



# HAWKSMOOR

NEW YORK

PRIVATE DINING | EVENTS  
GROUP BOOKINGS

# “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 Commercial Street in 2006; more restaurants in London, Manchester, Edinburgh, Dublin, New York and Chicago followed.

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

## NEW YORK

Step through our doors and you'll enter the national landmarked Assembly Hall at the United Charities Building which hosts a 120-seat restaurant, a 40-seat bar, an 8-seat semi-private dining space, and two private dining rooms that can each seat up to 12 guests respectively. This venue, 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 E 22nd St, New York, NY 10010  
Bus stops: M101, M102, M103 - 23rd Street  
Subway stops: 23rd Street - 6, C, E, 1, 2

# NEW YORK

## 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 guests.

From gatherings to celebrations to corporate events, our NYC private dining rooms are the ideal space to host a lunch or dinner, whatever the occasion.



### PRIVATE DINING 12 SEATED



Wifi



AV



Boardroom



Coat Room



ADA Accessible



Capacity

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# NEW YORK

## SEMI-PRIVATE & FULL RESTAURANT BUY-OUT

We welcome large parties, bar buyouts, full restaurant buyouts, photo shoots, and other events. Our main restaurant offers up to 220 for standing events or 146 for seated. Or, for semi-private affairs, you can make use of our beautiful bar area, which can host 80 standing or 40 seated.

Our NYC bar embodies the principle of Sprezzatura, artistry concealed in nonchalant effortlessness. Our award-winning cocktails are available in a variety of packages for you and your guests to enjoy. Plus, we can recommend a whole host of extras from gifts and wine pairings to decor and all the little details, such as floral arrangements or cakes.



