


The image features a large, bold, orange 'DOM' logo centered over a background of a dimly lit, modern lounge or bar. The background shows a bar counter with stools, a large decorative wall sculpture, and various seating areas with tables and chairs. The lighting is warm and ambient, with purple and orange hues. The logo is a solid orange color, and the text 'PRIVATE EVENTS' is in a white, sans-serif font on a dark purple rectangular background.

# DOM

PRIVATE EVENTS

The background image shows the interior of the DOM lounge. The space is dimly lit with a strong purple or magenta hue. In the foreground, there are green velvet sofas and a low coffee table. In the background, there are more seating areas, including a blue sofa, and large framed artwork on the walls. The overall atmosphere is modern and sophisticated.

Uniquely designed and conceived, DOM is the home of the famed cocktail artist Albert Trummer, a self-proclaimed Apotheker. Situated in Manhattan's prestigious Gramercy Park, DOM embodies a distinguished nightlife and a sophisticated gathering space of contemporary culture. Inspiring experimentation through the art of libations, the cocktail lounge serves at the cross-section of art, design, music, and special events.

Open post-dinner, enjoy a selection of tastefully crafted cocktails or lounge-style bottle service while entertaining, drinking, or dancing in this warm and welcoming interior.

# DOM

# MAIN FLOOR

110 seated /400 standing





# PRIVATE ROOM





# \$85 PRIX FIXE TIER 1

Family Style App (Choose One)

## CEVICHE ECUATORIANO

Cooked Shrimp, Lime Juice, Red Onions, Fire Roasted Mojo (Tomato Juice, Roasted Tomato, Onion, Lime Juice And Tabasco) With Avocado

## GUACAMOLE

Avocado, Red Onion, Cilantro, Lime Juice, Served With Mango & Serrano Pico De Gallo, Blue Corn Tortillas

## BACALAO CROQUETTE

Salted Cod Cooked With Heavy Cream Butter Leeks And Mixed with Yucca Mashed Breaded With Flour, Egg And Panko (NOT GLUTEN FREE)

## ASSORTED MEXICAN EMPANADA

Pescadilla, Beef And Chicken Corn Flour Empanada Stuffed Braised Mahi Mahi With Onion, Tomato And Chipotle

## BEEF

Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin, Thyme, Garlic, Carrot, Onion And Celery.

## CHICKEN

Shredded Chicken Stew With Tomato Sauce (Enchilada) With Peppers And Onion

## CAESAR SALAD

Shredded Romain Lettuce Mixed With Cotija Cheese And Homemade Croutons Tossed In Caesar Dressing Toped with Breaded Boquerones (Fresh White Anchovies), Diced Cotija Cheese, Croutons Caesar Dressing

## ENSALADA VERDE

Chopped Watercress Mixed With Avocado, Jicama, Radish, And Onions Tossed With A Chile Ancho Vinaigrette



# MAIN COURSES

Choose One

## GRILLED SALMON WITH TAMARIND GLAZE

Coconut Rice (Coconut Milk, Coconut Water, Butter And Sour Cream) And Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

## SKIRT STEAK

Marinated Skirt Steak With Red Chimichurri (Piquillo Peppers, Parsley, Cilantro, Thyme, Roasted Garlic, Lime Juice, Red Pepper Flakes And Vinagre De Jerez With Oil) And Yucca Mashed

## POLLO CUBANO

Smoked & Roasted ½ Chicken, Marinated In Cuban Mojito (Garlic Mojo, Dominican Oregano, Orange Juice, With Thyme, Rosemary And Cumin) Served With Black Bean Rice, Avocado And Maduro

## BRANZINO

Seasoned Branzino Fillet Wrapped In Malanga Threads Topped With Pineapple Salsa (Grilled Pineapple, Piquillo Pepper, Red Onion, Cilantro, Rice Vinegar, Sugar And Sesame Oil)

## ARROZ CON MARISCOS NO LOBSTER

Saffron Rice Sautee With Green And Red Pepper, Sofrito, Garlic, Mussels, Clams, Shrimp, Octopus With White Wine And Lobster Stock

## VEGAN MADURO RELLENO

Vegan Cuban Picadillo With Salsa Creole





# \$105 PRIX FIXE TIER 2

Family Style App (Choose One)

## CEVICHE ECUATORIANO

Cooked Shrimp, Lime Juice, Red Onions, Fire Roasted Mojo(Tomato Juice, Roasted Tomato, Onion, Lime Juice And Tabasco) With Avocado

