

THE POOL  
THE GRILL

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PRIVATE DINING & SPECIAL EVENTS

**THE SEAGRAM BUILDING**

99 East 52nd Street, New York City



# Events



IN 2017, Major Food Group unveiled its restoration of The Seagram Building at 99 E. 52nd Street, the iconic restaurant landmark designed by Mies van der Rohe and Philip Johnson and built in 1959. The property offers a wide variety of private dining and event options throughout, making it the perfect destination for your next memorable event.



# Overview

## HISTORY & RESTORATION

The World's Greatest Restaurant Space Glows Again. Built in 1959 and restored in 2016, The Seagram Building is one of just 117 interior landmarks in New York City, and the only interior landmark space. Lovingly restored and lavishly refurbished, Philip Johnson's awe-inspiring 1959 interiors are glowing again. Restoration architect Annabelle Selldorf worked within strict requirements to rejuvenate every corner of Johnson's masterpiece, from glass walls to steel beams, to the ceiling's complex recessed lighting fixtures. The refreshed lighting system was designed by the world's premier lighting designer, Hervé Descottes of L'Observatoire International. Richard Lippold's breathtaking, seemingly weightless ceiling sculpture still occupies pride of place in the dining room. Sought-after designer William T. Georgis oversaw the reimagining of interior elements. Marie Nicols' beloved original chain curtains, made of looped aluminum in gold, brass and bronze, have been painstakingly cleaned and restored. A spectacle on their own, they undulate and shimmer in the light.

RESTAURANTS

The Seagram Building is comprised of two individual restaurants, **THE GRILL** and **THE POOL**.

**THE GRILL** is a midcentury American chophouse. It pays homage to classic preparations, and celebrates the art of table side service.

**THE POOL** is a modern fish restaurant. It is innovative and fantastical while focusing on the beauty and simplicity of presenting the finest seafood available.

The restaurants are often booked together for large-scale events, with the ability to accommodate up to 300 seated and 600 standing. **THE GRILL** can be used for cocktails with seating in **THE POOL**.

