

PRIVATE DINING 2025

le
PAVILLON
DANIEL BOULUD

Daniel Boulud

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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.

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)



CONTACT & INFORMATION

Le Pavillon is a dining oasis in the heart of New York City, featuring a winding garden path lined with olive trees, seamlessly blending nature and architecture on the second floor of the One Vanderbilt skyscraper. With cuisine by Chef Daniel Boulud, this Michelin-starred destination presents a seasonal offering of seafood and vegetable-forward dishes showcasing the finest locally and internationally sourced ingredients, along with exceptional hospitality. The expansive design allows for an array of private dining and event options, from our semi-private Garden Table, to our private dining rooms, to full buyouts of the bar and restaurant. Our award-winning food and wine, spectacular views of the city and lush indoor garden make each occasion an unforgettable experience. We invite you to explore Le Pavillon's elegant spaces as the ideal location for your corporate and social events throughout the year.

INQUIRE HERE

MEGAN MCDOWELL

EVENTS MANAGER

mmcdowell@danielboulud.com

646.741.6978 x 238

BROOKE BALLENTINE

EVENTS MANAGER

bballentine@danielboulud.com

646.519.7083

Le PAVILLON

DANIEL BOULUD



ABOUT LE PAVILLON

Le Pavillon was inspired by the traditional pavilions found throughout France which are places for celebrations and gathering and have striking similarities to the newly created One Vanderbilt pedestrian plaza. In addition, Chef Boulud was inspired by restaurant Le Pavillon which was opened in 1941 by Henri Soulé and was considered a New York institution. Chef Boulud's intention is not to replicate the former Le Pavillon but rather celebrate its name by referencing a bygone era of French classic restaurants into the new millennium.

le PAVILLON

DANIEL BOULUD

CUISINE

Nature, bounty, seasonality, and a close focus on the richness of Northeast fishermen and farmers are the guiding principles of Chef Daniel's personal approach to Le Pavillon's culinary identity. Executive Chefs Michael Balboni and Will Nacev present an innovative menu highlighting seafood and vegetable-forward cuisine, while paying homage to French tradition and New York's culinary legacy. Lunch offers the options of two or three course prix-fixe menus alongside a six course tasting menu while dinner service boasts the option of a three course menu, six course Chefs' tasting menu or six course Vegetable tasting menu. Le Pavillon received its first Michelin star in 2022, its first year of eligibility and is proud to maintain that star.

WINE

Le Pavillon is home to a wine list offering over 1000 selections that complement the diverse nature of the menu. The list has a passionate focus in Champagne and Burgundy, but spans the world of wine, with options to meet everyone's needs. Chef, Sommelier Blake Bernal and his team are always eager to assist our guests in suggesting the perfect pairing to accompany the Chef's seasonally changing menu. Le Pavillon has proudly held the Best of Award of Excellence from Wine Spectator since its inception in 2021. Le Pavillon's wine list has also been nominated amongst the best in the city with Star Wine List Awards' Best Sparkling Wine List of the Year for 2023 and 2024, alongside their top award Grand Prix NY.

DESIGN & DÉCOR

Interior design was led by Isay Weinfeld alongside architecture firm KPF, with the intention of capturing the spirit of a New York skyscraper living in harmony with nature. The interiors feature lush greenery, live trees and foliage woven throughout the dining room. The spacious dining room provides a feeling of serenity and the bar & lounge ensure breathtaking views of Grand Central Terminal and the Chrysler building, complemented by the stunning glass chandelier suspended above, designed by artist Andy Paiko.

Le PAVILLON

DANIEL BOULUD

THE BORDEAUX PRIVATE ROOM

Shown with Rounds for up to 40 Guests

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THE BORDEAUX ROOM

Shown with Kings Table for up to 20 guests



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THE BORDEAUX ROOM

Shown as Reception set up for up to 40 guests



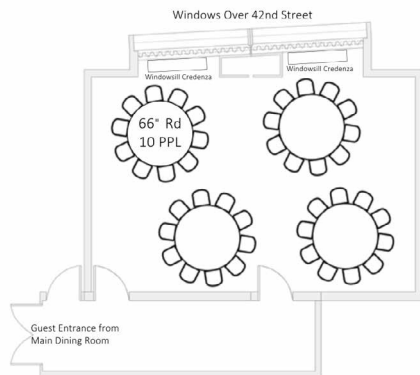
THE BORDEAUX PRIVATE ROOM

The Bordeaux Room seats up to 40 guests at round tables and is the perfect escape from the bustle of Midtown, featuring a small entry foyer outside the private room, perfect for a check-in table or any signage. Bordeaux is the hub of the famed wine-growing region on the Garonne River in southwestern France; the region is naturally divided by the Gironde Estuary into a Left Bank area and Right Bank area. Our private dining room can similarly be divided into Left and Right Bank Rooms for smaller parties.

