



PRIVATE DINING

VERDE
ON SMITH

216 Smith Street
Brooklyn, NY 1120
www.verdeonsmith.com
718 - 222 1525

WELCOME

Thank you for considering Verde on Smith Italian Restaurant for your upcoming event. Nestled in downtown Brooklyn, our venue provides the perfect blend of casual and classy dining for both business gatherings and personal celebrations.

Whether you're planning a Private Dining event, Catered Meal, Business Presentation, or Cocktail Reception, we are dedicated to exceeding your expectations.

Our spaces can comfortably host up to 40 guests for an intimate private dining experience, offering diverse party packages and customizable options tailored to your budget and preferences

We look forward to working with you and creating lasting memories for your special event!

VERDE
ON SMITH

EVENT SPACES

*Verde's Private Party rooms are
great for Private / Semi Private events ,
Cocktail Style Events,
Launch Parties, Birthdays
Weddings & Seated Dinners , Corporate Lunches*



VERDE
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VERDE PATIO

Winterized with heating, covered with a retractable roof, and air-conditioned for hot summer days.

Book our exclusive enclosed outdoor dining room for your special event. Customize the space for standing cocktail receptions, seated dinners, and everything in between.

Our outdoor dining area is enclosed and heated during winter/spring and open in summer/fall, adapting to daily temperature variations. Additionally, it is equipped with both air conditioning and heating to ensure comfort in any weather.

VERDE
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VERDE PATIO

NUMBER OF GUESTS

40 seated

FOOD & BEVERAGE MINIMUM

We do not charge a room fee for Private Dining Room reservations.

Please refer to the following food & beverage minimums.

WEEKDAY LUNCH & BRUNCH

NO MINIMUM REQUIRED.

WEEKDAYS DINNER (M,T,W,TH 4 pm - 11 pm)

NO MINIMUM REQUIRED.

WEEKEND BRUNCH (ONLY after 4 pm)

Minium 20 people

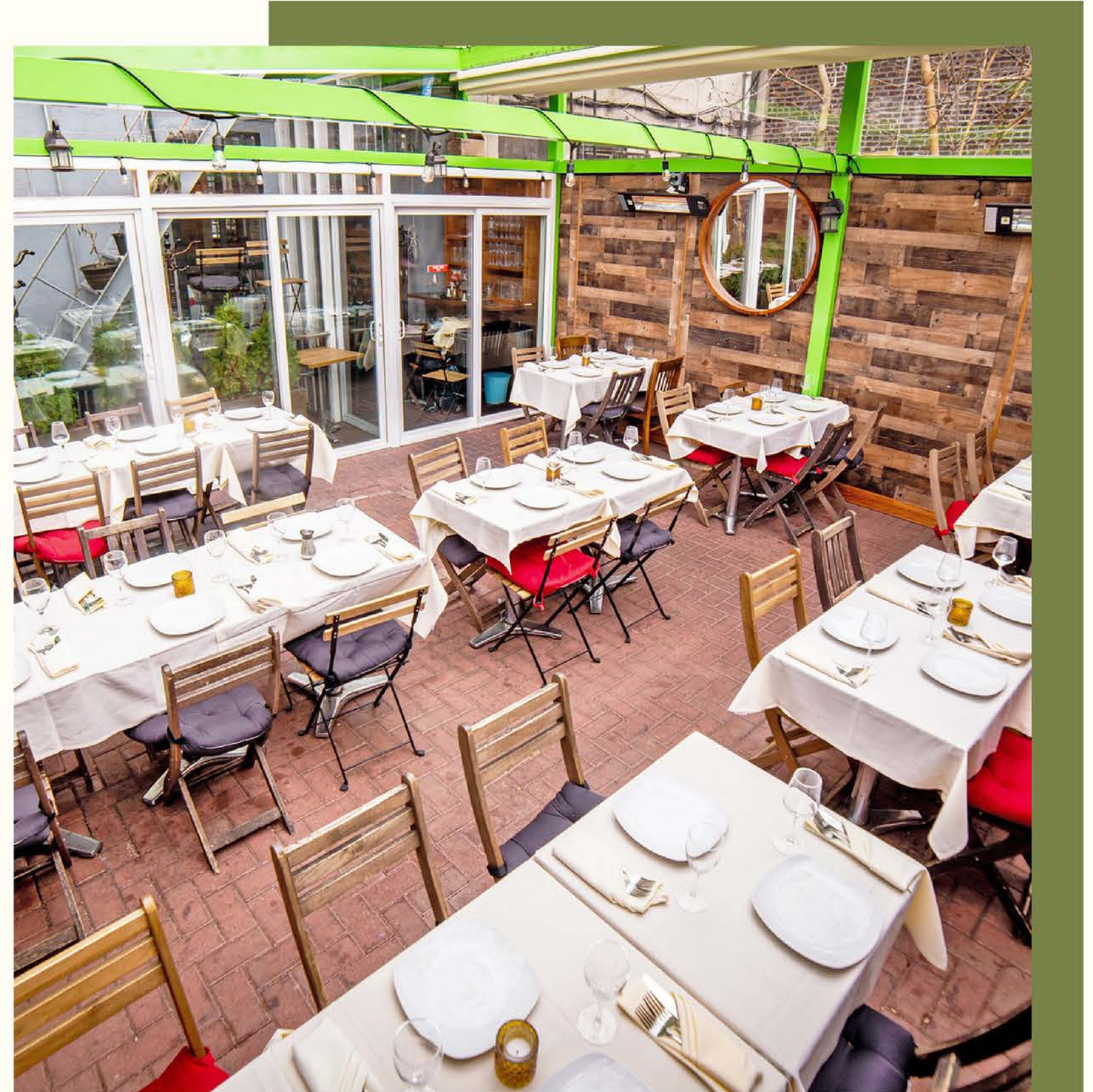
WEEKEND DINNER (after 4 pm)

