


THE POOL | THE GRILL

MAJOR FOOD EVENTS





**“THIS COMPANY HAS
NEVER SEEN A TOP
IT COULDN'T
GO OVER.”**

-THE NEW YORK TIMES

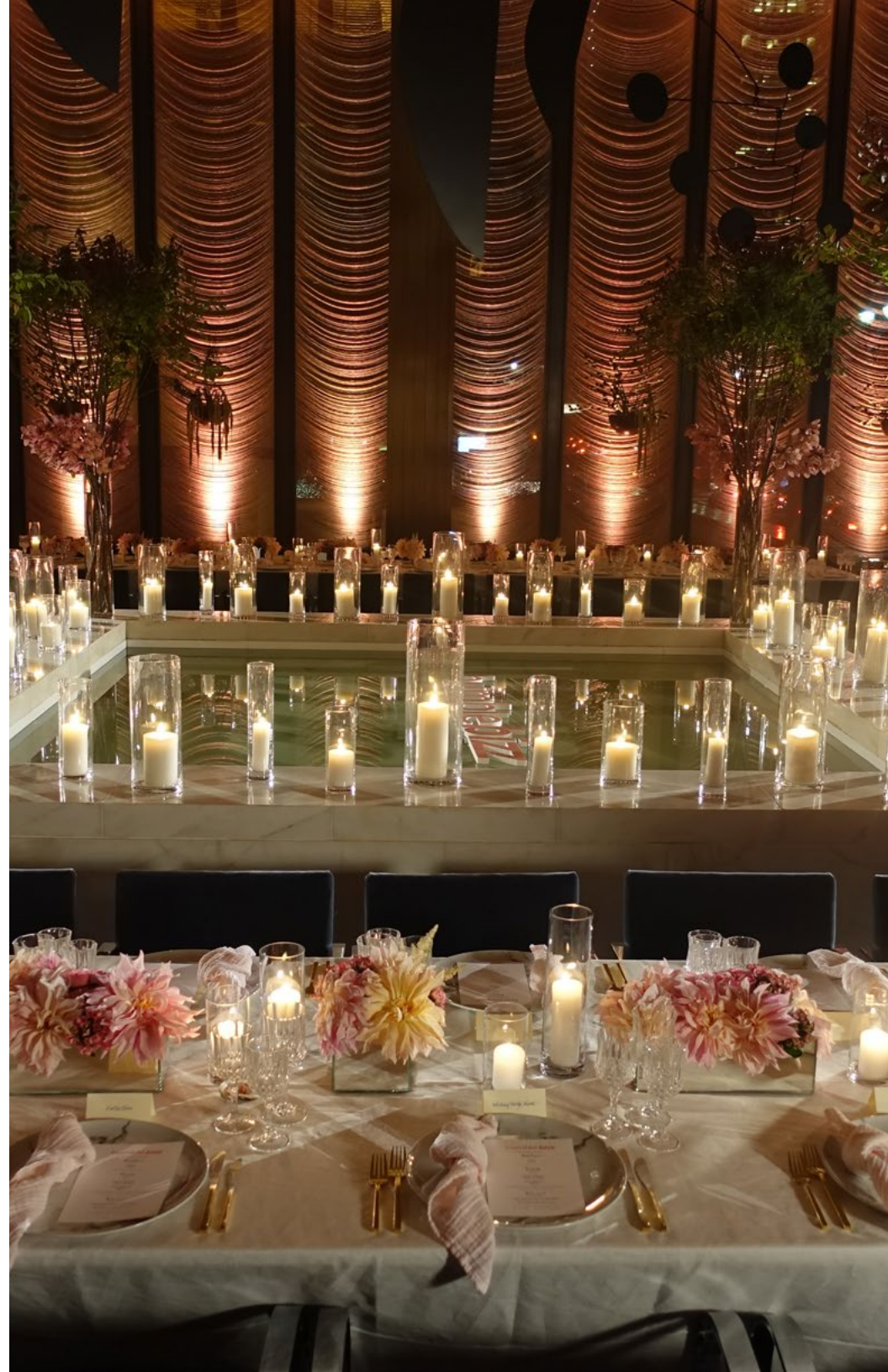
ABOUT THE SPACE

THE GRILL is America's most essential chophouse, situated in Manhattan's most glamorous room. One of the most acclaimed steakhouses in the world, THE GRILL is a contemporary celebration of mid-century American dining by Major Food Group.

