

AMALI

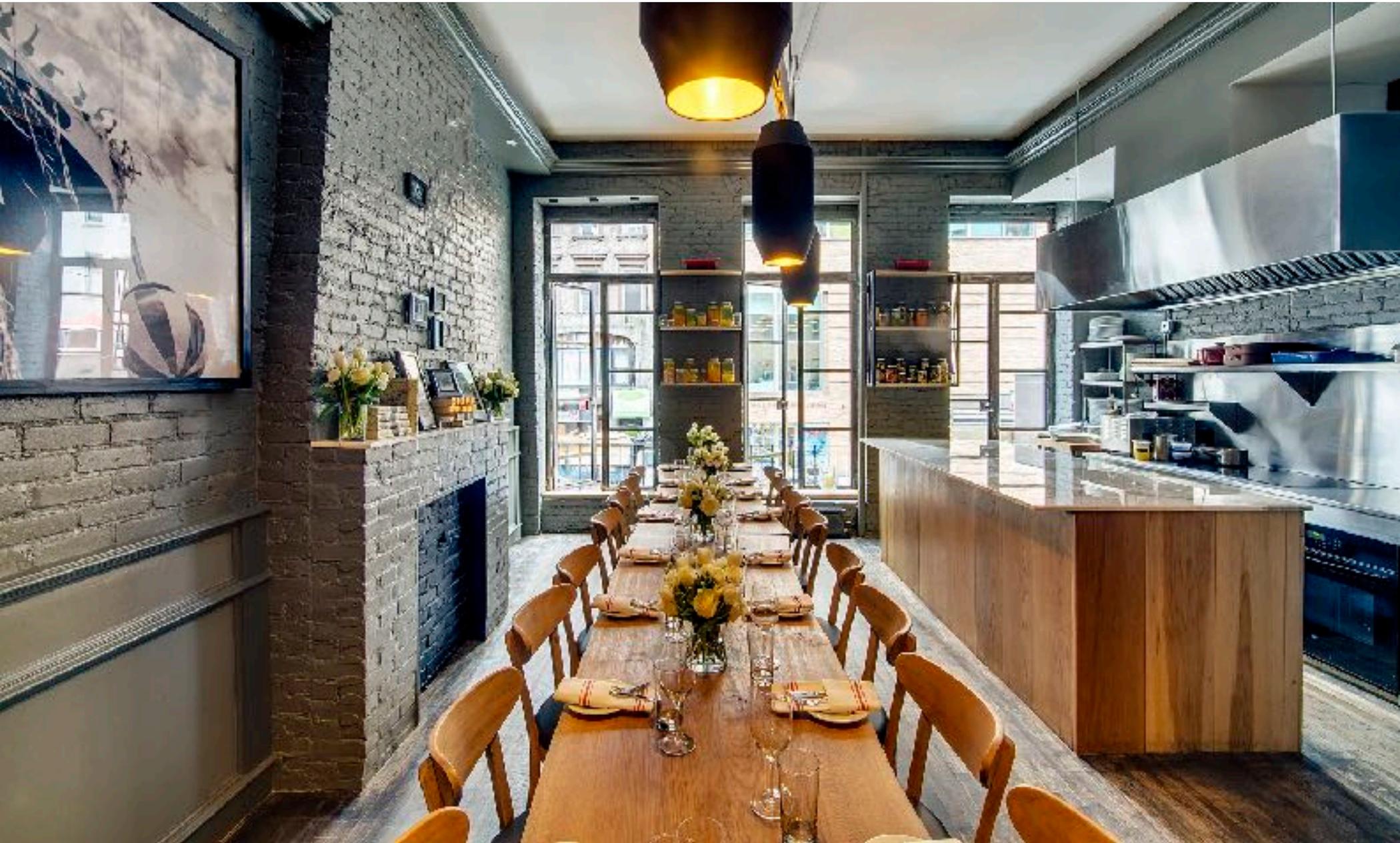
PRIVATE EVENTS & CATERING

Michael Van Camp

Director of Events and Finance

vancamp@amalinyc.com

(212) 339-8363



Sustainable Food, Wine & Design

SUSTAINABILITY Amali is the only restaurant in East Midtown with a documented commitment to sustainability, as evidenced by certification and recognition from The Obama White House, The Ford Foundation, The James Beard Foundation and the Slow Food Society.

EXPERIENCE We have over 40 years of hospitality and events experience in New York. Amali's sister restaurants include Periyali, Il Cantinori, Calissa and Bar Six.

WINE Our wine list has earned awards from all major wine publications: Wine Spectator, Wine Enthusiast, Wine & Spirits and Food & Wine. We champion wines that are sustainable, Organic, Biodynamic, and female-made.

