

PRIVATE EVENTS

**COMMON
GROUND**
NYC



INFO@COMMONGROUNDBAR.COM



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 an 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

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

\$25 per hour

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

BEER & WINE

\$60 first 2 hours | +\$20 each additional hour

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

PREMIUM

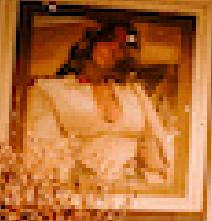
\$90 first 2 hours | +\$30 each additional hour

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

ULTRA PREMIUM ADD ON - AVAILABLE BY REQUEST

JUST A BAR

CUSTOMER OF THE MONTH
@JULC_XO



DRINK & DINE PACKAGES

STATIONARY PLATTERS

all platters serve 15-20 people

Tier 1 = \$150

Tier 2 = \$175

Tier 3 = \$200

Dessert = \$125

PASSED HORS D'OEUVRES

1 HOUR - \$50 pp | 2 HOURS - \$60 pp | 3 HOURS - \$70 pp
CHOICE OF 5

TIER I

HOUSEMADE GUACAMOLE & CHIPS

BRUSCHETTA

BUFFALO CHICKEN DIP & CHIPS

MOZZARELLA STICKS served with marinara sauce

VEGETABLE FRIED 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

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

MARKET TABLE artisanal cheeses, charcuterie, crackers & breads

BUFFALO CHICKEN SALAD romaine lettuce, cherry tomatoes, blue cheese crumbles, grilled

buffalo chicken, ranch dressing

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

GRILLED CHICKEN, VEGETABLES, SHRIMP, or STEAK SKEWERS

TACOS choice of chicken, vegetable, shrimp, or beef

CHEESEBURGER SLIDERS beef sliders with lettuce, tomato, onion,

pickles, & American cheese

STEAK SANDWICH SLIDERS steak, sautéed peppers, fresh mozzarella, spicy mayo

FRIED CHICKEN SLIDERS fried chicken, caramelized onions, lettuce, tomato

GRILLED CHICKEN SLIDERS grilled chicken, basil mayo, fresh mozzarella, tomato

MINI MEATBALLS served with marinara sauce & ricotta

CHICKEN, BACON, RANCH SLIDERS

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

DESSERT

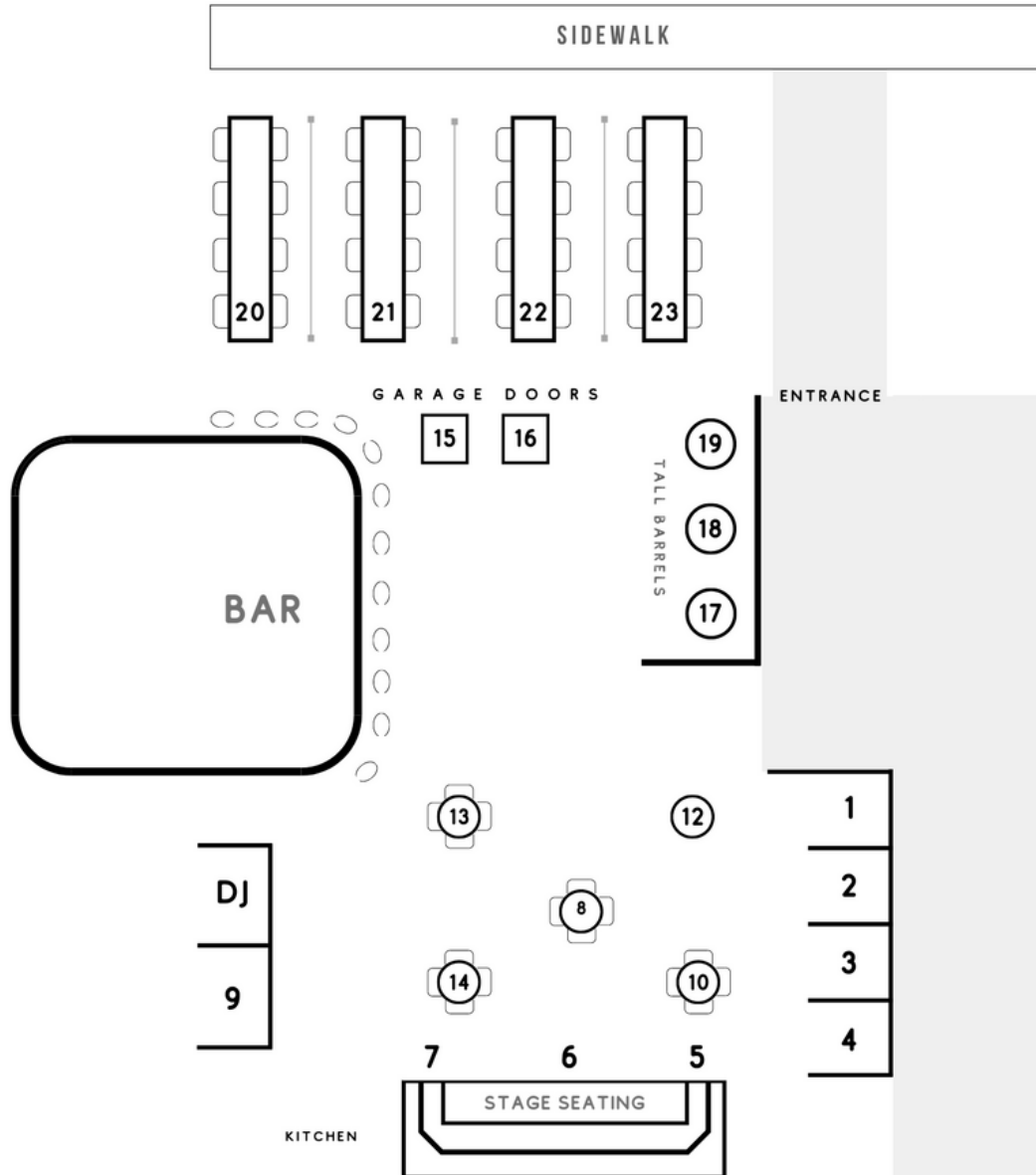
CHURROS

COOKIES & BROWNIES

SEASONAL FRUIT ASSORTMENT

CUPCAKES (BRANDING AVAILABLE UPON REQUEST)

FLOORPLAN



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FRI 10/08



THANK YOU!

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

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