



The  
Williamsburg  
Hotel

Catering  
&  
Event  
Menus



THE  
**Williamsburg**  
**Hotel**

Located at the prime corner of Wythe Ave and North 10th St. in Williamsburg Brooklyn, this eight-story, 147-room brand new Hotel strikes the perfect pitch between spectacular service and style. The guest rooms are richly tiled-and-textured with authentic reclaimed materials, and the lobby bar and lounge area has a very classy-cozy feel.

The Williamsburg Hotel was designed by Michaelis Boyd (Soho House Berlin, Babington House UK) with a nod to the neighborhood's industrial past by using brick, glass and Corten steel in its construction. The dramatic entrance through cascading stairs leads into a soaring bar whose art installation stops you in your tracks. Street artist Eric Rieger has strung thousands of strands of multi-colored yarn which crowns the bar. Other design highlights include custom toile-inspired wallpaper designed by Beastie Boy Mike Diamond featuring quintessential Brooklyn scenes and figures—from a Nathan's Famous hot dog to a group of Hasidic Jewish men, to the late, great Notorious B.I.G.

Guest rooms feature floor-to-ceiling sliding glass acoustic windows with Manhattan, Brooklyn and East River views, and design schemes vary from white-washed timber walls to deep grey distressed finishes with bespoke leather, brass, marble, and textured details at every turn. Rooms are thoughtfully designed with elements like a sitting table doubling as a tray for room service, open-windowed showers to create a loft-like space. Upgrades available to a room with a terrace with amazing views.

