

DANIEL



It is our greatest pleasure to welcome you to DANIEL in celebration of such a special occasion. We look forward to assisting you with arrangements to ensure your wedding is as memorable and beautiful as you had envisioned.

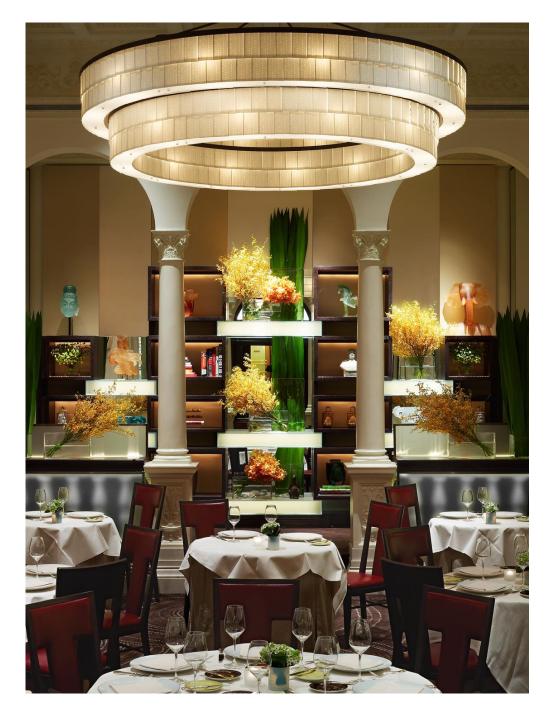
In preparation for this momentous occasion, we offer you the event planning services and highly personalized attention you would expect from a world-renowned restaurant.

Our Private Dining Team will attend to all the details of your wedding reception from customized menus to floral decoration. The subtle elegance of the DANIEL setting combined with our expert guidance and Chef Daniel Boulud's acclaimed cuisine will make this perfect day truly unforgettable.



DÉCOR

In 2008, as this iconic New York institution approached its fifteenth anniversary, it was thoroughly redesigned to bring the space fresh interiors. Following a complete redecoration by the renowned Adam D. Tihany, the restaurant's striking neoclassical architecture remains a backdrop for elegant and sleek new furnishings.









THE CEREMONY

The Bellecour Room is an intimate setting for your wedding, and it lends itself to elegant ceremonies with a seating capacity of 100 guests and standing capacity of 120 guests. Our private dining department will orchestrate your celebration flawlessly while customizing the details, so that you are able to capture the precious moments of your day. The space can be enjoyed for both your ceremony and lunch or dinner reception by allowing you and your guests to take part in a cocktail reception inside our Bar and Lounge after the ceremony. For smaller affairs, half of the room may be reserved for your ceremony, while the other section awaits your reception.







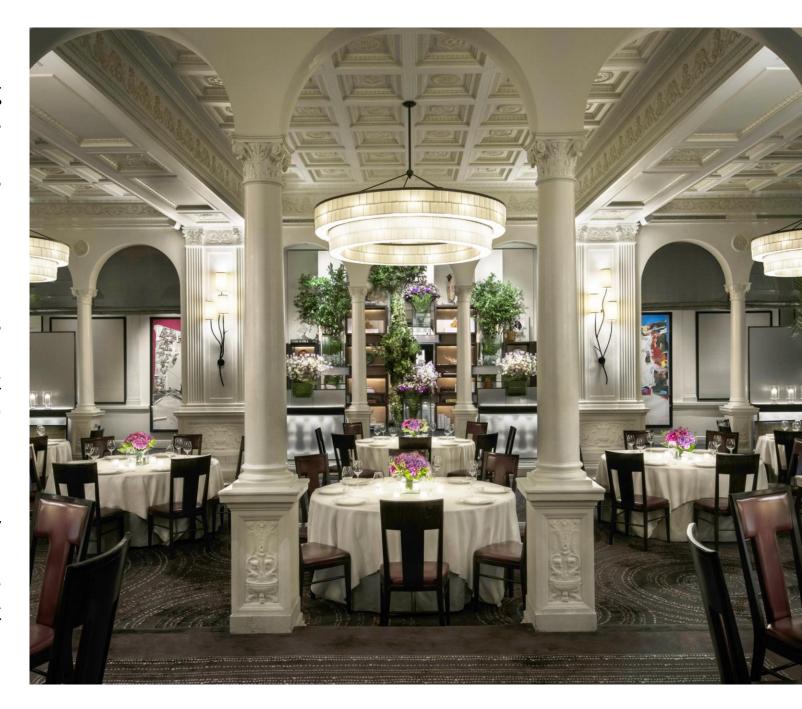
THE RECEPTION

The Bellecour Room is available for lunch or dinner and can seat up to 90 guests. This completely private dining room is located just off the restaurant's bar and lounge and is naturally lit through a series of windows facing East plastered walls are paneled with tall mirrors. The sophisticated neutral tones of the sheer roman shades and hand the oxblood red leather dining chairs. Inspired by indigenous artwork, the custom carpet is composed of neutral circular dot pattern. The room is a near perfect square at over 36' by 36' with two centrally located pillars, for a total than 30 guests, we recommend 66" round tables that comfortably seat 8-10 guests each. For smaller parties, one celebrate your special day.

