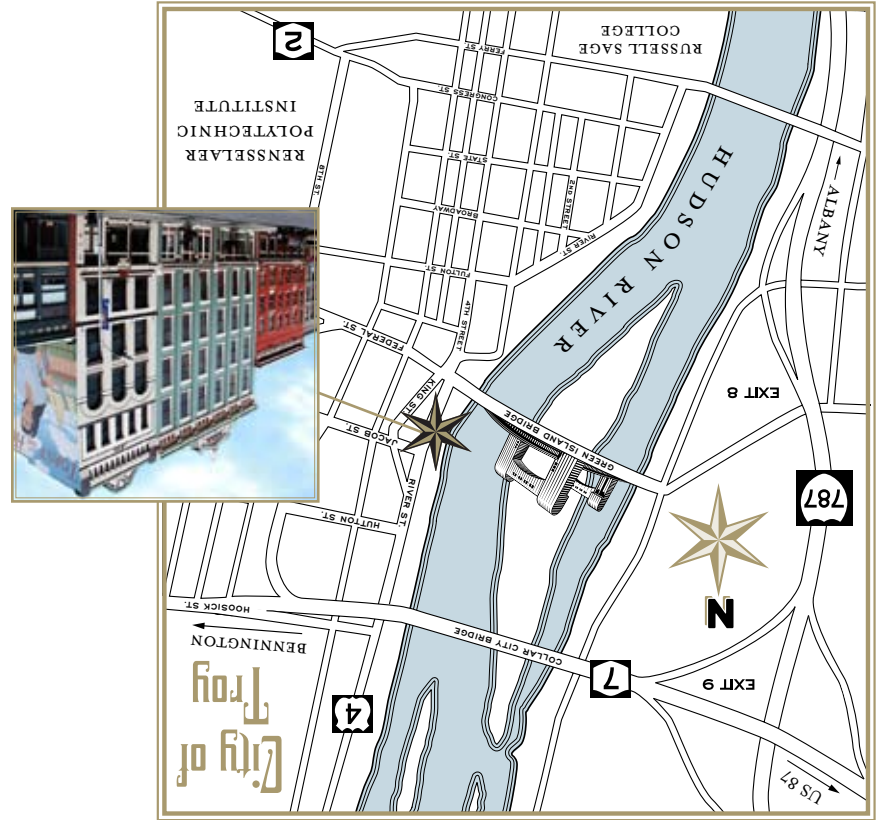


BROWN'S BREWING CO.
 417-425 RIVER STREET, TROY, NEW YORK 12180 518.273.2337
 WWW.BROWNSBREWING.COM/EVENTS CARRIE@BROWNSBREWING.COM

Brown's Brewing Company is located on downtown Troy's historic waterfront at 417-425 River Street.
COMING FROM ROUTE 787 Browns is just north of the Green Island Bridge. Turn left at the end of the bridge onto King Street, left at Jacob Street and straight over River Street to park behind the block or in the adjacent parking lot.
FROM ROUTE 7 EAST Take the Downtown Troy Hutton Street exit. Turn right on Hutton Street, then left on River Street. Browns is less than 1/4 mile on the right.
FROM ROUTE 7 WEST Merge left onto Hoosick Street before the Collar City Bridge. Turn left on River Street. Browns is just over 1/4 mile on the right.



BROWN'S REVOLUTION HALL is one of the most unique wedding venues in the Capital Region. Perched on the Eastern shore of the Hudson River, Brown's distinguished 19th century warehouse setting offers an uncommon wedding alternative. Brown's split level Revolution Hall captures the spirit of historic Troy's waterfront warehouse heritage with the taste of a European beer hall. The Main Hall can accommodate up to 200 seated guests and the Lobby Bar nicely seats as many as 70 for showers rehearsal dinners.

Certified Executive Chef Luca Brunelle's menus range from fresh and light appetizer buffets to rich and elegant served dinners.

Brown's Brewing Company is an award winning craft brewery that brews over 20 different styles of dependable ales and lagers on premise. With it's World Beer Cup Gold Medal Oatmeal Stout, Silver Medal Whiskey Porter and popular Cherry Raspberry Ale. Brown's Taproom brewpub has been delighting visitors since 1993.



Revolution Hall's Lobby Bar comfortably seats as many as 70 guests and is perfectly suited for cocktail receptions, bridal showers and rehearsal dinners.

Brown's Brewing Company custom labeled bottles of beer and glassware make great gifts and favors for your guests or wedding party. Ask us about special ordering Brown's pint or pilsner glasses with custom printed inscriptions, or 22 ounce bottles of our beer with special event labels on them. We can also customize any of our wearable merchandise to your event.



WEDDING & EVENT MENUS

The following menus are our most popular serving suggestions. However, we are happy to discuss any special requests to develop a custom menu for your event. Please feel free to discuss additional menu options with our Events Manager while planning your wedding.

