



← RULE  
OF  
THIRDS

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OF  
THIRDS  
*weddings*

# WEDDING PACKAGES

*all wedding packages have a minimum of 100 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

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## COCKTAIL STYLE

Passed Canapes [ select 5 ]

Bar Snacks

Carving Station [ select 1 ]

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 (vg, gf, df)  
SEASONAL SASHIMI [premium add-on]

## APPETIZERS

[SELECT TWO]

SEASONAL TOFU / tofu, seasonal vegetable (v, gf)  
KARAAGE / japanese fried chicken, ginger soy, tartar sauce (gf, df)  
TUNA & NORI / tartare, tenkasu, sesame (df, pesc)  
SKEWER SET / chicken meatball & maitake

## ENTREES

[SELECT TWO]

SEASONAL KASUJIRU / brooklyn kura sake kasu, butter beans, seasonal vegetable (v, gf)  
TONKATSU / berkshire pork, panko, broccoli rabe  
MARKET FISH / roasted fish, seasonal greens (pesc, df, gf)  
CHICKEN MISOYAKI / piquillo peppers, togarashi, citrus, black garlic jus (gf, df)  
PRIME RIB / yuzu kosho, pickled onions [premium selection] (can be made gf)

## SIDES

MACARONI SALAD / cucumber, nori (veg, df)  
SMASHED CUCUMBERS (df, gf)  
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 ONE]

PRIME RIB

PORK ROAST

CHICKEN

WHOLE ROASTED MARKET FISH

BUDDHIST DUCK [premium add-on]

*\*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

CONFIT 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







Marianna  
Hana

# 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]

TUNA / cucumber, shiso

HAMACHI / shiso, yuzu kosho

PICKED MUSHROOM / garlic chips

SHRIMP / tartare sauce, pauldog

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## NOODLE STATION

[SELECT TWO]

CHICKEN RAMEN / broth, scallions

PORK JOWL MAZEMAN / soft poached egg

VEGAN MAZEMAN / mushrooms, gochujang

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## GRILLED SKEWER STATION

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

[SELECT THREE]

CHICKEN MEATBALL

PORK JOWL

MAITAKE 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.





CRAFT BEER  
BROOKLYN  
KURA

吟乃紅衣

CRAFT BEER  
BROOKLYN  
KURA

# 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, Brooklyn Brewery Special Effects N/A

## 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, Brooklyn Brewery Special Effects N/A

## 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."*



