

Cathédrale





The Venue

Cathédrale offers a truly exceptional dining experience with French-Mediterranean flair and timeless elegance.

Featuring triple-height, 26-foot ceilings and a show-stopping wire mesh sculpture by Eduardo Tresoldi titled 'Fillmore,' this stunning venue sets the stage for unforgettable gatherings.

Whether you're hosting an intimate dinner or a grand celebration, Chef Jason Hall's ingredient-driven menu can be customized to your group's needs and tastes, ensuring a personalized and memorable experience.

212.268.1488
NYMOXYEVENTS@TAOGROUP.COM



The Full Venue



The Full Venue • 5,158 Sq Ft • 250 Seated Capacity • 400 Standing Capacity



The Patio



The Patio • 774 Sq Ft • 58 Seated Capacity • Retractable Roof



The Poster Room



The Poster Room • 631 Sq Ft • 32 Seated Capacity



Private Dining Menus

Dinner Menu

\$120 Per Person, Served Family-Style

APPETIZERS

Please Select Three or Add Selections for +\$10pp

Warm Dates

Marcona Almonds, Roquefort Cheese

(VEG, GF)

Hamachi Crudo

Rhubarb, Black Olive Oil, Celery Hearts

(GF, DF)

Yellowfin Tuna Cru

Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve

(CAN BE MADE GF)

Lioni Burrata

Marinated Peppers, Lemon Thyme, Chickpea Beignet

(CONTAINS ANCHOVY)

Hen of the Woods Brochette

Mâche Salad, Basil Pistou

(V, DF, CONTAINS SOY)

Salade Verte

Radish, Pea Confit, Cucumber, Sherry Vinaigrette

(V, DF, GF)

Tomato Provençal

Capers, Shallot, Champagne Vinegar

(V, GF, DF)

Steak Tartare

Horseradish, Olive Tapenade, Gaufrette Chips

(DF)

Octopus Grillé

Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

(CAN BE MADE GF)

Globe Artichokes

Potato Confit, Mint, Salsa Verde, 50yr Balsamic

(GF, DF)

King Prawns á la Plancha

Green Garlic Butter, Bottarga, Amalfi Lemon

(GF)

Warm Epi Baguette Drippings

Game Bird Pickles Ramps, Violet Mustard

Campo Rosso Endive Salad

Hazelnuts, Lodi Apples, Fourme d'Ambert

(CAN BE MADE GF)

Chilled Jumbo Asparagus

Béarnaise, Lemon Zest, Miner's Lettuce, Bottarga

(GF)

Spring Pea Salad

English Peas, Fava Beans, Crispy Farro, Pecorino

(VEG)

Chilled Maine Lobster (+10 pp)

À La Nantaise Celery Root Remoulade, Cucumber, Avocado

(GF, DF)

ENTRÉES

Please Select Three or Add Selections for +\$15pp

Pané Diable

Breaded Chicken Breast, Mustard, Endive, Migliorelli Apples

Faroe Island Salmon

Baby Artichokes Barigoule, Chanterelles, Fine Herbs

(GF, DF)

Black Truffle Rigatoni

Black Summer Truffles, Échiré Butter AOC, Cracked Pepper

(VEG)

Filet Mignon 'Banquiere'

Paris Mushroom Duxelle, Bordelaise

(GF)

Atlantic Halibut 'Au' Beurre Blanc

Ramps, Spinach, Golden Trout Roe

(GF, DF)

Rôtisserie Chicken a la Moutarde

Morels, Haricot Verts, Pommery Mustard

Grilled Mediterranean Branzino

Pinenut Gremolata, Green Garlic, Spring Herbs

(GF, DF)

Black Bass

Clams, Nueske Bacon, Potatoes, Sugar Snap Peas, Vermentino

(GF, DF)

Prime Aged Ribeye (+\$15pp)

Rotisserie Celery, Bone Marrow, Sauce Vert

(GF, DF)

Entrecôte Steak Au Poivre (+\$10pp)

Escargot Butter, 'Pommes Frites'

Maine Lobster Rigatoni (+\$10pp)

Squid Ink Pasta, Heirloom Cherry Tomatoes, Fino Verde Basil

Lamb Chops (+\$10pp)

Merguez, Broccoli Rabe, Fig & Niçoise Tapenade

(GF)

Bouillabaisse 'Tetou' (+15pp)

Rouget, Cod, Shellfish, Cous Cous, Red Pepper Potato Rouille

SIDES

Please Select Two or Add Selections for +\$10pp

Garnet Sweet Potato *(VEG, GF)*

Sautéed Spinach *(V, GF, DF)*

Wild Mushrooms *(V, GF)*

Haricot Verts Amandine *(CONTAINS TREE NUTS)*

Basmati Rice & English Peas *(DF, VEG)*

DESSERTS

Chefs Selection of Assorted Sweets

GF = Gluten-Free | VEG = Vegetarian | V = Vegan | DF = Dairy-Free

Pricing does not include, 5% administrative fee, 8.875% tax, or your selected gratuity.

