

ABOUT US

Located in OKC's historic Bricktown district, Mickey Mantle's is the perfect location for your next private event. The restaurant is to be a social hot spot for stylish crowds and successful business enterprises. Mickey's offers four private rooms with seating up to 66 guests. With a dedicated staff and banquet coordinator, we see to it that every need is met.

SERVICES

*Luncheons
Cocktail Receptions
Restaurant Buyouts
Complimentary On-Site AV
Customized Menu Planning
Caterings*

CONTACT

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PRIVATE EVENTS

7 S. Mickey Mantle Dr.
OKC, OK 73104

www.MickeyMantleSteakhouse.com

MENU PACKAGES

All appetizers & side items served family style. Vegetarian, vegan, & GF options available upon request.
Coffee, tea, & soda included in menu pricing. Tax & gratuity not included.

MENU ONE \$79

SALAD

Chopped Caesar or House Salad

ENTREES *choice of*

7 oz. Filet, Chicken Florentine, Cedar Plank Salmon,
Petite Surf & Turf

SIDES

Mashed Potatoes & Broccoli

DESSERT *choice of*

NY Cheesecake, Mickey's Chocolate Cake,
Seasonal Selection

MENU TWO \$86

SALAD

Chopped Caesar or House Salad

ENTREES *choice of*

12 oz. Mishima Strip, 7 oz. Filet, Chicken Florentine,
Cedar Plank Salmon, Petite Surf & Turf

SIDES

Mashed Potatoes & Broccoli

DESSERT *choice of*

NY Cheesecake, Mickey's Chocolate Cake,
Seasonal Selection

MENU THREE \$96

APPETIZER

Baked Boursin Cheese, Calamari

SALAD

Chopped Caesar or House Salad

ENTREES *choice of*

12 oz. Mishima Strip, 7 or 10 oz. Filet, 7 or 10 oz. Cognac
Pepper Filet, Chicken Florentine, Cedar Plank Salmon,
Petite Surf & Turf

SIDES

Mashed Potatoes & Broccoli

DESSERT *choice of*

NY Cheesecake, Mickey's Chocolate Cake
Seasonal Selection

MENU FOUR \$109

APPETIZER

Crab Claws, Baked Boursin Cheese, Calamari

SALAD

Chopped Caesar or House Salad

ENTREES *choice of*

12 oz. Mishima Strip, 7 or 10 oz. Filet,
7 or 10 oz. Cognac Pepper Filet, 7 or 10 oz. Roquefort Filet,
Chicken Florentine, Cedar Plank Salmon,
Petite Surf & Turf, Redfish

SIDES

Mashed Potatoes, Broccoli, Creamed Spinach

DESSERT *choice of*

NY Cheesecake, Mickey's Chocolate Cake,
Seasonal Selection

MENU FIVE \$160

APPETIZER

Fried Mushrooms, Shrimp Cocktail, Calamari,
Baked Boursin Cheese

SALAD *choice of*

House Salad, Petite Caprese, Chopped Caesar

ENTREES *choice of*

12 oz. Mishima Strip, 7 or 10 oz. Filet with Choice of
Signature Sauce, Cowboy Cut Ribeye, Petite Lobster Tail,
Cedar Plank Salmon, Redfish

SIDES

Mashed Potatoes, Sautéed Mushrooms,
Mac & Cheese, Asparagus

DESSERT *choice of*

Mickey's Chocolate Cake, Seasonal Selection,
NY Cheesecake with choice of topping:
Cherries Jubilee, Turtle, or Blueberry Crumble

