



GROUP + PRIVATE DINING OPTIONS & PRICING

ESH Restaurant Group has created and developed a few of the most loved restaurants and event spaces in New York City, Westchester, and Tokyo- Japan, providing excellent quality food and exceptional service, all surrounded by a beautiful and elegant atmosphere.



EMPIRE STEAK HOUSE – MIDTOWN EAST RESTAURANT, BAR, LOUNGE, EVENT SPACE

151 East 50th St. | New York, NY 10022 | 212.582.6900

Returning to the golden era of nostalgic New York City, Midtown's **Empire Steak House East** holds the essence of the 1920's opera house it once was. Completely reconstructed, replete with an ornate winding staircase, cathedral dome ceiling and the charm and elegance of olden times, Empire has reclaimed an historic Manhattan destination sure to thrill all those who experience its richness. **Empire Steak House**, is a restaurant, lounge and event space, which features great food, combined with refined service and a focus on customer service.

- 10,000 square feet • Total Capacity: 475
- Two Full-Service Bars • Two-Levels
- Upstairs Lounge and Cocktail Area
- Private Chef's Room and Wine Cellar
- State of the art DJ Booth and Sound System
- Private back room to accommodate smaller parties

EMPIRE STEAK HOUSE – MIDTOWN WEST RESTAURANT, BAR, LOUNGE, EVENT SPACE

237 West 54th Street | New York, NY 10019 | 212-586-9700

The **Empire Steak House west side location** is an elegant bar, lounge, restaurant, and magnificent event space situated in the magical theatre district between Broadway and Eighth avenue in New York City.

Empire Steak House West provides a modern and airy backdrop for a special dining experience, business meeting or a very stylish night out with friends.

- 1 Floor
- 12 ft ceiling
- Total Capacity: 250
- 3 Dining Rooms
- Full Bar & Lounge Area
- 2 Outdoor Patios



No matter which location you choose, our dedicated private dining coordinators will help you plan and personalize your event so you and your guests can have an unforgettable experience. Whether you are hosting a corporate event or celebrating a special occasion, our goal is to ensure quality and hospitality. We want you to be able to enjoy your event as much as your guests!



GROUP RESERVATIONS & SPECIAL EVENTS SPACES EMPIRE STEAK HOUSE MIDTOWN EAST

WINE ROOM

Our wine room offers the ideal space for those looking for an intimate and beautiful dining area. The space is great for both private and semi-private events. Our glass-enclosed space creates a quiet and private area for meetings and private dining for up to 25 guests and cocktail receptions for up to 35 guests. The room also offers a flat screen TV and audio for any AV needs.



MEZZANINE LOUNGE

Our upstairs mezzanine lounge is the perfect venue for those looking for a private event. With a separate street-front entrance, in addition to our dramatic spiral staircase, our lounge houses a separate fully-stocked bar, separate bathrooms, plush banquettes and seating, and a semi-private back VIP room. The lounge, which can accommodate up to 180 guests, is ideal for cocktail receptions and corporate events.



MAIN DINING ROOM

Our sweeping dining room is the very definition of opulence. With our two-raised tiers featuring wrap-around booths, and our hand-painted dome, our main dining room seats 145 guests and can accommodate up to 300 for a cocktail reception. It is the ultimate location for all your party and dining needs.





GROUP RESERVATIONS & SPECIAL EVENTS SPACES EMPIRE STEAK HOUSE MIDTOWN WEST

BAR, LOUNGE & PATIO

Boasting a sleek and modern entrance way, Empire West welcomes guests with an impressive wrap-around 50ft all-white marble bar and floor to ceiling windows that complement the sparkle of modern Swarovski crystal chandeliers. Guests desiring a more intimate setting can follow the sprawling wrap around marble bar to discover a lounge area situated in front of a visually alluring wall of wine perfect for engaging conversation, cocktails and dining.



PRIVATE DINING ROOM #1

The Empire Steak House dining room # 1 is located at the farthest end of the restaurant on the left-hand side. The room's perfect square shape is illuminated by a Swarovski crystal chandelier and sconces. Understated and minimal decor is accented with wall to wall burgundy carpeting making this room well suited for a variety of event types and table set ups.



