

Cellaio

STEAK BY SCOTT CONANT

PRIVATE EVENTS & GROUP DINING

2023



Resorts World Catskills. 888 Resorts World Drive. Monticello, NY 12701

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HOST YOUR NEXT EVENT WITH US

Renowned chef, cookbook author and restaurateur Scott Conant introduces an Italian-inspired steakhouse, *Cellaio*, nestled in the picturesque Catskill Mountains. A play on the Italian term for a butcher's pantry, *Cellaio* offers Conant's take on the traditional steakhouse, complementing aged steaks with the antipasti and house made pastas that have become synonymous with his cooking. A bountiful raw bar and assortment of seafood rounds out the menu, accompanied by a robust selection of wines that are visible along with the bustling kitchen through the restaurant's concourse entry wall. A relaxed bar and lounge greets guests upon arrival and leads to a spacious dining room featuring roomy crescent-shaped booths, communal seating and an interactive decanting station. For private events, a pair of intimate dining rooms feature retractable window walls, revealing incomparable views of the surrounding mountains. Whether it's to celebrate a big win or for a weeknight dinner with friends, *Cellaio Steak* is a destination dining experience for upstate New York built on generous hospitality.

HOURS: Wednesday, Thursday & Sunday 5pm to 10pm | Friday & Saturday 5pm to 11pm



PRIVATE DINING ROOM #1

UP TO 14 GUESTS

Overlooks Chef's Kitchen

Food & Beverage Minimum:

Wed, Thurs, Sun \$1,000++

Fri & Sat \$1,500++

PRIVATE DINING ROOM #2

UP TO 24 GUESTS

Adjacent to the Enclosed Patio

Food & Beverage Minimum:

Wed, Thurs, Sun \$1,600++

Fri & Sat \$2,100++





**FULL RESTAURANT
BUYOUT
UP TO 250 GUESTS**

Food & Beverage Minimum:

Wed, Thurs, Sun \$15,000++

Fri & Sat \$25,000++



**ENCLOSED PATIO
BUYOUT
UP TO 70 GUESTS**

Food & Beverage Minimum:

Wed, Thurs, Sun \$10,000++

Fri & Sat \$15,000++



MENU A: \$85 PER PERSON INCLUDING TAX

(all served family-style / only available for Wed & Thurs events, no weekends)

FIRST COURSE

PULL-APART ROLLS

garlic butter & grana padano

FOCACCIA RIPIENA

stuffed with stracchino cheese, potato & pesto

CAESAR

little gem, colatura dressing, parmigiano & garlic mollica

POLENTA "CREMOSA"

seasonal mushrooms & truffle sugo

SECOND COURSE

PASTA AL POMODORO

chef's signature sauce

ROASTED CHICKEN

truffle jus, fingerling potatoes & prezzemolo "chimichurri"

SEARED FAROE ISLAND SALMON

peas, mushrooms & tarragon salsa verde

SIDE OF CHARRED ASPARAGUS

preserved lemon & feta

DESSERT

MASCARPONE CHEESECAKE

graham cracker crust, cinnamon chantilly & strawberry compote

SALTED CARAMEL BUDINO

chocolate tuille, vanilla whipped cream & caramel popcorn



MENU B: \$105 PER PERSON INCLUDING TAX (all served family-style)

FIRST COURSE

PULL-APART ROLLS

garlic butter & grana padano

FOCACCIA RIPIENA

stuffed with stracchino cheese, potato & pesto

WEDGE

baby iceberg, marinated tomatoes, crispy lardons & buttermilk blue cheese dressing

CAESAR

little gem, colatura dressing, parmigiano & garlic mollica

POLENTA "CREMOSA"

seasonal mushrooms & truffle sugo

SECOND COURSE

PASTA AL POMODORO

chef's signature sauce

SARDINIAN SEMOLINA GNOCCHETTI

sausage porcini ragu & roasted garlic ricotta

THIRD COURSE

ROASTED CHICKEN

truffle jus, fingerling potatoes & prezzemolo "chimichurri"

SEARED FAROE ISLAND SALMON

peas, mushrooms & tarragon salsa verde

NEW YORK STRIP

SIDE OF POTATO PURÉE

chicken jus & crispy shallots

SIDE OF ASPARAGUS

preserved lemon & feta

DESSERT

MASCARPONE CHEESECAKE

graham cracker crust, cinnamon chantilly & strawberry compote

SALTED CARAMEL BUDINO

chocolate tuille, vanilla whipped cream & caramel popcorn

BLUEBERRY CROSTATA

honey amaretto gelato

MENU C: \$145 PER PERSON INCLUDING TAX (all served family-style)

FIRST COURSE

PULL-APART ROLLS
garlic butter & grana padano

FOCACCIA RIPIENA
stuffed with stracchino cheese, potato & pesto

CAESAR
little gem, colatura dressing, parmigiano & garlic mollica

TUNA TARTARE
chimichurri, crispy risotto & black garlic vinaigrette

SECOND COURSE

POLENTA "CREMOSA"
seasonal mushrooms & truffle sugo

STUFFED MEATBALL FRITTI
smoked mozzarella, pomodoro stratto & fonduta

OLIVE OIL POACHED OCTOPUS
smoked potato, olives & capers

THIRD COURSE

PASTA AL POMODORO
chef's signature sauce

RIGATONI ARAGOSTA (\$15 supplement)
lobster fritti, tomato stratto & stracciatella