CHEF'S KITCHEN Sopra is the perfect venue for unique events including cooking classes, sommelier-led wine tastings, mixology classes, and hyper-seasonal Chef's tasting dinners.

EVENT SPACES

ROOM	SEATED CAPACITY	RECEPTION CAPACITY	ROOM FEE	LUNCH MINIMUM	DINNER MINIMUM
FIREPLACE	22	35	250	750	1500
SKYLIGHT	40	65	300	1250	2500
SOPRA	30	40	300	1250	2500
SOPRA + FIREPLACE	65	95	600	2500	5000
CHEF'S TABLE	20	40	400	1500	3000
FULL BUYOUT	150	200	1000	Upon Request	

A higher room minimum and room fee may apply in November and December.
Special rates apply for non-profit organizations and those who must comply with federal regulatory requirements.

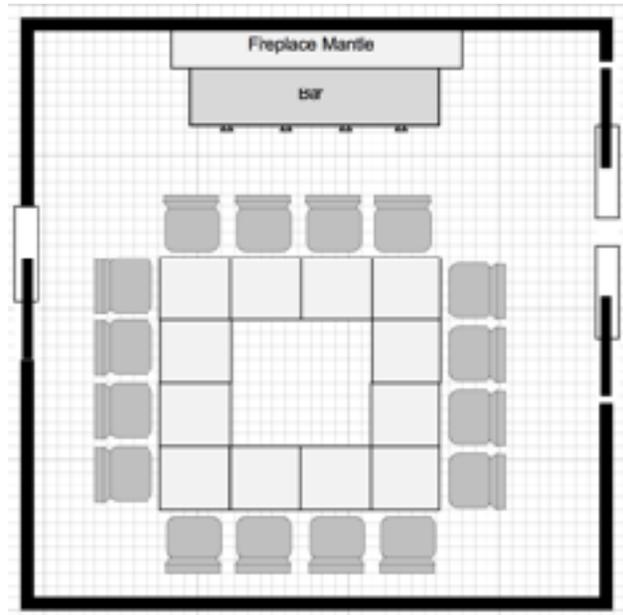
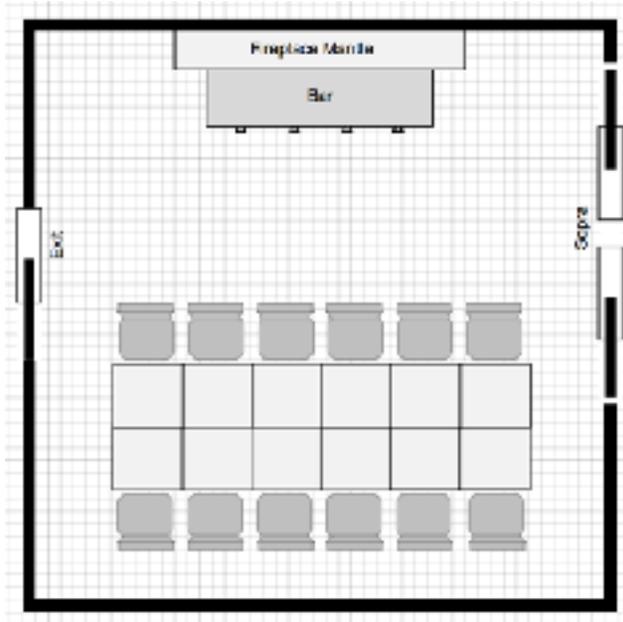
The room fee includes personalized menus, a decorative floral arrangement and name cards upon request.
We are happy to coordinate floral arrangements for the table for your event.

The image shows a restaurant interior. On the left, a stone wall features a framed picture of a social gathering. In the foreground, a long wooden table is set with white plates, wine glasses, and a centerpiece of white flowers. The table is surrounded by wooden chairs with black seats. In the background, a white curtain is illuminated by two brass lamps. The text "THE FIREPLACE ROOM" is overlaid in the center.

