



**PRIVATE DINING
& EVENTS**





The Oak Room reimagines the American steakhouse through the lens of refined French technique and timeless craftsmanship. Rooted in classic steakhouse tradition and guided by the discipline of fine French cuisine, the menu highlights premium dry-aged and wagyu selections, seasonal produce, and precise, thoughtful execution.

The dining room pairs intimate leather booths and warm lighting with rich wood finishes, brass accents, and the glow of an open wood-fired grill, creating an atmosphere that feels both sophisticated and welcoming.

At The Oak Room, the comfort and familiarity of a classic steakhouse meet the elegance and restraint of modern French cooking.

- ACCOMMODATES UP TO:
 - * 65 GUESTS RECEPTION-STYLE
 - * 45 GUESTS SEATED
 - * 10-16 GUESTS SEMI PRIVATE DINNERS
- 2,099 SQ FT OF FLEXIBLE EVENT SPACE
- CHEF-DRIVEN BESPOKE MENUS
- CRAFT MIXOLOGY PROGRAM
- IN-HOUSE AV CAPABILITIES
- VALET PARKING AVAILABLE



Bernadette's

Bernadette's is an intimate piano lounge where live music, craft cocktails, and timeless design come together. Inspired by Art Deco elegance, the space features burgundy velvet banquettes, antique mirrors, brass accents, and warm ambient lighting. The space is anchored by a restored 1920s Steinway and a nightly performance that sets the tone. A refined setting for intimate events and elevated evening experiences.

- ACCOMMODATES UP TO:
 - * 50 GUESTS RECEPTION-STYLE
 - * 35 GUESTS SEATED
- 2,100 SQ FT OF FLEXIBLE EVENT SPACE
- CHEF-DRIVEN BESPOKE MENUS
- CRAFT MIXOLOGY PROGRAM
- IN-HOUSE AV CAPABILITIES
- VALET PARKING AVAILABLE



CHEF TIMOTHY HOLLINGSWORTH

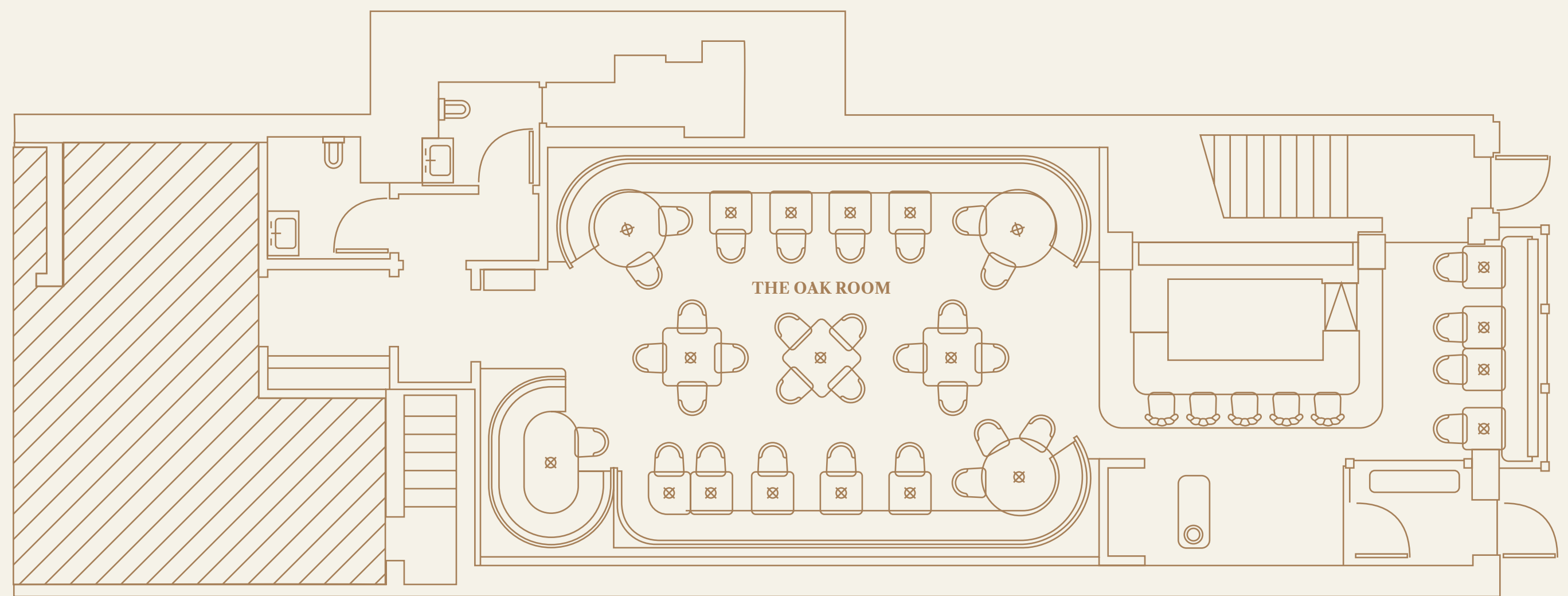
Chef Timothy Hollingsworth is an award-winning American chef whose work reflects a balance of fine-dining precision and approachable cooking informed by global influences and techniques. A former Chef de Cuisine of Thomas Keller's The French Laundry, Hollingsworth earned the James Beard Foundation Award for Rising Star Chef and went on to represent the United States at the prestigious Bocuse d'Or competition.

