

# PRIVATE EVENTS



Breathing hospitality through our mantra, PAREA  
'A group of friends, who gather to share life  
experiences, philosophies, values and ideas'.

290 S Park Ave, Winter Park, FL 32789  
(407) - 794 - 9896







AVA MediterrAegean is a modern Greek Agora. It is a multi-sensory transportive venue bringing dining experience and pleasure together in a refined and spirited atmosphere.

Meaning life, water, island, bird in Greek, AVA is a celebration of splendor, freedom, escapism and joy, where genuine hospitality, delectable food and vibrant atmosphere combine to entertain the senses and transport guests to celebrate the night away.





## OUR DNA

The refined and lively experience pays homage to the elements:

- WE EMBRACE THE FIRE WITHIN
- WE HONOR THE WATER
- WE CULTIVATE THE EARTH
- WE CHERISH THE AIR

Our DNA lies on five pillars:

- AWARD-WINNING FOOD
- TASTY MIXOLOGY
- HIGH-END DESIGN
- LIVELY AMBIANCE
- CULTURED PEOPLE

Join our community of like-minded people who want to relax, have fun and soak up the lively energy.



The image shows a modern restaurant interior. In the foreground, there are several round wooden tables with matching chairs, some of which are set with white plates and glasses. To the right, a long grey upholstered booth runs along the wall, with several small white ceramic pots placed on top. The wall behind the booth is covered in a decorative pattern of vertical wooden slats. In the background, a bar area is visible with a large display of bottles. The ceiling features exposed wooden beams and modern lighting fixtures, including pendant lamps with perforated shades and recessed spotlights. The overall atmosphere is warm and contemporary.

## RESTAURANT

A lively venue offering a modern culinary journey around the Mediterranean, focusing on highlighting the best of the Aegean region.

Our cuisine lies on traditional and modern flavors from the Mediterranean and the Cycladic Islands, infusing the flavorful and colorful ingredients, the techniques, the philosophy and the culture of healthy and balanced eating of these regions.





## Α CULINARY JOURNEY

Our menu relies on the freshest ingredients, the purest cooking techniques and reveals the aromas of the earth: exotic spices, herbs, lemons, olive oil, rose water, orange peel, dried fruits & nuts, fruits & vegetables.

Each dish showcases the true essence of Mediterranean and Aegean cuisines combined.

AVA MediterrAegean menu involves table side dishes and theatrical presentations, such as our Grilled Haloumi Cheese which is flambéed table side and our salt crusted Aegean-flavor infused whole branzino.

Our cuisine philosophy embraces the importance of slowing down and enjoying the moment. Our dishes are served in the middle of the table, to be shared.







EXCLUSIVE | TRANSPORTING

AVA  
MEDITERRAEGEAN



INVITING | WARM







PRIVATE | SEDUCTIVE



## CUSTOM EVENTS

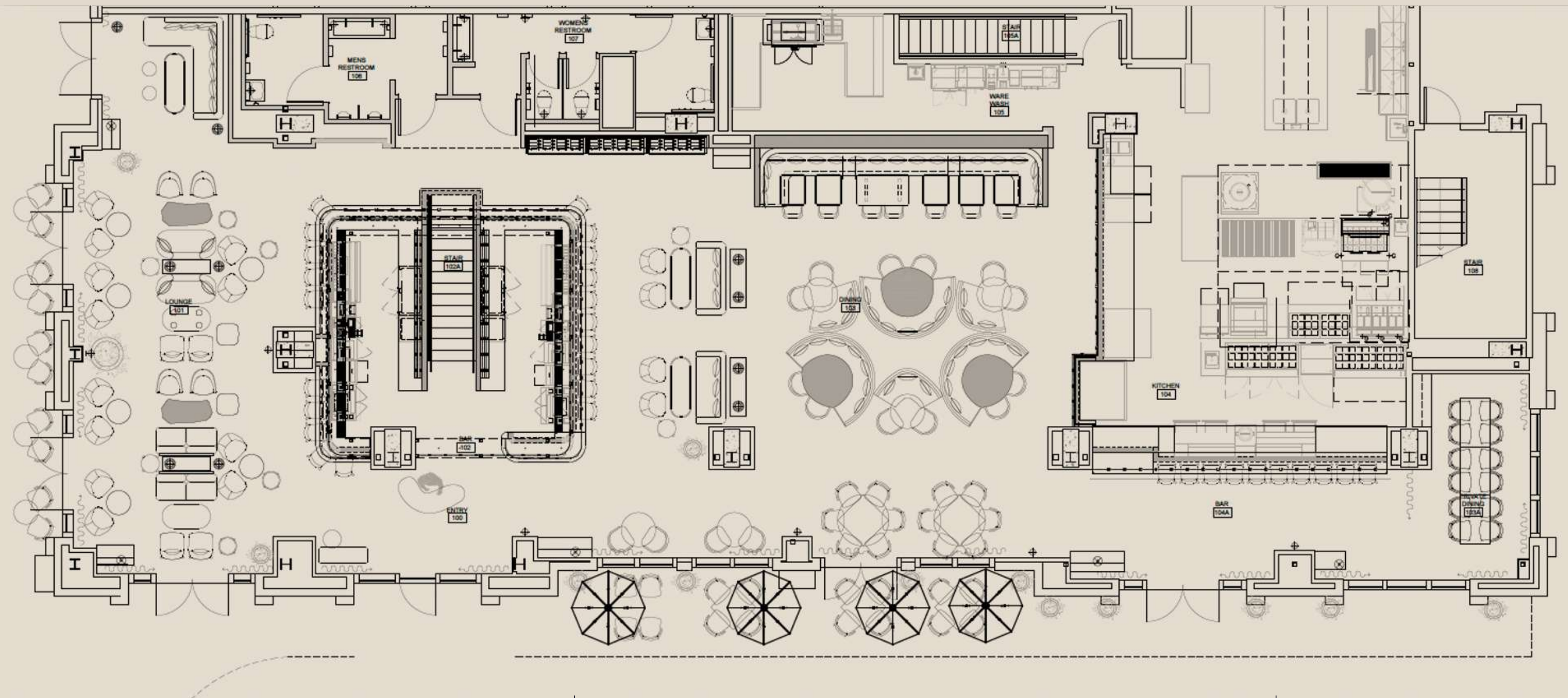
AVA MediterrAegean and AVA MM are available for full and partial buy-outs for dinner and brunch events, with the following capacity (indoor and outdoor):

