



AYŞE

MEZE LOUNGE

Events

2017

Event Spaces

Patio Dining

Available year-round,
in whole, half or under our
smaller intimate tent.
Seats up to 150 guests.

Featuring Downtown
Frederick's largest outdoor
patio area. Brick pavers,
outdoor lighting and sound
system, outdoor bar and lush
greenery.

\$500 room charge
\$500 deposit required



Event Spaces



Ayse Room

Seats up to 20 people.

The perfect space for small private gatherings. Featuring large wooden doors that close for privacy. Plus a 50 inch flat screen tv with av connections for business meetings and room darkening curtains.

\$250 room charge

\$100 deposit required

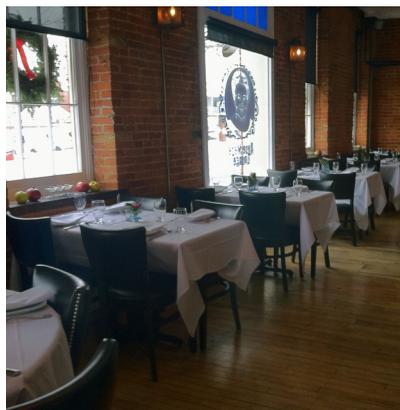


Lounge Dining

Available in whole, half or intimate gatherings by the fire place. Seats up to 40 guests.

Featuring hardwood floors, 20 seat bar, gas fireplace, luxurious sofas, 65 in. flat screen with av connections.

\$250 room charge / \$100 deposit required



Event Menus

Dinner Buffets
Plated Dinner Menus
Hors d'oeuvres

Ayse Mediterranean Buffet

Minimum 25 people

Hummus, babaganoush and tzatziki, garlic pita chips
Dolmades, stuffed grape leaves with rice, pine nuts and currants
Greek salad, Lemon-garlic vinaigrette
Tabbouleh salad
Spanikopita, spinach and feta cheese in phyllo
Garides saganaki, jumbo broiled shrimp, olive oil and garlic
Shish taouk, skewered chicken thigh, tomatoes, onions, sumac
Adana kabob, spiced ground lamb skewers
Ottoman rice pilaf
Fresh baked pita
Assortment of Mediterranean cheeses, dried fruits and nuts
Traditional baklava
Greek almond cookies
\$45 per person

vvvvv

Taste of Italy Buffet

Minimum 25 people

Romaine lettuce, parmesan cheese, garlic croutons and caesar dressing
Sliced vine ripe tomatoes, buffalo mozzarella, balsamic syrup
Assortment of fresh baked pizzas
Baked penne bolognese, Italian sausage, four cheeses
Chicken picatta, lemon-caper butter
Spinach agnolotti with sun dried tomatoes and pesto
Chefs choice seasonal vegetable medley
Toasted garlic bread
Tiramisu
Cannoli
\$39 per person

Plated Dinner Menus

All plated menus include the following:
Choice of 1 entrée, Greek garden salad, Fresh vegetable medley,
Fresh baked pita, Choice of 1 dessert, Coffee, iced tea, water.

*(If choosing more than one entrée selection, maximum of 3 entrees
you will be billed the highest priced entrée item for entire party)*

Grilled sea scallops

Sweet potato puree, mustard lemon butter \$45

Poached maine salmon

Basmati rice, lemon-egg cream \$40

Fresh catch of the day

Check 10 days prior for selection m.p.

Adana kebob

Spiced ground lamb kebob, Red onion yogurt, rice pilaf \$35

Greek style shrimp saganaki

Tomatoes, garlic, oregano, feta, ouzo, fresh pasta \$42

Spanikopita

Greek phyllo spinach and feta pie, Pasta alfredo \$33

Maryland crab cakes

Fingerling potatoes, creole Remoulade butter \$42

Filet mignon

Scalloped potatoes, mushroom zinfandel demi glace \$51

Soulvaki Kebab

Skewered lamb leg, peppers, onions, tzatziki, rice pilaf \$40

New York strip steak

Horseradish mashed potatoes, pommery mustard sauce \$42

Chicken picatta

Mashed potatoes, champagne, lemon-caper butter \$35

Combination Dinner Selections

Filet mignon 4 oz. and Maryland crab cake \$51

Grilled chicken breast and atlantic salmon \$42

New york strip and shrimp saganaki \$51

vvvvvv

Dessert Selections

(please choose one)

\$6 per person

Honey-walnut baklava

Ayse chocolate mousse cake

Fresh fruit tart

Flourless walnut cake

Chocolate –turkish coffee mousse

Carrot cake with cream cheese frosting

Alykonos

family style greek tasting menu

maximum 25 guest

first course

tzatziki, hummus, babaganoush
freshly baked pita bread
dolmades (rice stuffed grape leaves)
spanikopita (spinach turnovers)

opaa!!!

