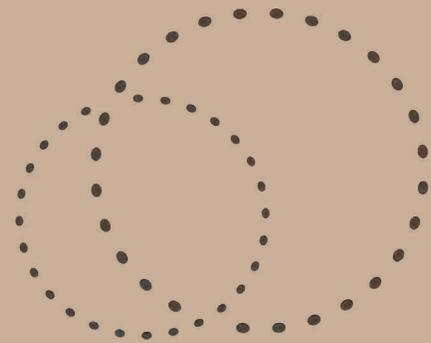


PRIVATE DINING 2025



DANIEL

*Daniel Bernini*

# CONTENTS

---

## ABOUT

Chef Daniel Boulud	3
Contact & Information	4
DANIEL's Origin Story	5
Cuisine & Wine	6
Design & Décor	7

## OUR SPACES

The Bellecour Private Room	8
Sample Floorplan	9
The Bar	10
The Upper Lounge	11
Sample Floorplan	12
The Main Dining Room	13
Sample Floorplans	14
The Lounge	15

## EVENTS AT DANIEL

Inquire & Contact Information	16
Event Details	17
Upper East Side Guide	18

## ALL DANIEL BOULUD PROPERTIES

Inquire & Contact All NYC Locations	19
Signature Gift Boxes	20
To-Go Sweets & Books By Daniel	21
Daniel Boulud NYC by Location	22
Visit All Our NYC Locations	23
Visit All Our Global Locations	24



## CHEF DANIEL BOULUD

Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities and restaurateurs. Since arriving in the U.S. in 1982, he has continually evolved his cuisine and expanded his reach from one location (Daniel in 1993) to over a dozen properties across the U.S., as well as Toronto, Montreal, Singapore, Dubai, the Bahamas and Riyadh.

In addition to winning multiple awards for his achievements, including three James Beard awards, he enjoys the stature of a media personality, with very frequent appearances across print, radio and television, and a significant social media following. Chef Daniel was raised on his family's farm in Lyon. At age 17, he became a finalist for Best Culinary Apprentice in France, and by 19, Chef Daniel was working as a chef in the finest restaurants in Copenhagen. Upon moving to the U.S. in 1982, he served as the private chef to the Ambassador of the European Commission in Washington, D.C. Chef Daniel later moved to New York City to serve as head chef of the Polo Lounge and then the Hotel Plaza Athénée. He also served as executive chef at Le Cirque, which became one of the most highly rated restaurants in the country during his tenure. In 1993, Chef Daniel opened the much-celebrated Daniel on Manhattan's Upper East Side.

DANIEL

60 E 65



## AWARDS & ACCOLADES

**Best Culinary Apprentice in France** (Age 17)

**Food & Wine Magazine Best New Chefs** (1988)

### James Beard Foundation Awards

- Best Chef, New York City (1992)
- Outstanding Chef of the Year (1994)
- Outstanding Restaurateur (2006)

### Honors of Merit from the French Government

- Chevalier de la Légion d'Honneur (2006)
- Officier de l'Ordre du Mérite Agricole et Chevalier du Mérite National (2023)

**Johnson & Wales Doctor of Culinary Arts** (2012)

**City Meals on Wheels Co-President** (2013 - Present)

**World's 50 Best Restaurants Lifetime Achievement** (2015)

### Culinary Institute of America

- Chef of the Year (2011)
- Honoring Daniel Boulud Day (2017)

### Bocuse D'Or USA Chairman & Founder

(2009 - Present)

- Silver Medalist Team (2015)
- Gold Medalist Team (2017)

### Les Grandes Tables du Monde

- The World's Best Restaurateur (2021)

### La Liste

- Innovation Award (2023)

**Co-Founder of Food1st** (2020 - Present)

**Co-Founder & Chairman of Ment'or** (2008 - Present)

*"Over the course of the 30 years since its debut, DANIEL has earned its place among the pillars of New York City's bustling dining scene, receiving numerous accolades for its refined European cuisine, world-class cellar and gracious hospitality."*

Chef Daniel's flagship restaurant features the exclusive Bellecour Room, a sophisticated setting for private dining that blends elegance with intimacy. Guests can also experience the inviting ambiance of our Bar & Lounge, where signature cocktails and late-night indulgences complement the evening.

