

EVENTS

Aquiel General

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Welcome to SUMMIT EVENTS!

SUMMIT Events on the 72nd Floor of One Vanderbilt offers soaring views, a stunning space, and exceptional cuisine by Chef Daniel Boulud and Cuisine Boulud New York, all designed to take your event to new heights.

INQUIRE

SUNMAIT

EVENTS

Lauren Wise DIRECTOR OF EVENTS summitevents@danielboulud.com 212-794-2600 ext 222



About SUMMIT Events

A new chapter begins for SUMMIT One Vanderbilt with the launch of its event space. This dedicated space on the 72nd floor of the One Vanderbilt skyscraper is available for private functions, accommodating up to 100 seated and 120 guests standing within one of the city's most awe-inspiring venues. With panoramic views of New York City through its floor-to-ceiling glass walls, modern mirrored design, and a covered outdoor terrace, this exclusive location is conducive to everything from cocktail receptions, sit-down dinners, business conferences, weddings, brand activations, fashion shoots, and more.

FEATURING

 2,325 SQUARE FOOT INTERIOR EVENT SPACE • FLOOR TO CEILING WINDOWS PANORAMIC CITY VIEWS • FULL-RANGE IN-HOUSE SOUND SYSTEM COLOR CHANGING RECESSED CEILING DOWN LIGHT
 (2) WIRELESS MICROPHONES • MULTIPLE XLR CONNECTIONS FOR DJS AND BANDS (4) CEILING RIGGING POINTS FOR SUPPLEMENTAL DMX LIGHTING



"I have always taken great pride in catering events and helping to create some of the most joyful moments of our guests' lives. We are now taking the SUMMIT experience to new heights combining elevated hospitality elements with the backdrop and stunning views of the most iconic observatory experience. Guests will truly feel on top of the world,"

- CHEF DANIEL BOULUD



About SUMMIT Experience

Since opening in 2021, SUMMIT One Vanderbilt has become the world's most immersive observatory experience, combining unparalleled 360-degree views of New York City with multi-sensory artistic experiences created by Kenzo Digital. SUMMIT offers an unprecedented guest experience spanning art, design and sensory adventures from the highest accessible viewpoint in Midtown Manhattan. The 65,000 square-foot entertainment space boasts equally contemplative and thrilling experiences across three floors, world-class food and cocktails from the Après bar and cafe, and a stunning outdoor terrace. This modern NYC landmark has been lauded across industries, most recently recognized as the 2024 North America's Leading Tourist Attraction by World Travel Awards, and featured in shows like The Morning Show, The Today Show, Project Runway and more.





AWARDS & ACCOLADES

Best Culinary Apprentice in France (Age 17)

James Deard 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)

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 Cirgue, 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.

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About Cuisine Boulud New York

Cuisine Boulud New York is the catering company of Michelin-starred Chef Daniel Boulud. With decades of high-end catering experience and over 30 acclaimed restaurants in New York City and worldwide, Chef Boulud is renowned for his curated experiences and warm hospitality, serving a discerning and diverse clientele. Cuisine Boulud New York upends expectations of the catering industry, bringing concept-forward, seasonal and entirely bespoke cuisine, as well as peerless service, to events for corporate, luxury and private clientele.

SUNMAIT EVENTS

Daytime Reception Round Tables: 80 Guests Rectangle Tables: 100 Guests All furniture are renderings and for visual purposes only.

Dinner Reception Round Tables: 80 Guests Rectangle Tables: 100 Guests All furniture are renderings and for visual purposes only.

Cocktail Reception Up To 120 Guests Standing

All furniture are renderings and for visual purposes only.

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Daytime Reception Event

Additional mobile bar pictured provided by venue.



Outdoor Terrace

Outdoor heating available upon request, minimum 2 weeks advance notice required. Terrace image shown is a rendering and items shown will be provided by the venue.

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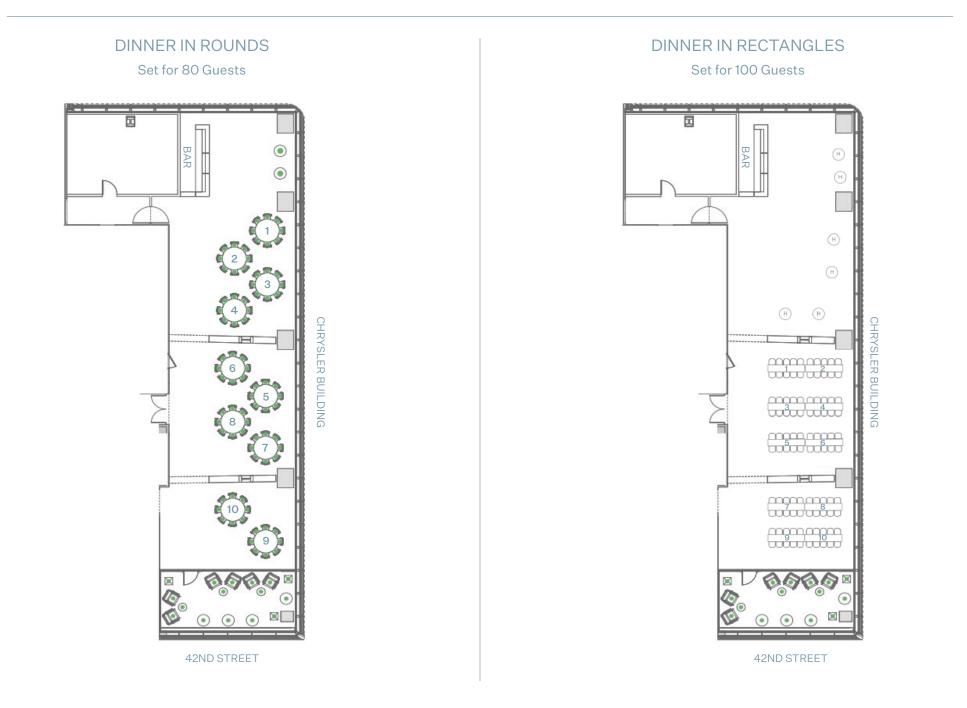
Floorplan Overview





