



AMERICAN CUT

PRIVATE EVENTS



AMERICAN CUT

American Cut, created by LDV Hospitality, pays homage to the original and aspirational New York dining experience- The steakhouse. The restaurant captures the nostalgic glamour of yesteryear and adapts this ambiance to today's modern social life.

The menu combines bold flavors and a unique style to create the restaurant's take on American classics, like our house favorite Chili Lobster and the 40 oz. Tomahawk Chop. A mix of tableside preparations, ranging from the Plank-Smoked Old Fashioned to the OG 1924 Caesar Salad, create a colorful and interactive dining experience.

American Cut also has a tendency to light up the room, with interactive experiences such as the 40oz Porterhouse, flambéed tableside and elements of smoke and fire in other specially curated dishes.

Our culinary team creates event menus that can be customized to meet the needs of all guests, ranging from social seated dinners, large format steaks, cocktail receptions, creative food station displays and sweet treats.



AMERICAN CUT

The American Cut flagship is located in the heart of New York City's Tribeca neighborhood. The 180-seat restaurant plus private dining rooms adds an element of culinary intrigue filled with fine food and spirits in a modern setting with art deco accents.

American Cut offers a state-of-the-art surround-sound system, with customizable music in each room. We also have full A/V capabilities in the main private dining room.

While we offer a full service venue, all furniture can be removed and adjusted to accommodate special production needs.

Our venue is available for breakfast, lunch and dinner events.

THE BLACK ROOM



CAPACITY: 17 SEATED

The Black Room is a fully private room with glass doors that offer privacy from the rest of the venue. There is a beautiful, custom round table built to accommodate smaller groups (8-10 guests) to larger groups with a maximum capacity of 17 guests. This intimate room is perfect for an executive dinner or any special celebration with friends and family.

THE MORRISON ROOM



CAPACITY: 55 SEATED | 100 STANDING

The Morrison Room is located on the lower level of American Cut Tribeca. This intimate private event space is ideal for any social function, holiday event, or corporate meeting. The Morrison Room is equipped with a private bar and dining room that can accommodate up to 75 guests for a cocktail reception and 55 guests for a private seated dinner. The room has AV capabilities with two 80" drop down projection screens and two ceiling mounted projectors perfect for any viewing party or presentation.

SEMI-PRIVATE LOUNGE



CAPACITY: 26 SEATED

The Dining Lounge is a semi-private dining space that can accommodate up to 26 people for a seated dinner at two parallel tables of 13 guests. The space is sectioned off from the main bar and just outside the main dining room. Enjoy a lively dinner in your own space while still being able to experience the energy of the venue. Take over the full space for a larger group or half the space for a group of 13 people or less.

