

# GRAN/ELÉCTRICA



## SPECIAL EVENTS KIT

The following information will assist you in planning your event.

For more information, please contact Kate Lawrence:

Phone: 718.852.2700 Email: [events@granelectrica.com](mailto:events@granelectrica.com)

## **FACT SHEET**

### **CONTACT DETAILS**

WEBSITE:               www.granelectrica.com  
EMAIL:                 events@granelectrica.com  
PHONE:                 718 852 2700  
ADDRESS:               5 Front Street, Brooklyn, NY 11201

### **HOURS**

Monday – Thursday:       5.30pm – 10:30pm  
                                  Lunch (out of normal service hours) 12pm-4pm  
Friday:                     5.30pm – 11:30pm  
                                  Lunch (out of normal service hours) 12pm-4pm  
Saturday:                 Brunch: 12pm – 4pm  
                                  Dinner: 5.30pm - 11:30pm  
Sunday:                    Brunch: 12pm – 4pm  
                                  Dinner: 5.30pm - 10:30pm

### **CAPACITIES & EVENTS**

TOTAL SEATS (inside or outside):       72 seated (32 front room, 20 back room, 20 bar)  
BAR SEATS:                 13 bar seats & 7 booth seats  
COCKTAIL EVENTS (inside/outside):     100 standing

*\* Please note that 32 is the maximum number of guest we can accommodate for a seated event, and 40 for a standing event, utilizing one of our rooms/spaces before a full restaurant buyout is required. Parties sized larger than these amount require booking the restaurant exclusively.*



## **MENU**

### **MENU STYLE**

Gran Electrica serves authentic, market-driven Mexican cuisine, inspired by travels abroad and traditional Mexican street fare. Fresh, local and sustainable ingredients feature heavily on the regionally-influenced menu, showcasing a diversity of dishes from across the country. With a large selection of botanas (Mexican snacks), fresh fish dishes, meat and vegetarian specialties, the menu is designed for easy sharing and family-style dining.

*\* Please note all menus below are sample menus only and will change seasonally.*

### **EVENT MENUS & SPACES**

For parties of 10 and larger we require prix fixe menus. Please read on for details and samples of our prix fixe menus for dinner, brunch, and canapé events. For parties 12 guests & larger, we require a specific room or space be booked exclusively, and can accommodate up to 32 seated guests, or 40 standing guests before a full restaurant buyout is required. Please contact Kate at [events@granelectrica.com](mailto:events@granelectrica.com) for the minimum guarantees spend associated with various party sizes.



## COCKTAIL EVENT

For one hour of canapés, please choose up to five items from our canapés menu. For two or more hours, please choose up to eight items. Canapés are charged at \$25 per person per hour.

### PASSED CANAPES (SAMPLE MENU)

**JICAMA, PINEAPPLE & CUCUMBER** chili, lime (on a skewer. V)

**TOSTADITA DE CEVICHE** market fish, orange, chayote, avocado, red onion, jalapeño, cilantro

**TOSTADITA DE REQUESÓN** house made tostada, ricotta cheese, charred poblano, jalapeño, radish (V)

**TOSTADITA DE CARNE COCIDA EN LIMON** raw lime-cured grass-fed sirloin, green olive, jalapeno

**SOPES DE FRIJOLES** crisped masa, black beans, salsa verde, lettuce, queso fresco, crema (V)

**QUESADILLA DE VERDURAS** seasonal vegetables, chihuahua cheese (V)

**CHORIZO QUESADILLA** house made heritage berkshire chorizo, potato, oaxaca & chihuahua cheese

**MINI ALBONDIGAS** pork shoulder meatballs, tomato chipotle sauce, mint, queso fresco

**TACO DE VERDURAS** seasonal vegetables, caramelized onion, toasted spiced pepitas, crema (V)

**TACOS DE PESCADO** beer battered cod, chipotle mayonnaise, pickled red cabbage (+\$2/person)

**TACO DE TINGA DE POLLO** tomato-chipotle braised chicken, queso fresco, crema, cilantro

**TACO DE CARNITAS** braised heritage berkshire pork, onion, cilantro, lime, salsa verde

**TACO DE RES** grass fed beef, onion, cilantro, lime, salsa verde

**CARNE ASADA** grass fed steak bites with chimichurri (on a skewer)

**GUACAMOLE** served with chips (stationed only; \$3/person if ordered in addition or \$4/person with salsa)

### DESSERT CANAPES (SAMPLE MENU)

**'LA NEWYORKINA' POPCICLES** assorted flavors

**CHURROS** con chocolate y cajeta

**PUDIN DE CHOCOLATE** Mexican chocolate, whipped cream, spiced peanuts



## DINNER EVENT

For parties of 10 or larger, we require a prix fixe menu. Please contact Kate via [events@granelectrica.com](mailto:events@granelectrica.com) for availability.

### SAMPLE FOUR COURSE MENU

*\$45 per person ~ Served family style*

1.

