

the
PRIVATE DINING ROOM



Thank you for your interest in the Private Dining Room at Gramercy Tavern.
The Private Dining Room is available for lunch and dinner Monday through Sunday and can accommodate a maximum of 22 guests. Menus are developed by James Beard Award-winning Chef Michael Anthony, who is acclaimed for his fiercely seasonal and elegant style of American cooking.

AT A GLANCE



HOSPITALITY INCLUDED



Gramercy Tavern is a non-tipping restaurant; as such, our pricing is all-inclusive. The menu pricing that follows reflects the full cost of providing our guests with exceptional and memorable event experiences. If you'd like to learn more about this initiative, which we call Hospitality Included, visit ushgny.com/hospitalityincluded.



RESERVATIONS



To reserve the private dining room, we ask that guests reach a minimum of \$4500 in food and beverage sales for dinner events. We ask that guests reach a minimum of \$1000 in food and beverage sales for weekday lunch events or \$1500 in food and beverage sales for Saturday and Sunday lunch events.

A signed agreement and \$2250 deposit is required to reserve the room for dinner, and a \$500 deposit is required to reserve the room for lunch.

In case of cancellation, all deposits will be refunded in full with a minimum of 30 days advance notice. Deposits for cancellations received less than 30 days prior to the date of the event will not be refunded, and cannot be applied to future parties.

Gramercy Tavern is a Hospitality Included restaurant, with menu and beverage pricing inclusive of all costs associated with food, beverage and hospitality. Tips are neither required nor expected.

Gramercy Tavern requires a 48 hour advance guarantee of the number of guests in your party otherwise the final bill will be calculated according to the number of guests stipulated on the contract. New York City sales tax of 8.875% will be applied to all taxable items.

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DECOR & VENDORS

FLORAL

We would be happy to coordinate table flowers for you with our exclusive florist, Roberta Bendavid. Pricing starts at \$400 depending on the length of the table and the requested style of the guest. Alternatively, we have an antique bread riser centerpiece filled with seasonal vegetation we can provide with our compliments.

VOTIVE CANDLES

Votive candles adorn the tables and room for all evening events.

TABLE

Our oval cherry wood table is usually featured with light or dark brown leather placemats depending on time of day. We can provide white linen placemats upon request.

SPECIALTY CAKES

Pastry Chef Miro Uskokovic and his talented team are happy to prepare specialty cakes for all occasions. Cake and filling flavors include vanilla, chocolate and seasonal fruit. Tiered wedding cakes decorated with fresh flowers are also available. We are happy to provide options and pricing upon request. Alternatively, you are welcome to provide your own cake at a plating fee of \$7.50 per guest.

TAKEAWAYS

We can offer guest takeaways such as chocolate bon-bons and cookies to end the meal on a sweet note. We can also offer signed copies of Chef Michael Anthony's The Gramercy Tavern Cookbook and V Is for Vegetables. Please refer to our pricing page for more details.

AV

Should you have any audio visual needs, please contact our exclusive vendor directly:

Krystyna Rodriguez

Kinney Group Events

krystyna@kinneygroupevents.com

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PRICING

LUNCH

per person

Three course menu with choice of three appetizers, three entrées and three desserts	90
Four course tasting menu (includes two fish, one meat and one dessert course)	110
Five course tasting menu (includes two fish, one pasta, one meat and one dessert course)	135

DINNER

per person

Set three course menu with choice of three appetizers, three entrées and three desserts	225
Six course tasting menu	245

BEVERAGE

per person

All beverages are billed on consumption, and we are happy to make wine suggestions as requested.

Champagne Toast to start	18
For tasting menus, we can offer tailored wine pairings:	
Lunch four course tasting menu	75
Lunch five course tasting menu	85
Dinner six course tasting menu	115

EXTRAS

SNACKS

per person

Hors d'oeuvres	
<i>A seasonal selection of passed vegetable, meat and fish offerings:</i>	
30 minutes	20
45 minutes	30
60 minutes	40
Selection of Three or Five Cheeses with Accompaniments	20/30

CAKES

per cake

Special Occasion Cakes	180
<i>A single-tier cake with inscription, perfect for birthdays, bridal and baby showers, graduations and other celebrations.</i>	
<i>Pricing starts at \$18 per person with a 10 person minimum.</i>	
Wedding Cakes	350
<i>A two-tier cake with special design for weddings and other special occasions.</i>	
<i>Pricing starts at \$350 for a cake which serves up to 20 guests. Additional guests are billed at \$20 per person.</i>	

TAKEAWAYS

per person

Gramercy Tavern Cookies	10
Bag of Smoked Almonds	8
Handmade Chocolate Bon Bons (box of 4 or 9)	12/24
Signed copies of The Gramercy Tavern Cookbook	50 each
Signed copies of V is for Vegetables	40 each

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SAMPLE MENU



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Menu items change frequently according to seasonal market availability.

