



PRIVATE DINING



gotham
STEAKHOUSE & BAR



<i>introduction</i>	3
<i>dining spaces</i>	4
<i>menus</i>	10

<i>contact</i>	22
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TABLE OF CONTENTS

PRIVATE DINING AT GOTHAM

THANK YOU FOR CONSIDERING GOTHAM STEAKHOUSE & BAR FOR YOUR PRIVATE DINING NEEDS.
WE HAVE A VARIETY OF OPTIONS AND MENUS DESIGNED TO CREATE AN EXCEPTIONAL EXPERIENCE.



Business or pleasure, Gotham specializes in the unforgettable.

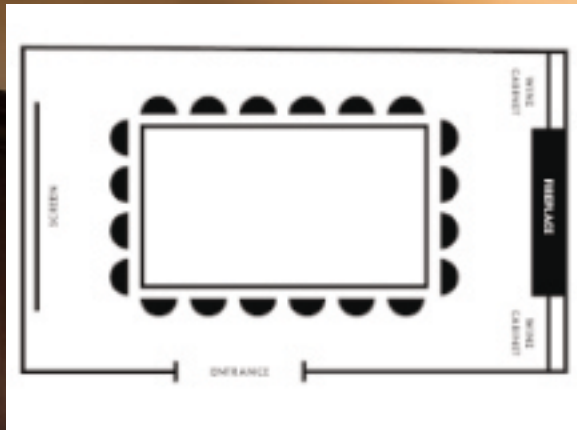
private // 20 MAXIMUM SEATED AT 1 TABLE // DOWNSTAIRS // AV OPTIONAL



ELEGANT AND INTIMATE, A PRIVATE DINING SPACE SUITED TO HIGH LEVEL BUSINESS OR SOPHISTICATED SOCIAL GATHERINGS

THE BOARDROOM

THE BOARDROOM



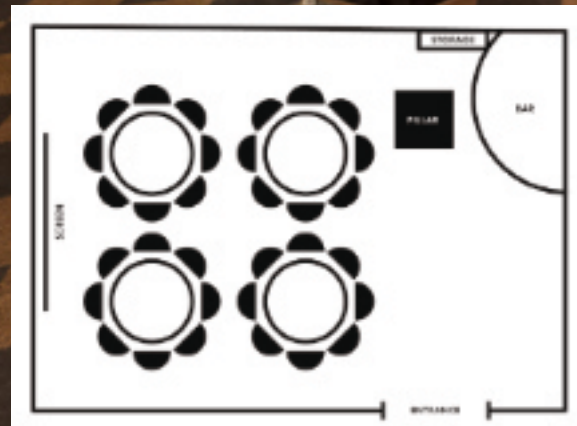
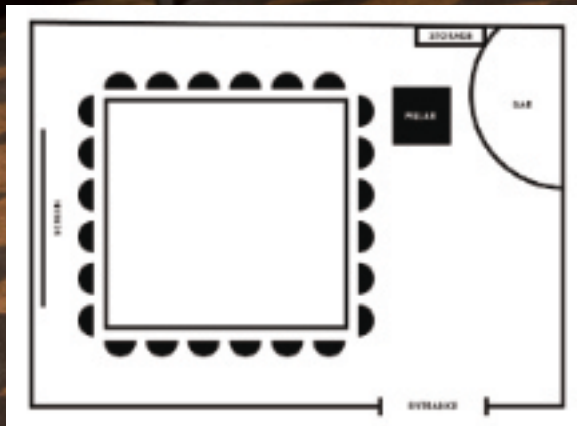
private // 32 MAXIMUM SEATED AT 4 TABLES // DOWNSTAIRS // AV OPTIONAL

PERFECT FOR SMALL GATHERINGS
AND CONVIVIAL CONVERSATION
AROUND THE TABLE.



THE CLUBROOM 6

THE CLUBROOM





OTHER OPTIONS 8

GOTHAM'S LUXURIOUS AND CLASSIC ART DECO SURROUNDINGS CREATE AN UNPARALLELED BACKGROUND FOR A **VARIETY OF SPECIAL EVENTS**. THE SPACIOUS COCKTAIL BAR, FAIR WEATHER PATIO, AND COZY MEZZANINE SPACES MAY ALL BE ADAPTED FOR PRIVATE EVENTS.



CONSIDER A BUYOUT OF THE ENTIRE RESTAURANT, AND ENJOY FULL IMAGINATION, AND MAXIMUM CREATION. A GOTHAM PARTY IS AN EVENT TO REMEMBER.

