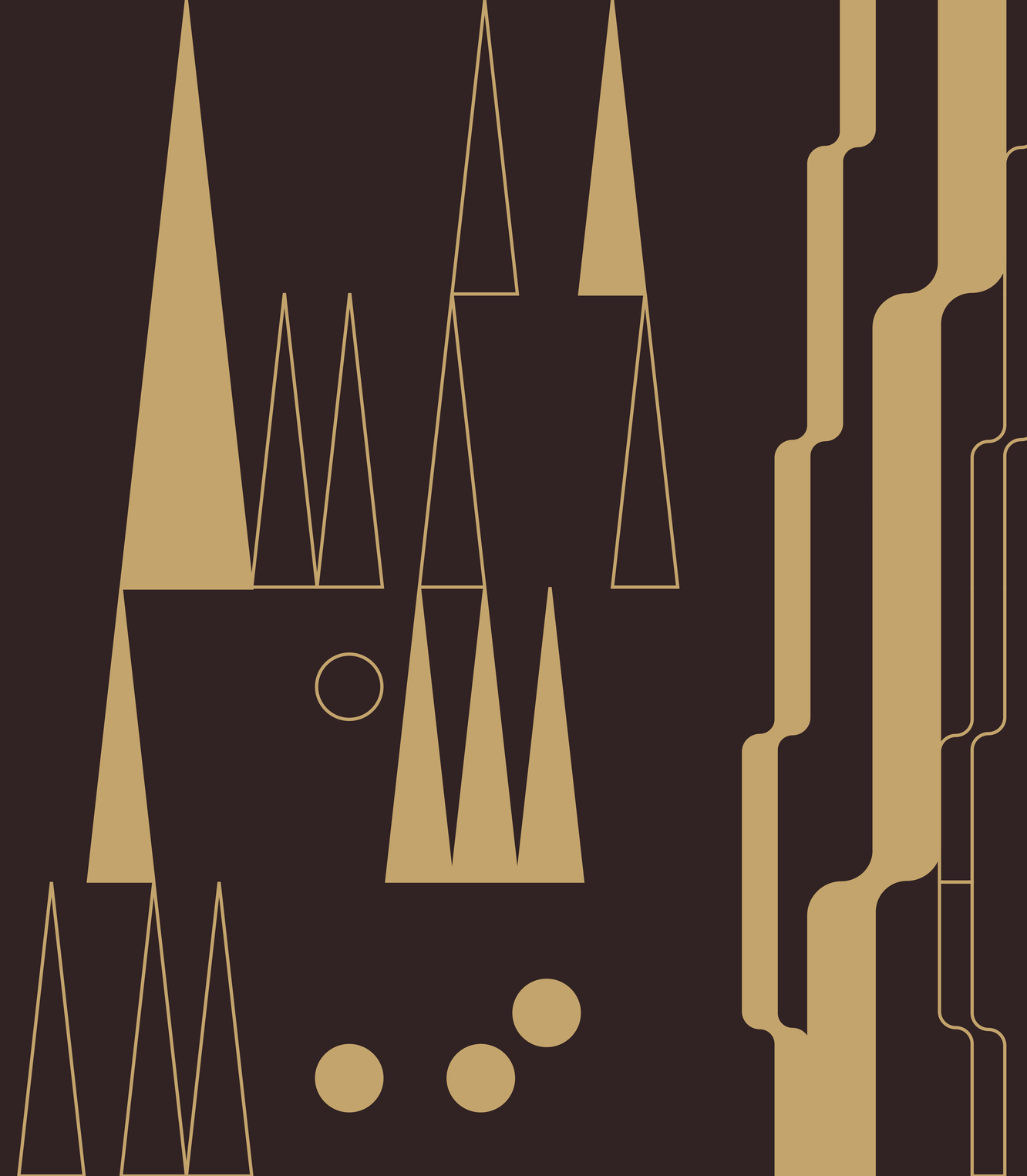
SAVERNE

GABRIEL KREUTHER

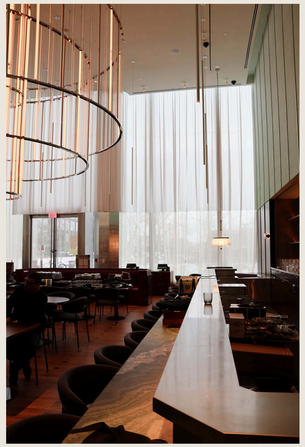
PRIVATE DINING & EVENTS

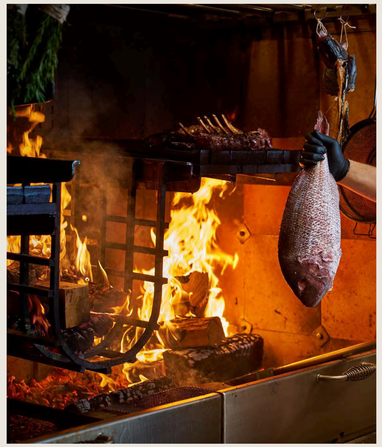
AUTUMN 2026

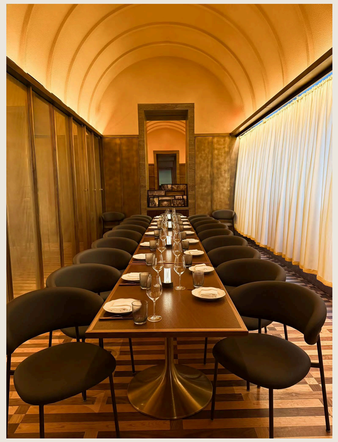


Chef Gabriel Kreuther new restaurant bridges the gap between the celebrated artistry of Michelin-starred dining and the timeless, approachable charm of a classic French brasserie.

Saverne honors the tradition of brasserie-style dining while incorporating the art of live fire cooking. The space is warm, unpretentious and comfortably familiar. The menu goes beyond typical brasserie fare, imparting a distinct smokey depth and flavor to the dishes. It's this commitment to technique and quality that truly distinguishes Saverne, allowing us to serve exceptional food in a comfortable, everyday setting.







