



PORTER HOUSE NEW YORK
10 Columbus Circle / Time Warner Center / Fourth Floor
New York, NY 10019
(212) 823 - 9477

Porter House New York is an American steakhouse, reinvented. Here, **Michael Lomonaco** mixes modern style and culinary insights with the congeniality and hearty welcome of the porter house of old. His continued presence in the kitchen, and as often as possible in the dining room, allows diners to experience the best of American Cuisine and a New York showplace. The comfortable room, the gracious staff and the top-quality fare guarantee an experience that diners savor fully, and which they return to time and time again.



A PLACE FOR EVERY EVENT

Porter House New York can accommodate a variety of special events, from small personal gatherings to large sophisticated affairs. **The Vintage Room** can be used fully (seating up to 66 guests or 85 standing for cocktails) or divided into two private spaces (Vintage Room North and Vintage Room South), ideal for more intimate events and occasions. For gala events it's also possible to book the entire restaurant. Because Porter House New York is open to the general public for lunch and dinner seven days a week, events requiring the Main Dining Room are accommodated on a limited basis, with cost and availability arranged accordingly.



PORTER
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PORTER HOUSE NEW YORK 10 COLUMBUS CIRCLE, 4TH FLOOR NEW YORK, NY 10019
PRIVATE DINING DEPARTMENT
CONTACT STACEY BADER P)212.823.9477 F)212.823.9515

Dinner

Appetizer

Host to pre-select one prior to event date

Classic Caesar / Parmesan Cheese / Croutons
Belgian Endive & Field Greens Salad / Roasted Walnuts / Mustard Vinaigrette
Artisanal Pasta / Bolognese Sauce
Porcini Mushroom Ravioli / White Truffle Cream
Jumbo Lump Crab Cake / Horseradish Mustard Sauce
Seasonal Soup / Chefs Selection
Sliced Tomatoes & Onions / Blue Cheese

Entrée

Host to pre-select a choice of two prior to event date (one red meat and one fish or poultry)

Filet Mignon / Caramelized Shallots & Cabernet Reduction
Grilled Brandt Natural Rib Eye / Classic Bordelaise
Dry Aged USDA Prime New York Strip Steak

Grilled Salmon / Chardonnay Butter
Grilled Swordfish Steak / Roasted Tomatoes & Caper Pesto

Roasted Natural Chicken / Tarragon Pan Gravy

All entrees are served with Chef's choice of seasonal vegetables and roasted potatoes

Optional Sides

Served family style at the center of the table for sharing

Creamed Spinach
Fresh Leaf Spinach, Garlic & Oil
Broccoli with Garlic & Oil
Macaroni & Cheese

Pan Roasted Mushrooms
Buttermilk Onion Rings
Hash Browns
Hand Cut French Fries

Buttery Mashed Potatoes
Jumbo Asparagus
(steamed or lemon butter)

Dessert

Host to pre-select one prior to event date

Classic New York Cheesecake / Wild Blueberry Compote
Flourless Chocolate Torte / Caramel Sauce
Seasonal Fruit Cobbler / Tahitian Vanilla Ice Cream
Old School Vanilla Ice Cream Sundae / Hot Fudge, Whipped Cream, Brandied Cherries
Dessert Trio: Strawberry Shortcake / Lemon Meringue Tart / Flourless Chocolate Torte

Pre-Meal Reception

45 Minutes

Passed Hors d'oeuvres

HOT

Mini Jumbo Lump Crab Cakes
Grilled Filet Mignon Tips
Mediterranean Style Chicken Souvlaki
Wild Mushroom Risotto Cakes
All Beef Pigs in Blanket
Florentine Quiche Tarts
Grilled Shrimp / Coconut-Mango Glaze
Open Faced Mini Beef Sliders / Cheddar Cheese (Minimum 25 guests)
Slow Roasted Pork Empanadas / Avocado Salsita (Minimum 35 guests)

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COLD

Smoked Salmon on Black Bread / Crème Fraiche & Salmon Caviar
Celery Sticks Filled With Truffled Goat Cheese
Hand-Chopped Beef Filet Tartare
Scallop Ceviche with Pepper Vodka Dressing
Fresh Mozzarella & Tomato with Pesto on Skewers
Parma Prosciutto on Asparagus Spears
Sliced Steak on Crostini / Horseradish Sauce
Tomato and Basil Bruschetta

Stationary Platters

Mixed Vegetable Crudités / Dijon and Blue Cheese Dips

Shrimp Cocktail / 75 pc.

Oysters on the Half Shell / 48 pc.

Chilled Seafood Display

The Freshest Oysters, Clams, Shrimp, Crab and Lobster with Traditional Sauces and Garnish

Charcuterie Display

A Selection of Cured Italian Meats with Marinated Olives & Cornichons

Artisanal Cheese Display

Imported Cheeses with Breads & Crackers, Dried Fruits & Nuts

Private Dining Wine Selections

Sparkling

3056 Roederer Estate Brut *Anderson Valley, California Sparkling Wine NV*
 4818 Schramsberg 'Blanc de Blancs' Sommelier Selction *Brut, California 2007*
 4817 Ayala 'Majeur' Champagne *Brut NV*

White

3001 Sauvignon Blanc, Stags Leap Wine Cellars *Napa 2008*
 2691 Riesling, Selbach Spatlese *Saar, Germany 2010*
 2705 Pinot Gris, Etude *Carneros, California 2010*
 4918 Verdicchio Classico Superiore, Pievalta 'Domini' *Marches, Italy 2009*
 2702 Chardonnay, Jean-Marc Brocard 'Ste. Claire' *Chablis, Burgundy 2009*
 3210 Chardonnay, The Pairing 'Hilt' *Santa Barbara, California 2009*

