

EVENT DECK

FACT SHEET

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.

CONTACT DETAILS

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

DEVILED 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

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

STICKY DATE CAKE toffee sauce, salted creme fraiche gelato

HALIBUT

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

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

3.

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 sixed 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

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

SPAGHETTI

SHRIMP & GRITS white corn grits, blue prawns, roasted mushrooms

2.

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

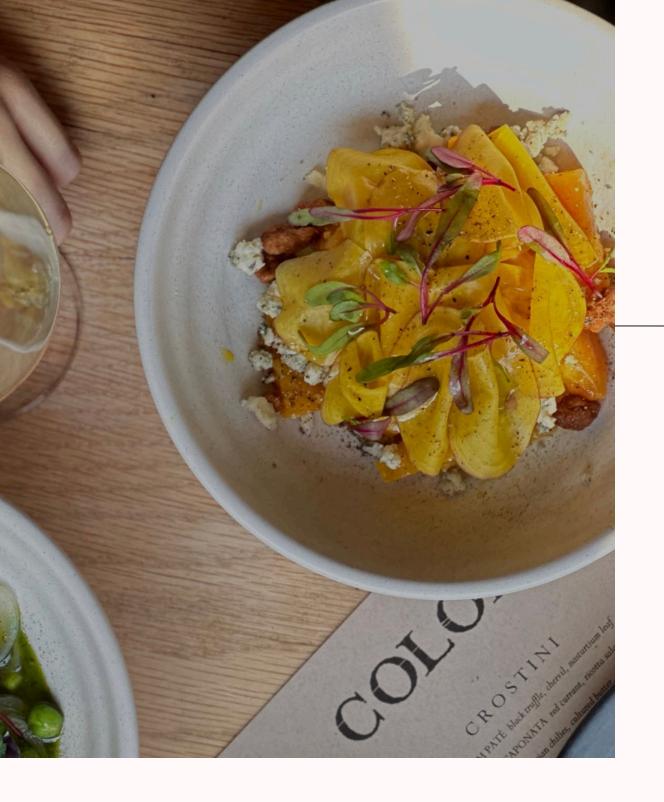
ADDITIONS

EAST COAST OYSTERS

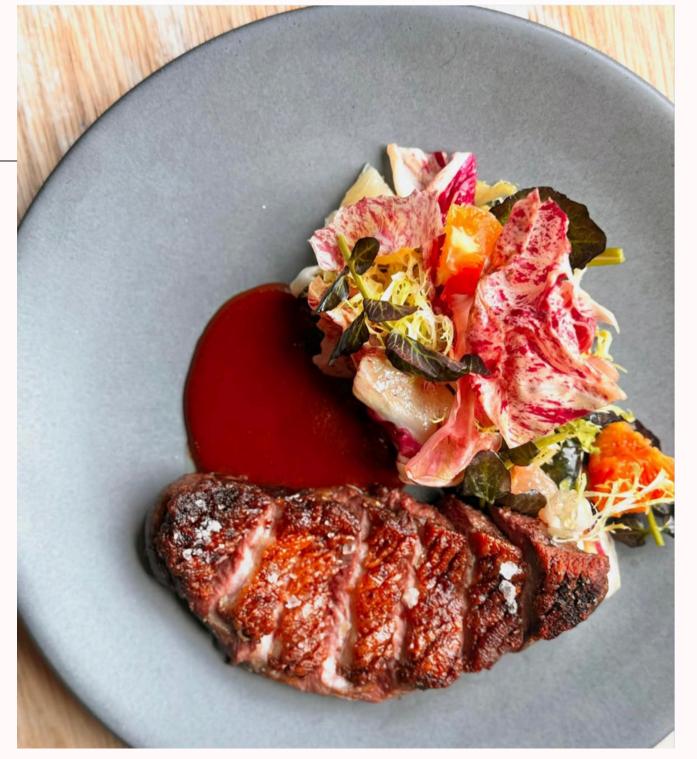
seasonal mignonette +3/ea

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

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