



LEX YARD PRIVATE EVENTS

550 LEXINGTON AVENUE NEW YORK, NY 10022

LEX YARD

WALDORF ASTORIA NEW YORK





A Seasonally Inspired American Brasserie

Guided by Chef Michael Anthony, a four-time James Beard Award winner, Lex Yard is a two-story American brasserie divided in two floors and four private dining rooms.

Upstairs, the dining room highlights a vibrant, ingredient-driven take on American cuisine through a seasonal four-course market menu.

Downstairs, the bar buzzes with energy, featuring a seasonal à la carte menu and a creative cocktail program created in collaboration with Jeff Bell from Please Don't Tell.

The menu celebrates seasonal food and local ingredients, drawing on the chef's deep relationships with regional farms and purveyors. Open for all-day service, Lex Yard evokes New York City's vibrant energy in a glamorous Art Deco setting, while redefining Midtown dining and American cuisine.

LEX YARD

FIRST FLOOR BAR ROOM

The Bar Room is a vibrant space where Jeff Bell's cocktails pair seamlessly with Chef Michael Anthony's menus. Art Deco details and warm lighting set a dramatic tone, while the sweeping blush banquette ties the bar and dining areas together.

This lower level also houses two intimate and refined private dining rooms designed for elevated gatherings. Both rooms combined accommodate up to 18 guests, creating an ideal setting for executive dinners or celebratory occasions. Each room includes built-in AV capabilities, with a television discreetly concealed behind custom cabinetry when not in use. Please note that tables cannot be combined.



