

PRIVATE DINING 2025

BOUCHON LYONNAIS
DANIEL BOULUD

Le Gratin

Quint Benard

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Located in the heart of the Financial District just steps away from City Hall, World Trade Center, Tribeca and the revitalized Seaport, Chef Daniel Boulud welcomes you to Le Gratin. The symbolic and casual restaurant connects Chef Daniel with the traditional bistros and bouchons of his hometown of Lyon, France, known for their welcoming ambiance and soulful cuisine. Le Gratin offers large group dining for parties of up to 30 guests in the main dining room or we are available for buyouts of up to 150 guests standing.

LARGE GROUP DINING

(up to 30 guests)

BUYOUT INQUIRIES

DOMENICA KOZY

Events Manager
dkozy@danielboulud.com
212-704-0464 ext 131

Le Gratin

BOUCHON LYONNAIS

Five Beekman Street

NEW YORK CITY

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)

BOUCHON LYONNAIS
DANIEL BOULUD
Le Gratin



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.

CUISINE

The rustic menu reflects a soulful approach to seasonality, bright flavors, and classic techniques highlighting special ingredients from local purveyors. Lyonnais classics such as "Quenelle de Brochet au Gratin" and "Steak Tartare à la Parisienne" share space with seasonal dishes and "Plat du Mois" – a rotating dish of the month showcasing regional cuisine, meant to share.

WINES

Our wine list boasts more than 100 offerings, with a special focus on the wine radius around Lyon, including Beaujolais, Burgundy and the Rhone Valley. The cocktail menu features both classic and original selections to perfectly pair with our Lyonnaise cuisine. A selection of fortified wines and bitter liqueurs are offered as aperitifs and digestifs to perfectly complete any meal.

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THE RESTAURANT & BAR

Whether it is a Corporate Dinner, a Wedding Rehearsal Cocktail Party or a Post Wedding Brunch, let us help you create a memorable, one-of-a-kind event at Le Gratin. Exceptional food and service come together in our charming and vibrant atmosphere making every moment of your event unforgettable.

SEATED: Up to 90 Guests

RECEPTION: Up to 150 Guests

BOUCHON LYONNAIS

DANIEL BOULUD

Le Gratin

LARGE GROUP DINING

The back half of our main dining room is built to accommodate large party groups of 11 to 30 guests dining at multiple tables.

SEATED: Up to 30 Guests
(at multiple tables)

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Le Gratin

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Le Gratin



THE BAR

The Bar at Le Gratin is the perfect atmosphere to gather and host a small group for cocktails and canapés. This also serves as the perfect reception area prior to a buyout.

RECEPTION: Up to 80 Guests
(Buyouts only)

BOUCHON LYONNAIS
DANIEL BOULUD

Le Gratin

EVENT DETAILS

ADDITIONAL EVENT OFFERINGS

(Pricing Available Upon Request)

- Restaurant Buyouts
- Crêpe Stations (Savory or Sweet)
- Caviar or Raw Bars
- Custom Celebratory 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

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 of the food and beverage minimum spend 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.

INQUIRE & CONTACT INFORMATION

Our Events Manager 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 Le Gratin.

BUYOUT INQUIRIES

LARGE GROUP DINING

(up to 30 guests)

DOMENICA KOZY

Events Manager
dkozy@danielboulud.com
212-704-0464 ext 131



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 Rilette.

\$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 Poppysseed 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



ÉPICERIE SWEETS TO GO



MACARONS ^{GF}

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 ^{GF}

assortment of 18 pcs

\$25

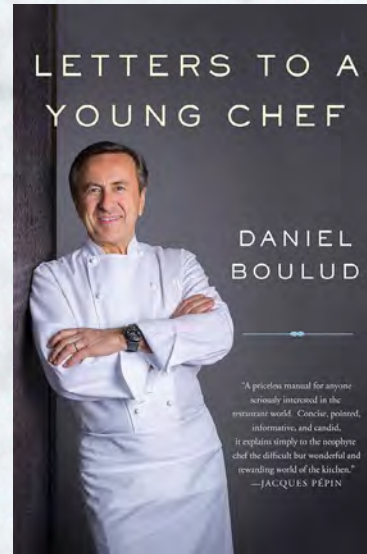
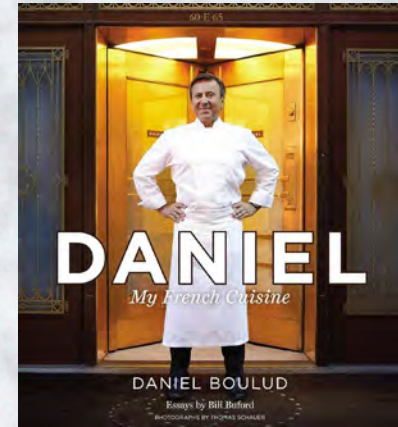
Daniel Boulud

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)

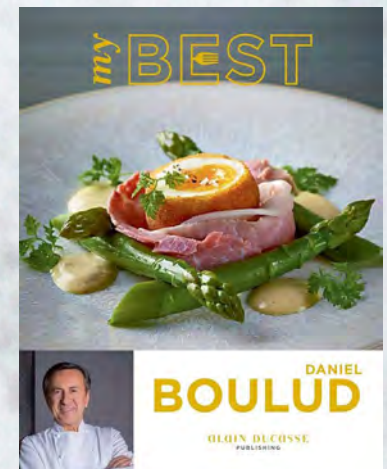
Part memoir, part advice book, this updated edition celebrating the art of cooking will continue to delight and enlighten all chefs, from passionate amateurs to serious professionals.

