PRIVATE DINING 2025 -



duiet bentud

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	13-14
Sample Floorplans	15
The Lounge	16

EVENTS AT DANIEL

Inquire & Contact Information	17
Event Details	18
Upper East Side Guide	19

ALL DANIEL BOULUD PROPERTIES

Inquire & Contact All NYC Locations	20
Signature Gift Boxes	21
To-Go Sweets & Books By Daniel	22
Daniel Boulud NYC by Location	23
Visit All Our NYC Locations	24
Visit All Our Global Locations	25



RETURN TO CONTENTS

60·E·65

DANIEL 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 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.





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.



DANIEL With a cellar boasting over

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 ninecourse 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.

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.

WINE



THE BELLECOUR ROOM The Bellecour Room, named after the historic town square in Chef Daniel Boulud's hometown of Lyon, offers a versatile and DANIEL 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 60 E 65th St, New York, NY 10065 212.288.0033 **RETURN TO CONTENTS** danielnyc.com | @restaurantdaniel 8



THE BELLECOUR ROOM

Sample Floorplans



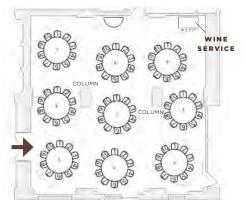
ROUNDS

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

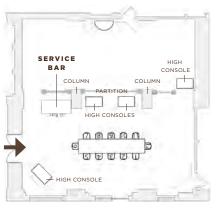
SEATED: UP TO 30 GUESTS



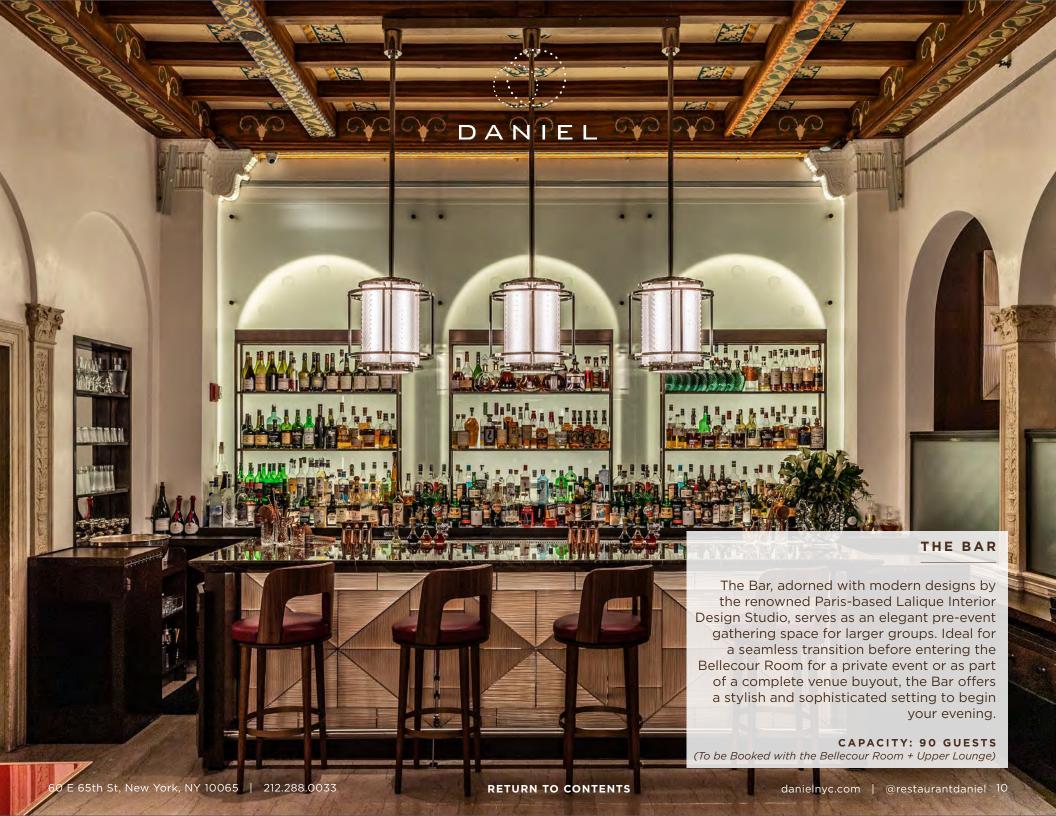
65TH STREET

HALF ROOM

SEATED: 12 GUESTS



65TH STREET





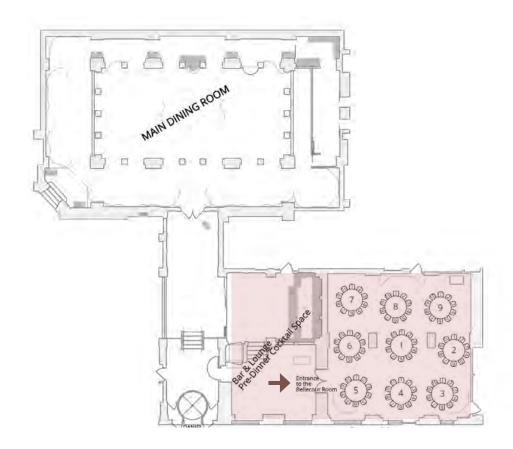


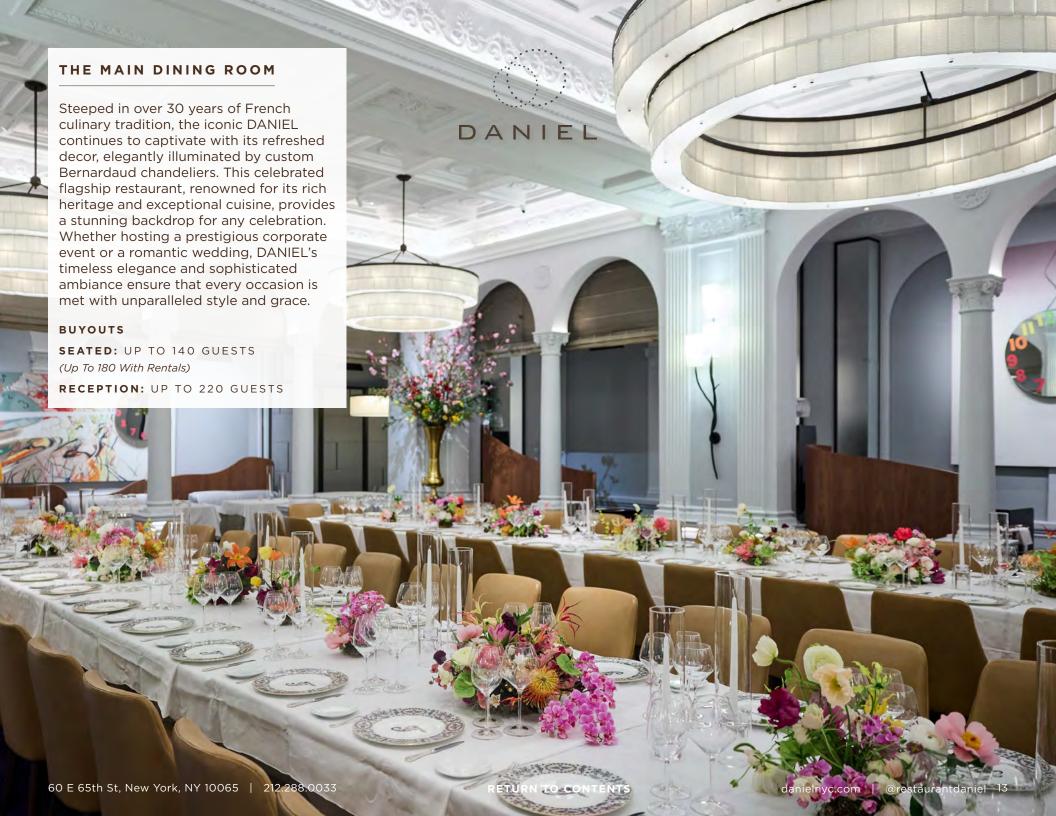
BAR + UPPER LOUNGE & BELLECOUR ROOM

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

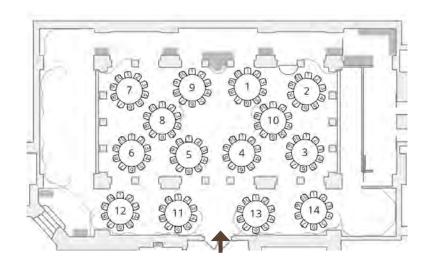