Thank you

# BREAKFAST MENU

## Buffet or Family Style

Includes tea, coffee and orange juice

### Cotinental Breakfast

**\$35 per person**

*Assorted Fresh Pastries and Breads from the Brooklyn Bread Lab*

*Mixed Bagels with various Cream Cheese Spreads*

*Mixed Berries w/ Soft Herbs & Honey*

*Cultured Butter & Housemade Preserves*

### Hot Breakfast

**\$45 per person**

*Assorted Fresh Pastries and Breads from the Brooklyn Bread Lab*

*Mixed Bagels with various Cream Cheese Spreads*

*Mixed Berries w/ Soft Herbs & Honey*

*Cultured Butter & Housemade Preserves*

*Scrambled Eggs, Neuskies Slab Bacon*

*Chicken Apple Sausage*

*Crispy Potatoes with Shallot and Herbs*

### Hot & Healthy Breakfast

**\$45 per person**

*Mixed Berries w/ Soft Herbs & Honey*

*Housemade Tropical Fruit Granola & Greek Yogurt*

*Quinoa & Coconut Pudding*

*Smashed Avocado with Assorted Breads from the Brooklyn Bread Lab*

*Herb Frittata with Labneh, Roasted Market Vegetables*

### Add On Selections

**Additional price per person**

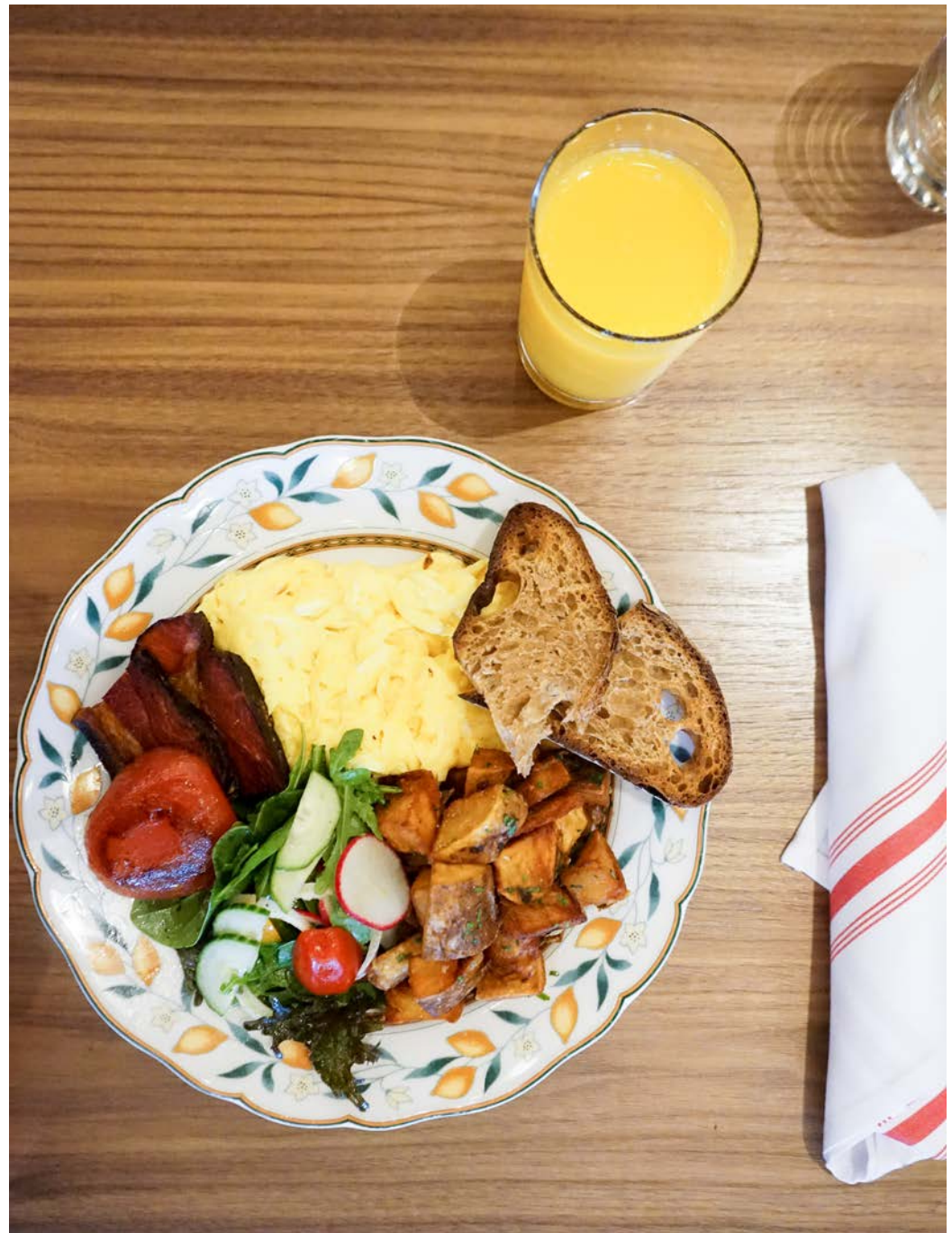
*Cold Pressed Organic Juices \$8*

*French Toast with Seasonal Fruit and Maple Syrup \$7*

*Artisinal Salumi & Cheeses, served with assorted breads and accoutements \$10*

*Choice of Smoked Salmon or Gravlax, capers, cucumbers, sliced tomatoes, and baby greens \$9*

*Choice of Breakfast Meat: Slab Bacon, Pork Sausage, Chicken Apple Sausage \$5*



# LUNCH MENU

## Buffet or Family Style

### \$55 per person

Includes tea, coffee and orange juice

Choice of 2 appetizers, 2 Entrees, 2 Sides, Pre-Select 1 Dessert

## Plated

### \$65 per person

Includes water & assorted sodas

Pre-select 1 Appetizer, Tableside Choice of 2 Entrees, Pre-Select 1 Dessert

## Appetizers

*Market Vegetable Soup, Seasonally Prepared*

*Lemon Scented Kale, Avocado, Pickled Chiles, Fennel, Millet, Green Goddess Dressing*

*Baby Spinach Caesar Salad, Parmesan, Garlic Croutons*

*Roasted Baby Beet Salad, Citrus Goat Cheese, Arugula, Spicy Almonds, Aged Balsamic*

*Quinoa & Chic Pea Tabouleh, Warm Housemade Hummus, Soft Poached Egg*

*Avocado Toast, hemp seeds, soft herbs, fresh chiles*

*Spicy Tuna Tartar, Seeded Focaccia, Puffed Rice, Chile Threads, Wasabi Greens*

*Local Burrata, Heirloom Tomatoes, Pesto, Baby Greens*

## Dinner

*Honey Glazed Smoked Turkey Breast Panini, Avocado, Alfalfa Sprouts, Marinated Tomatoes, Seeded Focaccia*