**FULL BUYOUT STYLE 120 SEATED**  
**RECEPTION STYLE 220 STANDING**



Wifi



AV



Boardroom



Coat Room



ADA Accessible



DJs

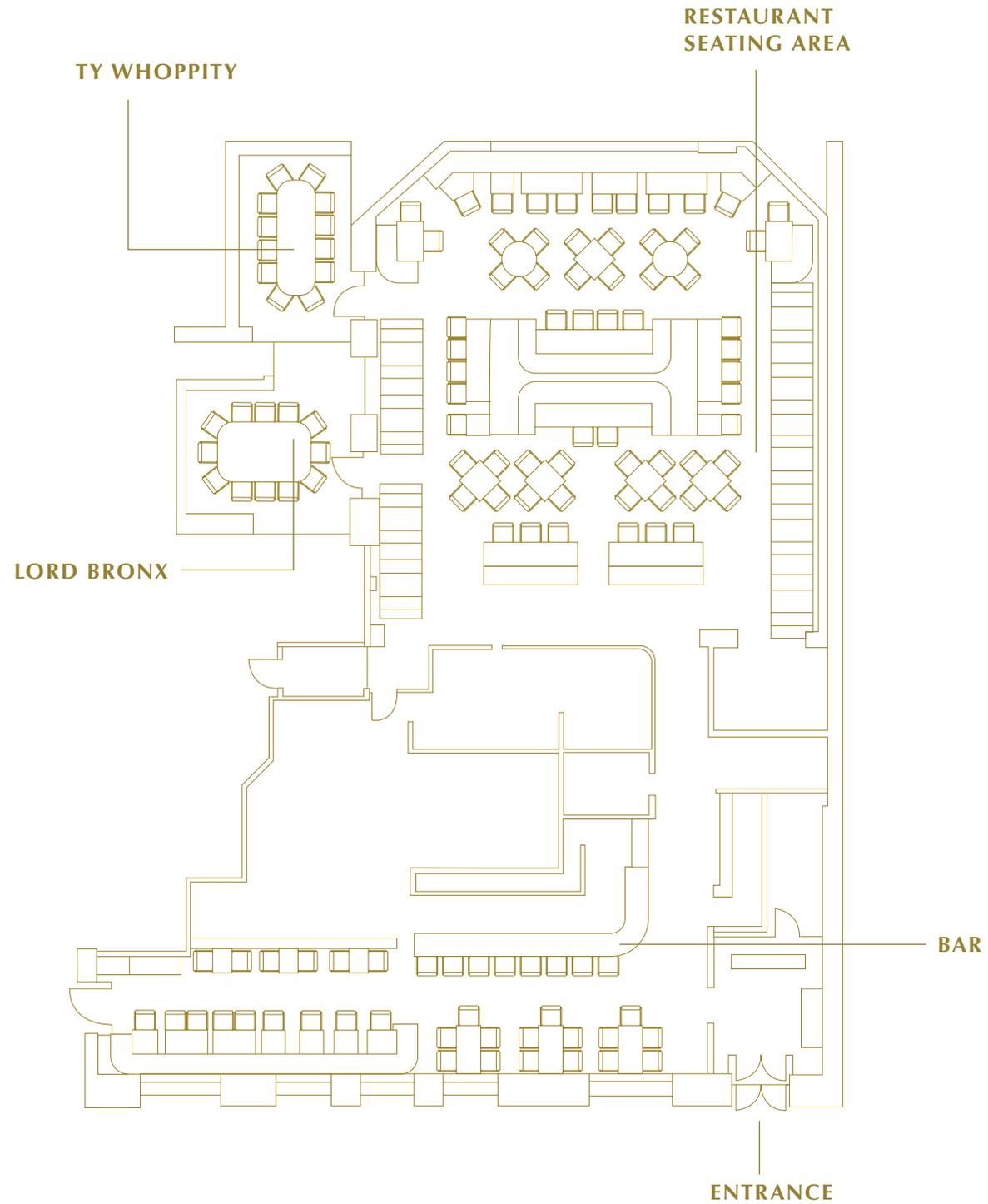


Capacity

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# NEW YORK

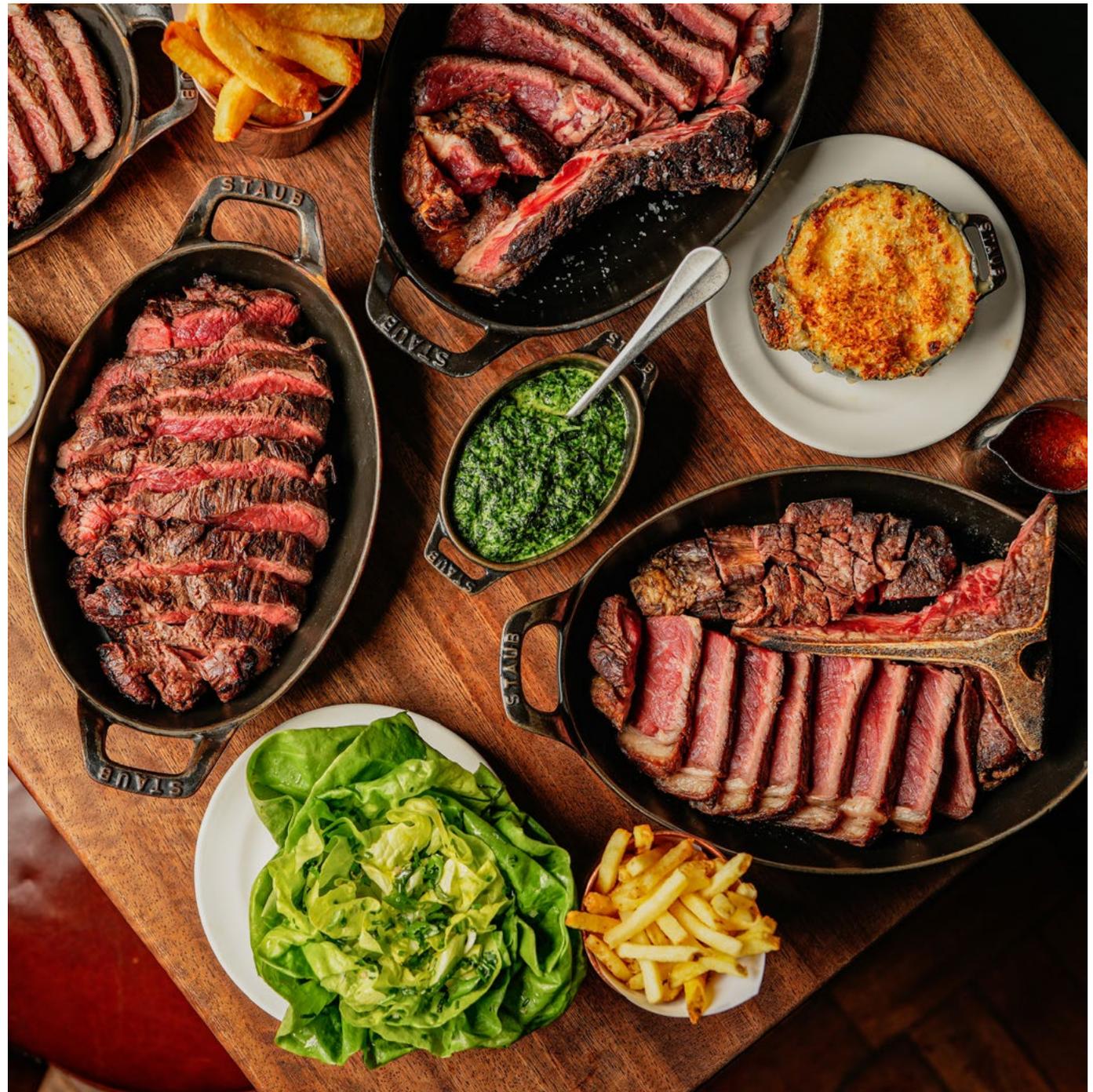
## FLOOR PLAN



We have designed special sharing menus that 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 to vegetarians or any other dietary requirements you or your guests may have.



# SAMPLE GROUP MENU

## 3-COURSE MENU

### 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

### 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

FOR UP-TO-DATE MENUS,  
PLEASE CONTACT OUR  
EVENTS TEAM

