



ADIRONDACK WINERY

WEDDINGS



Your wedding is sure to be unforgettable at Adirondack Winery's stunning Queensbury venue, featuring a rustic, elegant private event space with ample natural light that overlooks the winery,, a barrel room, vineyard, gorgeous tasting room and outdoor patio! Elevate your celebration with our hand-crafted wines, ciders, and craft beverages, impressive charcuterie boards, and unique experience upgrades!

395 Big Bay Road, Queensbury, NY 12804 | ADKWinery.com/privateevents

Sasha@AdirondackWinery.com | (518) 621-2989

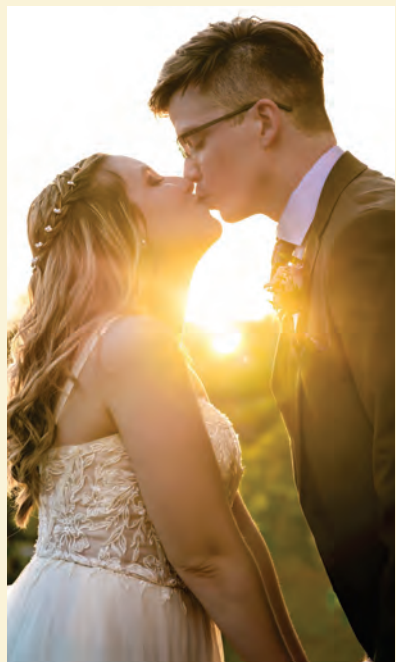
EVENT SPACES



"The Mezzanine" is our second floor private event space, which offers a beautifully rustic yet modern setting that brings charm and elegance to any occasion. With abundant natural light, farmhouse tables and chairs, oakwood floors, chandeliers, bistro lights, and large windows overlooking our state-of-the-art winemaking facility, the space provides a warm and inviting atmosphere for up to 150 guests.



Winery



Vineyard



Barrel Room



Patio



THE MEZZANINE



Completed in 2022, The Mezzanine is a stunning 2,226-square-foot event space located on the second floor of Adirondack Winery's Queensbury facility. This elegant venue combines rustic charm with industrial sophistication, featuring oakwood floors, light gray and black accents, and enchanting lighting that includes chandeliers and bistro lights. The space is bathed in natural light, with large windows offering a breathtaking view of our state-of-the-art winery production facility.

The Mezzanine is beautifully adorned with in-house décor, including repurposed wine barrels, farmhouse-style tables with burlap runners, and pecan wood cross-back chairs with padded seats. A picture-perfect boxwood feature wall showcases an Adirondack Winery barrel head, providing an ideal backdrop for photos. You're welcome to use our décor or bring your own to create a personalized atmosphere.

Our modern audio-visual technology is included with your Mezzanine rental to ensure every detail of your wedding is perfect. The space features free Wi-Fi, ample outlets, two televisions ready to showcase your custom content, and a 120" drop-down projection screen system. Set the tone for your celebration with our surround sound system and wireless microphone—whether playing your own playlist or choosing from our curated stations.

The Mezzanine is the perfect setting for your unforgettable day!



THE MEZZANINE



Your Mezzanine room rental is for a 3-hour time block (*plus 1-hour setup, 1-hour breakdown*) and includes an event attendant who will be your point person for the duration of the event; use of our in-house furnishings including farmhouse tables and chairs, live wood barrel tables and folding tables with tablecloths; decor including burlap table runners and wine bottle centerpieces; a non-alcoholic beverage set-up including lemon-infused water, iced tea and lemonade; and use of audio/visual amenities.

**Rental requires a \$20pp beverage minimum with accompanying bartender fee for entirety of your event (plus 1 hr setup and 1 hr breakdown).*

Events of 50+ people require additional bartender fees; 100+ people requires additional event attendant.





THE BARREL ROOM



Perfect for hosting smaller weddings or adding a special touch to your big day, The Barrel Room offers a charming and intimate space for your ceremony or cocktail hour. Nestled directly in our working winery, this unique venue features the warm ambiance of wine barrels alongside views of our wine tanks and production equipment, creating a one-of-a-kind backdrop for your celebration.