THE FIREPLACE ROOM

THE FIREPLACE ROOM

*intimate
dining*

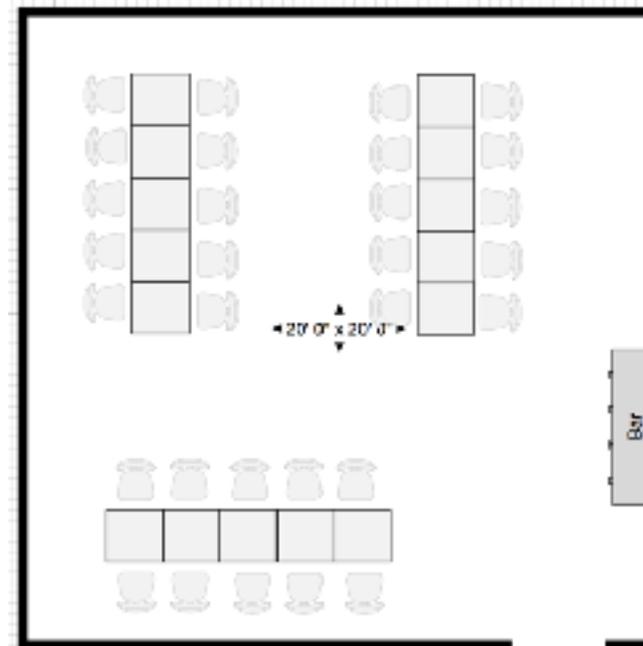
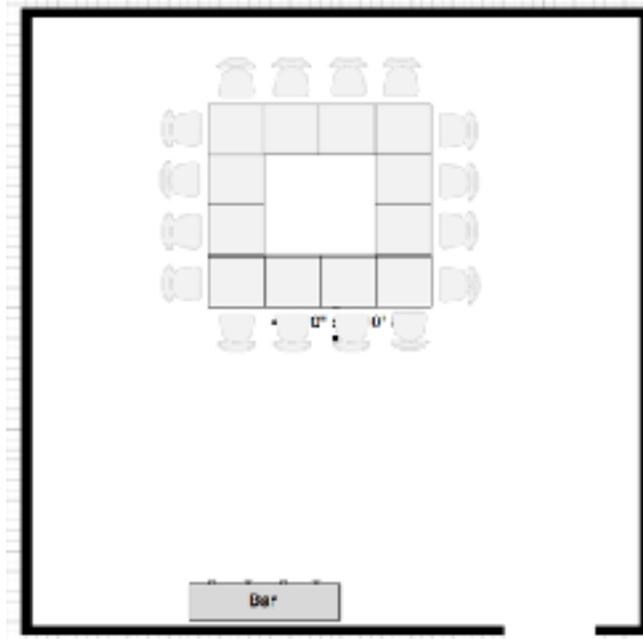


A bright, modern dining room with a large skylight. The room features a wooden floor, a dining table with orange chairs, and white louvered doors. The skylight is a large, multi-paned glass structure that allows natural light to fill the space. The walls are white, and the ceiling is also white. The dining table is set with white dishes and glassware. The chairs are dark with orange seats. The room is well-lit and has a clean, minimalist aesthetic.

