



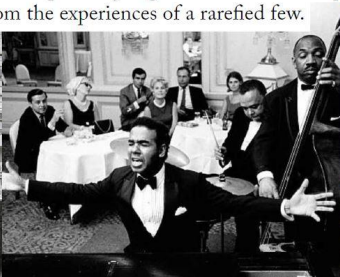
The Carlyle

A ROSEWOOD HOTEL
NEW YORK

2024 MEETINGS & EVENTS



This is a special place, where *a patina of elegance* has been built up over generations, from the experiences of a rarefied few.





THE HOTEL

The Carlyle is more than a premier luxury hotel. It is a true cultural institution. An extraordinary destination, in one of the greatest destinations in the world.

“I guess the thing that draws me to a place like this is the atmosphere, and it’s just that feeling that it’s the way it always was. And is there any other place like this in New York? I don’t think so. Not anymore. They were here once but they’re all gone.”

WES ANDERSON



TO ENTERTAIN

Hospitality is who we are and we approach every guest and every moment with the utmost care and attention. We believe *the largest impressions exist in the smallest details* and that all good things begin from a place of creativity.



“Every single thing about, every detail of it figuratively, spiritually, whichever way, they make you feel so good...[It’s] kind of safe, totally safe. That’s what staying at the Carlyle is like. Just like being in someone’s arms that you’re in love with. Is there any other place to be than that? I don’t know.”

ELAINE STRITCH





Those who do, understand that what you get here
is *the luxury to truly be yourself.*





THE SPACES

With banquet spaces: The Trianon Suite & Upstairs inspired by Bemelmans Bar, dining outlets: Dowlings at The Carlyle, Café Carlyle & Bemelmans Bar, and In-Suite offerings: *we have you covered.*

The Carlyle
DINING OUTLETS

DOWLING'S AT THE CARLYLE

Dowling's at The Carlyle, the hotel's new all-day dining restaurant, opened in Fall 2021 following a renovation of the former space. This the latest addition to The Carlyle family and is named after Robert Whittle Dowling, former owner of The Carlyle and an influential urban planner known for his passionate efforts over half a century ago to revitalize the city that never sleeps. Designed by New York based tonychi studio, the stylish and intimate new dining room exudes the glamour and charm of the 1930's and 40's and will be adorned by over 200 pieces of artwork. The collection includes commissions from modern day New York based artists to historic artwork from the hotel's archives, highlighted by newly acquired Ludwig Bemelmans original paintings and illustrations that pay subtle tribute to the adjacent bar that has been a beloved Upper East Side favorite for 75 years.

CAPACITY

Full Dining Room: up to 70 Guests Seated, 150 Cocktail Reception
1,090 sq. ft. (30' x 25'), Ceiling Height: 13'

Semi Private Room: 20 Guests Seated, 30 Cocktail Reception
336 sq. ft. (24' x 14'), Ceiling Height: 13'





CAFE CARLYLE

Café Carlyle has made an indelible mark on the entertainment and social landscape of New York City since its opening in 1955. The landmark Café Carlyle, has played host to such legendary talents as Bobby Short, Elaine Stritch, Eartha Kitt and Judy Collins. Featuring restored Marcel Vertès murals, the Café maintains the integrity of an historic Manhattan destination with a new infusion of modern refinement and style. Our beloved community of pianists and artists can be engaged as you design your experience.

CAPACITY

Full Dining Room: up to 80 Guests Seated, 100 Cocktail Reception
988 sq. ft. (38' x 26'), Ceiling Height: 8'8"

PRODUCTION ELEMENTS

- Flexible Stage Build Out
- Lighting & Sound Capabilities with dedicated technician
- Steinway Grand Piano
- Detailed backline list provided upon request*

BEMELMANS BAR

A favorite neighborhood bar of Upper East Siders and visitors alike, Bemelmans Bar is a special hideaway where artist and author Ludwig Bemelmans' whimsical drawings come to life. Best remembered for his beloved Madeline series of classic children's books, Bemelmans was commissioned in 1947 to paint the large-scale murals to depict all four seasons in famed Central Park. Open 356 days a year with live music every evening, the bar maintains its Art Deco legacy with chocolate-brown leather banquettes, nickel-trimmed black glass table tops, a dramatic black granite bar and a 24-karat gold leaf-covered ceiling. Our beloved community of pianists and artists can be engaged as you design your experience.

