

# THE VANDERBILT

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## PRIVATE PARTIES & EVENTS

THE VANDERBILT opened its doors on October 23, 2009.

It was designed with the casual comfort of a neighborhood restaurant/bar with seasonally-inspired New American bar fare by Chef Saul Bolton. Emphasizing seasonal, local and quality ingredients, the menu consists of snacks, small plates and big plates—including their house-made sausages along with a selection of desserts that are also made in-house. With serious, sophisticated food and a beverage program to match, we offer a less formal atmosphere without sacrificing standards.

Alongside the food menu, we feature classic and bespoke cocktails, artisanal craft beers and an accessible wine list. Plush banquettes, Carrera marble bars and reclaimed barn wood walls pay homage to the neighborhood's history, which originated during the rise of industrialists in the Gilded Age.

## FOOD

Event menus have items selected from our dinner menu with flexibility for chef-inspired specialties. Some items do change seasonally and therefore the menu will be finalized no less 14 days leading up to your event. At this point any allergy or food restriction should be brought to the restaurant's attention.

Depending on your party size, we offer passed hor d'oeuvres, buffet tables and sit down meals.

## DRINKS

The Vanderbilt is known for our craft cocktails, great draft and bottled beer list and a well designed wine list.

Generally drinks are charged per consumption or as a cash bar. With an open bar we offer an unlimited drink package charged per person for 2 hours:

- ✦ Draft beer, house wine and soda . . . \$25/per person
- ✦ Draft beer, wine, soda and 2 signature cocktails . . . \$35/per person
- ✦ Full bar . . . \$45/per person

After the first 2 hours we then charge per consumption or charge per hour at \$15/ \$25/ \$35 per person. Everyone in attendance is counted for the same pre-chosen package.

## AMENITIES

The Vanderbilt provides events with all necessities including designated wait staff/bartenders, tables, chairs, white tablecloths & napkins, tableware & glassware. We have a restaurant sound system with an auxiliary connector to play your music or ours.

We do not have microphone capabilities.

**Passed Hors D'Oeuvres** are charged at \$25 per person per hour. Guests choose 5 from the list below:

- ✦ Cottage Fries
- ✦ Sliders
- ✦ Shishito Peppers
- ✦ Duck or Chicken Wings
- ✦ Miniature Meatballs
- ✦ House made Jerky
- ✦ Mixed Nuts
- ✦ Pickled Vegetables

## SAMPLE DINNER MENU

(Also available family style.)

Shared Appetizers:

- ✦ Brussels Sprouts with Sriracha, Honey
- ✦ Spring Green Salad
- ✦ Sausage Platter , House Chips & Chow-Chow
- ✦ Cheese Plate

Choice of Entrée:

- ✦ Flatiron Steak with Seasonal Vegetables
- ✦ Roasted Chicken with Cornbread
- ✦ Fish with Mushroom Risotto

Shared Desserts Served with Coffee & Tea:

- ✦ Fried Ice Cream
- ✦ Chocolate Pudding Pops
- ✦ Whipped Cream & Fresh Berries

## SEATING

The restaurant is a mix of low and high tables. The low tables are in the back room away from the open kitchen and bar area.

- 🪑 Back room seats 54
- 🪑 Bars seat 26
- 🪑 High tables seat 31
- 🪑 Standing room fits 150

**SIDEWALK CAFÉ (weather permitting)**  
 30 Seats (permit capacity)  
 15 Tables  
 30 Chairs

## BUYOUT RATES

The prices below are our food & drink minimums for full buy outs and back room only buy outs. This is for a period not to exceed 3 hours

- FULL**
- 🪑 Friday & Saturday  
Dinner—\$10,000
  - 🪑 Sunday through Thursday  
Dinner—\$6,000
  - 🪑 Saturday & Sunday  
Brunch—\$5,000
- BACK ROOM ONLY**
- 🪑 Friday & Saturday  
Dinner—\$5,000
  - 🪑 Sunday through Thursday  
Dinner—\$3,000
  - 🪑 Saturday & Sunday  
Brunch—\$2,500

If the total bill does not reach the minimum, than the flat rate will be charged. The prices do not include tax, 8.875%, and gratuity, 20%, and the event planning fee of 5%.

