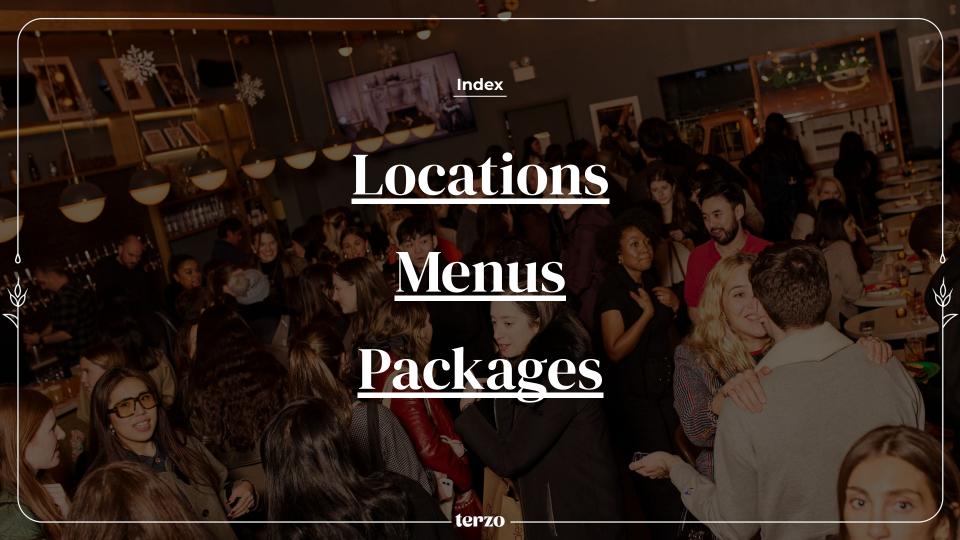


The GREATS&CRAFT

EVENT INFORMATION



Locations

We offer rental packages for both our Midtown East and Long Island City Locations. A minimum spend is also an alternative, without package selections.





The LIC Warehouse

Main Bar Area

Full Bar including 36 taps
Full service espresso machine
80 people sitting
100 people standing
Outdoor sidewalk seating
(weather permitting)





The LIC Warehouse

Rooftop

Stunning views
13 ft LED screen
75" Outdoor TV
Large format games
Full bar including 36 taps

Full service espresso machine 150 people sitting 220 people standing Roof enclosure (good vibes, rain or shine)





The Lounge

Private Space on the ground floor

Private outdoor space (weather permitting)

Board games

Aux for personal music

TV with cable channels, Roku, and screen mirroring







Midtown East

The Lounge

Private space with private entrance

35-40 standing

25-30 seated

Aux for personal music

TV with cable channels, Roku, and screen mirroring



A La Carte Menus

We provide menus for food and drink, perfect for any time of day. You can also order from our standard menu towards a minimum spend.

THE GREATS OPEN BAR \$65 per person

for first 2 hrs, then \$16pp/hr

- Light Beer
- Hoppy Beer
- Dark or Sour Beer
- Red, White, Rosé, Prosecco
- Choice of 2 house cocktails
- Standard Mixed Drinks:
- Lemonade, Iced Teas,
- Sodas, Juices
- Still and Sparkling Water
- 1 NA Cocktail

NON-ALCOHOLIC OPEN BAR

\$45 per person for first 2 hrs, then \$8pp/hr

- Lemonade
- Iced Tea
- Sodas
- Juices
- 2 NA Cocktails
- Phony Negronis
- Assorted NA Beer Cans