THE RECEPTION

The Main Dining Room is a breathtaking backdrop for a wedding reception. It is available for lunch every day and dinner on Sundays, accommodating up to 160 guests seated. The room is illuminated with custom Bernadaud chandeliers and layered with a series of etched light boxes and branch shaped wall sconces.

The Main Dining Room naturally draws one's attention to the central back wall. featuring floral arrangements by L'Olivier at Winston Flower. The room is divided into two levels: a sunken central "pool" level and surrounding balcony. The pool area, approximately 23' by 46'. can accommodate 100 guests while the balcony comfortably seats 60, for a maximum dining room capacity of 160 guests. We recommend setting 60" round tables that comfortably seat 8-10 guests.

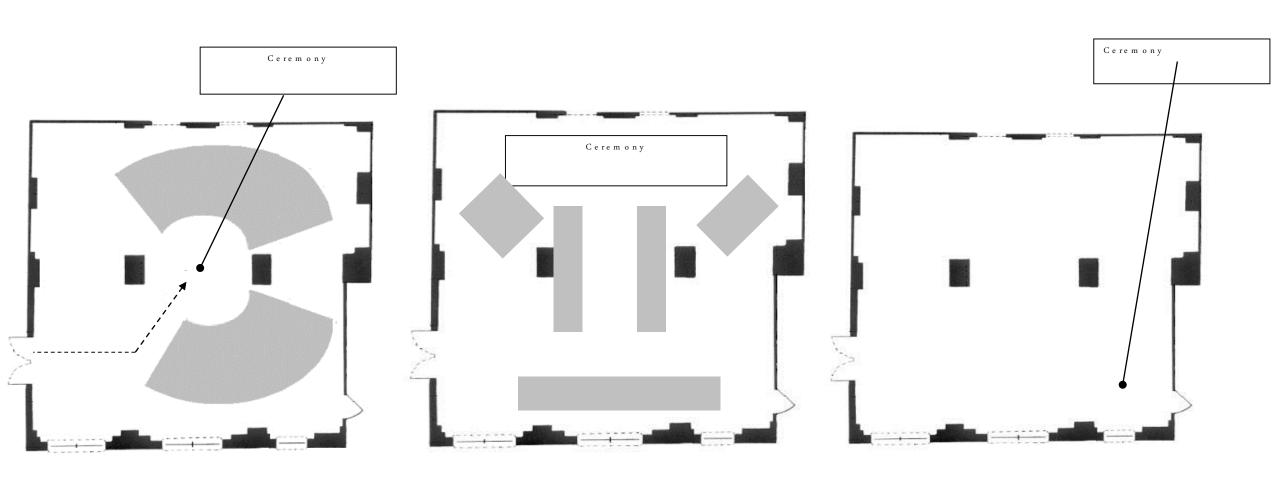






The Bar and Lounge at DANIEL is perfect for a post-ceremony cocktail hour or after-dinner gathering. There are two levels for the area: the Upper Lounge and the Bar. The Bar features a cerused walnut front and midnight blue marble glass façade. The Upper Lounge is lushly paneled with dark mahogany and serves as a quiet counterpart to the bar metalwork branches close off the Bar and Lounge to offer you and your guests a completely exclusive reception.

SUGGESTED CEREMONY FLOOR PLANS







THE MENU

The cuisine at DANIEL celebrates nature's bounty, revealing the flavors of each season's finest ingredients. Chef Daniel Boulud begins with a respect for French culinary tradition, reinventing it in his own whimsical fashion for the contemporary palate. Menus change frequently to reflect the seasons.

Welcome your guests with a short reception of passed hors d'oeuvres paired with Champagne. Our private dining team is delighted to assist you in selecting the perfect menu for your meal, whether it is simply a four-course menu or an elaborate seven-course tasting menu. Our attentive service staff takes note of each guest's personal preferences and dietary restrictions for the Chef to accommodate on an individual basis. Alternatives for your kosher guests are available with advance notice.

We personalize your menu inside our custom DANIEL menu covers. The menu will be printed on ivory colored paper that resonates with our décor and can be inscribed with an custom menu message.



