



HAWKSMOOR  
PRIVATE DINING

# HAWKSMOOR

“Does New York need a British steakhouse?”

Yes, if it’s Hawksmoor.”

New York Times

Hawksmoor was inspired by childhood memories of how good steak could taste. Founders Will Beckett and Huw Gott (friends since they were 11) opened the first Hawksmoor restaurant on London’s Commercial Street in 2006. More restaurants in London, Manchester, Edinburgh, New York, Liverpool and Dublin followed.

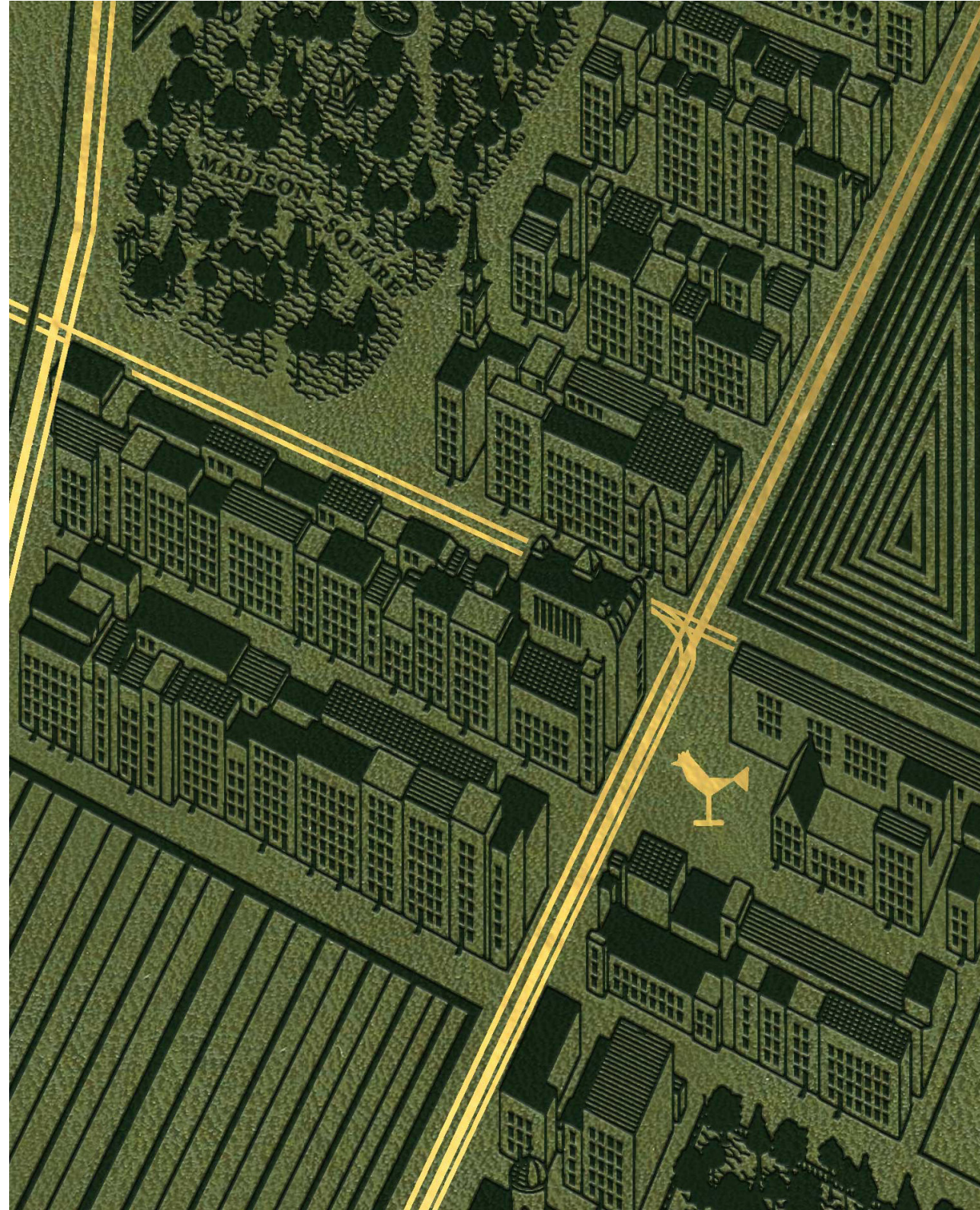
Our menus revolve around using the best ingredients we can find and cooking them as simply as possible – whether it be beef from grass-fed cattle, sustainable seafood from around the local coast, seasonal fruits and vegetables or local cheeses combined with great wines and interesting cocktails all served by people who love what they do.

