EVENTS AT VINEAPPLE



Nestled in the heart of Historic Brooklyn Heights, this neighborhood spot is the ideal venue for all of life's milestones and celebrations. From intimate gatherings to lively parties, Vineapple can host it all.

Don't see exactly what you're looking for? Let's have a chat! We are happy to customize our offerings when possible to fit your needs.



BOOKING WITH US

Vineapple does not charge a venue rental fee for private events, rather we have a food & beverage minimum spend that varies based on the desired day, time, and space you would like to reserve. If an event does not meet the food & beverage minimum, the difference will be added to the final invoice.

Food and Drink package pricing does not include NYS sales tax, 20% gratuity, or 10% admin fee. These taxes and fees do not count towards the minimum spend.

Spaces are reserved once the 50% deposit is received. Events must be booked at least 72 hours in advance. Vineapple can accommodate allergies and dietary restrictions if communicated in advance.

Brunch parties can only be booked to begin at 9am or 2pm, unless the event is a full restaurant buyout.

OUR SPACES

THE GARDEN

UP TO 20 SEATED OR 30 STANDING

Our beautiful private backyard garden is perfect for brunches, cocktail parties, and intimate dinners.

Food & Beverage Minimums

Daytime M-F: \$1000 (2 hours)
Evenings: \$1500 (3 hours)
Weekend Brunch*: \$1750 (2 hours)
*can only be booked for events
beginning at 9AM or after 2PM

BACK DINING ROOM

UP TO 25 SEATED OR 35 STANDING

Our cozy back dining room will make you feel right at home. With a variety of seating arrangements, it's the perfect semi-private space for anything from dinner parties to networking events. Includes use of projector and large screen.

Food & Beverage Minimums

Daytime M-F: \$1000 (2 hours)
Evenings: \$1800 (3 hours)
Weekend Brunch*: \$2000 (2 hours)
*can only be booked for events

beginning at 9AM or after 2PM

FULL RESTAURANT BUYOUT

UP TO 70 SEATED OR 100 STANDING

Enjoy exclusive use of our full dining space including our main dining room, beautiful bar, back dining room, and garden. Includes use of projector and large screen.

Food & Beverage Minimums

Daytime M-F: \$3500 (3 hours)
Evenings: \$5000 (3 hours)
Weekend Brunch*: \$7500 (3 hours)



DAYTIME DINING

CONTINENTAL BREAKFAST

\$20 PER PERSON

Seasonal Fruit Platter

Yogurt & Granola

Bagels, Breads, Pastries & Muffins served with Butter, House-made Jam & Cream Cheese

BREAKFAST ADDITIONS

Additional
Entree or Side
\$5 PER PERSON PER
ITEM

CLASSIC BREAKFAST

\$30 PER PERSON

Seasonal Fruit Platter

Yogurt & Granola

Bagels, Breads, Pastries & Muffins served with Butter, House-made Jam & Cream Cheese

choice of one Entree:

- Egg Scramble with Toast •
- · Breakfast Burritos & Sandwiches ·

choice of one Side:

- Parmesan Potatoes
 - Bacon •
 - · Salami Picante ·
 - Prosciutto •
 - Lox (+\$3) •

DELUXE BRUNCH

\$40 PER PERSON

Seasonal Fruit Platter

Yogurt & Granola

Bagels, Breads, Pastries & Muffins served with Butter, House-made Jam & Cream Cheese

choice of two Entrees:

- Mixed Berry French Toast
- Egg Scramble with Toast •
- Frittata with Seasonal Vegetables
- · Breakfast Burritos & Sandwiches ·

choice of two Sides:

- · Parmesan Potatoes ·
 - Bacon •
 - Salami Picante
 - Prosciutto •
 - Lox (+\$3) •