PRIVATE DINING ROOM #2

The Empire Steak House dining room # 2 is located adjacent to the main dining room is separated by a solid handcrafted 12 ft high sliding mahogany wall. The room's rectangular shape is extremely welcoming with its expansive size, vaulted ceilings, recessed lighting, Swarovski crystal chandeliers and well placed sconces.





GROUP + PRIVATE DINING PACKAGES & PRICING

Prices are per person and do not reflect beverages,
a gratuity 20%, 3% admin fee and 8.875% tax.

BEVERAGE PACKAGES OPTIONS

Non-Alcoholic

Beer & Wine

Standard

Premium

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PASSED HORS D'OEUVRES OPTIONS

- FRIED ARTICHOKE** (**vegan**) with garlic and parsley
- THIN ALSATION FLATBREAD** margarita style or - with red peppers and caramelized onions
- STUFFED MUSHROOMS** mixed with grounded vegetables, light marinara sauce
- FRESH MOZZARELLA & TOMATO BALLS** bocconcini mozzarella, cherry tomato's & olive oil
- VEGETARIAN SPRING ROLL** (**fried**) sweet and sour dipping sauce
- FRIED RISOTTO PARMESAN BALLS** rice balls with marinara sauce
- GNOCCHI** potato dumplings sauteed in basil pesto sauce
- MINI LUMP CRAB CAKES** with seafood sauce
- *COCONUT SHRIMP** with mango fruit chutney
- *GARLIC SHRIMP** served with garlic and olive oil
- GRILLED SALMON BITES** creamy champagne mustard sauce
- *TUNA TARTARE** sushi grade tuna served with avocado on homemade potato chip
- *SEARED SESAME TUNA BITES** Dijon cream sauce
- *SHRIMP COCKTAIL** cocktail sauce
- GRILLED CHICKEN SKEWERS** breaded with marinara sauce
- BUFFALO CHICKEN SKEWERS** marinated flash fried, spicy buffalo sauce
- CHICKEN MILANESE BITES** breaded with marinara sauce
- GRILLED PRIME BEEF SKEWERS** served with an au jus sauce
- BEEF IN A BLANKET** handmade beef franks in a homemade puff pastry with mustard dipping sauce
- EMPIRE'S MINI-BURGERS SLIDERS** grilled premium Angus ground beef served with lettuce & Tomato garnish
- SIZZLING CANADIAN BACON** bite size thick slabs of Canadian bacon
- *FILET MIGNON BITES** peppercorn sauce
- *FILET MIGNON ON TOAST** roasted filet mignon served on toast points
- *WAGYU MEATBALLS**
- *there will be an additional charge per person per hour per item on the above starred items**
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- *LAMB LOLLIPOPS** grilled prime baby rack of lamb - there will be an additional charge per person per hour



PLATTERS & STATIONS

Prices are per person and do not reflect beverages
a gratuity 20%, 3% admin fee and 8.875% tax.

CHARCUTERIE PLATTER

Chef's selection of cured meats served with French bread & cornichons

CHEESE PLATTER

Chef's selection of artisanal cheeses served with Fresh fruits, walnuts & fig jam

CRUDITÉ PLATTER

An assortment of fresh, raw vegetables with a side dish of either blue cheese or Russian dressing creamy spinach dipping sauce

BAKED CLAMS PLATTER

The finest Little Neck Clams baked with bread crumbs, spices, and extra virgin olive oil

