

ADD-ON OPTIONS

BREW A BATCH OF BEER

Great as a teambuilding activity or for the Other Half super fan, join one of our brewers on the brew deck and make your own beer! You'll learn about the brewing process while sipping on a beverage of your choice.

STARTS AT \$7,500

NOT AVAILABLE ON WEEKENDS. FINISHED PRODUCT WILL BE AVAILABLE TO SAMPLE WITHIN 2-3 WEEKS.

CANDLE MAKING WITH MOODS BY YEMMIE

Learn to make a scented candle that your guests can take home as a souvenir. Moods by Yemmie will bring all the supplies needed and talk your group through the candle making process, including choosing custom scents.

STARTS AT \$50 PER GUEST 10-50 GUESTS

YOGA CLASSES

Start your event by moving and stretching, and quench your thirst afterward with a beer! Yoga classes are 60 minutes long and can be customized to your liking.

STARTS AT \$200

FOR UP TO 10 GUESTS, \$10 FOR EACH ADDITIONAL GUEST

TIE DYE WORKSHOP WITH <u>STUYDYED</u>

Send your guests home with a little something to remember your event! Our friends at Stuydyed will bring all the tie dye supplies and provide instruction for your group, whether you're novices or experienced tie dyers!

STARTS AT \$15 PER GUEST SUBJECT TO SELECTION



OPEN BAR PACKAGES

Required for groups of more than 20 guests.

BASIC (BEER, WINE & NON-ALCOHOLIC) \$20 per guest per hour

PREMIUM (BASIC PACKAGE PLUS COCKTAILS AND MIXED DRINKS)

\$30 per guest per hour Excludes premium spirits

LARGE RESERVATIONS

Available for groups of 10-20 guests during non-peak hours only.

CONSUMPTION TABS

Reserve a table and pay for what you drink, with a minimum spend of \$15 per guest per hour.

SPACE FEES

Applicable during peak hours only.

SUNSET LOUNGE

A semi-private space for 15-70 guests \$500 per hour

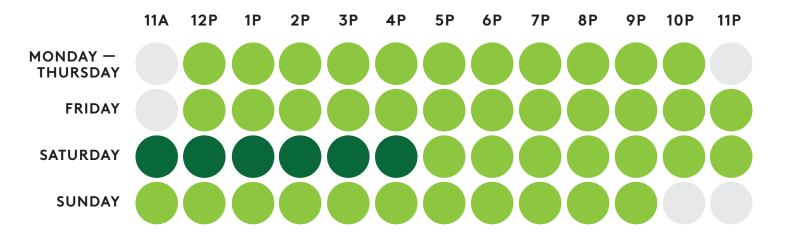
Please note pricing does not include tax, 5% admin fee, or gratuity. There is a 2 hour minimum for all bookings.

SPACE AVAILABILITY

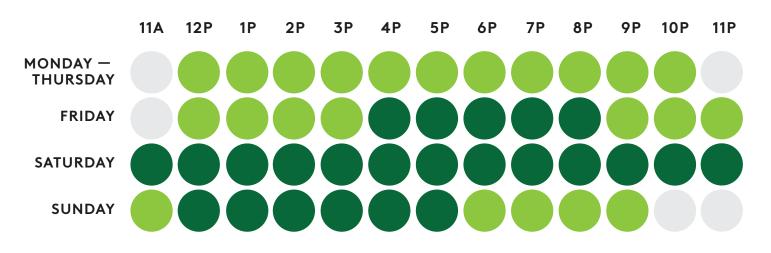
LOW SEASON (NOVEMBER - MARCH)

NON-PEAK HOURS NO SPACE FEES PEAK HOURS SPACE FEES APPLY

UNAVAILABLE



HIGH SEASON (APRIL - OCTOBER)





FAQs

HOW FAR IN ADVANCE DO I NEED TO BOOK?

We take reservations up to 1 year in advance and require a minimum of 2 weeks' notice for all reservations.

CAN WE BRING IN FOOD?

Yes, we allow outside food to be delivered. You may also bring in outside catering for an additional service fee. We recommend working with our neighbors at Roberta's, and we can provide their catering menu upon request.

DO YOU OFFER OUR GUESTS TOURS AND GUIDED TASTINGS?

The brewing system at this location is very small, so we don't offer formal tours, but we would be happy to talk with your group about it! We do offer guided tastings for a small fee if you're interested in adding that onto your booking.

CAN WE BRING IN OUR OWN ALCOHOL?

No, we stock the bar with select alcohol, gluten-free, and non-alcoholic options. We are happy to work with you to ensure all guest needs are met.

WHAT TIME ARE WE ALLOWED TO SET UP PRIOR TO OUR PARTY?

We allow you and/or guests to arrive 30 minutes prior in order to set up. If you would like additional time, we can add it for an additional fee.

CAN I BRING MY OWN MUSIC OR DJ?

Unfortunately the music is linked to the Main Taproom speakers, so we cannot take requests or allow outside DJs.

DO YOU HAVE TABLES & CHAIRS FOR ALL OF OUR GUESTS?

We have a limited number of tables, benches, and stools available. Depending on the size of your party, seating for all guests may or may not be available.

ARE CHILDREN ALLOWED?

Yes, we allow children of all ages with adult supervision.

ARE DOGS ALLOWED?

Yes, we allow well-behaved dogs in all NYC taprooms.

ARE THERE ANY ADDITIONAL FEES?

All of our bookings will have all applicable local and state taxes added, as well as a 5% administrative fee to support the booking and set up of your event. Gratuity is not included and is optional.