THE SKYLIGHT ROOM

THE SKYLIGHT ROOM

al fresco
style dining

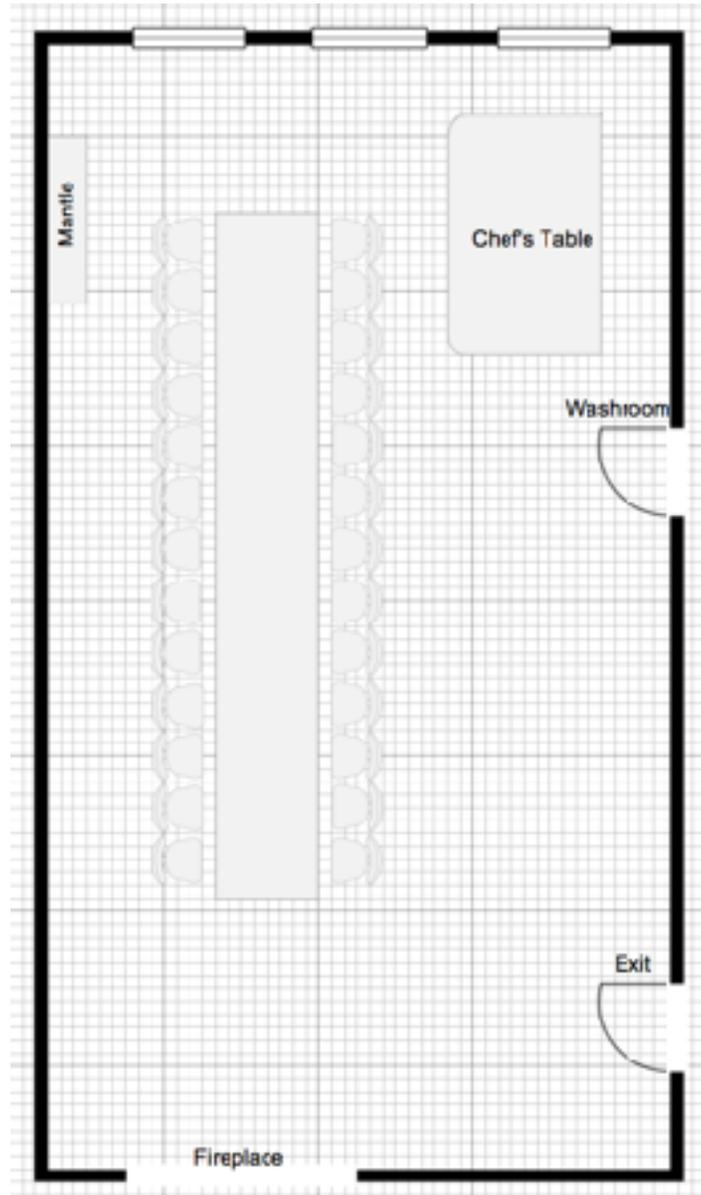


The image shows a modern restaurant interior. On the left, a kitchen area is visible with stainless steel countertops, a backsplash, and several framed photographs. A long wooden counter with a dark green cushioned bench runs along the wall. In the center, a long wooden table is set with white tablecloths, glassware, and plates, surrounded by wooden chairs with black seats. The ceiling features exposed wooden beams and several large, dark, cylindrical pendant lights. The floor is made of wide-plank wood. In the background, there is a stone fireplace and a window with a view of the outdoors. The overall atmosphere is warm and rustic.

**SOPRA
CHEF'S
KITCHEN**

SOPRA CHEF'S KITCHEN

elegant
loft dining

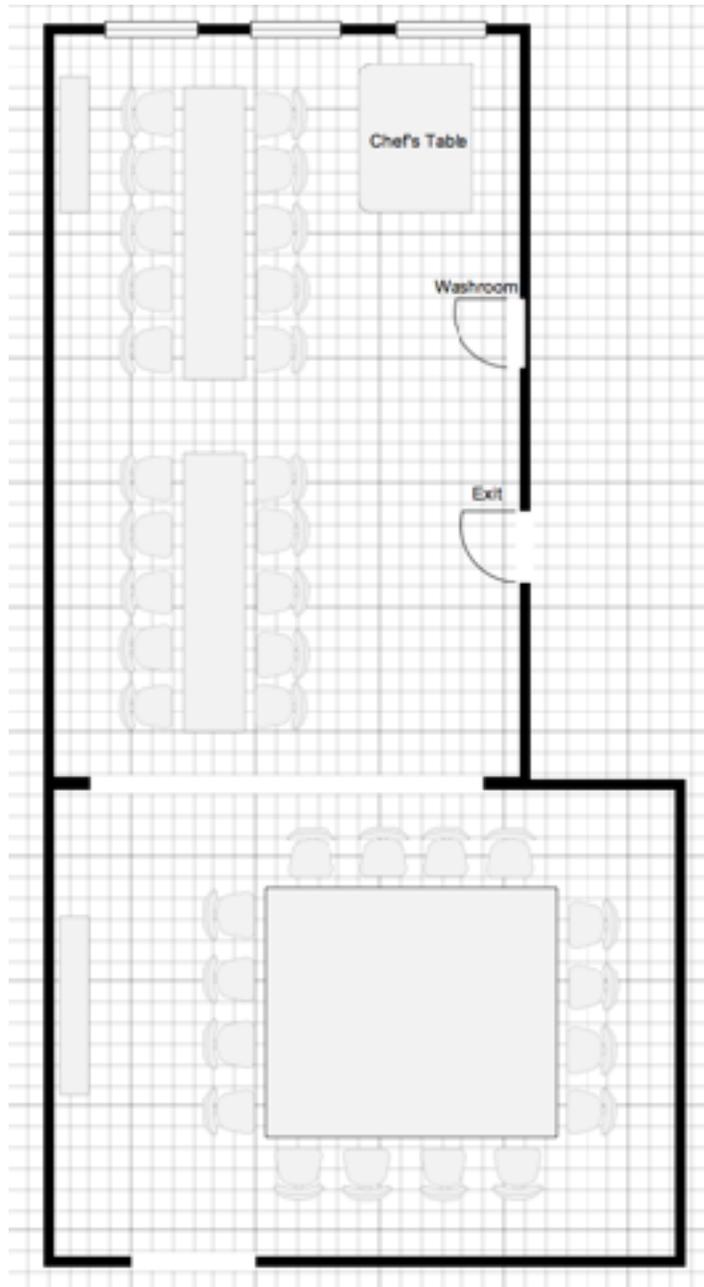




**SOPRA +
FIREPLACE**

SOPRA + FIREPLACE

*spacious
reception
and
dining*



BREAKFAST BUFFET

CONTINENTAL

Includes:

