

SUMMIT

EVENTS

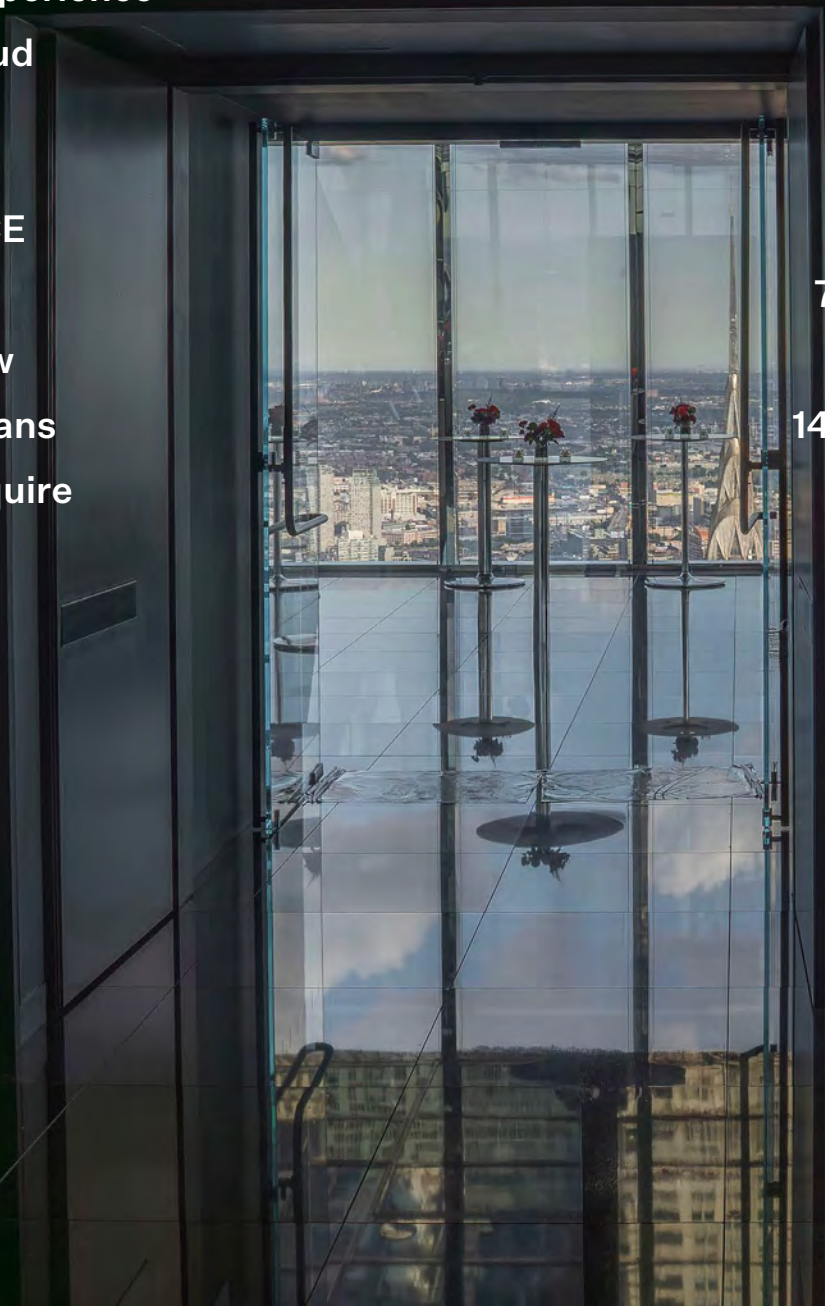
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SUMMIT EVENT SPACE

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SUMMIT
EVENTS

WELCOME TO SUMMIT EVENTS!

