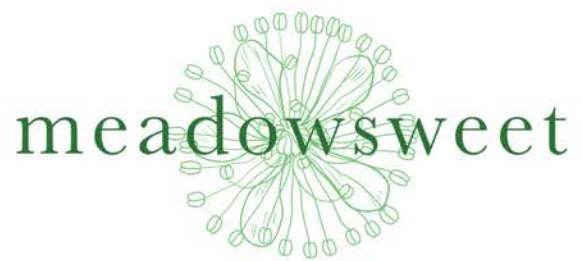






About Us



Meadowsweet is available for large party reservations, back room buyouts and full restaurant buyouts 7 days a week.

Our venue can accommodate groups of all sizes from intimate dinners for 8 guests up to cocktail receptions for 120 guests. Let us host your dress rehearsal, wedding reception, corporate event, baby shower, birthday party, or whatever event you want to celebrate!

Please email us at events@meadowsweetnyc.com for all pricing options.



Under Loft Garden

8-10 People Seated



Chef's Table

11-18 People Seated



Banquette Tables

18-20 People Seated



Back Half Room

25-30 People Seated



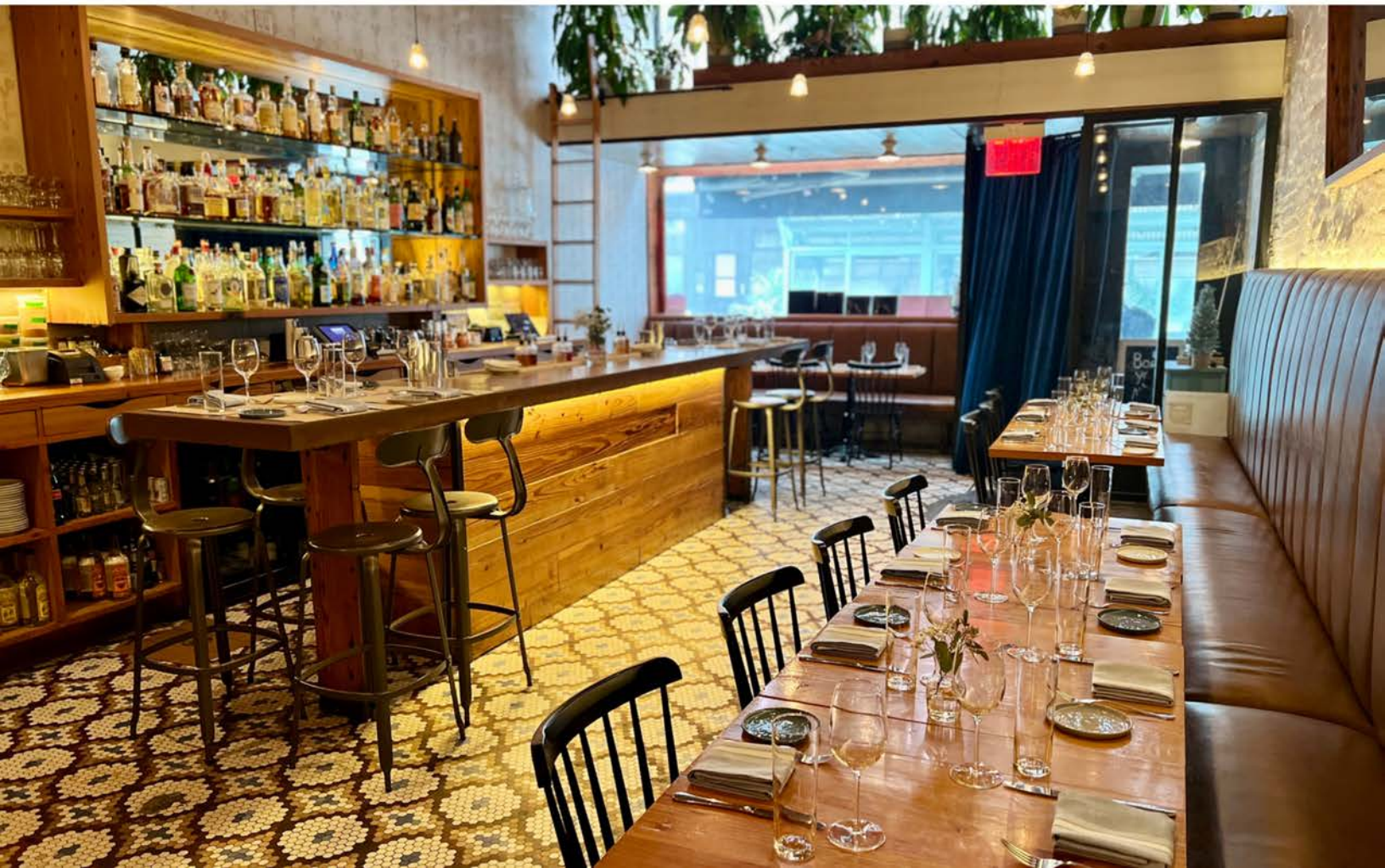
Back Room Buyout

30-60 People Seated



Full Restaurant Buyout

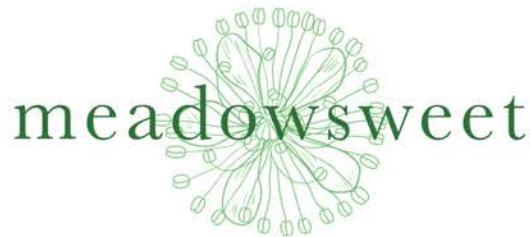
30-90 People Seated / 120 People Standing





Brunch Menu

Sample Menu. Dishes Change Due to Seasonality & Availability



starters

(to share at table)

doughnuts

cinnamon sugar & caramel

mains

(please choose one)

french toast

blueberry compote, whipped cream & maple syrup

huevos rancheros

*2 sunny eggs, black beans, tomatillo salsa verde, cheddar,
avocado, crema, flour tortilla & greens*

chorizo, spinach & fontina omelet

chives, homefries & local greens

crispy chicken sandwich

avocado, refried black beans, chipotle mayo & fries

meadowsweet cheeseburger

