

RULE OF THIRDS

EVENTS 2024





ABOUT US

Rule of Thirds' event spaces are versatile and chic, featuring industrial notes with exposed brick, concrete floors and beautiful light-filled rooms. We host a vast array of events; such as large or small-scale weddings, rehearsal dinners, corporate events, photo and film shoots, showers and more!

With three indoor private dining rooms, an expansive event space with its own private entrance/exit, and an outdoor courtyard that can be converted to allow for private gatherings, Rule of Thirds can host events ranging from 8 to 450 people.

location

171 Banker Street, Brooklyn, NY 11222

hours

dinner/ sunday - thursday, 5-10pm

dinner / friday - saturday, 5-11pm

brunch / sat - sun, 10-3pm

say hello: events@sundayhg.com | [@thirdsbk](https://www.instagram.com/thirdsbk) | www.thirdsbk.com

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THE ATRIUM

Capacity: 80 seated / 100 standing

The Atrium is located in the back side of the restaurant, with a private entrance/exit via 29 Norman Avenue. This space has a unique periscope feature with gorgeous views of the NYC skyline, lush greenery, and a unique bamboo wall backdrop. The Atrium is perfect seated dinners, brunches, or standing cocktail receptions!



CORNER BAR

Capacity: 150 seated / 200 standing

The Corner Bar is located in the back side of the restaurant, with a private entrance/exit via 29 Norman Avenue. This light-filled room features floor-to-ceiling windows, a full-service private bar, and plenty of space for seated events, cocktail receptions, conferences, and more.

PRIVATE DINING ROOMS

We have three indoor private dining rooms, accommodating 16, 10, and 20 guests. We can combine 2 rooms to fit 30 guests.



OUTDOOR PAVILION

The outdoor pavilion consists of four private bungalows: two 10-person bungalows and two 8-person bungalows. We can combine two bungalows to seat up to 20 guests.



PASSED & PLATTERS

PASSED CANAPÉS

[select 4]

Yuzu Ricotta Tart
seasonal vegetable, togarashi

Yakibuta
roasted pork, paul-dog sauce, chives

Niku-Dango
beef meatball, worcestershire gravy, sesame seeds

Yuzu Kosho Tuna Salad
served on a cracker

Tea Sandwich
yuzu cucumber, miso mayo

Endive Cup
whipped tofu, crispy panko, chili oil

Kanikama Tempura
tempura fried imitation crab

Karaage
fried chicken, ginger soy, tartar sauce

Kurobuta Sausage
smoked berkshire pork, mustard

Fried Gyoza
choice of pork or vegetable

Tuna in Ponzu
ponzu, avocado puree, fried shallot

Miso Mushroom Crostini
yuzu ricotta, hot honey

Shrimp Cucumber
miso gremolata, spicy mayo

Takoyaki
octopus ball, mayo, bonito

Nori Goma Rice Balls
seaweed, sesame seeds

JAPANESE BAR SNACKS

Rice Cracker Mix

Wasabi Peas

Calbee Potato Chips

LATE NIGHT BITES

[select 3]

Steamed Buns
choice of pork or vegetable

Fried Gyoza
choice of pork or vegetable

Karaage
fried chicken, ginger soy, tartar sauce

Harumaki
fried vegetable spring rolls

Ika Geso
fried squid leg skewers, mayonnaise

Kaki Fry
panko fried oyster, tartar sauce

Mochi Ice Cream

STATIONS

30 person minimum, station attendant fee

RAW BAR STATION

oyster shucking, cocktail shrimp, sashimi

RAMEN NOODLE STATION

selection of (2) served with chili oil, sesame oil, and togarashi

vegan mazeman, mushrooms, gochujang sauce

pork jowl mazeman, soft poached egg

chicken ramen, broth, scallions

ROASTED MEAT CARVING STATION

selection of (1) served with seasonal salad, slider buns, and japanese accompaniments

pork roast

chicken

prime rib

duck [premium]

HAND ROLL STATION

selection of (3) served with togarashi, yuzu kosho, and soy sauce

tuna / cucumber, shiso

hamachi / shiso, yuzu kosho

pickled mushrooms / garlic chips

shrimp / tartare sauce, pauldog

GRILLED SKEWER STATION

selection of (3) skewers / only offered in outdoor courtyard

chicken meatball

pork jowl

maitake mushroom

duck hearts

seasonal vegetable





DINNER PRIX-FIXE MENU

SEATED DINNER MENU

please note all food served family-style

SKEWERS FOR THE TABLE

CHICKEN MEATBALL / worcestershire yolk jam, sesame

MAITAKE / grilled maitake mushroom, herb gremolata

APPETIZERS

[SELECT TWO]