Minium 20 people

New York State Sales Tax are not included.

For detailed pricing contact us

VERDE
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LEVANT DINING ROOM

Levant Dining Room is perfect for private events, award ceremonies, keynotes, or seated dinners.

The private dining room accommodates up to 50 people for, plated style family-style or buffet events, offering an inviting ambiance. Located across the street.

Levant Verde's sister location managed by the same team, featuring a fully private space with a new air conditioning and music system.

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LEVANT DINING ROOM

NUMBER OF GUESTS

40 -50 seated or standing

FOOD & BEVERAGE MINIMUM

We do not charge a room fee for Private Dining Room reservations.

AVAILABILITY & MINIMUM REQUIREMENTS

WEEKDAY LUNCH & BRUNCH

Minimum 30 people

WEEKDAYS DINNER

(M,T,W,TH 4 pm - 11 pm)

Minimum 30 people

WEEKEND BRUNCH (Saturday & Sunday)

(9 am - 12 pm or 3 pm - 6pm)

Minimum 30 people

WEEKEND DINNER (Friday&Saturday&Sunday)

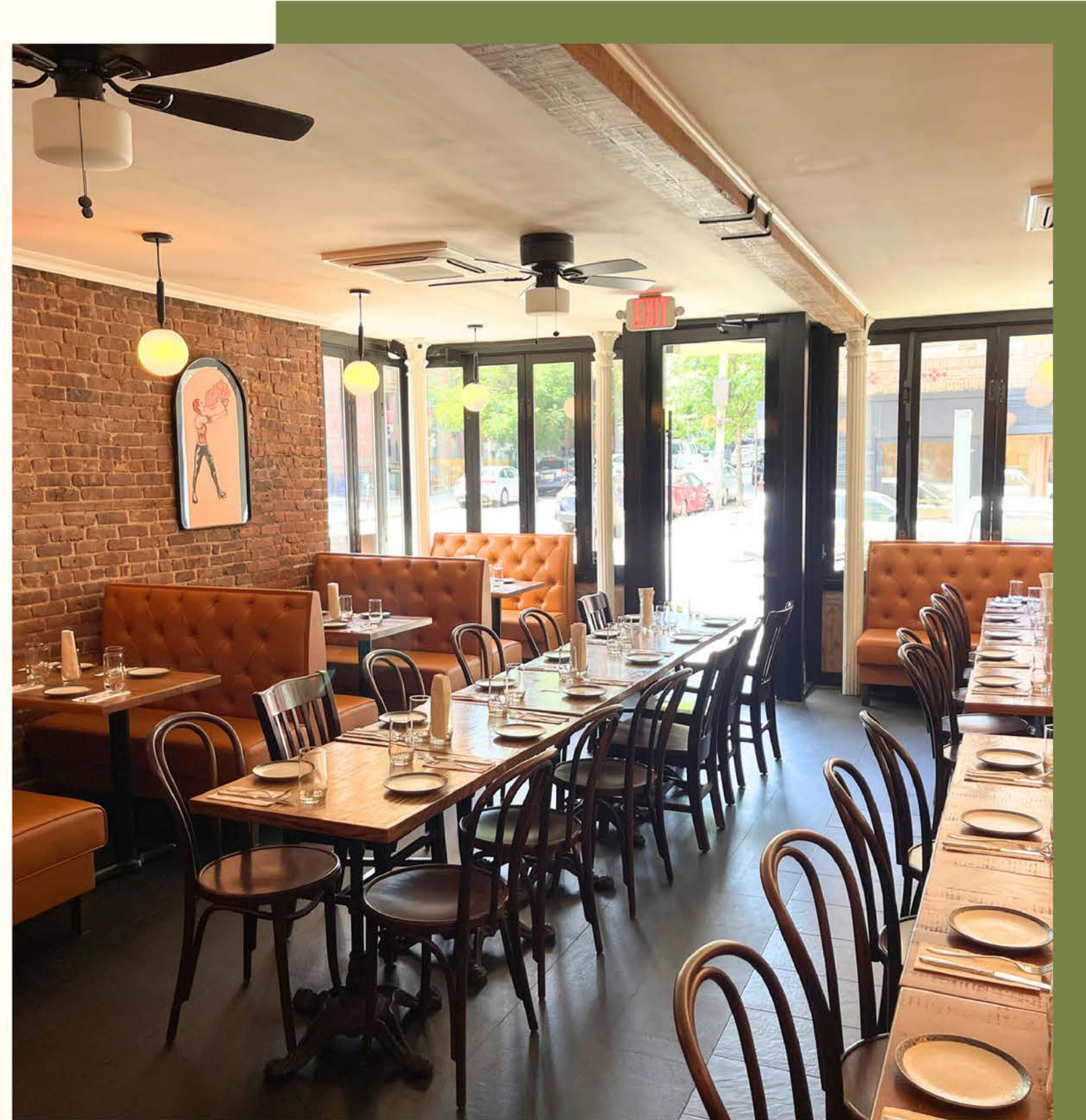
(4 pm - 7 pm or 7.30 pm 10.30 pm)

Minimum 40 people

New York State Sales Tax are not included.

For detailed pricing contact us

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FOOD & BEVERAGES

*Here are our menu samples.
Additionally, we are
prepared to design a
personalized menu tailored
to your preferences.*

Sample menus only; custom menus can be created based on food restrictions, personal preference and budget.

Lunch and Brunch menu options available upon request. Dishes subject to change

Prices do not include 20% service charge ,

State and Local Sales Tax. %5 discount for cash payment.