## TUNA TACOS

Crispy Wonton Wrap With Marinated Tuna With Soy Sauce, Lemon Juice, Rice Vinegar And Sesame Oil

## TUNA WATERMELON

Marinated Diced Tuna With Coconut Mojo (Coconut Water, Lemongrass And Ginger), Diced Watermelon, Red Onion And Cilantro With Crispy Quinoa

## ARGENTINIAN OYSTER ROCKEFELLER

Oysters Broiled With Panko, Horseradish Cream (Sour Cream And Chives) Fufu De Platano (Sweet Plantain Mashed With Garlic And Butter)

## YUCCA AND CANGREJO CROQUETTE

Based And Lump Crab Meat Mixed With Yucca (Butter And Milk) Portioned To 1 oz Each Croquette And Breaded With Egg Flour And Panko (NOT GLUTEN FREE)



# MAIN COURSES

Choose One

## GRILLED SALMON WITH TAMARIND GLAZE

Coconut Rice (Coconut Milk, Coconut Water, Butter And Sour Cream) And Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

## SKIRT STEAK

Marinated Skirt Steak With Red Chimichurri (Piquillo Peppers, Parsley, Cilantro, Thyme, Roasted Garlic, Lime Juice, Red Pepper Flakes And Vinagre De Jerez With Oil) And Yucca Mashed

## POLLO CUBANO

Smoked & Roasted ½ Chicken, Marinated In Cuban Mojito (Garlic Mojo, Dominican Oregano, Orange Juice, With Thyme, Rosemary And Cumin) Served With Black Bean Rice, Avocado And Maduro

## VEGAN MADURO RELLENO

Vegan Cuban Picadillo With Salsa Creole

## ASADO ARGENTINO

10 oz Ribeye Steak Dry Aged, Served With Three Chimichurries, Vegetables, Red Chimichurri, Green Chimichurri (Cilantro, Parsley, Thyme, Roasted Garlic, Lime Juice, Red Pepper Flakes And Vinagre De Jerez With Oil)

## BRANZINO

Seasoned Branzino Fillet Wrapped In Manganga Threads Topped With Pineapple Salsa (Grilled Pineapple, Piquillo Pepper, Red Onion, Cilantro, Rice Vinegar, Sugar And Sesame Oil)

## ARROZ CON MARISCOS NO LOBSTER

Saffron Rice Sautee With Green And Red Pepper, Sofrito, Garlic, Mussels, Clams, Shrimp, Octopus With White Wine And Lobster Stock



# \$65 STANDARD BUFFET TIER 1

Family Style App (Choose One)

## GUACAMOLE & CARIBBEAN CHIPS

## ENSALADA VERDE

## CRISPY SHRIMP

Deep Fried Shrimp With A  
Sweet Chilli Mango Sauce

## DEEP FRIED CHICKEN

Deep Fried Chicken Tenders  
With Salsa Criolla

## CAESAR SALAD

## ASSORTED MINI EMPANADAS

Corn Flour Mini Empanada Stuffed  
Braised Mahi Mahi With Onion,  
Tomato And Chipotle

## BEFF

Slow Cooked Hanger Steak With Red  
Wine, Chicken Stock, Cumin, Thyme,  
Garlic, Carrot, Onion And Celery.

## CHICKEN

Shredded Chicken Stew With  
Tomato Sauce (Enchilada) With  
Peppers And Onion



# MAIN COURSES

Choose One

## POLLO CUBANO

Smoked & Roasted ½ Chicken, Marinated In Cuban Mojito (Garlic Mojo, Dominican Oregano, Orange Juice, With Thyme, Rosemary And Cumin) Served With Black Bean Rice, Avocado & Maduro

## ROPA VIEJA

Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin, Thyme, Garlic, Carrot, Onion And Celery.

## PUERQUITO BORICUA

Orange Juice, With Thyme, Rosemary And Cumin) Deep Fried Before Serving

## SHRIMP AL AJILLO OR CREOLLE STYLE WITH TOSTONES OR YUCCA

Sauted Shrimp With Roasted Garlic And Butter (Creolle Style With Enchilado Tomato Sauce)

## VEGAN MADURO RELLENO

Vegan Cuban Picadillo With Salsa Creole Grilled Salmon With Tamarind Glaze- Coconut Rice (Coconut Milk, Coconut Water, Butter And Sour Cream) And Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)





# \$65 STANDARD BUFFET TIER 2

Family Style App (Choose One)

## **PUERQUITO BORICUA**

Orange Juice, With Thyme,  
Rosemary And Cumin

## **ROTISSERIE CHICKEN WITH GARLIC MOJO**

Slow Cooked Rotisserie Chicken  
With Mexican Marinade

## **GRILLED SALMON WITH TAMARIND GLAZE**

Topped With Piquillo  
Escabeche (Piquillo Peppers,  
Red Onion, Cilantro, Vinagre  
Jerez And Oil, Salt And Pepper)

## **ROPA VIEJA**

Slow Cooked Hanger Steak With Red  
Wine, Chicken Stock, Cumin, Thyme,  
Garlic, Carrot, Onion And Celery.

