



BRYANT PARK grill  
PRIVATE EVENTS

BRYANT PARK grill

25 W 40TH STREET, NYC | 212 206 8815

A romantic photograph of a couple in formal wedding attire. The man is on the left, wearing a dark suit, and the woman is on the right, wearing a white lace dress. They are kissing and holding lit sparklers. The background is dark with bokeh light effects.

# THE JEWEL OF BRYANT PARK

*Congratulations*  
ON YOUR  
*Engagement!*

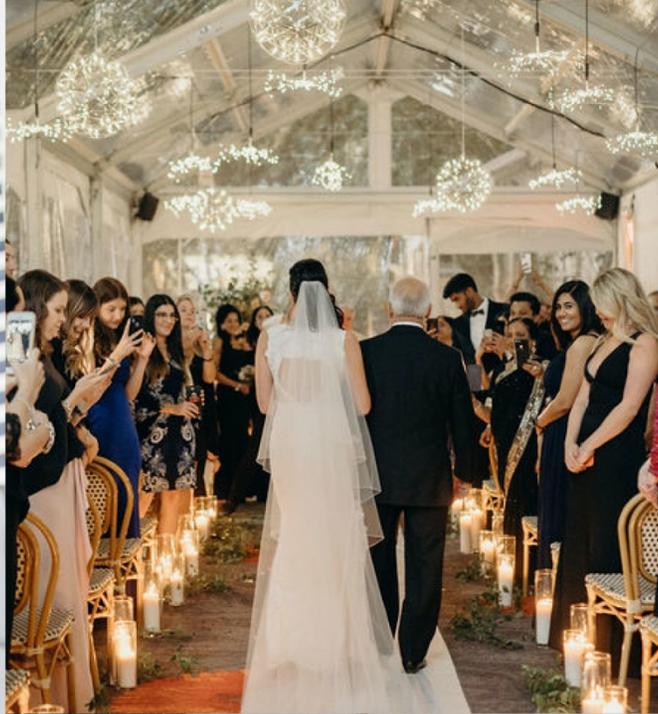
**W**ith the romance of a Parisian garden, set in the heart of New York's Bryant Park, the Bryant Park Grill offers award-winning service and an unforgettable experience for your special day. No other wedding venue has the dramatic backdrop of classic and modern skyscrapers, shades you with vibrant trees, colors you with thousands of flowers and adorns your view with one of the country's greatest cultural architectural institutions, the New York Public Library.

*Comprised of three areas - the Grill Dining Room, the South Garden and the Rooftop Terrace - you can design your ceremony and reception to fit your needs. Depending on the season, the space can accommodate up to 220 people.*

## PICTURE YOUR DAY

**G**uests can witness your ceremony vows either on our Rooftop Terrace or in the South Garden, celebrate with a lovely cocktail reception, sit down for a three course meal, then tear up the dance floor in our Grill Dining Room. Our event planners will be happy to ensure your wedding is perfect and exactly how you imagined it. Every detail will be covered, giving you peace of mind on your special day. Thank you for considering the Bryant Park Grill for your Wedding, Bridal Shower or Rehearsal Dinner.





*Thank you for considering  
Bryant Park Grill for your  
upcoming Wedding!*

**O**ur event experts will work with you to customize the menu for your event.

A tantalizing cocktail reception comprised of deluxe open bar, a specialty cocktail, butler-passed hors d'oeuvres and a grazing station will precede a gourmet three course meal including appetizer, choice of two entrées, dessert, wine service with dinner and unlimited sparkling wine.

TO VIEW & DOWNLOAD  
OUR COMPLETE MENUS

*(click here)*

Brunch and lunch menus available upon request

The following pages are a guideline to display what is included.

SAMPLE

# *One Hour Reception*

*with Deluxe Open Bar*

## LIQUOR

GREY GOOSE VODKA  
KETEL ONE VODKA  
TITO'S VODKA  
CROP MEYER LEMON ORGANIC VODKA  
BOMBAY SAPPHIRE GIN  
BROOKLYN GIN  
BACARDI SILVER RUM  
HERRADURA SILVER TEQUILA  
CASAMIGOS BLANCO TEQUILA

MAKER'S MARK BOURBON  
WOODFORD RESERVE BOURBON  
MICHTER'S RYE  
BULLEIT RYE  
JACK DANIELS WHISKEY  
SUNTORY JAPANESE WHISKEY TOKI  
JAMESON IRISH WHISKEY  
DEWAR'S SCOTCH  
MONKEY SHOULDER SCOTCH

## PROSECCO

LA MARCA PROSECCO

## WINE

Selection of one white and one red wine.

