EVENTS

INQUIRE NOW

GRAMERCY TAVERN

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’s Private Dining Room is an elegant and intimate space that can seat up to 22 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
22 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.
PRIVATE DINING ROOM

* Note that the table has leaves, and will be set at the right length to create an intimate atmosphere for your party’s size.
With its namesake vaulted ceilings and refined decor, this semi-private enclave of our dining room is the ideal atmosphere for special occasions. Savor Chef Mike Anthony’s award-winning seasonal tasting menu in this elegant space set apart from the buzz of the main Tavern area. The Vault Room accommodates parties of up to 40 guests, and is available for lunch or dinner.

The Vault Room must be booked with at least 28 days notice.

**MAXIMUM CAPACITY**
40 guests seated

**PRICING**
For custom pricing on the semi-private Vault Room, please inquire here.

To view pricing on all spaces and 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.
Join us in The Garden, a reimagined outdoor space by Chef Mike Anthony and the team at Gramercy Tavern. This breezy, open space on East 20th street can be reserved for standing receptions throughout the day or evening, or for an energetic cocktail hour before a more elegant seated dinner indoors. Adorned with plants, flowers, and seasonal decor, The Garden provides an elegant outdoor ambiance for enjoying seasonal bites, cocktails and wine.

The Garden is open from May - October 2023.
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.
FULL RESTAURANT BUYOUT

Sample Event Layout
THREE COURSE MENU
Available Exclusively in the Private Dining Room

FIRST COURSE
Lunch: Select Two  
Dinner: Select Three

DELICATA SQUASH  
Chicories, Anchovy, Pumpkin Seeds

CUCUMBERS & CARROTS  
Peanuts, Daikon, Cilantro

SQUASH SOUP  
Cauliflower, Pumpkin Seeds, Gingerbread

LUMACHE  
Pistachios, Peppers, Golden Raisins

SECOND COURSE
Lunch: Select Two  
Dinner: Select Three

GRILLED ZUCCHINI  
Barley, Tomatoes, Walnuts

BLACK BASS  
Cauliflower, Shiitake, Bok Choy

ROASTED DUCK BREAST  
Carrots, Ginger, Shishitos

BRICK PRESSED CHICKEN  
Jimmy Nardellos, Potatoes, Cilantro

GRILLED PORK SHOULDER  
Parsnips, Sunchokes, Black Garlic

THIRD COURSE
Lunch: Select Two  
Dinner: Select Three

CHOCOLATE PUDDING CAKE  
Mascarpone Cream, Pecans, Coconut

MATCHA PANNA COTTA  
Huckleberry, Almond Biscotto

APPLE CIDER DOUGHNUTS*  
Apple Butter, Crème Fraîche

FIG UPSIDE-DOWN CAKE  
Fig Sorbet, Spiced Red Wine Sauce

*not available for parties over 24

LUNCH  
$125 per guest

DINNER  
$195 per guest

Our menus change seasonally. The following menus are our current offerings as of October 5. Once we have your signed contract, our team will reach out 10 days before your event with current menu options for you to make selections. Our culinary team will always accommodate all allergies and dietary restrictions.
FOUR COURSE VAULT ROOM MENU

FIRST COURSE
Select One

DELICATA SQUASH
Chicories, Anchovy, Pumpkin Seeds

CUCUMBERS & CARROTS
Peanuts, Daikon, Cilantro

SQUASH SOUP
Cauliflower, Pumpkin Seeds, Gingerbread

SECOND COURSE
Select One

LUMACHE
Pistachios, Peppers, Golden Raisins

BLACK BASS
Cauliflower, Shiitake, Bok Choy

THIRD COURSE
Select Two

GRILLED ZUCCHINI
Barley, Tomatoes, Walnuts

ROASTED DUCK BREAST
Carrots, Ginger, Shishitos

BRICK PRESSSED CHICKEN
Jimmy Nardello, Potatoes, Cilantro

GRILLED PORK SHOULDER
Parsnips, Sunchokes, Black Garlic

FOURTH COURSE
Select One

CHOCOLATE PUDDING CAKE
Mascarpone Cream, Pecans, Coconut

FIG UPSIDE-DOWN CAKE
Fig Sorbet, Spiced Red Wine Sauce

$195 per guest

Our menus change seasonally. The following menus are our current offerings as of October 5. Once we have your signed contract, our team will reach out 10 days before your event with current menu options for you to make selections. Our culinary team will always accommodate all allergies and dietary restrictions.
AMUSE

MONTAUK SEA SCALLOPS
Apples, Yuzu, Dill

CORN AGNOLOTTI
Shrimp, Tomatoes, Basil

BLACK BASS
Cauliflower, Shiitake, Bok Choy

ROASTED DUCK BREAST
Carrots, Ginger, Shishitos
OR
ROASTED SIRLOIN
Eggplant, Kale, Pickled Shallot

