

THE POOL | THE GRILL

PRIVATE DINING & SPECIAL EVENTS

99 EAST 52ND STREET, NEW YORK CITY

MAJOR FOOD GROUP



MAJOR FOOD EVENTS

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.

OVERVIEW

The Seagram Building is comprised of two individual rooms, **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, Major Food Group's premiere event venue, is available for Private Celebrations: Weddings, Milestones, Corporate Dinners, Cocktail Receptions, Network Upfront Reception, Premiere Parties, Fundraising Lunches and Dinners.

THE GRILL and **THE POOL** are often booked together for large-scale events, with the ability to accommodate up to 300 seated and 700 standing. **THE GRILL** can be used for cocktails before a seated dinner in **THE POOL**.

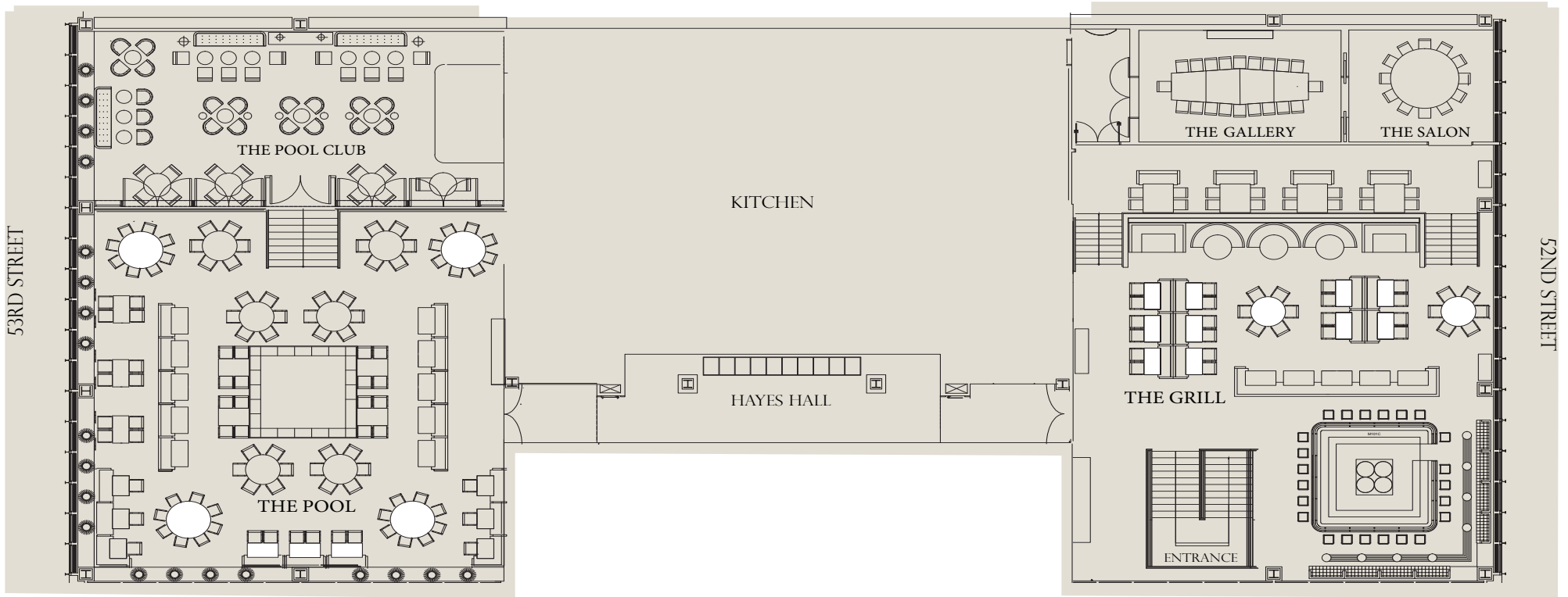


THE GRILL



THE POOL

Property Overview



THE POOL
200 seated, 180 with dancing

THE POOL CLUB
80 Seated, 125 reception style

THE POOL & THE POOL CLUB
450 reception style

EVENT CAPACITIES

THE GRILL
120 seated, 250 reception style

The Salon
16 seated, 25 reception style

The Gallery
22 seated

DINNER MENU



EVENTS DINNER MENU

APPETIZERS: CHOICE OF

Please select two

- | | | | |
|---|--|--|---|
| Tuna
<i>Ravigote</i> | Ricotta Tortellini
<i>Black Truffle Upgrade</i>
<i>(\$50 per person)</i> | Mushroom Risotto | UPGRADES: |
| Steak Tartare
<i>Anchovy</i> | House Chopped Salad
<i>Buttermilk or Mustard Vinaigrette</i> | Endive Salad
<i>Apple, Cheddar, Pistachio</i> | Lobster Cocktail
<i>(\$20 per person)</i> |
| Prosciutto
<i>Mustard Fruits</i> | House Cured Salmon
<i>Arugula & Endive</i> | Green Salad
<i>Herbs, Mustard Vinaigrette</i> | Caviar Vichyssoise
<i>(\$100 per person)</i> |
| Goose Terrine
<i>Figs & Olives</i> | | Roasted Beet Salad
<i>Watercress, Walnut & Grapefruit</i> | |

