

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:	Monday – Thursday:	6pm – 10:30pm
	Friday:	6pm – 11:30pm
	Saturday:	5pm – 11:30pm
	Sunday:	5pm – 10:30pm
BRUNCH:	Saturday & Sunday:	11am – 3pm
RAW BAR HAPPY HOUR:	Monday – Friday:	5:30pm – 7pm

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.



DINNER 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

(served family style)

Market greens, pistachio milk vinaigrette, Asian pear

Carrots, salsa verde, carrot tops, shallots, dill

Delicata squash, fresno chili, ricotta salata, pepitas

2

(served family style)

Spaghetti, pesto bianco, jalapeno, parmigiano, lemon

Halibut, shishito peppers, corn, bottarga, potato crisps

Duck frites, grilled lacinato kale, au poivre

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

3

(served family style)

Sticky date cake, salted crème fraiche gelato

Vanilla panna cotta, burnt honey, bee pollen

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MENU ADDITIONS

RAW OYSTERS

Served with cucumber mignonette

\$5/person (2 oysters/person)

CROSTINI SAMPLER

Chef's selection of daily crostini

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

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 \$25 per person/per hour.

PASSED CANAPES

Crostinis

- Ricotta, honey, mint
- Mushroom, truffle, Meyer lemon
- Spicy anchovy, Calabrian chile, parsley, lemon
- 'Nduja, garlic, scallion, opal basil

Fried Bites

- Farmers cheese fritelle, pink peppercorn
- Porcini frittelle, fonduta
- Sesame-Cheddar croquettes, tomato-chili jam, chervil
- Batter fried sweet onions, parmigiano fonduta, dried tomato, oregano
- Crispy hen of the woods mushrooms, buttermilk, dill, parmigiano

Tartares

- Beet, caraway, horseradish, nasturtium flower
- Tuna, truffle, flax seed
- Bison tartare, black truffle, kale

Other Delicious Bites

- Oysters on the half shell, seasonal mignonette
- Pinzimonio (raw vegetables), bagna cauda
- Duck confit stuffed dates
- Prosciutto wrapped grissini

Sweets

- Warm doughnuts, chocolate sauce
- Passionfruit tarts, toasted meringue
- Pannacotta, burnt honey, bee pollen
- Chocolate cremeux, whipped cream, green peppercorn

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 \$25 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. Please contact liz@colonienyc.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 and gratuity 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

PAYMENT

We accept cash and all major credit cards.

