

PRIVATE EVENT KIT



THREES BREWING
GOWANUS

333 DOUGLASS ST
BROOKLYN, NEW YORK

THREES

BREWING



THREES BREWING

Nestled in the heart of Brooklyn, Threes Brewing transforms craft beer culture into a versatile backdrop for unforgettable events. Each space balances industrial-chic design with welcoming warmth, offering a distinct vibe that can accommodate intimate gatherings or full venue buyouts.

At Threes Brewing, our experienced events team handles every details – from planning to setup to coordination – so you can focus on celebrating. Every gathering is supported by our full-service bar, serving classic cocktails, fresh craft beer, and carefully curated wines. Thoughtfully crafted, delicious food rounds out the experience, making every event truly memorable from start to finish.

The Spaces:

Main Bar & Yard

The Yard

Partial Yard

Tiny Montgomery





MAIN BAR & YARD

The Main Bar & Yard features a sprawling indoor/outdoor space and is the best way to experience all that Threes Brewing has to offer. With a state-of-the-art 24-line draught system that keeps our in-house cold beer flowing, guests will enjoy the warm, welcoming lighting and industrial accents of the space, while also enjoying a full bar.

Flowing seamlessly into our 3,200 sq. ft Yard, the gem of our flagship location, the space offers flexible configurations for both seated and standing events. During the winter, our heated tents enclose the Yard creating a cozy, festive setting for seasonal gatherings.

Capacity:

- Max. Seated: 150 guests (115 in winter)
- Max. Standing: 250 guests (140 in winter)

Pricing:

Rental fees vary by day of the week and season.

- May - October: \$3,000-\$17,500
- November - April: \$2,000 - \$15,000

Note: Pricing excludes NY State Tax, Gratuity, Admin Fee, Catering & Beverage minimums.





THE YARD

The Yard is a 3,200 sq. ft. beautiful outdoor sanctuary, punctuated by a dramatic 16-ft steel trellis, wrapped in hops, English ivy and wisteria, with hornbeam apple trees lining the south wall.

This versatile space can be rented on its own for an intimate or lively gatherings of up to 150 guests with a private bar serving craft cocktails, beer, and wine to your guests. In the winter months, our heated tents create a comfortable, climate-controlled environment, making the Yard a stunning year-round venue.

Capacity:

- Max. Seated: 90 guests (60 in winter)
- Max. Standing: 150 guests (75 in winter)

Pricing:

Rental fees vary by day of the week and season.

- Mid May - Late October: \$2,000-\$10,000
- Early November - Early May: \$750-\$3,000

Note: Pricing excludes NY State Tax, Gratuity, Admin Fee, Catering & Beverage minimums.



PARTIAL YARD

For a casual, semi-private gathering, reserve a cozy section in our coveted Gowanus outdoor space. In the winter months, our heated tents transform the space into a comfortable, climate-controlled setting.

With no rental fee and only a beverage minimum, the partial yard option is perfect for budget-conscious celebrations. Its flexible layout and intimate feel make it a popular choice.

Capacity:

- Max. Seated: 40 guests (24 in winter)
- Max. Standing: 50 guests (35 in winter)

Pricing:

No rental fees. Three-hour beverage minimums apply.

- May - October
 - Sun: \$1,400
 - Mon-Wed: \$1,250
 - Thu: \$1,500
 - Fri: \$1,800
 - Sat: \$2,000
- November - April:
 - Sun: \$1,200
 - Mon-Wed: \$1,000
 - Thu: \$1,300
 - Fri: \$1,500
 - Sat: \$1,750

Note: Pricing excludes NY State Tax, Gratuity, and Admin Fee.







TINY MONTGOMERY

Tucked away upstairs is our intimate event room, Tiny Montgomery.

This versatile space is perfect for offsite meetings, small wedding ceremonies, or lively cocktail parties.

For evening events, you can enhance your celebration with our adjacent room and private bar, creating additional space for up to 75 guests and featuring a 10-line draught system.

Capacity:

- Max. Seated: 30 guests
- Max. Standing: 50 guests (75 with Private Bar add-on)

Pricing:

Rental fees vary by day of the week and season.

- Private Room
 - Sun: \$500
 - Mon-Wed: \$300
 - Thu: \$500
 - Fri: \$500
 - Sat: \$750
- With Private Bar Add-On
 - Sun: \$1,000
 - Mon- Wed: \$500
 - Thu: \$750
 - Fri: \$1,000
 - Sat: \$1,500

Note: Pricing excludes NY State Tax, Gratuity, Admin Fee, Catering & Beverage minimums.