CLASSIC LUNCH

\$30 PER PERSON

Summer Veggie Salad
Panini Assortment
Parmesan Potatoes

LUNCH ADDITIONS

\$5 PER PERSON PER ITEM

- Charcuterie & Cheese Board •
- Vegetable & Quinoa Bowl
 - Cookie Assortment

\$8 PER PERSON PER ITEM

- Vineapple Sliders
- Pizza Romano Diavolo •



EVENING DINING

HOR D'OEUVRES

\$35 PER PERSON

Charcuterie & Cheese Board Hummus & Crudité

choice of two Crostini:

- Burrata & Tomato Jam •
- Wild Mushroom & Truffle Cream •
- Artichoke & Sundried Tomato
 - Eggplant Caponata •

HOR D'OEUVRE ADDITIONS

\$5 PER PERSON PER ITEM

- Caprese Skewers
- · Baked Polenta Fries ·
- · Grown Up Pizza Bagels ·

\$8 PER PERSON PER ITEM

- · Chicken Piccata Sliders ·
 - Vineapple Sliders
- · Pizza Romano Diavolo ·

CLASSIC DINNER

\$60 PER PERSON

Charcuterie & Cheese Board

choice of one Starter:

- Kale & Quinoa Salad •
- · Hummus & Crudité ·
- Crostini Assortment
- Burrata Stracciella with Honey, Red Pepper & Roasted Pepitas (+\$5) •

choice of one Entree:

- Steak a la Plancha •
- Chicken Milanese
- Roasted Vegetable & Quinoa Bowl •

choice of one Pasta Dish:

- Short Rib Ragu •
- Pineapple Street Rigatoni •
- Cacio e Pepe Mac & Cheese •

choice of one Dessert:

- Housemade Tiramisu •
- Strawberry Rhubarb Bread Pudding
 - Gelato & Sorbetto

SUPERIOR DINNER

\$90 PER PERSON

Charcuterie & Cheese Board Crostini Assortment Hummus & Crudité

choice of one Salad:

- Kale & Quinoa Salad •
- Summer Veggie Salad •
- Burrata Stracciella with Honey, Red Pepper & Roasted Pepitas (+\$5)

choice of two Pasta Dishes:

- Short Rib Ragu •
- Pineapple Street Rigatoni •
- Cacio e Pepe Mac & Cheese •

choice of two Entrees:

- · Steak a la Plancha ·
- Salmon with Fragioli
 - Chicken Milanese •
- Roasted Vegetable & Quinoa Bowl •

choice of two Desserts:

- Housemade Tiramisu •
- Strawberry Rhubarb Bread Pudding
 - Gelato & Sorbetto
 - Seasonal Fruit

DINNER ADDITIONS

Additional Starter or Salad
\$5 PER PERSON

PER ITEM

Additional Pasta or Entree
\$10 PER PERSON PER ITEM

Cupcakes \$6 PER PERSON



BEVERAGE PACKAGES

STANDARD OPEN BAR

\$25 PER PERSON PER HOUR

House Spirits & Mixed Drinks, Signature Frozen Cocktails, Draft Beer, Select Wine, plus Coffee, Tea, Juice, Soda & all Espresso Beverages

PREMIUM OPEN BAR

\$35 PER PERSON PER HOUR

Premium Spirits & Mixed Drinks, all Signature Cocktails, one Custom Cocktail, Beer, Wine, plus Coffee, Tea, Juice, Soda & all Espresso Beverages

COFFEE & SOFT DRINKS

\$10 PER PERSON PER HOUR

Coffee, Tea, Juice, Soda & all Espresso Beverages

BRUNCH BAR & COFFEE

\$20 PER PERSON PER HOUR

Mimosas, Bellinis, Bloody Marys, Spritz, plus Coffee, Tea, Juice, Soda & all Espresso Beverages

BEER & WINE

\$20 PER PERSON PER HOUR

Draft Beer, Select Wine, plus Coffee, Tea, Juice, Soda & all Espresso Beverages

Billing 'On Consumption' for the bar is available for all events and will be put towards the Food & Beverage minimum.