



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



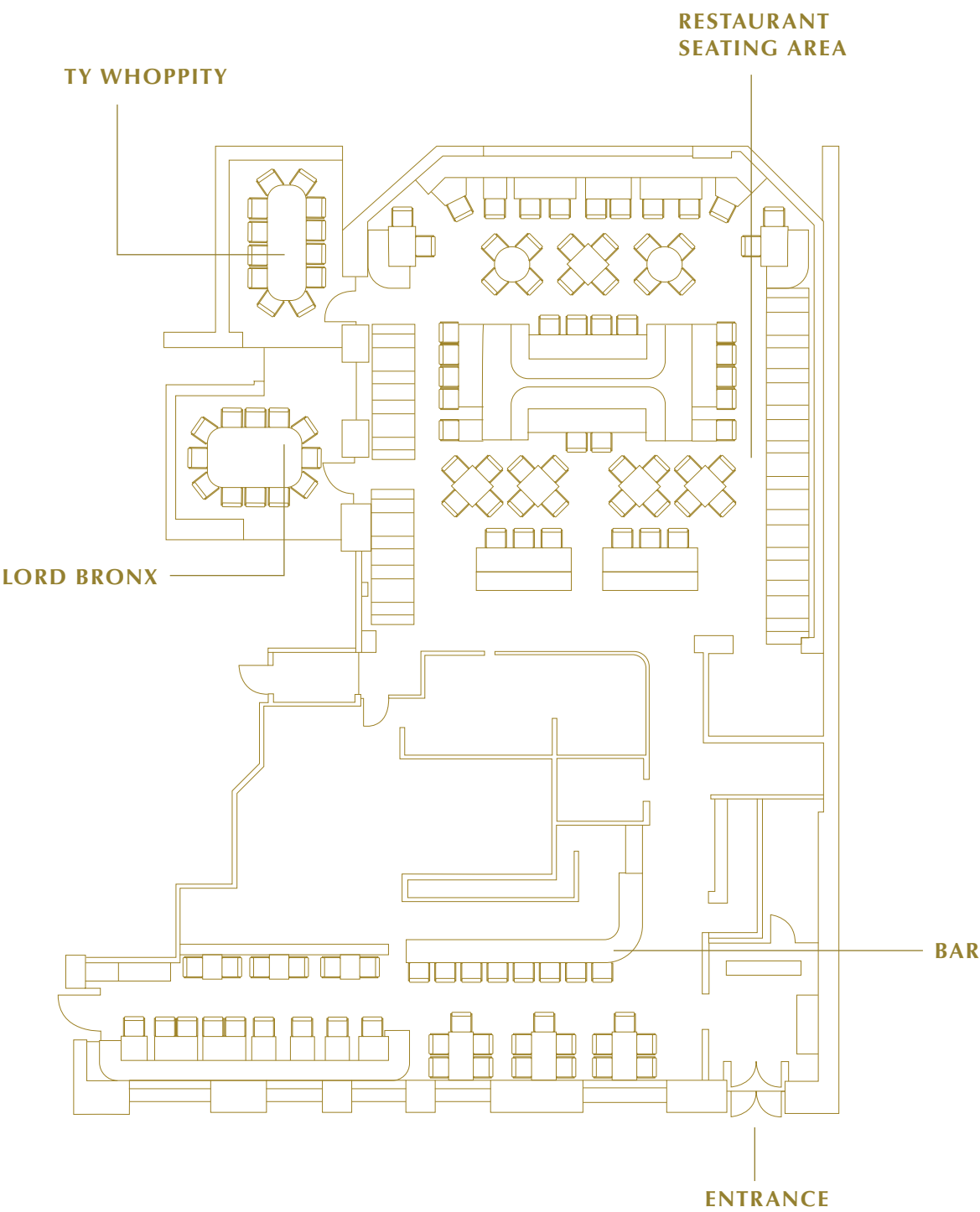
DJs



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



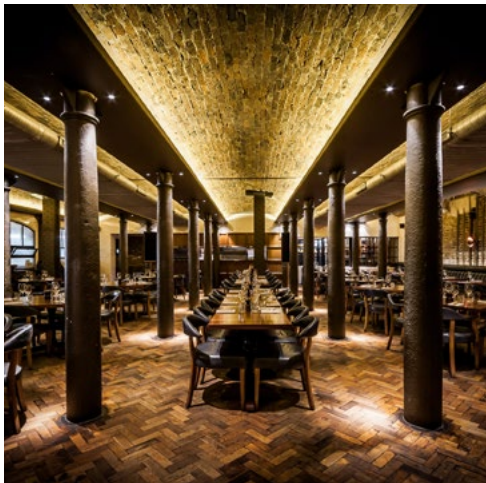
Borough
SE1 9AQ



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

UK / EU / US RESTAURANTS



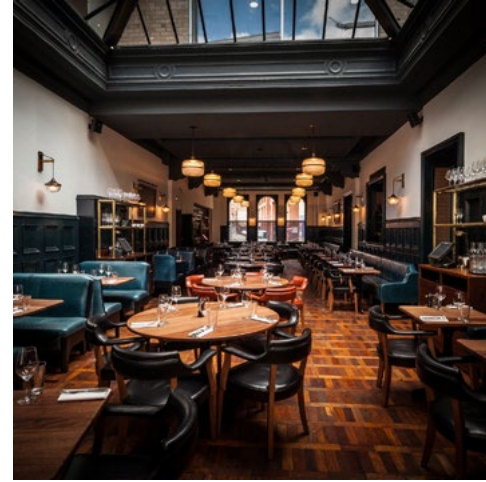
Chicago

IL, 60654



Liverpool

L2 0PL



Manchester

M3 3WB



Edinburgh

EH2 2AA



Dublin

D02 C850 IRELAND



To book Hawkmoor NYC
please email: eventsnyc@thehawkmoor.com

Terms & conditions apply