



PRIVATE EVENTS

Located in the heart of Bricktown, Mickey Mantle's is the perfect location for your next private event. Mickey Mantle's is a classic steakhouse with a contemporary American flair in both menu and design. This dramatic 10,000 square foot restaurant dazzles with a compelling contemporary chef-driven menu, highlighted by the creations of Executive Chef Daniel Nemec, and delivers a sizzling dining and social experience. The restaurant has proven itself to be a social hot spot for a stylish and celebrity crowd, not to mention very successful business enterprises.

Mickey Mantle's offers set menu packages, catering, a full service bar, and several private rooms to choose from with seating up to 66 guests.

We also offer:

RECEPTION STYLE EVENTS

COMPLIMENTARY AUDIO VISUAL EQUIPMENT

NEWLY RENOVATED PRIVATE LOUNGE & PRIVATE ROOMS

SELECTION OF FLORAL ARRANGEMENTS

SMOKING & SMOKE FREE ROOMS

CUSTOMIZED MENU PLANNING AND WINE PAIRINGS

For private parties and special events, Mickey Mantle's is your first choice for fine cuisine and excellent service. With a dedicated staff and professional banquet coordinator at your side, we see to it that your every need is met. Mickey's has a commitment to quality food and warm hospitality that will ensure everyone the ultimate dining experience.

**FOR MORE INFORMATION, OR TO SCHEDULE AN APPOINTMENT WITH OUR EVENTS COORDINATOR
PLEASE CONTACT:**

**BRITTANY LEEMASTER AT 405.473.2108 OR
BRITTANY@MICKEYMANTLESTEAKHOUSE.COM .**



MENU PACKAGES

Each guest will have the option between entrees and desserts. All a la carte items will be served family style. Pre ordering is not necessary, but can be done upon request. Please let us know about any special dietary needs.

~Menu 1 \$46 Per Person~

Includes Mashed Potatoes and House Salad

Entrees

Blue Ribbon Filet 7oz.
Cedar Plank Salmon with Sauce Beurre Blanc
Chicken Florentine with Button Mushroom Sauce

Dessert

N.Y. Cheesecake
Chocolate Mousse

~Menu 2 \$51 Per Person~

Includes Mashed Potatoes and House Salad

Entrees

Center Cut N.Y. Strip 16oz.
Blue Ribbon Filet 7oz.
Cedar Plank Salmon with Sauce Beurre Blanc
Chicken Florentine with Button Mushroom Sauce
Tournedos Béarnaise

Desserts

N.Y. Cheesecake
Chocolate Mousse

~Menu 3 \$59 Per Person~

Includes Mashed Potatoes, Sautéed Vegetables and House Salad

Appetizer

Jumbo Shrimp Cocktail

Entrees

Center Cut N.Y. Strip 16oz.
Blue Ribbon Filet 7oz.
Cognac Pepper Filet 7oz
Cedar Plank Salmon with Sauce Beurre Blanc
Chicken Florentine with Button Mushroom Sauce
Tournedos Béarnaise

Desserts

N.Y. Cheesecake
Chocolate Mousse

~Menu 4 \$66 Per Person~

Includes Mashed Potatoes, Asparagus, Sautéed Vegetables and House Salad

Appetizer

Jumbo Shrimp Cocktail
Crab Claw
Calamari

Entrees

Center Cut N.Y. Strip 16oz.
Blue Ribbon Filet 7oz.
Cedar Plank Salmon with Sauce Beurre Blanc
Chicken Florentine with Button Mushroom Sauce
Tournedos Béarnaise
Cognac Pepper Filet 7oz.
Roquefort Filet 7oz
Grilled Redfish with Haricot Verts

Desserts

N.Y. Cheesecake
Chocolate Mousse



~ APPETIZERS ~

(Each can be plattered for the table or set buffet style)

