

# FORNINO PRIVATE EVENTS



## FORNINO PIER 6

*A Seasonal Waterfront Hotspot* NESTLED INSIDE BROOKLYN'S PREMIER PARK.

### 3 UNIQUE EVENT SPACES

THE ROOFTOP • 50 GUESTS



THE TERRACE • 200 GUESTS • DOGS



THE CAFE • 100-125 GUESTS



# THE ROOFTOP UP TO 50 GUESTS

**Ascend to the rooftop** and you'll find yourself immersed in an atmosphere that effortlessly blends intimacy with the vibrant energy of the city. Every corner whispers mingling opportunities, inviting connections that spark like the city lights above. Better still, enjoy our picture perfect view with a side of some of NY's best wood-fired pizza.



Our rooftop during dinner service.



Exact table format and amount depends on preference and party size.



Event space hosting an intimate baby shower.

## THE DETAILS

Overall, events in the rooftop space setup aim to provide a tailored and enjoyable experience for the hosting party by creating a designated space that balances socializing, access to the bar, and a sense of exclusivity. We reserve a designated area in front of our 25ft full bar for your private gathering.

We will ask you preferred seating arrangements (hightops, beergarden, mix). If you prefers maximum mingling, high-top tables may be arranged to facilitate a more social atmosphere. Alternatively, a mix of beergarden-style seating and high-tops can be set up. To create a sense of exclusivity and privacy, the reserved area is divided with Fornino stanchions.

Dedicated staff are assigned to the reserved area to cater specifically to the needs of your private party. The staff ensures that guests within the reserved area have prompt and personalized service. After the event, the venue staff assists with clearing the area and ensuring a smooth transition for both the private party and other guests in the venue.

## WHY WE LOVE IT

- Epic sunsets
- Bar proximity
- A perfect paradox – Both a secluded retreat and vibrant urban energy.
- Opportunities for mingling beckon

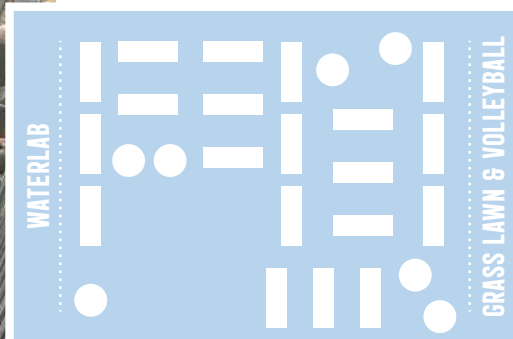


# THE GROUND LEVEL TERRACE UP TO 200 GUESTS

Nestled inside the vibrant Brooklyn Bridge Park, the ground-level terrace offers a versatile canvas for any event worth celebrating.



Regular floor plan.



Exact table format and amount depends on preference and party size.

## WHY WE LOVE IT

- Great for large groups of all ages
- Creative decorating including balloons
- Speaking Events
- Bring your own playlist
- Dogs welcome
- Child friendly events - Access to the Water Lab, Volleyball Courts, Playgrounds & Lawn
- Fabulous park setting
- Private Bar Cart available
- Flexibility in seating arrangements
- That relaxed Brooklyn vibe



Dressed up for a birthday party.

## THE DETAILS

The atmosphere is characterized by a sense of openness and flexibility, inviting individuals to customize their experience. Guests have the freedom to bring their own decorations or opt for a more natural setting.

