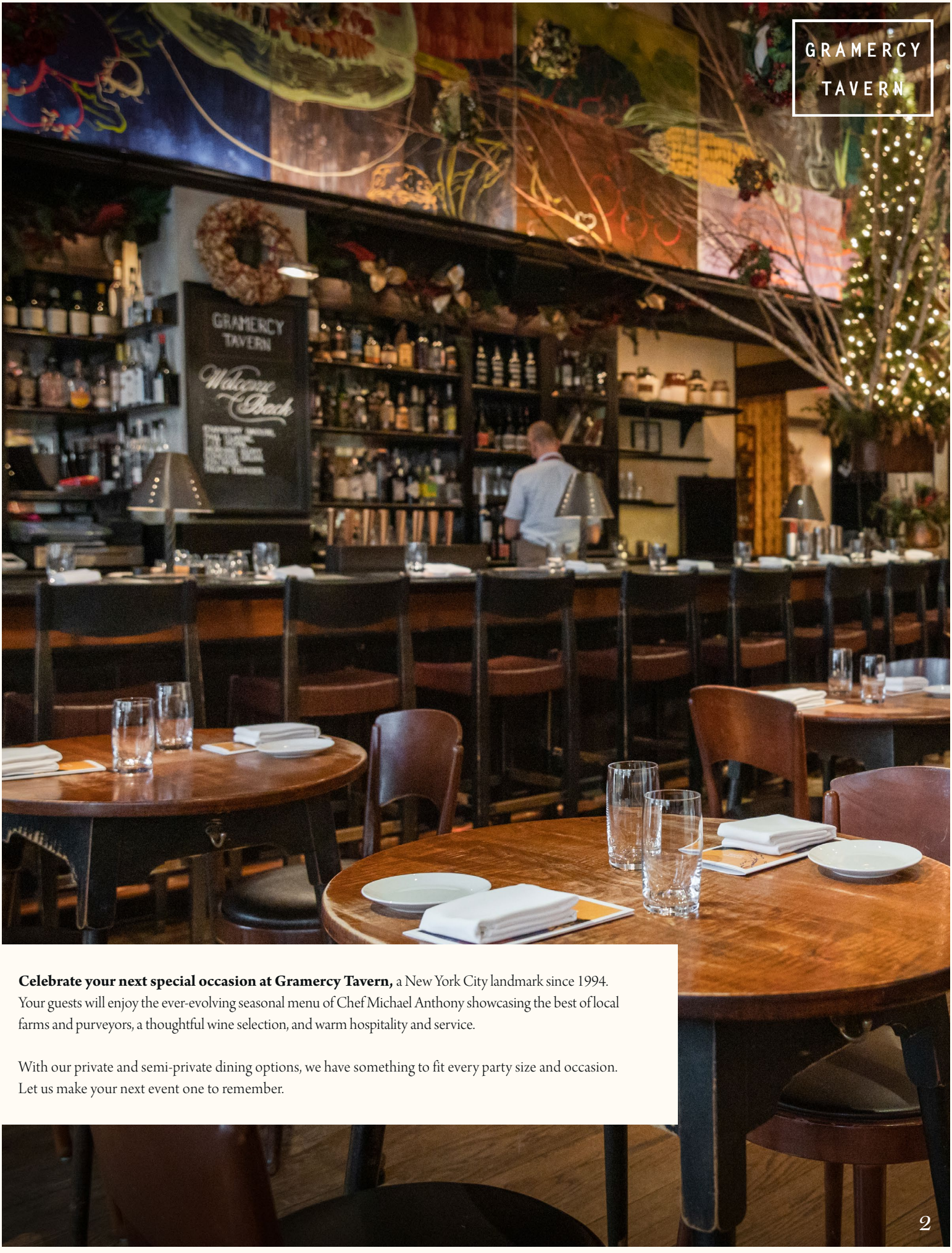


GRAMERCY TAVERN

EVENTS

INQUIRE NOW

42 E 20 ST, NEW YORK, NY 10003 | (212) 477-0777



Celebrate your next special occasion at Gramercy Tavern, a New York City landmark since 1994. Your guests will enjoy the ever-evolving seasonal menu of Chef Michael Anthony showcasing the best of local farms and purveyors, a thoughtful wine selection, and warm hospitality and service.

With our private and semi-private dining options, we have something to fit every party size and occasion. Let us make your next event one to remember.




