



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.

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



PARTY PACKAGES

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

BAR FAVORITES

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, sparkling 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

MENUS

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.

MENUS

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.