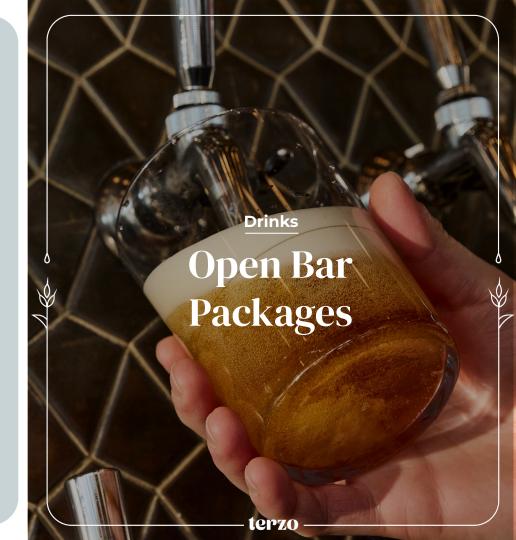
WINE & BEER OPEN BAR

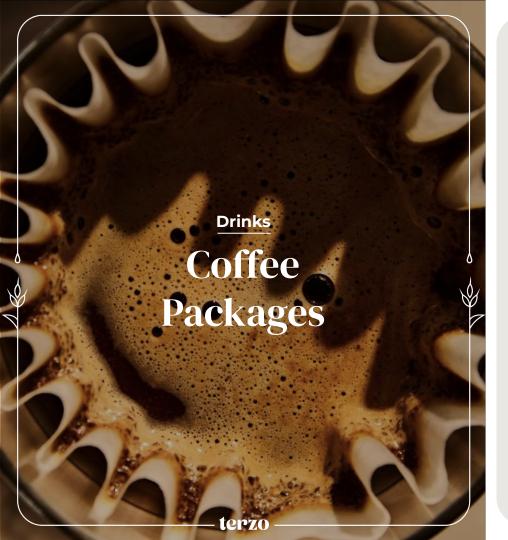
\$55 per person for first 2 hrs, then \$12pp/hr

- Lemonade
- Iced Tea
- Sodas
- Juices
- 2 NA Cocktails
- Phony Negronis
- Assorted NA Beer Cans
- Light Beer
- Hoppy Beer
- Dark or Sour Beer
- Red, White, Rosé, Prosecco

POPULAR ADD ONS

- House Cocktails
- Custom Cocktails
- Custom NA Cocktail
- Specific Craft Beer Requests
- Extra Wines
- Liquor Requests
- Mixer Requests
- Drip Coffee Stations
- Unlimited Cold Brew





THE GREATS COFFEE PACKAGE \$15 per person per hour

- Drip
- Cold Brew
- Assorted Hot Teas
- Milk (including non-dairy)
- Assorted Sugar
- All Flavors
- Full Seasonal Cafe Menu
- Matcha
- Chai

ESPRESSO PACKAGE \$10 per person per hour

- Drip
- Cold Brew
- Espresso Based Drinks
- Assorted Hot Teas
- Hot Chocolate
- Lemonade
- Iced Tea
- Milks (including non-dairy)
- Mocha, Vanilla, Caramel

SEMPLICE PACKAGE \$5 per person per hour

- Drip
- Cold Brew
- Assorted Hot Teas
- Milk (including non-dairy)
- Assorted Sugar

POPULAR ADD ONS

- Chai
- Matcha
- Full Seasonal Coffee Menu
- Whipped Cream or Cold Foam

CHOICE OF 5

\$15 per person / hour minimum 2 hours

SKEWERS

Caprese (v)

Chicken Caprese

Steak & Potato

Falafel (vg)

Gildas

Red & White (taleggio, mortadella, red pepper)

CROSTINI

Caponata (vg)

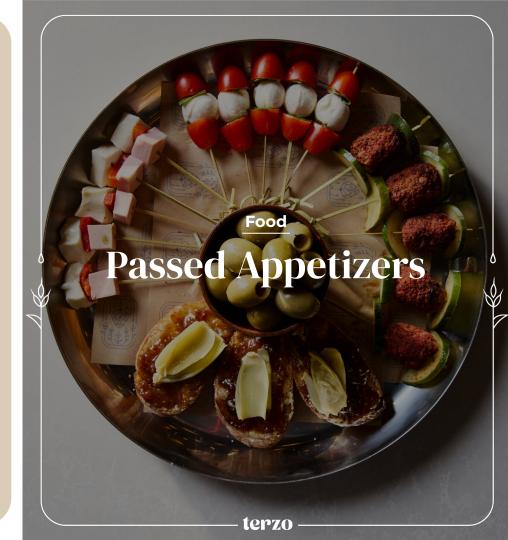
Figgy Goat (v)

