



JULIETTE

EVENTS

135 N 5th Street, Williamsburg, NY 11249 | (718) 388-9222



Celebrate your next special occasion at Juliette, a Williamsburg landmark since 2007. Your guests will enjoy the ever-evolving seasonal menu showcasing the best of local farms and purveyors, a thoughtful wine selection, and warm hospitality and service.

With our private and semi-private dining options, we have something to fit every party size and occasion. Let us make your next event one to remember.

The Winter Garden

JULIETTE



MAXIMUM CAPACITY

45 Guests Seated

PRICING

Monday-Wednesday

\$2,500 Food And Beverage Minimum /
+\$250 Close Out Fee

Thursday

\$2,750 Food And Beverage Minimum /
+\$275 Close Out Fee

Friday

\$4,000 Food And Beverage Minimum /
+\$500 Close Out Fee

Saturday

\$4,500 Food And Beverage Minimum /
+\$500 Close Out Fee

Sunday

\$3,650 Food And Beverage Minimum /
+\$450 Close Out Fee

*Deposits are 25% of Food and Beverage Minimum

**Sales Tax and Gratuity Not Included In Minimum Spend Pricing

**Additional Hours Price Negotiable

**All Pricing is for Non Holiday Events (Please inquire about pricing for the specific Holiday you are interested in.)

The Wine Room

JULIETTE



MAXIMUM CAPACITY

38 Guests Seated Only

PRICING

Monday-Wednesday

\$900 Food And Beverage Minimum /
+\$100 Close Out Fee

Thursday

\$2,500 Food And Beverage Minimum /
+\$250 Close Out Fee

Friday

\$3,000 Food And Beverage Minimum /
+\$350 Close Out Fee

Saturday

\$3,500 Food And Beverage Minimum /
+\$300 Close Out Fee

Sunday

\$2,500 Food And Beverage Minimum /
+\$250 Close Out Fee

*Deposits are 25% of Food and Beverage Minimum

**Sales Tax and Gratuity Not Included In Minimum Spend Pricing

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Full Restaurant

JULIETTE



MAXIMUM CAPACITY

110 Guests Seated

Includes Bar, Dining Room, Winter Garden, and Roof (Weather permissible)

PRICING

Monday-Wednesday

\$6,000 Food And Beverage Minimum /
+\$500 Close Out Fee

Thursday

\$7,500 Food And Beverage Minimum /
+\$500 Close Out Fee

Friday

\$15,000 Food And Beverage Minimum
/ +\$1,000 Close Out Fee

Saturday

\$18,000 Food And Beverage Minimum
/ +\$1,000 Close Out Fee

Sunday

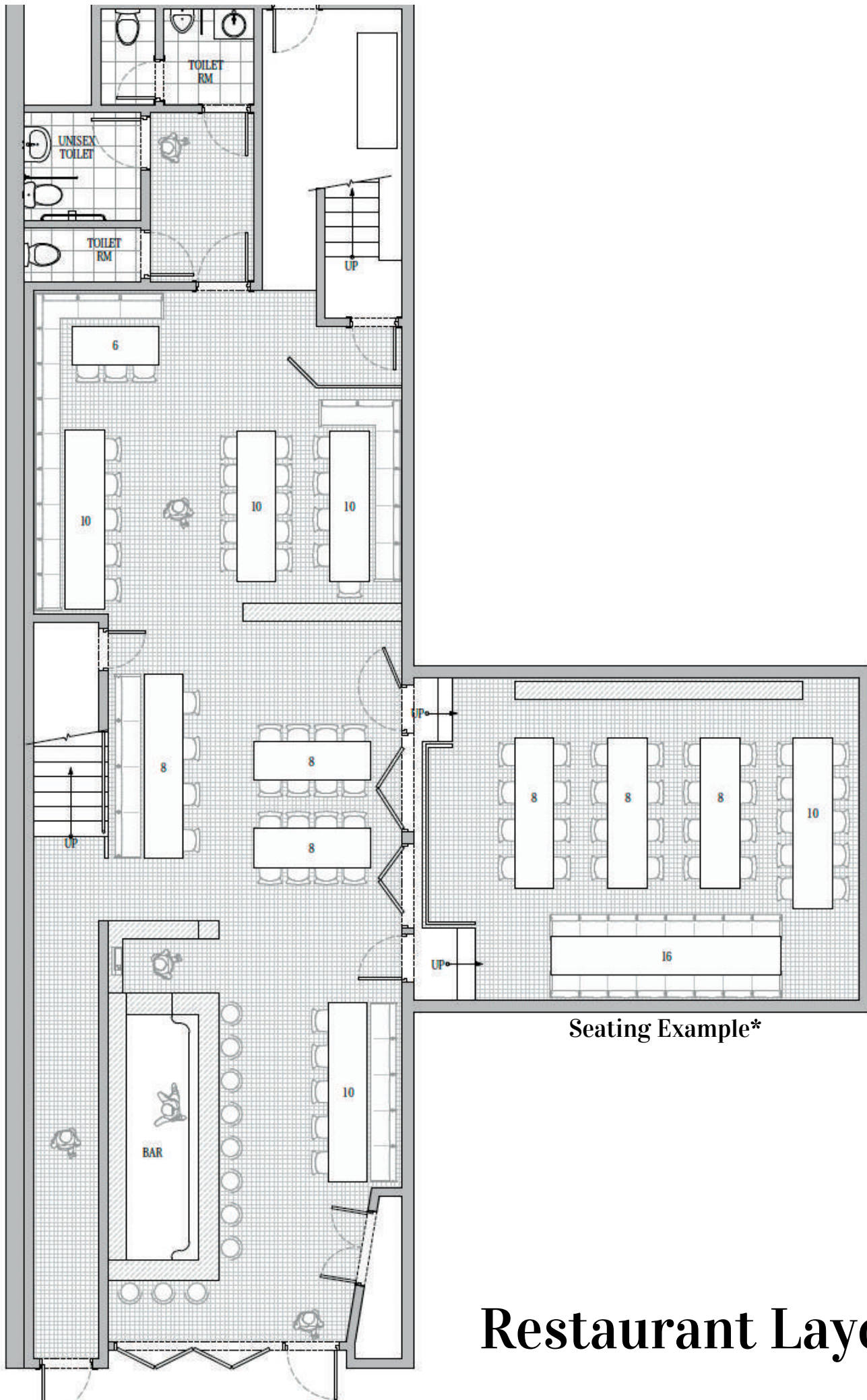
\$12,000 Food And Beverage Minimum
/ +\$1,000 Close Out Fee