[INQUIRE HERE](#)

**APRIL AVILA**  
EVENTS DIRECTOR  
aavila@danielboulud.com  
212.933.5262

DANIEL



DANIEL

ORIGIN STORY

DANIEL originally opened in 1993 at 20 East 76th Street and was Chef Boulud's first restaurant venture. In 1998, Chef Boulud was invited to relocate the restaurant and make it an anchor for the luxury apartments being created in the former Mayfair Hotel. As a result, DANIEL opened in its current location, 60 East 65th Street, in January 1999. This location is especially meaningful to Chef Boulud as it was formerly occupied by Le Cirque, where Chef Boulud served as Executive Chef until 1992.

**Elite Traveler Lifetime Achievement Award (2018) | Nation's Restaurant News Hall of Fame Award (2018)**  
**Les Grandes Tables du Monde (2021) | The New York Times, 100 Best Restaurants in NYC**  
**New York Magazine, The Absolute Best French Restaurants in NYC**





DANIEL



## CUISINE

Chef Daniel Boulud invites you to savor an unforgettable dining experience, defined by his unwavering commitment to the finest ingredients, masterful preparation, and impeccable service. His modern French cuisine is a true celebration of nature's bounty, capturing the essence of each season's best offerings. Whether crafting a three-course luncheon or an opulent nine-course wine tasting dinner, Chef Boulud takes pride in creating personalized menus that showcase his innovative approach, rooted in French tradition. Even the most classic dishes become a revelation under his culinary artistry.

## WINE

With a cellar boasting over 25,000 bottles, our award-winning wine program spans exceptional old-world vintages to cutting-edge selections from emerging vintners. Our robust collection of curated offerings cater to every palate. Under the expertise of Head Sommelier Erin Healy, guests can enjoy wines of unparalleled quality and value, from celebratory magnums and jeroboams to an extensive depth in Champagne, Burgundy and Bordeaux.

In addition, our bar includes an extensive range of digestifs, including a rare vertical selection of Calvados dating back to 1948, alongside aged Armagnacs, Cognacs, Eaux de Vie and Chartreuse. Our beverage selections are designed to elevate every culinary experience. The wine list at DANIEL has proudly held Wine Spectator's Grand Award since 2002.



## DESIGN

In 2021, DANIEL underwent a renovation led by world-renowned designer Adam Tihany, who altered the restaurant's Venetian Renaissance-inspired decor and gave it a contemporary look, all the while maintaining its elegant atmosphere. Its distinctive setting boasts contemporary furnishings and finishes atop the restaurant's grand neo-classical architecture.

60 E 65th St, New York, NY 10065 | 212.288.0033

## DÉCOR

The 3,000-square-foot main dining room is accented by large-scale paintings by renowned and iconic American artists in a rotating museum quality art program, courtesy of Gladstone Gallery.

danielnyc.com | @restaurantdaniel 7

## THE BELLECOUR ROOM

The Bellecour Room, named after the historic town square in Chef Daniel Boulud's hometown of Lyon, offers a versatile and refined setting to enjoy his contemporary French cuisine. Located just off the restaurant's lounge, this elegant space is bathed in natural light from its East 65th Street-facing windows, making it ideal for a wide range of events—from intimate gatherings to grand celebrations. Whether hosting a sophisticated dinner, a corporate event, or a lavish soirée, the Bellecour Room provides a beautiful and adaptable environment to suit any occasion.

