

# PRIVATE EVENTS

**COMMON  
GROUND**  

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**NYC**

*Kendall Fries*

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63 GANSEVOORT ST NYC

212.255.7484

# GENERAL INFORMATION

**LOCATION** 63 GANSEVOORT STREET  
NEW YORK, NEW YORK 10014

**PUBLIC HOURS** OPEN 7 DAYS A WEEK

**CAPACITY** 173 PERSONS  
3,500 SQ. FT.

**SPECIAL FEATURES** Outdoor seating with propane heaters  
Kitchen prep area with option to use outside caterers

**EQUIPMENT** Fully equipped professional DJ booth  
State of the art sound system & lighting

Projector & drop down screen  
Wireless microphone  
High speed internet access; WIFI

## BOOKING REQUIREMENTS

*To confirm any event, a contract must be signed and a 50% non-refundable deposit is required. The final balance is due a week before the event date.*

## ADMINISTRATIVE FEE

*All private event charges are subject to a 20% administrative fee, which is based on the total cost of the event, including food and beverage and any associated Food and Beverage minimum. The administrative fee is not a gratuity and is not distributed as gratuities to the employees who provide service to your event. It serves to offset ancillary expenses associated with the planning, executing and administration of this event. Our service employees are paid a competitive wage in excess of the applicable minimum wage. Gratuities therefore, are neither required nor suggested for full venue buyouts. Subject to 8.875% New York State Sales Tax.*

# VENUE OVERVIEW

## BOOTHS

5 BOOTHS  
SEATS 8 - 10



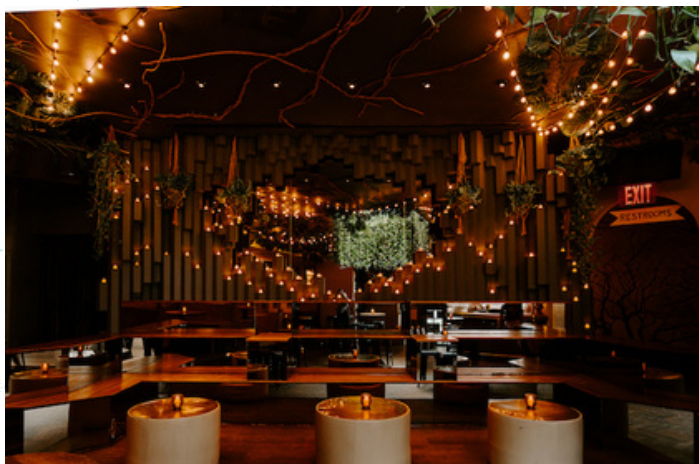
## HIGHTOPS

5 HIGH TOPS - movable  
EACH SEAT 4



## STAGE

BLEACHER STYLE SEATING  
3 TABLES - movable  
TABLES SEAT 8



## BARRELS

BANQUET SEATING  
3 BARRELS - movable  
SEATS 5



## OUTDOOR PATIO

60 standing capacity  
heat lamps



# BEVERAGE PACKAGES

## 2 HOUR MINIMUM - ABILITY TO EXTEND

open bar available for private events | priced per person++  
shots are not included in open bar packages. All liquor is subject to change  
based on availability & inventory\*

### BRUNCH

*\$20 per hour*

**mimosa, bellini, homemade red & white sangria, bloody  
mary, bloody maria; non-alcoholic juices & soda**

### BEER & WINE

*\$50 first 2 hours | +\$20 each additional hour*

**red, white & sparkling wine, draft & canned beer, non-  
alcoholic juices & soda**

### CALL

*\$70 first 2 hours | +\$25 each additional hour*

**call liquor mixed drinks, red, white & sparkling wine, canned  
cocktails, beer, non-alcoholic juices & soda  
Inclusion of 1 specialty cocktail**

### PREMIUM

*\$80 first 2 hours | +\$30 each additional hour*

**premium liquor mixed drinks, red, white & sparkling wine,  
beer, canned cocktails, non-alcoholic juices & soda  
Inclusion of 2 specialty cocktails**

