



ADIRONDACK WINERY

PRIVATE EVENT SPACE





Inspired by Adirondack Winery's Modern Adirondack brand, this blank canvas features an elegant industrial rustic motif with oakwood floors, light gray and black colors, and beautiful lighting complete with chandeliers and bistro lights! The space boasts an abundance of natural light and large windows overlooking our state-of-the-art wine making facility.

what's included

The event space in-house decor includes used wine barrels, farmhouse tables with burlap runners and wine bottle centerpieces, pecan wood cross back farmhouse chairs, and a beautiful photo backdrop!

We also provide full Audio / Visual including wireless microphone, drop down projector, 2 TVs that can play your content, background music, etc!

See next page for beverage and food packages available.



BEVERAGE PACKAGES

Beverages must be provided by Adirondack Winery.

Pricing is rated for a 3-hour event, includes bar setup and breakdown.

Water / Lemonade / Iced Tea station included.



ticketed bar package

This is a great way to stick to a budget! Your ticketed bar can include wine only, or you can also include our selection of local beers and ciders as well! Each guest receive 6 tickets; redeemable for the following:

wine.

Choose up to 7-10 wines from our list.

Each ticket = (1) 2-oz pours. This is the best way for your guests to get the winery tasting experience while still having enough wine in their glass to mingle. Or, less adventurous guests could turn in 3 tickets at once for a full 6-oz glass of wine of their choice!

beer.

Our current list includes Mean Max Glen Street Lager and Tahawus IPA, and Wolf Hollow Amber Ale. Guests may redeem 2 tickets for 1 can of beer.

hard cider.

Our current list includes Adirondack Brewery Farmhouse Cider and Indian Ladder Farms Pete's Best Cider. Guests may redeem 2 tickets for 1 can of cider!

**Optional to convert to cash bar once tickets are used up.*

**You may choose to purchase additional tickets in advance.*

consumption bar | This is our version of the “open bar”, without you having to overpay!

How does it work? We open a bar tab for you at the start of the event, hold your credit card and tally it up at the end of the event. There is no beverage minimum needed.

You may offer wine / beer / cider only; or offer cocktails, too; see bartender fees above.

Optional to limit the consumption bar spending to \$xxx amount and convert to cash bar during the event.

upgrades to your event

Mimosa bar: We offer a delicious “Sunrise Mimosa” (Orange Juice + our peach Beachside Bubbly) or “Sunset Mimosa” (Grapefruit Juice + our raspberry Lakeside Bubbly).

Sparkling Toast Station: Welcome people to your event or conduct a group CHEERS! with a 4oz glass of sparkling wine (choose from our 3 delicious sparkling wines).

Batched cocktail bar: Transform any of our delicious featured cocktails into a batch to feature at your event!

Fruit-infused water station (lemon or lime + mint or Basil + strawberry make great combos!)

FOOD PACKAGES

Nothing goes better with wine than gourmet cheese, bread, crackers, fruit, chocolate and more! We have carefully curated locally produced, gourmet and wine-infused ingredients for our charcuterie boards that will satisfy the taste buds of your guests and WOW them with a picture perfect charcuterie spread!

ADK Charcuterie Board

Includes prosciutto, salami, gourmet cheeses and crackers, grapes and strawberries, olives and tomatoes, jam, wine infused jelly and chocolate truffles, bread with olive oil and vinegar, and more unique snacks.

ADK Brunch Board

Includes Waffles, English Muffins, Croissants, prosciutto, yogurt, jam, wine infused jelly, grapes and strawberries, tomatoes, shortbread and more unique snacks.

"My Favorite Things" Dessert Board

Including wine-infused chocolate truffles and cupcakes, strawberries and grapes, gourmet marshmallows, and a variety of other unique sweet treats.

ADK Sandwich Board

14 slices of bread for sandwiches (2 different flavors), prosciutto, turkey, ham, genoa salami, hard salami, assortment of cheeses, balsamic, onion jam, fig jam, red pepper cheese jam, garlic aioli, Dijon mustard, lettuce, tomatoes, red onions, pickles, grapes, strawberries and condiments.

