



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.



the PRIVATE DINING ROOM

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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.

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.

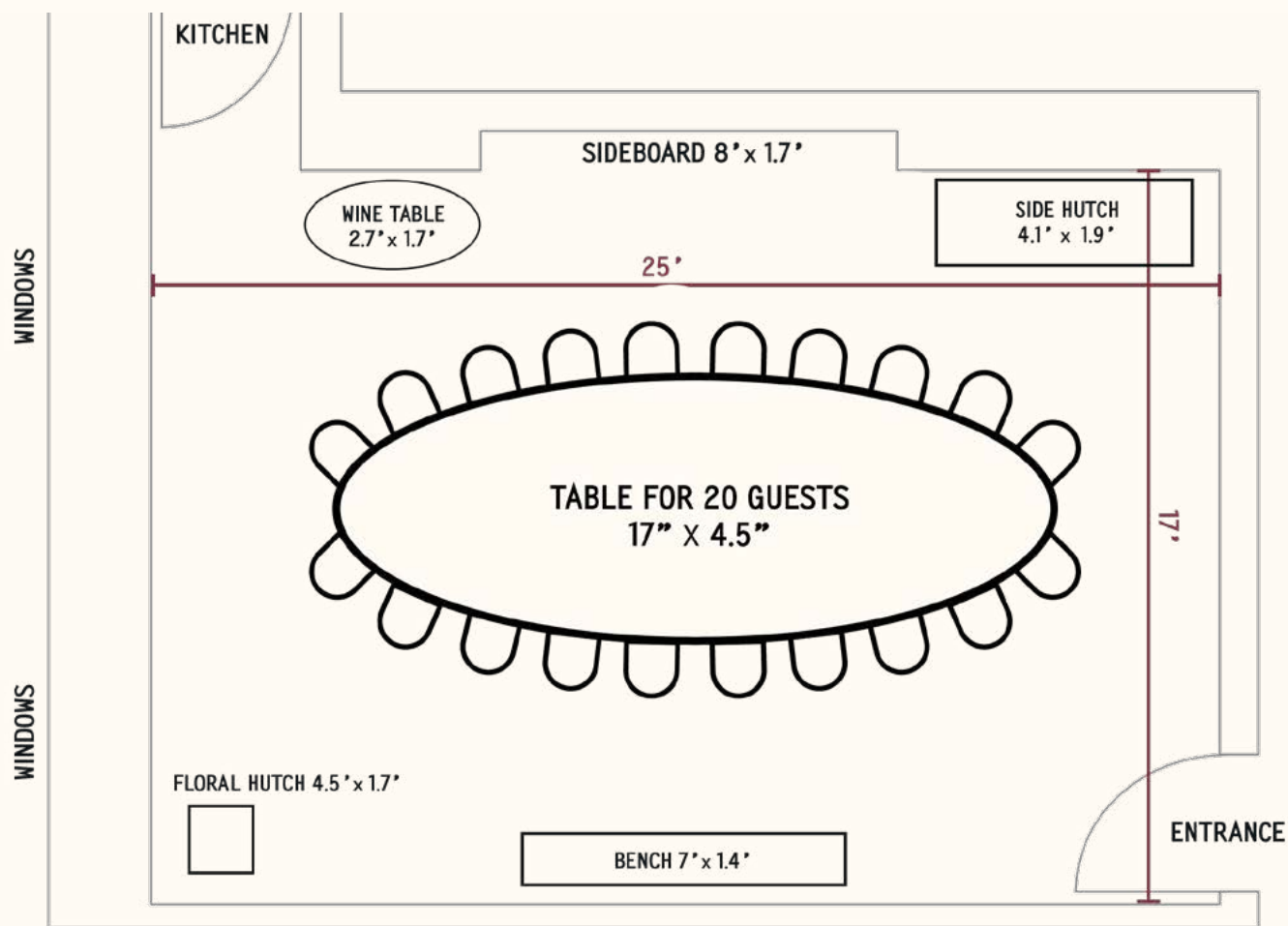
Dinner

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.*

the **PRIVATE DINING ROOM**

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** 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

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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](#).