Flaming saganaki tableside

salad course

greek salad
lettuce, tomato, cucumber, olives, feta cheese
lemon-oregano vinaigrette

main course

garides saganaki (greek shrimp scampi)
souvlaki (skewered lamb kabobs)
moussaka (layered beef and eggplant casserole)
rice pilaf

dessert

baklava
kourambiethes

\$54 per person

Gemlik Tasting Menu

turkish meze tasting menu

pasa ezmesi, gemlik zeytin, muhumarra
yalanci yaprak dolmasi
freshly baked pita bread
cracked green olives

vvv

lahmacun
sigara boregi

vvv

pastirma
imam bayildi

vvv

mantı

vvv

pirzola / adana kabob / beef sis
ottoman pilaf

vvv

baklava
mastic / salep ice cream

\$72 per person

vvvvvv

served w/ raki toast
turkish white and red wines

\$90 per person

Station Menus

Create Your Own Buffet
Minimum 25 people

Pasta \$21

Pick two pastas, two sauces

PASTA...Gemelli, cheese tortellini, spinach agnolotti, penne

SAUCES...Marinara, alfredo, carbonara (bacon and peas)

Vegetable-pesto, bolognaise

served with meatballs, garlic bread,

parmesan, crushed red pepper, Garden salad bowl

Pide \$19

Turkish boat shaped stuffed pita breads

Tavuk pide, pastirma pide and peynirli pide

Lahmacun (Our authentic Turkish pizza / no cheese)

Served with lemon, sumac, baby arugula, shaved red onions

Dolmades and coban salad

Pizza \$18

Featuring, cheese pizza, white pizza, pepperoni and vegetable topped pizzas

Country fried chicken strips / house ranch / garden salad bowl

Skewered \$24

Choose 2 skewers

**Adana kebab (spiced ground lamb), sheesh tawook (chicken), souvlaki (lamb),
beef sis kabob, sheesh aradis(shrimp), garden vegetable kebab**

served with fresh baked pita bread, lettuce, tomato, tzatziki, feta cheese, rice pilaf

Carved

Roast turkey jalepeno cranberry jam, dijonaise, assorted mini rolls \$9

Roast tenderloin of beef mustard tarragon aioli,
pickled red onions, assorted mini rolls \$15

Roast leg of lamb cucumber tzatziki, lettuce,
tomato, red onion, warm flatbread \$11

Glazed country ham sweet pepper relish, honey mustard, assorted mini rolls \$9

Specialty hors d'oeuvre platters

Selection of gemlik olives and freshly roasted nuts \$5

Imported and domestic cheese display, grapes, French bread \$7

Assorted crudites of raw vegetables, spinach dip \$4

Bread spreads, tzatziki, hummus, babaganoush, ayse spiced pita chips \$6

Raw bar, gulf shrimp, oysters, clams, cocktail sauce, lemon \$27

Chocolate fondue, pound cake, pretzels, marshmallows, graham crackers \$10

Hors d'oeuvres Menu

\$27 per dozen

choice of passed or stationed / 3 dozen per item minimum

Hot selections

Spanikopita (*spinach, feta in phyllo*)
mini sheesh tawook (*chicken skewers*)
sigara boregi (*feta-phylo cigars*)
Spicy lamb cigars
Pizza blanco
Keftedes, tatziki
Mini shrimp skewers
Havoc koftesi, herb yogurt
Falafel, tahini sauce
Mini adana pitas, red onion yogurt
Everedy sliders, white cheddar, tomato-tarragon aioli
Miniature crabcakes, creole remoulade

vvvvvv

Cold selections

Pasa ezmesi (*spicy feta*) on pita crostinis
Muhammara (*red pepper-walnut*) on pita crostinis
Gemlik (*black olive-tomato*) on pita crostinis
Coban (*tomato, red onion, pepper, olive, feta*)
Cerkez tavugu (*walnut chicken salad*) on pita crostinis
Turk spiced tuna tartar, isot, red onion on pita crostinis
Cig kofte (*spiced beef and bulghur tartar*) on pita crostinis
Yaprak dolmasi (*stuffed grape leaves*)
Jumbo shrimp, turk cocktail
Local oysters ½ shell, turk cocktail
Pastirma roulade, goat cheese, dried apricots
Chicken salad lavash wrap

