



**EVENT PACKAGE
FALL / WINTER 2021
FLATIRON | HUDSON YARDS**



Thank you for considering us to host your private event. We are confident that we can provide you with the best experience when it comes to food, service, and atmosphere.

Whether you are looking to host a large private event or a small intimate dinner group, Kyma's private dining room is a perfect choice. With a beautiful setting that evokes the Greek islands, Kyma is the quintessential restaurant for authentic Greek cuisine with some wonderful modern influences.

Below, you will find all of our menu options that range from multi-course tasting menus, paired with hand-selected wines to banquet events and cocktail reception packages. Please note that all of the options listed can be customized according to your needs and are subject to change as per availability of the ingredients on the local market.

Once again, thank you for your interest in Kyma Restaurant and please do not hesitate to contact us with any questions or inquiries.

Sincerely,

Kyma Management
events@kymarestaurants.com
P. 212 268 5555

BRUNCH MENU | 50

APPETIZERS

(Served Family Style)

PLEASE SELECT THREE

ZUCCHINI KEFTEDES

zucchini fritters served
with lemon yogurt

PIKILIA

traditional spreads
tzatziki, hummus, and spicy feta

SPANAKOPITA

spinach pies, leeks and feta,
served with herbed yogurt

CALAMARI

golden and crispy served
with tomato sauce

OCTOPUS

\$5 supplement
grilled octopus with roasted
peppers, onions, and capers over fava

DOLMADES

grapevine leaves stuffed
with rice, dill and tzatziki

TOMATO SALAD

classic Greek with tomatoes,
cucumbers, peppers, onions and feta

GREEN SALAD

romaine hearts, fresh scallions,
dill and feta. house dressing

MAIN COURSE

(Individually Plated)

PLEASE SELECT FOUR

SHAKSHOUKA

baked eggs, jalapeno, roasted red peppers, chickpeas, tomato sauce, grilled bread

AVOCADO TOAST

sourdough bread, cherry tomatoes, chimichurri, poached eggs

SALMON

grilled salmon served over spanakorizo and crispy leeks

CHICKEN SOUVLAKI

chicken breast, tzatziki, pita, Greek fries

BEEF BURGER

briche bun, LTO, feta sauce and Greek fries

LAVRAKI

\$5 supplement
"branzino" lean white fish, mild, moist tender flakes, horta

CHICKEN & WAFFLES

\$5 supplement
buttermilk fried chicken and waffles, served with harissa honey

LAMB CHOP

\$10 supplement
two simply grilled lamb chops, fresh herbs, roasted lemon, served with Greek fries

**price excludes tax and gratuity*

*****Please note that for Private Brunch Events, we may have an addiotnal room fee*****

BRUNCH GROUP BEVERAGE PACKAGES

**subject to change based on seasonality and availability*

**only available during brunch service*

BRUNCH PACKAGES SERVED FOR 2 HOURS

BRUNCH BEVERAGES | \$45PP

MIMOSA

BELLINI

BLOODY MARY

RED & WHITE SANGRIA

ADDITIONAL HOUR +\$10PP

WINE BRUNCH | \$55PP

MIMOSA

BELLINI

BLOODY MARY

RED & WHITE SANGRIA

HOUSEE SELECTED WINES

(1 White + 1 Red + Prosecco)

ADDITIONAL HOUR +\$20PP

BOOZY BRUNCH | \$65PP

Brunch Cocktails

House Selected Wines

(1 red, 1 white)

Beer, and Select Spirits

ADDITIONAL HOUR +\$20PP





LUNCH MENU | 45

APPETIZERS

(Served Family Style)

PLEASE SELECT THREE

ZUCCHINI KEFTEDES

zucchini fritters served
with lemon yogurt

PIKILIA

traditional spreads
tzatziki, hummus, and spicy feta

SPANAKOPITA

spinach pies, leeks and feta,
served with herbed yogurt

GREEN SALAD

romaine hearts, fresh scallions,
dill and feta, house dressing

OCTOPUS

\$5 supplement
grilled octopus with roasted
peppers, onions, and capers over fava

CALAMARI
golden and crispy served
with tomato sauce

TOMATO SALAD

classic Greek with tomatoes,
cucumbers, peppers, onions and feta

DOLMADES

grapevine leaves stuffed
with rice, dill and tzatziki

MAIN COURSE

(Individually Plated)

PLEASE SELECT THREE

BEEF BURGER

Brioche bun, LTO, feta sauce, Greek fries

CHICKEN KEBAB

Chicken breast, tzatziki, pita, Greek fries

SALMON

Grilled salmon, spanakorizo, crispy leeks

SALMON BURGER

Brioche bun, crispy lettuce, avocado, tartar sauce, Greek fries

VEGGIE PASTA

Seasonal vegetables, tomato sauce, linguine

LAVRAKI

(+\$5 per person)

“Bronzini” Lean White Fish, mild, moist, tender flakes, horta

SIRLOIN

(+\$5 per person)

Simply grilled, fresh herbs, roasted lemon, Greek fries

LAMB CHOPS

(+\$10 per person)

2- Simply grilled, fresh herbs, roasted lemon, Greek Fries

**price excludes tax and gratuity*

to pair with your cocktails....