FIRST FLOOR BAR ROOM

Pricing available upon request



FDR 1

OF GUESTS
Up to 6

FDR 2

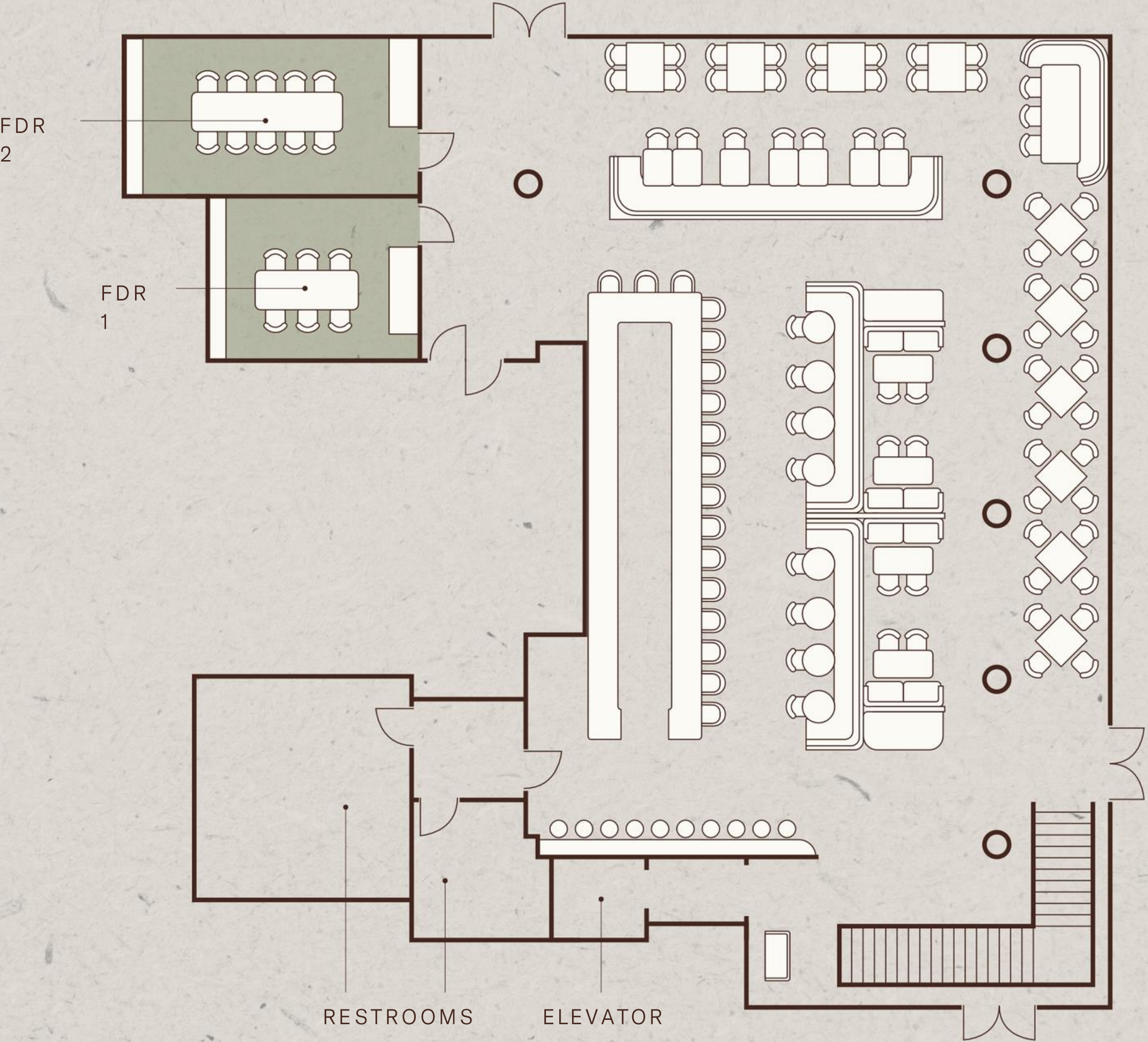
OF GUESTS
Up to 12

FDR 1 & 2

OF GUESTS
Up to 18*

*Across two separate tables. Tables cannot be combined.

FIRST FLOOR BAR ROOM



LEX YARD

SECOND FLOOR DINING ROOM

Upstairs, the private dining area, Track 61, recalls the hidden railway platform beneath Waldorf Astoria New York, once used for discreet arrivals from Grand Central Station. It is divided into two adjoining rooms, North and South, each seating up to 12 guests (24 total), and connected by a shared foyer that lends itself well to a small reception prior to seated dinner if desired.

The Seasonal Dining Room may also be reserved exclusively for your group. The space accommodates elegant receptions for up to 80 guests, featuring culinary displays, passed canapés, and curated beverage selections, as well as signature seated dining experiences for up to 60 guests.



