

# SUNDAY/ *in*/BROOKLYN

WEDDINGS 2024



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# 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*

74 People Seated / 40 People Seated Ceremony

## *SUN ROOM*



## *COVERED GARDEN*





# *FULL RESTAURANT CAPACITY*

Summer/Fall - 120 People Seated / 150 People Standing

Winter/Spring - 100 People Seated / 120 People Standing





# *WEDDING PACKAGES*

50 Person Minimum for Wedding Packages

## **SEATED DINNER**

FOOD + 4-HR OPEN BAR

Platter [ select 1 ]

1hr Passed Canapés [ select 4 ]

Starter

Vegetable [ select 2 ]

Main Course [ select 2 ]

Sides [ select 2 ]

Dessert

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## **COCKTAIL STYLE**

FOOD + 4-HR OPEN BAR

Platters [ select 2 ]

2hrs Passed Canapés [ select 4 ]

Live Stations [ select 2 ]

Passed Soft Serve + Chocolate Mousse









# *PLATTERS AND PASSED APPETIZERS*

## *PLATTERS*

( all platters are to be replenished for one hour )

ARTISANAL CHEESES

CHARCUTERIE

CHEESE & CHARCUTERIE

CHICKEN YUMMOS / Popcorn Chicken, Ranch, Cobanero Buffalo

SEASONAL VEGETABLE CRUDITE / Caesar, Hummus

DEILED EGGS

## *PASSED CANAPÉS*

HUMMUS / 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 / Eggplant, Hazelnut, Tajin

ARANCINI / 4 Cheeses, Marinara

PIGS IN A BLANKET / Dijonaise

AVOCADO TOAST / Sourdough, Calabrian Chili

OYSTER / Lemon, Hot Sauce

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



# STATIONS

## *WOOD FIRED SICILIAN PIZZA STATION*

CLASSIC, SPICY SALAMI  
served with caesar salad

## *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

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## *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 PRALINE, BROWN BUTTER



*\*station attendant fee per station*







# *FAMILY STYLE DINNER MENU*

Items May Change Based On Seasonality & Availability

## *STARTERS (SELECT 1)*

SEASONAL FOCACCIA

SPINACH & ARTICHOKE DIP

CHICKEN YUMMOS / Popcorn Chicken, Ranch, Cobanero Buffalo

OYSTERS / Lemon, Hot Sauce (+ 12pp)

## *VEGETABLES (SELECT 2)*

WOOD ROASTED BRUSSELS SPROUTS / Toasted Pistachio, Golden Raisins, Lemon Gremolata

MARKET SALAD / Baby Mustard Greens, Grilled Florentino, Baby Bell Peppers, Gaeta Olives, Feta, Focaccia

CAESAR SALAD / Romaine, Focaccia Croutons, Locatelli

ROASTED HONEY NUT SQUASH / Brown Butter, Sesame, Coffee Tahini

## *PASTA (SELECT 1)*

WOOD ROASTED LASAGNA / Smokey Bolognese, Provolone, Mozzarella

SEASONAL GNOCCHI / Pistachio Pesto, Grilled Peppers, Crispy Breadcrumbs

## *FISH & MEAT (SELECT 1)*

WOOD ROASTED CHICKEN / Herbs De Provence, Roasted Garlic Jus

RAINBOW TROUT / Lemon Gremolata, Mustard Greens

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

## *SIDES (SELECT 1)*

SUNDAY FRIES / Mixed Herbs, Dijonaise, Ketchup

SIDE SALAD / Italiano Dressing

GRILLED FLORENTINO / Lemon Juice, Silk Chili

## *DESSERT*

SEASONAL SOFT SERVE

SEASONAL FRUIT CRUMBLE / Honey Crisp Apple, Quinquina, Caramel Drizzle

CHOCOLATE MOUSSE (+\$3pp)









# BEVERAGES PACKAGES



## 4-HOUR CLASSIC OPEN BAR

One Specialty Cocktail, House Wines, Beer, Call Liquor Selections

Specialty Cocktails:

GARDEN PARTY / Gin, Aquavit, Rosé Vermouth, Dill, Strawberry, Lemon, Soda

ETERNAL SUNRISE / Tequila, Green Chile, Peach, Watermelon, Lime, Soda

CELERY COLLINS / N/A Seedlip Garden, Celery, Pandan Leaf, Tonic

## 4-HOUR PREMIUM OPEN BAR

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

Specialty Cocktails:

GARDEN PARTY / Gin, Aquavit, Rosé Vermouth, Dill, Strawberry, Lemon, Soda

ETERNAL SUNRISE / Tequila, Green Chile, Peach, Watermelon, Lime, Soda

WHERE SEAGULLS DARE / Tequila, Kiwi, Centerbe Herbal Bitter, Lime, Basil

ORCHARD SBAGLIATO / Green Apple, Green Mastic Bitter, Cava, Whey, Vetiver  
[contains dairy]

SNAKE CHARMER / Vodka, Pear Brandy, Celery, Pandan Leaf, Mustard Seed, Soda

CELERY COLLINS / N/A Seedlip Garden, Celery, Pandan Leaf, Tonic