Sample Floorplans

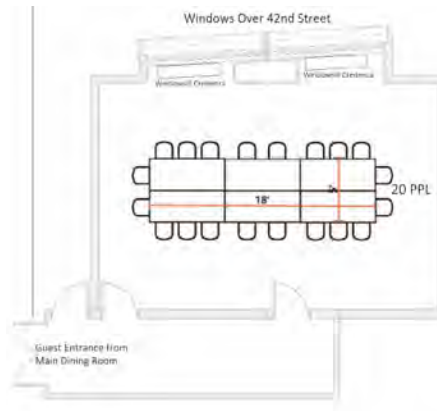
ROUNDS

SEATED: Up to 40 Guests
(4) Rounds of 10 Guests Each



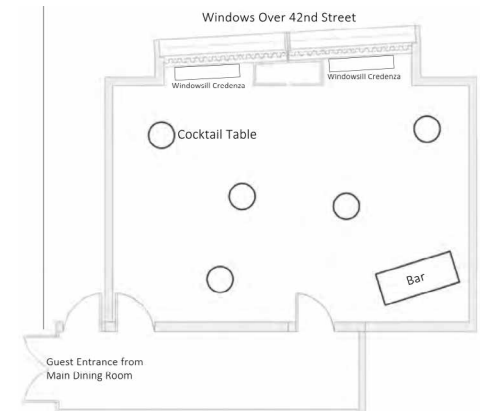
KING'S TABLE

Set for 20 Guests
with Two Heads on Each End of the Table



RECEPTION

RECEPTION: Up to 60 Guests
Mobile Bar available for additional rental cost



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DANIEL BOULUD

THE LEFT & RIGHT BANK PRIVATE ROOMS

The private room can be split into two halves with their own entrances off the foyer space, equally able to accommodate up to 14 guests seated in either side. These intimate spaces ensure privacy and an elevated atmosphere for smaller gatherings.

LEFT BANK



SEATED: Up to 10 Guests for Round Table
RECEPTION: Up to 14 Guests

RIGHT BANK



SEATED: Up to 14 Guests for Rectangle
RECEPTION: Up to 14 Guests

THE LEFT & RIGHT BANK PRIVATE ROOMS

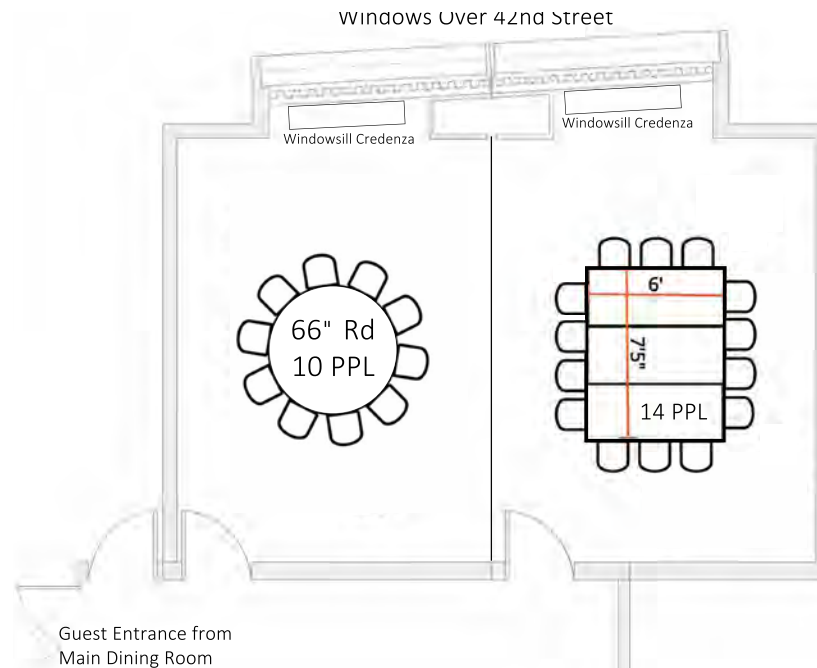
Sample Floorplans

LEFT BANK

SEATED: Up to 10 Guests for Round
RECEPTION: Up to 14 Guests

RIGHT BANK

SEATED: Up to 14 Guests for Rectangle
RECEPTION: Up to 14 Guests



SEMI-PRIVATE GARDEN TABLE

Surrounded by olive trees and tucked away from the main dining room, the semi-private Garden Table offers unique food and wine experiences, including winemakers and tasting menus available for up to 14 guests.

