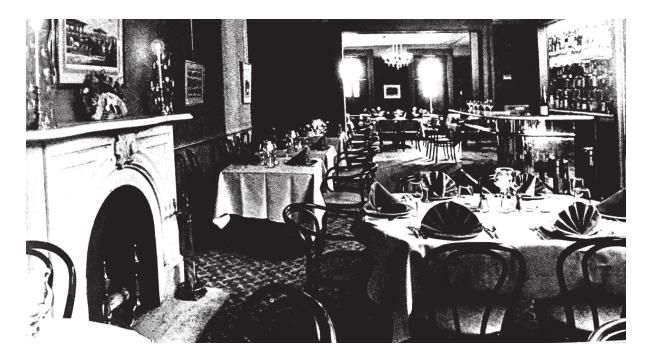
PRIVATE

Gage & Tollŋer.

EVENTS



Private dining room, Gage & Tollner, 1979

#### PRIVATE DINING AT GAGE & TOLLNER

VER THE PAST 140 years, generations of Brooklynites hosted their celebrations of life's events at Gage & Tollner, the landmarked restaurant at 372 Fulton Street. Now you have the opportunity to host your celebration in this unique and legendary space as well.

Restaurateurs St. John Frizell, Sohui Kim, and Ben Schneider have created an oyster and chop house for the 21st century in one of New York City's most beautiful dining rooms, right in the heart of Downtown Brooklyn. On the second floor, two private dining rooms are being lovingly restored. Gage & Tollner is where cocktail or dinner parties for 20 to 100 people become historic occasions.

#### THE LANDMARK DINING ROOM

The interior of this remarkable room was officially designated a landmark in 1975—the third interior in New York City to receive this honor. The decor, original to the 1880s, is largely intact, and the room remains a perfect expression of the Gilded Age: richly detailed, warm, and comfortable. It's the perfect backdrop for a truly extraordinary experience. Maximum party size is 150.

# THE DEWEY ROOM & THE EDNA LEWIS ROOM

These two rooms, each with their own fireplace, are being restored in the style of Victorian parlors. They are separated by original pocket doors, and can be combined for groups up to 70.

The Dewey Room has its own marble and brass bar, and can seat up to 30 people; the Edna Lewis Room has windows on Fulton Street and can seat up to 40 people.



Cheers.

# COCKTAILS & CANAPÉS

# SELECTION OF FIVE PASSED CANAPÉS

PER PERSON 45

#### SAMPLE CANAPÉS

Gougères with Chicken Liver Mousse

Devils on Horseback with Mustard

Deviled Eggs with Trout Roe Yuba Spring Rolls

Fluke Crudo

Seasonal Crudité

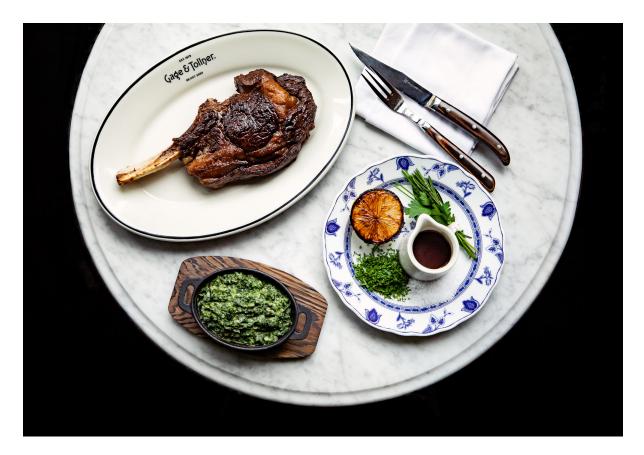
Shrimp Toast

# CHEESE & CHARCUTERIE

PER PERSON 25

#### RAW BAR SAMPLE OPTIONS

. 500
1000
4
. 2.75
. 4.50
15
. 65
. 35



The very famous restaurant in Brooklyn.