**AVA MediterrAegean**  
Seats up to 170  
Cocktail Reception up to 280

**AVA MM**  
Seats up to 50

From hosting 12-guest party to creating a magical events such as, weddings or corporate functions, we are here to help and try to accommodate the best we can.





LOUNGE & TERRACE

MAIN DINING ROOM & RAW BAR

PRIVATE ROOM

# VENUE FLOORPLAN



## MAIN DINING ROOM & RAW BAR

Featuring our Chef's open kitchen, carefully selected art and craft decor, and floor-to-ceiling windows, our Main Dining Room provides a lively atmosphere with direct access to the raw bar, a cozy interior lounge, and an outstanding view on our Terrace.

**SQ/FT:**

Main dining area 1,255

Raw Bar 809

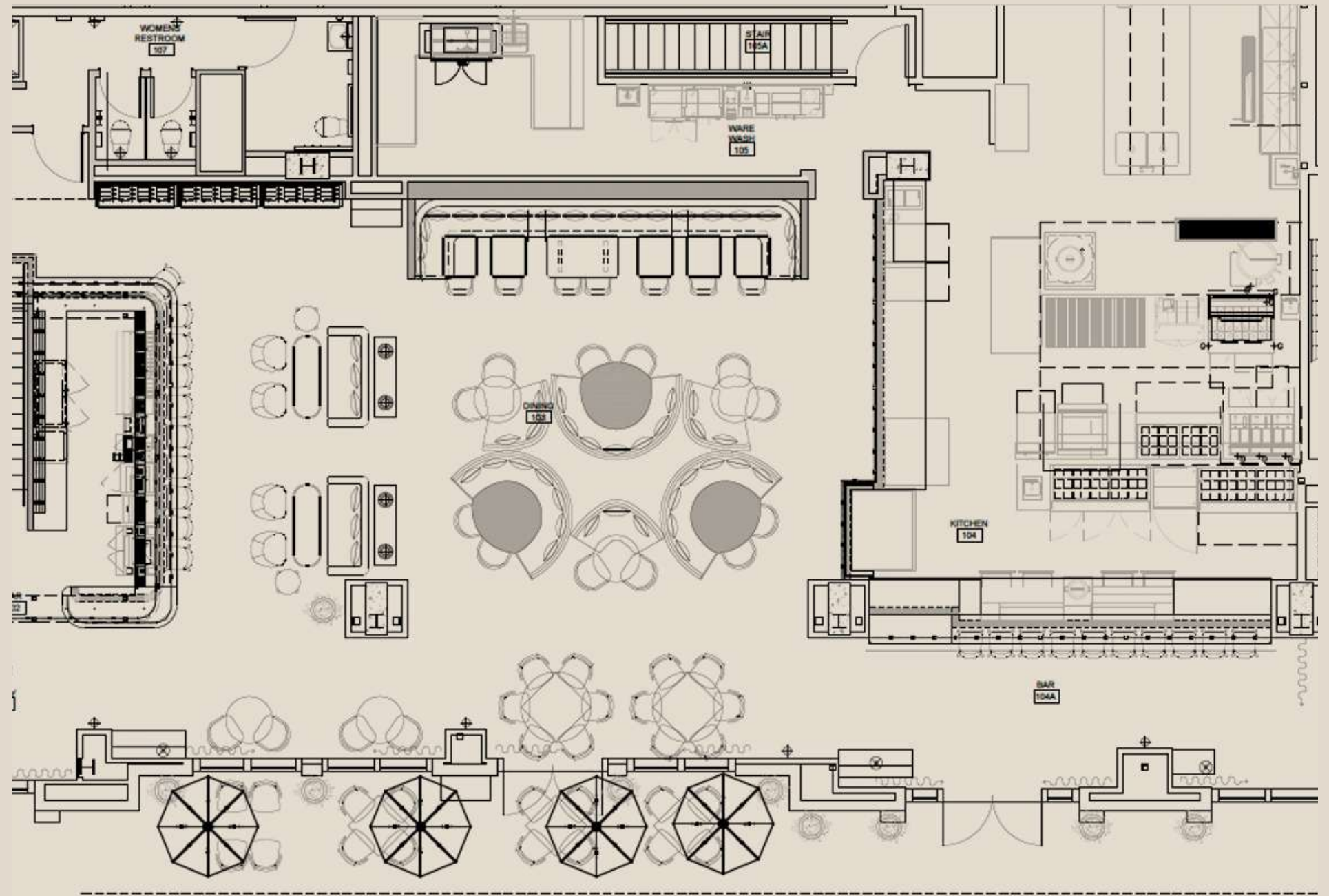
Bar Area 300

**Recommended Capacity:**

Seats up to 62

Raw Bar 10

Bar Seats 10



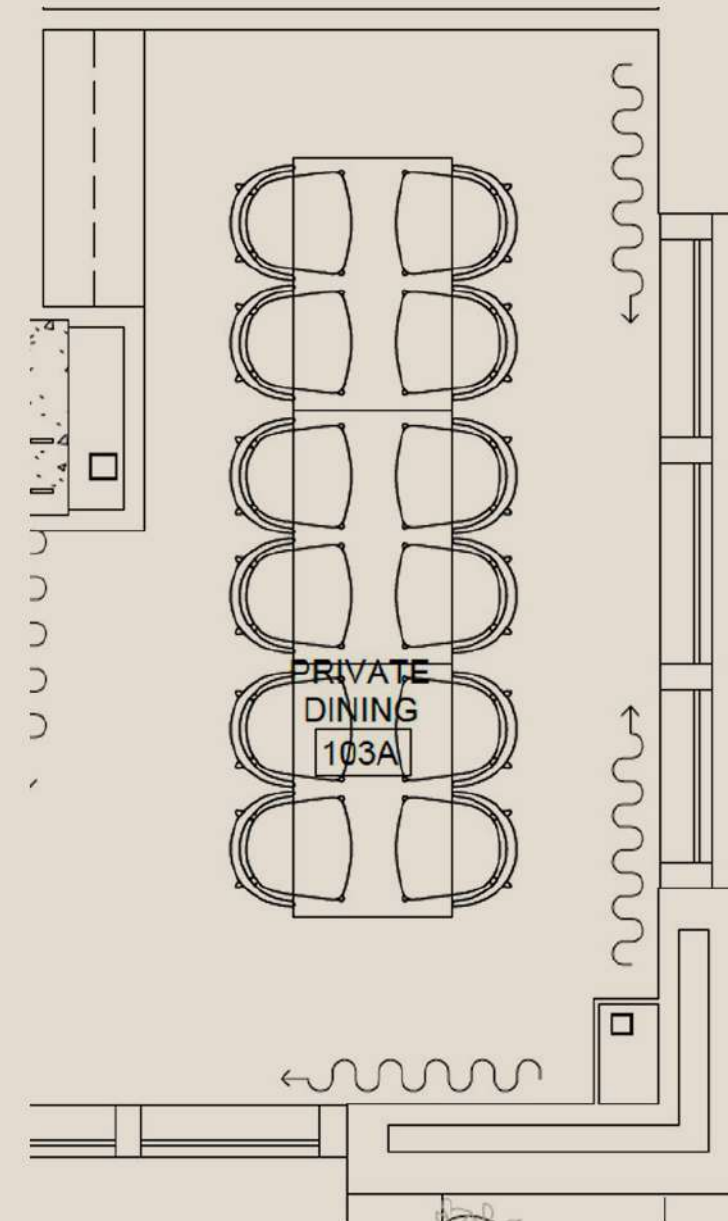


## PRIVATE ROOM

The private dining room offers partial privacy, ideal for limited business dinner, intimate shower or birthday celebrations.