CAPACITY

Full Bar: Up to 30 Seated Guests, 78 Cocktail Reception
672 sq. ft. (32' x 21'), Ceiling Height: 8'1"

PRODUCTION ELEMENTS

Steinway Grand Piano
Built-in speakers
Microphones



The Carlyle
BANQUET EVENTS



UPSTAIRS INSPIRED BY BEMELMANS BAR

Invite your friends and loved ones to a private Bemelmans Bar-inspired gathering on the second floor of The Carlyle. The space can be transformed into a cozy jazz bar featuring live piano, festive Bemelmans-inspired wallpaper by Wallshoppe and classic martinis made by a red-jacketed bartender.

CAPACITY

Up to 40 Seated Guests, 60 Cocktail Reception
504 sq. ft. (28' x 18'), Ceiling Height: 8'8"

PRODUCTION ELEMENTS

Built-in Bluetooth speaker
Steinway Grand Piano

Customized furniture setup

TRIANON SUITE

The Trianon Suite is a lively and elegantly appointed space fusing modern refinement with classic architecture. It is a favorite for dinner and dancing and can be divided into two banqueting suites for smaller groups and events including a boardroom set up and private dining.

CAPACITY

Up to 120 Seated Guests, 180 Cocktail Reception, 140 Theater, 70 Classroom, 30 U-Shape, 50 Boardroom
1,725 sq. ft. (69' x 25'), Ceiling Height: 8'8"





FOYER

The Foyer is the first space to greet guests when arriving to the second floor. The space connects Upstairs Bar inspired by Bemelmans Bar to the Trianon Suite. The Foyer offers additional breakout space that is useful for welcome receptions and buffet setups alike.

CAPACITY

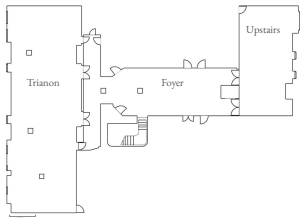
Up to 70 guests Cocktail Reception
736 sq. ft. (46' x 16'), Ceiling Height: 8'8"

MEETING SETUPS

Both Trianon and Upstairs can be set up to facilitate boardroom and round table discussion forums. With the versatility of each space and existing condition, including the foyer as a buffer intermediary room for entertaining, the second floor offers varied engagement opportunity. Our in-house team is committed to curating and arranging the most tailored experience for each guest and we welcome collaborative partnerships to design for bespoke moments fit for every gathering.

CAPACITY

Please see Upstairs and Trianon specifications for details on combined occupancy and production elements.





GUEST SUITES

Our specialty suites offer luxurious settings for intimate entertaining. With spacious living rooms and iconic views of the city, these suites allow for residential style entertaining. Host your guests in your home away from home.

CAPACITY

Up to 40 guests Cocktail Reception



The Carlyle

MENUS

Designed and curated by Director of Culinary Sylvain Delpique and Executive Chef Michael Haugstatter, each menu is curated and bespoke to every guest seated around the table. The most intimate thing we can do is to share a meal with one another and this is where connection begins.

Please see the following menu samples -
additional menus and customization are available upon request.



**THE CARLYLE
RECEPTION MENU
HORS D'OEUVRES**

Chilled Selections:

*Please select **four** items*

Oscietra Caviar, Lemon Creme Fraiche and Buckwheat Blinis
House Made Smoked Salmon, Boursin and Toasted Rye Bread
Shrimp Cocktail, Brandied Cocktail Sauce
Tuna Tartare, Cucumber Cup
Steak Tartare, Crostini
Hummus, Pita Chips
Baba Ganoush, Toasted Baguette
Corn Tartelette
English Pea Mousseline, Olive Tapenade
Baby Mozzarella Caprese Skewers
Truffled Deviled Quail Egg
Grilled Vegetable Skewers