*Maine Lobster Brioche Roll, Pea Sprouts, Butter Lettuce, Whole Wheat Brioche*

*Strozzapretti Caprese, Fresh Yellow Tomato Sauce, Buffalo Mozzarella, Basil*

*Bucatini Arrabbiata, Habanero, Lamb Sausage, San Marzano Tomatoes, Fresh Ricotta, Mint*

*Blackened Tuna Nicoise, Haricot Vert, Fingerling Potatoes, Anchovy, Tomatoes, Remoulade*

*Herb Crusted Skirt Steak Salad, Iceberg Wedge, Pickled Tomatoes, Fried Leeks, Bleu Cheese Dressing*

*Wood Roasted Salmon, Mustard Greens, Red Rice, Lemon & Flax Vinaigrette*

*Spicy Crispy Chicken Breast, Baby Arugula, Smoked Chile Tomato Sauce*

## Side Dishes

*Crispy Potatoes with Shallot and Herbs*

*Smashed Red Bliss Potatoes with Basil & Roasted Garlic*

*Sweet Potato Fries with Maple & Cayenne*

*Waffle Fries with Herb Oil & Seasoning Salt*

*Creamy Blue Corn Polenta*

*Zataar & Turmeric Dusted Cauliflower*

*Blistered Shihito Peppers*

*Braised Mustard Greens with Chorizo & Potato Wood*

*Roasted Broccoli Rabe with Pickled Chiles Brussels*

*Sprouts with Lemon & Garlic*

*Butter Poached Carrots with Chia & Flax Seeds*



# MENU ADDITIONS

## **Sandwich Boards**

### **\$45 per person minimum of 15 people**

Select 3 to be served family-style with sweet potato fries & mixed green salad with green goddess dressing

*Roasted Nightshade Sandwich, Sundried Tomato Puree, Fresh Herbs, Pickled Onions*

*Caprese Panini, Heirloom Tomatoes, Pesto, Buffalo Mozzarella*

*Avocado & Smoked Salmon Focaccia, Baby Greens, Marinated Tomatoes*

*Brooklyn Bahn Mi, Slab Bacon, Julienne Root Vegetables, Black Truffle Pate, Pickled Chiles, Cilantro, Basil*

*Honey Glazed Smoked Turkey Breast Panini, Avocado, Alfalfa Sprouts, Marinated Tomatoes, Seeded Focaccia*

*Maine Lobster Brioche Roll, Pea Sprouts, Butter Lettuce, Whole Wheat Brioche*

*Quarter Pound Dry Aged Cheeseburgers, Spicy Fermented Ketchup, Bread & Butter Pickles*

## **Breaks**

### **Brooklyn Bread Lab Break:**

*Assorted Pastries, Breads, and Cookies from the Brooklyn Bread Lab, Hot & Iced Coffees \$35/pp*

### **Coffee Break:**

*Coffee Crumb Cake, Seasonal Biscotti, Espresso, Coffee, Iced Tea \$25/pp*

### **Beverage Break:**

*Water, Fresh Squeezed Juices, Coffee, Iced Tea, Assorted Sodas \$15/pp*

### **Sweet Tooth Break:**

*Assorted Candies, Assorted Pastries & Cookies from the Brooklyn Bread Lab \$20/pp*

