



THE BARREL ROOM

33 Canada Street, Lake George - (518) 668-0002



Bar Offerings

OPEN BAR WITH LOCAL BEER ONLY

(includes soft drinks)

3 craft made Adirondack Brewery Beers on draft. You may choose 3 beers that we currently have in kegs. Draft beer can be chosen to fit your personal preference but will be based on availability and season. Any changes may require additional charges.

\$15.00 per person for the 1st hour/\$7.00 per person for each additional hour. (Plus tax and Gratuity)

OPEN BAR WITH LOCAL BEER AND HOUSE SELECT WINES (includes soft drinks)

3 craft made Adirondack Brewery Beers on draft.

You may choose 3 beers that we currently have in kegs based on availability and season.

Select brand wines of Cabernet, Sauvignon, Chardonnay, Pinot Grigio, White Zinfandel.

\$18.00 per person for the 1st hour/ \$9.00 per person for each additional hour. (Plus tax and Gratuity)

OPEN BAR WITH HAND-PICKED CRAFT BEER AND LOCAL WINES (includes soft drinks)

3 craft made Adirondack Brewery Beers on draft. You may choose 3 beers that we currently have in kegs. Draft beer can be chosen to fit your personable preference but will be based on availability and season.

Wines are provided from the local Adirondack Winery located in downtown Lake George. Wines include Merlot, Pinot Grigio, Blush Blend.

\$20.00 per person for the 1st hour / \$10.00 per person for each additional hour.(Plus tax and Gratuity)

CASH BAR PRICES

All cash bar pricing is based off our restaurant menus.

Draft Beer.....	\$7.00
Wines.....	\$7.00 - \$8.00 / glass
Soft Drinks.....	\$2.25
Craft Made Local Soda.....	\$2.50

Open bar is limited to 3 hours max with a bartender fee of \$75

According to NY State Law, we may not serve those who deem to be intoxicated. NYS drinking age is 21 Valid picture IDs are required.

All pricing is subject to NYS sales tax and administrative fee.



Cocktail Menu Options

Open Bar

Includes craft beer, wines, and soft drinks. Prices based on Bar Offerings plus tax and gratuity with a bartender fee of \$75

1. Includes two hot steam tabled hors d'oeuvres, vegetable platters and tortilla chips with guacamole and salsa.

*\$20.99 per person (plus tax and gratuity),
25 people minimum..*

Choose Two Menu Items:

Buffalo Boneless Wings, Chicken Tenders, Nachos, Spinach and Artichoke Dip, Deep Fried Pickles, Fried Cheese Curds, Mini Pig- in-a Blanket, Bacon Wrapped Scallops, Swedish Meatballs, Brussels Sprouts.

2. Includes three hot steam tabled hor d'oeuvres, vegetable platter, cold cut platter, shrimp cocktail station, and hot beer steamed clam station.

*\$26.99 per person (plus tax and gratuity),
25 people minimum.*

Choose Three Menu Items:

Buffalo Boneless Wings, Chicken Tenders, Nachos, Spinach and Artichoke Dip, Deep Fried Pickles, Fried Cheese Curds, Mini Pigs-in-a-Blanket, Bacon Wrapped Scallops, Swedish Meatballs, Brussels Sprouts, Fried Cauliflower.



Dinner Buffet

House of Barbecue

\$32.99 per person (30 people minimum)

Choose two of the following:

- ☐ **Braised BBQ Ribs** - St. Louis ribs braised in our housemade Bear Wizz Root Beer, along with a hearty blend of fresh veggies and spices. Cut into 2 bone sections and smothered in our housemade BBQ sauce.
- ☐ **IPA BBQ Chicken** - Seasoned chicken covered in a tangy BBQ sauce and grilled over an open flame, then finished with our IPA fresh from the tap and slow roasted in the oven.
- ☐ **Pulled Pork** - Savory and tender pulled pork mixed with house-made BBQ sauce. Warm buttery rolls available to make a sandwich upon request.
- ☐ **Pulled Pork Mac & Cheese** - Our gooey rich Gouda cheese sauce tossed with tender cavatappi pasta, finished with shredded pulled pork, and a tangy Carolina BBQ sauce, topped with crispy fried onions.
- ☐ **Jamaican Jerk BBQ Salmon** - Fresh cut salmon filets marinated in a traditional Jamaican Jerk seasoning, then basted with our in house BBQ sauce and baked for a flaky finish.