THE WINES

Boasting more than 25,000 bottles, our wine cellar ranges from exceptional old-world wines to innovative offerings by young vignerons. While our wine list certainly reflects Chef Boulud's fondness of the Rhône Valley and Burgundy regions near his hometown of Lyon, our Chef Sommelier Raj Vaidya has further developed a diversified collection of wines from all over the world (many of which are exclusively available at DANIEL). In addition, we offer an extensive list of digestifs including a vertical selection of Calvados dating from 1948, old Armagnacs and Cognacs. Once you have selected your menu, Raj will be pleased to recommend wines to accompany each dish.

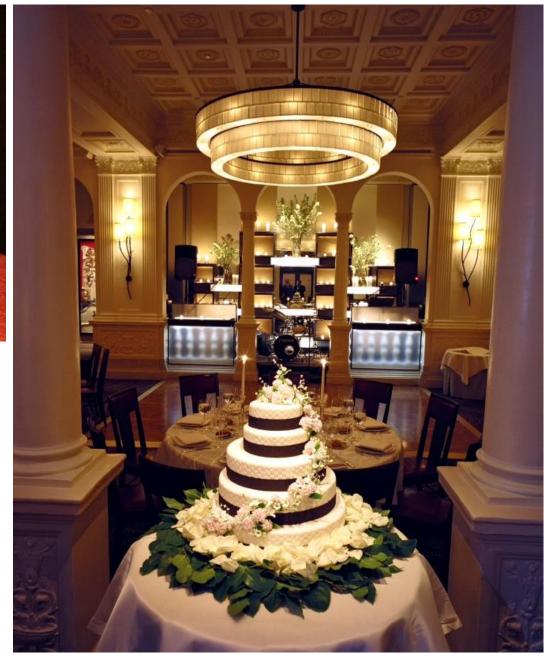






THE CAKE

Executive Pastry Chef Ghaya F. Oliveira is delighted to lend her expertise to create your dream wedding cake. Whether you would like a private consultation to discuss or merely provide a vision, she will design and tailor each cake individually. Chef Oliveira's creations can stem from modern or traditional inspiration, feature fresh or sugar flowers, and incorporate the season's finest ingredients. For wedding cakes supplied from an outside bakery, a cake service fee will apply.





THE FAVORS

Send your guests home with a little pastry treat. Pastry Chef Ghaya F. Oliveira and her team will prepare individual selections of macarons, signature canelés, macarons, or madeleines. Favors can be personalized in honor of your special occasion.

GIFTS

We can offer guests a signed copy of a Chef Daniel Boulud cookbook.

- Daniel Boulud's Café Boulud Cookbook (1999) features our sister restaurant, Café Boulud, and Chef's passion for seasonal ingredients.
- Daniel's Dish: Entertaining at Home with a Four-Star Chef (2003) includes recipes and tips for home entertaining compiled from Chef's publications in *Elle Décor* magazine throughout his career.
- For the more advanced foodie, Braise: A Journey Through International Cuisine (2006) delves into this extraordinary technique and simplifies the process for everyday cooking.
- Daniel Boulud: Cocktails and Amuse-Bouches for Her and for Him (2011) consists of a two-volume collection of sophisticated drink recipes for the home mixologist.
- With more than 75 signature recipes, plus an additional 12 recipes Chef Daniel prepares at home for his friends on more casual occasion, DANIEL: My French Cuisine, Limited Edition (2013) is a definitive, yet personal cookbook on Chef Daniel's love of French food.
- My Best: Daniel Boulud (2014) the collection that shows you how to cook like a great chef! Step-by-step illustrated instructions will help you to master all the skills and techniques that are an essential part of Daniel's style of cooking. Inside, find eleven detailed and illustrated recipes that show you how to succeed in making his Crispy Duck Egg and Asparagus Salad, Sea Bass "en paupiette," and more.
- Letters to a Young Chef (2017) Part memoir, part advice book, part recipe book, this updated edition celebrating of the art of cooking will continue to delight and enlighten all chefs, from passionate amateurs to serious professionals.

THE FLOWERS

L'Olivier at Winston Flowers is the most highly recommended florist for Daniel Boulud's restaurants in Manhattan. Celebrated designer Olivier Giugni and his team are intimately familiar with the palate of our décor, style and inspirations. From simple, elegant table centerpieces to extraordinarily sophisticated hanging arrangements, L'Olivier at Winston Flowers brings out the enchanting warmth and beauty of DANIEL's private spaces. Winner of Modern Bride Magazine's Trendsetter Award, Olivier's talents have also been recognized by Garden Design Magazine and the New York Observer as well as the CBS Early Show's "Wedding a Week" series. Over the years, he has won numerous awards at New York's International Orchid Show and has frequently been a featured designer at the prestigious Macy's Flower Show. Our Private Dining Team would be delighted to assist you with your floral décor from the L'Olivier and Winston Flowers team. Outside florists are welcome if preferred by the client.

