GABRIEL
KREUTHER

PRIVATE DINING & EVENTS

APRIL 2026



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GABRIEL KREUTHER
Private Dining & Events

Gabriel Kreuther's private event space offers a fully private floor for you and your guests. Enjoy a personal bar with our most popular cocktails and wines and a menu of Gabriel Kreuther favorites in this intimate space.



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GABRIEL KREUTHER
Private Dining Rooms

Options include a seated lunch or dinner with space for cocktails, or a standing reception with up to 70 guests

NUMBER OF GUESTS
20-40 seated each room
70 standing reception both rooms combined

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

January-August (Off-Peak)
Stork Room = $3,000
Grace Room = $5,000
Grace & Stork Rooms = $7,500

September-December (Peak Season)
Stork Room = $3,500
Grace Room = $5,500
Grace & Stork Rooms = $8,000

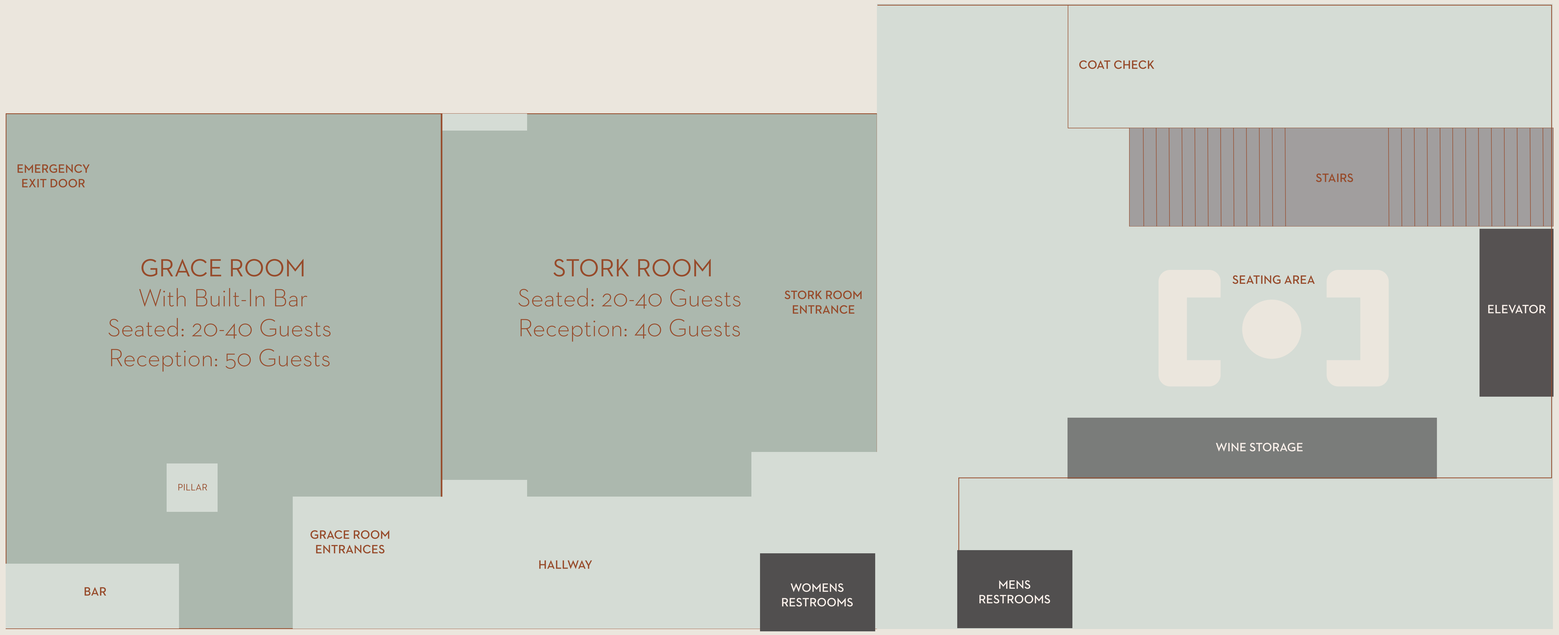
DINNER
Reservations can be made from 5:00 PM – 8:00 PM.
The space is reserved for up to 4 hours, ending no later than 11:00 PM.