A new chapter begins for SUMMIT One Vanderbilt with the launch of its event space. This dedicated space on the 72nd floor of the One Vanderbilt skyscraper is available for private functions, accommodating up to 100 seated and 150 guests standing within one of the city's most awe-inspiring venues. With panoramic views of New York City through its floor-to-ceiling glass walls, modern mirrored design, and a covered outdoor terrace, this exclusive location is conducive to everything from cocktail receptions, sit-down dinners, business conferences, weddings, brand activations, fashion shoots, and more.

FEATURING

- 2,325 SQUARE FOOT INTERIOR EVENT SPACE
- FLOOR TO CEILING WINDOWS PANORAMIC CITY VIEWS
- FULL-RANGE IN-HOUSE SOUND SYSTEM
- COLOR CHANGING RECESSED CEILING DOWN LIGHT
- (3) WIRELESS MICROPHONES
- MULTIPLE XLR CONNECTIONS FOR DJS AND BANDS
- (4) CEILING RIGGING POINTS FOR SUPPLEMENTAL DMX LIGHTING

INQUIRE

Andrea Olaya

SENIOR EVENT SALES MANAGER

summitevents@danielboulud.com

212-794-2600 ext 222

“I have always taken great pride in catering events and helping to create some of the most joyful moments of our guests’ lives. We are now taking the SUMMIT experience to new heights combining elevated hospitality elements with the backdrop and stunning views of the most iconic observatory experience. Guests will truly feel on top of the world.”

- CHEF DANIEL BOULUD



ABOUT SUMMIT EXPERIENCE

Since opening in 2021, SUMMIT One Vanderbilt has become the world's most immersive observatory experience, combining unparalleled 360-degree views of New York City with multi-sensory artistic experiences created by Kenzo Digital. SUMMIT offers an unprecedented guest experience spanning art, design and adventures from the highest accessible viewpoint in Midtown Manhattan.

Elevate your visit with an exclusive VIP experience to SUMMIT One Vanderbilt's 91st through 93rd Floors, where breathtaking art, visionary design, and stunning views of New York City await. Pricing available upon request.

WHAT'S INCLUDED:

- PERSONALIZED TOUR LED BY OUR GUEST EXPERIENCE TOUR LEAD.
- SKIP-THE-LINE PRIVILEGES AT ALL KEY POINTS: ENTRANCE, SECURITY, ELEVATORS, LEVITATION, AND EXIT.
- AT THE END OF THE TOUR, THE GROUP WILL BE PERSONALLY ESCORTED DIRECTLY TO THE EVENT SPACE ON THE 72ND FLOOR.





AWARDS & ACCOLADES

Best Culinary Apprentice in France (Age 17)

Food & Wine Magazine Best New Chefs (1988)

James Beard Foundation Awards

- Best Chef, New York City (1992)
- Outstanding Chef of the Year (1994)
- Outstanding Restaurateur (2006)

Honors of Merit from the French Government

- Chevalier de la Légion d'Honneur (2006)
- Officier de l'Ordre du Mérite Agricole et Chevalier du Mérite National (2023)

Johnson & Wales Doctor of Culinary Arts (2012)

City Meals on Wheels Co-President
(2013 – Present)

World's 50 Best Restaurants Lifetime Achievement (2015)

Culinary Institute of America

- Chef of the Year (2011)
- Honoring Daniel Boulud Day (2017)

Bocuse D'Or USA Chairman & Founder
(2009 – Present)

- Silver Medalist Team (2015)
- Gold Medalist Team (2017)

Les Grandes Tables du Monde

- The World's Best Restaurateur (2021)

La Liste

- Innovation Award (2023)

Co-Founder of Food1st (2020 – Present)

Co-Founder & Chairman of Ment'or
(2008 – Present)

CHEF DANIEL BOULUD

Chef Daniel Boulud is widely celebrated as one of America's leading culinary authorities and restaurateurs. Since arriving in the U.S. in 1982, he has continually evolved his cuisine and expanded his reach from one location (Daniel in 1993) to over a dozen properties across the U.S., as well as Toronto, Montreal, Singapore, Dubai, the Bahamas and Riyadh.

