



**SPECIAL EVENT  
& VENUE PACKAGES**



# CREATURES OVERVIEW

Creatures of All Kind is a rooftop event space perched atop the CODA Hotel in Williamsburg Brooklyn.

Creatures features breathtaking sweeping views of the NYC skyline, a state of the art VOID sound system, comfortable and modular seating, impeccable food & drink menus.





# SPECIAL EVENTS

Creatures can accommodate special events of 140+ guests with a full venue rental which will give you the entire space (main bar, dance floor & the patio).

Our patio is suitable for semi-private parties up to 74 guests. The patio is lined with custom built banquette cushioned seating and offers impeccable views of brooklyn & the NYC skyline. Perfect as a homebase to move to and from the main dance floor.

Special event bookings require a \$1000 booking/admin fee in addition to a guaranteed minimum spend determined by date,time,size & space.





# BEVERAGE PACKAGES

## Premium Open Bar

90\$ PER PERSON FOR THE  
FIRST 2 HOURS

25\$ PER PERSON FOR EACH AD-  
DITIONAL HOUR

### INCLUDES:

All Creatures Specialty Cocktails  
Custom Branded & Printed Event Menu  
All Classic and standard Cocktails

### ◆ Premium Liquors

- ◆ Grey Goose
- ◆ Casamigos
- ◆ Bacardi, Johnny Walker Black, Glenlivet 12, Woodford reserve, all still and sparkling wine and all beer

## Standard Open Bar

75\$ PER PERSON FOR  
FIRST 2X HOURS

20\$ PER PERSON FOR  
EVERYADDITIONAL HOUR

### INCLUDES:

Standard 1and1 cocktails,  
standard liquor, all still and  
sparkling wine, all beer

## Beer and Wine Bar

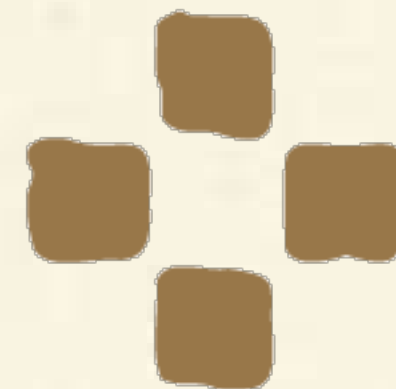
60\$ PER PERSON FOR  
FIRST 2X HOURS

10\$ PER PERSON FOR EVERY  
ADDITIONAL HOUR

### INCLUDES:

All beer and wine

\*Shots are not included in any  
open bar package



\* Tax & gratuity is not included







# CATERING PACKAGES

## CODA CATERING / PARTY MENU

PASSED HORS D'OEUVRES (SELECTIONS) (PRICED PER HEAD, PER HOUR)

4 X SELECTIONS \$28 PP | 5 X SELECTIONS \$33 PP | 6 X SELECTIONS \$38 PP  
8 X SELECTIONS \$47 PP (50 GUEST MINIMUM)

### \* COLD

#### Agua Chile

Shrimp, scallop, leche de tigre, avocado, red chile (chinese spoon)

#### Shrimp Cocktail

Cocktail sauce, lemon

#### Oysters & Roe

East Coast oysters, salmon roe, cucumber mignonette, dill

#### Golden Hummus (v)

Turmeric hummus on crispy pita rounds, lemon, sumac

#### Watermelon Crudo (v)

coconut, chile crisp, lime, carnitas, mint

#### Sugar Snap Pea Bruschetta (v)

farmers market green vegetables, ricotta, parmesan, pecorino

### \* HOT

#### Bumbu "Lollipop" Chicken Wings

Sambal aioli, lime

#### Wagyu Empanadas

Beef, Balinese spices, sambal aioli

#### Pork Belly "Baby" Bites

Passionfruit, guava, chile

#### Nasi Goreng Arancini (v)

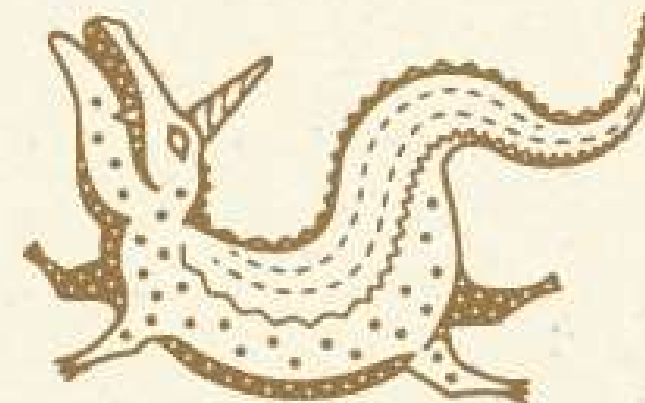
Fried rice balls, chives, cilantro, sambal aioli

#### Spanikopita Bites (v)

Spinach, feta, phyllo, toasted sesame

#### Coconut Shrimp

Pineapple jalapeno salsa, picked red chile, lime



#### CODA CATERING MENU OPTIONS

All prices are subject to applicable taxes.  
Gratuity is not included.