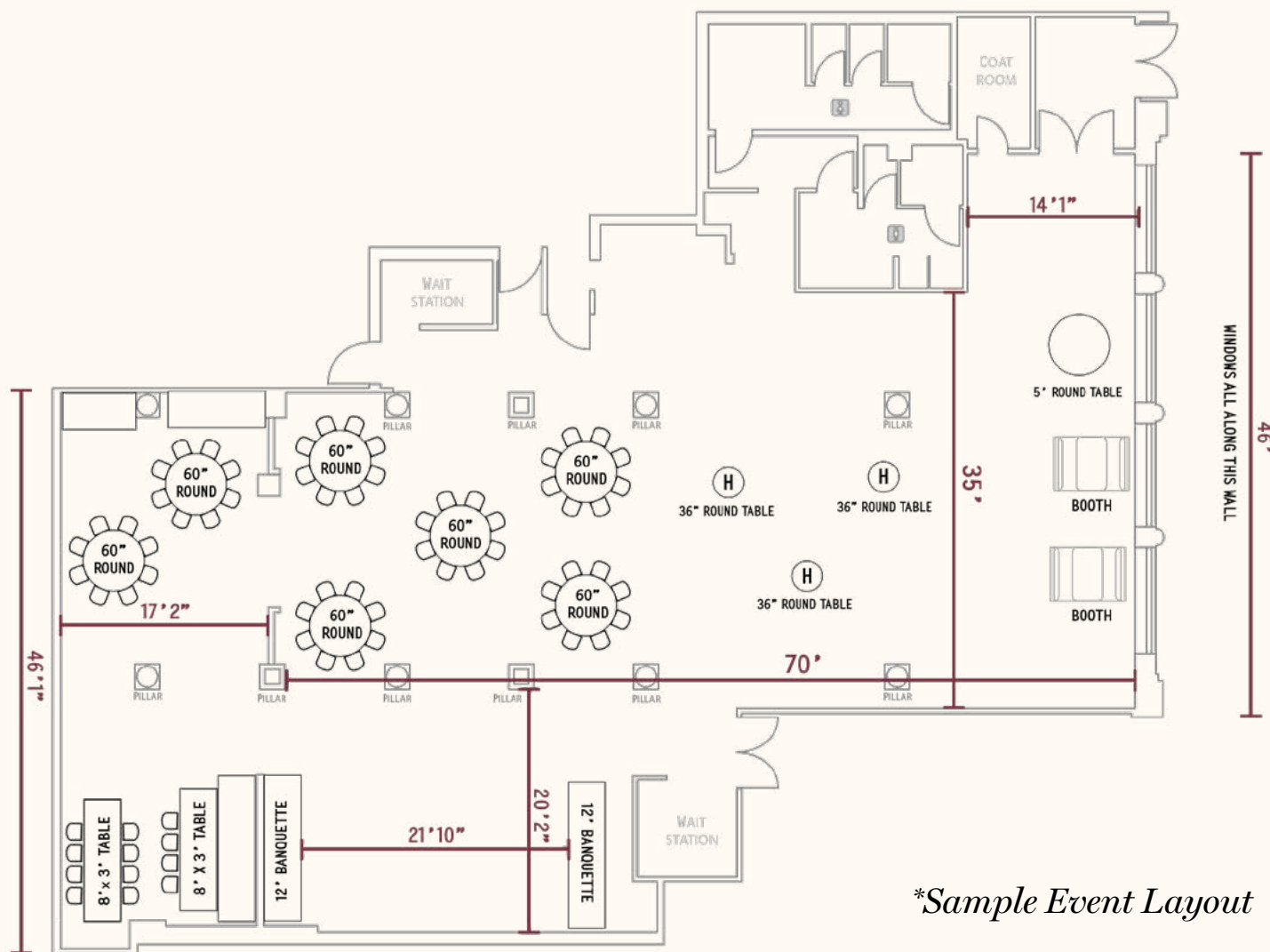
TIMING

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



the
FULL RESTAURANT BUYOUT

**GRAMERCY
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THREE COURSE MENU

Available Exclusively in the Private Dining Room

DINNER

\$195 per guest

LUNCH

\$125 per guest

FIRST COURSE

Dinner: Select Three

Lunch: Select Two

CUCUMBER SOUP (V+, DF)