SQ/FT:  
165

Recommended Capacity:  
Seats up to 12

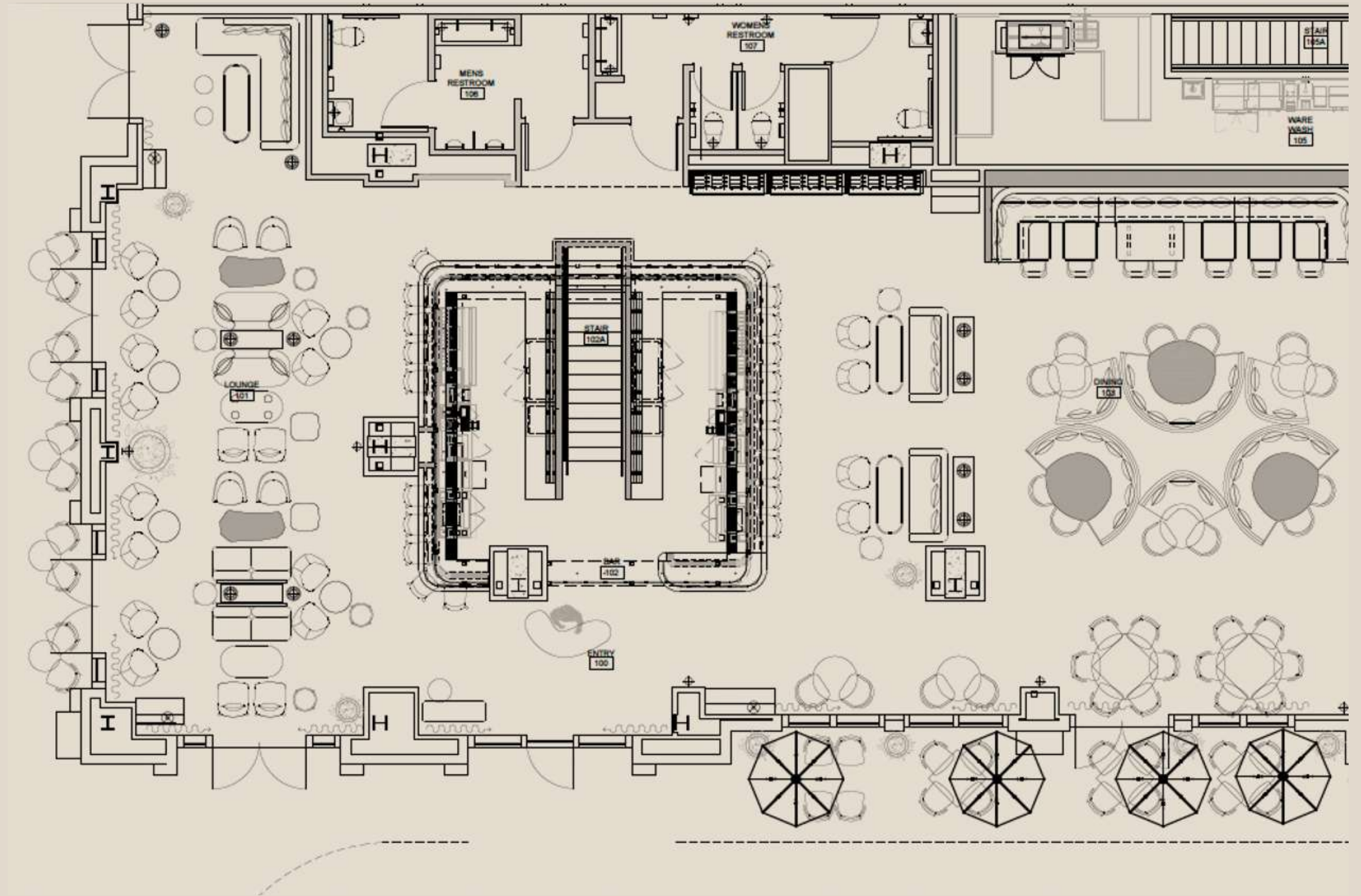




# TERRACE

SQ/FT:  
282

Recommended Capacity:  
Seats up to 26

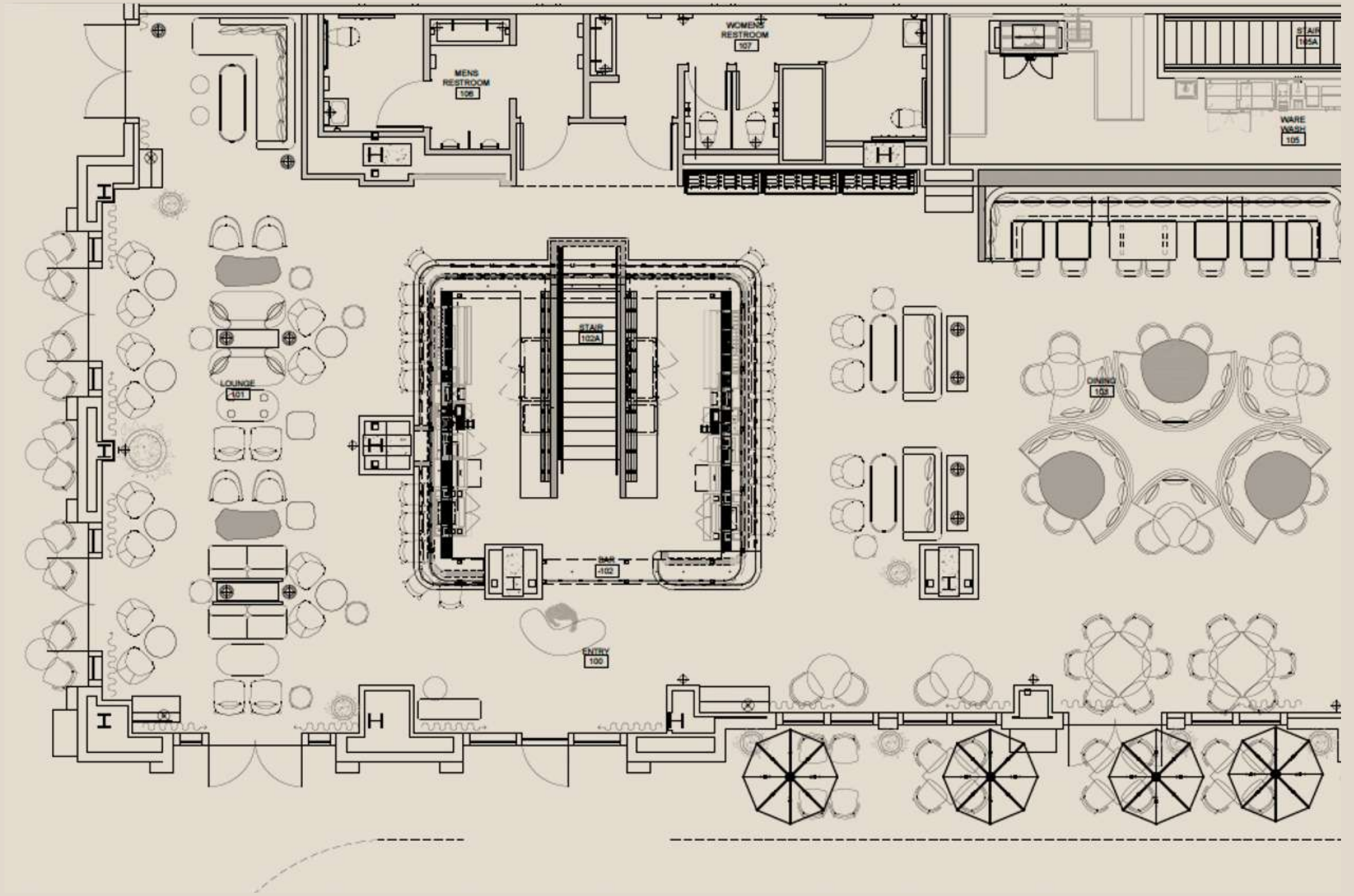




# LOUNGE

SQ/FT:  
782  
including the 300 sq/ft of bar area

Recommended Capacity:  
Seated up to 50  
Bar Seats 10







## MM

Secretly located at the bottom of a staircase featuring hand-polished walls and ethnic sconces inside of AVA MediterrAegean masterpiece bar, MM is a members-only venue that invites its guests to embark on the most unexpected and transportive Japanese culinary and mixology journey, curated by Michelin Chef Michael Collantes.

Leaving behind the Mediterranean inspiration of AVA, the rich velvet curtain opens to another mesmerizing world: an intimate and luxurious speakeasy-inspired 41-seat space. Reimagining the contagious French "joie de vivre" of the Belle Époque and breathing in glamorous Art Deco touches while infusing elegant minimalistic and modern Japanese design lines, all seamlessly blending to soothe the soul and recharge the spirit.