January-August (Off-Peak)
Stork Room = $5,000
Grace Room = $7,000
Grace & Stork Rooms = $13,000.

September-December (Peak Season)
Stork Room = $6,000
Grace Room = $9,000
Grace & Stork Rooms = $14,000

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

ACCESSIBILITY
The Private Dining Rooms are located one level below the ground floor, accessible via elevator or stairs. Restrooms are available on this floor.



PRIVATE DINING ROOM & EVENTS FLOOR PLAN

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Private Dining Rooms - Combined

STORK & GRACE COMBINED

Seated: 40-70 guests

Reception: 70 guests

CUSTOM EVENTS STANDING RECEPTIONS

Passed Canapé

Heavy Stations

Passed Desserts

alone or in conjunction with a seated event

PRIX-FIXE MENUS

Lunch and Dinner

Set menus with flexible course selections

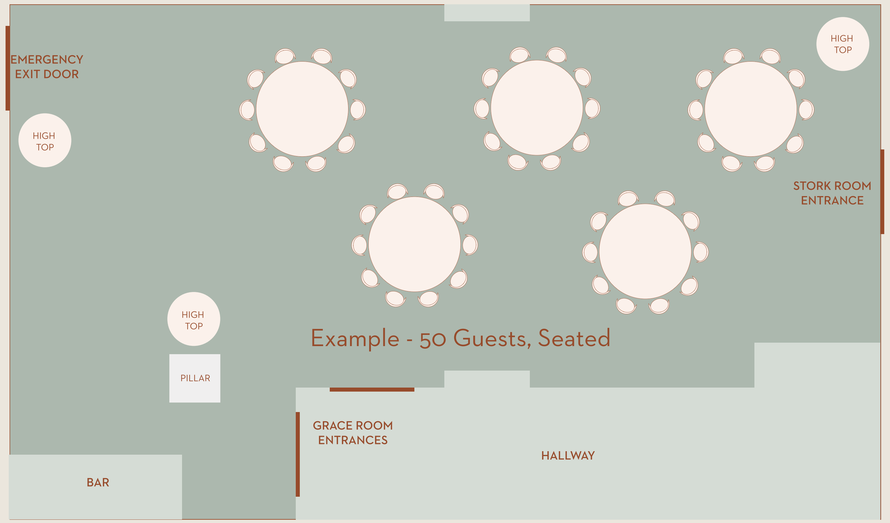
WINE SELECTIONS

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

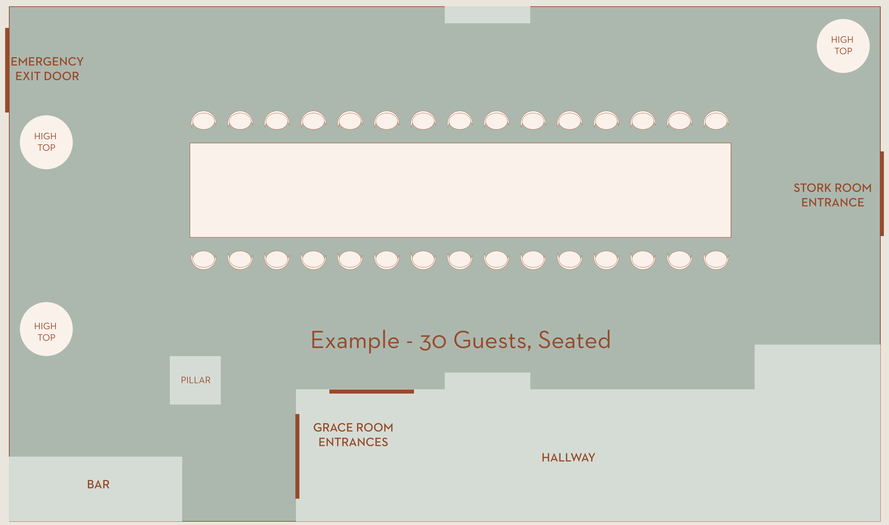
A PERSONAL TOUCH

We pride ourselves on hosting exquisite events. Do you have an event idea?