**SEATED: UP TO 90 GUESTS**  
**RECEPTION: UP TO 120 GUESTS**





# DANIEL

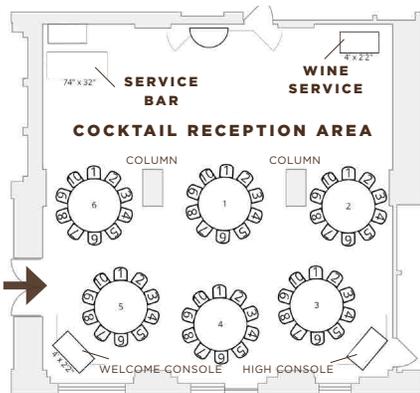
## THE BELLECOUR ROOM

Sample Floorplans



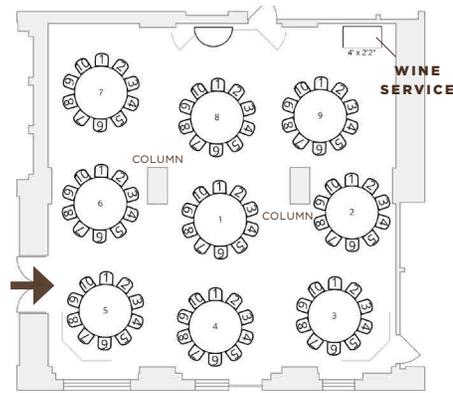
### ROUNDS

**SEATED: UP TO 60 GUESTS**  
(6) 66" ROUNDS, 10 GUESTS EACH



65TH STREET

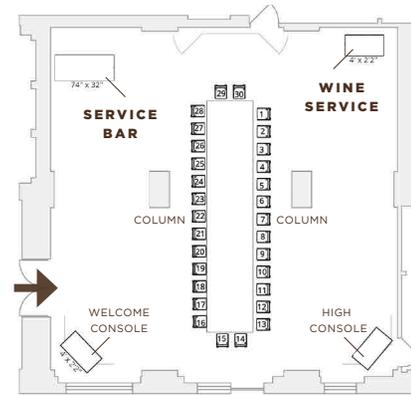
**SEATED: UP TO 90 GUESTS**  
(9) 66" ROUNDS, 10 GUESTS EACH  
*(Cocktail Reception Held in Bar + Upper Lounge)*



65TH STREET

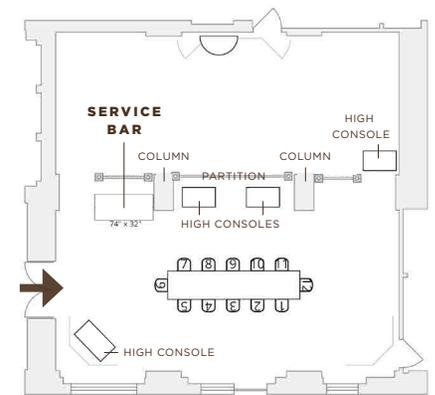
### RECTANGLES

**KING'S TABLE**  
**SEATED: UP TO 30 GUESTS**



65TH STREET

**HALF ROOM**  
**SEATED: 12 GUESTS**



65TH STREET

# DANIEL

## THE BAR

The Bar, adorned with modern designs by the renowned Paris-based Lalique Interior Design Studio, serves as an elegant pre-event gathering space for larger groups. Ideal for a seamless transition before entering the Bellecour Room for a private event or as part of a complete venue buyout, the Bar offers a stylish and sophisticated setting to begin your evening.

**CAPACITY: 90 GUESTS**

*(To be Booked with the Bellecour Room + Upper Lounge)*



DANIEL

## THE UPPER LOUNGE

The Upper Lounge offers a serene escape from the lively Bar, providing an intimate setting adorned with a curated selection of works by Robert Mapplethorpe. This sophisticated space invites guests to relax and appreciate fine art, making it an ideal complement to the Bar for a well-rounded event experience.