HOT HONEY GEM SALAD / radish, buckwheat, fennel, yuzu vinaigrette

KARAAGE / japanese fried chicken, ginger soy, tartar

TUNA & NORI / tartare, tenkasu, sesame

BRUSSELS SPROUTS / yuzu kosho kimizu, puffed rice, smoked trout roe

CLAMS SAKAMUSHI / sake steamed, garlic chive, fresno chili

SOFT TOFU / hakurei turnip, scallion, sweet soy

TEMAKI / assorted sashimi, rice, nori [premium selection +\$12pp]

ENTREES

[SELECT TWO]

KASUJIRU / butter beans, maitake mushroom, Brooklyn Kura sake kasu

TONKATSU / pork collar, panko, kasu koji marinade, paul-dog

MARKET FISH / roasted fish, seasonal greens

WAGYU NIKUJAGA / thin-sliced wagyu coulotte stew, potatoes, carrots, onions, egg yolk

SIDES

SMASHED CUCUMBER

CURRIED POTATO SALAD

WHITE RICE

DESSERT

SEASONAL SOFT SERVE



Adrian

SUNSHINE
ADRIAN

Adrian

you
are
my
sun
shine

DINNER PRIX-FIXE MENU

for groups of 3+ people or more

SEATED DINNER MENU

please note all food served family-style

SKEWERS FOR THE TABLE

CHICKEN MEATBALL / worcestershire yolk jam, sesame

MAITAKE / grilled maitake mushroom, herb gremolata

APPETIZERS

[SELECT TWO]

HOT HONEY GEM SALAD / radish, buckwheat, fennel, yuzu vinaigrette

KARAAGE / japanese fried chicken, ginger soy, tartar

TUNA & NORI / tartare, tenkasu, sesame

CLAMS SAKAMUSHI / sake steamed, garlic chive, fresno chili

BRUSSELS SPROUTS / yuzu kosho kimizu, puffed rice, smoked trout roe

SOFT TOFU / hakurei turnip, scallion, sweet soy

TEMAKI / assorted sashimi, rice, nori [premium selection]

ENTREES

[SELECT TWO]

KASUJIRU / butter beans, maitake mushroom, Brooklyn Kura sake kasu

TONKATSU / berkshire pork, panko, broccoli rabe

MARKET FISH / roasted fish, seasonal greens

CHICKEN / shiitake mushroom gravy, sesame

PRIME RIB / yuzu kosho, pickled onions [premium selection]

SIDES

SMASHED CUCUMBER

CURRIED POTATO SALAD

WHITE RICE

DESSERT

WHITE SESAME SOFT SERVE



BRUNCH PRIX-FIXE

SEATED BRUNCH MENU

please note all food served family-style

FOR THE TABLE:

TAMAGO / baked egg omelette, chili, greens

RICOTTA TOAST / cucumbers, trout roe, milk bread

SELECT ONE

[select two]

HOT HONEY GEM SALAD / radish, buckwheat, fennel, yuzu vinaigrette

KARAAGE / japanese fried chicken, ginger soy, tartar

SMASHED POTATO / mushrooms, hatcho miso, poached egg

SOFT TOFU / hakurei turnip, scallion, sweet soy

SELECT TWO

[select three]

CHICKEN KATSU SANDO / panko fried chicken thigh, b&b daikon, pauldog mayo, mustard

ROASTED MARKET FISH BREAKFAST SET / yuzu kosho

KAKUNI BREAKFAST SET / braised pork belly, japanese mustard

MUSHROOM CURRY BREAKFAST SET / maitake and shimeji mushroom

*all breakfast sets are served with rice, pickles,
assorted vegetables, seasonal soup, and poached egg

BRUNCH ADD-ONS

HOTTOKEKI / fluffy hotcake, honey maple butter, black sesame

WHITE SESAME SOFT SERVE



BEVERAGE PACKAGES

open bar packages are available to groups 25+

BEVERAGES ON CONSUMPTION

Modified Beverage Menu including Wine, Beer, Sake,
Specialty Cocktails, Call Liquor Selections

BEER & WINE

2-hr minimum

House Wines, House Beers, Sake

CLASSIC OPEN BAR

2-hr minimum

One Specialty Cocktail, House Wines, Beers, Sake, Well Liquor

PREMIUM OPEN BAR

2-hr minimum

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

PUNCH BOWLS

8-10 servings

JAPANESE WHISKEY / pear brandy, plum, grapefruit, lemon, chamomile tea

GIN MELON / Japanese gin, shochu, cantaloupe, red pepper, suze, shiso tea

SAKE FLIGHTS & LARGE FORMAT BOTTLES

Want sake? We've got it. Ask for more information!

