



**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 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.

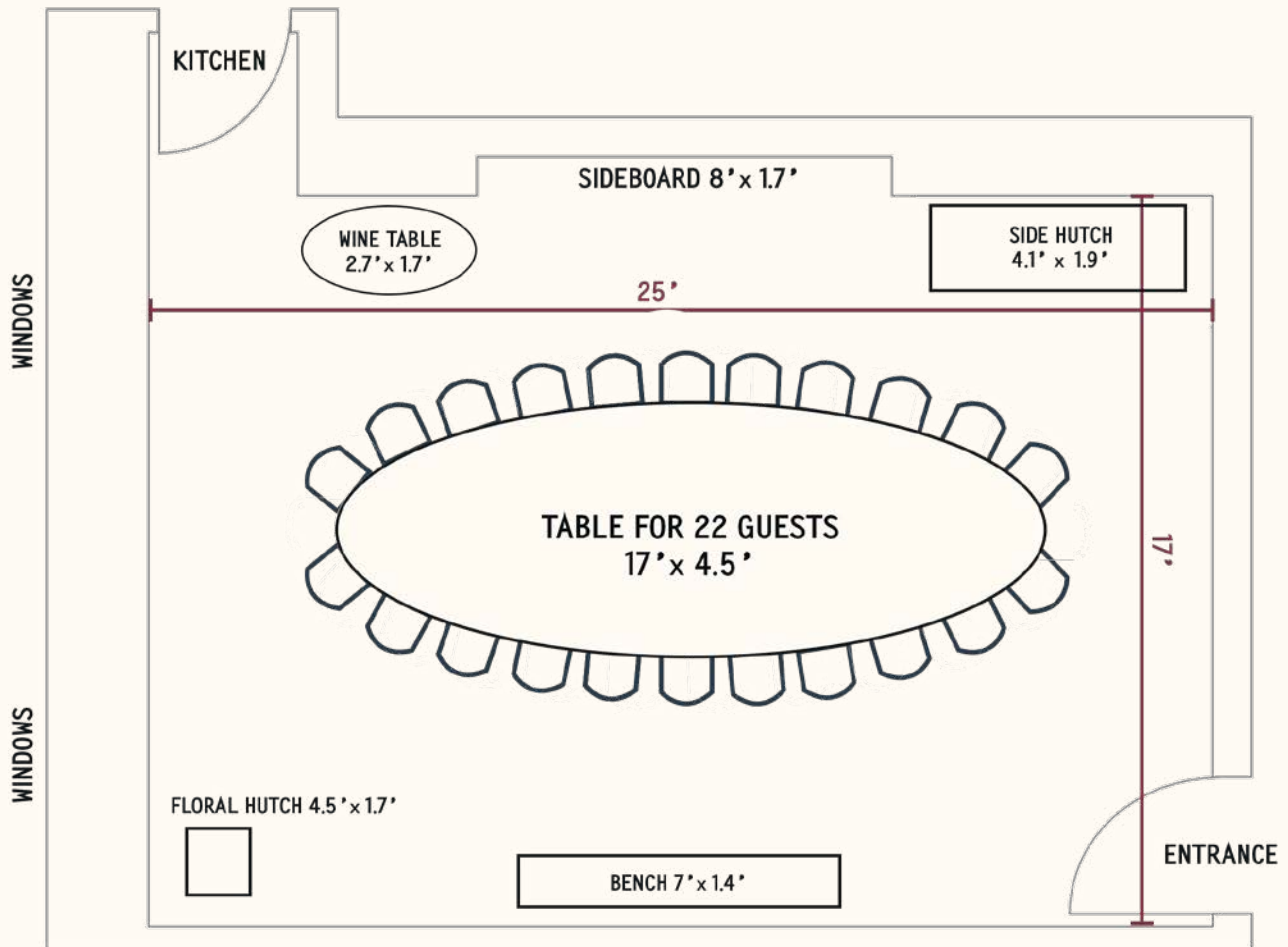
Dinner

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.*

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
VAULT ROOM

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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.