CHOCOLATE CREAM PIE
Pears, Mascarpone
OR
HAZELNUT TART
Market Grapes

$205 per guest

Our menus change seasonally. The following menus are our current offerings as of October 5. Once we have your signed contract, our team will reach out 10 days before your event with current menu options for you to make selections. Our culinary team will always accommodate all allergies and dietary restrictions.
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. All package options below include unlimited non-alcoholic beverages. 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, including one sparkling wine, one white wine, and one red wine. 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:
Bisol 'Jeio’ Prosecco Superiore, Valdobbiadene, Veneto, Italy NV

WHITE:
2022 Roero Arneis, Giovanni Almondo, Piemonte, Italy

RED:
2018 Pinot Noir 'Chapter 24’, Willamette Valley, Oregon

* includes unlimited beer

CELLAR SELECTION
$95 PER GUEST

SPARKLING:
‘Prestige de Narcès’, Burgundy, France 2020

COCKTAIL WHITE:
Giovanni Almondo ‘Vigne Sparse’ Arneis, Roero, Piedmont, Italy 2020

DINNER WHITE:
Domaine Eden Chardonnay, Santa Cruz Mountains, California 2019

COCKTAIL RED:
Chapter 24 Pinot Noir, Willamette Valley, Oregon 2021

DINNER RED:
Great Sage Cabernet Sauvignon, Napa Valley, California 2020

* includes unlimited beer & spirits from the list below

PREMIUM SELECTION
$125 PER GUEST

SPARKLING:
Ponson Extra Brut Champagne, France NV

COCKTAIL WHITE:
Domaine Crochet, Sancerre, Loire Valley, France 2022

DINNER WHITE:
Olivier Merlin ‘La Roche Vineuse’ Mâcon, Burgundy, France 2019

COCKTAIL RED:
Melville Pinot Noir, Sta. Rita Hills, California 2020

DINNER RED:
Castello Tricerchi, Brunello di Montalcino, Tuscany, Italy 2018

* includes unlimited beer & spirits from the list below

SEASONAL WINE PAIRING
$128 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. If you opt for a three course menu the team will use this same budget to select a versatile white for first course, red for second, and either a champagne or dessert wine.

Additional $38 per guest for unlimited sprits and beer from the list below.

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 below.

SPRITS & BEER

GIN
Spring 44
Suntory Roku
Bombay Sapphire
Hendrick’s

VODKA
Concierre
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

BOURBON
Buffalo Trace
Maker’s Mark
Four Roses

BEER
10 to 1
Gosling Black Seal
Pryat XO
Plantation 3 Star

GLOBAL WHISKEY
Jameson
Suntory Toki
Crown Royal

RYE
Rittenhouse
NY Distilling Co.
Knob Creek

RUM
All Current
Draft Selection
**PASSED SNACKS**
Hors d’oeuvres
- 30 minutes (choice of four) 20
- 45 minutes (choice of four) 30
- 60 minutes (choice of four) 40

Duck Liver Mousse
Gougeres
Squash Soup
Montauk Sea Scallops
Beef Tartar
Duck Sausage

**STATIONARY SNACKS**
*30 minutes*
- Market Vegetables 10
- American Farmstead Cheese 10
- Charcuterie 14
- Chilled Seafood Platter 28

**CHEESE**
American Farmstead Cheese as an additional course 20

**CAKES**
Special Occasion Cakes 180
*A single-tier cake with inscription, perfect for birthdays, bridal and baby showers, graduations and other celebrations.*
*We do require a minimum party size of 10 guests and pricing starts at $18 per guest.*

Wedding Cakes 350
*A two-tier cake with special design for weddings and other special occasions.*
*Please inquire within.*

**TAKEAWAYS**
Gramercy Tavern Chocolate Chunk Cookie 15
Jar of Seasonal Jam (6 oz) 14
Signed copy of *V for Vegetable Cookbook* 40
Signed copy of *The Gramercy Tavern Cookbook* 50
Gramercy Tavern Gift Card (*your choice of denomination*)
Gramercy Tavern Gift Bag 85
*Includes your choice of signed cookbook, Jar of Seasonal Jam & Custom Gramercy Tavern Tote Bag*
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 V egetables won the James Beard Award for “V egetable Focused and V egetarian” cookbooks.
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 $500, with final pricing dependent on the length of the table and the requested style of the guest. 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
Should you have any audio visual needs, please contact our exclusive vendor directly:
Rich Meltzer
Kinney Group Events
rich@kinneygroupevents.com

*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

### THE VAULT ROOM
Please inquire with our team for pricing.

### THE GARDEN
Please inquire with our team for pricing.

### 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](#).