The Barrel Room boasts rustic tables and chairs, polished concrete floors, and soft gray walls, complemented by large windows overlooking our Tasting Room and Patio. A picture-perfect boxwood greenery photo wall adds an extra element of charm for capturing memories. Conveniently located on the first floor, the space offers easy access to restrooms and other amenities for your guests' comfort.

This semi-private space accommodates up to 32 seated guests or 49 for a cocktail-style event and includes a 2-hour rental (*plus time for setup and breakdown*). Your rental comes with an event attendant to ensure every detail runs smoothly, along with access to a portable speaker and wireless microphone—whether you want to play your custom playlist or use ours.

Add a touch of rustic elegance to your wedding with The Barrel Room's unique charm and winery ambiance.

Please note: as a semi-private space, winemaking and tasting room activities may be taking place during your event.



THE BARREL ROOM



Your Barrel Room Rental is for a 2-hour time block (*plus 30 minute setup and 30 minute breakdown*) and includes an event attendant who will be your point person for the duration of the event.

Tables are set with bottles of water to share.

You may also use our portable speaker and wireless microphone to play your own music, or use ours!
A \$20 per person beverage minimum and bartender service is required with your Barrel Room Rental.

Outside Catering is allowed, with our approval.



TASTING ROOM



Make your wedding unforgettable by hosting your cocktail hour, post-reception celebration, or even a lively after-party in our stunning Queensbury Tasting Room. This versatile space combines rustic charm with industrial elegance, creating the perfect atmosphere for mingling, dancing, and toasting to your special day.

The Tasting Room features handmade oak tables, black chairs, polished black concrete floors, wine-barrel-inspired bars, and enchanting lighting, including a wine bottle chandelier. Floor-to-ceiling windows offer picturesque views into our Barrel Room and state-of-the-art wine production facility. For an added touch of magic, three large garage doors open to our outdoor patio (weather permitting), complete with Adirondack-style seating, fire pits, and outdoor games.

Whether you're planning a chic cocktail party or a spirited after-party, this space offers customizable options to fit your needs. Rentals include access to both the Tasting Room and Patio (*if weather allows*) for three hours, plus setup and breakdown time. You'll also enjoy a dedicated event attendant to ensure your event runs seamlessly; a full bar setup; a non-alcoholic beverage station and use our portable speaker with wireless microphone to set the perfect mood!





BEVERAGE PACKAGES



BARTENDER SERVICE
Wine, Cider, Beer Service
\$ per hour
(Entirety of event, plus 1 hr setup & 1hr breakdown)
\$ Fee to add Spirits
50+ppl add'l bartender fee



CONSUMPTION BAR
\$ per person
This is a pre-paid bar tab. Once pre-paid amount is exceeded, choose to convert to cash bar or keep the tab going for your group!



TICKETED BAR
\$ per person
Each guest gets 6 tickets
1 ticket = 2oz pour of wine
2 tickets = 1 Beer or Cider
3 tickets = 6oz Glass of Wine
Tickets control consumption per guest & allows guests to try different wines!



WINE TASTING
\$ per person
A knowledgeable wine concierge will guide your guests through sampling 7 pre-selected wines (dry or sweet choices, 3/4oz pours ea) & they get to take home a souvenir wine glass!
Premium Glass Upgrade +\$pp
Premium Wine Sample + \$pp
Seasonal Wine Slushie, Mulled Wine or Apple Toddy +\$pp
Groups of 25+ require an add'l winery associate fee of \$



SPARKLING TOAST
\$ per person
2oz pour of Bubbly per person
Toast the Party VIP with a Sparkling Wine Cheers!
*Optional Rental of our Bubbly Wall for \$



MIMOSA BAR
\$ per person
A pretty Mimosa Bar set-up with Flute glasses, 3 Bubbly Wines, 3 juices (OJ, Grapefruit and Cranberry), and fresh fruit. Self-Serve, +/- 3 servings pp.