*sharp white cheddar, caramelized onion-bacon jam,
bread & butter pickles & fries*

Unlimited Oslo Drip Coffee

or

Bellocq Tea

(breakfast, mint, green, earl grey & chamomile)



Dinner Menu

Sample Menu. Dishes Change Due to Seasonality & Availability



1st

(FAMILY STYLE)

burrata & autumn squash

*sage-walnut pesto, brussels, pickled sweet bell peppers,
pistachio dukkah, & sourdough crisp*

chicories & citrus

*blood orange, mandarin, greek feta, kalamata olive,
marinated white anchovy & green goddess*

2nd

(FAMILY STYLE)

tagliatelle, chanterelles & winter truffle

beurre fondue & parmesan

cavatelli & fennel sausage

calabrian chile, green onion & pecorino romano

3rd

(CHOICE OF)

wild striped bass

*celery root, shiitake, green cabbage, marinated kombu,
porcini dashi & sesame*

roasted sweet stem cauliflower

*barley-chanterelle risotto, cauliflower, miso,
truffle, pickled sultanas, sesame & sumac*

roasted chicken roulade

*potato dumplings, parsnip, delicate squash,
fennel, broccoli rabe & gremolata*

american wagyu bavette

*pave potato, spinach puree, charred scallion,
caramelized onion, chili crisp & bordelaise*

4th

(CHOICE OF)

flourless chocolate cake

cocoa crunch & coconut anglaise

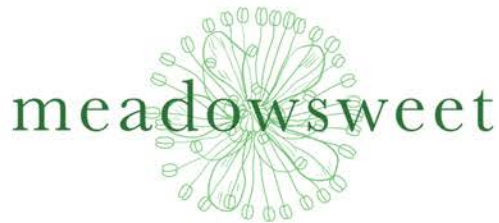
maple crème caramel

raspberries & candied pecans



Canapes & Stations

Sample Menu. Passed Canapes & Stations Only Available
For Back Room or Full Restaurant Buyouts



