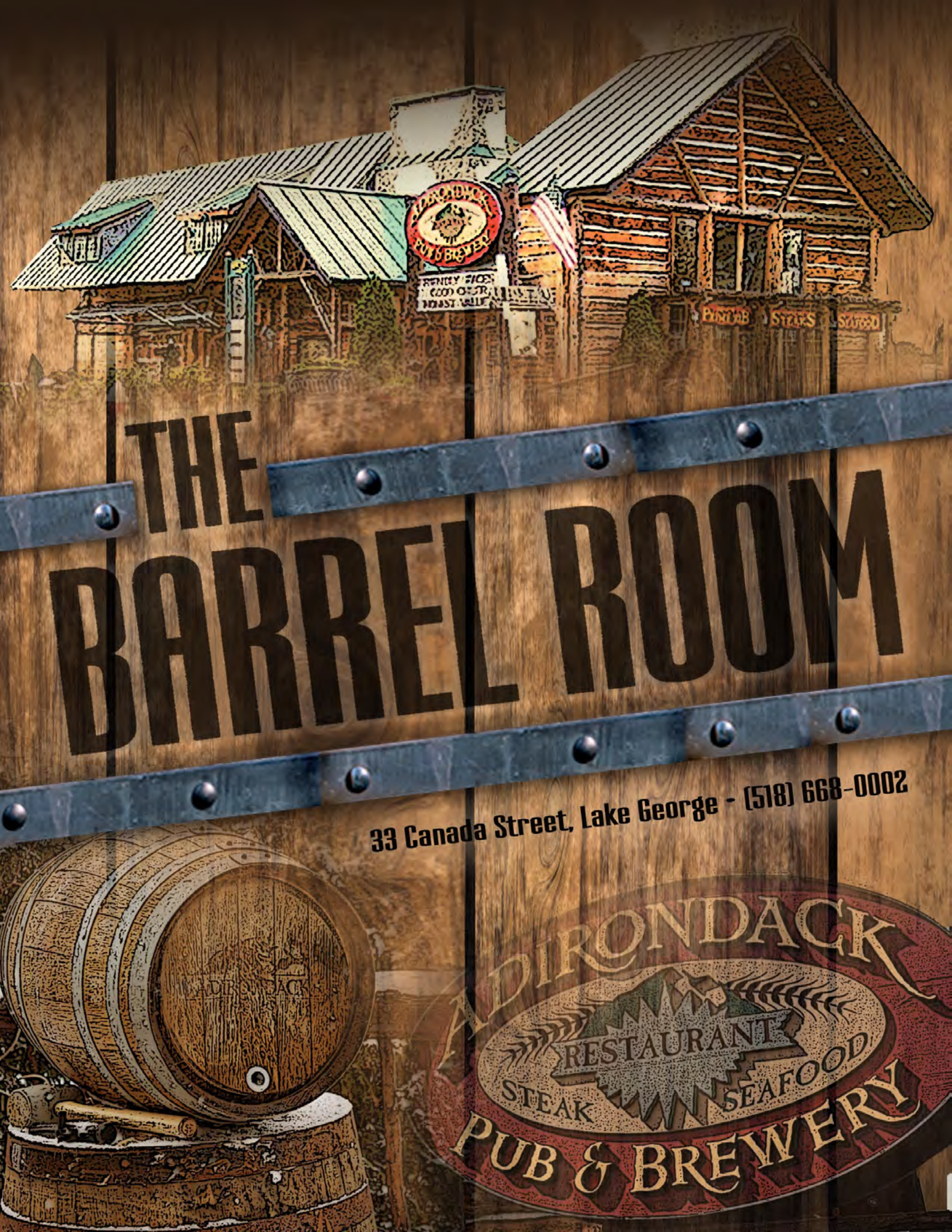
THE
BARREL ROOM
33 Canada Street, Lake George - (518) 668-0002
ADIRONDACK
RESTAURANT
STEAK
SEAFOOD
PUB & BREWERY

Covid 19 Rules & Regulations

The health, well-being, and safety of our staff and customers is at the top of our priority list at all times. During a time of uncertainty like we are currently faced with, we want all to understand that we are taking extra precautionary measures to help minimize any anxieties for both the staff and customers. There will also be a $75 fee for extra sanitation and staff for the safety of you and your guests.