Menus and prices subject to change.

VERDE
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Seated Dinner Menus



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Standard Package | \$ 60 per person

Selections are subject to seasonal change based on market availability.

STARTERS | One Choice Per Guest

Prosciutto & Buffalo

Crab Cakes

Caesar Salad

Eggplant Lasagnetta

MAIN COURSE | One Choice Per Guest

Chicken Francaise

Grilled Salmon

Steak & Fries

Eggplant Rollatini

BEVERAGE | Max 2 Glasses Person

Choice of Selected Cocktails, Non Alcoholic Cocktails

Selected House Wine , Well Drink, Beer, Soft Drinks

Menu & dietary substitutions are available upon request and may incur an additional charge.



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Selected Package | \$ 75 per person

Selections are subject to seasonal change based on market availability.

FIRST COURSE | One Choice Per Guest

Prosciutto & Buffalo - Crab Cakes - Caesar Salad - Eggplant Lasagnetta

SECOND COURSE | Family Style

Penne Alla Vodka

MAIN COURSE | One Choice Per Guest

Chicken Francaise - Grilled Salmon - Steak & Fries - Eggplant Rollatini

DESSERT | Family Style

Homemade Italian Desserts

BEVERAGE | Max 2 Glasses Person

Choice of Selected Cocktails, Non Alcoholic Coktails , Selected House Wine , Well Drink, Beer ,Soft Drinks

Menu & dietary substitutions are available upon request and may incur an additional charge.



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PRE DINNER COCKTAILS 'HOUR PACKAGES



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BAR PACKAGE AND LIST



1 HOUR OPEN BAR

\$ 25 Per Guest

Enjoy the listed items below during the one-hour pre-dinner cocktail hours.