Bagels Smoked Trout or Salmon, Cream Cheese, Scallions, Capers
Organic Greek Yogurt Honey, Walnuts, Seasonal Fruit
Zabar's Bread Basket Croissants, Danish, Scones, Preserves
Murray's Cheese Seasonal Jam
Sogno Toscano Charcuterie Stone Ground Mustard, Cornichons
Fresh Squeezed Juice Orange, Seasonal
Eleva Fair Trade Coffee Regular and Decaf
Krocus Kozanis Greek Saffron Teas Black, Green, Herbal

40 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 MENU

60 pp

MEZZE
SELECT ONE
ADDITIONAL +5

Hummus Marinated Olives, Grilled Pita
Roasted Eggplant Dip Marinated Olives, Grilled Pita
Spicy Feta Dip Marinated Olives, Grilled Pita
Burrata Stracciatella Confit Tomato, Ciabatta

SALAD
SELECT ONE
ADDITIONAL +8

Caesar Salad Grana Padano, White Anchovy, Breadcrumbs
Cos Salad Greens, Dill, Scallions, Arahova Feta
Radical Farms Baby Lettuces Red Wine Oregano Vinaigrette
Tuscan Kale Alewife Pumpkin, Red Pepper, Candied Walnuts, Jersey Girl Colby (+5)
Greek Salad Arahova Feta, Lucky's Tomatoes, Cucumber, Onion, Kalamata Olives
Bibb Lettuces Radish, Sunflower Seeds, Buttermilk Green Goddess Dressing
Red Quinoa Watercress, Broccoli Rabe, Roasted Red Pepper, Kalamata Olives
Spanish Octopus A La Plancha Potatoes, Red Peppers, Celery, Black Olives, Jalapeño (+8)

ENTREE
SELECT TWO
ADDITIONAL +10

Tagliatelle Bolognese Plume de Veau Veal, Grana Padano
Lamb Pappardelle Braised D'Agneau Farms Lamb, Confit Tomato, Almonds, Grana Padano
Organic Spaghetti Cured San Marzano Tomato, Fiore Sardo, Breadcrumbs, Basil
Maine Lobster Bucatini Mint, Chili Flake, Fennel (+10)
Rock Shrimp Risotto Calabrian Chili, Tomato, Fennel (+5)
Roasted Cascun Farms Chicken "Under A Brick" Fingerling Potatoes, Lemon, Herbs
Herb Roasted Side Of Hidden Fjord Organic Salmon Roasted Broccoli, Salmoriglio
Herb Roasted Halibut Braised Bodhi Tree Farms Kale, Bomba Calabrese (+10)
Joyce Farms Grass Fed Beef Satur Farms Arugula Salad, Shaved Parmesan, Aged Balsamic
Painted Hills Farm Grass Fed Filet Mignon Tuscan Rosemary Potatoes, Red Wine Mushroom Jus (+10)

GLUTEN FREE
DESSERT
SELECT ONE
ADDITIONAL +5

Whipped Greek Yogurt Seasonal Fruit
Ricotta Donuts Chocolate Dipping Sauce
Lemon Bar Pate Sucre, Raspberry Coulis
Chocolate Mousse Seasonal Berries
Gluten Free Brownies Honey Walnut Yogurt

BRUNCH MENU

45 pp

MEZZE
SELECT ONE
ADDITIONAL +5

Eli's Bread Basket Croissants, Danish, Scones, Farmer's Market Preserves
Hummus Marinated Olives, Grilled Pita
Roasted Eggplant Dip Marinated Olives, Grilled Pita
Spicy Feta Dip Marinated Olives, Grilled Pita
Burrata Stracciatella Confit Tomato, Ciabatta

SALAD
SELECT ONE
ADDITIONAL +10

Caesar Salad Grana Padano, White Anchovy, Breadcrumbs
Cos Salad Greens, Dill, Scallions, Arahova Feta
Radical Farms Baby Lettuces Red Wine Oregano Vinaigrette
Tuscan Kale Alewife Pumpkin, Red Pepper, Candied Walnuts, Jersey Girl Colby (+5)
Greek Salad Arahova Feta, Lucky's Tomatoes, Cucumber, Onion, Kalamata Olives
Bibb Lettuces Radish, Sunflower Seeds, Buttermilk Green Goddess Dressing
Red Quinoa Watercress, Broccoli Rabe, Roasted Red Peppers, Kalamata Olives