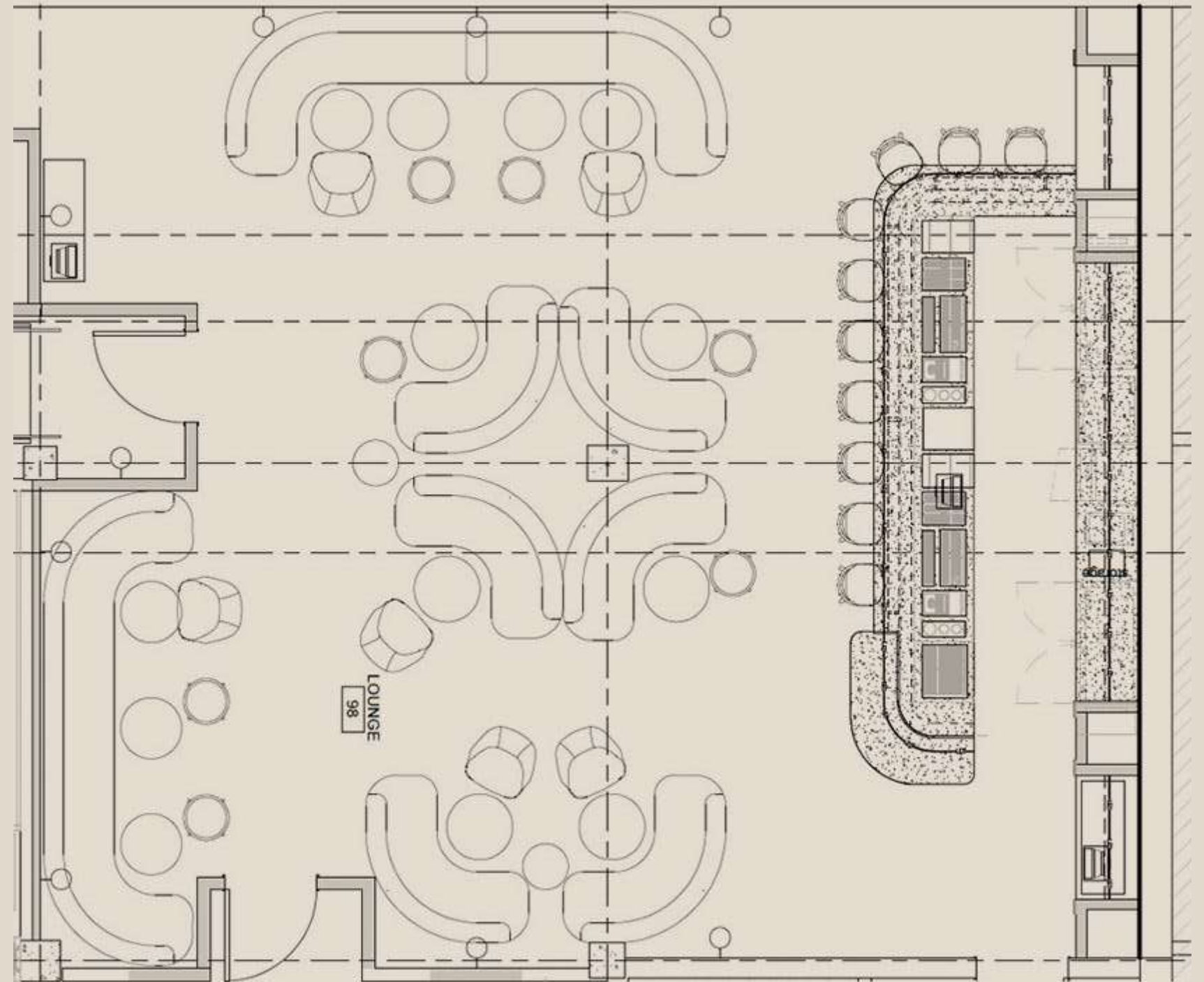


## MM

Accessible through a private entrance, MM is a secluded area, perfect for events that require total privacy.

SQ/FT:  
883  
12 Tables  
21 Chairs  
10 Bar Stools

Recommended Capacity:  
50-60 Guests







# SPECS

SQUARE FOOTAGE & SEATING CAPACITY (TOTAL): SQFT / SEATS / DETAILS

## MAIN DINING

1,255 SQFT / 62 / 18 TABLES, 39 CHAIRS, 1 BANQUETTE, 2 STOOLS, 2 CASEGOODS

## RAW BAR

809 SQFT / 10 / 10 BAR STOOLS

## PDR

165 SQFT / 12 / 1 TABLE, 12 CHAIRS

## TERRACE

282 SQFT / 26 / 9 TABLES, 26 CHAIRS

## LOUNGE 1

115 SQFT / 10 / 1 TABLE, 1 SOFA, 2 STOOLS

## LOUNGE 1

115 SQFT / 10 / 1 TABLE, 1 SOFA, 2 STOOLS

## LOUNGE 2

372 SQFT / 40 / 10 TABLES, 20 CHAIRS, SOFAS, 6 STOOLS, 2 POUFS, 2 CASEGOODS

## BAR

605 SQFT / 20 / 20 BAR STOOLS



## DINING AREA

883 SQFT / 12 TABLES, 21 CHAIRS, 10 BAR STOOLS

## CAPABILITIES

PRIVATE ENTRANCE ONLY FOR MM

SERVICE DINNER

WI-FI COMPLIMENTARY

A/V CAPABILITIES FULL AUDIOVISUAL REQUIREMENTS ARE AVAILABLE ON A RENTAL BASIS  
(Please refer to preferred vendors guide)

PARKING & VALET 15







## DINNER MENUS

Our style of service is Family Style, which means all the dishes are placed in the center of the table for sharing. These menus are sample packages. All menu items and prices are subject to change, based upon availability and season.

If given prior notice, we can accommodate dietary restrictions and allergies. Any supplemental dishes will be charged accordingly. The food and beverage minimum requirement for any Private Event booking always excludes sales taxes, admin fees & gratuity and depends on the season, conventions, and other special events happening in Orlando. You must confirm the guest count and menu 72 hours before the booking.

The deposit is generally 50% of the total estimated food and beverage spending and sales tax paid at booking. If there is any remaining balance or additional charges, they must be paid on the day of the event.





