

PRIVATE EVENTS 2025

LE
JARDIN
SUR MADISON

Quintessence

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ABOUT

LE JARDIN SUR MADISON

INQUIRE HERE

Our exclusive rooftop event space on the 28th floor of One Madison Avenue combines the dynamic design of David Rockwell, cuisine by Chef Daniel Boulud, and stunning views of the city for a truly unforgettable experience. Perfectly suited for both indoor and outdoor events throughout the year, Le Jardin Sur Madison offers a spectacular setting for celebrations of all kinds.

FEATURING:

7,000-SQUARE FOOT INTERIOR SPACE • SLOPING WOOD CEILINGS • 17-FOOT SKYLIGHT
5,000-SQUARE FOOT LUSHLY LANDSCAPED WRAPAROUND TERRACE



ABOUT

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 Cirque, 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.



AWARDS & ACCOLADES

Best Culinary Apprentice in France (*Age 17*)

Food & Wine Magazine Best New Chefs (*1988*)

James Beard 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*)

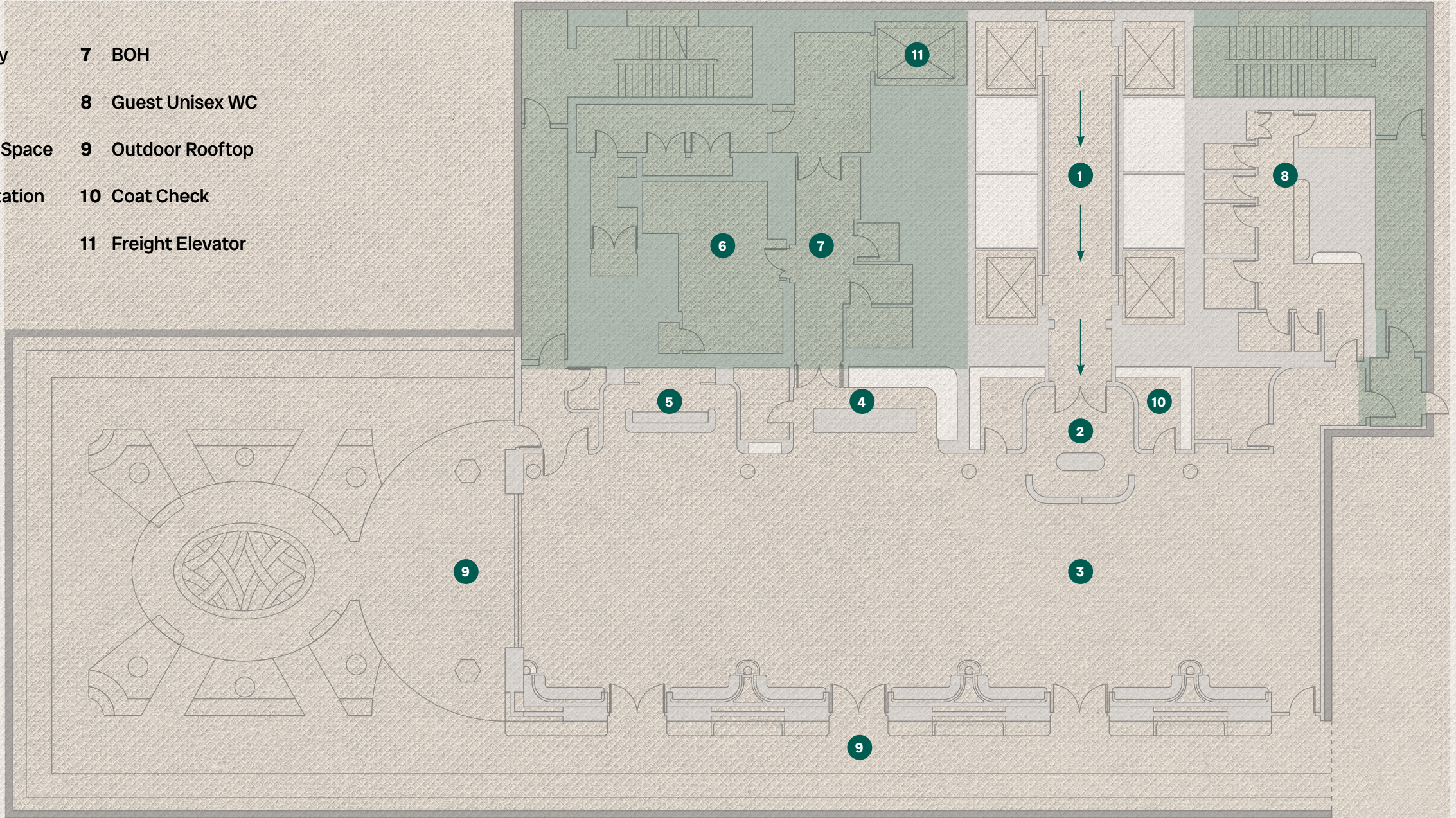
Co-Founder & Chairman of Ment'or
(*2008 - Present*)