Canapes

Avocado & Ricotta Toast

Smoked Salmon & Creme Fraiche Crostini

Mushroom Arancini with Truffle Aioli

Quince & Manchego

Ricotta & Prosciutto Crostini

Duck Liver Mouse & Apple Brioche

Oyster Station

Mignonette & Fresh Horseradish

Salads Stations

Crispy Baby Artichokes

*Shaved Parmesan, Baby Arugula &
Creamy Lemon Vinaigrette*

Marinated Beets

*Mixed Greens, Hazelnuts, Goat Cheese,
Pickled Fennel & Sherry*

Pasta Stations

Strozzapretti & Roasted Mushrooms

Black Trumpet, Black Truffle Pate & Parmesan

Cavatelli, Tomato & Basil

Fresh Ricotta

Dessert Stations

Mixed Berries

Blueberries, Blackberries & Raspberries

Whipped Cream & Shortbread Cookies

Flourless Chocolate Cake

Cocoa Crunch & Caramel



Beverage Packages

Sample Menu. Open Bar Packages Are Available
For Back Room or Full Restaurant Buyouts



Beverages for parties of 8-30 guests will be charged on consumption.
Offerings include our full wine, beer and specialty cocktail lists
as well as our spirits list and dry cocktail options.

Spirits

Rum
AK ZANJ DARK
SAN ZANJ WHITE

Gin
TANQUERAY
PLYMOUTH
DORTHY PARKER

Tequila
MISGUIDED
HERRADURA ANEJO

Vodka
KETEL ONE
TITO'S

Bourbon
OLD FORRESTER

Rye
MISGUIDED
MICHTERS RYE

Scotch
DEWARS

Port
INFANTADO RUBY PORT
INFANTADO WHITE PORT

Specialty Cocktails

Mighty Quinn
vodka, hudson valley currants, honey, lemon

Friend of the Devil
tequila, jalapeno, lemon & lime

Barrel Aged Brooklyn
hudson rye, dry vermouth, luxardo
maraschino, China-China, orange bitters

Beers

Narragansett Lager
Providence, Rhode Island 5% 12oz

Sloop "Juice Bomb" IPA
E. Fishkill, NY 6.5% 12oz.

Sparkling Wine

Prosecco – Figo NV, Glera – Treviso, IT

Rose Wine

Zweigelt – Glatzer Rosé '21 –
Carnuntum, Niederösterreich, AU

White Wines

Verdejo – Nisia '21 – Rueda, ES

Red Wines

Tempranillo – Mas Que Vinos
Ercavio '15 – La Mancha, ES

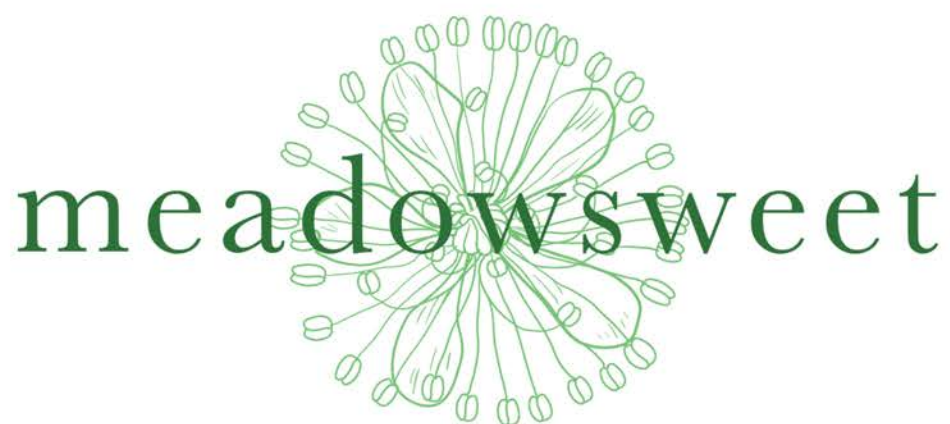




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