PRIVATE WORKSHOPS

- BEEKEEPING 101: INSIDE THE HIVE
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- FOUNDER’S PRESENTATION
- ROOFTOP YOGA
- FARM TOURS
BEEKEEPING 101: INSIDE THE HIVE

Join a Brooklyn Grange Beekeeper on a “hive check” and witness firsthand the secret life of bees! We will explore basic honey bee biology, where you will learn about the fascinating life cycle of the honeybee and how to identify different happenings inside of the hive. Weather permitting, you’ll be able to test your bee knowledge by participating in a hands on, guided hive inspection, where we will explore the inner workings of a honeybee colony. Participants will enjoy watching these magnificent insects at work!

**AVAILABILITY:** Spring / Summer / Fall

**GROUP SIZE:** 2 - 20

**PRICE PER PERSON:** $50 ($500 minimum)

**DURATION:** 1 hour

**LOCATION:**
Long Island City or Brooklyn Navy Yard
PRIVATE WORKSHOPS

THE WORLD OF HONEY: AN INTERNATIONAL HONEY TASTING

Honey: We drink it in our tea and spread it on our toast, but what is honey, really? Why is honey so sweet? How is it made? How do you distinguish one honey’s flavor profile from another? A Brooklyn Grange Beekeeper will take you deep into the science and nuances of honey. We will learn how honey bees transform nectar and pollen into the golden, syrupy substance we love and enjoy a tasting of six honeys from around the world. We’ll use our palates to uncover the terroir of foreign countries by sampling honey from different regions and seasons.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 20

PRICE PER PERSON: $55 ($550 minimum)

DURATION: 1 hour

LOCATION: Long Island City or Brooklyn Navy Yard
PRIVATE WORKSHOPS

A LOCAVORE’S GUIDE TO HONEY PAIRINGS

Explore the flavors of the Northeast in this special pairings workshop. A Brooklyn Grange Beekeeper will walk you through the range of honey varietals New York State has to offer, from monoflorals to unique blends. We’ll discover complex flavor sensations and exciting pairings using seasonal fruits, nuts, and cheeses! Learn how to talk about the nuanced flavors, aromas, and textures of honey, and use that knowledge to uncover the secrets of perfect bee-to-table pairings.

Please let us know of any dietary restrictions or allergies prior to the tasting.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 20

PRICE PER PERSON: $70 ($700 minimum)

DURATION: 1 hour

LOCATION: Long Island City or Brooklyn Navy Yard
PRIVATE WORKSHOPS

INDIGO DYE

In this hands-on workshop we’ll experiment with one of the world’s favorite natural dyes: Indigo. This dye is perfectly suited for experimenting with shibori-traditional tie, itajime and arashi. Using traditional 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. No previous dyeing knowledge necessary. Each participant will leave with various types of indigo dyed fabrics and handouts outlining recipes and info to recreate this beautiful art at home and further experiment. Each participant may also bring a small or medium sized garment of natural fabric (wool, silk, cotton, linen, hemp, etc.) to dye in the vat.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 25

PRICE PER PERSON: $85 ($680 minimum)

DURATION: 2.5 hours

LOCATION: Brooklyn Navy Yard
PRIVATE WORKSHOPS

FARMER FOR A DAY
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!

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 25

PRICE PER PERSON: $40 ($400 minimum)

DURATION: 1 hour, with options to extend

LOCATION: Long Island City or Brooklyn Navy Yard
FLORAL DESIGN
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 couple hours of floral fun. You’ll get to play with an array of seasonal, locally grown flowers, learn simple steps for making an arrangement, and learn some tips for sourcing and preserving local flowers in your 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 at least one arrangement.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 15

PRICE PER PERSON: $85, ($680 minimum)

DURATION: 2 hours

LOCATION: Brooklyn Navy Yard
PRIVATE WORKSHOPS

COOKING WORKSHOP
In this hands-on cooking class we will learn to incorporate fresh-picked veggies (and sustainably raised meat or fish) into our own handmade dishes, learn new techniques and cook it up to enjoy the savory fruits of our labor. Chef Connie Sun will help you unlock the secrets behind making traditional Chinese dumplings or traditional Japanese sushi! Following her guidance, you’ll gain all the necessary techniques and tips before grabbing a pair of chopsticks and feasting on your creations. Please inquire directly for the two menu options.

AVAILABILITY: YEAR ROUND

GROUP SIZE: 8-30

PRICE PER PERSON: $100, ($800 minimum)

DURATION: 2.5 hours

LOCATION: Brooklyn Navy Yard
TASTING TOUR

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!

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 25

PRICE PER PERSON: $40, ($400 minimum)

DURATION: 1 hour

LOCATION: Flagship Farm or Brooklyn Navy Yard
MAKE YOUR OWN ROOFTOP HOT SAUCE

Learn the tricks of the hot sauce trade from a Brooklyn Grange farmer! In this workshop we’ll start with a quick harvest of peppers and a few other ingredients, then move into production mode. You’ll learn what goes into each batch of hot sauce, how to determine heat levels, and how to make a shelf-stable sauce with minimal processing required. We’ll taste the differences between our tangy herb blend and classic red sauces, and learn how to consider the flavor profiles of your peppers when putting together your hot sauce. Each attendee will take home a bottle of freshly made hot sauce!

AVAILABILITY: YEAR ROUND

GROUP SIZE: 2 - 25

PRICE PER PERSON: $65, ($650 minimum)

DURATION: 2 hours

LOCATION: Brooklyn Navy Yard
PRIVATE WORKSHOPS

FOUNDER’S PRESENTATION
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 nearly decade-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.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 25, larger groups can be accommodated by request.

PRICE PER GROUP: $750

DURATION: 2.5 hours (includes a short break)

LOCATION: Brooklyn Navy Yard
PRIVATE WORKSHOPS

ROOFTOP YOGA

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.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 40

PRICE PER PERSON: $30 ($300 minimum)

DURATION: 1 hour

LOCATION: Brooklyn Navy Yard
SWEETCYCLE, BICYCLE-POWERED GELATO

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 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.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 25

PRICE PER PERSON: $65, includes materials ($650 minimum)

DURATION: 2 hours

LOCATION: Brooklyn Navy Yard
FARM TOURS

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.

AVAILABILITY: Spring / Summer / Fall

GROUP SIZE: 2 - 25, larger groups can be accommodated by request.

PRICE PER GROUP: $250 Standard Tour, $400 Founder’s Tour

DURATION: 60 min. Standard Tour, 75 min. Founder’s Tour

LOCATION: Long Island City or Brooklyn Navy Yard
PRIVATE WORKSHOPS

ADD-ONS & EXTRAS

Brooklyn Grange Take-aways
• Seed packet $4
• Hot sauce $8
• Honey $12
• Tote $12
• Book $22

Farm Extras
• Vinyassa rooftop yoga $30/pp
• Bike rental packages starting at $50/pp
• Brooklyn Grange founder’s tour (75 min.) $400
• Guided expert tour of the Brooklyn Navy Yard (1 hour) $250 (2 hours) $500
• Additional time onsite price upon request.

Food & Beverage
• Breakfast starting at $35/pp
• Lunch starting at $40/pp
• Wheelbarrow of beer $10/pp
• Cocktail hour packages starting at $55/pp