**GUACAMOLE** toasted avocado leaf, lime, cilantro, garlic, onion, spiced pepitas, pickled jalapeño

**SALSA** roasted tomato, chile de arbol, garlic, onion, cilantro *served with corn chips*

**JOCOQUE** toasted dry chiles, peanuts, seasoned yogurt *served with seasonal vegetable crudite*

2.

*(choice of vegetarian or chorizo queso fundido)*

**CHORIZO** house made heritage berkshire chorizo, potato, onion, chihuahua cheese, pickled jalapeño

**RAJAS** poblano chile, caramelized onion, chihuahua cheese, pickled jalapeño

**CAMOTES** crispy sweet potato, chipotle mayonnaise

**CEVICHE** market fish, orange, avocado, red onion, jalapeño, cilantro, tostadas

3.

*(choice of three tacos)*

**VERDURAS** seasonal vegetables, caramelized onion, toasted spiced pepitas, crema

**CARNITAS** braised heritage berkshire pork, onion, cilantro, lime, salsa verde

**PESCADO** beer battered cod, chipotle mayonnaise, pickled red cabbage

**CARNE DE RES** grass fed beef, onion, cilantro, lime, salsa verde

**TINGA DE POLLO** tomato-chipotle braised chicken, queso fresco, crema, cilantro

**ENSALADA MIXTA** fresh cabbage & cucumber, pickled seasonal vegetables,  
crispy tortilla strips, serrano vinaigrette, queso fresco

**FRIJOLE**s black beans, queso fresco, epazote, jalapeño, onion

4.

**PUDIN DE CHOCOLATE** mexican chocolate, whipped cream, spiced peanuts

**'LA NEWYORKINA' POPSICLES** assorted flavors

**SAMPLE BRUNCH MENU**  
*\$30 per person ~ Served family style*

*to start*

**GUACAMOLE**

toasted avocado leaf, lime, cilantro, garlic, onion, spiced pepitas, pickled red jalapeño

**SALSA**

roasted tomato, chile de arbol, garlic, onion, cilantro  
*served with corn chips*

**1.**

**ENSALADA MIXTA**

fresh cabbage & cucumber, pickled seasonal vegetables, crispy tortilla strips,  
serrano vinaigrette, queso fresco

**2.**

*(choice of vegetarian huevos rancheros or chorizo con papas)*

**HUEVOS RANCHEROS**

fried eggs, frijoles, salsa ranchera, avocado

**CHORIZO CON PAPAS**

house made chorizo, potatoes, crema, avocado, fried egg, tortillas

*(choice of three tacos)*

**VERDURAS** seasonal vegetables, caramelized onion, toasted spiced pepitas, crema

**CARNITAS** braised heritage berkshire pork, onion, cilantro, lime, salsa verde

**PESCADO** beer battered cod, chipotle mayonnaise, pickled red cabbage

**CARNE DE RES** grass fed beef, onion, cilantro, lime, salsa verde

**TINGA DE POLLO** tomato-chipotle braised chicken, queso fresco, crema, cilantro

**CAMOTES**

crispy sweet potato, chipotle mayonnaise

**3.**

**PUDIN DE CHOCOLATE**

mexican chocolate, whipped cream, spiced peanuts  
*(mini individual)*

## **WINE LIST & BEVERAGE PROGRAM**

We offer a concise, focused list of American and European wines, with an emphasis on sustainable, natural, organic and biodynamic producers. Bottles of wine are charged on consumption. Once your event menu is finalized, we will send you a copy of our current wine list, from which you may make your own selections for the evening.

Our cocktail program incorporates Mexican flavors with seasonal ingredients, featuring specialty margaritas as well as an impressive tequila and mezcal list, highlighting small-batch and artisan distillers, alongside popular brand favorites. Mexican beers are available both on tap and by the bottle, and Mexican standbys (such as horchata and jamaica) and fresh-pressed juice blends round out the menu.

For all events, beverages may be ordered on consumption, or we also offer premium open bar packages inclusive of a selection of 4 of our specialty margaritas/specialty cocktails, 4 wines by the glass, beers, and basic liquors at the following prices;

- \* \$50 per person for the first two hours
- \* \$70 per person for three hours
- \* \$85 per person for four hours
- \* \$100 per person for five hours
- \* \$110 per person for six hours



## **TERMS AND CONDITIONS**

The space is booked on a first-come, first-served basis and is only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note that for booking spaces exclusively there would be a minimum spend guarantee, which is what we ask you to spend on food and beverage to cover the cost of having the room or space to yourself. All food and beverage orders are applied toward the minimum guarantee, but do not include tax or gratuity. If the food & beverage total does not meet the minimum guarantee, the remaining balance would be charged in the form of a room rental. Exclusive spaces start with minimum spend guarantees from \$6,000 up to \$15,000.

## **MUSIC**

We welcome outside DJs for all private events. Any outside DJ bringing their own equipment will need a 1/4" line-in on their mixer. The house DJ input is XLR and we have the necessary cables. This will enable any DJ to plug directly into our house system. There is no need for any DJ to bring in additional speakers. In the garden we have 4 x JBL Control 28 Outdoor speakers with an additional sub woofer - and they provide plenty of sound for a party. We will also provide a 4.5foot table with tablecloth for the DJ if positioned outside (indoor set up would be at the bar).