Sides (included): Coleslaw, Jalapeno Baked Beans and Corn Bread

The Italian

\$30.99 per person (30 people minimum)

Choose two of the following:

- ☐ **Chicken Parmigiana** - Tender breaded chicken breasts, flash fried so they are crispy but still tender. Topped with authentic marinara sauce and melted provolone cheese. (Pasta available upon request)
- ☐ **Lasagna** (meat or vegetarian) - Tender noodles layered in our authentic marinara sauce, whole milk ricotta, and provolone cheese. Then combined with your choice of fresh spinach, white wine sauteed mushrooms, and caramelized onions and peppers or a unique blend of sweet Italian sausage and house seasoned ground beef.
- ☐ **Chicken and Sausage Pasta** - Tender pulled all natural chicken and sliced andouille sausage tossed with roasted tomatoes, spinach, and cavatappi pasta in a garlic butter sauce.
- ☐ **Broccoli Alfredo** - Pappardelle pasta tossed with a creamy Alfredo and fresh broccoli. (Add chicken upon request)

Sides (included):

Family Style Tossed Mixed Green Salad, Italian Bread and Garlic Herb Butter, Seasonal Roasted Vegetables



Dinner Buffet

The Brewmaster

\$34.99 per person (30 people minimum)

Choose two of the following:

- ☐ **Grilled Salmon** - Flaky Atlantic salmon seasoned and char-grilled to perfection with sauteed spinach, bacon and fresh garlic and a dash of sherry wine.
- ☐ **Braised Sirloin** - Tender slow braised sirloin with a Jack Daniels demi and sliced mushrooms.
- ☐ **Chicken Carbonara** - Seasoned chicken breast topped with diced red onion, cherry tomatoes, chopped bacon and a garlic cream sauce.
- ☐ **Meatloaf** - Lightly smoked meatloaf made with local ground beef and smothered in house made Jack Daniels sauce.

Choose one of the following:

- ☐ **Vegetarian Pasta Toss** - Penne pasta with grape tomatoes, artichoke hearts, diced red onion, and roasted red peppers tossed in a garlic butter sauce.
- ☐ **Chicken and Sausage Pasta** - Tender pulled all natural chicken and sliced andouille sausage are tossed with roasted tomatoes, spinach, and cavatappi pasta in a garlic butter sauce.
- ☐ **Pulled Pork Mac & Cheese** - Our gooey rich Gouda cheese sauce tossed with tender cavatappi pasta, finished with shredded pulled pork, and a tangy Carolina BBQ sauce, topped with crispy fried onions.

Sides (included):

Roasted Seasonal Vegetables
Dinner Rolls with Butter

Choose one of the following:

- ☐ Baked Potato with all the fixings
- ☐ Red Skin Garlic Mashed Potatoes
- ☐ Steamed Rice

*All buffet menus include complimentary soft drinks.
Please be advised that all buffet options are not "all you can eat," we order and prepare food based on the quantity of people attending and if we run out, we cannot make more and any extra food may not be taken off premises due to NYS law and health codes.*

*Changes and/or additions may come with an additional charge.
All pricing is subject to NYS sales tax and administrative charges.
All allergy requests and dietary restrictions must be made aware in advance.*

The Adirondack Pub and Brewery will cater to the best of our ability to any specific allergy needs. Custom menus may be available upon request and may come with additional charges.



Plated Options

Lunch

20.99 plated available from 12pm-5pm

Hand select 4 items from our downstairs lunch menu 2 weeks in advance. We will print private menus for you and your guests.

Please be advised that there is a maximum of 25 people for plated events and we can only accommodate during certain business days/hours.

We cannot accommodate parties during busy events and holiday weekends, sorry for any inconveniences. Price includes the use of private bathrooms, private bartender and server, and non-alcoholic beverages.

SAMPLE MENU OPTIONS

Buffalo Chicken Salad - Greens covered with crispy nacho strips, monterey jack cheese, celery, carrots and spicy buffalo chicken (can be made with grilled or fried chicken).

Grilled Chicken and Brie Sandwich - Tender grilled chicken breast, topped with roasted red peppers, sliced brie cheese and chipotle ranch spread. Served on a lightly toasted roll with your choice of fries or a side salad.

Pub Ribs - A 1/2 rack of St. Louis style ribs, dry rubbed and braised in our own Root Beer and fresh vegetables, then dipped in our house-made BBQ sauce and finished on the grill. Served with side salad and fries.

Adirondack Brewery Burger (gluten free bun available) - A 1/2 lb of juicy beef, hand-formed and carefully seasoned and grilled to perfect. Served with fries.

All pricing is subject to NYS sales tax and administrative charge.

Please advise your server of any food allergies or dietary restrictions prior to service.

All menus can be streamlined and changed to fit your needs, but additional charges may apply.