PASSED HORS D'OEUVRES

*45 MIN \$50 PER PERSON (CHOOSE 4)
1.5 HOUR \$65 PER PERSON (CHOOSE 5)*

CHOICE OF:

DOLMADES

SESAME FETA

SPANAKOPITA

GREEK SALAD BITES

CHICKEN SKEWERS

SHRIMP SKEWERS

PASTICHIO ROLLS

ZUCCHINI KEFTEDES

OUZO CURED SALMON WITH CROSTINI

GREEK LAMB SLIDERS*

GRILLED OCTOPUS*

LAMB CHOP LOLLIPOPS*

**ADDITIONAL \$5 PER PERSON*

**price excludes tax and gratuity*





DINNER MENU I | \$95

FIRST COURSE (SERVED FAMILY STYLE)

PLEASE SELECT TWO

TOMATO SALAD
classic Greek with tomatoes,
cucumbers, peppers, onions and feta

PIKILIA
traditional spreads
tzatziki, hummus, and spicy feta

GREEN SALAD
romaine hearts, fresh scallions,
dill and feta, house dressing

DOLMADES
grapevine leaves stuffed
with rice, dill and tzatziki

PLEASE SELECT TWO

ZUCCHINI KEFTEDES
zucchini fritters served
with lemon yogurt

OCTOPUS
\$5 supplement
grilled octopus with roasted
peppers, onions, and capers over fava

CALAMARI
golden and crispy served
with tomato sauce

SAGANAKI
traditional pan fried
graviera cheese

SPANAKOPITA
spinach pies, leeks and feta,
served with herbed yogurt

MAIN COURSE (Individually Plated)

PLEASE SELECT THREE

GRILLED CAULIFLOWER STEAK (VEGETARIAN)
pine nuts, gold raisin, spiced tomato sauce, mint

SALMON
grilled salmon served over spanakorizo and crispy leeks

LAVRAKI
“branzino” lean white fish, mild, moist tender flakes, horta

CHICKEN
roasted free range chicken, lemon potatoes

SIRLOIN
charcoal grilled sirloin steak, greek fries

LAMB CHOP
\$5 supplement
two simply grilled lamb chops, fresh herbs, roasted lemon, served with Greek fries

SHRIMP ORZOTTO
\$5 supplement
Roasted shrimp baked with orzo, ouzo bisque, feta

DESSERT
(THREE DESSERTS WILL BE INCLUDED AND WILL BE SERVED TO GUESTS FAMILY STYLE)

**price excludes tax and gratuity*

DINNER MENU II | \$110

FIRST COURSE

(SERVED FAMILY STYLE)

PLEASE SELECT TWO

TOMATO SALAD

classic Greek with tomatoes, cucumbers, peppers, onions and feta

TUNA TARTARE

\$5 supplement
yellow fin tuna, crispy potato, yogurt and avocado mous

PIKILIA

traditional spreads
tzatziki, hummus, and spicy feta

GREEN SALAD

romaine hearts, fresh scallions, dill and feta. house dressing

DOLMADES

grapevine leaves stuffed with rice, dill and tzatziki

PLEASE SELECT THREE

ZUCCHINI KEFTEDES

zucchini fritters served with lemon yogurt

OCTOPUS

grilled octopus with roasted peppers, onions, and capers over fava

CALAMARI

golden and crispy served with tomato sauce

SAGANAKI

traditional pan fried graviera cheese

SPANAKOPITA

spinach pies, leeks and feta, served with herbed yogurt

MAIN COURSE

(Individually Plated)

PLEASE SELECT FOUR

GRILLED CAULIFLOWER STEAK (VEGETARIAN)

pine nuts, gold raisin, spiced tomato sauce, mint

SALMON

grilled salmon served over spanakorizo and crispy leeks

TSIPOURA

royal dorado, mediterranean fish with rich flavor and firm flake

LAVRAKI

“branzino” lean white fish, mild, moist tender flakes, horta

CHICKEN

roasted free range chicken, lemon potatoes

SIRLOIN

charcoal grilled sirloin steak, greek fries

LAMB CHOP

two simply grilled lamb chops, fresh herbs, roasted lemon, served with Greek fries

