



Atrium DUMBO
Special Events

Thank You for considering Atrium DUMBO for your next event.

Atrium DUMBO is the ideal location for your next intimate or large event.
We can accommodate a variety of social and business events from
cocktail receptions, private dinners, wedding receptions and more.

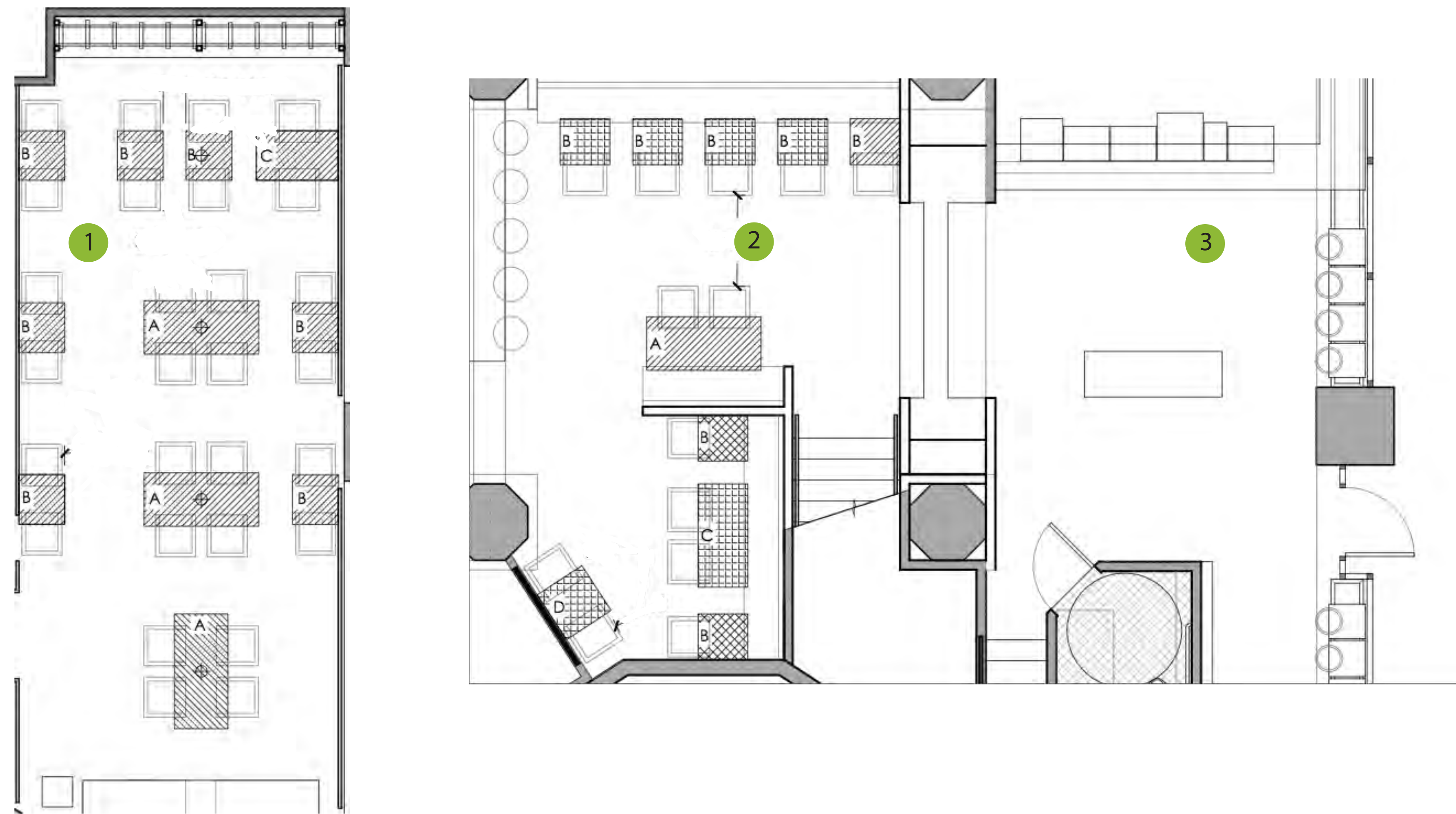
The information within will assist you in planning your next event.
For more information, please contact