Will + Huw



109 East 22nd Street, New York, NY 10010  
212-777-1840 | [events@hawksmoornyc.com](mailto:events@hawksmoornyc.com)

[hawksmoornyc.com](http://hawksmoornyc.com)



# NEW YORK CITY

Step through our doors and you'll enter the national landmarked Assembly Hall at the United Charities Building which hosts a 120-seat restaurant, 40-seat bar, 8-seat semi-private dining space, and two private dining rooms which can each seat up to 12 and 14 guests respectively. This space, which was closed off from public view for over a century, boasts high-vaulted ceilings, stained glass windows, and magnificent archways.

After spending the better part of a decade criss-crossing the United States visiting small community farms grazing cattle on rotation on fertile US soil, traveling the Eastern seaboard to find the freshest seafood, and being so inspired by the passion and diligence we've encountered, we've worked hard to select the best product from suppliers who care about producing good food as much as we do.

For those familiar with our menus, there are plenty of favorite dishes present and correct, incorporating some of the greatest American ingredients as well as some unique drinks featuring collaborations with local suppliers we love.

**109 EAST 22ND STREET  
NEW YORK  
NY 10010**

**Bus stops: M101, M102, M103 - 23rd Street  
Subway stops: 23rd Street - 6, C, E, 1, 2**

**212-777-1840  
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# LORD BRONX & TY WHOPPITY

Nestled within the Assembly Hall of the historic United Charities Building are two private dining rooms. Named after some of the earliest American pure-breed beef cattle, the Lord Bronx and Ty Whoppity rooms can accommodate 12 to 14 seated guests.



## Private Dining Rooms

Lord Bronx 14 - seated

Ty Whoppity 12 - seated

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# SHARING MENUS

We have designed special sharing menus which offer a range of classic Hawksmoor dishes and our dictionary-thick steaks. All are served family style – with the steaks cooked to order, sliced, and served in cast-iron skillets with our legendary sides and sauces.

All menus can be accompanied by matched wines selected by our team of sommeliers, as well as a variety of cocktail packages showcasing an aperitif to start and a digestif to finish your meal. If you prefer to order drinks à la carte once in the restaurant, that's no trouble at all.

We can cater for vegetarians or any other dietary requirements you or your guests may have.

Terms & conditions apply, please contact the reservations team for further details.

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# MENU ADDITIONS

## STATIONARY CANAPÉS

Harbison cheese board  
*whipped quince and warm 'Andrew's honey'*  
12.00 /per person

Coronation cauliflower  
*lime pickle yogurt*  
72.00/24 pieces

Reuben nuggets  
*Briana, kraut, russian dressing*  
72.00/24 pieces

Steelhead tartare  
*crunchy endive leaves*  
96.00/24 pieces

Bone-marrow oysters  
*charcoal roasted*  
108.00/24 pieces

## EXTRA DISHES

Hash browns  
*malt vinegar mayo*  
80.00/15 pieces

Hash browns, Osetra caviar, 15g Marshallberg caviar,  
*citrus, crème fraîche*  
34.00/15 pieces