### **Healthy Break:**

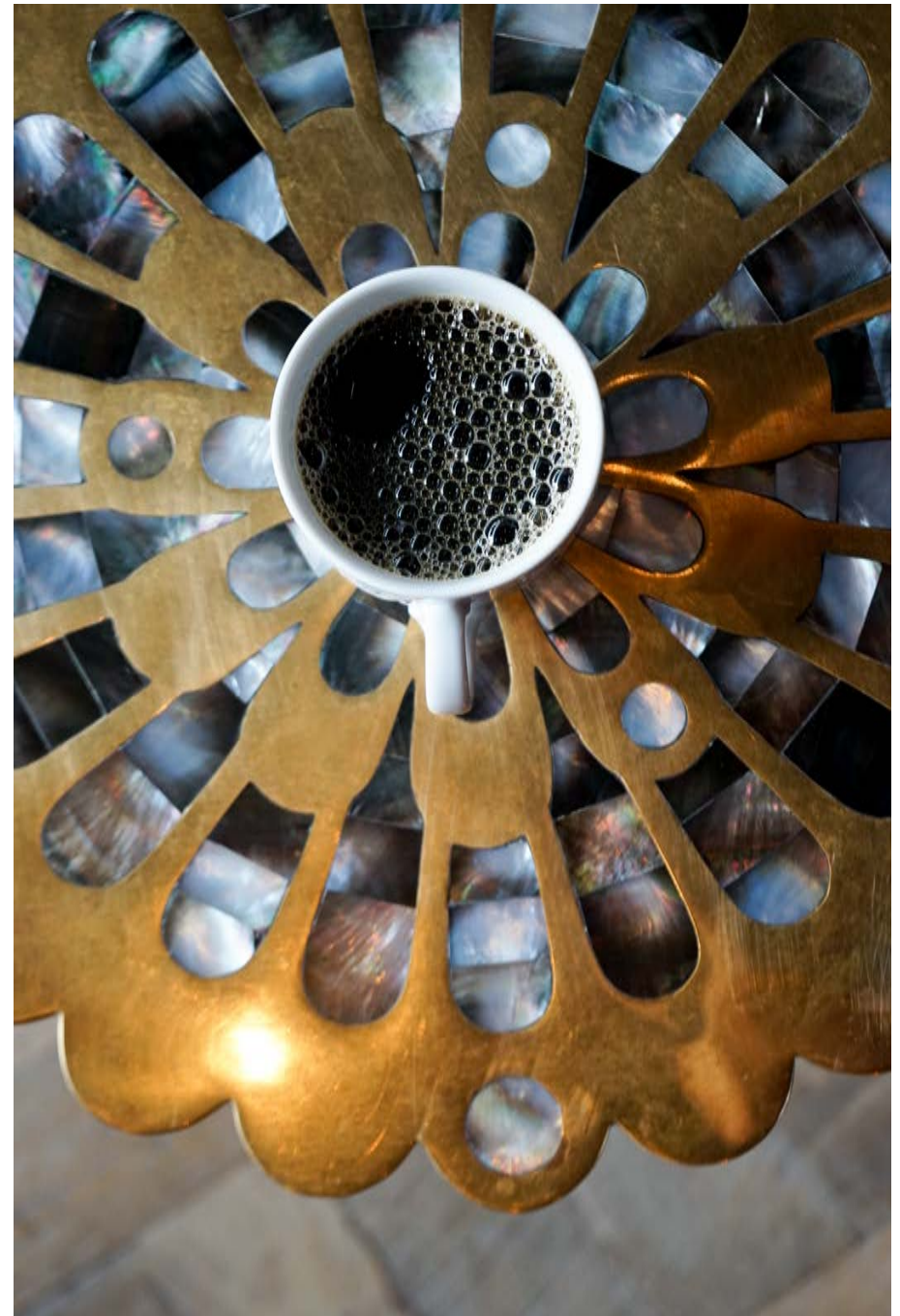
*Mixed Spiced Nuts, Fresh Fruit & Labneh, Assorted Dried Fruit \$25/pp*

### **Snack Break:**

*Smashed Avocado & Tortilla Chips, Housemade Hummus & Assorted Breads from the Brooklyn Bread Lab, Garlic & Herb Waffle Fries \$35/pp*

### **Juice Break:**

*Assortment of three Seasonal, Cold Pressed Vegetable and Fruit Juices \$20/pp*



# RECEPTION MENU

## Passed Canapes

### Vegetarian

*Black Truffle and Blue Polenta Croquettes*

*Crispy Eggplant, Chile & Lemon Vinaigrette*

*Wild Mushroom Mini Pastries*

*Vegetarian Spring Rolls, Orange and Black Garlic Dragon Sauce*

*Burrata Flatbread, Chocolate Vincotto, Spicy Walnuts*

*Hummus & Chic Pea Toasts*

*Smashed Avocado Tartlets, Chives*

*Seasonal Fresh Fruit, Ricotta Cheese, Aged Balsamic*

*Kale, Quinoa, & Labneh Rolls*

*Miso Roasted Brussels Sprouts, Horseradish Butter*

*Blistered Shishito Peppers, Lime Scented Sea Salt*

*Spicy Crispy Pumpkin, Labneh*

*Roasted Baby Beets, Citrus Goat Cheese, Hemp Seeds*

*Crispy Artichoke Hearts, Lemon, Parsley, Garlic*

*Caprese Panino, Buffalo Mozzarella, Marinated Tomatoes, Baby Arugula, Housemade Sourdough Focaccia*