\$130 per guest for one-hour of hors d'oeuvres and open bar

\$25 per guest for each subsequent hour of hors d'oeuvres

\$30 per guest, each subsequent hour of open bar

Hot Selections:

*Please select **four** items*

Spinach Parmesan Cheese Tartelette Gratinee
Lamb Lollipops, Mint Chimichurri
Petite Croque Monsieur
Beef Sliders, Cheddar Cheese and Caramelized Onions
Mini Quiche Lorraine
Pigs in a Blanket
Meatballs, Moroccan Marinara
Truffled Potato and Cheese Croquette
Chicken Skewers, Sweet Chili Butter
Truffled Goat Cheese Soufflé

**THE CARLYLE
RECEPTION MENU
OPEN BAR**

Vodka, Grey Goose

Gin, Bombay Sapphire

Rum, Bacardi Silver

Tequila, Patron Silver

Bourbon, Maker's Mark

Scotch, Chivas Regal

Aperitif, Campari, Martini Rossi, Sambuca, Southern Comfort, Chambord, Disaronno

Bemelmans Bar Beer Selection, Heineken Lager, Brooklyn Lager, Budweiser Light

Soda & Mineral Water, Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Ginger Ale, Saratoga Still and Sparkling Water

Juices, Cranberry, Pineapple, Tomato, Fresh Orange, Fresh Grapefruit

Champagne, Moët and Chandon, "Imperial", Brut, Epernay

Sancerre, Domaine la Gemiere, "Xavier Flouret", French Blonde, France

Pinot Grigio, Il Conte, Veneto, Italy

Chardonnay, Little Boat Mateo, Russian River Valley, CA

Pinot Noir, Domaine Coillot, Marsannay La Charmes Aux Prêtres, France

Bordeaux, Château Reysson, Haut-Médoc Cru Bourgeois, France

Malbec, Terrazas De Los Andes, Reserva, Mendoza, Argentina

NOTE: Wine is subject to change based on rotation.

\$130 per guest for one-hour of hors d'oeuvres and open bar

\$25 per guest for each subsequent hour of hors d'oeuvres

\$30 per guest, each subsequent hour of open bar

Please select **one** white wine and **one** red wine

**SEMI-PRIVATE ROOM
DINNER MENU
SIGNATURE PRIX FIXE**

Appetizer

choice of:

Butternut Squash Soup (VG, GF)

Hen of the Wood Mushroom | Pumpkin Seed Pesto

Smoked Salmon (NF)

Horseradish Crème Fraiche | Pickled Mustard & Fennel | Rye Toast

Baby Romaine (NF)

Soft Boiled Egg | Garlic Croutons | Parmesan | Preserved Lemon | White Anchovies

~ \$160 per guest ~

Main Course

choice of:

Faroe Island Salmon (NF, GF)

Eggplant Puree | Kale | Ginger-Scallion Vinaigrette

Sea Scallops (GF, NF)

Endive | Fennel Puree | Saffron Butter | Black Garlic

Acorn Squash (V)

Fregola | Olives | Smoked Paprika | Cashew Puree | Tomato Confit

Green Circle Farms Chicken (GF, NF)

Black Truffle Jus | Haricot Vert

Beverages charged on consumption

Dessert

choice of:

New York Cheesecake (NF)

Passion Fruit Coulis | Tropical Fruit

Flourless Chocolate Torte (GF)

Raspberry Compote | Crème Chantilly

Choice of Appetizer:

Butternut Squash Soup (VG, GF)

Hen of the Wood Mushroom | Pumpkin Seed Pesto

Jumbo Shrimp Cocktail (GF, NF)

Brandy Cocktail Sauce

Tuna Tartar (GF, NF)

Lemon Cream | Avocado | Taro Root Chips

Lentil du Puy (V)

Fava Bean Hummus | Pine Nuts | Chermoula | Sesame Crisp

Baby Romaine (NF)

Soft Boiled Egg | Garlic Croutons | Parmesan | Preserved Lemon | White Anchovies

Choice of Main Course:

Faroe Island Salmon (NF, GF)

Eggplant Puree | Kale | Ginger-Scallion Vinaigrette

Sea Scallops (GF, NF)

Endive | Fennel Puree | Saffron Butter | Black Garlic

Acorn Squash (V)

Fregola | Olives | Smoked Paprika | Cashew Puree | Tomato Confit

Green Circle Farms Chicken (GF, NF)

Black Truffle Jus | Haricot Vert

Painted Hills New York Striploin 12oz (GF, NF)

Sauce au Poivre | Whipped Potatoes

**SEMI-PRIVATE ROOM
DINNER MENU
PREMIUM PRIX FIXE**

~ \$195 per guest ~

Beverages charged on consumption

Choice of Dessert:

New York Cheesecake (NF)

Passion Fruit Coulis | Tropical Fruit

Caramelized Pineapple

Coconut Rum | Macadamia | Vanilla Ice Cream

Flourless Chocolate Torte (GF)

Raspberry Compote | Crème Chantilly

BANQUET CONTINENTAL DAY PACKAGE

CONTINENTAL BREAKFAST BUFFET

Seasonal Fresh Fruit
Assorted Bakery Basket of Danishes, Bagels, Muffins and Croissants
Butter, Jams, Preserves and Cream Cheese
Freshly Brewed Regular & Decaffeinated Coffee and Assortment of International Teas
Freshly Squeezed Orange & Grapefruit Juice

MORNING COFFEE BREAK

Freshly Brewed Regular & Decaffeinated Coffee
Assortment of International Teas

DELI LUNCH BUFFET

Appetizers:

Artisan Mix Green Salad, Cherry Tomatoes, Cucumber, House Vinaigrette
Arugula Salad, Shaved Parmesan, Lemon Vinaigrette
Caprese Salad, Tomato, Mozzarella, Basil Pesto
Caesar Salad, Artisan Lettuce, Soft Boiled Egg, Garlic Croutons, Parmesan Cheese
Watermelon Salad, Heirloom Tomatoes, Kalamata Olives, Feta Cheese

Sandwiches & Wraps:

Chicken Salad, Five Grain Bread, Cranberry, Dijon Aioli, Pierre Poivre
Tuna Salad, Rye Bread, Lemon Aioli, Arugula, Avocado, Homemade Pickles
Curried Chicken, White Bread, Lettuce, Avocado
Ham and Cheese, White Bread, Salted Butter
Roasted Beef Tenderloin, Five Grain Bread, Lettuce, Tomatoes, Green Peppercorn Aioli
Chicken Club, Country White Bread, Grilled Chicken Breast, Bacon, Lettuce, Mayonnaise
Grilled Vegetable, Focaccia Bread, Goat Cheese, Zaatar Vinaigrette
BLT Wraps
Chicken Caesar Wraps

~ \$230 per guest ~

Includes Continental Breakfast, two Coffee Breaks,
and Deli Buffet Lunch

Please select **two** appetizers, **two** sandwiches, and
two desserts for the Deli Buffet Lunch

Beverages charged on consumption

Desserts:

Seasonal Fruit Tart
New York Cheesecake
Opera Cake
Carrot Cake, Vanilla Whipped Crème Fraiche
Vanilla Crème Brûlée

AFTERNOON COFFEE BREAK

Freshly Brewed Regular & Decaffeinated Coffee
Assortment of International Teas

BANQUET

AMERICAN DAY PACKAGE

~ \$250 per guest ~

Includes American Breakfast, two Coffee Breaks, and Deli Buffet Lunch

Please select **two** appetizers, **two** sandwiches, and **two** desserts for the Deli Buffet Lunch

Beverages charged on consumption

Desserts:

Seasonal Fruit Tart
New York Cheesecake
Opera Cake
Carrot Cake, Vanilla Whipped Crème Fraiche
Vanilla Crème Brûlée