Sungolds, Turnips, Wax Beans

BEET SALAD (V+ Contains Nuts)

Cucumbers, Pine Nuts, Yuzu

TOMATO SALAD (V)

Roomano, Herb Breadcrumbs, Mint

STROZZAPRETI (V)

Kale, Ricotta, Basil

SECOND COURSE

Dinner: Select Three

Lunch: Select Two

BLACK BASS* (GF)

Potatoes, Radish, Cilantro

BRICK PRESSED CHICKEN (GF, Contains Nuts)

Almonds, Peppers, Dill

GRILLED PORK SHOULDER* (GF)

Summer Squash, Peaches, Chili

GRILLED SUMMER SQUASH (V)

Beans, Swiss Chard, Lemon

ROASTED SIRLOIN* (GF)

Eggplant, Shishitos, Plums

THIRD COURSE

Dinner: Select Three

Lunch: Select Two

BASIL OLIVE OIL CAKE (V+)

Cherries, Coconut Yogurt, Lemon

TOASTED ALMOND SEMIFREDDO (V, GF, Contains Nuts)

Cavaillon Melon, Sorrel, Pink Peppercorn

RICOTTA FRITTERS (V)

Peach, Lemon, Cardamom

CHOCOLATE PUDDING CAKE (V, GF, Contains Eggs)

Buckwheat, Honey, Fudge

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

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

FIVE COURSE SEASONAL MENU

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\$205 per guest

AMUSE

CITRUS CURED FLUKE* (GF, DF)

Sungolds, Kohlrabi, Cilantro

HAY SMOKED GNOCCHI (Contains Shellfish)

Romano Beans, Tomatoes, Lobster

GOLDEN TILEFISH* (GF, DF, Contains Shellfish)

Royal Red Shrimp, Carrots, Freekeh

SNOWDANCE CHICKEN (DF)

Farro, Zucchini, Spigarello

OR

ROASTED SIRLOIN* (GF)

Eggplant, Shishitos, Plums

CHOCOLATE MERINGUE PIE (V)

Blackberry, Blackcurrant, Malt

OR

PEACH TART (V)

Lemon Verbena, Grapes, Verjus

SEASONAL WINE PAIRING

\$115 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 sprits 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 sprits and beer from the list here.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

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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

\$65 per guest

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

SPARKLING:

Prosecco Brut, Ananas, 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

**Sparkling wine 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: Chenin Blanc, Sables Verts, Saumur, Loire Valley

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, Bourgogne, France

DINNER WINE:

WHITE: Montagny Blanc, Domaine Faiveley, Bourgogne, France

RED: Cabernet Sauvignon, Truchard, Napa Valley, California

SPECIALTY COCKTAILS

*SELECT ONE *Cellar and Premium Packages Only*

ALPINE DAQUIRI

Genepi, Rum, Rose Water, Milk Wash

MORNING GLORY

Citrus, Vodka, Aperol, Elderflower

SERENITY NOW

Pomegranate, Vodka, Grapefruit Sake Cordial, Rosemary

SPIRITS & BEER

GIN

Neversink Dry
Suntory Roku
Bombay Sapphire
Hendrick's

VODKA

Wodka
Ketel One
Grey Goose
Titos

SCOTCH

Speyside Distillery Trutina
Ardbeg 10 Year
Johnny Walker Black Label
Monkey Shoulder