SECOND FLOOR DINING ROOM

Pricing available upon request



TRACK 61 NORTH

OF GUESTS
Up to 12

TRACK 61 SOUTH

OF GUESTS
Up to 12

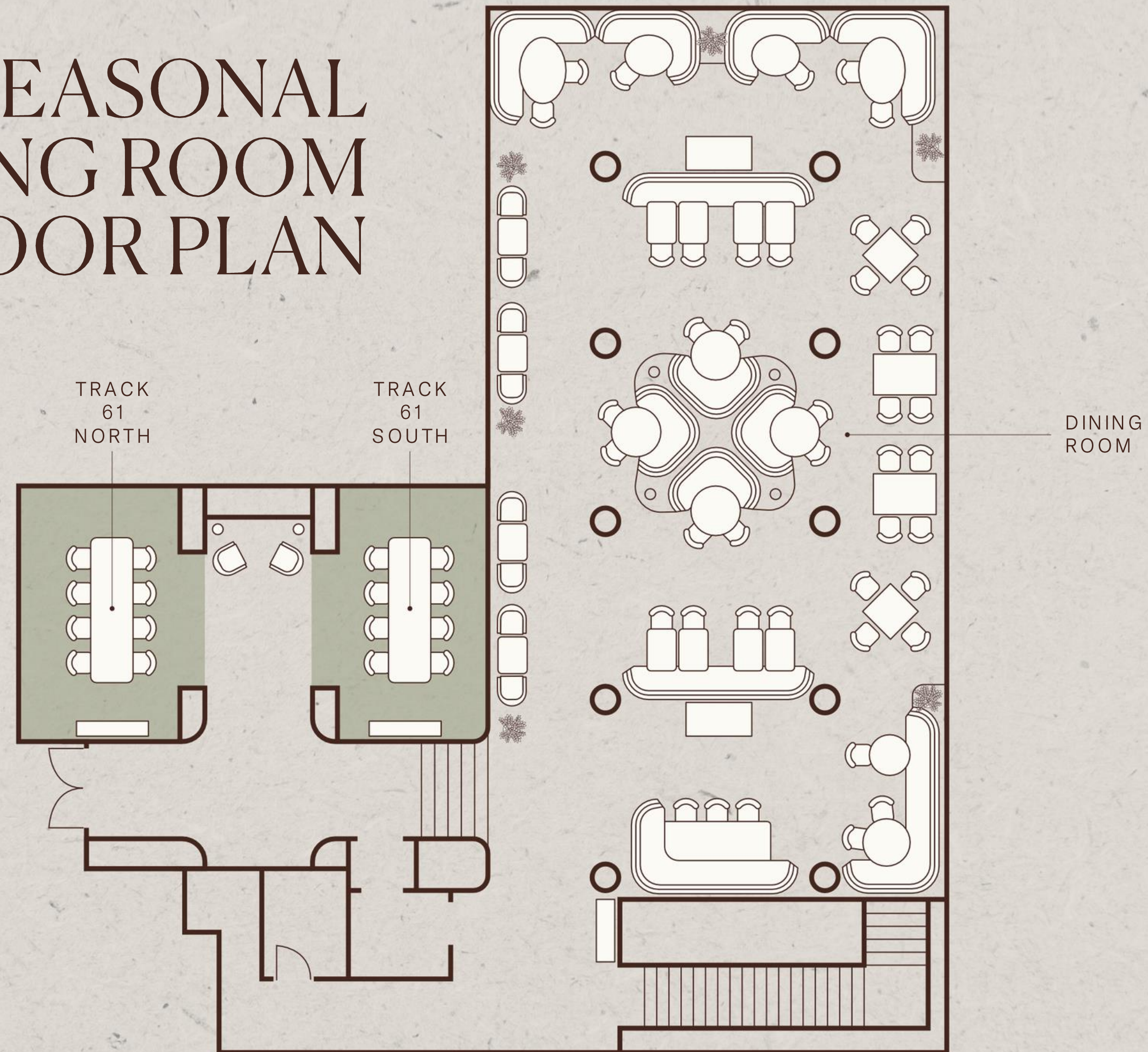
TRACK 61 NORTH &
SOUTH

OF GUESTS
Up to 24*

*Across two separate tables. Tables cannot be combined.

LEX YARD

SEASONAL DINING ROOM FLOOR PLAN



LEX YARD



EVENT MENUS

CONTINENTAL BREAKFAST

\$120 PER GUEST

COFFEE & TEA

Dell'Aria Drip Coffee

Tealeaves Assorted Teas

Iced Tea Service

FRESHLY SQUEEZED

Valencia Orange Juice

Cucumber & Apple Juice

Beet & Pomegranate Juice

FOR THE TABLE

Artisanal Toast with Jams & Spreads

Fresh Seasonal Fruit

Maple Granola, Market Berries,
Greek Yogurt

Chia Pudding, Red Fruits &
Cocoa Nibs

Selection of Artisanal Pastries

Essa Bagels with Cream Cheeses

Smoked Salmon Platter



LEX YARD

PLATED BREAKFAST

\$150 PER GUEST

All guests enjoy shared selections for the table, followed by a choice of one entrée per guest. Kindly note that three entrées are to be pre-selected in advance. These selections will be presented on the printed menu, from which guests will make their choice during the event.