CATERING PACKAGES

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CATERING PACKAGES



Our exclusive food partner, Grand Army South, offers a full catering menu that blends elevated comfort food with bold, seasonal flavors, offering something for every style of gathering. From refined passed bites and stationed spreads to vibrant salads and hearty mains, the menu balances familiar crowd-pleasers with high-quality ingredients and thoughtful preparations – perfect for everything from casual celebrations to full-scale events.



EVENT/CATERING MENU

PACKAGES

\$15 PP
2 Passed

\$30 PP
3 stationed
or 4 passed

\$35 PP
4 stationed

\$45 PP
5 passed or
stationed

\$45 PP
4 stationed
1 salad

\$60 PP
1 salad
1 main
1 side

\$70 PP
1 salad
2 mains
2 sides

\$80 PP
1 salad
3 mains
3 sides

Passed

MUSHROOM WALNUT PATÉ (Allium, Gluten)
Crostini

WHITE TRUFFLE & POTATO CROQUETTES (Dairy, Egg, Gluten, Soy)

STUFFED ARTICHOKE HEARTS (Dairy, Gluten)

PIGS IN A BLANKET (Dairy, Gluten)
Whole grain mustard

CHEESEBURGER SLIDERS (Allium, Dairy, Egg, Gluten, Soy)
Burger Sauce, Pickle, Lettuce, Crispy Shallot

FRIED CHICKEN SLIDERS (Allium, Soy, Dairy, Gluten)
Buttermilk Sauce, Pickles, Lettuce

MUSHROOM SLIDERS (Allium, Dairy, Egg, Gluten, Soy)
Smashed Maitake, Hoisin BBQ, Slaw

Stationed

SHRIMP COCKTAIL (Allium)
Cocktail Sauce

DEVILED EGGS (Soy, Egg)
Mustard, Paprika

CRUDITES & DIP
Cooked, Pickled and Raw Served with **CHOICE OF:**
Buttermilk Sauce (Allium, Dairy, Egg)
Herb Sauce (Vegan, Allium)
Calabrian Aioli (Egg)
Hummus (Allium)

CHARCUTERIE & CHEESE (Dairy, Gluten)
Whole Grain Mustard

CHIPS & DIP
CHOICE OF:
Hummus and Pita Chips (Allium, Gluten)
Pimento Cheese and Crackers (Allium, Dairy, Egg, Gluten)
Tortilla Chips and Salsa (Allium)

Sides

GERMAN POTATO SALAD (Allium, Egg)
Kewpie, Scallion

MEDITERRANEAN ROAST CARROTS (Vegan)
Sumac, Aleppo, Turmeric

MACARONI & CHEESE (Dairy, Gluten)

CORNBREAD (Dairy)

ROAST POTATOES (Dairy)
Fried Rosemary, Parmesan Cheese

BRAISED KALE (Allium)
Garlic, onion

Salad

KALE CAESAR (Allium, Dairy, Gluten, Egg)
Parmesan, Crouton

CHOPPED SALAD (Allium, Gluten)
Italian Dressing, Red Pepper, Crispy Shallot

MIXED GREENS (Allium)
Sherry Vinaigrette

Mains

CHARRED CAULIFLOWER (Allium, Dairy)
Halal Sauce

ROAST CHICKEN (Allium, Egg)
Dijonnaise

5 SPICED BRISKET (Allium, Soy)
Hoisin BBQ Sauce

ROASTED MARKET FISH (Allium)
Salsa Verde

MAPO TOFU W/ CRISPY FRIED SHALLOT (Allium, Soy, Gluten)

CAVATELLI W/ ROASTED MUSHROOMS (Allium, Dairy)
Parmesan

STATIONED ADD-ONS

OYSTERS (Shellfish, Allium) **350**
On the half-shell, Cocktail Sauce, Mignonette

SHRIMP COCKTAIL (Allium) **150**
Cocktail Sauce
Tray of 50

APPETIZER PLATTER (Allium, Dairy, Soy, Egg, Gluten Free, Sesame) **500**
Wings, popcorn, cauliflower bites, chicken bites, fries
Serves 20



Snacks

WINGS (Allium, Egg, Dairy)
Franks Hot Sauce, Buttermilk Sauce

CHIPS & DIP
choice of:
Hummus and Pita Chips (Allium, Gluten)
Pimento Cheese and Crackers (Allium, Dairy, Egg, Gluten)
Tortilla Chips and Salsa (Allium)

CHARCUTERIE & CHEESE (Dairy, Gluten)
Crackers, Whole Grain Mustard

CRUDITES & DIP
Cooked, Pickled and Raw, Served with *choice of:*
Buttermilk Sauce (Allium, Dairy, Egg)
Herb Sauce (Vegan, Allium)
Calabrian Aioli (Egg)
Hummus (Allium)

