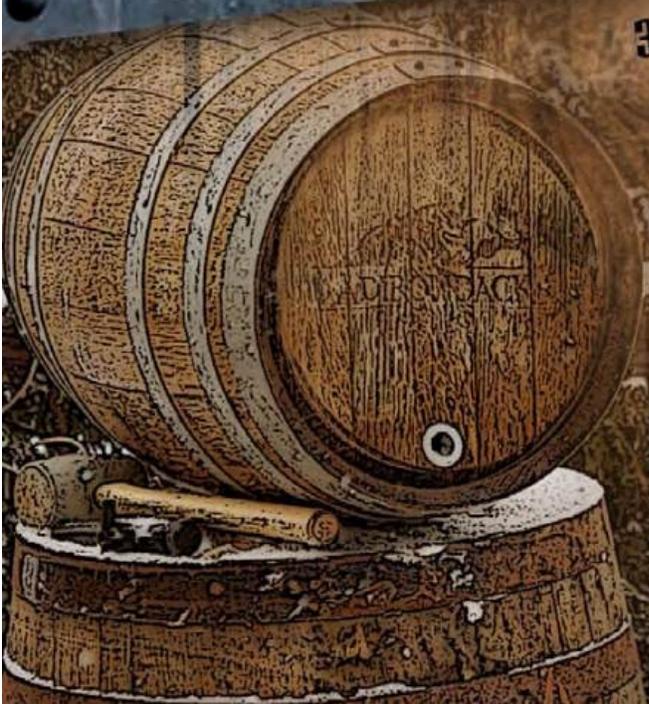




# THE BARREL ROOM

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.

*\$16.00 per person for the 1st hour/ \$8.00 per person for each additional hour. (Plus tax & 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, & Sauvignon Blanc.

*\$19.00 per person for the 1st hour/ \$9.00 per person for each additional hour. (Plus tax & gratuity)*

## SET TAB:

If you do not want an open bar, you may “run a tab” and pay at the end of your event. All prices are based off menu pricing. You may set a limit for your guests and then go to a cash bar after the limit has been reached.

## CASH BAR PRICING:

All cash bar pricing is based off our restaurant menu.

*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. New York State drinking age is 21 with a valid picture ID is required.*

*All pricing is subject to NYS sales tax and 2% administrative fee.*



# Cocktail Menu Options

Food options includes soft drinks, however, if you want the option of beer, wine, & cocktails, there is a \$75 bartender fee. All prices are based off menu pricing.

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

*\$21.99 per person (plus tax & gratuity)  
25 people minimum*

2. Includes three hot steam tabled hors d'oeuvres, vegetable platter, shrimp cocktail, and hot beer steamed clams.

*\$27.99 per person (plus tax & gratuity)  
25 people minimum*

## Choose Two Menu Items:

Buffalo Wings, Nachos, Spinach and Artichoke Dip, Street Corn Dip, Pretzels and Beer Cheese, Mini Pig-in-a- Blanket, Bacon Wrapped Scallops, Swedish Meatballs, Brussels Sprouts.

## Choose Three Menu Items:

Buffalo Wings, Nachos, Spinach and Artichoke Dip, Street Corn Dip, Pretzels and Beer Cheese, Mini Pig-in-a- Blanket, Bacon Wrapped Scallops, Swedish Meatballs, Brussels Sprouts.

Call for other options and dietary restrictions



# Dinner Buffet

## House of Barbecue

\$36.99 per person (30 people minimum)

Choose two of the following:

**Braised BBQ Ribs** - St. Louis ribs braised in our house-made Bear Wizz Root Beer, along with a hearty blend of fresh veggies and spices. Cut into 2 bone sections and smothered in our house-made BBQ sauce.

**IPA BBQ Chicken** - Seasoned chicken covered in a tangy BBQ sauce and 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.

**Broiled Lemon & Dill Salmon** - Flaky Atlantic salmon seasoned with sauteed spinach, bacon and fresh garlic and a dash of sherry wine.

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

## The Italian

\$33.99 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 fresh spinach, white wine sauteed mushrooms, caramelized onions and peppers or a unique blend of sweet Italian sausage and house seasoned ground beef.

**Chicken & Sausage Pasta Toss** - Tender pulled all natural chicken and sliced andouille sausage tossed with roasted tomatoes, spinach, and cavatappi pasta in a garlic butter sauce.