We're happy to work with you on custom event packages. Email events@gknyc.com to get started.



Example - 50 Guests, Seated



Example - 30 Guests, Seated



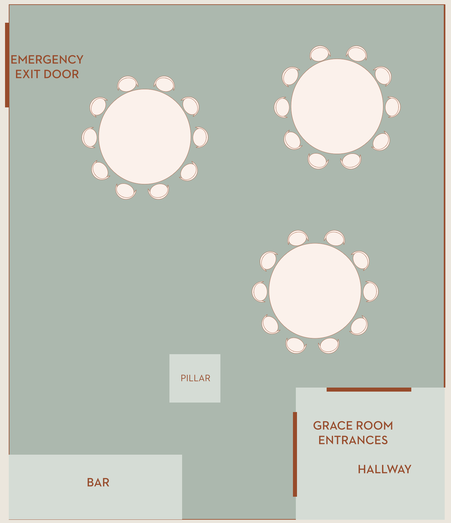
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Private Dining Rooms - Separate Smaller Configurations

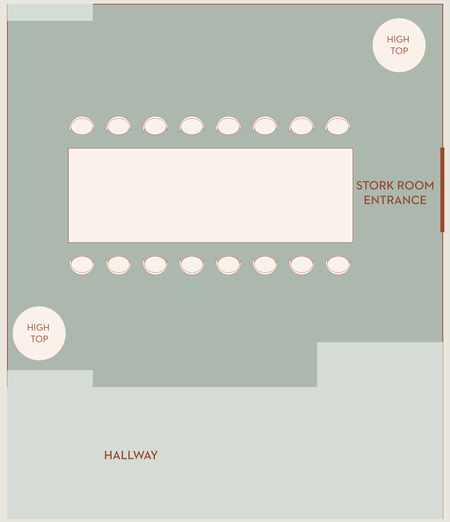
ROOMS & CAPACITIES

STORK ROOM
Seated: 8-26 guests
Reception: 40 guests

GRACE ROOM
with built-in bar
Seated: 20-40 guests
Reception: 50 guests



Example
30 Seated Guests



Example
15 Seated Guests



GABRIEL KREUTHER
Restaurant Buy Out

ROOM & CAPACITIES
MAIN DINING ROOM
Seated: 100 guests
Reception: 200 guests

LOUNGE
Seated: 18 guests
Reception: 40 guests

CUSTOM EVENTS STANDING RECEPTIONS
Passed Canapé
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



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Menus

PASSED CANAPÉ RECEPTION
30-minute reception= $55pp
45-minute reception= $70pp
1-hour reception= $85pp

PASSED CANAPÉS – SELECTION OF 4
- Applewood Smoked Bacon Tarte Flambée
- Hen of the Woods Mushroom Tarte Flambée
- Fennel Arancini
- Potato Savory Waffle
- Beef Tartare
- Honeynut Squash Tartelette
- Crispy Yucca & Horseradish Croquette
- Duck Confit Hush Puppy
- Imperial Kaluga Caviar ($25pp supplement)

THREE AND FOUR COURSE PRIX FIXE DINNER MENU

THREE-COURSE MENU ($215PP)
Select any two options from the 1st and/or mid-course sections, two options for the entrée and two options for the dessert

FOUR-COURSE MENU ($255PP)
Select any two options for the first course, one option for the mid-course, two options for the entrée and two options for the dessert.

First Course
Gem Lettuce & Radicchio Salad
La Belle Farms Foie Gras Terrine
Citrus Cured Hamachi Crudo
Sweet Red Shrimp Tartare

Mid-Course
Artichoke Velouté
Paprika Orecchiette
Porcini Gnocchetti
Pan Roasted East Coast Scallops

Entrée
Roasted Ōra King Salmon
Atlantic Red Snapper
Hay-Smoked Two-Week Aged Long Island Duck Breast
Hudson Valley Duck Leg Confit
Miso-Marinated Painted Hills Strip Steak
Roasted Australian Lamb Loin

Dessert
Cocoa Nib Tart
Citrus Carpaccio
Baba
Mixed Berry Cheesecake

Adding an additional choice to any course: $20pp per choice



GABRIEL KREUTHER
Beverages

We offer beverages either on a consumption basis or through curated packages. For seated dinners, a minimum of two hours is required when selecting a beverage package. You may choose to extend the package for the full duration of the event, or switch to consumption-based billing once the package period ends. For cocktail-style receptions, a beverage package must be selected for the entire event duration.

