

# 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](mailto:events@sundayhg.com) | [@thirdsbk](https://www.instagram.com/thirdsbk) | [www.thirdsbk.com](http://www.thirdsbk.com)

# WHAT'S INSIDE

EVENT SPACES	4
The Atrium .....	5
Corner Bar .....	6
Private Dining Rooms .....	6
Semi Private Courtyard .....	6
Outdoor Bungalows .....	
 FOOD & BEVERAGE	 7
Passed & Platters .....	9
Live Stations .....	11
Dinner Prix-Fixe Menu .....	13
Brunch Prix-Fixe Menu .....	15
Beverage Packages .....	





## 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 ]

SEASONAL TOFU / seasonal vegetable

KARAAAGE / japanese fried chicken, ginger soy, tartar sauce

TUNA & NORI / tartare, tenkasu, sesame\*

SKEWERS (chicken meatball & trumpet mushroom)

*[\*uni and/or caviar add-on available]*

### ENTREES

[SELECT TWO ]

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

TONKATSU / berkshire pork, panko, broccoli rabe

MARKET FISH / roasted fish, seasonal greens\*

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

PRIME RIB / yuzu kosho, pickled onions\* [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!

