For up to 20-25 of your favorite friends or colleagues, our private workshops are a great option for parties, corporate outings, and any occasion where you’re looking to do something new! Scheduling is based on instructor availability and, with plenty of notice, we try to accommodate all requests.
Suitable as a stand-alone activity or to set the scene for a private workshop, guided tours are the best introduction to our vibrant rooftop farms. Spend an hour with a knowledgeable Brooklyn Grange staff member in the fresh air—amid soil, crops, and vistas—on a comprehensive stroll through any of our rooftop locations. Themes explored during your visit will include the farm’s genesis; sustainable farming methods and daily operations; the basics of our multi-channel business model; community programming; and environmental benefits of green roofing in the city. Tours are informative, interactive, and provide plenty of opportunity for questions!

LOCATION: Brooklyn Navy Yard, Long Island City, Sunset Park
AVAILABILITY: mid-April through mid-November
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $250 per tour group
DURATION: 1 hour “Standard Tour”
NOTES: Dress for the weather! Don’t forget to bring layers, sunglasses, hat, water bottle, etc. as appropriate for the season.

...OR: Enjoy a tour led by one of Brooklyn Grange’s co-founders. “Founder’s Tour” $400 per tour group.
PRIVATE WORKSHOPS 2020

PIC

Taste is powerful. In this exploration, we’ll walk the farm and investigate 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. With an eye toward seasonality, we’ll pull the best of what’s growing that week. From spicy, baby Japanese mustard greens to sweet peppers with a surprising floral note, you’ll be surprised and delighted by the flavors found on the farm!

LOCATION: Brooklyn Navy Yard, Long Island City, Sunset Park
AVAILABILITY: May through October
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $45 per person ($450 minimum)
DURATION: 1 hour
NOTES: Dress for the weather! Don’t forget to bring layers, sunglasses, hat, water bottle, etc. as appropriate for the season.

PLUS: Add a bottle of hot sauce for each guest to take home!
5oz bottles $8ea or duo boxed set of red + green minis $12
Discover what all of the buzz is about as a Brooklyn Grange Beekeeper explains why honeybees are important pollinators, the thrills and challenges of urban beekeeping, and different happenings inside the hive.

Weather permitting, you’ll also be able to put your bee knowledge to use by participating in a hands-on, guided hive inspection, during which we will examine the inner workings of a honeybee colony (beekeeping veils are provided).

LOCATION: Brooklyn Navy Yard
AVAILABILITY: May through October - before 4:30pm for open hive demos (indoor, presentation-style workshop is available year-round)
GROUP SIZE: 2 - 20, larger groups can be accommodated by request.
PRICE: $55 per person ($550 minimum)
DURATION: 1 hour
NOTES: All participants must sign a waiver prior to workshop start. Beekeeping suits and veils will be provided by Brooklyn Grange for in-hive workshop experiences. Please refer to our Beekeeping Attire recommendations before arrival.

PLUS: Add a jar of honey for each guest to take home! 5oz jar $13 / mini $7
HONEY APPRECIATION AND TASTING

Honey: We drink it in our tea and spread it on our toast, but what is honey, really? How do honeybees consume it? How is it made? How does it get from the hive to your plate?

After a sweet overview of all things honey, a Brooklyn Grange Beekeeper will take you on a tasting journey of six honeys from different regions and seasons. Be prepared to delight your palate as you explore the nuances of each honey and the effect of terroir on creating those tastes.

LOCATION: Brooklyn Navy Yard
AVAILABILITY: Year-round
GROUP SIZE: 2 - 20
PRICE: $60 per person ($600 minimum)
DURATION: 1 hour
NOTES: Please alert us to any allergies or dietary restrictions in your group when you make your reservation (i.e. gluten-free, dairy-free, nut-free, vegan, etc.).

PLUS: Upgrade your tasting with a food pairing (i.e. chocolate, cheese, fruit, bread), selected by our beekeeper to complement the honey. $10pp
ALL THINGS BEES!

Develop a holistic understanding of bee culture, urban beekeeping, and get to sample honeys from near and far. Combine our two popular bee-related workshops (Urban Beekeeping 101 + Honey Tasting) into one deep-dive session and save!

LOCATION: Brooklyn Navy Yard

AVAILABILITY: May through October
(indoor, presentation-style workshop is available year-round)

GROUP SIZE: 2 - 20, larger groups can be accommodated by request.

PRICE: $105 per person ($1,050 minimum)

DURATION: 2 hours

NOTES: All participants must sign a waiver prior to workshop start. Beekeeping suits and veils will be provided by Brooklyn Grange for in-hive workshop experiences. Please refer to our Beekeeping Attire recommendations before arrival. Dress for the weather! Don’t forget to bring layers, sunglasses, hat, water bottle, etc. as appropriate for the season. Please alert us to any allergies or dietary restrictions in your group when you make your reservation (i.e. gluten-free, dairy-free, nut-free, vegan, etc.).

