

Gorat's Event Planning

January 2019

Thank you for considering Gorat's Steak House for your event. We are pleased to have the opportunity to share in your special occasion.

We have individual rooms that seat 25, 35 and 50 that can be combined in several ways to accommodate various sized functions. There is no charge for room rental or set up if your event involves a meal. Menu options are dependent on the number of guests and the selected day of the event and vary from ordering off our regular menu to full buffet service.

For groups of 20 - 35 we require a custom menu of 3 - 6 entrée items. This menu is personalized for the event (see example). Selections are made from our regular menu, which is available for your review on our website – www.goratsomaha.com.

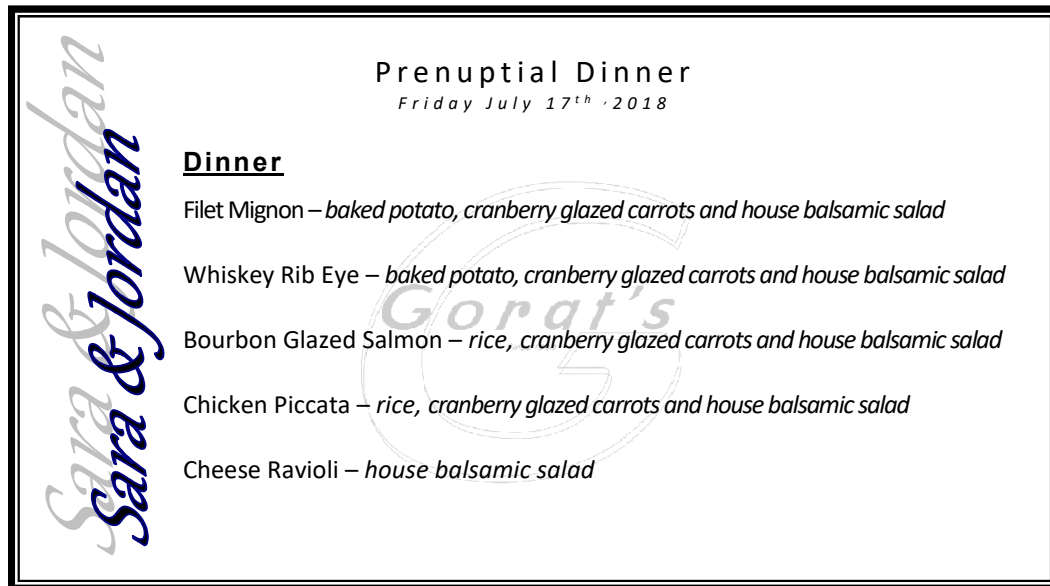
For groups larger than 35 we require a fixed plate dinner, which can be a mixed plate or single entrée dinner (see example).

Each entrée includes applicable sides and Orsi bread on the table. Additional expenses would be for beverages (iced tea, soft drinks or coffee), taxes and gratuity. Appetizers and/or desserts can be added as well.

Bar options include a fully hosted bar, limited host (beer and wine) or cash bar, whichever you prefer.

Please give us a call at 402.551.3733 or email gorats@hotmail.com to discuss your event further.

Example of a custom menu featuring our most popular entrees.



Mixed Plate Option Examples

Filet Medallions (4oz) with a red wine demi sauce or Whiskey Rib Eye (6oz) with onion strings and Herbed Chicken Breast or Chicken Piccata or Chicken Marsala with Baked Potato, Cranberry Glazed Carrots and House Balsamic Salad

Omaha Sirloin (6oz) topped with Bleu Butter and Herbed Chicken Breast or Chicken Piccata or Chicken Marsala with Baked Potato, Cranberry Glazed Carrots and House Balsamic Salad

Single Entrée Dinner Examples

6oz or 8oz Filet with Baked Potato, Cranberry Glazed Carrots and House Balsamic Salad

12oz Rib Eye with Baked Potato, Cranberry Glazed Carrots and House Balsamic Salad

10oz Omaha Sirloin w/ Bleu Butter with Baked Potato, Cranberry Glazed Carrots and House Balsamic Salad