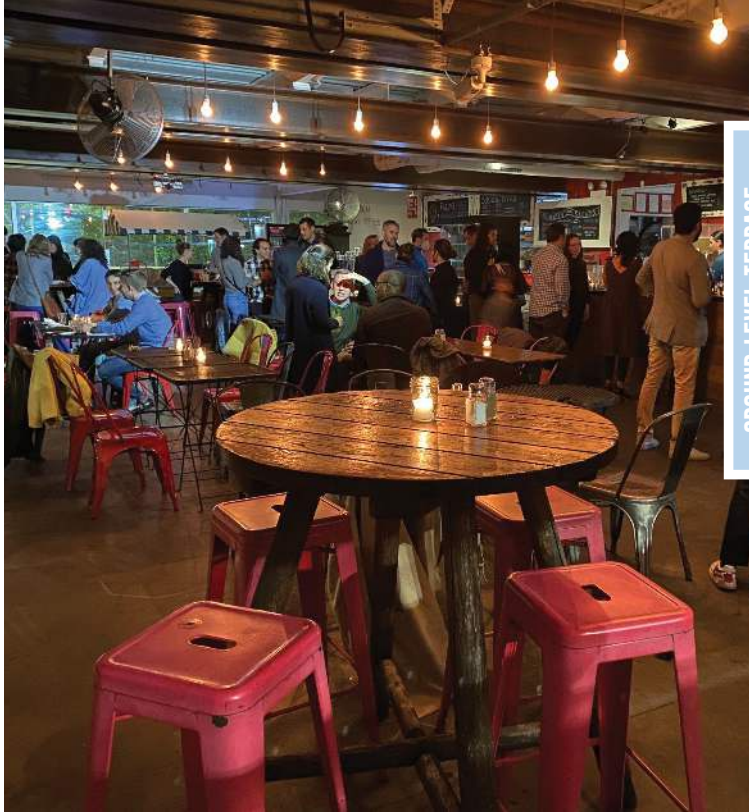
High-top tables and picnic tables are arranged across the patio, providing an inviting space for guests to mingle and enjoy the event in their preferred way. Depending on your menu food is served buffet style or cocktail style.

As your event unfolds, the park's vibrant energy and the lively chatter of your guests blend harmoniously, creating a memorable and joyful atmosphere. Whether guests are enjoying the company of friends, engaging in lively discussions, sharing speeches or simply savoring the delicious offerings, events on the ground level terrace are a perfect blend of nature, community, and celebration.



# THE INDOOR CAFE 100 SEATED / 125 STANDING

On a beautiful day our indoor cafe is bustling with families, friends and visitors from all over the world enjoying delicious pizza and treats. In the event of bad weather, the indoor cafe transforms seamlessly into a cozy and well-equipped event space. For larger events or those requiring a more energetic atmosphere, the indoor cafe also boasts a second space equipped for dancing and loud music.



Casual event in the entire cafe.



Exact table format and amount depends on preference and party size.



## HOW WE USE IT

The indoor cafe ensures that the party must go on! \* Retractable doors shield patrons from the elements, ensuring that gatherings can proceed without a hitch. In addition the Cafe allows for opportunities to turn up the volume. Whether it be a DJ booth or live music, it is an ideal setting for lively events and dance parties.



Dressed up for an after wedding party.

*\*Inclement weather plans confirmed upon booking.*

# FORNINO EVENT MENUS

## BRUNCH

Midday vibes with attention to detail and a touch of elegance.

**\$45 PP / 2.5 HRS**  
**START TIMES 11-3**  
**BRUNCH SPREAD**  
**+ SALAD X 2**  
**+ PIZZA X 3**

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### GREAT FOR

- BABY SHOWERS
- 1ST BIRTHDAYS
- AFTER WEDDING EVENTS
- REUNIONS

## HAPPY HOUR

A cocktail style menu for socializing and sipping in style.

**\$75 PP / 2.5 HRS**  
**VEGGIES & HUMMUS**  
**+ PASSED HORS D'OEUVRES**  
**+ PIZZA X 3**  
**+ BEER + WINE**

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### GREAT FOR

- CORP MIXERS
- WEDDING WELCOMES
- ADULT BIRTHDAYS
- ENGAGEMENT PARTIES

## UPP ULTIMATE PIZZA PARTY

A nostalgic feast that pays homage to the classic charm of the Pizza Party. Nonna approved!

