



#### **PRIVATE DINING**

The dramatic nautical décor of Thalassa Restaurant is an ideal setting for an array of gatherings. Whether you are planning a corporate luncheon, cocktail reception, dinner party, birthday, christening or rehearsal dinner, the tri-level space of this transformed TriBeCa warehouse complex will impress your most discriminating guests.

Sand blasted glass and exposed brick welcome diners for an unparalleled Mediterranean experience. White marble from the island of Thasos, pottery from Argos, and deep oceanic tones provide a unique Ionian ambience and mimic the incomparable blue of the Aegean.

**Main Dining Room** – Accommodates up to 120 seated and 180 for cocktails.

**Wine Cellar** – Accommodates up to 60 seated and 120 for cocktails.

**Gallery Loft** – Accommodates up to 120 seated and 200 for cocktails.

**Cuisine** – The food is indisputably Mediterranean, yet with a definite Greek accent and contemporary presentation. Pristine seafood imported from Europe and around the world, high-end Greek products exclusively available to Thalassa and an astoundingly fresh local produce are the foundation of our cuisine.

**A few details to assist you as you begin to plan your event at THALASSA...**

#### **The Menu**

To ensure proper and prompt service, a preset menu is required for all private parties. Thalassa is always willing to accommodate dietary restrictions and personalized menus are provided with our compliments.

#### **Beverages and Bar Service**

All beverages are priced upon consumption. We recommend that wine selections are made in advance to ensure availability. Hourly bar pricing is also available in our beverage packages.

**Guarantee** A guaranteed number of guests for your party is due one week prior to your event.

#### **Deposit and Payment**

A confirmation must be signed and returned to the hospitality director to confirm your event space and date. All outstanding balances are due 5 days prior to your event..

**Additional charges:** 15% service, 8.875% tax, 8% processing fee, coat check (seasonal)

**VENDOR FEE** - All vendors accessing and operating on our premises, are an additional charge of \$150 per vendor (It includes but not limited to – DJ, Live Band, Videographers, Photo Booth, Furniture Rental, etc:

#### **AUDIO VISUAL RENTALS (additional fees apply)**

Video and Computer Projection - Wireless Microphone & PA system

Live DJ - Jazz Ensemble - Greek Band - Classical Trio

***The Chef and Staff are committed to making your event a success... Anything is possible at Thalassa***

## BEVERAGES



Open Bar Pricing is charged per person  
For a minimum of 3 Hours.

### LIMITED OPEN BAR

**Wines** Red & White Selections from our Greek Imports  
Soft Drinks, Mineral & Sparkling Bottled Water

**Beer** Aris Lager & Eza Pilsner

### PREMIUM OPEN BAR

**Vodka** Titos, Smirnoff Flavored Vodkas, Ketel One

**Whiskey** Dewars, Jack Daniels, Jameson

**Tequila** Alacran Silver, Jose Cuervo

**Liquor** Triple Sec, Apple Smackers, Ouzo, Dry and Sweet Vermouth

**Beer** *Aris Lager & Eza Pilsner*

**Wine** Imported Premium Greek White Rose and Red Wine

**Rum** Bacardi White, Captain Morgan, Mt. Gay

**Gin** Tanqueray, Bombay Dry

**Brandy** Alexander 7-Star



### ULTRA PREMIUM OPEN BAR

**Vodka** Grey Goose, Grey Goose Flavored Vodkas, Belvedere

**Rum** Bacardi Select, Goslings, Malibu

**Gin** Bombay Sapphire, Tanqueray Ten, Hendricks

**Tequila** Don Julio Silver, Alacran Reposado, Alacran Anejo

**Whiskey** Johnnie Walker Black Label, Crown Royal,  
Maker's Mark, Buffalo Trace, Glenfiddich 12

**Liquor** Cointreau, Amaretto, Ouzo, Romana Sambuca

**Cognac** Couvoisier VSOP

**Beer** Voreia Microbrewery Pilsner, India Pale Ale, Stout and Wit

**Sparkling Wine** Solitaire by Nico Lazaridi

**Wine** Imported Ultra premium Greek White, Rose and Red Wine

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*Cordials, Single Malts, Scotches & Certain Specialty Drinks Priced Additionally*

