

# Cellaio

STEAK BY SCOTT CONANT

## PRIVATE EVENTS & GROUP DINING

2024



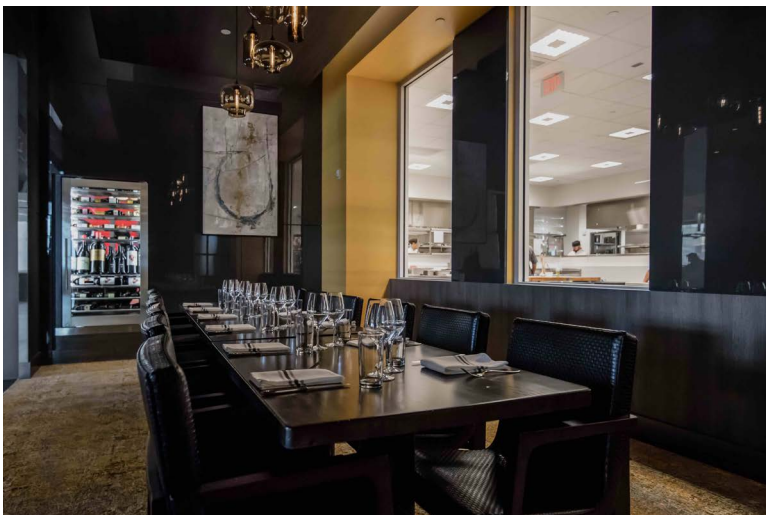
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## HOST YOUR NEXT EVENT WITH US

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++



# PASSED CANAPÉS

Indulge in small bites during a welcome reception, preselect four items:

**\$45 PER GUEST** FOR ONE HOUR **\$35 PER GUEST** FOR HALF-OUR

## ZEPPOLE

cauliflower, caper & chili

## ARANCINI

pancetta, tomato & robbiola

## TUNA TARTARE

chimichurri, black garlic & lavash

## STEAK TARTARE

preserved truffles & potato crisp

## MEATBALL FRITTI

pomodoro & smoked mozzarella

## CROSTINI

prosciutto, stracciatella & balsamico

## SHRIMP COCKTAIL

lemon & cocktail sauce



## **MENU A: \$95 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 stacchino 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"

#### **SKIRT STEAK**

Cellaio steak sauce & truffle jus

#### **SIDE OF ASPARAGUS**

preserved lemon & feta

### **DESSERT**

#### **MINI CANNOLI**

classic, chocolate & pistachio

#### **CROISSANT DOUGHNUTS**

stuffed italian doughnuts:  
strawberry & gianduja



## **MENU B: \$115 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

#### **WEDGE**

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

#### **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**

Cellaio steak sauce & truffle jus

#### **FILET** (\$10 per person supplement)

#### **SIDE OF POTATO PURÉE**

chicken jus & crispy shallots

#### **SIDE OF ASPARAGUS**

preserved lemon & feta

### **DESSERT**

#### **MASCARPONE CHEESECAKE**

graham cracker crust, cinnamon chantilly & strawberry compote

#### **MINI CANNOLI**

classic, chocolate & pistachio

#### **CROISSANT DOUGHNUTS**

stuffed italian doughnuts:

strawberry & gianduja

## **MENU C: \$155 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, tomato stratto & fonduta

**OLIVE OIL POACHED OCTOPUS**  
smoked potato, olives & capers

### **THIRD COURSE**

**PASTA AL POMODORO**  
chef's signature sauce

**RIGATONI ALLA VODKA** (\$20 per person supplement)  
lobster, pancetta & parmigiano reggiano

**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**  
Cellaio steak sauce & truffle jus

**FILET** (\$10 per person supplement)

**SIDE OF POTATO PURÉE**  
chicken jus & crispy shallots

**SIDE OF ASPARAGUS**  
preserved lemon & feta

### **DESSERT**

**MASCARPONE CHEESECAKE**  
graham cracker crust, cinnamon chantilly & strawberry compote

**MINI CANNOLI**  
classic, chocolate & pistachio

**CROISSANT DOUGHNUTS**  
stuffed italian doughnuts:  
strawberry & gianduja

## MENU D: \$175 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

**TUNA TARTARE**  
chimichurri, crispy risotto & black garlic vinaigrette

**SALUMI & CHEESE BOARD** (\$15 per person supplement)  
chef's daily selections

**SEAFOOD TOWER** (medio \$120/grande \$225 each)  
shrimp, clams, oysters, daily market selection

### 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 ALLA VODKA** (\$20 per person supplement)  
lobster, pancetta & parmigiano reggiano

**SARDINIAN SEMOLINA GNOCCHETTI**  
sausage porcini ragu & roasted garlic ricotta

### FOURTH COURSE (choice-of)

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

**DIVER SCALLOPS**  
corn, baby zucchini & guanciale agrodolce

**NEW YORK STRIP**  
Cellaio steak sauce & truffle jus

**FILET** (\$10 per person supplement)  
*with family-style sides*

**POTATO PURÉE**  
chicken jus & crispy shallots

**SIDE OF ASPARAGUS**  
preserved lemon & feta

**SIDE OF MACARONI TRE FORMAGGI**  
parmigiano, mozzarella & fontina

### DESSERT

**MASCARPONE CHEESECAKE**  
graham cracker crust, cinnamon chantilly & strawberry compote

**MINI CANNOLI**  
classic, chocolate & pistachio

**CROISSANT DOUGHNUTS**  
stuffed italian doughnuts:  
strawberry & gianduja



## BEVERAGE PACKAGE #1

**\$25** PER PERSON INCLUDING TAX FOR THE FIRST HOUR  
+ **\$15** PER PERSON INCLUDING TAX FOR EACH ADDITIONAL HOUR

WELL SPIRITS

ONE RED & ONE WHITE WINE

BOTTLED BEER

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

## BEVERAGE PACKAGE #2

**\$35** PER PERSON INCLUDING TAX FOR THE FIRST HOUR  
+ **\$20** PER PERSON INCLUDING TAX FOR EACH ADDITIONAL HOUR

PREMIUM SPIRITS

TWO RED & TWO WHITE WINES

BOTTLED BEER

THREE PRE-SELECTED SPECIALTY COCKTAIL FEATURES

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

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## 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](mailto:info@cellaiosteak.com)