In addition to winning multiple awards for his achievements, including three James Beard awards, he enjoys the stature of a media personality, with very frequent appearances across print, radio and television, and a significant social media following. Chef Daniel was raised on his family's farm in Lyon. At age 17, he became a finalist for Best Culinary Apprentice in France, and by 19, Chef Daniel was working as a chef in the finest restaurants in Copenhagen. Upon moving to the U.S. in 1982, he served as the private chef to the Ambassador of the European Commission in Washington, D.C. Chef Daniel later moved to New York City to serve as head chef of the Polo Lounge and then the Hotel Plaza Athénée. He also served as executive chef at Le Cirque, which became one of the most highly rated restaurants in the country during his tenure. In 1993, Chef Daniel opened the much-celebrated Daniel on Manhattan's Upper East Side.



OUR CUISINE

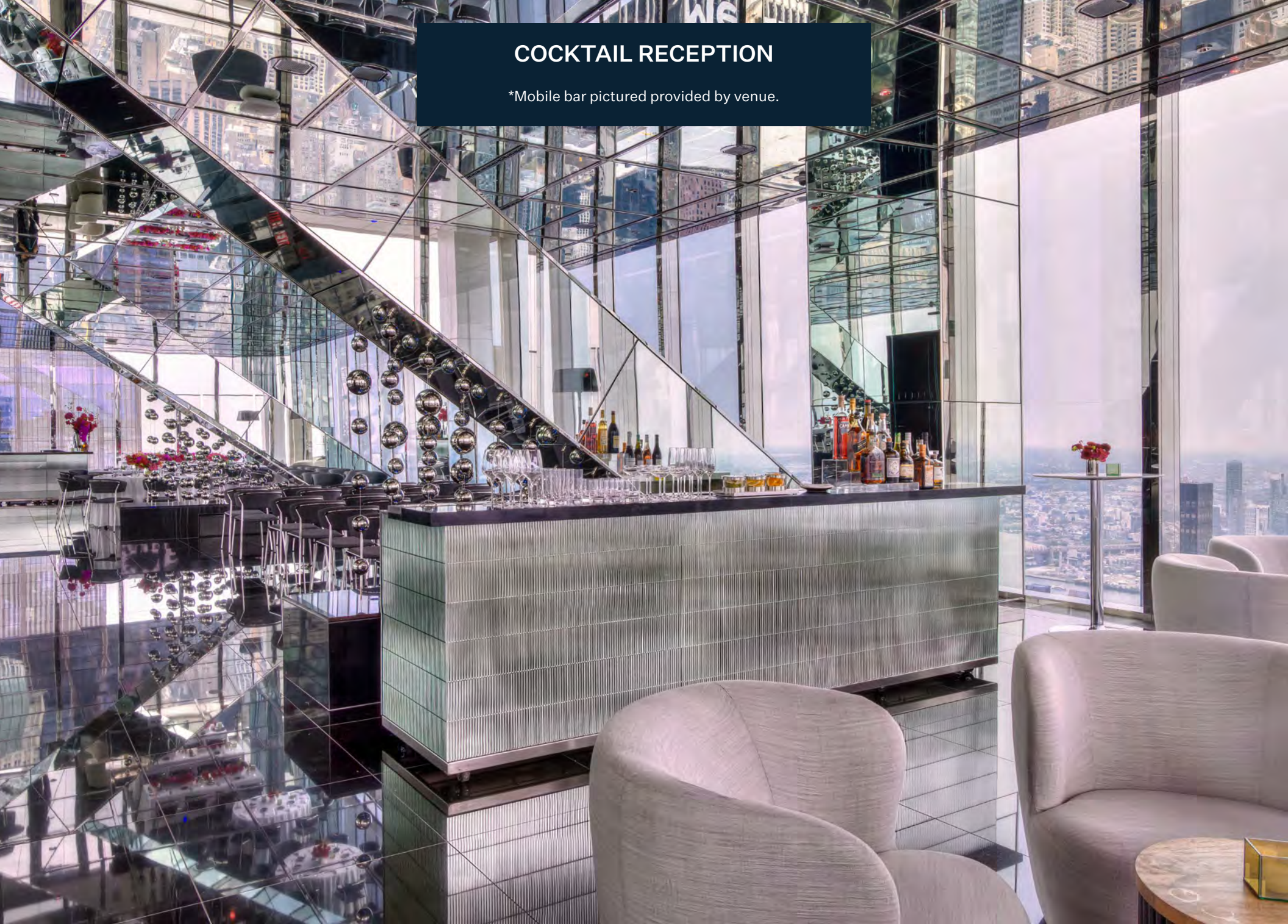
Cuisine Boulud New York is the catering company of Michelin-starred Chef Daniel Boulud. With decades of high-end catering experience and over 30 acclaimed restaurants in New York City and worldwide, Chef Boulud is renowned for his curated experiences and warm hospitality, serving a discerning and diverse clientele. Cuisine Boulud New York upends expectations of the catering industry, bringing concept-forward, seasonal and entirely bespoke cuisine, as well as peerless service, to events for corporate, luxury and private clientele.



