



KELLARI

EVENTS & CATERING GUIDE

2020

For Private Dining Inquiries

Please Contact

Event Manager
events@kellariny.com
212-221-0144

Kellari Taverna
19 West 44th Street, New York, NY 10036



Kellari Taverna Dining and Reception Areas

Main Dining Room Area: Seating Capacity 220

Private Dining Rooms:

Zante Room-Seating Capacity 40 Sit-down Dinner and 60 Stand-up Reception

Kellari Wine room-20 Seating Capacity

Bar Area: Capacity 50

Kellari Taverna Private Dining Guide

As the year goes by, there are so many reasons to gather with friends, family and colleagues... allow Kellari to take care of you and your guests while you celebrate! Every day we show our guests why we live by the motto "Enter as Strangers, Leave as Friends." It would be our pleasure to share our passion of hospitality to you and your guests. All the ingredients for success are here: beautiful surroundings, easy accessibility, and most importantly, superb cuisine.

- Our **Main Room** for a la carte dining can seat 160 guests.
- Our **Wine Room**, which is completely private with a separate entrance off the main dining room, can seat 50 people for a sit down party or up to 75 people for a standing event.
- The warm and inviting atmosphere of our **Bar and Lounge** can accommodate up to 30 people.
- If you're in need for a space to host a large group **Kellari Restaurant** could accommodate 220 guests in the entire restaurant for a sit down party or up to 440 for a standing event.

Catering

Our goal is to make sure that your event, or a Catered event at your office, is a great success. We bring our Greek hospitality to you and make sure your event runs smoothly and seamless. Kellari Taverna also offers a wide range of catering capabilities, which include:

- | | |
|--|---|
| <ul style="list-style-type: none">• Cocktail Parties, Lunch, Brunch• Dinner Parties• Catering buffet style parties• Last-Minute Corporate Catering• Delivery to your space• Office catering setup | <ul style="list-style-type: none">• Wedding• Event Planning & Venues• Audio Visual Rentals• Live band & DJ'S |
|--|---|

Cuisine

Kellari Taverna specializes in traditional Greek seafood. Our signature dishes highlight fresh whole imported grilled fish. Our menus start with a variety of savory traditional Mezedes (small plates or starters), raw bar options and marinated assorted Saganaki dishes prepared with Greek cheeses. You will also find dips like melitzana, smoked eggplant with black sesame, and Skordalia; followed by a unique selection of raw and marinated fish like the signature Greek Barbounia, a red mullet soaked in vinegar, rosemary and olive oil. For the main courses we encourage our guests to select grilled whole fish, lamb, steak and other specialty entrees. Traditional whole fish is sold by the pound and grilled with lemon and olive oil and herbs.

Wine

Greek for “cellar,” Kellari offers 350 Greek and international wines by the bottle and dozens by the glass – ample choice for pairing up with an extensive menu of contemporary Hellenic fare. We would be happy to recommend wine selections to accompany your custom menu.

The Taverna

Kellari boasts an inviting lounge bar, private rooms and a chef’s table, wine cellar and Kellari’s signature fish display, which is the focal point of the restaurant.

The red oak floors are buffed to a sheen. The lighting is honeyed. Near the coffered ceiling are Greek words for different grapes and dishes, illuminated from behind: definite scene-setters. The bar is thoughtfully separated from the main dining room by a half-wall, while the Wine Room, a private space for as many as 55 diners, features windows with gauzy curtains, giving it the feel of a restaurant within a restaurant. Only a glimpse of a famous lobbyist or Supreme Court justice keeps you in Washington.”

Event Details

Menu Selections

We have several menu options to choose from for both lunch and dinner events. However, we can customize a special menu for your needs. We try our best to accommodate dietary restrictions or special preparations as needed, please let us know in advance. Please view our menus at www.Kellaridc.com under Banquets or contact us to receive a copy via e-mail.

****Parties larger than 20 guests are limited to two entrée selections****

Outside Food and Beverage

Kellari Taverna does not allow any food and/or beverages of any kind to be brought into the Restaurant, with the exception of un-opened bottles of wine. Kellari charges a \$25.00 as a corkage fee for each bottle.

Decorations, Floral Arrangements, Specialty Linen, and Audio Visual

As we cater to your occasion, it would be our pleasure to help you plan the rest. We can provide our trusted vendors for decorations, floral arrangements and specialty linen for an additional cost. A 60 inch flat screen TV is available in our wine room for no additional charge.

