

COLONIE

SPECIAL EVENTS



The following information will assist you in planning your event.

For more information on Colonie events, as well as events at our sister restaurants

Gran Electrica and Pips, please contact Victoria Fuentes:

Phone: 718.852.2700 Email: events@granelectrica.com

FACT SHEET

CONTACT DETAILS

WEBSITE: www.colonienyc.com
EMAIL: info@colonienyc.com
PHONE: 718 855 7500
ADDRESS: 127 Atlantic Avenue (near Henry Street), Brooklyn, NY 11201

HOURS

DINNER:	Thursday - Monday:	5pm – 9:30pm
BRUNCH:	Saturday & Sunday:	11am – 3pm

CAPACITIES & EVENTS

TOTAL SEATS:	50 seated (including kitchen counter dining)
COCKTAIL EVENTS:	100 standing (only available with a full buyout)
DINNER/BRUNCH EVENTS:	Only available with a full buyout
DAYTIME EVENTS:	Colonie is available for filming, photo shoots, and daytime events during the week. Please contact us for rates.



MENU STYLE

Our seasonal, American menu focuses on the most local and sustainable ingredients available. We work directly with many local farmers and only choose products that are responsibly sourced.

WINE LIST

A focused and affordable wine list that puts a strong emphasis on small producers who use organic practices.



Brunch Event

We offer a 3-course family style menu, with optional add-ons, for \$75/person. We are happy to work with your preferences to help create a special menu for your buyout event.

Please note our menu does change often based on what is in season.

1

Mushroom crostino, chervil, nasturtium, black summer truffles

Market lettuces, italian vinaigrette, guindilla peppers, puffed quinoa

Shaved celery salad, toasted pistachio, parmigiano, dates, chardonnay vinaigrette

2

Spaghetti, hen of the woods mushrooms, miso, garlic, chili threads, parmigiano

French toast, whipped mascarpone, raspberry preserves, catskills provision honey

Turkish eggs, poached eggs, brown butter, yogurt, dried chilies, dill

Add bacon or sausage +\$4/person

3

Sticky date cake, toffee sauce, salted crème fraîche gelato

Vanilla panna cotta, amarena cherries, lemon, fennel

Dinner Event

We offer a 3-course family style menu, with optional add-ons, for \$90/person. We are happy to work with your preferences to help create a special menu for your buyout event.

Please note our menu does change often based on what is in season.

1

Market lettuces, italian vinaigrette, guindilla peppers, puffed quinoa

Celery salad, toasted pistachios, parmigiano, dates

Delicata squash tempura, whipped ricotta, pomegranate, confit pepitas, hot honey

2

Campanelle, hen of the wood mushrooms, garlic, tuscan kale, parmigiano

Halibut, brown butter zabaione, sun gold tomato, caulilini, capers

Bison striploin steak, miso, charred spring onion, thumbelina carrots, salsa verde

***Add chef's selection of assorted vegetable sides for +\$5/person**

3

Sticky date cake, toffee sauce, salted crème fraîche gelato

Vanilla panna cotta, amarena cherries, lemon, fennel

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MENU ADDITIONS:

RAW OYSTERS

Served with mignonette

\$5/person (2 oysters/person)

CROSTINI SAMPLER

Chef's selection of daily crostini

\$6/person (2-3 bite sized pieces/person)

CHARCUTERIE &/OR LOCAL CHEESE BOARDS

served with seasonal accouterments and housemade ricotta crackers

\$20/person for either or \$30/person for both meats and cheeses

COCKTAIL EVENT- CANAPES & STATIONED FOOD

Passed canapés are offered for full buyout cocktail events.

For a one-hour event, please choose up to five items.

For a two-hour event, please choose up to eight items.

Canapés are charged at \$40 per person/per hour.

PASSED CANAPES

Crostinis

-Ricotta, honey, mint

-Mushroom pate, black truffles, nasturtium leaf

-Marinated anchovies, calabrian chilies, parsley, lemon

-Eggplant caponata, basil, ricotta salata

-Fava bean, ricotta toscana

Fried Bites

-Sesame-cheddar croquettes, tomato-chili jam, chervil

-Crispy hen of the woods mushrooms, parmigiano fonduta, dried tomato, oregano

-Crispy pickled fennel, roasted garlic aioli

-Fresh potato chips, dusted bay leaf and mushroom, creme fraiche dip

-Potato rosti, smoked salmon, pickled golden beets, dill creme fraiche

Other Delicious Bites

-Oysters on the half shell, seasonal mignonette

-Devilled eggs, hot mustard, smoked paprika

-Crudit , green goddess

-Watermelon, feta, opal basil

-Prosciutto wrapped asian pears

-Warm medjool dates, duck fat, thyme, black pepper

Sweets

-Lemon tarts, toasted meringue

- Buttermilk panna cotta, vanilla bean, amarena cherries, lemon zest

-Chocolate budino, whipped cream, fennel crystals, cacao nibs

WINE & BEVERAGES

Bottles of wine are charged per consumption. Once your event menu is finalized, we will be happy to send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine expert Elise is also happy to make recommendations based on your specific menu and price range.

For buyout events, we offer a premium open bar package, which is \$35 per person per hour with a two-hour minimum. This includes a selection of specialty cocktails, wines by the glass, bottled and draft beer, and premium liquors. Drinks may also be ordered on consumption.



TERMS & CONDITIONS

FULL RESTAURANT BUY-OUTS

Colonie is available for full restaurant buy-outs for evening or daytime events for large parties. Our pricing is based on a Food & Beverage minimum spend, not including 8.875% tax , 20% gratuity and 4% administrative fee. Please contact events@granelectrica.com for minimum pricing for buy-out events.

CONTRACTS

The space is booked on a first-come, first-served basis and is only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note for full buyouts there will be a minimum guarantee, which is what we ask you to spend on food and beverage to cover the cost of having the space to yourself. If the total cost of food/beverage consumed does not meet the minimum, the remainder will be charged in the form of a room rental. All food and beverage orders are applied toward the minimum guarantee, with tax, gratuity and administrative fee in addition to the minimum.

CORKAGE & CAKEAGE

If you have a special bottle of wine you would like to enjoy with your dinner at Colonie, we charge a \$35 corkage fee per standard 750ml bottle. We generally do not allow outside cakes and cupcakes, but we will make exceptions on special occasions for a plating/cutting (or “cakeage”) fee.

ADDITIONAL CHARGES

8.875% New York Sales Tax , 20% Gratuity & 4% Administrative Fee

PAYMENT

We accept cash and all major credit cards.