ENTREE
SELECT TWO
ADDITIONAL +10

French Toast Apple Butter, Cinnamon Sugar
Shakshouka Meadowcreek Farms Eggs, Tomato, Green Harissa, Feta, Grilled Pita
Smoked Trout Salad Radicle Farms Frisee, Poached Egg, Potato Crisps, Preserved Lemon Aioli
Organic Spaghetti Cured San Marzano Tomato, Fiore Sardo, Breadcrumb, Basil
Tagliatelle Bolognese Plume de Veau Veal, Grana Padano
Risotto Carbonara Pancetta, Pecorino, Meadowcreek Farms Egg, Black Pepper
Lamb Pappardelle Braised D'Agneau Farms Lamb, Confit Tomato, Almonds, Grana Padano
Cascun Farms Chicken "Under A Brick" Fingerling Potato, Lemon, Herbs (+5)
Herb Roasted Side of Hidden Fjord Organic Salmon Roasted Broccoli, Salmoriglio
Joyce Farms Grass Fed Beef Arugula Salad, Shaved Parmesan, Aged Balsamic (+10pp)

OPTIONAL
SIDES
EACH +5

Breakfast Sausage Sage, Ginger
Home Fries Caramelized Onions, Jalapeño
Bacon Hickory Smoked
Sautéed Seasonal Greens Spinach, Lemon, Garlic

DINNER MENU

95 pp

- MEZZE**
SELECT TWO
ADDITIONAL +5
- Hummus** Marinated Olives, Grilled Pita
 - Roasted Eggplant Dip** Marinated Olives, Grilled Pita
 - Spicy Feta Dip** Marinated Olives, Grilled Pita
 - Murray's Cheese** Seasonal Jam
 - Sogno Toscano Charcuterie** Stone Ground Mustard, Cornichons
 - Burrata Stracciatella** Confit Tomato, Ciabatta
- SALAD**
SELECT ONE
ADDITIONAL +10
- Caesar Salad** Grana Padano, White Anchovy, Breadcrumbs
 - Cos Salad** Greens, Dill, Scallions, Arahova Feta
 - Radical Farms Baby Lettuces** Red Wine Oregano Vinaigrette
 - Tuscan Kale** Alewife Pumpkin, Red Pepper, Candied Walnuts, Jersey Girl Colby (+5)
 - Greek Salad** Arahova Feta, Lucky's Tomatoes, Cucumber, Onion, Kalamata Olives
 - Bibb Lettuces** Radish, Sunflower, Buttermilk Green Goddess Dressing
 - Red Quinoa** Watercress, Broccoli Rabe, Roasted Red Pepper, Kalamata Olive
 - Spanish Octopus A La Plancha** Potato, Red Pepper, Celery, Black Olive, Jalapeño (+8)
- ENTREE**
SELECT TWO
ADDITIONAL +15
- Organic Spaghetti** Cured San Marzano Tomato, Fiore Sardo, Breadcrumb, Basil
 - Tagliatelle Bolognese** Plume de Veau Veal, Grana Padano
 - Lamb Pappardelle** Braised D'Agneau Farms Lamb, Confit Tomato, Almonds, Grana Padano
 - Lobster Bucatini** Mint, Chili Flake, Fennel (+10)
 - Shrimp Risotto** Rock Shrimp, Calabrian Chili, Tomato, Fennel (+5)
 - Roasted Cascun Farms Chicken** "Under A Brick" Fingerling Potato, Lemon, Herbs
 - Herb Roasted Side Of Hidden Fjord Organic Salmon** Roasted Broccoli, Lemon, Herbs
 - Herb Roasted Halibut** Braised Bodhi Tree Farms Kale, Bomba Calabrese (+10)
 - Roasted D'Agneau Farms Leg of Lamb** Braised Cannellini Beans, Lancaster Farms Root Vegetables
 - Organic duBreton Farms Berkshire Pork Loin** Anson Mills Heirloom Polenta, Broccoli Rabe, Fig Jam
 - Joyce Farms Grass Fed Beef** Satur Farms Arugula Salad, Shaved Parmesan, Aged Balsamic
 - Painted Hills Farm Grass Fed Filet** Tuscan Rosemary Potatoes, Red Wine Mushroom Jus (+10)
- GLUTEN FREE**
DESSERT
SELECT ONE
ADDITIONAL +5
- Whipped Greek Yogurt** Seasonal Fruit
 - Ricotta Donuts** Chocolate Dipping Sauce
 - Lemon Bar** Pate Sucre, Raspberry Coulis
 - Chocolate Mousse** Seasonal Berries
 - Gluten Free Brownies** Honey Walnut Yogurt