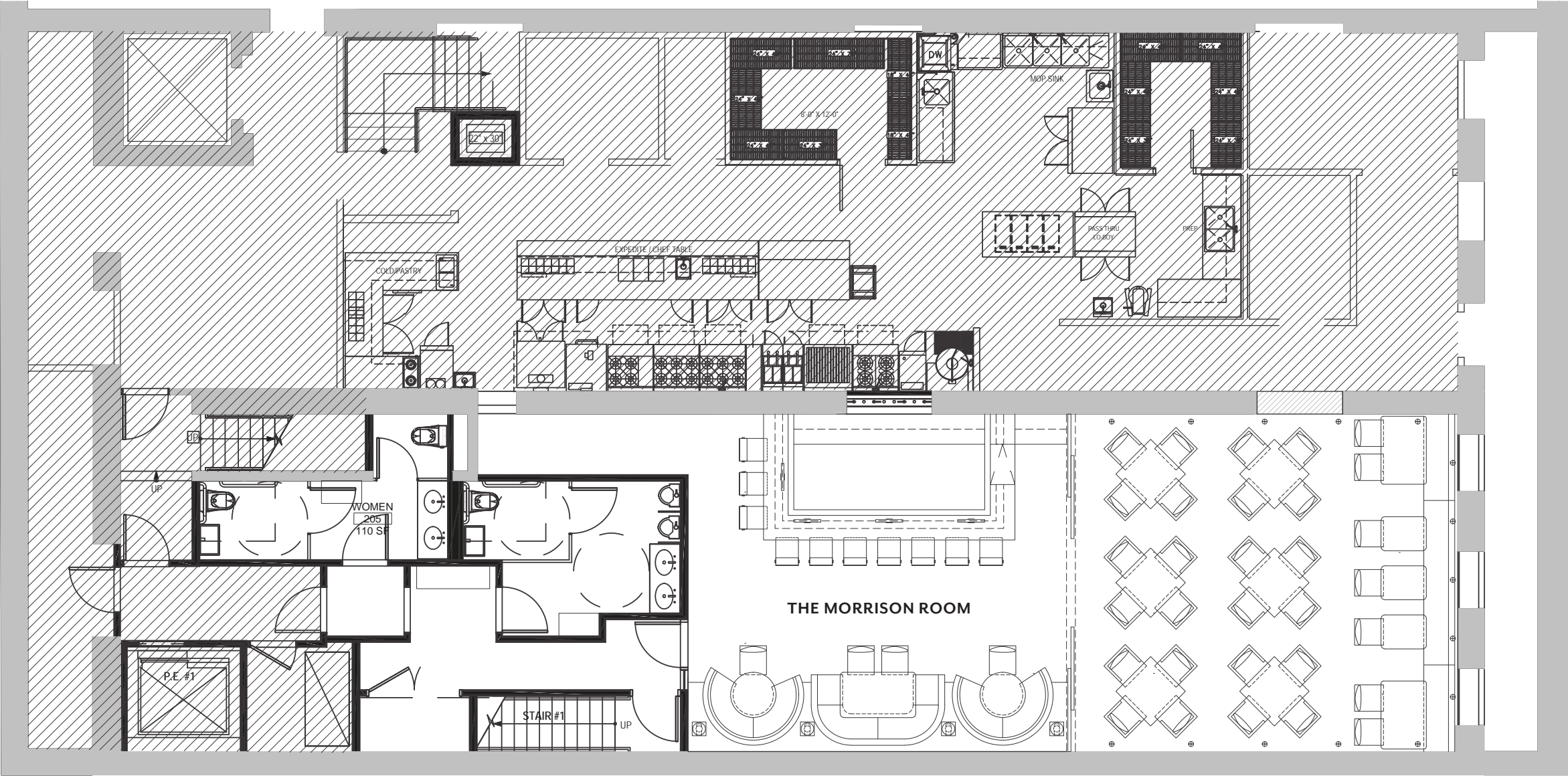
FULL VENUE BUYOUT



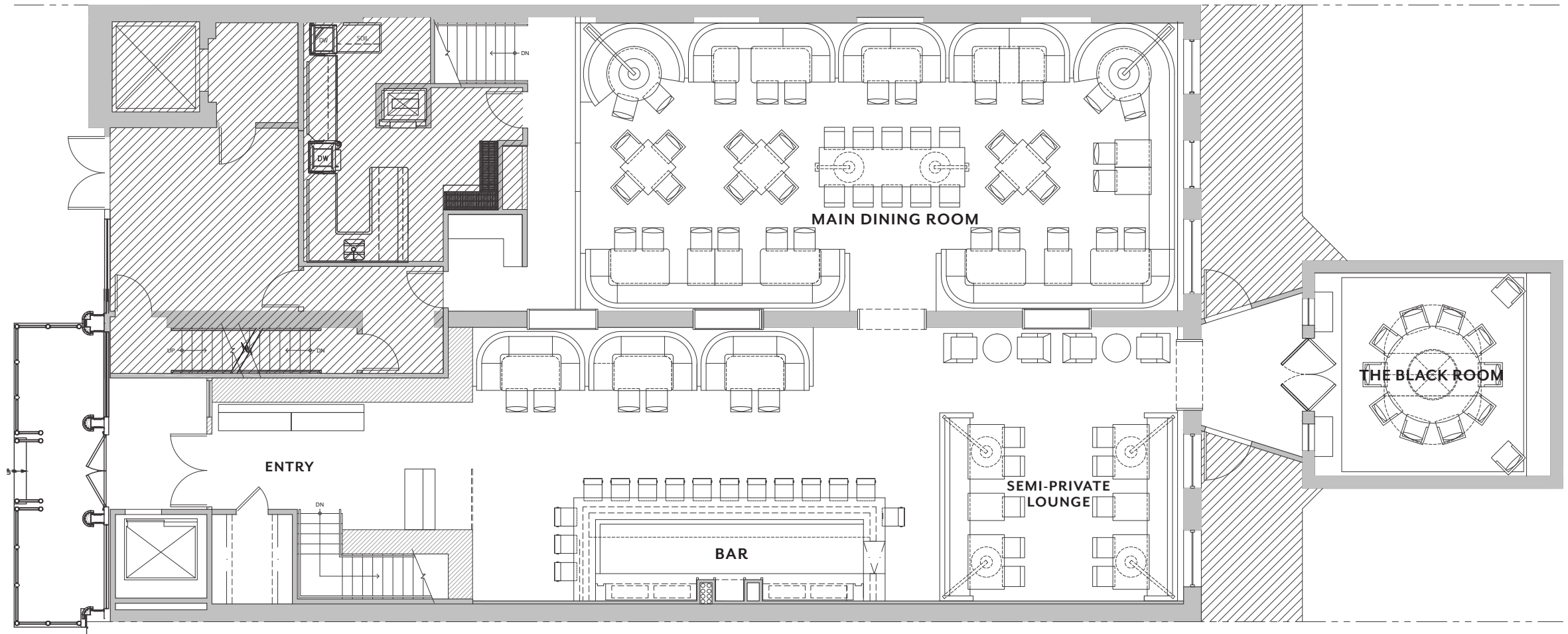
CAPACITY 220 - 350 DEPENDING ON FORMAT

The flagship location of American Cut, located in the heart of Tribeca, is available for buyouts year-round, seven days a week. Larger groups can utilize the full venue using both floors for up to 350 people for a cocktail reception and up to 220 people for a seated dinner. For a more intimate setting, groups of 100-150 people can rent out the main floor privately, which includes the main bar and dining room, making it ideal for a cocktail reception followed by a seated dinner or buffet.

LOWER LEVEL FLOOR PLAN



1ST FLOOR PLAN



PLATTERS, SNACKS + STATIONS

SNACKS & PLATTERS

price per guest

CHEESE BOARD \$30
Selection of Local Farmstead Cheeses, Toasts & Crackers

MEAT BOARD \$30
Chef's Selection of Cured Meats & Pickled Vegetables

VEGETABLE CRUDITÉS \$10

CHILI & LIME POTATO CHIPS \$6

HOTTISH HUMMUS & TARO CHIPS \$6

AMERICAN CUT POPCORN \$3

BARS + STATIONS

price per guest

OYSTER BAR \$30
Selection of East & West Coast Oysters, Traditional
Garnishes

CRUDO BAR \$30
Selection of Chef's Signature Crudos Served in Tasting
Spoons

STEAK TARTARE BAR \$50
Paprika Aioli, Popped Quinoa, Chili Oil,
Rosemary Lavash

TASTE OF AMERICAN CUT \$85
Pretzel Bites, Caesar Bites, Mini Rubens, Chili Lobster Shots,
Biscuit Bites

