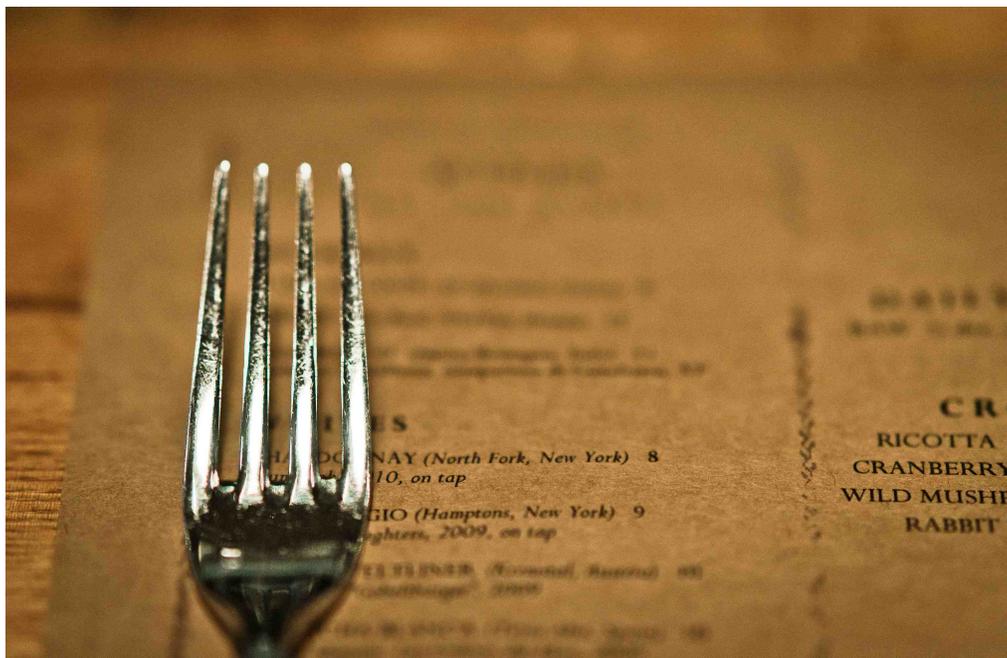


# COLONIE

## SPECIAL EVENTS



The following information will assist you in planning your event.

For more information, please contact Liz Boothroyd:

Phone: 718.855.7500 Email: [liz@colonienyc.com](mailto:liz@colonienyc.com)

## FACT SHEET

### CONTACT DETAILS

WEBSITE: [colonienyc.com](http://colonienyc.com)

EMAIL: [info@colonienyc.com](mailto:info@colonienyc.com)

PHONE: 718 855 7500

FAX: 718 855 7508

ADDRESS: 127 Atlantic Avenue (near Henry Street), Brooklyn, NY 11201

### HOURS

DINNER:	Monday – Thursday:	6pm – 10:30pm
	Friday:	6pm – 11:30pm
	Saturday:	5pm – 11:30pm
	Sunday:	5pm – 10:30pm
BRUNCH:	Saturday & Sunday	11am – 3pm
RAW BAR HAPPY HOUR:	Monday – Friday:	5:30pm – 7pm

### RESERVATIONS

Reservations are accepted for dinner only.

### CAPACITIES & EVENTS

TOTAL SEATS:	52 seated (including kitchen dining)
BAR SEATS:	24 seats (including two window booths)
DINNER EVENTS:	16 communal table seating
COCKTAIL EVENTS:	100 standing

## MENU STYLE

Our seasonal, American menu focuses on the most local and sustainable ingredients available. We work directly with many local farmers and only choose products which are responsibly sourced.

## WINE LIST

A focused and affordable wine list that put a strong emphasis on small producers who use organic practices.

