

**Bk
Backyard
BAR**

**151 Banker Street,
Brooklyn, NY 11222**



ABOUT THE VENUE

CAPACITY: 1,200 GUESTS

Bk Backyard is Brooklyn's largest adult playground with something for everyone. Built with the understanding that flexibility is paramount, our venue provides the perfect versatility and uniqueness for whatever event you are looking for. Whether you're interested in launching your newest product, hosting your most important clients, or simply gathering the team for a great time, Bk Backyard will exceed all your expectations and leave a lasting impression on your guests.

Bk Backyard Bar redefines the Brooklyn bar scene with massive, open-air and hybrid indoor-outdoor playgrounds built for casual fun, group hangs, and unforgettable events. With two distinct locations—Williamsburg, each space offers its own flavor of laid-back social energy, blending sports bar vibes with backyard comfort and festival energy.

- It's a massive 17,000 sq ft outdoor (with year-round coverage and heating) playground featuring **40+ TVs**, picnic tables, private cabanas, lawn games, and a state-of-the-art—a true mix of sports bar, beer garden, and backyard fun.
- Hosts comedy shows, DJs, trivia nights, sports screenings, and community pop-ups
- Shaded Outdoor Patio and cozy interiors with ambient lighting and local art
- Perfect for winter hangouts or rainy-day gatherings with activity zones and multiple bars



BACKYARD SPACE

The Backyard at Bk Backyard Bar is Williamsburg's 17,000 sq ft. open-air playground where neighborhood hangouts meet festival vibes. Picture Brooklyn's biggest backyard party—picnic tables and private cabanas for lounging, lawn games for friendly competition, and shipping container bars serving up drinks alongside a rotating lineup of food trucks.

By day, it's your go-to spot for casual cocktails, dog meetups, and sunny hangs. By night, it transforms under glowing string lights into a lively hub for DJs, drag shows, and themed events that keep the energy going. With 40+ TVs, it's also a sports fan's dream come game day.

From birthday bashes and brand activations to laid-back weekends with friends, this 1,200-capacity space is built for moments that feel larger than life—whether you're soaking up the sun or dancing under the stars.



SPACE

- Digital Screens – Williamsburg’s >40+ TVs big screens can display and 16’ x 9’ video board:
 - Sponsor logos
 - Event hashtags
 - Animated visuals synced with lighting cues
- Projection Mapping – On Williamsburg’s cabana exteriors, fences, or even the volleyball court sand for high-impact branding moments.
- Custom Signage & Wraps – Temporary vinyl wraps on bar fronts, entrance gates, or cabana partitions.
- Branded Games & Activations – Use the volleyball court, billiards tables, or arcade games as themed interaction points.
- Photo-Op Installations – Oversized props, neon signs, or plant walls for social-media-friendly moments.



SPACE



SPACE



THE NEIGHBORHOOD



EATS

1. Smorgasburg
2. Café Mogador
3. Bedford Gardens
4. The Bedford
5. Kokomo
6. Rule of Thirds

TRANSPORTATION

7. River Ferry
8. L at Bedford Ave Station
9. G at Nassau Ave Station
10. G at Metropolitan Ave. Station

SHOPPING

11. Kith
12. the Great Eros
13. Hermes
14. Chanel

HOTELS

15. The William Vale
16. Wythe Hotel
17. Arlo Williamsburg
18. Furnished Quarters
19. The Hoxton

CURATED BAR PACKAGES

OPEN BAR OPTIONS

Full-service bars offering a wide selection of cocktails, wines, beers, and bottle service.

STANDARD

\$30 PP PER HOUR

BEER

WINE

Seasonal Selections *Prosecco, Rosé, White, Red*

LIQUOR

Vodka - *Skyy*
Gin - *Fords*
Tequila - *Altos Blanco*
Mezcal - *Montelobos Joven*
Scotch - *Dewar's White Label*
Whiskey/Bourbon - *Wild Turkey 101*
Rum - *Havana Club*

CLASSIC COCKTAILS

Aperol Spritz • Daiquiri • Whiskey Sour • Margarita
• Martini • Old Fashioned • Negroni • Manhattan

PREMIUM

\$45 PP PER HOUR

BEER

WINE

Seasonal Selections *Prosecco, Rosé, White, Red*

LIQUOR

Vodka - *Ketel One*
Gin - *Hendricks*
Tequila - *Casa Del Sol Blanco*
Mezcal - *Del Maguey Vida*
Scotch - *Johnnie Walker Black Label*
Whiskey/Bourbon - *Woodford's*
Rum - *Appleton Estate Signature*

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Treat your guests to a seamless experience with our open bar packages, designed to keep the good times flowing. Choose from a variety of curated tiers—from classic well selections to premium spirits and signature cocktails—all served by professional bartenders. Whether you're planning a cocktail hour or an all-night celebration, our flexible open bar options can be tailored to match your style, preferences, and budget.



