PRIVATE WORKSHOP OFFERINGS
2016

BEEKEEPING AND HONEY TASTING: SPRING/SUMMER/FALL
Join our apiarist on a “hive check” and witness firsthand the secret life of bees! A BG Beekeeper will open up a live hive, observable from a safe distance, and then we’ll gather around an inactive hive so participants can get a hands-on look at what goes on inside the colony. We’ll learn about the fascinating life cycle of the honeybee, and why these incredible creatures are dying off. Then, we’ll participate in a tasting of several different honeys from different hives, different times of the year and different crops! Get a buzz on with the addition of a honey-themed food and beverage package!

Group Size: 2 - 20
Price Per Person: $40 ($400 minimum)
Duration: 1 hour
Farm Availability: Flagship Farm, Brooklyn Navy Yard

COMPOST: SPRING/SUMMER/FALL
Compost is one of our favorite fertilizers and it’s one of the easiest ways we can help manage our waste in the city! Learn how to keep food waste out of the landfill, visit our compost operation, and get down and dirty as you help our farmers make the black gold key to healthy crops.

Group Size: 2 - 25.
Price Per Person: $25 ($250 minimum)
Duration: 1 hour
Farm Availability: Flagship Farm, Brooklyn Navy Yard
MUSHROOM CULTIVATION: SPRING/SUMMER/FALL

Learn about mushroom cultivation from our mushroom experts! Short on outdoor space in your NYC apartment? Mushrooms might be the perfect crop for your indoor garden! In this workshop, learn the ins and outs of mushroom cultivation and make your own oyster mushroom kit to take home. You'll have home grown mushrooms in just a few weeks!

Group Size: 2 - 25
Price Per Person: $40 ($400 minimum)
Duration: 1 hour
Farm Availability: Flagship Farm, Brooklyn Navy Yard

FARMER FOR A DAY: SPRING/SUMMER/FALL

What is it like to be an urban farmer? How does one cultivate crops hundreds of feet above the city streets? In our hands-on farming workshop, you'll step into our farmers’ shoes and get your hands dirty working the (rooftop) land alongside a Brooklyn Grange grower. Depending on the day, week, and time of the season, you'll be doing anything from preparing and seeding beds, to harvesting, to staking tomato plants!

Group Size: 2 - 60
Price Per Person: $35 ($350 minimum)
Duration: 1 hour, with options to extend
Farm Availability: Flagship Farm, Brooklyn Navy Yard
NATURAL DYEING: YEAR ROUND
Flavor is just one of the many properties of plants we cultivate around the world. What about the pigments they contain? In our natural dye workshop, you'll harvest plants from the farm and learn how to extract their pigments to turn them into applicable dyes. While our fresh dye is being prepared, we'll experiment with one of the world’s favorite natural dyes: Indigo. Using traditional Japanese Shibori resist folding techniques and your own experimental tying, you'll create naturally dyed pieces that will bring a pop of natural color to your home.

Group Size: 2 - 25  
Price Per Person: $80, includes materials ($480 minimum)  
Duration: 2 - 3 hours  
Farm Availability: Brooklyn Navy Yard

EXPLORING FLAVORS: SUMMER ONLY
Flavor: it's the spice of life. Great works of literature and art have been created around the power of taste. In this exploration, we'll walk the farm and explore the stunning diversity of flavors that grow in nature. We'll experience how scent and flavor interact; how different parts of the plant affect your taste buds in wildly different ways, and learn the perfect point at which to pick a cucumber, or what makes a ripe tomato so darn delicious. From spicy baby japanese mustard greens to slightly floral sweet peppers, you'll be surprised and delighted by the flavors found on the farm!

Group Size: 2 - 25  
Price Per Person: $40, includes materials ($400 minimum)  
Duration: 1 hour  
Farm Availability: Flagship Farm, Brooklyn Navy Yard
KINGS COUNTY DISTILLERY WHISKEY TASTING: YEAR ROUND
Kings County Distillery- New York City's oldest operating distillery- will send one of our whiskey experts to you. Perfect as an addition to your event at Brooklyn Grange, Kings County tastings gives you a glimpse into the world of whiskey and distilling. Our whiskey expert will bring moonshine, bourbon, and chocolate whiskey to pour for your guests. You'll get to chat with the expert about our company and process as well as ask any questions you have about spirits.

