



NEON PHALIRON

restaurant & wine lounge

Thank you for considering Neon Phaliron Restaurant & Wine Lounge for organizing your private party.

SAMPLE MENU FOR PRIVATE EVENT BOOKINGS AT OUR RESTAURANT

Minimum Number of Guests: 80

SALADS

- Chicken Salad with Honey & Mustard sauce (1), (5), (6), (7), (8), (9), (10), (12), (13), (14)
- Chef's House Salad with croutons & our Famous Sauce (V) (1), (5), (6), (7), (8), (10), (14)
- Manarola Salad with with anari and parmesan cheese,
dried figs and walnuts & Balsamic honey dressing (Vg) (4), (5), (12), (14)
- Selection of Bread (Vg) (4), (5), (7), (8), (9), (10), (12), (13), (14)

DIPS

- Homemade Taramosalata (3), (6), (7), (8), (10)
- Hummus (V) (7), (8), (10), (13)
- Yoghurt (Vg) (4)

COLD APPETIZERS

- Whole Steamed Salmon (1), (2), (3), (5), (6), (7), (8), (9), (10), (11), (14)
- Thinly sliced Hiromeri (1), (14)

WARM MENU

- Grilled Porto bello & Oyster mushrooms dressed with
capers and fresh olive & lemon sauce (V) (5), (7), (14)
- Black Truffle Ravioli with Spinach and Mushroom Sauce (Vg) (1), (4), (5), (6), (7), (8), (9), (10)
- Chicken roulade with creamy Truffle Porcini Mushroom sauce (1), (4), (5), (6), (7), (8), (10), (14)
- Pork Fillet dressed with Commandaria sauce (1), (2), (3), (5), (6), (7), (8), (10), (11), (14)
- Marinated Roast Lamb Shoulder served with gravy sauce (1), (2), (3), (5), (6), (7), (8), (10), (11), (14)
- Mini Roast potatoes garnished with Rosemary and olive oil (V) (1), (5), (6), (7), (14)
- Seasonal Steamed Vegetables served with French dressing (V) (5), (6), (7), (14)
- Rice (Vg) (1), (4), (5), (6), (7), (8), (9), (10), (14)

CARVERY

- Marinated Roast Beef (5), (6), (7), (14)
- Mustard variety (V) (5), (6), (7), (8), (10), (14)
- Dianne sauce (Vg) (1), (2), (3), (4), (5), (6), (7), (8), (10), (11), (14)

DESSERTS

- Fresh Seasonal Fruits
- Nutella Chocolate Cake (Vg) (4), (6), (7), (8), (9), (10), (14)
- Mini Baklava (Vg) (4), (6), (7), (8), (10), (12)
- Lebanese Mahalepi with pistachio nuts with sweet fruits (Vg) (4), (8), (10), (12)
- Warm Apple Pie (Vg) (4), (6), (7), (8), (9), (10)
- Anarokrema with Honey (Vg) (4), (6), (7), (8), (10), (12)

Allergen Information: Numbers in brackets next to each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.

Beverages: A choice, Beer, Soft Drinks, Fruit Juices and Mineral water.

A selection from our selected wines:

Wines (contain sulphur dioxide and sulphites):

White: Phaliron Private Label | Xinisteri & Assyrtko

Rose: Phaliron Private Label | Lefkada & Grenache

Red: Phaliron Private Label | Lefkada, Shiraz, Mourverde, Mavro

Euro: 10.00 Adults

Service style: Buffet

Price per person Euro: 45.00

Children age 3 to 10 years old Euro: 18.00

No charge for Children under 3 years old

We trust that all the above information is to your entire satisfaction. However, should you have any further queries, please do not hesitate to contact us again.

*For and on behalf of Neon Phaliron,
Antonis Antoniou*

Terms and conditions

- Menu changes are welcome. The **last date** for any menu or equipment changes is **14** days prior to the event. No changes are accepted beyond this deadline.
- The **final number of Guests** participating at the event is **14 days** prior to the event. According to this confirmation all related charges will be calculated.

No changes are accepted beyond this deadline.

- A prepayment is requested on the day of the booking. The amount is equal to 25% of the estimated cost of the total bill.
- In case of last minute cancelation (**72 hours before event**) the prepayment amount is redeemed with restaurant vouchers. **No cash refund.**
- In case of equipment or Table Top or Glassware Breakages the guest is responsible to replace them.
- Please note that menus are subject to changes upon seasonality and availability of the products.
- Kindly note that the above rates can change without any previous notice.
- Prices are inclusive of all taxes.

Allergen Information: Numbers in brackets next to each dish refer to the allergens listed below. Despite every effort, dishes may contain traces of allergens due to shared preparation areas. (Vg) Vegetarian, (V) Vegan. (1) Celery, (2) Crustaceans, (3) Fish, (4) Milk (including lactose), (5) Mustard, (6) Peanuts, (7) Soybeans, (8) Cereals containing Gluten, (9) Eggs, (10) Lupin, (11) Molluscs, (12) Tree Nuts, (13) Sesame seeds, (14) Sulphur Dioxide and sulphites.