**Broccoli Alfredo** - Parppardelle 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 vegetable



# Dinner Buffet

## The Brewmaster

\$39.99 per person (30 people minimum)

Choose two of the following:

**Broiled Lemon & Dill Salmon** - Flaky Atlantic salmon seasoned with sauteed spinach, bacon and fresh garlic and a dash of sherry wine.

**Braised Sirloin** - Tender slow braised sirloin with a Jack Daniels demi-glace and sliced mushrooms.

**Chicken Carbonara** - Seasoned chicken covered in a tangy BBQ sauce and then finished with our IPA fresh from the tap and slow roasted in the oven.

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 cream 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.

**Chicken & Sausage Pasta Toss** - Tender pulled all natural chicken and sliced andouille sausage tossed with roasted tomatoes, spinach, and cavatappi pasta in a garlic butter sauce.

**Shrimp Toscana** - Plump shrimp sauteed with garlic butter, white wine, fire roasted tomatoes, fresh arugula and a dash of heavy cream.  
Served over cavatappi pasta.

Sides (included):

Roasted Seasonal Vegetables

Dinner Rolls with Butter

Choose one of the following:

Seasoned Rice

Red Skin Garlic Mashed Potatoes

House Salad

*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 & 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

**Plated lunches are based off menu pricing and are only available from 12pm-5pm.**

Hand select 4 items from our downstairs lunch menu 2 weeks in advance. We will print out 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 2 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 ½ 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.

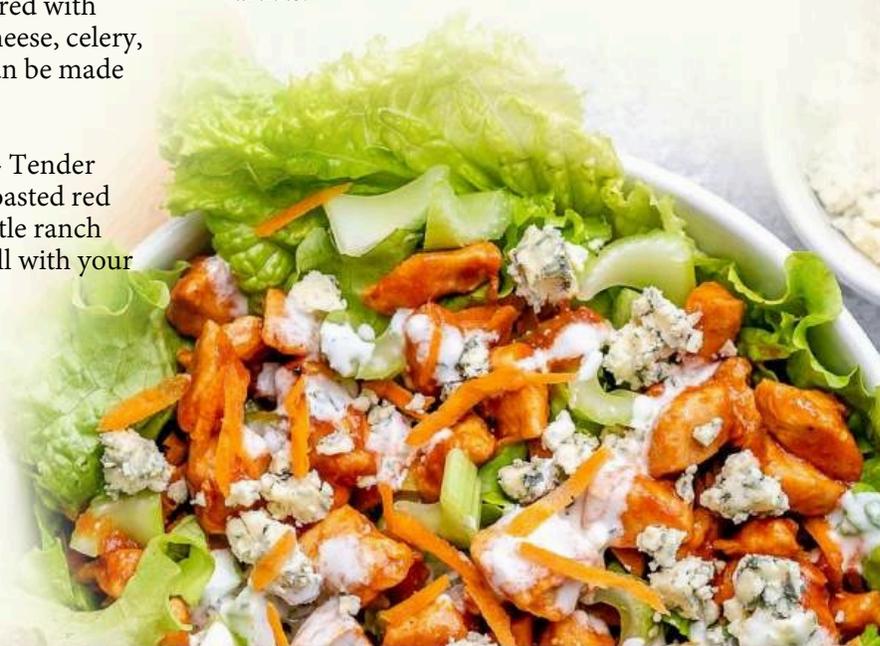
**Adirondack Brewery Burger** - A ½ lb of juicy beef, hand-formed and carefully seasoned and grilled to perfection. Served with seasoned fries or an upgrade of your choice.

*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

All plated dinner options are based off menu pricing and may be subject to change based on season and availability.

Hand select 4 items from our downstairs lunch menu 2 weeks in advance. We will print out 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 2 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. All chicken or grilled 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.