Bread and Butter

FIRST COURSE *Choose one*

Poached Lobster
Asparagus, Fava Beans, Tarragon

Roasted Carrot Salad
Candied Pecans, Pea Shoots, Buttermilk

Mushroom Risotto
Sunchokes, Scallions, Grana Padano

SECOND COURSE *Choose one*

Halibut
Peas, Meyer Lemon, Green Garlic Broth

Chicken Breast & Thigh
Caraflex Cabbage, Cashew, Lime

Roasted Beef Sirloin
Crispy Potatoes, Brussels Sprouts, Caramelized Shallots

DESSERT *Choose ones*

Bakewell Tart
Strawberries, Almonds, White Chocolate

Coconut Rice Pudding
Poached Rhubarb, Mango, Chartreuse Ice Cream

Chocolate Praline Dome
Hazelnut Cake, Cookie Pebbles, Apricot Jam

After- Dinner Sweets

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WINE

We're pleased to offer pairings tailored to your menu; see Pricing for details. Bottle availability and prices are subject to change.

CHAMPAGNE TOAST (4 oz)

Philippe Gonet, *Signature*, Brut Blanc de Blancs, Champagne

18 per person

CHAMPAGNE & SPARKLING WINE

Domaine de la Taille aux Loups, Brut Tradition, Montlouis-sur-Loire, France 2014 90

Philippe Gonet, *Signature*, Brut Blanc de Blancs, Champagne 98

La Caravelle, Brut Rosé, Champagne 115

Grongnet, Brut Blanc de Blancs, Champagne 150

Robert Barbichon, Brut Blanc de Noir, Champagne 150

Laherte Frères, Rosé de Meunier, Extra Brut, Champagne 150

Billecart-Salmon, Brut Rosé, Champagne 198

WHITE WINE

SAUVIGNON BLANC

Dominique et Janine Crochet, Sancerre, France 2017 88

SSpottswode, North Coast, California 2016 124

CHARDONNAY

Sandhi, Santa Barbara County, California 2014 88

Agnès et Didier Dauvissat, *1er cru Beauroy*, Chablis, France 2016 98

El Molino, Rutherford, California 2014 125

Paul Pernot, Puligny-Montrachet, Burgundy, France 2015 189

ASSORTED WHITES

Chenin Blanc, Paumanok, North Fork of Long Island, New York 2017 85

Pedro Ximénez/Muscat of Alexandria, Terroir al Limit, Terra de Cuques, Priorat, Spain 2014 110

Customized wine packages are available upon request.

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WINE

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RED WINE

PINOT NOIR

Chapter 24, The Union, Willamette Valley, Oregon 2016	96
Domaine des Rouges-Queues, 1er cru La Fussière, Maranges, Burgundy 2015	120
Albert Morot, 1er cru Les Teurons, Beaune, Burgundy 2013	135
Littorai, Les Larmes, Anderson Valley, California 2016	170

SANGIOVESE & NEBBIOLO

Sangiovese, Castell'in Villa, Chianti Classico, Italy 2013	89
Sangiovese, La Palazzetta, Brunello di Montalcino, Italy 2012	124
Nebbiolo, Renzo Seghesio, Ginestra, Barolo, 2011	136
Sangiovese, Casanuova delle Cerbaie, Brunello di Montalcino, Italy 2006	152
Nebbiolo, Ar. Pe. Pe., Stella Retica Sassella Riserva, Valtellina Superiore, Italy 2006	152
Nebbiolo, Paitin, Sori Paitin, Neive, Barbaresco, Italy 2001	228

CABERNET SAUVIGNON & BORDEAUX BLENDS

Château Deyrem Valentin, Margaux, France 2014	96
Banshee, Napa Valley, California 2015	120
Château le Puy, Emilien, Francs-Côtes de Bordeaux, France 2011	118
Frog's Leap, Estate, Rutherford 2015	150
Château Pichon Longueville Comtesse de Lalande, <i>Réserve de la Comtesse</i> , Pauillac, Bordeaux 2013	198

ASSORTED RED

Tempranillo, La Rioja Alta, Viña Ardanza Reserva, Rioja, Spain 2008	92
Zinfandel, Turley, Old Vines, California, United States 2015	100
Corvina Blend, Marion, Amarone della Valpolicella, Veneto, Italy 2013	200

PORT & SWEET WINE

Niepoort, Tawny 10 year Port, Portugal	16/gl
Sémillon, Château Doisy-Védrières, 2ième cru classé, Sauternes, France 2006	20/gl
Billecart-Salmon, Demi-Sec, Mareuil-sur-Aÿ, Champagne, France NV	28/gl

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