

Lywiel Denluck



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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)

Chairman of Ment'or (2008 – 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)









CONTACT & INFORMATION

The Blue Box Café by Daniel Boulud offers a unique take on Tiffany's coveted dining experience. In this charmingly elegant café, we welcome you for Breakfast at Tiffany's and Afternoon Tea for up to 6 guests in our main dining room. The Tea Room is our private dining room off the main dining room and is connected to the Tiffany's showroom. We are ready for every celebratory event - from corporate to social - that you can imagine.

INQUIRE HERE

NINA PAVICEVIC

EVENTS DIRECTOR

646-519-7083 npavicevic@danielboulud.com







"THE BUZZ"

"Live out your Holly Golightly fantasies at Daniel Boulud's Blue Box Café"

- VOGUE

"Tiffany tapped Daniel Boulud, one of the most famous French chefs in America"

- VOGUE BUSINESS

"Boulud gives the most Tiffany-blue welcome"

- VOGUE

"...Memorable, fashionable, and Instagrammable Tiffany and Co. dining experiences crafted by Michelin-starred chef Daniel Boulud"

- TASTING TABLE

"An homage to Audrey"

- THE NEW YORK TIMES

"An exquisite showcase of architecture and superior hospitality"

- ROBB REPORT

"A Grand Affair of Luxury Dining and Exquisite Elegance"

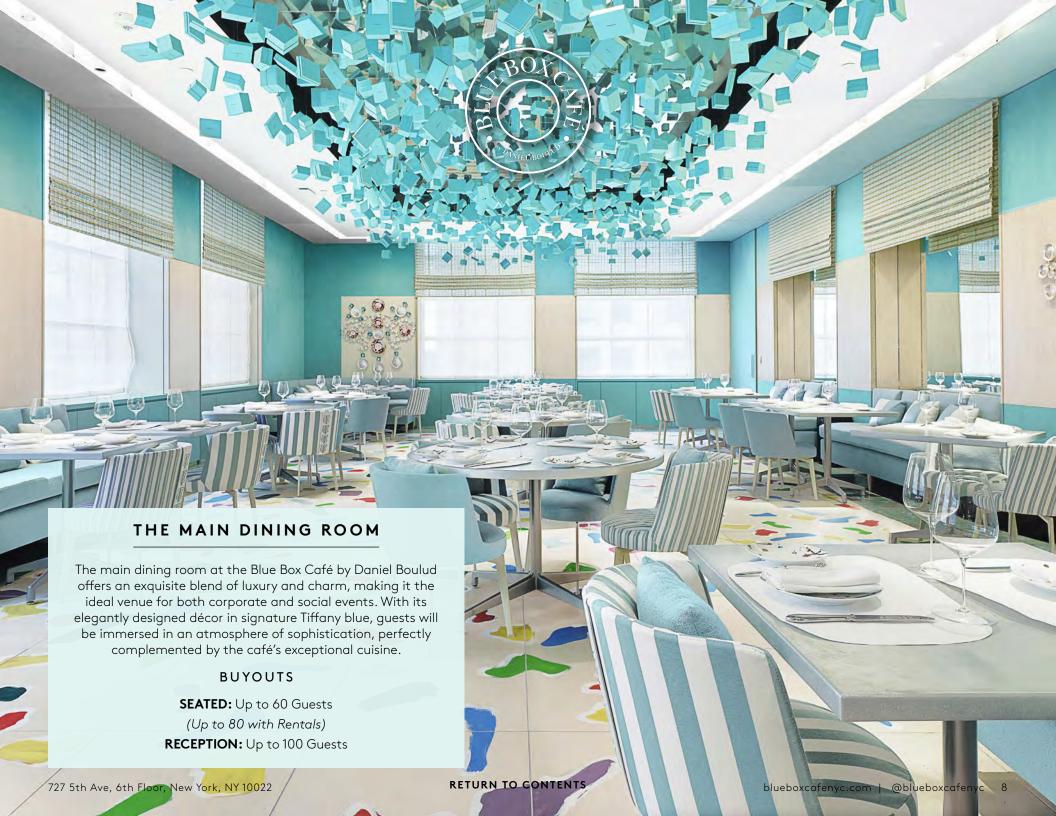
- PURSUITIST

"[One of the] the hardest reservations in NYC"

