



WOODLAND

Special Events Package
242 Flatbush Avenue
718.398.7700
events@woodlandnyc.com

MAIN DINING ROOM

Our main dining room is a 1500 sq. foot space located on ground level of the restaurant with 12ft ceilings dark wood flooring, and retractable floor to ceiling windows.

The main dining room seats up to 100 guests with the standing occupancy of 150. To accomodate smaller groups the room can be partially rented.

Additional: 15' x 3' projector screen.

Main Dining Room
Capacity: 100 Seated / 150 Standing



Main Dining Room
Capacity: 100 Seated / 150 Standing

Private Dining Room



Our private dining room is a 320 sqft space located on the ground level of the restaurant with 12 ft ceilings, dark flooring, and retractable floor to ceiling windows. The PDR seats up to 30 guests, with a standing occupancy of 35 without tables

Private Dining Room

Capacity: 38 Seated



Our garden courtyard is a 1000 sqft backyard space, located behind the main dining room. Adorned with light oak and greenery, the space provides a perfect brooklyn rustic feel. The garden courtyard seats up to 75 guests with standing occupancy of 90.



Back Patio / Only Available With Full Venue Buyout
Capacity: 75 Seated / 90 Standing

The image shows the interior of the Foxglove Cellar, a lounge area with a rustic, industrial aesthetic. The walls are made of exposed brick, and the ceiling is dark with recessed lighting. In the foreground, there are two orange-colored rectangular ottomans. To the left, there is a long, low wooden bench with two small, round, plaid ottomans in front of it. A small, round, white table with a black base is also visible. In the background, there is a large, arched opening leading to another area, and a window with a black metal frame. The overall atmosphere is warm and intimate.

Foxglove Cellar

Our fox glove cellar is a 1500 sqft open space located underneath the main dining room. Sultry and rare, like the foxglove flower, we consider this our hidden gem. This lounge fits up to 90 guests, perfect for cocktail parties, with the option of including buffet stations.

Foxglove Cellar



Foxglove Cellar
Capacity: 90 Guests

Buffet Fixed Stations

Price Based Per Platter / Select Variety of 6 Platters Or Less

Platter

Serving Size



Marinated Grilled Vegetables	Serves 6 to 8
House Salad	Serves 6 to 8
Charcuterie Plate	Serves 6 to 8
Kale Caesar Salad	Serves 6 to 8
Farmers Salad	Serves 6 to 8
Fresh Mozzarella & Tomato (w/ bread)	25 pieces
Pan Seared Salmon	25 pieces
Fish Tacos with Sriracha Aioli	30 pieces
Wings (jerk, bbq, thai chili, or classic)	25 pieces
Marinated Grilled Chicken Breast	25 pieces
Mini Burger Sliders	20 pieces
Mahogany Glazed Baby Back Ribs	20 pieces
Salmon Mini Sliders	25 pieces
Hearty Oxtail Stew	Serves 6 to 8
Panne Ala Vodka	Serves 6 to 8
Cod Fish Fritters	30 pieces
Shrimp Linguine	Serves 6 to 8
Coconut Rice & Vegetables	Serves 6 to 8
Herb Crusted Mac & Cheese	Serves 6 to 8
Pappardelle Mushrooms	Serves 6 to 8
Woodland Fried Chicken	25 pieces

Seated Lunch Prix Fixe

FIRST COURSE

selection of 1

Tropical Salad

arugula, orange, pineapple, spiced pecans, pomegranate dressing

Woodland Chicken Wings

chipotle barbecue, ranch dipping

Fried Calamari

jerk aioli

SECOND COURSE

Selection of 1

Jerk Chicken

applewood smoked, potato salad, coleslaw

Fish & Chips

beer battered fillet, tartar sauce, steak fries

Curry Vegetables

chickpeas, okra, broccoli, baby carrots, coconut curry sauce, jasmine rice

Corned Beef Sandwich

pickled napa cabbage, jerk aioli, gouda cheese,
toasted brioche, sweet potato fries