BATCHED COCKTAIL
\$ per serving
We will create a seasonal wine cocktail - a Sangria, Punch, etc to fit your theme; made w/ our wine, juice & local spirits. Guests may help themselves!



COFFEE BAR
\$ per person
A self-serve bar of freshly brewed coffee, sugar, stevia, creamer, stir sticks and beverage cups is set up and serviced the entire event.
*decaf by special request.



NON-ALCOHOLIC BEVERAGE SET-UP
*Included in any Mezzanine Room Rental
A self-serve set-up of lemon-infused water, unsweet iced tea and lemonade.



FOOD OPTIONS



CHARCUTERIE BOARD | \$ per person

Your guests will feast their eyes on our gorgeous charcuterie spreads, built to satisfy their appetites!

This board Includes prosciutto, wine-infused genoa salami, hard salami, Nettle Meadow seasonal chevre, New York Cheddar Cheeses, Saratoga crackers, Jack's Red & White Wine Infused Crackers, Seasonal Jams and Jellies infused with our wines, toasted baguette bread, fresh grapes and strawberries, olives and tomatoes, Barkeater wine-infused chocolate truffles and Hudson Valley gourmet marshmallows.



SANDWICH BOARD | \$ per person

A gorgeous Make-Your-Own Sandwich Spread will wow your guests! Including 2 rustic breads, Hummus, fig jam, red pepper jam, caramelized onion jam, garlic aioli, mustard, red pepper jam, turkey, ham, prosciutto, wine salami, hard salami, 2 types of sliced cheese, lettuce, tomatoes, red onions, pickles, grapes, strawberries and chips.



BRUNCH BOARD | \$ per person

This impressive and satisfying spread is perfect for any brunch-time affair!

This board includes locally made "Send Me Sugar" Belgian Waffles, toasted English muffins with butter, croissants, Saratoga Crackers, prosciutto, NY Cheddar Cheeses, Nettle Meadow Seasonal Chevre, Fig and Onion jam, wine-infused jelly, grapes and strawberries, tomatoes, shortbread cookies, and more unique snacks.



BAGEL BOARD | \$ per person

Your group will be treated to a gorgeous and tasty Bagel Board spread, including toasted Egg Bagels, Everything Bagel Holes stuffed with chive & dill cream cheese, Cinnamon Bagel Holes stuffed with honey, brown sugar & cinnamon cream cheese; plus all the fixin's, including Smoked Salmon, fresh tomatoes, capers, pickled red onions, whipped cream cheese, Nettle Meadow Honey Lavender Chevre, Wine-Infused Jelly, grapes, strawberries, and blueberries.



FOOD OPTIONS



CAPRESE BOARD

\$ per person

Fresh Grape Tomatoes, Basil and Mozzarella Balls are speared and drizzled with Balsamic Glaze to create a colorful, savory board.

**\$11pp for Individual Servings in portable cups*



DESSERT BOARD

\$ per person

This delicious dessert spread includes wine-infused Barkeater chocolate truffles, Flour Child bakery wine-infused cupcakes and macarons, gourmet Hudson Valley marshmallows, strawberries drizzled in chocolate and grapes,



SEASONAL FLATBREADS

\$ per flatbread

Groups enjoy a variety of Seasonal Flatbreads, served warm and crispy on naan bread and featuring locally made and fresh ingredients. Each flatbread is cut into six slices.



ARUGULA SALADS

Caprese \$ per person

Arugula, basil, tomatoes, mozzarella, and balsamic vinaigrette.

Wanderer \$16 per person

Arugula, garlic chevre, bacon, pickled onions, roasted red peppers, tomatoes, and a gewurztraminer-infused house vinaigrette.



FRUIT SALAD

\$ per person

This delicious adult fruit salad is made with grapes, strawberries, blueberries, and mandarin oranges marinated in our Lake Winds White Mango Wine. Served in a large bowl w/ whipped cream on the side!