COFFEE & TEA

Dell’Aria Drip Coffee
Tealeaves Assorted Teas
Iced Tea Service

FRESHLY SQUEEZED

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Cucumber & Apple Juice
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FOR THE TABLE

Artisanal Toast with Jams & Spreads
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Maple Granola, Market Berries, Greek Yogurt
Chia Pudding, Red Fruits & Cocoa Nibs
Selection of Artisanal Pastries
Essa Bagels with Cream Cheeses

PLATED ENTRÉES (choice of three)

Avocado Toast, Poached Eggs, Radish, Toasted Seed
Soft Scrambled Eggs, Alpha Tolman Cheese, Everything Crumble, Bagel Chips
Omelette with Alpha Tolman Cheese, Chives
Eggs Benedict with Poached Eggs, English Muffin, Hollandaise and Choice of Smoked Country Ham or Smoked Salmon
Egg Sandwich, Cabot Cheddar, Arugula, Green Garlic Aioli, English Muffin, Choice of Bacon or Heritage Pork Sausage
Griddled Ham & Cheese, Sunny-Side Egg, Dijon Mustard, Mornay
Buttermilk Pancakes, Blueberry Praline, Toasted Almonds
Cinnamon French Toast with Caramelized Bananas, Walnuts, Maple Syrup

SIDES

Double Smoked Bacon
Chicken Apple Sausage
Hash Browns

ENHANCEMENTS One order serves two

Caviar & Potato Rosti \$73
Smoked Salmon Platter \$19
White Fish Salad \$14
NYC Bagel Service \$159
TROUT, SALMON, WHITE FISH SALAD, CREAM CHEESE, CAVIAR POTATO PANCAKES

LUNCH & DINNER



THREE-COURSE

Starter • Entrée • Dessert

ONE SELECTION PER COURSE
\$145 PER GUEST

THREE-COURSE

Starter • Entrée • Dessert

TWO SELECTIONS PER COURSE
\$165 PER GUEST

FOUR-COURSE

Cold Starter • Hot Starter
Entrée • Dessert

TWO SELECTIONS PER COURSE
\$190 PER GUEST

FIVE-COURSE

Cold Starter • Hot Starter
Fish • Meat • Dessert

TWO SELECTIONS PER COURSE
\$250 PER GUEST

LEX YARD

LUNCH & DINNER

STARTER

COLD

Heirloom Tomato Salad, Cherries, Basil, Little Gem

New Waldorf Salad, Grilled Stone Fruits, Walnuts, Ricotta Salata

Roasted Baby Beets, Chicory, Rhubarb, Spiced Nuts

Sugar Snap Peas, Kohlrabi, Farro, Tangerine Dressing

Fluke Tartare, Cucumber, Melon, Sesame

Wagyu Beef Tartare, Tomato, Basil, Potato Chips

Lobster Roll, Caviar, Truffle, Trout Roe, Shiso
+\$25 per person

HOT

Tender Carrot and Spinach, Farro, Saffron, Coriander

Spinach Lasagna, Ricotta, Zucchini Ragu, Pine Nuts

Seared Scallops, Spring Onion Yogurt, Radish, Trout Roe

Sweet Corn Agnolotti, Lobster, Cherry Tomatoes, Lemon-Basil Butter
+\$25 per person

ENTRÉE

FISH

Golden Snapper, Farro, Shelling Beans, Zucchini-Lettuce Broth

Black Fish, Marinated Cucumbers, Dill Yogurt

Arctic Char, Shelling Beans, Sprouting Broccoli, Sweet Peppers

MEAT

Roasted Golden Chicken, Zucchini, Sungold Tomatoes, Garlic Bread

Heritage Pork Porterhouse, Stonefruits, Cole Slaw

Hanger Steak, Bok Choy, Sunchokes, Red Mustard Greens

Seared Striploin, Brandy-Braised Beef, Spring Greens, Potato Purée

DESSERT

FAMILY-STYLE

Red Velvet Tart, Cream Cheese Raspberry Swirl Ice Cream, Market Berry Coulis

Carrot Cake, Orange-Carrot Caramel Sauce, Cream Cheese Frosting

Banana-Caramel Devil's Food Cake, Peanut Praline, Roasted Banana Ice Cream

Dulcey Chocolate Cookie, Toffee Bits, Caramel

LUNCH & DINNER

ENHANCEMENTS

ONE ORDER SERVES TWO

American Farmstead Cheeses,
Charcuterie, Shallot Jam, Whole
Grain Mustard, Crackers \$40

