

Ace Hotel Brooklyn
WEDDINGS





EXIT

BAKERY

you also
Breakfast
9:00 - 10:00
Wine & Beer
11:00 - 12:00
Lunch
12:00 - 2:00
Dinner

VENUES



The Studio | 1,674 sq ft | 120 Seated Ceremony

Adaptable for any occasion, our second floor Studio features floor to ceiling windows, warm spot lighting, and an intimate setting for ceremonious moments



The Stoop | 1,930 sq ft | 200 Cocktail Reception

The stoop is a generous space for all things in between; featuring it's very own full bar, lounge furniture and a sound system.

The Atrium | 2,650 sq ft | 120 Seated | 250 Cocktail

A spacious high-ceilinged event space flooded with natural light, immense room for late night dance parties



EVENT PACKAGES

FAMILY STYLE SEATED DINNER | 190 pp

Four Hours Classic Bar
Selection of Four Passed Canapès
One Chef's Table
One Salad or Starter
Two Entrees
Tea and Coffee Service
Chefs Choice Cookie Platter

**Plated service available for an additional \$15 per guest*

COCKTAIL STYLE DINNER RECEPTION | 275 pp

Four Hours Classic Bar
Eight Passed Canapès
Two Chef's Tables
Two Carving Stations
One Salad
One Pasta
Two Sides
Tea and Coffee Service
Chefs Choice Cookie Platter

PACKAGES INCLUDE

In-house Furniture
Flatware, China, Glassware and Cutlery
Choice of Linens
Bartenders (*1 per 50 Guests*)
Servers (*1 per 10 Guests for Plated Service | 1 per 15 Guests for Cocktail/Family Style Service*)
Custom Menu Tasting for Two Guests

OPEN BAR



Four Hours Of Classic Bar Are Included With All Event Packages.
Additional Hours And Premium Selections Available | Please Ask Your Sales Manager For Current Pricing

CLASSIC BAR

Beer, Wine, Sparkling and One Custom Specialty Cocktail
Kaatskill Mountain, OUR, Dewars, Los Vecinos, Arette, Bacardi, Smith & Cross,
Bombay, Letherbee, Jim Beam, Four Roses, Wild Turkey, Aperol

PREMIUM BAR *(available for upgrade)*

Beer, Wine, Sparkling and Two Custom Specialty Cocktails
Classic Bar Selections plus Grey Goose, Ketel One, 123 Tequila, Illegal Joven, Illegal
Reposado, Johnnie Walker Black, Laphroaig, Plymouth, Amass, Jameson, Fort
Hamilton, Basil Haydens, Ron Zacapa 23 yr, Hennessy

Ace Hotel is the sole alcoholic beverage licensee on the hotel premises. As the licensee, the hotel is subject to the regulations of the State Alcohol Beverage Commission. Violation of these regulations may jeopardize this license. We request your cooperation in honoring Ace Hotel's policy of prohibiting alcoholic beverage from an outside source. All items listed are subject to change without notice, based on product availability.

CANAPÉS

PASTRAMI BRISKET TOASTIES

Soda Bread, Pickled Cabbage, Deli Sauce,
Kosher Pickle

SMOKED SALMON MOUSSE

Everything Bagel Latke, Pickled Shallots,
Salmon Roe, Dill

BEEF RIBEYE TARTARE

Preserved Egg Yolk, Caper, Cornichon,
Brioche

MINI MAINE CRAB CAKES

Old Bay Remoulade, Celery Cress

PORK BELLY BANH MI

Pickled Root Veg, Cucumber, Chicken Liver
Pate, Crostini

CHICKEN KOFTA SATAY

Black Sesame, Thai Peanut Sauce

PIGGIES SMALLS

Sausage In Puff Pastry, Everything Bagel
Spice, Dijonnaise

HEIRLOOM BRUSCHETTA CROSTINI

SMOKED JACKFRUIT LUMPIA

Fried, Spicy Mayo, Filipino Ketchup

VEGAN SPRING ROLLS

Bean Sprouts, Pickled Roots, Maitake, Yuzu
Sambal Vinaigrette

CHURRASCO BEETS

Chimichurri, Fried Garlic, Plantain Crisp

CAULIFLOWER ARANCINI

Gruyere, Roasted Garlic Aioli

TUNA POKE

Ponzu, Cucumber, Crispy Rice

POTATO CROQUETTES

Gruyère And Chive

STURGEON CAVIAR

Crème Fraiche, Blini, Micro Green Salad

LOBSTER BISQUE VOL AU VENT

POTATO-LEEK VOL AU VENT

MUSHROOM CROSTINI

Duxel Cremini, Crispy Maitake, Mascarpone And
Chive

SMOKED PORK AND FIG TARTE TATIN

Fennel, Arugula Cress

ROCK SHRIMP COCKTAIL TOSTADA

Bloody Maria Cocktail Sauce, Crispy Tostada,
Celery Cress

JAMON IBERICO CROSTINI

Summer Melon, Brie, Frisse

SUSHI ROLLS *(Choice of one)*

Spicy Beet Roll *(vg)*
Cucumber Roll
Philly Roll
California Crab Roll
Spider Roll