COCKTAILS

- Cosmopolitan
- Agave Margarita
- Old Fashioned
- Negroni
- Salerno Sunset

MOCKTAILS

Non-Alcoholic Cocktails

- Verdechello
- Tropical Bliss Sangria
- Orange Blossoms

WINE BY GLASS

- Selected House Red
- Selected House White
- House Sparkling Wine

WELL DRINKS

- Vodka
- Gin
- Rum
- Tequila
- Whiskey

SOFT DRINK

- Soda
- Juice
- Brewed Coffee
- Herbal Teas

TRAY PASSED CANAPES

The tray of canapés serves 8-10 people | \$ 45 each tray

PROSCIUTTO AND BUFFALO MOZZARELLA

CAPRESE SKEWERS

CAPONATA ALLA SICILIANA

VEGETABLE CROQUETTES

CRISPY GOAT CHEESE

D'ANJOU PEAR AND ROQUEFORT TART

GAETA OLIVES SKEWERS

MEATBALL STICKS

CHICKEN BOUCHES

SALMON GRAVLAX

HOMEMADE BRUSCHETTA

WILD MUSHROOM CANAPÉ

GALICIAN OCTOPUS SKEWERS

MINI QUICHE LORRAINE

SMOKED EGGPLANT CANAPÉS

TUNA BRUSCHETTA





TERMS & CONDITIONS



DEPOSITS

A Deposit Of \$300 Is Required If Over 15 People, To Secure Your Date. The Full Deposit Will Be Applied To Your Final Bill. Deposits Are Non-Refundable.

CANCELLATION POLICY

If The Event Is Cancelled Less Than 5 Days Before The Event Date, The Credit Card On File Will Be Charged 50% Of The Agreement Amount.

If The Event Is Cancelled The Day Of The Event, The Credit Card On File Will Be Charged 100% Of The Agreement Amount.

ATTENDANCE GUARANTEES

A Final Guest Count Must Be Given No Later Than 3 Days Prior To Your Event, This Is The Number You Are Responsible For Payment.

In The Event Your Count Goes Up, We Must Be Notified No Later Than 1 Days Prior To Your Event To Ensure That The Additional Food That Is Needed Is Ordered

For Your Event the Final Guaranteed Guest Count Is The Minimum That Will Be Charged For Your Event.

We Order & Staff Based On The Final Guaranteed Guest Count & Cannot Modify The Final Charge Due To A Failure Of Your Guests To Attend.

COSTS AND PAYMENT

Prices Do Not Include, 20% Service Charge, % 8.875 State Sales Tax.

Discount %5 For Cash Payment.

Menus And Prices Subject To Change. Final Payment Will Be Required At The End Of The Party When A Final Bill Is Calculated And Presented.

We Will Present The Bill To The Designated Contact.

We Accept only Cash, Amex, Master, Discover ,Visa Or Zelle

PARKING

We Do Not Offer Valet, However Street Parking Available.

AUDIO , LIVE ENTERTAINMENT ,DJ & VISUAL EQUIPMENT

Our Sound System Is Connected To The Audio. We Do Have An Ipad.

You Can Play Your Tunes - Unfortunately, Live Entertainment Or Dj Not Allowed.

We do have projector for presentation

DOES THE RESTAURANT PROVIDE TABLE CLOTHES LINENS?

Yes, We Do Provide table clothes at no extra charge

ALCOHOL CONSUMPTION

As Per New York State Law, Only Those 21 Years And Older Will Be Permitted To Consume Alcohol On Our Premise.

The Management Reserves The Right To Require A Valid Driver's License As Proof Of Age. Furthermore, Management Reserves The Right To Terminate Consumption Of Alcoholic Beverages On An Individual Basis.

ARE WE ALLOWED TO BRING OUR OWN DESSERT?

Yes, You Can Bring Your Own Cake. No Fee.

ADA (THE AMERICANS WITH DISABILITIES ACT)

Our Private Dining Rooms And Restrooms Are Fully Accessible.

DAMAGE

Any Damage Incurred By Any Guest(S) Attending The Event Will Be Responsible Of The Person(S) Hosting The Event.

SMOKING

Our Private Dining Is A Non-Smoking Venue.

Have More Questions Or Request?

Please Ask Our Event Coordinator

Mr.Abi

Cell :347 447 0556

Email : verdecifelounge@gmail.com