VENUE DETAILS

ROOFTOP

- 1 Elevator Lobby
- 2 Entry Desk
- 3 Interior Event Space
- 4 Food or Bar Station
- 5 Bar Station
- 6 BOH Kitchen
- 7 BOH
- 8 Guest Unisex WC
- 9 Outdoor Rooftop
- 10 Coat Check
- 11 Freight Elevator



VENUE DETAILS

CAPACITY CHART

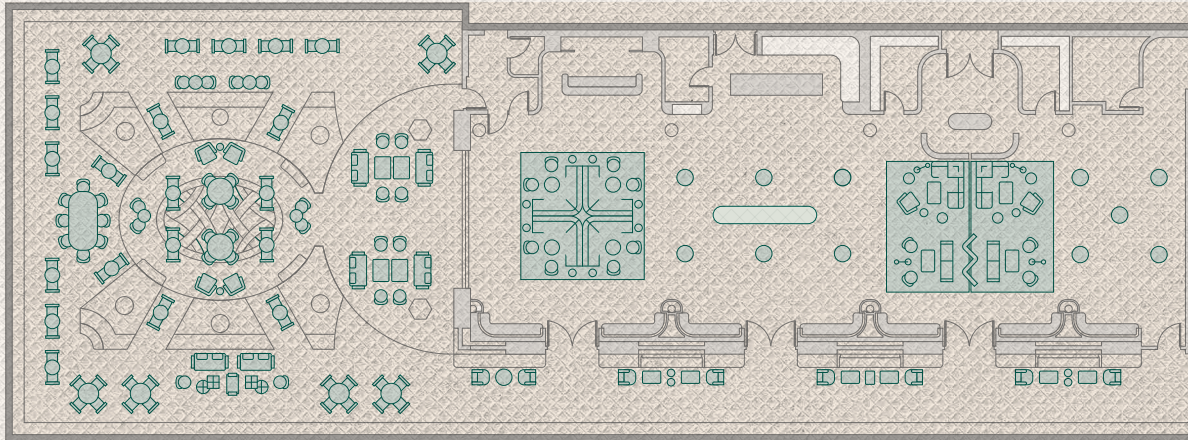
RECEPTION	300 standing
KING'S TABLE	80 seated
ROUNDS	168 seated
RECEPTION & ROUNDS	80 seated
THEATER	120 seated
CLASSROOM	100 seated



