

EVENTS

THE NEIGHBORHOOD FARM

G

fresh

more



farmone

2025



Table of Contents

About Us	3
Pricing at a Glance	4
Lounge	5
Full Space	6
Beverage	7
Food	8
Catering Menu	9
Preferred Vendors	12
Event Timeline & What's Included	13
FAQs	14
Getting Here	15
Bar Menu	16



ABOUT US

We're the neighborhood farm located in Prospect Heights, Brooklyn.

Our awe-inspiring hydroponic vertical farm & brewery grows Michelin-star quality specialty greens for local chefs and restaurants (think Eleven Madison Park, Cosme, Gage & Tollner, Bangkok Supper Club). We also brew unique craft beer and create farm-inspired cocktails, all of which are served exclusively in The Brew Lab, our onsite taproom and cocktail bar.

Whether you are excited about sustainability, indoor urban farming, the culinary world, craft beer or just an experience like nothing you've ever had before, an event with us promises to be engaging, delicious, and unexpected.

Address:
625 Bergen Street
Brooklyn, NY 11238

Bar Hours:
Tue. & Wed. | 4-10pm
Thurs. | 4-11pm
Fri. | 3-11pm
Sat. | 1-11pm
Sun. | 1-8pm

Contact:
Kate Ginna
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646 437 8064



PRICING

AT A GLANCE

Lounge

	Monday	Tuesday & Wednesday	Friday & Saturday	Sunday
Jan. - Mar.	-	\$1,500	\$2,000	\$1,800
Apr. - June.	-	\$1,800	\$2,200	\$2,000
Jul. & Aug.	-	\$1,500	\$2,000	\$1,800
Sep. & Oct.	-	\$1,800	\$2,200	\$2,000
Nov. & Dec.	-	\$1,500	\$2,000	\$1,800

These prices reflect the minimum spend for a 3-hour event with 30 minutes for set up and breakdown, 4 hours total.

Full Space

	Monday	Tuesday & Wednesday	Friday	Saturday	Sunday
Jan. - Mar.	\$3,000	\$3,500	\$5,000	\$7,000	\$5,500
Apr. - June.	\$3,000	\$4,000	\$6,000	\$8,000	\$7,000
Jul. & Aug.	\$3,000	\$3,500	\$5,000	\$7,000	\$5,500
Sep. & Oct.	\$3,000	\$4,000	\$6,000	\$8,000	\$7,000
Nov. & Dec.	\$3,000	\$3,500	\$5,000	\$7,000	\$5,500

These prices reflect the minimum spend for a 3-hour event with 1 hour for set up and breakdown, 5 hours total.

RESERVING TABLES FOR UP TO 20 GUESTS IS FREE ALL YEAR ROUND

Please note these prices do not include a required 15% gratuity & tax. | Additional fees may apply depending on the scale of the event.



The Lounge

Perfect for anywhere from 25-85 guests. The semi-private space offers easy access to the main bar, or you can upgrade your experience with a dedicated beer and wine station exclusively for your group. It's a flexible, laid-back setting that works just as well for casual mixers as it does for big celebrations.

Best for: Birthdays, Showers, Performances, Networking Events





The Full Space

Rent the full space for cocktail parties up to 200 people, or intimate dinners for 30. The space is flexible and awe-inspiring with a live plant rack visible in the main room with a Boffi kitchen and bar.

Best for: Milestone Birthdays, Wedding-Related Events, Product Launches, Corporate Dinners



Bar Offerings

Our bar program is rooted in the farm—literally. From the Shiso Sour to the Genovese Basil Smash, our beer and cocktails highlight fresh, seasonal herbs grown just steps away.

We offer flexible bar packages to suit your needs, including open bar, cash bar, or consumption-based options. Whatever your vision, we'll help make it seamless.

Beer & Wine Bar | \$20 per person per hour

Draft Beer

10+ draft beers brewed on site featuring Farm.One ingredients, including NA option

Bottled Beer & Cider

Additional NA beer & Wolffer

Ciders available by can and bottle

Wine

Dry Riesling, Gruner Veltliner, Cabernet Franc, Sparkling White, Rosé

Classic Bar | \$30 pp per hour

All Beer & Wine & Choose 4 From Below:

My Boy Blue
Watermelon Sugar
Bitter Sage
Papa Americano
Amex Lounge Spritz
Garden Party
Farm.One Cosmo
Allspice Reserved
Swedish Pancakes
NA Old Fashioned
NA Moscow Mule
NA Negroni

See page 16 for descriptions

Premium Bar | \$35 pp per hour

Full Farm.One Menu

See page 16 for full menu

Add a Beer & Wine station to the back room for \$200/3 hours

Choose 2 draft beers
Full wine and cider menu offered
Includes 1 bartender





IN-HOUSE FOOD



PIZZA PARTY

In 2025, we welcomed Pizza Party Brooklyn as our in-house food residency—and they’ve been serving up crowd-pleasing pies, fresh salads, and seasonal specials ever since.