*Margherita Pizza (add \$2 pp)*

*Roasted Wild Mushroom Pizza (add \$2 pp)*

### Fish

*House Smoked Brandade, Crispy Fingerlings*

*Crispy Chili Prawns, Lime & Garlic*

*Olive Oil Poached Shrimp & Pesto Flatbread*

*Smoked Salmon & Cucumber Crostinis, labneh, fresh dill*

*Yellowtail Macadamia Nut Poke, chile sesame oil*

*Citrus Drunken Scallops, Aguachile*

*Spicy Tuna Tartar, Rice Crackers, Wasabi Greens*

*Maine Lobster & Robiola on Brioche*

*Crispy Octopus Escabeche*

### Meat

*Lamb Meatballs, Vodka Sauce*

*Habanero Crispy Chicken Bites, Green Goddess Dressing*

*Duck Prosciutto, Vincotto, Sourdough Crumbs*

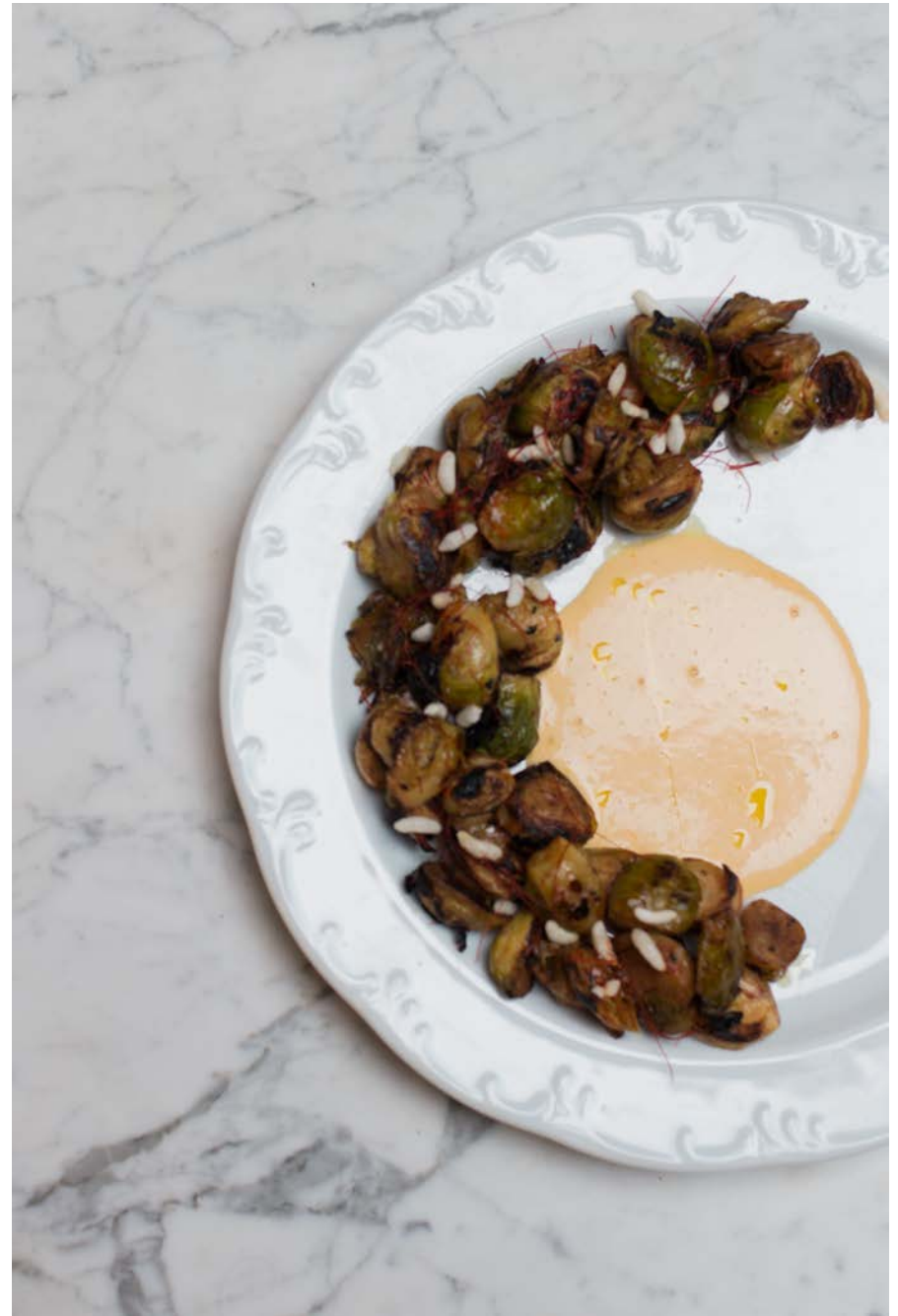
*Herb & Coffee Grilled Beef Skewers, Chimmichurri*