Seated Dinner Prix Fixe
(Monday - Thursday)

FIRST COURSE

selection of 1

Farmer's Salad

mixed greens, frisée, heirloom grape tomatoes,
avocado, spiced pecan, sweet plums,
lemon honey vinaigrette

Kale Caesar Salad

rainbow baby kale, parmesan,
brioche croutons, homemade caesar dressing

Woodland Chicken Wings

chipotle barbecue, ranch dipping

Barbecue Spare Ribs

scallion, lime, southern slaw

Oxtail Spring Roll

sesame oil, sweet chili sauce

Curry Chicken Roti

three mini roti, spicy curry sauce, fresh herbs

SECOND COURSE

Selection of 1

Jerk Shrimp & Grits

mango coconut rum sauce

Wild Scottish Salmon

pistachio crusted, pan seared, asparagus,
dijon mustard sauce

Seafood Scampi

black tiger shrimp, calamari,
white wine, cherry tomatoes, pasta

Oxtail Stew

seasonal vegetables, steamed jasmine rice

Fried Chicken & Waffles

three boneless thighs,
buttermilk & chipotle maple syrup

Curry Vegetables

chickpea, broccoli, baby carrots,
coconut curry sauce, jasmine rice

Seated Dinner Prix Fixe (Friday & Saturday)

FIRST COURSE

selection of 2

Tropical Salad

arugula, orange, pineapple,
spiced pecans, pomegranate dressing

Kale Caesar Salad

rainbow baby kale, parmesan, brioche croutons,
homemade caesar dressing

Chips & Avocado Salsa

salsa, tortilla chips, tomato, red onion,
cilantro & olive oil

Chicken Soup

habañero pepper, scallion

Ackee & Saltfish Spring Rolls

habañero, steamed spinach,
caramelized onion & pepper

Fish Tacos

pepper jack cheese, avocado,
pickled cabbage, pico de gallo, jerk aioli

Fried Calamari

jerk aioli

Barbecue Spare Ribs

scallion, lime, southern slaw

Woodland Chicken Wings

chipotle Barbecue, ranch dressing

SECOND COURSE

Selection of 3

Vegan spaghetti squash

Roasted squash, garlic mushrooms,
grape tomatoes, caramelized onions, Lemon pesto

Jerk Chicken

apple wood smoked,
rosemary fingerling potatoes, southern slaw

Wild Scottish Salmon

pistachio crusted, pan seared,
asparagus, dijon mustard sauce

Oxtail Stew

seasonal vegetables, steamed jasmine rice

Seafood Scampi

black tiger shrimp, calamari, white wine,
cherry tomatoes, pasta

Jerk Shrimp & Grits

mango coconut rum sauce

Curry Vegetables

chickpea, broccoli, baby carrots, coconut curry
sauce, jasmine rice

Braised Short Ribs

Boneless slow cooked short rib, baby carrots,
butternut squash puree,
mushroom, beef demi

Seated Dinner Prix Fixe (Friday & Saturday)

DESSERT

selection of 2

Chocolate Mousse cake

fresh berries, powdered sugar

Red velvet cake

orange caramel sauce, toasted coconut flakes

New York Cheese Cake

streusel topping, strawberry sauce, fresh berries

Crème Brulee

citrus vanilla infused french style custard, caramelized Sugar

Banana pudding

vanilla wafers, mascarpone cheese, chocolate chips, fresh mint

Children's Menu

Mains

Mini Burger Slider

french fries

Grilled Cheese

salad & vegetables

Grilled Chicken Sandwich

streusel topping, strawberry sauce, fresh berries

Grilled Salmon

seasonal grilled vegetables

Fish & Chips

steak fries, tartar sauce

Macaroni & Cheese

Dessert

Ice Cream

vanilla, strawberry

Homemade Waffle Cone

whipped cream

Fruit Bowl

seasonal



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