



Gallagher's

STEAKHOUSE

EST. 1927

3790 LAS VEGAS BLVD S | NEW YORK-NEW YORK HOTEL & CASINO | LAS VEGAS | 702 740 6433



Welcome

With its **dark wood décor** and **bustling atmosphere**, this **classic steakhouse** is the sister restaurant to Gallagher's, the great New York City landmark steakhouse. Our menu features **traditional dry-aged steaks** and **seafood favorites**, prepared on our **famous open-flame mesquite grill**. Our beef is wet-aged for 8-10 weeks and then certain cuts are dry-aged for an additional 15 days.

With its **prime location** on the edge of "Greenwich Village" in the **New York-New York Hotel & Casino in Las Vegas**, Gallagher's Steakhouse is the **perfect spot** for your private event.

Our event experts will work with you to **plan the perfect event**. Whether it's a **celebratory dinner** or **corporate gathering**, your event will be a **delicious and enjoyable** experience.

The next pages are a guideline to display what may be included.

Our complete menus are available to view and download: [\(link to full Catering menu\)](#)



SAMPLE DINNER MENU

starter options

- burrata cheese caprese salad** marinated tomatoes, balsamic vinegar, basil, extra virgin olive oil (gf, v)
- gallagher's wedge** iceberg lettuce, blue cheese, bacon, tomato and chives
- maryland crab cakes** jumbo lump blue crab cakes with mustard aioli and fresh lemon
- sauteed jumbo shrimp scampi** grilled bread, garlic butter and lemon
- steak tartare** qual egg, chives, toasted brioche, dijon vinaigrette
- soy glazed pork belly** crispy onions, micro shiso (s)

entrée options

- dry aged new york sirloin** gallagher's signature aged bone-in sirloin (gf)
- center cut filet mignon** 10 ounce char grilled (gf)
- mary's farm free-range chicken breast** roasted baby vegetables, mustard chicken jus (gf)
- broiled scottish salmon** jumbo asparagus, lemon beurre blanc (gf)
- sauteed branzino** saffron cream sauce, shaved fennel salad (gf)
- double cut pork loin chop** (gf)
- option to add **jumbo lump crab oscar** (gf) or **lobster tail** (gf) to any entrée (additional charges apply)

dessert options

- new york cheesecake** graham cracker crust, berry compote (v)
- chocolate cake** with raspberry sorbet whipped chambord, chocolate glaze (v)
- classic steakhouse carrot cake** cream cheese frosting, toasted walnuts (v)
- sticky toffee pudding** old english toffee cake, caramel sauce, vanilla bean ice cream (v)

gf = gluten free | v = vegetarian | vg = vegan | s = seasonal We strive to use locally sourced products and sustainably caught seafood whenever possible. The Restaurant may make reasonable substitutions to the menu and menu preparations when product availability or menus change. Client will be notified of such changes in advance of the Event.





SAMPLE HORS D'OEUVRES MENU

cold selections

plant based

- fresh mozzarella heirloom tomato & basil bruschetta** (v)
- red pepper goat cheese & fire roasted artichoke bruschetta** (v)
- assorted hummus spoons** with pita croutons and mint (v, vg)
- cucumber rolls** (gf, vg)
- belgian endive** with sundried tomato mousse (gf, v)

from the sea

- spicy tuna rolls** (gf)
- california rolls** (gf)
- jumbo gulf shrimp** on ice with cocktail sauce and lemon wedges (gf)
- lump crab bruschetta** with balsamic red onions and béarnaise sauce
- seared ahi tuna spoons** with pickled ginger and wasabi cream (gf)
- split king crab legs** on ice with cocktail sauce and lemon wedges (gf)
- crab claws on ice** with cocktail sauce and lemon wedges (gf)

from the land

- curried chicken cups** in hydro-bibb lettuce with hawaiian pineapple (gf)
- smoked turkey & roma tomato** on seven grain croutons

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SAMPLE HORS D'OEUVRES MENU

(minimum 50 pieces per selection)

hot selections

plant based

fried spring rolls with plum sauce (v)

jalapeño poppers with sour cream (gf, v)

spinach & artichoke stuffed mushrooms (gf, v)

from the sea

fried jumbo shrimp with house made cocktail sauce

mini crab cakes with citrus aioli

from the land

fried mozzarella with pomodoro sauce (v)

assorted petite quiche (v)

pork egg rolls with plum sauce

toasted coconut chicken skewers with orange-rum marmalade dip

pan fried pork pot stickers with lime ponzu sauce

stuffed wild skins with andouille sausage and pepper jack cheese (gf)

beef satay with peanut sauce (gf)

mini beef wellington with red wine demi-glace

rosemary grilled new zealand lamb chops (gf)

Please inquire about breakfast and lunch options.
Click here to view our full Catering menus. ([link to full menu set](#))