RECEPTION

Stationary Items

Choose Two Items

*25 Per Person for One Hour
40 Per Person for Two Hours*

Each Additional Selection +10 Per Hour

Murray's Cheese

Seasonal Jam

Sogno Toscano Charcuterie

Stone Ground Mustard, Cornichons

Mezze Platter

Hummus, Melizana, Spicy Feta Dip, Olives, Pita

Antipasti Platter

White Bean Salad, Artichoke Hearts, Marinated Mozzarella, Housemade Rosemary Focaccia

Poached Wild Shrimp

Cocktail Sauce, Lemon (+5)

Peconic Bay Oysters

Chef's Selection, Mignonette & Cocktail Sauce

Whole Roasted Suckling Pig (M/P)

Passed Items

Choose Four Items

*35 Per Person for One Hour
55 Per Person for Two Hours*

Additional Selection +10 Per Hour

Red Beet Tartare Greek Yogurt, Harissa, Cilantro

Octopus A La Plancha Arugula, Romesco (+5)

Cacio e Pepe Arancini Fiore Sardo

Calabrian Steak Tartare Toast Point

Lobster Roll Tarragon, Celery (+15)

Crab Cakes Old Bay Aioli (+5)

Lamb Meatballs Roasted Red Pepper Dip

Phyllo Wrapped Feta Cretan Honey, Sesame Seeds

Squash Fritters Spiced Greek Yogurt

Spanish Style Shrimp Oregano, Chili, Garlic

Scallop Crudo Grape Agrodolce, Endive

Spinach Pies Arahova Feta, Leeks, Dill

Spanish Anchovies Sweet Peppers, Capers, Oregano

Chicken Pate Red Onion Jam, Sicilian Pistachios

The Sopra Chef's Table Experience

Closer to a dinner party at a good friend's home than a traditional restaurant, Sopra embraces centuries of Mediterranean custom: new and old friends gathered around a shared feast of seasonal ingredients.

Set in a former apartment above Amali, an open kitchen puts guests an arm's length from the Chef preparing the meal. Prior to the Sopra experience, our Chef speaks with the host prior to the meal to customize their dinner experience and discuss any dining preferences. Diners interact with the sommelier and kitchen team during the dinner before sitting down to a five course meal.

What awaits you at the end of the meal is *sombremesa* - that magical time after the meal where guests relax and connect with dining companions over great wine, amaros and desserts. During *sombremesa*, guests are encouraged to enjoy specialty coffees, digestifs and drinks over backgammon.

To learn more about this unique dining experience, visit sopranyc.com.
The menu begins at 150 per person.



BEVERAGE MENU

BEVERAGE PACKAGES

PRICE PER PERSON / HOUR

WINE, BEER, NON ALCOHOLIC	Sommelier-Selected Rotating Selection of Wine and Beer	25
STANDARD SPIRITS, WINE, BEER, NON ALCOHOLIC	Skyy Vodka, New Amsterdam Gin, Bacardi Rum, Avion Tequila, Wild Turkey Bourbon	30
PREMIUM SPIRITS, WINE, BEER, NON ALCOHOLIC	Grey Goose, Belvedere, Hendricks, Espolon Tequila, Russels Reserve, Michter's Bourbon	40
BRUNCH PACKAGE	Bellini and Mimosa Service (Orange, Peach, Prosecco), Screwdrivers, Bloody Marys, Non-Alcoholic Beverages	25
NON ALCOHOLIC	Coffee, Tea, Soda, Housemade Soda, Juice, Coffee, Iced Tea	10

Shots, espresso drinks, bottled water, single malt scotch and similar super premium spirits (e.g. cognac, 1942 tequila) are excluded from all beverage packages.

SAMPLING OF OUR INSTITUTIONAL EVENTS CLIENTS

Art

Christies Auction House
Galerie Lelong
Sothebys Auction House
The Trinity House
Tanya Bonakdar Gallery
The Rubin Museum
The Whitney Museum

Finance

BlackRock
Cantor Fitzgerald
Credit Suisse
Deutsche Bank
Goldman Sachs
J.P. Morgan Chase
Morgan Stanley
Jefferies LLC
Thomas Weisel &
Partners
Vestar Capital

Consulting & Accounting

Accenture
Deloitte
KPMG
McKinsey & Company

Fashion & Beauty

Armani
Barneys
Bloomingdales
Estee Lauder
Loreal
Ralph Lauren
Tom Ford
Turnbull & Asser

Education

Bates College
Cornell University
Columbia University
Fordham University
Princeton University

Finance

AIG
American Express
Bloomberg
TIAA-CREF

Hospitality

Degustibus School
Loews Hotels
The James Beard House
Marriott

Law

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

Media

Wine & Spirits Magazine
Food & Wine Magazine
Harper Collins
CBS
MSG
NBC
Time Inc.