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DANIEL BOULUD

THE MAIN DINING ROOM

Situated in Manhattan's state-of-the-art-skyscraper One Vanderbilt, Le Pavillon offers a unique setting, both relaxed and inviting with a refined elegance. The space boasts a natural landscape composed of lush gardens and tall olive trees living among the tailored dining room and soaring ceilings, evoking a deep sense of natural splendor and genuine serenity. Chef Daniel's celebrated French cuisine, rooted in tradition with a contemporary New York-spirit, is at the forefront of the seafood and vegetable-focused menu at Le Pavillon. The welcoming ambiance translates into every event need from Corporate Dinners to Wedding Celebrations and Holiday Receptions.

SEATED: Up to 135-150 Guests (Up to 170 with Rentals)
RECEPTION: Up to 250 Guests

BAR AREA

In addition to the main dining room, the restaurant features a dramatic bar area overlooking Vanderbilt Plaza with views of the Grand Central Terminal and the Chrysler Building. This is the perfect space to accommodate a reception before sitting for a dinner buyout of the main dining room.

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DANIEL BOULUD

BUYOUT

Sample Floorplans

SEATED

SEATED: Up to 151 Guests



WITH RENTALS

SEATED: Up to 172 Guests



RECEPTION

RECEPTION: Up to 250 Guests

Windows Over 42nd Street

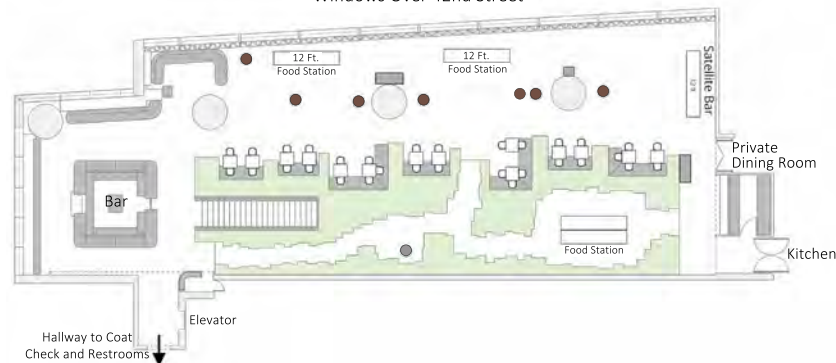


TABLE KEY

- 20 Top
- 14 Top
- 12 Top
- 10 Top
- 8 Top
- 7 Top
- 6 Top
- High Top Cocktail Table
- Structural Column



Le
PAVILLON
DANIEL BOULUD

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 Le Pavillon.

INQUIRE HERE

MEGAN MCDOWELL
EVENTS MANAGER
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646.741.6978 x 238

BROOKE BALLENTINE
EVENTS MANAGER
bballentine@danielboulud.com
646.519.7083



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

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 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 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 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



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

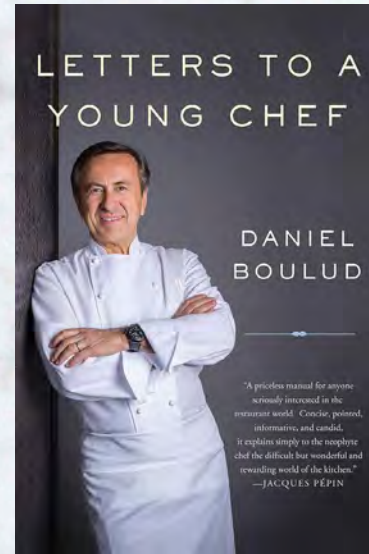
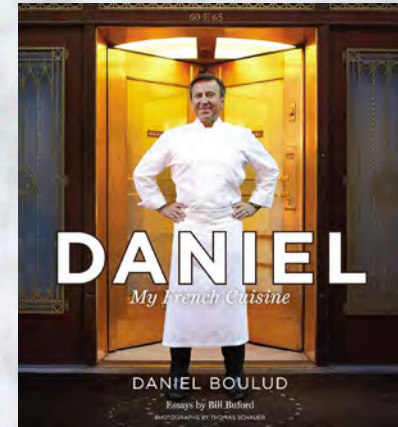
\$25

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)