L'Olivier at Winston Flowers | (800) 567-7007 | www.lolivier.com |

THE MUSIC

Music is a vital element in producing the right atmosphere for your celebration. Some guests prefer to leave the selection to DANIEL to create a sensual, lounge setting for the event. Our spaces are also lovely for live music and entertainment to complement the evening or to enliven a dance floor. Due to our location in a residential building, we kindly ask that all percussion and amplification be kept to a minimum.



PRICING

COCKTAIL RECEPTION

One (1) Hour Passed Hors d'oeuvres, \$40pp

One (1) Hour Open Bar, \$45pp

MENUS

LUNCH

Three (3) Courses, \$95 per person

DINNER

Four (4) Courses, \$210 per person Tasting Menus available upon request

Menu prices are subject to change and do not include beverages, gratuities, taxes or other charges.

FLORALS BY L'OLIVIER AT WINSTON FLOWERS

Starting at \$145 for round centerpieces, \$175 for long and low arrangements TEL (800) 567-7007 www.lolivier.com

COOKBOOKS BY DANIEL BOULUD

Priced from \$20 to \$60 www.store.danielnyc.com

AUDIO VISUAL EQUIPMENT RENTAL

Pricing available upon request Podium Rental, \$500

AMENITY CHARGES

Custom Printed Menus, \$3.50 per person Escort & Place Cards, \$2 each Dance Floor (max: 12ft x 18 ft), \$1,000

ROOM CHARGES

THE BELLECOUR ROOM

\$500 for all events Seasonal food & beverage minimums apply

BAR AND LOUNGE

\$3,500 for an hour of cocktail reception (parties of over 60 guests) until 7:30pm

THE MAIN DINING ROOM

\$2,000 for lunch events Monday through Saturday and \$5,000 for all Sunday events \$25,000 food & beverage minimum for all Sunday events Please contact our Private Dining Department for further information.

JENNA NOCCIOLINO
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TEL. 212-933-5261

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GABRIELLA TIFFANY
PRIVATE DINING COORDINATOR
TEL. 212-933-5262

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ADDITIONAL SERVICES

PHOTOGRAPHER

Belathée Photography TEL 917-783-3207

www.belathee.com

Heather Waraksa TEL 646-342-7320

www.heatherwaraksa.com

Hechler Photographers TEL 212-472-6565

www.hechlerphotographers.com

Terry deRoy Gruber TEL 212-262-9777

www.gruberphotographers.com

Todd France TEL 718-222-7477

www.toddfrancephoto.com

Virginie Blachère TEL 212-927-5757

www.imagesinguliere.com

Dave Robbins TEL 718-551-5259

Photography www.daverobbinsphotography.com

VIDEOGRAPHER

Milk & Honey TEL 212-725-0014

Productions www.milkandhoneyproductions.com

LIVE MUSIC ENTERTAINMENT

Elan Artists TEL 888-800-3526

www.elanartists.com info@elanartists.com

CALLIGRAPHY

Calligraphy by Mary Anne TEL 212-772-2344

www.calligraphybymaryanne.com

AUDIO-VISUAL RENTALS

King Cole Audio TEL 212-532-6780 Visual Service www.kindcole.net

JLU Event Services TEL 646-233-1347

www.jlueventservices.com

LIMOUSINE

Queens Productions TEL 718-446-0251

Limousine www.qplimousine.com

Commonwealth Limousine TEL 212-514-5899

PARKING

Colony Garage TEL 212 879 8798

30 East 65th Street

Between Park and Madison

NYC Parking 605 TEL 646 556 7319 Parking Corp. 112 East 65th Street

Between Park and Lexington

HOTELS

Plaza Athenée Hotel TEL 212 734 9100

37 East 64th Street

Between Park and Madison

Four Seasons Hotel TEL 212 758 5700

57 East 57th Street

Between Park and Madison

The Pierre Hotel TEL 212 838 8000

2 East 61st Street

Between Madison and 5th Ave

The Carlyle TEL 212 744 1600

35 East 76th Street

Between Park and Madison

The Plaza TEL 212 759-3000

768 Fifth Avenue

Between 58th Street and 59th Street

Loews Regency TEL 212 759 4100

540 Park Avenue

Between 61st Street and 62nd Street





To inquire about Weddings at DANIEL, contact:

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Gabriella Tiffany, Private Dining Coordinator GTiffany@danielboulud.com, tel 212 933 5262