



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. 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. \$13.00 per person for the 1st hour/\$6.00 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. \$15.00 per person for the 1st hour/\$7.00 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. \$18.00 per person for the 1st hour/\$7.00 per each for each additional hour.



Cash Bar Pricing

All cash bar pricing is based off our downstairs pub menus.

Draft Beer.....	\$6.00
Wines.....	\$6.95-\$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.



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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. \$15.99 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. \$19.99 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, Bacon Wrapped Scallops, Fried Coconut Shrimp, Southwest Spring Rolls, Sundried Tomato and Wild Mushroom Mini Quiche, Beef Wellington, 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. \$22.99 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, Bacon Wrapped Scallops, Fried Coconut shrimp, Southwest Spring Rolls, Sundried Tomato and Wild Mushroom Mini Quiche, Beef Wellington, 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. \$24.99 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, Bacon Wrapped Scallops, Fried Coconut Shrimp, Southwest Spring Rolls, Sundried Tomato and Wild Mushroom Mini Quiche, Beef Wellington, Swedish Meatballs, Fried Cheese Curds, Mini Pigs in a Blanket.



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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. Personal bags of chips, potato or macaroni salad, fountain drinks, coffee and or hot tea and chocolate brownies or chocolate chip cookies for dessert. \$18.99 (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. Personal bags of chips, fountain drinks, coffee, hot tea and chocolate chip cookies. \$16.99 (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, broiled mahi mahi (gluten free), pasta primavera, chicken parmigiana, 3 cheese vegetarian lasagna. Chocolate brownies, fountain drinks, coffee, hot tea, dinner rolls and butter and seasonal roasted vegetables. \$20.99 (25 people minimum).



The Italian Bar

Family style salad, garlic bread sticks, choice of meat lovers or vegetarian lasagna, sweet Italian sausage and peppers, gluten free chicken Marsala cutlets, chocolate chip cookies, fountain drinks, coffee and hot tea. \$17.99 (25 people minimum).

The Comfort

Family style salad, jalapeno corn bread. Your choice of three cheese mac or smoked bacon mac. Pub Sheppard Pie (can be made gluten free), Peppery Chicken Pot Pie with roasted vegetables. Baked sweet potatoes (gluten free). Chocolate chip cookies, fountain drinks, coffee and hot tea. \$19.99 (25 people minimum).

Changes and or additions to menus will come with extra charge. All pricing is subject to NYS Sales Tax and Administrative Charge.



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Dinner Buffet



House of BBQ

\$27.99 per person (25 people minimum)

Choose 2 of the following:

- Root Beer Braised BBQ Ribs** - St. Louis ribs braised in our house made Moose 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 Sliders** - Tender hand pulled pork. Mixed with BBQ sauce, and set in a warm buttery bun. Topped with a dill pick slice for a tangy unique crunch.
- 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

\$25.99 per person (20 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** - A blend of tender penne pasta, sausage, and chicken. Tossed in a light white wine and garlic butter sauce with fresh spinach and diced tomatoes.
- 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
Pasta with Butter



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Dinner Buffet



The Brew Master

\$29.99 per person (30 people minimum)

Choose 2 of the following:

- Dome Island Stuffed Chicken** - Tender chicken breast stuffed with crab meat, asparagus and asiago cheese. Topped with a dirty blonde cream 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.
- Baked Mahi Mahi** - Served with chopped artichoke hearts and roasted red peppers.
- Chicken Carbonara** - Seasoned chicken breast topped with diced red onion, cherry tomatoes, chopped bacon and garlic cream sauce.
- Prime Rib Carving Station** - An additional \$8 per person

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** - A blend of tender penne pasta, sausage, and chicken. Tossed in a light white wine and garlic butter sauce with fresh spinach and diced tomatoes.

- 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.
- Tri-colored Tortellini and Broccoli Alfredo** - Tri-colored tortellini cooked Al-dente with fresh broccoli, covered in our house-made creamy Alfredo sauce.

Sides (Included):

Baked Potato with all the fixings
(Must have a pre-ordered amount. Gluten free.)
Red Skin Garlic Mashed Potato
Roasted Seasonal Vegetables
Dinner Rolls with Butter

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

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.



