

COLONIE

EVENT DECK

F A C T S H E E T

TOTAL SEATS: 50 seated (including kitchen counter dining)

COCKTAIL EVENTS: 100 standing (only available with a full buyout)

Colonie is available for filming, photo shoots, and daytime events during the week.

Please contact us for rates.



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

website: www.colonienyc.com

email: info@colonienyc.com

address: 127 Atlantic Ave, Brooklyn, NY 11201

social: [@colonienyc](#)

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 - CANAPÉ 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

CROSTINIS

RICOTTA
honey, mint

MUSHROOM PATE
black truffles, nasturtium leaf

MARINATED ANCHOVIES
calabrian chilies, parsley, lemon

EGGPLANT CAPONATA
basil, ricotta salata

FRIED BITES

SESAME CHEDDAR CROQUETTES
tomato-chili jam, chervil

HEN OF THE WOODS MUSHROOMS
parmgiano fonduta, dried tomato, oregano

HOUSEMADE POTATO CHIPS
dusted bay leaf and mushroom,
creme fraiche dip

POTATO ROSTI
smoked salmon, pickled golden beets,
dill creme fraiche

OTHER DELICIOUS BITES

OYSTERS
seasonal mignonette

DEVEILED EGGS
hot mustard, smoked paprika

CRUDITÉ
green goddess

PROSCIUTTO
wrapped asian pears

WARM MEDJOOL DATES
duck fat, thyme, black pepper

PASTAS

CAMPANELLE
broccolini, maitake, pinenuts, parmigiano

RIGATONI
guanciale, red onion, tomato, pecorino,
calabrian chile, marjoram

SWEETS

LEMON TARTS
toasted meringue

CHOCOLATE BUDINO
whipped cream, fennel crystals, cacao
nibs marjoram

SEATED DINNER EVENT - PRIX FIXE MENU

Our prix-fixe dinner menu is \$90 per guest, served family style.

1.

MARKET LETTUCES
radish, puffed quinoa, comté,
green goddess

CRISPY SWEET POTATOES
preserved lemon, sesame,
labneh, mojo verde

ARCTIC CHAR CRUDO
coconut milk, cape gooseberries,
aji amarillo, lime

2.

choice of 3

CAMPANELLE
broccolini, maitake mushrooms,
pinenut, parmigiano

HALIBUT
caraflex cabbage, onion soubise,
chamomile, tomatillo, smoked trout roe

MAGRET DUCK BREAST
wild radicchio, fennel, citrus, duck
jus, roasted garlic aioli, fries

BISON RIBEYE STEAK
spigarello, sunflower seed romesco,
chimichurri, guindilla peppers +10pp

3.

STICKY DATE CAKE
toffee sauce, salted creme fraiche gelato

VANILLA BEAN PANNA COTTA
amarena cherries, lemon zest, fennel pollen

ADDITIONS

EAST COAST OYSTERS
seasonal mignonette +3ea

CHARCUTERIE &/OR LOCAL CHEESE BOARDS
+20/pp for either or +30/pp for both

CROSTINI SAMPLER
2-3 bite sized pieces/person +6pp

SEATED BRUNCH EVENT - PRIX FIXE MENU

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

1.

MARKET LETTUCES

guindilla peppers, puffed quinoa,
italian vinaigrette,

FRENCH TOAST

mascarpone, preserves,
catskills provision honey

PROSCIUTTO DI PARMA

burrata, olio verde,
basil, sourdough

2.

SPAGHETTI

hen of the woods, miso, garlic,
chili threads, parmigiano

SHRIMP & GRITS

white corn grits, blue prawns,
roasted mushrooms

TURKISH EGGS

poached eggs, brown butter,
yogurt, dried chilies, sesame, dill

3.

STICKY DATE CAKE

toffee sauce, salted creme fraiche gelato

VANILLA BEAN PANNA COTTA

amarena cherries, lemon zest, fennel pollen

ADDITIONS

EAST COAST OYSTERS

seasonal mignonette +3/ea

CHARCUTERIE &/OR LOCAL CHEESE BOARDS

+20/pp for either or +30/pp for both

BACON OR SAUSAGE

+4/pp



FOOD



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. We are also happy to make recommendations based on your specific menu and price range.

For all events, beverages may be ordered on consumption, or we also offer premium open bar packages inclusive of a selection of specialty cocktails, wines by the glass, bottled and draft beer, and premium liquors at the following prices;

\$70 per person for the first two hours | \$95 per person for three hours

\$120 per person for four hours | \$145 per person for five hours

\$170 per person for six hours

BEVERAGE



GET IN TOUCH

colonienyc.com

[@colonienyc](https://www.instagram.com/colonienyc)

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