*refer to the last page for additional information regarding administrative fees and gratuities

PASSED HORS D’OEUVRES

SAVORY

COWS IN A BLANKET
Fennel Kraut, Mustard

BUFFALO CHICKEN BITES
Point Reyes Blue

STEAK TARTARE*
Cured Egg, Tabasco

EVERYTHING GOUGERES
Vegetable Cream Cheese, Gravlax

LOBSTER ROLLS*
Preserved Lemon Aioli, Potato Bun

THICK CUT BACON BITES
MF Steak Sauce, Black Onion

CRAB CAKES*
Smoked Onion Remoulade, Charleston Slaw

MAC N’ CHEESE BALLS

SOFT BAKED PRETZEL BITES
Mustard

ROASTED BEETS
Pumpnickel Crostini

MINI CAESAR BITES
Butter Lettuce

ROASTED MUSHROOMS
Stuffed Mushroom Cap, Parmesan

LOBSTER COCKTAIL*

PASTRAMI SPICED PRIME RIB*
Rye Toast, Whole Grain Mustard

TUNA TARTARE*

BANG BANG SHRIMP SKEWERS*
Lime

AC SLIDERS*
Wagyu Beef, Beer Cheese, Lettuce, Sesame Seed Bun

**Additional \$8pp per item*

SWEET

SEASONAL TARTS
CHOCOLATE PROFITEROLES

SEASONAL CHEESECAKE BITES
MINI CUPCAKES

MILK CHOCOLATE DIPPED
STRAWBERRIES

SELECTION OF THREE

\$20pp for first ½ hour
\$10pp for ea additional ½ hour

SELECTION OF FOUR

\$25pp for first ½ hour
\$12pp for ea additional ½ hour

SELECTION OF SIX

\$35pp for first ½ hour
\$20pp for ea additional ½ hour

**refer to the last page for additional information regarding administrative fees and gratuities*

CHEF’S STANDARD MENU - \$115pp

All courses in this menu are served as a chef’s shared “tasting” style

Choice to add 1/2 hour passed hors d’oeuvres \$15pp (selection of three)