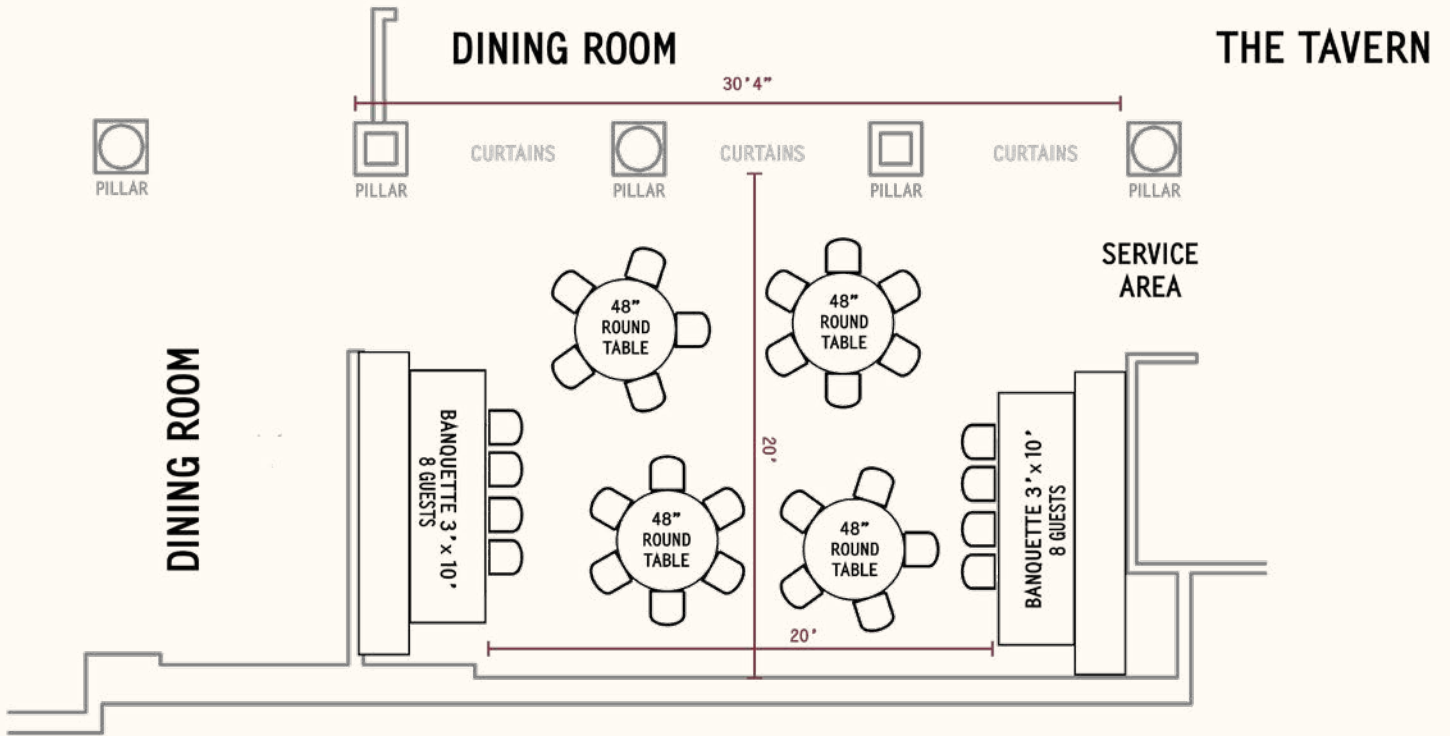
Dinner

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.*

the
VAULT ROOM

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MAXIMUM CAPACITY

50 guests standing

PRICING

For custom pricing on The Garden, please inquire [here](#).

To view pricing on all spaces and our terms and conditions, please click [here](#).

TIMING

Reservations for arrival can be made from 3:30PM and onwards.

** 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.

the **FULL RESTAURANT BUYOUT**

**GRAMERCY
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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](#).