**This establishment charges an administrative fee to offset costs associated with the administration of your event. The administrative fee is not a gratuity and is not paid to the employees who provide service during your event. This is a taxable charge.*

Brunch Menu

\$75 Per Person, Served Family-Style

Add Brunch Open Bar Package for \$65pp For Up To 3 Hours

Includes Mimosas, Bellini's, Bloody Mary's, House Wine & Beer

APPETIZERS

Please Select Two or Add Selections for +\$5pp

Salade Verte

Radish, Pea Confit, Cucumber, Sherry Vinaigrette (V, GF)

Avocado Tartine

Egg Mimosa, Toasted Seeds & Sprouts (VEG, DF)

Tomato Provençal

Capers, Shallot, Champagne Vinegar (V, GF)

Smoked Salmon

Rillettes Brioche Toast, Crème Fraîche

Lioni Burrata

Marinated Peppers, Lemon Thyme, Chickpea Beignet

Yellowfin Tuna Cru

Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve
(CAN BE MADE GF)

SIDES

Please Select Two or Add Selections for +\$5pp

Crépinette Sausage

Crispy Potato (VEG, CONTAINS DAIRY)

Thick Cut Black Pepper Bacon (GF, DF)

Fresh Fruit (V)

ENTRÉES

Please Select Two or Add Selections for +\$10pp

Cacio e Pepe

Soft Scrambled Egg, Crouton, Pecorino & Black Pepper

Shakshuka, Baked Eggs

Tomato, Peas, Fresno Chili (VEG, CAN BE MADE GF)

Frittata Bianca

Spinach, Zucchini, French Feta (VEG, GF)

Pain Perdu 'Benjamin'

Brioche, Citrus Marmalade & Maple Syrup (VEG)

Faroe Island Salmon

Cous Cous, Salsa Verde, Cherry Tomato Vinaigrette (DF)

Salade Niçoise

Tuna, Anchovies, Potatoes, Eggs, Green Beans, Red Onion (GF)

Buvette Steak 'Au Poivre'

Sunny Side Up Egg & Salsa Verde (GF)

Grilled Chicken Paillard

Watercress Salad, Endive, Stone Fruit (GF, DF)

DESSERTS

Chefs Selection of Assorted Sweets

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Splurges

36oz. Côte de Boeuf
2-3 Guests • \$245 Per Order

16oz. Veal Chop Milanese
1-2 Guests • \$125 Per Order

2oz. Caviar Service
2-4 Guests • +\$250

4oz Caviar Service
4-6 Guests • +\$500

8oz. Caviar Service
8-10 Guests • +\$1,000
*Served with Farm Eggs, Chives, Shallots, Boursin
Crème Fraiche, Homemade Buckwheat Blinis*

Premium Seafood Tower
*½ Pound Lobster, Snow Crab Claws,
Dozen Jumbo Shrimp, Dozen Clam on the Half
Shell, 6 East & 6 West Coast Oysters
+\$195*

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Platinum Bar Package

One Hour \$45pp • Two Hours \$80pp •

Three Hours \$105pp • Additional Hours \$30pp

INCLUDES

Premium Cocktails

Specialty Martinis

Cordials

Domestic & Imported Beers

House Red, White, Rosé & Sparkling Wines

Assorted Sodas

Bottled Flat & Sparkling Water

SAMPLE BRANDS

Grey Goose, Belvedere, Tito's,

Bombay Sapphire, Bacardi, Casamigos Blanco,

Don Julio Blanco, Patrón Silver,

Johnnie Walker Black, Woodford, Macallan 12

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Gold Bar Package

One Hour \$35pp • Two Hours \$70pp •
Three Hours \$95pp • Additional Hours \$25pp

INCLUDES

Standard Cocktails & Martinis
Cordials
Domestic & Imported Beers
House Red, White, Rosé & Sparkling Wines
Assorted Sodas
Bottled Flat & Sparkling Water

SAMPLE BRANDS

Tito's, Tanqueray, Bacardi, Cazadores Blanco,
Jack Daniels, Chivas 12yr, Bulleit

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