



EVENTS & BUYOUTS

Rucola

190 Dean St, Brooklyn, NY 11217



Rucola is a rustic Northern Italian restaurant nestled in the heart of historic Boerum Hill. Inspired by the slow food movement in Piedmont, we seek to provide a farm to table experience by selecting the highest quality ingredients available in and around New York. Our food, wine, and cocktail menus change seasonally. We are a carbon neutral establishment.

The first of The Oberon Group's projects, when Rucola opened in 2012, the New York Times stated "Rucola reflects Boerum Hill's platonic ideal of itself; it's full of rootsy Brooklyn good taste." Now, almost a decade and a half later, it remains a staple for neighbors and travelers alike.

Rucola can accommodate both **Large Party Reservations** for lunch, brunch, and dinner (*pages 3-6*) as well as **Full Restaurant Buyouts** (*pages 7-8*).

OPTION 1:

LARGE PARTY RESERVATIONS



Rucola is primarily a walk-in restaurant, with a limited number of reservations available by request via email.

For larger gatherings of 9 to 20 guests, we offer curated family-style dining packages designed to suit a range of tastes and preferences, making group celebrations feel seamless and abundant. Large party reservations can be made for lunch, brunch, or dinner. Seasonal menus available upon request.

LUNCH MENU

Family Style Lunch Package: \$75.00 per person

Prix Fixe Family Style Menu: \$45.00 per person

Beverage Credit: \$40.00 per person



SAMPLE MENU (seasonal, up-to-date menus available upon request)

FIRST COURSE:

Crostino - Smoked Whitefish, Avocado, Radishes

Escarole - Toasted Almonds, Smoked feta, Preserved Lemon-Wildflower Honey Vinaigrette

SECOND COURSE

Garganelli - Tomato Almond Pesto, Summer squash, Parmigiano

Whole Roasted Brook Trout - Lemon, Olives, Chili Flake

Slow Roast Pork Sandwich - Speck, Provolone, Pickled Green Tomato, Hot Cherry Peppers

DESSERT

Chocolate Chip Amaretto Cookies

BRUNCH MENU

Family Style Brunch Package: \$75.00 per person

Prix Fixe Family Style Menu: \$45.00 per person

Beverage Credit: \$40.00 per person

SAMPLE MENU (seasonal, up-to-date menus available upon request)

FIRST COURSE:

Crostino - Smoked Whitefish, Avocado, Radishes

Escarole - Toasted Almonds, Smoked feta, Preserved Lemon-Wildflower Honey Vinaigrette

THIRD COURSE

Slow Roasted Pork Sandwich - Speck, Provolone, Pickled Green Tomato, Hot Cherry Peppers

Bacon, Egg & Cheese Sandwich - Two Eggs, Arugula, Cheddar

Brioche French Toast - Maple Syrup, Berries

Garganelli - Tomato Almond Pesto, Summer squash, Parmigiano

DESSERT

Amaretto Cookies



DINNER MENU

FAMILY STYLE DINNER PACKAGE \$125.00 per person

Prix Fixe Family Style Menu \$85.00 per person

Beverage Credit: \$40.00 per person



SAMPLE MENU (seasonal, up-to-date menus available upon request)

FIRST COURSE

Vegetable Antipasti & Selection of Cured Meats and Cheeses

SECOND COURSE:

Arugula Salad - *Shaved Radish, Parmigiano, Celery Seed Vinaigrette*

Escarole - *Toasted Almonds, Smoked feta, Preserved Lemon-Wildflower Honey Vinaigrette*

THIRD COURSE

Rigatoni Pasta - *Bolognese, Parmigiano, Nutmeg*

Garganelli Pasta - *Squash Pureé, Sage, Brown Butter Amaretti Crumble*

Whole Roasted Brook Trout - *Lemon, Olives, Chili Flake*

Roast Chicken - *Delicata squash, Brussels sprouts, Maitake Mushrooms, Pepitas, Jus*

DESSERT

Chocolate Pudding - *Whipped Cream, Olive Oil, Sea Salt*

Amaretto Cookies

OPTION 2: BUYOUTS



For groups over 20, we offer the option to book the entire restaurant, transforming the space into your home away from home. A buyout includes food and beverage in the pricing.

Capacity: 50

Buyout Fees:

BREAKFAST

January-March

Monday-Friday:

\$3,000.00

April-December

Monday-Friday:

\$5,000.00

LUNCH

January-March

Monday-Thursday:

\$5,000.00

Friday:

\$10,000.00

April-December

Monday-Thursday:

\$6,000.00

Friday:

\$12,000.00

BRUNCH

January-March:

Saturday & Sunday:

\$8,000.00

April-December:

Saturday & Sunday:

\$10,000.00

DINNER

January-March

Sunday-Thursday

\$12,000.00

Friday & Saturday

\$15,000.00

April-December

Sunday-Thursday:

\$15,000.00

Friday & Saturday

\$18,000.00

PRICING & TERMS

BUYOUTS

Capacity: 50

Breakfast:

January - March: \$3,000.00

April - December: \$5,000.00

Lunch:

January - March:

Mon - Thurs: \$5,000.00

Friday: \$10,000.00

April - December:

Mon - Thurs: \$6,000.00

Friday: \$12,000.00

Brunch:

January - March: \$8,000.00

April- December: \$10,000.00

Dinner:

January - March:

Sun - Thurs: \$12,000.00

Weekends: \$15,000.00

April - December:

Sun - Thurs: \$15,000.00

Weekends: \$18,000.00

LARGE PARTY RESERVATIONS

Capacity: 9-20

Package Pricing:

Lunch & Brunch: \$75.00 per person

Dinner: \$125.00 per person

FEES

Pricing is subject to 20% gratuity, 3% administrative fee & New York State Sales Tax (8.875%).

CONFIRMATIONS

Food & Beverage Selections:

Final selections are due 72 hours before your event.

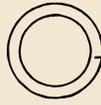
Guest Count:

Final Guest count is due 48 hours before your event.

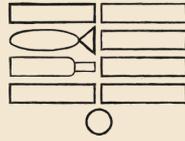
DEPOSIT & CANCELLATION POLICY

A 50% deposit of the food and beverage minimum is required to reserve your event.

Deposits are refundable up to 28 days prior to the event. After that, we'll retain their deposit, unless we are able to rebook the space.

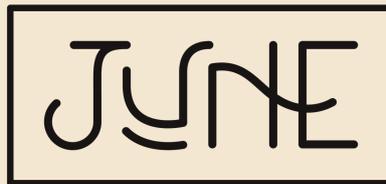


T H E
O B E R O N
G R O U P

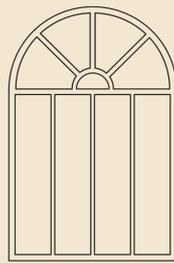


R H O D O R A
W I N E B A R

ANAÏS



Purslane



Purslane
Cafe

Duck Island
Cafe & Bar

THANK YOU

Thank you for considering Rucola for your next celebration! We look forward to hosting you.

**FOR QUESTIONS OR BOOKING
INQUIRES PLEASE CONTACT
OUR EVENTS TEAM [HERE](#)**



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