### WHITE

STEEL CHARDONNAY, FRANCE | PROPHECY PINOT GRIGIO, ITALY

### RED

J PINOT NOIR, CALIFORNIA BONTERRA ORGANIC | CABERNET SAUVIGNON, CALIFORNIA

## BEER

### BOTTLED BEER

CORONA | HEINEKEN LIGHT | LAGUNITAS IPA | HEINEKEN | EVERYDAY ARK ALE

### DRAFT

BOHEMIA PILSNER | BLUE MOON WHITE ALE | SIERRA NEVADA SEASONAL

## SOFT DRINKS

SPARKLING MINERAL WATER, SODAS, JUICES, TONIC & CLUB SODA & GARNISHES

S A M P L E

## *Cocktail Reception*

### WARM & COLD HORS D'OEUVRES

#### *Passed by Waiters*

SASHIMI TUNA TACO *gf*

POPCORN SESAME CHICKEN  
with Hot & Sour Sauce

FRESH TUNA TARTAR CONE *gf*  
with Wasabi Aioli & Tobiko

MINI ANGUS BURGER MELT  
with Cornichon on a Petite Brioche

MEDJOOOL DATES STUFFED *gf*  
with Goat Cheese & Balsamic Nectar

LOUISIANA CRAB CAKE  
with Creole Sauce

PETITE NEW ENGLAND LOBSTER ROLL

POTATO LATKES  
with American Caviar & Sour Cream

#### *Plus, A Beautifully Presented Grazing Station*

### ANTIPASTO

CHARCUTERIE PLATTER  
Prosciutto di Parma, Sweet Copa, Imported Salami,  
Olives, Cornichons & Olive Oil Crostini

ASSORTED ARTISANAL CHEESES  
Served with Tomato Marmalade, Spiced Nuts, Dried  
Organic Fruit & Fine Crackers

SELECTION OF GRILLED VEGETABLES *gf, vg*  
Asparagus Spears, Fire Roasted Peppers, Artichokes,  
Squash, Eggplant & Grilled Endive

ARUGULA, RED LEAF & BIBB SALAD *gf, v*  
Pear Tomatoes, Cucumbers, Matchstick Carrots, Feta  
Cheese, Olives, Pepperoncini

INDIVIDUAL CRUDITÉS SERVED in GLASSES  
with Herb Dressing *gf, v*

BOWLS of SAVORY OLIVES *gf, vg*  
Picholine & Alfonso

S A M P L E

## Sample Dinner Menu

### APPETIZER

#### COUNTRY SALAD *v*

Sliced Pears, Haricot Vert, Spiced Walnuts,  
Maytag Blue Cheese, Dijon Vinaigrette

### MAIN COURSE

#### GRILLED ANGUS FILET MIGNON *gf*

Roasted Fingerling Potatoes, Sautéed Spinach, Wild Mushrooms, Au Jus

OR

#### MEDITERRANEAN BRANZINO

Creamy Polenta, Caponata Vegetables, Watercress Beurre Blanc

### SILENT VEGETARIAN

*Option Also Available*

#### GRILLED CAULIFLOWER STEAK *v*

Israeli Couscous with Harissa, Golden Raisins, Feta & Almonds, Patty Pan Squash

*A Wedding Cake, if desired, may be arranged with and brought in by an outside baker.  
Bryant Park Grill does not charge fees to slice and plate your Wedding Cake.  
To help satisfy your sweet tooth, a display of petite sweets is offered, all baked in-house!*

### PETITE SWEETS

GRANNY SMITH & JACK DANIELS APPLE PIE

CARAMEL PANNA COTTA  
with Popcorn Whipped Cream & Chocolate Cigarette

VALRHONA BLACKOUT CHOCOLATE MOUSSE

FRENCH MACARONS  
Lemon Lime, Hazelnut Cherry Chocolate Chip,  
Blackberry Merlot

CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS

SWEET & SALTY TRIO  
Caramel Popcorn, Chocolate-Dipped Pretzels  
& Peanut Brittle

FRESH FRUIT VERRINE  
with Raspberry Gelée Topped with Whipped Cream

COFFEE & TEA SERVICE

# Event Capacities & Floor Plans



We are happy to discuss different event flow options based on the season, client's anticipated guest count and their unique vision.

Tenting of the Rooftop Terrace and the South Garden for events during warmer months is available upon request, at an additional charge. Our outdoor areas are enclosed at other times by the Restaurant.



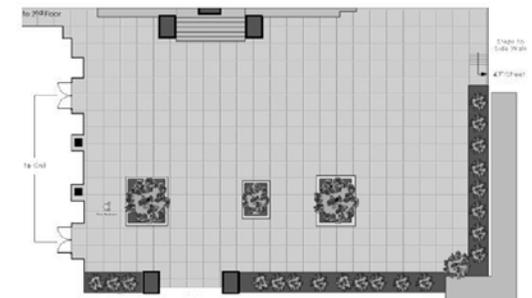
## ROOFTOP TERRACE

- Ceremony: 220 guests
- Cocktail Reception: 200 guests
- Buffet Reception: 150 guests



## GRILL DINING ROOM

- Cocktail Reception: 220 guests
- Dinner with Dancing: 150 guests
- Dancing & Desserts: 220 guests



## THE SOUTH GARDEN

- Ceremony: 200 guests
- Cocktail Reception: 220 guests
- Dinner: 220 guests



## Things to know...

### **Will my wedding be in a private room at the restaurant?**

We accommodate special events in our restaurant dining areas – Rooftop Terrace, South Garden and Grill Dining Room - by closing our business to the public. There are no dedicated private dining rooms at Bryant Park Grill.