Spicy Tuna Roll
Shrimp Tempura Roll
Volcano Roll

STARTERS & PASTA

STARTERS

BEETS & BURRATA

Smoked Heirloom Beets, Buffalo Burrata, Toasted
Pistachio Pesto, Focaccia Toast

MAINE CRAB CAKE

Corn Bisque, Herb Salad

POTATO-LEEK SOUP

LOBSTER BISQUE

CHARRED OCTOPUS

Fingerling Potato, Shaved Radish, Watercress, Romesco

JAMON, MELON & BRIE

Frisée, Basil, Balsamic Vinaigrette

PLATED CANAPÉ

Choice of Canapes - Larger Appetizer Format

**Sushi Not Included*

PASTA

GEMELLI BOLOGNESE

Pecorino Romano, Basil

BUCATINI CARBONARA

Seasonal Root Vegetables, Pecorino Romano,
Lemon Zest

PENNE ALLA VODKA

Sun Dried Tomato Pecorino, Basil

GIGLI PESTO

Lardon, Lemon Zest, Pecorino, Pistachio-Arugula
Pesto

CACIO E PEPE

Bucatini, Parmesan Black Pepper Sauce

SALADS

CUCUMBER SALAD

Pickled Red Onion, Sumac Vinaigrette

CARROLL'S GARDEN GREENS

Butter Lettuce, Gem, Baby Spinach, Shaved Radish,
Heirloom Tomato, Cucumber, Herb Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Focaccia Crouton, Pecorino Romano

MEDITERRANEAN SALAD

Iceberg, Romaine, Spinach, Red Onion, Kalamata Olive,
Cucumber, Bell Pepper, Feta And Crispy Chickpeas.
Red Wine Vinaigrette

GRILLED PANZANELLA SALAD

Grilled Sourdough Crouton, Heirloom Tomato, English
Cucumber, Basil, Red Onion, Charred Tomato Vinaigrette

TOASTED FARRO & BARLEY SALAD

Red Onion, Apricot, Heirloom Tomato, Mint, Lemon-Tarragon
Vinaigrette

CHICORY SALAD

Shaved Apple, Fennel, Red Onion, Watermelon Radish, Mint,
Parsley, Pecorino Romano, Champagne-Citrus Vinaigrette

KYOTO SALAD

Micro Celery, Bean Sprouts, Season Vegetables, Carrot and
Ginger Dressing

CHEF'S TABLES

SEASONAL CRUDITÉ

Assorted Seasonal Vegetables with Choice of (2) Dips

Dips: Hummus, Beet Hummus, Cumin Coriander Dip, Muhammara, Taramasalata, Baba Ganoush, Buffalo-Ranch Dip, Caramelized Onion Dip, Bleu Cheese

CHEESE & FRUIT

Cheese & Fresh Seasonal Fruit, Preserves, Spiced Nuts, Honey, Toasted Bread

CHARCUTERIE

Prosciutto, Bresaola, Serrano Ham, Speck, Calabrese, Soppressata, Cornichon, Dijon, Toasted Bread

CHEESE FONDUE + \$5 pp

White Wine-Three Cheese Fondue. Pretzel Bites, Toasted Baguette Bites, Seasonal Fruit, Seasonal Vegetables

SEAFOOD BOIL \$MP

Snow Crab, Peel & Eat Shrimp, Crawfish, Corn, Russet Potato

OMAKASE SUSHI BOAT \$MP

Display of Sushi and Sashimi

SHELLFISH TOWER \$MP

Oyster Variety, Clam Variety, King Crab, Lobster Tail, Shrimp Cocktail

CANAPE STATION + \$5 pp

Does not include Sushi

Choice of Four Stationary Canapés

\$ Denotes Upcharge

\$MP Denotes Market Pricing | Please Ask Your Sales Manager For Current Pricing

ENTREES

VEGAN SPAGHETTI SQUASH BOLOGNESE

Roasted Eggplant, Duxelle Cremini, San Marzano

COQ AU VIN

Pan Roasted Chicken, Herb Roasted Roots, Barley, Cremini

NEW YORK STRIP + 5 pp

Potato Medallion, Haricot Vert, Red Wine Demi

BRAISED SHORT RIB

Asparagus, Parsnip Purée, Bordelaise

STRIPED BASS

Bok Choy, Wild Rice, Dashi

ARCTIC CHAR

Citrus Lentils, Edamame Purée, Shaved Radish Salad

VEGAN KING OYSTER MUSHROOM SCALLOPS

Farro Risotto, Carrot Purée

\$ Denotes Upcharge | Please Ask Your Sales Manager For Current Pricing

CARVING STATIONS

SMOKED PASTRAMI BRISKET

Twelve Hour Smoked Pastrami Served With Deli Sauce And Pickled Cabbage

PORCHETTA

Six Hour Roasted Pork Belly Roulade Marinated In Italian Salsa Verde, With Cracklings

