

PIPS

SPECIAL EVENTS



The following information will assist you in planning your event.

For more information, please contact Victoria Fuentes.

Phone: 718.852.2700

Email: info@pipsbrooklyn.com

FACT SHEET CONTACT DETAILS

WEBSITE: www.pipsbrooklyn.com
EMAIL: info@pipsbrooklyn.com
ADDRESS: 129 Atlantic Ave (near Henry Street), Brooklyn, NY 11201

CAPACITIES & EVENTS

SEATED EVENTS: 20 seated, plus an additional 29 bar seats
COCKTAIL EVENTS: 60 standing
DAYTIME EVENTS: PIPS is available for filming, photo shoots, and daytime events during the week.

Please contact us for rates.



MENU STYLE

Our seasonal menu is inspired by the flavors of coastal Italy, PIPS offers Italian-inspired small plates. We work directly with many local farmers and only choose products that are responsibly sourced.

BEVERAGE

PIPS offers an extensive list of amari and Italian-style cocktails featuring negronis and spritzes, and a curated list of low-intervention natural wines.



COCKTAIL EVENT- CANAPÉ MENU

Passed canapés are offered for full buyout cocktail events.
 For a one-hour event, please choose up to five items. For a two-hour event, please choose up to eight items.
 Canapés are charged at \$35 per person/per hour

Crostini

Ricotta, truffle honey, nasturtium
 Mushroom 'pate', poached lemon, perilla
 Mozzarella, lemon, bottarga, dried chili
 Anchovy, salted butter, salsa verde
 Chicken liver, blackberry, lemon thyme, cacao
 'Nduja, garlic, straciatella, opal basil

Mercato

Salt roasted fingerling sweet potato, mascarpone, nduja, sesame, dill
 Batter fried sweet onions, parmigiano fonduta, dried tomato, crispy garlic, marjoram
 Roasted king trumpet mushroom, balsamico extra vecchio, arugula, almond
 Little gem lettuce, Italian vinaigrette, oregano, dried chili
 Warm dates, duck fat, sea salt, summer savory

Proteina

Grilled octopus, black garlic, treviso
 Crispy squid, lemon, rosemary mayonnaise
 Dry aged duck, spring onion, rhubarb
 Spiced lamb breast, labneh, mint vinegar

Dolce

Olive oil cake, zabaglione, poached cranberries
 Ricotta bomboloni, blood orange curd, whey caramel
 Dark chocolate budino, toasted bread crumbs, extra virgin olive oil
 Arborio rice pudding, lemon confit, cacao nibs

SEATED DINNER EVENT- PRIX FIXE MENU

Our prix fixe family-style dinner menu is \$65 per guest.

Primi

served family style

Salvatore ricotta, truffle honey, nasturtium, sea salt
Fennel, castelveltrano olive, citrus, provolone piccante
Marinated anchovies, salsa verde, salted butter, parsley
Soppresata, romaneco, bronze fennel, toasted hazelnut
Sweet potatoes, 'nduja, mascarpone, sesame, dill

Piatti

served family style

Spaghetti, pesto bianco, jalapeno, parmigiano, lemon
Charred octopus, black garlic, radicchio
Roasted pork loin, apple, mustard seed, mizuna

Dolce

served family style

Olive oil cake, zabaglione, cranberries
Ricotta bomboloni, lemon, honey, fennel pollen
Dark chocolate budino, crème fraiche, toasted breadcrumbs



SEATED BRUNCH EVENT- PRIX FIXE MENU

Our brunch menu starts at \$45 per guest, with optional add-ons.

Per il tavolo (*additional \$5 per guest*)
Scone, apple, lemon, fennel pollen

Primi

Select three, served family style for the table

Market Lettuces, green garlic vinaigrette, shaved mushroom, parmigiano reggiano
Castelfranco, bagna cauda, celery leaf, breadcrumbs
Winter citrus, pistachio, dried chili, mint
Leeks in vinaigrette, toasted walnut, tarragon, black pepper
Delicata squash, balsamic, almond, chive blossoms
Roasted king trumpet mushroom, balsamico extra vecchio, arugula, almond

Secondi

Select three, guests will choose their main courses upon seating

Cacio e Pepe scramble, mascarpone, misticanza, toasted filone
Egg in “purgatory”, arrabbiata sauce, rosemary, pecorino
Frittata, zucchini, provolone picante, parmigiano fonduta
Turkish eggs, garlic yogurt, dried chili, brown butter, sesame, dill
Lamb and eggs, harissa, white beans, mint, breadcrumbs

Contorni

 (*additional \$5 per guest*)

Crispy Potatoes, lemon, garlic, rosemary, pecorino
Sullivan County Farms Bacon

Dolce

served family style for the table

PIPS affogato
Olive oil cake, zabaglione, cranberries



WINE & BEVERAGES

Bottles of wine are charged per consumption. Once your event menu is finalized, we will be happy to send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine expert Elise is also happy to make recommendations based on your specific menu and price range.

For buyout events, we offer a premium open bar package, which is \$35 per person per hour with a two-hour minimum. This includes a selection of specialty cocktails, wines by the glass, beer, and premium liquors. Drinks may also be ordered on consumption.



TERMS & CONDITIONS

FULL RESTAURANT BUY-OUTS

PIPS is available for full restaurant buy-outs for evening or daytime events for large parties. Our pricing is based on a Food & Beverage minimum spend, not including NY State tax, 20% gratuity and 4% administrative fee. Please contact info@pipsbrooklyn.com for minimum pricing for buy-out events.

CONTRACTS

The space is booked on a first-come, first-served basis and is only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note for full buyouts there will be a minimum guarantee, which is what we ask you to spend on food and beverage to cover the cost of having the space to yourself. If the total cost of food/beverage consumed does not meet the minimum, the remainder will be charged in the form of a room rental. All food and beverage orders are applied toward the minimum guarantee, with tax, gratuity and administrative fee in addition to the minimum.

CORKAGE & CAKEAGE

If you have a special bottle of wine you would like to enjoy with your events at PIPS, we charge a \$35 corkage fee per standard 750ml bottle, limit up to three bottles. We generally do not allow outside cakes and cupcakes, but we will make exceptions on special occasions for a plating/cutting (or “cakeage”) fee.

ADDITIONAL CHARGES

8.875% New York Sales Tax, 20% Gratuity & 4% Administrative Fee

PAYMENT

We accept cash and all major credit cards.

