



Mahogany®
PRIME STEAKHOUSE

PRIVATE DINING
PRIME STEAK. FINE WINE.
premium service





PRIVATE DINING EXPERIENCE

Whether your guests would like an intimate gathering or room to mingle, [Mahogany Prime Steakhouse](#) in Downtown Oklahoma City has a variety of private dining spaces to meet your needs.

PRESENTATIONS

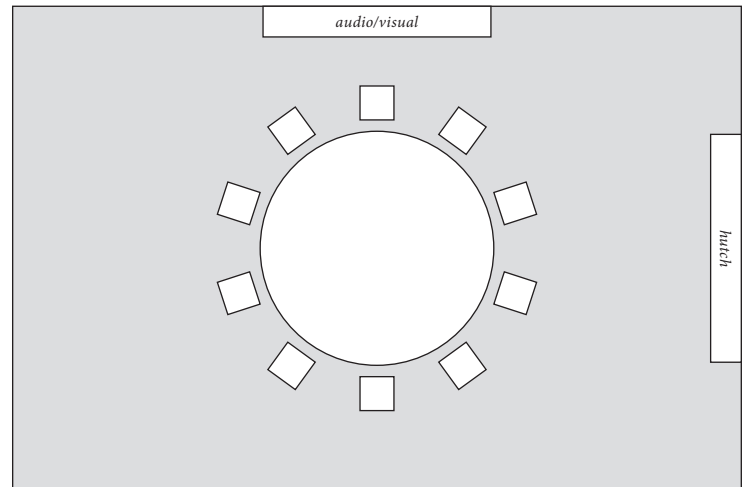
All of our private rooms have full audio visual capabilities, with large flat screen TVs and fully integrated internet capabilities including HDMI, VGA, and Apple TV. Audio Visual charges apply for private rooms.

If listed as private, our rooms are completely enclosed with four walls and a door. Food and Beverage minimums and Room Rental Fee apply for private rooms.

CAPTAIN'S ROOM

5 to 10 guests

One large round table perfect for intimate dinner programs, celebrations and meetings.





NEWSROOM

10 to 18 guests

A room that is well-appointed with little to no additional styling required, our Newsroom offers a true private dining experience and is suitable for speeches and presentations.

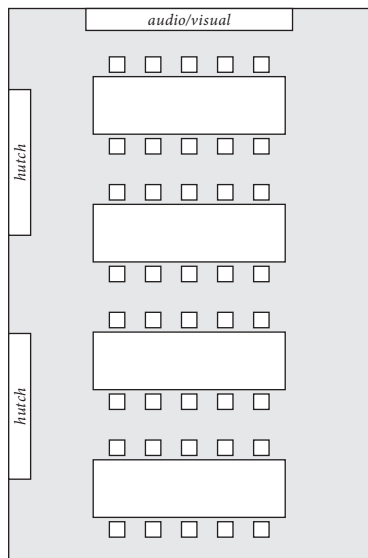


CENTURY ROOM

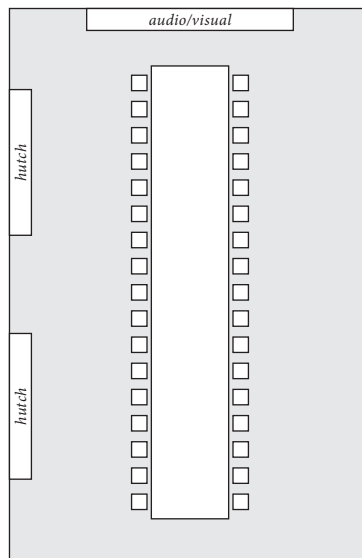
18 to 40 guests, 60 guests for cocktail reception

Our largest room is ideal for rehearsal dinners or other wedding events, business dinners, and special occasions.

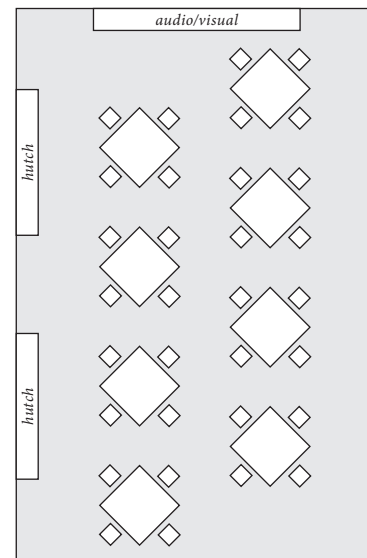
Floor to ceiling windows allow for daylight and a street view, or enjoy complete privacy with closed blinds.



accommodates 40



accommodates 34



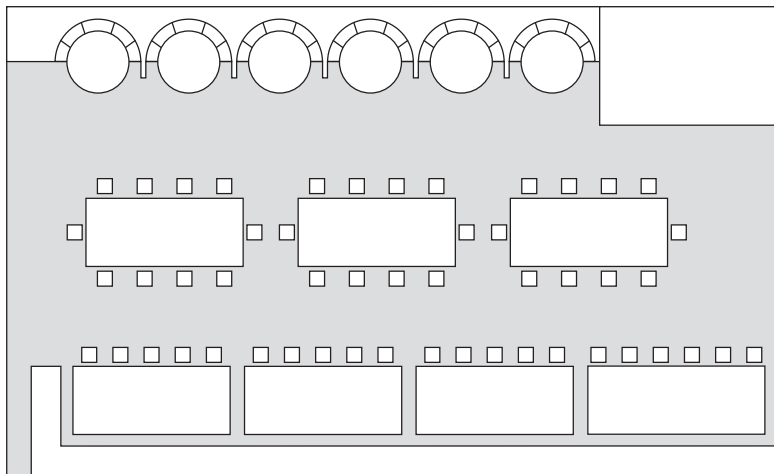
café style | accommodates 32



SEMI-PRIVATE OPTION MAIN DINING ROOM

60 to 110 guests

The large flexible space can be configured to accommodate your private dining needs for both social and corporate events.