All plated menus include complimentary fountain drinks.



Plated Options

Dinner

Dinner 27.99 plated

Hand select 4 items from our downstairs dinner menu 2 weeks in advance. We will then print private menus for you and your guests.

Please be advised that there is a maximum of 25 people for plated events and we can only accommodate during certain business days/hours.

We cannot accommodate parties during busy events and holiday weekends, sorry for any inconveniences.

Price includes the use of private bathrooms, private bartender and server, and non-alcoholic beverages.

SAMPLE MENU OPTIONS:

Harvest Salad (Gluten Free) - Honey-coated walnuts, gorgonzola cheese, sliced cucumbers, tomatoes, and crisp greens served with a dressing of your choice. Add grilled chicken or shrimp.

Grilled Salmon - Flaky Atlantic salmon seasoned and char-grilled to perfection with sauteed spinach, bacon and fresh garlic and a dash of sherry wine. Served over garlic mashed potatoes.

All pricing is subject to NYS sales tax and administrative charge.

Please advise your server of any food allergies or dietary restrictions prior to service.

All menus can be streamlined and changed to fit your needs, but additional charges may apply.

All plated menus include complimentary fountain drinks.

Pulled Pork Mac & Cheese - Our gooey rich Gouda cheese sauce tossed with tender Cavatappi pasta, finished with shredded pulled pork, and a tangy Carolina BBQ sauce, topped with crispy fried onions.

Shrimp Toscana - Plump shrimp sauteed with garlic and parmesan cheese, tossed with a lemon, white wine, fresh diced tomatoes, fresh spinach and a dash of heavy cream. Served over hot Cavatappi.

Desserts

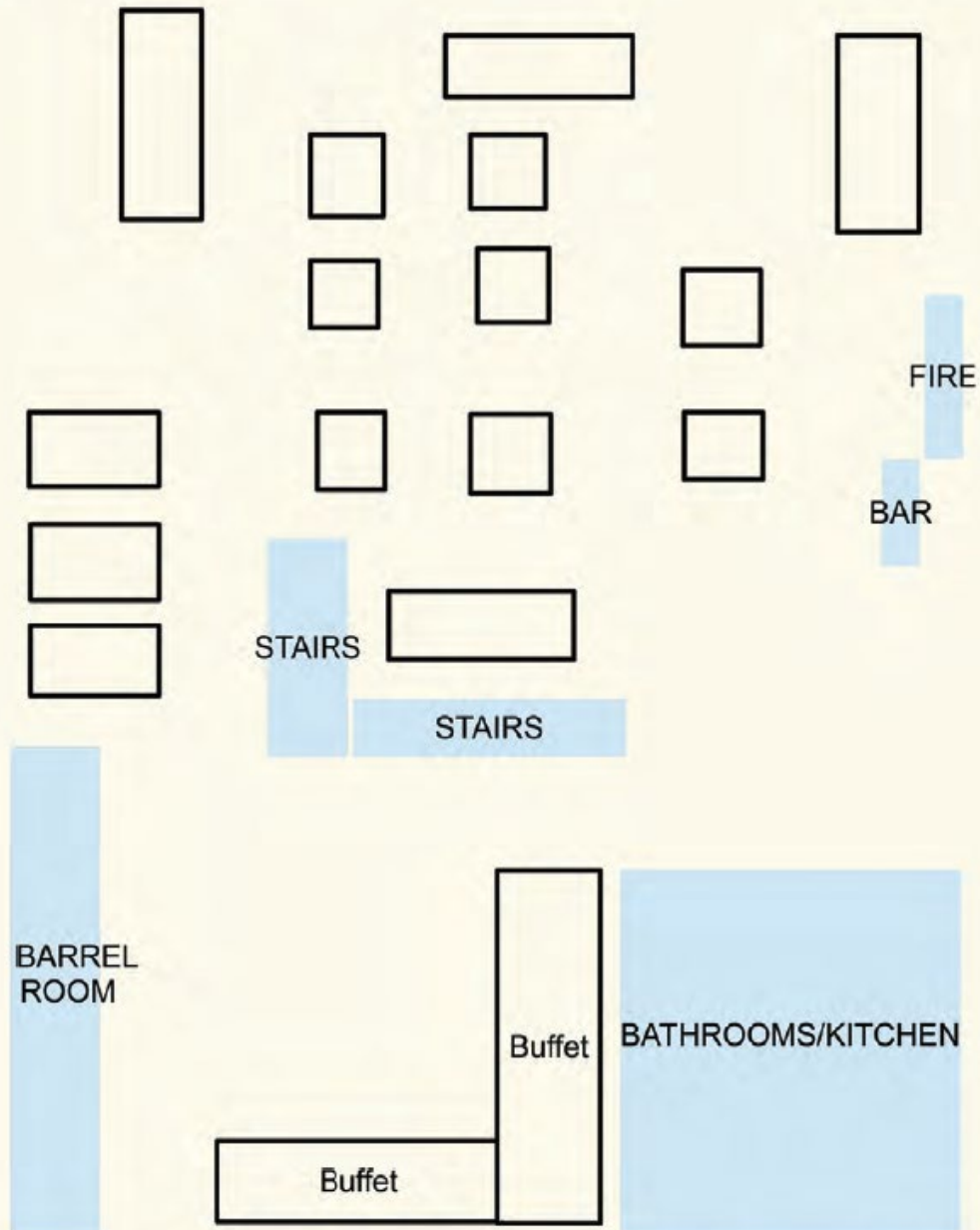
We offer a number of a la carte dessert options, but it's not included with pricing. Dessert menus can be available upon request but will be based on regular restaurant pricing and availability.

