



IL GATTOPARDO
Catering



IL GATTOPARDO
RISTORANTE

THE LEOPARD
at des Artistes

mozzarella &
vino

IL GATTOPARDO
Catering

IL GATTOPARDO CATERING offers elegant private dining and event spaces in all three of our restaurants - the flagship space **IL GATTOPARDO**, the rustic Italian enoteca **MOZZARELLA & VINO**, and the romantic NYC landmark **THE LEOPARD at des Artistes**. A wide range of distinct spaces are available, from small to large, each with its own distinct character. Full buyouts are available.

Our team will tend to your every need, from **menu design, to floral arrangements and decorations**, to handling any special requests. We look forward to working with you in creating the perfect private dining or event experience!



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MEET THE TEAM

PAULA and GIANFRANCO SORRENTINO, PRINCIPALS

Husband-and-wife team with over 40 years of experience in restaurant management, Founders and Principals of **Il Gattopardo Group** - Il Gattopardo, The Leopard at des Artistes, Mozzarella & Vino and Il Gattopardo Catering.

VITO GNAZZO, EXECUTIVE CHEF

Born and raised in the town of Felitto in Salerno, Cilento Coast of Italy, **Executive Chef Vito Gnazzo** began his culinary career in Milan at *El Toulà*, and later at world-renowned Three Michelin starred restaurant *Antica Osteria del Ponte*. After a decade in Los Angeles, as Head Chef of the legendary *REX il Ristorante*, Gnazzo moved to the East Coast to be the Executive Chef at *Bice Restaurant* in New York City, where he met the restaurateur Gianfranco Sorrentino. In 1993 he became Executive Chef at *Sette MoMA*, in the prestigious Museum of Modern Art. In 2001, **Gianfranco and Paula Bolla-Sorrentino** invited him to be Executive Chef at their restaurant **IL GATTOPARDO**. Since then, he's become a part of the Sorrentino's family, as the ultimate artist behind the Southern Italian menus at the three restaurants and catering division. **Chef Gnazzo** has been awarded two stars by The New York Times and two and half stars by the New York Post, and is committed to bringing the best of the Italian culinary traditions to all of his creations, with the use of humble preparation, and authentic, traditional ingredients.

PETER KLEIN, CATERING DIRECTOR

Peter Klein's career encompasses restaurant event management and off-premise catering for *The Tribeca Grill*, *Nobu* and *Aquavit*, as well as coordinating the private events for generations of private and corporate clients. He began his NY catering career providing charcuterie to the original *Dean & DeLuca* followed by a 10 year run as the chef-owner of the *Gault et Millau* - acclaimed Tenbrooks Restaurant, a pre-Tribeca venue nourishing City Hall and Wall Street. As a food scholar, Peter has traveled the markets of Europe, Asia, and North Africa as well as the USA, pursuing historic practices and traditional products. He has also lectured on Jewish food culture, particularly as found in North Africa and across the Mediterranean, especially Italy. Mr. Klein joined the team at **IL GATTOPARDO CATERING** in 2014, and has created hundreds of memorable events, both in-house and off-premise.



MENUS

We are dedicated to producing the highest quality authentic Italian cuisine, served with warm, professional hospitality and superb service. Drawing on the menus from each of our three highly-acclaimed restaurants, **IL GATTOPARDO CATERING** offers an ever evolving set of *Holiday and Seasonal menus*, all centered on our authentic Italian cuisine, and personalized to meet the unique profile of your event.

We offer a wide range of delectable cool and hot dishes, including distinctive appetizers and hors d' oeuvres, pasta, fish and meat dishes, and of course our authentic desserts.

WINES

Our distinguished *wine list* includes hundreds of Italian regional selections at every price point, and our knowledgeable staff will make excellent pairing recommendations for a range of events and menus.

FLOWERS / DECOR / CANDLES

We would be happy to coordinate special floral arrangements and decor for your event from our preferred designer, or you are welcome to bring any florist of your choosing.

Alternatively, Il Gattopardo and The Leopard venues provide simple bud vases with our compliments. Flower color and variety rotate weekly and are subject to change without notice, based on seasonal availability. Votive candles



adorn the tables and rooms for all evening events. Special lighting design can also be arranged at a charge. Please note that Mozzarella & Vino does not provide table decor on the house.