*Deposits are 25% of Food and Beverage Minimum

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Seating Example*

Restaurant Layout

A La Carte Menu

JULIETTE

Vegetable Crudité \$7/ Guest

Assorted Raw Vegetables with Hummus & Green Goddess Dip

Artisanal Cheese Board \$300 /Large \$400

Assorted Artisanal Cheese, Toasted Baguette, Sliced Apple, Grapes

Charcuterie Board \$300/ Large \$400

Assorted Sliced Cured Meats, Toasted Baguette, Cornichon, Grainy Mustard

Seafood/ Raw Bar MP

Raw Oysters on the Halfshell / Dozen, Shrimp Cocktail / Dozen, Ceviche

Chilled Steamed Lobster M/P

Tropical Lobster Salad with Mango and Jalapeño

Seasonal Salad Platters M/P

Dessert (Seasonal Selection) \$12/ Guest

Caramelized Apple Tart Mascarpone Ice Cream

Warm Chocolate Cake Vanilla Ice Cream

Crème Brulee

Mango Panna Cotta Tropical Sorbet

*There will be a \$3/ Guest Plating Fee for All Desserts not made by Juliette



Passed Hors D'oeuvres

Selection of 5 \$27/ Guest (Including 3 selections from Category A and 2 Selections from Category B)

Selection of 8 \$42/ Guest (Including 5 Selections from Category A and 3 selections from Category B)

Category A

Devils on Horseback- Almond & Gorgonzola Stuffed Dates wrapped with Applewood Smoked Bacon

Buffalo Cauliflower, Blue Cheese Dressing

Boursin (Goat Cheese & Herbs) Stuffed Mushrooms

Prosciutto wrapped Asparagus

Mini Hash Bombs with Potato, Sharp Cheddar, Scallions, Chipotle Mayo

Potato & Goat Cheese Croquette

Crostini with Ratatouille

Crostini with Beet Hummus & Olive Tapenade

Bruleed Goat Cheese Crostini with Tomato Confit

Fresh Burrata, Speck, and Pepperpress on Baguette

Category B

Steak Tartare on Toasted Baguette

Spicy Salmon Tartare Croutons

Tuna Tartare with French Baguette, Pink Grapefruit, Avacado Mousse, Ginger Lime Vierge

Smoked Salmon, Crème Fraiche, Red Onion & Capers on Toasted Baguette

Bay Scallop Ceviche Shooters

Spicy Garlic Shrimp

Mini Crab Cakes with Spicy Remoulade

Popcorn Shrimp with Siracha Mayo

Salt Cod Croquettes, Lemon Aioli

Lamb Meatballs with Goat Cheese, Crispy Shallots, Piquillo Pepper Sauce

Two Course Prix Fixe #1

JULIETTE

APPETIZERS

French Onion Soup Gratinée

Mushroom Broth, Gruyere, Crouton

Belgian Endive Salad

Red Apples, Blue D'auvergne, Toasted Walnuts, Chives, Champagne Vinaigrette

Caesar Salad

Parmesan, Croutons

Wild Arugula & Red Onion Salad

Charred Lemon Vinaigrette, Grana Padano

Seasonal Salad (From our Dinner Menu at the time of your event)