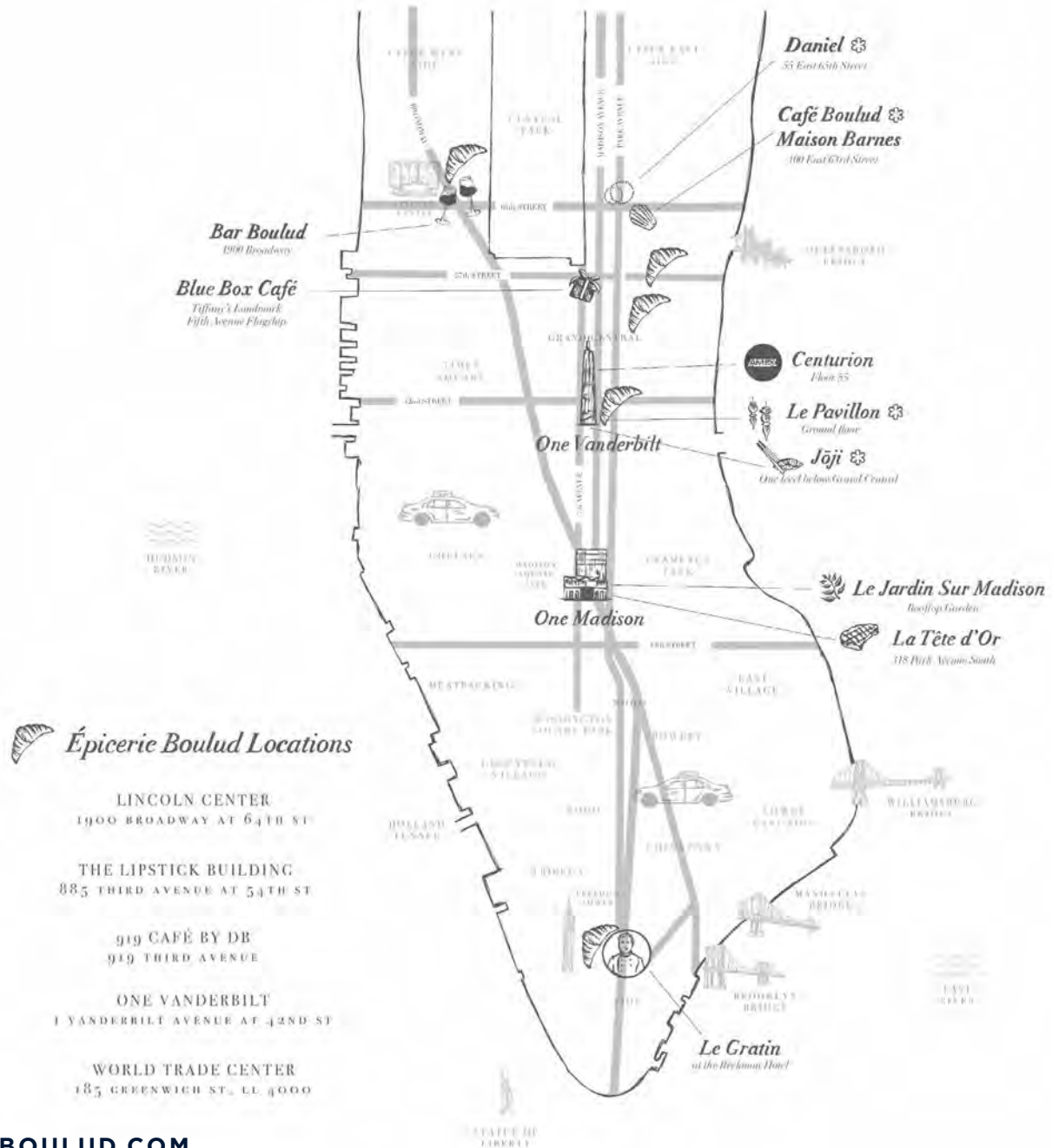
The collection that shows you how to cook like a great chef! Step-by-step illustrated instructions will help you master all the skills and techniques that are an essential part of Daniel's style of cooking. Inside, find eleven detailed and illustrated recipes that show you how to succeed in making his Crispy Duck Egg and Asparagus Salad, Sea Bass "en paupiette," and more.