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SAVERNE PRIVATE DINING OPTIONS

Our restaurant offer two options for seated lunch or dinner with space for cocktails or a standing reception.

Semi-Private Table - Seated 10-12
Private Dining Room - Seated 20

LUNCH
Reservations can be made from 12:00PM - 2:00PM (guests can book before or after these times, with an operational fee charge)

Private Dining Room - $2000 Semi-Private Table - $1200

DINNER
Reservations can be made from 5:00 PM – 8:00 PM. The space is reserved for up to 3 hours, ending no later than 11:00 PM.

Private Dining Room - $4200 Semi-Private Table - $2000

Gratuity (20%), coordination fee (5%), and New York State Sales Tax (8.875%) are not included.

RESTAURANT BUY OUT CAPACITIES

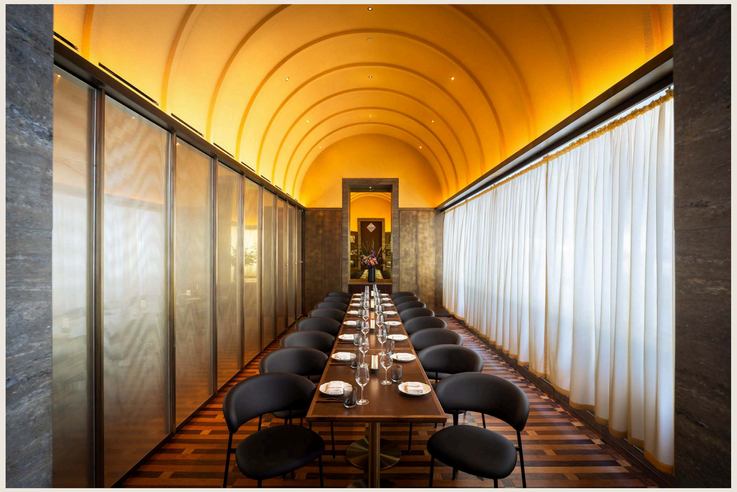
WEST DINING ROOM
Seated: 68 guests
Reception: 100 guests

