



PATINA EVENTS

BROOKLYN BOTANIC GARDEN

With three venues inside Brooklyn Botanic Garden, Patina Events has the ideal location for business meetings, celebrations, and corporate gatherings of any kind. Choose between the Palm House, recently renovated by Rockwell Group with space for up to 250 seated guests, the Lillian and Amy Goldman Atrium with with space for up to 125 seated guests, or Yellow Magnolia Café for smaller groups of 15 to 70, perfect for meetings and breakout sessions.



BROOKLYN BOTANIC GARDEN

Brooklyn Botanic Garden
1000 Washington Ave
Brooklyn, NY 11225
patinaevents.com

events@bbg.org
718 307 7133

floor plans



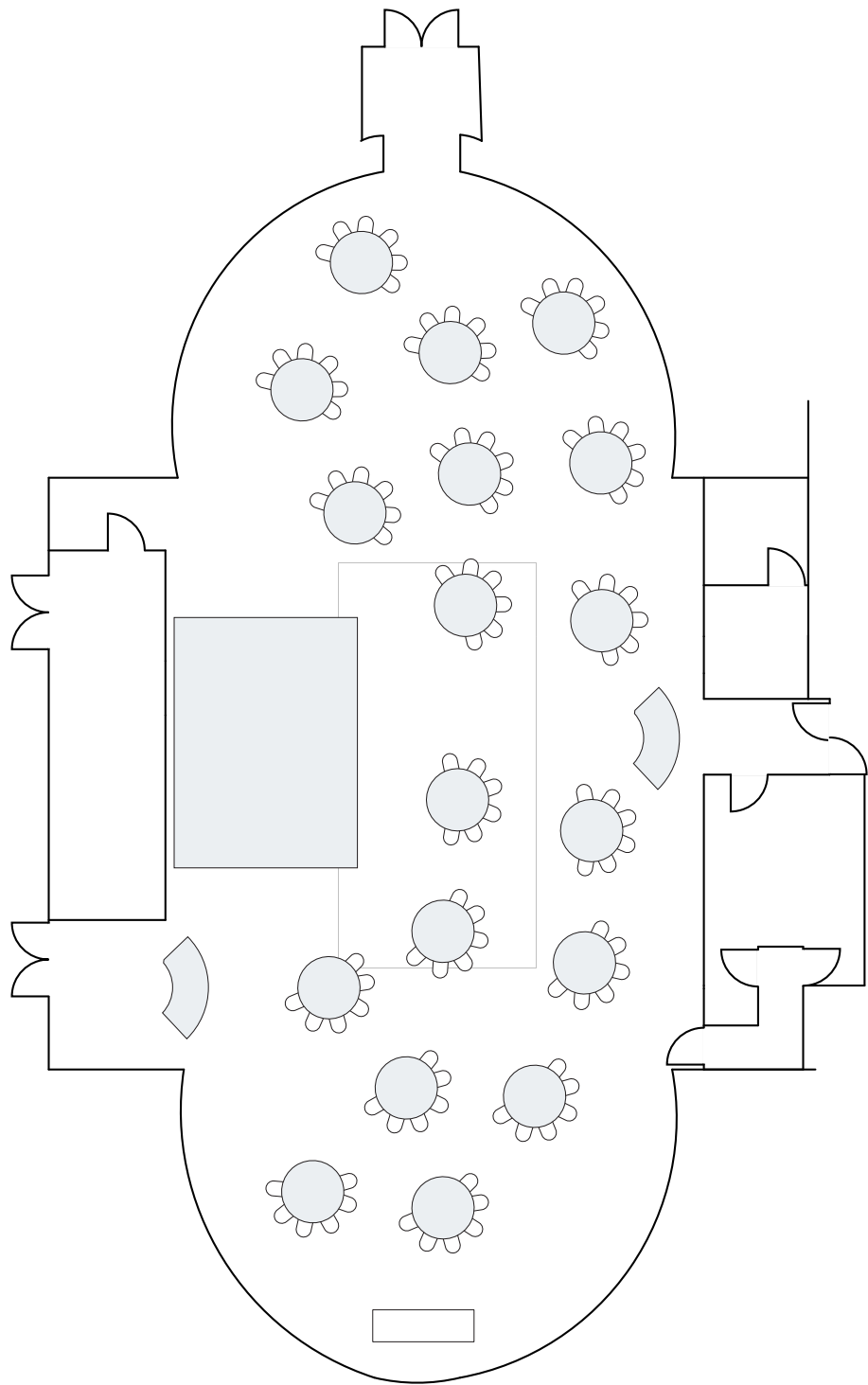


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palm house

A catered event at the glass-walled Palm House offers an outdoor cocktail hour on Lily Pool Terrace and an exquisite, one of a kind space for receptions, meetings, and social gatherings.

