

EVENTS

THE NEIGHBORHOOD FARM

farmone

2026



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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. | 3-12pm
Sat. | 1-12pm
Sun. | 1-8pm

Contact:
Kate Ginna
kate.ginna@farm.one
646 437 8064



PRICING

AT A GLANCE

Lounge

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

These prices reflect the minimum spend for 4 hours which includes any set up and breakdown.

Full Space

	Mon.	Tues. & Weds.	Thurs.	Friday	Saturday	Sunday
Jan. - Mar.	\$3,000	\$3,500	\$5,000	\$5,000	\$7,000	\$4,000
Apr. - June.	\$3,000	\$4,000	\$5,000	\$6,000	\$8,000	\$5,000
Jul. & Aug.	\$3,000	\$3,500	\$5,000	\$5,000	\$7,000	\$4,000
Sep. & Oct.	\$3,000	\$4,000	\$5,000	\$6,000	\$8,000	\$5,000
Nov. & Dec.	\$3,000	\$3,500	\$5,000	\$5,000	\$7,000	\$4,000

These prices reflect the minimum spend for 6 hours which includes any set up and breakdown.

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

Please note these prices do not include tax & a required 18% gratuity. | Additional fees may apply depending on the scale of the event..



The Lounge

Perfect for anywhere from 30-85 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. *Includes the Garage (see next page).*

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 verdant with a live plant rack visible in the main room and a Boffi-designed 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 Geno 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 & Big Apple Cider available by can and bottle

Wine

Dry Riesling, Gruner Veltliner, Blancs de Blanc, Red Blend, Rosé
Additional Sovi NA wines by can

Classic Bar | \$28 pp per hour

All Beer & Wine & Choose 4 From Below:

- My Girl Pepper
- Bad Apple Sour
- Salad G & T
- Coffee Orange Negroni
- Supercool
- Celery Gimlet
- Farm.Cosmo
- Allspice Reserved
- Swedish Pancakes
- NA Old Fashioned
- NA Moscow Mule
- NA Negroni

See page 16 for descriptions

Premium Bar | \$35 pp ph

Full Farm.One Menu

See page 14 for full menu

Pricing per hour decreases after 3 hours

Add a Beer & Wine station to the back room for \$300/3 hours

Choose 2 draft beers
Full wine and cider menu offered

Includes 1 bartender



ON-SITE 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 right off the lounge space. They're known for their quality ingredients, friendly service, and event-ready flexibility.

Pizza Party runs counter service for the Farm. One's bar Tuesday 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, but please note their food does not count toward our minimum spend.

Please find their full catering menu [here](#).

Preferred Vendors

CATERING

Pizza Party Brooklyn (On-Site)

- Listed above

Sammies by Sari (On-Site)

- Seasonally inspired sandwiches and bites made with fresh, local ingredients (including Farm.One herbs and greens), along with hand-made baked goods. Sample menus available upon request.
- Great for breakfasts, lunches, showers, and happy hours

Ladoo Supper Club

- South Asian-inspired cuisine grounded in home-style cooking
- Seasonal flavorings and frequent new menus. *Sample menus available upon request.*

Purslane

- Zero-waste caterer with full-service event planning
- Tons 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



D J s

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.

74 Events

- Multiple DJs that can be matched to your preferred style
- Friendly and responsive admin team

ADDITIONAL VENDORS

Fortissimo 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
- Microphone
- 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
- AC & Heating

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. We require a walk-through of the space prior to the event.*
- **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, XLR, 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, and please note they may be subject to a fee.*
- **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.) Dates will remain available for booking until a contract and deposit are received.*
- **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. Please note that food does not count towards the minimum spend.*

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

WINTER COCKTAILS

-  **MY GIRL PEPPER...**   16
smoked orange + pepper "margarita" with lime + farm.one blue spice basil
-  **BAD APPLE SOUR**  16
bourbon with NY apples, farm.one blue spice basil & green sorrel
-  **SALAD G&T**  16
pepper and cucumber gin & tonic with lime, farm.one dill & salad burnet
-  **COFFEE ORANGE NEGRONI**   16
negroni with smoked orange & coffee spirits + farm.one marigold gem
-  **HONEY BREW BREW** 20
our take on an espresso martini
coffee whiskey, coffee liqueur, cold brew, & honey
-  **CELERY GIMLET**   16
gin, celery, green sorrel + passionfruit

HOUSE COCKTAILS

-  **GENO BASIL SMASH**  20
gin, farm.one genovese basil + lemon, topped with ginger beer
-  **FARM.MOJITO**  18
white rum, farm.one mint, lime, topped with soda
-  **FARM.COSMO**  16
vodka, cointreau, forthave red, farm.one oxalis
-  **ALLSPICE RESERVED**  16
rye old fashioned with farm.one blue spice basil, allspice dram + black walnut bitters

 *MADE WITH ACID SPIRITS

ON DRAFT

12oz \$9

4oz \$4

- TEMPORARILY ILLUMINATED**
Pilsner, 4.7% ABV
German Style Pilsner. Unfiltered, crisp, clean, easy.
- POPIED SUNSHINE**
Pilsner, 4.8% ABV
German Pilsner, Farmhouse style. Unfiltered, crisp, clean, easy.
- 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.
- RICH PROFUSION**
Honey Peach Sour 5% ABV
Slightly tart, packed full of NY peaches. Honey, caramel malt.
- SHISO SERENADE**
Shiso Beet Sour, 4.2% ABV
Infused with Red Shiso and Beet leaves grown here on the farm. Bright and tart with herbal, earthy and mint notes.
- SUNNY DAY STOUT**
Session Stout, 2.5% ABV
In continuation with our experimental low abv stout series this one has some cocoa, roast, and subtle malt notes making it complex but easy drinking.

WINE & CIDER

- DRY RIESLING** 14
Dr. Konstantin Frank, Finger Lakes, NY, 2022
- FIELD WHITE** 14
Hermann J. Weimer, Finger Lakes, NY
- BLANCS DE BLANC** 14
Onobay Vineyards, North Fork, NY, 2023
- FIELD RED** 14
Hermann J. Weimer, Finger Lakes, NY, 2022
- ROSÉ** 14
Hermann J. Weimer, Finger Lakes, NY, 2023
- BIG APPLE CIDER** 8
Hudson North Cider, NY, 8.2% ABV

YELLOW LEAVES & GOSSAMER 
Lemon Basil Lager, 5% ABV
Generous amounts of lemon basil give this farmhouse style lager a fragrant aromatic character and crisp finish.

GREEN WHALE 
Watermelon Mint Sour, 6% ABV
Slightly tart with watermelon and fresh mint from the farm. Refreshing and bright.

DARK IS RIGHT
Baltic Porter, 7% ABV
A complex dark malt character giving coffee and chocolate.

THE STILL POINT
Non-Alcoholic Pale Ale, 0.4% ABV
Delicate malt profile, bright citrus hop character.

ON CAN

PETIT PLANET 
Pluto Basil Grisette, 2.5% ABV
Brewed in Collaboration w/ Rockaway Brewing

SAKE

Shizuku 70
Kato Sake Works
Bottle Only

NON-ALCOHOLIC

- NA COCKTAILS** 14
Farm.One Mojito (16)
Geno Basil Smash (16)
Old Fashioned
Moscow Mule
Negroni
- NA BEER** 9
The Still Point, IPA, Farm.One
- 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

Please note our menu changes seasonally and we rotate our beers frequently!