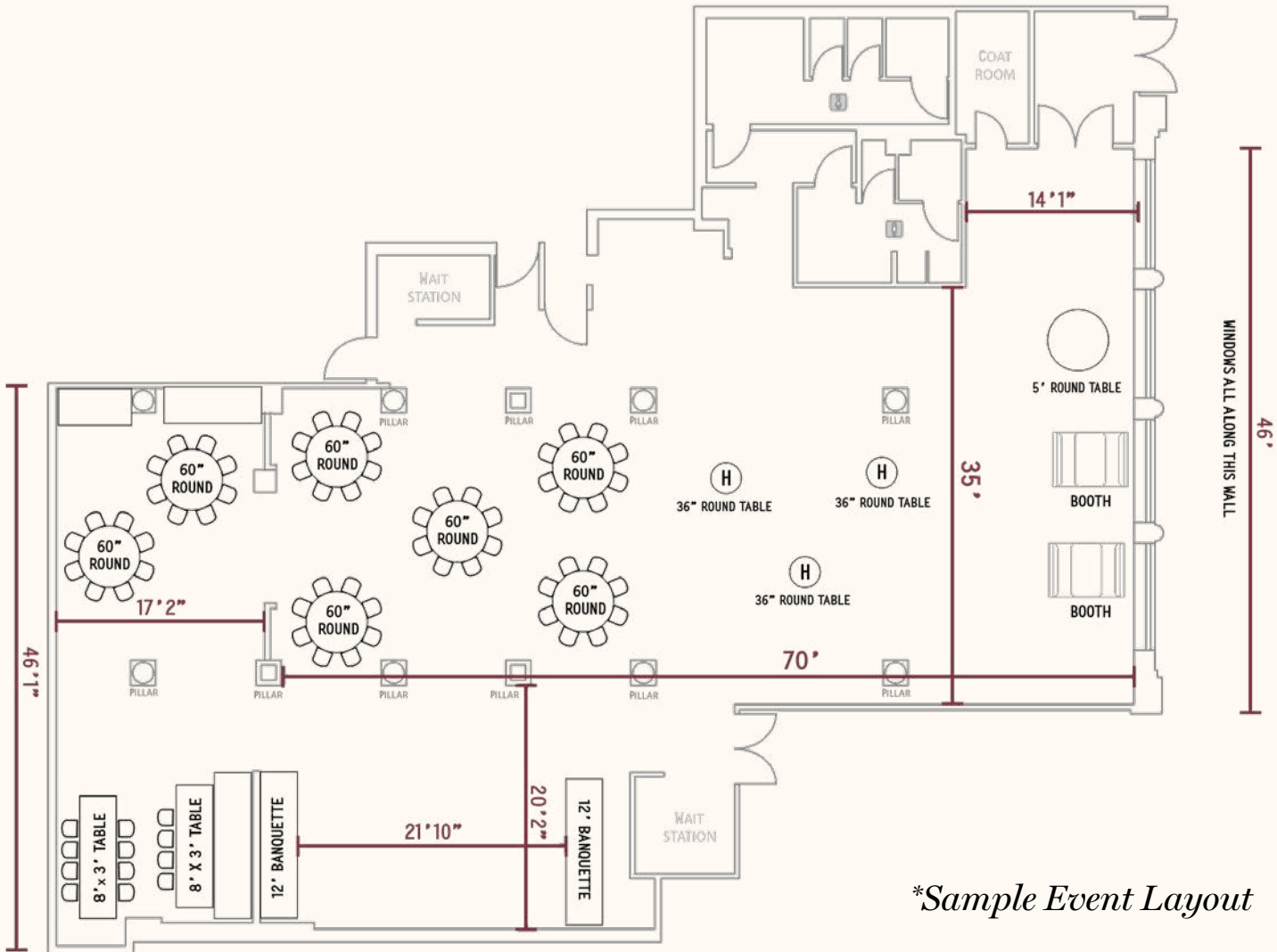
TIMING

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



the **FULL RESTAURANT BUYOUT**

GRAMERCY TAVERN



**Sample Event Layout*



THREE COURSE MENU

Available Exclusively in the Private Dining Room

FIRST COURSE

Lunch: Select Two

Dinner: Select Three

MARKET GREEN SALAD

Radish, Olives, Dill

CITRUS & BEETS

Burrata, Pecans, Balsamic

CHILLED ENGLISH PEA SOUP

Crème Fraîche, Radish, Snap Peas

SWEET POTATO LUMACHE*

Duck Confit, Swiss Chard, Pickled Peppers

SECOND COURSE

Lunch: Select Two

Dinner: Select Three

GRILLED CAULIFLOWER

Bulgur, Almonds, Cranberries

PAN-SEARED SKATE*

Cauliflower, Shiitake, Bok Choy

ROASTED DUCK BREAST & BACON*

Arrowhead Spinach, Turnips, Wild Rice

BRICK PRESSED CHICKEN

Sea Island Red Peas, Ramps, Buttermilk

GRILLED PORK SHOULDER*

Parsnips, Sunchoke, Black Garlic

THIRD COURSE

Lunch: Select Two

Dinner: Select Three

CHOCOLATE PUDDING CAKE

Peanut Butter, Popcorn, Fudge

MAPLE CUSTARD

Apple Buttermilk Sorbet, Candied Hazelnuts

APPLE CIDER DOUGHNUTS**

Apple Butter, Crème Fraîche

MANGO UPSIDE-DOWN CAKE

Buttermilk Ice Cream, Pineapple Caramel

**not available for parties over 24

LUNCH

\$125 per guest

DINNER

\$195 per guest

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

FOUR COURSE VAULT ROOM MENU

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FIRST COURSE

Select One

MARKET GREEN SALAD

Radish, Olives, Dill

CITRUS & BEETS

Burrata, Pecans, Balsamic

CHILLED ENGLISH PEA SOUP

Crème Fraîche, Radish, Snap Peas

SECOND COURSE

Select One

SWEET POTATO LUMACHE*

Duck Confit, Swiss Chard, Pickled Peppers

PAN-SEARED SKATE*

Cauliflower, Shiitake, Bok Choy

THIRD COURSE

Select Two

GRILLED CAULIFLOWER

Bulgur, Almonds, Cranberries

ROASTED DUCK BREAST & BACON*

Arrowhead Spinach, Turnips, Wild Rice

BRICK PRESSED CHICKEN

Sea Island Red Peas, Ramps, Buttermilk

GRILLED PORK SHOULDER*

Parsnips, Sunchokes, Black Garlic

FOURTH COURSE

Select One

CHOCOLATE PUDDING CAKE

Peanut Butter, Popcorn, Fudge

MANGO UPSIDE-DOWN CAKE

Buttermilk Ice Cream, Pineapple Caramel

\$195 per guest

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

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.

FIVE COURSE SEASONAL MENU

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AMUSE

HAMACHI*

Snap Peas, Coconut, Lime

SQUID INK LUMACHE

Lobster, Mussels, Parsley

PAN-SEARED SKATE*

Cauliflower, Shiitake, Bok Choy

ROASTED DUCK BREAST & BACON*

Arrowhead Spinach, Turnips, Wild Rice

OR

ROASTED SIRLOIN*

Saffron, Charred Onions, Broccolini

CRISPY CHOCOLATE CAKE