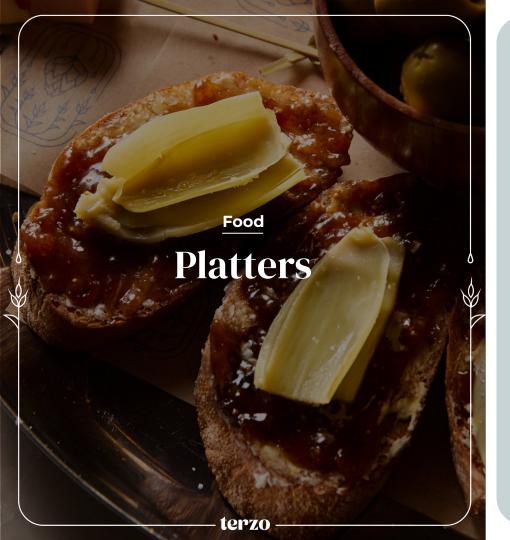
Pan con Tomate

SMALL BITES

Smoked Salmon Mousse Endive Cups
Pulled Pork Sliders

Menus changes based on seasonality, guest preferences, and chef's excitement.





APPETIZER PLATTERS

Half platter serves 6-8 people Full platter serves 12-14 people Served Buffet Style

SKEWERS

Caprese (v) - \$50/\$100

Chicken Caprese - \$65/\$130

Steak & potato - \$75/\$150

Falafel (vg) - \$65/\$130

Red & White (taleggio, mortadella, red pepper) - \$40/\$75

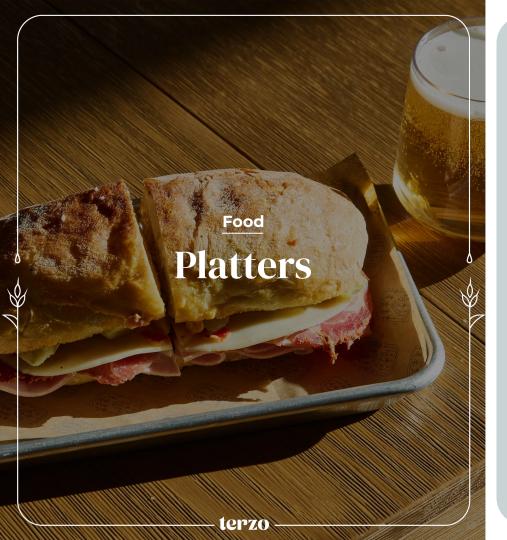
CROSTINI

Caponata (vg) - \$65/\$130

Figgy Goat (v) - \$50/\$100

SMOKED SALMON MOUSSE ENDIVE CUPS - \$40/\$80

PULLED PORK SLIDERS - \$65/\$130



SANDWICH PLATTERS

Serves 12-14 people

CAPRESE - \$100

Fresh mozzarella, roasted red peppers, no nuts pesto

ITALIAN MIX - \$100

Salami, mortadella, provolone, artichokes, calabrian chili mayo

CHICKEN CLUB - \$80

Bacon, lettuce, chipotle mayo

CHARCUTERIE & CHEESE PLATTERS

2 Types of meat 3 Types of cheese

Olives

Crackers

Nuts

Artichokes

Peppers

Jam

Just Cheese

Small (6-8 people) - \$60

Large (12-14 people) - \$120

Meat & Cheese

Small (6-8 people) - \$75

Large (12-14 people) - \$150

SALADS - \$75 Serves 12-14 people

LEMON TAHINI

(vegan, gluten free)
Romaine, housemade pickles,
lemon tahini dressing

CAESAR (contains fish)

