

TAK ROOM

PRIVATE DINING



WE THANK YOU

for considering TAK Room for your upcoming special occasion. We are happy to present you with our private dining options and 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. Please do not hesitate to contact us with any questions you may have or to arrange a visit of the restaurant.

TAK Room Private Dining:
takroomevents@takroomnyc.com



THE TAK ROOM EXPERIENCE

Located at Hudson Yards, TAK Room is a new restaurant from Chef Thomas Keller, serving Continental cuisine in an atmosphere of throwback style and glamour. A place where we pay tribute to the restaurants of a by-gone era while taking a more contemporary approach. A restaurant designed for the ages.

For Private Events, our dedicated team will tailor the TAK Room signature style of service and cuisine to meet your needs.





THE PAVILION

The Pavilion accommodates up to 50 guests for a seated lunch or dinner. The room's floor to ceiling windows offer breathtaking views of Thomas Heatherwick's Vessel. Nostalgic luxury meets a modern day vision to capture the essence of a timeless era. The mood is derived from a spectrum of greens and cast glass. Tangelo trees provide a fruitful accent to the room.

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RESTAURANT BUYOUT

For events larger than 50 guests we offer exclusive access to TAK Room for a buy-out. The restaurant can accommodate up to 150 guests for a seated dinner, or up to 400 guests for a standing reception. TAK Room's elegant atmosphere is the perfect location for your next special occasion.

FLORALS AND ENTERTAINMENT

For a restaurant buyout, we are happy to recommend our in-house florist and a list of preferred musical entertainment.

PARTING FAVORS

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



MAIN DINING ROOM





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JARROD HUTH

With a commitment to excellence and a collaborative spirit, Chef de Cuisine Jarrod Huth leads the day-to-day operations of the TAK Room kitchen. He began in the culinary profession the same way Chef Keller did: as a dishwasher. He worked his way up the line until a dinner at Per Se in 2007 changed the course of his career and set him on a path to wanting to work in a Thomas Keller kitchen. Chef Huth joined Thomas Keller's restaurants in 2009 as a stagiaire at The French Laundry, later becoming a Chef de Partie. In 2013, he joined the Per Se team where, over the span of five years, rose to his most recent position as its Executive Sous Chef. He credits the mentoring he received from Chef Thomas Keller, The French Laundry's David Breeden, and his father with helping to shape his outlook, perfecting his skills, and contributing to his success. Chef Huth grew up on the southeast coast of North Carolina where he began his path by working at his father's restaurants. It was this experience that informed his strong work ethic. Transforming raw ingredients into a memorable experience for guests sparked his interest in joining the culinary profession. Nourishing others and the relentless pursuit of refinement has guided his path to TAK Room. He is honored to be part of the opening team and to help lead the restaurant from its inception.

ABOUT THE CHEFS

THOMAS KELLER

Thomas Keller is renowned for his culinary skills and high standards. He has established a collection of restaurants that sets a new paradigm within the hospitality profession. He is the first and only American-born chef to hold multiple three-star ratings from the prestigious Michelin Guide, and he has received countless accolades, including The Culinary Institute of America's "Chef of the Year" Award and the James Beard Foundation's "Outstanding Chef" and "Outstanding Restaurateur" Awards. In 1994, Keller took ownership of The French Laundry in Yountville, CA quickly garnering nationwide acclaim. In addition to The French Laundry, Keller's restaurants include Bouchon Bistro, with locations in Yountville and Las Vegas; Per Se and TAK Room in New York City; Ad Hoc + Addendum and La Calenda in Yountville; The Surf Club Restaurant in Surfside, FL; and Bouchon Bakeries in Yountville, New York and Las Vegas. Keller is the author of five cookbooks, of which more than one million copies are in print. His award-winning "The French Laundry" cookbook debuted in 1999, followed by "Bouchon" and "Under Pressure." He also authored "Ad Hoc at Home," which received awards from IACP and the James Beard Foundation, in addition to appearing on The New York Times Best Sellers list for six weeks. His most recent cookbook is "Bouchon Bakery." In January 2017, Keller, along with Chef Daniel Boulud, led Team USA to win gold in the Bocuse d'Or, the elite worldwide cooking competition started by legendary French Chef Paul Bocuse.



SEMI-PRIVATE AND PRIVATE DINING

DINNER

Three Course Menu from \$185 per person

Four Course Menu from \$215 per person

WINE SERVICE

Our Sommeliers will be delighted to assist you with your wine selection prior to the event.

Guests are welcome to pre-select wines by the bottle (starting at \$100) or our Sommelier team can also offer wine accompaniments starting at \$250 per person.

RECEPTION PRIOR TO DINNER BUYOUT

Selection of passed canapés for \$40 per person

Options to enhance your canapé reception include:

Chef Designed Raw Bar: \$40 per person

Caviar Station: \$50 per person

Full open bar and selection of wine and Champagne from \$45 per person

STANDING COCKTAIL RECEPTION BUYOUT

A selection of passed savory and sweet canapés at \$50 per person per hour

Full open bar and selection of passed wine and Champagne from \$45 per person per hour

We also offer Chef Designed Culinary Stations with pricing available upon request

All Food and Beverage is subject to a 7% Administrative Fee, 18% Service Charge, and New York Sales Tax (8.875%).



PARTING GIFTS

PIGNOLI COOKIES

Soft, chewy Italian cookies with a touch of almond, orange, and pine nut.

\$15

BANANA PECAN LOAF

Rich, moreish and seasoned slightly with dark rum.

Perfect any time of the day. *Serves Two.*

\$18

PEPPERMINT CREAM

Chocolate cookies with minted cream.

\$10

CARAMEL CORN

Popcorn and Peanuts coated in Salted Butter Caramel.

\$12

K+M EXTRAVIRGIN CHOCOLATE

The ultimate gift.

A four-pack of Chef Keller's award-winning chocolate bars.

\$50