PRINTING NEEDS

With our compliments, we provide a custom printed menu card at each place setting. Place cards or escost cards are available at a fee.

AUDIO / VISUAL

We are equipped with high-definition monitor, wireless microphones, sound system and complimentary Wi-Fi. Charges may apply. We can also assist you to rent additional equipment from one of our trusted vendors. All installations are subject to house approval.

“Our loyal, return clientele is a testament of our entire team tireless dedication, knowledge, professionalism and passion”. - The Sorrentinos

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IL GATTOPARDO

Located in the historic *Rockefeller Townhouses* at 13-15 West 54th Street,
IL GATTOPARDO offers authentic Southern Italian cuisine in a refined, modern setting.

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IL GATTOPARDO stunning, lushly planted **Atrium** has a soaring skylight, and seats up to 70 guests. The adjacent **Cellar**, with its moveable bar, is available for standing cocktails or can be reserved separately for meetings and seated dinners for up to 30 guests. **Together**, the two rooms seat up to 120 guests.



Il Gattopardo / Atrium / seats up to 70 guests



Il Gattopardo / Atrium / oval table, seats up to 30 guests

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IL GATTOPARDO CAPACITY

up to...

ATRIUM

70 guests seating event, or
90 guests standing cocktail reception

CELLAR

30 guests seating event, or
50 guests standing cocktail reception



CELLAR + ATRIUM

120 guests seating event, or
150 guests standing cocktail reception

ALCOVE

Semi-private space located on main diningroom
floor, seats up to 16 guests.

FULL BUYOUT (both floors)

200 guests seated event, or
250 guests standing cocktail reception

Our team will work with you to create a comfortable and efficient room layout, no matter the size of your event.

Round, oval, long, hollow square, high tops.
Our planters and bar are on casters and can be moved (yes, just like a theater!) to create the perfect space. Lets party!



Il Gattopardo / Atrium / Oval table, seats up to 30 guests, with bar and cocktail high

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Handmade gnocchi



Parmigiana of zucchini with smoked mozzarella



Spaghetti with grey mullet bottarga





Il Gattopardo / Atrium



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Il Gattopardo / Cellar



Il Gattopardo / Cellar

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Il Gattopardo / Alcove / semi-private intimate space located in the main dining room, seats up to 16 guests

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Il Gattopardo / Atruim / dressed for the Holidays



Il Gattopardo / Atruim / dressed for the Holidays



The Leopard / Parlor / dressed for the Holidays

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Il Gattopardo



Il Gattopardo / Main Dining Room / available for full buyout



Il Gattopardo / Main Dining Room / available for full buyout

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THE LEOPARD

at des Artistes

Close to both **Lincoln Center and Central Park**, and located in the historic **Hotel des Artistes**,
at 1 West 67th Street, with capacity to up to 90 guests,

THE LEOPARD at des Artistes is a unique jewel among New York City's restaurants.

THE LEOPARD AT DES ARTISTES

This iconic, landmarked location is home to the original (and fully restored) murals by acclaimed artist **Howard Chandler Christy**, which offer a unique sense of warmth and beauty to this elegantly renovated room. Although we're open for brunch and dinner on weekends, we are only open to the public for dinner Monday through Friday, making the dining room ideal for weekday private breakfasts, luncheons and meetings. It is also possible to reserve the entire venue for wonderful dinners, if reserved well in advance ***There's truly no other space like it!***

For intimate dinners, we also offer **The Parlor**, an exquisite private room adjacent to the building's stately lobby, which seats up to 18 guests.



The Leopard / Main Dining Room / available for full buyout, seats up to 90 guests or 130 guests for cocktail reception

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THE LEOPARD CAPACITY

up to...