**CAPACITY: 90 GUESTS**

*(To be Booked with the Bellecour Room + The Bar)*



# DANIEL

## BAR + UPPER LOUNGE & BELLECOUR ROOM

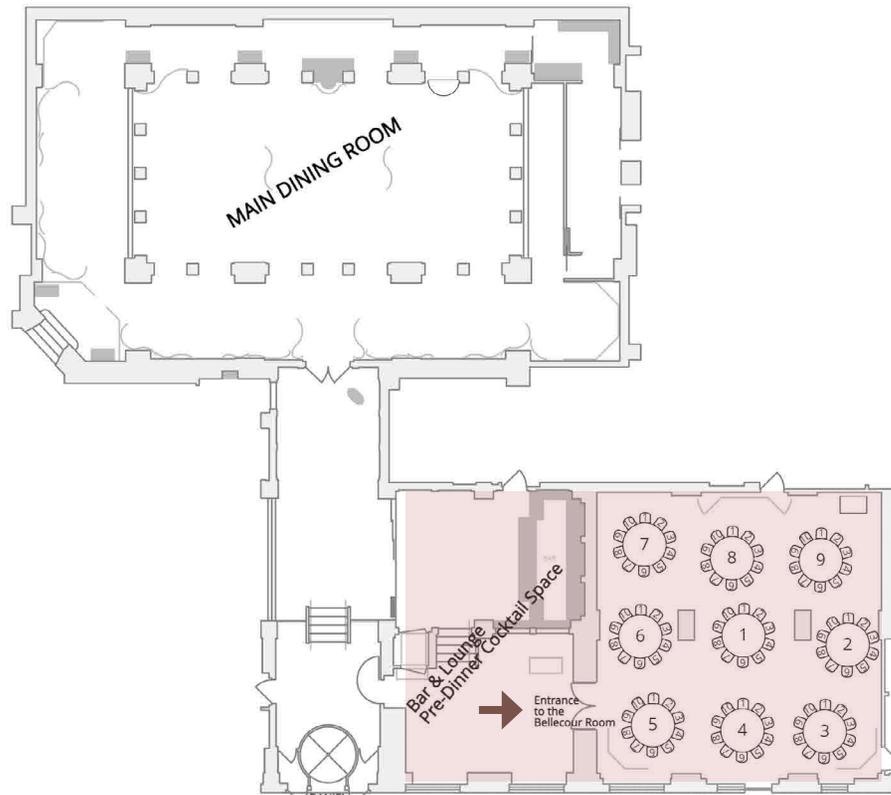
*Sample Floorplans*

### ROUNDS

**SEATED:** UP TO 90 GUESTS

(9) 66" ROUNDS, 10 GUESTS EACH

*(Cocktail Reception Held in Bar + Upper Lounge)*



## THE MAIN DINING ROOM

Steeped in over 30 years of French culinary tradition, the iconic DANIEL continues to captivate with its refreshed decor, elegantly illuminated by custom Bernardaud chandeliers. This celebrated flagship restaurant, renowned for its rich heritage and exceptional cuisine, provides a stunning backdrop for any celebration. Whether hosting a prestigious corporate event or a romantic wedding, DANIEL's timeless elegance and sophisticated ambiance ensure that every occasion is met with unparalleled style and grace.