SEATED EVENTS
Round Tables: 100 Guests

COCKTAIL RECEPTION

*Mobile bar pictured provided by venue.



COCKTAIL RECEPTION

Up to 150 Guests Standing

*Rental acrylic stools shown



THEATER STYLE

Up to 100 Guests



OUTDOOR TERRACE

As shown from inside.

*Rental acrylic stools shown



OUTDOOR TERRACE



FLOORPLAN OVERVIEW

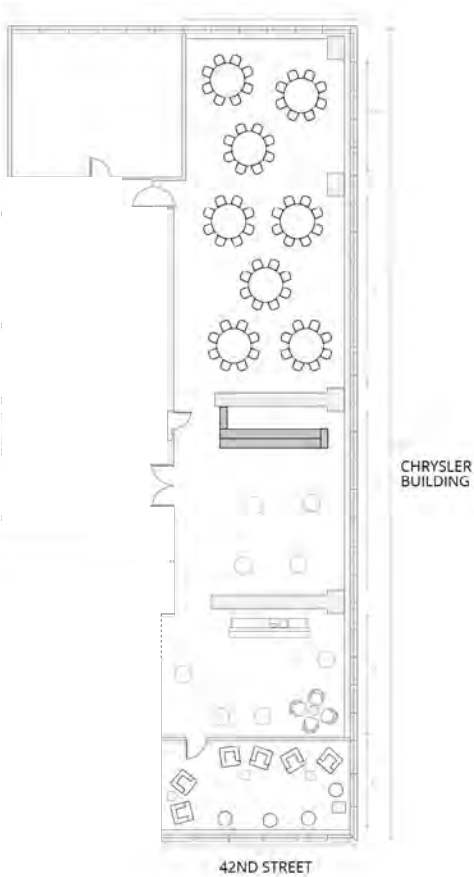


- 1 Entrance
- 2 Coat Check
- 3 Men's Room
- 4 Women's Room
- 5 Outdoor Terrace
- 6 Interior Events Space
- 7 BOH
- 8 Freight Elevators