**\$75 PP / 3 HRS**  
**ANTIPASTI BOARD**  
**MEATBALLS**  
**BROCCOLINI**  
**+ SALAD X 2**  
**+ PIZZA X 4**

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### GREAT FOR

- REHEARSAL DINNERS
- GRADUATION PARTIES
- CASUAL WEDDINGS
- FAMILY GATHERINGS
- ALL-AGE BIRTHDAY CELEBRATIONS

# BRUNCH MENU

\$45 PP | 2.5 HOURS | START TIME 11-3PM

## Upon Your Arrival...

### FORNINO SIGNATURE BRUNCH SPREAD

ASSORTED CHEESE BOARD  
FRESH FRUIT SKEWERS  
HUMMUS & VEGETABLE CRUDO  
MINI YOGURT PARFAITS  
ASSORTED MUFFINS AND SCONES



## SALADS Choose 2

### CAESAR

Romaine, croutons, shaved parmesan, classic Caesar dressing

### KALE

Apples, beets, pistachios, pecorino dressing

### CHOPPED

Romaine, cherry tomato, carrot, red onion, chickpeas, cucumber, ricotta salata, white balsamic vinaigrette

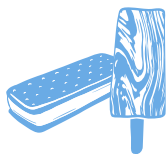
### GEM

Endive, arugula, pear, walnuts, cranberries, sherry wine vinaigrette



## DESSERTS Additional Per Person

ICE CREAM SANDWICHES  
AND/OR POPSICLES **8**  
BROWNIES + COOKIES + BERRIES **10**  
MINI ITALIAN PASTRIES **10**  
OCCASION CAKE **10**



## HOW IT WORKS

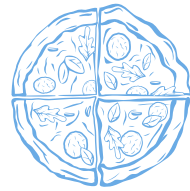
A beautiful signature brunch board will be presented just after arrival followed by pizza, focaccia sandwiches and salads and will be replenished as needed. Gluten free / vegan guests can speak with a server for individualized orders. Your event is 2.5 hours, if you desire additional time for your event, overtime plans should be arranged in advance. Packages include a semi-private space, staff and tableware. You will have access to the space 15 minutes before your scheduled event, if you require more set-up time please arrange with your event coordinator.

## PIZZA Choose 3

Served in 6 slices "cocktail" style.

### MARGHERITA CLASSICA v

Mozzarella, tomato, basil, olive oil, parmesan



### CALABRESE

Soppressata, mozzarella, tomato, parmesan, oregano

### FUNGHI MISTI v

Mixed mushrooms, pecorino, mozzarella, cacciocavallo, white truffle oil

### LOMBARDI

Prosciutto, arugula, mozzarella, parmesan, lemon zest

### SOPPRESSATA & TRUFFLES

Soppressata, mixed mushrooms, black truffles, mozzarella, caciocavallo, parmesan, spicy honey

### FIG & PROSCIUTTO

Black mission figs, prosciutto, mozzarella, gorgonzola, arugula

### EGGPLANT & BURRATA v

Eggplant, tomato, burrata, basil, parmesan

### 3 GREENS & BURRATA v

Spinach, kale, basil, burrata, fontina, caciocavallo, parmesan, lemon zest, spicy olive oil

### ROAST CORN & COPPA

Fire-roasted corn, spicy coppa, gorgonzola, mozzarella, fontina, fresno chili, basil, spicy honey

[ GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE +\$5 ]

## BEVERAGE PACKAGES 2.5 HRS

### DIY MIMOSA & BLOODY MARY BAR \$30 pp

Bottles of Prosecco, OJ, Peach Nectar, Guava juice

### BEER + WINE + PROSECCO \$40 pp

Rotating selection of Draft Beer, White, Rosé, Red Wine & Prosecco, Iced Tea, Lemonade