**ULTRA PREMIUM ADD ON - AVAILABLE BY REQUEST**



## CALL OPEN BAR

**VODKA:** Tito's, Polish Standard

**GIN:** Tanqueray

**TEQUILA:** Los Dos, Casamigos Blanco, Calirosa, Don Julio

**MEZCAL:** 400 Conejos, Dona Vega, Rosaluna, Illegal Joven

**WHISKEY, BOURBON, & SCOTCH:** Bushmills, Stranahans, Proper 12, Jack Daniel's, Jameson, Maker's Mark

**WINE:** Line 39 Sauvignon Blanc, Line 39 Pinot Noir; Line 39 Cabernet Sauvignon, Day Owl Rose

**CANNED COCKTAIL:** Canvino, BABE, Vide, Chido, Long Drink, Loyal, NUTRL

## PREMIUM OPEN BAR

Includes everything above including below:

**VODKA:** Belvedere, Stoli Elit, Ketel One, Grey Goose

**GIN:** Bombay Sapphire, Hendrick's

**TEQUILA:** Casamigos Anejo, Patron Anejo, Don Julio 70 Anejo, Patron Silver

**WHISKEY, BOURBON, & SCOTCH:** Johnnie Walker Black, MacCallan 12

**WINE:** Austerity Chardonnay, Harken Chardonnay, Santa Marina Pinot Grigio, Cloudy Bay Sauvignon Blanc, Justin Sauvignon Blanc, Landmark Overlook Chardonnay, Harken Pinot Noir, Landmark Overlook Pinot Noir, Whispering Angel Rose, Rock Angel Rose, Notorious PINK Rose

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## SPECIALTY COCKTAILS

**PRICKLY LITTLE CHILI** tequila, prickly pear, fresh lime, agave with a bit of chili

**LYCHEE BELLINI** prosecco, lychee, fresh raspberry

**TIKI RUM PUNCH** aged rum and a blend of spices

**PINK LADY** vodka, watermelon, cucumber, mint, fresh lemon

**MARGARITA (TEQUILA or MEZCAL)** shaken with fresh juices, agave, and choice of infusion: ginger & thai chili; grapefruit; jalapeno; watermelon; passion fruit