TO RESERVE ANY OR ALL SPACES, MINIMUM SPENDING ON FOOD & BEVERAGE WILL APPLY, AND AVAILABILITY IS SUBJECT TO DAY OF THE WEEK AND TIME OF THE YEAR.

MENUS

All quoted food & beverage prices are subject to the addition of taxes and gratuity.

20% gratuity added to total food and beverage.

Menu selection is required one week in advance.

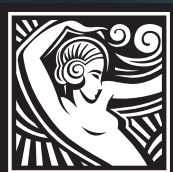
Wine selection(s) required two weeks in advance.

Minimum guaranteed spend on food and beverage may be applicable depending on day of the week and/or month of the year.

If minimum guaranteed spend on food and beverage is not met, a room charge will be added to reach the minimum.

Deposit required to confirm booking. Payment of final balance due at conclusion of event.





HORS D'OEUVRES



reception

recommended quantities for hors d'oeuvres:
PRE-DINNER 3 to 4 items per person

price per dozen

GF	STEAK & LOBSTER	120
	TORCHED WAGYU	100
	scallions & ginger	
	MOROCCAN SPICED MEATBALLS	62
	sambal yogurt	
	BEEF CARPACCIO CROSTINI	80
	ginger, green onion compote	
	FOIE GRAS champagne pear relish.....	96
GF	LAMB CHOPS salsa verde.....	118
	CHICKEN & SPRING PEA HASH “à la 21”	60
GF	SCALLOPS FONTINA	100
	sautéed spinach, shallots	
GF	SAUTÉED PRAWNS in tarragon cream	81
GF	DUNGENESS CRAB & AVOCADO SALAD	90
	MINI LOBSTER COBB SALAD on brioche	100
	SMOKED SALMON &	95
	NORTHERN DIVINE CAVIAR	
	BLACK & BLUE AHI TUNA soy sauce & wasabi	85
V	ONION MARMALADE & GOAT CHEESE	60
	on puff pastry	
V	ROMA TOMATO & STILTON CHEESE	60
	in phyllo pastry	
VEGAN	HUMMUS & FRESH VEGETABLE CRUDITÉ	60



NEW YORK STRIP

*served with potato pavé &
seasonal vegetables*

or

PAN SEARED SALMON

*citrus thyme beurre blanc, served with
potato pavé & seasonal vegetables*

or

GOTHAM POWER BOWL

*red rice, yam & sweet potatoes, avocado,
mixed beans & rainbow vegetables
coconut lime dressing*

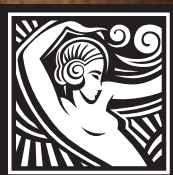
BAKED AMERICAN CHEESECAKE

with mixed berry sauce or

MIXED SEASONAL BERRIES

with fresh whipped cream

lunch menu 1 53.00



MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

BEEF BOURGUIGNON

*prime beef braised in red wine &
aromatic vegetables, served over
tagliatelle pasta*

or

NEW YORK STRIP

*served with potato pavé &
seasonal vegetables*

or

PAN SEARED SALMON

*citrus thyme beurre blanc, served with
potato pavé & seasonal vegetables*

or

GOTHAM POWER BOWL

*red rice, yam & sweet potatoes, avocado,
mixed beans & rainbow vegetables
coconut lime dressing*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache or

MIXED SEASONAL BERRIES

with fresh whipped cream

lunch menu 2 66.00



MANHATTAN CLAM CHOWDER

or

SPINACH SALAD

*hard cooked egg, bacon & mushrooms,
honey dijon dressing*

NEW YORK STRIP

*served with potato pavé & seasonal vegetables
or*

PAN SEARED SALMON

*citrus thyme beurre blanc, served with
potato pavé & seasonal vegetables
or*

ROASTED FREE RANGE CHICKEN BREAST

*romesco sauce, served with potato
pavé & seasonal vegetables
or*

GOTHAM POWER BOWL

*red rice, yam & sweet potatoes, avocado,
mixed beans & rainbow vegetables
coconut lime dressing*

VANILLA BEAN CRÈME BRÛLÉE

or

MIXED SEASONAL BERRIES

with fresh whipped cream

lunch menu 3 73.00



lunch menu 4 **81.00**

MANHATTAN CLAM CHOWDER

or

CAESAR SALAD

*classic garlic, anchovy dressing,
grana padano cheese*

or

SPINACH SALAD

*hard cooked egg, bacon & mushrooms,
honey dijon dressing*

FILET

*served with potato pavé &
seasonal vegetables*

or

CHICKEN PAILLARD

*panko-crusted and pan-fried organic
free range chicken, confit cremini
mushrooms, arugula, romesco sauce or*