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Light Fare - Plated

Salads

Cranberry Spinach Salad (gluten free) - Tender baby spinach mixed with dried cranberries, creamy goat cheese, bites of apple wood smoked bacon and glazed walnuts. Served with vinaigrette. \$12.99

Grilled Chicken Salad (gluten free) - A salad of crisp mixed greens, flame grilled chicken, bell pepper strips, roasted sunflower seeds, asiago cheese, and crunchy croutons. \$11.99

Buffalo Chicken Salad - Greens covered with crisp nacho strips, Monterey jack cheese, celery, carrots, and spicy buffalo chicken strips. \$12.99

Pub Fare

Grilled Chicken and Brie Sandwich (gluten free bun available) - Tender grilled chicken breast, topped with juicy roasted red peppers, sliced brie cheese and a chipotle ranch spread. Served on a lightly toasted roll with a side salad. \$10.99

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. \$11.99

Beer Braised Pub Ribs (gluten free) - A ½ rack of St. Louis style ribs, dry 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 two sides. \$17.99

East-Enders Fish and Chips - Fresh Haddock smothered in our house ale batter, then cooked to perfection. Served with fries. \$15.99

Mahi Mahi (gluten free) - An 8 oz. grilled Mahi Mahi Filet is lightly seasoned placed atop a sauteed medley of fresh artichokes, spinach, roasted red peppers and chopped garlic. \$16.99

Burgers

Adirondack Brewery Burger (gluten free bun available) - A ½ lb. Of juicy beef hand formed, carefully seasoned and grilled to perfection. \$10.99

Black and Blue Burger (gluten free bun available) - Our famous burger grilled to your liking and topped with a house made horseradish gorgonzola cream sauce. Loaded with flavor \$10.99

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. \$10.99

Rodeo Burger (gluten free bun available) - Our lightly seasoned ½ lb. burger is smothered in bold BBQ sauce, melted cheddar cheese and topped with crispy fried onion petals for that perfect crunch. \$11.99

Mountain Burger (gluten free bun available) - Our ½ lb. brewery burger taken to the summit! Sliced mushrooms, roasted red peppers, onions and provolone cheese top this beauty. \$12.99

Boneless Pork Sandwich (gluten free bun available) - Savory pork shredded and mixed in our house made BBQ sauce, and served on a toasted bun with a side of coleslaw and extra sauce for dipping. \$9.99

City Slicker (gluten free bun available) - A marinated Portobello mushroom, topped with caramelized onions, roasted red peppers and provolone cheese on a toasted roll. \$8.99

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.

For parties over 25 you MUST pre order at least 72 hours in advance.



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Plated Dinners



Salads (Choose 1)

- House salad
- House Caesar Salad
- Cup of Clam Chowda
- Cup of our Soup of the Day

Main Course (Choose 3)

All entrees come with your choice of starch and our vegetable of the day.

- Jack Daniels Steak.....\$20.99
- Cedar Plank Salmon (gluten free).....\$19.99
- ½ Rack of BBQ St Louis Ribs (gluten free).....\$17.99
- East- Ender Fish and Chips.....\$16.99
- Black Mt. Sirloin (gluten free).....\$20.99
- Dome Island Chicken.....\$18.99
- Chicken Parmigiana.....\$17.99
(served with pasta as your starch)
- Tuscan Grilled Mahi Mahi (gluten free).....\$17.99
- Louisiana Catfish and Jambalaya.....\$17.99
- Pasta Primavera.....\$15.99
(served with pasta as your starch)
- Pub Fish Tacos.....\$15.99

Starch Options (choose 2)

- Red Skin Garlic Mashed Potato
- Baked Potato (gluten free)
- Baked Sweet Potato (gluten free)
- Steamed Rice (gluten free)
- Battered French Fries
- Sweet Potato Fries

Desserts

We offer a number of a la carte dessert options. Dessert is not included in the pricing above. But dessert menus will be available upon request. There is also no charge for bringing your own desserts or cakes.

All pricing is subject to NYS Sales Tax and to Administrative Charge.

