

PRIVATE

# Gaøe & Tollner.

EVENTS



*Private dining room, Gage & Tollner, 1979*

**PRIVATE DINING  
AT  
GAGE & TOLLNER**

**O**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	Yuba Spring Rolls
Devils on Horseback with Mustard	Fluke Crudo
Deviled Eggs with Trout Roe	Seasonal Crudité
	Shrimp Toast

**CHEESE  
&  
CHARCUTERIE**

**PER PERSON**  
25

**RAW BAR  
SAMPLE OPTIONS**

Caviar with Blinis & Crème Fraîche	
<i>250 Grams</i> . . . . .	500
<i>500 Grams</i> . . . . .	1000
Oysters on the Half Shell	
<i>Per Piece</i> . . . . .	4
Clams on the Half Shell	
<i>Per Piece</i> . . . . .	2.75
Classic Shrimp Cocktail	
<i>Per Piece</i> . . . . .	4.50
Chilled Marinated Mussels	
<i>Per Serving</i> . . . . .	15
Lobster	
<i>Whole</i> . . . . .	65
<i>Half</i> . . . . .	35



*The very famous restaurant in Brooklyn.*

**THREE COURSE  
DINNER MENU**

*Per Person*

95

**FIRST COURSE, *Choice of Two***

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

Spanish Mackerel <i>Fennel, Citrus (GF)</i>	Broiled Porgy <i>(GF)</i>	Bavette <i>Steak (GF)</i>	Roasted Chicken Breast <i>(GF)</i>
Twice Cooked Cauliflower Steak <i>Salsa Verde (GF)</i>	Fried Chicken	Pork Shoulder Rib Roast <i>Winter Fruit Mostarda (GF)</i>	

**SIDES, *Choice of Two***

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

**THIRD COURSE, *Choice of Two***

Blood Orange Tart <i>Almond Frangipane, Vanilla Ice Cream</i>	Coconut Layer Cake <i>Coconut Cream, Lime Curd, Cashew-Pink Peppercorn Brittle</i>	Chevre Cheese Cake <i>Meyer Lemon, Honeycomb Candy</i>	Baba Au Rhum <i>Candied Kumquats, Rum Syrup, Whipped Cream</i>
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**ADDITIONAL OPTIONS, *Per Person***

Bread Service . . . . . 5 <i>Choice of Either Parker House Rolls with Sea Salt &amp; Butter or Pain au Levain with Sweet Cream Butter</i>	Premium Grass Fed Dry Aged Steak <i>To Swap Out for Bavette</i>	
	Ribeye . . . . . 35	
	NY Strip . . . . . 25	
Soup Course . . . . . 15		
She-Crab Soup <i>Fresh Lump Blue Crab, Sherry (GF)</i>		
Cauliflower Soup <i>Fermented Shrimp Paste (V)(GF)</i>		
Mussel Broth <i>Turmeric, Coriander, Parsnips, Turnips (GF)</i>		



*A healthy serving of fried chicken.*



**THREE COURSE  
LUNCH MENU**

*Per Person*

65

**FIRST COURSE, *Choice of One***

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

Spanish Mackerel <i>Fennel, Citrus (GF)</i>	Broiled Porgy <i>(GF)</i>	Bavette <i>Steak (GF)</i>	Roasted Chicken Breast <i>(GF)</i>
Twice Cooked Cauliflower Steak <i>Salsa Verde (GF)</i>	Fried Chicken	Pork Shoulder Rib Roast <i>Winter Fruit Mostarda (GF)</i>	

**SIDES, *Choice of Two***

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

**THIRD COURSE, *Choice of One***

Blood Orange Tart <i>Almond Frangipane, Vanilla Ice Cream</i>	Coconut Layer Cake <i>Coconut Cream, Lime Curd, Cashew-Pink Peppercorn Brittle</i>	Chevre Cheese Cake <i>Meyer Lemon, Honeycomb Candy</i>	Baba Au Rhum <i>Candied Kumquats, Rum Syrup, Whipped Cream</i>
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**LUNCH ADD-ONS, *Per Person***

Bread Service . . . . . 5 <i>Choice of Either Parker House Rolls with Sea Salt &amp; Butter or Pain au Levain with Sweet Cream Butter</i>	Premium Grass Fed Dry Aged Steak <i>To Swap Out for Bavette</i>
	Ribeye . . . . . 35
	NY Strip . . . . . 25
Soup Course . . . . . 15	Assorted Pastries . . . . . 10
She-Crab Soup <i>Fresh Lump Blue Crab, Sherry (GF)</i>	
Cauliflower Soup <i>Fermented Shrimp Paste (V)(GF)</i>	
Mussel Broth <i>Turmeric, Coriander, Parsnips, Turnips (GF)</i>	



*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 <i>Serves Up To Eight Guests . . . . .</i>	120
Eight-Inch Round Cake <i>Serves Up To Sixteen Guests . . . . .</i>	240
Ten-Inch Round Cake <i>Serves Up To Twenty-Five Guests . . . . .</i>	360
Two Tiered Wedding Cake <i>Serves Up To Fifty Guests . . . . .</i>	800

**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
<i>Choice of 1 Red, 1 White, and 1 Sparkling Wine</i>	
<i>Assorted Bottled Beer</i>	
<i>Nonalcoholic Drinks (Soda &amp; Lemonade)</i>	
<i>Coffee &amp; Tea</i>	
Package 2 . . . . .	20
<i>A Selection of Five House Cocktails</i>	
<i>Choice of 1 Red, 1 White, and 1 Sparkling Wine</i>	
<i>Assorted Bottled Beer</i>	
<i>Nonalcoholic Drinks (Soda &amp; Lemonade)</i>	
<i>Coffee &amp; Tea</i>	
Package 3 . . . . .	25
<i>A Selection of Five House Cocktails</i>	
<i>Call Spirits and Highballs</i>	
<i>Choice of 1 Red, 1 White, and 1 Sparkling Wine</i>	
<i>Assorted Bottled Beer</i>	
<i>Nonalcoholic Drinks (Soda &amp; Lemonade)</i>	
<i>Coffee &amp; Tea</i>	
Non-Alcoholic Drink Package . . . . .	5
<i>Nonalcoholic Drinks (Soda &amp; Lemonade)</i>	
<i>Coffee &amp; Tea</i>	

**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 Forty

<i>Lunch</i> . . . . .	2,000
<i>Dinner</i> . . . . .	4,000

**DEWEY ROOM**

Capacity of Thirty

<i>Lunch</i> . . . . .	1,500
<i>Dinner</i> . . . . .	3,000

**COMBINED ROOMS**

Capacity of Seventy

<i>Lunch</i> . . . . .	3,500
<i>Dinner</i> . . . . .	7,000

**RESTAURANT  
BUYOUT**

**GAGE & TOLLNER**

Minimum Spend . . . . .	100,000
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*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](mailto: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.



**CONTACT**

**JAMIE SEET**

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