AGAVE

Cimarron Blanco
Cimarron Respsado
Espolon Añejo
Del Maguey "Vida"
Sombra

BEER

All Current
Draft Selection

GLOBAL WHISKEY

Jameson
Suntory Toki
Crown Royal

RYE

Wild Turkey 101
NY Distilling Co.
Knob Creek

BOURBON

Old Forester Signature
Maker's Mark
Four Roses

RUM

10 to 1
Gosling Black Seal
Pryat XO
Plantation 3 Star

ADDITIONAL ITEMS

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PASSED SNACKS

Choice of Four, Served up to 1 Hour \$30 per guest

Chicken Liver Mousse *(Contains Eggs)*

Gougeres *(V, GF, Contains Eggs)*

Carpaccio *(GF, DF, Contains Eggs)*

Marinated Fluke *(GF, DF)*

Flatbread Red Pepper Dip *(V+)*

Crudite with Herb Aioli *(V, GF, DF)*

STATIONARY SNACKS

Platters Priced Per Guest, Served up to 30 Minutes

Market Vegetables \$10

American Farmstead Cheese \$10

Charcuterie \$14

Chilled Seafood Platter \$28

CHEESE COURSE

American Farmstead Cheese

as an additional course \$20 per guest

CAKES

Special Occasion Cake \$18 per guest

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

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

V for Vegetable Cookbook, Signed by Chef Mike Anthony \$40

The Gramercy Tavern Cookbook, Signed by Chef Mike Anthony \$50

Gramercy Tavern Gift Bag \$85

Includes your choice of 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 \$550, 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.

PLACE CARDS

We offer custom calligraphy print place cards at a rate of \$5.00 per card. We require 72 hours notice for all place cards.

AV

Vendor recommendations available upon request

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

COSTS & BILLING

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.

THE TEAM

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MICHAEL ANTHONY

Executive Chef

A Cincinnati, Ohio, native and graduate of Indiana University, Mike moved to France in 1992 and spent five years training and working in several renowned kitchens. When he returned to the U.S., he joined the team at Restaurant Daniel, then became Chef de Cuisine at March Restaurant before moving on to ultimately become Executive Chef at Blue Hill Stone Barns.

In September 2006 Mike took the position of Executive Chef at Gramercy Tavern. In this role he leads the restaurant into its next chapter while staying true to its original vision: to honor the rich tradition of American cooking and bring guests together in a convivial spirit of community to enjoy exceptional, seasonal food. Passionate about using ingredients that can be traced to their sources, Mike forges strong ties between the restaurant and local farmers. Under his leadership, Gramercy Tavern earned three stars from The New York Times in 2007 and again in 2016.

Mike was named one of Food & Wine magazine's "Best New Chefs" in 2002 and was also lauded in Bon Appetit's "Next Generation" in 2003. In 2008, Gramercy Tavern earned the James Beard Award for "Outstanding Restaurant". In 2012, Michael won the James Beard Award for "Best Chef in New York City" and in 2015, he won the James Beard Award for "Outstanding Chef," a national recognition. In 2016, Michael's *V is for Vegetables* won the James Beard Award for "Vegetable Focused and Vegetarian" cookbooks.



ASHER RUSSEM

General Manager

A Manhattan native, Asher began his USHG journey in 2015 at North End Grill and later rose to Captain at The Modern. He helped open Manhatta in 2018, then returned to The Modern as a Manager. After opening Maialino (vicino) and leading Ci Siamo, Asher became Gramercy Tavern's General Manager in 2025, bringing warm hospitality and a passion for service to this celebrated restaurant.



ANASUA CHOWDHURY

Senior Event Sales Manager

Anasua joined the Union Square Hospitality Group events team in 2017 at Maialino and Marta before taking over private dining at Union Square Cafe and Gramercy Tavern. A Brooklyn native and graduate of the French Culinary Institute, Anasua brings ten years of restaurant private dining experience and her deep appreciation for hospitality to every event.



VASHTI PILLAY

Event Sales Manager

Vashti began her USHG career on the service team at Marta as an events operations server. Her love of meeting people and sharing stories led her to the role of maitre d' at Gramercy Tavern and eventually, to our events team. Prior to USHG, Vashti worked as a lead host at The Nomad and in events for Llama Inn and Llama San. Vashti is a native New Yorker and now manages events for Gramercy Tavern and Union Square Cafe.



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](#).

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