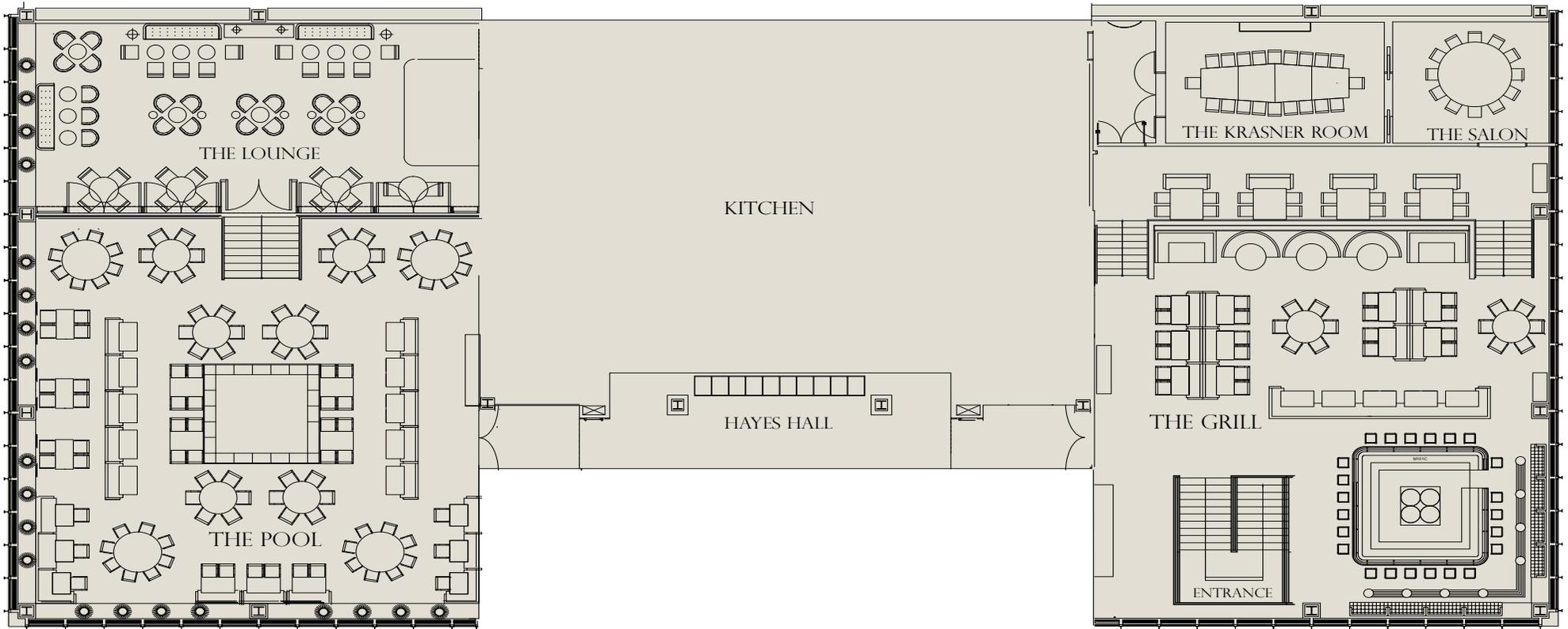


**THE GRILL**



**THE POOL**

# Property Overview



**THE POOL**  
180 seated, 300 standing

**THE LOUNGE**  
70 Seated, 125 standing

**THE POOL & THE LOUNGE**  
250-300 seated, 400 standing

\*Furniture removal is required for  
seated events over 180

## EVENT CAPACITIES

**THE GRILL**  
120 seated, 250 standing

**THE SALON**  
15 seated, 25 standing

**THE KRASNER ROOM**  
20 seated

\*The Salon & The Krasner Room  
are often combined

# The Grill

THE GRILL is a historically based American chophouse set in midcentury New York. It takes great inspiration from history, both the time the Seagram Building was built and the restaurants that existed at that time. It is the precursor to the NY Steakhouse, when things were still intricate and elegant. It celebrates all the animals of the land and some of our favorites from the sea. There is extensive tableside preparation and service. There is also extensive use of THE GRILL. It is the name of the restaurant, the style of the restaurant, and the piece of equipment we use in the kitchen for many of our signature preparations.

THE BAR: situated at the top of THE GRILL famous staircase, beneath Richard Lippold's iconic ceiling sculpture, THE BAR is once again a destination in New York cocktail culture. Thomas Waugh, Major Food Group's acclaimed Bar Director, created THE BAR's old school menu where signature cocktails revive the famous and obscure drinks from mid-century Manhattan, and an extensive selection of classic martinis are poured from cut crystal decanters.