*dinner is served with signature fresh baked “everything biscuits” & veggie cream cheese spread. An additional tax (8.875%) and administrative fee (7%) will be added to the total.
*refer to the last page for additional information regarding administrative fees and gratuities

FIRST COURSE

Choice of 2

OG 1924 HOTEL CAESAR SALAD
Parmigiano Reggiano, Soft Egg, Pullman Crouton

BATCH 22 SHRIMP COCKTAIL
Horseradish, Lemon

BACON, SCHALLER & WEBER
MF Steak Sauce, Black Onion

SECOND COURSE

Choice of 2

10oz FILET MIGNON

NY STRIP

CHICKEN UNDER A BRICK

PAN SEARED SALMON

SIDES

Choice of 2

POTATO PURÉE “ROBUCHON”
Local Butter

FRIES
AC Secret Sauce

GRILLED ASPARAGUS
Extra Virgin Olive Oil, Chives

JALAPENO MASHED POTATOES

SUNCHOKED SPINACH
Fontina, Smoked Salt

CARROTS
Mint, Butter

*Additional sides \$5pp per side

DESSERTS

Selection by Pastry Chef

THE CHEF'S CUT MENU - \$145pp

Choice to add 1/2 hour passed hors d'oeuvres \$15pp (selection of three)

*dinner is served with signature fresh baked "everything biscuits" & veggie cream cheese spread. An additional tax (8.875%) and administrative fee (7%) will be added to the total.

*refer to the last page for additional information regarding administrative fees and gratuities

FIRST COURSE

Served Shared

OG 1924 HOTEL CAESAR SALAD

Parmigiano Reggiano Crouton, Soft Egg

TUNA TAR TOT

Soy Citrus, Avocado, Tater Tot

SCHALLER & WEBER BACON

MF Steak Sauce, Black Onion

BATCH 22 SHRIMP COCKTAIL

Horseradish, Lemon

SECOND COURSE

14oz CREEKSTONE NY STRIP

PAN SEARED SALMON

10oz FILET MIGNON

CHICKEN UNDER A BRICK

For dietary restrictions, vegetarian options are available

SIDES

Choice of 3

POTATO PURÉE "ROBUCHON"

Local Butter

JALAPENO MASHED POTATOES

FRIES

AC Secret Sauce

SUNCHOKED SPINACH

Fontina, Smoked Salt

GRILLED ASPARAGUS

Extra virgin Olive Oil, Chives

CARROTS

Mint, Butter

**Additional sides \$5pp per side*

DESSERTS

Selection by Pastry Chef

CHEF’S DELUXE MENU - \$165pp

Choice to add 1/2 hour passed hors d’oeuvres \$15pp (selection of three)

*dinner is served with signature fresh baked “everything biscuits” & veggie cream cheese spread. An additional tax (8.875%) and administrative fee (7%) will be added to the total.
*refer to the last page for additional information regarding administrative fees and gratuities

OG 1924 HOTEL CAESAR SALAD
Parmigiano Reggiano Crouton, Soft Egg

BATCH 22 SHRIMP COCKTAIL
Horseradish, Lemon

HALIBUT EN CROUTE

CHICKEN UNDER A BRICK

PAN-SEARED SALMON

POTATO PURÉE “ROBUCHON”
Local Butter

JALAPENO MASHED POTATOES

FIRST COURSE

Served Family Style

SEAFOOD TASTING
Seasonal Oysters, Batch 22 Shrimp
Cocktail, Poached Lobster, Jumbo Lump
Crab Cocktail, Tuna Tartar, Ceviche,
Octopus

SCHALLER & WEBER BACON
MF Steak Sauce, Black Onion

TUNA TAR TOT
Soy Citrus, Avocado, Tater Tot

SECOND COURSE

Choice of 3

10oz FILET MIGNON
14oz CREEKSTONE NY STRIP

20oz RIB-EYE

20oz PASTRAMI RIB-EYE

40oz PORTERHOUSE*

TOMAHAWK*

*Porterhouse & Tomahawk
Steaks available upon request,
a la carte.