His partnerships have included concepts such as Otium, Hundredfold, and CHAIN, each showcasing an expansive culinary style rooted in American flavors, seasonal ingredients, a deep appreciation for wood-fire cooking, and a sense of nostalgia. Hollingsworth has also appeared across national and international media; in 2018, he gained global recognition after winning Netflix's The Final Table. He has since served as a judge on The Great American Recipe and was a winning contender on Beat Bobby Flay.



THE OAK ROOM - FIRST FLOOR

- SQ FT: 2,099
- RECEPTION: 65
- SEATED: 45
- SEMI PRIVATE DINNERS: 10-16



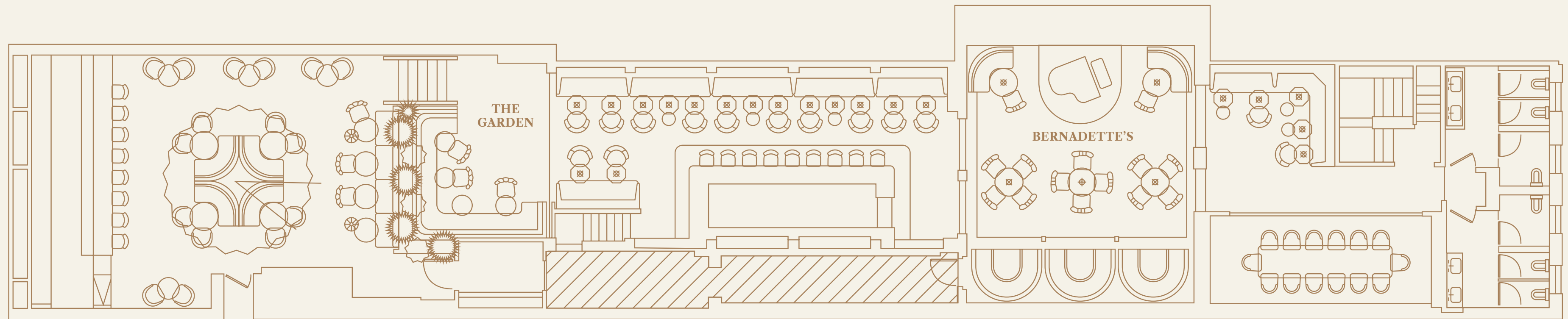
FIRST FLOOR - THE OAK ROOM

BERNADETTE'S - SECOND FLOOR

- SQ FT: 2,100
- RECEPTION: 50
- SEATED: 35

THE GARDEN

- SQ FT: 1,133
- RECEPTION: 65
- SEATED: 45



SECOND FLOOR - BERNADETTE'S / THE GARDEN

THE OAK ROOM RECEPTION MENU

STATIONS

RAW BAR STATION

OYSTERS

black pepper mignonette

SHRIMP COCKTAIL

lemon, horseradish

BLUE FIN TUNA CRUDO

caviar vinaigrette

CLAMS

cucumber, dill, avocado, saltines

SALADS & GREENS STATION

CAESAR

parmesan, garlic croutons

BIBB

fine herbs, light vinaigrette

BEEF & CHICORY

horseradish vinaigrette

CHEESE & CHARCUTERIE

SELECTION OF CHEESE & MEATS

CARVING STATION

PRIME RIB

au jus, horseradish creme fraiche

FILET MIGNON

béarnaise bordelaise chimichurri

NEW YORK STRIP

signature reduction

STEAKHOUSE SIDES STATION

HERBED FRENCH FRIES

MASHED POTATOES

SCALLOPED POTATOES

CREAMED SPINACH

ASPARAGUS

BROCCOLINI

POT ROAST VEGETABLES

BYALDI

BURGER STATION

BERNADETTE'S BURGER & HERB FRIES

LATE NIGHT

PASSED HORS D'OEUVRES

COLD

BLUE FIN TUNA CRUDO

caviar vinaigrette

SHRIMP COCKTAIL SHOOTERS

lemon, horseradish

MINI BEEF TARTARE

cornichon, dijon, crostini

OYSTER ON THE HALF SHELL

black pepper mignonette

CHICKEN LIVER MOUSSE

grilled country bread

PRIME RIB TONATO

crostini

HOT

MINI CRAB CAKE

FISH STICK BITES

house tartar

BONE MARROW TOAST

marmalade

BERNADETTE'S CHEESEBURGER SLIDERS

wagyu beef, pickle, tomato, onion

PRIME RIB FRENCH DIP BITES

comté cheese Herb French Fries

PASSED DESSERTS

VANILLA SOFT SERVE SUNDAE

