

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

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

CHICORIES

castelfranco, endive,
shaved beets, toasted hazelnuts,
lemon vinaigrette

PICKLED HERRING

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

CHARRED CABBAGE

beurre blanc, trout roe,
fennel frond

LAMB BELLY

crème fraîche,
chermoula, nasturtium

SECOND

SWEDISH MEATBALLS

au poivre, pommes puree,
lingonberry, cucumber salad

ROAST CHICKEN

sauce vert

ROYAL TRUMPET MUSHROOMS

toasted barley frumenty, squash,
black walnut, burnt cream

OPTIONAL SUBSTITUTION

STEAK FRITES

dry-aged new york strip, béarnaise,
watercress +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



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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