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EVENT CAPACITIES & **floor plans**



main dining room

seated: **96 guests**
reception: **120 guests**



semi-private dining
Room A

seated: **54 guests**
reception: **64 guests**



semi-private dining
Room B

seated: **32 guests**
reception: **40 guests**

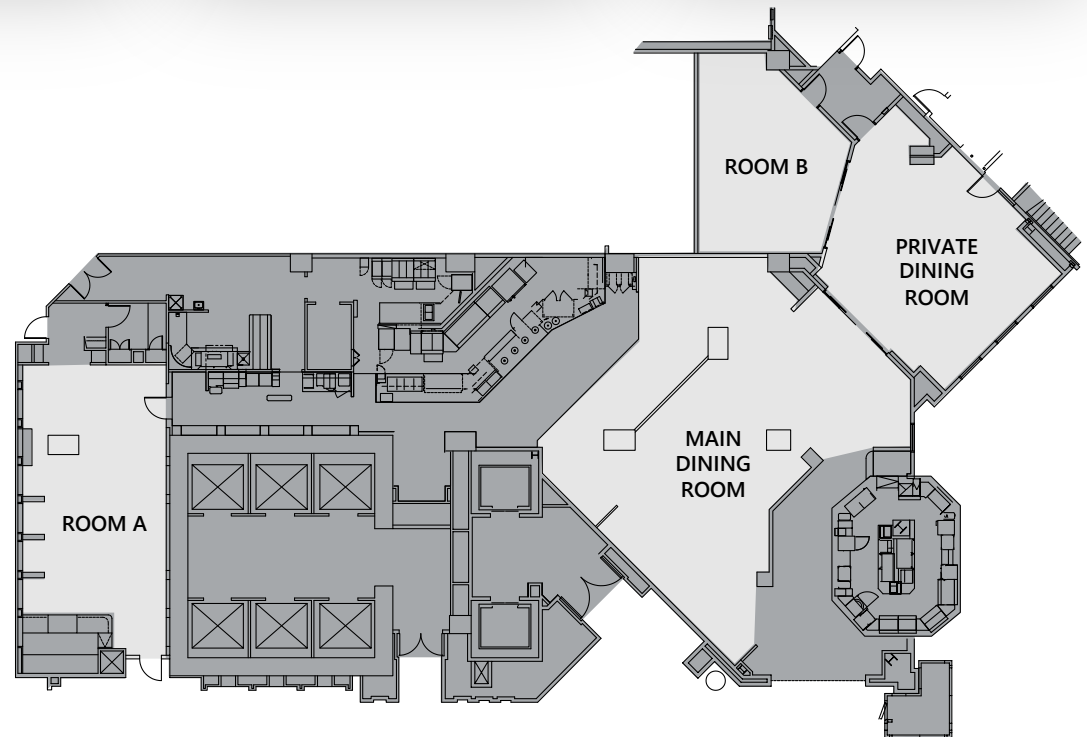


private dining room
(dedicated separate bar & entrance)

seated: **40 guests**
reception: **50 guests**

OUR ROOMS cater to
your individual needs.
We offer **versatility of
space**, for all types of events.

MINIMUM OF 30 GUESTS





FACTS & **questions**

Have questions or want to check available dates?

Contact our special events team at (702) 740-6433.

rooms & layout

Will my event be in a private room at the restaurant?

We accommodate special events in our restaurant dining areas – Main Dining Room, Room A, Room B, Private Dining Room and Chef's Table located in the kitchen- or by closing our business to the public.

Is there a separate buyout fee to close the restaurant?

Our pricing is structured as a package price which includes the value of the business lost by closing to the public, based on day/date/time of the event, as well as the cost of food and beverage arranged for the event, as determined by the number of anticipated guests, and ultimately menu selections.

vendors

Can I use my own vendors?

Absolutely. In the interest of personalizing your event, we welcome outside vendors, including music, florist, decor, lighting, wedding cake, photography and videography. Alternatively, we are happy to share vendors with whom we've worked successfully in the past. All vendors must carry the required insurance that is stipulated in our contracts.

Do you provide vendor meals?

Vendor meals (i.e. for musicians, DJ, photographer, etc.) working with your event are to be requested 1 week prior to the event date and are an additional charge. The meal includes the chef's choice of hot entrée and non-alcoholic beverages.

transportation

Is transportation readily available for my guests after a wedding?

All cars, taxis, vans and buses can drop off and pick up out front. If using a car service, it is recommended that arrangements for private car service be made directly with a car service company at least 24 hours prior to the event.

parking

Is there parking available for my wedding guests?

Parking garages are conveniently located nearby. Additional charges apply.



FACTS & questions continued

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details

Are there any other charges aside from the package price?

The package price is subject to a 24% administrative charge, captain fee(s), bar set up fee(s), coat check fees and any current NV state sales tax. Any administrative charge, and any captain fee, bar set-up fee, coat check fee, and supplemental staff fees (if applicable), are not gratuities and will not be given to the wait staff or any other employee. These fees will be retained entirely by the restaurant as part of the contract price that is used to cover costs and overhead relating to the catered event. The banquet wait staff is paid a special banquet hourly rate well in excess of the statutory minimum wage rates and are notified that the administrative charge and these fees are not intended to be a gratuity and will not be distributed to them.

We invite you to contact us for a customized proposal, detailing pricing and fees, based on your anticipated date and group size.

When can I drop off items to be used for my event (i.e. seating cards, favors, etc.)?

One day prior to the event date, to be coordinated with the Event Director.

Does Gallagher's offer Glatt Kosher Meals or Catering?

Yes, Gallagher's works with some of the premier Kosher Caterers in Las Vegas to offer the finest in Kosher Food.

What is the ratio of servers to guests?

Elegant and contemporary service is provided with 1 waiter per 10 guests, with bar service with 1 bartender per 75 guests. Additional staff required to accommodate Client requests is at the Client's responsibility.

Is overtime available for our After Party?

Extending your event beyond the contracted time will increase the per person price by \$35 per person per hour (or \$25 per person per half hour) based on the guaranteed guest count. The additional charge includes bar service, and is subject to 24% administrative charge & sales tax.

Is the venue wheelchair accessible?

Gallagher's has a fully accessible facility.

Does Gallagher's offer special pricing for children?

Special children's menus can be arranged with your Catering Manager, if so desired.



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