



# GRAND ARMY | EVENTS

Thank you for your interest in events at Grand Army! We'd be delighted to host your cocktail party, holiday shindig or social engagement. Grand Army can accommodate groups of up to 25 as large group bookings or half-room buyouts. Full buyouts of the space are also available for up to 75 people for a standing reception or up to 60 people for a seated event.

Information follows on menu packages and pricing. Specific menu items are subject to change due to seasonal availability, but we'd love to work with you to create a compelling menu for your event.

Please inquire about floor plans.

For more information or to book, please contact [events@grandarmybar.com](mailto:events@grandarmybar.com).

336 State Street  
Brooklyn, NY 11217  
(718) 643-1503



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# PARTY PACKAGES

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## BEER & WINE

A selection of draft beers and wines by the glass served in an open-bar format.  
This package is only available for parties of 12 or less on Monday through Wednesday.

Large Party: \$40 per person | Whole or Half Buy-out: \$80 per person

## BEER, WINE & SNACKS

A selection of draft beers and wines by the glass served in an open-bar format, plus snacks by our chef.

Large Party: \$60 per person | Whole or Half Buy-out: \$100 per person

## OPEN BAR

A selection of draft beers and wines by the glass and your choice of three cocktails from our  
“Bar Favorites” list served in an open-bar format.

Large Party: \$80 per person | Whole or Half Buy-out: \$120 per person

## OPEN BAR & THREE SNACKS

A selection of draft beers and wines by the glass and your choice of three cocktails from our  
“Bar Favorites” list served in an open-bar format, plus three passed and / or stationed bites.

Large Party: \$95 per person | Whole or Half Buy-out: \$140 per person

## OPEN BAR & SIX SNACKS

A selection of draft beers and wines by the glass and your choice of three cocktails from our  
“Bar Favorites” list served in an open-bar format, plus six passed and / or stationed bites.

Large Party: \$110 per person | Whole or Half Buy-out: \$170 per person

## THE GRAND ARMY

A selection of draft beers and wines by the glass and your choice of five cocktails from our  
“Bar Favorites” list served in an open-bar format, plus a three-course meal by our chef.

Large Party: \$125 per person | Whole or Half Buy-out: \$220 per person

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# BAR FAVORITES

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Please choose cocktails for your event from the below list.

## **CITY OF NEW ORLEANS**

apple brandy, rye, benedictine, fernet, angostura, peychaud

## **LATE NIGHT AT LUKE'S**

aged cachaça, bitter, sweet vermouth

## **WIND RIDER**

rye whiskey, blanc vermouth, pamplemousse, fernet

## **TEXAS RAIN**

mezcal, cardamaro, blood orange amaro, sparkling wine

## **THREE GIRL RHUMBA**

aperol, pamplemousse, grapefruit, sparking rose, seltzer



## **SUPER CHIEF**

blended scotch, grand marnier, cinnamon, lemon,  
angostura, red wine float

## **GLASS CHIMNEY**

mezcal, green chartreuse, falernum, lime, soda

## **SUNSHOWER RAINDROPS**

gin, bergamot, lillet, pineapple, lime, tonic

## **KING SOMBRA**

mezcal, manzanilla, pineapple, lime, honey

## **TRANSIBERIAN**

vodka, aperol, grapefruit, lime

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# MENUS

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## SNACKS

**OYSTERS** | chef's selection of two oysters with accoutrements

**SHRIMP COCKTAIL** | cocktail sauce & other accoutrements

**LITTLENECK CLAMS** | scallions, garlic, thai chilis

**BREAD & BUTTER** | miche, seaweed & basic babe pumpkin spice butters

**DEVEILED EGGS** | king & lump crab, capers, breadcrumbs

**FALL VEGETABLES** | eggplant & feta, sweet pepper drizzle, puffed wild rice

**KALE & GEM SALAD** | heirloom beets, pine nuts, salata, champagne vinaigrette

**DELICATA SQUASH** | golden raisin gremolata, pickled fresno, funyuns, lemon



Please note that our chef is happy to work around any allergies or aversions.

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# MENUS

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## THE GRAND ARMY

Please choose four.

**OYSTERS** | chef's selection of oysters with accoutrements

**SHRIMP COCKTAIL** | cocktail sauce & other accoutrements

**LITTLENECK CLAMS** | scallions, garlic, thai chilis

**BREAD & BUTTER** | miche, seaweed & basic babe pumpkin spice butters

**DEVEILED EGGS** | king & lump crab, capers, breadcrumbs

Please choose two.

**KALE & GEM SALAD** | heirloom beets, pine nuts, salata, champagne vinaigrette

**FALL VEGETABLES** | eggplant & feta, sweet pepper drizzle, puffed wild rice

**DELICATA SQUASH** | golden raisin gremolata, pickled fresno, funyuns, lemon

**GOAT CHEESE BRÛLÉE** | hibiscus, shaved brussels, orange, pine nut, sesame

All are included.

**MUSSELS** | spicy coconut, lime leaves, scallions

**HAKE** | potato brodo, charred red endive, oyster mushroom, citrus

**BUCATINI CACIO E PEPE** | sautéed enokis, leeks, egg yolk

Each of the following can be added for an additional \$5 per person.

**SEAFOOD CHARCUTERIE** | shrimp sausage, smoked trout rilette, vodka & dill lox, scallop pancetta

**ANCHO ROASTED OCTOPUS** | cranberry bean ragu, olive, sweet onions, squid ink cracklin'

**SCALLOPS** | pumpkin mole couscous, preserved tomatoes, celeriac & herb salad

Please note that our chef is happy to work around any allergies or aversions.