Bourke St. sourdough  
*cultured butter*  
5.00/portion

Hawksmoor's chocolates, Tributes  
*(2 pieces) 6.50/per person*

Hawksmoor's chocolates, Tributes  
*(box of 8 to take home) 25.00*

## GIFTS

**Books**  
Hawksmoor Restaurant & Recipes  
45.00

**Gift Cards**  
\$50 gift card  
\$100 gift card

## COCKTAIL PACKAGES

### THE GOTHAM PACKAGE

40.00  
Sour Cherry Negroni  
Amaro Coretto

### THE EMPIRE PACKAGE

41.00  
Ultimate Martini  
Full Fat Old Fashioned

### THE MADISON PACKAGE

41.00  
Back Burner  
Night Nurse

### TEMPERATE

25.00  
*Choose from our selection of zero-proof  
cocktails & soft-drinks.*

Steady Pete's Sour Cherry America(no)  
Dry Highball  
Coca-Cola, Diet Coke, Ginger Ale

*A selection of dessert wines and spirits  
are also available by the glass*

# LUNCH MENU

2-COURSE MENU 55.00 per person

3-COURSE MENU 65.00 per person

**An ideal way to enjoy Hawksmoor, the below menu asks each guest to chart their own journey in selecting a 2 or 3-course meal of their liking. No need to decide ahead of time – you'll order directly while in the restaurant.**

## FIRST COURSE

Hawksmoor Caesar, Cantabrian anchovies

Potted beef & bacon, Yorkshires & onion gravy

Ash-baked beets, Bluebird cheese, pecans, anchovy dressing

## MAIN COURSE

*All entrées served with beef dripping fries or Boston lettuce & herb salad*

10 oz. charcoal-grilled Rump

Baked whole sea bream, chili, rosemary, garlic & fennel salad

Nancy's Wellington, celeriac, oyster mushrooms, Nancy's Camembert

## DESSERT

Sticky toffee pudding, milk ice cream

Peanut butter Louis, salted caramel ice cream

Pear & chestnut Financier, brown butter ice cream

## ADD ONS

Bourke St. sourdough, cultured butter +5.00/portion

Hawksmoor's chocolates, Tributes (*2 pieces*) +6.50/person

Menu available for lunch bookings only. For current menus and pricing, please contact our reservations team. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

\*Menu Pricing is exclusive of tax, admin fee and gratuity.\*

# SHARING MENUS

## 3-COURSE MENU

145.00 per person

### FIRST COURSE

Potted beef & bacon, Yorkshires & onion gravy

Ash-baked beets, Bluebird cheese, pecans, anchovy dressing

Steelhead tartare, citrus, ginger, chili

### MAIN COURSE

Charcoal-grilled Rump

Charcoal-grilled Bone-in Rib Chop

Charcoal-grilled T-Bone

Nancy's Wellington, celeriac, oyster mushrooms, Nancy's Camembert

Charcoal-grilled monkfish

Charcoal-grilled half lobster, warm garlic butter +35.00/person

### SIDES

Beef dripping fries

Macaroni and cheese

Creamed spinach

Garlic portobello mushrooms

Boston lettuce & herb salad

### SAUCES

Béarnaise

Bone marrow gravy

Peppercorn

Anchovy Hollandaise or Bluebird Hollandaise +6.00/portion

### DESSERT

Sticky toffee pudding, milk ice cream

Peanut butter Louis, salted caramel ice cream

Pear & chestnut Financier, brown butter ice cream

Drip coffee

### ADD ONS

Bourke St. sourdough, cultured butter +5.00/portion

Hawksmoor's chocolates, Tributes (2 pieces) +6.50/person

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# SHARING MENUS

## 3-COURSE MENU

165.00 per person

### FIRST COURSE

Carolina-spiced pork belly, vinegar slaw  
Ash-baked beets, Bluebird cheese, pecans, anchovy dressing  
Steelhead tartare, citrus, ginger, chili

### MAIN COURSE

Charcoal-grilled bone-in Rib Chop      Charcoal-grilled Chateaubriand      Charcoal-grilled Short Loin  
Nancy's Wellington, celeriac, oyster mushrooms, Nancy's Camembert  
Charcoal-grilled monkfish      Charcoal-grilled half lobster, warm garlic butter +35.00/person

