

GRAND BRASSERIE

Vanderbilt Hall, once the Terminal's main waiting room, has been transformed into Grand Brasserie, a New York City meeting place with Parisian flair. Open daily from 5:30am – 2:00am, our brasserie is an airy 400-seat restaurant and bar, featuring two impressive bars and dining rooms, offering a menu filled with timeless French classics.



CAPACITIES

Non-Private: up to 30 guests seated in Main Dining Room

Private: up to 80 guests seated | 120 guests standing in Green Room

Bar Reception: up to 50 guests standing

Full Buyout: up to 330 guests seated | 570 guests standing

89 EAST 42ND STREET NEW YORK CITY | GRANDBRASSERIE.COM

WEDDING LUNCH MENU

PASSED HORS D'OEUVRES 1 HOUR

TRUFFLE MUSHROOMS VOL-AU-VENT puff pastry, mushroom
ROQUEFORT & PEAR TOAST bleu cheese, pear
ASSORTED QUICHES spinach goat cheese, bacon, Provençal
BEETS TARTELETTE vegan hazelnut cheese, blackberry
FISH BRANDADE cod fish fritter, aioli
SAUCISSE COCKTAIL pigs in a blanket

STARTERS

family style

SALADE VERTE haricots verts, cherry tomato
TUNA TARTARE avocado, soy lime dressing

ENTRÉES

family style

BRANZINO Mediterranean Seabass en papillote
POULET ROTI roasted chicken
FILET PRIME sauce au poivre, bearnaise, maître d'hôtel,
bordelaise

SIDES

family style

SPINACH
GRATIN DE MACARONI comté

DESSERTS

family style

OPERA creme de praline
LEMON MILLE FEUILLE candied lemon
DARK CHOCOLATE MOUSSE whipped cream

WELCOME BEVERAGE

GLASS OF CREMANT

STANDARD BEVERAGE PACKAGE 3 HOURS

VODKA Modico
GIN Citadelle
TEQUILA Sauza Blanco
MEZCAL Montelobos
RUM Planteray 3yr
BOURBON Jim Beam White
RYE Sazerac
SCOTCH Monkey Shoulder
SPARKLING WINE Crémant de Bourgogne
WHITE WINE Chardonnay
RED WINE Côtes du Rhône
ROSÉ WINE Provence Rosé
DRAFT BEERS ASSORTED BEERS
NON-ALCOHOLIC
STILL & SPARKLING WATER
ASSORTED SOFT DRINKS, JUICES, TEA & COFFEE

\$285 PER PERSON

Pricing does not include tax, 20% gratuity and a 6% administrative fee

WEDDING BRUNCH MENU

PASSED HORS D'OEUVRES 1 HOUR

OEUF MIMOSA quail egg, lumpfish caviar
SAUCISSE COCKTAIL pigs in a blanket
SMOKED SALMON BLINI crème fraîche, chives

STARTERS

family style

VIENNOISERIE
croissants, pain au chocolat, scones

ENTRÉES

family style

BUTTERMILK PANCAKES maple syrup
SOFT SCRAMBLED EGGS spinach, gruyere cheese
FILET PRIME
sauce au poivre, bearnaise, maître d'hôtel,
bordelaise

SIDES

family style

SPINACH
GRATIN DE MACARONI comté

DESSERTS

family style

MINI MACARONS
STRAWBERRY CHEESECAKE

WELCOME BEVERAGE

GLASS OF CREMANT

BEER & WINE PACKAGE 3 HOURS

SPARKLING WINE Crémant de Bourgogne
WHITE WINE Chardonnay
RED WINE Côtes du Rhône
ROSÉ WINE Provence Rosé
DRAFT BEERS ASSORTED BEERS
NON-ALCOHOLIC
STILL & SPARKLING WATER
ASSORTED SOFT DRINKS, JUICES, TEA & COFFEE

\$225 PER PERSON

Pricing does not include tax, 20% gratuity and a 6% administrative fee

WEDDING SHOWER MENU

PASSED HORS D'OEUVRES 1 HOUR

TRUFFLE MUSHROOMS VOL-AU-VONT puff pastry, mushroom
OEUF MIMOSA quail egg, lumpfish caviar
ASSORTED QUICHES spinach goat cheese, bacon, Provençal
TARTARE DE THON tuna tartare, phyllo cup
TARTARE DE BŒUF beef tartare, crostini
SAUCISSE COCKTAIL pigs in a blanket