ADDITIONAL MENU OPTIONS

SALADS

- CHOPPED CAESAR \$9
- MINI CAPRESE \$10

APPETIZERS

- SHRIMP COCKTAIL \$5 (PER PIECE)
- GRILLED TEQUILA SHRIMP \$5 (PER PIECE)
- GRILLED LAMB CHOPS \$7.50 (PER PIECE)
- MARYLAND STYLE CRAB CAKE \$35 (3-4 GUESTS)
- POTATO CRUSTED CALAMARI \$19 (3-4 GUESTS)
- FRIED PICKLE CHIPS \$12 (3-4 GUESTS)
- FRIED MUSHROOMS \$13 (3-4 GUESTS)
- BAKED BOURSIN CHEESE \$18 (3-4 GUESTS)

BUFFET STYLE APPETIZERS

- FRUIT & CHEESE TRAY \$150
FRESH SEASONAL FRUIT WITH CHEF'S CHOICE OF CHEESES
FEEDS 30PPL
- CAPRESE SKEWERS \$75
FRESH MOZZERELLA, GRAPE TOMATOES, BASIL, & BALSAMIC REDUCTION
FEEDS 30PPL
- VEGETABLE TRAY \$65
BROCCOLI, CARROTS, ZUCCHINI, SQUASH, & GRAPE TOMATOES
FEEDS 40PPL
- MARINATED GRILLED VEGETABLE TRAY \$80
SQUASH, ZUCCHINI, MUSHROOMS, ASPARAGUS, & ONIONS
MARINATTED IN ROSEMARY & OLIVE OIL
FEEDS 40PPL
- SEAFOOD TOWER BUFFET \$55 PER PERSON
CHEF'S SELECTION ACCOMPANIED WITH TRIO OF SAUCES.
- BEEF CARPACCIO TRAY \$100
THINLY SLICED RAW BEEF SERVED ON TOP OF SOURDOUGH CROSTINIS
AND TOPPED WITH CAPERS, ONIONS, PARMESAN, DIJON CREAM SAUCE
& TRUFFLE OIL.

A LA CARTE

(Family Style, 3-4 People)

- MAC & CHEESE \$14
- JALAPENO BACON MAC & CHEESE \$14
- JALAPENO BACON CREAM CORN \$14
- LOBSTER RISOTTO \$22
- MUSHROOM RISOTTO \$14
- MASHED POTATOES \$13
- FRIED OKRA \$10
- FRENCH FRIES \$10
- SAUTEED MUSHROOMS \$15
- FRESH ASPARAGUS \$16
- CREAMED SPINACH \$14
- FRESH BROCCOLI \$12
- ONION RINGS \$12

ENTREE ENHANCEMENTS

- OPTION OF GRILLED SHRIMP,
MINI CRAB CAKE - \$21
- JUMBO LUMP CRAB
OR LOBSTER OSCAR
\$25 PER PERSON

FOR THE TABLE

- AUSTRALIAN LOBSTER TAIL
- ALASKAN KING CRAB LEGS
(MARKET PRICE)

BAR OPTIONS

BEER SELECTIONS

DOMESTICS \$6.50

BUD, BUDLIGHT, BUD LIGHT LIME, BUD
SELECT, COORS, COORS LIGHT,
MILLER LITE, MICHELOB ULTRA

IMPORTS, LOCAL, & DRAFTS (\$8-\$12)

CORONA, PACIFICO, BLUE MOON, STELLA,
STONECLOUD, LIVELY, BOULEVARD, NEW
CASTLE, SHINERBOCK, SAM ADAMS, IPA,
SKYDANCE, GUINNESS, HEINEKEN

PREMIUM BEERS (\$10 & UP)

CHIMAY BLUE, CHIMAY WHITE, ST. BERNARDUS
ABT 12, LA FIN DU MONDE, SAM SMITH PORT,
SAM SMITH OAT

WINE SELECTIONS

HOUSE SELECTION

BY THE STEM \$10

BY THE BOTTLE \$40

OUR HOUSE SELECTION CHANGES SEASONLY,
PLEASE INQUIRE.

