



## 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 delivering 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:

LUNCHEON EVENTS

COCKTAIL & RECEPTION STYLE EVENTS

COMPLIMENTARY AUDIO VISUAL EQUIPMENT

NEWLY RENOVATED PRIVATE LOUNGE & PRIVATE ROOMS

CUSTOMIZED MENU PLANNING AND WINE PAIRINGS

OFF SITE CATERINGS

PRIVATE CIGAR LOUNGE

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:

JANIE SARGENT

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## MENU PACKAGES

ALL MENUS CAN BE CUSTOMIZED. PLEASE SEE OUR COMPLETE LIST OF A LA CARTE ITEMS & APPETIZERS FOR ADDITIONAL MENU OPTIONS. EACH GUEST WILL CHOOSE THEIR ENTRÉE & DESSERT OPTION. ALL APPETIZERS & SIDES WILL BE SERVED FAMILY STYLE. VEGETARIAN, VEGAN, & GF OPTIONS AVAILABLE UPON REQUEST.

### MENU ONE

\$54

#### ENTREES

BLUE RIBBON FILET  
PETITE SURF & TURF  
CHICKEN FLORENTINE  
CEDAR PLANK SALMON

**Includes House Salad & Bread, Mashed Potatoes, & Broccoli**

#### DESSERT

NY CHEESECAKE  
MICKEY'S CHOCOLATE CAKE

### MENU TWO

\$64

#### ENTREES

NY STRIP  
BLUE RIBBON FILET  
PETITE SURF & TURF  
CHICKEN FLORENTINE  
CEDAR PLANK SALMON  
TOURNEDOS BÉARNAISE

**Includes House Salad & Bread, Mashed Potatoes, & Broccoli**

#### DESSERT

NY CHEESECAKE  
MICKEY'S CHOCOLATE CAKE

### MENU THREE

\$74

#### APPETIZER

JUMBO SHRIMP  
COCKTAIL

#### ENTREES

NY STRIP 16oz  
BLUE RIBBON FILET 7/10oz  
COGNAC PEPPER FILET 7/10oz  
PETITE SURF & TURF  
TOURNEDOS BÉARNAISE  
CEDAR PLANK SALMON  
CHICKEN FLORENTINE

#### DESSERT

NY CHEESECAKE  
MICKEY'S  
CHOCOLATE CAKE

**Includes House Salad & Bread, Mashed Potatoes & Broccoli**

### MENU FOUR

\$84

#### APPETIZER

CALAMARI  
CRAB CLAW COCKTAIL  
JUMBO SHRIMP COCKTAIL

#### ENTREES

NY STRIP 16oz  
BLUE RIBBON FILET 7/10oz  
COGNAC PEPPER FILET 7/10oz  
ROQUEFORT FILET 7/10oz  
PETITE SURF & TURF  
TOURNEDOS BÉARNAISE  
CEDAR PLANK SALMON  
GRILLED REDFISH  
CHICKEN FLORENTINE

#### DESSERT

NY CHEESECAKE  
MICKEY'S  
CHOCOLATE CAKE

**Includes House Salad & Bread, Mashed Potatoes, Broccoli, & Sautéed Mushrooms**

*Each Menu Comes with Sides of our Signature Sauces (Roquefort, Cognac Pepper, & Classic Béarnaise). Coffee, Tea and Soda Included in menu pricing. Tax & Gratuity Not Included. Pre ordering is not necessary, but can be done upon request. Please let us know about any special dietary needs.*



## *PREMIUM EVENT MENU*

\$124

### **APPETIZERS**

SELECT FOUR OPTIONS FROM ANY APPETIZER LISTED ON PAGE 4  
OF OUR BANQUET PACKAGE.

### **SALAD COURSE**

HOUSE SALAD, PETITE CAPRESE, CHOPPED CAESAR

### **SIDES**

SELECT 3 FROM ANY SIDE LISTED ON PAGE 5 OF  
OUR BANQUET PACKAGE.