CROWN ROAST PORK + 10 pp

Four Hour Roasted Bone In Pork Tenderloin With Rosemary-Peppercorn Crust

PRIME RIB

Four Hour Boneless Roasted Prime Rib Served With Horseradish Cream Sauce And Veal Demi

Upgrades to Dry Aged, Kobe & A5 Wagyu available | Please ask your sales manager for the current pricing

ROAST TURKEY

3 Hour Roasted Turkey Served With Stuffing And Southern Gravy

SEARED TUNA LOIN + 15 pp

Yellowfin Tuna Loin Seared To Medium-Rare

Served With Choice of Yuzu-Ginger Aioli Or Szechuan Peppercorn Au Poivre

LEG OF LAMB

Mint Salsa Verde, White Sauce

BEEF TENDERLOIN

Bearnaise, Au Jus

Add on Pricing Available | Please Ask Your Sales Manager For Current Pricing

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CARVING STATION SIDES



CUMIN ROASTED HEIRLOOM CARROTS

ROSEMARY-SHALLOT POTATOES

HARICOT VERTS WITH HERB BUTTER

CRISPY BRUSSELS - LARDON, GRIBICHE

BARLEY, MUSHROOMS AND FRIED SAGE

CHARRED ASPARAGUS AND BEARNAISE

FARRO AND SUMMER SQUASH WITH HERB VINAIGRETTE

PECORINO POLENTA

CAKES



WEDDING CAKE | \$12 pp

CAKE

Vanilla, Chocolate, Almond Olive Oil, Carrot, Banana

FILLING

Chocolate Ganache, Lemon/Lime Curd, Blood Orange Curd, Cannoli, Toasted Marshmallow Ganache, Berries and Cream, Caramel Cremeux, Coconut Cream, Peanut Butter Cream, Seasonal Jam

FROSTING

Vanilla Buttercream, Chocolate Buttercream, Caramel Buttercream

ADD ON:

HOUSEMADE ICE CREAM or SORBET SCOOP | \$3 pp

Ice Cream | Honey Vanilla, Mint Chip, Chocolate, Fior Di Latte, Speculoos, Frozen Yogurt

Sorbet | Raspberry Hibiscus, Strawberry, Mandarin, Passion Fruit Mango

**Most items can be customized*

PASSED DESSERTS & TAKEAWAYS

PASSED PASTRY TREATS \$13 pp

Choice of two, priced per person per 1 hour

Chocolate Pecan Bites gf

Strawberry & Yogurt Corn Cake

Black Forest Cake

S'mores Macarons gf

Seasonal Cream Puff

Blueberry Cheesecake

Churros

Ice Cream Bites

Choice of: Snickers, Strawberry Mint or Coffee Caramel

Filled Mini Donuts

Choice of: Cannoli, Chocolate or Seasonal

PASTRY TAKEAWAYS

Priced Individually, packaged for take away

Chocolate and Toffee Popcorn \$6 ea

Chocolate Chunk Cookie \$4 ea

Cake Pops \$7 ea

IN-HOUSE FURNITURE



*Use of our in-house furniture is included in our site fees.
Quantities vary based on your room of choice*

FAQs

Does Ace Hotel provide staffing for the events?

Ace Hotel Brooklyn provides full service staff including servers, bartenders and food attendants.

Can I bring outside food?

All food served at functions associated with your events must be provided, prepared and served by Ace. We can happily work with you on custom items to suit your event needs with certain limitations.

What do I need from my vendors?

All of your hired vendors must provide certificates of insurance or COI's naming Ace Hotel Brooklyn as additional insured.

How much time is allowed for set up and clean up?

Your rental includes Four hours of set up and one hour of breakdown time. All vendor load in and load out times should be coordinated with Ace's onsite event team. We can be flexible depending on event space availability.

Should I hire an event planner?

We assist in the planning process as it relates to menu, staffing and setup. However, we do not provide day-of coordination. We require a hired planner or day of coordinate to be your event contact for our team the day of your wedding. We can happily provide you with a list of recommended vendors





Do you have decoration restrictions?

We do not allow confetti, glitter, sparklers or smoke machines. No decor or items can be nailed, screwed or otherwise attached to walls or floors. Any tape must be paint-friendly. Any decor and personal items from your event must be removed from the venue the same day. Excessive clean up fees may apply.

FAQs Cont'd

What are your taxes and fees?

Sales Tax: 8.875%

Service Charge: 20%

Admin fee: 5%

Do you require a technician for my AV needs?

Our team can operate projectors, in-house music and drop-down screens. For anything that requires microphone use or advanced technical skills, we advise hiring a dedicated technician from our AV partner.