#### THREE COURSE DINNER MENU

#### Per Person 95

# FIRST COURSE, Choice of Two

Wedge Salad Iceberg, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots (GF) G&T Caesar Romaine, Anchovies, Parmigiano Reggiano, Croutons (GF without Croutons) Mixed Greens Fresh from Zone 7 Lettuces, Sherry Wine Vinaigrette (GF, V, VE) Bitter Lettuces Chicories, Treviso, Garlic (GF, V, VE)

Roasted Chicken Breast

(GF)

#### SECOND COURSE, Choice of Two

Bavette

Steak (GF)

Spanish Mackerel Fennel, Citrus (GF)

Twice Cooked Cauliflower Steak Salsa Verde (GF) Fried Chicken

Broiled Porgy

(GF)

Pork Shoulder Rib Roast Winter Fruit Mostarda (GF)

#### SIDES, Choice of Two

**Creamed Spinach** French Fries **Cornmeal Fritters** Scalloped Potatoes Nutmeg (GF, V) House-Cut (GF, V, VE) Castle Valley Mill (V) Coriander, Dijon (GF) Twice-Cooked Kabocha Lard-Roasted Braised Leeks Barigoule Mashed Potatoes Lemon, Fines Herbes Berbere, Pepitas **Brussels Sprouts** Buttermilk (GF) (GF, VE)Bacon, Honey (GF) (GF)Sauteed Seasonal Fermented Kale Slaw Mushrooms Carrots, Radish Fines Herbes (GF) (GF, V, VE)

#### THIRD COURSE, Choice of Two

Blood Orange Tart	Coconut Layer Cake	Chevre Cheese Cake	Baba Au Rhum
Almond Frangipane,	Coconut Cream, Lime	Meyer Lemon,	Candied Kumquats,
Vanilla Ice Cream	Curd, Cashew-Pink	Honeycomb Candy	Rum Syrup,
	Peppercorn Brittle		Whipped Cream

#### **ADDITIONAL OPTIONS**, Per Person

Bread Service	Premium Grass Fed Dry Aged Steak   To Swap Out for Bavette   Ribeye 35   NY Strip 25
Soup Course	
She-Crab Soup	
Fresh Lump Blue Crab, Sherry (GF)	
Cauliflower Soup	
Fermented Shrimp Paste (V)(GF)	
Mussel Broth	

Turmeric, Coriander, Parsnips, Turnips (GF)



 $A \ healthy \ serving \ of \ fried \ chicken.$ 

# THREE COURSE

#### Per Person 65

#### FIRST COURSE, Choice of One

Wedge Salad Iceberg, Great Hill Blue, Candied Bacon, Cherry Tomatoes, Pickled Shallots (GF) G&T Caesar Romaine, Anchovies, Parmigiano Reggiano, Croutons (GF without Croutons) Mixed Greens Fresh from Zone 7 Lettuces, Sherry Wine Vinaigrette (GF, V, VE) Bitter Lettuces Chicories, Treviso, Garlic (GF, V, VE)

**Roasted Chicken Breast** 

(GF)

#### SECOND COURSE, Choice of Two

Bavette

Spanish Mackerel Fennel, Citrus (GF)

Twice Cooked Cauliflower Steak Salsa Verde (GF)

Fines Herbes (GF)

Fried Chicken

(GF, V, VE)

Turmeric, Coriander, Parsnips, Turnips (GF)

Broiled Porgy

(GF)

Steak (GF) Pork Shoulder Rib Roast Winter Emuit Machanda

Winter Fruit Mostarda (GF)

#### SIDES, Choice of Two

Creamed Spinach Nutmeg (GF, V)	French Fries House-Cut (GF, V, VE)	Cornmeal Fritters Castle Valley Mill (V)	Scalloped Potatoes Coriander, Dijon (GF)					
Twice-Cooked Kabocha Berbere, Pepitas (GF, VE)	Lard-Roasted Brussels Sprouts Bacon, Honey (GF)	Braised Leeks Barigoule Lemon, Fines Herbes (GF)	Mashed Potatoes Buttermilk (GF)					
Sauteed Seasonal Mushrooms	Fermented Kale Slaw Carrots, Radish							

#### THIRD COURSE, Choice of One

Blood Orange Tart	Coconut Layer Cake	Chevre Cheese Cake	Baba Au Rhum
Almond Frangipane,	Coconut Cream, Lime	Meyer Lemon,	Candied Kumquats,
Vanilla Ice Cream	Curd, Cashew-Pink	Honeycomb Candy	Rum Syrup,
	Peppercorn Brittle		Whipped Cream