FULL BUYOUT

90 guests seated event, or
130 guests standing cocktail reception

THE PARLOR

18 guests seated event, or
25 guests standing cocktail reception

BAR LOUNGE

30 guests standing semi private cocktail reception



The Leopard / Mezzanine level surrounded by 1920s landmark murals by Howard Chadler Christy

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The Leopard / Main Dining Room / one of the most romantic venues in New York

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The Leopard / Main Dining Room / available for full buyout, seats up to 90 guests

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Affettati and antipasti station



The Leopard / The Parlor, Private Room / seats up to 18 guests

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The Leopard / The Parlor, Private Room / seats up to 16 guests on round table



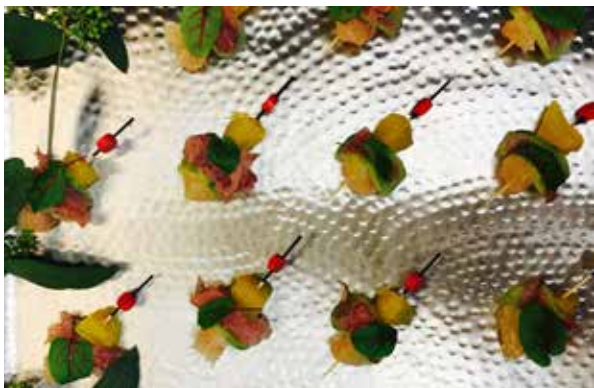
The Leopard / The Parlor, Private Room / seats up to 18 guests on open square table



The Leopard / Bar

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The Leopard / Main Dining Room / original 1920s murals by Howard Chandler Christy



The Leopard / Main Dining Room / seats up to 90 guests

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mozzarella & vino

We welcome you to **Mozzarella & Vino**, located at the former Il Gattopardo space, at 33 W 54th Street, just across the street from **MoMA**. With its rustic interior, enclosed garden and the mouthwatering menu that reflects the simplicity of authentic Italian ingredients, with a heavy emphasis on the mozzarella di bufala Campana, Mozzarella & Vino is the perfect Midtown venue for an enoteca-style experience.

MOZZARELLA & VINO

Occupying Il Gattopardo's original home at 33 West 54th Street, **MOZZARELLA & VINO** has a beautiful enclosed **Garden** suitable for groups between 10 and 24 seated guests and standing receptions up to 30 guests. The **entire dining space** is flexible, with either full or partial buyout options available to create a space perfect for up to 70 guests.

In either sunlight or candlelight, bring the warm ambiance of a rustic Italian countryside to your next event!



Mozzarella & Vino / Garden / seats up to 24 guests

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MOZZARELLA & VINO CAPACITY

up to...

GARDEN

24 guests seated event, or
30 guests standing cocktail reception

FULL BUYOUT

70 guests seating event



Mozzarella & Vino / Garden / seats up to 18 guests on a long table

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Mozzarella & Vino / Garden / cocktail reception for up to 40 guests



Mozzarella & Vino / Garden / charming long table

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Mozzarella & Vino / Garden / seats up to 24 guests on round tables



Mozzarella & Vino / Main Dining Room / available for partial or full buyout



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Mozzarella & Vino / Main Dining Room / available for partial or full buyout, seats up to 70 guests

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IL GATTOPARDO OFF PREMISE is a highly personalized department offering full-service event planning and catering ***beyond our restaurant walls***, and provides the same high standard of exceptional Italian cuisine, warm hospitality, and attentive, professional service to you in ***your own event space, office, or home*** that we offer in our restaurants!

Drawing on menus from all three of our highly-acclaimed restaurants - **IL GATTOPARDO, THE LEOPARD at des Artistes and MOZZARELLA & VINO** - **IL GATTOPARDO OFF PREMISE CATERING** presents an ever evolving set of Holiday and Seasonal menus, all centered on our authentic Italian cuisine. We offer a wide range of delectable cold and hot dishes, including distinctive appetizers and hors d'oeuvres, pasta, fish and meat dishes, and of course our authentic desserts. Our distinguished wine list includes regional selections at every price point, and our knowledgeable staff will make excellent pairing recommendations for a wide range of events and menus.

Aside from offering our exceptional cuisine and service, our team can also **evaluate locations, suggest designs, provide custom floral arrangements, arrange tabletop and kitchen rentals, and recommend sources for entertainment**. Be assured that, as our team works closely together on both in-house and off-premise events, the continuity of presentation, style and experience will make for a perfectly executed culinary event!





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Not just an excellent choice for indoor events, **IL GATTOPARDO CATERING** will also create a luxurious, customized outdoor event for you. Envision the beautiful backdrop of an oceanfront property in the Hamptons, or a rustic vineyard on the North Fork – all reminiscent of a bountiful summer feast at a luxurious villa perched along the Amalfi coast!



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