


DOM

PRIVATE EVENTS

The background image shows the interior of the DOM lounge. The space is dimly lit with a strong purple and blue color palette. In the foreground, there are several tables with lit candles. In the background, there are framed artworks on the wall, a potted plant, and a bar area. The overall atmosphere is sophisticated and artistic.

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

Shreded 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 Fraîchee, 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



A photograph of a dining table with a dark, tufted leather background. In the foreground, there's a blue plate with a sandwich, a cucumber, and some dips. To the left, there's a glass of white wine and a glass of pink drink with ice. In the background, there are more plates of food, including what looks like a salad and some bread. The lighting is warm and focused on the food.

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

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

Minimum of 25 Guests Guaranteed

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

***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

