

# 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](http://www.hildurbk.com)

email: [events@hildurbk.com](mailto: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

DEVILED EGG  
pickled herring, crème  
fraiche, red onion, dill

TROUT CROQUETTE  
smoked potato, chive

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

CHICKEN LIVER PATÉ  
rye crostini, lingonberry, juniper

LAMB BELLY  
crème fraiche, chermoula

BURGER  
comté, shaved onion, house  
pickle, tarragon mustard

TUNNBRÖDSRULLE  
swedish hotdog, flatbread,  
shrimp salad

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

### GRILLED BELGIAN ENDIVE

rose celery vierge, pickled ramps,  
smoked coconut yogurt

### BRANZINO

pea leaves, seaweed beurre monté  
ash oil, , meyer lemon

### 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

### 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

### CARDAMOM FRENCH TOAST

chantilly, ligonberry, brown butter

### 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

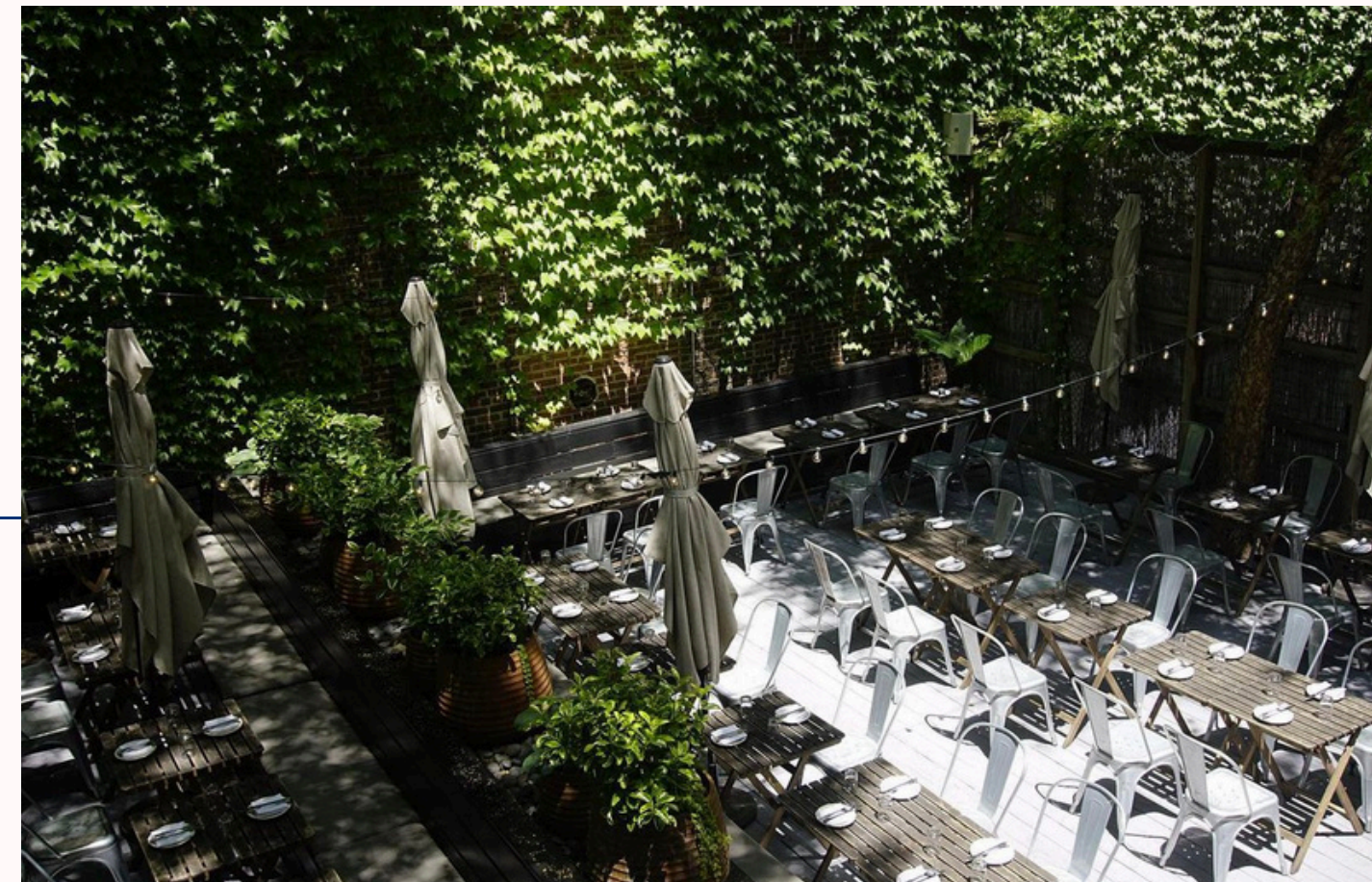






# GARDEN

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







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# GET IN TOUCH

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

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