Our Award Winning wine list can be made available upon request for your wine selections

## COCKTAIL RECEPTION STATIONS

### **SEAFOOD**

Cocktail Shrimp, East & West Coast Oysters, Long Island Clams, Sushi Rolls - Tuna, Salmon, & Vegetarian (avocado/cucumber)

### **MINI SLIDERS**

Beef, Salmon, Chicken – sautéed mushrooms, guacamole, grilled onions, ketchup, mustard, mayo

### **ARTISANAL GREEK CHEESES**

With assorted premium imported marinated olives and pita crisps

### **MINI HORS D'OEUVRES STATION**

Selection of 5 from list below

### **WINE TASTING RECEPTION**

2 hours at the Bar/Lounge

A selection of 8 imported Greek Wines

Platters of mini hors d'oeuvres

Additional option – Sommelier

Sommelier to Give Lecture about varietal, origin and production



## **BUTLERED HORS D'OEUVRES**

Salmon tartar on a cucumber canapé with fava bean puree

Tuna tartar on a cucumber canapé with caviar mousse

Spinach and Greek cheeses filo puffs

Pan seared Shrimp canapé with yogurt-cucumber-garlic dip

Chicken breast, pita crisps, roasted pepper & feta cheese dip

Lamb Crostini marinated in a St. George red wine sauce

Filet Mignon crostini, Horseradish crusted

Vegetables canapé, sautéed with fava bean puree & micro greens

Crab cakes - Maryland lump meat – caper aioli sauce

Quinoa canape –black organic-sweet potato puree, green apple

Zucchini & Kasseri cheese fritters, cucumber-yogurt-garlic dip

Zucchini chips, humus & micro greens

Mushroom Caps with Guacamole and Micro greens

Veal kefte sliders with herbs, aioli sauce in filo pastry

Cherry tomato stuffed with mushrooms and Greek Kasseri cheese

Scallops crostini Olive oil cured, kataifi and caviar mousse



5 SELECTIONS butlered = **\$29.00** Per Person/Per Hour





### **THREE COURSE DINNER**

*One appetizer, choice of two entrees, one dessert*

### **Four COURSE DINNER**

*One appetizer, one second course, choice of two entrees, one dessert*

#### **SALAD / APPETIZER (SELECT ONE)**

Greek Peasant Salad with Vine Ripened Tomatoes and Greek Feta

Wild Alaskan Salmon, Grilled, with Avocado over Lentil Salad

Baby Organic Arugula with Graviera Cheese and a Balsamic Orange Dressing

Diver Sea Scallops wrapped in Kataifi with Sheep's Milk Butter

Vegetarian Dolmas wrapped in Grape Leaves - Avgolemono sauce

Butternut Squash Ravioli in a Saffron and Sage Sauce

Maine Lobster Bisque

\* Seafood Martini – Shrimp, Scallop, Lobster (\*Additional charge \$8)

#### **MAIN COURSE (SELECT TWO)**

New York Strip, Fingerling Potatoes, Haricots Verts

Mushroom Red Wine Sauce

Chicken Cutlet, Saffron & Sage sauce, Fingerling Potatoes, Haricots Verts

Oven Roasted Branzino, Lemon Potatoes, Sautéed Asparagus

Red Snapper Fillet, Lemon Potatoes, Sautéed Asparagus

Alaskan Wild King Salmon with Bulgur and Lentils - Saffron Chardonnay Sauce

Vegetarian - Grilled Cauliflower, Organic Black Quinoa, Sweet Potato Puree

\* Black Angus Filet Mignon, Fingerling Potatoes, Haricots Verts  
in an Oyster Mushroom Red Wine Sauce