GRAMERCY
TAVERN











the PRIVATE DINING ROOM

GRAMERCY TAVERN



MAXIMUM CAPACITY
20 guests seated

PRICING
We do not charge a room fee for Private Dining Room reservations. Please refer to the following food & beverage minimums.

Lunch

- January - November: $1,750
- December: $2,500

Dinner

- January - November: $4,500
- December: $6,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
Lunch

Reservations for arrival can be made from 11:45 AM-1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

Dinner

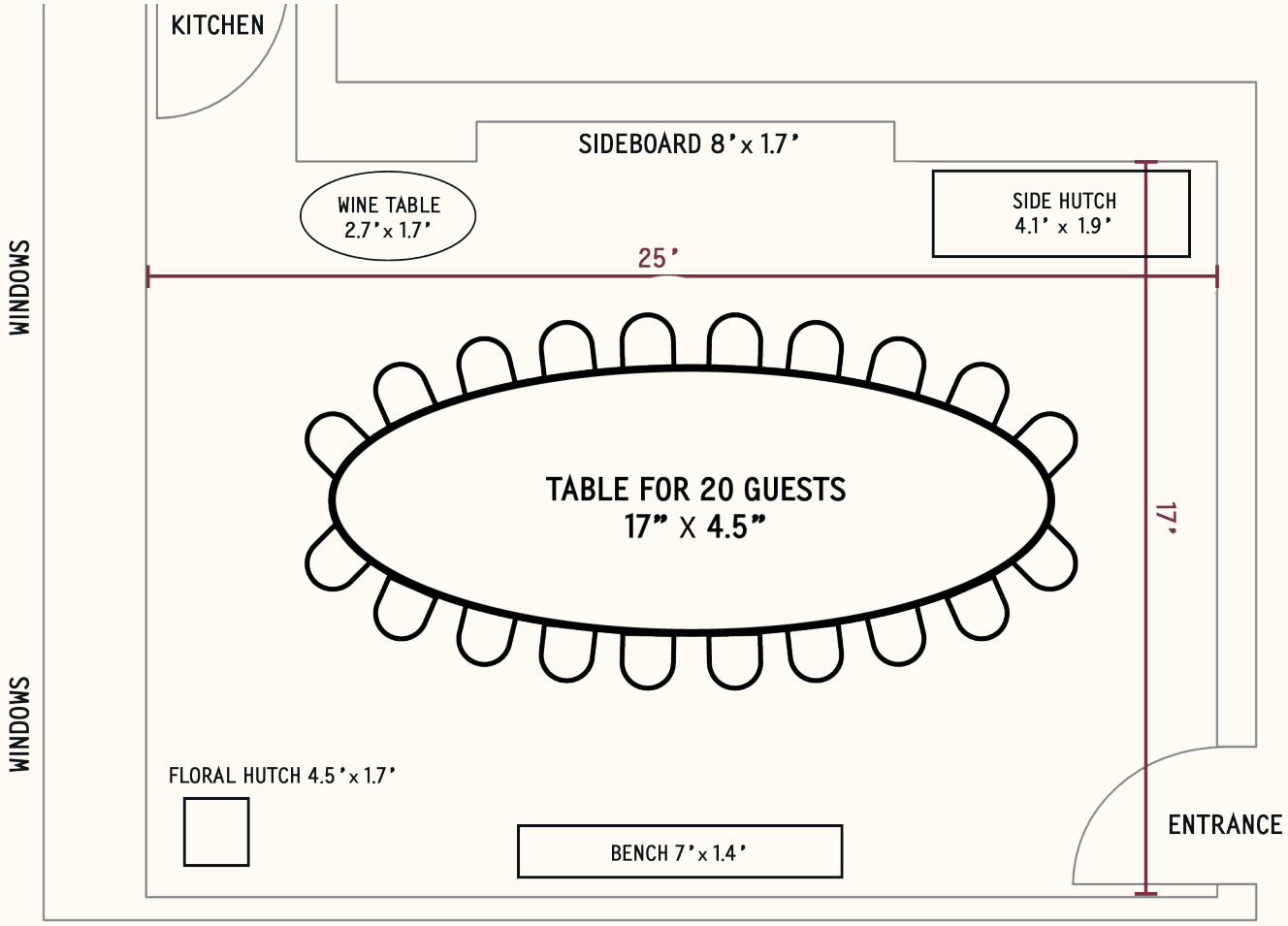
Reservations for arrival can be made from 5:30 PM–9 PM. The space is reserved until 11:30 PM regardless of what time you arrive.