Shrimp Cocktail with Absolute Peppar Cocktail Sauce.....	\$2.75/per piece
Grilled Tequila Shrimp with Lime Cilantro Sauce.....	\$3.00/per piece
Grilled Lamb Chops Peppared with Button Mushroom Sauce.....	\$6.50/per piece
Snow Crab Claws Served Cold with Absolute Peppar or Hot Scampi Style.....	\$3.00/per piece
Maryland Style Crab Cake Oven Baked with Sauce Beurre Blanc.....	\$21.95/3-4 people
Fried Asparagus Topped with Jumbo Lump Crab and Sauce Béarnaise.....	\$17.95/3-4 people
Potato Crusted Calamari Absolute Peppar Marinara.....	\$12.95/3-4 people
Fried Pickle Chips Served with Garlic Dressing.....	\$6.95/3-4 people
Baked Boursin Cheese Baked with Roasted Garlic.....	\$13.95/3-4 people

~ BUFFET STYLE APPETIZERS ~

Fruit & Cheese Tray	\$85.00
Vegetable Tray	\$45.00
Marinated Grilled Veggie Tray	\$65.00
Beef Carpaccio Tray	\$75.00

~ FOR THE TABLE ~

Family Style, 3-4 people

Australian Lobster Tail	Market Price
Alaskan King Crab Legs	Market Price



~ SOUP ~

Lobster Bisque.....\$6.95/ per person

~ SALAD ~

Caesar.....\$4.95/ per person

Mini Caprese.....\$5.95/ per person

~ A LA CARTE ~

Family Style, 3-4 people

Mac and Cheese	\$7.95
Lobster Risotto.....	\$10.95
Mashed Potatoes.....	\$6.95
Fried Okra.....	\$5.95
French Fries.....	\$5.95
Mushroom Risotto.....	\$8.95
Creamed Corn.....	\$7.95
Sautéed Mushrooms.....	\$8.95
Fresh Asparagus.....	\$9.95
Creamed Spinach.....	\$8.95
Sautéed Baby Leaf Spinach.....	\$7.95
Fresh Broccoli.....	\$7.95
Sautéed Vegetables.....	\$6.95
Grilled Rosemary Zucchini.....	\$7.95
Sautéed Onions.....	\$4.95



BEER, WINE, & LIQUOR PRICING

BEER:

Domestics

\$3.50

Bud, Bud Light, Bud Light Lime, Bud Select, Coors, Coors Light, Miller Lite, Michelob Ultra

Imports, Local Brews, & Drafts

\$3.75 - \$5.95

Corona, Pacifico, Blue Moon, Stella, Boulevard, New Castle, Shinerbock, Sam Adams, Mustang, Spaten, Bridgeport IPA, Sierra Nevada, Guinness, Heineken

Premium Beers

\$8.75 & Up

Chimay Blue, Estrella Damm, Trois Pistoles, La Fin Du Monde, Rochefort 10, Sam Smith Port, 3 Philosophers, Sam Smith Oat

WINE:

House Wines by the Stem:

Reds:

Canyon Road Cabernet '09	\$7
Bogle Merlot '09	\$7

Whites:

Canyon Road Chardonnay '09	\$7
Beringer White Zinfandel '09	\$7

For complete listing see our award winning wine list.



LIQUOR

Well Brands

\$4.75

Vodka, Gin, Whiskey, Scotch, Tequila, Rum

Popular Brands

\$5.75 - \$8.75

Absolute, Amaretto Di Saronno, B&B, Basil Hayden, Baileys, Beefeater, Belvedere, Bushmills, Bombay Sapphire, Ciroc, Campari, Chivas 12yr, Chopin, Chambord, Captain Morgan, Cuervo 1800, Crown, Dewar's, Drambuie, Effen, Glenmorangie, Gran Marnier, Grey Goose, Jack Daniels, Jagermeister, Jameson, Jim Beam, Jose Silver, Kettle One, Knob Creek, Navan, Sambuca, Seagram 7, Skyy, Southern Comfort, Stoli, Three Olives, Macallen 30, Makers, Malibu, Tanqueray, Tuaca, Woodford

Premium Brands

\$9.00 & Up

Balvenie 12 yr, Blantons, Booker's, Chivas 18, Crown Cask, Crown Rsv, Cuervo Plantation, 1942, Don Julio, Glenfarclas, Glenfiddich 15yr & 18yr, Glenlivet 18yr, Highland Park 15, Jean Marc XO, Johnny Walker Blue, Louis XIII, MaCallen 12, 21 & 30 yr, Oban 14yr, Patron, Ultimat

*NOT ALL BRANDS ARE LISTED. ALL BEER, WINE, & LIQUOR LISTS ARE SUBJECT TO FREQUENT CHANGE. PLEASE LET US KNOW IF YOU WOULD LIKE TO REQUEST A CERTAIN SELECTION FOR YOUR NEXT VISIT.



