



NEW YORK

NEW YORK

GREAT JONES

DISTILLING CO

PRIVATE EVENTS
& EXPERIENCES

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OUR VENUES

NEW YORK



THE PENTHOUSE

Overlooking Broadway, The Penthouse
can be customized to fit your event needs.

From private dinners, to cocktail receptions, and boardroom meetings,
there's no limit to the ways we can transform this intimate space
to fit your event needs.

The Penthouse features two private bathrooms, private service bar
and the option of a projector screen.

PRICING STARS AT

Rental Fee \$2,000 for the Penthouse
Food and Beverage minimum of \$2,500

CAPACITY
40 - SEATED
70 - RECEPTION

INCLUDED

Personal staff and Event Coordinator throughout the evening.

*Rental is subject to seasonal pricing and availability *3% administrative fee and local sales tax of 8.875% *Gratuuity not included *Room Rental is based on two (2) hours



GREAT JONES DISTILLERY

Where in Manhattan can you host a private event
in the middle of a working whiskey distillery?

ONLY AT GREAT JONES

This truly one-of-a-kind space is sure to impress guests,
all while admiring our signature 21.5 foot Copper Still.

Host a large dinner, cocktail reception or more in the same space
where our distillers create our iconic whiskey.

PRICING STARS AT

Rental Fee \$5,000 for the Distillery
Food and Beverage minimum of \$10,000

CAPACITY

70 - SEATED
125 - RECEPTION

INCLUDED

Personal staff and Event Coordinator throughout the evening.

*Rental is subject to seasonal pricing and availability *3% administrative fee and local sales tax of 8.875% *Gratuity not included *Room Rental is based on two (2) hours



THE SPEAKEASY



Below street level, those in-the-know
may find their way to the exclusive Speakeasy at Great Jones.

An ode to our Prohibition-era roots, The Speakeasy features brick
walls and a stunning wooden ceiling.

This space features a 15ft art-deco inspired luxury wooden bar,
perfect for intimate cocktail receptions, seated dinners,
or your next photoshoot.

PRICING STARS AT

Rental Fee \$2,000 for the Speakeasy
Food and Beverage minimum of \$3,500

CAPACITY

28 - SEATED
50 - RECEPTION

INCLUDED

Personal staff and Event Coordinator throughout the evening.



THE BARREL ROOM

Tucked beneath the Distillery our Barrel Room is the perfect subterranean spot for whiskey aficionados looking for a truly unique space.

Sit amongst racks of Great Jones whiskey barrels as you sip on our core expressions of bourbon, enjoy a food pairing experience, or host an intimate dinner.

PRICING STARS AT

Rental Fee \$5,000 for the Barrel Room
Food and Beverage minimum of \$3,500

CAPACITY
40 - SEATED
60 - STANDING

INCLUDED

Personal staff and Event Coordinator throughout the evening.

*Rental is subject to seasonal pricing and availability *3% administrative fee and local sales tax of 8.875% *Gratuity not included *Room Rental is based on two (2) hours



THE RESTAURANT AT GREAT JONES - and - THE TASTING ROOM BAR

Interested in a semi-private reservation?

Perfect for a post tour dining experience or cocktail reception, we offer reserved seating in The Restaurant at Great Jones or a reserved standing room area at our Tasting Room Bar.

*Both spaces available for Private Bookings



THE RESTAURANT AT GREAT JONES

CAPACITY

40 – SEATED Large Reservation
75 – SEATED Private Booking

PRICING STARTS AT

Three Course Prix-Fixe for parties of 10+
Rental Fee *\$2,500 for the Restaurant at Great Jones (Private Option Only)

THE TASTING ROOM BAR

CAPACITY

25 – STANDING Large Reservation
50 – STANDING Private Booking

PRICING STARTS AT

\$50 min spend per Guest for parties of 10+
Rental Fee *\$5,000 (Private Option Only)

*Rental is subject to seasonal pricing and availability *3% administrative fee and local sales tax of 8.875% *Gratuity not included *Room Rental is based on two (2) hours



OUR PRIVATE EXPERIENCES



NEW YORK





PRIVATE EXPERIENCE

ALL PRIVATE EXPERIENCES ARE PRICED AT A MINIMUM OF 10 GUESTS

DISTILLING NEW YORK Tour and Tasting

The Distilling New York is a distillery tour covering the story of Great Jones, an in-depth explanation of our whiskey making process and a 4-part tasting of our three core expressions.

MAXIMUM CAPACITY of 35
1 hour experience– 30 min tour / 30 min tasting

\$42 Per Person

BOURBON & BITES Tour and Tasting

The Bourbon and Bites is a distillery tour covering the story of Great Jones, an in-depth explanation of our whiskey making process and a 4-part tasting of our three core expressions and Applejack Brandy.

During this tasting, you'll pair our whiskey's with cheese, chocolate, and charcuterie from our local purveyors.

MAXIMUM CAPACITY of 35
1 hour experience– 30 min tour / 30 min tasting

\$75 Per Person

CANAPES & COCKTAILS

A curated six (6) course whiskey and culinary pairing experience.

We'll guide you through the six-course experience, providing details about the 'why' behind the dishes that we chose to pair with each of the whiskey's and cocktails.

MAXIMUM CAPACITY of 20
2 hour experience with complimentary brief tour

\$181 Per Person
*not inclusive of room rental fee

THE SHAKE UP

A wildly fun night of mixology, where our mixologists will guide you through the creation of popular and unique whiskey cocktails, with a Great Jones twist.