Guarantees

All event details are to be finalized at least seven business days prior to the event date(s). Kellari Taverna requires the final guarantee of attendees be communicated to the catering office no later than 12 PM, three business days (72 hours) prior to the date of your scheduled event. If the guaranteed number is not provided, you will be billed for the original number of attendees given or the number of attendees served, whichever is greater.

Food and Beverage Minimums

A “minimum spend” in food and beverage purchases may be required depending on the day of your event. Please contact our sales team for inquiries.

Gratuity, service charge and sales tax

A 20% Service charge and current State Sales Tax will be added to all food and beverage charges. If your company or organization is tax-exempt, please supply a copy of your tax exempt certificate to the Sales Office.

Payment Arrangements

A Kellari Taverna Event Agreement must be signed and returned to confirm your event details. A non-refundable deposit is required in order to guarantee the reservation. No reservation is final until contract and deposit are received. Deposits are subject to the event and party size. Payment can be made through company checks, American Express, Visa, MasterCard and Diners Club.

Parking

We are located close to parking garages:

- Mid-Town Parking
44th and 6th Avenue
- Edison Parking

1776 K Street Northwest, Washington, DC - (202) 463-5191

Location

19 West 44th Street (between 5th & 6th avenue)

Lastly, we are conveniently two blocks from the Grand Central Station, Times Square, Bryant Park.

KELLARI TAVERNA

Private Dining Bar Selections

LIMITED OPEN BAR

\$16.00 PER PERSON / 1ST HOUR (\$8 each additional hour)

- Beer Selection of Beers
- House Wines Red and White Selections from our Greek Imports
- Non – alcoholic beverages
(bottled water not included)

STANDARD OPEN BAR

\$22.00 PER PERSON / 1ST HOUR (\$11 each additional hour)

- Standard Liquors
- Beer Greek Lager plus another import
- House wines Red and White Selections from our Greek Imports
- Sparkling wine
- Non – alcoholic beverages
 - Includes bottled Mineral and sparkling water

PREMIUM OPEN BAR

\$26.00 PER PERSON / 1ST HOUR (\$13 each additional hour)

- Premium Liquors
- Beer Greek Lager Plus another 2 imports
- House wines Red and White Selections from our Greek Imports
- Sparkling wine – Brut selections
- Non – alcoholic beverages
 - Includes bottled Mineral and sparkling water

Cordials, Single Malts, Scotches and Certain Specialty Drinks Priced Additionally

COFFEE & TEA SERVICE \$5 per person

KELLARI TAVERNA

Hors D'Oeuvres

Raw bar - 18 per person

Shrimp, East and West Coast Oysters, Clams, Hamachi Rolls, Jumbo Lump Crabmeat Fillo Cups

Premium - Raw bar - 22 per person

Lobster, East and West Coast Oysters, Shrimp, Langoustines

Crostini Pikilia - 10 per person

Spicy Feta Cheese Dip, Tzatziki (Yogurt and Cucumber Dip), Melitzanosalata (Eggplant Spread) and Taramosalata (Carp-Roe Mousse) on Crostini

Artisanal Greek Cheeses - 15 per person

with assorted Marinated Olives and Crostinis

PASSED HORS D'OEUVRES

Fried Calamari

Smoked Salmon Pizzette with Dill Yogurt

Tuna Tartare in Cucumber Cups or Endive Spears

Spinach and Cheese Phyllo Puffs

Chicken and Lamb Mini Brochettes

Horseradish Crusted Filet Mignon Crostini

Mini Crab Cakes

Salmon Tartare

Zucchini Fritters

Loukaniko, Orange scented Greek style Sausage

Bakalao Croquettes

Keftedes with Tzatziki

Grilled Jumbo Shrimp

4 CHOICES - 24.00 per Person/ per Hour

6 CHOICES - 30.00 per Person/ per Hour

8 CHOICES - 34.00 per Person/ per Hour

Note: If you do not see it here, please do not hesitate to ask.

KELLARI TAVERNA

Dinner Party Menu-Option A

49 per person

Best Value

(Add a two hour standard open bar - plus \$25 per person)

*

- First Course -

(Family style)

Spanakopita

Fillo Pies filled with Spinach, Leeks and Feta

Pikilia

Assortment of our house-made Spreads with Grilled Pita

Keftedes

Traditional Greek Beef Meatballs with Tzatziki

- Second Course -

(Family style)

Saganaki

Baked Graviera Cheese flamed with Metaxa Brandy

Prasini

Hearts of Romaine with Creamy Feta Dressing

- Main Course -

(Choice of one)

Lavraki

Grilled whole Mediterranean Bass with organic steamed Wild Greens

Kotopoulo

Oven-roasted free-range Chicken with Feta-infused Potato Puree

Pork Tenderloin

Roasted Fennel, Cipollini Onions, Sweet Peppers, and Fingerling Potatoes

- Dessert -

(Family style)

Assortment of house-made Desserts,

Fresh Fruit, and Yogurt

Note: Guest may substitute any appetizer or entrée.