- NEW YORK POST

"Holly Golightly better go quickly to scoop up reservations to one of the most highly anticipated openings in NYC"

- FORBES

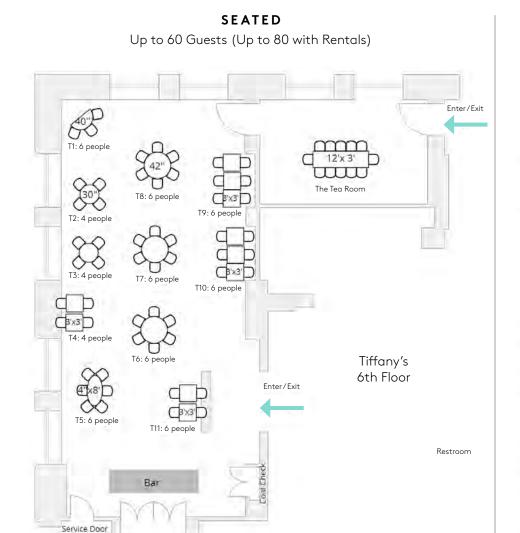


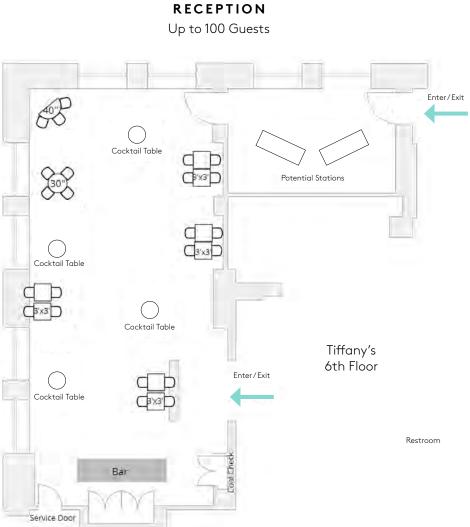




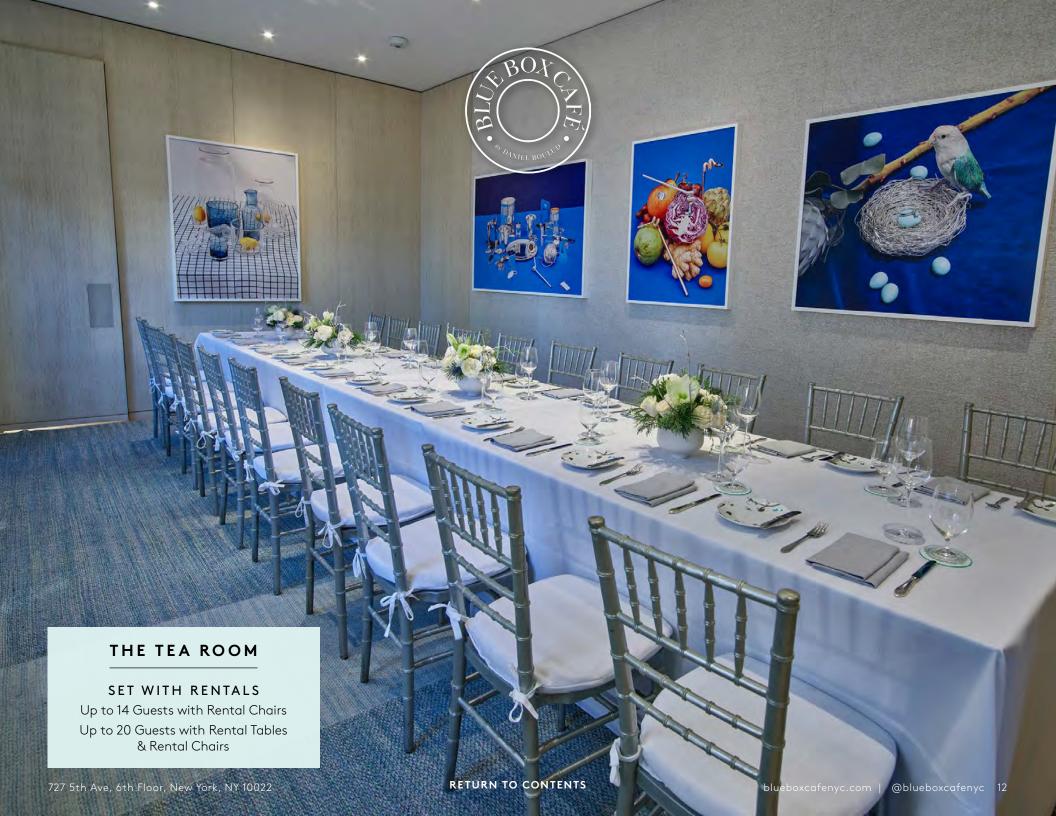
RESTAURANT BUYOUT

Sample Floorplans









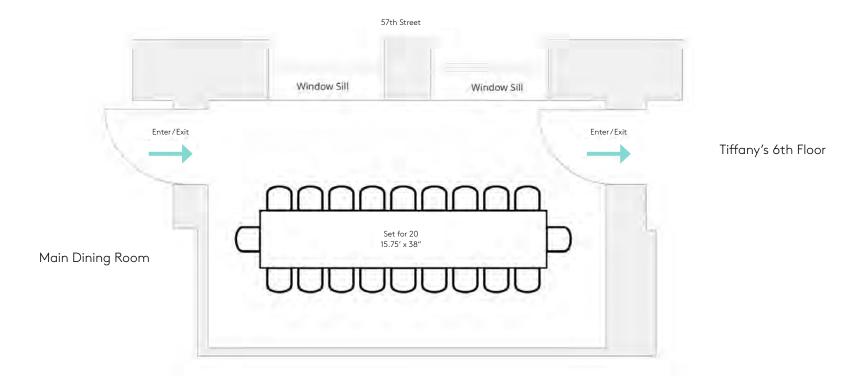


THE TEA ROOM

Sample Floorplan

SEATED WITH ALL RENTALS

Up to 20 Guests



727 5th Ave, 6th Floor, New York, NY 10022





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
- Blue Box Caviar Gift box by Daniel Boulud
 - Blue Box Café Postcards
 - Blue Box Café Coasters

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 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 BOULUD X SARDEL 10-PIECE CLAD SET \$849



DANIEL BOULUD X SARDEL 7-PIECE CLAD SET \$649



DANIEL BOULUD X SARDEL NON-STICK FRYING PAN \$169



DANIEL BOULUD OLIVE OIL \$42



DANIEL BOULUD SEA SALT \$15

Lymel Denland



Coffee Lover's Box

\$70

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.



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.

@danielboulud | @epicerieboulud eventsnyc@danielboulud.com



Delight Your Guests at the End of Any Event With A Signature Gift Box By Chef Daniel Boulud



French Sweets Box