Event Menus

Breakfast Buffets
Plated Breakfasts
Plated Lunch Menus
Brunch Buffets

Breakfast Buffets

Minimum 15 people

East Street Express Breakfast \$9 per person

Orange and cranberry juice
Sliced seasonal fresh fruit and berries
Vanilla yogurt and granola
Breakfast pastries
Regular and decaffeinated Coffee
Assorted herbal teas

vvvvvv

Patrick Street Breakfast \$15 per person

Orange and cranberry juice
Sliced seasonal fresh fruit and berries
Vanilla yogurt and granola
Breakfast pastries
Scrambled eggs
French toast with maple syrup
Crisp smoked bacon and sausage links
Country fried potatoes with peppers and onions
Regular and decaffeinated Coffee
Assorted herbal teas

Plated Breakfasts

All plated breakfasts include the following:
Orange or cranberry juice, Breakfast pastries, Coffee, tea

Scrambled eggs with chives

Crisp smoked bacon or sausage links
Country fried potatoes with peppers and onions
\$13 per person

vvvvv

Eggs Benedict

Poached eggs on English muffin, Country ham, hollandaise sauce
Country fried potatoes with peppers and onions
\$15 per person

vvvvv

Steak and eggs

Grilled 4 oz. sirloin steak
Scrambled eggs with mushrooms and chives
Country fried potatoes with peppers and onions
\$18 per person

Plated Lunch Menus

All plated lunch menus include the following:
Choice of 1 entrée, Greek garden salad, Fresh vegetable medley,
Fresh baked pita, Coffee, iced tea, water

(If choosing more than one entrée selection, **maximum of 3 entrees**
you will be billed the highest priced entrée item for entire party)

Grilled sea scallops

Sweet potato puree, mustard lemon butter \$21

Top sirloin strip steak

Herb roasted potatoes, ayse steak sauce \$19

Poached maine salmon

Basmati rice, lemon-egg cream \$20

Moussaka

Layed eggplant, spiced lamb, feta casserole, tomato sauce \$16

Fresh catch of the day

Check 10 days prior for selection m.p.

Adana kebob

Spiced ground lamb kebob, Red onion yogurt, rice pilaf \$17

Greek style shrimp saganaki

Tomatoes, garlic, oregano, feta, ouzo, fresh pasta \$21

Spanikopita

Greek phyllo spinach and feta pie, Pasta alfredo \$17

Beef sis kebab

Beef tenderloin, mushrooms, onions, rice pilaf \$18

Maryland crab cakes

Fingerling potatoes, creole Remoulade butter \$21

Chicken picatta

Mashed potatoes, champagne, lemon-caper butter \$17

Ayse Pita Express Lunch Buffet

Minimum 15 people

Freshly baked pita bread
Grilled chicken breast
Falafel
Condiments to include, lettuce, tomatoes, red onion, feta
Greek yogurt, tzatziki
Tabouleh salad
greek almond cookies
\$18 per person

vvvvv

Brunch Buffet

Minimum 25 people

Orange, cranberry juices
Sliced seasonal fresh fruit and berries
Breakfast pastries
Scrambled eggs
Crisp smoked bacon and sausage links
Country fried potatoes with peppers and onions
Omelet station
Jumbo gulf shrimp, cocktail sauce, lemon
Greek garden salad, ayse vinaigrette
Tabouleh salad
Grilled chicken gemilli alfredo
maine salmon, lemon-herb butter, rice pilaf
Sautéed farmers market vegetables
Lemon bars / pecan diamonds
Assorted miniature cupcakes
\$45 per person



Ayse Cake Price List

Specialty Cakes

(requires 48 hours notice)

10 inch, serves 10-15 \$36

12 inch cake, serves 15-20 \$54

14 inch cake, serves 24-40 \$81

Half sheet cake, serves 35-50 \$120

Full sheet cake, serves 75-100 \$225

Flavors

Dark Chocolate

Vanilla

Chocolate and Vanilla

Red Velvet

Carrot Cake

Baklava Cake (walnut spice cake, honey buttercream)

Chocolate Truffle (chocolate cake with chocolate ganache filling)

Lemon Dream Cake (raspberry filling)

Wedding cakes are priced from \$4 per person and up, depending on degree of difficulty, and extra labor required.