SEATED: : 250 **STANDING:** 299

Floor plans are based on specific needs. Speak with a Sales Manager to customize for your event.

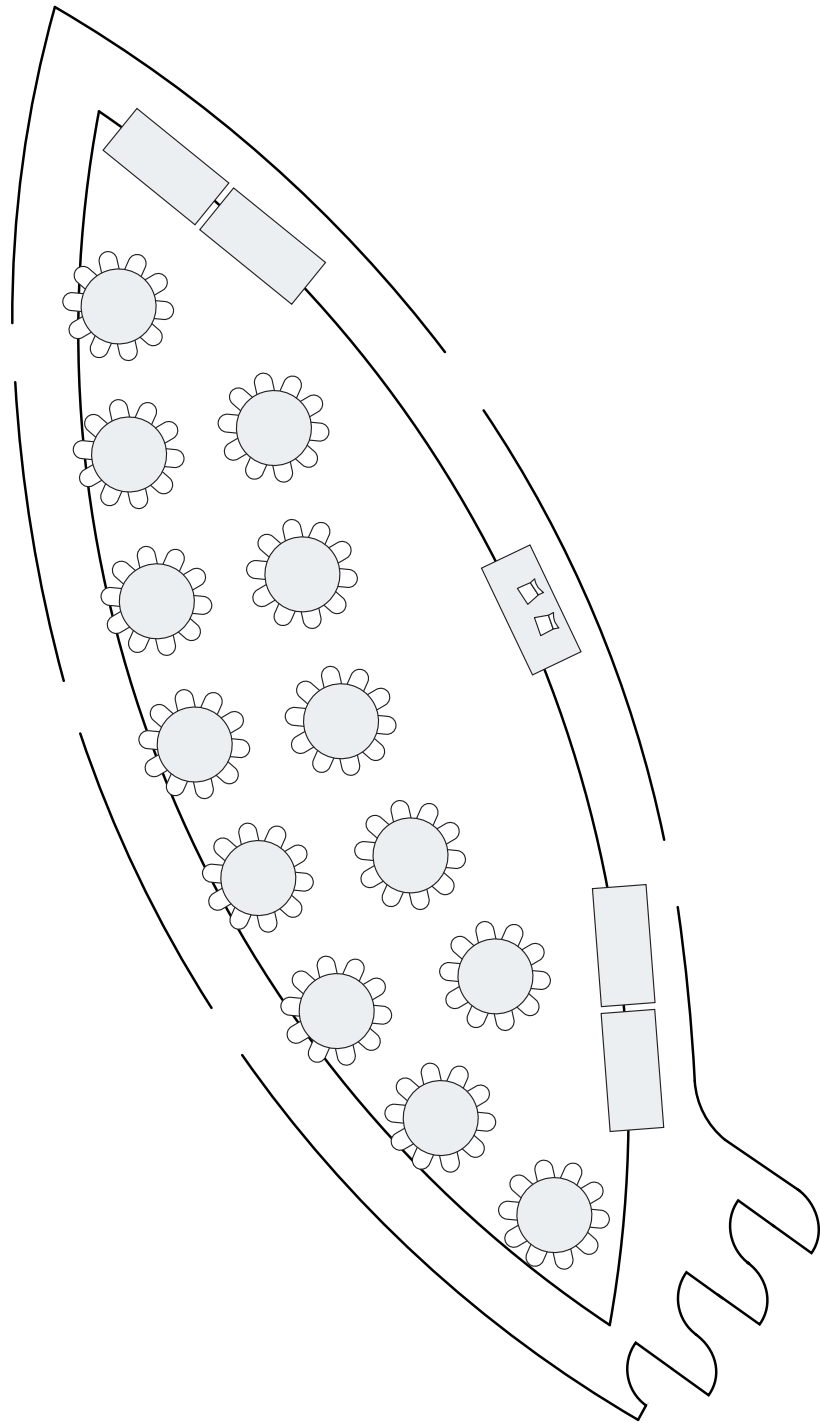


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lillian and amy goldman atrium

The Lillian and Amy Goldman Atrium is Brooklyn Botanic Garden’s stunning new event space. Beneath a lovely living roof, the floor-to-ceiling glass walls look out onto the Garden’s Cherry Esplanade and an outdoor terrace.