*Chicken Apple Sausage, Mustard, Parsley, Oil*

*Chicken Liver Mousse Tarts*

*All Beef Pigs in a Blanket, Spicy Mustard*

*Neuskie s Bacon & Potato Poppers*



# RECEPTION MENU

## Stations

Minimum of 35 people

**Mediterranean Station \$50/pp** Assorted Breads from the Brooklyn Bread Lab, Chef's Selection of Charcuterie, Chef's Selection of Artisanal Cheeses, Warm Housemade Hummus, Grilled Artichoke Heart Salad with sheep's milk feta with lemon and basil w/ watercress olive oil, Roasted Red Peppers & Rosemary, Marinated Olives, Salt Baked Salmon with orange & tarragon vinaigrette and baby greens, Olive Oil Poached Chicken Breast w/ smashed fingerling potatoes, Moroccan Red Rice w/ spiced almonds and currants & cinnamon

**Italian Station \$50/pp** Assorted Breads from the Brooklyn Bread Lab, Chef's Selection of Charcuterie, Chef's Selection of Artisanal Cheeses, Simple Arugula Salad w/ balsamic vinaigrette & parmesan, Heirloom Tomato Caprese w/ buffalo mozzarella & fresh basil, Seasonal Vegetable Pizette, Bucatini Cacio e Pepe, Orecchiette w/ Broccoli Rabe w/ garlic, fresh chiles, Veal & Lamb Meatballs w/ vodka sauce, Mussels w/saffron and tomato

**American Station \$45/pp** All Beef Pigs in a Blanket, Cheddar Biscuits & Red Eye Gravy, Cole Slaw, Wood Roasted Corn on the Cob, Macaroni & Cheese, Buttery Smashed Potatoes, Crispy Buttermilk Chicken Breast, Dry Aged Beef Sliders w/ American cheese, pickle, and spicy ketchup ((80pc))

**Asian Persuasion Station \$55/pp** Mini Vegetarian Spring Rolls Black w/ garlic dragon sauce, Pork & Chive Chinatown Dumplings w/ spicy vinegar, Jellyfish & Cucumber Salad, Lamb Larb & Napa Cabbage w/ salad, chiles, lime, cilantro, puffed rice, Crispy Twice Cooked Pork Belly, Shrimp & Eggplant Coconut Curry, Forbidden Black Rice, Fresh Hor Fun Noodles w/ egg gravy, scallions, chile

**Off the Farm Station \$35/pp** Assorted Breads from the Brooklyn Bread Lab, Smashed Avocado w/ hemp seeds and fresh chiles & herbs, Spicy Crispy Fried Pumpkin w/ labneh, Roasted Baby Carrots w/ harissa and sundried tomatoes & fresh oregano, Quinoa & Chic Pea Tabouleh w/ mint and parsley & lemon, Lemon Scented Kale w/ pickled chiles, fennel, avocado & green goddess dressing, Wild Mushroom Lasagna w/ ricotta, black truffle, bechamel