### **ENTREES**

SIGNATURE SCAMPI STYLE 10OZ LOBSTER TAIL

COWBOY CUT RIBEYE

7 OR 10OZ FILET

*CHOICE OF SIGNATURE SAUCE – PEPPER, ROQUEFORT, OR BÉARNAISE*

CENTER CUT N.Y. STRIP 16OZ

TOURNEDOS BÉARNAISE

REDFISH CHIMICHURRI EN PAPILOTE

### **DESSERT**

MICKEY'S CHOCOLATE CAKE

NY CHEESECAKE

*CHOICE OF TOPPING– CHERRIES JUBILEE, TURTLE, OR BLUEBERRY*



~ APPETIZERS ~

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

<b>Shrimp Cocktail with Absolute Peppar Cocktail Sauce.</b> . . . . .	\$3.75/per piece
<b>Grilled Tequila Shrimp with Lime Cilantro Sauce.</b> . . . . .	\$3.75/per piece
<b>Grilled Lamb Chops Peppared with Button Mushroom Sauce .</b> . . . .	\$7.00/per piece
<b>Snow Crab Claws Served Cold with Absolute Peppar or Hot Scampi Style.</b> . . . . .	\$3.75/per piece
<b>Maryland Style Crab Cake Oven Baked with Sauce Beurre Blanc.</b> . . . . .	\$24.00/3-4 people
<b>Fried Asparagus Topped with Jumbo Lump Crab and Sauce Béarnaise.</b> . . . . .	\$18.00/3-4 people
<b>Potato Crusted Calamari Absolute Peppar Marinara.</b> . . . . .	\$14.00/3-4 people
<b>Fried Pickle Chips Served with Garlic Dressing .</b> . . . .	\$7.00/3-4 people
<b>Fried Mushrooms Served with Ranch Dressing .</b> . . . .	\$8.00/3-4 people
<b>Baked Boursin Cheese Baked with Roasted Garlic.</b> . . . . .	\$14.00/3-4 people
<b>Lobster Cargot Oven Baked with Butter, Garlic, &amp; Lobster Cream .</b> . . . .	\$25.00/3-4 people

~ BUFFET STYLE APPETIZERS ~

<b>Fruit &amp; Cheese Tray.</b> . . . . .	\$100.00 (feeds 40)
<i>Fresh Seasonal Fruit with Chef's choice of cheeses</i>	
<b>Caprese Skewers.</b> . . . . .	\$50.00 (feeds 25)
<i>Fresh Mozzarella, Grape Tomatoes, &amp; Basil drizzled with a Balsamic Reduction</i>	
<b>Vegetable Tray.</b> . . . . .	\$50.00 (feeds 40)
<i>Broccoli, Carrots, Zucchini, Squash, &amp; Grape Tomatoes</i>	
<b>Marinated Grilled Veggie Tray.</b> . . . . .	\$65.00 (feeds 40)
<i>Squash, Zucchini, Mushrooms, Asparagus, &amp; Onions marinated in Rosemary &amp; Olive Oil</i>	
<b>Beef Carpaccio Tray.</b> . . . . .	\$75.00 (feeds 25)
<i>Served on Toasted Crostini and topped with Parmesan, Capers, Onions, Truffle Oil, &amp; Dijon</i>	
<b>Seafood Tower Buffet .</b> . . . .	\$35.00 per person
<i>Chef's Selection accompanied with trio of sauces.</i>	
<b>Smoked Salmon .</b> . . . .	\$12.00 per person

~ ENTRÉE ENHANCEMENTS ~

<b>Option of Grilled Shrimp, Mini Crab Cake, Jumbo Lump Crab or Lobster Oscar . . . .</b>	\$12.00 per person
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~ SALAD ~

Caesar. ....	\$5.00/ per person
Mini Caprese. ....	\$7.00/ per person

~ A LA CARTE ~

*Family Style, 3-4 people*

Mac and Cheese . . . . .	\$11.00
Jalapeno Bacon Mac and Cheese . . . . .	\$12.00
Lobster Mac and Cheese . . . . .	\$20.00
Lobster Risotto. . . . .	\$16.00
Mashed Potatoes . . . . .	\$9.00
Fried Okra. . . . .	\$6.00
French Fries . . . . .	\$7.00
Mushroom Risotto . . . . .	\$10.00
Creamed Corn . . . . .	\$8.00
Sautéed Mushrooms. . . . .	\$10.00
Fresh Asparagus. . . . .	\$10.00
Creamed Spinach . . . . .	\$10.00
Sautéed Baby Leaf Spinach. . . . .	\$8.00
Fresh Broccoli . . . . .	\$8.00
Sautéed Vegetables . . . . .	\$7.00
Grilled Rosemary Zucchini . . . . .	\$8.00

~ FOR THE TABLE ~

<b>Australian Lobster Tail. . . . .</b>	<b>Market Price</b>
<b>Alaskan King Crab Legs . . . . .</b>	<b>Market Price</b>
<b>Chef's Carving Board <i>Chef's Selection of Premium Imported &amp; Domestic Cuts</i> . . .</b>	<b>Market Price</b>



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~

**\$4.00 - \$8.00**

*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: \$9

HOUSE WINES BY THE BOTTLE: \$36

Please see our award winning wine list for complete selection.