# DINNER MENUS



85 p/p

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**1st Course**

**Szechuan Cucumber Salad**

Honey chili garlic sauce, sesame seed

**Potato Millefeullie**

Truffle aioli, kefalograviera cheese, chive

**Truffle Hamachi**

Yellowtail, Fried potatoes, ponzu aioli, yuzu, nikiri soy

**2nd Course**

**Chef Selection Sushi**

**3rd Course**

**Miso Marinated Black Cod**

Saikyo miso, cucumber sunomono

**Spices Brussel Sprouts**

Toasted garlic, almond, honey

**4th Course**

**Dessert Platter**

105 p/p

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**1st Course**

**Grilled Shishito Peppers**

Mentaiko mayo, bonito flakes, pickled ginger, sesame oil

**Rock Shrimp**

Mentaiko mayo, gochugaru spice, yuzu zest

**Truffle Hamachi**

Yellowtail, Fried potatoes, ponzu aioli, yuzu, nikiri soy

**2nd Course**

**Szechuan Cucumber Salad**

Honey chili garlic sauce, sesame seed

**3rd Course**

**Miso Marinated Black Cod**

Saikyo miso, cucumber sunomono

**Beef Tenderloin**

Creamy ponzu, micro green salad

**Spices Brussel Sprouts**

Toasted garlic, almond, honey

**4th Course**

**Dessert Platter**

150 p/p

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**1st Course**

**Rock Shrimp**

Mentaiko mayo, gochugaru spice, yuzu zest

**Truffle Hamachi**

Yellowtail, Fried potatoes, ponzu aioli, yuzu, nikiri soy

**Wagyu Tartar**

Sesame, garlic, pear, toasted challah

**2nd Course**

**Szechuan Cucumber Salad**

Honey chili garlic sauce, sesame seed

**3rd Course**

**Miso Marinated Black Cod**

Saikyo miso, cucumber sunomono

**Beef Tenderloin**

Creamy ponzu, micro green salad

**Spices Brussel Sprouts**

Toasted garlic, almond, honey

**4th Course**

**Dessert Platter**







# DINNER MENUS

## AMBROSIA

85 p/p

### 1st Course

#### Baba Ganoush

Tahini, lemon juice, pomegranate, warm pita

#### Mixed Olives

Selection of castelvetrano, amfissa, kalamata, vassilikes, xourmades

#### Dolmas

Grape vine leaf, arborio rice, pine nut, lemon juice, fresh herbs, Greek yogurt

### 2nd Course

#### Horiatiki Greek Salad

Pdo aged-feta, campari tomato, persian cucumber, greek mountain oregano, kalamata olive

#### Tuna Tartare

White soya, lemon juice, avocado, basil

### 3rd Course

#### Keftedes Homemade Beef Meatball

Fresh herbs, lemon, tzatziki

#### Spanakopita

Filo dough, feta cheese, spinach, leek, scallions, dill

### 4th Course

#### Chicken Tagine

Zucchini, squash, dried fruits, AVA spice, olives, couscous

#### Crispy Marble Potatoes

Oregano, lemon

#### Sautéed Broccolini

Pistou, garlic crisp

### Dessert

Selection of AVA Signature Desserts

## APHRODITE

105 p/p

### 1st Course

#### The Greek Spreads

Hummus, baba ganoush, tzatziki, garden vegetables, warm pita

#### Crispy Zucchini

Lightly fried eggplant, tzatziki

#### Mixed Olives

Selection of castelvetrano, amfissa, kalamata, vassilikes, xourmades

### 2nd Course

#### Aegean Caesar Salad

Baby gem lettuce, lavash, graviera cheese

#### Grilled Haloumi

Local palmetto honey, sesame seeds, ouzo flambéed

#### Sea Bream Ceviche

Verjus aguachile, green tomato pico de gallo, levantine bread

### 3rd Course

#### Potato Millefeuille

Truffle aioli, kefalograviera cheese, chives

#### Grilled Faroe Island Salmon

Fennel salad, baby spinach, avgolemono dressing

#### 6oz Farms Filet Mignon

Roasted red pepper, mouhammara condiment, AVA spice

#### Grilled Asparagus

Fresh herb yogurt, lime zest, cilantro, EVOO

### Dessert

Selection of AVA Signature Desserts

## ATHENA

150 p/p

### 1st Course

#### The Greek Spreads

Hummus, baba ganoush, tzatziki, garden vegetables, warm pita

#### Crispy Zucchini

Lightly fried eggplant, tzatziki

#### Tuna Tartare

White soya, lemon juice, avocado, basil

### 2nd Course

#### AVA's table side Horiatiki Greek Salad

Pdo aged-feta, campari tomato, persian cucumber, greek mountain oregano, kalamata olive

#### Black Truffle Risotto

Seasonal mushroom fricassée, kefalograviera, chives

#### Grilled Octopus

Romesco, kalamata tapenade, pistou

### 3rd Course

#### AVA's table side Athenian 1.25lb

#### Whole Lobster Pasta

Fresh linguini pasta, bisque, heirloom baby tomato, fresh basil

### 4th Course

#### Marinated Rack of Lamb

Fresh herbs, charred lemon

#### Broccolini

Pistou, garlic crisp

#### Crispy Marble Potatoes

Oregano, lemon

### Dessert

Selection of AVA Signature Desserts



# BRUNCH MENUS

## PREFIX

55 p/p

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### PASTRY BASKET

Assortment of pastries,  
seasonal sliced fruits, honey, jam & butter

+

### BRUNCH FAVORITE

AVA's table side Horiatiki Greek Salad  
PDO aged-feta, campari tomato, persian  
cucumber, greek mountain oregano,  
kalamata olive

### Avocado Aegean Toast

Sourdough, yogurt, tomato, shallot, olives, lemon,  
wild oregano

### French Toast

Dates, caramel, nuts and mastic ice cream

+

### EGGS

#### Eggs Shakshuka

Red bell pepper, tomato, chickpea,  
cumin, paprika

#### Aegean Omelette

Bell pepper, spinach, onion, feta cheese

#### Eggs Benedict

Crispy bacon, hollandaise sauce

French Fries | Broccolini | Grilled Asparagus

+

### DESSERT

Selection of AVA Signature Desserts

## PREFIX

75 p/p

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### PASTRY BASKET

Assortment of pastries,  
seasonal sliced fruits, honey, jam & butter

+

### BRUNCH FAVORITE

AVA's table side Horiatiki Greek Salad  
PDO aged-feta, campari tomato, persian  
cucumber, greek mountain oregano,  
kalamata olive

