

Welcome to Radegast Hall & Biergarten 2022

Located in the post-industrial neighborhood of Williamsburg, Brooklyn, Radegast Hall and Biergarten first opened its doors in 2007 and has been a staple of the Brooklyn bar scene ever since. After 10 years of serving quality products (we specialize in traditional European cuisine and drink, with an emphasis on German and Belgian beers), we are proud to be an established cornerstone of the vibrant Williamsburg dining and nightlife experience.

Our beautifully decorated bar room and beer halls were converted from what was once a functioning spice factory – the combination of industrial charm and old-world adornments provides a warm communal environment perfect for any wedding reception, rehearsal dinner, birthday, holiday or company party.

<u>Main Hall</u>

The Main Hall includes our front bar and beautiful indoor courtyard which has an open-air environment, which is visible from North 3rd Street through a magnificent iron-wrought gate. This space allows guests to sit at our full 28-seat bar, enjoy the large communal tables in our sun-soaked beer hall (the space is heated for the winter, and we have a retractable awning in case of inclement weather). The Main Hall is ideal for larger parties

Capacity: 200 - 300

Bier Haus

The Bier Haus is our back room, styled similarly to the Main Hall, with a separate bar, vaulted ceilings, and a wood-burning stove. This space also features large communal tables, access to the grill, and has its own restrooms and a private entrance that is wheelchair accessible. This is a great room to use for smaller events, or as an addition to larger ones in the Main Hall.

Capacity: 125

Parking: Street Parking and garage **Amenities:** Restaurant (In House Catering Only), Bar, Music Venue, A/V Hook Ups, Meeting/Conference Space, Garden Space (Retractable Roof not an outdoor venue)

<u>Pricing for Private Events:</u> <u>We unfortunately do not have Saturday availability for events</u>

Room Fee:

Main Hall:	\$1100
BierHaus	\$550

Party Packages:

Taxes and Gratuity of 20% not included. See Details Below:

3 Hour Event With Open	Grill	\$73 pp
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Brunch, 2 Hours.....\$68 pp

3 Hour Event with Buffet.....\$118 pp

3 Hour Happy Hour w. Pretzels, Crudites & Cheese\$55 pp (Mon-Thurs till 8pm) Spirits can be added to any package for an additional fee.

Radegast Hall is able to customize a package based on your needs, please feel free to ask.

Please inquire about our special passed Hors D' Oeuvres menu priced \$18/pp per hour for 5 items

Menus subject to change seasonally.

-Please send questions and special requests to-

Sean Snyder info@radegasthall.com (718) 963-3973



<u>3 Hour Event With Open Grill:</u>

2 Hours of open Grill & 3 Hours of Beer & Wine

Mid shelf and top shelf alcohol available for additional fee

Open Grill:

Selection of Sausages & Sandwiches

<u>Sausages:</u> Bratwurst Weisswurst Argentinian Bratwurst

Sandwiches:

Easter Sausage

Angus Burger Turkey Burger BBQ Pork Shoulder Portobello Mushroom Sandwich

> Salad & Latkes Served Buffet Style

*Vegetarian/vegan options by request

\$73 Per Person



Brunch, 2 Hours:

Sunday Availability Only.

On Arrival:

<u>MUNICH PRETZEL</u> With spicy mustard , sour pickles

Brunch Buffet:

LEMON, RICOTTA & PANCAKES

 $Rhubarb\ compote,\ strawberry\ \&\ maple\ syrup$

<u>VEGETABLE LATKES</u> Grilled hunter's bacon, apple sauce, horseradish relish

<u>RADEGAST CLUB</u> Curried chicken on a ciabatta, wild mushroom, swiss cheese, house fries & salad

German potato salad, cucumber salad, mixed greens, barley, speck & poached egg

<u>VEGETABLE FRITTATA</u> Caramelized onions, stracciatella, roasted tomato

Drink Station:

Tea & Coffee Orange, Apple & Cranberry Juice Bloody Mary & Bellini

\$68 Per Person



<u>3 Hour Event with Buffet</u>

Open Bar: Selection of Beer & Wine

Mid and Top shelf alcohol available for an additional fee

<u>On Arrival:</u> Pretzels & Crudités

<u>Buffet</u>

Spring Salad Seasonal field greens,

Carrot & Pea Latkes

apple sauce, goat cheese aioli

Vegetable Kas Spaetzle

Spring pea, fava beans, squash, Swiss cheese

Veal Schnitzel *veal cutlet, vegetable slaw, German potato salad, sour pickles*

Spicy Hungarian Goulash and Dumplings

sautéed pork medallions, beer, onion, garlic, paprika

<u>Dessert</u>

Apple Strudel Candied Walnut & Baily's Brownie

\$118 Per Person



Family style or Buffet dinner

Dinner menu:

Served family style/buffet (for up to 30 people) Choose 3 appetizers, 3 mains & dessert tax and gratuity not included. Menus Change Seasonally.

<u>Appetizers</u>

Spring Salad

Seasonal field greens **Carrot & Pea Latkes** Apple sauce, goat cheese aioli

Chicken Liver Mousse

Toasted whole grain bread, pearl onion, candied walnuts

Munich Pretzel with Sour Pickles, Spicy Mustard

Roasted Bone Marrow

Anchovy, garlic butter with red wine, orange marmalade side of whole grain toast

<u>Entrees</u>

Grilled Asparagus

Stinging nettle, lemon juice, fresh herbs, shallots

Vegetable Kase Spaetzle

Spring peas, Fava beand, squash, Swiss cheese

Veal Schnitzel

Veal cutlet, vegetable slaw, German potato salad, sour pickles

Spicy Hungarian Goulash and Dumplings

Sautéed pork medallions, beer, onion, garlic, paprika

Pan Roasted Organic Chicken Breast

Creamy potato, leeks, wilted spinach, chicken jus

Desserts

Apple & Strawberry Strudel Candied Walnut & Bailey's Brownie

\$68 per person



Food & Beverage Minimums:

<u>room fee, taxes & gratuity not included:</u> For Daytime Events Please Inquire for Pricing.

Main Hall, 3 Hours:

Monday & Tuesday Night	\$8,000
Wednesday Night:	\$10,000
Thursday Night	\$12,000
Each Additional Hour:	\$2,000

Friday Night:	\$25,000
Each Additional Hour:	\$5,000

Saturday: No Availability

Sunday Night:	\$17,000
Each Additional Hour:	\$1,000

BierHaus, 3 Hours:

Monday & Tuesday	\$3,000
Wednesday & Thursday	
Friday Night:	
Each Additional Hour:	
Sunday Night:	\$6,000
Each Additional Hour:	\$1,500