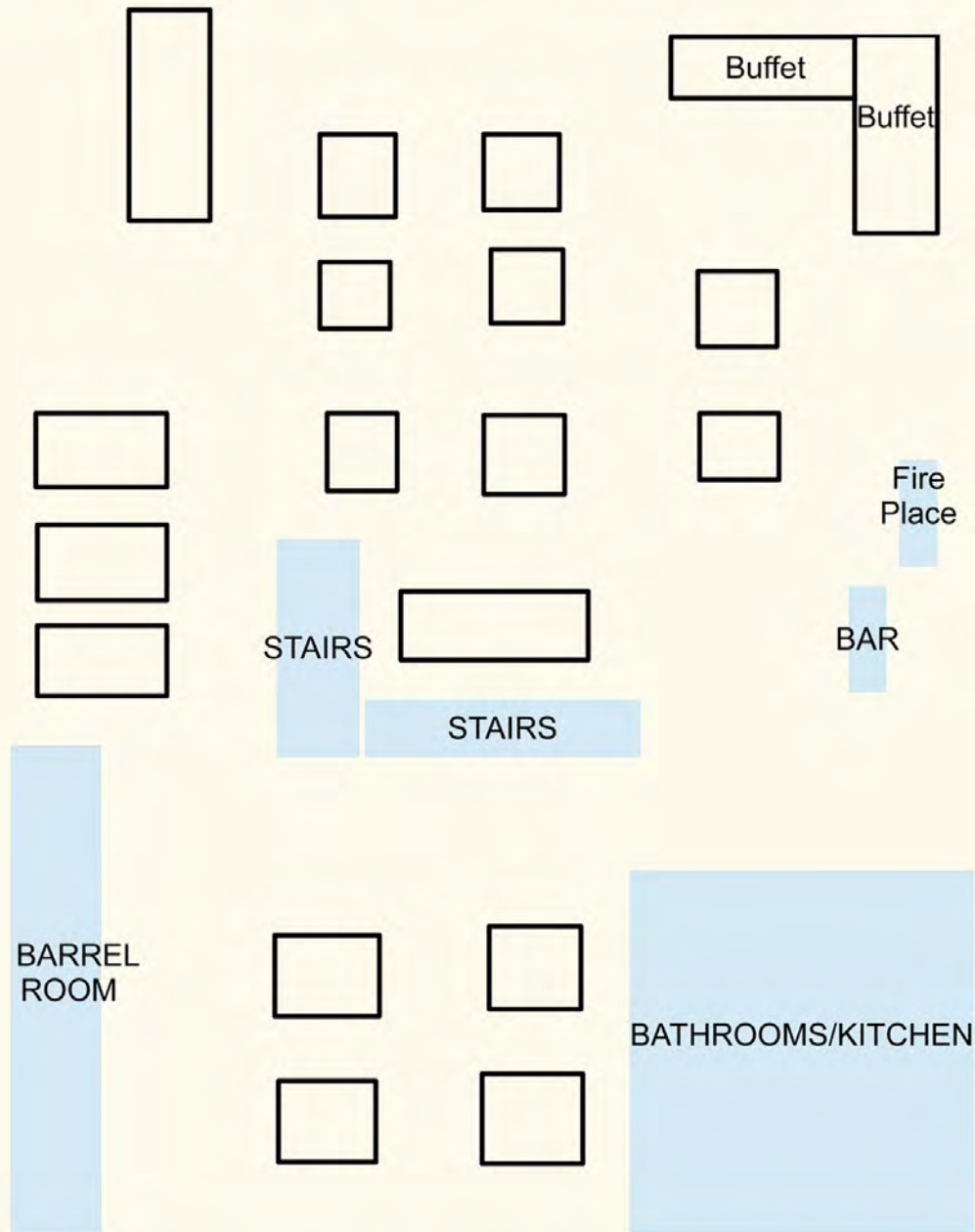
Custom Menus can always be made upon request, but additional charges may take place.