SIP THE ART OF MIXOLOGY

SIGNATURE COCKTAILS

Handcrafted cocktails designed for impact, flavor and presentation.

\$5/hr per guest for signature cocktail upgrades

Casa Cipriani

Aperol, Prosecco, house citrus, dried orange

Red Horizon

Campari, vodka, blood orange, soda

Midnight Reverie

Espresso, vodka, amaro, vanilla

The Floradora Twist

Gin, elderflower liqueur, lemon, mint

Golden Hour Smash

Bourbon, limoncello, peach, rosemary

Add a personal twist to your event with handcrafted signature cocktails. Our mixologists will work with you to create custom drinks that reflect your theme, taste, or story—whether it's a bold original or a playful spin on a classic. Beautifully presented and expertly mixed, these one-of-a-kind cocktails make a memorable statement and elevate your bar experience.

“Custom cocktail names and menus available by request.”



A TASTE TO REMEMBER

PASSED HORS D'OEUVRES

\$25 for 5 Items, \$30 for 6 Items, & \$35 for 7 Items Per Person Per Hour

Vegetarian

Deviled Eggs

dijon mustard, cajon seasoning,
choooed scallions

Spanakopita

crispy phyllo dough, feta cheese,
spinach

Figs-In-a-Blanket

honey glaze, goat cheese, sesame
seeds

Bruschetta

juicy tomato, basil, parmesan cheese

Wild Mushroom Crostini

shiitake mushrooms, oyster
mushrooms, thyme, parsley, ricotta
cheese

Caprese Skewers

fresh mozzarella, plum tomato, basil

Grilled Veggie Skewers

seasonal grilled vegetables, balsamic
drizzle

Mini Grilled Cheese

served with tomato soup dip

Mac & Cheese Bites

four cheese sauce

Vegan Crispy Rolls

shiitake mushroom, scallions,
shredded veggies, sesame oil

Vegetable Samosa

egg wrap, shiitake mushroom, carrots,
peppers, onions

Meat

Chicken Salad Baskets

chopped pecans, apples, phyllo cups

Chicken Skewers

roasted peppers, marinated onions

Chicken Sausage Kebabs

homemade chicken sausage, grilled
peppers and onions

Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

Pulled Pork Rolls

sweet bbq pork, crispy rice paper

Truffle Beef Sliders

100% angus beef, truffle oil, creamy
parmesan

Prosciutto Shortbreads*

brie cheese, italian prosciutto.

Steak Frites*

ribeye steak, crispy fries

Lamb Lollipops*

mint yoghurt sauce

Seafood

Spicy Tuna Cucumber Bites

ahi tuna, spicy aioli, sesame,
cucumber

Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots,
creamy sriracha aoli

Lettuce Wrap Salmon Tartar

salmon, mango, avocado, chives,
sesame, iceberg lettuce

Shrimp Ceviche Cups

shrimp, tomato, red onion, cilantro,
lime

Garlic Shrimp Skewers

shrimp, spiced garlic marinade

Mini Red Snapper Tacos

beer battered red snapper, aqua chili
sauce, red coleslaw

Brochetas de Pescado

grilled swordfish, spiced chipotle
drizzle

Oysters and Caviar*

fresh oysters, caviar, mignonette,
chives

Keep the conversation flowing and the energy high with elegantly presented passed hors d'oeuvres. Our staff circulates with trays of bite-sized delights, offering guests a taste of sophistication in every bite. Perfect for cocktail hours, networking events, or receptions, these crowd-pleasing selections are as visually stunning as they are delicious.

INTERACTIVE DINING EXPERIENCES

FOOD STATION

HOT STATIONS

Taco Station \$20 PP

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean and Sweet Potato, Mushroom.