## **VEGAN PICADILLO**

Vegan Cuban Picadillo With  
Salsa Creole

## **VEGAN BOLOGNESE WITH PASTA RIGATONI**

Beyond Ground Beef Cooked With  
Tomato, Garlic And Basil





# SIDE DISH

Choose Three

**YUCCA MASHED**

**PIGEON PEAS RICE**

**RICE AND BEANS**

**MADUROS**

**POTATO SALAD**

**GARLIC MASHED PAOTATO**

**MIX GREEN SALAD OR  
CAESAR SALAD**





# **\$85 BUFFET CARVING STATION**

## **PRIME RIB**

Slow Roasted Prime Rib Seasoned  
With Herbs And Garlic

## **ROASTED PORK**

Slow Roasted Pork Loin Seasoned  
With Herbs And Garlic

# MAIN COURSES

Choose Three

## **PUERQUITO BORICUA**

Orange Juice, With Thyme, Rosemary And Cumin)

## **ROTISSERIE CHICKEN WITH GARLIC MOJO**

Slow Cooked Rotisserie Chicken With Mexican Marinade

## **GRILLED SALMON WITH TAMARIND GLAZE**

Topped With Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

## **ARROZ CON MARISCOS NO LOBSTER**

Saffron Rice Sautee With Green And Red Pepper, Sofrito, Garlic, Mussels, Clams, Shrimp, Octopus With White Wine And Lobster Stock

## **ROPA VIEJA**

Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin, Thyme, Garlic, Carrot, Onion And Celery

## **VEGAN PICADILLO**

Vegan Cuban Picadillo With Salsa Creole

## **VEGAN BOLOGNESE WITH PASTA RIGATONI**

Beyond Ground Beef Cooked With Tomato, Garlic And Basil







# SIDE DISH

Choose Three

**YUCCA MASHED**

**PIGEON PEAS RICE**

**RICE AND BEANS**

**MADUROS**

**POTATO SALAD**

**GARLIC MASHED PAOTATO**

**MIX GREEN SALAD OR  
CAESAR SALAD**

# HORS D'OEUVRES

DOM COCKTAIL PARTY, \$30 pp (Choose up to 6 items)

## **CHIPOTLE STEWED CHICKEN SLIDERS**

Potato Roll, Green Cabbage, Pickled Red Onions

## **SMOKED SALMON TOAST**

Hudson Valley Smoked Salmon, Crème Fraîche, Dill, Lemon And Lime Zest, Toasted Baguette (Add Caviar For \$15 Additional Per Person)

## **BEEF MEATBALL SKEWER**

Creamy Tomato Vodka sauce, Basil

## **EGGPLANT SKEWERS**

Lemon Tahini Crema, Salsa Matcha, Pomegranate

## **BACON EGG & CHEESE EMPANADAS**

Smoked Bacon, Potato, Cheddar, Chive Hollandaise

## **MEZZE MEDITERRANEAN**

Marcona Almond Romesco, Blue Cheese, Walnut, And Date Spread, Beetroot Tzatziki, Assorted House Made Chips





### **TUNA CRUDO**

Watermelon Radish, Crispy Shallots,  
Yuzu Chipotle Vinaigrette

### **THE 5TH SIN SLIDERS**

Dry Aged Hanger And Brisket  
Ground Beef, Gouda, Bacon &  
Onion Jam, Chipotle Mayonnaise,  
Pickles, Parmesan Brioche