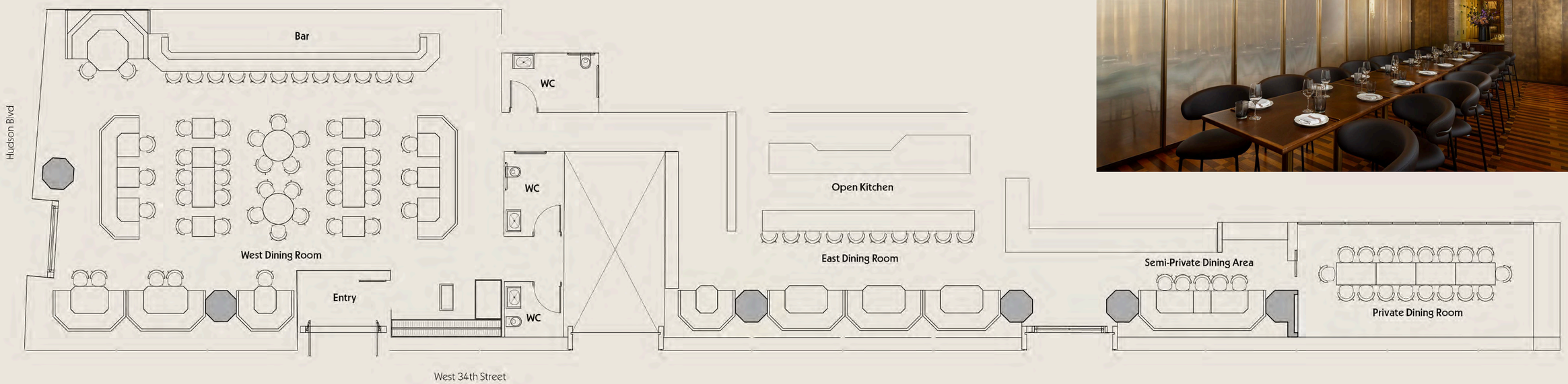
OPEN KITCHEN
Seated: 30 guests
Reception: 40 guests

CUSTOM EVENTS STANDING RECEPTIONS
Passed Canapés
Heavy Stations
Passed Desserts
alone or in conjunction with a seated event

PRIX-FIXE MENUS
Lunch and Dinner
Set menus with flexible course selections

WINE SELECTIONS
Work with our award-winning wine & beverage team to create custom beverage selections





SAVERNE PRIVATE DINING PROGRAM

Our private dining and events program offers flexible options for entertaining your guests. Our chefs and beverage teams will work with you to develop a menu that is specific to your taste preferences and timing.

SEATED LUNCH or DINNER

Three-course menu
Select one option for each of the appetizer, entree and dessert.
Prix Fixe Lunch $95pp / Dinner $165pp

Four-course menu
Select two options for the appetizer, one option for the entree, and one option for the dessert.
Prix Fixe Dinner $195pp
Lunch upon request

Sides
Family Style for $8 - 12 pp

Passed Canapés
30-minute $45pp
45-minute $60pp
1-hour $75pp

Beverage Program

We offer beverages on a consumption basis for seated dinners or standing receptions.

Classic Package $65pp / hr
Classic cocktails
Bottled beer
Curated selection of house spirits
Spirit-free cocktails
Fresh juices and sodas
Wine: sparkling, white, and red
Drip coffee and herbal teas

Premium Package $90pp/hr
A dedicated bartender
Six signature cocktails
Bottled beer & cider
Premium spirits collection
Spirit-free cocktails
Fresh juices and sodas
Sommelier consultation and wine selection
Drip coffee and herbal teas

Non-Alcoholic Package - $38pp/hr
ThreesSpirit-free cocktails
Non-alcoholic wines & beers
Bottled water
Drip coffee and herbal teas

Bottled still and sparkling water are complimentary.

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SAVERNE MENUS

Our menu is a love letter to the French brasserie tradition, rewritten in the diverse dialect of New York City and spoken through the transformative language of wood fire.

CANAPÉS
Spicy Beef Tartar Rolled Potato Tuille

Seasonal Fish Tartare

Truffled Pate Tartlet

House-made Morcilla Croquettes

Smoked Fish Rillette Tartlet

Miniature Potato Waffle

Eggplant Tartlet

Gougere

APPETIZERS
Baby Gem Salad

Local Burrata

Foie Gras Terrine

Aged Blue Fin Tuna Crudo

Seasonal Squash Soup

Gabriel Kreuther's Exclusive Country Farm Sausage

Escargots à l'Alsacienne

PASTA COURSE
Saffron Cavatelli

Campanella

WOOD FIRED ENTREES
Spanish Mackerel

Portuguese Pulpo

Local Monkfish Medallions

Beer Braised Pork Cheeks

Juniper- Gin Cured Bison Striploin

Black Angus Skirt Steak au Poivre

Grilled Australian Rack of Lamb

SIDES
Family Style
Roasted Mixed Rustic Mushrooms

Grilled Caulini

Pomme Puree

Pomme Allumette

Fire-Sauteed Spinach

DESSERTS
Grandmere's Chocolate Mousse

Riz au Lait

Vanilla Crème Brûlée

Cherry Clafoutis

Tarte Fine aux Pommes

Île Flottante

Hazelnut Crumble

Triple Chocolate Cake

Coupes Glacées - Selection of flavors

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EVENT GIFTS

Chef Gabriel Kreuther started Kreuther Handcrafted Chocolate as part of an extended offering of luxury chocolates and confections.

