fig & feta

GREEK EATERY & MARKET

Private Party Rental Booklet

Booking Contact:
Katina Lewis katina@figandfeta.ca

Room Rental Options

Private Room #1
Private room in the back of the restaurant, equipped with a private bar.
Maximum capacity of 25 people…… $250.00

Private Room #2
Private dining room separated from the public main dining room.
Maximum capacity of 45 people…… $650.00

Private Room #3
A combination of both Private room #1 and #2
Maximum capacity of 75 people…… $800.00

*Private room fees can be paid separately or integrated within the per-head cost

Weekend Booking Policy:
For **weekend private room** reservations. A **minimum of 80%** of the room's maximum capacity must be met. If this minimum is not reached, the remaining balance will be charged based on the per-person menu price for the unfilled seats.

Catering Options

We have created a three-tier system to ensure your ideal celebration aligns with your vision and budget.

All tiers can be served buffet-style or family style.

All tiers include **shared appetizers, **salad**, **entrees** and **side choices**. In addition to non-alcoholic beverages such as juice, pop, coffee and tea. Alcoholic beverages will be sold separately. **

Tier #1

Base price (per head) ……..…... $50.00

Integrated with rental fee PR #1 (per head) ……. $60.00

Integrated with rental fee PR #2 (per head) ……. $75.00

Integrated with rental fee PR #3 (per head) ……..…. $80.00

Headcounts will determine the number of options that can be selected per category

Tier #2

Base price (per head) ……. ….. $65.00

Integrated with rental fee PR #1 (per head) ……. $75.00

Integrated with rental fee PR #2 (per head) …..……. $80.00

Integrated with rental fee PR #3 (per head) ……. $90.00

Headcounts will determine the number of options that can be selected per category

Tier #3

Base price (per head) ……...…….... $75.00

Integrated with rental fee PR #1 (per head) ……. $85.00

Integrated with rental fee PR #2 (per head) ……. $95.00

Integrated with rental fee PR #3 (per head) ……..…. $105.00

Headcounts will determine the number of options that can be selected per category

Dessert Options

Dessert options are not included in the tiered pricing but can be added for an additional fee.

Tier #1

Base price (per head) $5.00
Bite-sized desserts:

- Baklava
- Kataifi
- Assortment of kourabiedes and melomakarona cookies

Tier #2

Base price (per head) $10.00
Full-size slices:

- Baklava
- Kataifi
- Galaktoboureko
- Raspberry Greek yogurt cheesecake
- Carrot caramel cheesecake
- Gluten-free white chocolate brownie cake
- Triple chocolate fudge cake

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Private Event Booking Form

Please complete this form to provide us with an idea of the accommodations you are seeking. By completing this form, you are not confirming your booking; it is for our staff to plan your event accordingly. Please finalize all details through email with Katina Lewis.

Name: _____ Date for Party: _____

Estimated Head Count: _____ Time: _____ Payment Style: _____

Selected Room: □ PRIVATE Room #1 Choice of up to: 3 appetizers, 1 salad, 3 sides, 4 mains

□ PRIVATE Room #2 Choice of up to: 5 appetizers, 2 salads, 4 sides, 5 mains

□ PRIVATE Room #3 Choice of up to: 6 appetizers, 3 salads, 5 sides, 8 mains

Selected Tier: □ Tier #1 □ Tier #2 □ Tier #3

Style of Food Service: □ Family style □ Buffet

Dessert Options: □ No Dessert □ Tier #1 Dessert □ Tier #2 Dessert

For **specific groups, depending on the menu selection,** we may require guests to select their entrée in advance. This is to give our kitchen notice, given the increased complexity of our entrée options

Additional Notes / Special Requests:

PRIVATE EVENT MENUS

TIER 1 MENU OFFERINGS

APPETIZERS

House-made dips served with pita:

Tyrokafteri *(spicy feta dip)* — Tzatziki — Hummus — Melitzanosalata *(pureed eggplant dip)* —Taramasalata *(pureed fish roe and potato)*

- Spanakopita. *Phyllo stuffed with feta cheese and spinach.*
- Baked Feta. *Block of feta. Honey. Sesame seeds. Pita.*
- Warm Olives. *Mixed olives medley. Pita.*
- Greek Fries. *Seasoned house-cut fries. Oregano. lemon. feta cheese. Roasted red pepper dip.*
- Saganaki. *Pan-seared Greek cheese. Rice flour. Lemon. Pita.*