We ask that any patron that chooses to join us does so with patience and compassion for our staff and fellow patrons. The Adirondack Brewery will be taking the following steps to help with the risk of contracting or spreading of this virus.

These steps include but are not limited to the following:

1.) Face covering will be REQUIRED for all staff and customers on the property. Customers must wear a face covering at all times when not seated.

2.) We have installed hand sanitizer dispensers throughout the restaurant and entire building as well as bottles on each table.

3.) We will not be able to allow any groups larger than 10 to be seated together.

4.) We cannot have more than 50 people upstairs for an event at any time as long as we are still complying with the 50% indoor capacity rule.

5.) Tables are required to be at least 6 feet apart in all directions.

6.) We have switched to paper menus for easy disposal and less cross contamination.

7.) Any employee that may feel sick in any way has been asked to STAY HOME. We ask the same from our customers.

8.) We can ONLY serve alcohol to people who are ordering and eating food and alcohol can only be consumed while seated.

9.) All service at bar tops must be for seated patrons only who are socially distanced by six feet or separated by physical barriers.

10.) You may not mingle at any point during your event. We ask that all guests be seated at all times unless using the restroom or when it is your turn to get food at the buffet.

ADIRONDACK BREWERY

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Bar Offerings

Open Bar with Local Beer Only
(includes soft drinks):

3 Craft Made Adirondack Brewery Beers on Draft. All draft beers are preselected by our head brewer in advance. Draft beer can be changed 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.

Open Bar with Local Beer and House Select Wines
(includes soft drinks):

3 Craft Made Beers. Select brand wines of Cabernet Sauvignon, Chardonnay, Pinot Grigio, Pinot Noir, White Zinfandel. $17.00 per person for the 1st hour/$8.00 per person for each additional hour.

Open Bar with Hand Selected Craft Beer and Local Wines
(includes soft drinks):

3 House Made Craft Beers. Which you will be able to select in advance to fit your wants and likes. Includes private tasting with our head brewer. Wines are provided from the Adirondack Winery located in downtown Lake George. Wines include Merlot, Pinot Grigio, Chardonnay, and White Zinfandel. $20.00 per person for the 1st hour/$8.00 per each for each additional hour.

Cash Bar Pricing

All cash bar pricing is based off our restaurant menus.

Draft Beer.....$7.00
Wines.....$6.00-$8.00 per glass
Soda.....$2.25
Coffee and Hot Tea.....$2.25-$2.50
Craft Made Local Soda.....$2.50 per bottle

Open bar is limited to 3 hours max.

There is a Bartenders fee of $75 that will be applied to any bar tab that does not reach a minimum charge of $300.

According to NY State Law, we may only serve one drink per person at a time. And we may not serve those who we 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, house wines, soda and coffee. $15.00 per person for the 1st hour, $7 per person for each additional hour (plus tax and gratuity).

Food Options

1. Includes two hot steam tabled hors d'oeuvres, vegetable platter, and tortilla chips with guacamole and salsa. $17.99 per person (plus tax and gratuity). 25 people minimum.

Choose Two Menu Items: Buffalo Chicken Wings, Boneless Wings, Chicken Tenders, Nachos, Spinach and Artichoke Dip, Asian Sesame Pot Stickers, Deep Fried Pickles and Green Beans, Fried Cheese Curds, Mini Pigs in a Blanket.

2. Includes two hot steam tabled hors d'oeuvres, vegetable platter, cheese and pepperoni platter and shrimp cocktail station. $22.00 per person (plus tax and gratuity). 25 people minimum.

Choose Two Menu Items: Buffalo Chicken Wings, Boneless Wings, Chicken Tenders, Nachos, Spinach and Artichoke dip, Asian Sesame Pot Stickers, Deep fried Pickles and Green Beans, Brussels Sprouts, House Poutine, Bacon Wrapped Scallops, Fried Coconut Shrimp, Swedish Meatballs, Fried Cheese Curds, Mini Pigs in a Blanket.

