

# FROM THE DAWN OF TIME TO THE DAWN OF A NEW DAY; FROM MYKONOS TO KING WEST, THE GREATEST STORIES LIVE FOREVER. PASSED DOWN FROM THE ANCIENT TO THE PRESENT, THEY'RE PROCLAIMED BY POETS AND WHISPERED BETWEEN FRIENDS. STORIES OF ORDINARY MEN AND WOMEN DOING EXTRAORDINARY THINGS. STORY HEROIC ADVENTURES RETOLD OVER EPIC FEASTS. THEY COME TOGETHER IN A PLACE WHERE THE TREASURES OF THE AEGEAN SEA ARE SAVOURED, LEGENDARY GREEK HOSPITALITY IS ON FULL DISPLAY AND HISTORY IS TOLD BITE BY BITE. THIS IS WHERE DINNER BECOMES AN EVENT AND MOMENTS BECOME LEGENDS.

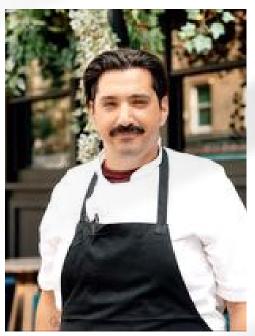
# NIKITAS PYRGIS

At the age of 18, Nikitas Pyrgis embarked on his culinary career, starting off in various restaurants around Athens. Eventually, he made the leap to the mesmerizing shores of Mykonos after seven years, becoming instrumental in establishing the island favourite, Nammos, a venture that had been in development for five years.

This marked the beginning of his culinary journey, which was further ignited by his enrolment at the prestigious Paul Bocuse culinary school in Lyon, France, Afterward, he relocated to London, where he honed his skills at renowned restaurants like Nobu (awarded 1 Michelin Star), Gallery at Sketch (with an impressive 2 Michelin Stars), and M Restaurant, a premier destination for open-fire steak. Nikitas then ventured to Nordic countries, including Finland and Denmark, where he delved into the captivating world of pastries, working alongside one of Copenhagen's most celebrated pastry chefs at Stragas Atelier. Eventually, Nikitas returned to London, reconnecting with his Greek culinary heritage by establishing and operating the Meraki restaurants, a chain with four distinguished locations: Mykonos, London, Riyadh, and Port Cervo.

To this day, Nikitas travels the globe, sharing his culinary expertise and serving as the esteemed Culinary Director at Myth.









#### ABOUT

CAPACITY

500+ STANDING 140 SEATED

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STATE OF THE ART SOUND SYSTEM DYNAMIC CUSTOM LIGHTING

ON-SITE STAFF

SOMMELIER

KNOWLEDGEABLE SERVICE STAFF

EVENT PLANNER

DJs AVAILABLE FOR HIRE

IN-HOUSE COMPLIMENTARY MUSIC

BATHROOM ATTENDANTS

COAT CHECK ATTENDANTS (SEASONAL)

GREEK ENTERTAINMENT AVAILABLE FOR HIRE

PHOTOGRAPHERS AVAILABLE FOR HIRE

EVENT AREAS

EAST DINING ROOM AMPHORA GALLERY FRONT PATIO ENTIRE VENUE







### SEATED DINNERS



ALL ITEMS SERVED TO SHARE, BASED ON ONE PORTION PER 3-4 GUESTS

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MENUS TAILORED TO EACH CLIENT'S NEEDS

## STANDING RECEPTIONS



PASSED CANAPÉS AND FOOD STATIONS AVAILABLE

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MENUS TAILORED TO EACH CLIENT'S NEEDS

#### PRESS









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