PLUS: Upgrade your tasting with a food pairing (i.e. chocolate, cheese, fruit, bread), selected by our beekeeper to complement the honey. $10pp
What is it like to be an urban farmer? How do we 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 of the week, time of day, and part of the season, you’ll be doing anything from preparing and seeding beds, to harvesting, to staking tomato plants! It can be a bit physical and is sure to be hands-on fun.

LOCATION: Brooklyn Navy Yard, Long Island City, Sunset Park
AVAILABILITY: mid-April through mid-November
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $45 per person ($450 minimum)
DURATION: 1 hour
NOTES: Dress for the weather! Don’t forget to bring layers, sunglasses, hat, water bottle, etc. as appropriate for the season.

We strongly recommend pairing this workshop with a farm tour for the full experience!

PLUS: Add a bottle of hot sauce for each guest to take home! 5oz bottles $8ea or duo boxed set of red + green minis $12
FLORAL DESIGN: BOUQUETS AND CROWNS

Nothing captures the exuberance of the growing season like a handful of fresh flowers! Using the best blooms the farm has to offer that week, learn proper harvesting techniques; flower and greenery storage tips; and one of three arranging styles:

- Building a handheld bouquet
- Weaving a decorative floral crown
- Designing a centerpiece, including instruction on how floral professionals prepare a vessel to hold arrangements

Each participant will leave with one arrangement or crown.

LOCATION: Brooklyn Navy Yard

AVAILABILITY: Late May through late September

GROUP SIZE: 2 - 20

PRICE:
- Hand-held bouquet $85 per person ($850 minimum)
- Floral crown: $85 per person ($850 minimum)
- Centerpiece including vase $100 ($1,000 minimum)

DURATION: 1.5 hours

NOTES: Interested in combining two floral design classes into one workshop block? Inquire for timing and rates.
We will use flowers, roots, leaves, exotic dyes, medicinal plants and even food waste to make a vibrant rainbow of natural color! Our instructor will teach you how to make your own dye pot, how to enliven natural fabrics using various dye techniques, and you will leave with a new understanding of the clothes we wear and the power of the natural world.

LOCATION: Brooklyn Navy Yard
AVAILABILITY: Year-round
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $85 per person ($850 minimum)
DURATION: 2 hours
NOTES: You will be provided with test pieces of fabric to dye and take home. Each participant is also encouraged to bring one to three small items that you want to dye (like a t-shirt, scarf, tea towel, socks, tote). All items must be made of a natural fiber like wool, cotton, or silk as polyester and synthetics don’t take up natural dye well. This is a great way to cover stains or update an old garment!

PLUS: Add a canvas Brooklyn Grange Tote for your guests to dye and/or carry their beautiful creations! $12ea.
In this popular hands-on cooking class, participants will incorporate fresh veggies into handmade dumplings to enjoy as a communal snack. Our favorite chef partners will teach you new cooking techniques and unlock the secrets behind making traditional Chinese dumplings. You’ll gain all the necessary techniques and tips before grabbing a pair of chopsticks and feasting on the fruits of your labor!

LOCATION: Brooklyn Navy Yard
AVAILABILITY: Year-round
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $100 per person ($1,000 minimum)
DURATION: 2 hours
NOTES: Please alert us to any allergies or dietary restrictions in your group when you make your reservation (i.e. gluten-free, dairy-free, nut-free, vegan, etc.).

PLUS: Add a bottle of hot sauce for each guest to take home!
5oz bottles $8ea or duo boxed set of red + green minis $12
PRIVATE WORKSHOPS 2020

FARM BOUNTY: DIPS/PESTOS/SAUTÉS

Learn how to incorporate the bounty of Brooklyn Grange into beautiful fresh-from-the-farm dishes including delicious salads, dips, and sautés. Based on what’s flourishing that week, we will put together a menu using the farm’s diversity of produce, from springtime root veggies and greens to summery herbs, peppers and tomatoes. Participants will peel, chop, pickle, sauté, blend, and macerate vegetables and herbs in a hands-on cooking class. We will learn knife skills; show you some time-saving methods to get these wonderful vegetables on your table quickly and how to assess your home kitchen for opportunities to minimize waste!

LOCATION: Brooklyn Navy Yard
AVAILABILITY: May through October
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $100 per person ($1,000 minimum)
DURATION: 2 hours
NOTES: Classes can be vegetarian or vegan. Please alert us to any allergies or dietary restrictions in your group when you make your reservation (i.e. gluten-free, dairy-free, nut-free, vegan, etc.).

PLUS: Add a bottle of hot sauce for each guest to take home!
5oz bottles $8ea or duo boxed set of red + green minis $12
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 (with and without dairy). You will learn how to infuse the ice cream with farm-fresh flavors. We will incorporate herbs and honey from the farm and 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. Enjoy with a selection of toppings.