Breakfast & Brunch

CONTINENTAL BREAKFAST: 10.99/PERSON

- Fresh Fruit Display
- Assorted Breakfast Goodies (Bagels, Croissants, Pastries)
- Granola & Yogurt
- Coffee, Tea & Juices

BREAKFAST BUFFET: 14.99/PERSON

- Beer Battered French Toast
- Scrambled Eggs
- Sausage
- Bacon
- Home Fries
- Fresh Fruit Display
- Assorted Breakfast Goodies (Bagels, Croissants, Pastries)
- Carving Station (Add \$3.99/person)
- Omelette (Add 2.99/person)
- Coffee, Tea & Juices

BRUNCH BUFFET: 17.99/PERSON

- Beer Battered French Toast
- Scrambled Eggs
- Sausage
- Bacon
- Home Fries
- Fresh Fruit Display
- Assorted Breakfast Goodies (Bagels, Croissants, Pastries)
- Choice of:
 - Penne Luca (Garlic, Caramelized Onions Spinach, Herbs & in a Parmesan Cream Sauce)
 - Penne with Garlic, Olive Oil & Broccoli
 - Penne Marinara
- Choice of:
 - Chicken Saltimbocca Roulade (Stuffed with Prosciutto, Fresh Sage & Mozzarella)
 - Chicken Picatta
 - Chicken Marsala
- Tossed Garden Salad
- Carving Station (Add 3.99/person)
- Omelette (Add 2.99/person)
- Coffee, Tea, Juices & Soda

Lunch Buffets

LUNCH BUFFET ONE: 14.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Deli Tray with Assorted Breads, Condiments & Pickles
- Pasta Salad
- Red Bliss Potato Salad
- Fruit Platter
- Assorted Cookies & Brownies
- Soda, Coffee & Tea

LUNCH BUFFET TWO: 15.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Lemon Crumb Cod
- Chicken Marsala
- Penne Marinara
- Assorted Cookies & Brownies
- Soda, Coffee & Tea

LUNCH BUFFET THREE: 17.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Tuscan Salmon with Tomato Mozzarella Fresca
- Sliced Top Round With Mushroom Whiskey Porter Demi-Glace
- Penne A La Vodka
- Rosemary Roasted Red Potatoes
- Chef's Choice Vegetable
- Assorted Cookies & Brownies
- Soda, Coffee & Tea

Appetizers

APPETIZER BUFFET: 18.99/PERSON

- Choice of Any Four
- Fried Raviolis
- Vegetable Samosas
- Tempura Vegetables
- Pork Pot Stickers
- Tomato & Fresh Mozzarella Crostinis
- Vegetable Stuffed Mushrooms
- Coconut Shrimp
- Mini Beef Wellingtons
- Beef Stroganoff in Phyllo Cups
- Mozzarella Sticks
- Cheese Quesadillas
- Beer-Battered Shrimp
- Spanikopita
- Sesame Apricot Mustard Chicken Fritters
- Scallops Wrapped in Bacon
- Buffalo Chicken Bites
- Chicken Quesadillas
- Teriyaki Chicken Skewers
- Pulled Pork Quesadillas
- Meatballs Italiano
- Oriental Beef Skewers
- Mini Crabcakes
- Smoked Salmon with Potato Pancakes

A LA CARTE ITEMS (PRICES/PERSON)

All Items Serve 15 Guests

- Chips & Salsa with Guacamole: \$20
- Vegetable Tray: \$35
Fresh Seasonal Vegetables Assortment
- Fruit Tray: \$40
Pineapple, Honeydew & Cantaloupe with Yogurt Dipping Sauce
- Cheese Board: \$45
A selection of imported & domestic cheeses with crackers
- Raw Seafood Bar: Market Price
A Selection of Oysters, Clams & Shrimp Cocktail
- Assorted Sushi Rolls: \$60
- Hummus with Pitas: \$25
- Baked Brie with Walnuts & Maple Syrup: \$25
- Nachos: \$35
- Fried Calamari: \$45
- Spiedies: \$45
- Wings: \$45
- Potato Skins: \$45
- Asian Calamari: \$55

Dinner Buffets

DINNER BUFFET ONE: 21.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Lemon Crumb Cod
- Chicken Marsala
- Sliced Top Round With Mushroom Whiskey Porter Demi-Glace
- Rosemary Roasted Red Potatoes
- Chef's Choice Vegetable
- Soda, Coffee & Tea

DINNER BUFFET TWO: 25.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Tuscan Salmon with Tomato Mozzarella Fresca
- Chicken Saltimbocca Roulade (Chicken Stuffed with Prosciutto, Fresh Sage and Mozzarella) with Sambuca Cream
- Sliced Top Round With Mushroom Whiskey Porter Demi-Glace
- Penne Luca (Garlic, Spinach, Herbs & Caramelized Onions in a Parmesan Cream Sauce)
- Roasted Rosemary Red Potatoes
- Chef's Choice Vegetable
- Soda, Coffee & Tea