SARDINIAN SEMOLINA GNOCCHETTI
sausage porcini ragu & roasted garlic ricotta

FOURTH COURSE

ROASTED CHICKEN
truffle jus, fingerling potatoes & prezzemolo "chimichurri"

SEARED FAROE ISLAND SALMON
peas, mushrooms & tarragon salsa verde

NEW YORK STRIP

FILET (\$10 supplement)

SIDE OF CHARRED ASPARAGUS
preserved lemon & feta

SIDE OF POTATO PURÉE
chicken jus & crispy shallots

DESSERT

MASCARPONE CHEESECAKE
graham cracker crust, cinnamon chantilly & strawberry compote

SALTED CARAMEL BUDINO
chocolate tuille, vanilla whipped cream & caramel popcorn

BLUEBERRY CROSTATA
honey amaretto gelato

MENU D: \$165 PER PERSON INCLUDING TAX

FIRST COURSE (family-style)

PULL-APART ROLLS
garlic butter & grana padano

FOCACCIA RIPIENA
stuffed with stracchino cheese, potato & pesto

CAESAR
little gem, colatura dressing, parmigiano & garlic mollica

WEDGE
baby iceberg, marinated tomatoes, crispy lardons & buttermilk blue cheese dressing

TUNA TARTARE
chimichurri, crispy risotto & black garlic vinaigrette

SECOND COURSE (family-style)

POLENTA "CREMOSA"
seasonal mushrooms & truffle sugo

STUFFED MEATBALL FRITTI
smoked mozzarella, pomodoro stratto & fonduta

OLIVE OIL POACHED OCTOPUS
smoked potato, olives & capers

THIRD COURSE (family-style)

PASTA AL POMODORO
chef's signature sauce

RIGATONI ARAGOSTA (15 supplement)
lobster fritti, tomato stratto & stracciatella

SARDINIAN SEMOLINA GNOCCHETTI
sausage porcini ragu & roasted garlic ricotta

FOURTH COURSE (choice-of)

ROASTED CHICKEN
truffle jus, fingerling potatoes & prezzemolo "chimichurri"

DIVER SCALLOPS
corn, zucchini & guanciale agrodolce

NEW YORK STRIP

FILET (\$10 supplement)

with family-style sides

POTATO PURÉE
chicken jus & crispy shallots

SIDE OF CHARRED ASPARAGUS
preserved lemon & feta

MACARONI TRE FORMAGGI
parmigiano, mozzarella & fontina

DESSERT

MASCARPONE CHEESECAKE
graham cracker crust, cinnamon chantilly & strawberry compote

SALTED CARAMEL BUDINO
chocolate tuille, vanilla whipped cream & caramel popcorn

BLUEBERRY CROSTATA
honey amaretto gelato

BEVERAGE PACKAGES (based on 3-hours)

\$50 PER PERSON INCLUDING TAX

WELL SPIRITS

ONE SOMMELIER SELECTED RED & WHITE WINE

DRAFT BEER

**no shots, doubles, rocks, neats or martinis*

additional \$15 per person, per hour to extend bar

\$75 PER PERSON INCLUDING TAX

PREMIUM SPIRITS

TWO SOMMELIER SELECTED RED & WHITE WINE

DRAFT & BOTTLED BEER

THREE SPECIALTY COCKTAILS

**no shots, doubles, rocks, neats or martinis*

additional \$20 per person, per hour to extend bar

NON-ALCOHOLIC BEVERAGES

SODAS, ICED TEA, JUICE & COFFEE INCLUDED IN GROUP MENUS

**espressos & bottled water billed on consumption*



BOOKING DETAILS



FOOD & BEVERAGE MINIMUMS

Private Dining Room up to 14 guests: Wednesday, Thursday, Sunday \$1K++ | Friday & Saturday \$1.5K++

Private Dining Room up to 24 guests: Wednesday, Thursday, Sunday \$1.6K++ | Friday & Saturday \$2.1K++

Full Restaurant Buyout: Wednesday, Thursday, Sunday \$15K++ | Friday & Saturday \$25K++

Enclosed Patio Buyout: Wednesday, Thursday, Sunday \$10K++ | Friday & Saturday \$15K++

GRATUITY & SERVICE FEE

A 20% Gratuity and 8.25% Sales Tax applies to all food & beverage charges.

MINIMUM GUEST GUARANTEE

Final head count due 72 hours prior to event in writing. Should less guests be in attendance on the day of the event, client will still be charged for the minimum guest guarantee. Any extra guests will be charged accordingly.

CANCELLATION POLICY

If client cancels within 48 hours of the event, a cancellation fee of 50% food & beverage minimum will be charged.

WINE CORKAGE FEE

\$35 per bottle (no hard liquor)

CAKE CUTTING FEE

\$20

AUDIO-VISUAL

Price varies depending on event scope; quote available upon request.

CONTACT

(845) 428-7497 • info@cellaiosteak.com

