

HILDUR

EVENT DECK



A B O U T H I L D U R

Hildur is inspired by the flavors and spirit of France and Scandinavia, in DUMBO Brooklyn, with a seasonal menu sourced from local farms, a modern and inventive bar program, and a curated list of low-intervention natural wines.



C O N T A C T D E T A I L S

website: www.hildurbk.com

email: events@hildurbk.com

address: 5 front st, brooklyn, ny 11201

social: [@hildur.brooklyn](https://www.instagram.com/hildur.brooklyn)

MENU STYLE

Our menu offerings include passed canapés, stationary platters, and seated dining. You have the freedom to curate your own selections, catering to a wide array of tastes and preferences.



COCKTAIL EVENT - CANAPE MENU

Passed canapés are offered for full buyout cocktail events. For 1 hour, please choose up to 5 items.

For 2 hours, please choose up to 8 items. Canapés are charged at \$40 per person, per hour

CITRUS SUPREME SALAD

arugula, mint

EAST COAST OYSTERS

aquavit mignonette, dill oil

DEVEILED EGG

pickled herring, crème
fraiche, red onion, dill

TROUT CROQUETTE

smoked potato, chive

CHICKEN LIVER PATÉ

rye crostini, lingonberry, juniper

LAMB BELLY

crème fraiche, chermoula

BURGER

comté, shaved onion, house
pickle, tarragon mustard

WARM CRAB DIP

rye crostini, smoked trout roe, meyer
lemon, nasturtium

SMÖRGAS

assorted tea sandwiches

ESCARGOT

puff pastry, beef tallow, parmigiano,
breadcrumb

SWEDISH MEATBALLS

pommes purée, lingonberry, cucumber

SWEDISH PRINCESS CAKE

queen's jam, diplomat cream

CHOCOLATE MOUSEE

daim bar brittle

SEATED DINNER EVENT - PRIX FIXE MENU

Our prix-fixe dinner menu is \$75 per guest, served family style.

FIRST

choose two

MARKET SALAD

frisée, pea shoots, snap peas,
badger flame beets, dill, garlic,
buttermilk vinaigrette

PICKLED HERRING

crème fraiche, fried rye,
brown butter, red onion, dill

CHARRED CABBAGE

beurre blanc, trout roe,
fennel frond

LAMB BELLY

crème fraiche,
chermoula, nasturtium

SECOND

choose three

SWEDISH MEATBALLS

au poivre, pommes puree,
lingonberry, cucumber salad

HALF AMISH CHICKEN

sauce vert, borage

ROASTED MUSHROOMS

charred baby leeks, spinach
black trumpet mushrooms,
black garlic

BRANZINO

pea leaves, seaweed beurre monté
ash oil, meyer lemon

STEAK FRITES

20oz Ribeye, béarnaise *+\$15pp*

SWEET

SWEDISH PRINCESS CAKE

queen's jam, diplomat cream

CHOCOLATE MOUSSE

daim bar brittle

OPTIONAL ADD ONS

EAST COAST OYSTERS

aquavit mignonette +3ea

WARM CRAB DIP

meyer lemon, trout roe, rye +8pp

BROWN BREAD SERVICE

smorgaskaviar, cultured butter +5pp

SEATED BRUNCH EVENT - PRIX FIXE MENU

Our prix-fixe brunch menu is \$75 per guest, served family style.

FIRST

MARKET SALAD

pea leaves, frisée, snap peas, badger,
flame beets, dill, garlic,
buttermilk vinaigrette

CRAB TOAST

lump crab, meyer lemon,
trout roe, aioli, rye toast

SECOND

SWEDISH SCRAMBLE

crème fraiche, edam, dill,
white pepper, frisée,
toasted sourdough

FRENCH TOAST

chantilly, lingonberry, cardamom

LAMB BELLY BENEDICT

poached eggs, lamb belly,
cheremoula, english muffin,
brown butter hollandaise

OPTIONAL SUBSTITUTION

STEAK FRITES

dry-aged new york strip, béarnaise
+15pp

SWEET

SWEDISH PRINCESS CAKE

queen's jam, diplomat cream

CHOCOLATE MOUSSE

daim bar brittle

OPTIONAL ADD ONS

EAST COAST OYSTERS

aquavit mignonette +3ea

MARKET GREENS, BACON, or FRIES

+5pp

BRUNCH BREAD SERVICE

queen's jam, cultured butter +5pp



FOOD





Hildur offers an extensive list of low-intervention natural wines as well a modern and inventive cocktail program inspired by the flavors and spirit of France and Scandinavia.

BEVERAGE





WINE & COCKTAILS

Bottles of wine are charged per consumption. Once your event menu is finalized, we will be happy to 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.

For buyout events, we offer a premium open bar package, which is \$35 per person per hour with a two-hour minimum. This includes a selection of specialty cocktails, wines by the glass, beer, and premium liquors. Drinks may also be ordered on consumption, (cocktails and wines by the glass range from \$15 - \$19).



INTERIOR

With custom architectural plaster textured walls, brass touches, and a warm yet industrial-modern design, the interior of Hildur exudes an elegant atmosphere, and a visually stunning and inviting space for your next event.

MODERN

INDUSTRIAL

ELEGANT





GARDEN

Nestled beneath the Brooklyn bridge in the heart of DUMBO, this private oasis allows for intimate gatherings as well as full private events.





GET IN TOUCH

hildurbk.com
[@hildur.brooklyn](https://twitter.com/hildur.brooklyn)

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