## DINNER EVENT

### 3 COURSE MENU

\$55 Sunday-Thursday / \$60 Friday-Saturday

Butter lettuce, fried shallots, Caesar dressing

Kale, grains, almonds, green goddess

Radicchio, anchovy, sourdough, yogurt parmesan

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Ryeberry ragoût, crispy mushrooms, blistered duck egg, arugula

Whole market fish, salsa verde, crispy garlic, lemon

Butcher's cut steak, fries, roasted garlic aioli, baby greens

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Sticky date cake, salted creme fraiche ice cream

Fresh doughnuts, caramel custard

#### 4 COURSE MENU

\$65 Sunday-Thursday / \$70 Friday-Saturday

Butter lettuce, fried shallots, Caesar dressing

Kale, grains, almonds, green goddess

Radicchio, anchovy, sourdough, yogurt parmesan

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Gemelli, corn, summer squash, pole beans

Creste rigate, pork sausage, kale, pecornio

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Ryeberry ragoût, crispy mushrooms, blistered duck egg, arugula

Whole market fish, salsa verde, crispy garlic, lemon

Butcher's cut steak, fries, roasted garlic aioli, baby greens

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Sticky date cake, salted creme fraiche ice cream

Fresh doughnuts, caramel custard

Selection of Saxelby Cheeses

## DINNER EVENT - MENU ENHANCEMENTS

Enhance your prix fixe dinner with add-ons to start the meal,  
or side dishes for your guests to share.

### RAW OYSTERS

Served with cucumber mignonette  
\$5/person (2 oysters/person)

### CROSTINI SAMPLER

Chef's selection of daily crostini  
\$6/person (approx. 3 bite sized pieces/person)

### CHEESE AND MEAT BOARD

Chef's selection of assorted Saxelby cheeses and meats  
\$10/person

### ASSORTED VEGETABLE SIDES FOR THE TABLE

Chef's selection of two vegetable sides, served family style  
\$5/person

## COCKTAIL EVENT- CANAPES & STATIONED FOOD

For a one-hour event, please choose up to five items from our canape menu.

For a two-hour event, please choose up to eight items.

Canapes are charged at \$25 per person/per hour.

### PASSED CANAPES

Crostini with roasted figs, mascarpone, thyme

Crostini with house ricotta, honey, mint

Crostini with duck rilette and pickled cippolinis

Crostini with egg salad, lardo veal jus

Beets, horseradish, hibiscus, pickled currants

Carrots, sunflower, candied garlic, yogurt

Smoked ricotta raviolo, egg yolk, whey, potato

Ricotta gnudi, market tomatoes, olives, basil

Raw oyster, cucumber mignonette

Scallop ceviche, shiso, rhubarb

Pate de champagne, whole grain mustard, toast

Pork belly skewers, mustard pork jus, frisee

### WINE & BEVERAGES

Bottles of wine are charged per consumption. Once your event menu is finalized, we will send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine expert Elise is also happy to make recommendations based on your specific menu and price range.

Alternately, you may opt for a premium open bar package, which is \$25 per person per hour, with a two-hour minimum. This includes a selection of specialty cocktails, wines by the glass, bottled and draft beer, and premium liquors.

## FULL RESTAURANT BUY-OUTS

Colonie is available for full restaurant buy-outs for evening or daytime events. Our pricing is based on a Food & Beverage minimum spend, not including 8.875% tax & 20% gratuity.

### Dinner

<b>Monday – Wednesday</b>	<b>\$7,500</b>
<b>Thursday</b>	<b>\$10,000</b>
<b>Friday – Saturday</b>	<b>\$15,000</b>
<b>Sunday</b>	<b>\$10,000</b>

### Brunch

<b>Saturday &amp; Sunday</b>	<b>\$7,500</b>
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## TERMS AND CONDITIONS

The space is booked on a first-come, first-served basis and is only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note that there is a minimum guarantee, which is what we ask you to spend on food and beverage to cover the cost of having the room to yourself. All food and beverage orders are applied toward the minimum guarantee but do not include tax or gratuity.

## CORKAGE & CAKEAGE

If you have a special bottle of wine you would like to enjoy with your dinner at Colonie, we charge a \$25 per bottle corkage fee. We generally do not allow outside cakes and cupcakes, but we will make exceptions on special occasions for a plating & cutting (or “cakeage”) fee.

## ADDITIONAL CHARGES

8.875% New York Sales Tax & 20% Gratuity

## PAYMENT

We accept cash, all major credit cards, and travelers checks.