



NERAI

PRIVATE DINING

THE INTIMATE

WINE LIBRARY

tucked away in our wine cellar Cava Nerai, this intimate yet elegant setting can seat up to 12 guests at one table, and is equipped with a TV screen for presentations

STARTING AT:

LUNCH \$1,000

DINNER \$2,000

ROOM RENTAL FEES VARY

F&B MINIMUMS VARY



NERAI



THE ELEGANT

BAR ROOM

tucked away in our wine cellar Cava Nerai, this lively yet elegant setting can seats up to 20 guests at one table, 35 guests at multiple tables or up to 45 guests for a cocktail reception, and is equipped with A/V for any presentation needs

STARTING AT:

LUNCH \$2,200

DINNER \$2,500

ROOM RENTAL FEES VARY

F&B MINIMUMS VARY



NERAI





THE BRIGHT & AIRY

GARDEN

located on our second floor, main dining room, this open and airy setting under high ceilings, exposed white rafters, and lush jasmine flowers can seat up to 75 guests or up to 70 guests for a cocktail reception

PLEASE INQUIRE FOR ROOM RENTAL FEES AND
FOOD & BEVERAGE MINIMUMS



NERAI





THE PICTURESQUE

WHITE ROOM

located on the second floor, this semi-private space can accommodate up to 15 guests and offers a wonderful way to be a part of the ambiance of the restaurant, yet still have a space exclusive to your group

ROOM RENTAL: \$200 | F&B: \$2,000





THE GRECIAN INSPIRED

CABANAS

located outdoors on our patio, this semi-private open and airy space can seat up to 15 guests or 20 for a cocktail reception

STARTING AT:

\$1,000

ROOM RENTAL FEES VARY

F&B MINIMUMS VARY







LUNCH MENUS

3-COURSE

ON THE TABLE

Traditional spreads with pita

APPETIZER

choice

Cretan Meatballs
Spinach Pies

ENTREE

choice

Salmon
Organic Chicken Skewer
Greek Salad with Grilled Shrimp

DESSERT

individual

Seasonal fruit with Greek yogurt

\$80 pp

INDIVIDUAL

CLASSIC NERAI

ON THE TABLE

Traditional spreads with pita

APPETIZER

Cretan Meatballs
Spinach Pies

ENTREE

choice

Salmon
Organic Chicken Skewer
Greek Salad with Grilled Shrimp

DESSERT

individual

Seasonal fruit with Greek yogurt

\$90 pp

FAMILY STYLE SHARED

GREEK FEAST

ON THE TABLE

Traditional spreads with pita

APPETIZER

Cretan Meatballs
Spinach Pies
Greek Salad

ENTREE

choice

Salmon
Organic Chicken Skewer
Seafood Orzo

DESSERT

tasting of two

Seasonal fruit with Greek yogurt
Saragli

\$100 pp

FAMILY STYLE SHARED

Silent vegetarian options available upon request. We can accommodate dietary restrictions.

DINNER MENUS

3-COURSE

ON THE TABLE

Traditional spreads with pita

APPETIZER choice

Greek Salad
Tuna Tartare

ENTREE choice

Salmon
Filet Mignon
Chicken Lemonato

DESSERT individual

Saragli with gelato

\$115 pp

INDIVIDUAL

BIG FAT GREEK

ON THE TABLE

Traditional spreads with pita

APPETIZER

Greek Salad
Grilled Octopus
Cretan Meatballs
Spinach Pies

ENTREE choice

Salmon
Filet Mignon
Chicken Lemonato

DESSERT tasting of two

Karidopita
Saragli with gelato

\$130 pp

FAMILY STYLE SHARED

4-COURSE

ON THE TABLE

Traditional spreads with pita

APPETIZER choice

Greek Salad
Tuna Tartare

PASTA choice

Seafood Orzotto
Seasonal Risotto

ENTREE choice

Salmon
Filet Mignon
Chicken Lemonato

DESSERT tasting of two

Sokoalatina
Saragli with gelato

\$155 pp

Individual

Silent vegetarian options available upon request. We can accommodate dietary restrictions.

COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

CHOOSE 5

SPINACH PIES
FIG & HALLOUMI
EGGPLANT CROSTINI
TUNA TARTARE
OUZO CURED SALMON
CRETAN MEATBALLS
CHICKEN SKEWERS
SHRIMP SKEWERS
LAMB BURGER SLIDERS
SAGANAKI & HONEY

30 MIN \$40/pp
1 HR \$55/pp

COCKTAIL RECEPTION STATIONS

GREEK SPREADS STATION

15/pp

CHEESE STATION

15/pp

SEAFOOD RAW BAR

30/pp

+ lobster to raw bar

5/pp

DESSERTS STATION

15/pp

BEVERAGE PACKAGES

OPEN BAR STANDARD

WINE & BEER

Sommelier's Selection

LIQUOR

Gin: Tanqueray

Rum White: El Dorado 3YR

Rum Dark: Coruba

Tequila Blanco: Partida

Tequila Reposado: Hornitos

Tequila Añejo: El Tesoro

Vodka: Ketel One

Bourbon: Bulleit

Scotch Whiskey: Famous Grouse

Irish Whiskey: The Busker

Rye: Knob Creek

\$50 pp

for the first two hours

\$40 pp

for each additional hour

Standard BEER & WINE

WINE & BEER

Sommelier's Selection

\$50 pp

for the first two hours

\$35 pp

for each additional hour

Premium BEER & WINE

\$75 pp

for the first two hours

\$50 pp

for each additional hour

OPEN BAR PREMIUM

WINE & BEER

Sommelier's Selection

LIQUOR

Gin: Hendrick's

Rum White: Bacardi

Rum Dark: Appleton Estate Reserve

Tequila Blanco: Casamigos

Tequila Reposado: Casamigos

Tequila Añejo: Casamigos

Vodka: Grey Goose

Bourbon: Basil Hayden's

Scotch Whiskey: Glenkinchie 12YR

Irish Whiskey: Jameson

Rye: Michter's

\$100 pp

for the first two hours

\$75 pp

for each additional hour

COFFEE & TEA SERVICE INCLUDED IN ALL BEVERAGE PACKAGES

PRIVATE DINING

FOR INQUIRIES

Scan the QR code below to submit an inquiry for your next special event

For questions, please email us at events@nerainyc.com or give us a call at 212-759-5554

*Kindly note, listed pricing is subject to change

