



ABOUT ERZULIE

Erzulie is the Haitian voodoo spirit of love, beauty and dance. Like the spirit herself, our space comes in many forms. During the week, we are a jazz club serving delicious food and craft cocktails. By week's end, we transform into a nightclub and event space with tasty drinks and bewitching vibes.

Found on the border of the Bushwick and Bed-Stuy neighborhoods of Brooklyn NY, our café and backyard garden will transport you from the busy city streets to the lush Haitian tropics.



THE SPACE

STUDIO

- 100 SQ FT OF ENCLOSED SPACE
- BROAD, STREET FACING WINDOWS
- CUSTOMIZABLE INTERIOR

<u>CAFE</u>

- 1,000 SQ FT INTERIOR SPACE
- DJ BOOTH
- ROBUST & COLORFUL PLANT LIFE
- FULL ESPRESSO MACHINE
- FULL BAR WITH BAR SEATING
- SOUS CHEF KITCHEN
- 2X BATHROOMS (INCLUDING ADA)
- SEATED CAPACITY: 40
- STANDING CAPACITY: 100

BACKYARD

- 1,000 SQ FT OPEN OUTDOOR SPACE
- HISTORIC BRICK FLOORING
- ABUNDANT GREENERY & TROPICAL PLANT
 LIFF
- CURATED GARDEN DESIGN
- SEATED CAPACITY: 75
- STANDING CAPACITY: 150

















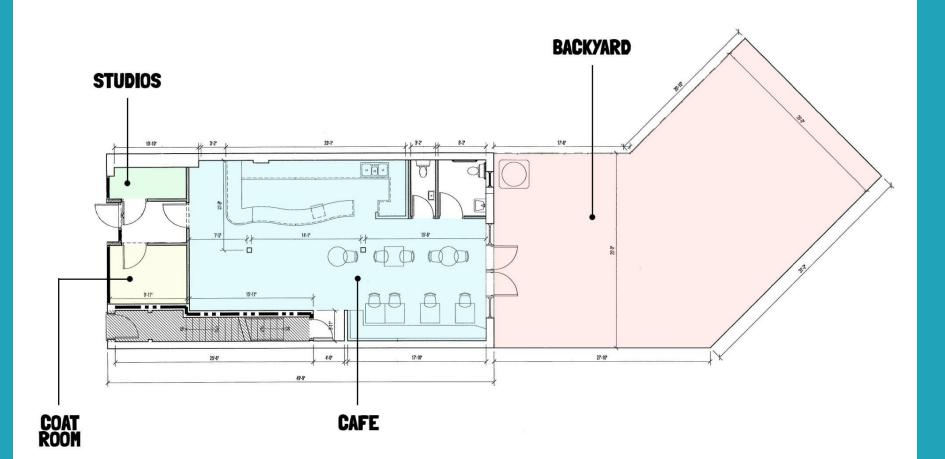












PAST EVENTS

BRITT & CAKES WEDDING

- PRIVATE EVENT
- NINA SKY DJ SETS
- 150 ATTENDEES
- INDOOR/OUTDOOR EXPERIENCE
- FULL OPEN BAR
- WEDDING PLANNING SERVICES
- SPECIAL REQUESTS EXECUTED

CHRONIXX GRAMMY PRE PARTY

- PRIVATE EVENT
- LIVE PERFORMANCES
- 150 ATTENDEES
- INDOOR/OUTDOOR EXPERIENCE
- FULL OPEN BAR
- MAX GLAZER & FEDERATION SOUND
- SPECIAL REQUESTS EXECUTED

YOGA & MIMOSAS

- PUBLIC EVENT
- OUTDOOR EXPERIENCE
- 25 ATTENDEES
- FOOD & DRINKS AVAILABLE
- PROFESSIONAL YOGA INSTRUCTORS
- EARLY MORNING START





Koktèl

\$17.5

Dantor's Punch

Rhum, pineapple, orange juice, lime, simple

Summer Sorrel

Rhum, caribbean sorrel, lime, simple

Pasyon Pike

Scotch Bonnet infused rhum, yam syrup, lime, Chinola, triple sec

Boukman

Rhum, Campari, pineapple, banana liqueur, lime, simple, Valet Falernum

Flowers By Leslie

Vodka, St. Germain, cucumber, strawberry, mint

Smokey Paloma

Tequila, mezcal, grapefruit, lime, simple

Pwav Pafè

Mezcal, lemon, bell pepper, agave

Bèl Jaden

Mezcal, lemon, simple, aloe liqueur, basil, cucumber

Elderfashion

Rye, St. Germain, bitters

Lakou Connection

Cognac, amaretto

Earl-y Spring

Decaf Earl Grey infused gin, lemon, honey, aquafaba

Hot Toddy

Seasonal \$14

Classic Cocktails

Available upon request



Diven

Rosé

Catina Marlina, Fedelie Rosato Sparkling Rosé* Mt. Etna, Sicily NV S17/\$54

Chateau Peyrassol, Reserve Des Templiers Rosé Provence, France 2019 S16 / \$44

White

Frenzy, Sauvignon Blanc Marlborough, NZ 2020 \$14 / \$37

Pierre Sparr Riesling, Grande Réserve Alsace, France 2018 \$14 / \$37

Orange

Meinklang, Weisser Mulatschak* Burgenland, Austria NV S15 / \$50

Red

Dom. Benjamin Taillandier, Minervois 'Languzelle* Langeudoc, France 2019 S17 / S47

