

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 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.

WHY WE LOVE IT

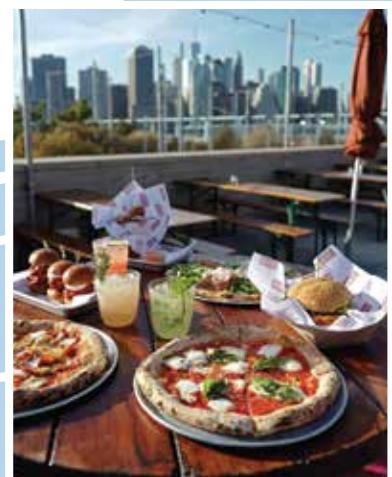
- Epic sunsets
- Bar proximity
- A perfect paradox - Both a secluded retreat and vibrant urban energy.
- Opportunities for mingling beckon

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 prefer 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.

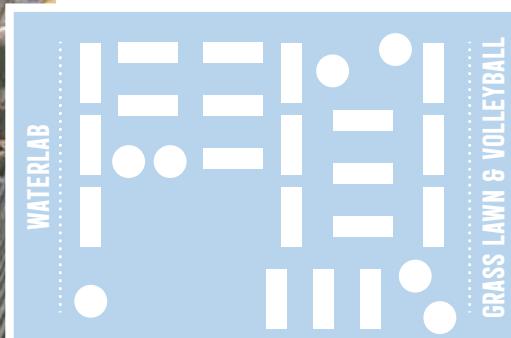


THE GROUND LEVEL TERRACE UP TO 200 GUESTS

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

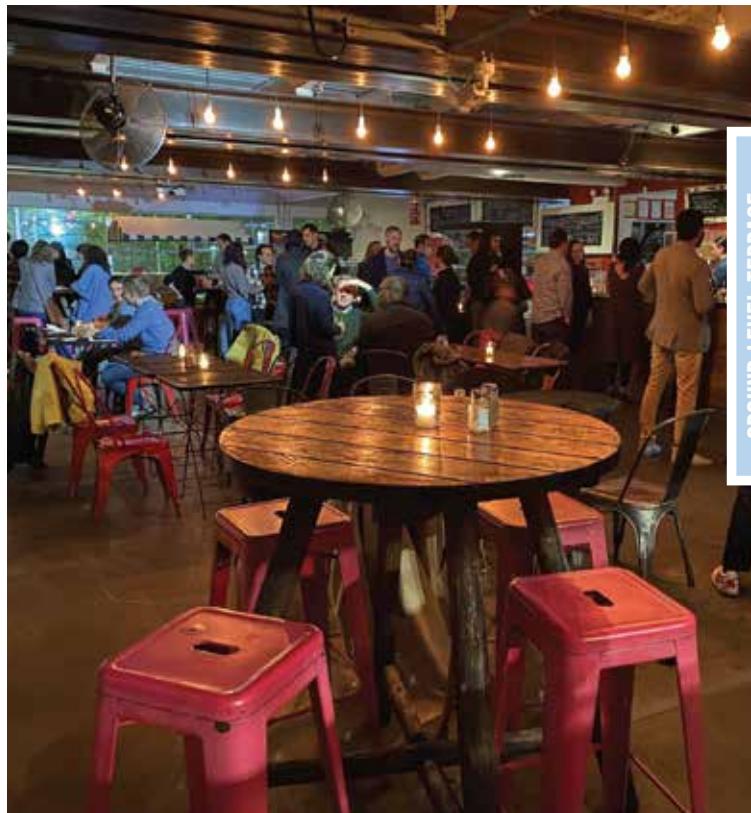
The atmosphere is characterized by a sense of openness and flexibility, inviting individuals to customize their experience. Guests have the freedom to bring their own decorations or opt for a more natural setting.

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.



Causal event in the entire cafe.

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.



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



Dressed up for an after wedding party.