AFTERNOON COFFEE BREAK

Freshly Brewed Regular & Decaffeinated Coffee
Assortment of International Teas

FULL AMERICAN BREAKFAST BUFFET

Seasonal Fresh Fruit
Assorted Bakery Basket of Danishes, Bagels, Muffins and Croissants
Butter, Jams, Preserves and Cream Cheese
Freshly Brewed Regular & Decaffeinated Coffee and Assortment of International Teas
Freshly Squeezed Orange & Grapefruit Juice

Farm Fresh Scrambled Eggs Prepared with (please select **one**):

Country Ham, Swiss Cheese, Smoked Bacon, Heirloom Tomatoes, Mushrooms, Asparagus, Peppers, Onions

Accompanied by Sides (please select up to **two**):

Smoked Bacon, Pork Sausage Links, Chicken Apple Sausage Links, Turkey Bacon, Potato Hash

MORNING COFFEE BREAK

Freshly Brewed Regular & Decaffeinated Coffee
Assortment of International Teas

DELI LUNCH BUFFET

Appetizers:

Artisan Mix Green Salad, Cherry Tomatoes, Cucumber, House Vinaigrette
Arugula Salad, Shaved Parmesan, Lemon Vinaigrette
Caprese Salad, Tomato, Mozzarella, Basil Pesto
Caesar Salad, Artisan Lettuce, Soft Boiled Egg, Garlic Croutons, Parmesan Cheese
Watermelon Salad, Heirloom Tomatoes, Kalamata Olives, Feta Cheese

Sandwiches & Wraps:

Chicken Salad, Five Grain Bread, Cranberry, Dijon Aioli, Pierre Poivre
Tuna Salad, Rye Bread, Lemon Aioli, Arugula, Avocado, Homemade Pickles
Curried Chicken, White Bread, Lettuce, Avocado
Ham and Cheese, White Bread, Salted Butter
Roasted Beef Tenderloin, Five Grain Bread, Lettuce, Tomatoes, Green Peppercorn Aioli
Chicken Club, Country White Bread, Grilled Chicken Breast, Bacon, Lettuce, Mayonnaise
Grilled Vegetable, Focaccia Bread, Goat Cheese, Zaatar Vinaigrette
BLT Wraps
Chicken Caesar Wraps

SECOND FLOOR RECEPTION & DINNER PACKAGE

Chilled Selections:

Oscietra Caviar, Lemon Creme Fraiche and Buckwheat Blinis
House Made Smoked Salmon, Boursin and Toasted Rye Bread
Shrimp Cocktail, Brandied Cocktail Sauce
Tuna Tartare, Cucumber Cup
Steak Tartare, Crostini
Hummus, Pita Chips
Baba Ganoush, Toasted Baguette
Corn Tartelette
English Pea Mousseline, Olive Tapenade
Baby Mozzarella Caprese Skewers
Truffled Deviled Quail Egg
Grilled Vegetable Skewers

Hot Selections:

Spinach Parmesan Cheese Tartelette Gratinee
Lamb Lollipops, Mint Chimichurri
Petite Croque Monsieur
Beef Sliders, Cheddar Cheese and Caramelized Onions
Mini Quiche Lorraine
Pigs in a Blanket
Meatballs, Moroccan Marinara
Truffled Potato and Cheese Croquette
Chicken Skewers, Sweet Chili Butter
Truffled Goat Cheese Soufflé

\$275 per guest for one-hour of hors d'oeuvres and open bar
followed by three-course plated dinner

Please select **four** chilled and **four** hot hors d'oeuvres

**SECOND FLOOR
RECEPTION & DINNER
PACKAGE (CONTINUED)**

Open Bar:

Vodka, Grey Goose

Gin, Bombay Sapphire

Rum, Bacardi Silver

Tequila, Patron Silver

Bourbon, Maker's Mark

Scotch, Chivas Regal

Aperitif, Campari, Martini Rossi, Sambuca, Southern Comfort, Chambord, Disaronno

Bemelmans Bar Beer Selection, Heineken Lager, Brooklyn Lager, Budweiser Light

Soda & Mineral Water, Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Ginger Ale, Saratoga Still and Sparkling Water