Price is subject to party size (no tax or 20% service charge included)

KELLARI TAVERNA

Dinner Party Menu-Option B

59 per person

*

~ First Course ~

(Family style)

Pikilia

Assortment of our house-made Spreads with Grilled Pita

Calamari

Simply grilled with Olive Oil and Herbs

Chips

Crispy Eggplant and Zucchini Chips with Tzatziki

Plevrakia

Fire-roasted Lamb Riblets with Lemon Sauce

~ Second Course ~

(Family style)

Traditional Greek Salad

Tomatoes, Onions, Cucumbers, Kalamata Olives, Peppers and Feta

~ Main Course ~

(Choice of one)

Plaki

Chilean Sea Bass, Braised with Tomatoes, Onions, and Capers, Olives and Potatoes

Snapper

Filet of Red Snapper with organic steamed Greens

Kotopoulo

Oven-roasted free-range Chicken with Caramelized Onions and Feta-infused Potato Puree

Pidakia

Grilled Lamb Chops with Olive Oil and Oregano Roasted Potatoes

~ Dessert ~

(Family style)

Assortment of house-made Desserts, Fresh Fruit, and Yogurt

Note: Guest may substitute any appetizer or entrée
Price is subject to party size (no tax or 20% service charge included)

KELLARI TAVERNA

Dinner Party Menu-Option C

69 per person

*

~ First Course ~

(family style)

Pikilia

Assortment of house-made Spreads with Grilled Pita

Grilled Octopus

Sushi-grade, Grilled with Marinated Peppers, Capers and Red Onions

Jumbo Shrimp

Simply grilled Shrimp with Lemon and fresh Herbs

Saganaki

Baked Graviera Cheese flamed with Metaxa Brandy

~ Second Course ~

(choice of)

Greek Salad

Tomatoes, Onions, Cucumbers, Kalamata Olives, Peppers and Feta

Patzaria

Roasted Beets, Arugula, toasted Walnuts, and Goat Cheese

~ Main Course ~

(choice of one)

Fagri

Mediterranean White Snapper with Haricot Verts

Plaki

Braised Chilean Sea Bass with Tomatoes, Olives, Capers and Potatoes

Paidakia

Grilled Lamb Chops with Olive Oil and Oregano braised Potatoes

Angus Filet Mignon

Roasted Fingerling Potatoes and Oyster Mushrooms with Agiorgitiko Sauce

~ Dessert ~

(Family style)

Assortment of house-made Desserts, Fresh Fruit, and Yogurt

Complimentary American Coffee and Tea service

Note: Guest may substitute any appetizer or entrée

Price is subject to party size (no tax or 20% service charge included)

KELLARI TAVERNA

Dinner Party Menu-Option D

89 per person

*

~ First Course ~

(family style)

Grilled Octopus

Sushi Grade, grilled with marinated Peppers, Capers and Red Onions

Crab Cake

Traditional pan-seared Jumbo Lump Crab Meat with Olive Oil cured Gigantes Beans

Keftedes

Traditional Beef Greek Meatballs with Tzatziki

~ Second Course ~

(choice of)

Greek Salad

Tomatoes, Onions, Cucumbers, Peppers and Feta Cheese

Arugula Salad

Roasted Beets, Arugula, Toasted Walnuts, Goat Cheese and Agiorgitiko Vinaigrette

~ Main Course ~

(choice of one)

Fagri

White Snapper with organic steamed Greens

Dover Sole

Delicate White Fish with grilled Asparagus

Lamb Chops

Grilled Lamb Chops with Olive Oil and Oregano roasted Potatoes

Surf and Turf

Filet Mignon and Grilled King Shrimp with roasted Fingerling Potatoes,

Oyster Mushrooms and Agiorgitiko Sauce

~ Dessert ~

(family style)

Assortment of house-made Desserts, Fresh Fruit, and Yogurt

Complimentary American coffee and tea service

Note: Guest may substitute any appetizer or entrée
Price is subject to party size (no tax or 20% service charge included)

