

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.

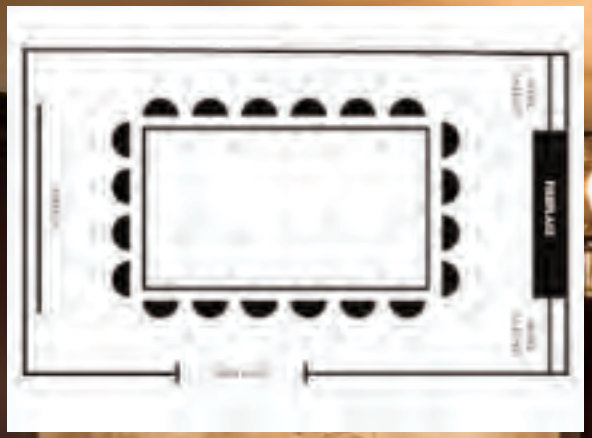
private // 20 MAXIMUM SEATED AT 1 TABLE // DOWNSTAIRS // AV OPTIONAL



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

THE BOARDROOM

THE BOARDROOM



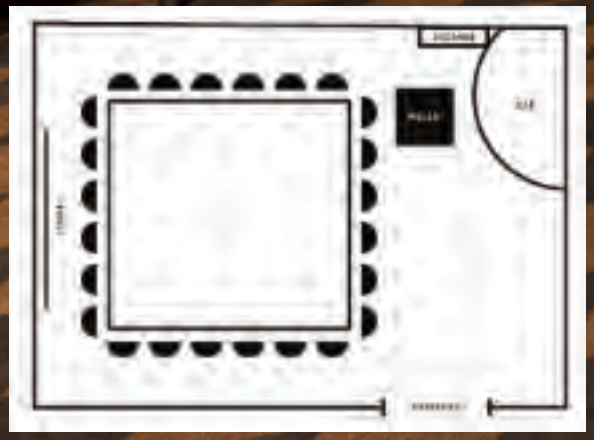
private // 32 MAXIMUM SEATED AT 4 TABLES // DOWNSTAIRS // AV OPTIONAL

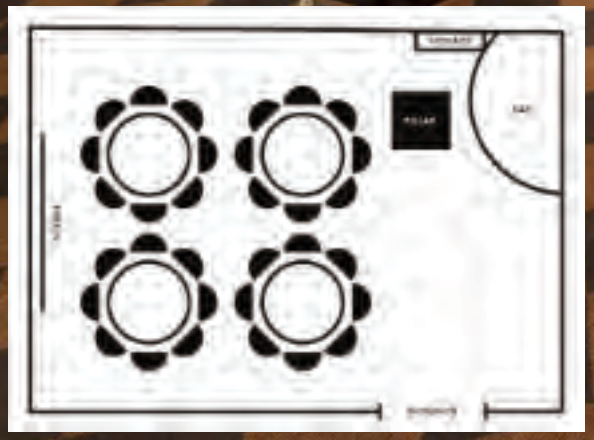


PERFECT FOR SMALL GATHERINGS
AND CONVIVIAL CONVERSATION
AROUND THE TABLE.

THE CLUBROOM 6

THE CLUBROOM





private // 35 MAXIMUM // ADJACENT PATIO // UMBRELLAS



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.