Hours

Standard restaurant hours are between 11:30am-10pm Tuesday, Wednesday, Thursday and 11:30am-11pm on Friday & Saturday, Sunday 10:30am-9pm, Sunday Brunch 10:30am-2:30pm. Events held at Ayse do not have a restricted start time. Event ending times should be arranged with an event manager prior to your event in case of other fees, operating procedures or restrictions

apply. Once event times are confirmed, event guests must exit the facility within 30 minutes of the agreed event conclusion time or the client will be subject to extended charges based on hourly rate of the space. If an event does not last until the specified ending time, no refunds will be given. Ayse is closed Thanksgiving and Christmas Day.

Catering Services

Ayse offers a comprehensive catering menu able to service a wide range of event possibilities from casual buffets to a more formal plated service. Events we are suited to service are: private breakfast meetings, business luncheons, after-hours business networking events, holiday parties, cocktail receptions or social affairs such as rehearsal dinners, wedding receptions and galas. Let our event manager and chef assist you with

preparing the menu that suits your event's needs. In addition to our dessert selections, we are pleased to offer an in-house Pastry Chef capable of preparing any type of dessert for your occasion - your suggestions are always welcomed. Ayse requires the use of in-house catering staff for your event. Servers are staffed based on the specific service requirements for a given event.

Beverage Services

Ayse requires the use of in-house bar staff for your event. Bar servers and bar-backs

are staffed based on the specific service requirements of a given event.



Event Decoration

Ayse event management will be happy to assist you in your event planning needs - our staff is experienced in all levels of event management and can help you with everything from speciality linens, floral, tenting, tables and chairs to event related props, decor, dance floors, equipment, audio and visual needs. This will include delivery and pickup arrangements of all special decorations, equipment props and so on. Ayse requires that all tables, chairs and linens for your event be arranged by Ayse event management.

Ayse reserves the right to restrict the use of any decoration. No decorations may be displayed on painted surfaces. Decorations may not be taped, stapled, nailed, affixed or drilled to walls or surfaces. All open flame objects or mechanical machinery used for or during your event must obey local fire codes and be approved prior to your event. Special event decoration and equipment must gain prior approval by the event management.

Food & Beverage Policy

Outside food and beverage is not allowed to be brought in for any event. Ayse reserves the right to amend the policy on a case-by-case basis.

Final food count guarantees must be given to your event manager (7) business days prior to your event date. This final guest count guarantee will be the minimum charge for your food services. Within (7) business days, you may increase your guest count, but no decrease. Charges within this time frame may incur charges or be subject to availability.

Ayse is fully insured and licensed by the state of Maryland to serve beer, wine and spirits for your event. Ayse is required by law to obey all laws and regulations pertaining to the service and distribution of alcohol. Ayse staff and management reserve the right to refuse service at anytime or to any person. No alcohol will be served or consumed by anyone under the age of 21. Minors must be supervised by a responsible adult. For health and safety reasons, all non-consumed food and beverages remain property of Ayse.



Vendors

Ayse is happy to refer outside vendors, as well as allow the use of outside vendors for an event; i.e. photographers, musicians, DJ's, florists and etc. Please arrange arrival

times through your event manager. Contact information for all vendors is asked to be provided to your event manager, as well.

Personal Belongings

Ayse is not responsible for lost or stolen items. It is the duty of the client and or event

guest(s) to store belongings.

Damage & Liability

The event client assumes responsibility for the actions of his / her guests and outside vendors contracted by the client, including

damage to event space or restaurant property.