Juices, Cranberry, Pineapple, Tomato, Fresh Orange, Fresh Grapefruit

Champagne, Moët and Chandon, "Imperial", Brut, Epernay

Sancerre, Domaine la Gemiere, "Xavier Flouret", French Blonde, France

Pinot Grigio, Il Conte, Veneto, Italy

Chardonnay, Little Boat Mateo, Russian River Valley, CA

Pinot Noir, Domaine Coillot, Marsannay La Charmes Aux Prêtres, France

Bordeaux, Château Reysson, Haut-Médoc Cru Bourgeois, France

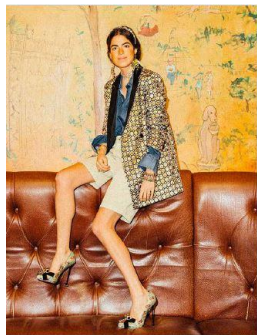
Malbec, Terrazas De Los Andes, Reserva, Mendoza, Argentina

Please select **one** white wine and **one** red wine

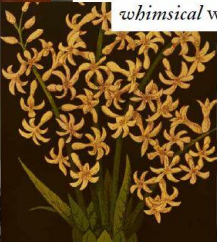
“I think that it’s so nice to have a place that respects history and tradition. And that yet is relevant and welcomes children, families, dogs, movie stars, presidents, designers, artists from every walk of life. And that’s what makes it again an American icon, American cultural icon and a New York neighborhood place. It’s just — I don’t know if any other place really captures all of that today”

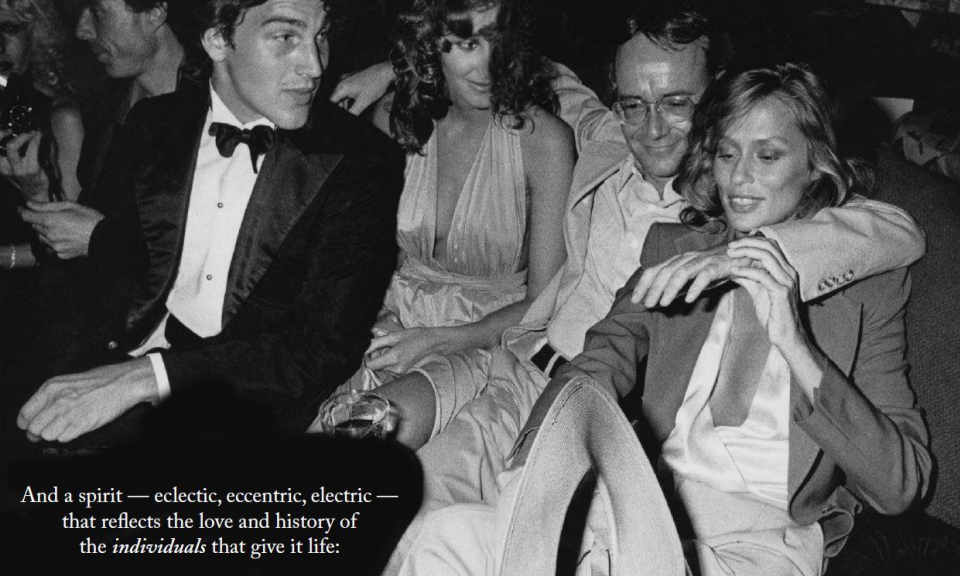
VERA WANG





It is a world unto itself — grand on a small scale,
whimsical with the utmost seriousness,





And a spirit — eclectic, eccentric, electric —
that reflects the love and history of
the *individuals* that give it life:

OUR PARTNERS

Hospitality is who we are and we approach every guest and every moment with the utmost care and attention. We believe the largest impressions exist in the smallest details and that all good things begin from a place of creativity. We work with the best vendors in the city and connect our guests with the experts in their craft.



“I think part of the power of the Carlyle is that it’s a bit of a secret. It’s for those people who know and who appreciate it. And that’s what makes it such a jewel because it’s for that connoisseur. And it’s appreciated by few. It’s not a huge, enormous hotel — it’s a jewel in the city.”

NINA GARCIA





The Carlyle

A ROSEWOOD HOTEL
NEW YORK