SEATED: : 125 **STANDING:** 200

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menus





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menus

seated lunch menu

non-alcoholic beverages included

first course *(select two)*

BABY ARUGULA manchego, honeycrisp apple, toasted almond salad, figs

LITTLE GEM CAESAR watermelon radish, colatura vinaigrette, parmesan, garlic crumb

second course *(select two)*

BEET RAVIOLI poppyseed buerre blanc, aged goat cheese

FREE-RANGE CHICKEN crushed fingerling potatoes, braised greens, lemon-thyme jus

FAROE ISLAND SCOTTISH SALMON apple, fennel and kohlrabi slaw, fava bean and coconut purée

STROZZAPRETTI zucchini, pesto, shaved sheep's milk cheese

third course *(select one)*

LEMON DROP meyer lemon mousse, vanilla cream, raspberry compote

CHEESECAKE ricotta cheesecake, pistachio sponge, strawberry compote

85. per guest

*two hour event
atrium minimum of 50 guests
palmhouse minimum of 125 guests*

Pricing does not include 23% administrative fee, location fee, 8.875% NY Sales Tax. Does not include coat check/restroom attendant fee and captain fee. Minimum two hour event, pricing includes choice of white or ivory cotton linen, glassware, flatware, and tables.



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menus

seated dinner menu

non-alcoholic beverages and three hour patina selected wine and beer included

first course *(select two)*

BABY ARUGULA manchego, honeycrisp apple, toasted almond salad, figs

LITTLE GEM CAESAR watermelon radish, colatura vinaigrette, parmesan, garlic crumb

SEASONAL GREENS blood orange, pistachio, feta

CATSKILLS SMOKED SALMON "everything" toast, tomatoes, onions, capers, crème fraîche

second course *(select two)*

BRANZINO white beans, castelvetrano olive tapenade, red cress

FREE-RANGE CHICKEN crushed fingerling potatoes, braised greens, lemon-thyme jus

FAROE ISLAND SCOTTISH SALMON apple, fennel and kohlrabi slaw, fava bean and coconut purée

PORCINI-RUBBED FILET MIGNON crushed fingerling potatoes, Asian kale, red wine demi-glace

BEET RAVIOLI poppyseed beurre blanc, aged goat cheese

ROAST FILET MIGNON celeriac gratin, wild mushroom, pink peppercorn

third course *(select one)*

LEMON DROP meyer lemon mousse, vanilla cream, raspberry compote

CHEESECAKE ricotta cheesecake, pistachio sponge, strawberry compote

CHOCOLATE BOMB chocolate mousse, devil's food cake, salted caramel

BERRY TART mixed berry compote, almond crumble, vanilla anglaise

135. per guest

three hour event

atrium minimum of 75 guests

palmhouse minimum of 150 guests | 175 guests saturday

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menus

cold buffet

*non-alcoholic beverages included, coffee and tea service additional 5. per guest
select five items*

wraps

GRILLED CHICKEN chicken breast, roasted red peppers, arugula, shaved parmesan, spinach wrap

GRILLED VEGETABLES sprouts, lemon hummus, spinach wrap

sandwiches

ROASTED TURKEY pepper jack cheese, pickled radish, green chili avocado spread, 7 grain bread

ROAST BEEF asiago cheese, pepper cress, lemon aioli, baguette

GARDEN HERB CHICKEN SALAD chicken breast, mayonnaise, 7 grain bread

TUNA SALAD capers, harissa, preserved lemon, cucumber, olive focaccia

FRESH TOMATO AND MOZZARELLA focaccia

side salads

SPRING GREENS cucumbers, grape tomatoes balsamic vinaigrette

ARUGULA radicchio, apples, shaved goat cheese, toasted walnuts, white balsamic vinaigrette