\*Grilled Lamb Chops, Lemon Potatoes, Haricots Verts



#### **DESSERT COURSE (SELECT ONE)**

Hellenic Cheese Cake with Candied Fruit and Fresh Raspberries

Galaktobouriko - Citrus Custard wrapped in Filo and Drizzled with Honey

Mavrodaphne Poached Pear with Mediterranean Halva

Baklava Mille Feuille – layers of Filo with Walnuts and Honey

Molten Chocolate Cake with Greek Yogurt & Fresh Berries



## HOT BUFFET STATION

### Buffet Station

1 FISH SELECTION - Mediterranean Branzino OR Alaskan Wild King Salmon

1 MEAT SELECTION - Grilled Lamb Chops or New York Strip

Oven Baked Lemon Potatoes OR Fingerling Potatoes

Wild Mesclun Greens with Graviera Cheese

Greek Peasant Salad – tomato, Greek feta, cucumber

Butternut Squash Ravioli in a Saffron and Sage sauce

Penne Pasta with Vegetables in a Marinara sauce

### Dessert Station

Mini Fruit Tarts, Baklava, Zucchini Walnut cake

Chocolate Dipped Strawberries



## ULTRA BUFFET PACKAGE

Artisanal Cheese platters ( see page 3)

Mediterranean Dips on Crostini ( see page 3)

Butlered Mini Hors d' oeuvres 5 selections (see page 3)

Hot Buffet Station (see menu above)

Dessert Station ( see menu above)

Premium Liquor Bar 4 hours (see page 2 for selections)



## COMPLETE PACKAGES

### *The Eclectic Lunch Package* (4 hours)

Wine & Beer Bar, Coffee Service  
5 selections of mini Passed Hors d'oeuvres  
Three Course Luncheon

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### *The Continental Dinner Package* (4 hours)

Wine Bar or Premium Open Bar  
5 selections of mini Passed Hors d'oeuvres  
Three Course Dinner  
Coffee and Tea service



### *The Silver Cocktail Package* (3 hours)

3 Hours Premium Open Bar  
Artisanal Cheese Display with Marinated Olives & Pita Crisps  
An assortment of Mediterranean Dips on Crostini  
2 hours of Passed Hors d'oeuvres (7 selections)

3<sup>rd</sup> hour - mini DESSERTS Station  
(Baklava, Zucchini Walnut Cake, Fruit & Custard Tarts, Chocolate Dipped Strawberries, fresh fruit)

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### *Breakfast* (4-hour event)

Breakfast      Breakfast Pastries-bagels, croissants, danishes – condiments  
Fresh Fruit Skewers, Sheep's Milk Yogurt with fruit – Granola  
Smoked Salmon, Capers, Onion, Tomatoes  
Scrambled Eggs-Fingerling Potatoes, Turkey Bacon  
Mixed Field Greens mustard vinaigrette dressing  
Bottled Water, Assortment of Juices, Soft Drinks,  
Coffee Regular and Decaffeinated - Selection of Teas



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Free Wi-Fi Connection

**\*\*Audio Visual Equipment:** additional charges apply  
LCD Projector/Laptop Computer & 7ft Screen  
Wireless Microphones & PA system

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## Wedding - Event Coordinator

### ***“PLATINUM WEDDING PACKAGE”*** (5 hours)

-Cocktail Hour

Seafood Station

Artisanal Cheese Station

Mediterranean Dips on Crostini station

Five selections of passed mini Hors D'ouvres

-Seated Diner

Four Course Dinner

*Includes one appetizer, one salad, two entrees, assortment of Thalassa dessert platters*

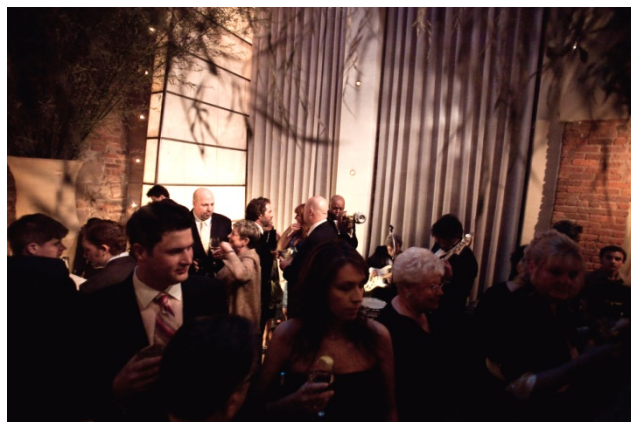
Five hours Ultra Premium Bar - Champagne included