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

+ PIZZA

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

+ BEER + WINE

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

PASSED HORS D'OEUVRES

MEATBALLS

BROCCOLINI

+ SALAD

+ PIZZA

GREAT FOR

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

WOOD-FIRED SIGNATURE

Our most elevated experience.

A true feast featuring a premium selection of prime meats and fresh seafood.

\$115 PP / 3 HRS

ANTIPASTI BOARD

+ PASSED HORS D'OEUVRES

+ PASSED PIZZA

+ SALAD

+ WOOD-FIRED ENTRÉES & SIDES

+ DESSERT

GREAT FOR

- MARQUEE BIRTHDAYS
- PRECIOUS MOMENTS
- FANCY OCCASIONS
- CORP CELEBRATIONS

BRUNCH MENU

\$50 PP | 2.5 HOURS | START TIME 11-3PM

Upon Your Arrival...

FORNINO SIGNATURE BRUNCH SPREAD

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



SALADS

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

A beautiful signature brunch board will be presented just after arrival followed by pizza and salads that 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, caciocavallo, 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

VODKA v

Spicy vodka sauce, mozzarella, parmesan, oregano, fresno chili

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]

BEVERAGE PACKAGES

2.5 HRS

BRUNCH BEVERAGE PACKAGE \$45 PP

BEER + WINE + PROSECCO + DIY MIMOSA & BLOODY MARY BAR

Bottles of Prosecco, OJ & Peach Nectar
Selection of Draft Beer, Prosecco, Red, White, Rosé, Iced Tea & Lemonade

ONLY 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 (subject to change):

• WHITE NEGRONI

Gin, salers gentian, blanc vermouth

• THE WATER LAB

Vodka, watermelon, basil, simple, lime

• SKYLINE SUNSET

Mezcal, grand marnier, lemon, agave, red wine float

• CUCUMBER MOJITO

Rum, mint, cucumber, lime, simple, soda

• DOPO RIPOSO

Whiskey, cold brew, amaretto, cacao

• ATTITUDE ADJUSTMENT

Whiskey, peach ice tea, lemonade



HAPPY HOUR MENU

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

Upon Your Arrival...

HUMMUS & VEGETABLE CRUDO

PASSED HORS D'OEUVRES Choose 3

PROSCIUTTO & MOZZARELLA ARANCINI

Calabrian Chili Aioli

WOOD-FIRED BBQ CHICKEN

Fennel slaw, gem lettuce cups

FRANKS IN A BLANKET

Everything spice

CRISPY 4 CHEESE RAVIOLI

Truffle aioli

FIG, RICOTTA & BALSAMIC HONEY

Fillo tart

MELON & PROSCIUTTO SKEWER

LUMP CRAB, CHIVE & ORANGE SALAD

Potato chip

WOOD-FIRED GARLIC SHRIMP SKEWERS

Pesto aioli

ITALIAN GAZPACHO SHOOTERS

CROSTINI

STEAK

Wood-fired hanger steak, onion fig jam, truffle aioli, chives

PANI E TOMATE

Plum tomato, sundried tomato, olive oil, micro basil

WOOD-FIRED EGGPLANT

Tomato, goat cheese & crispy capers

WHIPPED RICOTTA

Lemon, honey & herbs

AVOCADO TOAST

CHEF'S TOP TIER SELECTIONS

TART OF SMOKED SALMON TARTAR

Lemon zest, chives, sour cream, salmon caviar **+2**

MINI LOBSTER ROLL

Celery, Lemon zest, Parsley, Mayo, Old Bay **+4**

TUNA TARTAR

Black & white sesame seeds, endive spears **+3**

TART OF BURRATA, HONEY & TRUFFLES **+3**

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 passed hors d'oeuvres & assorted wood-fired pizza 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

Soppressata, mozzarella, tomato, parmesan, oregano

FUNGHI MISTI **v**

Mixed mushrooms, pecorino, mozzarella, caciocavallo, 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