THE KRASNER ROOM



THE SALON

## Private Dining

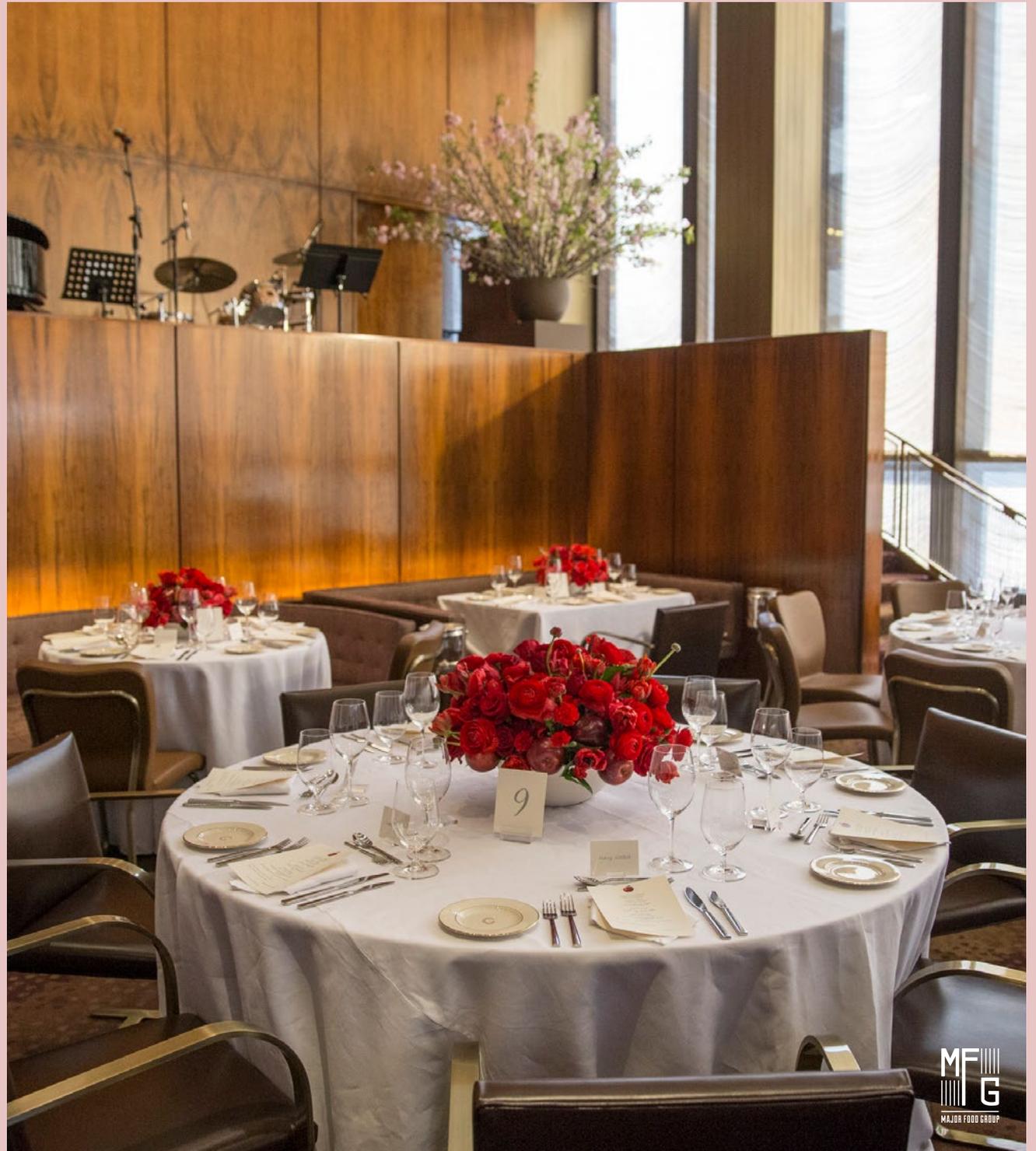
Private Dining in THE GRILL takes place in its own intimate setting off of the main dining room, under the famous “Starry Night” ceiling created for Philip Johnson’s original design.

The private rooms can be booked individually or together, and each feature iconic Lee Krasner paintings to further enhance the atmosphere.

The Salon is the smaller of the two rooms, and can seat up to 15 guests at a round or 20-25 standing for a reception.

The Krasner Room can seat up to 20 guests at a beautiful custom built table. Together, the rooms can seat up to 35 guests.

EVENT SET UPS



FOOD





# THE GRILL

99 East 52nd Street

## Three Course Dinner Menu

### APPETIZERS: CHOICE OF

*Please select two*

Tuna <i>Ravigote</i>	Continental Ham <i>Mustard Fruit</i>	Steak Tartare <i>Anchovy</i>	Endive Salad <i>Apple, Cheddar &amp; Pistachio</i>
House Cured Salmon <i>Mustard Fruit</i>	Goose Terrine <i>Figs &amp; Olives</i>	Crab Louis <i>Dungeness Crab, Avocado</i>	House Chopped <i>Buttermilk Vinaigrette</i>