** Florals are not included in event pricing.*

Gramercy Tavern's Private Dining Room is an elegant and intimate space that can seat up to 20 guests for lunch and dinner daily. The centerpiece of the room is a single, stately table crafted by Maine artisan Greg Lipton. Set beneath a wood-beamed ceiling and rustic chandeliers by Celeste Gainey, the table is complemented by early American antiques and art adorning the walls. Our exclusive florist, Roberta Bendavid, is available to create custom seasonal florals to put the finishing touches on your table.

the
PRIVATE DINING ROOM

GRAMERCY TAVERN



** Note that the table has leaves, and will be set at the right length to create an intimate atmosphere for your party's size.*





the FULL RESTAURANT BUYOUT

GRAMERCY TAVERN

Make Gramercy Tavern yours for the afternoon or evening with our fully customizable full restaurant buyout option. Begin with cocktails in the Tavern and move to the dining room for dinner, or choose a different experience entirely. For weddings and beyond, our team is here to help you plan an event to remember.



MAXIMUM CAPACITY

120 guests seated
150 guests standing

PRICING

For custom pricing on a full restaurant buyout, please inquire here.

To view pricing on all spaces and our terms and conditions, please click here.

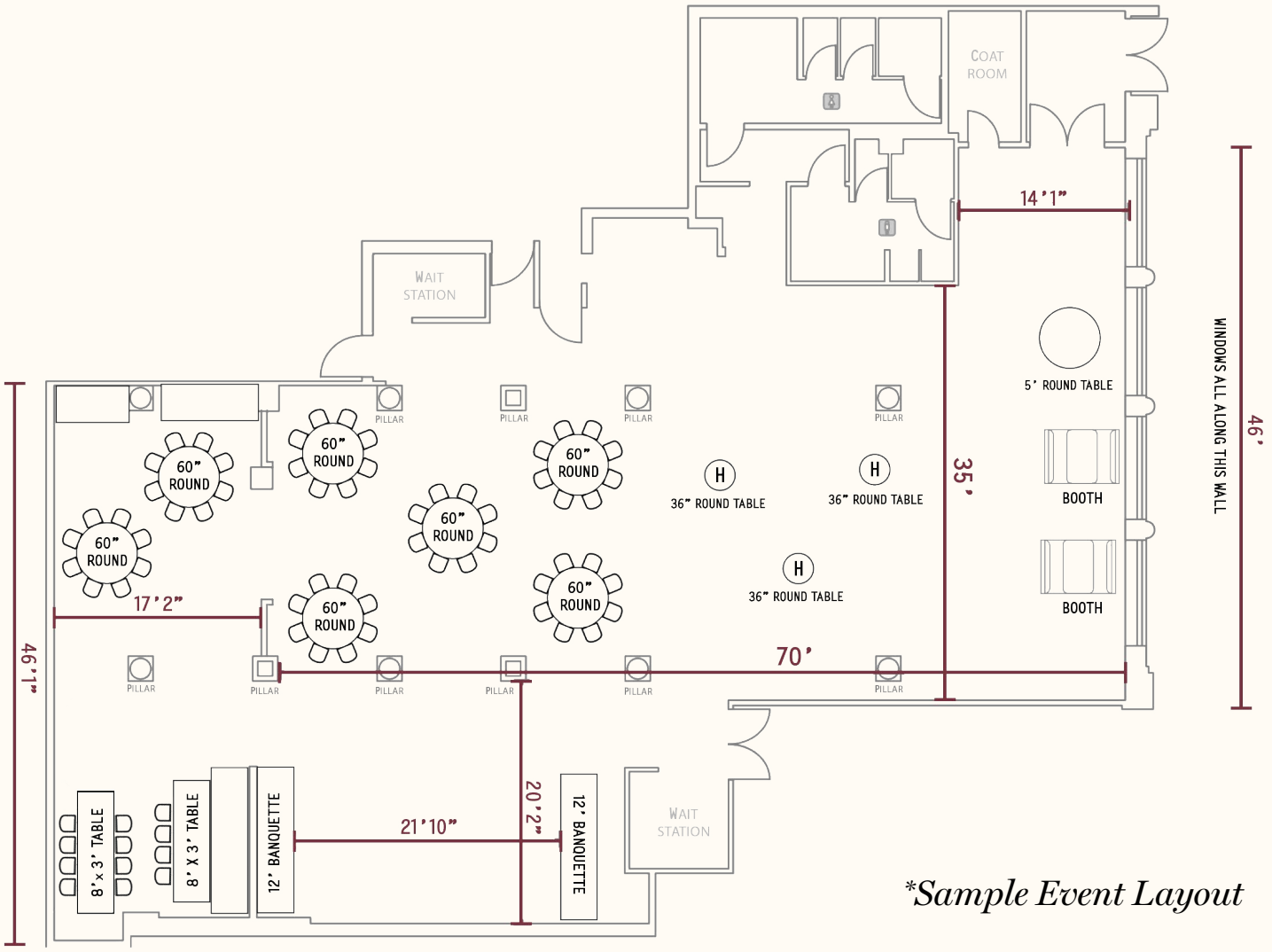
TIMING

Reservation timing is flexible to accommodate your party's needs.



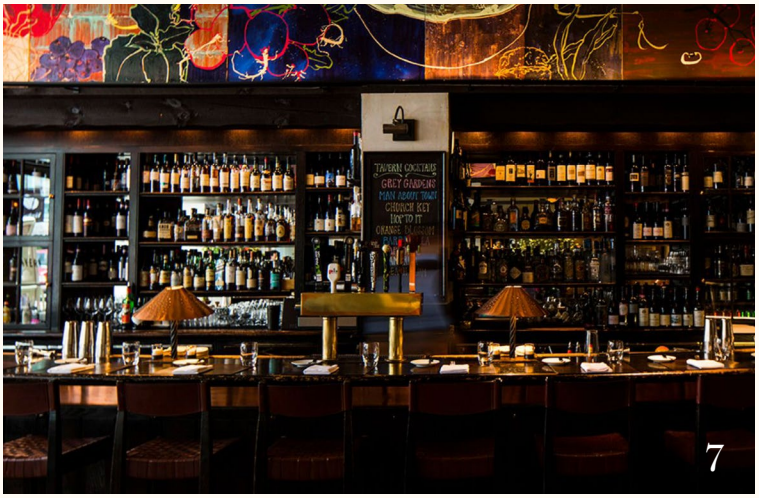
the FULL RESTAURANT BUYOUT

GRAMERCY TAVERN



*Sample Event Layout





GRAMERCY TAVERN

