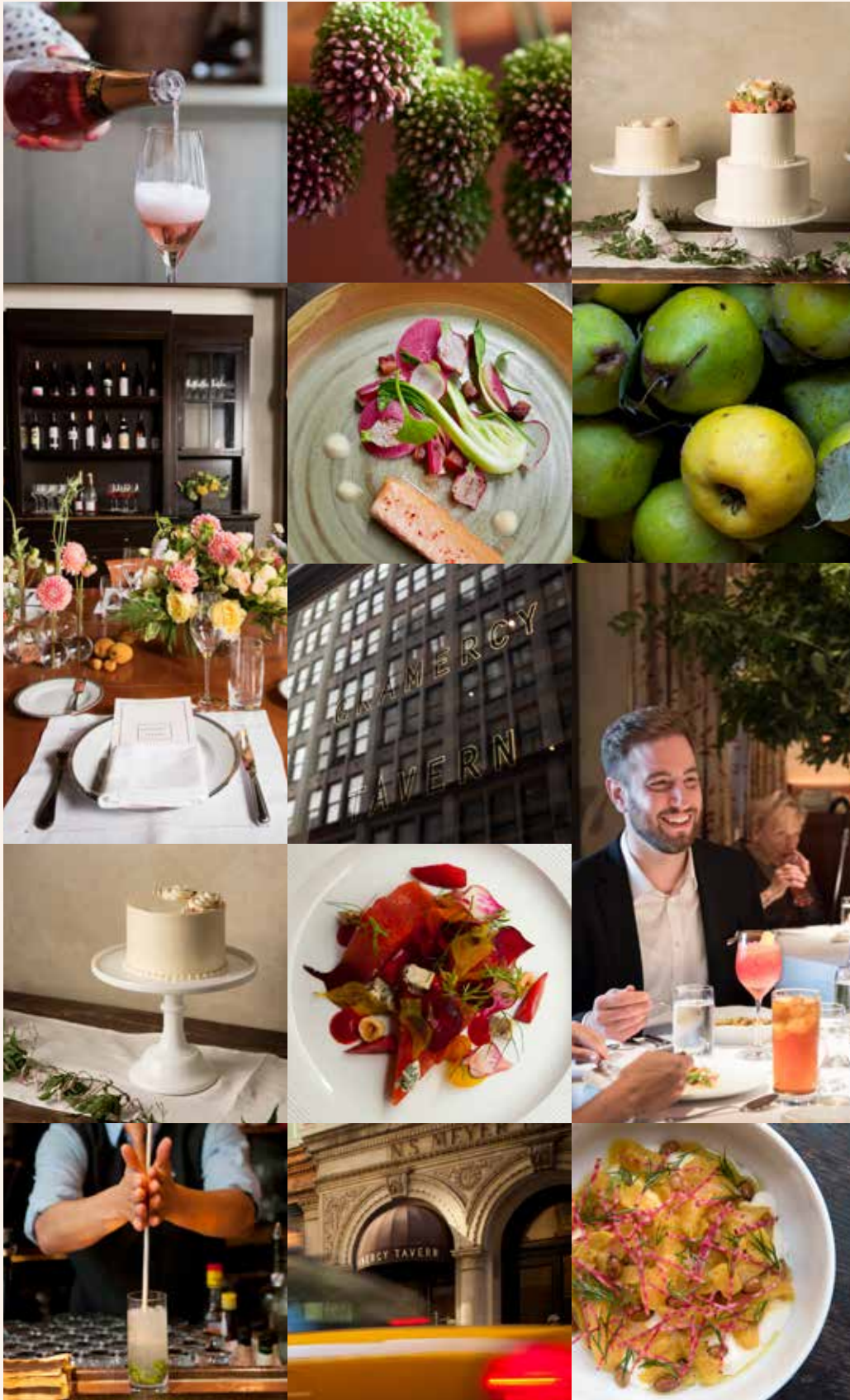


the
PRIVATE DINING ROOM



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 50% deposit is required to reserve the room for lunch and dinner..

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 72 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 (bag of 2)	12
Jar of Seasonal (6 oz) Jam	15
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



SAMPLE MENU

Menu items change frequently according to seasonal market availability.

Bread and Butter

FIRST COURSE *Choose one*

Roasted Beets & Pea Shoots
Sesame, Feta, Peanuts

Peekytoe Crab Salad
Arugula, Almonds, Preserved Lemon

Tagliatelle Bolognese
Green Garlic, Chiles, Grana Padano

SECOND COURSE *Choose one*

Striped Bass
Pole Beans, Saffron, Lobster Broth

Chicken Breast & Thigh
Sunchokes, Mushrooms, Spinach

Roasted Beef Sirloin
Celery Root, Caramelized Onions, Fingerling Potatoes

DESSERT *Choose ones*

Baklava Ice Cream
Honey Pecans, Phyllo Crisps, Blood Orange

Yuzu Tart
Pistachio Shortbread, Meringue, Grapefruit

Chocolate Cream Tart
Rye Crumble, Black Currant Jam, Vanilla Ice Cream

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, <i>Signature</i> , Brut Blanc de Blancs, Champagne	98
La Caravelle, Brut Rosé, Champagne	115
Vincent Couche, <i>Élégance</i> , Brut, Côtes des Bar, Champagne	145
Robert Barbichon, Brut Blanc de Noir, Champagne	150
Marguet, Shaman 15 Rosé, Extra Brut Grand Cru, Ambonnay, Champagne	160
Billecart-Salmon, Brut Rosé, Champagne	198

WHITE WINE

SAUVIGNON BLANC

Dominique et Janine Crochet, Sancerre, France 2017	88
Château la Rabotine, Sancerre, France 2016	104
Spottswoode, North Coast, California 2016	124

CHARDONNAY

Wenzlau, Union Square Cuvée, Sta. Rita Hills, California 2016	92
Agnès et Didier Dauvissat, 1er cru Beauroy, Chablis, France 2016	98
El Molino, Rutherford, California 2014	125
Kistler, Les Noisetiers, Sonoma Coast, California 2016	178

ASSORTED WHITES

Chenin Blanc, Paumanok, North Fork of Long Island, New York 2017	85
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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	145

SANGIOVESE & NEBBIOLO

Sangiovese, Castell'in Villa, Chianti Classico, Italy 2014	89
Sangiovese, La Palazzetta, Brunello di Montalcino, Italy 2013	124
Nebbiolo, Renzo Seghesio, Ginestra, Barolo, Italy 2011	136
Nebbiolo, Renato Fenocchio, Staderi, Barbaresco, Italy 2013	152

CABERNET SAUVIGNON & BORDEAUX BLENDS

Château Deyrem Valentin, Margaux, France 2014	105
Laely, Napa Valley 2012	124
Frog's Leap, Estate, Rutherford 2016	175
Château Pichon Longueville Comtesse de Lalande, Réserve de la Comtesse, Pauillac, Bordeaux, France 2011	220

ASSORTED RED

Grenache Blend, Santa Duc, Le Quatre Terre, Côtes du Rhône, France 2014	88
Malbec, Bedell, North Fork of Long Island, New York 2016	88
Tempranillo, La Rioja Alta, Viña Ardanza Reserva, Rioja, Spain 2009	100
Zinfandel, Turley, Old Vines, California, United States 2016	100
Cabernet Franc, La Porte Saint Jean, Saumur-Champigny, France 2015	100

PORT & SWEET WINE

Niepoort, Tawny 10 year Port, Portugal	20/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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