### UPGRADES:

Crab Cake  
*(\$15 per person)*

Caviar Vichyssoise  
*(\$50 per person)*

### ENTREES: CHOICE OF

*Please select two*

CAJUN SNAPPER <i>Coleslaw</i>	UPGRADES:
MINTED BLACK BASS	LOBSTER <i>A la Newberg (\$30 per person)</i>
SCOTTISH SALMON <i>Chartreuse Sauce</i>	PRIME RIB <i>Spit Roasted, Deviled Bone (\$30 per person)</i>
AMISH HAM STEAK <i>Pineapple Chow Chow</i>	TRIPLE LAMB CHOPS <i>Curried Flavors served Yogurt (\$40 per person)</i>
SPRING CHICKEN A LA QUEEN	
FILET MIGNON <i>Florentine or Peppered</i>	
LARDED SQUAB <i>Preserved Orange</i>	

### SIDES: FOR THE TABLE

*Please select two*

ZUCCHINI	POTATOES	GRAINS & RICE
Grilled	Cottage Fries	Carolina Pilaf
Steamed	Hunter's Style	Nutted Wild Rice
Baked <i>with</i> Onions	Steamed <i>with</i> Dill	Rye Forester
	Whipped	

### DESSERTS

*Please select one*

Chocolate Cake

Raspberry Pistachio Tart

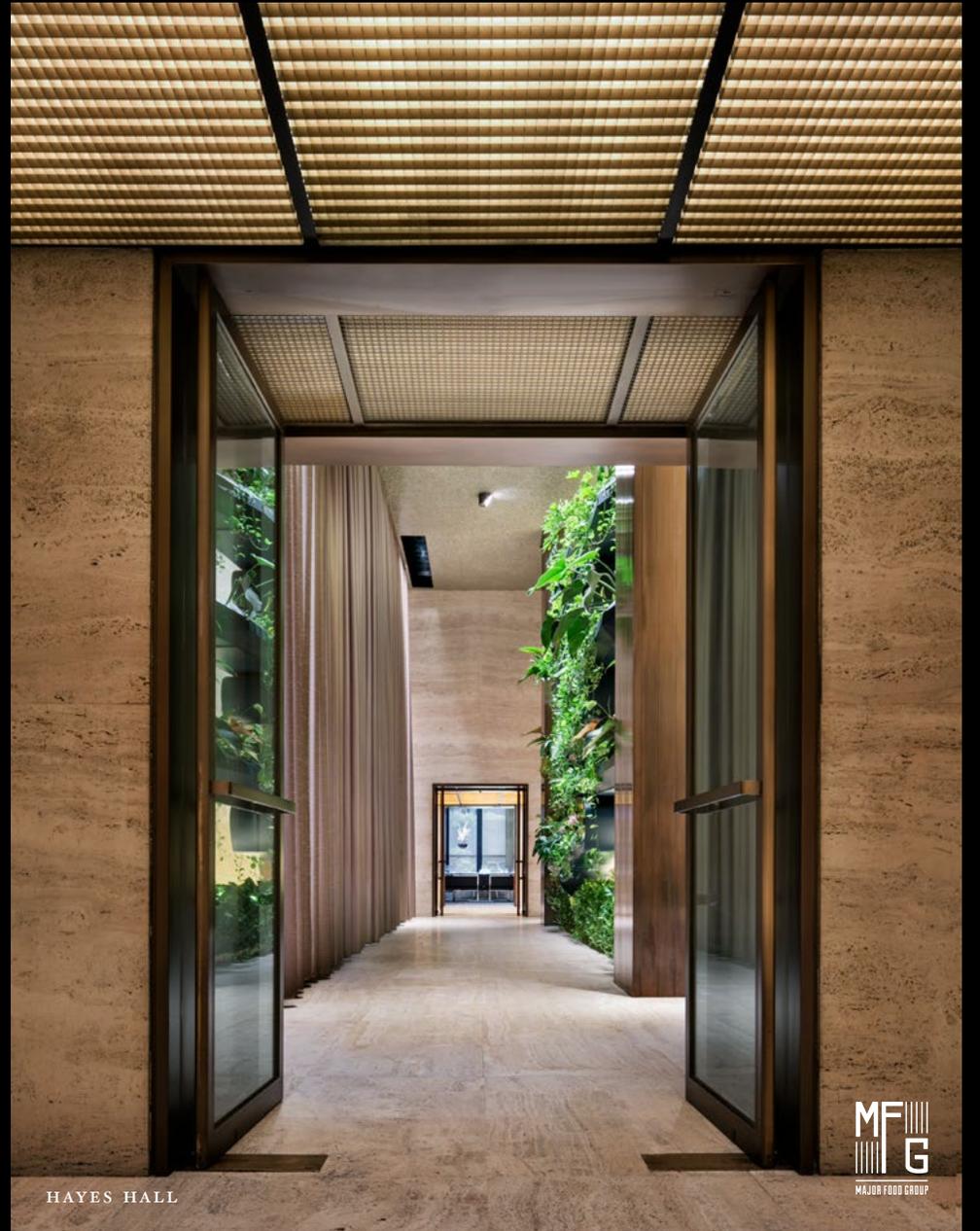
Lemon Chiffon Cake



LOBBY



LADIES LOUNGE



HAYES HALL

# The Pool

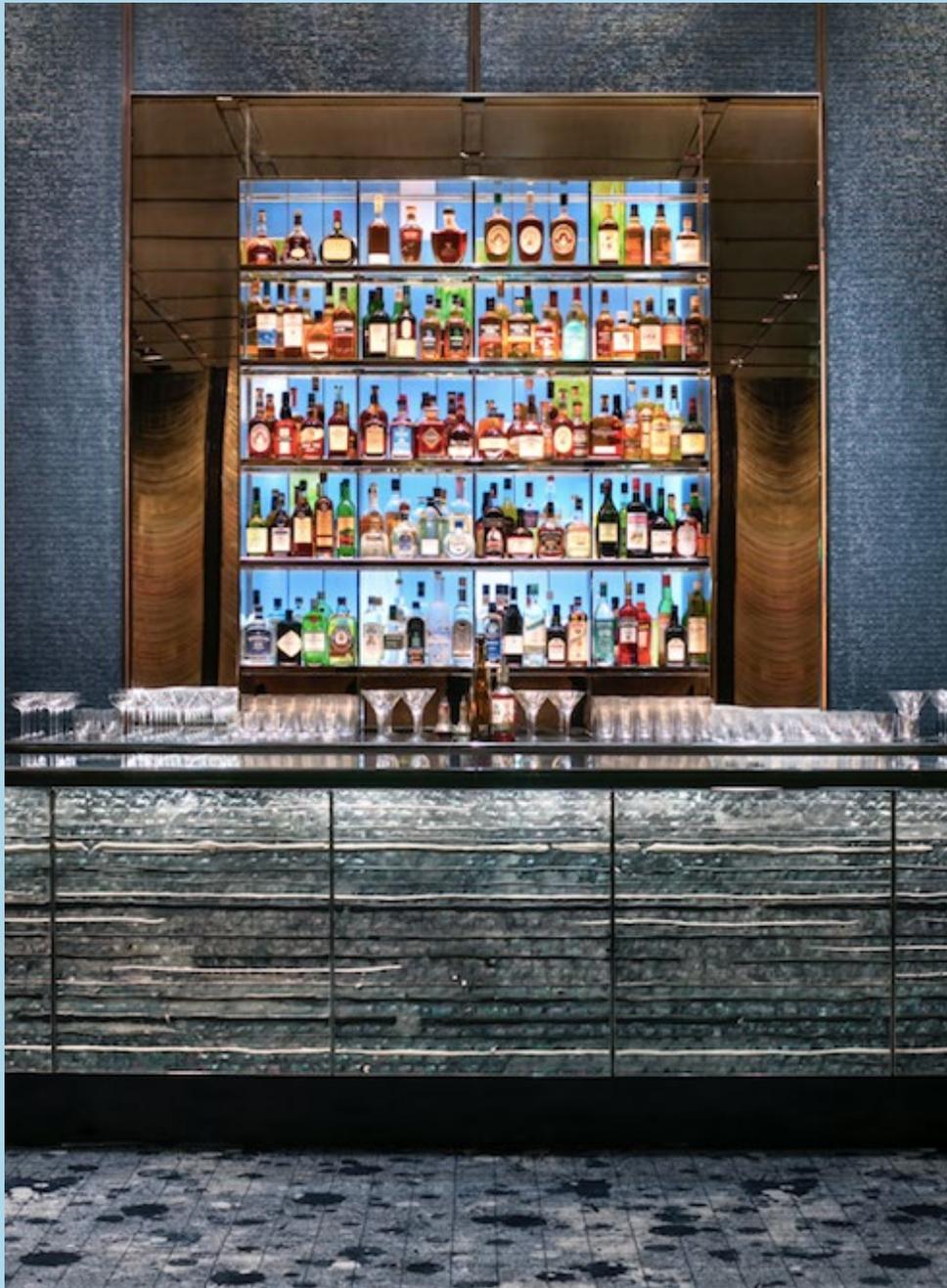


THE POOL is a modern seafood restaurant. It is an architectural treasure that will now present the treasures of the world's oceans to match. The greatest expressions of seafood is prepared with an eye towards simplicity and a focus on fun, creating a celebratory experience for all of the senses that incorporates art, architecture, food, and drink. Seafood in all of its forms: raw, cooked, and whole.

The Lounge is a cocktail bar featuring unique drinks by legendary bartender Thomas Waugh. Each cocktail focuses intensely

on a single flavor and leans towards the tropics. The Lounge was designed by William T. Georgis, and overlooks THE POOL restaurant, which is one of New York's most iconic spaces.

THE POOL can accommodate 180 seated in the main dining room or up to 230 when utilizing all rentals. An additional 70 guests can be seated when including The Lounge.



#### PRIVATE DINING

The Lounge can be booked for cocktail parties for up to 125 guests or for a private seated dinner for up to 70 guests.