**Hawaiian Luau Station \$65/pp** Hawaiian Sweet Dinner Rolls, Traditional Ahi Poke, Hawaiian Sea Salt w/ lukui nuts, maui onions, & chile sesame soy, Lomi Lomi Salmon, Crispy Taro & Chinese Sausage Cakes w/ oyster sauce mayo, Squid & Collard Greens "Luau", Local Style Bone-in Teriyaki Chicken Thighs, Kalua Pig, Okinawan Sweet Potato Puree, Steamed White Rice, Pineapples w/ Li Hing Mui



# RECEPTION MENU

## Carving Table

### Extra \$250 for LIVE Station with Chef

*Horseradish Labneh*

*Roasted Garlic Au Jus (prime rib and lamb only), Honey Mustard*

*Fine Herb Butter*

*Charred Lemons*

*Fresh Chiles & Scallions*

*Housemade Bread & Butter Pickles*

*Whole Wheat Brioche Dinner Rolls*

*Himalayan Salt Crusted Prime Rib Roast extra \$40/pp Rosemary & Garlic Rubbed Leg of Lamb extra \$30/pp*

*Country Ham extra \$20/pp*

## Platters

**approximately feeds 25 people**

\$205

*Chef's Selection of Artisanal Cheeses & Charcuterie, housemade pickles, spiced nuts, seasonal accoutrements, broken bread*

\$180

*Selection Artisanal Cheeses, housemade pickles, spiced nuts, seasonal accoutrements, broken bread*

\$180

*Assortment of Premium Cured Meats and Charcuterie, housemade pickles, spiced nuts, seasonal accoutrements, broken bread*

\$205

*Maine Lobster & Kale Dip, pickled chiles, with Choice of Corn Tortilla Chips or Toast Points*

\$165 (30 piece)

*Dry Aged Beef Sliders, spicy fermented ketchup, American cheese*

\$155 (30 piece)

*Smoked Bacon Buns, bread & butter pickles, kewpie mayo*

\$155

*Bresaola Panini, air dried beef, sundried tomato aioli, pickled onions, baby arugula, grana padano*

\$125 (50 piece)

*All Beef Pigs in Blanket, spicy mustard*

\$125

*Smashed Avocado with Choice of Corn Tortilla Chips or Toast Points*

\$125 (50-60 mini slices)

*Seasonal Vegetable Artisanal Flatbreads, chef's selection of market vegetables and artisanal cheeses*

\$105

*Warm Hummus, Crudite, Whole Wheat Flatbread*

## Dessert Station

**\$25 per person**

*Chocolate Chip Cookies*

*Chocolate & Walnut Brownies*

*Zeppole w/ Vanilla Bean Pudding*

*Drunken Strawberry Cheesecake Bowl*

*Eton Mess, Baked Meringue, Blackberries, Spiced Nutella, Vincotto*





# DINNER MENU

## Buffet or Family Style

\$75 per person

Includes water and coffee service, choice of 2 appetizers, 2 entrees, 2 sides, pre-select 2 desserts

## Plated

\$125 per person

Includes water and coffee service, pre-select 1 appetizer, tableside choice of 2 entrees, pre-select 1 dessert

### Appetizers

*Lemon Scented Kale, Avocado, Pickled Chiles, Fennel, Millet, Green Goddess Dressing Baby Spinach  
Caesar Salad, Parmesan, Garlic Croutons Heirloom Tomato Caprese, Buffalo Mozzarella, Fresh Basil,  
Artisinal Olive Oil Charred Sticky Eggplant, Juniper Honey, Spicy Crushed Hazelnuts, Pickled Onions,  
Oregano Steak & Uni Tartar, Wasabi Greens, Brioche Toast Points Charred Octopus Escabeche,  
Smoked Pimenton Dusted Escarole, Black Truffled White Bean Salad Locally Made Burrata, Seasonal  
Preperation Crispy Shrimp Toast, Chile Polenta Bread, Frisee, Apple Cider Vinaigrette Roasted Lamb  
Meatballs, Vodka Sauce, Smoked Ricotta, Baguette*