**WHITE PEACH SANGRIA**

**RED HIBISCUS SANGRIA**

**APEROL** aperol, prosecco, fresh oranges, sparkling water

**WATERMELON APEROL** aperol, prosecco, watermelon juice, sparkling water

**HUGO** elderflower liqueur, prosecco, lime, mint leaves, sparkling water

**PINK GIN** gin, grapefruit bitters, lime, mint leaves, fresh pink grapefruit

**CLASSIC MULE** vodka, fresh lime juice, ginger beer

**GRAPEFRUIT LIME MULE** vodka, grapefruit, lime juice, ginger beer

All liquor is subject to change based on availability & inventory\*

BEVERAGE PACKAGES







## STATIONARY PLATTERS

all platters serve 15-20 people

## PASSED HORS D'OEUVRES

1 HOUR - \$40 pp | 2 HOURS - \$50 pp | 3rd HOURS - \$60 pp  
CHOICE OF 5

### TIER I \$125

**HOUSEMADE GUACAMOLE & CHIPS**

**BRUSCHETTA**

**MOZZARELLA STICKS** served with marinara sauce

**VEGETABLE DUMPLINGS**

**MINI SOFT PRETZEL BITES** served with mustard and cheese dipping sauce

**TOMATO, MOZZARELLA, & BASIL SKEWERS** balsamic drizzle

**CRUDITE** assorted raw vegetables with hummus & tzatiki dipping sauces

**AVOCADO SALAD** romaine lettuce red onion, tomato, corn, avocado tossed in lime vinaigrette | add PROTEIN +\$25

**CAESAR SALAD** romaine lettuce, shaved parmesan, tomatoes, tossed in Caesar dressing | add PROTEIN +\$25

**COBB SALAD** hard boiled egg, bacon, tomato, avocado, tossed in ranch dressing | add PROTEIN +\$25

### TIER II \$150

**MARKET TABLE** artisanal cheeses, charcuterie, crackers & breads

**CHICKEN WINGS** choice of buffalo, jack BBQ, or plain

**CHICKEN FINGERS**

**BUTTERMILK FRIED CHICKEN BITES** choice of buffalo or plain & served with ranch dressing

**CHEESE ARANCINI BALLS**

### TIER III \$175

**GRILLED CHICKEN, VEGETABLES, SHRIMP, or STEAK SKEWERS**

**TACOS** choice of chicken, vegetable, shrimp, pork, or beef

**CHEESEBURGER SLIDERS** beef sliders with lettuce, tomato, onion, pickles, & American cheese

**SHRIMP COCKTAIL** served with cocktail dipping sauce

**MINI CHICKEN OR SHRIMP TOSTADA**

**MINI MEATBALLS** served with marinara sauce & ricotta

**CHICKEN, BACON, RANCH SLIDERS**

**MINI QUESADILLA BITES** choice of: chicken, pork, veggie, steak, or shrimp

### DESSERT \$100

**CHURROS**

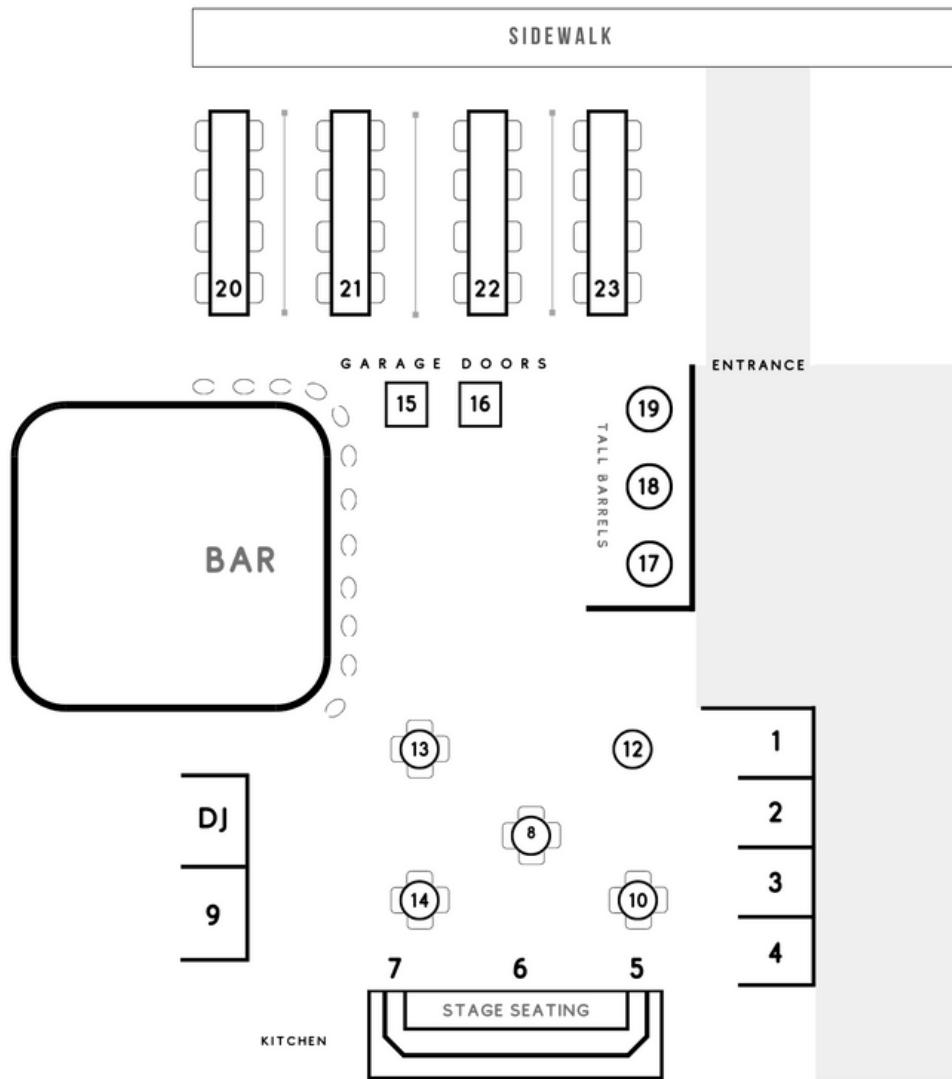
**COOKIES & BROWNIES**

**NEW YORK STYLE CHEESECAKE**

**SEASONAL FRUIT ASSORTMENT**

**CUPCAKES (BRANDING AVAILABLE UPON REQUEST)**

# FLOORPLAN



COMMON  
GROUND  
NYC

FRI 10/08







THANK YOU!

TO BOOK YOUR NEXT PRIVATE EVENT AT COMMON GROUND,  
PLEASE EMAIL

**KENDALL@DAECREW.COM**