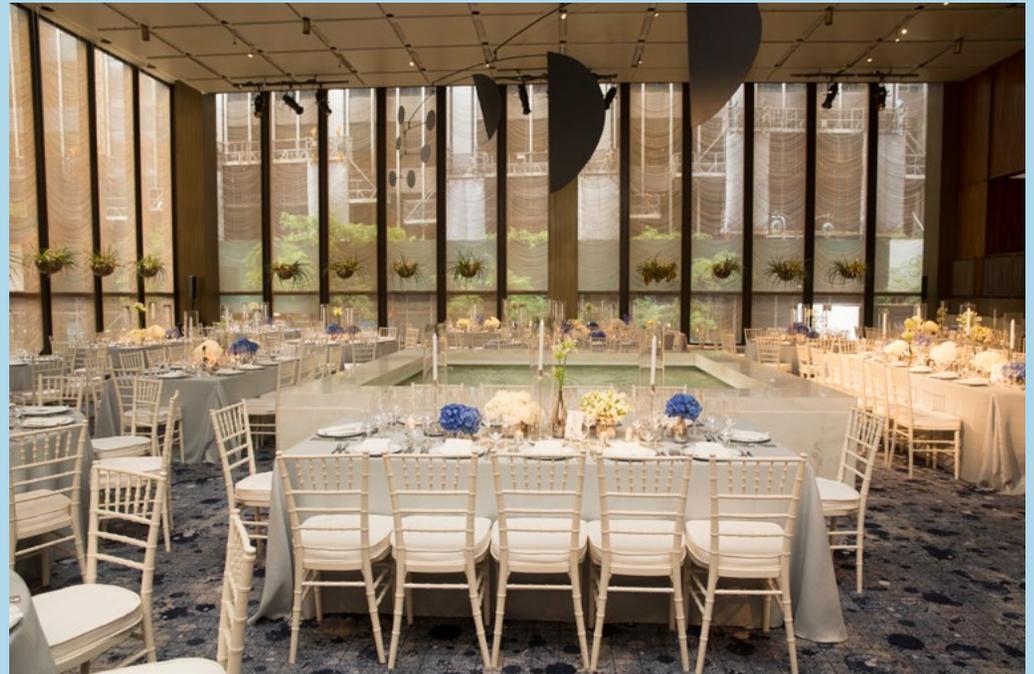
*The Pool Lounge*



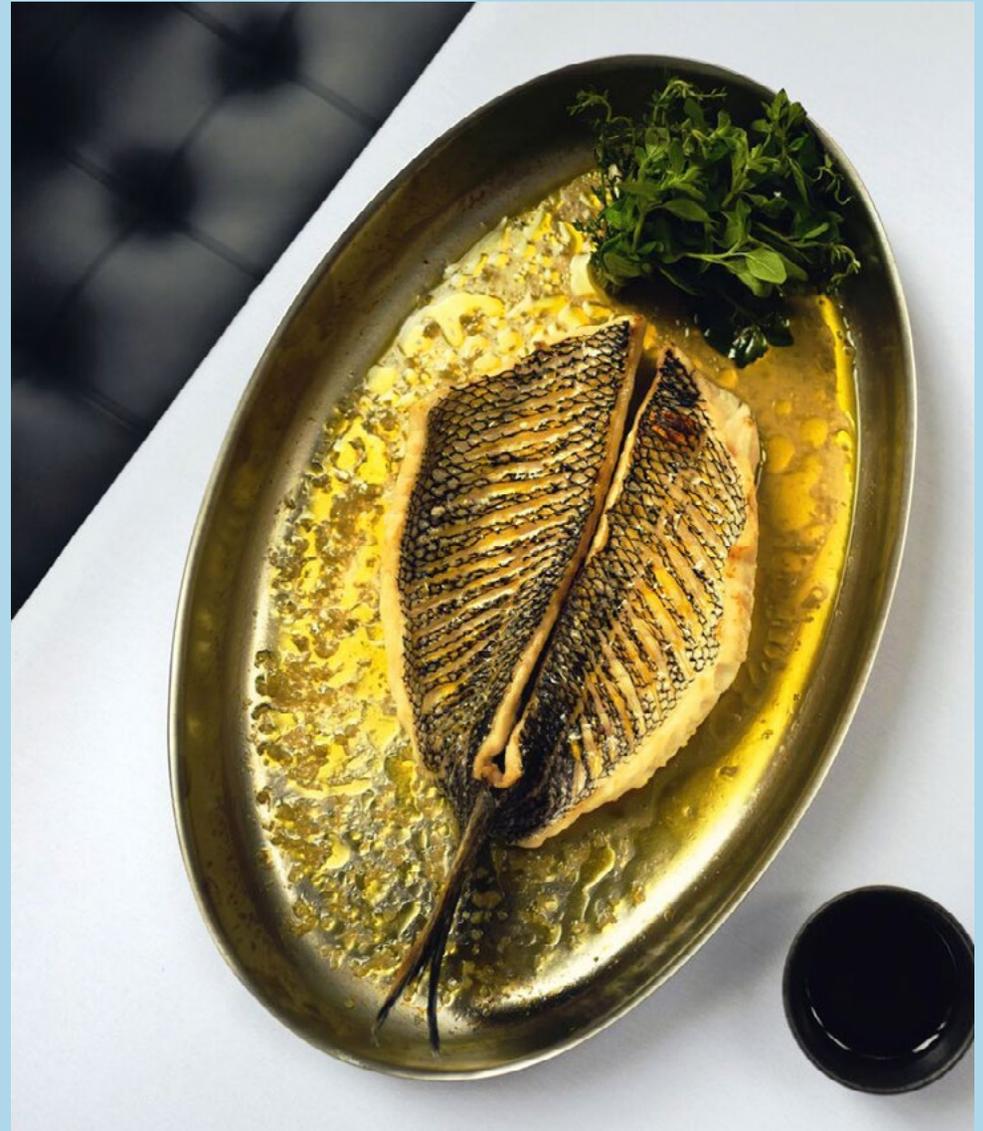
EVENT SET UPS



EVENT SET UPS



FOOD





# THE POOL

## 3 COURSE DINNER MENU

### Appetizers

*please select two*

RED BEET MILLE FEUILLE  
*yogurt, cherry, sicilian pistachio*

SHEEP'S MILK  
RICOTTA GNUDI  
*chamomile*

CURED KING SALMON  
*dressed potatoes*

BRANZINO CRUDO

TUNA CARPACCIO  
*artichoke relish*

SEARED SCALLOP  
*in lemon emulsion*

CHILLED GAZPACHO SALAD  
*lemon cucumbers, tristar  
strawberries, seabans*

### Premium Upgrade

CAVIAR COURSE

*inquire with your events coordinator for pricing*

### Upgrade

CRAB

*in chili coconut (\$15 per person)*

SEARED FOIE  
*(\$15 per person)*

SHEEP'S MILK  
RICOTTA GNUDI  
*caviar (\$100 per person)*

### Entrée

*please select two*

HALIBUT  
*sauce of fennel & cockles*

MONTAUK STRIPED BASS  
*banana pepper & mole spices*

MONKFISH  
*hearts of palm, ocean emulsion*

LOBSTER FLORIDIAN  
*orange & coconut vinaigrette*

SALMON  
*smoked sungold mignonette*

FILET  
*simply grilled with lemon olive oil,  
peppered or florentine*

LAMB CHOPS  
*cumin*

### Upgrade

BRANZINO  
*herb vinaigrette  
(\$15 per person)*

NEW YORK  
STRIP STEAK  
*(\$20 per person)*

### Sides

*please select two*

ROASTED POTATOES

GREENS

POMME PURÉE

### Dessert

*please select one*

LAYERED  
COCONUT CREAM  
*with pink grapefruit and matcha*

CHOCOLATE  
CUSTARD  
*with cupuacu and tonka bean*

MEYER LEMON  
MERINGUE  
*fromage blanc*

CELEBRATION  
CAKE  
*inquire with your events  
coordinator for details for  
an 8 inch cake*