CAULIFLOWER BITES (Allium, Gluten Free, Soy)
Served with *choice of:*
Halal Sauce (Allium, Dairy, Egg)
Sriracha Aioli (Gluten, Egg)

HERB'D FRIES
Ketchup

SHRIMP COCKTAIL (Allium)
Cocktail Sauce

CRAB DIP (Allium, Dairy, Egg, Shellfish, Gluten)
Pimento Crab Dip Served with Crackers

POPCORN CHICKEN BITES (Allium, Gluten Free, Soy)
Served with *choice of:*
Halal Sauce (Allium, Dairy, Egg)
Sriracha Aioli (Gluten, Egg)

Large Party Platters

Flatbread

All made with tomato sauce and mozzarella cheese unless otherwise requested. Vegan options available upon request.

(Equivalent to 20 slices)

MARGHERITA (Allium, Dairy, Gluten)
Basil, Parmesan

VEGGIE (Allium, Dairy, Gluten)
Peppers, Mushrooms & Onion

MUSHROOMS (Allium, Dairy, Gluten)

MEAT LOVER (Allium, Dairy, Gluten)
Sausage, pepperoni and bacon

CAULIFLOWER CRUST (Gluten Free)

Salad Tray

KALE CAESAR (Allium, Dairy, Gluten, Egg)
Parmesan, Crouton

CHOPPED SALAD (Allium, Gluten)
Italian Dressing, Red Pepper, Crispy Shallot

MIXED GREENS (Allium)
Sherry Vinaigrette

PRICING
(for 8-10)

\$90

\$50

\$150

\$60

\$85

\$45

\$75

\$90

\$75

PRICING
(for 8-10)

\$50

\$55

\$60

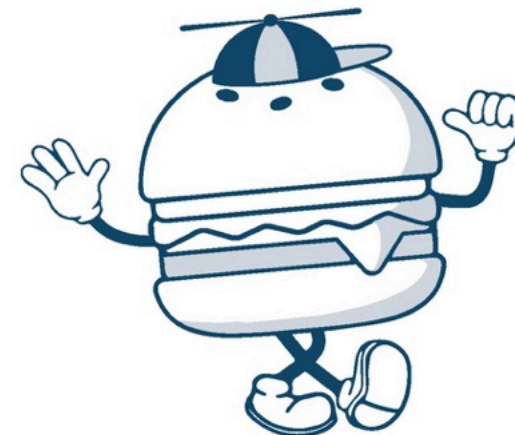
\$65

\$10 *Supplement*

\$95

\$90

\$75





BEVERAGE PACKAGES



BEVERAGE PACKAGES

Enhance your event with one of our thoughtfully curated drink packages. From rotating Threes Brewing craft beers and to full bars to non-alcoholic selections, we offer options to suit gatherings of any size, ensuring every guest can toast in style.

Custom signature cocktails can be accommodated upon request.

Unlimited Threes Draft Beer

Rotating selection of Threes Brewing draft beers.
\$12 per guest for the first hour | \$11 per additional hour

Unlimited Threes Draft Beer & Assorted Wine

Rotating Threes Brewing draft beers plus 1 red, 1 white, and 1 sparkling wine.
\$13 per guest for the first hour | \$12 per additional hour

Unlimited Standard Bar

Rotating Threes Brewing draft beers, 1 red, 1 white, and 1 sparkling wine, plus full standard open bar and classic cocktails.
\$17 per guest for the first hour | \$16 per additional hour

Unlimited Premium Bar

Threes draft & packaged beers, complete wine selection, full premium open bar, and classic cocktails.
\$26 per guest for the first hour | \$24 per additional hour

Unlimited Non-Alcoholic Beverages

Complete selection of mocktails, non-alcoholic wine & beer, soda, and juice.
\$10 per guest for the first hour | \$9 per additional hour



▲▲ ADDITIONAL DETAILS

All of our private events are full service and include:

- Flexible spaces & customized floor plans
- All furniture needs including dining tables, cocktail tables, stools, chairs, etc.
- Glassware, stemware, flatware, utensils
- White linen tablecloths & napkins
- Votive candlelight
- Personalized bar menus
- Personalized welcome sign
- Thoughtfully curated built-in decor
- Optimized sound system
- No vendor restrictions (except in-house bar & catering)
- All supported by our experienced event staff

Reach out to request a guided tour and a customized proposal.

CONTACT US

EVENTS@THREESBREWING.COM | 929.489.3763 | THREESBREWING.COM