CHILLED SHRIMP COCKTAIL PLATTER

chilled shrimp cocktail with cocktail sauce

CARVING STATION & BUFFET-CHOICE OF 2 ENTREES AND 2 SIDES

CERTIFIED ANGUS BEEF BONE-IN RIB ROAST horseradish cream

PRIME NEW YORK SIRLOIN STEAK au poivre

FILET MIGNON Bearnaise

RACK OF LAMB infused mint jus

ROASTED CHICKEN with lemon

BROILED NORWEGIAN WILD SALMON

FILET OF SOLE

MASHED POTATOES

ROASTED POTATOES

SAUTEED BROCCOLI

GRILLED MIXED VEGETABLES

ONION RINGS

FRENCH FRIES

PASTA STATION-CHOICE OF 2

Served with assorted artisanal breads

PENNE A LA VODKA

PASTA PRIMAVERA assorted mixed vegetables in a white wine and olive oil sauce

PORCINI MUSHROOM RAVIOLI served with creamy white mushroom sauce

SPINACH RAVIOLI with a mushroom cream sauce over spinach ravioli

RIGATONI BOLOGNESE

LOBSTER RAVIOLI creamy pink brandy sauce

SPINACH RAVIOLI alfredo cream sauce

GNOCCHI potato dumplings sauteed in basil pesto sauce

MEDITERRANEAN STATION-(2 HOURS)

Served with roasted pita triangles and assorted flat breads

HUMMUS FETA

CHEESE

BABA GHANOUSH

ASSORTED OLIVES

TOMATO, FETA & CUCUMBER SALAD

TUSCAN WHITE BEAN SALAD



PLATTERS & STATIONS

Prices are per person and do not reflect beverages
a gratuity 20%, 3% admin fee and 8.875% tax.

RAW BAR STATION

(Served for 1.5 hours)

CHEF'S SELECTION OF OYSTERS ON THE HALF SHELL-EAST COAST AND WEST COAST

LITTLE NECK CLAMS, LUMP JUMBO CRAB MEAT,
JUMBO SHRIMP COCKTAIL WITH LEMON AND THYME
COCKTAIL SAUCE, MIGNONETTE GRANITÉ, FRESH LEMONS, TABASCO
KING CRAB LEG (additional charge)
LOBSTER COCKTAIL (additional charge)

Items beautifully displayed on a bed of crushed ice,
served with cocktail sauce, horseradish, hot sauce, lemon wedges, oyster crackers

SUSHI STATION-CHOICE OF 3

(Served for 1.5 hours)

SHRIMP
SALMON
YELLOWFIN TUNA
SALMON AND AVOCADO
VEGETABLE ROLLS

Served with wasabi, soy sauce, and ginger
+ additional selection per person per hour

DESSERTS (can be served passed or stationed)

SWEET SLICES OR MINI BITES (1 HOUR)

(Selection of 3)

TIRAMISU
NEW YORK CHEESECAKE
CHOCOLATE MOUSSE CAKE
SORBET
BROWNIES
CHOCOLATE CHIP COOKIES
MINI CHEESE CAKE

ICE CREAM STATION

ICE CREAMS FLAVORS (Selection of 2)
Vanilla, Chocolate, Strawberry

SAUCES (Selection of 1)
Hot Fudge, Caramel Sauce,
Chocolate Sauce, Strawberry Sauce

FRESHEN UP (Selection of 2)
Strawberries, Blueberries, Banana, Raspberries,

SORBET (Selection of 1)
Lemon, Raspberry

TOP IT OFF (Selection of 2)
Whipped Cream, Brownie Bite, Oreo Cookies,
Sprinkles, M&Ms, Gummy Bears

Cherries GO NUTS (Selection of 1)
Almonds, Walnuts, Cashews, Pecans

SEASONAL FRUIT

SLICED SEASONAL FRESH FRUIT



Following are the Menu Choices that we would like to present to you:

- OPTION 1 - SET MENU
- OPTION 2 - SET MENU
- OPTION 3 - SET MENU
- OPTION 4 - SET MENU
- OPTION 5 - SET MENU

* The above set menu prices are per person and do not include beverages, tax and gratuity.

OPTION 6 - SET MENU inclusive of 2 hours of house wine, beer, soda, tax, gratuity

OPTION 7 - SET MENU inclusive of 3 house wine, beer, standard open, bar, soda, tax, gratuity

The set menus are attached for your review.

Please note: if you have any special needs or requirements regarding the menu for your private event, Empire Steak House will be more than happy to accommodate you in customizing a special menu.