Union Square Green Market
Crudités, Roasted and Raw, Onion
Dip \$28

Half Dozen Chilled Island Creek
Oysters \$36

Chilled Tiger Prawns, Cocktail
Sauce \$29

Fully Loaded Lobster Roll, Caviar,
Truffle, Trout Roe, Shiso \$56

Seafood Platter with Island Creek
Oysters, Jumbo Prawns, Little Neck
Clams \$88

CAVIAR SERVICE

SERVED WITH POTATO CHIPS,
SOUR CREAM, CHIVE OIL (PRICED PER TIN)

Baeri Caviar \$150

Royal Osciette Gold Caviar \$170

Kristal Caviar \$210



LEX YARD

RECEPTION

THREE SELECTIONS

Selection of three passed canapés

\$75 PER GUEST PER 60 MINUTES

FOUR SELECTIONS

Selection of four passed canapés

\$95 PER GUEST PER 60 MINUTES

FIVE SELECTIONS

Selection of five passed canapés

\$120 PER GUEST PER 60 MINUTES

COLD CANAPÉS

Fluke Tartar, Cucumber, Radish,
White Soy

Mini Chilled Cucumber Soup,
Tomato, Zucchini, Melon

Wagyu Beef Tartare, Tomato, Basil,
Potato Chips

Jumbo Tiger Prawns, Cocktail Sauce

Mini Lobster Rolls, Caviar, Trout Roe,
Shiso, Brioche + \$25 pp

Seared Scallops, Spring Onion
Yogurt, Radish, Trout Roe

WARM CANAPÉS

Benton's Country Ham, Bacon
Cheddar Biscuits

Beef Sliders, Caramelized Onion,
Pickles, Katsu Sauce, Vermont
Cheddar

Veggie Sliders, Napa Cabbage Slaw,
Pickled Peppers

House Made Pigs in a Blanket, Spicy
Mustard

New England Crab Cake, Spring
Onion Remoulade

Carrot Rice Balls, Pickled Rhubarb,
Carrot Dip

LEX YARD





BEVERAGE PACKAGES

Bar packages are priced per person on an hourly basis and include fresh garnishes, freshly squeezed juices, Fever Tree sodas, and Coca-Cola products. Cordials, signature cocktails, and additional selections from our wine list are available à la carte and charged accordingly.

Additional wine selections should be pre-requested at least two weeks prior to the event to guarantee availability. Guests wishing to bring in wines not carried by Waldorf Astoria New York may do so with a corkage fee of \$100 per 750 ml bottle. All liquor and wine products are subject to availability. Custom beverage requests may be accommodated, subject to availability and applicable sourcing fees.

LEX YARD

RESERVE SELECTION

PRICED PER GUEST

\$75	1 hour
\$120	2 hours
\$170	3 hours
\$195	4 hours
+\$35	each additional hour

WINE

- Bisol ‘Jeio’ Prosecco, Valdobbiadene
- Cakebread Sauvignon Blanc, North Coast
- Brewer-Clifton Chardonnay, Sta. Rita Hills
- Davis Bynum Pinot Noir, Russian River Valley
- Daou Cabernet Sauvignon, Paso Robles

BEER

- Brooklyn Lager
- Ommegang Rare Vos Amber Ale
- Ithaca Flower Power IPA

SPIRITS

- Tito’s
- Ketel One
- Bombay Sapphire
- Ford’s
- Casamigos Blanco
- Don Julio Reposado
- Bacardi
- Bacardi Ocho
- Woodford Reserve
- Gentleman Jack
- Johnnie Walker Black
- Glenmorangie 12 Year
- Hennessy VS

LEX YARD



EXLUSIVE SELECTION

PRICED PER GUEST

\$80	1 hour
\$130	2 hours
\$180	3 hours
\$215	4 hours
+\$40	each additional hour

WINE

- Dunoyer de Segoznac
Champagne, Blanc de
Blancs 2015
- Domaine Delaporte
Sancerre, Loire Valley
- Racines Chardonnay,
Sta. Rita Hills
- Melville Pinot Noir,
Sta. Rita Hills
- Podere Sapaio ‘Volpolo’
Cabernet Blend, Tuscany

