



CHEZ
MARGAUX

GauxGaux

403 WEST 13TH STREET
NEW YORK CITY 10014

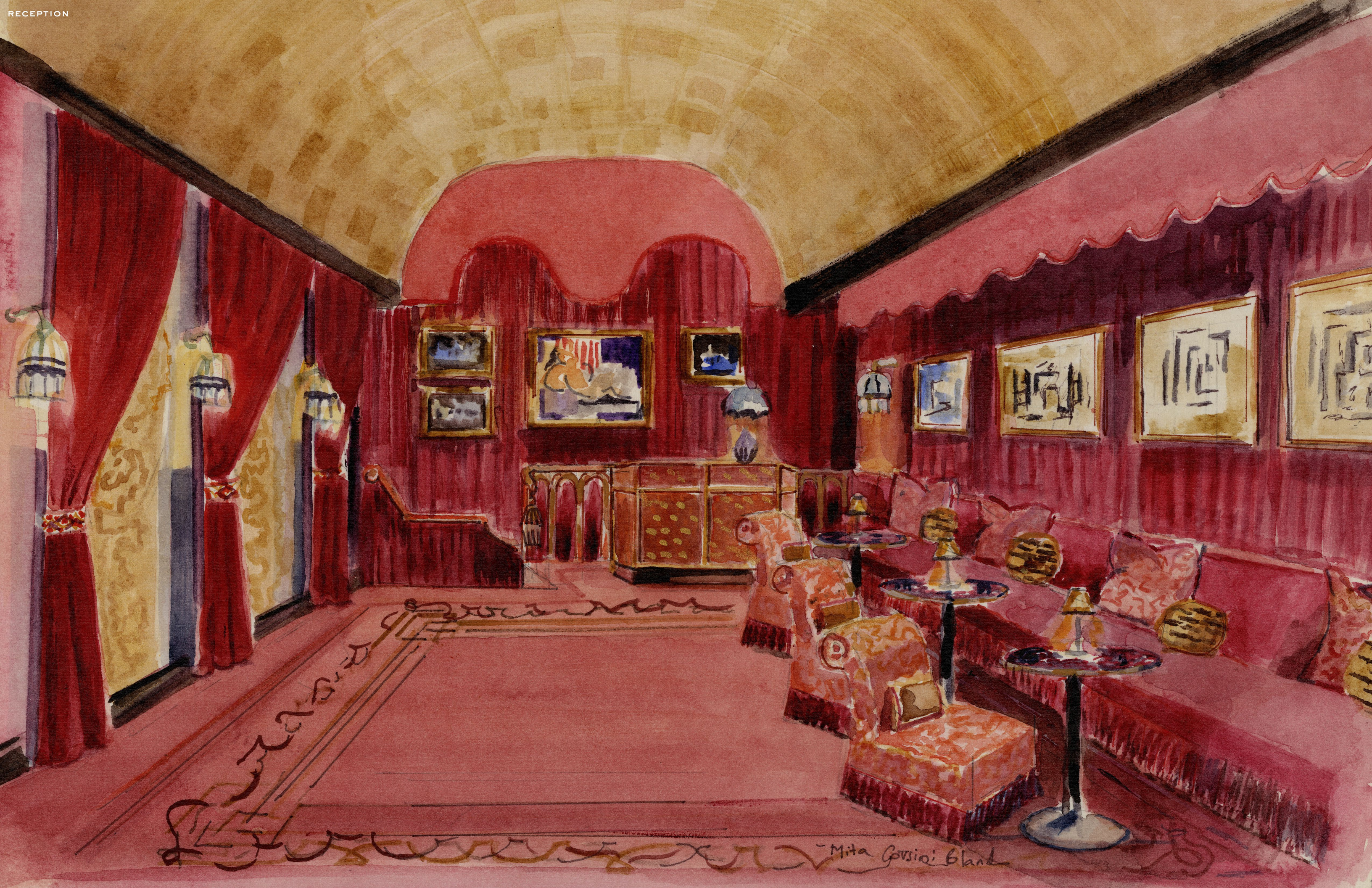


INTRODUCING CHEZ MARGAUX, A PRIVATE MEMBERS CLUB SOON TO BE UNVEILED IN THE HEART OF THE MEATPACKING DISTRICT, NYC.

INSPIRED BY THE ELEGANCE OF PARIS IN THE 1930S AND LONDON'S RENOWNED NIGHTLIFE CULTURE, CHEZ MARGAUX PROMISES A LEVEL OF HOSPITALITY, COMMUNITY, AND AMBIANCE MERGING THESE RICH EXPERIENCES. IN PARTNERSHIP WITH THE ILLUSTRIOUS CHEF JEAN GEORGES, CHEZ MARGAUX OFFERS A UNIQUE BLEND OF SUMPTUOUS SPACES; INCLUDING RESTAURANTS SHOWCASING MODERN FRENCH CUISINE, PRIVATE DINING AREAS, AN INTIMATE LIBRARY, LOUNGES WITH JAPANESE-INSPIRED MENUS, CAVIAR SERVICE, LATE-NIGHT BITES, AND NIGHT CLUB; GAUXGAUX. AND DANCING.

WE WELCOME YOU TO APPLY.