Served with:

Corn Tortilla, Flour Tortilla (lettuce wraps available upon request)

Pico De Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

Flatbread Station \$20 PP

Pesto Sauce, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda Cheese, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

Mac and Cheese Station \$17 PP

Chives, Tomatoes, Fried Onions, Sautéed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeño, Fried Onions, Smoked Sausage

French Fries Bar \$18 PP

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges
Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico De Gallo, Shredded Cheese

Mashed Potato Bar \$15 PP

Homemade Chili, Crumbled Bacon, Chopped Chives, Shredded Cheese, Olives, Crispy Onions, Sour Cream, Corn, Broccoli, Sautéed Mushrooms

Slider Bar \$19 PP

Angus Beef, Pull Pork, Fried Chicken, Black Bean
Cheese:
Cheddar, Mozzarella, Pepper Jack, Swiss
Sauces:
Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno Peppers, Ketchup
Toppings:
Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado Slices, Lettuce Shreds, Sliced Onions

COLD STATIONS

Mezze Table \$15 PP

Hummus, Baba Ganoush, Spicy Feta, Tzatziki, Marinated Olives, Tabbouleh, Pickled Peppers and Grilled Pita Bread

Charcuterie Table \$24 PP

Prosciutto di Parma, Capocollo, Soppressata, Salami
Goat Cheese, Parmesan, Brie, Cheddar Cheese
Cornichons, Olives, Bacon Jam, Grapes
Three kinds of breads

Cheese Table \$18 PP

Goat Cheese, Brie Cheese, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola
Seasonal Fruit:
(strawberries/clementines/grapes/berries/ apples/peaches/ cherries)
Variety of Nuts:
(pecans, walnuts, almonds, pistachios)
Crisps:
(variety of crackers, pita chips and crostinis)

Crudite \$15 PP

Variety of Fresh Veggies:
Baby Corn, Baby Carrots, Broccoli, Cauliflower, Asparagus, Celery, Cherry Tomatoes, Bell Peppers, Green Beans, Shishito Peppers,
A Creamy Parmesan Dip, Ranch Dip and Greek Dip

Skewer Station \$22 PP

choice of three
Garlic Shrimp Skewers
Grilled Chicken Skewers with Peppers
Eggplant Skewers
Zucchini and Pepper Skewers
Beef Kebab Skewers

Oyster Bar \$24 PP

A Variety of East Coast and West Coast Oysters
Mignonette Sauce, Cocktail Sauce, Ginger - Soy Vinaigrette, Cucumber - Jalapeno Granita
Tobiko Caviar, Salmon Caviar



SHARED BITES, BIG IMPRESSIONS

PLATTERS

All Platters feed 7 people

General Platter	\$180
French Fries	\$70
Grilled Vegetables	\$100

Antipasto Platter	\$180
Crudite Platter	\$70

Caesar Salad	\$70
Greek Salad	\$70
Arugula & Strawberry Salad	\$100

Cold Platters

Crudite Platter (veg)

Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

Antipasto Platter

Cured meats, cheeses, marinated, vegetables, nuts, fruits.

Greek Salad (veg)

Cucumbers, tomatoes, red onion, feta cheese.

Cesar Salad (veg)

Romaine lettuce, bagel croutons, parmesan cheese.

Arugula with Strawberries Salad (veg)

Red pickled onion, goat cheese.

Hot Platters

Chicken Wings

Bba, buffalo, lemon pepper, honey mustard

Truffle Beef Sliders

Chipotle Chicken Sliders

Vegetable Sliders (veg)

Beer Battered Calamari

Grilled Vegetables (vg)

Truffled Fries (veg)

Garlic Sesame Tofu (vg)

Finger Food Platters

Mac & Cheese Bites (veg)

Empanadas

(chicken, beef or veggie)

Mini Shepard Pie

Antipasto Skewers

Deviled Eggs

Meatballs

Skewers

garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

Stuffed Mushrooms (vg)

Vegan Shiitake Rolls (vg)

Vegetable Samosa (vg)