THE POOL is Major Food Group's premiere event space. Adjacent to THE GRILL and home to New York's most storied parties and events for over half a century, THE POOL is the ideal destination for all manner of affair; a place where you can enjoy all of your favorite dishes by Major Food Group at one iconic location.

Together, THE GRILL + THE POOL are the crown jewel of Manhattan's iconic Seagram Building.





HISTORY

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 restaurant. 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 GRILL's 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.





CAPACITIES

THE SALON: 15 Guests Seated, 20 Reception-Style

THE GALLERY: 22 Guests Seated

The Salon & The Gallery may be booked together to accommodate a cocktail reception followed by a seated meal for 22 guests.

THE POOL LOUNGE: 60 Guests Seated, 120 Reception-Style

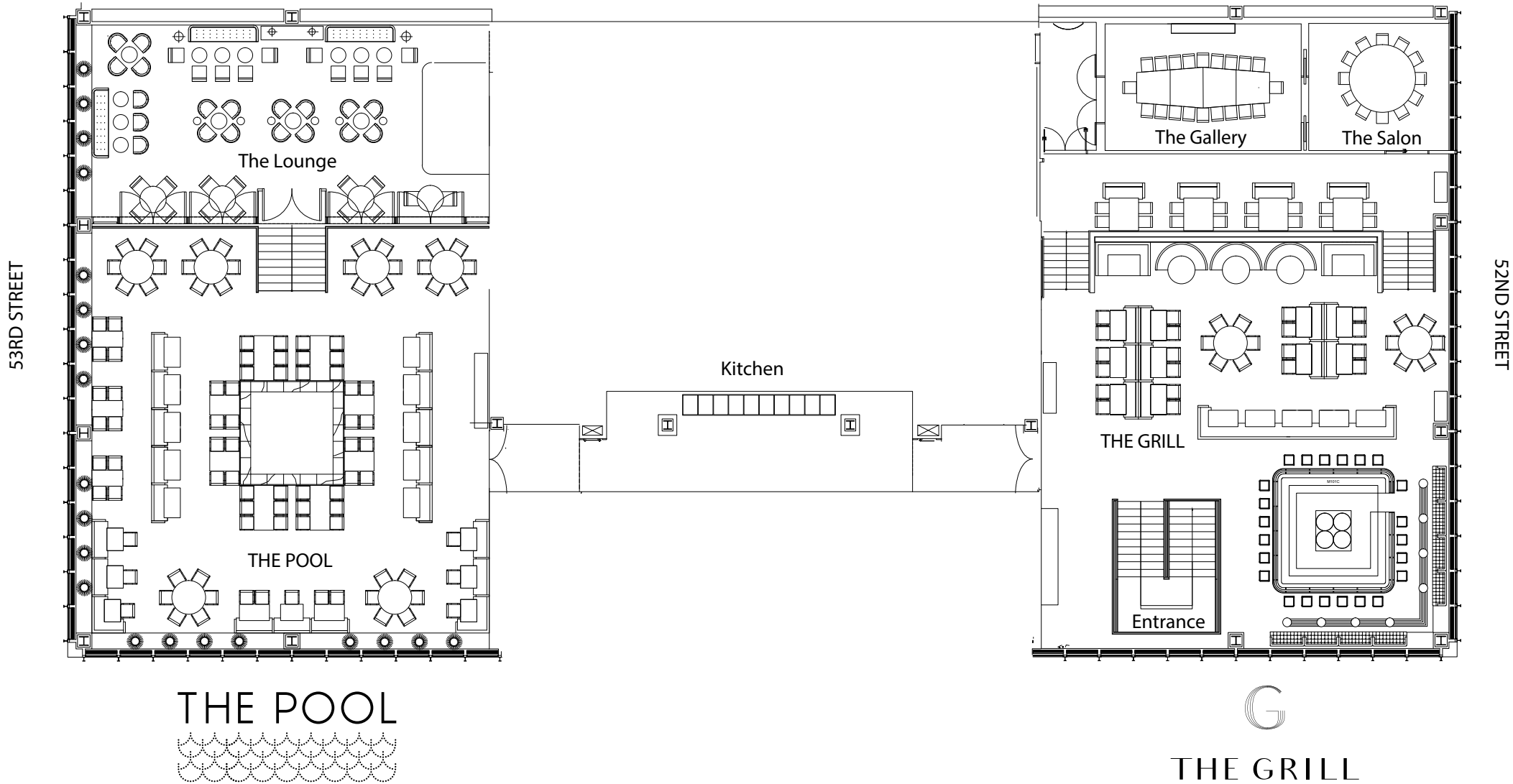
THE POOL: 150 Guests Seated, 300 Reception-Style