### SIDES

Beef dripping fries      Macaroni and cheese      Creamed spinach  
Garlic portobello mushrooms      Boston lettuce & herb salad

### SAUCES

Béarnaise      Bone marrow gravy      Peppercorn  
Anchovy Hollandaise or Bluebird Hollandaise +6.00/portion

### DESSERT

Sticky toffee pudding, milk ice cream  
Peanut butter Louis, salted caramel ice cream  
Pear & chestnut Financier, brown butter ice cream

Drip coffee

### ADD ONS

Bourke St. sourdough, cultured butter +5.00/portion  
Hawksmoor's chocolates, Tributes (*2 pieces*) +6.50/person

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# SHARING MENUS

## 4-COURSE MENU

195.00 per person

### SNACKS

Reuben nuggets, Briana, kraut, Russian dressing    Natural oysters    Coronation cauliflower, lime pickle yogurt

### FIRST COURSE

Carolina-spiced pork belly, vinegar slaw

Ash-baked beets, Bluebird cheese, pecans, anchovy dressing

Steelhead tartare, citrus, ginger, chili

### MAIN COURSE

Charcoal-grilled Chateaubriand

Charcoal-grilled Short Loin

Charcoal-grilled bone-in Rib Chop

Nancy's Wellington, celeriac, oyster mushrooms, Nancy's Camembert

Charcoal-grilled monkfish

Charcoal-grilled half lobster, warm garlic butter +35.00/person

### SIDES

Beef dripping fries

Macaroni and cheese

Creamed spinach

Garlic portobello mushrooms

Boston lettuce & herb salad

### SAUCES

Béarnaise

Bone marrow gravy

Peppercorn

Anchovy Hollandaise or Bluebird Hollandaise +6.00/portion

### DESSERT

Sticky toffee pudding, milk ice cream

Peanut butter Louis, salted caramel ice cream

Pear & chestnut Financier, brown butter ice cream

Drip coffee

### ADD ONS

Bourke St. sourdough, cultured butter +5.00/portion

Hawksmoor's chocolates, Tributes (*2 pieces*) +6.50/person

Price is per person. For current menus and pricing, please contact our reservations team. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements. \*Menu Pricing is exclusive of tax, admin fee and gratuity.\*



# SUNDAY ROAST

**“For a Sunday meal, a Roast is  
better than Brunch”**

Eater NY

In Britain, the tradition of a Sunday Roast dates back to the 15th century where large joints of meat were roasted on a spit over an open fire, strictly on Sundays. As you might imagine, to achieve a similar flavour, we start ours on our charcoal grill and finish them in the oven.

Many who have had a Sunday Roast equate it to a Thanksgiving dinner - a comforting, filling meal that is best served in the company of loved ones.

The British institution has brought friends and families together for centuries and we're delighted to welcome New Yorkers to this tradition.

**Our private dining room Sunday roast is available  
every Sunday from 12PM - 4:30PM**

# SUNDAY ROAST

45.00 per person

## **Roast beef with all the trimmings**

Dry-aged beef rump, beef-dripping roast potatoes,  
Yorkshire pudding, roasted atlas carrots, buttered brussels sprouts,  
roasted shallot & garlic, bone marrow gravy.

## **Family-style feasts**

Choose any of our blackboard sharing cuts and add 'Sunday roast trimmings'.  
Cuts most suitable for Sunday style feasts are Rib Chop and (ultra lux) Chateaubriand.

~ See blackboard +20.00/person ~

## **Extras**

Cauliflower cheese 12.00/portion

Bone marrow & onions 10.00/portion

# WINE PACKAGES

Our Lead Sommelier, Gavin Ferrara, has put together a range of wines that pair excellently with Hawksmoor's offerings. To best complement your preferences, select the number of bottles of any of the below to create a bespoke wine package for your party. Pricing and availability will be confirmed via [events@hawksmoornyc.com](mailto:events@hawksmoornyc.com).