SHRIMP ORZOTTO

\$5 supplement
Roasted shrimp baked with orzo, ouzo bisque, fetas

DESSERT

(THREE DESSERTS WILL BE INCLUDED AND WILL BE SERVED TO GUESTS FAMILY STYLE)





DINNER MENU III | \$145

FIRST COURSE

(SERVED FAMILY STYLE)

PLEASE SELECT THREE

TOMATO SALAD

classic Greek with tomatoes, cucumbers, peppers, onions and feta

GREEN SALAD

romaine hearts, fresh scallions, dill and feta. house dressing

TUNA TARTARE

yellow fin tuna, crispy potato, yogurt and avocado mous

PIKILIA

traditional spreads tzatziki, hummus, and spicy fetaI

DOLMADES

grapevine leaves stuffed with rice, dill and tzatziki

PLEASE SELECT THREE

ZUCCHINI KEFTEDES

zucchini fritters served with lemon yogurt

SAGANAKI

traditional pan fried graviera cheese

OCTOPUS

grilled octopus with roasted peppers, onions, and capers over fava

CALAMARI

golden and crispy served with tomato sauce

SPANAKOPITA

spinach pies, leeks and feta, served with herbed yogurt

MAIN COURSE

(Individually Plated)

PLEASE SELECT FIVE

GRILLED CAULIFLOWER STEAK (VEGETARIAN)

pine nuts, gold raisin, spiced tomato sauce, mint

SALMON

grilled salmon served over spanakorizo and crispy leeks

TSIPOURA

royal dorado, mediterranean fish with rich flavor an firm flake

LAVRAKI

“branzino” lean white fish, mild, moist tender flakes, horta

SHRIMP ORZOTTO

roasted shrimp baked with orzo, ouzo bisque. feta

CHICKEN

roasted free range chicken, lemon potatoes

SIRLOIN

charcoal grilled sirloin steak, greek fries

LAMB CHOP

two simply grilled lamb chops, fresh herbs, roasted lemon, served with Greek fries

DESSERT

(THREE DESSERTS WILL BE INCLUDED AND WILL BE SERVED TO GUESTS FAMILY STYLE)

**price excludes tax and gratuity*

BEVERAGE PACKAGES

Available for Lunch & Dinner Events

BEER & WINE OPEN BAR

\$50 PER PERSON FOR 2 HOURS | ADDITIONAL HOUR: \$25 PER PERSON

includes:

1 White + 1 Red + Sparkling

KYMA RED & WHITE SANGRIA

PREMIUM OPEN BAR

\$75 PER PERSON FOR 2 HOURS | ADDITIONAL HOUR: \$25 PER PERSON

includes:

BEER

HOUSE SELECTED WINES

(1 White + 1 Red + Sparkling)

KYMA RED & WHITE SANGRIA

SELECT SPIRITS

(excludes top shelf)

*shot service not included

*bottle service is available

SIGNATURE COCKTAILS

\$17 PER DRINK

**price excludes tax and gratuity*





MYKONOS ROOM

Private Dining Room in our *Flatiron* location

A/V capabilities

private bar

private bathrooms

100 guests seated

150 standing



**Please note that we do have an additional fee for TV usage*

**Please also be aware that we do open this room for dining on the weekends. Due to impact of service, please expect higher minimum spend requirements for Friday & Saturday nights*

HUDSON YARDS

- ◉ two Private Dining Rooms located in our *Hudson Yards* location
- ◉ A/V capabilities

- ◉ PDR I
25 guests seated | 40 standing
- ◉ PDR II
25 guests seated | 40 standing
- ◉ PDR I & II
50 guests seated | 65 standing



CONTACT US

e: events@kymarestaurants.com

Flatiron ph: (212) 268-555

Hudson Yards ph: (212) 967-9700

For more photos & examples of past events held at Kyma,
follow us on Instagram!

Flatiron 📷: [@KymaFlatiron](https://www.instagram.com/KymaFlatiron)

Hudson 📷: [@KymaHudson](https://www.instagram.com/KymaHudson)

*From the events team & management, we'd like to
thank you for choosing Kyma. We look forward
to celebrating your special event with you!*

ADMINISTRATIVE FEE

The administrative fee and all other fees charged to the event are not gratuities, are not purported to be gratuities, and will not be distributed to any of the service staff as gratuities, but are retained by Kyma and applied towards the overhead, operating, and administrative expenses associated with your event. Pursuant to New York State regulations, we are required to charge sales tax on any on any such fees and charges. Please note the percentage is non-negotiable.

GRATUITIES

Gratuities are not included in the cost of your event. However, at your convenience, we are happy to allow you to designate a gratuity to be added to your bill on the food, beverage, and location price.