A buyout of The Pool includes The Lounge, a stunning cocktail bar that overlooks the main space.

THE POOL + THE GRILL: 300 Guests Seated, 650 Reception-Style

THE SEAGRAM BUILDING

99 East 52nd Street, New York City



FLOOR PLAN



THE SALON
15 Guests Seated, 25 Reception-Style



THE GALLERY

22 Guests Seated

The Salon & The Gallery may be booked together to accommodate a cocktail reception followed by a seated meal for 22 guests.

THE GRILL GROUP DINING DINNER MENU

APPETIZERS: CHOICE OF

Please select two

Tuna <i>Ravigote</i>	Steak Tartare <i>Anchovy</i>	House Chopped Salad <i>Buttermilk Vinaigrette</i>	UPGRADES:
House Cured Salmon <i>Arugula & Endive</i>	Crab Louis <i>Dungeness Crab, Avocado</i>	Oysters <i>on the half shell</i>	Crab Cake <i>(\$15 per person)</i>
Continental Ham <i>Mustard Fruit</i>	Endive Salad <i>Apple, Cheddar & Pistachio</i>	Siberian Style Upgrade <i>(\$75 per person)</i>	Caviar Vichyssoise <i>(\$50 per person)</i>
<i>Iberico Ham Upgrade (\$95 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>Vidalia Onions</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>
YOUNG CHICKEN <i>Whole Grilled</i>	
FILET MIGNON <i>Florentine or Peppered</i>	

SIDES: FOR THE TABLE

Please select two

VEGETABLE	POTATOES	GRAINS & RICE
Grilled Broccoli	Cottage Fries	Carolina Pilaf
Grilled Mushrooms	Whipped	Nuttled Wild Rice
Sautéed Spinach	Steamed with Dill	
Steamed Broccoli		

DESSERTS

Please select one

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

THE GRILL SAMPLE EVENT MENU



THE POOL LOUNGE
60 Guests Seated, 120 Reception-Style



THE POOL

150 Guests Seated

A buyout of THE POOL includes The Lounge, a stunning cocktail bar that overlooks the main space. The event would begin with cocktails & canapes in the Lounge, followed by a seated meal on the main level, alongside the storied marble pool.