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Floor Plan #1

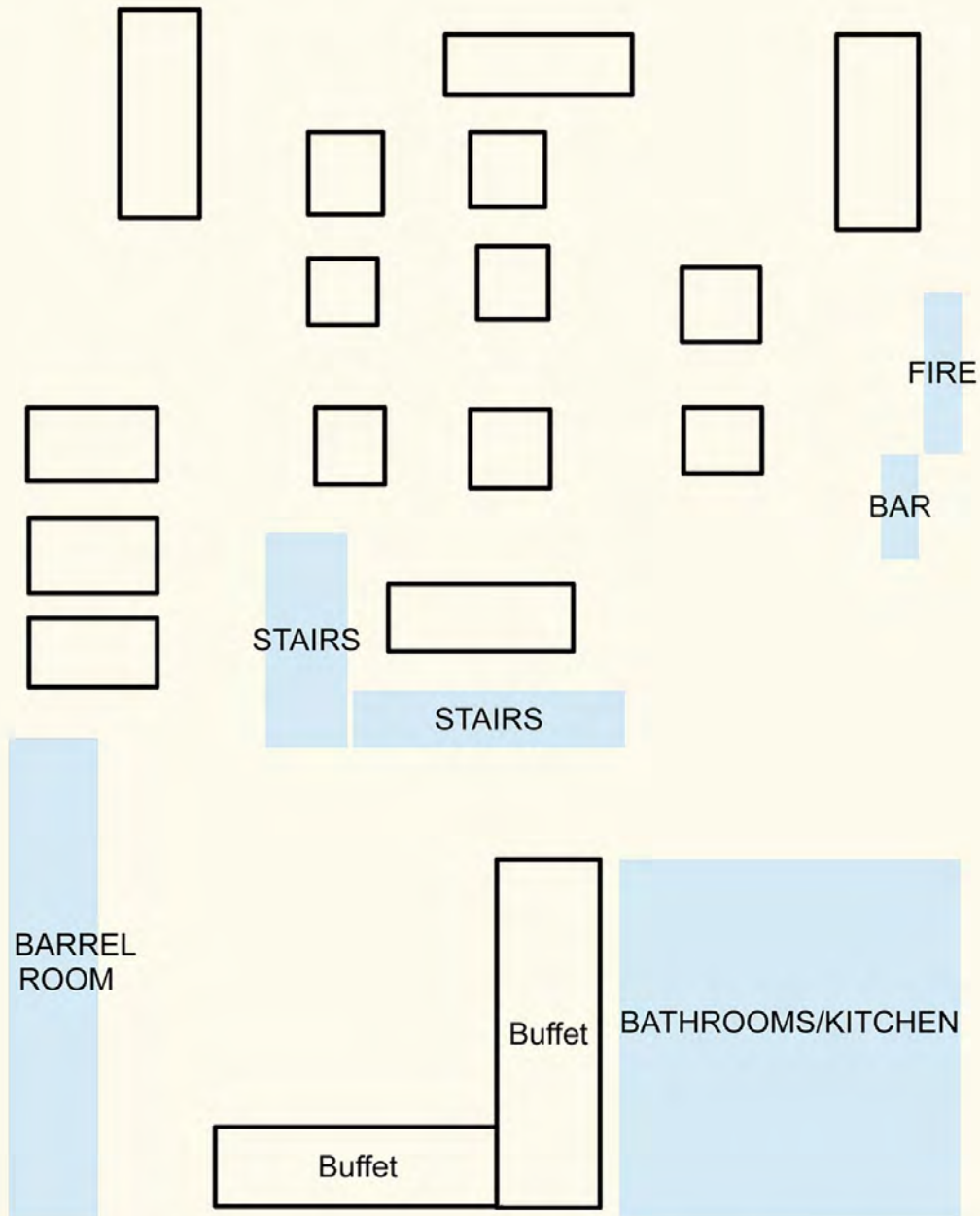
Seating chart based off of 60 people seating. Tables can be moved to some extent.