CHARCUTERIE TO GO

\$ per person

A single serving of our popular ADK Charcuterie Board is packaged up in a kraft box for easy transport - perfect for picnics on our patio or lawn!



CHARCUTERIE CUPS

\$ per person

Our popular Charcuterie Board is split into two options - Sweet or Savory - and served in a kraft paper portable cup - perfect for mingling!



EXPERIENCES



WINE TASTING

\$ per person

An experienced winery associate will guide your group through sampling 7 wines (*pre-selected, dry & sweet options*) and guests keep the souvenir glass.

**\$15pp if Souvenir Glass is Excluded*

**Add'l associate fee for parties of 25+*



WINERY TOUR

\$ per person

An experienced Winery staff member will guide your group through our wine making facility, answering questions and providing insight into our wine making process and winery history.



LIVE MUSIC

\$ per 30 minutes

We will hire a Live Musician for your event that has been vetted by our trusted provider. Musician will play for the duration of your event (*min 3 hrs, max 4 hrs., including one 15-minute break per hour*)



LIVE GAMES

Pricing Varies

Our resident game night professional will execute a fun and engaging experience for your guests! Options include Trivia, Music Bingo, Family Feud or Wheel of Fortune.



PAINT & SIP

\$ per person

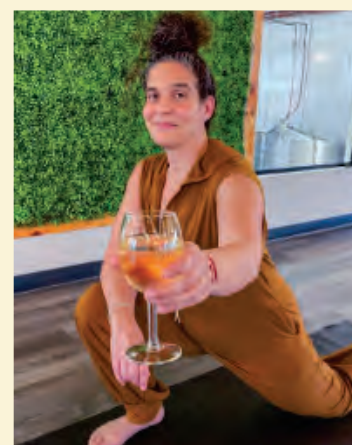
Includes 2 hours of instruction with a professional painting instructor to create a themed painting on a Canvas or 2 Large Wine Glasses that your guests get to take home with them! Supplies provided.



CANDLE MAKING

\$ per person

An experienced Instructor from Wax 'n Wix will guide your group through making your own Wine Glass Candles using colors and scents of your choice! 2 Candles per guest.



YOGA

\$ per person

Our resident Yoga instructor will lead your group through a relaxing and invigorating 1 hour "Awakening Yoga" class, appropriate for beginners or advanced Yogi's of all ages!

WEDDING PACKAGE



CELEBRATE YOUR LOVE AT ADIRONDACK WINERY

A Unique and Inviting Wedding Destination

Make your wedding day truly unforgettable with a celebration at Adirondack Winery. Our exclusive Wedding Packages provide a warm, charming setting and exceptional service that will leave a lasting impression on you and your guests. Whether you envision an intimate gathering or a grand event, our venues offer the perfect backdrop for your special day.

THE WINERY WEDDING PACKAGE

Mezzanine Wedding Package (29 to 200 guests)
Starting at: \$925

Barrel Room Wedding Package (11 to 49 guests)
Starting at: \$725

Mezzanine & Barrel Room Package (Combine spaces for Ceremony, Reception, and Cocktail Hour)
Starting at: \$1,600

Tasting Room Takeover (Elevate your event with a private cocktail hour or unforgettable after-party)
Pricing customized based on event details.

Our Winery Wedding Package Includes:

Venue Rental: 3-hour use of the Mezzanine and/or Barrel Room, with setup and breakdown time included.

Event Attendant:
A dedicated team member to ensure your day runs smoothly.

Non-Alcoholic Beverage Service: Refreshing water, lemonade, and iced tea.

Bartender Service: Cash bar featuring Adirondack Winery wines, ciders, local beer, and spirits (2 bartenders included for weddings with 50+ guests).

Sparkling Wine Toast: A 2oz pour per guest, elegantly served on our signature bubbly wall or tableside to toast the newlyweds.

In-House Decor including Wine Barrels, Burlap Table Runners, Wine Bottle Floral Centerpieces, Table Numbers & LED Flickering Candles

Enhance Your Celebration with Custom Add-Ons

Create a personalized experience by selecting one or more of the following options. Bundle four or more add-ons to enjoy a 10% discount on the total!