STARTERS

family style

SALADE VERTE haricots verts, cherry tomato
SHRIMP COCKTAIL

ENTRÉES

family style

QUICHE OF THE DAY
BEET SALAD quinoa, feta
RAVIOLI A LA PARISIENNE mushrooms, truffles

SWEETS

family style

MINI MACARONS
DARK VALRHONA CHOCOLATE TARTS
PANACOTTA (vegan)

WELCOME BEVERAGE

GLASS OF CREMANT

BEER & WINE PACKAGE 3 HOURS

SPARKLING WINE Crémant de Bourgogne
WHITE WINE Chardonnay
RED WINE Côtes du Rhône
ROSÉ WINE Provence Rosé
DRAFT BEERS ASSORTED BEERS
NON-ALCOHOLIC
STILL & SPARKLING WATER
ASSORTED SOFT DRINKS, JUICES, TEA & COFFEE

\$240 PER PERSON

Pricing does not include tax, 20% gratuity and a 6% administrative fee

WEDDING DINNER MENU

PASSED HORS D'OEUVRES 1 HOUR

TRUFFLE MUSHROOM VOL-AU-VENT puff pastry, mushroom
ASSORTED QUICHES spinach & goat cheese, bacon provençal
TARTARE DE THON tuna tartare, phyllo cup
FISH BRANDADE cod fish fritter, aioli
SAUCISSE COCKTAIL pigs in a blanket
TARTARE DE BŒUF beef tartare, crostini

STARTERS

family style

SHRIMP COCKTAIL
ESCARGOT PERSILLADE garlic, parsley
SALADE VERTE haricots verts, cherry tomato
LYONNAISE Frisée, lardons, poached egg

ENTRÉES

family style

SEASONAL FISH lemon brown butter
RAVIOLI À LA PARISIENNE mushrooms, truffle
BONE-IN NY STRIP sauce au poivre, bearnaise, maître d'hôtel,
bordelaise

SIDES

family style

SAUTÉED MUSHROOMS
TRUFFLE POMMES PURÉE
HARICOTS VERTS

DESSERTS

family style

OPERA creme de praline
LEMON MILLE-FEUILLE candied lemon
APPLE TARTE TATIN caramel sauce

WELCOME BEVERAGE

GLASS OF CHAMPAGNE

PREMIUM BEVERAGE PACKAGE 3 HOURS

PREMIUM PACKAGE

VODKA Grey Goose
GIN Hendrick's
TEQUILA Casamigos Blanco
MEZCAL Del Maguey Vida
RUM El Dorado 3yr
BOURBON Maker's Mark
RYE Michter's Single Barrel
SCOTCH Johnnie Walker Black
CHAMPAGNE Simon Frères Brut
WHITE WINE Sauvignon Blanc
RED WINE Bordeaux
ROSÉ WINE Provence Rosé
DRAFT BEERS ASSORTED BEERS

NON-ALCOHOLIC

STILL & SPARKLING WATER
ASSORTED SOFT DRINKS, JUICES, TEA & COFFEE

\$395 PER PERSON

Pricing does not include tax, 20% gratuity and a 6% administrative fee

WEDDING REHEARSAL DINNER MENU

PASSED HORS D'OEUVRES 1 HOUR

OEUF MIMOSA quail egg, lumpfish caviar

TARTARE DE THON tuna tartare, phyllo cup

SAUCISSE COCKTAIL pigs in a blanket

STARTERS

family style

SALADE VERTE haricots verts, cherry tomato

SHRIMP COCKTAIL

OYSTERS

ENTRÉES

family style

RAVIOLI À LA PARISIENNE mushrooms, truffle

BONE-IN NY STRIP sauce au poivre, bearnaise, maître d'hôtel,
bordelaise

SIDES

family style

TRUFFLE POMMES PURÉE

HARICOTS VERTS

DESSERTS

family style

LEMON MILLE FEUILLE candied lemon

DARK CHOCOLATE MOUSSE whipped cream

WELCOME BEVERAGE

GLASS OF CHAMPAGNE

BEER & WINE PACKAGE 3 HOURS

SPARKLING WINE Crémant de Bourgogne

WHITE WINE Chardonnay

RED WINE Côtes du Rhône

ROSÉ WINE Provence Rosé

DRAFT BEERS ASSORTED BEERS

NON-ALCOHOLIC

STILL & SPARKLING WATER

ASSORTED SOFT DRINKS, JUICES, TEA & COFFEE

DESSERT TO GO

HOUSE MADE GRANOLA BAG

\$285 PER PERSON

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