### Avocado Aegean Toast

Sourdough, yogurt, tomato, shallot, olives, lemon,  
wild oregano

### French Toast

Dates, caramel, nuts and mastic ice cream

+

### MAIN FAVORITES

#### Grilled Faroe Island Salmon

Fennel salad, baby spinach, avgolemono dressing

#### Creekstone Farm Prime Flank Steak

Green harissa, sun dried tomato, eggplant caviar

#### Tabbouleh Salad

+

### DESSERT

Selection of AVA Signature Desserts









## PREFERRED VENDORS

### FLOWERS

IN BLOOM FLORIST  
325 W Gore St  
Orlando, Florida 32806  
(407) 649-7771  
[www.inbloomflorist.com](http://www.inbloomflorist.com)

### A/V EQUIPMENT

PHOTO SOUND AV  
Evan Hoffman  
407-898-8841  
[info@photosoundav.com](mailto:info@photosoundav.com)  
[www.photosoundav.com](http://www.photosoundav.com)





# FAQ's



## Do you offer printed menus?

AVA Mediterranean will print menus for each guest, if you wish to customize, please send our events coordinator the verbiage and logo (jpeg or png format) 72 hours prior to the event. Clients may also bring their own menus.

## What are the corkage fees? Can I bring my own wines in?

Corkage fees are \$50 per bottle, 2 bottles maximum, magnums count as 2 bottles.

## What is the cake cutting fee? Do you offer cakes?

While we do offer house-made cakes (price dependent on size and variety). Cake cutting fee is \$5 per person. If you are bringing in your cake, please ensure it's in an enclosed box with the name and date of the function and any care instructions.

## What do you offer as children's menu options?

While we do not have a set children's menu, we do offer chicken breast, beef, risotto.

## Can I play my own music in the room?

We do not accept music as AVA Mediterranean music is part of our DNA.

## Can I bring my own decorations?

You can bring your own decorations. Any damage to the facility will be the responsibility of the client (see Terms & Conditions).

## Do you offer Kosher options?

We do not offer Kosher food. Clients can bring in Glatt kosher meals. AVA Mediterranean will charge the contracted menu price for service of kosher meals.

## What are the cancellation policies?

**Cancellation:** in the event patron cancels this contract prior to the date of the scheduled function and establishment reschedules a different function at the same location within establishment premises in lieu thereof, establishment shall retain from patron the lessor of five percent (5%) of the total contract price, or \$100.00, plus actual expenses reasonably incurred. In the event establishment is unable to reschedule a different function in lieu thereof, establishment shall retain the deposit, and be entitled to recover the difference between the total contract's price hereunder and the cost of performance, plus actual expenses reasonably incurred. If patron cancels the contract six (6) months or more prior to the scheduled date of the function, it will be presumed that establishment was able to schedule a different event.

**Contract under \$10,000:** patrons may cancel the contract in writing 30 days prior to the event for full deposit refund. If cancellation of the event is made in writing between 3 to 29 days prior to the event, the balance of the contract will not be due, but the deposit will not be refunded. The contract is due in full and cannot be cancelled after 3 days prior to the date of the event.

**Contract over \$10,000:** patrons may cancel the contract in writing. The contract may be cancelled 90 days prior to the date of the event for full deposit refund.

Cancellation between 89 to 60 days prior to the event: 25% of deposit will be kept and 75% refunded.

Cancellation between 59 to 21 days prior to the event: the unpaid balance of the contract will not be due but the 50% of deposit paid is not refundable.

Cancellation between 20 to 8 days prior to the event: the unpaid balance of the contract will not be due but the 100% of deposit paid is not refundable.

This contract is due in full and cannot be cancelled after 7 days prior to the date of the event.



# FAQ's



## **Do you offer valet? Can I pay for my guests' valet?**

AVA Mediterranean does offer valet (\$15 per vehicle). The client can pay valet fees for their guests.

## **Can I create my own special menu?**

AVA Mediterranean would be more than happy to create bespoke menus in conjunction with our team.

## **Do you supply table decorations?**

AVA Mediterranean supplies a natural wooden table, grey napkin, dark grey share plate and water glass. Any additional table decorations can be provided at client's expense.

## **How long do I have the room/venue for?**

The length of function is 2.5 hours, additional length of time would incur additional fees or increased minimums.

## **Do you have highchairs?**

AVA Mediterranean does provide highchairs at no additional cost.

## **Do you have handicap access?**

AVA Mediterranean is a fully handicap accessible facilities. Please alert our private events coordinator so we may assist your guests.

## **Do you have candles/sparklers?**

AVA Mediterranean does provide birthday candles; we do not permit sparklers in any part of the facility.

## **What are the service fees?**

Sales tax: 7%    Service charge: 20%    Administration fees: 5%

## **Do you have gluten free/ vegan / dairy free options?**

We do cater to all types of allergies. Please alert your events coordinator to any known dietary restrictions.

## **What if our company is tax exempt?**

AVA Mediterranean will require a copy of the tax-exempt certificate for our records.

## **When do I need to decide on final guest count? What happens if that number goes up or down shortly before or the day of the event?**

The final guarantee is required 3 business days ahead of the function. If guest count increases, AVA Mediterranean will make the necessary changes to accommodate the increased number of guests. If your guest count decreases, the guarantee still holds as the count.

## **Are you offering catering?**

AVA Mediterranean currently does not offer catering but will in the future, please inquire with your private events coordinator.

## **Do you accept company check?**

Yes, AVA Mediterranean does accept company check for the contracted amount, any additional charges are to be settled on the day of the event.