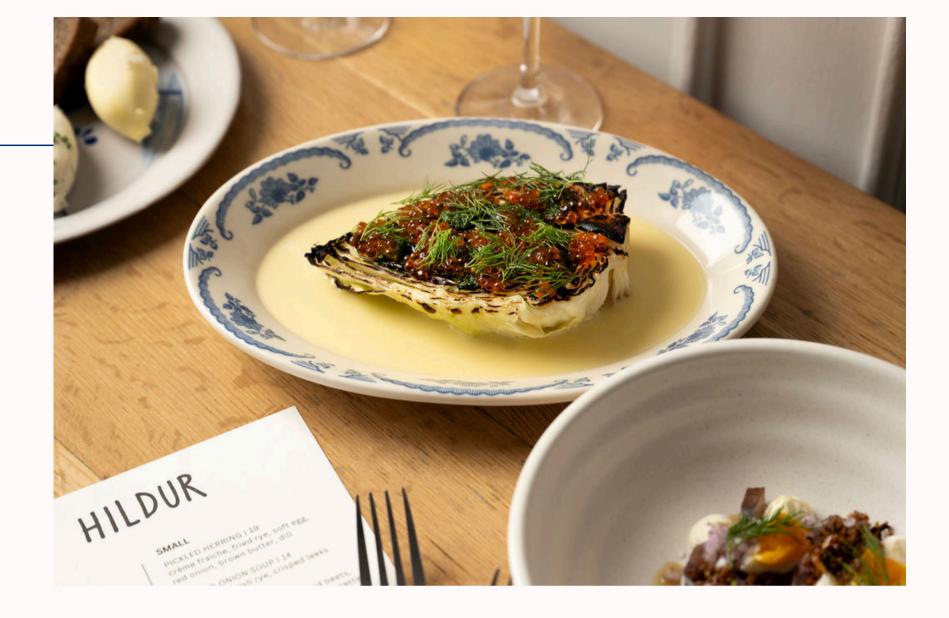


MENU STYLE

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

CHARRED CABBAGE beurre blanc, trout roe, fennel frond

LAMB BELLY créme fraiche, 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



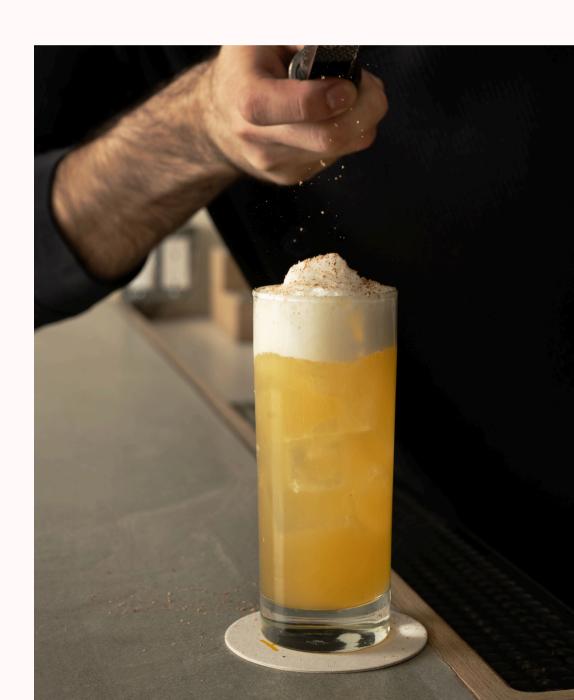






Hildur offers an extensive list of low-intervention natural wines as well a modern and inventive cocktail program inspired by the flavors and spirit of France and Scandinavia.

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

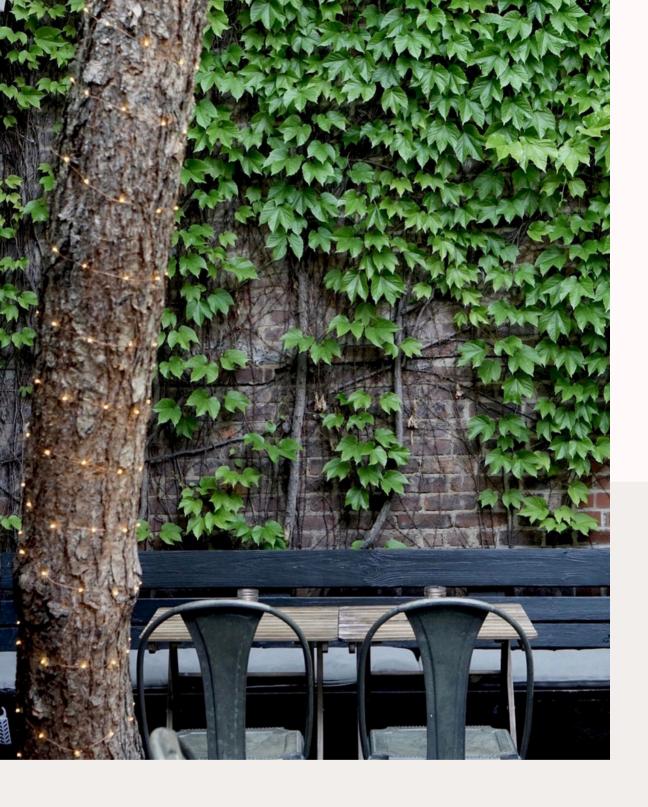
With custom architectural plaster textured walls, brass touches, and a warm yet industrial-modern design, the interior of Hildur exudes an elegant atmosphere, and a visually stunning and inviting space for your next event.

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

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