***An administration fee will be charged on all events.**



MENU OPTION 1

SALADS

(Choice of one)

CAESAR SALAD

MIXED GREEN SALAD

(Choice of House Vinaigrette, Russian or Blue Cheese Dressing)

ENTREES

(Choice of one)

PRIME NEW YORK SIRLOIN STEAK

FILET MIGNON

RACK OF LAMB

BROILED NORWEGIAN WILD SALMON

CHICKEN PARMIGIANA

PENNE MIXED VEGETABLES

RIGATONI BOLOGNESE

POTATO & VEGETABLES

(Served Family Style)

MASHED POTATOES

SAUTTED BROCCOLI

CREAMED SPINACH

DESSERT

Dessert Platter

Dessert platters are per table may include any of the following:

CHEESECAKE, CHOCOLATE MOUSSE CAKE AND TIRAMISU

COFFEE AND TEA

(Regular and Decaffeinated)



MENU OPTION 2

APPETIZERS

(Served Family Style)

SHRIMP COCKTAIL
EMPIRE'S SIZZLING CANADIAN BACON
FRESH MOZZARELLA & BEEFSTEAK TOMATO

SALADS

(Choice of one)

CAESAR SALAD
MIXED GREEN SALAD

ENTREES

(Choice of one)

PRIME NEW YORK SIRLOIN STEAK
FILET MIGNON
RACK OF LAMB
BROILED NORWEGIAN WILD SALMON
CHICKEN PARMIGIANA
PENNE MIXED VEGETABLES
RIGATONI BOLOGNESE

POTATO & VEGETABLES

(Served Family Style)

GERMAN POTATOES
SAUTTED BROCCOLI
CREAMED SPINACH

DESSERT

Dessert Platter

Dessert platters are per table may include any of the following:

CHEESECAKE, CHOCOLATE MOUSSE CAKE, AND TIRAMISU

Coffee and Tea

(Regular and Decaffeinated)



MENU OPTION 3

APPETIZERS

SEAFOOD PLATTER *–served family style*
(lobster, oysters, clams and jumbo shrimp)

SALADS

(Choice of one)

CAESAR SALAD

BEEFSTEAK TOMATO & ONIONS

MIXED GREEN SALAD

(Choice of House Vinaigrette, Russian or Blue Cheese Dressing)

ENTREES

(Choice of one)

PRIME NEW YORK SIRLOIN STEAK

FILET MIGNON

RACK OF LAMB

FILET OF BRANZINO

BROILED NORWEGIAN WILD SALMON

CHICKEN PARMIGIANA

PENNE BOLOGNESE

SEAFOOD PASTA

(Served with Lobster, Shrimp, Crabmeat, Clams & Fish of the Day)

POTATO & VEGETABLES

(Served Family Style)

GERMAN POTATOES

MASHED POTATOES

SAUTÉED BROCCOLI

CREAMED SPINACH

DESSERT

Dessert Platter

Dessert platters are per table may include any of the following:

CHEESECAKE, CHOCOLATE MOUSSE CAKE, AND TIRAMISU

COFFEE, ESPRESSO AND TEA

(Regular and Decaffeinated)



MENU OPTION 4

APPETIZERS

SEAFOOD PLATTER *–served family style*
(lobster, oysters, clams and jumbo shrimp)

SALADS

(Choice of one)

CAESAR SALAD
BEEFSTEAK TOMATO & ONIONS
FRESH MOZZARELLA & BEEFSTEAK TOMATO
MIXED GREEN SALAD
(Choice of House Vinaigrette, Russian or Blue Cheese Dressing)

ENTREES

(Choice of one)

PORTERHOUSE STEAK *(for two people)*
PRIME NEW YORK SIRLOIN STEAK
RIB EYE STEAK
FILET MIGNON
RACK OF LAMB
LOBSTER TAIL (SERVED WITH MELTED BUTTER)
FILET OF BRANZINO
GRILLED NORWEGIAN WILD SALMON
CHICKEN PARMIGIANA
SEAFOOD PASTA
(Served with Lobster, Shrimp, Crabmeat, Clams & Fish of the Day)
PENNE BOLOGNESE