ROMAINE HEARTS WITH CAESAR colatura vinaigrette, parmesan, garlic crumb

BABY KALE beets, chickpeas, pistachio vinaigrette

QUINOA AND PEACH arugula, pickled fennel, poppy seed dressing

65. per guest

two hour event

atrium minimum of 50 guests

palmhouse minimum of 125 guests

enhancements

SEASONAL FRUIT PLATTER 5. per guest

COOKIES AND BROWNIES 4. per guest

MIDETTERANEAN DIPS

hummus babaganoush, muhammara, tabouli, assorted pita breads **5. per guest**

CHIPS AND GUACAMOLE 8. per guest

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menus

hot buffet

non-alcoholic beverages included, coffee and tea service additional 5. per guest

salads *(select two)*

BABY ARUGULA manchego, honeycrisp apple, toasted almond salad, figs

ROMAINE HEARTS WITH CAESAR colatura vinaigrette, parmesan, garlic crumb

BABY KALE beets, chickpeas, pistachio vinaigrette

entrées *(select two)*

RED WINE BRAISED SHORT RIBS

FAROE ISLAND SCOTTISH SALMON meyer lemon

SLICED NY SIRLOIN horseradish gremolata or peppercorn sauce

FREE-RANGE CHICKEN lemon thyme jus

CAULIFLOWER STEAK pesto

WILD MUSHROOM RAVIOLI truffle sauce

PASTA AL FORNO acorn squash, gruyère cheese, spinach

PUMPKIN TORTELLONI lemon-thyme sauce

sides *(select two)*

ANCIENT GRAINS

CRUSHED FINGERLING POTATOES

LYONNAISE POTATOES

BRAISED ASIAN KALE

VERMONT CHEDDAR MAC N' CHEESE

BRAISED RAINBOW CHARD

dessert

CHEF'S SELECTION OF PETITE FOURS

85. per guest

two hour event

atrium minimum of 50 guests

palmhouse minimum of 125 guests

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passed hors d'oeuvres

seafood

- SUGARCANE SHRIMP SKEWERS** ginger, garlic and cilantro, sweet chile sauce
- MAINE LOBSTER ROLL** tarragon, celery, split top roll (5. supplement)
- LONG ISLAND OYSTERS SHOOTERS** lemongrass granité
- LOBSTER PAELLA CROQUETAS** (5. supplement)
- TUNA CRUDO CROSTINI** lemon, capers, olive, pickled onion, fennel pollen
- CRAB CAKE** whole grain mustard sauce

meat

- GLAZED KOREAN STYLE BARBECUED BEEF SHORT RIBS**
- SLOW BRAISED PORK BELLY TACO** pineapple and kimchee
- PEKING DUCK BAHN MI TACOS** scallions
- VEAL MEATBALL SKEWERS** roasted san marzano sauce
- CHICKEN AND WAFFLES** buttermilk fried chicken, mini waffle, blue cheese ranch
- LAMB LOLLIPOPS** truffle sauce (5. supplement)

vegetarian

- SALVATORE BKLYN WHIPPED RICOTTA** black mission fig and honey on crostada (3. supplement)
- MEDJOL DATES WITH BRIE CHANTILLY** toasted almond, truffle honey
- ROASTED WILD MUSHROOM SOUP** crème fraîche, crispy bread, rosemary
- FOREST MUSHROOM AND POLENTA FRITTATAS** lemon aioli
- HUMBOLDT FOG GOAT CHEESE BON BONS** quince, thyme-panko
- BURRATA CREAMY MOZZARELLA** balsamic fig jam, anise seed toast

- CHOICE OF 4 25. per guest**
- CHOICE OF 6 35. per guest**
- CHOICE OF 8 45. per guest**

prices are per hour

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menus

reception stations

antipasti 28. per guest

SALUMI E FROMAGGI prosciutto di parma, finocchiona, hot coppa ham, 18 month aged parmigiano-reggiano, fontina d'aosta ,fior di latte mozzarella

SICILIAN EGGPLANT CAPONATA

VERDURE wood oven-roasted brussels sprouts and cauliflower pine nuts, golden raisins

ARANCINI meat ragout, mozzarella-filled fried risotto balls, marinara sauce

MARINATED OLIVES lemon, herbs

artisanal pasta 20. per guest

PENNE CAPRESE marinara, fior di latte mozzarella

ORECCHIETE italian sausage, broccoli rabe, pecorino

RISOTTO wild mushroom, pecorino

RIGATONI GIGANTE braised short rib sauce

moroccan 25. per guest

FRESH BAKED FLATBREAD carrot hummus, cucumber yogurt, harissa

MOROCCAN-SPICED CHICKEN TAGINE vegetables, couscous, sultanas, onions

ROASTED RACK OF LAMB old-world spices, basmati rice, toasted almonds (3. supplement)

