



# 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.*



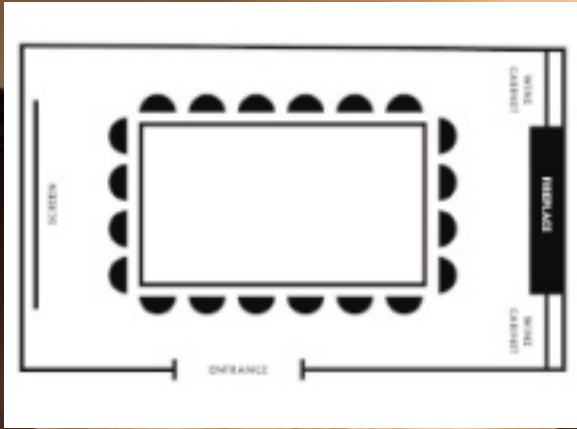
private // 20 MAXIMUM SEATED AT 1 TABLE // DOWNSTAIRS // AV OPTIONAL



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

# THE BOARDROOM

# THE BOARDROOM



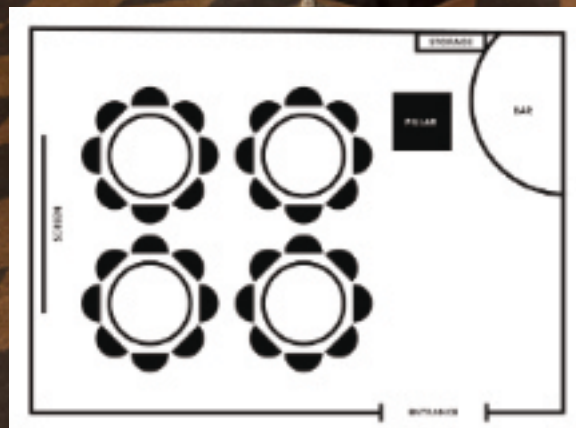
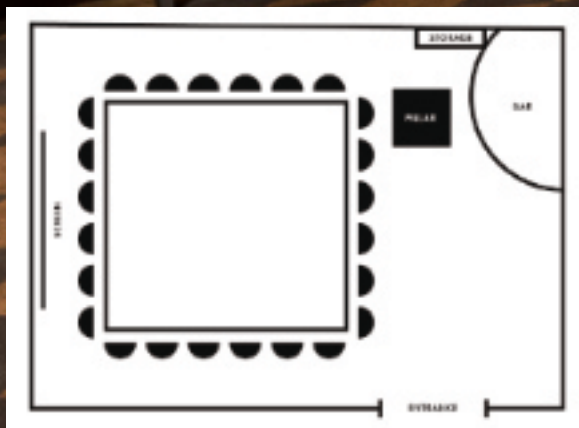
*private* // 32 MAXIMUM SEATED AT 4 TABLES // DOWNSTAIRS // AV OPTIONAL

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

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.*

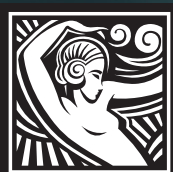
*Wine selection(s) required two weeks in advance.*

*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.*

*25% 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 notice required*

*price per dozen*

<b>STEAK &amp; LOBSTER</b> <i>port jus &amp; citrus beurre blanc</i> .....	150
<b>TORCHED WAGYU</b> <i>ponzu &amp; crispy garlic</i> .....	129
<b>MOROCCAN MEATBALLS (beef &amp; lamb)</b> <i>cucumber yogurt sauce</i> .....	68
<b>MINI ARANCINI</b> <i>beef, gorgonzola cream, port reduction</i> .....	67
<b>LAMB CHOPS</b> <i>mint jus</i> .....	190
<b>CHICKEN ROULADE</b> <i>pistachio, dried apricot</i> .....	67
<b>SCALLOPS FONTINA</b> .....	118
<b>SAUTEED PRAWNS</b> <i>in tarragon cream</i> .....	92
<b>SMOKED SALMON</b> <i>dill creme fraiche</i> .....	92
<b>NORTHERN DIVINE CAVIAR</b> <i>crispy pave, creme fraiche</i> .....	192
<b>BLACK &amp; BLUE AHI TUNA</b> <i>soy sauce &amp; wasabi</i> .....	94
<b>MINI CRAB CAKES</b> <i>mango salsa</i> .....	105

## vegetarian

<b>COMPRESSED WATERMELON</b> <i>avocado, feta, tajin</i> .....	64
<b>TRUFFLE MUSHROOM TART</b> <i>madeira gelee</i> .....	64
<b>CHICKPEA TART</b> <i>mediterranean salsa</i> .....	64
<b>SHISHITO PEPPER &amp; KING OYSTER MUSHROOM SKEWER</b> <i>sweet miso glaze</i> .....	64

## sweets

<b>COCONUT MACAROONS</b> .....	66
<b>MANGO PROFITEROLES</b> .....	66



**CAESAR SALAD**

*classic garlic, anchovy dressing,  
grana padano cheese*

**NEW YORK STRIP**

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

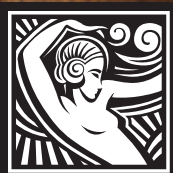
**GRILLED FREE-RANGE CHICKEN BREAST**

*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 67.75*



**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 93.25*



**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 3 103.75*



**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* **103.75**



**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 2 119.50*



dinner menu 3 156.00

**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*



**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*

*dinner menu 4 208.75*



### **SEAFOOD TOWER**

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

*// 229.75*

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

*// 359.75*

### **CAVIAR PRESENTATION**

*local Northern Divine caviar, certified Oceanwise*

*// 185 per 30gm*

### **A5 WAGYU PRESENTATION**

*A5 wagyu striploin, Kobe, Japan*

*// 60 per oz min 4oz*

*A5 wagyu striploin, Miyazaki, Japan*

*// 42 per oz min 4oz*

*enhancements*



**RAISE THE BAR**  
CHOOSING FROM OUR CRAFT COCKTAIL LIST,  
ELEVATED ZERO-PROOF OPTIONS,  
AND DEEP WINE CELLAR WILL ENSURE  
THERE'S SOMETHING FOR EVERY PALATE.

OUR BAR & WINE EXPERTS CAN HELP  
YOU CURATE THE PERFECT SELECTION  
FOR YOUR EVENT.

[VIEW THE FULL LIST HERE](#)



# gotham

STEAKHOUSE & BAR

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

*Alana Bazant*

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INFO@GOTHAMSTEAKHOUSE.COM