Reservations & Deposit

Reservations are taken on a first-come, first-served basis. To reserve a date at Ayse, we require a nonrefundable deposit based on the chosen event space's deposit rate, as well as a signed Event Policies contract. After the date is reserved, a menu and itemized event contract will be created. Once

this event contract is agreed upon by the event manager and client, we require a signature and 50% of the estimated event contract amount. All deposits are applied to the final balance due.



Cancellation

Cancellation may occur (30) days or more in advance without penalty. Deposit retained. Events cancelled within (30) days will lose their deposit, as well as suffer any cancellation charges incurred as a result of the use of outside vendors. In addition, events can-

celled (7) days or less will be responsible for paying 1/3 of the estimated balance due stated on the event order contract, events cancelled within 24 hours of the event will be responsible for 1/2 of the estimated balance due stated on the event contract.

Payment & Billing

All payment arrangements must be made in advance. Balance is due upon comple-

tion of the event, unless other payment arrangements have been made.

Tax Exempt Clients

Any client or organization seeking for non-profit rates must qualify as a tax exempt organization under Section 501 (c) (3) or other tax exempt sections of the Internal Revenue Code and must submit a copy of

current letter of exemption/tax exempt certificate to Ayse event manager. If this certificate is not provided, we will be obligated to collect state tax & charge standard rates.

Labor & Service Charges

Labor is included with the rental of our event spaces. In cases where additional labor is required. Labor rates will be based on a per hour of service and may be subject to a labor minimum.

Server or attendates (3 hour min) \$15/ hour
Bartenders (3 hour min) \$15/hour

Special service employee labor charges are quoted on an individual basis.

6% food and beverage tax is added to all bills.

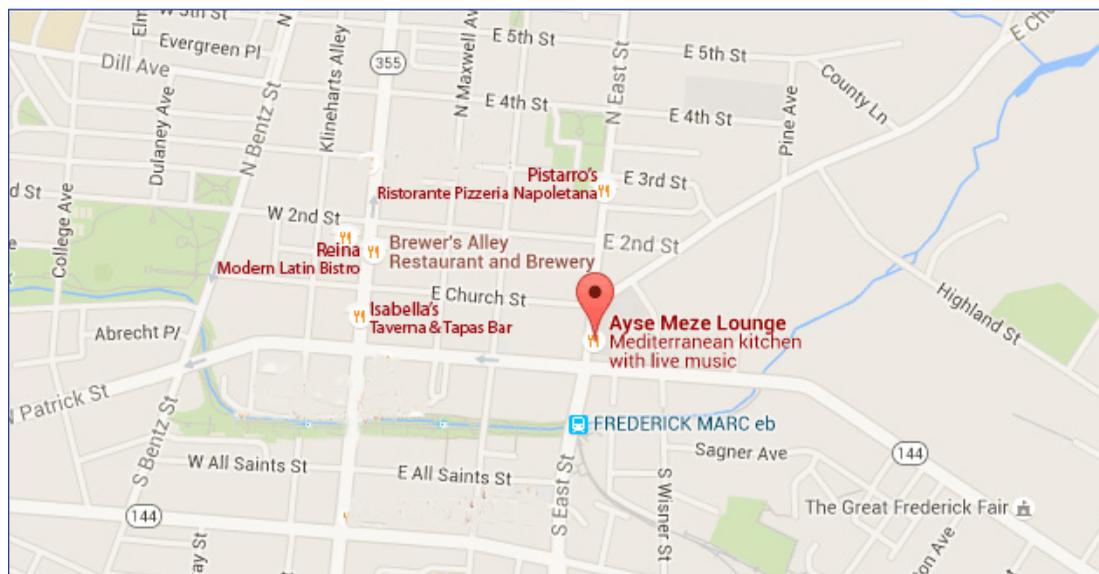
9% alcohol tax us added to all bills.

20% service charge will be added to all bills - excludes labor, but is applied to food, beverage and equipment charges. All rental items are priced individually. Special pricing will be applied to any equipment, props or decorations that require special ordering.

Contact



Bringing the best of Eastern Mediterranean cuisine in small dishes.
Located in the heart of Downtown Frederick, in historic Everedy Square. Featuring four banquet spaces and plenty of free parking.



Ayşe Meze Lounge
office: 240-651-5155
email: events@aysemeze.com



Ayşe Meze Lounge - 6 N. East Street - Frederick, MD 21701 - 240-651-5155