### **Is there a separate buyout fee to close the restaurant?**

Our pricing is structured as a package price which includes the value of the business lost by closing to the public, based on day/date/time of the event, as well as the cost of food and beverage arranged for the event, as determined by the number of anticipated guests, and ultimately menu selections.

### **Is there a wedding ceremony fee?**

Yes, this fee covers additional labor and equipment required and allows an additional half-hour for the event duration.

For Jewish ceremonies, Bryant Park Grill can provide a glass for breaking (light bulb) and Challah Bread for the blessing. Arrangements for these items should be made in advance with your Catering Manager.

The Chuppah and/or Arch, as well as an aisle runner, if applicable, is the responsibility of the Client.

### **Are there any other charges aside from the package price?**

The package price is subject to a 24% administrative charge, captain fee(s), bar set up fee(s), and coat check fees. Any administrative charge, and any captain fee, bar set-up fee, coat check fee, and supplemental staff fees (if applicable), are not gratuities and will not be given to the wait staff or any other employee. These fees will be retained entirely by the restaurant as part of the contract price that is used to cover costs and overhead relating to the catered event. The banquet wait staff is paid a special banquet hourly rate well in excess of the statutory minimum wage rates and are notified that the administrative charge and these fees are not intended to be a gratuity and will not be distributed to them.

*We invite you to contact us for a customized proposal, detailing pricing and fees, based on your anticipated date and group size.*

### **Can I use my own vendors?**

Absolutely. In the interest of personalizing your event, we welcome outside vendors, including music, florist, decor, lighting, wedding cake, photography and videography. Alternatively, we are happy to share vendors with whom we've worked successfully in the past. All vendors must carry the required insurance that is stipulated in our contracts.

### **Do you provide vendor meals?**

Vendor meals (i.e. for musicians, DJ, photographer, etc.) working with your event are to be requested 1 week prior to the event date, to be charged at \$45 per person (subject to 24% administrative charge and sales tax), including the chef's choice of hot entrée and non-alcoholic beverages.

### **Is transportation readily available for my guests after a wedding?**

Taxis are available on West 40th or West 42nd Streets. If using a car service, it is recommended that arrangements for private car service be made directly with a car service company at least 24 hours prior to the event. All cars, taxis, vans and buses can drop off and pick up on West 40th Street.



## *More things to know...*

### **Is there parking available for my wedding guests?**

Parking garages are conveniently located nearby Bryant Park Grill as follows: Icon (1114 Avenue of the Americas (entrance on 42nd St between 5th and 6th Aves), (212) 997-8995) or Champion (102 West 39th Street (at 6th Avenue), (212) 852-9033).

### **When can I drop off items to be used for my event (i.e. seating cards, favors, etc.)?**

One day prior to the wedding date, to be coordinated with the Event Director.

### **Does Bryant Park Grill offer Glatt Kosher Meals or Catering?**

Yes, Bryant Park Grill works with some of the premier Kosher Caterers in New York to offer the finest in Kosher Food.

### **What is the ratio of servers to guests?**

Elegant and contemporary service is provided with 1 waiter per 10 guests, with bar service with 1 bartender per 75 guests. Additional staff required to accommodate Client requests is at the Client's responsibility.

### **Is overtime available for our After Party?**

Extending your event beyond the contracted time will increase the per person price by \$35 per person per hour (or \$25 per person per half hour) based on the guaranteed guest count. The additional charge includes bar service, and is subject to 24% administrative charge & sales tax.

### **Is the venue wheelchair accessible?**

Upon arrival and request for the Rooftop or lower level restrooms, guests will be directed to the stairwell for efficiency, though Bryant Park Grill has a fully operational service elevator available upon request. Both the mens' and women's restrooms have wheelchair accessible facilities.

### **Is there a menu tasting for my wedding?**

For plated menus, Bryant Park Grill is pleased to offer a single, complimentary menu tasting/consultation for up to 4 guests, to be scheduled 60-90 days prior to the event date. Our Chef schedules tastings Mondays-Thursdays at 5:30pm. A minimum of three weeks' notice is required.

### **Does Bryant Park Grill offer special pricing for children?**

Children aged 4-11 years old are eligible for half-price, while children under 4 years old are complimentary. Special children's menus can be arranged with your Catering Manager, if so desired.

### **Can we take photos in Bryant Park/on the NY Public Library steps?**

There is an online permit available at [www.bryantpark.org](http://www.bryantpark.org) which permits wedding photos to be taken in these areas.

### **Does Bryant Park Grill provide a Bridal Suite on the day of my wedding?**

Yes, at the Bryant Park Hotel, conveniently located across the street from the restaurant. Upon confirmation of the wedding at Bryant Park Grill, we make a reservation for the couple's wedding night on behalf of the client. Any changes/additions to the reservation must be communicated to the hotel directly by the Client.



*Have questions or want to check available dates?  
Contact our special events team at 212-206-8815.*



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BRYANTPARKGRILLNYC.COM

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