Handcrafted Beverage Options

Ticketed Bar or Consumption Bar:
\$ per person - Treat your guests to drinks on your tab!

Batched Sangria: \$ per person
A custom blend for your wedding theme!

Event Support for Larger Groups:
Events with 100+ guests require additional staff, with event attendant and bartender fees at \$ per hour.

Gourmet Food Displays

Charcuterie Board: \$ per person
Elegant spread of cheeses, meats, bread & more

Caprese Board: \$ per person
Fresh flavors of mozzarella, tomato, and basil.

Dessert Board: \$ per person
A sweet spread to satisfy the sweet tooth.

Unforgettable Guest Experiences:

Wine Tasting: \$ per person
Includes a souvenir Adirondack Winery glass.

Winery Tour: \$ per person
Behind-the-scenes of our state-of-the-art facility.

Live Acoustic Music: \$
Add ambiance with beautiful, live music.



THE FINE PRINT

SCHEDULING / BOOKING

Private event reservation times will be considered on a first come first served basis by our Department Manager. Reservations are encouraged to be booked at least 1 month out from your event date. Your preferred date is not held until first deposit, representing your total room rental rate, is paid at time of booking.

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 and must be cleaned up and have left the event space within one hour following the end of the event

PAYMENT

Once your event has been confirmed as definite, deposits are non-refundable.

Deposits may be paid by check, cash, or a major credit card. The invoice details out your payment schedule, which you are responsible for without reminders from Adirondack Winery.

Should an incident arise, and you must cancel your event, you are responsible for the guaranteed food and beverage revenue as stated on page one. You may then Reschedule your event depending on the availability of dates at that time. You will have up to one year from the cancellation date to hold your event at

Adirondack Winery. All deposits made will be applied to the mutually agreed-upon rescheduled event date if hosted within one year's time from the original event date. If you choose not to reschedule you will forfeit all advanced payments made. The Customer accepts the goods and services provided unconditionally

FINAL HEAD COUNT, ROOM DIAGRAM & PAYMENT DUE

Your final head count, approved room diagram and full payment are due ten days prior to your event. NO changes are permitted after this time - Including food or beverage and room layout changes. This final count is NOT subject to reduction and your final payment will be calculated based on the head count multiplied by the price per person. This figure must be greater than or equal to the guaranteed food and beverage revenue listed on your initial invoice. If you fall lower than this dollar amount, we will request that you add something to the package and will provide suggestions.

FOOD & BEVERAGE

Our policy requires that all beverages served must be purchased from Adirondack Winery. Outside beverages are NOT allowed on Adirondack Winery Property.

While Adirondack Winery can provide light food for your party, we understand you may require more food options. In this case, you are permitted to bring in food from a licensed and insured caterer or food processor. Prior approval of this Company by Adirondack Winery is required. Adirondack Winery is not responsible for preparing, serving or cleaning up outside food and beverage provided by the caterer. If Adirondack Winery staff ends up having to clean up after the Caterer, you will be held financially responsible for time and materials involved in such cleanup. Caterers must provide ALL dishes and flatware.

PARKING

Parking is limited. Members of the group are encouraged to carpool and to plan on arriving 10 minutes ahead of schedule.

DECORATIONS & PERSONAL ITEMS

Absolutely NO glitter, confetti, paper cutouts, or related items are permitted. Tape and Nails are not allowed to be applied to our walls or other surfaces. No real candle flames are permitted (LEDs Only). You will be held financially responsible for any damage caused to decor items provided by Adirondack Winery, as well as damage caused to Adirondack Winery property by decor items you provide. Adirondack Winery is not responsible for any lost or misplaced items belonging to you or your guests. Any decor or personal items left behind are considered property of Adirondack Winery if not picked up within 30 days of your event. If it requested that we ship items to you, shipping will occur at your expense, covering labor, materials and shipping fees.