### BUYOUTS

**SEATED:** UP TO 140 GUESTS

*(Up To 180 With Rentals)*

**RECEPTION:** UP TO 220 GUESTS



DANIEL



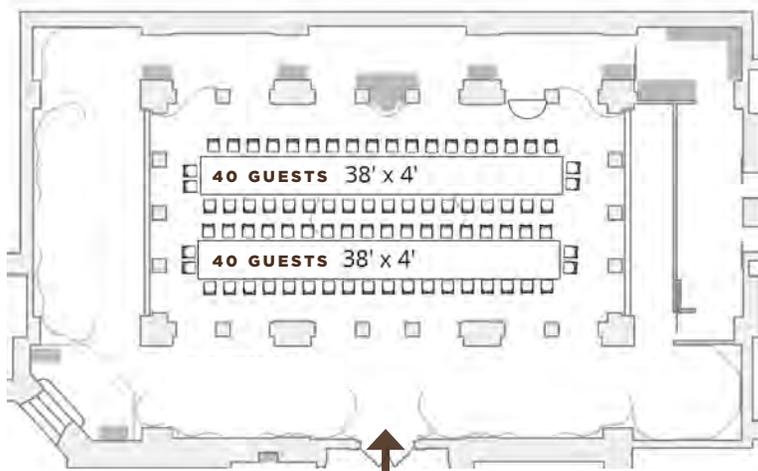
DANIEL

## THE MAIN DINING ROOM

*Buyout Sample Floorplans*

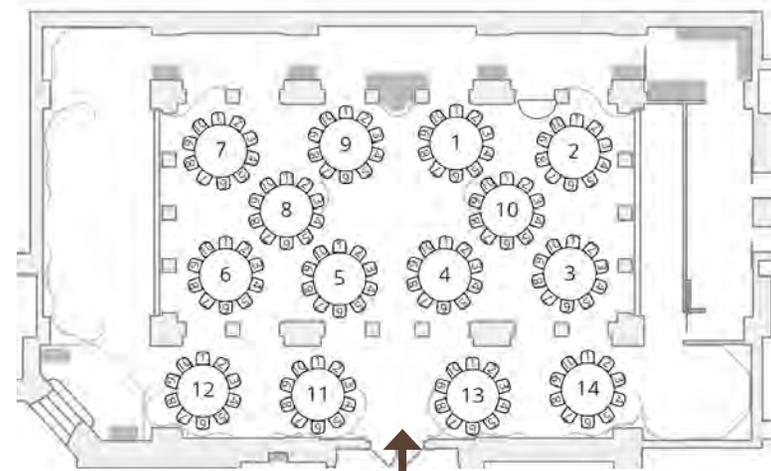
### 2 LONG TABLES

**SEATED:** UP TO 80 GUESTS



### ROUNDS

**SEATED:** UP TO 140 GUESTS  
(14) 66" ROUNDS, 10 GUESTS EACH

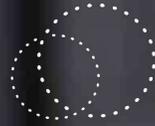


The image shows the interior of the Daniel restaurant lounge. The ceiling is highly ornate with a grid of gold and blue decorative panels. A large, cylindrical, metallic chandelier hangs from the center. The floor is covered in a vibrant red carpet. In the foreground, there are dark grey leather sofas with patterned cushions and red upholstered chairs. A central staircase with a red carpet leads to a glass-enclosed entrance. To the right, a series of arched mirrors with circular lights around their frames reflect the interior. The overall atmosphere is classic and elegant.

DANIEL

## THE LOUNGE

The Lounge is offered for buyout events only and serves as a space for cocktails or to gather prior to entering the main dining room for a dinner.



DANIEL

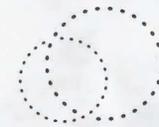
## INQUIRE & CONTACT INFORMATION

Our Director of Private Dining ensures your event is nothing short of extraordinary. From curating bespoke menus and orchestrating seamless service to selecting the perfect entertainment and arranging stunning florals, every detail is meticulously crafted to create a one-of-a-kind experience at DANIEL.

[INQUIRE HERE](#)

**APRIL AVILA**, EVENTS DIRECTOR

[aavila@danielboulud.com](mailto:aavila@danielboulud.com) | 212.933.5262



# DANIEL

## EVENT DETAILS

### ADDITIONAL EVENT OFFERINGS

*(Pricing Available Upon Request)*

- Tasting Menus
- Wine Tastings
- Custom Cakes
- Audio / Visual Equipment Rental
  - Florals
  - Ice Sculptures
  - To-Go Sweets
- Gift Boxes By Daniel Boulud
- Books By Daniel Boulud

### AMENITY CHARGES

Coat Check: \$2 Per Guest

Escort Or Place Cards: \$5 Per Guest

Dance Floor (12' X 15'): \$1,000

### PREFERRED VENDORS

A List of Preferred Vendors is Available on Request.

### FINAL GUEST COUNT

Your Final Guaranteed Guest Count is due 3 business days prior to your event. This is the number of guests you are charged for even if fewer attend, should more guests than anticipated attend then we will charge for that actual attendance.

### BILLING DETAILS

All pricing is before 5% administrative fee, 8.875% NYS tax and client chosen gratuity (standard is 20-22%).

All events require 50% non-refundable deposit due upon booking with a signed contract.

We require a credit card to be authorized on all contracts and accept payment via major credit cards or wire. Checks are not accepted.