## SPARKLING

Schramsberg, Blanc de Noirs, California 2018 127.00  
*This flavorful but not outright fruity wine features attractive, doughy, toasty aromas, well suited for a variety of foods.*

Nino Franco 'Rustico' Prosecco, NV, Italy 68.00  
*A textbook Prosecco full of white flowers and ripe pear with soft, delicate bubbles. An ideal aperitif.*

Gusbourne, Brut Reserve, England 2018 167.00  
*Complex, crisp, fresh and nutty, with a fruity palate and ripe finish.*

## WHITE

Elena Walch, Pinot Bianco, Italy 2020 57.00  
*A crisp and bright white wine with subtle herbal tones.*

Granbazan, Albarino, 2021, Galicia, Spain 68.00  
*Bright yellow-green color, spicy fruit with some white pepper, fresh textural food wine for many occasions.*

Ojai, Chardonnay, California 2021 89.00  
*A classic chardonnay, vivid earthy scents of wet stones, along with white nectarine, dried apples, and nuts.*

## RED

Braida, Hawksmoor Blend, Italy 62.00  
*Our own blend, in collaboration with Braida, tastes rich and light-bodied making a juicy wine with some weight.*

Collazzi, Chianti Classico, 2019 85.00  
*Aromas of ripe plum and violet come to the forefront along with whiffs of mint and spice.*

Mas des Restanques, Vacqueyras, France, 2019 108.00  
*Filled with ripe, rich fruit and a plethora of spice.*

# EXTRAS

## MENU CARDS

*"I don't want to hear the specials. If they're so special, put 'em on a menu."*

Jerry Seinfeld

Should you opt for one of our 3 or 4-course sharing menus, we will provide personalized menu cards with your event name and menu selections at each place setting.

## FLORAL

*"Please don't eat the daisies."*

Jean Kerr

Flowers for the table can be arranged by our preferred vendor. This cost will be included in your final bill, which cannot be applied towards the minimum spend. You may also bring in an arrangement of your own at no cost.

## AV

*"I have no feelings about AV"*

Chef Matt Brown

Hawksmoor has a projector and screen, which can be used in our private dining rooms. Should you have any further audio-visual needs, please contact our event team directly for more information.

## SPECIALTY CAKES

*"A party without cake is really just a meeting."*

Julia Child

Executive Pastry Chef Carla Henriques and her team offer a variety of dessert options and various cake flavors for your special event priced at \$10 per person with a minimum of 5 guests.

Choose between the following flavors:

**Victoria Sponge with strawberry jam and cream**

**Dark chocolate hazelnut Sacher**

**Lemon cake with glaze drizzle**

**Carrot cake with cream cheese frosting**

**Banana walnut cake with cream cheese frosting**

Alternatively, you may bring in your own cake for a plating fee of \$5.00 per person

## COOKBOOKS & TRIBUTES

*"Don't be ungrateful. Just open it."*

Alice Clayton

Please inform your event planner if you would like to provide each of your guests with our Restaurants & Recipes book for \$45 per book.

All proceeds from these sales go directly to Action Against Hunger.

You can also purchase a box of our signature Tributes, which includes 8 house-made chocolates, for \$25.

# Terms & Conditions

## PRIVATE DINING FEES

Lord Bronx and Ty Whoppity require a minimum food and beverage fee of \$2,500- exclusive of tax, gratuity, and extra event fees that you may request (“Minimum Fee”) for all dinner bookings. There is no minimum spend for bookings made during lunch (12-2:30 PM). In the event the actual food and beverage spend does not meet or exceed the Minimum Fee, the remaining balance will be charged as a “Room Fee” to your bill. These rooms are available for booking between the hours of 5:00 pm to 10:00 pm; each party will have three hours of occupancy in the room from the time of their reservation. Please specify any allergens or dietary needs when making your booking.

## PRIVATE DINING DEPOSIT

Hawksmoor requires a signed contract and a \$500 non-refundable deposit fee to guarantee your private dining reservation (“Private Dining Deposit”). The Private Dining Deposit will be applied to the balance of your food and beverage minimum spend. The remaining balance will be due at the conclusion of the event. We reserve the right to cancel any booking if a signed contract and Deposit are not received within 7 days of booking. Should we have multiple inquiries for one date, we will honor the first party to make a deposit.