### **RACLETTE TART**

Caramelized Onion

### **STUFFED CREMINI MUSHROOMS**

Vegan Herb Breadcrumbs, Vertage  
Vegan Mozzarella,  
Chili Oil

### **CRAB TOSTADA**

Grapefruit, Chives,  
Chipotle Mayo

### **CHICKEN SATAY**

Teriyaki Sauce

### **BACON, EGG, & CHEESE EMPANADAS**

Smoked Bacon, Potato,  
Cheddar, Chive Hollandaise

### **STRIP STEAK SKEWERS**

Roasted Potato, Basil, Blue  
Cheese Fondue,  
Balsamic Reduction

### **STEAK TARTARE**

Shallots, Cornichon, Capers,  
Fresno Chili- Anchovy Mustard,  
Egg, Lavash

### **BEEF MEATBALL SKEWER**

Creamy Tomato Vodka Sauce,  
Basil

### **CROQUETTES**

Iberico Sausage, Idiazabal,  
Quince Syrup, Red Pepper Aioli



# PREMIUM HORS D'OEUVRES

DOM COCKTAIL PARTY, \$35 pp

## JUMBO SHRIMP COCKTAIL

Tomatillo Jalapeño Cocktail Sauce

## KOBE BEEF SLIDERS

Potato Roll, Caramelized Onion,  
Chipotle Mayonnaise, Pickle

## CHARRED OCTOPUS

Calabrian Chili

## CAVIAR BRIOCHE TOAST

Crème Fraîche, Dill, Cucumber

## SALMON TARTARE

Chives, Ginger Lemon Crema

## CIRCO DRESSED UP OYSTERS

Roasted Oysters,  
Persillade Butter

## LAMB LOLLIPOPS

Roasted Fingerling Potatoes, Dill Mojo

## LOBSTER CEVICHE CUPS

Avocado, Lemongrass, Citrus Marinade







# PLATTERS

\$120 PER PLATTER

**BAKED OYSTERS  
W/SPINACH AND BÉCHAMEL**

**CHICKEN KEBABS  
ON A SKEWER**

**BRANZINO CEVICHE  
WITH TORTILLA CHIPS**

**GARLIC SHRIMP  
SKEWERS**

**FRIED CALAMARI**

**MIXED VEGETABLES  
SKEWER**

**ZUCCHINI CHIPS  
W/TZATZIKI**

**LAMB MEATBALLS**

**LAMB KEBABS  
ON A SKEWER**

**MAC AND  
CHEESE BALLS**

**BEEF SLIDERS WITH MOZZARELLA**

Lorem ipsum

# DOM

# BAR PROGRAM



# BEVERAGE PACKAGES

## STANDARD

\$30 pp per hour

### BEER

Standard Selections

### WINE

Prosecco, Rosé, White, Red

### LIQUOR

\*Includes, but not limited to\*

Vodka - Absolut

Gin - Bombay

Tequila - Don Q

Scotch - Dewar's 12

Whiskey/Bourbon - Jack Daniels

Rum - Milagros Silver

## PREMIUM

\$45 pp per hour

### BEER

Seasonal Selections

### WINE

Prosecco, White, Red

### LIQUOR

\*Includes, but not limited to\*

Vodka - Grey Goose

Gin - Hendricks

Tequila - Casamigos Blanco

Mezcal - Del Maguey Vida

Scotch - Johnnie Walker Black Label

Whiskey/Bourbon - Maker's Mark

*~Minimum of 25 Guests Guaranteed~*

\*\*\*Open Bar Packages DO NOT INCLUDE: shots of liquor, DOM's signature cocktails, bottled water, or celebratory Champagne toasts.

**\*FULL BAR ALSO AVAILABLE ON CONSUMPTION\***

# DOM SIGNATURE COCKTAILS

Choice of 2 can be added to either package (add-on option only to existing packages), \$5 pp per hour



Mimosa Bar includes prosecco, orange juice, grapefruit juice, peach juice, passionfruit juice, and assorted berries. \$20 pp per hour

Bloody Mary Bar includes Skyy Vodka, house made Bloody Mary mix, and assorted garnishes \$24 pp per hour Both Mimosa and Bloody Mary bar combined option, \$25 pp per hour

## THE SERPENT

Tequila Blanco, Habanero, Lime, Tajin, Agave, Grand Marnier, Cucumber

## BITTER & BOOZE

Rye Whiskey, Fernet Branca, Grapefruit Cordial, Angostura Bitters, Regan's Orange Bitters

## ESPRESSO MARTINI

Vodka, Espresso, Orange Blossom Water, Vanilla-Clove Syrup

## RED LIGHT NEGRONI

Mezcal, Vermouth, Campari, Grand Marnier Blood Orange Cordial

## DON'T KNOW HER

Vodka, Lime, Watermelon, Sage, Mint, Prosecco

## HOLY WATER

Coconut, Washed Rum, Lime, Tea, Agave, Clarified Milk



# MAIN FLOOR PLAN

# DOM

## Capacity:

289 standing  
70 seated  
Bar 14 seated