events@atriumdumbo.com



BROOKLYN
New York
LOCATED AT 15 MAIN STREET

SPACES & CAPACITIES

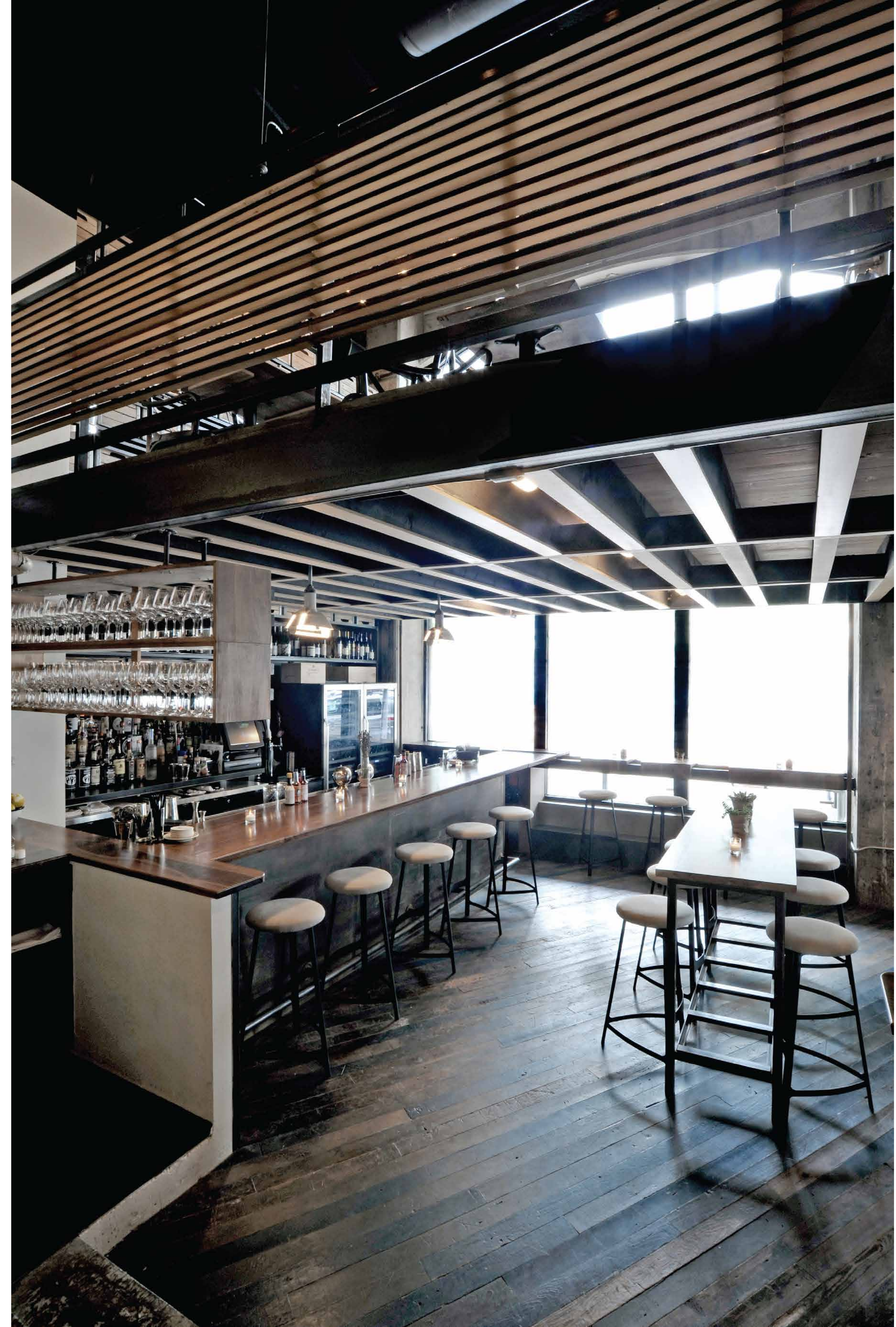


1 Mezzanine: 40 Seated or 30 Seated with Satellite Bar | 60 Standing

2 Ground Floor: 60 Standing

3 Bar Area: 30 Standing

Full Buyout: 70 Seated | 150 Standing





MEZZANINE

The mezzanine is an ideal location for a standing cocktail reception for up to 60 people with stationed or passed canapés. We can accommodate 40 guests for a seated dinner.