SEATED EVENT FLOORPLANS

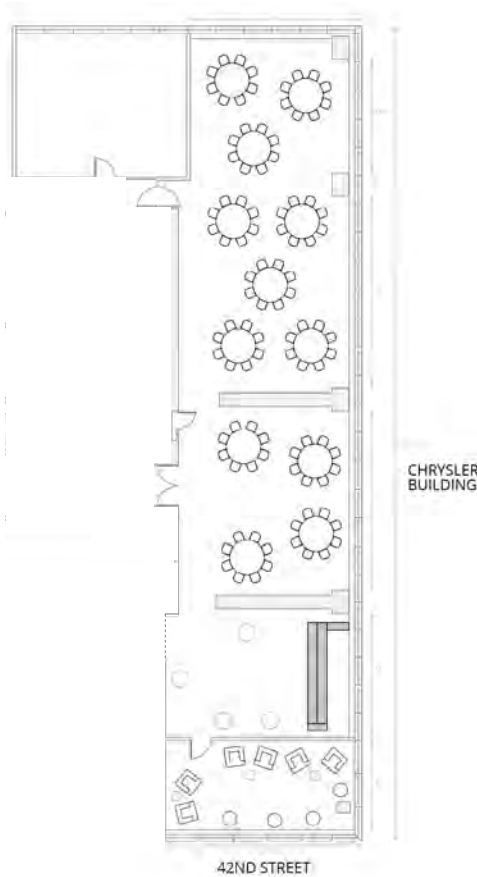
ROUND TABLES

Set for 72 Guests



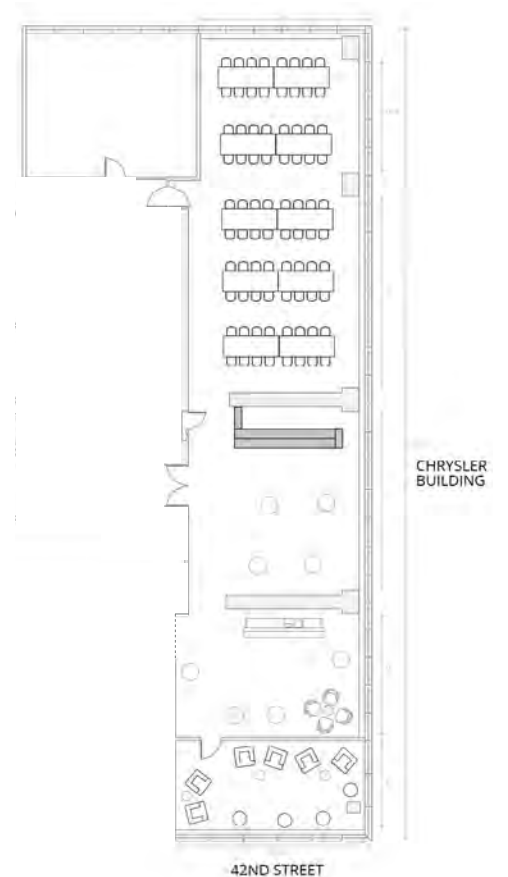
ROUND TABLES

Set for 100 Guests



RECTANGULAR TABLES

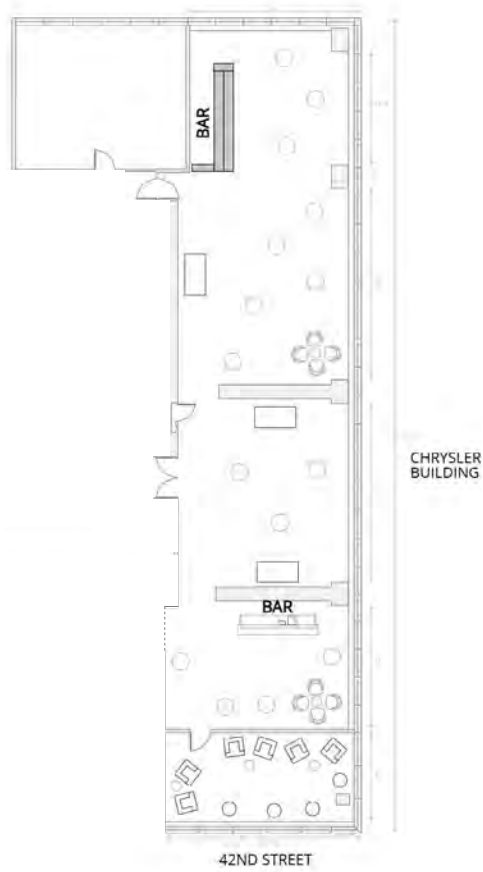
Set for 80 Guests



DAYTIME OR EVENING RECEPTION

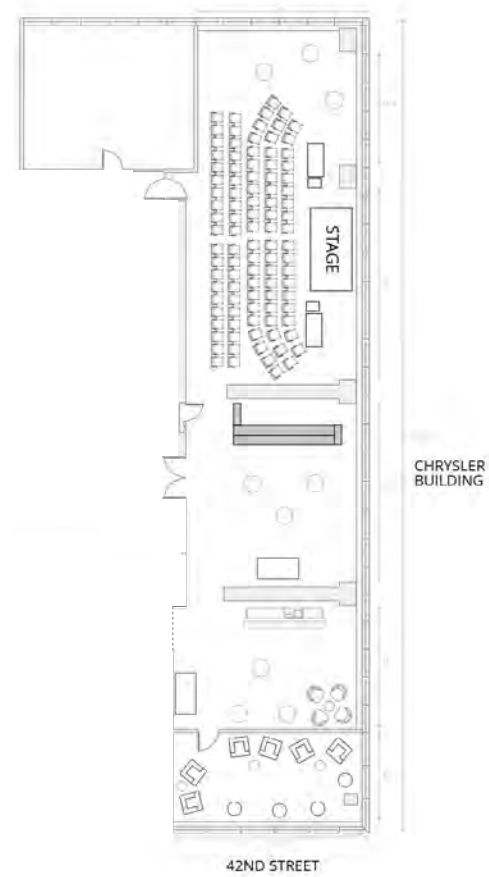
COCKTAIL RECEPTION

Set for 150 Guests



THEATER STYLE

Set for 100 Guests



EVENT DETAILS

ADDITIONAL EVENT OFFERINGS

(Pricing Available Upon Request)

Your Event Planner will assist you in customizing all your event details including the below and much more:

- Menu Selections
- Custom Cakes
- Ice Sculptures
- Books by Daniel Boulud
- Gift Boxes by Daniel Boulud
- To-Go Sweets
- Florals & Décor
- Audio Visual Needs
- Escort & Menu Cards
- SUMMIT Premium Experience Tickets for 91st Floor Attraction
- Booking GRAYBAR 19 for Meeting Spaces

PREFERRED VENDORS

A list of SUMMIT Preferred Vendors for Florals & Décor, Audio Visual or Staging, Entertainment Companies, Furniture Rental, and much more is available upon request.

FINAL GUEST COUNT

Your Final Guaranteed Guest Count is due 3 business days prior to your event, and you will be charged for this number even if fewer attend. Should more guests attend than anticipated, you will be charged for the actual attendance.

BILLING DETAILS

All pricing is before 24% administrative fee and 8.875% NYS tax. The administrative fee is not applicable to the facility fee. All events require a 50% non-refundable deposit due with a signed contract. All contracts require an authorized credit card. Payment is accepted via major credit cards or wire. Checks are not accepted.

INQUIRE

Andrea Olaya

SENIOR EVENT SALES MANAGER

summitov@danielboulud.com

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If additional meeting or conference space is required we offer adjacent facilities at Graybar 19. Please inquire for more details.

Graybar 19 is a state-of-the-art luxury conference center located in the Graybar Building at 420 Lexington Avenue off Grand Central. It boasts 18,000 square feet of beautiful meeting spaces, lounge areas, and a self-service pantry where guests can enjoy stunning views of the Grand Central neighborhood, East River, and Chrysler Building. Graybar 19 is available for full floor buyouts, as well as a variety of catered functions from corporate day events to after hour receptions and dinners.

GRAYBAR19@SLGREEN.COM



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