TO SEE OUR FULL WINE LIST,
PLEASE VISIT OUR WEBSITE AT
MICKEYMANTLESTEAKHOUSE.COM

LIQUOR

WELL BRANDS (\$10-\$14)

VODKA, GIN, WHISKEY, TEQUILA, RUM

POPULAR BRANDS (\$12-\$20)

ABSOLUTE, BEEFEATER, BELVEDERE, BOMBAY,
CIROC, CHOPIN, CAPTAIN MORGAN, CROWN,
GREY GOOSE, JACK DANIELS, JAMESON, JOSE
CUERVO, KETTLE ONE, KNOB CREEK, SEAGRAM
7, SOUTHERN COMFORT, STOLI, MAKERS,
TANQUERAY, WOODFORD

PREMIUM BRANDS (\$20 AND UP)

BALVENIE 12YR, BOOKER'S, CROWN CASK, DON
JULIO, GLENFIDDICH 15 YR, GLENLIVET 18 YR,
JEAN MARC XO, JOHNNY WALKER BLUE, LOUIS
XIII, MACALLEN 12, 21, & 25 YR, OBAN 14 YR,
PATRON

*PLEASE NOTE SELECTIONS ARE SUBJECT TO
CHANGE AND NOT ALL BRANDS ARE LISTED. IF
YOU HAVE ANY SPECIAL REQUESTS FOR BAR
SERVICE, PLEASE LET US KNOW.

PRIVATE DINING SERVICES & PROCEDURES

AUDIO VISUAL

OUR BANQUET ROOMS ARE EQUIPPED WITH A FLAT SCREEN TV OR PROJECTOR & AV PRESENTATION CAPABILITIES. OUR ONSITE AV EQUIPMENT IS COMPLIMENTARY TO USE. ANYTHING ADDITIONAL WILL NEED TO BE RENTED.

FLORAL

FLORAL CAN BE ARRANGED FOR YOUR EVENT THROUGH OUR BANQUET COORDINATOR. WE WOULD BE HAPPY TO PROVIDE YOU A QUOTE BASED ON YOUR SELECTIONS.

ENTERTAINMENT

ANY TYPE OF ONSITE ENTERTAINMENT MUST BE APPROVED BY OUR BANQUET COORDINATOR BEFORE BOOKING.

SPECIALTY DESSERTS

PLEASE LET US KNOW IF YOU HAVE PLANS TO BRING IN A SPECIAL DESSERT FOR YOUR EVENT. WE DO NOT CHARGE A FEE FOR BRINGING IN OUTSIDE DESSERTS. WE ARE ALSO HAPPY TO ARRANGE FOR ORDER AND DELIVERY.

LINENS & DECOR

OUTSIDE DECORATIONS MUST BE APPROVED BY US BEFORE MAKING YOUR PURCHASE. WE WOULD BE HAPPY TO RECOMMEND OUR PREFERRED VENDORS FOR DECOR RENTALS.

FACILITY RENTAL

ALL PRIVATE DINING ROOMS ARE SUBJECT TO ROOM RENTAL AND FOOD & BEVERAGE MINIMUM BASED ON THE SPECIFIC SPACE, DATE, AND TIME YOUR GROUP HAS REQUESTED. MINIMUM DO NOT INCLUDE TAX, GRATUITY, OR ADDITIONAL BANQUET FEES.

SERVICE CHARGE & TAX

A SALES TAX & LIQUOR TAX IS ADDED TO ALL FOOD AND BEVERAGE WHERE APPLICABLE. A 20% GRATUITY IS QUOTED FOR ALL PARTIES.

PAYMENT

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

GUEST COUNT

A TENTATIVE COUNT IS DUE THE WEEK BEFORE YOUR EVENT WHILE A FINAL COUNT IS DUE THE DAY BEFORE TO ENSURE OUR STAFF CAN PROPERLY PREPARE AND SET UP FOR YOUR EVENT.

CANCELLATION

ANY CANCELLATION WITHIN 72 HOURS OF YOUR EVENT WILL RESULT IN THE CREDIT CARD ON FILE BEING CHARGED A \$500 FEE.