3. Includes three hot steam tabled hors d'oeuvres, vegetable platter, cold cut platter, shrimp cocktail station and hot beer steamed clam station. $25.00 per person (plus tax and gratuity). 25 people minimum.

Choose Three Menu Items: Buffalo Chicken Wings, Boneless Wings, Chicken Tenders, Nachos, Spinach and Artichoke Dip, BBQ Rib Bits, Asian Sesame Pot Stickers, Deep Fried Pickles and Green Beans, Brussels Sprouts, House Poutine, Bacon Wrapped Scallops, Fried Coconut shrimp, Swedish Meatballs, Fried Cheese Curds, Mini Pigs in a Blanket.

4. Includes four hot steam tabled hors d'oeuvres, vegetable platter, cold cut platter, shrimp cocktail station, hot beer steamed clam station. $28.00 per person (plus tax and gratuity). 25 people minimum.

Choose Four Menu Items: Buffalo Chicken Wings, Boneless Wings, Chicken Tenders, Nachos, Spinach and Artichoke Dip, BBQ Rib Bits, Asian Sesame Pot Stickers, Deep Fried Pickles and Green Beans, Brussels Sprouts, House Poutine, Bacon Wrapped Scallops, Fried Coconut Shrimp, Swedish Meatballs, Fried Cheese Curds, Mini Pigs in a Blanket.

ADIRONDACK BREWERY

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Lunch Buffet

The Burger Bar

Grilled signature 8 oz. burger lightly seasoned. Choice of grilled BBQ chicken breast or pulled pork. Includes sliced brioche rolls (gluten free rolls available), sauteed onions, sauteed mushrooms, bacon strips, American and Cheddar cheeses, lettuce, tomato and onion. Potato or macaroni salad, fountain drinks, coffee and or hot tea. $17.99 (25 person minimum).

The Deli Bar

Potato, macaroni or pasta salad. Cold cut platter with roast beef, roasted turkey breast, and baked ham. Assorted cheeses, sliced brioche rolls (gluten free rolls available), lettuce, tomato and onion. Fountain drinks, coffee and or hot tea. $15.99 (25 people minimum).

The Italian Bar

Family style salad, garlic bread sticks, choice of meat lovers or vegetarian lasagna, sweet Italian sausage and peppers, Chicken and Sausage Pasta Toss, fountain drinks, coffee and hot tea. $18.99 (25 people minimum).

The Barrel Bar

Assorted cheese and pepperoni platter, vegetable platter, and family style salad. Entree (choose 2): Beer braised BBQ ribs (gluten free), pulled pork, blackened Sea Bass, pasta primavera, chicken parmigiana, 3 cheese vegetarian lasagna. Fountain drinks, coffee, hot tea, dinner rolls and butter and seasonal roasted vegetables. $20.99 (25 people minimum).

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.

Dinner Buffet

House of BBQ

$29.99 per person (25 people minimum)
Choose 2 of the following:

❑ **Root Beer 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 BBQ sauce.

❑ **IPA BBQ Chicken** - Seasoned bone in chicken pieces are 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 buns available to make a sandwich upon request.

❑ **Smoked Gouda Mac and Cheese with Bacon** - Elbow macaroni is tossed in a velvety smooth and rich Smoked Gouda cheese sauce. Mixed with apple wood smoked bacon. A pub twist on an old school classic. Also available in vegetarian.

❑ **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):
Cole Slaw
Jalapeno Baked Beans
Cheddar Cheese Corn Bread

The Italian

$26.99 per person (25 person minimum)
Choose 2 of the following:

❑ **Chicken Parmigiana** - Tender breaded chicken breasts. Flash fried so they are crispy but still tender on the inside. Topped with authentic marinara sauce and melted provolone cheese.

❑ **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.

❑ **Italian Sausage and Chicken Pasta Toss** - Natural hand pulled smoked chicken, chorizo sausage, confit tomatoes, and baby spinach tossed with fettuccine in a rich garlic cream sauce.

❑ **Chicken Madeira** - Lightly breaded chicken breasts. Pan fried and topped with a traditional Madeira sauce. Garnished with shaved Parmesan and chopped parsley.