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Floor Plan #2

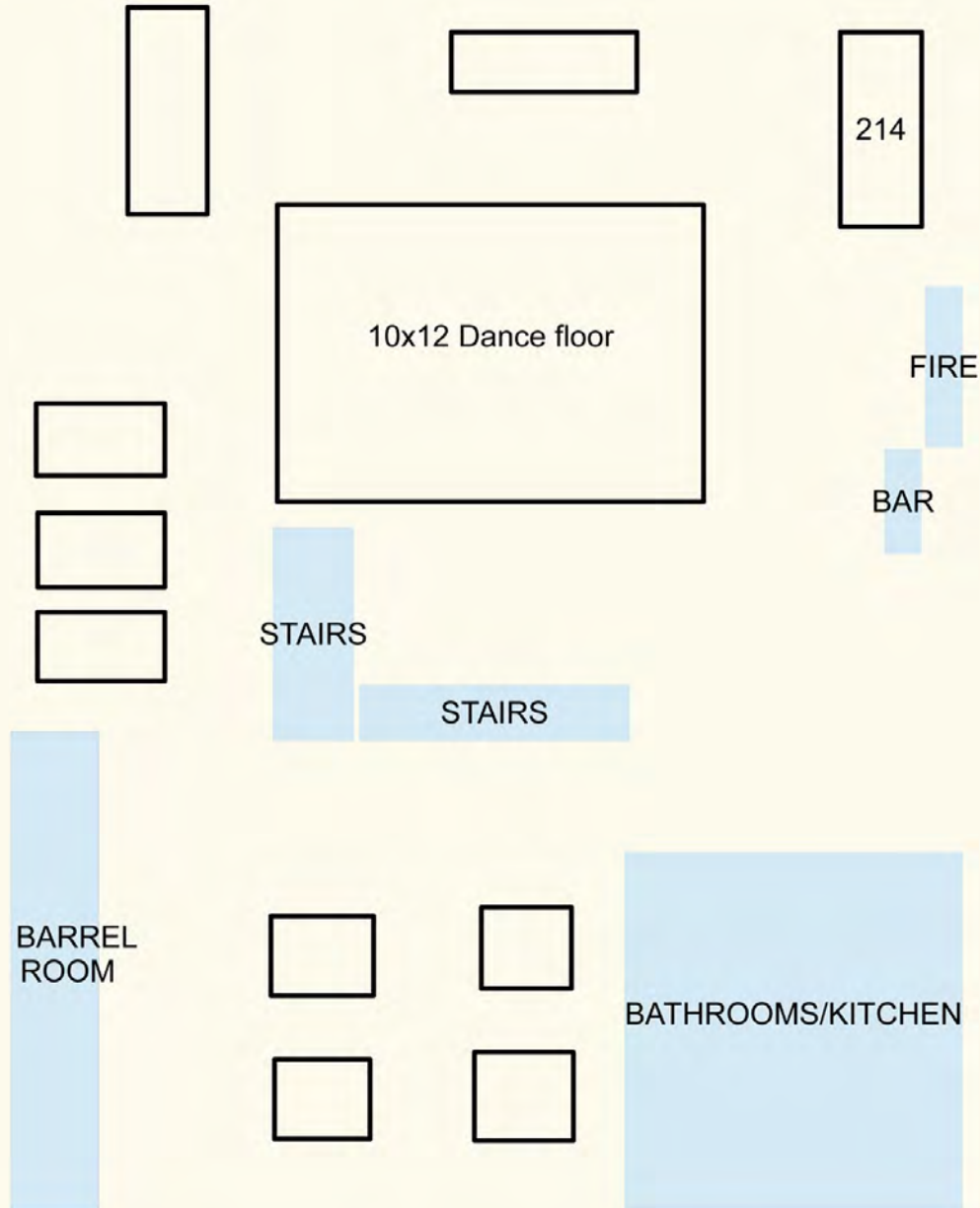
Seating chart based off of 60 people seating. Tables can be moved to some extent.



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Floor Plan #3

Diagram based off casual non-formal seated layout with 45 seats available. Table configuration can be moved to some extent. Dance floor is permanent.



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Information & Policies



Adirondack Brewery Barrel Room

Our traditional yet modern decorated private event space can comfortably seat up to 60 people and 100 in a casual non seating atmosphere. Includes a private bar and restrooms.

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. 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. Any cancellation must be done at least 14 days in advance or your deposit will become non refundable.



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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: _____

Company Name (If applicable): _____

Address: _____

City: _____ State: _____ Zip: _____

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

Fax Number: _____ E-Mail: _____

Date of Party: _____ Time: _____

Number of Guests Attending: _____ Children: _____

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: _____



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