



perse

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 would compliment 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 answer 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 would also be 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 accommodates up to 66 guests for a seated lunch or dinner and up to 120 guests for a standing reception. The West Room offers the option to be divided into two smaller spaces for parties of up to 16 guests. It is an interior room reminiscent of a Parisian dining room with soft, cream-colored walls and beautiful furnishings, offering a sophisticated but warm setting.

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.

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 the proper advance notice and collaboration, we also would be delighted to bring our chefs and service team to you, offering you and your guests the opportunity to experience the restaurant at your own location.

A WEST ROOM | MAIN DINING ROOM V





AUDIOVISUAL EQUIPMENT

The Private West Room is equipped with a complete sound and video system available for rental and including:

- One 55-inch screen LED TV
- One hand-held microphone
- Two Lavalier microphones
- VGA and 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 would be 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 Private West Room, jackets are suggested for gentlemen and ties are optional. For the Main Dining Room, jackets are required and ties are optional. Tennis shoes and shorts are not permitted in the restaurant.



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 only the third American culinary figure to be so honored.

ELI KAIMEH

As Chef de Cuisine of Per Se, Eli Kaimeh leads a kitchen renowned for both its cuisine and its dedication to excellence. Kaimeh has been a member of the Per Se team since the beginning, starting as a Chef de Partie when the restaurant opened in 2004. His desire and ability, along with a deep understanding of Chef Keller's culinary philosophy has prepared him to contribute to its continued evolution. Per Se has garnered many accolades including a four-star review from the New York Times and a three-star rating from the Michelin Guide.