Run by husband-and-wife duo Stewart and Daria Parlo, their setup is conveniently located in the garage space just off the back lounge. They’re known for their quality ingredients, friendly service, and event-ready flexibility.

Pizza Party runs counter service for the bar Wednesday through Sunday and is also available for private catering. As our preferred event partner, there’s no vendor fee when you book them for your event.

PLATTERS

Each feeds approximately 20 guests

Gramma's Farfelle & Broccoli (Veg)	\$120
Rigatoni Vodka (V)	\$130
Farm.One Salad (Veg) (GF) <i>Farm.One fresh salad mix, shallot, artichoke, green goddess dressing</i>	\$65
Caesar Salad (V)	\$60
Greek Salad (V) (GF)	\$60
Caprese Skewers (V) (GF) <i>Cherry Tomato, fresh mozzarella, pesto</i>	\$50
Charcuterie Board <i>Four cheeses, cured meats, seasonal fruit, jam, honey, fresh focaccia</i>	\$8/Per Person min. 20
Crispy Roasted Garlic Potatoes (V) (GF) <i>Tomato, garlic, eggplant, fennel, olive, basil</i>	\$50
Garlic Baked Jumbo Shrimp (GF) <i>Tomato, garlic, eggplant, fennel, olive, basil</i>	\$140
Spinach Artichoke Dip (V) <i>Served with homemade pita</i>	\$60
Spicy Roasted Eggplant Dip (VEG) <i>Served with homemade pita</i>	\$60
Eggplant Parm Sliders (V) <i>16 Sliders Per Platter</i>	\$80
Meatball Parm Sliders <i>16 Sliders Per Platter</i>	\$80
Chicken Parm Sliders <i>16 Sliders Per Platter</i>	\$80

HORS D'OEUVRES

CHOOSE ANY 6

\$35 PP Per Hour

CHOOSE ANY 10

\$50 PP Per Hour

Caprese Skewers (V) (GF)

Prosciutto & Melon Skewers (GF)

Steak Tartare Crostini

Veggie Crostini (Veg)

Tuna Tartare (GF)

Scallop Crudo (GF)

Jumbo Baked Shrimp Skewers (GF)

Steak Skewers (GF)

Chicken Skewers (GF)

Seasonal Veggie Skewers (Veg) (GF)

Green Deviled Egg (V) (GF)

Mushroom Risotto Balls (V)

Prosciutto Croquetas

Duck Croquetas

Pesto Croquetas (V)

Mini Ham & Egg Quiche

For passed hors d' oeuvres, 1 server is required for every 30 guests, which will be billed to the client at \$50/hr

PIZZA PACKAGES

Pizza for 20	\$250
<i>Includes: 4 cheese or tomato pies 6 specialty or custom pies, max 2 choices</i>	
Pizza for 40	\$500
<i>Includes: 8 cheese or tomato pies 12 specialty or custom pies, max 4 choices</i>	
Pizza for 60	\$750
<i>Includes: 10 cheese or tomato pies 20 specialty or custom pies, max 5 choices</i>	
Pizza for 120	\$1,500
<i>Includes: 20 cheese or tomato pies 40 specialty or custom pies, max 6 choices</i>	

Flavors

Classic Cheese	Buffalo Chicken
Tomato	Vodka Fresh Mozz
Spicy Pepperoni	Birria
Tricolor	Cubano
Eggplant Parm	Amatriciana
Italian Beef	Mortadella
Lasagna	Sweet Chili Shrimp
Au Gratin	Putanesca
Meatball	Duck Confit
Mushroom	French Onion
Sausage and Pepper	Burrata + Farm.One
Spinach Artichoke	Prosciutto Arugula
Cheesesteak	Roast Pork
White Pie	Smashburger

Toppings

Onion
Garlic
Ricotta
Fresh Mozz
Black Olives
Banana Peppers
Mushroom
Eggplant
Pepperoni
Sausage
Meatball
Artichoke Heart
Pesto
Hot Honey
Extra Cheese

Preferred Vendors

CATERING

Pizza Party Brooklyn (In-House)

- Listed above

Purslane (\$\$\$)

- Zero-waste caterer with full-service event planning
- Lots of menu options from American to Asian and everything in between

Collective Supper Group (\$\$)

- Super friendly staff specializing in themed sit-down meals

Georgi Caterer (\$\$)

- Full-service caterer with inventive menus, specializing in buffets and passed apps as well as sit-down meals



DJs

DJ FRiTZo

- \$100/hr
- Funk, soul, reggae, hip-hop

Chris Maestro

- \$1,200-1,500 depending on length, format, and required equipment
- Customized music style

Kinglsey Beneche

- \$500/4 hours
- Hip-Hop, Jazz/Jazz-Fusion, House, Afrobeats (Highlife & Amapiano), and old school soul.