Ground Floor



Bar Area



Event Menus

We offer different prix-fixe options. A three course menu where each guest may choose a dish from each course. A four-course menu in which an additional middle course of pasta or pre-dessert course of cheese can be added. Custom-tailored and tasting menus are also available upon request.

STARTER

Three-Course

\$75/person

Please select 3 options

BIBB LETTUCE | Golden Flax Seeds, Manchego, Walnut, Herb Dressing
HEIRLOOM CARROTS | Farro, Buttermilk Dressing, Sesame, Mint
ROASTED BEETS | Greek Yogurt, Persian Cucumber, Mint, Cashews
YELLOW TOMATO GAZPACHO | Cucumber, Croûton, EVOO

MAIN

Please select 3 options

CAVATELLI PASTA | Asparagus, Spring Garlic, Poached Egg, Parmesan (Vegetarian)
BLACK BASS | Basmati & Crispy Wild Rice, Mango, Red Curry, Coconut Sauce
FREE RANGE CHICKEN | Charred Asparagus, Romesco, Chanterelles, Natural Jus
BAVETTE STEAK | Mushroom & Potato Fricassée, Cippolini, Salsa Verde
ROASTED CAULIFLOWER | Peanut Butter Yogurt, Roasted Peanuts, Cilantro, Lime

DESSERT

VANILLA PANNA COTTA | Strawberry Jam, Almond Crumble, Strawberry Sorbet
VALRHONA DARK CHOCOLATE MOUSSE | Aleppo Pepper, Vanilla Cream, Hazelnuts
BRIOCHE DOUGHNUTS | Butterscotch, Sour Cinnamon Sugar
CARA CARA ORANGE VACHERIN | Orange Sorbet, Ricotta Ice Cream, Rosemary & Olive Oil Sponge Cake

STARTER

Four-Course

\$90/person 4-course *Addition of either pasta or cheese course*

Please select 3 options

MARKET SOUP

BUTTER LETTUCE | Radish, Cashew, Garrotxa, Raspberry Vinaigrette
SALMON CRUDO | Pomelo, Tarragon, Chili, Avocado
CHICKEN LIVER MOUSSE | Mesclun, Dijon Mustard, Sourdough

PASTA

Please select 2 options

CAVATELLI | English Pea, Fava Bean, Parmesan
REGENETTI | 'Nduja Pork Ragoût, Kale, Pecorino
CHITARRA | Rock Shrimp, Corn, Serrano Pepper, Cilantro

MAIN

BRANZINO | Zucchini, Fennel, Meyer Lemon, Basil
CHICKEN BREAST | Charred Asparagus, Romesco, Chanterelles, Natural Jus
HANGER STEAK | Mushroom & Potato Fricassée, Cippolini, Salsa Verde

CHEESE

ARTISANAL CHEESE COURSE | Selection of two cheeses with Chutney and House-Baked Bread

DESSERT

VANILLA PANNA COTTA
Strawberry Jam, Almond Crumble, Strawberry Sorbet
VALRHONA DARK CHOCOLATE MOUSSE
Aleppo Pepper, Vanilla Cream, Hazelnuts, Chocolate Tuile
BRIOCHE DOUGHNUTS
Butterscotch, Sour Cinnamon Sugar

STARTER

Lunch

\$40/person

Please select 3 options

MARKET SOUP

BUTTER LETTUCE | Radish, Cashew, Garrotxa, Raspberry Vinaigrette
ARUGULA | Tomato, Cucumber, Ricotta Salata
HEIRLOOM CARROTS | Caesar Dressing, Pine Nuts, Croûton