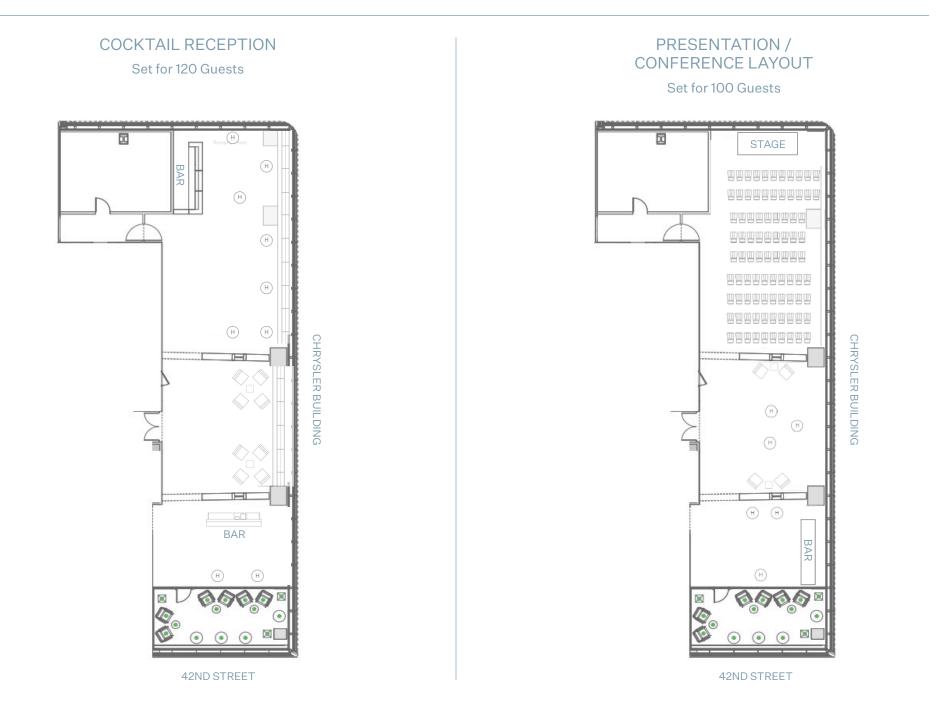
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Floorplans





Floorplans





Event Details

ADDITIONAL EVENT OFFERINGS

(Pricing Available Upon Request)

Your Event Planner will assist you in customizing all your event details including the below and much more:

- Menu Selections
- Custom Cakes
- Ice Sculptures
- Books by Daniel Boulud
- Gift Boxes by Daniel Boulud
- To-Go Sweets
- Florals & Décor
- Audio Visual Needs
- Escort & Menu Cards
- SUMMIT Premium Experience Tickets for 91st Floor Attraction

PREFERRED VENDORS

A list of SUMMIT Preferred Vendors for Florals & Décor, Audio Visual or Staging, Entertainment Companies, Furniture Rental, and much more is available upon request.

FINAL GUEST COUNT

Your Final Guaranteed Guest Count is due 3 business days prior to your event, and you will be charged for this number even if fewer attend. Should more guests attend than anticipated, you will be charged for the actual attendance.

BILLING DETAILS

All pricing is before 24% administrative fee and 8.875% NYS tax. The administrative fee is not applicable to the facility fee. All events require a 50% non-refundable deposit due with a signed contract. All contracts require an authorized credit card. Payment is accepted via major credit cards or wire. Checks are not accepted.

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Lauren Wise DIRECTOR OF EVENTS summitevents@ danielboulud.com 212-794-2600 ext 222

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@summitov.eve

events.summitev.com

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.

Daniel Boulud Gift Boxes are available for corporate shipping orders.

To reach all events team members across Daniel Boulud NYC's locations contact us at: EVENTSNYC@DANIELBOULUD.COM.

INQUIRE FOR NYC PROPERTIES HERE

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.

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DANIEL BOULUD KITCHEN 10-PIECE CLAD SET \$849



DANIEL BOULUD KITCHEN 7-PIECE CLAD SET \$649

DANIEL BOULUD KITCHEN NON-STICK FRYING PAN \$169





DANIEL BOULUD DANIEL BOULUD OLIVE OIL \$42 SEA SALT \$15

2 weeks minimum advance notice required to order

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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 \$140

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.



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. 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.

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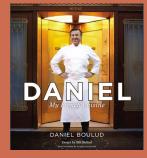


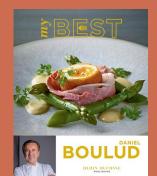
MACARONS GF 4 for **\$24** 8 for **\$48** 12 for **\$72**



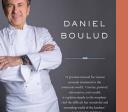
CANELÉ 2 for **\$10** 4 for **\$20** 6 for **\$30**

Books By Chef Daniel Boulud





LETTERS TO A YOUNG CHEF



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)

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) \$2

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



VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:



VISIT DANIEL BOULUD'S LOCATIONS GLOBALLY:

PALM BEACH CAFÉ BOULUD

MIAMI BOULUD SUD

THE BAHAMAS CAFÉ BOULUD

TORONTO CAFÉ BOULUD D|BAR

MONTREAL MAISON BOULUD

SINGAPORE MAISON BOULUD DUBAI BRASSERIE BOULUD

RIYADH CAFÉ BOULUD

AT SEA LE VOYAGE ON CELEBRITY CRUISES

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