KELLARI TAVERNA

Lunch Option A

Two course menu 29.95 per person

First Course

(served family style)

Spanakopita

Fillo Pies filled with Spinach, Leeks, and Feta

Pikilia

Assortment of our house-made Spreads with Grilled Pita

Kellari Salad

Organic mixed greens, Agiorgitiko Vinaigrette

Calamari

Grilled with Lemon and Herbs

Main Course

(choice of)

Fish of the day

Chef's Daily Preparation

Kellari Burger

Mediterranean Spiced Lamb Burger with hand-cut Fries

Salmon

Grilled with Israeli Couscous, Roasted Seasonal Vegetables and Cucumber Yogurt Sauce

Natural Chicken

Grilled with Lemon and Oregano with braised Green Beans

Hilopites

House-made Penne with Rapini, Tomatoes and Feta

Includes Coffee

Note: Guest may substitute any appetizer or entrée
Price is subject to party size (no tax or 20% service charge included)

KELLARI TAVERNA

Lunch Option B

Three course menu 32.95 per person

First Course

(served family style)

Spanakopita

Fillo Pies filled with Spinach, Leeks and Feta

Pikilia

Assortment of our house-made Spreads with Grilled Pita

Kellari Salad

Organic Greens, Agiorgitiko Vinaigrette

Calamari

Grilled with Lemon and Herbs

Main Course

(choice of)

Fish of the day

Chef's Daily Preparation

Kellari Burger

Mediterranean Spiced Lamb Burger, hand-cut Fries

Salmon

Grilled with Israeli Couscous, Roasted Seasonal Vegetables and Cucumber Yogurt Sauce

Natural Chicken

Grilled with Lemon and Oregano with braised Green Beans

Hilopites

House-made Penne with Rapini, Tomatoes and Feta

Dessert

(served family style)

Assortment of house-made Desserts and Fresh Fruit

Non alcoholic beverage, coffee and tea service 5.00 per person

Note: Guest may substitute any appetizer or entrée
Price is subject to party size (no tax or 20% service charge included)

KELLARI TAVERNA

Lunch Option C

Premium lunch menu and Bar 49.95 per person

Bar includes two hours of wine, beer, coffee and soft drinks

First Course

(served family style)

Octopus

Sushi-grade, Grilled with Marinated Peppers, Capers and Red Onions

Spanakopita

Fillo Pies filled with Spinach, Leeks, Feta and Dill

Calamari

Grilled with Lemon and Herbs

Keftedes

Traditional Beef Meatballs with Greek Yogurt and Dill

Kellari Salad

Organic Greens, Agiorgitiko Vinaigrette

Main Course

(choice of)

Fish of the day

Chef's Daily Preparation

Natural Chicken

Grilled with Lemon and Oregano with Braised Green Beans

Kellari Burger

Mediterranean Spiced Lamb Burger with hand-cut Fries

Salmon

Grilled with Israeli Couscous, Roasted Seasonal Vegetables and Cucumber Yogurt Sauce

Paidakia

Grilled Lamb Chops with Lemon Roasted Potatoes

Dessert

(served family style)

Assortment of house-made Desserts and Fresh Fruit

Note: Guest may substitute any appetizer or entrée
Price is subject to party size (10% tax and 20% service charge not included)

KELLARI TAVERNA

Buffet Menu

49 per person

Please select 2 Salad choices, 2 Vegetables, 2 Pastas for your Buffet Display

Salad

Tomato Salad with Barrel Aged Feta Cheese
Romaine Salad with Creamy Feta Cheese Dressing
Platter of Smoked Salmon with Tzatziki Sauce
Artisanal Greek Cheeses
Kellari Salad

Vegetables

Oven-baked Lemon Potatoes
Seasonal Grilled Vegetables
Broccoli Rabe with Feta Cheese
Spanakorizo – braised Spinach with Rice and Tomatoes
Gigantes – Giant Lima Beans braised with Tomatoes

Pasta

Cheese Tortellini served with a Truffle Sauce
Hilopites – Penne with Broccoli Rabe, Cherry Tomatoes,
Roasted Garlic and Crumbled Feta
Mushroom Risotto – Slowly baked Orzo with Tomato and Herbs

KELLARI TAVERNA

Please select 2 Meat and 2 Seafood Entrees for your Buffet Display

Meat

Grilled Hangar Steak

Roasted Leg of Lamb

Moussaka – Ground Lamb with Eggplant, Zucchini and Potatoes

Breast of Chicken stuffed with Spinach, Feta and Herbs

Grilled Lamb Chops with Mountain Oregano and Lemon

Seafood

Chilean Sea Bass Plaki – Braised with Tomatoes, Onions, Capers, Olives and Potatoes