**Group Size:** 2 - 40  
**Price Per Person:** $25, plus $250 fee  
**Duration:** 1 hour  
**Farm Availability:** Flagship Farm, Brooklyn Navy Yard

FUN WITH LOCAL FLOWERS: SPRING/SUMMER/FALL
Arranging colorful flowers calms the mind and feeds the soul - what better way to detox and de-stress than to arrange flowers within our vibrant rooftop farm ecosystem? Join sustainable floral designer Molly Culver of Molly Oliver Flowers for a hands-on workshop. You'll learn how to source locally grown flowers and make a basic arrangement at home. Together, we'll walk the farm and cut some fresh flowers to supplement buckets of gorgeous seasonal blooms plucked from NYC and the surrounding region, review design tips, flower care, and devote the majority of our workshop to enjoying our time arranging! Each participant will get to take home an arrangement and crown.

**Group Size:** 2 – 15  
**Price Per Person:** $85, includes materials ($500 minimum)  
**Duration:** 2 hours  
**Farm Availability:** Flagship Farm, Brooklyn Navy Yard
SWEETCYCLE, BICYCLE POWERED GELATO: SPRING/SUMMER/FALL

Come pedal the Sweetcycle – a stationary bike capable of pedal powering an ice cream churn. While pedaling gelato, Kate Zuckerman, pastry chef and owner of the Sweetcycle, will discuss the science behind ice cream and gelato making. You will learn how to infuse the ice cream with farm fresh flavors. We will incorporate herbs and honey from the farm and crunchy mix-ins. Participants can create their own seasonal flavor combinations – Anise Hyssop-Maple; Honey Lavender Apricot Pit; Honey Rosemary Walnut; Fresh Mint; Blueberry Lavender; Hazelnut Sage Brown Butter. After taking a tour of the farm, we will enjoy the fruits of our labor and eat the ice cream we pedal churned with a selection of crunchy toppings. Participants will take home one quart of ice cream base to churn at home.

**Group Size:** 2 - 25  
**Price per person:** $50 ($400 minimum)  
**Duration:** 2 hours  
**Farm Availability:** Brooklyn Navy Yard

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ROOFTOP YOGA: SPRING/SUMMER/FALL

Stretch it out amongst the sunflowers during a private yoga session on the farm. Our favorite Brooklyn yoga instructors will guide you through an all-levels practice, internalizing the calming effects of the farm and the embracing the serenity that comes with being on the rooftop. Whether you’re well practiced yogis or have never stepped onto a yoga mat, these classes will help you feel grounded and miles away from the city streets.

**Group Size:** 2 - 40  
**Price Per Person:** $30 ($300 minimum)  
**Duration:** 1 hour  
**Farm Availability:** Brooklyn Navy Yard

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TOURS: YEAR ROUND

Tours are the best way to get to know our farm and the people behind it! These guided visits are comprehensive and cover topics including the farm's genesis, daily operations and farming methods, the basics of our business model, community programming, and the environmental benefits of farming in the city. Tours last about one hour with plenty of time for questions. Groups can select a Standard Tour led by a member of the Brooklyn Grange staff, or a tour led by one of our co-founders.

Group Size: 2 - 25, larger groups can be accommodated by request.
Price: $175 Standard Tour, $300 Founder’s Tour
Duration: 1 hour Standard Tour, 1 hour 15 minutes Founder's Tour
Farm Availability: Flagship Farm, Brooklyn Navy Yard

FOUNDER’S PRESENTATION: SPRING/SUMMER/FALL

Get the real dirt on urban farming, a burgeoning industry taking root in NYC. A co-founder of Brooklyn Grange, the world’s largest rooftop farm, will walk participants through a presentation on the fundamentals of their business followed by a tour of their 65,000 sq ft intensive green roof atop Building 3 at the Brooklyn Navy Yard.

Using their six-year old business as a case study, the Grange principal will describe the infrastructure and installation process of their farms; examine what it takes to operate a healthy commercial urban agricultural business; and explore the social, environmental and economic benefits of rooftop farming. Then it’s up to the roof for a guided tour of our commercial farm.

Group Size: 2 - 25, larger groups can be accommodated by request.
Price: $750
Duration: 3 hours (includes a short break)
Farm Availability: Brooklyn Navy Yard