

PIPS

SPECIAL EVENTS



The following information will assist you in planning your event.
For more information on Pips events, as well as events at our sister restaurants
Gran Electrica and Colonie, please contact Victoria Fuentes:
Email: events@granelectrica.com

FACT SHEET CONTACT DETAILS

WEBSITE: www.pipsbrooklyn.com
EMAIL: info@pipsbrooklyn.com
ADDRESS: 129 Atlantic Ave (near Henry Street), Brooklyn, NY 11201

CAPACITIES & EVENTS

SEATED EVENTS: 20 seated, plus an additional 29 bar seats
COCKTAIL EVENTS: 50 standing
DAYTIME EVENTS: PIPS is available for filming, photo shoots, and daytime events during the week.

Please contact us for rates.



MENU STYLE

Our seasonal menu is inspired by the flavors of coastal Italy, PIPS offers Italian-inspired small plates. We work directly with many local farmers and only choose products that are responsibly sourced.

BEVERAGE

PIPS offers an extensive list of amari and Italian-style cocktails featuring negronis and spritzes, and a curated list of low-intervention natural wines.



COCKTAIL EVENT- CANAPÉ MENU

Passed canapés are offered for full buyout cocktail events.

For a one-hour event, please choose up to five items.

For a two-hour event, please choose up to eight items.

Canapés are charged at \$35 per person/per hour

Crostini

Whipped ricotta, marinated peppers, marjoram

Mushroom pate, winter truffles, nasturtium, chervil

Mozzarella, lemon, bottarga, dried chili

Spicy anchovy, calabrian chilies, cultured butter, parsley

'Nduja, straciatella, spring onion, basil

Mercato

Cauliflower, calabrian chile butter, capers, toasted breadcumbs, lemon

Batter fried sweet onions, parmigiano fonduta, dried tomato, crispy garlic, marjoram

Roasted king trumpet mushroom, aged balsamic vinegar, toasted almond, mizuna

Little gem lettuce, Italian vinaigrette, pistachio

Salt roasted sweet potato, nduja sausage, toasted sesame, dill

Proteina

Crispy squid, pepperonata, oregano

Seared scallop, fennel, caper-raisin vinaigrette

Pork polpetta, tomato, gremola, horseradish, breadcrumbs

Bison striploin, salsa verde, pickled pearl onions

Dolce

Olive oil cake, zabaglione

Dark chocolate budino, toasted bread crumbs, virgin olive oil

Bomboloni, ricotta, nutella

COCKTAIL EVENT- STATIONED MENU

Stationed items are offered for full buyout cocktail events.

Please inquire about pricing.

Stationed Items

Italian Inspired Cheese Board

(cheeses and accoutrements will vary with the seasons)

Bufarolo, Apricot Mostarda

Bridgman Blue, Celery Pickle

Kashar, Balsamico Extra Vecchio

Charcuterie

(meat and accoutrements will vary with the seasons)

Soppressata, Romanesco, hazelnut

Mortadella, citrus aioli

Prosciutto, balsamic mustard

SEATED DINNER EVENT- PRIX FIXE MENU

Our prix fixe family-style dinner menu is \$75 per guest.

Apperitivo

served family style

Ricotta crostino, charred and marinated peppers, marjoram

Shishito peppers, sea salt, lemon, bottarga di muggine

Prosciutto, olive oil

Primi

served family style

Insalata verde, mustard vinaigrette, basil, dill, puffed farro

Brussels sprouts, calabrian chilies, anchovy, garlic, walnuts, parsley

Fluke crudo, olio verde, lime, oregano

Pork polpetta, gremolata, horseradish, breadcrumbs

Piatti

served family style

Malfadine, toasted almond, jalapeno, lemon, parmigiano

Branzino, eggplant caponata, garlic chips, parsley

Bison striploin, salsa verde, pickled pearl onions

Dolce

served family style

Olive oil cake, zabaglione

Ricotta bomboloni, nutella

Basil gelato

SEATED BRUNCH EVENT- PRIX FIXE MENU

Our brunch menu starts at \$45 per guest, with optional add-ons.

Primi

Select three, served family style for the table

Market Lettuces, green garlic vinaigrette, shaved mushroom, parmigiano reggiano
Castelfranco, bagna cauda, celery leaf, breadcrumbs
Winter citrus, pistachio, dried chili, mint
Rapini, garlic chips, parmigiano, colatura aioli
Roasted king trumpet mushroom, balsamico extra vecchio, arugula, almond

Secondi

Select three, guests will choose their main courses upon seating

Cacio e Pepe scramble, mascarpone, misticanza, toasted filone
Egg in “purgatory”, arrabbiata sauce, rosemary, pecorino
Frittata, zucchini, provolone piccante, parmigiano fonduta
Turkish eggs, garlic yogurt, dried chili, brown butter, sesame, dill

Contorni (additional \$5 per guest)

Crispy Potatoes, lemon, garlic, rosemary, pecorino
Sullivan County Farms Bacon

Dolce

served family style for the table

Olive oil cake, zabaglione, hazelnut
Dark chocolate budino, toasted bread crumbs, extra virgin olive oil

WINE & BEVERAGES

Bottles of wine are charged per consumption. Once your event menu is finalized, we will be happy to send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine expert Elise is also happy to make recommendations based on your specific menu and price range.

For buyout events, we offer a premium open bar package, which is \$35 per person per hour with a two-hour minimum. This includes a selection of specialty cocktails, wines by the glass, beer, and premium liquors. Drinks may also be ordered on consumption.



TERMS & CONDITIONS

FULL RESTAURANT BUY-OUTS

PIPS is available for full restaurant buy-outs for evening or daytime events for large parties. Our pricing is based on a Food & Beverage minimum spend, not including NY State tax, 20% gratuity and 4% administrative fee.

Please contact info@pipsbrooklyn.com for minimum pricing for buy-out events.

CONTRACTS

The space is booked on a first-come, first-served basis and is only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note for full buyouts there will be a minimum guarantee, which is what we ask you to spend on food and beverage to cover the cost of having the space to yourself. If the total cost of food/beverage consumed does not meet the minimum, the remainder will be charged in the form of a room rental. All food and beverage orders are applied toward the minimum guarantee, with tax, gratuity and administrative fee in addition to the minimum.

CORKAGE & CAKEAGE

If you have a special bottle of wine you would like to enjoy with your events at PIPS, we charge a \$35 corkage fee per standard 750ml bottle, limit up to three bottles. We generally do not allow outside cakes and cupcakes, but we will make exceptions on special occasions for a plating/cutting (or “cakeage”) fee.

ADDITIONAL CHARGES

8.875% New York Sales Tax, 20% Gratuity & 4% Administrative Fee

PAYMENT

We accept cash and all major credit cards.