



PRIVATE DINING



gotham
STEAKHOUSE & BAR



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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.

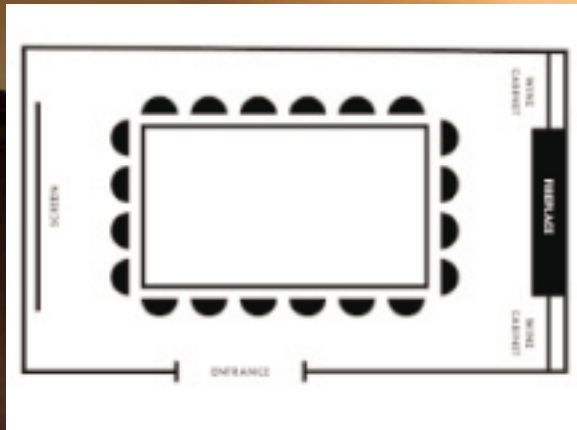
private // 20 MAXIMUM SEATED AT 1 TABLE // DOWNSTAIRS // AV OPTIONAL



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

THE BOARDROOM

THE BOARDROOM



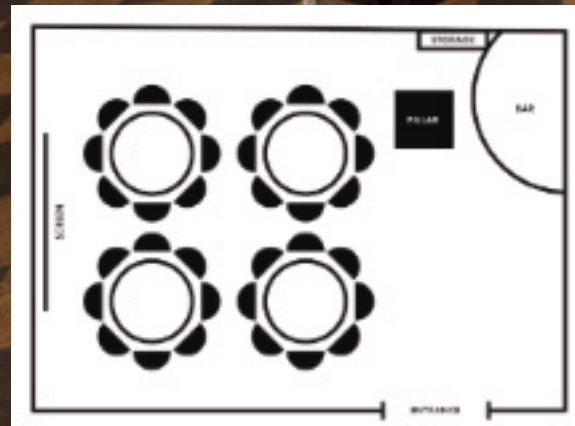
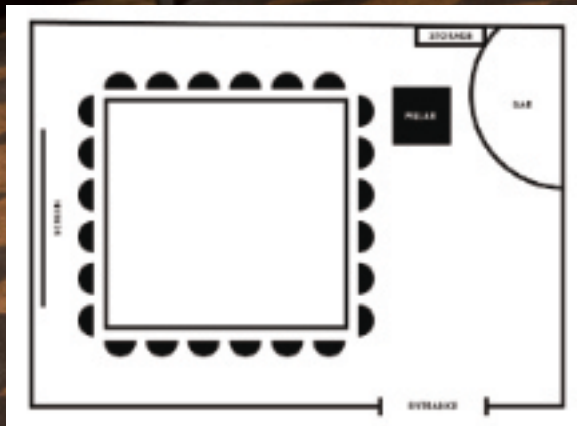
private // 32 MAXIMUM SEATED AT 4 TABLES // DOWNSTAIRS // AV OPTIONAL

PERFECT FOR SMALL GATHERINGS
AND CONVIVIAL CONVERSATION
AROUND THE TABLE.



THE CLUBROOM ⁶

THE CLUBROOM





SPACIOUS AND BRIGHT, OUR PRIVATE PATIO SPACE IS PERFECT FOR CASUAL RECEPTIONS AND OUTDOOR CELEBRATIONS WHEN THE SUN SHINES

OUTDOOR SPACE ⁸

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



A GOTHAM PARTY IS AN EVENT TO REMEMBER.

TO RESERVE ANY OF OUR SPACES, MINIMUM SPENDING ON FOOD & BEVERAGE WILL APPLY.

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.

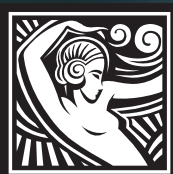
Wine selection(s) required two weeks in advance.

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

minimum one dozen per order -- 48 hours required

price per dozen

STEAK & LOBSTER port jus & citrus beurre blanc.....	149
TORCHED WAGYU ponzu & crispy garlic	128
MOROCCAN MEATBALLS (beef & lamb) cucumber yogurt sauce	67
MINI ARANCINI beef, gorgonzola cream, port reduction	66
LAMB CHOPS mint jus	189
CHICKEN ROULADE pistachio, dried apricot	66
SCALLOPS FONTINA	117
SAUTEED PRAWNS in tarragon cream	91
SMOKED SALMON dill creme fraiche	91
NORTHERN DIVINE CAVIAR crispy pave, creme fraiche	191
BLACK & BLUE AHI TUNA soy sauce & wasabi	93
MINI CRAB CAKES mango salsa	104

vegetarian

COMPRESSED WATERMELON avocado, feta, tatin.....	64
TRUFFLE MUSHROOM TART madeira gelee.....	64
CHICKPEA TART mediterranean salsa	64
SHISHITO PEPPER & KING OYSTER MUSHROOM SKEWER sweet miso glaze	64

sweets

COCONUT MACAROONS	66
MANGO PROFITEROLES	66



CAESAR SALAD

*classic garlic, anchovy dressing,
grana padano cheese*

NEW YORK STRIP

*potato & onion puree, charred
asparagus & tomato confit
or*

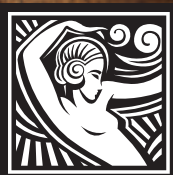
GRILLED FREE-RANGE CHICKEN BREAST

*morel reduction, potato & onion puree,
charred asparagus & tomato confit
or*

MEDITERRANEAN PASTA (VEGAN)

