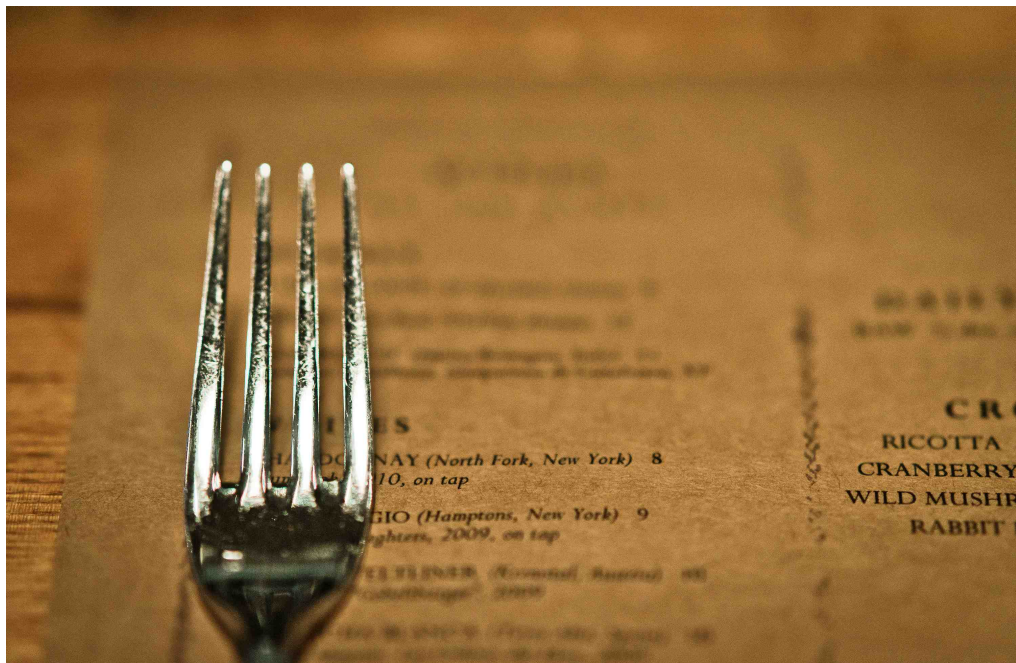


COLONIE

SPECIAL EVENTS



The following information will assist you in planning your event.

For more information, please contact Emelie Kihlstrom:

Phone: 718.855.7500 Email: emelie@colonienyc.com

FACT SHEET

CONTACT DETAILS

WEBSITE: colonienyc.com

EMAIL: info@colonienyc.com

PHONE: 718 855 7500

FAX: 718 855 7508

ADDRESS: 127 Atlantic Avenue (near Henry Street), Brooklyn, NY 11201

OWNERS & CHEF

Emelie Kihlstrom *Principal, Event Contact*

Elise Rosenberg *Principal, Press Contact, Wine Contact*

Tamer Hamawi *Principal, Bar Contact, Music Contact*

Bradford McDonald *Executive Chef*

HOURS

DINNER: Monday – Wednesday: 6pm- 10:30pm
Thursday – Friday: 6pm – 11:30pm
Saturday: 5pm – 11:30pm
Sunday: 5pm – 10:30pm

BRUNCH: Saturday & Sunday, 11am - 3:00pm
Snack menu available from 3:00pm – 5:00pm

(Reservations are taken at dinner for parties of 5 or more)

CAPACITIES & EVENTS

TOTAL SEATS: 52 seated (including kitchen dining)

BAR SEATS: 24 seats (including two window booths)

DINNER EVENTS: 14 communal table seating

COCKTAIL EVENTS: 110 standing

MENU BASICS

PRICE RANGE

Starters: \$6 - \$14 Mains: \$18 - \$25 Wine & Cocktails: \$8 - \$13

MENU STYLE

American, seasonal menu divided into smaller sections (meat, vegetables, fish, cheeses) and is very suitable for a family style dining. If you prefer a more formal dining experience we also offer prix-fixe menus, 3-course and 4-course.

All menus below are sample menus and will change seasonally.

WINE LIST

A focused and affordable wine list that put a strong emphasis on small producers who use organic practices.