### Entrees

*Strozzapretti Caprese, Fresh Yellow Tomato Sauce, Buffalo Mozzarella, Basil Bucatini Arrabbiata,  
Habanero, Lamb Sausage, San Marzano Tomatoes, Fresh Ricotta, Mint Seasonal Market Vegetable  
Risotto Spaghetti Squash Cacio e Pepe, soft poached egg, oreganata crumb, U-10 Sea Scallops,  
Buckwheat Soba Noodles, Seasonal Julienne Vegetables, Black Truffle Matcha Nage -Wood Roasted Sea  
Bass, Red Rice, Asparagus, Lemon & Flax Beurre Blanc -Whole Roasted Branzino, Seasonal  
Vegetables, Charred Lemon, Soft Herbs, Black Garlic Oil -Salmon al Vapor, Mustard Greens, Sizzling  
Aguachile -Spicy Crispy Chicken Breast, Baby Arugula, Smoked Chile Tomato Sauce -Half Roasted  
Chicken, Warm Smashed Chic Peas, Roasted Cauliflower, Tahini -Herb Crusted Skirt Steak, Crispy  
Fingerling Potatoes, Wild Mushrooms, Demi Glace -Braised Beef Short-rib, Pommes Dauphinoise,  
Butter Poached Carrots, Gremolata*

### Sides

*Crispy Potatoes with Shallot and Herbs, Smashed Red Bliss Potatoes with Basil & Roasted , Garlic  
Creamy Blue Corn Polenta, Quinoa Tabouleh, Blistered Shihito Peppers, Zataar & Turmeric Dusted  
Cauliflower, Braised Mustard Greens with Chorizo & Potato, Wood Roasted Broccoli Rabe with Pickled  
Chiles, Brussels Sprouts with Lemon & Garlic, Butter Poached Carrots with Chia & Flax Seeds*



# DESSERT MENU

For plated, family-style and buffet service style occasions.

Some exclusions may apply.

*Drunken Mixed Berries, Kefir, Honey, Financier Cookies*

*Chocolate Chip Cookies & Fudge Brownies*

*Coffee Crumb Cake, Almond Cream, Macerated Cherries*

*Lemon & Olive Oil Cake, Lemon Curd*

*Warm Brioche Bread Pudding, Seasonal Fruits, Whipped Vanilla Bean Cream*

*Sour Cream Cheesecake, Elderflower Spiked Strawberries, Hazelnut Crumble*

*Sea Salt & Butterscotch Budino, Oat Crumble*

*Eton Mess, Whipped Meringue, Labneh Blackberries, Spiced Chocolate, Coconut Panna Cotta, Seasonal Preparation*

*Tiramisu*

*Flourless Chocolate Cake, Raspberries, Vincotto*



# PRICING

## ALL DAY PACKAGE A

**Starting at \$140/pp**  
Continental Breakfast  
Lunch Buffet  
One Break  
Full Day Beverage Service

## ALL DAY PACKAGE B

**Starting at \$180/pp**  
Choice of Hot Breakfast or Hot & Healthy Breakfast  
Plated Lunch  
Two Breaks  
Full Day Beverage Service

## COCKTAIL PACKAGE

**1 hour Starting at \$60/pp**  
Standard Beer & Wine  
Selection of 6 Canapes  
Additional \$10/pp for Full Open Bar  
Additional \$25/pp for Premium Open Bar  
Additional \$7/pp for 8 Canape Selections

## RECEPTION PACKAGE

**3 Hour Event-\$160/pp**  
Two Hours of Passed Canapes, 6 Selections  
Three Hours of Standard Open Bar  
Assorted Artisanal Meats & Cheese Station & Fresh Baked  
Breads from the Brooklyn Bread Lab, Fresh Fruit, Raw  
Honeycomb, Marinated Artichoke Hearts, Mixed olives,  
Spiced Marcona Almonds

## RECEPTION SEATED DINNER PACKAGE

**4 Hour Event-\$210/pp**  
1 Hour Passed Canapes, 6 Selections  
3 Course Plated Dinner  
4 Hours Standard Open Bar

### NOTES:

Pricing may vary by venue.  
22% Admin Fee ; 8.875% NY State Sales Tax





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CONTACT US

**EVENT INQUIRIES & REQUESTS**

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