ADDITIONAL SERVICES

~ FLORAL ~

We provide complimentary floral arrangements for the tables. If you would like to take these floral arrangements home we will add \$40 per arrangement to your final bill. If you would like to provide additional floral arrangements to your event we recommend using our preferred vendor Floral & Hardy.

~ ICE SCULPTURES ~

We prefer you order all Ice Sculptures through our event coordinator. An order placement is to be given at least two weeks prior to your event to ensure delivery availability. Depending on the size and detail of your sculpture prices will vary. A price quote will be given within 48 hours of your request.

~ ENTERTAINMENT ~

Any type of musical or theater entertainment must be approved by Mickey Mantle's Steakhouse. We prefer you use our companies entertainment director when booking any type of musical entertainment. Please contact Art Riddles at 214-546-9436 or artriddles@sbcglobal.net.

~ SPECIALTY DESSERTS ~

A request to bring in a special dessert such as a birthday cake must be approved. We do not charge a fee to bring in an outside dessert. We also offer to arrange an order & delivery of your requested dessert at no extra fee. We use a variety of bakeries and would be happy to suggest a vendor based on your preferences.

~ LINENS & DÉCOR ~

Outside decorations must be approved by our events coordinator. For linens, we have an in house company we use that can provide additional colored linens for your event and can be arranged through our event coordinator. Additional charges for alternate linens may occur depending on your request. For specialty linens and décor we recommend using Marianne's Rentals at 405-751-3100.



PRIVATE DINING POLICIES AND PROCEDURES

FACILITY RENTAL

ALL PRIVATE DINING ROOMS ARE SUBJECT TO FOOD & BEVERAGE MINIMUMS BASED ON THE SPECIFIC SPACE YOUR GROUP HAS REQUESTED. MINIMUMS ARE NOT PUBLISHED DUE TO SPECIFIC DATES, TIMES, AND SPACE. MINIMUMS DO NOT INCLUDE TAX, GRATUITY, OR BANQUET FEES.

SERVICE CHARGE & TAX

A SALES TAX, LIQUOR TAX, & GRATUITY IS ADDED TO ALL FOOD, BEVERAGE, AND OTHER CHARGES WHERE APPLICABLE.

PAYMENT

MICKEY MANTLE'S ACCEPTS ALL MAJOR CREDIT CARDS, CASH, OR APPROVED COMPANY CHECK. A SIGNED CONTRACT AND CREDIT CARD IS REQUIRED IN ADVANCE TO GUARANTEE YOUR RESERVATION. IF PROPER PAYMENT IS NOT PROVIDED THE NIGHT OF THE EVENT A \$100 ACCOUNTING FEE WILL BE ADDED TO YOUR BILL.

GUEST COUNT

A TENTATIVE GUEST COUNT IS DUE A WEEK BEFORE YOUR EVENT AND A FINAL COUNT IS DUE BY THE MORNING OF YOUR EVENT IN ORDER FOR OUR STAFF TO PROPERLY PREPARE AND SET UP FOR YOUR PARTY.

CANCELLATION POLICY

ANY CANCELLATION WITHIN 48 HOURS OF THE EVENT WILL RESULT IN THE CREDIT CARD ON FILE BEING CHARGED A \$500 FEE STATED IN CONTRACT.

PARKING

VALET PARKING IS OFFERED AT \$8 PER CAR. YOU MAY HOST PARKING FOR YOUR EVENT. IF YOU WOULD LIKE TO ENSURE EACH GUEST A PARKING SPACE WE REQUIRE A 48 HOUR NOTICE OF THE NUMBER OF SPACES TO BE RESERVED. A TOTAL COUNT OF SPACES RESERVED WILL BE ADDED TO YOUR FINAL BILL. DUE TO LIMITED PARKING SPACES WE WILL NOT REIMBURSE FOR NO SHOWS.