

RULE OF THIRDS

EVENTS 2025





ABOUT US

Rule of Thirds' event spaces are versatile and chic, featuring industrial notes with exposed brick, concrete floors and beautiful light-filled rooms. We host a vast array of events; such as large or small-scale weddings, rehearsal dinners, corporate events, photo and film shoots, showers and more!

With three indoor private dining rooms, an expansive event space with its own private entrance/exit, and an outdoor courtyard that can be converted to allow for private gatherings, Rule of Thirds can host events ranging from 8 to 450 people.

location

171 Banker Street, Brooklyn, NY 11222

hours

dinner/ sunday - thursday, 5-10pm

dinner / friday - saturday, 5-11pm

brunch / sat - sun, 10-3pm

say hello: events@sundayhg.com | [@thirdsbk](https://www.instagram.com/thirdsbk) | www.thirdsbk.com

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THE ATRIUM

Capacity: 80 seated / 100 standing

The Atrium is located in the back side of the restaurant, with a private entrance/exit via 29 Norman Avenue. This space has a unique periscope feature with gorgeous views of the NYC skyline, lush greenery, and a unique bamboo wall backdrop. The Atrium is perfect seated dinners, brunches, or standing cocktail receptions!



CORNER BAR

Capacity: 150 seated / 200 standing

The Corner Bar is located in the back side of the restaurant, with a private entrance/exit via 29 Norman Avenue. This light-filled room features floor-to-ceiling windows, a full-service private bar, and plenty of space for seated events, cocktail receptions, conferences, and more.



PRIVATE DINING ROOMS

We have three indoor private dining rooms, accommodating 16, 10, and 20 guests. We can combine 2 rooms to fit 30 guests.

All private dining rooms are subject to our prix-fixe menu, which is served family-style.

OUTDOOR PAVILION

Our outdoor pavilion consists of four private bungalows, which are available to book year round. The smallest bungalow seats 8 guests and the largest seats 20 guests.

All private dining rooms are subject to our prix-fixe menu, which is served family-style.



PASSED & PLATTERS

perfect for cocktail hour, mingling, and more.

PASSED CANAPÉS

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

JAPANESE BAR SNACKS

Rice Cracker Mix

Wasabi Peas

Calbee Potato Chips

LATE NIGHT BITES

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

Great for cocktail style events

30 person minimum, please note station attendant fee per 100 people

CARVING STATION

selection of (1) protein

Prime Rib

Pork Roast

Chicken

Whole Roasted Market Fish

Buddhist Duck

served with:

Hot Honey Gem Salad, Trumpet Mushrooms,
Smashed Cucumbers, Macaroni Salad, White Rice

HAND ROLL STATION

selection of (3)

Tuna / cucumber, shiso

Hamachi / shiso, yuzu kosho

Pickled Mushrooms / garlic chips

Shrimp / tartare sauce, pauldog

RAW BAR

fresh oysters, cocktail shrimp, sashimi

RAMEN NOODLE STATION

selection of (2)

Vegan Mazeman / mushrooms, gochujang

Pork Jowl Mazeman / soft poached egg

Chicken Ramen / broth, scallions

GRILLED SKEWER STATION

selection of (3) skewers / only offered with full buyout in outdoor courtyard

Chicken Meatball

Pork Jowl

Trumpet Mushroom

Duck Hearts

Seasonal Vegetable



DINNER PRIX-FIXE MENU

for groups of 31 people or more

SEATED DINNER MENU

please note all food served family-style

STARTER

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

SEASONAL SASHIMI [premium add-on]

SHARED APPETIZERS

[SELECT TWO]

KARAAGE / japanese fried chicken, ginger soy, tartar sauce

TUNA & NORI / tartare, tenkasu, sesame*

SKEWER SET / chicken meatball & trumpet mushroom

SEASONAL TOFU / house silken tofu, seasonal vegetable

SEASONAL MAZEMAN [premium selection]

WAGYU CARPACCIO [premium selection]

*[*caviar add-on available]*

ENTREES

[SELECT TWO]

TONKATSU / berkshire pork, panko, broccoli rabe

MARKET FISH / roasted fish, seasonal 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]

AMERICAN WAGYU RIBEYE [premium selection]

*[*black truffle add-on available]*

SIDES

MACARONI SALAD / cucumber, nori

SMASHED CUCUMBERS

WHITE RICE

DESSERT

WHITE SESAME SOFT SERVE



BRUNCH PRIX-FIXE

for groups of 31 people or more

SEATED BRUNCH MENU

please note all food served family-style

FOR THE TABLE

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

STARTER

[SELECT ONE]

KARAAGE / japanese fried chicken, ginger soy, tartar

SMASHED POTATO / mushrooms, gochujang miso, poached egg

TUNA & NORI / tartare, tenkasu, sesame*

SEASONAL TOFU / house silken tofu, seasonal vegetable

MAINS

[SELECT TWO]

CHICKEN KATSU SANDO / panko fried chicken thigh, b&b daikon, paul-dog mayo, mustard

TAMAGO SANDO / japanese omelette, milk bread, miso mayo

MARKET FISH / roasted fish, yuzu kosho, petite greens

KAKUNI / braised pork belly, japanese mustard

MUSHROOM CURRY / maitake and shimeji mushroom

SIDES

Tsukemono, White Rice, Almond Miso Soup

BRUNCH ADD-ONS

HOTTOKEKI / fluffy japanese hotcake, honey maple butter, black sesame

WHITE SESAME SOFT SERVE

CAVIAR ADD-ON (*available for tuna & nori)

ANMITSU / red bean, okinawan brown sugar



BEVERAGE PACKAGES

open bar packages are available to groups 30+

BEVERAGES CHARGED ON CONSUMPTION

Beverages will be charged on consumption and go towards your food and beverage minimum, if applicable. Offerings include our full wine, sake, beer and classic cocktail list, as well as a selection of our specialty cocktails and spirit free options.

BEER & WINE

2-hr minimum

House Wines, House Beers, Sake

CLASSIC OPEN BAR

2-hr minimum

One Specialty Cocktail, House Wines, Beers, Sake, Well Liquor

PREMIUM OPEN BAR

2-hr minimum

Two Specialty Cocktails, Premium Wines, Beers, Sake, Premium Liquor

PUNCH BOWLS

8-10 servings

JAPANESE WHISKEY / pear brandy, plum, grapefruit, lemon, chamomile tea

GIN MELON / Japanese gin, shochu, cantaloupe, red pepper, suze, shiso tea

SAKE FLIGHTS & LARGE FORMAT BOTTLES

Want sake? We've got it. Ask for more information!

