



events & entertaining



Thank you for considering us for your special event. Whether it's an intimate private dinner at our chef's table or an event that requires use of the entire restaurant, every detail matters. We work closely with our guests to create their ideal event. Our contemporary dining room and artfully prepared food provide an inviting experience designed to make your occasion memorable.

Chef Luke Venner's seasonal, modern American cuisine is highly personal and draws inspiration from the finest ingredients.

73 elm street, new canaan, ct 06840

dining area capacities

chef's table room

(semi-private)

Lunch/Dinner

12 guests at one long table

20 for a standing reception



main dining room

(semi-private)

Lunch/Brunch: Saturday-Thursday

Dinner: Sunday-Thursday

28 guests seated

75 for a standing reception



elm full restaurant buy out

Lunch/Brunch/Dinner

Sun - Thurs.

Full buyouts on a limited basis Fri-Sat.

75 guests seated

120 standing reception

food & beverage minimum requirements



In lieu of a room fee, elm requires the following minimum food & beverage expenditures for spaces listed below. All taxes and gratuity are additional.

lunch

11:30 AM- 2:00 PM (Mon- Fri.)

Chef's Table: \$350

Main Dining Room \$850

Full Restaurant Buy Out: \$2,000

dinner/reception

5:30 PM- 9:00PM

Chef's Table (Mon-Sun) \$500 (*up to 6 guests*) \$800 (*up to 12 guests*)

Main Dining Room (Sun-Thurs) \$1,800

Full Restaurant Buy Out (Sun-Thurs) \$6,000

(Friday and Saturday buyout pricing upon request)

brunch

10 AM- 3PM [*Saturday-Sunday*]

Chef's Table: \$425

Main Dining Room: \$1000

Full Restaurant Buy Out: \$3,000

**Breakfast events may be arranged via full restaurant buyout with a \$1,000 food and beverage minimum*

elm anywhere catering



Experience the cuisine and hospitality of elm beyond the walls of the restaurant with dedicated culinary and service teams available for any type of corporate event or holiday occasion. Enjoy the company of your guests while we create a unique event tailored specifically for you in your private residence or venue of your choosing.

For all private chef and elm anywhere inquiries please contact Chef Luke Venner.

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