**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

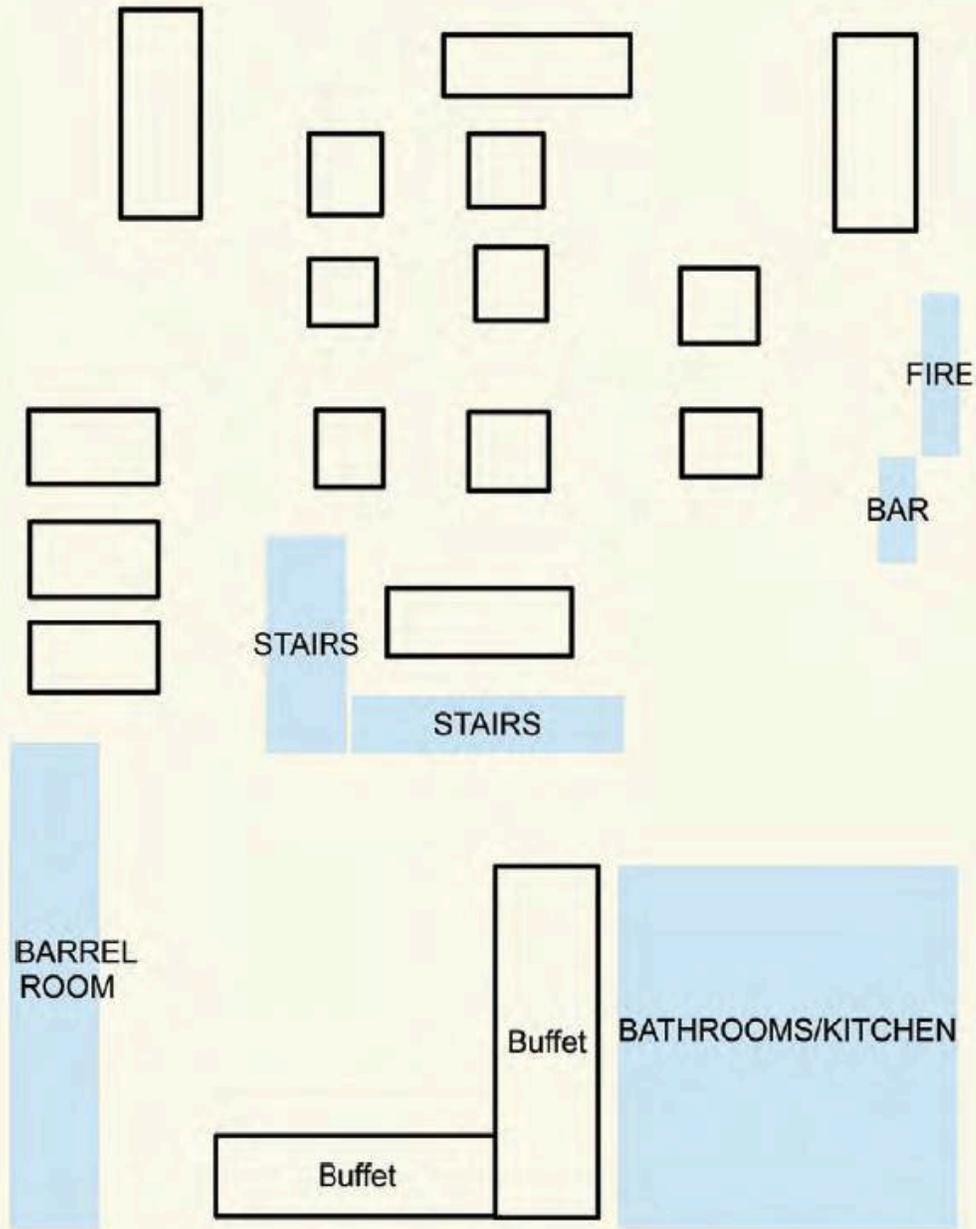
*We offer a number of a la carte dessert options, but it's not included with pricing. Please inquire about our options prior to your event to make sure we have enough.*

*Desserts 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



# *Adirondack Brewery Barrel Room*

## *Information and Policies*

Our traditional yet modern decorated private event space can comfortably seat parties ranging from a 40 person sit down dinner to a 65 person cocktail party with 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 minimum of a \$1,500 total bill to book our room, sorry no exceptions. There is also a \$300 (plus tax) room charge to have the private room to yourself. However, if you spend \$2,500 or more in food and beverage we reserve the right to waive the \$300 room charge. 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 for the booking manager.

### **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 our select house wines. Wine and beer selections will be made ahead of time. Liquor can be added at menu pricing. There is a \$75 bartenders fee for use of private bar.

### **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. Follow the signage.

### **PAYMENT & CONDITIONS**

A \$300 deposit will be due at the time of 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 on the day of the event with the \$300 "deposit" deducted. 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 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 headcount 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 the total 35 people. If we run out of food on buffet and need to make more, you will be charged an additional plate fee.

\*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](mailto: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: \_\_\_\_\_