Romaine, crispy onions, parmesan

Add Protein

Chicken + \$30 Falafel + \$40 SIDES

Serves 12-14 people

FRIES - \$35

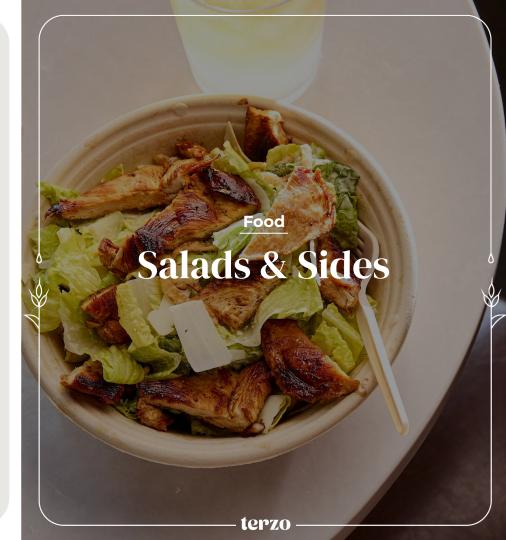
Served with ketchup

PRETZELS - \$100

Served with whole grain mustard

PESTO POTATO SALAD - \$40

COLESLAW - \$30





HOT DOG PLATTERS - \$85 Serves 12-14 people

HOT DOG

Served with sides of ketchup, mustard, relish, and sauerkraut

Add Ons

Elote topping + \$15

KID PLATTERS - \$65

Serves 12-14 people (kids and adults)

CHICKEN TENDERS & FRIES

Choice of 2 sauces

Ketchup, BBQ, honey mustard Chipotle mayo, whole grain mustard, buffalo sauce

GELATO BAR -\$15/Person Il laboratorio del gelato

Vanilla, chocolate, seasonal sorbet

Toppings

Sprinkles, whipped cream, maraschino cherries, rotating special

SHEET CAKES - \$10/Person

FUNFETTI

Funfetti cake, vanilla bean frosting, sprinkles

CHOCOLATE

Dark chocolate cake, chocolate frosting

TIRAMISU - \$12/Person

YOGURT AND GRANOLA PLATTER \$10 per person

Yogurt Granola Fresh fruit Maple syrup

> Honey Jam

\$18 per person

Plain and everything bagels
Cream cheese

Butter

Jam

Lox

Tomatoes

Capers

Onions

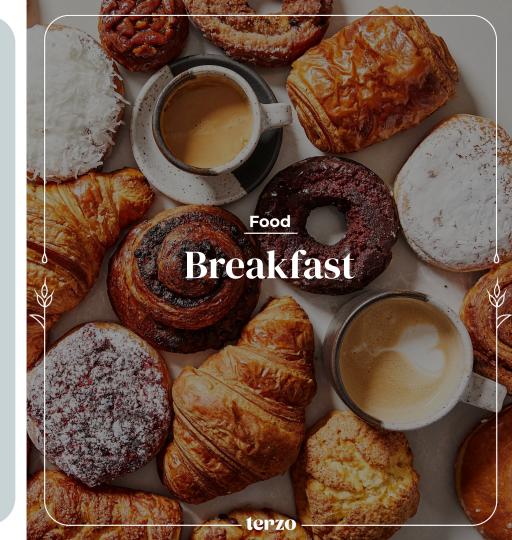
ASSORTED PASTRY PLATTER

\$10 per person

Assorted mini croissants
Assorted mini danishes
Nutella banana bread
Breakfast bar
(vegan and gluten free)