Sides (included):
Family Style Tossed Mixed Green Salad
Italian Bread and Garlic Herb Butter
Seasonal Roasted Vegetables

Dinner Buffet

The Brew Master

$32.99 per person (30 people minimum)

Choose 2 of the following:

❏ **Smoked Meatloaf**(Gluten Free) - Lightly smoked meatloaf made with local ground beef and smothered in house made Jack Daniels sauce.

❏ **Grilled Salmon Filets** - Grill marked over an open flame, lightly seasoned then finished in our roasting oven, Served with a light lemon cream sauce and fresh lemon.

❏ **Roasted Top Sirloin** - With Jack Daniels demi and sliced mushrooms.

❏ **Blackened Sea Bass** - Western Pacific Sea bass is seasoned and seared to perfection on a cast iron skillet with a warm roasted tomato and garlic risotto.

❏ **Chicken Carbonara** - Seasoned chicken breast topped with diced red onion, cherry tomatoes, chopped bacon and garlic cream sauce.

Choose 1 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.

❏ **Italian Sausage and Chicken Pasta Toss** - Natural hand pulled smoked chicken, chorizo sausage, confit tomatoes, and baby spinach tossed with fettuccine in a rich garlic cream sauce.

❏ **Smoked Gouda Mac and Cheese with Bacon** - Elbow macaroni is tossed in a velvety smooth and rich Smoked Gouda cheese sauce. Mixed with apple wood smoked bacon. A pub twist on an old school classic. Available in vegetarian.

Sides (Included):

Roasted Seasonal Vegetables

Dinner Rolls with Butter

Choose 1 of the following

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

All buffet menus include complimentary fountain drinks, hot coffee and tea.

Please be advised that our buffet options are not "all you can eat", we order and prepare food based on quantity of people attending and when we run out, we cannot make more and any extra food may not be taken off premises due to NYS law and health codes.

Prices are subject to NYS sales tax and administrative charges and are subject to change.

The Adirondack Pub and Brewery will cater to the best of our ability to any special requests or specific allergy needs.

All allergy requests must be made in advance.

Custom menus may be available upon request. And may come with additional charges.

Beer Garden - Plated

Hand select 4 items from the following list below. We will then print private menus for you and your guest. Your guest will have the opportunity to order what they wish the day of the event. Selections must be made a minimum of 2 weeks in advance. Please be advised that there is a maximum of 25 people for plated events and must be during certain business days. We cannot accommodate parties during busy events and certain weekends. Sorry for any inconveniences. All items are at menu pricing and can change at any time. Please contact our booking manager or look at our menu online for prices.

Salads

Grilled Peach & Chicken Salad (gluten free) - Marinated all natural grilled chicken and sweet grilled peaches served over a bed of fresh greens, grape tomatoes, & red onion. Topped with goat cheese and served with a side of balsamic vinaigrette.

Adirondack Harvest Salad (gluten free) - Honey coated walnuts, gorgonzola cheese, sliced cucumbers, ripe grape tomatoes, and crisp greens. Served with honey mustard.

Buffalo Chicken Salad - Greens covered with crisp nacho strips, Monterey jack cheese, celery, carrots, and spicy buffalo chicken strips.

Brewhouse

Grilled Chicken and Brie Sandwich (gluten free bun available) - Tender grilled chicken breast, topped with roasted red peppers, sliced brie cheese and chipotle ranch spread. Served on a lightly toasted roll with a side salad.

Chicken Avocado BLT (gluten free bun available) - A tender marinated grilled chicken breast. Topped with sliced avocado and crispy bacon. Served on a toasted brioche roll with a side of fries.

Beer Braised Pub Ribs (gluten free) - 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 a side salad and fries.

East-Ender Fish & Chips - Fresh Haddock smothered in our house ale batter, then cooked to perfection. Served with fries.

Burgers

Adirondack Brewery Burger (gluten free bun available) - A ½ lb. of juicy beef hand formed, carefully seasoned and grilled to perfection.

Cheddar Bacon Melt (gluten free bun available) - Our ½ lb. Hand formed burger loaded with crispy bacon and a thick slice of melted cheddar. A classic done right.