MAIN

Please select 4 options

CHICKEN CLUB | Lettuce, Tomato, Bacon, Avocado
FRIED EGGPLANT | Pickled Red Onion, Spiced Yogurt
SMOKED SALMON CLUB | Cucumber, Lettuce, Remoulade
CAVATELLI | English Pea, Fava Bean, Parmesan
BRANZINO | Zucchini, Fennel, Meyer Lemon, Basil
BLACK ANGUS BURGER | Tomato, Lettuce, Red Onion, Potato Wedges
STEAK FRITES | Mixed Greens, Sauce Bordelaise
\$5 Supplement for Steak

DESSERT

VANILLA PANNA COTTA
Strawberry Jam, Almond Crumble, Strawberry Sorbet
VALRHONA DARK CHOCOLATE MOUSSE
Aleppo Pepper, Vanilla Cream, Hazelnuts, Chocolate Tuile
BRIOCHE DOUGHNUTS
Butterscotch, Sour Cinnamon Sugar



BRUNCH

Below are our selections for your brunch event.

For an open bar package we ask that you select three cocktails and two wines, a white and a red.

The price of the open bar and the brunch menu will be applied to the minimum guarantee for the space.

BRUNCH OPEN BAR

\$25 per person per hour

HOUSE COCKTAILS

TEA & KALAMANSI

Bourbon, Cocchi Americano, Assam

HERBS & PEPPERS

London Dry Gin, Yellow Bell Pepper, Agave

BLOODY MARY

Vodka, Housemade Bloody Mix

ATRIUM PIMM'S CUP

Pimm's No. 1, Cucumber, Lemon

Gingerbeer

CUCUMBER & AGAVE

Cimarron Blanco Tequila, Velvet Falernum,

Cucumber, Agave, Lime, Tajin

MIMOSA

SPARKLING

Crémant du Jura Extra Brut, Stéphane Tissot, Jura

France MV

Cremant d'Alsace Rosé, Dirler-Cadé, Alsace, France

2010

WHITE

Elbling, Furst, Mosel, Germany 2013

Albariño, Granbazán, Rias Baixas, Spain 2012

Riesling Kabinett Trocken, Kimich Deidesheimer,

Pfalz, Germany 2013

Assyrtiko, Argyros, Santorini, Greece 2013

Vouvray Sec, Domaine Vigneau-Chevreau

Loire Valley, France 2012

RED

Rioja Crianza, Beronia, Spain 2011

Etna Rosso, Tenuta delle Terre Nere

Sicily, Italy 2014

Pinot Noir, Bench, Sonoma Coast, California 2012

Garnacha, La Miranda de Secastilla

Somontano, Spain 2011

Cotes du Rhone, La Petite Ourse, Rhone Valley, FR

2012

Zinfandel, Quivira, Dry Creek Valley

Sonoma, California 2012

STARTER

Brunch \$45/person

SEASONAL FRUIT PLATE

BIBB LETTUCE | Golden Flax Seeds, Manchego, Walnut, Herb Dressing

MARKET SOUP

MAIN

Please select 4 options

PAIN PERDU | Fromage Blanc, Blueberries, Almonds

OMELETTE | Ham, Mushroom, Gruyère

EGGS FLORENTINE | Creamy Spinach, English Muffin, Hollandaise

CHITARRA | Wild Mushrooms, Parmesan, Poached Egg

BRANZINO | Zucchini, Fennel, Basil, Meyer Lemon

FRIED CHICKEN | Waffle, Bacon, Poached Egg

STEAK & EGGS | Cheddar Polenta, Caramelized Onion, Watercress

DESSERT

BRIOCHE DOUGHNUTS | Butterscotch, Sour Cinnamon Sugar

Dessert Served Family Style

COCKTAIL RECEPTION

We offer an open bar package for \$25 per person per hour including a selection of up to three house cocktails and two of our current wines by the glass.

There is a two hour minimum for open bar.

Canapés are also available for a cocktail reception. Guests may choose up to 5 selections.

To provide cocktails in the mezzanine for your event, there is a \$250 fee in addition to the quoted minimum to have a dedicated bartender and satellite bar in the mezzanine.

