



As a native New Yorker, Homer Murray has always drawn his inspiration from the city's many cultures and cuisines that he grew up experiencing. 21 Greenpoint is a full expression of his love for food, drink and celebration. It has proudly been awarded a Michelin Bib Gourmand distinction since 2018.

WELCOME TO 21
GREENPOINT.
A UNIQUELY
BEAUTIFUL
RESTAURANT AT
THE VERY END OF
GREENPOINT AVE.



OUR SPACE & OFFERING

21 Greenpoint is a New York City Bistro in Greenpoint, Brooklyn with a full bar, indoor and outdoor seating areas. We have hosted rehearsal dinners, showers, weddings, receptions, birthday parties, engagement parties, art shows, corporate events—anything you want to celebrate, we do too!

We offer these buyout options to suit the size and scope of your event:

FULL RESTAURANT BUYOUT:

Up to 80 people standing/55 seated

PARTIAL BUYOUT:

Up to 50 people standing/40 seated

TINSEL ROOM:

up to 30 people standing/25 seated

All buyout options require a food & beverage minimum spend which depends on the day of the week and time of day.

Our events coordinator will happily walk you through all the options!



THE DINING ROOM AND BAR

An Art Deco inspired hideout—but with smooth edges, our dining room is welcoming and comfortable. It is full of beautiful and unique details; from the mismatched stained glass windows, to the exposed beams and open kitchen, 21 Greenpoint is a space that immediately makes everyone feel invited. Our bar is uniquely shaped to resemble the bow of a ship and the mirrored back bar with gilded accents is a perfect place to tuck in for a sip. It's the loveliest place to host any event, dinner, or reception.

OUR SPACE & OFFERING

THE TINSEL ROOM (semi-private dining room)

The tinsel room is our semi-private dining area located at the back of our restaurant. It sits slightly above the main dining area and is partially enclosed by large glass transom windows. The white wooden clapboard walls, handmade glass-tiled tables and soft art-deco lighting make it a beautiful and elegant space to host a cocktail party or a dinner for an intimate group.



COCKTAIL PARTY

STATIONARY PARTY OPTIONS

21 Greenpoint Cheese Boards
(serves ~ 25 guests) \$200

HORS D'OEUVRES

Seasonal Crostini	Caprese Skewers
Veggie Dumplings	Charcuterie Skewers
Arancini	Crispy Artichoke Hearts
Meatballs with Arrabiata	Pigs in Blanket Mini
Fried Calamari with Coriander Sauce	Cheeseburgers

Choose 4 for \$35/pp
Choose 5 for \$40/pp
Choose 6 for \$45/pp

Priced for 90 minutes of continuous replenishment



Full Buyout Exclusive!

21 Greenpoint Nacho Bar \$25/pp/hr

We set up a nacho station with Homer's famous nachos. Guests get to choose their toppings or (as we often suggest) get it with everything!

DRINKS

Wine & Beer Open Bar: \$40/pp

21 Greenpoint House Open Bar : \$55/pp
(wine, beer, house cocktails, mixed & soft drinks)

All-Inclusive Full Bar: \$60/pp

*Custom drinks available!
Name your own cocktail!*

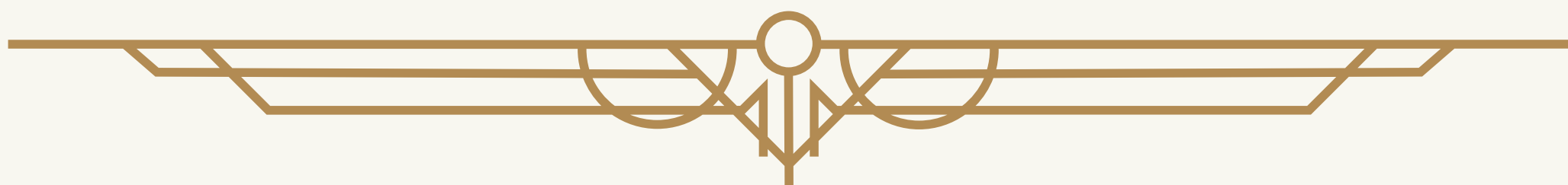
Drinks a la carte: An option available for parties up to 50 people.

Service fee: 20% will be added to your bill to appropriately staff your event.

Event fee: 5% will be added to successfully coordinate, organize, and execute your event.



DINNER



FAMILY-STYLE DINNER PACKAGE

\$75/pp 2 appetizers & 3 entrees | **\$85/pp** 3 appetizers & 3 entrees

CUSTOM-DESIGNED PRIX-FIXE DINNERS

Allow our Events Coordinator to work around your preferences and tailor a prix-fixe dinner unique to your event!