## PRIVATE DINING WINE SELECTIONS

*Priced Per Bottle. Prices subject to change. Selections subject to availability.*

Private Dining House Red and White Selections.....\$36

### WINEMAKERS FLIGHT

Mondavi Cabernet Sauvignon, Napa Valley.....\$70

Clos Pegase Chardonnay, Los Canernos, Napa.....\$70

### NAPA FLIGHT

32 Winds Cabernet Sauvignon, Napa Valley.....\$95

Shafer One Point Five, Napa Valley.....\$100

### SONOMA FLIGHT

Jordan Cabernet Sauvignon, Napa Valley..... \$140

Cakebread Chardonnay, Napa Valley ..... \$100

### EXECUTIVE FLIGHT

Silver Oak Cabernet Sauvignon, Alexander Valley..... \$180

Duckhorn Goldeneye Pinot Noir, Anderson Valley..... \$135

Nickel & Nickel Chardonnay, Napa Valley..... \$120

### CHAIRMAN'S FLIGHT

Far Niente, Oakville, Napa Valley..... \$300

Far Niente Chardonnay, Napa Valley..... \$140

### CHAMPAGNE

Coppola Sofia Blanc De Blanc, Napa Valley..... \$48

Vueve Clicquot Ponsardin Brut, Reims..... \$99

Moet & Chandon Imperial, Epernay..... \$100

Dom Perignon, Epernay..... \$199

Vueve La Grande Dame Brut, \$295



## LIQUOR

### ~WELL BRANDS~

**\$5.75 - \$7.25**

*Vodka, Gin, Whiskey, Tequila, Rum*

### ~POPULAR BRANDS~

**\$7.00 - \$12.00**

*Absolute, Amaretto Di Saronno, B&B, 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, Sambuca, Seagram 7, Skyy, Southern Comfort, Stoli, Three Olives, Makers, Malibu, Tanqueray, Tuaca, Woodford*

### ~PREMIUM BRANDS~

**\$12.00 & Up**

*Balvenie 12 yr, Blantons, Booker's, Chivas 18, Crown Cask, Crown Rsv, Cuervo Plantation, 1942, Don Julio, Glenfarcias, 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

### ~ AUDIO VISUAL EQUIPMENT ~

Each of our banquet rooms is installed with a projector and screen or flat screen TV with AV presentation capabilities. All of our equipment is complimentary to use. Any additional equipment needed can be rented from Cory's Audio at 405-682-8800.

### ~ FLORAL ~

Floral can be arranged for your event with pricing starting at \$40 per table arrangement. If you would like to floral arrangements to your event we recommend using our preferred vendor Floral & Hardy at 405-319-9600. We would be happy to provide you with a quote based on your selections.

### ~ ICE SCULPTURES ~

We prefer you order all Ice Sculptures through our event coordinator. Placement of order 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 company's entertainment director when booking any type of musical entertainment. Please contact Art Riddles at 214-546-9436 or [artriddles@sbcglobal.net](mailto: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.

### ~ TRANSPORTATION SERVICE ~

Mickey Mantle's uses Backstage Limo for all our transportation needs. They are the ultimate in limousine luxury. They have knowledgeable, trained chauffeurs to assist you and attend to all your special requests. Backstage Limo ensures you with a clean, safe vehicle and that all times, dates and addresses are confirmed. Please contact Steve McKinney for pricing & information at 405-590-2452.

### ~ INSPIRATION ~

Need some inspiration for your event? Check out our Pinterest Profile for ideas and services we can offer or create by visiting <http://pinterest.com/mickeymantles/boards/>.



## 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 IS ADDED TO ALL FOOD, BEVERAGE, AND OTHER CHARGES WHERE APPLICABLE. A 20% GRATUITY IS RECOMMENDED ON ALL PARTIES.

### **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 DAY BEFORE YOUR EVENT IN ORDER FOR OUR STAFF TO PROPERLY PREPARE AND SET UP FOR YOUR PARTY.

### **CANCELLATION POLICY**

ANY CANCELLATION WITHIN 72 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 \$10 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. PLEASE NOTE VALET PARKING IS NOT OFFERED DURING LUNCHEON EVENTS UNLESS ARRANGED.



~ CUSTOMIZED MENU ~

WE OFFER OUR GUESTS THE OPTION OF CREATING THEIR OWN SET MENU FOR THEIR PRIVATE FUNCTION. FOLLOW THE GUIDELINES BELOW TO CREATE YOUR DESIRED CUSTOM MENU.

APPETIZERS

*CHOOSE UP TO 6*

See our complete listing in our Event Package on Page 4

STARTER

*CHOOSE UP TO 2*

Chopped Caesar – Mini Caprese – House Salad

ENTRÉES

*CHOOSE UP TO 8*

Cowboy Cut Rib Eye 22oz – New York Strip 16oz – Tournedos Béarnaise – Filet Mignon  
7oz/10oz – Pepper Steak 7/10oz – Roquefort Filet 7/10oz – Petite Surf & Turf  
Grilled Redfish - Cedar Plank Salmon - Pan Roasted Sea Bass - Chicken Florentine  
Fettuccini Alfredo/Mariana - Boursin Stuffed Zucchini

SIDES

*CHOOSE UP TO 5*

See our complete listing in our Event Package on Page 5.

DESSERTS

*CHOOSE UP TO 3*

Chocolate Spice Cake – Fresh Berries & Cream – NY Cheesecake

CUSTOMIZED MENU PRICING WILL VARY DEPENDING ON YOUR SELECTIONS. PLEASE SEND IN YOUR DESIRED MENU TO OUR EVENT COORDINATOR AND A PRICE QUOTE WILL BE GIVEN IN RETURN.