Oven-roasted Royal Darado with Ladolemono and Capers

Seafood Yiouvetsi – Oven-roasted Orzo with Shrimp, Scallops, Mussels, and Clams

Bakalao with Roasted Beets and Garlic Mousse

Herb Roasted Salmon Fillets

Lavraki Kapama – Grilled Mediterranean Ragout

Dessert Buffet

Mini Galatoboureko

Baklava

Dark Chocolate Mousse Torte

Assorted Fresh Fruit

Yogurt Cheesecake

Note: Guest may substitute any appetizer or entrée
Price is subject to party size (no tax or 20% service charge included)

KELLARI TAVERNA

Plated Brunch 29.95 per person

Appetizer

Kellari Salad

Organic Mixed Greens

Main Course

(choice of five items)

Avga Chesapeake

Toasted house-made Pita, Jumbo Lump Crabmeat, Poached Eggs, Béarnaise, and Fingerling Potatoes

Avga Solomos

Toasted house-made Pita, Smoked Salmon, Poached Eggs, Mint Hollandaise, and Fingerling Potatoes

Eggs Ulysses

Toasted house-made Pita, Spiced Lamb Patty, Poached Egg, Tzatziki, and Fingerling Potatoes

Eggs Melitzanosalata

Grilled Eggplant, Poached Eggs, Roasted Tomato Hollandaise, and Fingerling Potatoes

Thalassino Proino

Organic Eggs served up, over Shrimp and Fingerling Potato Hash

Baked Eggs with Grilled Rosemary Bread

Served with choice of: Spankorizo, stewed Tomatoes, Gigantes or braised Artichokes with Dill and Lemon

Americana

Grilled Lamb Steak and Eggs with hand-cut Fries and Mint Pesto

Horiatiki Omelet

Greek Style Frittata with Spinach, Tomato, Feta and hand-cut Fries

Greek Toast

Tsoureki Bread, Berries, and Honey Syrup

Athenian Breakfast

Grilled Rosemary Bread, Feta, Sheep's Milk Butter, and seasonal Fruit Compotes

Kellari Burger

Beef or Spiced Lamb served on a house-made Sesame Bun and hand-cut Oregano Fries

Dessert

Traditional Greek Cookies and Rice Pudding

KELLARI TAVERNA

Buffet Weekend Special Menu

29.95 per person (minimum 25 persons)

Includes : -Fresh squeezed Fruit Juices (Orange Juice, Grapefruit)

-Fresh baked Breads - (Chef's Selection)

Please Choose Eight Items:

A - Traditional Greek Spreads w/ house-made Pita
Fava Htipiti, Melitzanosalata, Tzatziki, Taramosalata

B - House Mini Muffins / Scones w/ Whipped Honey Sheep's Milk Butter and Fruit Compotes (Carrot, Blueberry, Lemon Poppy Seed, Currant)

C - Traditional Greek Pies
Spinach and Cheese Pies

D - Greek Yogurt
with Wildflower Honey Parfait

E - Seasonal fruit

F - Semolina Grits / Steel Cut Oatmeal (Brown Sugar, Dried Fruits, Mixed Nuts)

G - Frittata:(Loukaniko Sausage, Feta Cheese and Spinach, grilled Vegetable)

H - Smoked Seafood Platter
Salmon, Shrimp, Scallops, Sable, Trout, Pickled Herring, Sturgeon, Whitefish Salad, Marinated Anchovies, mixed Seafood or Octopus Salad

I - Scrambled Organic Eggs *J* - Applewood Smoked Bacon

K - Loukaniko Sausage, sliced Cured Meats, Olives, and Artisinal Cheeses

L - Orzo Salad *M* - Greek Salad *N* - Rice Pudding

Omelet Station for Additional 12.95 per person

Items to include: Shrimp, Onions, Peppers, Ham, Bacon, Cheese, Tomatoes

Lobster for an additional 12.95 per person

Eggs to order: For an additional 9.95 per person

KELLARI

TAVERNA

19 West 44th Street, New York, NY 10036

TELEPHONE: 212-221-0144 - www.kellariny.com

EMAIL: EVENTS@KELLARINY.COM

Event Agreement

| | | | |
|------------------|------------------------------|-------------------|--|
| Name of Event: | | | |
| Organization: | | Event Date: | |
| Contact: | | Event Time: | |
| Email: | | Event Type: | |
| Address: | | Number of Guests: | |
| Phone: | | Room(s): | |
| Mobile: | | Room Set-up: | |
| Fax: | | Minimum Spend: | |
| Contact on Site: | | Room Fee: | |
| Final Payment: | Due upon conclusion of event | Deposit: | |
| Event Details: | | | |