# DANIEL

## UPPER EAST SIDE GUIDE

### HOTELS

The following hotels are located in our area:

#### Plaza Athenee Hotel

212.734.9100  
37 East 64th Street  
Between Park and Madison

#### The Lowell Hotel

212.838.1400  
28 E 63rd Street Between  
Madison and Park

#### The Pierre Hotel

212.838.8000  
2 East 61st Street  
Between Madison and 5th

#### The Plaza

212.759.3000  
768 Fifth Avenue Between  
58th Street and 59th Street

#### Loews Regency

212.759.4100  
540 Park Avenue Between  
61st Street and 62nd Street

#### The Carlyle

212.744.1600  
35 East 76th Street  
Between Park and Madison

### PARKING FACILITIES

There are two parking garages located in the area:

#### Colony Garage

212.879.8798  
30 East 65th Street  
Between Madison and Park

#### NYC Parking 605 Parking Corp.

646.556.7319  
112 East 65th Street  
Between Park and Lexington

### DIRECTIONS TO DANIEL: DRIVING

#### **From Long Island, New York**

Take the Long Island Expressway west to the Midtown Tunnel. Keep right after exiting the Tunnel and take 36th Street to Madison Avenue. Proceed uptown (north) on Madison to 65th Street. Turn right on 65th Street. DANIEL will be on the right side of the street before you reach Park Avenue.

#### **From Northern New Jersey**

Take the George Washington Bridge to New York. Stay on the upper level of the bridge and take the Harlem River Drive, direction downtown (this will turn into FDR Drive South). Exit at 63rd Street and proceed west to Madison Avenue. Proceed uptown (north) on Madison to 65th Street. Turn right on 65th Street. DANIEL will be on the right side of the street before you reach Park Avenue.

#### **From Southern New Jersey**

Take the Lincoln Tunnel to New York. Keep to the left as you exit the Tunnel. Following the signs to 42nd Street, make a quick right turn on 40th Street. Continue east to Madison Avenue. Turn left on Madison, and proceed uptown (north) to 65th Street. Turn right on 65th Street. DANIEL will be on the right side of the street before you reach Park Avenue.

## INQUIRE & CONTACT ALL NYC LOCATIONS

---

Daniel Boulud offers an array of private and semi-private dining options as well as buyouts across his New York City locations for all your special occasions and corporate events.

To reach all events team members across Daniel Boulud NYC's locations contact us at:

**EVENTSNYC@DANIELBOULUD.COM**

**INQUIRE FOR NYC PROPERTIES HERE**



Daniel Boulud Gift Boxes are available for corporate shipping orders.

# DELIGHT YOUR GUESTS AT THE END OF ANY EVENT WITH A SIGNATURE GIFT BOX BY CHEF DANIEL BOULUD



## COFFEE LOVER'S BOX

A classic combination for lovers of gourmet coffee and sweet treats. This Box Includes: Lavazza Coffee, a Branded Daniel Boulud or Lavazza Mug, Financiers, Cannelés, a Flourless Raspberry Cake, and a bag of Vanilla Bean Sugar.

\$70



## DANIEL BOULUD'S SMOKED SALMON COLLECTION

A variety of Daniel Boulud's finest smoked salmon. This Box includes: Baja Smoked Salmon (Tequila & Cilantro), Highland Smoked Salmon (Single Malt Whisky & Cardamom Seeds), DB Traditional Smoked Salmon, Trout Roe, Bag of Bagel Chips, and Housemade Salmon Rillettes.

\$170

## FRENCH SWEETS BOX

A selection of our classic French delicacies, fresh from our pastry kitchen.

This Box includes: Assorted Macarons, Madeleines, Cannelés, a Lemon Poppyseed Loaf, and Pâte de Fruits.

\$140



## FLOURLESS GLUTEN-FREE FRENCH SWEETS

Everything in this collection of Daniel Boulud's homemade sweets is gluten-free. This Box includes: Flourless Chocolate-Hazelnut Cookies, Coconut Macaroons dipped in milk chocolate, twelve-piece seasonal Macaron assortment, Pâte de Fruits, and a handcrafted seasonal Dark Chocolate Bar.

\$140

## CHEF DANIEL'S FRENCH MADELEINE KIT

This bake-at-home kit includes everything you need to make Daniel Boulud's signature French Madeleines at home, including the baking mold and enough batter for up to 100 Madeleines.

