



RULE
OF
THIRDS
weddings

WEDDING PACKAGES

all wedding packages have a minimum of 80 guests / bridal suite included

SEATED DINNER

Passed Canapés [select 5]

Bar Snacks

Salad

Appetizers [select 2]

Main Course [select 2]

Sides

Dessert

Classic Open Bar for 5hr

COCKTAIL STYLE

Passed Canapes [select 5]

Bar Snacks

Carving Station [select 2]

Passed Bao Buns [select 2]

Dessert

Late Night Bites [select 3]

Classic Open Bar for 5hr

**please note: optional add-ons are available for both packages,
including live stations, sake tastings, and more!*





PASSED CANAPÉS & BAR SNACKS

MEAT

Karaage
fried chicken, ginger soy, tartar sauce

Yakibuta
roasted pork, hatcho miso, chives

Kurobuta Sausage
smoked berkshire pork, mustard

Fried Gyoza
choice of pork or vegetable

Niku-Dango
beef meatball, worcestershire gravy

FISH
Tuna in Ponzu
ponzu, avocado puree, fried shallot

Shrimp Cucumber
miso gremolata, spicy mayo

Yuzu Kosho Tuna Salad
served on a cracker

Kanikama Tempura
tempura fried imitation crab

Takoyaki
octopus ball, mayo, bonito

VEGETABLE

Yuzu Ricotta Tart
seasonal vegetable, togarashi

Tea Sandwich
yuzu cucumber, miso mayo

Endive Cup
whipped tofu, crispy panko, chili oil

Fried Gyoza
choice of pork or vegetable

Miso Mushroom Crostini
yuzu ricotta, hot honey

Nori Goma Rice Balls
seaweed, sesame seeds

BAR SNACKS

**all bar snacks are included*

Rice Cracker Mix

Wasabi Peas

Calbee Potato Chips





SEATED DINNER PACKAGE

all food is served family-style

STARTER

HOT HONEY GEM SALAD / radish, buckwheat, fennel, yuzu vinaigrette

SEASONAL SASHIMI [premium add-on]

APPETIZERS

[SELECT TWO]

SEASONAL TOFU / tofu, seasonal vegetable

KARAAGE / japanese fried chicken, ginger soy, tartar sauce

TUNA & NORI / tartare, tenkasu, sesame

SKEWER SET / chicken meatball & trumpet mushroom

SEASONAL MAZEMEN [premium selection]

WAGYU CARPACCIO [premium selection]

ENTREES

[SELECT TWO]

TONKATSU / berkshire pork, panko, broccoli rabe

MISOZUKE SALMON / miso roasted salmon, yuzu kosho, petite greens

CHICKEN MISOYAKI / piquillo peppers, togarashi, citrus, black garlic jus

SEASONAL KASUJIRU / brooklyn kura sake kasu, butter beans, seasonal vegetable

ANKAKE BRANZINO / dashi broth, mushrooms, ginger, chrysanthemum [premium selection]

PRIME RIB / yuzu kosho, pickled onions [premium selection]

SIDES

MACARONI SALAD / cucumber, nori

SMASHED CUCUMBERS

WHITE RICE

DESSERT

WHITE SESAME SOFT SERVE

COFFEE & TEA





COCKTAIL STYLE PACKAGE

the perfect option for a laid back affair, focused on mingling and celebrating

CARVING STATION

2hrs of service

[SELECT TWO]

PRIME RIB

PORK ROAST

CHICKEN

WHOLE ROASTED MARKET FISH

**served with: hot honey gem salad, trumpet mushrooms,
smashed cucumbers, macaroni salad, and white rice*

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PASSED BAO BUNS

[SELECT TWO]

PORK BELLY BAO / yuzu cucumber, takana, japanese mustard

TUNA HAM & CHEESE / nuta, pickles

ROASTED MUSHROOM BAO / hoisin, scallion, garlic chip

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DESSERT

WHITE SESAME SOFT SERVE

COFFEE & TEA

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LATE NIGHT BITES

[SELECT THREE]

FRIED GYOZA / choice of pork or vegetable

KARAAGE / fried chicken, ginger soy, tartar sauce

HARUMAKI / fried vegetable spring rolls

NIKU DANGO / beef meatball, worcestershire gravy

KANIKAMA TEMPURA / tempura fried imitation crab

KUROBUTA DOG / smoked berkshire pork, ketchup, mustard, relish





STATIONS & SAKE TASTING

Optional add-ons to any package; great for cocktail hour or late night!

RAW BAR

FRESH OYSTERS / COCKTAIL SHRIMP / SASHIMI

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HAND ROLL STATION

[SELECT THREE]

PICKED MUSHROOM / garlic chips

TUNA / cucumber, shiso

HAMACHI / shiso, yuzu kosho

SHRIMP / tartare sauce, panko, scallion

SCALLOPS [premium selection]

BLUEFIN TUNA [premium selection]

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RAMEN NOODLE STATION

CHICKEN RAMEN / soy chicken broth, chicken, scallions, nori

VEGAN RAMEN / miso broth, mushrooms, greens, nori

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GRILLED SKEWER STATION

**grilled skewer station is only offered for full buyouts in the outdoor courtyard*

[SELECT THREE]

CHICKEN MEATBALL

PORK JOWL

WAGYU SHORT RIB

TRUMPET MUSHROOM

DUCK HEARTS

SEASONAL VEGETABLE

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SAKE TASTING

LOVE SAKE? Let us curate a one-of-a-kind guest experience by offering a sake tasting during your event. All sake will be hand selected and presented by our sommelier.