THREE COURSE MENU

Available Exclusively in the Private Dining Room

LUNCH

$125 per guest: Select 2 Appetizers, 2 Entrees, 2 Desserts

$165 per guest: Select 3 Appetizers, 3 Entrees, 3 Desserts

DINNER

$195 per guest: Select 3 Appetizers, 3 Entrees, 3 Desserts

FIRST COURSE

BUTTERNUT SQUASH SOUP *(V+, GF)*
Pears, Chimichurri, Pickled Peppers

CHICORY SALAD *(V*, GF, Contain Nuts)*
Grapes, Pecans, Roomano

ROASTED FALL SQUASH *(GF, Contains Nuts, Eggs & Fish)*
Apples, Pistachios, Burrata

LUMACHE
Duck Ragu, Butternut Squash, Swiss Chard

SECOND COURSE

BLACK BASS *(GF)*
Mushrooms, Cabbage, Spinach

BRICK PRESSED CHICKEN *(GF, DF)*
Potatoes, Kale, Lemon

SMOKED SPARE RIBS *(GF, DF)*
Sweet Potatoes, Swiss Chard, Chile

ROASTED SIRLOIN*
Farro, Beets, Black Garlic

GRILLED BROCCOLINI *(V+, Contains Nuts)*
Quinoa, Peanuts, Mint

THIRD COURSE

APPLE CIDER DOUGHNUTS *(V, Contains Eggs)*
Cinnamon, Cardamom, Caramel

ALMOND CAKE *(DF, Contains Nuts & Eggs)*
Market Fruit, Brown Sugar, Cornmeal

CHOCOLATE PUDDING CAKE *(V, GF, Contains Eggs)*
Buckwheat, Honey, Fudge

MAPLE CUSTARD *(V, GF, C Contains Nuts)*
Honeynut Squash, Pecans, Apple

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**
(V)=Vegetarian, (V+)=Vegan, (V*)=Vegetarian, can be prepared Vegan upon request, (GF)=Gluten Free, (DF)=Dairy Free

Our menus change seasonally. Once we have your signed contract, our team will reach out 2-3 weeks before your event with current menu options for you to make selections. Our culinary team will always accommodate all allergies and dietary restrictions.

