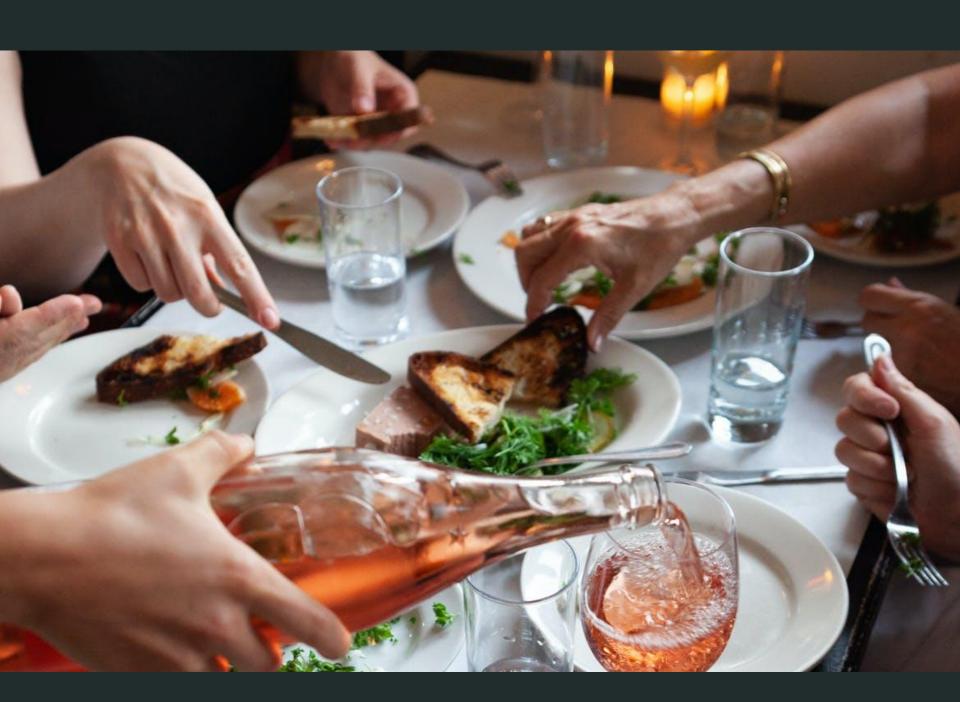
PARTIES

private dining 2023/24



MARLOW & SONS

the space

Our cozy + intimate dining room transforms into a versatile event space that can accommodate up to 45 guests for a seated dinner and up to 80 guests for a mixed seated + standing cocktail party.

During the warmer months, large doors open directly onto an outside patio, creating a seamless transition from inside to out so guests can easily mingle between the two spaces.





dinner

\$85pp

Two appetizers

She Wolf bread & butter

Two entrées Two sides

One dessert

menu additions

Passed canapes: 3 for \$15pp

Seafood table: \$40pp





sample dinner menu options

Appetizers

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couscous + quinoa - spiced labneh, herbs (gf)
mixed greens - yuzu vinaigrette, apples (gf, df, vegan)
kale salad - tahini caesar, parmesan, sunflower seeds (gf)
shaved fennel - winter citrus, olives (gf)
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Entrées

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roast snowdance chicken – charred leeks vinaigrette, sherry chicken jus (gf) savoy cabbage – lentils, carrot jus (gf, df, vegan) braised pork – collard greens, oregano salsa verde (gf, df) roasted steelhead trout – tzatziki, pickled shallots (gf)
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Sides

braised chickpeas – fennel, garlic aioli (gf, df, can be vegan) roasted japanese sweet potato – honey vinegar, sesame (gf, df) charred caraflex cabbage – ginger scallion sauce (gf, df, vegan) braised winter greens – citrus broth, puffed rice (gf, df, vegan) salt mine potatoes – bay leaf, beef fat mustard (gf, df)

Dessert

olive oil cake, whipped cream

cocktail parties

\$55/pp

Crudités + olives
Seasonal dips + spreads
Charcuterie
Cheeses + marmalade
She Wolf Bakery bread

menu additions

Passed canapes: 3 for \$15pp

Seafood table: \$40pp

We also offer specialty cakes, magnums + more upon request.





beverage packages

beer & wine

\$40pp

- Draft beer
- Choice of 2 selected sparkling, white, rosé, or red wines

full bar

\$55pp

- Curated well spirits
- One seasonal cocktail
- Wine: one sparkling, white, rose/orange, and red
- Draft beers

large format wine

We have an excellent selection of large format wines, magnums and jeroboams, and are happy to recommend wines from our cellar.





faq

How many people can you accommodate?

Our cozy + intimate dining room accommodates up to 45 guests for a seated dinner and up to 80 guests for a mixed seated + standing cocktail party.

Do you charge a venue fee?

Yes, the venue fee is \$1,000 Sunday - Thursday and \$2,500 Saturday + Sunday.

What's included in the venue fee?

Exclusive use of the space plus tables + chairs, plates, flatware, and glassware.

How long is my reservation?

Standard reservations are 3 hours.

What can we expect from the menu?

Our menus change with the season and can accommodate most special requests and / or dietary restrictions.

I'm ready to book! What's next?

Great, we're thrilled to have you!
We require a 50% deposit +
executed contract to confirm
your reservation. Your final
invoice for the remaining 50% +
tax and 20% gratuity is due 2
weeks prior to your event.

To book please contact

events@marlowandsons.com

See you soon!

marlowandsons.com

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