We can offer event gifts that range from small favors to gift boxes for your guests.

Items can be personalized with your logo on the chocolates and packaging. A perfect touch to end a perfect event.

Our favor boxes offer the perfect tasting experience for your clients, celebrations and events. We provide you with a curated selection by Chef Kreuther, or you may select your own custom selection.

Our comprehensive chef's collection contains flavors ranging from yuzu almond tart to oatmeal cookie, you will truly experience all the international flavors Kreuther has to offer.

GIFTING OPTIONS

5 / 10pc Chocolate Truffles

4 / 6 / 12pc Assorted Chocolate Box

6 / 12 / 24pc Assorted Cheesecake Macarons

Signed Gabriel Kreuther Cookbook

Please enquire about custom selections and packaging - these are available at an additional fee.

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SAVERNE PRIVATE DINING & EVENTS TEAM

GABRIEL KREUTHER
Chef and Owner

Chef Gabriel Kreuther stands at the pinnacle of the culinary world, celebrated not only for his impeccable skills but for his dedication to the art of culinary excellence. Born and raised in the Alsace region of France, Chef Gabriel grew up amidst the farm land and rugged terroir, developing an early appreciation for the connection between land and table. After honing his craft in some of the world's most prestigious kitchens, earning multiple accolades, including Michelin stars and James Beard Awards, he opened his own eponymous fine dining establishment in the heart of New York City.

ANDY CHOI
Executive Chef

Andy Choi brings over two decades of culinary excellence to the table, having shaped some of New York City's most prestigious dining establishments. Known for his precision, creativity, and business savvy, Chef Andy combines refined technique with sharp operational insight. He delivers excellence at every level—transforming ingredients into unforgettable dining experiences while driving profitability and success.

NICOLAS CHEVRIEUX
Executive Pastry Chef, Maître Chocolatier

Chef Nicolas Chevrieux brings exceptional talent and a unique creative vision to the art of pastry and handcrafted chocolates.

Born in Orleans into a family of bakers, Chevrieux's journey in the world of pastry began at an early age. Growing up in his parents' Parisian bakery, he developed a profound appreciation for the art of pastry-making, spending countless hours in the kitchen learning the craft. His pastry philosophy emphasizes clean, traditional flavors, modern design, three-dimensionality and the use of seasonal, local ingredients.

ADAM JAFFE
General Manager

Adam Jaffe is an accomplished New York City hospitality executive with over 20 years of experience leading Michelin-starred restaurants, luxury hotel food and beverage operations, and premier culinary institutions. Currently serving as General Manager for Saverne, Adam excels at delivering elevated service cultures. His extensive background includes leadership roles at Koloman, The Standard, High Line, the James Beard House, The Lambs Club, and foundational experience at Eleven Madison Park and Aquavit.

He is recognized for fostering a casual yet refined service culture that prioritizes guest engagement, staff development, and operational excellence.

STARR AMMONS
Corporate and Private Event Sales Manager

With over two decades in the hospitality industry, Starr brings exceptional expertise and creativity to every event she manages. After moving to New York City in 2003 on a prestigious performing arts scholarship from the Alvin Ailey American Dance School, Starr balanced her artistic pursuits with positions in the city's vibrant restaurant scene.

Since 2022, Starr has focused on events management, where she combines her performing arts background, extensive hospitality experience, and meticulous attention to detail to orchestrate flawless occasions that exceed client expectations.

CHRIS FAGAN
Wine Director

Chris's career is defined by a commitment to excellence at the highest levels of fine dining. A holder of the French, Italian, and Spanish Wine Scholar designations through the Wine Scholar Guild and a graduate of the San Francisco Wine School's Business of Wine program, Chris combines encyclopedic wine knowledge with sharp financial acumen and a genuine passion for hospitality education.

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SAVERNE FAQ'S

Reservations are only confirmed upon receipt of a signed agreement and deposit. Availability is not guaranteed until these are received.

The cost per person is exclusive of a 20% Service Charge, a 5% coordination fee and 8.875% NY Sales Tax.

Access to the space is granted to hosts up to two hours prior to their scheduled event. Guests can arrive at the event start time unless otherwise specified by the host.

A TV and microphone set up is available for rental. The space is equipped with an Apple TV for music and slideshow presentations, with HDMI available for non-Apple devices.

Concierge coat/bag check available at entrance.

THANK YOU

Contact
events@savernenyc.com