ADDITIONAL VENDORS

Forissimo Florals | Lacy Wood Photography
Sugar Butter Chocolate | Murray's Cheese

EVENT TIMELINE

recommended for full space buy-outs

8+ WEEKS OUT

Initial consultation
Site visit
Contract signing and deposit paid

4-6 WEEKS OUT

Finalize guest count
Vendor selections
Confirm bar package

2 WEEK OUT

Final guest count confirmation
Coordinate vendor timelines
Confirm any AV or layout change needs

1 WEEK OUT

Final call to review Run of Show, layout, and all event details

WHAT'S INCLUDED

FULL SPACE

- Use of projector & 85" TV in main room and 65" TV in lounge
- All existing Farm.One furniture
 - Various farmhouse wood tables and industrial chairs
 - 48 black folding chairs
 - (3) 6' folding tables
 - (2) 8' folding tables
- 12' windowed garage door
 - Can be opened during nice weather
- Full sound system connectivity via Spotify
- Basic light and ambiance
 - 15 Pina lights
 - 15 tea light holders and votive candles
- 10 bud vases with fresh flowers
- Staffing:
 - 2 bartenders
 - 1 barhand
 - 1 porter/dishwasher
 - 1 on-site coordinator

LOUNGE

- Use of 65" TV
 - Sonos speaker connectivity (separate from main bar)
 - Access to main bar
 - All existing furniture
 - soft lounge seating
 - 3 high top tables; 12 stools
 - 5 bud vases with fresh flowers
 - AC & Heating
 - Use of mic and speaker for \$50 rental fee
- Note: We will staff an additional bartender at the front bar when lounge events are over 50 guests*

FAQs

- **I have a caterer I want to use that isn't on your preferred partner list. Is that okay?**
 - Yes, we are happy to work with new caterers. We just ask to be put in touch directly with the vendor so that we can go over our inventory and what they can and can't expect from us as the venue host.
- **Do you have AC/heating?**
 - Yes, both the taproom and lounge have AC and heating available.
- **Do you have a sound system?**
 - Yes, we have an excellent speaker system that can be connected to via Spotify. DJs can also easily plug into via an AUX or RCA cable (they must provide this). We have a separate individual Sonos for the back lounge which hosts can connect to directly.
- **I want to offer a drink that I don't see on your menu. Is that possible?**
 - Depending on the drink, yes. We have a special liquor license that requires us to source from NY state brewers, distillers, and winemakers. This means we do not have tequila or mezcal, but we do have a great Jalapeno corn whisky substitute. Please inquire about any specific drink requests.
- **I've received this PDF and we've exchanged emails about an event. Is it locked in?**
 - No. Until you receive, sign, and return an event contract that includes a credit card to keep on file, no event is locked in. (Note: for casual table reservations, this does not apply.)
- **What's your cancellation policy?**
 - Any cancellation will result in Farm.One keeping the non-refundable cleaning fee which serves as the event deposit. Depending on the event, further policy may vary.
- **I don't have catering but I'd like to bring a cake. Can I store it in your fridge?**
 - Yes, please confirm prior to your event so that we can make sure there is space in the fridge for you. We cannot provide plates, knives, or forks.
- **What is a "minimum spend" and how does it work?**
 - A minimum spend is the amount you must purchase from the bar during your event period. You can do this by putting down a card and sponsoring your guests' drinks, letting your guests pay their own tabs, or a combination. If you would like to use Farm.One as a venue and outsource the bar, the minimum spend acts as a room rental fee.

GETTING HERE

Farm.One, at 625 Bergen Street, is just two blocks from the Barclays Center in Brooklyn, and close to every major subway line (B,Q, 2, 3, 4, 5, N, D). Most areas of Manhattan reach the farm in 25 to 35 minutes.

Parking: Street parking is available, or you may park at the paid garage on Carlton Avenue and Dean Street, around the corner.