THE POOL
350 Guests Reception-Style



THE GRILL + THE POOL
300 Guests Seated, 650 Reception-Style



SAMPLE EVENT MENUS

FEATURING ICONIC DISHES FROM ACROSS OUR AWARD-WINNING RESTAURANTS

CARBONE



Sadelle's

**CHATEAU
ZZ'S**

THE GRILL

**THE
LOBSTER CLUB**

Torrisi

ZZ's

Contessa



Dirty French



PASSED CANAPÉS

DEVEILED EGG

Harissa, Fried Capers, Chives

MOZZARELLA STICKS

GOUGERES

BLACK TRUFFLE ARANCINI

CRISPY ARTICHOKEs

Honey Agrodolce

AVOCADO & BASIL

Multigrain Toast

CHICKPEA PANISSE

Mushroom, Rosemary

CRUDITE SUMMER ROLL

SWEET CORN ELOTE

MUSHROOM SPRING ROLL

EAST COAST OYSTERS

Malabar Mignonette

WASABI LOBSTER

Sweet Green Tomato

TROUT ROE TOAST

Truffle Honey, Toasted Brioche

SPICY TUNA TOAST

Harissa, Olive

SHRIMP COCKTAIL

HOUSE CURED SALMON

Cucumber, Crème Fraiche

CRISPY RICE

Yellowtail & Jalapeno Tartare

CRAB CAKE

Tartar, Fresh Herbs

LOBSTER & JALAPEÑO TOSTADA

PASSED CANAPÉS

- CONTINUED -

MEATBALLS AGRODOLCE

ROAST BEEF SLIDER

PIGS IN A BLANKET

SLIDERS MAISON

Brioche, Caramelized Onion, Raclette

FOIE GRAS TOAST

Gooseberry

STEAK TARTARE

Potato Crisp

CHOPPED LIVER TOAST

CHICKEN & FOIE TSUKUNE

UPGRADES

...

CAVIAR

Crème Fraiche & Chives,

Choice of Blini, Latke or Zeppole

SANTA BARBARA

SEA URCHIN TOAST

WAGYU SANDO

WAGYU & TRUFFLE TOSTADA

CRUDITES DISPLAY

THREE COURSE DINNER

APPETIZERS

...

HOUSE CHOPPED

Mixed Lettuces, Oyster Mushrooms, Ceci

TUNA RAVIGOTE

Sushi Grade Tuna, Shingled Cucumbers, Jidori Egg

KALE & SUNCHOKE SALAD

Asian Pears, Toasted Sunflower Seeds, Goat Cheese

LITTLE GEM SALAD

Crispy Shallots, Radish, Buttermilk Dressing

DRESSED ENDIVES

Golden Raisins, Pine Nuts, Persimmons, Aged Ricotta

ELEVATED ADD-ONS

For the Table

...

CAVIAR SERVICE

Toast Points, Latkes, Blini, Crème Fraiche, Chives

RAW BAR DISPLAY

Shrimp Cocktail, Oysters, Clams

BEET SALAD

Watercress, Yogurt, Walnuts

SHRIMP COCKTAIL

Chilled Jumbo Shrimp, Cocktail Sauce

GREEN SALAD

Mixed Lettuces, Shallots, Mustard Vinaigrette

RICOTTA TORTELLINI

House Made Pasta, Ricotta, White Butter Sauce

Black Truffle ~ Supplemental Fee

PASTA MID COURSE

...

SPICY RIGATONI VODKA

LOBSTER RAVIOLI

TORTELLINI SORRENTINA

...

Supplemental Fee

THREE COURSE DINNER

- CONTINUED -

ENTREES

...

DOVER SOLE

Meunière

MINTED BLACK BASS

Mint Salsa Verde, Fennel, Fresh Herbs

STEAMED ASIAN BASS

Pickled Japanese Cucumbers, Fresh Herbs, Ginger Soy Sauce

SALMON OREGANATA

Blackening Spices, Tuscan White Beans

CHICKEN VERDE

Chimichurri, Fresh Herbs

FILET MIGNON

Choice of Florentine or Au Poivre

CAULIFLOWER STEAK

Ravigote

...

UPGRADES

...

LOBSTER A LA NEWBERG

Tomato and Cream Sauce, Herbs, Lime

LAMB CHOPS

Mint Jelly

PRIME RIB

Spit Roasted

SIDES

...

WHIPPED POTATOES

GRILLED BROCCOLINI

FINGERLING POTATOES

GRILLED ASPARAGUS

ROSEMARY POTATOES

BRUSSELS SPROUTS

GREEN SALAD

SESAME SPINACH

GRITS *with* REDEYE GRAVY

THREE COURSE DINNER

- CONTINUED -

DESSERTS

•••

LEMON CHIFFON

CARROT CAKE

BERRY TART

TORTA DI BACI

CHEESECAKE

ICE CREAM & SORBET

FLOURLESS CHOCOLATE CAKE

ELEVATED ADD-ONS

For the Table ~ Supplemental Fee

•••

SEASONAL FRUIT

ASSORTED COOKIES

PETIT FOURS

COTTON CANDY

TORRISI ITALIAN ICES



COCKTAILS

•••

“THE MARTINI”