## LATE PAYMENTS

You agree to pay interest at the rate of 1.5% per month (an Annual Percentage Rate of 18%) or, at the maximum rate of interest permitted by law (whichever is lower), on all delinquent fees, charges PLUS Hawksmoor reasonable attorney’s fees and costs in collecting any unpaid charges and/or in connection with the enforcement by Hawksmoor of any provision of this Agreement.

## TAXES, FEES, & GRATUITY

All private dining and events are subject to 8.875% New York state sales tax and a 5% event administration fee which is based on the full cost of the private dining or event. The administration fee is not a gratuity and is given to the event staff that plans your private dining party or event. If there are any outside rental/set-up fees, this amount will be included on the final bill and is subject to New York state tax (i.e. equipment rental, flowers, etc.). Please note, those costs cannot be applied towards the food & beverage minimum.

Our suggested gratuity of 20% will be included for all bookings, though you will have an opportunity to add more should you desire.

## GUEST GUARANTEE

Hawksmoor requires a final guaranteed number of guests at least 5 business days before the private dining or event. If there is an increase in guest count, provided Hawksmoor NYC can accommodate the additional guest count, it is agreed that the changed attendance number shall be the new guaranteed minimum attendance and will increase the total fees. This count will be the Final Guest Count, and you will be charged this amount even if a lesser number of guests attend.

## OFFERINGS GUARANTEE

Hawksmoor requires finalized menu, cocktail / wine, décor, specialty cakes, and gift bag selections at least 5 business days before the event.

# Terms & Conditions

## CANCELTION POLICY- PRIVATE DINING

Should you need to cancel, Hawksmoor requires a minimum of 7 days' notice.

If it becomes necessary to cancel within 72 hours, Hawksmoor is entitled to charge a cancellation fee of 75% of the Minimum Fee, 8.875% sales tax, and 5% event administration fee.

If it becomes necessary to cancel within 24 hours of the event, or as a result of a no-show cancellation, Hawksmoor will charge the full Minimum Fee 8.875% sales tax, 5% event administration fee and suggested gratuity of 20%.

## CANCELTION DUE TO OUTSTANDING CIRCUMSTANCES

The non-performance of any portion, or the entirety, of this Agreement by Hawksmoor will not be deemed a breach by Hawksmoor if such breach (whether actual or threatened) is resulting from, caused by, or related to labor strikes or other labor disputes, natural disasters, physical calamities, acts or threats of terrorism, civil disorder, governmental travel advisories, governmental shut down or stay-at-home orders or recommendations, permitted occupancy restrictions, epidemics, pandemics, or acts of God or other causes beyond the control of Hawksmoor NYC . If such non-performance event occurs in the case of an epidemic or pandemic, you may reschedule the original contracted date within 12 months without penalty subject to the availability of Hawksmoor to reasonably accommodate the rescheduled date. All payments already made to Hawksmoor shall be credited towards the rescheduled event date; no cash refunds will apply or be permitted under any circumstances. Rescheduling can only take place once; if rescheduling more than once the party acknowledges they'll forfeit their deposit.

## TAX-EXEMPTIONS

If your organization is tax exempt, a copy of the NYS State tax-exempt certificate must accompany the signed catering contract. All certificates must be presented at time of signed contract. In the event Hawksmoor NYC does not receive a copy of the tax-exempt certificate from you, appropriate federal, state, and municipal taxes will be charged where applicable. Both deposit and final payments must be made by corporate check and/or credit card.

## ALLERGIES & SEASONAL AVAILABILITY

Depending on an ingredient's availability and seasonality, menu substitutions will be made at Hawksmoor's sole discretion if necessary. Any changes you request to your menu selection must be made ten days prior to the event and are subject to availability and Hawksmoor's written consent. Hawksmoor may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please be aware that normal operations involve shared cooking and preparation areas, including common fryer oil and grills. The probability exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu items can be completely free of allergens.

