drinks, coffee, and tea

Option #3

\$45 per person for 1st hour
\$40 per person for 2nd hour
\$35 per person for 3rd hour

Beer, house wines, signature cocktails, well liquor, soft drinks, coffee, and tea

Option #4

\$60 per person for 1st hour
\$55 per person for 2nd hour
\$50 per person for 3rd hour

Beer, house wines, signature cocktails, premium liquor, soft drinks, coffee, and tea

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EVENT PACKAGE OPTION# 1

\$70 PER PERSON

FIRST COURSE

(Served Family Style)

KÓMMA PIKILIA

Hummus, Melizanosalata, Tzatziki, Skordalia

GREEK SALAD

Vine-ripened tomatoes, cucumber, feta, olives, red onion, and bell peppers

KEFTEDES

Sauteed Lamb & Beef patties with lemon juice and garden herbs

SECOND COURSE

(Choice of one)

CHICKEN KEBAB

Grilled chicken skewers served with rice, vegetables, and tzatziki

GRILLED SALMON

8 oz Faroe Island Salmon filet with scallions, capers, and lemon sauce

AEGAN PASTA

Seasonal vegetables, feta, olives, and vine ripened tomatoes

DESSERT

Selection of homemade desserts served family style

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EVENT PACKAGE OPTION# 2

\$100 PER PERSON

FIRST COURSE

(Served Family Style)

KÓMMA PIKILIA

Hummus, Melizanosalata, Tzatziki, Skordalia

GREEK SALAD

Vine-ripened tomatoes, cucumber, feta, olives, red onion, and bell peppers

KEFTEDES

Sauteed Lamb & Beef patties with lemon juice and garden herbs

GRILLED OCTOPUS

Mediterranean Octopus baked and pan seared in olive oil and house vinaigrette

FRIED CALAMARI

Tender pieces of squid lightly fried with arrabiatta sauce and green mayonnaise

SECOND COURSE

(Choice of one)

FRESH WILD DORADO

Crispy and juicy whole Dorado slowly cooked

CHICKEN KEBAB

Grilled chicken skewers served with rice, vegetables, and tzatziki

LAMB CHOPS

Australian fresh baby lamb chops served with lemon potatoes

BRANZINO

Chef's favorite deboned and flavored with seasonal herbs, grilled lemon, olive oil and capers

DESSERT

Selection of homemade desserts served family style

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EVENT PACKAGE OPTION# 3

\$130 PER PERSON

FIRST COURSE

(Served Family Style)

KÓMMA PIKILIA

Hummus, Melizanosalata, Tzatziki, Skordalia

GREEK SALAD

Vine-ripened tomatoes, cucumber, feta, olives, red onion, and bell peppers

KEFTEDES

Sauteed Lamb & Beef patties with lemon juice and garden herbs

GRILLED OCTOPUS

Mediterranean Octopus baked and pan seared in olive oil and house vinaigrette

FRIED CALAMARI

Tender pieces of squid lightly fried with arrabiatta sauce and green mayonnaise

TUNA TARTARE

Tartare, roasted sesame seeds, capers, and shallots

SECOND COURSE

(Choice of one)

BRANZINO

Chef's favorite deboned and flavored with seasonal herbs, grilled lemon, olive oil and capers

CHILEAN SEA BASS

Pan seared filet with sauteed spinach

RIBEYE STEAK

16 oz. chargrilled served with home fries

LAMB CHOPS

Australian fresh baby lamb chops served with lemon potatoes

LOBSTER LINGUINI

Served over linguini with white wine sauce

DESSERT

Selection of homemade desserts served family style