FIVE COURSE SEASONAL MENU

GRAMERCY TAVERN

$225 per guest: No Preselection Required
Includes Chef's Choice Of Three Passed Snacks For 30 Minutes

MARINATED FLUKE* *(GF, DF)*
Grapes, Daikon, Shiso

HAY-SMOKED GNOCCHI *(Contains Eggs)*
Wax Beans, Chicken, Mushrooms

SMOKED TROUT* *(GF)*
Leeks, Fennel, Zucchini

SNOWDANCE CHICKEN
Cauliflower, Cranberries, Chicory
OR
ROASTED SIRLOIN* *(Contains Nuts)*
Shell Beans, Hazelnut, Miso

DARK CHOCOLATE CAKE *(V, GF, Contains Nuts & Eggs)*
Black Cocoa, Sesame, Huckleberries
OR
RICOTTA SEMIFREDDO *(Contains Nuts & Eggs)*
Grapes, Almond, Honey

SEASONAL WINE PAIRING

$118 per guest

Our Sommelier team will curate a 5 course pairing featuring wine styles from great producers around the world. Poured and explained to the party by one of our Sommeliers.

Additional $38 per guest for unlimited spirits and beer from the list here.

RESERVE PAIRING

$198 per guest

Our sommelier team will take the same approach as the Seasonal Pairing. This pairing is composed rare bottles from renowned wineries, sourced from our extensive wine cellar, often with bottle age and unique selections tailored to your event.

Additional $38 per guest for unlimited spirits and beer from the list here.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**
(V)=Vegetarian, (V+)=Vegan, (V*)=Vegetarian, can be prepared Vegan upon request, (GF)=Gluten Free, (DF)=Dairy Free

Our menus change seasonally. Once we have your signed contract, our team will reach out 2-3 weeks before your event with current menu options for you to make selections.
Our culinary team will always accommodate all allergies and dietary restrictions.

GRAMERCY TAVERN

BEVERAGE PACKAGES

You are welcome to select one of the beverage packages below, or to serve all beverages to be charged based on consumption.

Beverage package service is included for three hours beginning at guest arrival time. Spirits can be ordered at the preference of our guests (cocktails, on the rocks or neat). The below beverage packages include selections made by our wine team. We are happy to work with you to customize your selections based on your personal preference; note this may change package pricing.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

CLASSIC SELECTION

$70 per guest

**Sparkling wine will be passed upon arrival. Includes beer on draft and soft drinks.*

SPARKLING:
Prosecco Brut, Juno, Valdobbiadene, Veneto, Italy

WHITE:
Verdicchio dei Castelli di Jesi Classico, La Staffa, Le Marche, Italy

RED:
Pinot Noir, Melville, California

CELLAR SELECTION

$95 per guest

**Champagne and a specialty cocktail will be passed upon arrival. Includes spirits, draft beer and soft drinks.*

SPARKLING:
Champagne Louis de Sacy, France

COCKTAIL WINE:
WHITE: Sauvignon Blanc, Te Mata, New Zealand

RED: Pinot Noir, Melville, California

DINNER WINE:
WHITE: Albariño, Granbazán 'Etiqueta Verde' Val do Salnés, Rias Baixas, Galicia, Spain

RED: Super Tuscan, "Yantra," Sette Cieli, Toscana, Italy

PREMIUM SELECTION

$125 per guest

**Champagne and a specialty cocktail will be passed upon arrival. Includes spirits, draft beer and soft drinks. A digestif selection will be offered during dessert.*

SPARKLING:
Champagne Louis de Sacy, France

COCKTAIL WINE:
WHITE: Sancerre, Domaine Dominique et Janine Crochet, Loire Valley, France