SALADS

- Greek Salad. *Mixed greens. Tomatoes. Cucumbers. Red onion. Kalamata olives. Crumbled feta.*
- Village Salad. *Wedged cucumber and tomatoes. Red onions. Block of feta. Kalamata olives. Red and yellow bell peppers.*

ENTRÉES

- Chicken Souvlaki (GF). *Seasoned white breast meat on a skewer.*
- Pork Souvlaki (GF). *Seasoned tenderloin meat on a skewer.*
- Gyros. *Seasoned shavings of chicken, beef and lamb meat off the spit.*
- Falafel (VG) and Zucchini Fritters (GF)(VG).
- Gemista. *Stuffed bell peppers. Ground beef. Greek herbs. Tomato.*
- Whitefish. *Basa. Olive oil. Oregano. Garlic. Lemon. Served with Skordalia and crispy capers.*

SIDES

- Lemon Pepper Potatoes (GF)
- Lemon Rice (GF)
- Fava Beans in Tomato Dill Sauce (GF, VG)
- Roasted Vegetables (GF, VG)
- Fresh Cut Fries (GF, VG)
- Kalamata Olives with Pita
- Seasonal Vegetables
- Skordalia

TIER 2 MENU OFFERINGS

APPETIZERS

House-made dips served with pita:

Tyrokafteri *(spicy feta dip)* — Tzatziki — Hummus — Melitzanosalata *(pureed eggplant dip)* — Taramasalata *(pureed fish roe and potato)*

- Spanakopita. *Phyllo stuffed with feta cheese and spinach.*
- Baked Feta. *Block of feta. Honey. Sesame seeds. Pita.*
- Warm Olives. *Mixed olives medley. Pita.*
- Greek Fries. *Seasoned house-cut fries. Oregano. lemon. feta cheese. Roasted red pepper dip.*
- Saganaki. *Pan-seared Greek cheese. Rice flour. Lemon. Pita.*
- Fried Calamari (GF). *Calamari rings. Rice flour. Corn meal. Lemon. Roasted red pepper dips.*
- Shrimp and Feta. *Jumbo shrimp. Spiced house tomato sauce. Crumbled feta. Parsley. Lemon. Pita.*
- Dolmodakia. *Rice stuffed grapes leaves. Avgolemono sauce. Pita.*
- Meze platter. *Mixed Greek cheese. Dips. Olives. Spanakopita. Pickled garnishes. Pita. Seasonal items.*

SALADS

- Greek Salad. *Mixed greens. Tomatoes. Cucumbers. Red onion. Kalamata olives. Crumbled feta.*
- Village Salad. *Wedged cucumber and tomatoes. Red onions. Block of feta. Kalamata olives. Red and yellow bell peppers.*
- Beet and Feta. *Mixed greens. Tomatoes. Cucumber. Red onion. Roasted beets. Crumbled feta. Balsamic glaze.*

ENTRÉES

- Chicken Souvlaki (GF). *Seasoned white breast meat on a skewer.*
- Pork Souvlaki (GF). *Seasoned tenderloin meat on a skewer.*
- Gyros. *Seasoned shavings of chicken, beef and lamb meat off the spit.*
- Falafel(VG) and Zucchini Fritters(GF)(VG).
- Gemista. *Stuffed bell peppers. Ground beef. Greek herbs. Tomato.*
- Whitefish (GF). *Basa. Olive oil. Oregano. Garlic. Lemon. Crispy capers*
- Moussaka. *Seasoned ground beef. House tomato sauce. Potato. Eggplant. Greek herbs and spices. Creamy Béchamel*
- Zucchini Lasagna (GF). *Zucchini ribbons. Ricotta. Feta. Parmesan. Spinach. Mushroom. Garlic. Lemon zest.*
- Lamb Puttenesca. *Pappardelle noodles. Braised lamb. Tomato. Olives. Capers. Anchovies. Rosemary. Garlic.*

SIDES

- Lemon Pepper Potatoes (GF)

- Lemon Rice (GF)
- Fava Beans in Tomato Dill Sauce (GF, VG)
- Roasted Vegetables (GF, VG)
- Fresh Cut Fries (GF, VG)
- Kalamata Olives with Pita
- Seasonal Vegetables
- Skordalia