\$140

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.



Daniel Boulud's Smoked Salmon Collection

\$170

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.

Lamel beneul



MACARONS GF

4 for **\$24**

8 for **\$48**

12 for **\$72**



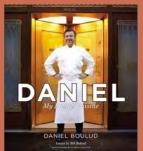
CANELÉ

2 for **\$10**

4 for **\$20**

6 for **\$30**

Books By Chef Daniel Boulud



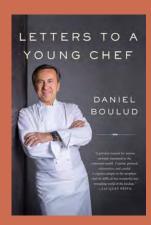
Daniel: My \$60 French Cuisine, Limited Edition (2013

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.



My Best: Daniel Boulud (2014) \$20

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.



Letters To A Young Chef (2017) \$20

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.

Épicerie Sweets To Go



TEA CAKE
seasonal loaf
\$18



PÂTE DE FRUITS ^{GF}
assortment of 18 pcs
\$25

TOTAL TOTAL STOR

Private Dining & Event Spaces

111 Laniel Saules





VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:



LE PAVILLON DANIEL BOULUD

MAISON BARNES

CAFÉ BOULUD





CENTURION NEW YORK





BAR BOULUD
NEW YORK





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

DUBAIBRASSERIE BOULUD

RIYADHCAFÉ BOULUD THE FOUR SEASONS

AT SEA
LE VOYAGE ON CELEBRITY CRUISES

Lyniel Sentuck

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