*grilled zucchini, eggplant, artichoke,
piquillo peppers, olives, king oyster
mushrooms, feta, garlic confit, olive oil,
arugula*

lunch menu 1 **65.75**



MANHATTAN CLAM CHOWDER

bacon & fresh dill

or

MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

NEW YORK STRIP

potato & onion puree, charred

asparagus & tomato confit

or

PAN ROASTED WILD SALMON

brown butter hollandaise, potato & onion

puree, charred asparagus & tomato confit

or

MEDITERRANEAN PASTA (VEGAN)

grilled zucchini, eggplant, artichoke,

piquillo peppers, olives, king oyster

mushrooms, feta, garlic confit, olive oil,

arugula

VANILLA BEAN CREME BRULEE

or

MIXED SEASONAL BERRIES

whipped cream

lunch menu 2 **91.25**



BLACK & BLUE AHI TUNA

soy sauce & wasabi

or

TOMATO CARPACCIO (VEGAN)

beefsteak tomatoes, chickpea

vinaigrette, feta, olives, toasted

pistachios, arugula, first press olive oil

FILET OF BEEF TENDERLOIN

potato & onion puree, charred

asparagus & tomato confit

or

PAN ROASTED WILD SALMON

brown butter hollandaise, potato & onion

puree, charred asparagus & tomato confit

or

GRILLED FREE-RANGE CHICKEN BREAST

potato & onion puree, morel reduction,

charred asparagus & tomato confit

or

MEDITERRANEAN PASTA (VEGAN)

grilled zucchini, eggplant, artichoke,

piquillo peppers, olives, king oyster

mushrooms, feta, garlic confit, olive oil, arugula

BAKED AMERICAN CHEESECAKE

mixed berry sauce

or

MIXED SEASONAL BERRIES

whipped cream

lunch menu 3 101.75



MANHATTAN CLAM CHOWDER

bacon & fresh dill

or

MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

FILET OF BEEF TENDERLOIN

potato pave, charred asparagus &

honey beets

or

PAN ROASTED WILD SALMON

brown butter hollandaise, potato pave,

charred asparagus & honey beets

or

MEDITERRANEAN PASTA (VEGAN)

*grilled zucchini, eggplant, artichoke,
piquillo peppers, olives, king oyster
mushrooms, feta, garlic confit, olive oil,
arugula*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

MIXED SEASONAL BERRIES

whipped cream

dinner menu 1 **101.75**



CAESAR SALAD

*classic garlic anchovy dressing,
grana padano cheese*

or

**BEEFSTEAK TOMATO &
RED ONION SALAD**

crumbled stilton, buttermilk dressing

NEW YORK STRIP

or

ROASTED HALF CHICKEN

morel reduction

or

PAN ROASTED WILD SALMON

brown butter hollandaise

*choice of entree accompanied by potato
pave, charred asparagus & honey beets*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

VANILLA BEAN CREME BRULEE

dinner menu 2 **117.50**



TOMATO CARPACCIO (VEGAN)

*beefsteak tomatoes, chickpea
vinaigrette, feta, olives, toasted
pistachios, arugula, first press olive oil
or*

JUMBO SHRIMP COCKTAIL

hot horseradish cocktail sauce

MIXED LOCAL ORGANIC GREENS

*red wine vinaigrette
or*

CAESAR SALAD

*classic garlic anchovy dressing,
grana padano cheese*

FILET OF BEEF TENDERLOIN

or

BONE-IN RIB STEAK

or

DOUBLE-CUT LAMB CHOPS

or

PAN ROASTED WILD SALMON

brown butter hollandaise

*Choice of entree accompanied by potato
pave, charred asparagus & honey beets*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

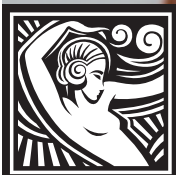
VANILLA BEAN CREME BRULEE

or

MIXED SEASONAL BERRIES

whipped cream

dinner menu 3 154.00



dinner menu 4 **206.75**

CRAB CAKE

*fresh crab, pickled cucumber,
roasted jalapeno tartar sauce
or*

A5 WAGYU, MIYAZAKI, JAPAN

ponzu, crispy garlic

MIXED LOCAL ORGANIC GREENS

red wine vinaigrette

or

CAESAR SALAD

*classic garlic anchovy dressing,
grana padano cheese*

FILET & LOBSTER

or

BONE-IN RIB STEAK

or

DOUBLE-CUT LAMB CHOPS

or

PAN ROASTED WILD SALMON

brown butter hollandaise

*choice of entree accompanied by potato pave,
charred asparagus & honey beets*

BELGIAN CHOCOLATE BOURBON CAKE

white chocolate ganache

or

BAKED AMERICAN CHEESECAKE

mixed berry sauce

or

MIXED SEASONAL BERRIES

whipped cream



SEAFOOD TOWER

oysters on the half shell, scallop ceviche, gilda pintxo, cocktail prawns, langoustine, albacore tuna tataki, smoked & candied salmon, steelhead gravlax

// 224.75

add a deluxe third tier with while Atlantic lobster & local organic Sturgeon caviar

// 349.75

CAVIAR PRESENTATION

local Northern Divine caviar, certified Oceanwise
// 180 per 30gm

A5 WAGYU PRESENTATION

A5 waygu striploin, Kobe, Japan

// 58 per oz min 4oz

A5 waygu striploin, Miyazaki, Japan

// 40 per oz min 4oz

enhancements



gotham

STEAKHOUSE & BAR

To book an event and check space availability,
please complete this form first. // [CLICK HERE](#)

Alana Bazant

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