DINNER BUFFET THREE: 32.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Chicken Saltimbocca Roulade (Chicken Stuffed with Prosciutto, Fresh Sage and Mozzarella) with Sambuca Cream
- Grilled Delmonico with Port Wine & Rosemary Demiglace
- Seafood Newburgh
- Tortellini Carbonera
- Rosemary Roasted Red Potatoes
- Chef's Choice Vegetable
- Soda, Coffee & Tea

Plated Served Dinner

PLATED DINNER ONE: 21.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Lemon Crumb Cod
- Sliced Sirloin with Whiskey Porter Demi-Glace
- Chicken Parmigiana with Penne
- Roasted Red Potatoes
- Chef's Choice Vegetable

PLATED DINNER TWO: 26.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Tuscan Salmon with Tomato Mozzarella Fresca & Garlic Wilted Spinach
- Grilled NY Strip Steak with Demi-Glace and Hotel Butter
- Chicken Saltimbocca with Sambuca Cream
- Garlic Smashed Potatoes
- Chef's Choice Vegetable

PLATED DINNER THREE: 35.99/PERSON

- Garden Salad
- Fresh Rolls with Brown's Signature Butter
- Chilean Sea bass with Melted Leeks with Red Grape Port Reduction
- Sage Stuffed Games Hens with Jus Lie
- Grilled Delmonico Steak with Whiskey Porter Demi, Crispy Onions & Tomato Jam
- Pommes Duchesse
- Chef's Choice Vegetable

CHEF MANNED STATIONS: 25/HOUR

WEDDING & EVENT PRICING & POLICIES

Beverage Service

In addition to our craft brewed beer, we offer a variety of premium liquors, wine and non-alcoholic beverages.

OPEN BEER & WINE BAR

- 1 Hour: \$9/person
- 2 Hours: \$13/person
- 3 Hours: \$17/person
- Add \$4/person per additional hour

OPEN BEER, WINE & WELL LIQUOR

- 1 Hour: \$11/person
- 2 Hours: \$16/person
- 3 Hours: \$21/person
- Add \$5/person per additional hour

PREMIUM OPEN BAR

- 1 Hour: \$13/person
- 2 Hours: \$19/person
- 3 Hours: \$25/person
- Add \$6/person per additional hour

TAB BAR

Beverages are charged to your tab with an optional maximum set amount.

CASH BAR

Guests pay cash for their own alcoholic beverages as they would in a bar or restaurant.

Room Rental Fees

Brown's Brewing Company charges a Room Rental Fee for all events.

These fees cover basic set up, usage and breakdown of the following:

- 12' Beer Hall Tables
- 12' Beer Hall Benches or Chairs
- Cocktail Tables and Chairs
- Flatware Silverware & Glassware,
- Table Linens & Napkins.
- Managerial, Serving and Bar Staff

Rental fees vary with every event based on day of the week and time of day. Specific rates will be discussed by our Events Manager when planning the details of your event.

Deposit

We require a \$200 non-refundable deposit when booking events. A payment schedule will be made for all weddings with the event coordinator. Payments can be made by cash, check or credit card. Checks and credit cards will be processed the day we receive payment. Deposit will be held and applied to your

final balance due on the date of the event. Final payment is due at the conclusion of your event. Final payment is due at the conclusion of your event.

Gratuity & Sales Tax

A 20% gratuity will be added to your total bill. This gratuity does not count towards meeting your hosted food & beverage minimum. 8% sales tax will be added to your bill prior to the addition of gratuity.

Menu & Guest Count

We require a preliminary number of attendees for your event two weeks prior. A final guarantee is required 5 business days before. You will be responsible for the number of guests served, or the number guaranteed, whichever is greater. Estimated guest count (plus or minus 5 guests) and any menu changes, must be given to the Event Manager one week (7 working days) prior to the event. More guests may be added and will be charged accordingly. Gratuity, AV, open bar and room charges are not included in hosted food and beverage minimums.

Duration of Events

Costs and fees are all based on specified amounts of time and are outlined in a contract agreement that will be presented and signed by Brown's Brewing Company Management and the Renter. Afternoon Events are priced for four hours and evening events are priced for five hours. Fees of \$100 per hour or fraction thereof may be assessed for events that exceed the contractually agreed upon time.

Audio/Visual

Projector, screen, podium, microphone and PA system are available for a rental fee of \$150.

DJs & Live Entertainment/Music

We can make recommendations for DJs and bands based on your event's needs. DJs and bands will need to provide their own sound and light equipment. We reserve the right to deny live entertainment performances based on genre or content.

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