#### LUNCH ADD-ONS, Per Person

Bread Service	Premium Grass Fed Dry Aged Steak To Swap Out for Bavette
with Sea Salt & Butter	Ribeye
or Pain au Levain with Sweet Cream Butter	NY Strip
Soup Course	Assorted Pastries
She-Crab Soup	
Fresh Lump Blue Crab, Sherry (GF)	
Cauliflower Soup	
Fermented Shrimp Paste (V)(GF)	
Mussel Broth	



Baked by Gage & Tollner Pastry Chef Caroline Schiff

#### CAKES AT GAGE & TOLLNER

Celebratory cakes are available at Gage & Tollner for private parties, special occasions, or just because you want some cake! 72 hours notice required for all orders. Customizations available upon request, but may incur additional fees. (No fondant and no food coloring.)

# CAKE SIZES

Six-Inch Round Cake Serves Up To Eight Guests
Eight-Inch Round Cake Serves Up To Sixteen Guests
Ten-Inch Round Cake   Serves Up To Twenty-Five Guests   Serves Up To Twenty-Five Guests
Two Tiered Wedding Cake Serves Up To Fifty Guests

# SELECTION

Toasted Coconut Coconut Cake Layered with Lime Curd and Coconut Cream. Finished with Swiss Meringue Buttercream and Toasted Coconut Flakes.

Classic Celebration Cake Choice of Dark Chocolate or Fluffy Vanilla Cake Layers, Covered in Either Vanilla or Chocolate Swiss Meringue Buttercream.

Lemon Poppy Fluffy Lemon-Poppy Cake Layers, Filled with Lemon Curd, Lemon Pastry Cream, and Covered in Swiss Meringue Buttercream.

Dark Chocolate, Salted Butterscotch and Pecan Dark Chocolate Cake Layers, Filled with Salted Butterscotch Pudding and Toasted Pecans. Covered in Chocolate Swiss Meringue Buttercream.

G&T Carrot Cake Honeyed Carrot Cake with Walnuts, Cherries and Tangy Cream Cheese Frosting.



Enjoy.

# DRINK PACKAGES

# PRICED PER PERSON, PER HOUR

Package 1	15
Package 2	20
Package 3	25
Non-Alcoholic Drink Package	5

#### BUYOUTS & MINIMUM SPENDS

The following "minimum spends" apply to the event spaces. In the event the food and drink order do not meet or exceed the minimum spend, a room fee will be assessed.

#### EDNA LEWIS ROOM

Capacity	of	F	ю	rty	7								
Lunch .													2,000
Dinner													4,000

#### **DEWEY ROOM**

Capacity	of	fП	ľh	irt	ty											
Lunch .																1,500
Dinner					•	•	•	•		•		•	•	•		3,000

# COMBINED ROOMS

Capacity	of	f S	ser	vei	nt	y								
Lunch .														3,500
Dinner							•	•	•					7,000

#### RESTAURANT BUYOUT

# **GAGE & TOLLNER**

Minimum Spend . . . . . . . . . . . . . . . . 100,000 For the whole restaurant, event spaces, and Sunken Harbor Club Top Shelf Open Bar, Passed Canapés, 4 Course Dinner, and Specialty Cakes.

#### BOOKING DETAILS

#### HOW TO BOOK A DATE

Please contact us at events@gageandtollner.com for an initial proposal and to confirm venue availability. We may have multiple inquiries for one date, in that case we will honor the first party to make a deposit.

#### DEPOSIT

A deposit of 50% of the total estimate is required to save the date. The balance will be due on the day of your event.

# **TYPES OF PAYMENT**

We accept checks, bank transfers, or credit card payments. There is a processing fee of 3% for all credit card charges.

#### **EVENT STAFF**

A Gage & Tollner manager will be on site for all events. Staffing is determined based on the number of guests, the space, amount of setup and break down time required, as well as the complexity of the menu served.

#### **TAXES & FEES**

Guests are encouraged to add a gratuity of 18%, 20%, or 22%.

All events are subject to a 5% administration fee which is based on the full cost of the event. The administrative fee is not a gratuity and is not distributed to the event staff. The administrative fee goes to the event management that plans your party. All events are subject to a 8.875% New York State sales tax.

# G&T.

# CONTACT

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events@gageandtollner.com 347 689 3677