CITRUS SALAD red onion, coriander-cumin vinaigrette

MARINATED AND GRILLED VEGETABLES chickpea relish, charred eggplant

flavors of provence 28. per guest

PISSALADIERE onion-olive tartine

SHRIMP AND SCALLOP SALAD fennel, lemon, five kinds of olives

LAVENDER DUCK quince chutney

RED AND YELLOW PEPPERS whole garlic, herbs

CROTTIN DE CHAVIGNOL herb-cruste goat cheese, country bread

southern station 25. per guest

served with butter, honey, hot sauce, and pickled green tomatoes

POPCORN BUTTERMILK FRIED CHICKEN white and dark meat chicken in a buttermilk batter

COUNTRY HAM AND BUTTERMILK BISCUITS pepper jelly sauce

HEIRLOOM TOMATO AND CORNBREAD PAZANELLA cumber, basil

MACARONI AND CHEESE vermont cheddar cheese sauce

SHRIMP N' GRITS CAKES

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street tacos 25. per guest

- GRILLED HAKE** cabbage slaw, tamarind aioli
- CARNITAS** peppers, onions, salsa verde
- KOREAN KALBI RIB** kimchee
- EMPANADAS** spinach & cheese
- TOSTONES & HOUSEMADE GUACAMOLE**

slider station 25. per guest

- NY DELI SLIDERS** served on martens potato rolls
- PASTRAMI SMOKED BRISKET** thousand Island dressing, chopped cole slaw
- ROAST SIRLOIN OF BEEF** horseradish cream, caramelized onion, arugula
- BROWN-SUGAR BRINED TURKEY BREAST** mostarda fruit purée, hickory smoked bacon

new york appetizing 25. per guest

served with apple sauce, market pickles, caper berries

- SMOKED SALMON** crème fraîche, NY bagels
- SMOKED WHITE FISH SALAD**
- BROOKLYN CURED PASTRAMI MINIS** marble rye and sauerkraut
- POTATO KNISH**
- CHICKEN LIVER CROSTINI**

asian street cart 25. per guest

- VEGETABLE TEMPURA** Kholrabi, sweet potato, cauliflower and eggplant, ponzu dipping sauce
- SHRIMP SHUMAI**
- PORK GYOZA**
- PEKING DUCK STEAMED BUNS** hoisin, scallion, pickled cucumber
- CHICKEN KARRAGE**

spanish tapas 25. per guest

- ALBONDIGAS** lamb meatballs, mint yogurt
- PA AMB TOMAQUET** catalan tomato bread
- BLISTERED SHISHITO PEPPERS**
- EMPANADAS** spice chicken rajas
- PAELLA DE MARISCO** shrimp, clams, mussels, saffron rice

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reception stations

carving station 35. per guest

select two, additional items 8. supplement

hand-carved roasts accompanied by assorted sides and hearth-baked breads

BROWN-SUGAR BRINED HERITAGE TURKEY jalapeño-cheddar corn bread

FENNEL-POLLEN RUBBED RACK OF PORK garlic roasted russian
fingerling potatoes

BLACK-PEPPER CRUSTED FILET OF BEEF gorgonzola cream

GAUCHO SIRLOIN STEAK bravas potatoes, guajillo chili sauce

RACK OF LAMB jeweled rice

PEKING-STYLE DUCK plum sauce

raw bar 35. per guest

LITTLE NECK CLAMS

JUMBO GULF SHRIMP COCKTAIL

DIVER SCALLOP CEVICHE

CHILE SPICED KING CRAB LEGS

OYSTERS *(selection of east and west coast)*

horseradish, cocktail, cognac and mignonette sauces

sushi 35. per guest

nigiri, norimaki, sashimi and hand rolls, complemented with an assortment of
california and specialty rolls. served with shoyu, wasabi and pickled ginger

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package enhancements

additional hour of service 15. per guest
does not include extended bar service

assorted petite fours 8. per guest
passed or family-style

savory snacks 10. per guest
select three

MINI GRILLED CHEESE with shot glasses of tomato soup

PIGS IN A BLANKET

GRASS FED MINI SLIDERS

DUMPLINGS

NY PRETZELS mustard dipping sauce

NY-STYLE PIZZA

TACHOS tater-tot nachos

on the bar 3. per guest
select one

POPCORN with buffalo spice

MINI PRETZELS

MIXED NUTS

BREADSTICKS

MARINATED OLIVES lemon, herbs *(5. supplement)*

liquor package 15. per guest
price is per hour of service
all liquors subject to availability

TITO'S HANDMADE VODKA

PLYMOUTH GIN

DEWAR'S SCOTCH

JIM BEAM BOURBON

POWERS IRISH WHISKEY

JACK DANIELS RYE

SAUZA HORNITOS TEQUILA

MATSULEM PLATINO RUM

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