PAN SEARED SALMON

*citrus beurre blanc, served with potato
pavé & seasonal vegetables*

or

VEGAN POT AU FEU

*mixed braised vegetables in savory
mushroom broth*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

BAKED AMERICAN CHEESECAKE

with mixed berry sauce

or

MIXED SEASONAL BERRIES

with fresh whipped cream



MIXED LOCAL ORGANIC GREENS

red wine vinaigrette or

CAESAR SALAD

*classic garlic, anchovy dressing,
grana padano cheese*

FILET

or

PAN SEARED SALMON

citrus thyme beurre blanc

or

ROASTED HALF FREE-RANGE CHICKEN

sundried cherry, cranberry & apple stuffing

*your choice of entrée is accompanied by
potato pavé & fresh seasonal vegetables*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

MIXED SEASONAL BERRIES

with fresh whipped cream

dinner menu 1 **91.00**



MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

or

BEEFSTEAK TOMATO & RED ONION SALAD

crumbled stilton, buttermilk dressing

or

CAESAR SALAD

*classic garlic, anchovy dressing,
grana padano cheese*

PAN SEARED SALMON

citrus thyme beurre blanc

or

ROASTED HALF FREE-RANGE CHICKEN

sundried cherry, cranberry & apple stuffing

or

NEW YORK STRIP

*your choice of entrée is accompanied by
potato pavé & fresh seasonal vegetables*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

VANILLA BEAN CRÈME BRULÉE

dinner menu 2 **100.00**



MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

or

JUMBO SHRIMP COCKTAIL

hot horseradish cocktail sauce

or

CAESAR SALAD

*classic garlic, anchovy dressing,
grana padano cheese*

FILET

or

PAN SEARED SALMON

citrus thyme beurre blanc

or

NEW YORK STRIP

or

ROAST RACK OF LAMB

*your choice of entrée is accompanied by
potato pavé & fresh seasonal vegetables*

BELGIAN CHOCOLATE BOURBON CAKE

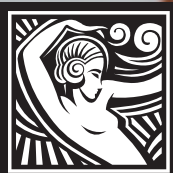
white chocolate ganache

or

BAKED AMERICAN CHEESECAKE

mixed berry sauce

dinner menu 3 **119.00**



dinner menu 4 **145.00**

JUMBO SHRIMP COCKTAIL

*hot horseradish cocktail sauce
or*

BEEF TENDERLOIN CARPACCIO

lemon aioli, shaved parmesan, crispy capers

BEEFSTEAK TOMATO & RED ONION SALAD

*crumbled stilton, buttermilk dressing
or*

CAESAR SALAD

*classic garlic, anchovy dressing,
grana padano cheese*

FILET

or

PAN SEARED SALMON

citrus thyme beurre blanc

or

BONE-IN RIB STEAK

or

ROAST RACK OF LAMB

*your choice of entrée is accompanied by
potato pavé & fresh seasonal vegetables*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

VANILLA CRÈME BRÛLÉE

or

MIXED SEASONAL BERRIES

with fresh whipped cream



dinner menu 5 180.00

AMUSE BOUCHE

JUMBO SHRIMP COCKTAIL

hot horseradish cocktail sauce

or

STEAK TARTARE

hand-chopped filet mignon

or

CRAB CAKE

*fresh crab, pickled cucumber,
roasted jalapeño tartar sauce*

MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

or

BEEFSTEAK TOMATO & RED ONION SALAD

crumbled stilton, buttermilk dressing

or

CAESAR SALAD

*classic garlic, anchovy dressing,
grana padano cheese*

NEW YORK STRIP & LOBSTER *or*

BONE-IN RIB STEAK *or*

BONE-IN NEW YORK STRIP *or*

FILET *or*

PAN SEARED SALMON

citrus thyme beurre blanc

*your choice of entrée is accompanied by
potato pavé & fresh seasonal vegetables*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

BAKED AMERICAN CHEESECAKE

mixed berry sauce

or

MIXED SEASONAL BERRIES

with fresh whipped cream



gotham
STEAKHOUSE & BAR

Ben MacMaster
GENERAL MANAGER//604.605.8282
EVENTS@GOTHAMSTEAKHOUSE.COM