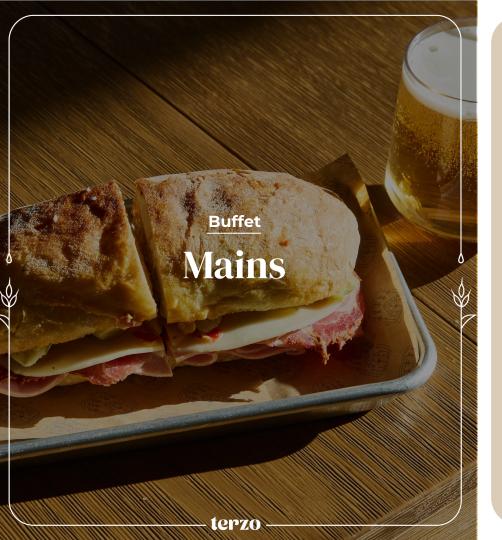
\$35 per person

Bagel Platter Yogurt & Granola Platter Assorted Pastry Platter



Buffet Menu

Perfect for feeding a large crowd. \$105 per person



SELECT 2

CHICKEN FRANCESE GF

Pan-seared chicken in a lemon-white wine butter sauce

BRAISED SHORT RIBS GF

Slow-braised beef short ribs in a rich red wine reduction.

SOY GLAZED TOFU v

Crispy tofu in a savory soy-ginger glaze with sesame and scallion.

STUFFED PEPPERS GF + V

Bell peppers filled with quinoa, vegetables, and cheese in a spiced tomato sauce.

MEATBALLS **DF**

Beef meatballs seasoned with herbs and spices, simmered in marinara.

PORCHETTA GF

Herb-crusted pork belly, slow-roasted with garlic and fennel.

SELECT 2

EGGPLANT TOMATO PASTA V

Pasta with roasted eggplant, tomatoes, and garlic-herb olive oil.

PENNE A LA VODKA V

Penne in a creamy tomato-vodka sauce with a hint of spice.

GARLIC GREEN BEANS V + GF

Crisp green beans sautéed with garlic and lemon.

ROASTED BABY POTATOES GF + V

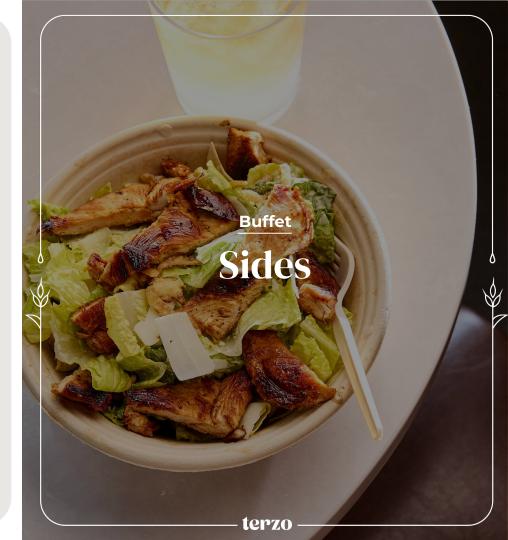
Herb-roasted baby potatoes with a golden, crispy finish.

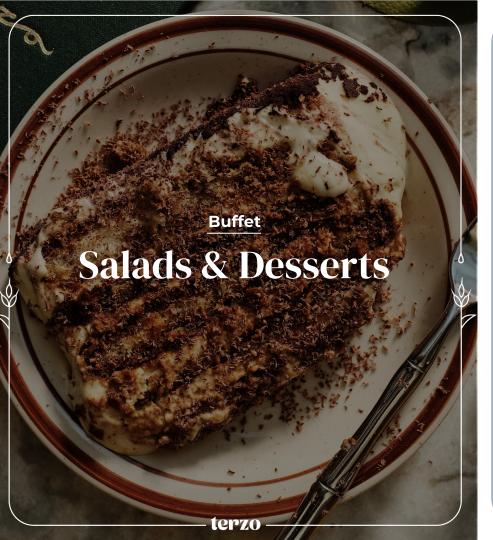
SEASONAL QUINOA BLEND DF

Herbed quinoa with chickpeas and seasonal vegetables, lightly dressed with olive oil.

GLAZED CARROTS GF + V

Tender carrots glazed with honey and spices.