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

STEAK & LOBSTER *port jus & citrus beurre blanc* 152

TORCHED WAGYU *ponzu & crispy garlic* 131

MOROCCAN MEATBALLS (beef & lamb) *cucumber yogurt sauce* 69

MINI ARANCINI *beef, gorgonzola cream, port reduction* 68

LAMB CHOPS *mint jus* 192

CHICKEN ROULADE *pistachio, dried apricot* 68

SCALLOPS FONTINA 120

SAUTEED PRAWNS *in tarragon cream* 93

SMOKED SALMON *dill creme fraiche* 93

NORTHERN DIVINE CAVIAR *crispy pave, creme fraiche* 194

BLACK & BLUE AHI TUNA *soy sauce & wasabi* 95

MINI CRAB CAKES *mango salsa* 106

vegetarian

COMPRESSED WATERMELON *avocado, feta, tajin* 65

TRUFFLE MUSHROOM TART *madeira gelee* 65

CHICKPEA TART *mediterranean salsa* 65

SHISHITO PEPPER & KING OYSTER MUSHROOM SKEWER
sweet miso glaze 65

sweets

COCONUT MACAROONS 67

MANGO PROFITEROLES 67



lunch menu 1 69.00

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 2 95.00

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

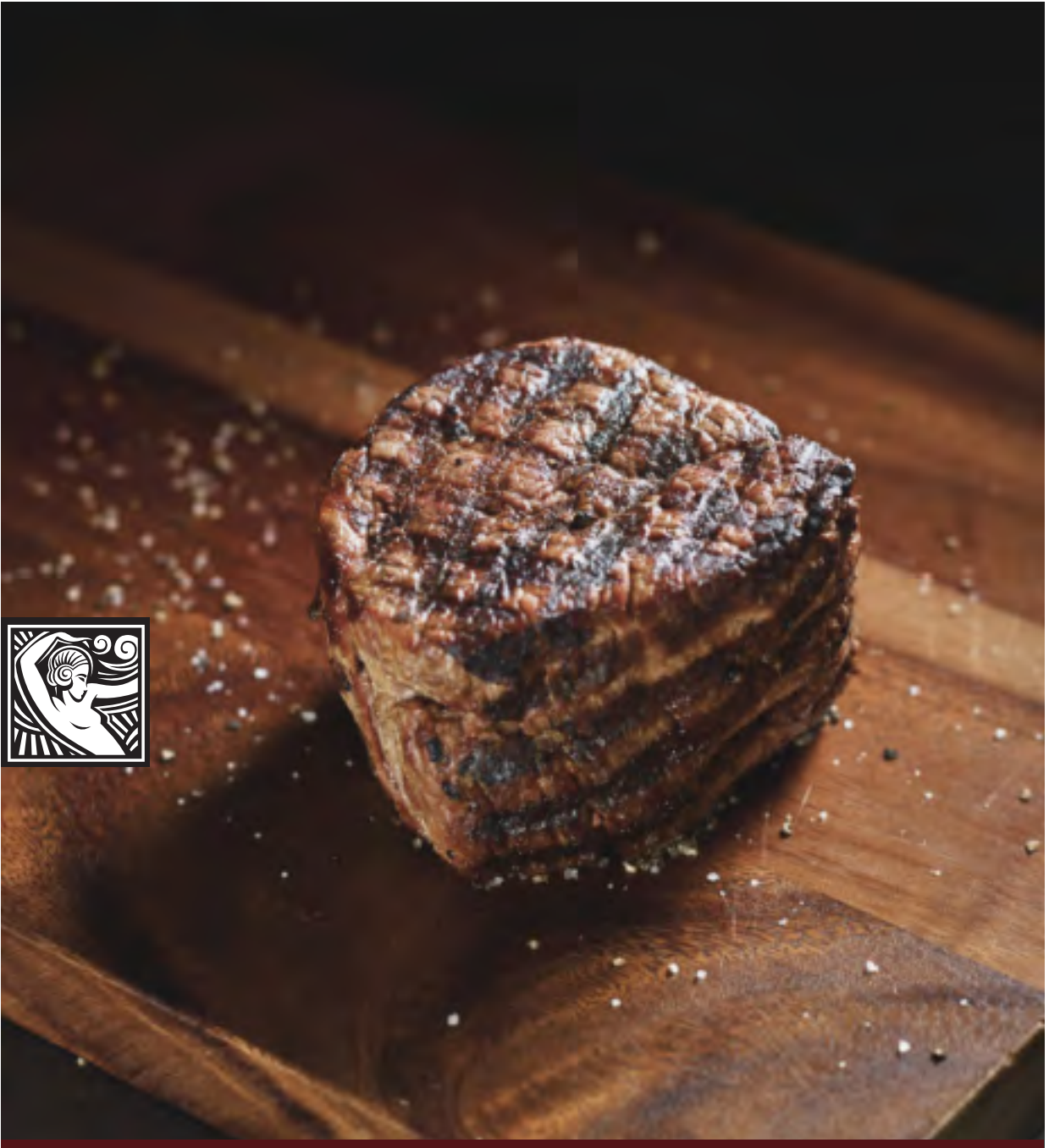


lunch menu 3 105.00

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