POTATO & VEGETABLES

(Served Family Style)

GERMAN POTATOES
MASHED POTATOES
SAUTÉED BROCCOLI
CREAMED SPINACH

DESSERT

Dessert Platter

Dessert platters are per table may include any of the following:

CHEESECAKE, CHOCOLATE MOUSSE CAKE, AND TIRAMISU

COFFEE, ESPRESSO, CAPPUCINO AND TEA *(Regular or Decaffeinated)*



MENU OPTION 5

HORS D'OEUVRES

(Served during Cocktail Hour)

MINI LUMP CRAB CAKES *(served with seafood sauce)*
GRILLED CHICKEN TENDERS
JUMBO GRILLED SHRIMP
ASSORTED CHEESES

APPETIZERS

(Served Family Style)

SIZZLING CANADIAN BACON
JUMBO SHRIMP COCKTAIL
FRIED CALAMARI
BAKED CLAMS

SALADS

(Choice of one)

FRESH MOZZARELLA & BEEFSTEAK TOMATOES
CAESAR SALAD
MIXED GREEN SALAD
(Choice of House Vinaigrette, Russian or Blue Cheese Dressing)

ENTREES

(Choice of one)

PORTERHOUSE STEAK *(for two people)*
PRIME NEW YORK SIRLOIN STEAK
RIB EYE STEAK
FILET MIGNON
RACK OF LAMB
GRILLED NORWEGIAN WILD SALMON
SESAME TUNA
CHILEAN SEA BASS
SURF AND TURF *(Lobster Tail & Filet Mignon)*

POTATO & VEGETABLES

(Served Family Style)

GERMAN POTATOES
MASHED POTATOES
CREAMED SPINACH
SAUTTED BROCCOLI

DESSERT PLATTER

Dessert platters are per table may include any of the following:

CHEESECAKE, CHOCOLATE MOUSSE CAKE, AND TIRAMISU
COFFEE, TEA, ESPRESSO OR CAPPUCINO *(Regular or Decaffeinated)*



MENU OPTION 6

SALADS

CAESAR SALAD

ENTREES

(Choice of one)

PRIME NEW YORK SIRLOIN STEAK

RIB EYE STEAK

FILET MIGNON

RACK OF LAMB

FILET OF SOLE

(Francese)

BROILED NORWEGIAN WILD SALMON

CHICKEN PARMIGIANA

PENNE BOLOGNESE

POTATO & VEGETABLES

(Served Family Style)

MASHED POTATOES

SAUTTED BROCCOLI

CREAMED SPINACH

DESSERT

Dessert Platter

Dessert platters are per table may include any of the following:

CHEESECAKE, CHOCOLATE MOUSSE, AND TIRAMISU

COFFEE AND TEA

(Regular and Decaffeinated)



MENU OPTION 7

APPETIZERS

(Served Family Style)

SHRIMP COCKTAIL
SIZZLING CANADIAN BACON
BEEFSTEAK TOMATO & FRESH MOZZARELLA

SALADS

(Choice of one)

CAESAR SALAD
MIXED GREEN SALAD
(Choice of House Vinaigrette, Russian or Blue Cheese Dressing)

ENTRÉE

(Choice of one)

PRIME NEW YORK SIRLOIN STEAK
RIB EYE STEAK
FILET MIGNON
RACK OF LAMB
CHILEAN SEA BASS
GRILLED NORWEGIAN WILD SALMON
CHICKEN PARMIGIANA
SEAFOOD PASTA
(Served with Lobster, Shrimp, Crabmeat, Clams & Fish of the Day)
PENNE BOLOGNESE

POTATO & VEGETABLES

(Served Family Style)

GERMAN POTATOES
MASHED POTATOES
SAUTTED BROCCOLI
CREAMED SPINACH

DESSERT PLATTER

Dessert Platter

Dessert platters are per table may include any of the following:

CHEESECAKE, CHOCOLATE MOUSSE CAKE, AND CARROT CAKE

COFFEE, TEA, ESPRESSO & CAPPUCCINO
(Regular and Decaffeinated)