Biotifulfox, Cotes Du Rhone Rhone Valley, France 2019

\$17/\$47

Mas La Chevaliére, Cabernet Sauvignon

Languedoc, France 2019 \$13 / 35

Prosecco & Champagne

Jeio, Prosecco Veneto, Italy NV \$13 / \$35

Louis De Sacy Brut Originel, Champagne Champagne, France 2019 \$39/\$107

Veuve Clicquot Brut, Champagne Champagne, France NV \$149

Veuve Clicquot Rosé, Champagne Champagne, France NV \$169



Byè & Seltzer

\$8

Prestige Lager

Port-Au-Prince, Haiti

Coney Island Mermaid Pilsner

Brooklyn, NY

New Belgian Voodoo Ranger IPA

Fort Collins, CO

Guinness Stout

Dublin, Ireland

Modelo

Mexico

ZuZu Sparkling Agave Spirit

Lime or Passionfruit

Tolago Seltzer

Guava-Mango or Ginger-Pear

CAFE ERZULIE CATERING MENU

HOW IT WORKS

Dishes are available in half or full size chafing containers. Full containers serve around thirty people.

Dishes come fully prepared and ready to serve.

Other dishes are available upon request.

Serving untensils, service staff and heating/other equipment, are included for events on site.

All prices exclude tax. Please notify staff of any allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs my increase your risk of food-borne illness.

MAINS

POUL FRI

HAITIAN FRIED CHICKEN WITH PIKLIZ & SÒS POUL HALF: \$129 FULL: \$245

POUL AN SÒS

STEWED CHICKEN IN TOMATO BROTH HALF: \$129 FULL: \$245

GRIYO

CUBED PORK SHOULDER MARINATED. SLOW-COOKED THEN FLASH FRIED. SERVED WITH PIKLIZ & SÒS HALF: \$129 FULL: \$245

TASO KABRIT

BONE-ON GOAT MARINATED, SLOW-COOKED AND FRIED. SERVED WITH PIKLIZ & SÒS HALF: \$215 FULL: \$416

BOULÈT

MEATBALLS WITH SOS HALF: \$150 FULL: \$267

LEGIM (V)

SLOW-COOKED VEGETABLE STEW HALF: \$150 FULL: \$267 ADD BEEF (+\$20, +\$40)

WINGS

JUMBO CHICKEN WINGS WITH CELERY & CARROT STICKS, BLEU CHEESE DRESSING. CHOOSE GRILLED, COUNTRY SWEET, MILD OR HOT 50: \$105 100: \$228

SIDES

HAITIAN PATTIES

BAKED PUFF PASTRY WITH CHICKEN, BEEF, CODFISH, HERRING OR SPINICH 50; \$127 100; \$240

MARINAD AK MORI

CODFISH FRITTERS HALF: \$85 FULL: \$156

MAKAWONI OGRATEN (VG)

BAKED MAC & CHEESE HALF: \$72 FULL: \$130

BANNANN (V)

PLANTAINS. CHOOSE SWEET OR FRIED HALF: \$60 FULL: \$85

MIXED SALAD (V)

GREENS AND VEGATABLES WITH A CIRTRUS VINAIGRETTE HALF: \$60 FULL: \$85

DIRI (V)

RICE & BEANS HALF: \$60 FULL: \$104

BLACK MUSHROOM RICE HALF: \$72 FULL: \$117



RENTING THE SPACE

PRIVATE PARTIES

- FULL SPACE OR BACKYARD RENTAL ONLY
- OPEN BAR + BEER & WINE OPTIONS
- GRANDCHAMPS OR OUTSIDE CATERING AVAILABLE
- FLORAL ARRANGEMENTS AVAILABLE
- ERZULIE MUSICAL BOOKINGS

SPONSORED EVENTS

- TICKETING ACCESS THROUGH EVENTBRITE
- CO MARKETING VIA SOCIAL CHANNELS & ON-SITE
- REVENUE BASED DOOR SPLITS
- FR7ULIF AV AVAILABLE
- PEAK + OFF-PEAK TIMES AVAILABLE

PRODUCTIONS

- FULL SPACE OR BACKYARD RENTAL ONLY
- COFFEF + TFA CATERING AVAILABLE
- GRANDCHAMPS OR OUTSIDE CATERING AVAILABLE
- FULL DAY OR HALF DAY OPTIONS
- BASEMENT STORAGE AVAILABLE
- RECONFIGURABLE SPACE
- ERZULLIE AV AVAILABLE

PRICES VARY BY PACKAGE & SERVICES