OPEN BAR \$25 per person per hour

HOUSE COCKTAILS

BROOKLYNITE

Vizcaya VXOP Rum, Lime, Honey

TEA & KALAMANSI

Bourbon, Cocchi Americano, Assam

THE LAST WORD

Tanqueray Bloomsbury Gin, Green

Chartreuse, Luxardo Maraschino

JALISCO SUNSET

Cimarron Blanco Tequila, Hibiscus Iced Tea

Ginger, Lemon

CUCUMBER & AGAVE

Cimarron Blanco Tequila, Velvet Falernum,

Lime, Tajin

MEZCAL NEGRONI

Fidencio Mezcal, Punt e Mes, Campari

HERBS & PEPPERS

Tanqueray Bloomsbury Gin, Yellow Bell

Pepper, Agave, Tajin

ATRIUM PIMM'S CUP

Pimm's No. 1, Muddled Cucumber, Lemon

Ginger Beer

CANAPÉS \$25 per person per hour

ROCK SHRIMP TEMPURA | Tartar Sauce

DEVILED EGGS | Crab, Remoulade

ARANCINI | Parmesan or Mushroom

MARINATED BEETS | Endive, Valdeon, Walnuts

SCALLOP CEVICHE | Apple, Jalapeno, Citronette

SMOKED SALMON BLINI | Creme Fraiche, Salmon Roe

CUCUMBER CUP | Tuna, Lemon, Chive

CHICKEN LIVER MOUSSE | Marmalade Brioche

SLIDER | Beef or Mushroom, Harissa Aioli

BEEF TARTARE | Mustard, Crouton, Scallions

MARINATED ROAST BEEF | Romesco

CRUDITE (SEASONAL) | Basil Pesto

CHICKPEA PANISSE | Black Olive Tapenade

MUSHROOM QUICHE

EGGPLANT CAVIAR | Sesame Cracker, Mint



SAMPLE MENU. ALL MENUS ARE SUBJECT TO CHANGE.



Terms & Conditions

Spaces are only secured with a signed contract. A credit card must be supplied to confirm the booking and a deposit taken with the remaining balance due on the day of the event.

There is a minimum guarantee for the event spaces to cover the cost of having exclusive use of the room. All food and beverage ordered will be applied toward the minimum but does not include tax and gratuity.

Wine & Beverage

Wine and beverage is charged per consumption. Once your event menu is finalized we will send a copy of our beverage selection from which you may choose. Our beverage director is also available to make recommendations based on your price range and finalized menu.

ADDITIONAL CHARGES

- 8.875% New York Sales Tax
- 20% Gratuity

To provide cocktails in the mezzanine for an event, there is an additional \$250 fee on top of the quoted food and beverage minimum to have a dedicated bartender and satellite bar in the mezzanine.

PAYMENT

We accept cash and all major credit cards.

CANCELLATION

Should cancellation occur within 48 hours of the scheduled event, the deposit will not be refunded.

FACT SHEET

ADDRESS 15 Main St. Brooklyn, NY 11201
PHONE 718.858.1095
WEBSITE www.atriumdumbo.com

OWNERS Leslie Affre
Laurent Kalkotour
Alexander LaPratt

HOURS OF OPERATION

DINNER	Sunday-Thursday	5:30-10:00
	Friday & Saturday	5:30-11:00
LUNCH	Monday-Friday	11:30-2:30
BRUNCH	Saturday & Sunday	11:00-3:00

EVENT MINIMUMS

MEZZANINE EXCLUSIVE

DINNER

Sunday-Thursday	\$2,200 Food & Beverage + \$800 Room Fee
Friday & Saturday	\$3,200 Food & Beverage + \$800 Room Fee

LUNCH

Monday-Friday	\$1,800
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BRUNCH

Saturday & Sunday	\$3,200 + \$800 Room Fee
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RESTAURANT BUYOUT

We can accommodate 70 people for a seated buyout or 150 for a standing cocktail reception

Please contact us for a quote

PAYMENT Cash and all major credit cards

