

HOUSE of JUICE™

SMOOTHIE - JUICE - TASTERS - TAPAS



Smoothie Bar

Smoothies
Superfood Smoothie Bowls

Corporate Juice Bar

Mocktail Event Bar (alcohol free)
Cocktail Event Bar (alcohol)
Juice Bar (call-n-pour).
Kombucha Bar

Tasters

Juice Flights
Tapas



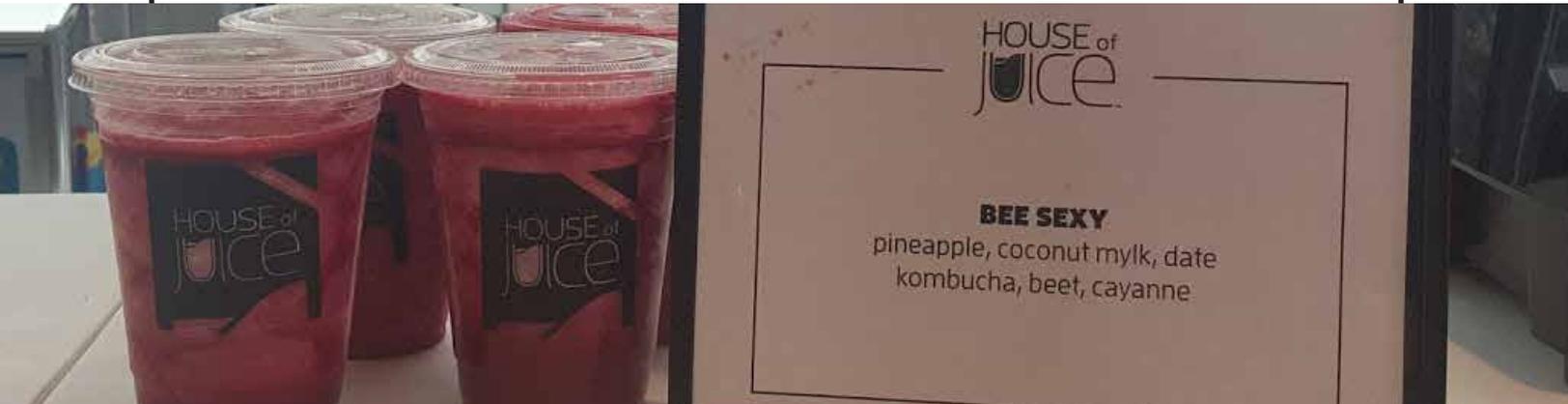
ABOUT:

House of Juice is bringing craft organic cold pressed juice to bar culture, enhancing the social experience of dining out with healthy mocktails and cocktails. House of Juice mixologists infuse their juice mocktails with house brewed jun, kombucha, herbs and spices for unique flavors you won't taste anywhere else. House of Juice is located at 642 Rogers Ave between Parkside and Clarkson Avenues.

All food dishes served are farm to table organic and plant based. The restaurant's focus is making guests' experience as equally enjoyable as when meat is part of the plate. This isn't frou frou food most people can't recognize, but delicious well loved dishes made with better, fresher ingredients all plant based and with the flare expected when dining out.

HOUSE of JUICE™

SMOOTHIE



Smoothie Bar

+ Smoothies

- Boost Energy and Morale in office as a breakfast, lunch or afternoon snack bar. Smoothies give you the benefits of eating whole raw fruits and vegetables in a blended form. Fibers are not removed from this drink but are broken down for easy digestion. Our smoothies are freshly blended from garden fresh ingredients.
- 3 recipes made on-site by 2 high energy boardroom bartenders.
- Can be served as individual full size servings or as smaller samplers for wider group activity - participating in tasting new exciting foods.

+ Superfood Smoothie Bowls

- 3 smoothie recipe bases including the very popular açai, served in bowls and topped with superfoods, boosters, and fresh fruit.
- We make these very filling meals are made on-site by recipe or guest request.
- Superfoods are nutrient powerhouses that pack large doses of antioxidants, polyphenols, vitamins, and minerals. Eating them may reduce the risk of chronic disease, and prolong life, and people who eat more of them are healthier and thinner than those who don't.

HOUSE of JUICE™

JUICE



Corporate Juice Bar

+ Mocktail Event Bar (alcohol free)

- 3 - 5 Re-crafted traditional cocktails turned House of Juice Signature mocktails. Using flavors of the season, we craft cocktails with cold pressed juices, jun kombucha, herbs, spices and essential plant oils making our "Garden to Cup" signature flare cocktails burst with flavor. All our mocktails are crafted by our master mixologists to tantalize taste buds, produce energy, boost mental clarity or bring about relaxation from a stressful day.

+ Cocktail Event Bar (alcohol)

- Same well crafted signature cocktails infused with New York City & State distilled and Organic spirits. Shaken, stirred and garnished by our boardroom bartenders.

+ Juice Bar (call-n-pour)

- 3 to 5 House of Juice classic seasonal recipes available for self service pouring or in individual bottles. Drop off Service.

+ Kombucha Bar

- Fatigue is a major pain point that leads to the decline productivity during business meetings. Our Juns, Kombuchas & Ginger Beers are house brewed with organic ingredients and have the added benefits of bringing about relief from stress, indigestion and lethargy post dining. With staff members no longer feeling bloated, tired or suffering from brain fog, business meetings can get back on track with more energy and vigour from team members.

- Available OnTap, as individual Bottles or Call-n-Pour Served by our boardroom bartenders.

HOUSE of JUICE™

TASTERS



Tasters

+ Juice Flights

- 4 - 8 House of Juice classic seasonal recipes
- Traditional flight paddle used to serve a selection of House of Juice classic juice mocktails and fermented brews in shot glasses. Go on a journey to "Taste the Rainbow" of our most popular recipes.
- Choose half or full rainbow selection of juices and brews
 - served on paddles for immediate consumption (quickly filling)
 - served in courses as a cocktail hour amuse-bouches throughout event
 - served with tapas*
 - distributed as sample packs in shot bottles.

+ Tapas

- Plant Based small dishes that are tastes of our culinary garden to cup, farm to table ethos.
- Gastronomic fusions of caribbean, asian, american dishes. Produce used changes 5 times a year based on seasonally availability. All dishes are chef's selection to showcase the craft of plant based foods.
- All dishes are traditionally recognizable foods made with better food choices, all local and natural and plant based bursting with flavor. We do not use soy or seitan as meat replacers. Instead we meticulously select vegetables and legumes that carry the flavor and textures meat dishes with a high level of authenticity.



BOOKING



House of Juice Event Staff

Our boardroom bartenders are energized and engaging ready to answer questions about our juices and the various health benefits.

Booking

Options start at \$13 person. 10 person minimum.
Variable rates apply for spirits. Select from only New York State labeled spirits.
Permit fees may apply for public events.
Tax, Delivery & Gratuity separate.
Additional fees apply for events that go over the allocated service time frame.
Quotes that include specific requests carry a 14 day expiration.
Approved orders must be paid in full.
Cancellations honored up to 8 days before event with 50% refund.

Contact

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HOUSE of JUICE™

SOCIAL MEDIA



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