London Dry Gin, Dry Vermouth

KANGAROO

Vodka, Dry Vermouth

ESPRESSO MARTINI

Grey Goose Vodka, Espresso

OLD FASHIONED

*The Grill's Single Barrel Bourbon,
Bitters, Citrus Twist*

CARBONE NEGRONI

Gin, Campari, Vermouth

ROCCO MARGARITA

Patron Tequila, Orange, Cinnamon

SPRITZ TORRISI

Aperol, Rhubarb, Peach, Prosecco

BELMONDO

Patron Tequila, Pear, Ginger

ELDERFLOWER SPRITZ

Elderflower, Orange, Prosecco

CALABRIAN COSMOPOLITAN

vodka, cranberry, red pepper, lime

GOLD DOLLAR

*Reposado Tequila, Passionfruit,
Pineapple, Champagne*



STATIONS



RAW BAR DISPLAY

...

JUMBO SHRIMP COCKTAIL
SELECTION OF OYSTERS
LITTLE NECK CLAMS
COCONUT SNAPPER CEVICHE
YELLOWTAIL POKE

UPGRADES

...

LOBSTER GARZA
YUZU CRAB
WASABI LOBSTER
SCALLOP CRUDO
COLOSSAL STONE CRAB CLAWS
(Seasonal)

CAVIAR & VODKA

...

Choice of
BAERI
or

OSSETRA CAVIAR

– Served with –

BLINI, TOAST POINTS & LATKES

...

Traditional Accompaniments of

CRÈME FRAICHE,
SHALLOTS, CHIVES

...

Selection of
PREMIUM VODKAS

THE LOBSTER CLUB

...

ROLLS

SPICY TUNA

CALIFORNIA

SALMON AVOCADO

TORO SCALLION

YELLOWTAIL SCALLION

CUCUMBER AVOCADO

NIGIRI

TUNA

SALMON

YELLOWTAIL

– Served with –

SOY SAUCE, WASABI, GINGER

THE LOBSTER CLUB

...

IZAKAYA

SPICY CUCUMBER

GYOZA

Pork or Chicken

YELLOWTAIL POKE

SPICY CHICKEN YAKITORI

CLASSIC FRIED RICE

UPGRADE

...

WAGYU BEEF SKEWER

CARBONE

...

PARMESAN WHEEL

CAESAR ALLA ZZ

SPICY RIGATONI VODKA

MARIO'S MEATBALLS

- Served with -

HOUSEMADE
GRANDMA BREAD



...

ITALIAN MEATS & CHEESES

PROSCIUTTO PARMIGIANO REGGIANO

SOPPRESSATA HOMEMADE
PICANTE MOZZARELLA

MORTADELLA GORGONZOLA

FINOCCHIONA TRUFFLE PECORINO

COPPA LOCAL GOAT CHEESE

SPECK ROBIOLA

- Served with -

GRILLED BREAD,
FRUIT MOSTARDA, PICKLES

THE GRILL

...

WALNUT & PEAR SALAD

Endive

MINTED BLACK BASS

FILET MIGNON

Peppered

WHIPPED POTATOES

SEASONAL GREEN VEGETABLE

UPGRADE

...

PRIME RIB

LAMB CHOPS

Torrise

...

DRESSED ENDIVES

RIGATONI

with LAMB AMATRICIANA

or POMODORO

BLACK BASS DOGANA

SKIRT STEAK

GREENS DEL GIORNO

SCALLOPED POTATOES

Dirty French

...

LITTLE GEM SALAD

ROASTED SALMON

Ratatouille, Homemade Harissa

CHICKEN PERSILLADE

DIRTY RICE

HARICOTS ASIATIQUE

CHATEAU ZZ'S

...