## **DECORATIONS**

For contracted events, guests are welcome to bring flower arrangements or a small centerpiece for the table. We do not allow piñatas or confetti. Balloons are only allowed indoors with an exclusive room or full restaurant buyout. We also have a very talented florist, Suzanne Gulbin available <http://www.cocorosie.net/> who (pending availability) will happily work with you on tailoring floral arrangements appropriate to your event. She can be contacted via [Suzanne@cocorosie.net](mailto:Suzanne@cocorosie.net).



## **CORKAGE & CAKEAGE**

If you have a special bottle of wine you would like to enjoy with your dinner at Gran Electrica, we charge a \$25 per 750ml bottle corkage fee. We allow outside cakes and cupcakes for special occasions for a \$5 per guest plating & cutting (or “cakeage”) fee.

## **ADDITIONAL CHARGES**

8.875% New York Sales Tax and 20% gratuity will be applied to the subtotal.



## PAYMENT

We accept cash and all major credit cards. We do not accept traveler's checks.

## TESTIMONIALS

*"We were blown away about how wonderfully you all took care of us. Our guests asked us if we were friends with the Gran Electrica team- maybe because it felt so friendly and warm. In the planning phase, you were so well organized, responsive, and thoughtful, which calmed our nerves and gave us confidence that we could rely on you, and had made a good choice (your good communication and organisation was an important factor in choosing to celebrate at Gran Electrica). But the way the Gran Electrica family took care of us on Saturday was so impressive and harmonious- it blew us away. It felt so well organized, and it was awesome that you made it possible for us to spend some time outside as well. You have a beautiful thing going at Gran Electrica!"*  
-Julia & John

*"I can't commend and thank you and your team enough. Of course we heard from so many of our guests about how the food was amazing, and that they loved the atmosphere -- we expected that. But, what we also heard....was how awesome and cool the staff were. They weren't just talking about the "service," though it was exceptional. They were talking about you guys, individually. You all really managed to become part of our extended family on Saturday....hard to ask for any more."*  
-John

*"It was truly a magical day and everyone was RAVING about the food, service and music all night long! It was truly a night that no one will ever forget and a lot of that is because of you and your hard working team!!!! We*

*appreciate all of the hard work and dedication that went into our day!! It was truly a night we'll never forget and we had the times of our life! Best night ever!"*

*-Erin & Miguel*

*"Everyone! and I mean EVERYONE...kept raving about the food, the drinks, but most importantly... the service. People were blown away by your team. All in all... such an amazing night!!!! People are still talking about it and are wishing they could rewind and go back in time because it was such a blast. So, thank you both for making this night the best night of our lives. I will never forget it and Gran Electrica will always hold such a special place in our hearts."*

*-Erin*

*"We were so happy we chose you guys. It was funny because as we started planning, I had made a huge chart with detailed notes on probably 20 venues. Under Gran Electrica, all I had written was "Gran Electrica does weddings." Now we know that you guys do them but that they turn out beautifully! When we got into the garden and saw all of our guests enjoying themselves with the lovely greenery, the twinkling lights, and the music playing -- it was just exactly what we had pictured! The space and vibe is really well suited for a lovely and lively event with minimal creativity or effort required on our part. Everyone really had a great time. We got and are still getting so many compliments. The food was great and so much more fun than a typical catered wedding. The service was also amazing -- I thought that we were just getting spoiled as bride and groom, but several guests told us that the service was extremely attentive to them as well. This may sound silly but I was bummed when I noticed halfway through cocktail hour that one of our papel picado banners got ripped (probably from the wind), but when we went back out after dinner it was fixed -- wow!! I will never forget dancing with Jon outside under the bridge -- how lucky we were with such a gorgeous evening!"*

*-Brit & Jon*

*"Carlos and I wanted to let you know how much we appreciated having this process with Gran Electrica's crew. Our family and friends were very impressed with the venue, the food and the service. It was a great pleasure to share our reception with all of you."*

*-Camila & Carlos*

*"It was great working with your events manager and the staff at Gran Electrica. Everyone was super nice and very helpful. Plus the food and drinks were yummy! Please pass my thanks and kudos on to the staff. Our guests had a terrific time and commented on how much fun the party was. Thank you for making it so special."*

*-Kim*

*"Thank you so much for everything! It was definitely what I imagined and more, and your team on the day was incredible. We will never forget it for the rest of our lives..."*

*-Hayley & Hakim*

*"Thank you for everything with our wonderful wedding. Our day was 100% perfect because of the tender care of every one of the staff. You made sure every one of our guests was taken care of. We can't wait to come visit the restaurant as regulars for years to come"*

*- Kim & Steve*

*To the staff at Gran Electrica in DUMBO for being the most attentive and best wedding reception service I have ever experienced*

*- Laurence & Ryan*

### **Photo Credits**

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