Experience includes three cocktail tutorials, 4-part tasting of Great Jones Bourbon and shared Cheese and Charcuterie platters.

MAXIMUM CAPACITY of 12
2 hour experience with complimentary brief tour

\$138 Per Person
*not inclusive of room rental fee

*Menu Items Subject to Change - Depending on availability. *Options can be offered as an add on to a Private Event *3% administrative fee and local sales tax of 8.875% *20% Gratuity not included



FOOD & BEVERAGE SELECTION

NEW YORK



CANAPE MENU

Stationed and Passed

\$10 Per Person - Per Canape

SAVORY

Spicy Tuna Tartare (GF)

Chilled Prawn with Cocktail Sauce and Extra Virgin Olive Oil (GF)

Seasonal Soup Shooter (VG) (GF) (*V)

Chicken in a Blanket with Dijionaise Sauce

Great Jones Bourbon Braised Short Rib Croquette with Aged Cheddar Cheese

Great Jones Straight Bourbon Glazed Short Rib Brochette (GF)

Forest Mushroom Toast (VG)

Whipped Ricotta Toast with Black Truffle Honey (VG)

SWEET

Dark & Dulce Chocolate Brownie

Brown Butter Chocolate Chip Cookie With Great Jones Bourbon

Chef's Selection of Chocolates

Menu Items Subject to Change

Can be catered to allergy restrictions





SANDWICH PLATTERS

Stationed

\$25 Per Person - Per Hour – Selection of Two

Cheeseburger Sliders

Truffle Grilled Cheese Sandwich (VG)

Smoked Turkey Club Sandwich

Roast Beef and Cheddar Sandwich

Roasted Vegetable and Fresh Mozzarella Sandwich (VG or V)

STATIONED PLATTERS

Local Artisanal Cheese Platter (VG) – Serves 30 people - **\$487**

Local Charcuterie Platter – Serves 30 people - **\$487**

Local Cheese & Charcuterie Mixed Platter - Serves 30 people - **\$487**

Great Jones House Smoked Chicken Wings – Serves 15 people – **\$97**

Crudit  Platter (V, VG, GF) – Serves 15 people - **\$120**

Fruit Platter (V , VG, GF) – Serves 15 people - **\$120**

Fresh Baked Breakfast Pastries (VG) – Serves 15 people - **\$97**

Menu Items Subject to Change

Can be catered to allergy restrictions





STATIONED MENU SELECTION

ENTREES

\$40 for Selection of One (1) \$50 for Selection of Two (2)

Green Circle Chicken Breast

Salmon with Lemon

Short Rib with Jus

Gnocchette (Vegan Option Available)

Filet Mignon (+ \$8)

Halibut (+ \$8)

SIDES

One (1) Included \$10 for Selection of Two (2)

Root Vegetables

Roasted Baby Potatoes

Pommes Frites

Brussels Sprouts

Homemade Brioche with Great Jones Spent Grain Butter





THREE COURSE SEATED DINNER

FIRST COURSE

Choose 1

Chopped Salad with Little Gem, Radicchio, Buttermilk Dressing (VG) (*GF)

Local Burrata with Charred Scallion Pesto, Roasted Lipstick Peppers
and Toasted Focaccia (VG) (*GF)

ENTRÉE

Guests Select from the Following

Faroe Island Salmon, Cucumber, Lemon, Tomato, Olive Oil

Short Rib, Roasted Vegetables, Potato Puree (GF)

Vegetarian Bolognese, Seasonal Mushrooms, Basil, Gnocchette (VG or V)

SEATED DESSERT

Warm Dark Chocolate Brownie, Caramelized White Chocolate
and Hazelnut Praline Ice Cream

FOR THE TABLE

\$14 House-made Brioche Bread

With Great Jones Spent Grain Butter (VG) - Serves 2-3 people
Add 1oz Golden Kaluga Caviar - **\$89**

Menu Items Subject to Change *Can be catered to allergy restrictions*





BEVERAGE PACKAGE STATIONED

\$10 Per Person

Stationed: Water, Soft Drinks, Coffee and Tea

-Subject to Additional Charge-

Saratoga Spring Still Water or Saratoga Spring Sparkling

STANDARD BEVERAGE PACKAGE

\$70 Per Person for two (2) hours

\$15 Per Person - Per Additional Hour

ENJOY A SELECTION ON NEW YORK STATES FINEST

One Red Wine, One White Wine, Beer,
and Great Jones Signature Old Fashioned

UPGRADED BEVERAGE PACKAGE

\$100 Per Person for two (2) hours

\$25 Per Person - Per Additional Hour

ENJOY A SELECTION ON NEW YORK STATES FINEST

Two Red Wines, Two white wines, Selection of Beer, Liquor,
and (2) specially designed cocktails made by
our in-house Mixologist with Great Jones Whiskey

Menu Items Subject to Change





ADD-ON GIFT

GREAT JONES
STRAIGHT BOURBON WHISKEY
\$39.99

GREAT JONES
RYE WHISKEY
\$39.99

GREAT JONES
FOUR GRAIN WHISKEY
\$59.99

GREAT JONES
TASTING GLASSES -SET OF 2-
\$20

GREAT JONES
ROCKS GLASSES -SET OF 2-
\$40

GREAT JONES
TOTE BAG
\$44

Items Subject to Change



THANK YOU



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GREAT JONES

DISTILLING CO