ENTRÉES: CHOICE OF

Please select two

- | | | |
|--|--|--|
| CAJUN SNAPPER
<i>Coleslaw</i> | MINTED BRANZINO | UPGRADES: |
| SCOTTISH SALMON
<i>Delicata</i> | ROASTED CHICKEN
<i>Seasonal Vegetables, Riesling Jus</i> | PRIME RIB
<i>Spit Roasted</i>
<i>(\$30 per person)</i> |
| ALASKAN HALIBUT
<i>Fennel, Little Neck Clams, Bacon</i> | PORK CHOP
<i>Pineapple Chow Chow</i> | LAMB CHOPS
<i>Mint Jelly</i>
<i>(\$30 per person)</i> |
| LOBSTER
<i>A la Newberg</i> | FILET MIGNON
<i>Florentine or Peppered</i>
<i>Shaved Black Truffle Upgrade (\$50 per person)</i> | VEAL CHOP
<i>Mushroom</i>
<i>(\$30 per person)</i> |
| | | DOVER SOLE
<i>Meunière</i>
<i>(\$40 per person)</i> |

SIDES: FOR THE TABLE

Please select two

- | | | |
|-------------------|---------------------|---------------------------------|
| Sesame Spinach | Whipped Potatoes | Carolina Pilaf |
| Grilled Asparagus | Fingerling Potatoes | Nuttled Wild Rice |
| Brussels Sprouts | Steamed Potatoes | Grits <i>with</i> Red Eye Gravy |

DESSERTS

Please select one

- | | | | |
|----------------|------------|--------------------|--------------------------|
| Chocolate Cake | Berry Tart | Lemon Chiffon Cake | Brown Butter Carrot Cake |
|----------------|------------|--------------------|--------------------------|

Custom Special Occasion Cake Available

MENU SUBJECT TO CHANGE BASED ON SEASONALITY

DINNER MENU



THE GRILL GROUP DINING DINNER MENU

APPETIZERS: CHOICE OF

Please select two

Tuna <i>Ravigote</i>	Goose Terrine <i>Figs & Olives</i>	Endive Salad <i>Apple, Cheddar & Pistachio</i>	UPGRADES:
House Cured Salmon <i>Arugula & Endive</i>	Steak Tartare <i>Anchovy</i>	House Chopped Salad <i>Buttermilk Vinaigrette</i>	Crab Cake <i>(\$15 per person)</i>
Continental Ham <i>Mustard Fruit</i>	Crab Louis <i>Dungeness Crab, Avocado</i>	Oysters <i>on the half shell</i> <i>Siberian Style Upgrade (\$75 per person)</i>	Caviar Vichyssoise <i>(\$50 per person)</i>

ENTREES: CHOICE OF

Please select two

CAJUN SNAPPER <i>Coleslaw</i>	UPGRADES:
MINTED SEA BASS	LOBSTER <i>A la Newberg (\$30 per person)</i>
SCOTTISH SALMON <i>Delicata</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 (\$30 per person)</i>
GRILLED CHICKEN <i>Seasonal Vegetables, Riesling Jus</i>	
FILET MIGNON <i>Florentine or Peppered</i>	

SIDES: FOR THE TABLE

Please select two

BROCCOLI	POTATOES	GRAINS & RICE
Steamed	Cottage Fries	Carolina Pilaf
Casserole	Whipped	Nutted Wild Rice
Grilled		Mushroom Barley

DESSERTS

Please select one

Chocolate Cake	Berry Tart	Lemon Chiffon Cake
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MENU SUBJECT TO CHANGE BASED ON SEASONALITY

EVENT SET UPS



The Gallery



The Salon



FOOD



About

MAJOR FOOD GROUP (MFG) is a restaurant and hospitality company founded by Mario Carbone, Rich Torrisi, Jeff Zalaznick. Major Food Group currently operates thirteen 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, THE GRILL and THE POOL. More projects are in the works worldwide. Every MFG restaurant has earned its own stellar accolades. To date, MFG holds 15 New York Times Stars and 3 Michelin Stars.



THE POOL | THE GRILL THE LOBSTER CLUB

SANTINA



Dirty French



Sadelle's

ZZ's Clam bar

Torrisi THE POLYNESIAN