# LONDON RESTAURANTS



**Air Street**  
W1J 0AD



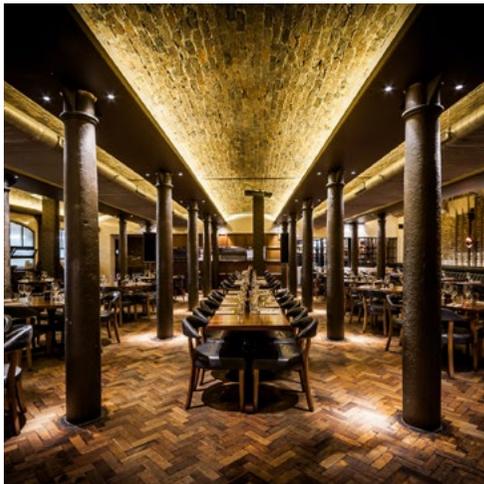
**Borough**  
SE1 9AQ



**Guildhall**  
EC2V 5BQ



**Knightsbridge**  
SW3 2AL



**Seven Dials**  
WC2H 9JG



**Spitalfields**  
E1 6BJ



**Wood Wharf**  
E14 5GX

All our restaurants are available for full buyouts. To inquire for UK venues, please email [events@thehawksmoor.com](mailto:events@thehawksmoor.com)

# UK / EU / US RESTAURANTS



**Chicago**

IL, 60654



**Liverpool**

L2 0PL



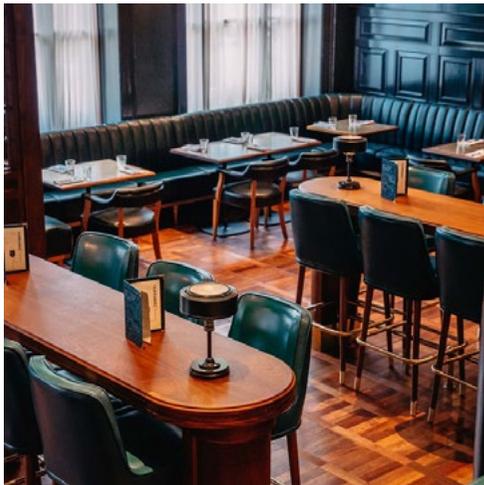
**Manchester**

M3 3WB



**Edinburgh**

EH2 2AA



**Dublin**

D02 C850 IRELAND



To book Hawkmoor NYC  
please email: [eventsnyc@thehawkmoor.com](mailto:eventsnyc@thehawkmoor.com)

Terms & conditions apply