Black & Blue Burger (gluten free bun available) - A 1/2 lb. fresh burger covered with our gorgonzola horseradish cream sauce. Loaded with flavor! Add sliced jalapenos for .75 cents

City Slicker (gluten free bun available) - A marinated Portobello mushroom, topped with caramelized onions, roasted red peppers and provolone cheese on a toasted roll.

Please advise your server of any other food allergies prior to service. Items from our downstairs pub menu can be added to this menu if requested. All menus can be streamlined and changed to fit your needs, but additional charges may apply. All plated menus include complimentary fountain drinks, hot coffee and tea.

Plated Dinners

Please select items for your plated dinner from the options below. We will then print private menus for you and your guests. All Main course selections come with a cup of soup or house salad to start. Selections must be made a minimum of 2 weeks in advance. Please be advised that there is a maximum of 25 people for plated events and must be during certain business days. We cannot accommodate parties during busy events and certain weekends. Sorry for any inconveniences. All items are at menu pricing and can change at any time. Please contact our booking manager or look at our menu online for prices.

Main Course (Choose 3)

❏ **Jack Daniels Steak** - A 10 oz. sirloin, seasoned and grilled to perfection, then blanketed with our popular JD bourbon sauce and fried onions. Served with your choice of 2 sides.

❏ **Grilled Salmon** (gluten free) - Flaky Atlantic Salmon is seasoned and char-grilled to perfection. Served with a side of garlic red skinned mashed potatoes and sauteed spinach, bacon, fresh garlic and a dash of sherry wine.

❏ **½ rack of BBQ St. Louis Ribs** - A rack of ribs dry rubbed rubbed with a special blend of spices, 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 your choice of 2 sides.

❏ **Fish & Chips -** Fresh Haddock smothered in our house ale batter, then cooked to a perfect crispiness. Served with your choice of french fries, sweet potato fries or onion rings.

❏ **Chicken Parmigiana** - Tender chicken breast drenched in an authentic style marinara and fried nice and crispy. Finished with marinara, melted provolone cheese and shaved Parmesan. Served over hot pasta.

❏ **Shrimp Toscana** - Plump shrimp, satueed with garlic and parmesean cheese, tossed with lemon, white wine, freshed diced tomatoes and spinach. Served over hot fettuccine.

❏ **Short Rib Mac & Cheese** - Cavatappi pasta, braised and pulled all natural short rib, and pickled jalapenos, smothered in delicious, gooey Gouda cheese sauce. Finished with fire roasted tomatoes.

Side Options (choose 2)

- ❏ Red Skin Garlic Mashed Potato
- ❏ Steamed Rice (gluten free)
- ❏ Battered French Fries
- ❏ Vegetable of the Day (gluten free)