BEER

- Brooklyn Lager
- Ommegang Rare Vos Amber Ale
- Ithaca Flower Power IPA

SPIRITS

- Grey Goose
- Belvedere
- Tanqueray 10
- Hendrick’s
- Patrón Blanco
- El Tesoro Reposado
- Ron Zacapa 23
- Bacardi
- Knob Creek
- Angel’s Envy Rye
- Macallan 12 Year
- Oban 14 Year
- Hennessy XO



LEX YARD

ELITE SELECTION

PRICED PER GUEST

\$90	1 hour
\$140	2 hours
\$190	3 hours
\$225	4 hours
+\$40	each additional hour

WINE

- Bollinger ‘Special Cuvée’ Champagne
- Firmin Dezat Sancerre, Loire Valley
- Moreau-Naudet Chablis, Burgundy
- Gran Moraine Pinot Noir, Willamette Valley
- Robert Craig ‘Affinity’ Cabernet Sauvignon, Napa Valley

BEER

- Brooklyn Lager
- Ommegang Rare Vos Amber Ale
- Ithaca Flower Power IPA

SPIRITS

- Grey Goose
- Belvedere
- Tanqueray 10
- Hendrick’s
- Patrón Blanco
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ENHANCEMENTS

CORDIALS

\$30 PER GUEST, 2 HOUR MINIMUM
+\$20 EACH ADDITIONAL HOUR

Lazzaroni Amaretto

Baileys Irish Cream

Frangelico

Fernet Branca

Cardamaro

SINGLE MALT SCOTCH BAR

LUXURY:
\$34 PER GUEST FIRST HOUR
+\$22 EACH ADDITIONAL HOUR

Select Three:
Laphroaig 10, Glenfiddich
12, Talisker 10, Ardbeg 10

DIAMOND: \$46 PER GUEST
FIRST HOUR \$30 EACH
ADDITIONAL HOUR

Select Three:
Lagavulin 16, Glendronach 15,
Oban 14, Glenfiddich 18,
Balvenie 14

AGAVE BAR

LUXURY:
\$34 PER GUEST FIRST HOUR
+\$22 EACH ADDITIONAL HOUR

Select Three:
Fortaleza Blanco, Patrón
Silver, El Tesoro Reposado,
Komos Reposado Rosa,
Siete Leguas Añejo

DIAMOND: \$46 PER GUEST
FIRST HOUR \$30 EACH
ADDITIONAL HOUR

Select Three:
Maestro Dobel Diamante,
Casa Dragones Blanco,
Tequila Ocho Reposado,
Don Julio Añejo,
Herradura Legend

BRUNCH BAR

\$55 PER GUEST FIRST HOUR
+\$30 EACH ADDITIONAL HOUR

Bloody Mary Bar with
Signature Waldorf Astoria
Mix and Gourmet
Accompaniments

Mimosas and Signature
Bellinis with Curated
Garnish

CLASSIC COCKTAIL ENHANCEMENTS

\$35 PER GUEST FIRST HOUR
+\$20 EACH ADDITIONAL HOUR

LEX YARD



COST & BILLING

For availability and pricing, please contact
NYCWA.Hospitality.Lex.Yard@WaldorfAstoria.com

A prepayment of the total estimated spend, credit card authorization, and signed agreement are required to secure your reservation. Major credit cards or wire transfers accepted; no checks. Applicable 8.875% NY Sales Tax plus a combined administrative charge and gratuity totaling 23% will be added to your check. 20% of this charge is a gratuity that is distributed to the service team and not retained by the Hotel. The remaining 3% is not a gratuity and is retained by the Hotel to help defray administrative costs associated with your service. Final Guaranteed Guest Count is due three business days prior to event.

We look forward to welcoming you to Lex Yard at Waldorf Astoria New York.

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