\$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



NEW YORK CITY
Private Dining & Event Spaces

BY *Daniel Boulud*



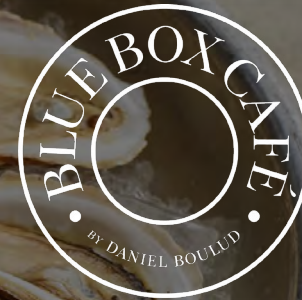
BOUCHON LYONNAIS
DANIEL BOULUD

Le Gratin

VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:

MAISON BARNES

CAFÉ BOULUD



DANIEL

le
PAVILLON
DANIEL BOULUD

THE
SQU
ARE

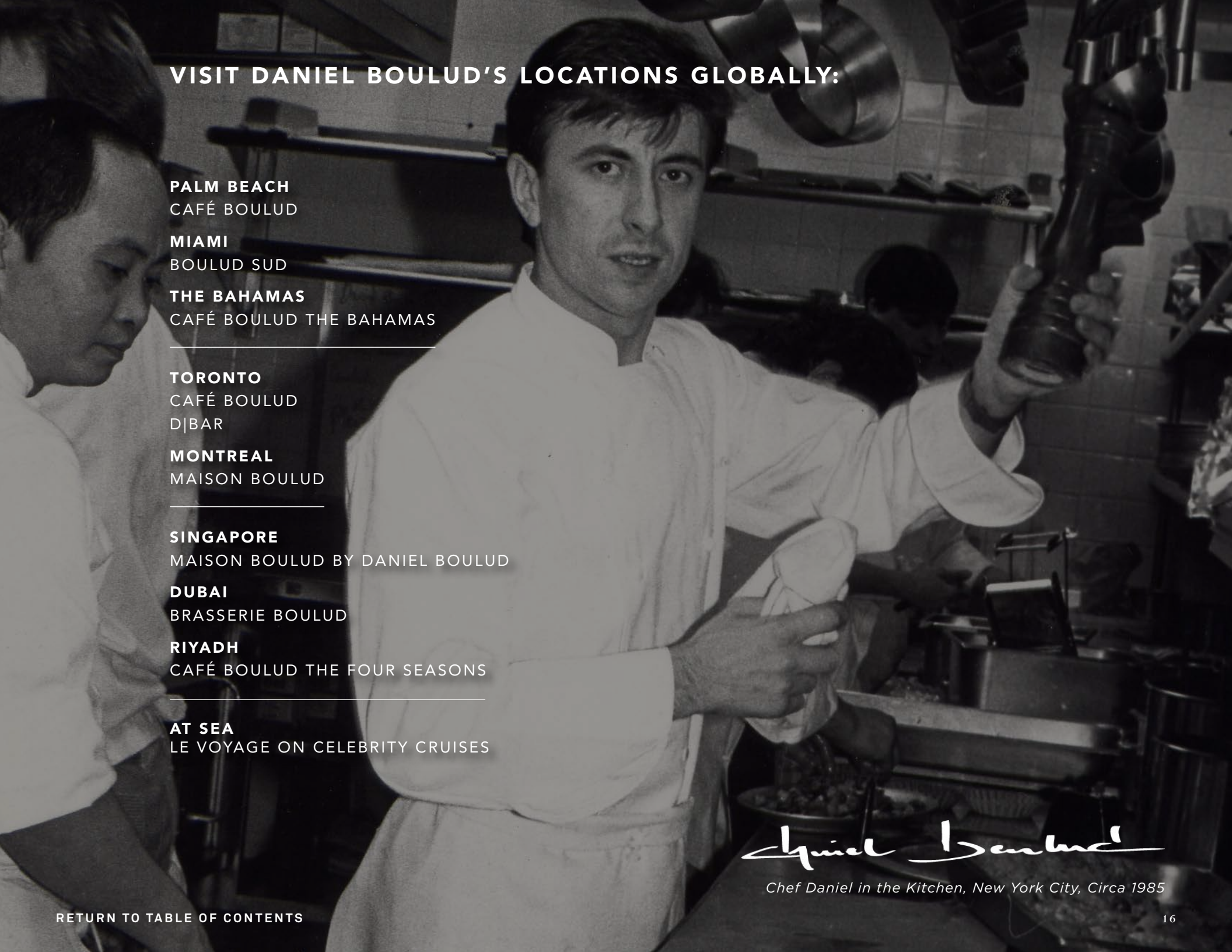
LA TÊTE D'OR
ONE MADISON AVENUE

JŌJI BOX

LE
JARDIN
SUR MADISON

BAR BOULUD
NEW YORK

ÉPICERIE BOULUD
NEW YORK CITY



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