



per se
PRIVATE DINING



WE THANK YOU for considering Per Se for your special occasion and are happy to present you with our private dining options. We want to ensure that your event creates the most memorable experiences for you and your guests.

Our goal is to work with you in personalizing your event and offering you options that will complement your needs. Once you have reviewed the enclosed private event information, please do not hesitate to contact the private dining department to arrange a tour of the private dining rooms, or simply to ask any questions you might have.

Per Se Private Dining: 212.823.9349

OPENED IN 2004 by Chef Thomas Keller, Per Se is located at Ten Columbus Circle on the fourth floor of the Time Warner Center and features striking views of Central Park and Columbus Circle. The three-star Michelin restaurant offers contemporary American cuisine with traditional French influences.

THE PER SE EXPERIENCE is founded on the nine-course tasting menu, enjoyed every evening by guests in our Main Dining Room. For private events at Per Se, we recognize the need for a more tailored experience. You may select from a variety of tasting menu formats including the four-, five-, seven- and nine-course menus. Our chef is happy to design a personalized menu for your event inspired by the freshest products available at the market and from our purveyors.





THE PRIVATE WEST ROOM

The West Room accommodates up to 66 guests for seated events or 120 guests for standing receptions. The room was designed to offer an elegant space reminiscent of a Parisian living room. The cream-colored walls, horizontal mirrors in linear formations and mahogany furniture provide a soothing backdrop to any occasion. The room offers its own guest lobby area and private restrooms.

THE MAIN DINING ROOM

The Main Dining Room of the restaurant is also available Monday through Thursday for private lunch events of up to 88 guests. This room offers wonderful views of Columbus Circle and Central Park.

A WEST ROOM | MAIN DINING ROOM V



RESTAURANT BUYOUT

For a unique wedding celebration or corporate event, we offer the opportunity to privatize the entire restaurant for dinners of up to 88 guests or receptions of up to 350.

OFFSITE

With proper advance notice and collaboration, we also are delighted to bring our chefs and service team to you, offering you and your guests the opportunity to experience the restaurant in the location of your choosing. Whether it be a private dinner at your home, a birthday party or wedding reception at another local or far-flung destination, or a branded event, we look forward to opportunities to make our guests' celebrations uniquely memorable.



AUDIOVISUAL EQUIPMENT

The West Room is equipped with a complete sound and video system available for rental, which includes:

- One 60-inch screen LED TV
- One hand-held microphone
- Two Lavalier microphones
- HDMI connections
- Ethernet port for wired Internet connection with average bandwidth of 3.34 MB/s for downloads and 2.17 MB/s for uploads
- Additional audiovisual equipment and an onsite technician can be coordinated with our Private Dining department.

FLORALS, ENTERTAINMENT AND PHOTOGRAPHY

We are happy to recommend florists, musical entertainment and photographers among our preferred vendors.

AMENITIES

As an added touch, we look forward to helping you identify a thoughtful parting gift to ensure the experience continues even after your guests leave the restaurant.

DRESS CODE

For the West Room, semi-formal attire is suggested. For the Main Dining Room, we kindly ask that guests adhere to a more formal dress code.



ABOUT THE CHEFS

THOMAS KELLER

Renowned for his culinary skills and his impeccable standards, Thomas Keller is the chef and proprietor of The French Laundry, a Yountville, California, landmark that has been hailed as the finest restaurant in the world. Ten years after opening this, his first restaurant, in 1994, he followed with Per Se, which brought his distinctive fine-dining style to Manhattan. Today, both restaurants enjoy three-star Michelin ratings, making Keller the first and only American-born chef to hold multiple three-star ratings from the prestigious dining guide. Chef Keller has also opened Bouchon, Bar Bouchon, Bouchon Bakery, and Ad Hoc, each of which contributes to the new paradigm he has set within the hospitality industry.

Keller was designated a Chevalier of The French Legion of Honor in 2011, the highest decoration in France, in recognition of his lifelong commitment to the traditions of French cuisine and his role in elevating cooking in America. He is the third American culinary figure to be so honored.

CHAD PALAGI

As chef de cuisine, Chad Palagi leads the culinary brigade in a collaborative manner to develop the daily changing tasting menus. With years of experience in the Per Se kitchen, Palagi was a natural choice to become the restaurant's fourth chef de cuisine. And with his roots in restaurant management, he cultivates collaboration between the kitchen and the dining room. Palagi also focuses on teamwork in the pursuit of excellence, helping to make wonderful memories for guests.

A Napa Valley native, Palagi grew up around the hospitality world, as his father worked in restaurant management. After attending the Napa Valley Cooking School in St. Helena, he gained experience in Napa and San Francisco before heading east to join the Per Se team as commis in 2012, eventually working his way up to sous chef. In 2017, he moved back to the Bay Area, where he became chef de cuisine at Michelin-starred Rich Table. He returned to Per Se in early 2021.

LUNCH

FOUR COURSE TASTING MENU

\$135 *per person*

“Oysters and Pearls”

*Chef Thomas Keller’s classic canapé from
The French Laundry Cookbook*

One Fish Course

One Meat Course

One Dessert Course

FIVE COURSE TASTING MENU

\$150 *per person*

“Oysters and Pearls”

*Chef Thomas Keller’s classic canapé from
The French Laundry Cookbook*

One First Course

One Fish Course

One Meat Course

One Dessert Course

SEVEN COURSE TASTING MENU

\$200 *per person*

“Oysters and Pearls”

*Chef Thomas Keller’s classic canapé from
The French Laundry Cookbook*

One First Course

One Fish Course

One Shellfish or First Meat Course

One Meat Course

One Fruit Course

One Dessert Course

DINNER

FOUR COURSE TASTING MENU

\$185 *per person*

“Oysters and Pearls”

*Chef Thomas Keller’s classic canapé from
The French Laundry Cookbook*

One Fish Course

One Meat Course

One Dessert Course

FIVE COURSE TASTING MENU

\$215 *per person*

“Oysters and Pearls”

*Chef Thomas Keller’s classic canapé from
The French Laundry Cookbook*

One First Course

One Fish Course

One Meat Course

One Dessert Course

SEVEN COURSE TASTING MENU

\$250 *per person*

“Oysters and Pearls”

*Chef Thomas Keller’s classic canapé from
The French Laundry Cookbook*

One First Course

One Fish Course

One Shellfish or First Meat Course

One Meat Course

One Fruit Course

One Dessert Course