VODKA **v**

Spicy vodka sauce, mozzarella, parmesan, oregano, fresno chili

3 GREENS & BURRATA **v**

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

CHEF SPECIAL

Seasonal ingredients + Michael's whim

GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE

DRINKS INCLUDED Unlimited

LEMONADE, ICED TEA, SODA

BEER

Rotating selection of cans and drafts

WINE

• PROSECCO

• WHITE

• ROSÉ

• RED



UPGRADE TO BOOZE 2.5 HRS

+ \$25 pp

Beer, Wine, Prosecco + Well Drinks, Sangria,

Iced Tea, Lemonade &

Choice of 2 Specialty Cocktails (subject to change)

• WHITE NEGRONI

Gin, salers gentian, blanc vermouth

• THE WATER LAB

Vodka, watermelon, basil, simple, lime

• SKYLINE SUNSET

Mezcal, grand marnier, lemon, agave, red wine float

• CUCUMBER MOJITO

Rum, mint, cucumber, lime, simple, soda

• DOPO RIPOSO

Whiskey, cold brew, amaretto, cacao

• ATTITUDE ADJUSTMENT

Whiskey, peach ice tea, lemonade



SPRITZ

• APEROL

Aperol, prosecco, soda, orange

• HUGO

Elderflower, prosecco, soda, mint

• PIMM'S

Pimm's number 1, prosecco, soda, lemon

UPP MENU

THE ULTIMATE PIZZA PARTY

\$75 PP | 3 HOURS

Upon Your Arrival...

COCKTAIL HOUR

FORNINO SIGNATURE ANTIPASTI SPREAD

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



PASSED HORS D'OEUVRES Choose 3

PROSCIUTTO & MOZZARELLA ARANCINI

Calabrian Chili Aioli

WOOD-FIRED BBQ CHICKEN

Fennel slaw, gem lettuce cups

FRANKS IN A BLANKET

Everything spice

CRISPY 4 CHEESE RAVIOLI

Truffle aioli

FIG, RICOTTA & BALSAMIC HONEY

Fillo tart

MELON & PROSCIUTTO SKEWER

LUMP CRAB, CHIVE & ORANGE SALAD

Potato chip

WOOD-FIRED GARLIC SHRIMP SKEWERS

Pesto aioli

ITALIAN GAZPACHO SHOOTERS

CROSTINI

STEAK

Wood-fired hanger steak, onion fig jam, truffle aioli, chives

PANI E TOMATE

Plum tomato, sundried tomato, olive oil, micro basil

WOOD-FIRED EGGPLANT

Tomato, goat cheese & crispy capers

WHIPPED RICOTTA

Lemon, honey & herbs

AVOCADO TOAST

CHEF'S TOP TIER SELECTIONS

TART OF SMOKED SALMON TARTAR

Lemon zest, chives, sour cream, salmon caviar **+2**

MINI LOBSTER ROLL

Celery, Lemon zest, Parsley, Mayo, Old Bay **+4**

TUNA TARTAR

Black & white sesame seeds, endive spears **+3**

TART OF BURRATA, HONEY & TRUFFLES **+3**

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

ANTIPIZZA

ANNA ROSE'S MEATBALLS

Beef meatballs, San marzano tomato sauce, shaved parmesan

WOOD-FIRED BROCCOLINI **v**

Hazelnuts, sweetie peppers, citrus vinaigrette

HOW IT WORKS

Upon arrival beautiful signature antipasti boards followed by a grand buffet of broccolini, 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

Soppressata, mozzarella, tomato, parmesan, oregano

FUNGHI MISTI **v**

Mixed mushrooms, pecorino, mozzarella, caciocavallo, 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