RED: Pinot Noir, Thierry et Pascale Matrot, Auxey-Duresses, Burgundy, France

DINNER WINE:
WHITE: Montagny, Domaine Faiveley, Burgundy, France

RED: Cabernet Sauvignon, Truchard, Napa Valley, California

SPECIALTY COCKTAILS

*SELECT ONE *Cellar and Premium Packages Only*

FALL CLASSIC
Thyme, Brandy, Bourbon, Apple

MORNING GLORY
Elderflower, Vodka, Apertivo, Lemon

PEAR NECESSITIES
Sage, Gin, Pear, Honey

SPIRITS & BEER

GIN
Neversink NY Dry
Suntory Roku
Bombay Sapphire
Hendrick's

VODKA
WÓDKA
Ketel One
Grey Goose
Titos

SCOTCH
Maclean's Nose
Ardbeg 10 Year
Johnny Walker Black Label
Macallan 12yr

AGAVE
Pueblo Viejo
Cimarron Respsado
Hiatus Añejo
Del Maguey 'Vida'
Yola Mezcal

BEER
All Current
Draft Selections

GLOBAL WHISKEY
Jameson
Suntory Toki

RYE
Wild Turkey 101
NY Distilling Co.
Knob Creek

BOURBON
Old Forester Signature
Maker's Mark
Pinhook

RUM
Canerock Spiced
Gosling Black Seal
Appleton Estate Signature
Planteray

ADDITIONAL ITEMS

GRAMERCY TAVERN

PASSED SNACKS

Chef's selection of three passed snacks served for up to 1 hour, $30 per guest

Gougeres *(V, GF, Contains Eggs)*
Carpaccio *(Contains Eggs)*
Crudite with Herb Aioli *(V, GF, DF)*

STATIONARY SNACKS

MARKET PLATTER

An assortment of charcuterie, seasonal market vegetables & dips, and American Farmstead Cheese.
$195 per platter, serves 15-20 guests

CHEESE COURSE *(as an additional course)*

American Farmstead Cheese $20 per guest

CAKES

Single-Tiered Cake $18 per guest

A single-tier cake with inscription, perfect for birthdays, bridal and baby showers, graduations and other celebrations.

Tiered/Wedding Cake $22 per guest, $220 minimum

A two-tier cake with special design for weddings and other special occasions.

TAKEAWAYS

Priced Per Guest

Gramercy Tavern Chocolate Chunk Cookie *(V)*	$12
Jar of Seasonal Jam (6 oz) *(V+)*	$14
The Gramercy Tavern Cookbook, Signed by Chef Mike Anthony	$60
Gramercy Tavern Gift Bag	$85

Includes a signed cookbook, Jar of Seasonal Jam, & Custom Gramercy Tavern Tote Bag

(V)=Vegetarian, (V+)=Vegan, (GF)=Gluten-Free, (DF)=Dairy-Free



FLORALS

"Roberta Bendavid's sumptuous, ever-changing floral design is synonymous with Gramercy Tavern. Her loving touch in arranging anything that grew and was just picked—edible and not—is as tasteful and seasonal as the food and drink served at the restaurant." - Danny Meyer

We would be happy to coordinate table flowers for you with our exclusive florist, Roberta Bendavid. Roberta has been responsible for the flowers throughout the restaurant since Gramercy Tavern opened its doors in 1994. Pricing for floral tablescapes starts at $650, with final pricing dependent on the length of the table and the requested style of the guest. No outside florals are permitted in the restaurant. Alternatively, we have a rustic antique centerpiece filled with seasonal vegetation we can provide with our compliments.



DÉCOR AND VENDORS

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

TABLE
Our oval cherry wood table usually features dark brown leather placemats.

AV
Vendor recommendations available upon request

**Note that florals are not included in event pricing.*

COSTS & BILLING

GRAMERCY TAVERN

PRIVATE DINING ROOM

We do not charge a room fee for Private Dining Room reservations. However there are food and beverage minimums associated with each meal period. Food and beverage minimums do not include gratuity or 8.875% New York State Sales Tax.

Dinner (January - November): $4,500
Dinner (December): $6,000
Lunch (January - November): $1,750
Lunch (December): $2,500

FULL RESTAURANT BUYOUT

Please inquire with our team for pricing.

BEVERAGE

Guests are welcome to select a beverage package outlined above, or to serve all beverages to be charged based on consumption.

DEPOSITS & CANCELLATION

A deposit in the amount of 50% of the food and beverage minimum is required to reserve the private dining room for dinner. Your reservation is guaranteed once Gramercy Tavern has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.



Thank you for considering Gramercy Tavern for your next event!

We're here to make it a special one.
For questions or booking inquiries, please contact our events team here.

GRAMERCY TAVERN

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