SIDES

Choice of 3

FRIES
AC Secret Sauce

SUNCHOKED SPINACH
Fontina, Smoked Salt

GRILLED ASPARAGUS
Extra Virgin Olive Oil, Chives

CARROTS
Mint, Butter

*Additional sides \$5pp per side

DESSERTS

Selection by Pastry Chef



WINE PROGRAM

Our wine program at American Cut has been awarded a “Best of Excellence” award by Wine Spectator, featuring a range of approximately 400 wines for all palettes and price points.

While we tend to focus our list on the most recognizable and reputable Napa Valley producers, our list also represents wines from the most prominent regions around the world. From Burgundy and Bordeaux to Barolo and Brunello and all of the smaller appellations in between, any wine lover can experience a bottle they love or a bottle they have never tried.

WINE PAIRINGS

custom wine pairings available upon request

\$95 PER PERSON

SPARKLING: DA MAR Prosecco Veneto, Italy
 RED: Sette Ponti, ‘La Dolce Vita’, Tuscany Italy,
 2018 Cain Cuvee aNV13 Red Blend, Napa
 WHITE: Cline Seven Ranchlands
 Sauvignon Blanc, 2022
 DESSERT: Vietti Moscato d’Asti, 2022

\$155 PER PERSON

SPARKLING: Argyle Vintage Brut, 2018
 RED: Bootleg Cabernet, Napa, 2017
 Vietti Nebbiolo æPerbacco, 2020
 WHITE: Crossbarn Sonoma Coast
 Chardonnay, 2021
 DESSERT: Taylor Fladgate 10 Year Tawny Port

\$210 PER PERSON

SPARKLING: MOET & CHANDON Brut Imperial NV
 RED: Cakebread Cabernet, Napa, 2020
 PAUL HOBBS Pinot Noir Russian River Valley, 2019
 WHITE: FLOWERS Sonoma Coast Chardonnay, 2022
 DESSERT: Castelnau de Saudeiraut Sauterne, 2016



CRAFT COCKTAILS

Our cocktail program illustrates the art of the craft cocktail with a team of passionate bartenders who are empowered to showcase their talents through a seasonal rotating cocktail menu. Our cocktail program has been recognized as one of the top in the world at the Tales of the Cocktail Awards in New Orleans. Don't miss out on our maple-wood plank smoked old fashioned, voted one of the number one cocktails in New York City.

BEVERAGE PACKAGES

We can create custom beverage packages upon request. Beverage on consumption available along with open bar offerings. You may add specialty cocktails to any beverage package for an additional charge based on the cocktail selected.

PREMIUM OPEN BAR

\$40pp for 1st hour, \$35pp ea. additional hour
1 Specialty Cocktail, Premium Spirits, Champagne, Sommelier Wine Selections,
Selection of Bottled Beer, Non-Alcoholic Beverages

TRADITIONAL OPEN BAR

\$35pp for 1st hour, \$30pp ea. additional hour
Traditional Spirits, Prosecco, Sommelier Wine Selections,
Selection of Bottled Beer, Non-Alcoholic Beverages

STANDARD OPEN BAR

\$30pp for 1st hour, \$25pp ea. additional hour
Prosecco, Sommelier Wine Selections, Selection of Bottled Beer,
Non-Alcoholic Beverages



AMERICAN CUT

CONTACT US

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FACEBOOK.COM/AMERICANCUT

INSTAGRAM.COM/AMERICANCUT

AN LDV HOSPITALITY SIGNATURE RESTAURANT

ADMINISTRATIVE FEE(S)

The administrative fee and all other fees charged to the event are not gratuities, are not purported to be gratuities, and will not be distributed to any of the service staff as gratuities, but are retained by American Cut and applied towards the overhead, operating, and administrative expenses associated with your event. Pursuant to New York State regulations, we are required to charge sales tax on any on any such fees and charges. Please note the percentage is non-negotiable.

GRATUITIES

Gratuities are not included in the cost of your event. However, at your convenience, we are happy to allow you to designate a gratuity to be added to your bill on the food, beverage, and location price.