THE MEXICAN CAESAR

BRANZINO VERDE

STEAK AL PASTOR

ARROZ PILAF

GARLIC SPINACH

DESSERT

CUPCAKES

- Mix & Match -

- CAKE -

Vanilla

Chocolate

Citrus

Red Velvet

- ICING -

Vanilla

Chocolate

Cream Cheese

Whipped Cream

•••

MINI TARTS

Banana Cream

Pistachio

Salted Chocolate

Caramel

Key Lime

Berry

Lemon Meringue

White Chocolate

Passionfruit

COOKIES

Brown Butter Chocolate Chip

Apple Butter Snickerdoodle

Molasses

Chocolate Crinkle

Peanut Butter

CONFECTIONS

Chocolate Chunk Brownies

Peanut Butter & Jelly Bon Bons

Chocolate Truffles

Tiramisu Creme Puffs

Berry Cups

Sticky Buns

FAMOUS CRULLERS

•••

Vanilla

Black & White

Cookies & Cream

Mocha

Applejack

Lemon

Strawberry

Key Lime

Coffee Cake

Cinnamon Sugar

Chocolate Blackout

Butter Pecan

PASSED SWEETS

...

RAINBOW COOKIES

PEANUT BUTTER & JELLY BONBONS

POT DE CRÈME

GRASSHOPPER ICE CREAM SANDWICHES

MINIS

CRULLERS

Cookies & Cream

TIRAMISU CREME PUFFS

LEMON CHEESECAKE

CARROT CAKE

TARTS

Berry, Lemon Meringue, Salted Chocolate Caramel

ICE CREAM CONES

Vanilla, Chocolate, Strawberry & Mocha Ice Cream,

Berry & Coconut Sorbet

CUPCAKES

Red Velvet with Cream Cheese

Vanilla with Chocolate Buttercream

TAKE-AWAY GIFTS

— supplemental fee —



CARBONE

FINE FOOD

RED SAUCE GIFT SET



Sadelles'

BAGELS TO GO

ABOUT MFG

Major Food Group is one of the most celebrated, innovative, and successful culinary and hospitality companies in the world. Founded a decade ago by visionaries Jeff Zalaznick, Mario Carbone, and Rich Torrisi, MFG has introduced more than forty awarded restaurants, private clubs, bars, and hotels, setting new and exciting standards for the industry. Among the brand's iconic concepts – all of which consistently deliver the finest gastronomic, design and immersive experiences – are Carbone, THE GRILL + THE POOL, Dirty French, ZZ's Club, Sadelles, Contessa, and Torrisi. While each brand is distinct, they all reflect MFG's refined, celebratory, and thoroughly contemporary approach to its craft.

The logo for Sadelles, featuring the name in a green, cursive script with a horizontal line underneath.The logo for Chateau ZZ's, with 'CHATEAU' in a red, serif font and 'ZZ'S' in a smaller, red, sans-serif font below it.The logo for Carbone, featuring the name in a bold, black, sans-serif font.The logo for Torrisi, featuring the name in a gold, cursive script.The logo for Dirty French, featuring the name in a pink, cursive script.The logo for The Grill, featuring the name in a black, sans-serif font.The logo for VINO, featuring the name in a red, serif font inside a red-bordered octagon with a decorative pattern. Below the octagon, the word 'CARBONE' is written in a smaller, red, sans-serif font.The logo for ZZ's, featuring the name in a teal, sans-serif font.The logo for Dirty French Steakhouse, featuring the name in a pink, cursive script. Below the name, the word 'STEAKHOUSE' is written in a smaller, pink, sans-serif font.The logo for Parmi Famous Italian, featuring the name in a red, cursive script inside a red-bordered oval. Below the name, the words 'FAMOUS ITALIAN' are written in a smaller, red, sans-serif font.The logo for Contessa, featuring the name in a red, cursive script.The logo for Hasalon, featuring the name in a black, sans-serif font.The logo for The Lobster Club, featuring the name in a red, sans-serif font.The logo for The Pool, featuring the name in a black, sans-serif font.

PLEASE CONTACT
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FOR MORE INFORMATION

MAJOR FOOD GROUP



MAJOR FOOD EVENTS

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THE SEAGRAM BUILDING
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