There is no charge for you to bring your own dessert, just let your booking manager know in advance.



Floor Plan

SEATING DIAGRAM BASED ON 60 PEOPLE. TABLES MAY BE REARRANGED TO SOME EXTENT.



Adirondack Brewery Barrel Room

Information and Policy

Our traditional yet modern decorated private event space can comfortably seat parties ranging from a 30 person cocktail party to a 70 person dinner, in a casual atmosphere. Our Barrel Room also includes a private bar and restrooms. This event space is located upstairs but please note, we do not have an elevator.

FEES AND MINIMUMS

There is a \$300 (plus tax) room charge. There is a minimum of \$1000 total bill to book our room, sorry no exceptions. With every \$500 spent in food and beverage purchased, we reserve the right to lower the room charge by \$100. All fees are subject to NYS sales tax.

ADMINISTRATION CHARGES

Any party will be subject to a 20% administrative fee that will be added to the final bill which will be paid at the end of the event. This covers 18% gratuities to the service staff and 2% administrative fee.

FOOD & BEVERAGE POLICY

We have the facilities to cater your event and to your budget. No outside food or beverage will be permitted on site unless otherwise specified. Food and beverage pricing is subject to change and all food and beverage is for on-site consumption only.

We do not allow food to be taken home

BAR ACCOMMODATIONS

Our bar comes stocked with 3 of our craft made beers as well as hour selected wines. Wine and beer selections will be made ahead of time. There is a \$75 bartenders fee for use of private bar.

FOOD & BEVERAGE POLICY

Our bar comes stocked with 3 of our craft made beers as well as hour selected wines. There is a \$75 bartenders fee that will be applied to any bar tab that does not reach a minimum charge of \$300. Wine and beer selections will be made ahead of time.

PARKING

There will be parking spaces for your guests that are located at 1 Canada Street at the High Peaks Distillery. The entrance is across the street from the restaurant parking lot.

PAYMENT & CONDITIONS

A \$300 non-refundable deposit will be due at the time of the booking confirmation. A valid credit card will be kept on file until the day of the event (sorry we do not accept american express).

The remainder of the bill must be paid for on the day of the event. Any damages to the property and/or event space will be charged to the credit card on file.

You may not use your Brewmaster's Circle points to pay for the event, however you can earn them. Any cancellation must be done at least 14 days in advance or your deposit will become non-refundable. You will be charged for the amount of food based on the final head count given 1 week in advance for the party. For example, if only 20 people show up but food for 35 was made, you will be charged for 35 people. If more people show up than previously discussed you will be charged the additional plate fees.

If you have any questions please don't hesitate to ask prior to booking your event.



Event Contract

Thank You for joining us for your special celebration. Please fill out this form within the guidelines of the attached information and policies. If you have any questions feel free to contact us at 518-321-1306 or jjmcreynolds10@gmail.com for any further questions. Please do not fill in any CC information if you plan to email this back. We can take care of the CC info at a later date over the phone.

Name: _____

Person Responsible for final bill: _____

Occasion: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone Number (Home): _____ (Cell): _____

Fax Number: _____ E-Mail: _____

Date of Party: _____ Time: _____

Number of Guests Attending: _____ Children: _____

Please do not fill out credit card information online.
Our booking manager will call you and do this over the phone for privacy and security reasons.

Credit Card #: _____

Type of Card: _____ Expiration Date: _____

Name as it Appears on Card: _____

The undersigned acknowledges and accepts this contract and all stipulations,
and agrees to comply with the same.

Signature: _____

Print Name: _____ Date: _____