Cacao Nib, Mandarin

OR

MEYER LEMON TART

Buttermilk, Huckleberry, Thyme

\$205 per guest

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

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:

Prosecco Brut, Ananas, Valdobbiadene, Veneto, Italy

WHITE:

Sancerre, Domaine Dominique et Janine Crochet, Loire Valley, France

RED:

Pinot Noir 'Pintom' Canopus, Mendoza, Argentina 2020

**includes unlimited beer*

CELLAR SELECTION

\$95 PER GUEST

SPARKLING:

Crémant de Bourgogne 'Carte Noir' Marie de Louvoy, Burgundy, France

COCKTAIL WHITE:

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

DINNER WHITE:

Chardonnay 'Linda Vista Vineyard' Matthiasson, Napa Valley, California 2022

COCKTAIL RED:

Gamay, Morgon 'Chateau Gaillard' Domaine Desvignes, Beaujolais, France

DINNER RED:

Cabernet Sauvignon, Great Sage, Napa Valley, California
**includes unlimited beer & spirits from the list below*

PREMIUM SELECTION

\$125 PER GUEST

SPARKLING:

Champagne Brut, Albert Bergere, Champagne, France

COCKTAIL WHITE:

Saumur, Domaine Guiberteau, Loire Valley, France

DINNER WHITE:

Mâcon, 'La Roche Vineuse' Olivier Merlin, Burgundy, France

COCKTAIL RED:

Syrah 'Winds of Change' Desire Lines Wine Co., California

DINNER RED:

Haut-Médoc, Château Larrivau, Bordeaux, France
**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 sprints 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 sprints and beer from the list below.

SPIRITS & BEER

GIN

Spring 44
Suntory Roku
Bombay Sapphire
Hendrick's

VODKA

Conciere
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

Rittenhouse
NY Distilling Co.
Knob Creek

BOURBON

Buffalo Trace
Maker's Mark
Four Roses

RUM

10 to 1
Gosling Black Seal
Pryat XO
Plantation 3 Star

ADDITIONAL ITEMS

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

Chilled English Pea Soup

Hamachi

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 12

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

THE TEAM

GRAMERCY
TAVERN



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.



WILLIAM CARROLL

General Manager

At nineteen, William began his hospitality career as a busser at Restaurant Daniel, before moving to Paris to study Wine at Le Cordon Bleu and eventually Restaurant Lasserre. Upon returning to New York, William found a new home at Blue Hill at Stone Barns, catapulting to become their Beverage Director at the young age of 25. William now leads Gramercy Tavern with grace, passion, and care for all.



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.



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](#).