DINNER BUFFET OPTIONS

Tier 1 \$65 Per Person

A Choice of Poultry

Chicken Tinga
Verde Chicken Enchilada
Chicken Flautas
Spicy Chicken Taquitos

A Choice of Fish

Salvador Style Branzino
Gambas al Allajillo
Veracruz Style Cod

A Choice of Meat

Spanish Beef Stew
Chimichurri Steak
Pernil

Vegetarian Choices

Vegetarian or Vegan Enchiladas

A Choice of Salad

Cesar Salad
White Bean Salad

Sides

Maduros
Spanish Rice
Roasted Vegetables
Black Beans

A Choice of Dessert

NY Cheesecake
Caramel Flan



DINNER BUFFET OPTIONS

Tier 2 \$75 Per Person

A Choice of Poultry

Chicken Marsala
Lemon Chicken
Creamy Broccoli Chicken
Chicken Enchilada
 **Duck Confit*
 **Chicken Cordon Blue*

A Choice of Fish

Branzino Filets
Grilled Salmon
Pan Seared Cod
 **Pan Seared Halibut*
 **Sesame Tuna*

A Choice of Meat

Braised Short Rib
Chimichurri Steak
Moroccan Lamb Stew
 **Grilled Ribeye*
 **Charred NY Strip*

Vegetarian Choices

Cauliflower Steaks
Vegetarian or Vegan Enchiladas
Mushroom Steak

Choice of Three Sides

Mashed Potato
Potato Wedges
Spanish Rice
Roasted Vegetables
Couscous
Buttered Macaroni
 **Creamy Spinach*
 **Mexican Corn*

A Choice of Salad

Cesar Salad
Greek Salad
Arugula with Strawberries
Watermelon Salad

A Choice of Dessert

NY Cheesecake
Double Chocolate Cake
Seasonal Fruit
 **Tiramisu*
 **Strawberry Short Cake*



SWEET ENDINGS

Dessert Platters feed 7-8 guests

\$75 Per Platter

Passed Dessert \$15 per person per hour
(Guests can choose up to 4 options)

Strawberry Compote Mini Cheesecakes

Graham Crust, NY Style

Chocolate Lava Waffle Cone

Graham Crust, NY Style

Mini Chocolate Chip Cookie Sandwich

Buttercream

Orange Nutella Cookie Cups

Sugar Cookie Dough

Strawberry Cheesecake Bites

Cheesecake Filled Strawberries, Chocolate Drizzle

Mini S'mores

Graham Crackers, Marshmallow, Chocolate

Fruit Cups

Assorted fruits, Ricotta Cream

Chocolate Mousse Cups

Whipped Cream, Raspberries



Audio/Visual & Tech Powering High-Energy Events for Up to 1,200 Guests

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SOUND SYSTEM

- Industry-Leading Line Array Speaker System (QSC / Funktion-One / L-Acoustics)
- Subwoofers Strategically Zoned for Balanced Bass Coverage
- Multi-Zone Audio Control for Separate Room Volumes
- Acoustic Engineering for Clear Vocals and Dynamic Music Response

DJ BOOTH & PERFORMANCE SETUP

- Elevated DJ Booth with LED Backdrop
- Pioneer DJM-V10 Mixer + Dual CDJ-3000s or CDJ-2000NXS2s
- Technics 1200 Turntables (Available Upon Request)
- Direct Stage Inputs for Live Vocalists or Musicians
- Sound-Checked Booth Monitors (KRK / Yamaha)

VISUAL EFFECTS & LIGHTING

- Full LED Wall or Dual HD Projector Screens (for branding, visuals, or livestreams)
- Intelligent Moving Head Lighting (Chauvet / Martin)
- DMX-Controlled Wash and Uplighting Options (Customizable Color Schemes)
- Fog/Haze Machines for Light Beam Definition (Venue-Approved Use Only)
- Programmable Light Scenes for Transitions (Dinner, Dance, Corporate Presentations)

MICROPHONES & PRESENTATION TOOLS

- Wireless Handheld + Lavalier Microphones (Shure / Sennheiser)
- Digital Mixer with Scene Recall for Seamless Transitions
- HDMI/USB-C Inputs for Plug-and-Play Presentations
- Stage Monitors and Foldback Options for Live Performers

ADDITIONAL FEATURES

- On-Site AV Technician Available for Setup & Support
- DJ Plug-In Station Available in Multiple Event Zones
- Power Distribution for Additional AV or Performance Needs
- 360° Sound Coverage for Multi-Room Activations



CONTACT

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