Pricing:

Food & Beverages

Breakdown of Event:

| | |
|-------------------|--|
| Food: | |
| Beverages: | |
| Misc: | |
| Sub Total: | |
| Tax: 8.75 % | |
| Gratuuity: 20.0 % | |
| Total | |

Date:

Arrival Time:

Payment Arrangements: A non-refundable deposit of \$_____ US Dollars Exactly) has been approved to guarantee the above reservation. Any further outstanding balances are due at the end of your event.

This arrangement is made by and between Kellari, herein called "Restaurant" and Sponsor/Organization, herein called "Client," who accepts responsibility for all charges arising from the following agreement:

Event Requirements

All event reservations are subject to the following conditions:

1. All event details are to be finalized at least seven business days prior to the event date(s).
2. A 20% Service charge and current State Sales Tax (10%) will be added to all food and beverage charges. If your company or organization is tax-exempt, *please attach* a copy of your tax exempt certificate to this Event Agreement.
3. The Restaurant requires the final guarantee of attendees be communicated to the catering office no later than 12 PM, three business days (72 hours) prior to the date of your scheduled event. If the guaranteed number is not provided, the Client will be billed for the original number of attendees given or the number of attendees served, whichever is greater.
4. The Client agrees that the "minimum spend" required shall be met in food and beverage purchases. If said minimum is not reached, the amount of the balance will be added to the final bill and reflected as a "Room Fee" unless previously waived with the express written permission of the Restaurant.
5. All displays, exhibits and decorations must conform to the District of Columbia building Code and Fire Ordinances and should be free standing without attachment to walls, ceilings, or floors.
6. All displays, exhibits, decorations, equipment and musicians must enter through the Restaurant receiving entrance. Delivery time must be coordinated with the Restaurant in advance. All outside vendors contracted by the Client must be approved by the catering office prior to the event date.
7. No food or beverages of any kind may be brought into the Restaurant by Client or attendees without prior approval.
8. The Restaurant is not to be held responsible if, through fire, flood or any other emergency conditions, it is unable to fulfill the agreement for the scheduled date. In the case of any of the above events occurring, the deposit will be held by the Restaurant and the event will be rescheduled for a date that is agreed upon by both the Client and the Restaurant. Final payment will then be due by the end of the event on the rescheduled date.
9. The performance of this Agreement is subject to any circumstances making it illegal or impossible to provide or use the Restaurant facilities, including the event of a national emergency, acts of God, war, and/to responses thereto, government regulations, disasters, strikes, civil disorder or curtailment of disruption of transportation facilities. This Agreement may be terminated only for any of the above reasons by written notice from either Restaurant or Client/Organization to the other.

"As the function coordinator, I, _____ acknowledge that I have read, understand and accept this Event Agreement and all stipulations. Further, I agree to comply with the same and will take all responsibilities that my guest will also comply."

Authorized Signature

Print Name

Date

KELLARI

EVENT CREDIT CARD AUTHORIZATION FORM

Please fill in the sections that apply to your request.

By completing this form, I authorize Kellari to use this credit card to charge the following:

| | | | |
|---|--|--|--|
| INITIAL SELECTION | | I authorize Kellari restaurant to charge my credit card for the following purpose: | |
| INITIAL SELECTION | | Event deposit in the amount of \$: | |
| INITIAL SELECTION | | I authorize the entire event balance to be charged to this card | |
| INITIAL SELECTION | | Gift certificate, for a total of \$: | |
| Event Name: | | | |
| Event Date: | | | |
| Printed Name (as it appears on the card) | | | |
| Credit Card Type: | | MC / Visa / Amex / Diners Club | |
| Card Number: | | Exp. Date | |
| Security Code - 3 #s 4#s on front - Amex | | | |
| Company (if apply) | | | |
| Billing Address | | | |
| City, State, Zip | | | |
| Telephone # | | | |
| Customer Signature: | | Date: | |

Please Email to:

events@kellariny.com

with a copy of the front and back of the credit card.

(Please sign and return the agreement at your earliest convenience along the required deposit to avoid becoming null and void)