### SOFT DRINKS \$7 pp

Lemonade, Iced Tea, Soda

### UPGRADE TO BOOZE \$55 pp

Beer, Wine, Prosecco + Well Drinks, Sangria, Iced Tea, Lemonade &

Choice of 2 Specialty Cocktails

#### • DIAVOLA

Jalapeño infused Hornitos Tequila, pineapple, lime, agave

#### • RESPECT YOUR ELDERS

Dorothy Parker Rose Petal Gin, St. Germain, simple, lemon, mint

#### • SMOKY VILLA

Vida Mezcal, guava, lime, agave

#### • HIBISCO MARGARITA

Hibiscus Tequila, lime, agave, salt rim

#### • MONA LISA

Rosemary infused Tito's Vodka, grapefruit, honey, lemon,

#### • IL MOLO

Clarified pina colata with Platation & Ron Zacapa Rum, lime, coconut



# HAPPY HOUR MENU

\$75 PP | 2.5 HOURS | DRINKS AND LIGHT BITES

*Upon Your Arrival...*

**HUMMUS & VEGETABLE CRUDO**

**CHEF'S SELECTION OF PASSED SEASONAL HORS D'OEUVRES**

**DRINKS INCLUDED** Unlimited

**LEMONADE, ICED TEA, SODA**

**BEER**

Rotating selection of cans and drafts

**WINE**

- **PROSECCO**
- **WHITE**
- **ROSÉ**
- **RED**



**DESSERTS** Additional Per Person

ICE CREAM SANDWICHES

AND/OR POPSICLES **8**

BROWNIES + COOKIES + BERRIES **10**

MINI ITALIAN PASTRIES **10**

OCCASION CAKE **10**

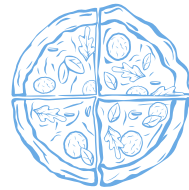


## HOW IT WORKS

Upon arrival hummus and vegetable crudo will be available for guests followed by pizza & focaccia sandwiches sprinkled throughout. Guests with dietary restrictions can place individual orders. The event is 2.5 hours, if you desire additional time, please make arrangements in advance. Packages include a semi-private space, staff and tableware. You will have access to the space 15 minutes before your scheduled event, if you require more set-up time please arrange with your event coordinator.

**PIZZA** Choose 3

Served in 6 slices "cocktail" style.



**MARGHERITA CLASSICA** v

Mozzarella, tomato, basil, olive oil, parmesan

**CALABRESE**

Soppresata, mozzarella, tomato, parmesan, oregano

**FUNGHI MISTI** v

Mixed mushrooms, pecorino, mozzarella, caciocavallo, white truffle oil

**LOMBARDI**

Prosciutto, arugula, mozzarella, parmesan, lemon zest

**SOPPRESSEDATA & TRUFFLES**

Soppresata, mixed mushrooms, black truffles, mozzarella, caciocavallo, parmesan, spicy honey

**FIG & PROSCIUTTO**

Black mission figs, prosciutto, mozzarella, gorgonzola, arugula

**EGGPLANT & BURRATA** v

Eggplant, tomato, burrata, basil, parmesan

**3 GREENS & BURRATA** v

Spinach, kale, basil, burrata, fontina, caciocavallo, parmesan, lemon zest, spicy olive oil

**ROAST CORN & COPPA**

Fire-roasted corn, spicy coppa, gorgonzola, mozzarella, fontina, fresno chili, basil, spicy honey

[ **GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE +\$5** ]