SAMPLE FLOORPLANS

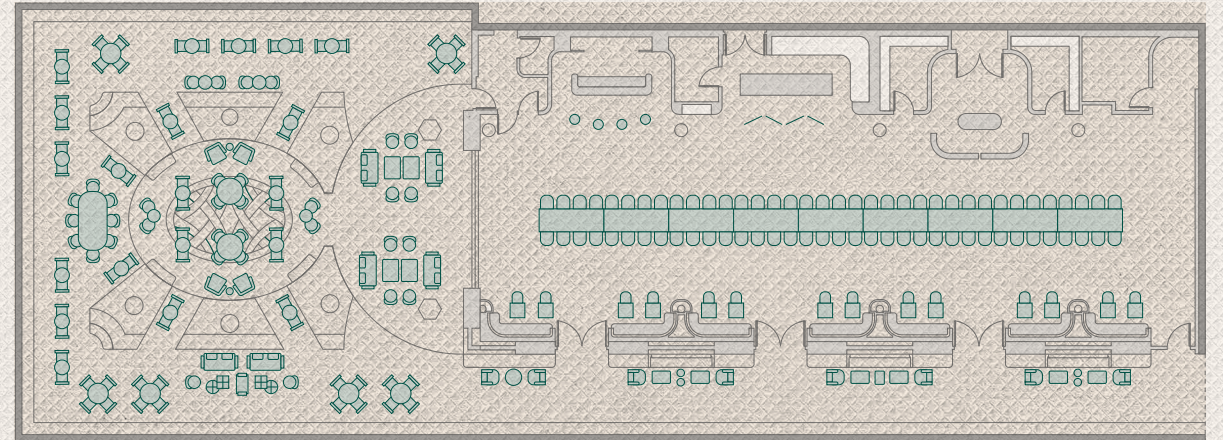
RECEPTION

- 250 standing comfortably, 300 maximum
- Using existing furniture



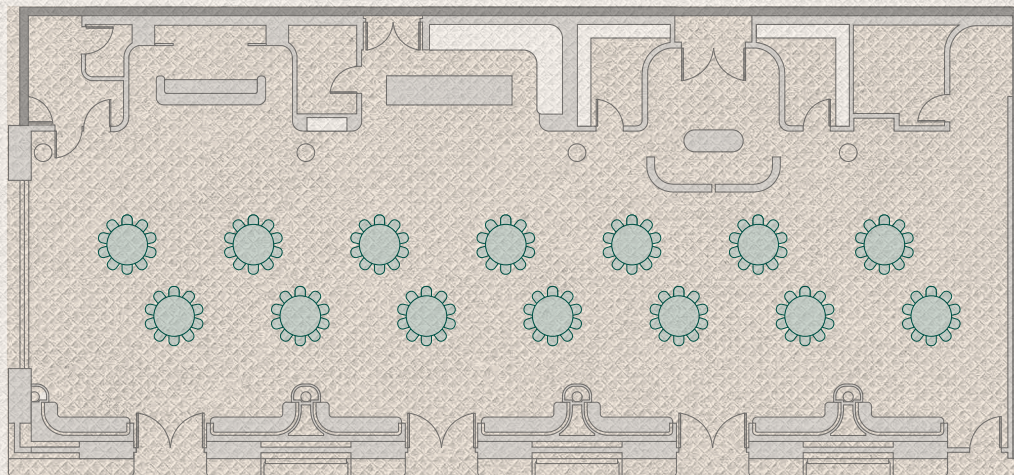
KING'S TABLE

- 72 seated comfortably, 80 maximum
- 9 tables set for 8 guests each



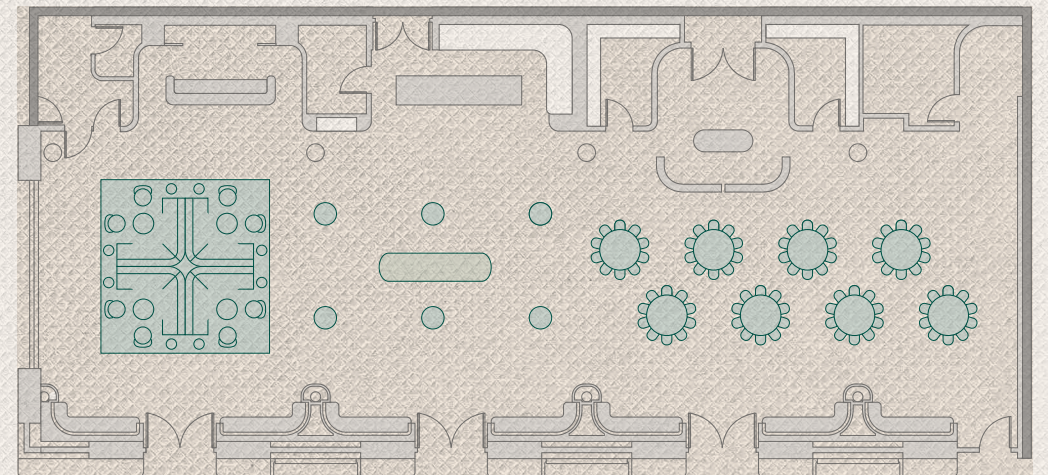
72" ROUNDS

- 140 seated comfortably, 168 maximum
- 14 tables set for 10 guests each, 12 maximum



RECEPTION & ROUNDS

- 120 seated comfortably, 150 maximum
- 15 tables for 8 guests each, 10 maximum





CONTACT & EVENT DETAILS



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 23% 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.

EVENT DETAILS

With exclusive catering options provided by Cuisine Boulud New York, our seasonal menu and beverage offerings can be tailored to each party. The space is configurable to accommodate various group sizes, from intimate gatherings to larger celebrations.

ADDITIONAL EVENT OFFERINGS

(Pricing Available Upon Request)

We can assist you with customizing your event details including menu selections, custom celebratory cakes, ice sculptures, escort and menu cards, or offering to-go gifts for your guests including books by Daniel Boulud, gift boxes by Daniel Boulud, and to-go sweets.

PREFERRED VENDORS

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

**We invite you to learn more
and arrange a personal tour:**

[INQUIRE HERE](#)

LAURA OAKES

DIRECTOR OF EVENTS

loakes@danielboulud.com

212.597.9074

ALL DANIEL BOULUD PROPERTIES

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.