dinner menu 1 106.00

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 2 121.00

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 3 158.00

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



dinner menu 4 210.00

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



enhancements

SEAFOOD TOWER

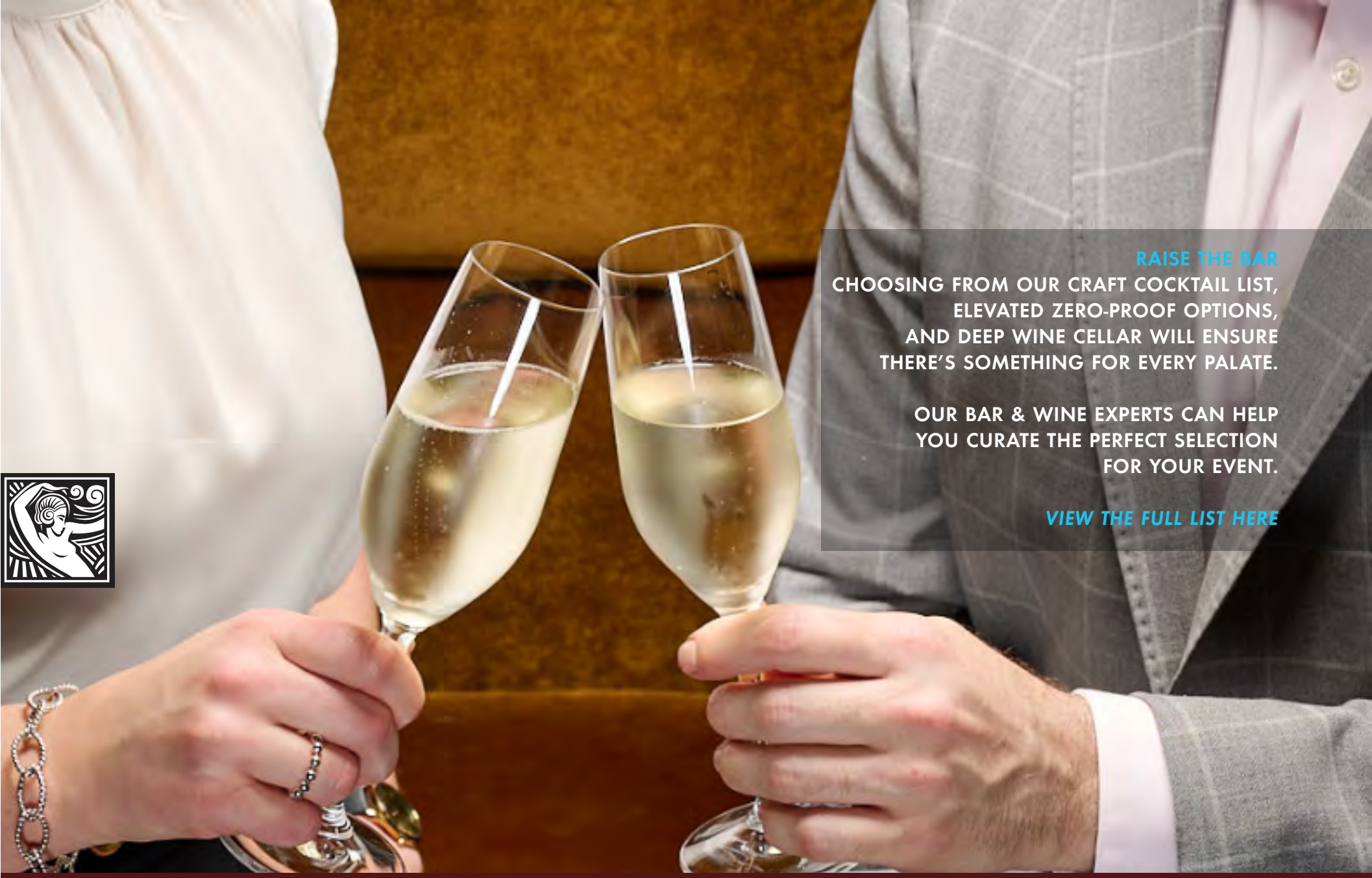
oysters on the half shell, scallop ceviche, gilda pintxo, cocktail prawns, langoustine, albacore tuna tataki, smoked & candied salmon, steelhead gravlax
/ / 234.50
add a deluxe third tier with whole Atlantic lobster & local organic Sturgeon caviar
/ /369.75

CAVIAR PRESENTATION

local Northern Divine caviar, certifie Oceanwise
/ / 188 per 30gm

A5 WAGYU PRESENTATION

A5 waygu striploin, Kobe, Japan
/ / 60 per oz min 4oz
A5 wagyu striploin, Miyazaki, Japan
/ / 42 per oz min 4oz



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

COCKTAILS & WINE


gotham
STEAKHOUSE & BAR
To explore space availability and book an event,
please complete this form. // CLICK HERE
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