SALADS

Select 2

GARDEN SALAD V + GF

Romaine, roasted red peppers, artichokes, pickled onions, fig vinaigrette.

CAESAR SALAD V

Romaine, crispy onions, Parmesan, creamy Caesar dressing.

LEMON TAHINI SALAD V + GF

Crisp green beans sautéed with garlic and lemon.

DESSERTS

Select 1

ASSORTED COOKIES

An assortment of freshly baked cookies.

SHEET CAKE

Funfetti and chocolate sheet cakes, perfect for sharing.

CANNOLI STATION

Crisp green beans sautéed with garlic and lemon.

GELATO BAR

Variety of gelato flavors served with toppings.

Packages

If you're turning 12 or 93, getting married or just been promoted it all calls for a celebration. And at GoC we're here to help you celebrate.

Birthday

FIRST BIRTHDAY PARTY

- The Greats open bar package
- Chicken tender & fries platter
- Pretzel Platter
- Caprese sandwich platter
- Italian mix sandwich platter
- Funfetti sheet cake

ADULT MILESTONE BIRTHDAY PARTY

- The Greats open bar package
- Custom cocktail
- Meat & cheese platter
- Chocolate sheet cake
- Cold brew
- Drip coffee

SWEET SIXTEEN

- NA open bar package
- Meat & cheese platter
- Chicken tender & fries platter
- Caprese sandwich platter
- Funfetti sheet cake
- Gelato bar



Celebrations

BABY SHOWER

- Mimosa pitcher
- Bloody Mary pitcher
- Specialty NA cocktail
- The Greats coffee package
- Ultimate Breakfast
- Cookie platter

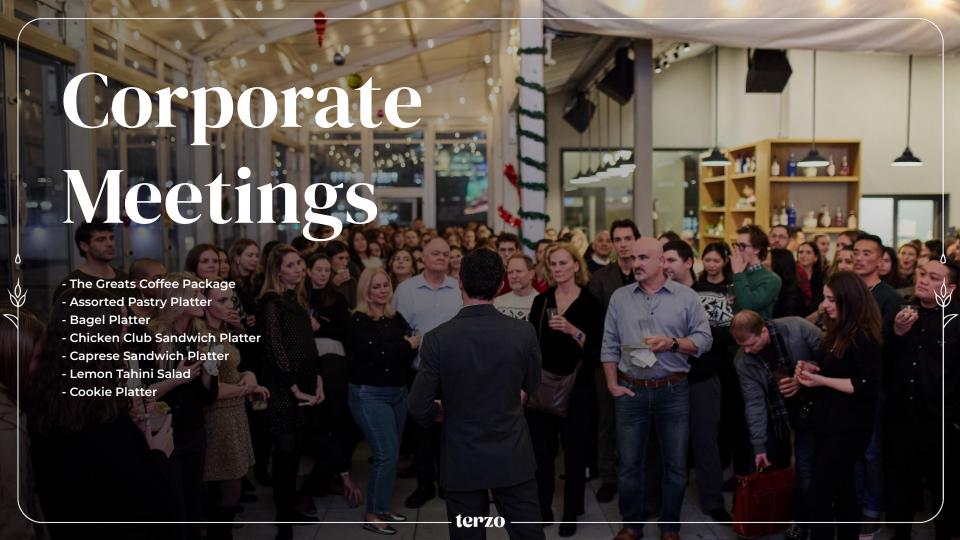
ENGAGEMENT PARTY

- The Greats Open Bar
- Bottles of bubbles
- Specialty cocktail
- Meat and cheese platters
- Passed appetizers
- Tiramisu

GRADUATION PARTY

- NA Open Bar Package
- Wine and Beer Open Bar Package (with wrist bands)
- Meat & cheese platter
- Passed appetizers
- Italian mix sandwich platter
- Caesar salad large format
- Pot of drip coffee
- Gelato bar





terzo group.

Please inquire with any questions or requests

events@terzo-group.com