CLEANING FEE / DAMAGE CAUSED

Adirondack Winery does not require a security deposit; however, if your party guests or vendors cause damage to our walls, tables, chairs, floors or other services, you will be held liable to cover the cost of repair of the items, or replacement cost of the damaged items. In addition, if your event guests or vendors you hire leave items or messes behind to cleanup that pertain to service not provided by Adirondack Winery, your credit card will be automatically charged a \$100 cleanup fee.

VENDORS

You may hire any professional you choose if they are licensed and carry liability insurance with a MILLION DOLLAR minimum policy. This is standard for any professional in the industry. Should you hire a rental company for delivery please note that a storage fee will apply to any items that are not dropped off and picked up on your event date and allotted time frame. Vendors are allowed to set up ONE HOUR before the event, and must be broken down and cleaned up within ONE HOUR following the event. All Vendors are required to sign Adirondack Winery's Hold Harmless Agreement before providing event services.

ID / NON-DRINKING 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 consume or purchase alcoholic beverages. 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.

NOISE & BEHAVIOR

Adirondack Winery reserves the right to inspect, control, and limit the noise level and behavior of all private parties, meetings, and receptions being held on the premises and in our event space to ensure the comfort level of all guests and reputation of Adirondack Winery. We ask that you and guests please drink responsibly, before, during, and after your event and that safe driving is ensured. Our 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 premises. 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.

Adirondack Winery LLC

395 Big Bay Road, Queensbury, NY 12804

Sasha@AdirondackWinery.com | (518) 621-2989



PREFERRED VENDORS

CATERERS

Wandering Food Dude
518-867-9383
facebook.com/wanderingfooddude/
wanderingfooddude@gmail.com

Innovokitchen
(518) 608-1466
info@innovokitchen.com
Innovokitchen.com

Nikktnas Catering
(518) 744-3629
Facebook.com/nikktnascatering

Kelly's Roots
(518) 741-6141
KellysRootsCafe@gmail.com
Kellysrootscafe.com

BAKERIES

Flour Child Bakery
(518) 409-4218
orders@theflourchildbakery.com
Flourchildbakery.com

Divinely Gluten Free
(518) 729-1939
c.rose@divinelyglutenfree.com
Divinelyglutenfree.com

WEDDING PLANNER

Events to a T
Eventstoat.net
(518) 796-3917
Eventstoat123@gmail.com

DISC JOCKEYS

Jason Irwin
518-307-4967
jasonirwinrock@gmail.com
facebook.com/518rock/

Matt Roberts
Illuminated Audio (*Light, Sound, Karaoke*)
(518) 636-9091
IlluminatedAudio@yahoo.com
illuminatedaudio-lightingsound.com

Peter Wilhelm- DJ Young Pete
wilhelmentertainment@gmail.com
(518) 681-0584
wilhelment.com

Duane Bullard
(518) 480-5477
duaneismydj@gmail.com
mobilesoundunlimited.com

Andy Pratt
djandypratt@aol.com
Djandypratt.com
518.644.9762

PHOTOGRAPHERS

Segal Photo & Design
brandonsegal@segalphoto.net
segalphoto.net
518-669-1251

Jason Hupe Photography
(518) 248-7217
jasonhupephotography@gmail.com
Jasonhupephotography.com

FLORISTS

Floral Divine
Facebook.com/floraldivine1111
(518) 307-6706
mindy@floral-divine.com

Penchant for Petals
(518) 290-6776
flowers@penchantforpetals.com
PenchantForPetals.com

Blooming Acres Farm
Bloomingacresfarm@gmail.com
Instagram: @bloomingacresfarm

RENTALS

Entertainment One Rentals
Elrentals.com
Tara@elrentals.com
(518) 792-0929

Romeo and Juliette Rentals
romeoandjulietterentals@gmail.com
romeoandjulietterentals.com

TRANSPORTATION / VALET

Premier Plus Travel and Tours
(518) 745-0202
info@premierplustours.com
PremierPlusTours.com

Valet Park of America
(413) 372-1408
www.valetparkofamerica.com