MUSIC

We would happily help you with music for your event. Colonie's principal Tamer Hamawi has many talents, and getting you moving on the dance floor is definitely one of them. He has an eclectic collection of over 60,000 songs and can play for any occasion.

CLOSED

Thanksgiving, Christmas Eve through Boxing Day, Memorial Day, July 4th, and Labor Day.

COCKTAIL EVENT- CANAPES & STATIONED FOOD

Guests may choose up to six items from our canape menu.
Canapes are charged at \$25 per person/per hour with drinks on consumption.

PASSED CANAPES

Crostini with black mission fig, mascarpone, thyme

Crostini with house ricotta, honey, mint

Crostini with duck rilette and pickled shallots

Shrimp toasts, old bay aioli

Beets, cocoa, yogurt, orange, arugula

Smoked ricotta raviolo, egg yolk, whey, potato

Raw oyster, cucumber mignonette

Oysters kilpatrick, baked with worcestershire, bacon, parsley

Mackerel tartare, cucumber, mustard lavash

Swordfish, cranberry beans, tomato, rocket

3 COURSE MENU \$50

Baby lettuces, buttermilk vinaigrette, herbs

Romaine soup, chilled, confit tomato, garlic crouton

Seared scallops, spring peas, market carrots, ginger, cardamom

Smoked ricotta raviolo, egg yolk, whey, potato

Tilefish, roasted potatoes, ramps, nettles, walnut

Hanger steak, roasted garlic aioli, fries, baby greens

Sticky date toffee cake, salted creme fraiche ice cream

Fresh doughnuts, caramel custard

4 COURSE MENU \$60

Baby lettuces, buttermilk vinaigrette, herbs
Romaine soup, chilled, confit tomato, garlic crouton
Seared scallops, spring peas, market carrots, ginger, cardamom

Roasted carrots, sunflower, candied garlic, yogurt
Pate de Campagne, frisee, toast, peppercorns

Smoked ricotta raviolo, egg yolk, whey, potato
Tilefish, roasted potatoes, ramps, nettles, walnut
Hanger steak, roasted garlic aioli, fries, baby greens

Sticky date toffee cake, salted creme fraiche ice cream
Fresh doughnuts, caramel custard
Selection of Saxelby Cheeses

BRUNCH MENU \$40

Includes baskets of house made baked goods for the table, coffee or tea, and a brunch cocktail.

Almond granola, yogurt, honey, apples
Baby lettuces, buttermilk, fresh herbs

Buttermilk pancakes, whipped creme fraiche, berry preserves
Beans & Eggs, cranberry bean puree, pickled crimini mushrooms, poached egg
Biscuit Benedict, biscuit, heritage ham, poached egg, hollandaise
Cheeseburger, fries, special sauce, house pickles

WINE & BEVERAGES

Bottles of wine are charged per consumption. Once your event menu is finalized, we will 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.

Alternately, you may opt for a premium open bar package, which is \$25 per person per hour, for a two-hour minimum. This includes a selection of specialty cocktails, wines by the glass, bottled and draft beer, and premium liquors.

FULL RESTAURANT BUY-OUTS

Colonie is available for full restaurant buy-outs for evening or daytime events. Our pricing is based on a Food & Beverage minimum spend, not including tax 8.875% & gratuity 20%.

Dinner

Sunday - Wednesday	\$10,000
Thursday	\$12,500
Friday - Saturday	\$15,000

Brunch

Saturday & Sunday	\$6,000
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TERMS AND CONDITIONS

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 that there is a minimum guarantee, which is what we ask you to spend on food and beverage to cover the cost of having the room to yourself. All food and beverage orders are applied toward the minimum guarantee but do not include tax or gratuity.

CORKAGE & CAKEAGE

If you have a special bottle of wine you would like to enjoy with your dinner at Colonie, we charge a \$20 per bottle corkage fee. We generally do not allow outside cakes and cupcakes, but we will make exceptions on special occasions for a plating & cutting (or “cakeage”) fee. Please inquire with management.

ADDITIONAL CHARGES

8.875% New York Sales Tax

20% gratuity

PAYMENT

We accept cash, all major credit cards, and travelers checks.

CANCELLATIONS

Please contact the owners for our cancellation policies.