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T H I R D S

E V E N T S 2 0 2 4







## 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](mailto:events@sundayhg.com) | [@thirdsbk](https://www.instagram.com/thirdsbk) | [www.thirdsbk.com](http://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.

All private dining rooms are subject to our prix-fixe menu, which is served family-style.

## OUTDOOR PAVILION

Our outdoor pavilion consists of four private bungalows, which are available to book year round. The smallest bungalow seats 8 guests and the largest seats 20 guests.

All private dining rooms are subject to our prix-fixe menu, which is served family-style.





# PASSED & PLATTERS

*perfect for cocktail hour, mingling, and more.*

## PASSED CANAPÉS

[ select 4 ]

**Yuzu Ricotta Tart**  
seasonal vegetable, togarashi

**Yakibuta**  
roasted pork, hacho miso, 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 skewers, miso mayo

**Kaki Fry**  
panko fried oyster, tartar sauce

Mochi Ice Cream







# STATIONS

*30 person minimum, please note station attendant fee per 100 guests*

## 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]  
A5 mizaki wagyu [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

## RAW BAR STATION

fresh oysters, cocktail shrimp, sashimi

## 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

*for groups of 31 people or more*

## SEATED DINNER MENU

*please note all food served family-style*

### STARTER

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

SEASONAL SASHIMI [premium add-on]

### SHARED APPETIZERS

[SELECT TWO]

SILKEN TOFU / snap pea, strawberry, ricotta salata

KARAAGE / japanese fried chicken, ginger soy, tartar sauce

TUNA & NORI / tartare, tenkasu, sesame\*

SKEWERS (chicken meatball & maitake)

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*[\*uni and/or caviar add-on available]*

### ENTREES

[SELECT TWO]

KASUJIRU / butter beans, maitake mushroom, Brooklyn Kura sake kasu\* (vg, gf)

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]

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*[\*black truffle add-on available]*

### SIDES

MACARONI SALAD / cucumber, nori

SMASHED CUCUMBERS

WHITE RICE

### DESSERT

WHITE SESAME SOFT SERVE (vg)







# BRUNCH PRIX-FIXE

*for groups of 31 people or more*

## SEATED BRUNCH MENU

*please note all food served family-style*

### FOR THE TABLE

SMASHED POTATO / mushrooms, hatcho miso, poached egg  
HOT HONEY GEM SALAD / radish, buckwheat, fennel, yuzu vinaigrette

### STARTER [ SELECT ONE ]

[ select two ]

KARAAGE / japanese fried chicken, ginger soy, tartar

SILKEN TOFU / snap pea, strawberry, ricotta salata

ROASTED CARROTS / yuzu ricotta, pistachio

TUNA & NORI / tartare, tenkasu, sesame\*

*[\*uni and/or caviar add-on available]*

### MAINS [ SELECT TWO ]

[ select three ]

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

TAMAGO SANDO / japanese omelette, milk bread, miso mayo, yuzu cucumber

ROASTED MARKET FISH / yuzu kosho

KAKUNI / braised pork belly, japanese mustard

MUSHROOM CURRY / maitake and shimeji mushroom

### SIDES

Tsukemono & White Rice

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### BRUNCH ADD-ONS

HOTTOKEKI / fluffy japanese hotcake, honey maple butter, black sesame [max 8 orders]

SEASONAL SOFT SERVE / white sesame

SPONGE ROLL CAKE







# BEVERAGE PACKAGES

*open bar packages are available to groups 30+*

## BEVERAGES CHARGED ON CONSUMPTION

Beverages will be charged on consumption and go towards your food and beverage minimum, if applicable. Offerings include our full wine, sake, beer and classic cocktail list, as well as a selection of our specialty cocktails and spirit free options.

### 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!