# List of Available Services

## FLOWERS

Emily Thompson Flowers is the floral designer for The Seagram Building. Her team can provide beautiful table arrangements in the private rooms or for restaurant buyouts. Please inquire with the Private Events Department for pricing and options.

## AV

- Inputs
- iPod/Aux 3.5mm Connections
- Dante Connection
- House Microphone (Wireless), one available per restaurant

## ELECTRICAL

400 Amps Event Power Available throughout the property

\*\*In House Electrician Required On Site for tie in and tie out (\$250/hour)

## CUSTOM CAKES

Our Pastry Department would be happy to make a special cake for any celebration. Please inquire with the Private Events department for more information and pricing.

## PLACE CARDS

Our Private Events department is happy to print place cards for your event.

## DRESS CODE

There is no dress code at the restaurant, jackets are not required.

# Contact

To inquire with our Private Dining team, please contact:

PHONE: 212-375-9002

EMAIL: [events@375parkfood.com](mailto:events@375parkfood.com)

# About

**MAJOR FOOD GROUP (MFG)** is a restaurant and hospitality company founded by Mario Carbone, Rich Torrisi and Jeff Zalaznick. Major Food Group currently operates sixteen restaurants: Carbone (New York, Hong Kong, Las Vegas), ZZ's Clam Bar, Dirty French, Santina, Parm (Soho, Yankee Stadium, Upper West Side, Battery Park) Sadelle's (New York, Las Vegas), THE GRILL, THE POOL, The Lobster Club, and The Polynesian. More projects are in the works worldwide. Every MFG restaurant has earned its own stellar accolades. To date, MFG holds 16 New York Times Stars and 3 Michelin Stars.



THE GRILL

THE LOBSTER CLUB

SANTINA

CARBONE



THE POOL

The POLYNESIAN