banana, chocolate, peanut, caramel

STRAWBERRY RHUBARB COBBLER

vanilla chantilly

CHOCOLATE PUDDING PIE

THE OAK ROOM PRE-FIXE MENU

FIRST COURSE (SELECT ONE)	MAIN COURSE (SELECT ONE)	STEAKHOUSE SIDES (SELECT ONE)	SAUCES (SELECT ONE)
BEEF TARTARE	FILET MIGNON (8oz or 12oz)	HERBED FRENCH FRIES	CLASSIC BÉARNAISE
CRAB CAKES	NEW YORK STRIP (14oz)	ONION RINGS	AU POIVRE
BONE MARROW	PRIME RIB coffee rubbed, herbs de provence, au jus	MASHED POTATOES	BORDELAISE
CAESAR SALAD	ROASTED CHICKEN mushrooms, vin jaune	SCALLOPED POTATOES	SIGNATURE RÉDUCTION
BIBB SALAD	PORK CHOP rosemary, honey, garlic	CREAMED SPINACH	CHIMICHURRI
BEEF & CHICORY SALAD	DOVER SOLE brown butter, caper, lemon, parsley	ASPARAGUS	
CHICKEN LIVER MOUSSE	SALMON	BROCCOLINI	
FISH STICKS	BERNADETTE'S DOUBLE CHEESEBURGER wagyu beef, pickle, tomato, onion	POT ROAST VEGETABLES	
	PRIME RIB FRENCH DIP comté cheese, french onion jus	BYALDI	
RAW BAR (SUPPLEMENT)			DESSERT (SELECT ONE)
			VANILLA SOFT SERVE SUNDAE banana, chocolate, peanut, caramel
			STRAWBERRY RHUBARB COBBLER vanilla chantilly
			CHOCOLATE PUDDING PIE

EXPERIENCE ENHANCEMENTS

AUDIOVISUAL EQUIPMENT

The Oak Room is equipped with a state-of-the-art sound system with entertainment capabilities on the second floor. Additional audiovisual equipment and an onsite technician can be coordinated with our private dining team.

FLORALS AND PHOTOGRAPHY

We are happy to recommend florists, additional rental companies, musical entertainment and photographers from our preferred vendors.

ENTERTAINMENT

We work with a number of musicians for weekly programming that can be booked for your private event. Please inquire with your event manager.



CAPACITY CHART

	SQ FOOTAGE			CAPACITY							
	INDOOR	OUTDOOR	TOTAL	RECEPTION	SEATED	THEATER	CLASSROOM	U-SHAPE	HOLLOW SQUARE	ROUNDS	CONFERENCE
THE OAK ROOM											
DINING ROOM	2,099	N/A	2,099	65	45	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
BERNADETTE'S											
LOUNGE	2,100	N/A	2,100	50	35	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
THE GARDEN											
OUTDOOR	N/A	1,133	1,133	65	40	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A
N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