## CODA CATERING / PARTY MENU

BUFFET (SELECTIONS) (PRICED PER HEAD)

2 X ENTREE SELECTIONS + 2 SIDES \$80 PP (40 GUEST MINIMUM)

### \* ENTRÉE

#### Bohemia Burger Bar

wagyu beef, cheddar, bacon-onion jam, pickles, garlic aioli

#### Mahi Mahi Fish Taco Bar

Blackened mahi, corn tortillas, pineapple serrano slaw

#### Chicken Satay & Coconut Rice

Grilled chicken skewers, coconut steamed rice, sauce bar

#### Lemon Shrimp and Basil Pasta

Shrimp scampi, lemon, parmesan, basil, linguini

#### Saffron Vegetable Fried Rice (v)

Shrimp scampi, lemon, parmesan, basil, linguini

#### BBQ Ribs and Mac n Cheese

Smoked and glazed St Louis ribs, mac n cheese

#### All American Wing Bar and Crudite

Assorted buffalo, BBQ, Asian, dry house made wings with dipping sauces

### \* SIDES:

#### Seasoned French Fries or Sweet Potato Fries

#### Blistered Green Beans with Shallots

#### Roasted Root Vegetables

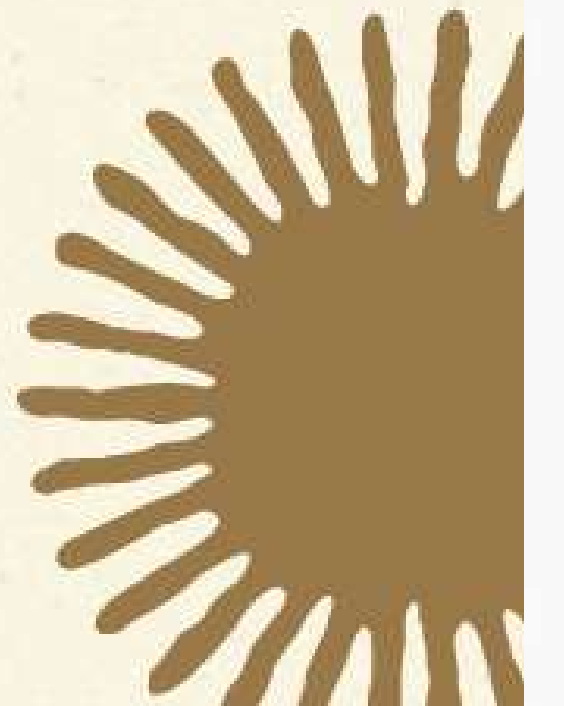
#### Seasonal Salad

#### Bread Basket

\* Vegetarian options available for any of above buffet menu items

#### CODA CATERING MENU OPTIONS

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# CATERING PACKAGES

## CODA CATERING / PARTY MENU

PLATTER (SELECTIONS) (PRICED PER PLATTER)

EACH PLATTER SERVES 8-10 PPL

### COLD

#### Guacamole & Chips (v) \$140

avocado, tomato, onion, cilantro, lime, fresh fried tortilla chips

#### Golden Hummus, Pita, Crudite (v) \$120

turmeric, chickpeas, tahini, lemon, garlic, pitas

#### East Coast Oysters \$MP

cocktail sauce, cucumber-dill mignonette, lemon

#### Shrimp Cocktail \$MP

cocktail sauce, lemon

#### The Coda Caesar (\$120, add chicken \$40)

romaine, kale, parmesan, croutons, lemon, anchovy

#### Bali Citrus Slaw (\$120, add chicken \$40)

napa cabbage, raddichio, snow peas, peanuts, crispy wontons, sesame

#### BLT Turkey Wraps \$160

smoked bacon, lettuce, tomato, roast turkey, pink chile mayo

#### Coda Club Sandwiches \$180

Turkey, basil pesto, avocado, cheddar, lettuce, tomato, cucumber, mayo

### HOT

#### Bohemia Beef Sliders \$180

80/20 prime beef burgers, aged cheddar, toasted seeded brioche

#### Nashville Hot Chicken Sliders \$180

Crispy chicken, hot honey, pickles, toasted seeded brioche

#### Vegetable Lumpia Lettuce Wraps (v) \$160

crispy mini spring rolls, lime sweet chili sauce

#### Wagyu Empanadas \$180

beef, Balinese spices, sambal aioli

#### Seasoned French Fries \$50

ketchup, garlic aioli

#### Sweet Potato Fries \$70

spicy ketchup



#### CODA CATERING MENU OPTIONS

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## CODA CATERING / PARTY MENU

DESSERT PLATTERS (SELECTIONS) (PRICED PER HEAD)

#### Coda Cookies

double chocolate brownies, assorted cookies

#### French Macarons

Raspberry, chocolate, coffee, crème brulee, pistachio, vanilla

#### Petite Cheesecakes

La Rose Noire selection of seasonal flavors

#### Fire Islands Fruits

Pineapple, cantaloupe, honey dew, grape, farmers market seasonal selections

CREATURES  
OF ALL  
KIND

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# FOOD & CATERING





**FOR AN ADDITIONAL \$200/HR WE CAN HIRE A DJ FOR YOUR EVENT. OR PLEASE INQUIRE IF INTERESTED IN BRINGING YOUR OWN DJ, TECH SPECS BELOW:**

**AUDIO:**

**VOID ACOUSTICS SOUND SYSTEM**

**8X VOID CYCLONE 55**

**2X VOID VENU IO V2**

**IX QSC KI2**

**DJ BLACKLINE:**

**2X CDJ 3000**

**IX DJM 900NXS2 MIXER**

**LIGHTING:**

**PROGRAMMABLE LED WASH LIGHTS THROUGHOUT THE VENUE**

**2X ADJ 4Z MOVING HEADS**

**HAZE MACHINE**

**LIGHTING PROGRAMMER AVAILABLE UPON REQUEST**





# PHOTOGRAPHY

If interested in hiring a photographer for your event, we can book our photography partner for a discounted rate.

[LEARN MORE](#)







# THANK YOU

For all event inquiries please contact  
[events@creaturesofallkind.com](mailto:events@creaturesofallkind.com)

**BROUGHT TO YOU BY FULL LIFE HOSPITALITY**

CREATURES OF ALL KIND . BOHEMIA . VIRGO