SEMI-PRIVATE OPTIONS IN THE BAR

BAR AREA SEATING

24 to 120 guests

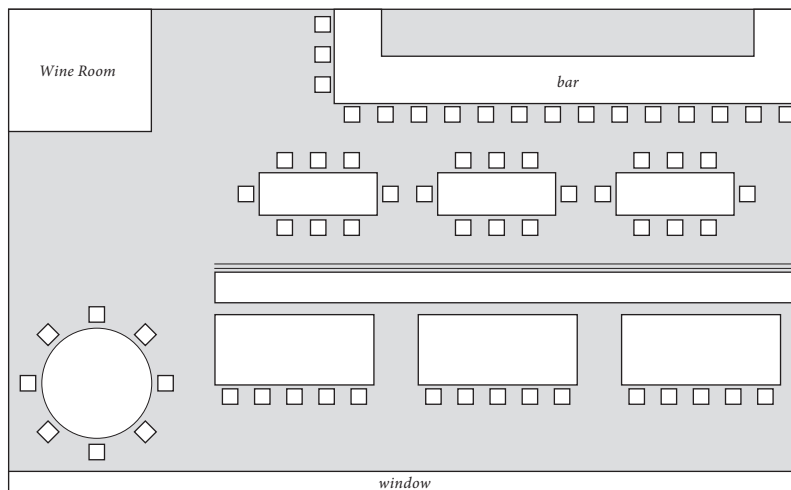
With a variety of seating options including high top tables and banquettes, our bar area is a lively space to host happy hour events and network with friends and co-workers.



BAR BANQUETTE

Up to 30 guests

With floor to ceiling views of downtown, our bar banquette seating offers a semi-private dining option where guests can enjoy the energy of the bar area.



Menus are subject to change.

GRAND

APPETIZERS

Calamari
Crab Cakes
Shrimp Cocktail
Australian Rock Lobster Tail

SOUP OR SALADS

Mahogany House Salad
goat cheese, candied walnuts, adobe dressing
Caesar Salad
artisan romaine, parmesan, caesar dressing
Crab & Lobster Bisque

ENTRÉES

Filet Mignon* 8oz. or Bone-In Filet* 14oz.
kosher salt, black pepper, clarified butter
Prime Cowboy Ribeye* 21oz.
kosher salt, black pepper, clarified butter
Double Cut Pork Chop*
chimichurri with house mustard
Chicken Marsala
with crimini and shiitake mushrooms
Pan Seared Sea Bass*
pistachio-dusted, mango-vanilla beurre blanc,
seasonal fruit relish

SIDE OFFERINGS

Served family style (select three)
Chive Whipped Potatoes
Au Gratin Potatoes
Fresh Corn
Sautéed Mushrooms
Asparagus with Hollandaise
Brussels Sprouts

DESSERTS

Chocolate Cake
Cheesecake

\$125

PRIME

APPETIZERS

Calamari
Crab Cakes
Shrimp Cocktail

SALADS

Mahogany House Salad
goat cheese, candied walnuts, adobe dressing
Caesar Salad
artisan romaine, parmesan, caesar dressing

ENTRÉES

Filet Mignon* 8oz. or 12oz.
kosher salt, black pepper, clarified butter
Prime Ribeye* 14oz.
kosher salt, black pepper, clarified butter
Double Cut Pork Chop*
chimichurri with house mustard
North Coast Salmon*
shrimp, capers, tomatoes, citrus beurre blanc
Chicken Marsala
with crimini and shiitake mushrooms

SIDE OFFERINGS

Served family style (select three)
Chive Whipped Potatoes
Au Gratin Potatoes
Fresh Corn
Sautéed Mushrooms
Asparagus with Hollandaise
Brussels Sprouts

DESSERTS

Chocolate Cake
Cheesecake

\$99

CLASSIC

SALADS

Mahogany House Salad
goat cheese, candied walnuts, adobe dressing
Caesar Salad
artisan romaine, parmesan, caesar dressing

ENTRÉES

Filet Mignon* 8oz.
kosher salt, black pepper, clarified butter
Double Cut Pork Chop*
chimichurri with house mustard
North Coast Salmon*
shrimp, capers, tomatoes, citrus beurre blanc
Chicken Marsala
with crimini and shiitake mushrooms

SIDE OFFERINGS

Served family style
Chive Whipped Potatoes
Sautéed Mushrooms
Asparagus with Hollandaise

DESSERTS

Chocolate Cake
Cheesecake

\$79





CONTACT US

For inquiries or to schedule a tour, please contact our

Director of Private Dining at 405-658-7378.

PARKING OPTIONS

VALET \$15/CAR

PARKING GARAGE \$2/HOUR

100 West Sheridan Avenue between the Sheraton Hotel and Mahogany Prime Steakhouse

STREET PARKING

Metered parking (free after 6:00 p.m.)

Visit parkingokc.com/century-center for more information



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MAHOGANYPRIMESTEAKHOUSE.COM