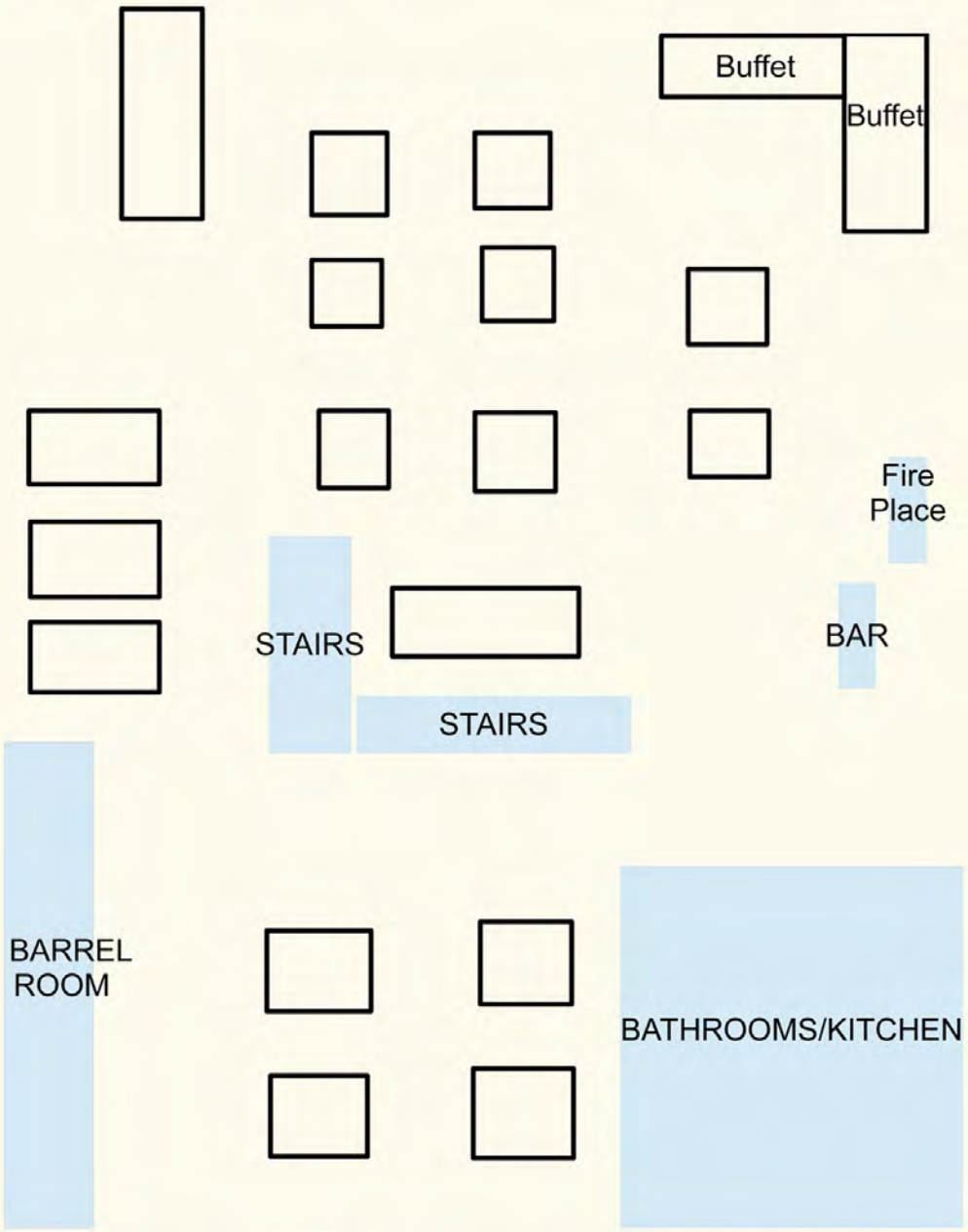
Desserts

We offer a number of a la carte dessert options but it's not included in the below pricing. Dessert menus can be available upon request but will be based on regular restaurant pricing. There is no change for you to bring your own desserts.

All pricing is subject to NYS sales tax and Administrative Charge. Other items from our downstairs pub menu can be added to this menu if requested, but additional charges may apply. Please advise your server of any allergies prior to service.

Floor Plan #1

Seating chart based off of 60 people seating. Tables can be moved to some extent.

