



RULE
OF
THIRDS
weddings

WEDDING PACKAGES

*all wedding packages have a minimum of 100 guests
bridal suite included*

SEATED DINNER

5-HR FOOD & BEVERAGE PACKAGE

Passed Canapés [select 5]

Bar Snacks

Salad [starter]

Appetizers [select 2]

Main Course [select 2]

Sides

Dessert

COCKTAIL STYLE

5-HR FOOD & BEVERAGE PACKAGE

Passed Canapés [select 4]

Bar Snacks

Rice Bowl [select 1]

Live Station [select 1]

Dessert

Late night [select 3]





PASSED & PLATTERS

PASSED CANAPÉS

Yuzu Ricotta Tart
seasonal vegetable, togarashi

Yakibuta
roasted pork, hatcho 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

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 guest 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
buddhist duck [premium]

HAND ROLL STATION

selection 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

chicken meatball
maitake mushroom
duck hearts
seasonal vegetable

(*grilled skewer station is only offered for full buyouts in the courtyard)





SEATED DINNER MENU

all food is served family-style for guests to enjoy.

STARTER

HOT HONEY GEM SALAD / radish, buckwheat, fennel, yuzu vinaigrette (gf, dairy free)

SEASONAL SASHIMI [premium add-on]

SHARED APPETIZERS

[SELECT TWO]

SILKEN TOFU / snap pea, strawberry, ricotta salata

KARAAGE / japanese fried chicken, ginger soy, tartar sauce (gluten free, dairy free)

TUNA & NORI / tartare, tenkasu, sesame (dairy free, pescatarian)

SKEWERS (chicken meatball & maitake)

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 (gf)

CHICKEN / shiitake mushroom gravy, sesame

PRIME RIB / yuzu kosho, pickled onions [premium selection] (can be made gf)

SIDES

MACARONI SALAD / cucumber, nori (vegetarian)

SMASHED CUCUMBERS (gf, pescatarian)

WHITE RICE (gf, pescatarian)

DESSERT

WHITE SESAME SOFT SERVE (vegan)

SPONGE ROLL CAKE





5-HOUR CLASSIC OPEN BAR

**included in the wedding package / wine, beer, base liquor, one specialty cocktail*

SAKE

Daishichi Kimono Honjozo

RED

Les Deux Moulins, Pinot Noir, Loire

WHITE

Little Cricket, Grüner Veltliner, Hungary

ROSE

Isle Saint Pierre, Rhône

SPARKLING

Da Mar Prosecco, Glera, Italy

BEER

Orion

Brooklyn Brewery Stonewall IPA
Brooklyn Brewery Special Effects N/A

COCKTAILS (*select 1*):

El Kimono / Blanco Tequila, Golden Umeshu, Aloe, Soda

Toki Highball / Japanese Whiskey, Soda, Lemon Peel

Whisper Of The Heart / Golden Rice Shochu, Toasted Barley Shochu, Lychee, 'Sonic' Water

Melonade (Non-Alcoholic) / Cantaloupe, Shiso Tea

SPIRITS

Vodka

Absolut

Gin

Beefeater

Tequila

Pueblo Viejo Blanco

Mezcal

El Silencio Mezcal Espadín

Rum

Plantation 3 Star / Plantation Original Dark

Whiskey

Maker's Mark / Sazerac Rye / Suntory Toki / Jura 10yr

**offerings subject to change*



5-HOUR PREMIUM OPEN BAR

premium wine, beer, premium liquor, premium sake, two specialty cocktails

SAKE

Maboroshi Junmai Ginjo, Hiroshima, Japan

RED

*Balverne, "Forever," Pinot Noir, Russian River Valley

or

*Chateau Haut-Selves, Graves, Bordeaux

WHITE

Michel Tomas, "Silex," Sancerre, Loire

ROSE

Tenuta delle Terre Nere, Etna Rosato, Sicily

CHAMPAGNE

Sparkling: Paul Laurent, "Cuvée du Fondateur," Champagne, France

BEER

Orion

Brooklyn Brewery Stonewall IPA
Brooklyn Brewery Special Effects N/A

COCKTAILS *(select 2):*

Jigoku / Mezcal, Pear, Apricot, Ginger, Horseradish, Lime

High Gold / Japanese Whiskey, Bergamot, Honey, Chamomile, Soda, Lemon Peel

Douglas Fir-Banks / Sesame Shochu, Gin, Peach, Vetiver, Lime

Umami Grog / Rum, Sherry, Cacao, Grapefruit, Lime, Miso Honey, Shiitake Mushroom

Melonade (Non-Alcoholic) / Cantaloupe, Shiso Tea

Super Salty Dog (Non-Alcoholic): Grapefruit, Red Bell Pepper, Rice Vinegar, Miso Honey, Nori Salt

SPIRITS

*includes all classic spirits & the below premium spirits

Vodka

Suntory Haku Vodka

Gin

Suntory Roku Gin

Tequila

Don Fulano Blanco / Don Fulano Reposado

Mezcal

El Silencio Mezcal Espadín

Rum

Plantation Isle of Fiji

Whiskey

Basil Hayden's Bourbon / Ragtime Rye / Mars Iwai / Ardbeg An Oa / Powers Irish Whiskey

Eau de Vie

Pisco 1615 Puro Quebranta / Martell VS Cognac

**offerings subject to change*



SAKE TASTING

LOVE SAKE?

Let us curate a one-of-a-kind guest experience
by offering a sake tasting during your Cocktail Hour
All sake will be hand selected and presented by our sommelier





TESTIMONIALS / PRESS

PRESS

THE NEW YORK TIMES

"He Admired Her 'Grit and Grace.' She Was Struck by His Kindness."

"Ms. Scalesse and Mr. Nguyen were married June 2 at Rule of Thirds, a Japanese restaurant and event space in Brooklyn, in front of 181 guests...Their mocktail hour included a ramen bar as a nod to their first date."

THE CUT

"A Wedding for the Girls and the Gays"

With an after-party at a queer rave in a Bushwick warehouse"

"Kayla: Rule of Thirds was the first venue we saw in person. We had eaten at the restaurant years before we knew they did events, and we knew the food would be fantastic.

Hayley: It's Japanese-inspired modern cuisine, a restaurant on one side and a wedding venue on the other. We had a short list of venues mostly in Brooklyn, and it was the prettiest one.

Kayla: It's very open and full of air and light, and they have tons of beautiful greenery throughout. The natural materials and fibers make it super inviting and comforting. When we saw the space in person, it just clicked. They had a good date available, and we made the decision that day."

REVIEWS

"We hosted our 275 person wedding here in April. It was a better venue than we could have imagined. Service was incredible even with that large number of people. The food and drinks were excellent, and the tasting for it was an event in itself. The full buy out is such a unique experience. The sake tasting is a MUST. Perfect venue in any weather."

"Rule of Thirds is amazing! It was the perfect venue to have a non-traditional, modern NYC wedding. Our guests loved the food and drinks, and the team was an absolute dream to work with. Highly recommend working with them!"

"We held our wedding at Rule of Thirds and could not have asked for a better experience. Our guests RAVED about the food (the Prime Rib was the VIP) and drinks, superior service and the airy venue space - it was truly perfect."