SINCERELY,
MICHAEL CAYRE



Mita Gossio Bland

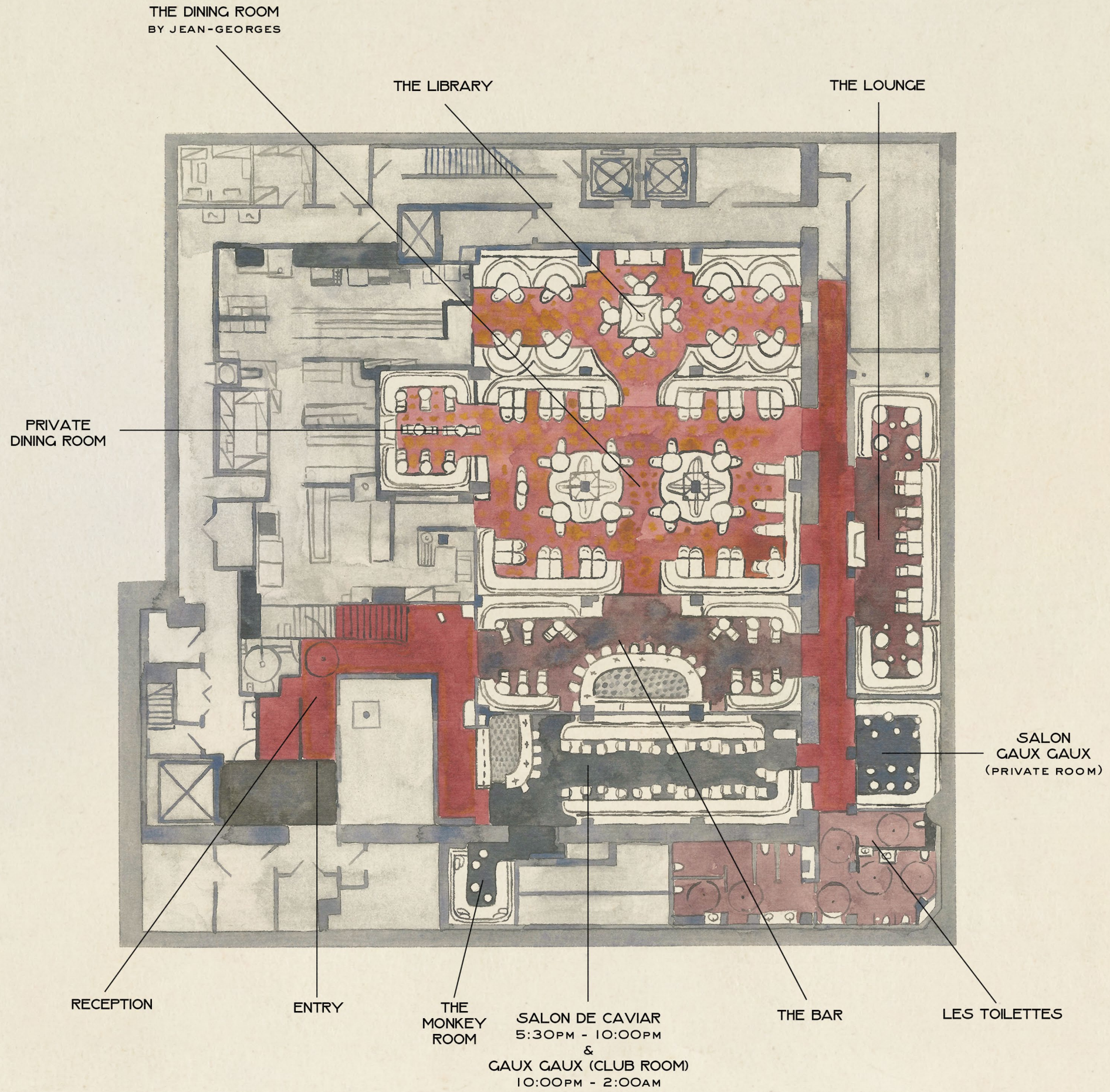




SALON DE CAVIAR (5:30 PM - 10:00 PM)
GAUX GAUAX (10:00 PM - LATE)









CHEZ MARGAUX BY JEAN-GEORGES VONGERICHTEN

YOU KNOW JEAN-GEORGES AS ONE OF THE WORLD'S MOST ILLUSTRIOUS CHEFS - THE MAN WHO BROUGHT THE TUNA PIZZA TO THE MERCER HOTEL IN 1997, THE MAN WHO ADDED ROMANTIC BEAUTY TO RICHARD MEIER'S INFAMOUS PERRY STREET TOWERS. A PIONEER FOR THE MEATPACKING DISTRICT WITH HIS SPICE MARKET CONCEPT, WHEN MOST NEW YORKERS TOOK ITS TITLE LITERALLY. THE YING TO JACQUE GRANGE'S YANG AT THE MARK HOTEL AND THE CREATOR OF ALL THINGS ABC DINING IN FLATIRON.

THIS IS JUST A SLICE OF THE JEAN-GEORGES PIE. TO SUM IT UP: JEAN-GEORGES IS NEW YORK HOSPITALITY. HE IS WHERE YOU GO BUT MORE IMPORTANTLY WHERE YOU WANT TO BE. WE ARE HUMBLLED TO HAVE SUCH GREATNESS AS PART OF THE CHEZ MARGAUX FAMILY.



MEMBERSHIP PRICING

UN
(21 - 31 YEARS OLD)

INITIATION FEE: \$1,000
ANNUAL DUES: \$1,800

DEUX
(32+ YEARS OLD)

INITIATION FEE: \$2,000
ANNUAL DUES: \$2,600

[VIEW APPLICATION](#)

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