\$20



NEW YORK CITY
Private Dining & Event Spaces

BY *Daniel Boulud*



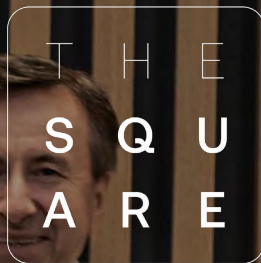
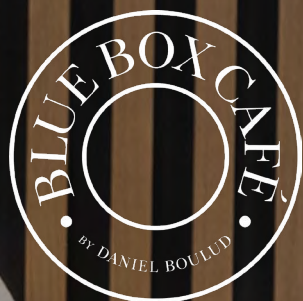
Le PAVILLON

DANIEL BOULUD

VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:



DANIEL



MAISON BARNES
CAFÉ BOULUD



CENTURION
NEW YORK

LA TÊTE D'OR
ONE MADISON AVENUE

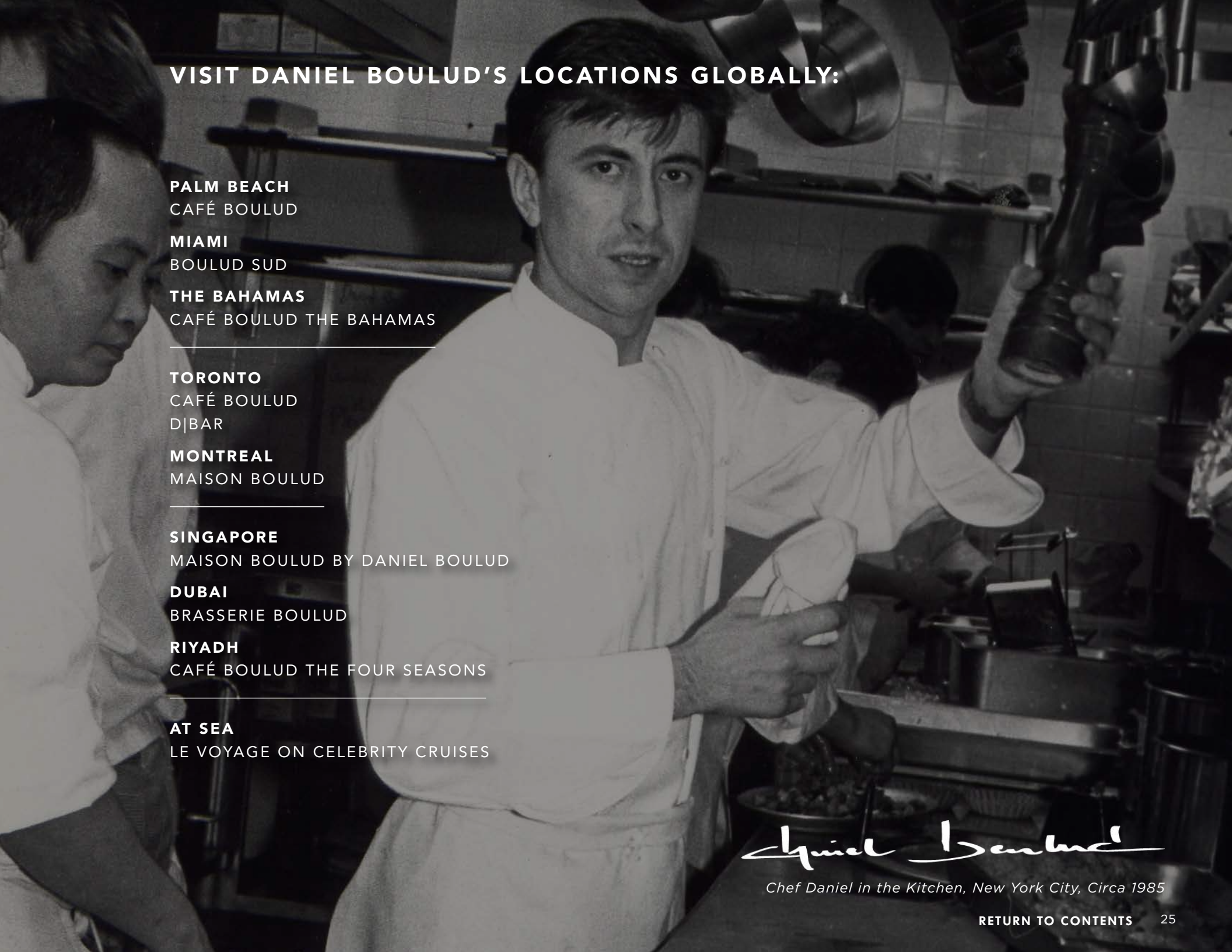


BAR BOULUD
NEW YORK

BOUCHON LYONNAIS
DANIEL BOULUD
Le Gratin

ÉPICERIE BOULUD
NEW YORK CITY

LE JARDIN
SUR MADISON



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