



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) \$800

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*

## pricing

*We offer the following menu options & pricing designed to reach minimum expenditures. (Tax and gratuity not included)*

### lunch

- 2-course prix fixe (choice of smaller & larger) \$35
- 3-course prix fixe (includes dessert) \$45

### dinner

- 3-course prix fixe (choice of smaller, larger & dessert) \$60
- 4-course prix fixe (Includes choice of pasta) \$75

### brunch

- 2-course prix fixe (choice of smaller & larger) \$35
- three-course prix fixe (includes dessert) \$45

### breakfast

- choice of main course and one side \$20
- add coffee service \$6

### reception (passed snacks)

Choice of 6; \$24pp /hour

tuna tartare

lobster & black truffle grilled cheese

roasted fig & blue cheese

sliders (silver dollar or palm sized)

nduja arancini

cheese & charcuterie selection

mini avocado, indian corn tostada

marinated olives

vegetable crudité

soup shooters

cookie plate

### beverages

All beverages are charged based upon consumption. Beverage packages available upon request.

## 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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