Looking for more food? We do welcome outside caterers with insurance policies. All vendors will be required to provide an insurance certificate naming the Adirondack Winery for all lines of applicable coverage for limits agreed to based on the nature of the goods or services provided.

**Our standard presentation is a large charcuterie board spread, however, we can also separate ingredients to accommodate allergy concerns, etc.*

**Gluten free subs are available.*

**Additional items will be added to your board to maximize variety and visual and taste appeal.*

winery experience add ons | *One of Adirondack*

Winery's Core Values is to create WOW experiences for our guests every day.

Group Wine Tasting - Lead by our knowledgeable wine concierge(s), your guests will get to try 7 preselected Adirondack Winery wines (*sweet / dry options*) and take home the souvenir glass used for tasting!

Uncork & Craft - Lead by a fun and crafty wine associate, your guests will be lead through creating a wine-related craft, such as decorated wine bottles or glasses, signs, crafts with corks, etc. They will leave with their unique creations and a souvenir wine glass!

Winery Tour - Lead by a knowledge winery tour guide, your guests will learn how we make Adirondack Winery wines and walk through our brand-new wine making facility!

Other - *Vino & Vinyasa, Wine Wisdom, Wine 101 or Wine Blending*





PROPERTY DETAILS

395 Big Bay Road, Queensbury, NY 12804

Completed in May 2022, our brand-new headquarters in Queensbury features a 2,226 square-foot upper-level event space! Our rustic elegant in-house decor includes used wine barrels, antique rustic solid pine farmhouse-style tables with burlap runners, accompanied by pecan wood cross back farmhouse chairs w/ comfortable padded seats, and a picture-perfect feature wall covered with Ivy and boasting an Adirondack Winery barrel head!

PAYMENT & BOOKING POLICIES

50% Deposit due at booking, tentative headcount is due 2 weeks prior to event with final head count 10 days and final payment due one week prior. All fees are subject to 15% gratuity + 5% service charge + 7% Sales Tax



PRIVATE PARTY RESERVATION POLICIES

Scheduling: Private party reservation times will be considered on a first come first served basis by our Event, Tasting Room or Customer Service Manager. Reservations are encouraged to be booked 1 month out to event date. Any time after that we cannot always guarantee availability.

Reservation Timing and Length: Private parties work on a 3-hour event schedule with 1-hour schedule setup and 1-hour breakdown. Guests are allowed to arrive up to 1-hour in advance to set up decorations but all outside decorating must be done by party guests only and all decorations must be removed at the end of the event.

Parking: Parking is limited at all locations and all members of the group are encouraged to plan on arriving 10 minutes ahead of schedule.

Payment: Your reservation is not confirmed until full payment has been made. 50% payment is due at time of booking and the remaining 50% due 10 days before event with final head count and beverage requests.

Outside food and Beverage: No outside beverages are allowed at The Adirondack Winery. Outside caterers are allowed if they have insurance and must adhere to a separate policy.

Refund Policy: Adirondack Winery private event space packages are non-refundable. If you need to modify your reservation, contact us at 518-282-0850 at least 10 days in advance, If we are not able to accommodate you, your fee WILL NOT be refunded.

ID / Non-Tasting Guests: Guests must present a valid photo ID (United States Driver's License or DMV issued Non-Driver ID, Passport, or Military ID) showing age 21+ to taste.

If guests are under 21 and are seen handling wine, they may be asked to leave the premises and purchases may be denied, avoiding the appearance of breaking State and Federal laws.

Behavior: Adirondack Winery's Tasting Room is not a bar. We ask that you please drink responsibly, before, during and after your tasting and that safe driving is ensured. Our Tasting Room staff may refuse service to a member of your party if they are intoxicated or acting irresponsibly. We may request that member(s) of your group be removed from the Tasting Room. All members are expected to be respectful of other guests and the staff. Adirondack Winery associates can ask group guests to act in a respectable manner if not doing so. No refunds will be issued if any members of your group are required to leave due to lack of ID, intoxication, or unacceptable behavior.