Buyout Sample Floorplans

2 LONG TABLES

SEATED: UP TO 80 GUESTS

ROUNDS

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





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 **RETURN TO CONTENTS** danielnyc.com | @restaurantdaniel 17





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 6% 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



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.



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



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 Rillette.

\$170





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.

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



\$140

ÉPICERIE SWEETS TO GO





MACARONS GF

4 for \$24

8 for **\$48**

12 for **\$72**

CANELÉ

2 for **\$10**

4 for **\$20**

6 for \$30





TEA CAKE

seasonal loaf

\$18

PÂTE DE FRUITS GF

assortment of 18 pcs

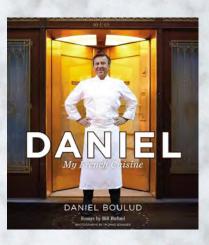
\$25

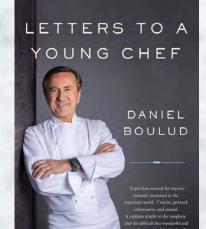
BOOKS BY CHEF DANIEL BOULUD

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.







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.

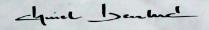
\$20

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.



0



W (O E (1))

Private Dining & Event Spaces

B) Lquiel Santo





VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:

PAVILLON DANIEL BOULUD



MAISON BARNES

CAFÉ BOULUD



A TETE DOR



DANIEL BOULUD

Le Gratin

ÉPICERIE BOULUD

JARDIN SUR MADISON

RETURN TO CONTENTS

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

DUBAIBRASSERIE BOULUD

RIYADHCAFÉ BOULUD THE FOUR SEASONS

AT SEA
LE VOYAGE ON CELEBRITY CRUISES

Lyniel Jentuck

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