



Thanks for your interest in hosting your next private event at Renata's Kitchen. We're located nestled between the hospital system and Penn, just at the trolley portal making it a central location and easy to access for your guests in Philadelphia. Renata's is an all-day American and Mediterranean brassiere. Chef Yasser Aiq and his team has prepared several menus for any occasion.

At Renata's we can host events for from 30-150 guests in our bi-level restaurant and expansive garden patio. We offer a variety of semi-private and private event options which you will find enclosed. We are experts at delivering professional events catered to your needs. A private event specialist will be assigned to each event and will give you individual attention, details, and execution.

To book your next event at Renata's Kitchen, call us directly 215-982-0866 or by email at kate@renatas.net

Thanks so much and we look forward to hosting your event,

Kate & Yasser Aiq

Some Frequently Asked Questions:

Q: How far in advance must I book an event?

A: Our event calendar can book up very quickly, at minimum, we require 14 days' notice to build an event. (If your event is in a hurry, please contact us, and we can try to fit you in!)

Q: How many guests can your event spaces seat?

A: Our restaurant can seat approximately 150 guests (200 standing room)
The upstairs room can seat up to 80 with 95 standing
The downstairs room can seat up to 40 with 70 standing
The private patio can seat up to 50 with 70 standing

Q: What is your private event guest minimum?

A: Between 17 and 30 guests, depending on the package

Q: Is there a minimum fee for private events?

A: Only some. Most of our events have no minimum expenditure. Weekend brunches and select dinner dates do require a minimum spending of \$2000 before tax and gratuity.

Q: Are there any additional fees that get added to your pricing?

A: A 20% gratuity and applicable sales tax (8%) are additional.

Q: Do you require pre-payment for booking?

A: Yes, payment in full is required to book an event.

Q: Do you have AV equipment for use?

A: We can provide a microphone for your use during private events in either the upstairs or downstairs area. We do not provide DJ equipment, screens, or lighting equipment. To play music for dancing or a private playlist, you must coordinate your own equipment or hire a DJ.

Q: What do I do if my guest count increases or decreases?

A: If your guest count increases please let us know at least 72 hours in advance so we can bill you for the increased guests and plan for them. If the guest count exceeds your stated guest count, the host will be charged 1.75x the package price.

If your guest count decreases, we must have 10 days' advance notice for any refund to be applicable. Notice less than 10 days in advance is not eligible for refunds. (A guest count decrease of more than 10% will not be refundable)

Q: What if I want to cancel my event?

A: Booked events are refundable with 30 days' notice. Events cancelled within 30 days are not refundable.

Beverage Packages

All events are priced for 2 hours | + 1 hour \$10 pp | 30 guest minimum | beverage package separate

Non-Alcoholic Packages

Base Non Alcoholic | \$6

Fountain Soda, Iced Teas, Drip Coffee

Specialty Non-Alcoholic | \$8

Base package plus all signature mocktails and espresso bar

Alcoholic Packages

BEER & WINE BAR

Standard | \$22

Base non-alcoholic package +
Bud lite, Pabst, corona, stella draft
House white and House red

Upgraded | \$25

Standard Beer and Wine Package +
all draft beers, seasonal spiked seltzer, 2 craft offerings

Premium | \$28

Standard Beer and Wine Package including all beers on menu

Wine Only Bar | \$25

Base nonalcoholic package +
All still wines by the glass

Open Bar Packages

Standard | \$35

Base non-alcoholic package +
House liquors, wines, and standard beer package

Premium | \$45

Standard Open Bar Package +
call beverages (ex: Tito's, Tanqueray, Maker's Mark, Jose Cuervo)

Platinum | \$50

Premium Open Bar Package +
Upgraded call liquors (ex: Woodford Reserve, Revivalist Gin, Ketel, Casamigos)

Consumption Packages

Host Consumption Bar

\$200 minimum spend, host to deliver card to bartender or server before beverage service begins with stated limit. Subject to \$150 setup fee

Drink Tickets | \$10

Signature cocktails, beer, or wine by the glass (Minimum 30 tickets, beverage tickets must be ordered in advance)

Brunch Packages

All events are priced for 2 hours | + 1 hour \$10 pp | 30 guest minimum | beverage package separate

French Croissant Tray

Traditional Breakfast Buffet | \$35

Farm fresh scrambled eggs
Toast with butter & Jelly
Roasted Potatoes
Fresh Fruit Display
Choice of two breakfast meats
Pork bacon or sausage
Turkey bacon or sausage

Sweets Tray
Served with Chef's select compote.
Choose two:
Buttermilk pancakes
Belgian waffles
French toast

Hearty Brunch Buffet | \$45

Farm Fresh Scrambled Eggs
Chicken & Waffles
Assorted Toast with butter & Jelly
Roasted potatoes
Choice of 1 breakfast meats
Falafel Wraps
Cubano Sandwiches
Macaroni and cheese
Baklava and assorted pastries

Included Beverage service:
Drip Coffee and hot tea

Add on Displays | \$3 per guest.