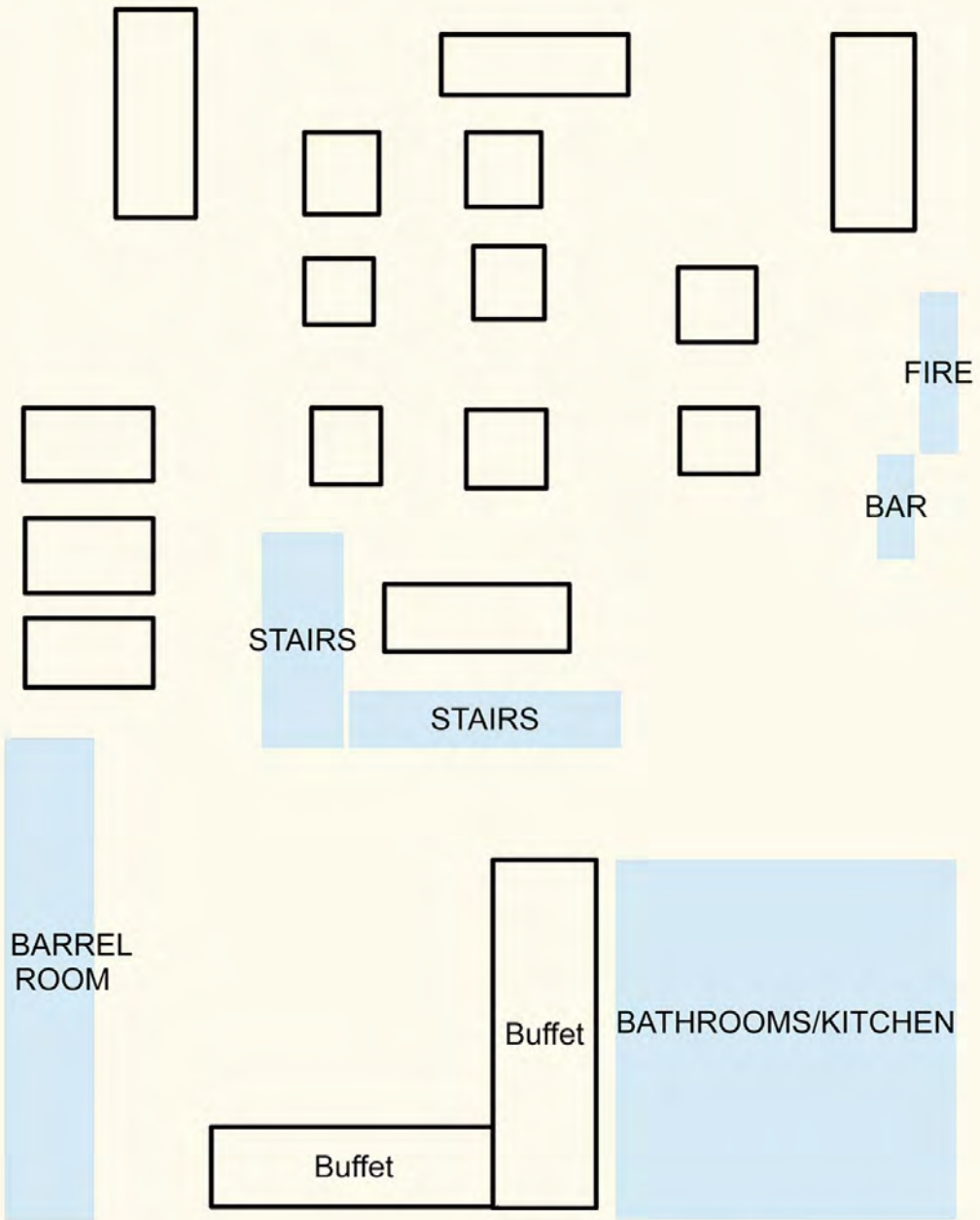


ADIRONDACK BREWERY

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

Floor Plan #2

Seating chart based off of 60 people seating. Tables can be moved to some extent.



ADIRONDACK BREWERY

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

Information & Policies

Adirondack Brewery Barrel Room

Our traditional yet modern decorated private event space can comfortably seat parties ranging from a 25 person cocktail party to a 75 person sit down dinner, in a casual atmosphere. Our Barrel Room also includes a private bar and restrooms. This event space is upstairs, however we do not have an elevator.

Fees and Minimums

There is a $500 (+ tax) room charge. With every $500 in food and beverage purchased we will reserve the right to lower the room charge by $100. All fees are subject to NY sales tax.

Administrative Charges

Any party will be subject to a 20% administrative fee that will be added to the final bill. This covers the 18% gratuities to the service staff and 2% for the Administrative fee.

Food and 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. All food and beverage is for on site consumption only. We do not allow food to be taken home.

Bar Accomodations

Our bar comes stocked with 3 of our craft made beers. As well as house selected and Local wines for an additional charge. There is a $75 Bartenders fee that will be applied to any bar tab that does not reach a minimum charge of $300. Wine selection and beer offerings can be chosen ahead of time.

Parking

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

Payment and 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 no 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 points. 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 of party. For example, if only 20 people show up but food for 35 was made, you will be charge for the 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 event.

Event Contract

Thank You for joining us for your special celebration. Please fill out this form with in the guide lines of the attached information and policies. If you have any questions feel free to contact us at (518) 668-0002 ext. 101. Please Fax to (518) 668-0005 or scan to your booking managers contact email.

Name:_____

Person Responsible for Final Bill (If different from person booking event):_____

Company Name (If applicable):_____

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:_____Date:_____

Print Name:_____