**UPGRADE TO BOOZE** 2.5 HRS

**+ \$30 pp**

Beer, Wine, Prosecco + Well Drinks, Sangria, Iced Tea, Lemonade &

**Choice of 2** Specialty Cocktails

• **DIAVOLA**

Jalapeño infused Hornitos Tequila, pineapple, lime, agave

• **RESPECT YOUR ELDERS**

Dorothy Parker Rose Petal Gin, St. Germain, simple, lemon, mint

• **SMOKY VILLA**

Vida Mezcal, guava, lime, agave

• **HIBISCO MARGARITA**

Hibiscus Tequila, lime, agave, salt rim

• **MONA LISA**

Rosemary infused Tito's Vodka, grapefruit, honey, lemon,

• **IL MOLO**

Clarified pina colata with Platation & Ron Zacapa Rum, lime, coconut



# UPP MENU

THE ULTIMATE PIZZA PARTY

\$75 PP | 3 HOURS | NO ONE LEAVES HUNGRY

*Upon Your Arrival...*

## COCKTAIL HOUR

### FORNINO SIGNATURE ANTIPASTI SPREAD

CHEF'S SELECTION OF CHEESES,  
HUMMUS & VEGETABLE CRUDO,  
SEASONAL FRUIT, PARMESAN FOCACCIA



## ANTIPIZZA

### ANNA ROSE'S MEATBALLS

Beef meatballs, San marzano tomato sauce,  
shaved parmesan

### WOOD-FIRED BROCCOLINI v

Hazelnuts, sweetie peppers, citrus vinaigrette

## SALAD Choose 2

### CAESAR

Romaine, croutons, parmesan,  
classic Caesar dressing



### FAVORITE SUMMER SALAD v

Romaine lettuce, cucumber, tomato, corn, Greek Feta,  
red onion, red wine vinaigrette

### GEM v

Gem lettuce, arugula, red endive, stone fruit,  
goat cheese, white balsamic vinaigrette

### WATERMELON v

Red onion, ricotta salata, mint,  
white balsamic vinaigrette

## DESSERTS Additional Per Person

ICE CREAM SANDWICHES

AND/OR POPSICLES 8

BROWNIES + COOKIES + BERRIES 10

MINI ITALIAN PASTRIES 10

OCCASION CAKE 10



## HOW IT WORKS

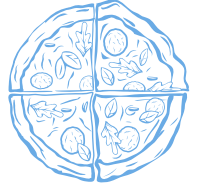
Upon arrival beautiful signature antipasti boards followed by a grand buffet of broccoli & meatballs, salads and pizzas. All food will be refreshed as needed. Your gluten free / vegan guests can speak with a server for individualized orders.

Your event is 3 hours, if you desire additional time for your event, overtime plans should be arranged in advance. Packages include a semi-private space, staff and tableware. You will have access to the space 15 minutes before your scheduled event, if you require more set-up time please arrange with your event coordinator.

## PIZZA Choose 4

### MARGHERITA CLASSICA v

Mozzarella, tomato, basil, olive oil,  
parmesan



### CALABRESE

Soppresata, mozzarella, tomato, parmesan, oregano

### FUNGHI MISTI v

Mixed mushrooms, pecorino, mozzarella, caciocavallo,  
white truffle oil

### LOMBARDI

Prosciutto, arugula, mozzarella, parmesan, lemon zest

### SOPPRESSEDATA & TRUFFLES

Soppresata, mixed mushrooms, black truffles,  
mozzarella, caciocavallo, parmesan, spicy honey

### FIG & PROSCIUTTO

Black mission figs, prosciutto, mozzarella,  
gorgonzola, arugula

### EGGPLANT & BURRATA v

Eggplant, tomato, burrata, basil, parmesan

### 3 GREENS & BURRATA v

Spinach, kale, basil, burrata, fontina, caciocavallo,  
parmesan, lemon zest, spicy olive oil

### ROAST CORN & COPPA

Fire-roasted corn, spicy coppa, gorgonzola, mozzarella,  
fontina, fresno chili, basil, spicy honey

[ GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE +\$5 ]

## BEVERAGE PACKAGES 3 HRS

**BEER + WINE + PROSECCO \$40 pp**

**SOFT DRINKS \$7 pp**

Lemonade, Iced Tea, Soda

**UPGRADE TO BOOZE \$55 pp**

Beer, Wine, Prosecco + Well Drinks, Sangria,  
Iced Tea, Lemonade &

**Choice of 2 Specialty Cocktails**

### • DIAVOLA

Jalapeño infused Hornitos Tequila,  
pineapple, lime, agave

### • RESPECT YOUR ELDERS

Dorothy Parker Rose Petal Gin,  
St. Germain, simple, lemon, mint

### • SMOKY VILLA

Vida Mezcal, guava, lime, agave

### • HIBISCO MARGARITA

Hibiscus Tequila, lime, agave, salt rim

### • MONA LISA

Rosemary infused Tito's Vodka, grapefruit,  
honey, lemon,

### • IL MOLO

Plantation & Ron Zacapa Rum, lime cordial,  
coconut cream, coconut water

