SUNDAY/ *in*/BROOKLYN

WEDDINGS 2023

events@sundayhg.com | www.sundayinbrooklyn.com

WHAT PEOPLE ARE SAYING:

"BEST INTIMATE WEDDING"

My wife and I eloped but still wanted to have a big dinner to celebrate our nuptials. Not only did SIB make it incredibly easy, but their execution was exceptional. They were able to connect us with a florist who already knew the space and made it so beautiful and the food and drinks were absolutely amazing. After the party, friends and family still talk ab how beautiful it was but even more so ab how wonderful the food was. Everything ran so smoothly and I love to look at photos and relive the perfect night that it was. Highly HIGHLY recommend having Sunday in Brooklyn to host your event.

"PERFECT FOR INTIMATE & BEAUTIFUL WEDDING"

After searching venues for a few months for a small wedding and reception for about 25 people, I came across Sunday In Brooklyn, and I'm glad I did! I tried out other venues in the area, but none provided both the vibrant, natural, and relaxed vibe I was looking for AND the really delicious food options! The staff was top notch from beginning to end. Working with their team was such a breeze, and they were so accommodating of my specific requests throughout. I recommend them to anyone looking to host an intimate and beautiful wedding! Everyone that attended really enjoyed themselves and raved about the space, food, and ambiance. It was just perfect!

"PERFECT LOW-KEY WEDDING DINNER"

My husband and I wanted a low-key setting for a wedding celebration dinner - Sunday in Brooklyn was the perfect place. Super helpful and always in constant communication. Everyone talked about how the dinner was the best food they've ever had at a wedding. We didn't have a ceremony but did buy out the whole place to do cocktails on the first floor, dinner on the second, then back downstairs for toasts and dessert.
Highly recommend for a great location and amazing food!

SECOND FLOOR CAPACITY

76 People Seated / 40 People Seated Ceremony

SUN ROOM

COVERED GARDEN

FULL RESTAURANT CAPACITY

110 People Seated / 150 People Standing

WEDDING PACKAGES

50 Person Minimum for Wedding Packages

SEATED DINNER

FOOD + 4-HR OPEN BAR

Platter Station

1hr Passed Canapés [select 4]

Starter

Vegetable [select 2]

Main Course [select 2]

Sides [select 2]

Dessert

--

COCKTAIL STYLE

FOOD + 4-HR OPEN BAR

Platter Station

2hrs Passed Canapés [select 4]

Platters [select 1]

Live Station [select 1]

Passed Soft Serve + Chocolate Mousse

PASSED & PLATTERS

Items May Change Based On Seasonality

PASSED CANAPES

HUMMUS / Pistachio Tahini, Za'Atar, Grilled Pita

BEEF TARTAR / Toasted Baguette, Crispy Garlic, Dijon

ENDIVE CUPS / Blue Cheese, Walnut, Honey Olive Oil, Lemon, Salt, Black Pepper

SEASONAL VEGGIE TARTLETS / Seasonal

ARANCINI / 4 Cheeses, Marinara

PIGS IN A BLANKET / Dijonaisse

OYSTER / Lemon, Hot Sauce

CRISPY POTATO & CAVIAR / Creme Fraiche, Caviar, Chives, Olive Oil

---

STATIONARY PLATTERS

(PLATTERS ARE REPLENISHED FOR 1 HR)

ARTISANAL CHEESES

CHARCUTERIE

CHEESE & CHARCUTERIE

SPICY FRIED CHICKEN BITES, HOT HONEY

SEASONAL VEGETABLE CRUDITE

DEVILED EGGS

▲ **All Stationary Platters are available to add onto dinner package. Inquire for pricing*

STATIONS

Items May Change Based On Seasonality

PLATTER STATION

OFIRA'S GRILLED PITA

HUMMUS, CRUDITÉS, CAESAR

SUNDAY SLIDER STATION

FRIED CHICKEN SANDWICH & SUNDAY BURGER

served with french fries

LIVE CARVING STATION

CHOICE OF: ROASTED CHICKEN or PRIME RIB

served with butterball potatoes, mixed greens salad & sauces

RAW BAR

LITTLENECK CLAMS

OYSTERS

SCALLOP TARTAR

SHRIMP COCKTAIL

served with mignonette and cocktail sauce

SUNDAY'S SUNDAE STATION

2 SEASONAL SOFT SERVES

TOPPINGS / Chocolate Curls, Rainbow Sprinkles, Feuilletine, Cherry

SUNDAY'S PAN(CAKE)

TOWER OF (6) SUNDAY PANCAKES, HAZELNUT PRAILINE, BROWN BUTTER

SEATED DINNER MENU

Served Family-Style / Items May Change Based On Seasonality

STARTER FOR THE TABLE

SEASONAL FOCACCIA

VEGETABLES

WOOD ROASTED BRUSSELS SPROUTS / Toasted Pistachio, Raisins, Gremolata

HONEYNUT SQUASH / Coffee Tahini, Brown Butter, Watercress Salad

ROMAINE HEARTS / Caesar, Focaccia Croutons, Locatelli

MAINS

[VEGETARIAN] PUMPKIN CANNELLONI / Pepitas, Sage, Brown Butter

GNOCCHI / Guanciale, Roasted Peppers, Crispy Breadcrumbs

GRILLED RAINBOW TROUT / Guajillo Chili Crisp, Frisee Salad

WOOD ROASTED CHICKEN / Herb Crusted

RIBEYE / Curry Leaf Gremolata (+$12pp)

DRY AGED RIBEYE / Compound Butter (+$25pp)

SIDES

SUNDAY FRIES / Mixed Herbs, Dijonaisse, Ketchup

GRILLED MUSTARD GREENS

CHEESY POTATO GRATIN

DESSERTS

SEASONAL SOFT SERVE

CHOCOLATE MOUSSE / Chocolate Pearls, Fernet, Candied Hazelnuts

4-HOUR CLASSIC OPEN BAR

wine, beer, base liquor, one specialty cocktail

WINES

[PINOT NOIR] “LOVELY LILLY”

[CORTESE] IL POGGIO DI GAVI

[CAVA] “AZIMUT” EXTRA BRUT NV

BEER

STILLWATER [SAKE STYLE SAISON]

MODERN HIPSTER [IPA]

SPECIALTY COCKTAILS:

(SELECT 1 / +$8/PP FOR ADDITIONAL)

LA ISLA BONITA
Tequila, Sherry, Grapefruit,
Peach, Lime, Soda

AMALFI SURF CLUB
Gin, Bergamot, Cassis, Lemon,
Cucumber Bitters, Soda

▲ **Please note offerings are subject to change, as we're always looking for innovative, new wines and spirits.*

EXIT