## BEHAVIOR & CONSUMPTION

Hawksmoor and you further agree:

You shall cause the private dining or event to be held in an orderly manner and assume full responsibility for the conduct of all persons in attendance at your private dining or event including your agents, invitees, guests, members, independent contractors, or vendors.

Alcoholic beverages are for on-premises consumption only, during contracted period and any opened or unopened bottles or containers will not be permitted to leave the premises.

You shall not permit the consumption of alcoholic beverages by any persons under 21 years of age and agree to cooperate fully with Hawksmoor to enforce this rule.

All activities conducted by you and/or your agents, invitees, guests, members, independent contractors, and/or vendors at Hawksmoor and in connection with the private dining or event shall not infringe the patent, copyright or trademark rights, or violate the rights of privacy or publicity, of any third party.

Hawksmoor has the responsibility to not over-serve alcoholic beverages to its patrons and reserves the right to cease serving alcohol to you or any of your guests as determined by Hawksmoor's sole discretion. All guests must be able to provide proof of legal age.

In order to comply with local laws, Hawksmoor is a smoke free establishment.

You will be responsible for any damage done to any of Hawksmoor's premises or property during any time while under the control of or occupied by you or your agents, invitees, employees, independent contractors, or vendors hired by or on behalf of you.



# Terms & Conditions

## DAMAGES

Any and all damages and losses to the premises, including furniture, fixtures, decorations, or equipment caused by you or your guests, agents, invitees, members, independent contractors, or vendors are your ultimate responsibility and shall be added automatically to your final bill and credit card on file.

If any of the foregoing is done without authorization, or in the case of any destruction/damage, the cost or repair and/or replacement will be your responsibility. You shall ensure that all music, entertainment, videography, and photography comply with all rules and regulations of Hawksmoor including obtaining Certificates of Insurance for all outside vendors, as well as all applicable laws (including but not limited to any nuisance or activity laws). Music and sound levels are subject to Hawksmoor's approval and shall be in compliance with the NYS Alcoholic Beverage Regulation Administration's requirements, rules and regulations.

Hawksmoor shall not be held liable for damage or destruction or loss or damage to property belonging to you or your guests which is exhibited or left on premises.

You agree to purchase appropriate event insurance to cover your event if so, requested by Hawksmoor.

## PHOTOGRAPHY & VIDEOGRAPHY

Professional photography and/or videography, digital or otherwise, by you (and your invitees) at any time on or of Hawksmoor premises is strictly prohibited, unless approved in advance and in writing by Hawksmoor. You agree and acknowledge that if permitted to photograph or videotape at Hawksmoor premises, you (and your invitees) may not post, publish, circulate, display, or otherwise cause, directly or indirectly, to be disseminated any photograph, video, or other documentation or recording that contains or shows any portion of Hawksmoor premises or its partners, employees, food, logos, or other property in any form for a commercial purpose. You agree to take all steps necessary to retract, remove, or remedy any breach of this paragraph, including, but not limited to, directing third parties to retract, remove, or remedy such breach.

## INDEMNIFICATION

For valuable consideration, receipt of which is hereby acknowledged, to the maximum extent permitted by law, you agree to protect, indemnify, defend and hold harmless Hawksmoor and any and all of its affiliates, officers, directors, agents, employees, successors and assigned ("Released Parties") against all claims, liabilities, losses, damages, governmental charges or fines, and costs (including reasonable attorneys' fees), arising out of or connected with your private dining or event, caused or contributed to by your negligence or willful misconduct or that of your affiliates, officers, directors, agents, employees, guests, invitees, independent contractors, and/or vendors, except those claims arising out of the sole gross negligence or willful misconduct of Hawksmoor. Upon the request of Hawksmoor, you shall submit to Hawksmoor at least two (2) weeks prior to the Event requisite proof of insurance, in each case, naming as an additional insured Hawksmoor and any Released Parties or other party reasonably requested by Hawksmoor.