TIER 3 MENU OFFERINGS

APPETIZERS

House-made dips served with pita:
Tyrokafteri *(spicy feta dip)* — Tzatziki — Hummus — Melitzanosalata *(pureed eggplant dip)* — Taramasalata *(pureed fish roe and potato)*

- Spanakopita. *Phyllo stuffed with feta cheese and spinach.*
- Baked Feta. *Block of feta. Honey. Sesame seeds. Pita.*
- Warm Olives. *Mixed olives medley. Pita.*
- Greek Fries. *Seasoned house-cut fries. Oregano. lemon. feta cheese. Roasted red pepper dip.*
- Saganaki. *Pan-seared Greek cheese. Rice flour. Lemon. Pita.*
- Fried Calamari (GF). *Calamari rings. Rice flour. Corn meal. Lemon. Roasted red pepper dips.*
- Shrimp and Feta. *Jumbo shrimp. Spiced house tomato sauce. Crumbled feta. Parsley. Lemon. Pita.*
- Dolmodakia. *Rice stuffed grapes leaves. Avgolemono sauce. Pita.*
- Meze platter. *Mixed Greek cheese. Dips. Olives. Spanakopita. Pickled garnishes. Pita. Seasonal items.*
- Grilled Calamari. *Squid tubes. Lemon. olive oil. Garlic. Oregano. Pita. Roasted red pepper dip.*
- Grilled Octopus. *Braised. Charbroiled. Caper butter. Fresh chilis. Roasted red pepper dip. Pita.*
- Mussels. *White wine. Capers. Onions. Dill. Pita.*
- Shrimp skewers. *Greek herbs. Peppers. Olives. Garlic. Lemon butter.*

SALADS

- Greek Salad. *Mixed greens. Tomatoes. Cucumbers. Red onion. Kalamata olives. Crumbled feta.*
- Village Salad. *Wedged cucumber and tomatoes. Red onions. Block of feta. Kalamata olives. Red and yellow bell peppers.*
- Beet and Feta. *Mixed greens. Tomatoes. Cucumber. Red onion. Roasted beets. Crumbled feta. Balsamic glaze.*

- Fig and Feta. *Mixed greens. Tomatoes. Cucumber. Red onion. Dried figs. Sautéed mushrooms. Kalamata olives. Crumbled feta. Balsamic glaze*

ENTRÉES

- Chicken Souvlaki (GF). *Seasoned white breast meat on a skewer.*
- Pork Souvlaki (GF). *Seasoned tenderloin meat on a skewer.*
- Gyros. *Seasoned shavings of chicken, beef and lamb meat off the spit.*
- Falafel(VG) and Zucchini Fritters(GF)(VG).
- Gemista. *Stuffed bell peppers. Ground beef. Greek herbs. Tomato.*
- Whitefish (GF). *Basa. Olive oil. Oregano. Garlic. Lemon. Crispy capers*
- Moussaka. *Seasoned ground beef. House tomato sauce. Potato. Eggplant. Greek herbs and spices. Creamy Béchamel*
- Zucchini Lasagna (GF). *Zucchini ribbons. Ricotta. Feta. Parmesan. Spinach. Mushroom. Garlic. Lemon zest.*
- Lamb Puttenesca. *Pappardelle noodles. Braised lamb. Tomato. Olives. Capers. Anchovies. Rosemary. Garlic.*
- Lamb shank (GF). *Braised lamb shank. Demi glaze.*
- Fried Calamari (GF). *Rice flour. Corn meal. Fried tentacles.*
- Grilled Calamari (GF). *Grilled tubes and tentacles. Lemon. Oregano.*
- Grilled Octopus (GF). *Braised then charbroiled tentacles. Herbed garlic butter*
- Herbed chicken. *Chicken breast. Fresh herbs. Jus.*
- Salmon. *Mediterranean salsa. Olive oil. Lemon. Garlic. Greek oregano*
- Seafood linguine. *Linguine noodles. White wine caper sauce. Squid. Shrimp. Mussels. Olives. Feta.*

SIDES

- Lemon Pepper Potatoes (GF)
- Lemon Rice (GF)
- Fava Beans in Tomato Dill Sauce (GF, VG)
- Roasted Vegetables (GF, VG)
- Fresh Cut Fries (GF, VG)
- Kalamata Olives with Pita
- Seasonal Vegetables
- Skordalia
- Mushroom Orzo