THE LOCATION

A unique destination for team outings in the heart of New York City, Brooklyn Grange operates the world’s largest rooftop soil farms, located on two roofs in New York City, and grows over 50,000 lbs of organically-cultivated produce per year.

ROOFTOP FARM
Capacity: 10 - 150

The Brooklyn farm, located atop Building 3 at the Navy Yard, is 65,000 sq feet and boasts sweeping views of the East River, downtown Manhattan, and the old shipyard docks. There is a large awning with paved deck area in the center of the farm to allow for different seating and table configurations. Farm-to-table takes on a whole new meaning when you’re served vegetables grown merely feet from where you’re seated.

BROOKLYN NAVY YARD LOFT
Capacity: 50 people

Affectionately referred to as “The Root Cellar”, our indoor meeting and workshop space is located directly underneath our farm on the top floor of Building 3 at the Brooklyn Navy Yard. This presentation-ready space is equipped with full A/V in the main room, full A/V in a separate conference room, full kitchen, private bathroom, and air conditioning.
Choose one of the six itineraries displayed. All of the schedules are designed to give your team the perfect balance of work and play. Our workshop instructors are unparalleled in their fields and you are guaranteed to leave with new skills, broadened horizons and a feeling of rejuvenation. The times are flexible within the hours of 8AM - 4PM.

SIX OPTIONS TO CHOOSE FROM...

THE FOODIE FORAGER
10am Farm tour and vegetable harvest
11am Meeting/Facilitation
12pm Cooking workshop
1pm Rooftop farm lunch

THE AVID APIARIST
10am Introduction to beekeeping
11am Meeting/Facilitation
12pm Rooftop farm lunch
1pm Farm tour and honey tasting

THE ARTISINAL ARTIST
10am Farm tour
11am Meeting/Facilitation
12pm Rooftop farm lunch
1pm Indigo dye workshop*

*participants can bring 2-3 natural fiber fabrics from home to dye.
...ALL IN A DAY’S WORK

THE FLEXIBLE FARMER
10am Vinyasa rooftop yoga
11am Meeting/Facilitation
12pm Rooftop farm lunch
1pm Farmer for a day workshop

THE VIRTUOUS VOLUNTEER*
10am City Growers and Beekeeping Intro
11am Hive building activity
12:30pm Rooftop farm lunch
1:30pm Farm tour

THE GREEN GENIE
10am Indoor plant workshop
11am Meeting/Facilitation
12pm Rooftop farm lunch
1pm Farm tour

*The Virtuous Volunteer option is hosted in partnership with City Growers, a 501(c)3 non-profit organization using urban agriculture to teach young people about where food comes from, and why it matters. The pricing for this itinerary will be adjusted to include a tax-deductible donation to City Growers.
ROOFTOP FARM LUNCH

SANDWICH PLATTERS
Pick your selection:

SPICY TURKEY
Smoked Turkey, Cheddar, Jalapeño Slaw, Berbere Mayo, Ciabatta

HAM & CHEESE
Pretzel Baguette, Gruyere, Jambon de Paris, Mustard Butter

ITALIAN
Mortadella, Soppressata, Provolone Piccante, Mixed Greens, Spicy Peppadew Relish, Baguette

TUNA
Albacore (certified sustainable), White Beans, Capers, Kalamata Olives, Radish, Parsley, Ciabatta

CHICKEN & PIMENTO CHEESE
Smoked Chicken, Campbell Pimento Cheese, Pickled Onion, Apple, Sourdough

RICOTTA & PESTO
Roasted Carrots, Parsley-Pecan Pesto, Kale, Sorghum-Sherry Vinaigrette, 5-Grain Whole Wheat

SEASONAL SANDWICHES
Options might include Caprese, Cherry Reuben, BLT, or Meatloaf Sandwich

SALADS
Choose:

KALE CAESAR
Kale Parmigiano-Reggiano, Tomatoes, Lemon Zest, Croutons, Caesar Dressing

KALE QUINOA TAHINI (VEGAN)
Kale, Quinoa, Carrots, Pepita Crisps, Golden Raisins, Tahini Dressing

BUTTERMILK BACON
Mixed Greens, Benton’s Bacon, Pecans, Tomatoes, Soft-Boiled Egg, Buttermilk-Herb Dressing

CRUDITÉS
Seasonal Raw Vegetables, Buttermilk Herb Dressing, Crostini, Za’atar Beet Hummus (Vegan)

DESSERT BOX
Brownies, Rice Krispie Treats, Chocolate Chip Cookies (VEGAN), Blackout Cookies (VEGAN & GF), Peanut Butter Cookies (GF)

BEVERAGES
Choose one of each:

Lemonade (Jalapeno or Rosemary)
Black Tea (Unsweetened or Sweet)

Dietary restrictions accommodated please inquire.
ALL INCLUSIVE PACKAGE

Each 4-hour, half-day package is priced at $175 per person with a 10 person minimum and 30 person maximum. Larger groups will require additional resources and be priced accordingly. Have a whole day? Combine two programs, or ask us about the fun experiences our neighbors in the Navy Yard have to offer!

Pricing is inclusive of specialized workshops with Brooklyn’s best instructors, meeting rooms equipped with av, whiteboards etc., catered rooftop farm lunch and optional meeting facilitation.

EXTRAS

- Wheelbarrow of beer $10/pp
- Take-aways: seed packet $4, hot sauce $8, honey $12, book $22
- Vinyassa rooftop yoga $30/pp
- Breakfast $35/pp
- Cocktail hour reception $500
- Bike rental packages starting at $50/pp
- Additional hour of indoor space/facilitation $500
- Brooklyn Grange founder’s tour or presentation $300
- Guided expert tour of the Brooklyn Navy Yard - $350 for 1 hour, $550 for 2 hours

Our events team looks forward to helping you make this a one of a kind experience that neither you nor your team will forget! Please feel free to contact us at events@brooklyngrangefarm.com with any further questions. Site visits are available upon request.