3201 Chardonnay, l'Avion de Papier (Paper Airplane) *Sonoma Coast 2010*
 3222 Chardonnay, Clos Blancneau 'James Berry' *Paso Robles 2009*
 4906 Chardonnay, Domaine Caillou *Meursault 2009*
 3209 Chardonnay, Kistler 'Les Noisetiers' *Russian River Valley 2009*

Red

2757 Petit Verdot, Ruca Malen, *Mendoza, Argentina 2009*
 2755 Zinfandel, Ridge 'Three Valleys' *Dry Creek, California 2009*
 2756 Cabernet Sauvignon, Graziano Albertina Reserve *Napa, California 2005*
 2754 Merlot, Chateau Rollan de By *Medoc, Bordeaux 2006*
 2709 Pinot Noir, R. Stuart 'Big Fire' *Oregon, 2009*

3646 Pinot Noir, Rutz Cellars 'Maison Grand Cru' *Russian River Valley 2006*
 3609 Pinot Noir Emeritus *Russian River Valley 2009*

4020 Cabernet Sauvignon, Honig *Napa 2008*
 4029 Cabernet Sauvignon, Mount Veeder *Napa 2008*
 4108 Cabernet Sauvignon, Heitz *Napa 2006*
 4096 Cabernet Sauvignon, Silverado *Napa 2007*
 4012 Cabernet Sauvignon, Caymus *Napa 2009*

House Wines

2644 Mionetto Il Prosecco Sparkling Wine *NV*
 2692 Chardonnay, Greystone Cellars, *Napa 2010*
 5414 Cabernet Sauvignon, Veramonte 'Primus' *Casablanca Valley, Chile 2008*

Additional selections are available - Contact the Private Dining Department for More Info
Pricing, availability and vintages subject to change without notice

Lunch

Appetizer

Host to pre-select one prior to event date

Organic Field Greens / Champagne-Shallot Vinaigrette
Classic Caesar / Parmesan Cheese / Croutons
Belgian Endive & Field Greens Salad / Roasted Walnuts / Mustard Vinaigrette
Jumbo Lump Crab Cake / Horseradish Mustard Sauce
Seasonal Soup / Chefs Selection

Entrée

Host to pre-select a choice of two prior to event date

Petite Filet Mignon / Caramelized Shallots & Cabernet Reduction
Grilled Salmon / Chardonnay Butter
Roasted Natural Chicken / Tarragon Pan Gravy

All entrees are served with Chef's choice of seasonal vegetables and roasted potatoes

Optional Sides

Served family style at the center of the table for sharing

Creamed Spinach
Fresh Leaf Spinach, Garlic & Oil
Broccolini with Garlic & Oil
Macaroni & Cheese
Pan Roasted Mushrooms
Buttermilk Onion Rings

Hand Cut French Fries
Buttery Mashed Potatoes
Jumbo Asparagus
(steamed or lemon butter)
Hash Browns

Dessert

Host to pre-select one prior to event date

Classic New York Cheesecake / Wild Blueberry Compote
Flourless Chocolate Torte / Caramel Sauce
Seasonal Fruit Cobbler / Tahitian Vanilla Ice Cream

Additional Details and Arrangements

The Vintage Room Capacity

Used Fully

Maximum 50 Guests Seated with Porter House Chairs
Maximum 60 Guests Seated with Rental Chairs (\$9/ chair)
Maximum 66 Guests Seated with Rental Chairs and Tables
Maximum 75 Guests Standing for a Cocktail Reception

Divided into Vintage Room North & Vintage Room South

Maximum 24 Guests Seated with Porter House Chairs for Each Room
Maximum 30 Guests Standing for a Cocktail Reception for Each Room

Contracts: A contract (with deposit) and a minimum guarantee are required to confirm your date. The guaranteed number of guests (or number of actual attendees, if greater) will be the number of guests for which you will be charged, even if a lesser number attends. Food & beverage minimums will also apply.

Other Fees: 18% gratuity and 4% administrative fee will be added to the food and beverage total (or to the food and beverage minimum – whichever is greater). In addition, 8.875% sales tax will be added to all charges except gratuity.

Entrance: Enter the Time Warner Center at 60th Street and Broadway or 58th Street and 8th Ave. Porter House New York is located on the 4th Floor of the Time Warner Center. The restaurant is handicapped accessible.

Deliveries: All deliveries must be approved by the Private Dining department as they must be scheduled ahead of time with the Time Warner loading dock. Please contact the Private Dining office at least 2 business days prior to your event date to make arrangements for deliveries. Porter House New York will not be responsible for items lost or left at the restaurant prior to or upon the completion of your event. This includes items left in coat check.

Menus: Custom printed menus are complimentary.

Décor: Porter House New York will provide white linen and napkins, as well as simple votive candles. **For additional décor, we work exclusively with Christina & Martin Cerciello of Elegant Affairs who can provide everything from simple table arrangements to a fully transformed space. Feel free to contact them directly at 212.242.4585 or event4u@aol.com for more information.**

AV: Smart Source AV Rentals & Staging; Mil Samardzija 718.361.4549

Parking: 58th Street (bet. 8th/9th) 212.582. 7110 or 60th Street (bet. Broadway/9th) 212.823.6199

Your event is not considered confirmed until we are in receipt of a deposit.

For more information or to request a contract, please contact our Private Dining Director, Stacey Bader at 212.823.9477 or sbader@porterhousenewyork.com.



Vintage Room with Round Tables



Vintage Room with Board Room Table



Vintage Room North

We can accommodate many different set up requests in each of our rooms so please contact the private dining department for more information on the floor plan for your event.