LOCATION: Brooklyn Navy Yard, Sunset Park
AVAILABILITY: Year-round
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $70 per person ($700 minimum)
DURATION: 1 hour
NOTES: Please alert us to any allergies or dietary restrictions in your group when you make your reservation (i.e. gluten-free, dairy-free, nut-free, vegan, etc.).

PLUS: Add a bottle of Brooklyn Grange hot sauce to take home!
Duo boxed set of Brooklyn Grange red + green mini hot sauce bottles $12
MAKE YOUR OWN ROOFTOP HOT SAUCE

Learn the tricks of the hot sauce trade! In this workshop we’ll start with a quick pepper identification session, then move into hot sauce 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 with a personalized label!

LOCATION: Brooklyn Navy Yard, Sunset Park
AVAILABILITY: Year-round (while this season’s peppers supplies last!)
GROUP SIZE: 2 - 25
PRICE: $70 per person, ($700 minimum)
DURATION: 1.5 hours
NOTES: Pair with a 1-hour guided farm tour +$250

PLUS: Taste test a range of flavors at home!
Duo boxed set of Brooklyn Grange red + green mini hot sauce bottles $12
Get the real dirt on urban farming, a burgeoning industry taking root in NYC. We’ll share a presentation on the fundamentals of the business followed by a guided visit to the 65,000 sq ft commercially farmed green roof. Using our nearly decade-old business as a case study, we will describe the infrastructure and installation process of our farms; examine what it takes to operate a healthy commercial urban agricultural business; and explore the social, environmental, and economic benefits of rooftop farming.

LOCATION: Brooklyn Navy Yard
AVAILABILITY: Year-round
(Note: slightly adjusted for winter bookings - just ask!)
GROUP SIZE: 2 - 25, larger groups can be accommodated by request.
PRICE: $750 per group
DURATION: 2 hours (includes a short break)
NOTES: Dress for the weather! Don’t forget to bring layers, sunglasses, hat, water bottle, etc. as appropriate for the season.

PLUS: Add a bottle of hot sauce for each guest to take home!
5oz bottles $8ea or duo boxed set of red + green minis $12
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, this class will help you feel grounded, mindful, and miles away from the city streets and daily grind.

LOCATION: Brooklyn Navy Yard
AVAILABILITY: mid-May through mid-October
GROUP SIZE: 2 - 40
PRICE: $30 per person ($450 minimum)
DURATION: 1 hour
NOTES: BYO yoga mat and water bottle. Dress for the weather! Remember to bring layers, sunscreen, etc. as appropriate for the season.

PLUS: Pick up a soft Brooklyn Grange tee for your practice $18ea or a cotton canvas Brooklyn Grange tote bag to carry your mat or a change of clothes $12ea.
PRIVATE WORKSHOPS 2020

EXTRAS FROM THE FARM!

Make fond Brooklyn Grange memories last longer with these takeaway favors

• TOTE BAG: $12ea
Generously-sized organic cotton canvas tote with screen printed Brooklyn Grange motif.

• HOUSE-MADE HOT SAUCE:
A crowd-pleaser, made from peppers and herbs grown on our very own rooftop farms! Your choice of flavor:
red (classic hot sauce - slightly sweet, round flavor, with an unexpected fiery finish) or
green (tangy herb blend - smoky and citrusy, medium-hot. Great for fish tacos and vinegary barbecue).
  + 5oz bottle: $8ea (red or green)
  + 2oz “mini” bottle: $5ea (red or green)
  + Boxed Duo $12ea (red mini and green mini in a gift box)

• BROOKLYN GRANGE HAT: $15ea
Show your support and keep the sun out of your eyes (in the field or around town) in one of our Brooklyn Grange baseball caps. Navy with white embroidered logo. Choose organic cotton canvas cap or mesh trucker hat.

• T-SHIRT: Adult tee $18ea | Kid’s tee $15ea | Baby onesie $15ea: $15ea
Be one of the crew! Incredibly soft, sustainable 100% cotton tee.

• HONEY: $8ea
Locally produced, harvested from our own rooftop hives (available seasonally).

• HARDCOVER BOOK: “THE FARM ON THE ROOF” $27ea
The team behind Brooklyn Grange tells the story of how their “farmily” made their dream a reality, including valuable lessons about finding the right partners, seeking funding, expanding, and identifying potential sources of revenue without compromising their core values. Filled with colorful anecdotes about the ups and downs of farming in the middle of NYC, this story is not just about rooftop farming; it’s about utilizing whatever resources you have to turn your backyard idea into a sky-high success. Can be signed by the author upon request.

...have a drink with your team while you learn...

Wheelbarrow or harvest tub of beer during your workshop. $10 per person.