



## large group bookings

If you are interested in booking a larger group at Galini, have a look through this package and feel free to contact Angela at 604.530.2881 for any further questions or concerns.

name of contact: \_\_\_\_\_  
phone number: \_\_\_\_\_  
e-mail: \_\_\_\_\_  
number of guests expected: \_\_\_\_\_  
date of requested booking: \_\_\_\_\_  
desired time of reservation: \_\_\_\_\_

please check the menu option your prefer

option 1  no changes needed

please change items

option 2

option 3

## Terms and Policies

### 1) making a group reservation

- Max table reservation is 55 people.
- For Friday and Saturday, bookings over 15 guests may reserve before 6:30 or after 7:30.
- All reservation must be confirmed 24 hours in advance with a final number of guests.
- On Friday and Saturdays we cannot reserve the right to tables over 25 unless prior arrangement with manager were made.
- 60% of the party must be at attendance before being sat at the table.
- Parties 30 guests and above requires a \$200 deposit. Deposit is non-refundable when canceling less than 24 hours from the reservation time.

### 2) group menu

- All parties over 20 are subject to order from a set menu
- Choose from group menu option 1, option 2 or option 3.
- If choosing group menu option 1, this serves as a template, featuring the most popular configuration. Items may be substituted to tailor the menu to your guests.
- For larger quantities of specific wines, reservation of wines is recommended to ensure quantity.

### 3) table decorations

- Flowers and balloons are permitted as decorations on the table only
- Confetti, streamers, signs, noisemakers, or other objects obstructing the décor of the restaurant are not permitted.

### 4) payment

- Party host is responsible for any unpaid bills.
- when issuing separate checks, 15% gratuity will applied to each check total.

### 5) general

- Parties 8 and up may bring a cake, which can be kept in the cooler or freezer until the end of the meal.
- Music in the restaurant cannot be turned off as it affects the ambience of the other diners in the restaurant.
- Exclusive/private booking of upstairs section is only possible for parties of 45 guests or greater. Therefore, groups less than 45 may not have use of the entire upstairs section.

I, \_\_\_\_\_ have read the terms and policies of Galini Greek Kouzina & Grill and understand not complying to these terms can result in decline of booking.

# group menu option 1

Provides the greatest variety. Keep in mind this is the most popular menu configuration and items can be substituted for a tailored menu to your guests.

## COURSE 1

### pesto escargots

escargots baked with homemade pesto and melted cheeses. 7.25

### crab stuffed mushrooms

shredded crab meat and mozzarella on poached button mushrooms, baked and topped with our béarnaise. 7.50

### shrimp stuffed mushrooms

canadian baby shrimp and mozzarella on poached button mushrooms, baked and topped with our homemade cheese sauce. 6.95

 **spanakopita**

crisp filo pastry wrapped in-house with fresh baby spinach, canadian feta and assorted fresh aromatic herbs. 7.95

 **balsamic humus**

crushed chick peas, garlic, lemon with drizzled balsamic reduction. 5.75

 **tzatziki**

our very own greek yogurt, fresh garlic and dill dip. 5.50

## COURSE 3

 **souvlaki**

succulent, perfectly seasoned and marinated. Skewered on bamboo. Your choice of the following:

chicken 16.50

 beef 16.95

lamb 16.95

 **roast lamb**

slow roasted new zealand lamb shoulder, crusted with a herb marinade. 18.50

 **spanakopita**

crisp filo pastry wrapped in-house with fresh baby spinach, canadian feta and assorted fresh aromatic herbs. 15.95

 **new york**

8 oz AAA Alberta striploin acclaimed for its full body flavour. 21.95

### chicken pacific

lightly breaded in-house, filled with baby shrimp, shredded crab and a blend of cheeses, topped with our béarnaise sauce. 16.95

## COURSE 2

each guest chooses from either salad option

 **starter greek salad**

fresh tomatoes, cucumbers, onions, green peppers, feta cheese, drizzled with our famous oil herb vinaigrette.

### starter caesar salad

signature caesar dressing, homemade seasoned croutons, crisp romaine, grated angel hair parmesan.

 vegie

vegetarian items

 no gluten option

items marked with this symbol are available gluten free with selected sides, ask your server.

# group menu option 2

**fixed price; \$25/person** (not including HST & gratuity)

this option is intended as a cost-effective three course evening.

Ideal option when payment is taken care by one individual.

## COURSE 1

each guest chooses from either salad option

 **starter greek salad**

fresh tomatoes, cucumbers, onions, green peppers, feta cheese, drizzled with our famous oil herb vinaigrette.

**starter caesar salad**

signature caesar dressing, homemade seasoned croutons, crisp romaine, grated angel hair parmesan.

## COURSE 2

each guest chooses from the main courses

 **souvlaki**

succulent, perfectly seasoned and marinated. Skewered on bamboo. Your choice of the following:

chicken

 beef

 **spanakopita**

crisp filo pastry wrapped in-house with fresh baby spinach, canadian feta and assorted fresh aromatic herbs.

**chicken pacific**

lightly breaded in-house, filled with baby shrimp, shredded crab and a blend of cheeses, topped with our béarnaise sauce.

## COURSE 3

each guest chooses from either desert option

**berry burst**

double layer of fluffy vanilla cake, light cream and whole raspberry and blueberry compote.

coffee included; served after dinner

vegie

vegetarian items

no  
gluten  
option

items marked with this symbol are available gluten free with selected sides, ask your server.

# group menu option 3

**fixed price; \$30/person** (not including HST & gratuity)

this option is intended as a cost-effective four course evening.

Ideal option when payment is taken care by one individual.

## COURSE 1

the following are served as an assortment for share

### grilled galini ribs

crisp and tender rib segments, flame grilled with greek spices.

### calamari

marinated until tender, lightly floured and fried.

 **tzatziki**

our very own greek yogurt, fresh garlic and dill dip.

## COURSE 2

each guest chooses from either salad option

 **starter greek salad**

fresh tomatoes, cucumbers, onions, green peppers, feta cheese, drizzled with our famous oil herb vinaigrette.

### starter caesar salad

signature caesar dressing, homemade seasoned croutons, crisp romaine, grated angel hair parmesan.


## COURSE 3

each guest chooses from the main courses

 **souvlaki**

succulent, perfectly seasoned and marinated. Skewered on bamboo. Your choice of the following:

chicken

 beef

 **spanakopita**

crisp filo pastry wrapped in-house with fresh baby spinach, canadian feta and assorted fresh aromatic herbs.

### chicken pacific

lightly breaded in-house, filled with baby shrimp, shredded crab and a blend of cheeses, topped with our béarnaise sauce.

## COURSE 4

### berry burst

double layer of fluffy vanilla cake, light cream and whole raspberry and blueberry compote.

coffee included; served after dinner

 vegie

vegetarian items

 no  
gluten  
option

items marked with this symbol are available gluten free with selected sides, ask your server.