Optional: **Ceremony** setup fee: \$1500++

Wine and Soft beverages offered to guests upon arrival

Additional fees apply for Full Bar accommodations



### **REHEARSAL DINNER PACKAGE**

***(3 hours)***

3 course dinner with Wine and Beer Bar

### **LUNCH - BRIDAL SHOWER PACKAGE**

***(3 hours – afternoon only)***

Artisanal Cheese platters, 3 Course Luncheon, Wine Bar with Champagne Cocktails



MAIN DINING ROOM



## GALLERY LOFT





## Wine Room



## **CUSTOMER REVIEWS**

Thank you so much for making my birthday celebration a special event. Everything was perfect and I received many compliments on the excellent service and delicious food.

Best regards,  
Renee Eubanks

Thank you so much for everything this past Saturday night! Everyone has been raving about the venue, the food, the service, etc so thank you for making our wedding everything I'd hoped it would be! Everything was great and we really appreciate all you did to make our day so special.

Thanks again,  
Jill & Marcus

The engagement party turned out to be a great evening! The room looked beautiful with the candles and orchids and the food was delicious. Thank you so much for all of your special attention, including the feature cocktail. I look forward to working with you in the future.

Warm regards,  
Elena

The dinner was spectacular and surpassed even our expectations!! The service, food and atmosphere were perfect and contributed to the success of our meeting this past week. I want to thank you and your entire team for making this event a wonderful evening for the ITT leaders.

Thank you for making the ITT dinner event a tremendous success.

Best regards,  
Susan Deutsch, ITT

Michael and I want to thank you for pulling together our event on Saturday. It really exceeded our expectations - as you said it would. All we've heard are raves, raves, raves! THANK YOU!

Karen B.

Lennon Executive Vice President Lutheran HealthCare

It was a fantastic evening and I cannot thank you enough for the service that Thalassa provided to our attendees. I have spoken highly of the restaurant to both the Ritz Carlton Battery Park and also to Allied PRA, the company that provided our transportation and often looks for great venues to hold dinners. Hopefully some additional business will be coming your way.

Sue Mushinsky, CMP | Senior Meetings & Events Planner

Thank you very much for all of efforts in making last night's dinner a success. You and your staff were great; attentive, accommodating and such a pleasure to work with. The room and ambiance were terrific. Thank you for making it a great evening, and as always, we look forward to future events at Thalassa!

Kind regards,

Serena Tufo Conferences and Events Deutsche Bank AG, Filiale New York

Thank you so much for making my birthday celebration a special event. Everything was perfect and I received many compliments on the excellent service and delicious food.

Best regards,  
Renee Eubanks

Thanks again for helping us plan an incredible rehearsal dinner. The staff was fantastic and the food was perfect. I appreciate all of the work you and everyone else put into our special night. Rachel and I will be back as a married couple!

Ian



We want to thank you for a wonderful wedding! Everything was incredible and we were absolutely thrilled. Our guests were all extremely impressed with the food, service, and atmosphere. Thanks for all of your help in making it happen!

Sincerely,  
Scott and Devon

Thank you so much for everything. Everyone really enjoyed themselves, and once again, thank you for the quality service!

Best,  
Laury Chervil-Gilles  
Sales & Marketing Coordinator Cambridge University Press

Thank you, Tasso, for all your help in planning last night's dinner. Everyone enjoyed the food, wine and service. I'm sure many of us will be back to Thalassa soon.

Kindly, Lauren  
Lauren Malafronte| Managing Director Scotiabank.com

I just want to thank you for the wonderful rehearsal dinner you put together for us. Everyone loved the food. The Wine Room was cozy with a nice atmosphere too. Your staff did an excellent job despite some confusion caused by the boys (my nephews)... Next time I visit New York City; I'll drop by and try your other seafood dishes. :)  
Thank you so much, Elizabeth Eun