5-HOUR CLASSIC OPEN BAR

included in the wedding package

wine, beer, base liquor, one specialty cocktail, classic cocktails

SPECIALTY COCKTAILS [select one]

JAZZ LINGO / tequila, jasmine, grapefruit, basil

RINGO HAI / Japanese whisky, cherry blossom, apple

WHISPER OF THE HEART / golden rice shochu, toasted barley shochu,
lychee, 'sonic' water

MELONADE (Non-Alcoholic) / cantaloupe, shiso tea

WINE & BEER

RED / Les Deux Moulins, Pinot Noir, Loire, France

WHITE / Little Cricket, Grüner Veltliner, Pannonhalma, Hungary

ROSÉ / Isle Saint Pierre, Rhône, France

SPARKLING / Da Mar Prosecco, Glera, Italy

SAKE / Daishichi Kimono Honjozo

BEER / Orion, Brooklyn Brewery Stonewall IPA, Good Time Pils (NA)

SPIRITS

VODKA / Absolut

GIN / Beefeater

TEQUILA / Pueblo Viejo Blanco

MEZCAL / Verde Amaras

RUM / Plantation 3 Star, Plantation Original Dark

WHISKEY / Maker's Mark, Sazerac Rye, Suntory Toki, Johnnie Walker Black

**offerings subject to change*





5-HOUR PREMIUM OPEN BAR

premium wine, beer, premium liquor, premium sake, two specialty cocktails, classic cocktails

SPECIALTY COCKTAILS [select two]

ICHIGO NEGRONI / gin, strawberry, jasmine, campari, rose

MELON FIX / mezcal, sherry, cantaloupe, vetiver

SHISO SOUR / Japanese whisky, sherry, shiso, apple, celery

YUZU COSMO / vodka, shochu, green tea, yuzu, cranberry

MELONADE (Non-Alcoholic) / cantaloupe, shiso tea

WINE & BEER

RED / Balverne, "Forever," Pinot Noir, Russian River Valley, California

WHITE / Michel Tomas, "Silex," Sancerre, Loire, France

ROSÉ / Mas de Gourgonnier "Les Baux-de-Provence", Provence, France

CHAMPAGNE / Paul Laurent, "Cuvée du Fondateur," Champagne, France

SAKE / Maboroshi Junmai Ginjo, Hiroshima, Japan

BEER / Orion, Brooklyn Brewery Stonewall IPA, Good Time Pils (NA)

SPIRITS

**includes all classic spirits & the below premium spirits*

VODKA / Suntory Haku Vodka

GIN / Suntory Roku Gin

TEQUILA / Don Fulano Blanco, Don Fulano Reposado

MEZCAL / Verde Amaras

RUM / Plantation Isle of Fiji

WHISKEY / Basil Hayden's Bourbon, Ragtime Rye, Mars Iwai, Ardbeg An Oa, Powers Irish Whiskey

EAU DE VIE / Pisco 1615 Puro Quebranta, Martell VS Cognac





TESTIMONIALS / PRESS

PRESS

THE NEW YORK TIMES

"He Admired Her 'Grit and Grace.' She Was Struck by His Kindness."

"Ms. Scalesse and Mr. Nguyen were married June 2 at Rule of Thirds, a Japanese restaurant and event space in Brooklyn, in front of 181 guests...Their mocktail hour included a ramen bar as a nod to their first date."

THE CUT

"A Wedding for the Girls and the Gays With an after-party at a queer rave in a Bushwick warehouse"

"Kayla: Rule of Thirds was the first venue we saw in person. We had eaten at the restaurant years before we knew they did events, and we knew the food would be fantastic.

Hayley: It's Japanese-inspired modern cuisine, a restaurant on one side and a wedding venue on the other. We had a short list of venues mostly in Brooklyn, and it was the prettiest one.

Kayla: It's very open and full of air and light, and they have tons of beautiful greenery throughout. The natural materials and fibers make it super inviting and comforting. When we saw the space in person, it just clicked. They had a good date available, and we made the decision that day."

REVIEWS

"We hosted our 275 person wedding here in April. It was a better venue than we could have imagined. Service was incredible even with that large number of people. The food and drinks were excellent, and the tasting for it was an event in itself. The full buy out is such a unique experience. The sake tasting is a MUST. Perfect venue in any weather."

"Rule of Thirds is amazing! It was the perfect venue to have a non-traditional, modern NYC wedding. Our guests loved the food and drinks, and the team was an absolute dream to work with. Highly recommend working with them!"

"We held our wedding at Rule of Thirds and could not have asked for a better experience. Our guests RAVED about the food (the Prime Rib was the VIP) and drinks, superior service and the airy venue space - it was truly perfect."