To reach all events team members across Daniel Boulud NYC's locations contact us at:

EVENTSNYC@DANIELBOULUD.COM

INQUIRE FOR NYC PROPERTIES HERE

Daniel Boulud Gift Boxes are available for corporate shipping orders.

DELIGHT YOUR GUESTS AT THE END OF ANY EVENT WITH A SIGNATURE GIFT BOX BY CHEF DANIEL BOULUD



DANIEL BOULUD'S SMOKED SALMON COLLECTION

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 Rilette.

\$170

COFFEE LOVER'S BOX

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.

\$70

FRENCH SWEETS BOX

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

\$140



FLOURLESS GLUTEN-FREE FRENCH SWEETS

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.

\$140

CHEF DANIEL'S FRENCH MADELEINE KIT

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.

\$100



ÉPICERIE SWEETS TO GO



MACARONS ^{GF}

4 for **\$24**

8 for **\$48**

12 for **\$72**



CANELÉ

2 for **\$10**

4 for **\$20**

6 for **\$30**



TEA CAKE

seasonal loaf

\$18



PÂTE DE FRUITS ^{GF}

assortment of 18 pcs

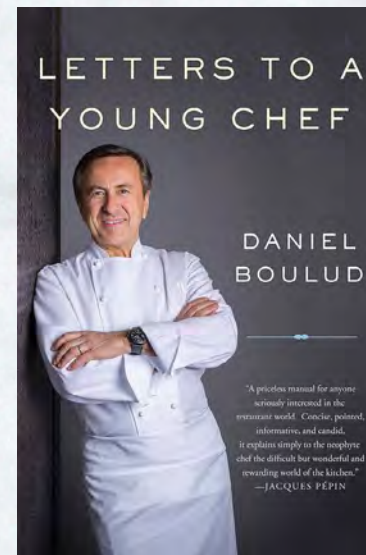
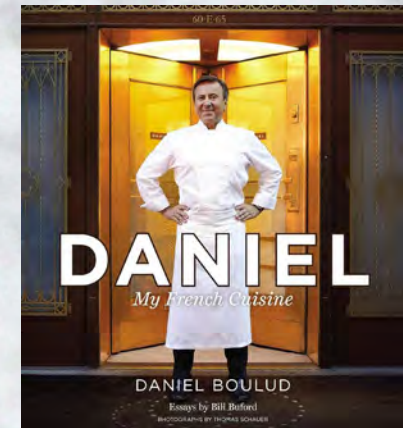
\$25

BOOKS BY CHEF DANIEL BOULUD

DANIEL: MY 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.

\$60



LETTERS TO A YOUNG CHEF (2017)

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.

\$20

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.

\$20



NEW YORK CITY
Private Dining & Event Spaces

BY *Daniel Boulud*



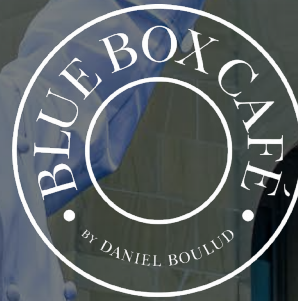
EVENTSNYC@DANIELBOULUD.COM


LE
JARDIN
SUR MADISON

VISIT DANIEL BOULUD'S LOCATIONS THROUGHOUT NEW YORK CITY:


DANIEL

le
PAVILLON
DANIEL BOULUD



BLUE BOX CAFE
BY DANIEL BOULUD


MAISON BARNES
CAFÉ BOULUD


JOJI

CENTURION
NEW YORK

LA TÊTE D'OR
ONE MADISON AVENUE


JOJI BOX


BAR BOULUD
NEW YORK

BOUCHON LYONNAIS
DANIEL BOULUD
Le Gratin


ÉPICERIE BOULUD
NEW YORK CITY


THE
S Q U
A R E

VISIT DANIEL BOULUD'S LOCATIONS GLOBALLY:

PALM BEACH

CAFÉ BOULUD

MIAMI

BOULUD SUD

THE BAHAMAS

CAFÉ BOULUD THE BAHAMAS

TORONTO

CAFÉ BOULUD

D|BAR

MONTREAL

MAISON BOULUD

SINGAPORE

MAISON BOULUD BY DANIEL
BOULUD

DUBAI

BRASSERIE BOULUD

RIYADH

CAFÉ BOULUD THE FOUR SEASONS

AT SEA

LE VOYAGE ON CELEBRITY CRUISES

Daniel Boulud

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