\$100



*Daniel Boulud*

## ÉPICERIE SWEETS TO GO



### MACARONS <sup>GF</sup>

4 for **\$24**

8 for **\$48**

12 for **\$72**

### CANÉLÉ

2 for **\$10**

4 for **\$20**

6 for **\$30**



### TEA CAKE

seasonal loaf

**\$18**



### PÂTE DE FRUITS <sup>GF</sup>

assortment of 18 pcs

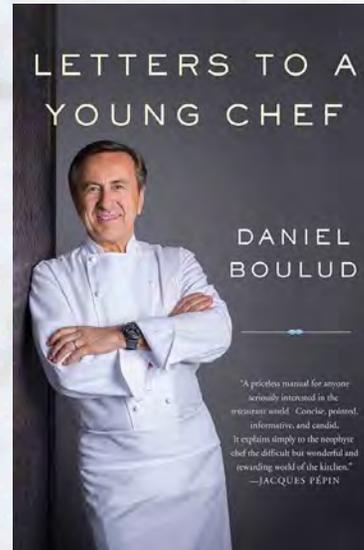
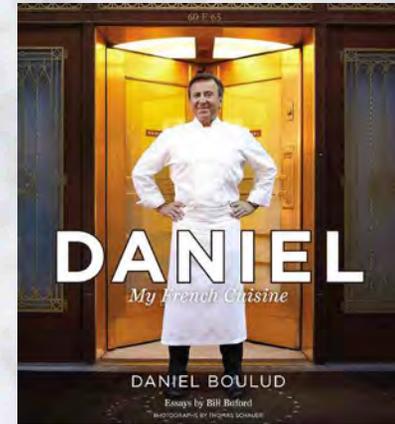
**\$25**

## BOOKS BY CHEF DANIEL BOULUD

### DANIEL: MY FRENCH CUISINE, LIMITED EDITION (2013)

With more than 75 signature recipes, plus an additional 12 recipes Chef Daniel prepares at home for his friends on more casual occasions, this particular cookbook is a definitive, yet personal account of Chef Daniel's love of French food.

**\$60**



### LETTERS TO A YOUNG CHEF (2017)

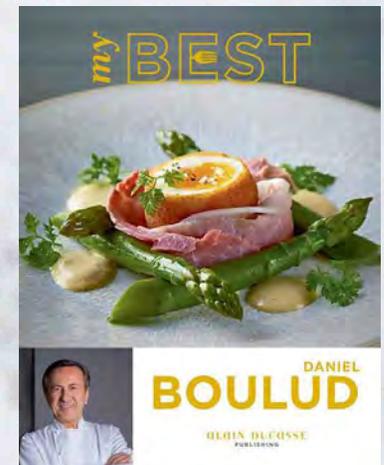
Part memoir, part advice book, this updated edition celebrating the art of cooking will continue to delight and enlighten all chefs, from passionate amateurs to serious professionals.

**\$20**

### 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 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.

**\$20**



*Daniel Boulud*

# Private Dining & Event Spaces

BY *Daniel Boulud*

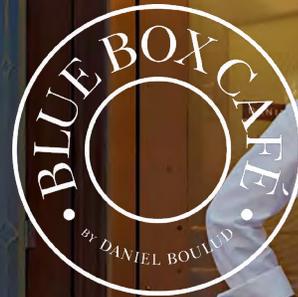


DANIEL

60 E 65

VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:

le  
PAVILLON  
DANIEL BOULUD



THE  
S  
Q  
U  
A  
R  
E

MAISON BARNES  
CAFÉ BOULUD

J  
Ō  
J  
I

CENTURION  
NEW YORK

LA TÊTE D'OR  
ONE MADISON AVENUE

JŌJI  
BOX

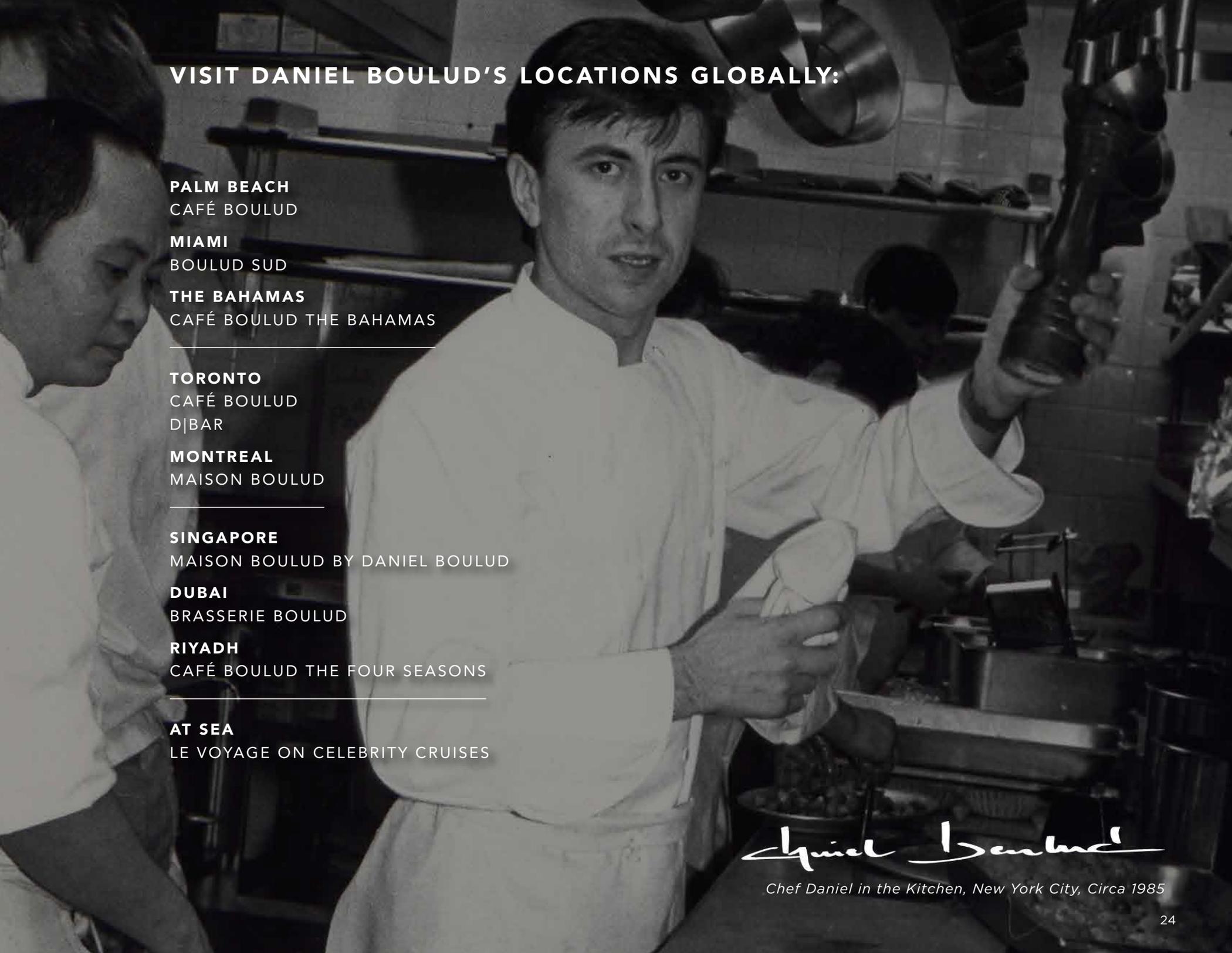
BAR BOULUD  
NEW YORK

BOUCHON LYONNAIS  
DANIEL BOULUD  
*Le Gratin*

ÉPICERIE BOULUD  
NEW YORK CITY

LE  
JARDIN  
SUR MADISON

DANIEL



**VISIT DANIEL BOULUD'S LOCATIONS GLOBALLY:**

**PALM BEACH**  
CAFÉ BOULUD

**MIAMI**  
BOULUD SUD

**THE BAHAMAS**  
CAFÉ BOULUD THE BAHAMAS

---

**TORONTO**  
CAFÉ BOULUD  
D|BAR

**MONTREAL**  
MAISON BOULUD

---

**SINGAPORE**  
MAISON BOULUD BY DANIEL BOULUD

**DUBAI**  
BRASSERIE BOULUD

**RIYADH**  
CAFÉ BOULUD THE FOUR SEASONS

---

**AT SEA**  
LE VOYAGE ON CELEBRITY CRUISES

*Daniel Boulud*

*Chef Daniel in the Kitchen, New York City, Circa 1985*