VODKA **v**

Spicy vodka sauce, mozzarella, parmesan, oregano, fresno chili

3 GREENS & BURRATA **v**

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

CHEF SPECIAL

Seasonal ingredients + Michael's whim

GLUTEN FREE CRUST & VEGAN CHEESE AVAILABLE

DESSERTS Additional Per Person



ICE CREAM SANDWICHES

AND/OR POPSCICLES **8**

BROWNIES + COOKIES + BERRIES **10**

MINI ITALIAN PASTRIES **10**

OCCASION CAKE **10**

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

WHITE NEGRONI

Gin, salers gentian, blanc vermouth

PENELOPE

Jalapeno tequila, grapefruit, tonic, tajin

THE WATER LAB

Vodka, watermelon, basil, simple, lime

SKYLINE SUNSET

Mezcal, grand marnier, lemon, agave, red wine float

CUCUMBER MOJITO

Rum, mint, cucumber, lime, simple, soda

DOPO RIPOSO

Whiskey, cold brew, amaretto, cacao

ATTITUDE ADJUSTMENT

Whiskey, peach ice tea, lemonade



SPRITZ

APEROL

Aperol, prosecco, soda, orange

HUGO

Elderflower, prosecco, soda, mint

PIMM'S

Pimm's number 1, prosecco, soda, lemon

WOOD-FIRED SIGNATURE

\$115 PP | 3 HOURS | ELEVATED FEAST

Upon Your Arrival...

COCKTAIL HOUR

FORNINO SIGNATURE ANTIPASTI SPREAD

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



PASSED HORS D'OEUVRES Choose 5

PROSCIUTTO & MOZZARELLA ARANCINI

Calabrian Chili Aioli

WOOD-FIRED BBQ CHICKEN

Fennel slaw, gem lettuce cups

FRANKS IN A BLANKET

Everything spice

CRISPY 4 CHEESE RAVIOLI

Truffle aioli

FIG, RICOTTA & BALSAMIC HONEY

Fillo tart

MELON & PROSCIUTTO SKEWER

LUMP CRAB, CHIVE & ORANGE SALAD

Potato chip

WOOD-FIRED GARLIC SHRIMP SKEWERS

Pesto aioli

ITALIAN GAZPACHO SHOOTERS

CROSTINI

STEAK

Wood-fired hanger steak, onion fig jam, truffle aioli, chives

PANI E TOMATE

Plum tomato, sundried tomato, olive oil, micro basil

WOOD-FIRED EGGPLANT

Tomato, goat cheese & crispy capers

WHIPPED RICOTTA

Lemon, honey & herbs

AVOCADO TOAST

CHEF'S TOP TIER SELECTIONS

TART OF SMOKED SALMON TARTAR

Lemon zest, chives, sour cream, salmon caviar **+2**

MINI LOBSTER ROLL

Celery, Lemon zest, Parsley, Mayo, Old Bay **+4**

TUNA TARTAR

Black & white sesame seeds, endive spears **+3**

TART OF BURRATA, HONEY & TRUFFLES **+3**

PIZZA Choose 3

PLEASE SEE LIST
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HOW IT WORKS

Upon arrival beautiful signature antipasti boards followed by a grand buffet of passed horsd'oeuvres, pizzas & 2 gorgeous wood-fired mains flanked by potatoes, seasonal vegetables and fresh salads. 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.

ENTRÉE Choose 2

All prepared in our wood-fired oven.

DRY RUBBED PRIME SHELLS OF BEEF

Mustard & roast garlic sauce

WHOLE ROAST SIDES OF SALMON

Sauce of green herbs & extra virgin olive oil

SNOWDANCE FARM'S ORGANIC BREAST OF CHICKEN

Marinated garlic, lemon, herbs, wilted greens

MARINATED SHRIMP & CORN

Zucchini, cherry tomato, pesto

WITH SIDES

ROASTED FINGERLING POTATOES, SEASONAL VEGETABLES

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 Choose 1

ICE CREAM SANDWICHES

AND/OR POPSICLES



BROWNIES + COOKIES + BERRIES

MINI ITALIAN PASTRIES

OCASION CAKE

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,

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CUCUMBER MOJITO

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DOPO RIPOSO

Whiskey, cold brew, amaretto, cacao

ATTITUDE ADJUSTMENT

Whiskey, peach ice tea, lemonade

SPRITZ

APEROL

Aperol, prosecco, soda, orange

HUGO

Elderflower, prosecco, soda, mint

PIMM'S

Pimm's number 1, prosecco, soda, lemon