



GABRIEL'S BAR & RESTAURANT

EST.  1991

PRIVATE PARTY PACKAGES

ABOUT GABRIEL'S

Gabriel's Bar and Restaurant has been a New York City staple for over three decades. Specializing in Northern Italian Cuisine, Gabriel's brings the quintessential Flavors of this region right to the heart of Manhattan. Established in 1991 by Gabriel Aiello, his restaurant is known for its delicious food, intelligently arranged wine list, and outstanding service, as well as being the home of many famous personalities. Since first opening at Columbus Circle, Gabriel's has always left a lasting impression on its customers. Now situated at our new home on Central Park South, we are proud to continue the same tradition, with the same sensibility and care.





WHAT WE DO

From celebrations, to corporate events, Gabriel's semi-private and private dining rooms are the perfect place for your next gathering. We also offer the option to rent out the entire restaurant. From a multi-course meal, to passed hors d'oeuvres and buffets, we will create a personalized menu for your event and cater to any of your special requests.

WE LOOK FORWARD TO CREATING A MEMORABLE EVENT
FOR YOU AND YOUR GUESTS

OUR ROOMS



BALCONY (SEMI-PRIVATE)

Capacity:

The Balcony is situated overlooking the main dining room and is ideal for parties sized 2 to 8 people.

Cost:

Booking the Balcony entails a **\$250 room charge**, and a **minimum spending requirement of \$750 on food and beverage**, plus applicable tax and 22% gratuity. Coat check is also offered at \$3 per coat.

We require a \$300 deposit to book the private room, which is refundable up to 30 days prior to the event. Cancellations made within 30 days of the event date will result in the forfeiture of the deposit.



PRIVATE DINING ROOM

Capacity:

The Private Room is a great choice for parties sized 15 to 40 people.

Cost:

Booking the Private Dining Room entails a **\$2,000 room charge**, and a **minimum spending requirement of \$2,000 on food and beverage**, plus applicable tax and 22% gratuity. Coat check is also offered at \$3 per coat.

We require a \$1,200 deposit to book the private room, which is refundable up to 30 days prior to the event. Cancellations made within 30 days of the event date will result in the forfeiture of the deposit.

Audio Visual Support: The Private Room is equipped with audio visual support for presentations. There is an extra charge of \$400 for usage.



FULL RESTAURANT BUY-OUT

Capacity:

A Full Restaurant Buy-Out allows you and your guests exclusive use of our Bar, Balcony, Main Dining Room and Private Dining Room. The entire restaurant can accommodate up to 170 people.

Cost:

The cost to book the entire restaurant can be discussed on request.





GENERAL INFORMATION

Menu:

All menus are custom printed, with your choice of:

- Three-four different appetizers
- Five-six entrees
- Two-three desserts

Food prices are a la carte.

Wine & Alcohol:

Wine and alcohol are based on consumption.

Final Guarantee/No Show Policy:

Final guarantee/headcount is required 3 days before the event date. A fee of \$50/person will be charged for no shows and cancellations made within 3 days of the event.



GABRIEL'S

Dinner Menu

Insalata

Rucola con Parmigiano 23
Baby Arugula, dressed with balsamic vinaigrette, aged parmesan cheese

Insalata Cesare 25
Romaine Lettuce, classic dressing, garlic croutons, marinated anchovies, parmesan cheese

Insalata di Barbabietole 26
Rainbow baby beets, figs, candid hazelnuts, orange segments, ricotta spread

Antipasti Freddi

Carpaccio di Manzo 36
Filet Mignon Carpaccio, artichoke heart, arugula, aged parmesan, black-truffles

Tartara di Tonno 34
Diced Yellow-Fin, avocado mousse, stracciatella cheese, pomegranate, pistachio, lemon dressing

Mozzarella di Bufala Caprese 28
Fresh Buffalo Mozzarella cheese, organic heirloom tomatoes, roasted peppers, evoo, balsamic reduction, oregano

Antipasti Caldi

Polpette di Manzo 28
Beef meatballs, tomato-sauce, ricotta spread

Cozze di Gabriel's 26
Steamed Mussels, tomato-sauce, white wine, touch of red crushed peppers, chive-herbs

Zuppa del Giorno 20
Chef's daily special soup

Pasta

Handmade pasta

Gnocchi Sorrentina 33
Gabriel's famous tomato basil sauce, fresh mozzarella cheese

Mezzaluna 33
Half-moon shaped ravioli, spinach, ricotta filling, tomato-mascarpone sauce

Ravioli Zucca 34
Roasted butternut squash stuffed ravioli, brown butter, sage

Tagliatelle Bolognese 38
Veal, beef & pancetta bolognese, creamy tomato sauce, parmesan

Linguine alle Vongole 36
Manila Clams, clam juice, white wine, peperoncino flakes

Pappardelle Cacio e Pepe 33
Pecorino nero, parmeggiano, black pepper

Risotto del Giorno MP
Our daily delicious risotto (allow 30 min to prepare)
* gluten free penne available upon request *

Secondi

Brasato di Costolette di Manzo 54
Barolo braised Short Ribs, parmesan creamy polenta, foraged mushrooms

Costolette di Agnello 69
Colorado Lamb Chops, spicy scalloped potatoes, grilled asparagus, truffle-honey

Costoletta di Vitello alla Milanese 68
Pounded and Breaded Veal Chop, arugula, cherry tomateos, parmesan

Filetto di Manzo alla griglia MP
Grilled Filet Mignon steak, mashed potatoes, white asparagus, Bordelaise sauce

Chicken Scarpariello 54
Chicken Stew, spicy Italian sausage, rosemary-garlic-lemon sauce

Tonno Grigliato 52
Grilled Yellow-Fin Tuna, spinach, horseradish sauce

Capesante con Prosciutto di Parma 55
Prosciutto wrapped Sea Scallops, asparagus, green peas, fava-beans, black summer truffles

Branzino Grigliato 54
Grilled fillet of Mediterranean Branzino with sautéed spinach, roasted potatoes, pistachio vinaigrette

Grilled Asparagus 14 Garlic mashed potatoes 14 Soft creamy polenta 14
Grilled Broccolini 14 Roasted potatoes 14 Mixed wild mushrooms 14

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DESSERT MENU

TIRAMISU

21

Classic Italian Tiramisu, mascarpone lady fingers, espresso, chocolate powder

PANNA COTTA

20

Vanilla bean reduction, sweetened-cream, cherry compote

RICOTTA CHEESECAKE

22

Soft and creamy cheesecake, strawberry, chocolate crumble

CHOCOLATE MOUSSE

22

Dark and milk chocolate-fused mousse, whipped cream, chocolate crumble

CHOCOLATE TRUFFLE CAKE

22

Dark Belgium chocolate soufflé served warm, topped with vanilla Gelato

GABRIEL'S RICE PUDDING

18

Classic Gabriel's Rice Pudding, vanilla bean, cinnamon and strawberry

HANDCRAFTED GELATO: Pistachio, Vanilla, Chocolate, Espresso, Strawberry, Cookies and Cream, Hazelnut

HANDCRAFTED SORBET: Lemon, Blood-Orange, Mango, Coconut

2 Scoops

12

3 Scoops

18

THANK YOU FOR YOUR BUSINESS!

For any questions regarding a special request, or any other concerns,
please do not hesitate to contact us.

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