CLASSIC PACKAGE
$75 per person, per hour
Classic cocktails (margaritas, manhattans, old fashioned, martinis, etc.)
Bottled beer
A curated selection of house spirits: tequila, mezcal, gin, vodka, rye, bourbon, international whiskies, and rum
Zero-proof cocktails
Fresh juices and sodas
Sommelier-selected wine: one sparkling, one white, and one red
Drip coffee and herbal teas

PREMIUM PACKAGE
$105 per person, per hour
A dedicated bartender
Six of the restaurant's signature cocktails
Bottled beer & cider
Premium spirits collection: tequila, mezcal, gin, vodka, rye, bourbon, international whiskies, brandy, aperitifs, and liqueurs
Zero-proof cocktails
Fresh juices and sodas
Sommelier consultation and curated wine selection including one sparkling, one white, and one red
Drip coffee and herbal teas

NON-ALCOHOLIC PACKAGE
$45 per person, per hour
Three zero-proof cocktails
Non-alcoholic wines & beers
Bottled water
Drip coffee and herbal teas

*Espresso-based drinks and any beverages not included in the package will be charged on consumption.



GABRIEL KREUTHER
Event Gifts

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.

Our gifting options and pricing:

- 5pc Chocolate Truffles – $18
- 10pc Chocolate Truffles – $36
- 6pc Assorted Chocolate Box – $24
- Small Box of Krunchy Krispies – $12
- Large Box of Krunchy Krispies – $24
- 5pc Assorted Cheesecake Macarons – $20
- 12pc Assorted Cheesecake Macarons – $45
- 24pc Assorted Cheesecake Macarons – $84
- Signed GK Cookbook – $65

Please enquire about custom selections and packaging

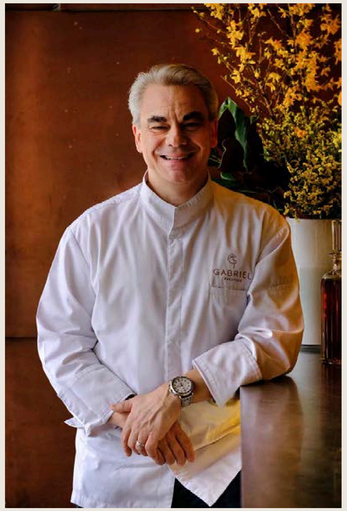








GABRIEL KREUTHER
The Team



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.



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.



STARR AMMONS
Senior Event Sales Manager
With over two decades in the hospitality industry, Starr brings exceptional expertise and creativity to every event she manages. Her journey began in her home state of Michigan in 1999, where she first discovered her passion for creating memorable guest experiences.

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.

GABRIEL KREUTHER
Featured Services & FAQ'S

FEATURED SERVICES
Our curated network of service providers includes photographer/videographers, floral designers, and event coordination.

STATEMENT STATIONS
From caviar station to a custom spritz bar, or chocolate and pastry cart.

DESIGN SERVICES
Enhance the ambience of your event with on-demand florals, decor, custom lighting, or presentation multimedia.

CONTACT
Please feel free to contact us at events@gknyc.com

FREQUENTLY QUESTIONS
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, 5% coordination fee and 8.875% NY Sales Tax.

Access to the space is granted 15 minutes before the reservation time.

A TV and microphone set up is available for rental at $250 each. The space is equipped with an Apple TV for music and slideshow presentations, with HDMI available for non-Apple devices.

You can customize the music with your own playlist using your device via Apple TV.

Concierge coat/bag check available in lounge near private dining room.

Lounge area available for check-in desk or welcome activities.



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We look forward to hosting
your next event or dinner