CONTACT:

Kate Ginna - Event Manager

📞 646.437.8064

✉ kate.ginna@farm.one

Available via text day-of for urgent coordination



Bar Menu

SUMMER COCKTAILS

-  **MY BOY BLUE**
seaweed Acid spirit, agave spirit, farm.one blue spice basil, lime, salt 16
-  **WATERMELON SUGAR**
farm.one salad burnet-infused aperol, sparkling wine, soda 16
-  **BITTER SAGE**
farm.one sage Acid spirit, aperol, faccia brutto centerbe, lemon 16
-  **PAPA AMERICANO**
smoked orange Acid, cocchi americano, dalin blanc, orange bitters, farm.one genovese basil 16
-  **AMEX LOUNGE SPRITZ**
gin, lime, farm.one mint, sparkling wine, melon bitters 16

HOUSE COCKTAILS

-  **GENO BASIL SMASH**
gin, farm.one genovese basil, lemon, bitters, ginger beer 20
-  **FARM.MOJITO**
white rum, farm.one mint, lime, soda 18
-  **FARM.TINI**
vodka, horseradish Acid spirit, dry vermouth, olive brine, farm.one dill 18
-  **GARDEN PARTY**
gin, faccia brutto centerbe, ginger liqueur, lime, farm.one mint, soda 16
-  **FARM.COSMO**
vodka, cointreau, campari, farm.one oxalis 16
-  **ALLSPICE RESERVED**
rye, farm.one blue spice basil, allspice dram, black walnut bitters 16
-  **SWEDISH PANCAKES**
amaro montenegro, Stumptown cold brew, farm.one blue spice basil, lemon, soda 16

ON DRAFT

12OZ \$9

4OZ \$4

- POPIED SUNSHINE**
Pilsner, 4.8% ABV
Farmhouse style pilsner. Balanced, unfiltered, clean, easy.
- YE ARDENT MARIGOLD**
Marigold Witbier, 5.3% ABV
Brewed in Collaboration w/ Rockaway Brewing
Wheat beer with black pepper, coriander and marigold gem leaves.
- ROWING IN EDEN**
Saison, 5.5% ABV
Floral and effervescent. Finishes dry.
- MAZY MOTION**
Hazy IPA, 6.3% ABV
Bright citrus, tropical aromas, soft mouthfeel and a slightly sweet finish.
- OF NOBLE NATURES**
DIPA, 8% ABV
Pillowy mouthfeel, notes of candied orange and tropical darkness.
- THE SHADOWS DANCE**
Stout, 8% ABV
Heavy roast, chocolate character. Present bitterness and spiciness from rye.
- WINE & CIDER**
- DRY RIESLING** 14
Dr. Konstantin Frank, Finger Lakes, NY, 2022
- GRÜNER** 14
Hermann J. Weimer, Finger Lakes, NY, 2024
- CABERNET FRANC** 14
Wölffer, Sagaponack, NY, 2022
- SPARKLING RIESLING** 14
Dr. Konstantin Frank, Finger Lakes, NY, 2023
- ROSÉ** 14
Dr. Konstantin Frank, Finger Lakes, NY, 2022
- DRY ROSÉ CIDER** 14
Wölffer, Sagaponack, NY, 2022
- ROOT OF REFERENCE**
Anise Hyssop Dark Lager, 4.9% ABV
Brewed in Collaboration w/ Kilsbaro Brewing
Fresh licorice with a coca cola and root beer style finish.
- TANGLED LEAVES**
Amber Rye Ale with Arugula, 5% ABV
Peppery, roasted, wet tobacco, hint of spicy cheese-its and mustard.
- RICH PROFUSION**
Honey Peach Sour 5% ABV
Slightly tart, packed full of NY peaches, Honey, caramel malt.
- SHISO SERENADE**
Red Shiso & Beet Sour, 4.2% ABV
Bright and tart, herbal, earthy, mint notes.
- PETIT PLANET**
Pluto Basil Tart Grisette, 2.5% ABV
Brewed in Collaboration w/ Rockaway Brewing
Peppery, floral, dry, full tart finish.
- THE STILL POINT**
Non-Alcoholic Pale Ale, 0.4% ABV
Delicate malt profile, bright citrus hop character.
- NON-ALCOHOLIC**
- NA COCKTAILS** 14
Farm.One Mojito (16)
Geno Basil Smash (16)
Old Fashioned
Moscow Mule
Negroni
- NA BEER** 8
The Still Point, IPA, Farm.One (9)
Run Wild IPA, Athletic
Upside Down Golden Ale, Athletic
- NA WINE** 14
NA Sparkling White, Sovi, Northern CA, 2022
NA Sparkling Rose, Sovi, Northern CA, 2023

**We proudly source local and NYS products.
All herbs, flowers and garnish are grown on-site.
Prices do not include sales tax.

Our alcohol is sourced from local NY state breweries, wineries, and distilleries. It is part of the Farm.One ethos to support independent, local purveyors, and our bar program reflects this commitment. Some of our suppliers include:

Jaywalk Rye
Dorothy Parker Gin
Farmhouse Spirits
Kings County Distillery
Owney's Gin



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