Burrata (Seasonal Preparation)

Prosciutto, Roasted Red Pepper, Truffle Oil, Grilled Sourdough

Escargot Maison

Garlic, Parsley, Anise Butter

ENTREES

Pan Roasted Salmon (Seasonal Preparation)

Fingerling Potatoes, Sauteed Swiss Chard, Saffron Mussel Sauce

Pan-Seared Diver Sea Scallops

English Peas, Jambon de Paris, Sucrine Lettuce, Sauce Verte

Roasted Chicken (Seasonal Preparation)

Glazed Asparagus, Aligot Potato, Sauce Forestiere

Hanger Steak Frites

Bordelaise, Pommes Frites

Homemade Gnocchi

Speck Ham, English Peas, Crème Fraiche, Parmesan

Baked Ratatouille

Eggplant, Bell Peppers, Zucchini, Tomatoes & Chick Peas, Grilled Bread

Pan Roasted Cod

Brandade, Wilted Spinach, Fingerling Potatoes, Brown Butter

**All dishes are seasonal and may be subject to change
(Prices include a choice of 3 appetizers & 3 entrees)*

\$52/person



JULIETTE

Two Course Prix Fixe #2

JULIETTE

APPETIZERS (menu 1 options also available)

Maine Cod Croquettes

Lemon-Espelette Pepper Aioli

Spicy Local Bigeye Tuna Tartare

Cucumber, Ponzu, Gazpacho Sauce

Smoked & Raw Salmon Tartare

Dill, Capers, Crème Fraiche, Espelette, Toasted Baguette

Brandade de Morue

Salt Cod, Potato, Roasted Garlic, Crouton

Hand Cut Steak Tartare

Toasted Baguette

Gratineed Garlic Shrimp

Toasted Baguette

ENTREES (menu 1 options also available)

Wild Caught Seasonal Fish (Seasonal Fish availability and Garnish)

Pan Roasted Striped Bass, Leeks Fondue, Wild Mushrooms, Sage Buerre Blanc

Double Cut Natural Pork Chop (Seasonal Preparation)

Roasted Garlic Potato Puree, Sauteed Spinach, Grainy Mustard

Braised Short Rib

Mashed Potatoes, Petite Vegetables, Red Wine Reduction

Grilled NY Strip Steak

Pommes Frites, Au Poivre or Bordelaise Sauce

**All dishes are seasonal and may be subject to change*

(Prices include a choice of 3 appetizers & 3 entrees)

\$64/person



Bar Packages

CHEAP & EASY

\$36/ Guest for first 3 hours, \$9/ Guest each additional hour

Includes:

Basic Mixed Highball Drinks ie: Whiskey Coke, Gin & Tonic, Vodka Cran, No Shots

Select House Spirits

House Wine:

1 White, 1 Red, 1 Rose, 1 Sparkling

Select Draft Beer

Soft Drinks

BASIC

\$45/ Guest for first 3 hours, \$10/ Guest for each additional hour

Includes:

Mixed Drinks, Classic Cocktails

Wine:

1 White, 1 Red, 1 Rose, 1 Sparkling, 1 Sparkling Rose

Draft Beer

Soft Drinks

PREMIUM

\$60/ Guest for first 3 hours, \$15/ hour for each additional hour

Includes:

Mixed Drinks, Classic Cocktails, Seasonal House Cocktails (3), Premium liquor

Wine:

2 White, 2 Red, 1 Rose, 1 Sparkling, 1 Sparkling Rose

Draft Beer

Soft Drinks

CHAMPAGNE TOAST

House Bubbles $\frac{3}{4}$ pour \$8/ guest

Premium selections priced per bottle

Non Alcoholic Bar (Children & Minors) \$10 Flat Fee/ Guest

Filter Coffee & Tea Service \$3/ guest





PHOTOGRAPHY

LE IMAGE INC is our photography partner.

They have an amazing team of photographers and videographers who would love to be part of your big day. They can offer you great tips on getting the best photos! All photography packages include an online photo gallery and full printing rights and all video packages include raw footage with the option of an edited wedding trailer or traditional style wedding video.



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Thank you for considering Juliette for your next event!

We're here to make it a special one.
For questions or booking inquiries, please contact our events team at Juliette.events@gmail.com.

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