Charcuterie Spread
Tabouleh Salad
Macaroni and Cheese
Yogurt Parfait

Build your own Breakfast Tacos | \$36

Farm Fresh Scrambled Eggs
Refried Beans
Roasted Potatoes
Shredded Cheese
Pico De Gallo
Guacamole
Sour Cream
Renata's Smokey Hot Sauce
Tortillas
Churros and Chocolate

Plated Breakfast | \$36

For the Table

Hummus & Grilled Pita
Assorted Pastry Display
Grape Leaves, Pickles & Olives
Arabian Salad

Entrée Selection (guest may choose one)
Shakshuka
Lemon Ricotta Pancakes
Chicken & Waffles
Falafel Platter
House French Toast
Eggs Benedict

Lunch & Dinner Packages

All events are priced for 2 hours | + 1 hour \$10 pp | 30 guest minimum | beverage package separate

Appetizer Package | \$25

Appetizer | Select 5

Hummus & Grilled Pita
Crudit  & Tzatziki
Falafel & Tahini
Spanikopita
Baba Ganouj & Grilled Pita
Crispy Grape Leaves
Fried Cauliflower
International Cheese Display
Crunchy Chickpeas
Caprese Display
House Made Pickles & Olives
Moroccan Carrots
Grilled Chicken Skewers
Tabouleh Salad
French Fries
Batata
Cookies & Brownies
Baklava
Charcuterie Display
Fresh Fruit Skewers

Premium Tray add on

Harissa Maple Wings

30 pcs | \$60

60 pcs | \$100

100 pcs | \$140

150 pcs | \$180

Grilled Kofta 40 pcs | \$100

Fried Halloumi | \$150

Labaneh, Baba & Harissa | \$85

Butlering

3 Passed Apps | \$5 guest

267-275-8254 x 3

kate@renatas.net

Sandwich Buffet | \$30

Entr e | Select 3

Caprese Sandwich
Cubano Sandwich
Curried Chicken Salad
Sandwich
Falafel Wrap
Spinach & Feta Wrap
Eggplant Halloumi Sandwich

Sides | Select 2

Cesar salad
Tabbouleh Salad
Arabian Salad
Mama's Potatoes
French Fries
Mac and Cheese
Hummus & Grilled Pita

Dessert | Select 1

Fresh fruit Skewers
Cookies & Brownies
Baklava

Small Group App Package

15-20 guests \$380
Select 4 appetizers
Non private
Served family style

Dinner buffet | \$45

Appetizer | Select 3

Hummus & Grilled Pita
Falafel & Tahini display
Fried Cauliflower
Spanikopita
Crispy Chickpeas
Charcuterie Display

Salad | Select 1

Greek
Arabian
Fattush
Tabouleh

Entr e | Select 2

Chicken Mohammar
Mejuddra
Seafood Paella
Grilled Kofta

Dessert | choose 1

Fresh Fruit skewers
Tiramisu
Cheesecake
Baklava



**Middle Eastern Dinner
Buffet | \$35**

Shawarma & Falafel Dinner

Bases |

Scented
Rice
Grilled Pita
Arabian Salad

Proteins

Chicken Shawarma
Falafel

Dressings

Hummus, Tahini, Tzatziki,
Harissa Aioli
Pickles, olives
Sumac onion Relish
Lemon Dressed greens
Tomatoes

Sweets

Baklava & Basbousa

Plated Dinner Prix Fixe | \$40
17 guest minimum

For the Table

Hummus
Crunchy Chickpeas
Grape Leaves Pickles & Olives
Arabian salad (Or Greek)

Entrée Selection | guest

choice of one
Turkish Hummus
Chicken Mohammar
Mehjuddra
Grilled Kofta
Burger & Fries

Dessert | guests choose one

Cheesecake
Tiramisu
Rice Pudding
Plant Based Baklava

Beverage Package sold
separate