APPETIZERS

Veggie Dumplings	filled with mixed veggies, served with soy sauce and scallion
Arancini	smoked eggplant sauce
Mixed Greens Salad	red wine vinaigrette
Fried Calamari	chili crisp, coriander dipping sauce
Nachos	tinga, beans, pickled red onions, jalapenos, radish, crema, broccomole
Crispy Artichoke Hearts	toasted pepitas, parsley, rosemary aioli

ENTREES

Wedge Salad	iceberg,egg,bacon,avocado,pickled red onion, pepitas, parmesan, house ranch, blackened gulf shrimp
Spaghetti Meg Ryan (vegetarian)	spicy tomato, mozzarella pearls, confit garlic
Skate Wing	seasonal preparation
Berkshire Pork Chop	seasonal preparation
Rigatoni	braised lamb, soft herbs
Cheeseburger & Fries	
Chicken Paillard	arugula,cherrytomatoes,toasted almonds, caper butter sauce
Steak Frites	filet mignon, demi glace, fries (+\$20 pp)
Whole Roasted Fish	with risotto and salad (+30 pp)

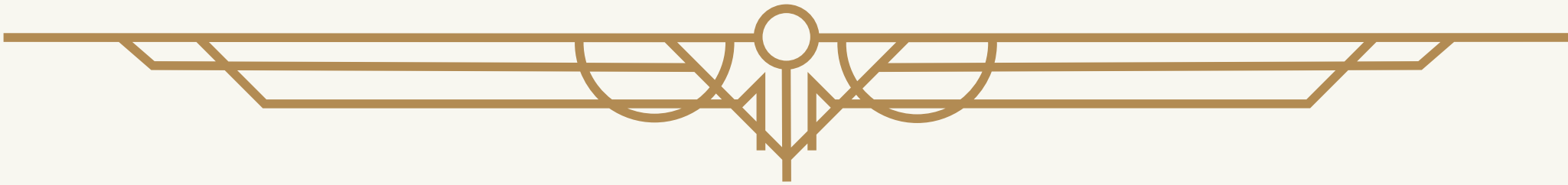
SIDES \$10/pp

Roasted Veggies
Housemade Focaccia with Dip
Fries with Sauce
Meatballs in Arrabiata Sauce

DESSERTS \$12/pp

Flourless Chocolate Cake
Churros with Ice Cream
Tres Leches Cake

PIZZA PARTY



FAMILY-STYLE DINNER PACKAGE

\$70/pp 2 appetizers & 3 pizzas + 1 side **\$80/pp** 3 appetizers & 3 pizzas + 1 side

REPLENISHED!	all pizzas and sides are replenished
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APPETIZERS

Veggie Dumplings	filled with mixed veggies, served with soy sauce and scallion
Arancini	smoked eggplant sauce
Fried Calamari	chili crisp, coriander dipping sauce
Nachos	tinga, beans, pickled red onions, jalapenos, radish, crema, broccomole
Crispy Artichoke Hearts	toasted pepitas, parsley, rosemary aioli

ENTREES

Meg Ryan	confit garlic, spicy tomato, mozzarella, basil
Margherita	tomatoes, fresh mozzarella, basil
Bianca	seasonal preparation
Market Pie	changes weekly based on farmers market offerings
Market Pie	changes weekly based on farmers market offerings

SIDES

Roasted Veggies
Fries with Sauce
Mixed Green Salad
House made sausage
Crust Dip

DESSERTS \$12/pp

Flourless Chocolate Cake
Churros with Ice Cream
Tres Leches Cake
Ice Cream Cone

*Pizza Party is only available on Wednesdays or for full buyouts upon request

BRUNCH



FAMILY-STYLE SHARED BRUNCH

3 mains & 2 sides **\$45/pp**
3 mains & 3 sides **\$50/pp**

Mains

Pancakes
Beef Stick Sandwich
Breakfast Burrito
Breakfast Burrito Bowl
Quiche
Cheeseburger
Wedge Salad
Caldo de Pollo
Sweet Potato

Sides

Bacon
Cooked Greens
Grits
Hashbrowns
Fries
House Salad
Scrambled Eggs

Gratuity is included in all large party formats! 22% auto gratuity will be added to your bill.

Event fee: 5% will be added to successfully coordinate, organize, and execute your event.

BRUNCH BUFFET for partial & full buyouts **\$60/pp**

*Choose 5 of the below options
(additional \$10/pp for each item added)*

Breakfast Burrito Bowl	
Veggie Dumplings Bowl	
Fried Calamari Bowl	
Mini Cheeseburgers	Jalapeno Cornbread
Fruit Platter	Everything Focaccia
Cheese Platter	Pancakes
	Quiche Platter
	Grits Bowl
	Wedge Salad

Mimosa Bar	\$35/pp
Coffee Station	\$64
(continuous replenishment)	