Music

Epic Records
MTV
Sony Music

Medical

Sloan Kettering
Mount Sinai Hospital
Abbot Pharmaceuticals
Astra Zeneca
Bristol Myers Squibb
Johnson & Johnson

Political Organizations

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

Clubs, Schools & Religious Organizations

Central Synagogue
Christ Church Day School
Temple Emanu-El
The International Preschool
The University Club
Southampton Montessori
Nightingale-Bamford
Horace Mann
Trinity School

CONTRACT

Private Rooms

While we do our best to honor specific room requests, we reserve the right to seat parties in an alternate private room based on occupancy and use of the Chef's Kitchen for Sopra without additional charge. Sopra and the Fireplace Room are separated by two farmhouse oak doors and both rooms are booked simultaneously for events. The Fireplace Room & Sopra each have a separate entrance/exit and dedicated washroom.

Amali reserves the right to have our wait staff and managers pass through each room if necessary for service. Rooms may be decorated so long as the decorations may be easily removed.

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. A non-refundable 50% cancellation fee of the minimum guaranteed food, beverage, room fee, administrative fee and tax applies to all bookings. If the event is cancelled within seven days of your event it is subject to a cancellation fee of 100% of the minimum guaranteed food, room fee, administrative fee, gratuity and tax. During December, all bookings are subject to a 100% cancellation fee.

No changes in the terms contained in this package will be made except by email with express acknowledgement. Please do not write in unilateral changes on your proposal as these are not valid unless confirmed and acknowledged by email from Amali.

All prices (including room and A/V fees) are subject to a tax at 8.8%, and a 5% administrative fee. The final balance is due the day or evening of your scheduled event. If no gratuity is selected we will add 20% service fee. Failure to provide a photograph of your credit card may not serve as a reason or justification to dispute payment for the event. The signee agrees that charges may be authorized by the on-site host/on site company representative for the event.

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, other private events or delay service to accommodate late arrivals.

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. If ordered the day of your event, this option (or any similar dietary need including religious needs, vegan, food allergy) will be considered an a la carte addition. Without notice, Amali 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. For parties of 30 or more without a selected vegetarian entree, we be prepared to serve five vegetarian dishes as a silent option unless informed otherwise in advance of 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: \$100. Outside meals do not diminish/alter the minimum guarantee/count for your event and these guests will still count as a paid guest.

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.

In December, the food and beverage minimums, regardless of the menu choices, as follows: 2000 Fireplace Room, 3500 Sopra, 6000 Combined Sopra/Fireplace Rooms and 3500 Skylight Room. 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 Amali's normal practices. 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 (\$150) or microphone (\$50). 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 available at \$75 for parties under 25 persons and for \$150 for parties of over 25 persons.

Guests may choose to have a private bartender in either the Tasting/Fireplace or Skylight Room. A private bartender is available for an additional fee of \$50 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. A coat check rack is available upon request free of charge. For an attended coat check, an attendee is available for \$25 per hour with a three hour minimum. For individually plated courses, the price is an \$10 per course per person.

Off-Premise Food and Beverage

Outside food and wine is not permitted. Our corkage policy does not apply in the case of private events but in the event that it does, a dedicated gratuity for the sommelier will apply. Amali does not prepare meals to go.

Parking and Transportation

There is a parking garage across the street. Street parking is available after 7pm Monday - Saturday and on Sundays.

Seasonality and Sustainability

Amali 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 Amali'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, Amali will charge an extra fee of \$25 per guest in attendance at the event to compensate for last minute preparation and may not be able to offer individual plating or we may need to make modifications to the menu.

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. 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.

Party Duration

All events will conclude 3 hours after the start time of your event unless otherwise noted on your event sheet. After 11:30 pm there is a food and beverage minimum of \$250 per half hour.

Third Party Booking

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.

Large Party Events *(45 or more guests)*

Should items be needed for rental, the host will be notified prior to the event. Should your guest count exceed 55 persons, additional rentals of chairs and/or tables will be required at an additional cost. Should your party grow beyond the expected number of guests and require a buyout of Amali costs between \$12,000 - \$25,000 in food and beverage depending on the time of year, day, status of a la carte reservations and other circumstances. An increase in party size that requires a buyout of the restaurant may not be used as a reason to cancel this contract but we will confirm additional costs in advance of the event.

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. Be aware that the terms contained here are incorporated by reference in your proposal.

Inclement weather conditions, events outside Amali's control or Acts of God may not be used to cancel the obligations of this contract unless there is: a closure of (1) all NYC public schools or (2) the entire NYC subway system on the day of your event.