

Included in all Packages

- five hours of open bar with seven Brown's beers, seven wines, and assorted liquors
- displayed hors d'oeuvres
- served hors d'oeuvres
- plated, served dinner
- gold chiavari chairs
- linen tablecloths and napkins
- champagne or beer toast
- round tables (some beer hall tables available)

Complete Package (pricing beyond 2020 is subject to change)
\$120pp plus 20% service fee and 8% sales tax

Late Night Menu Option

choice of hamburger sliders, pulled pork sliders, sidewinder fries or beer pretzels with Brown's Pale Ale mustard and wings, or street taco bar \$7pp

Package Upgrades

- passed shrimp cocktail \$3/piece
- oyster shooters \$3/piece
- grilled lamb lollipops \$3/piece
- jalapeño bacon shrimp \$3.50/piece
- clams casino \$3.50
- raw bar \$11.95pp
- cordial table \$7pp
- premium open bar \$7pp
- speciality linens (priced on selection)

Additional Services

- deck cocktail hour \$750
- champagne on arrival \$5pp
- wedding ceremony fee \$750
- additional hour \$6pp (based on final count)
- engraved pint glasses \$6 each
- tastings \$25pp

Craft Beer Experience Package

brew a batch of beer at Brown's to be served at your wedding (ask Carrie for current pricing)



Brown's Brewing Company, 417-425 River Street, Troy, NY

Private Events Manager Carrie Harkin | carrie@brownsbrewing.com | 518-209-1835

IG #brownsrevolutionhall | FB @brownsrevolutionhall

Large photo on front: Hitlin Photography Inc.

Small photos on back: Sarah Wigley Collins of Rob Spring Photography

Service Charge & 8% Sales Tax

A 20% service charge will be added to your bill. This is an administrative charge for administrating banquets, special functions, or package deals. It is not a gratuity and will not be distributed as gratuity to employees who provided service to guests.

Menu Selection & Guarantee

Menu prices are subject to change depending on fluctuation in market pricing of some food items. Specific menu prices may be confirmed 12 months prior to an event. Multiple entrée selections require a specific entrée count guarantee. The breakdown of entrées is due to the chef two weeks prior. The final guarantee of attendees is required three business days prior to the event. In the event no guarantee is received, the initial expected number of guests will apply. Brown's is prepared to serve 5% over the guaranteed number, but reserves the right to substitute items if required. Additional charges may apply for groups of less than 100 persons.

Deposit

A \$750 non-refundable deposit to confirm specific dates for your event is required. \$2,000 is due six months prior to a wedding and is deducted along with the deposit from the balance due. A payment schedule can be arranged. Checks and credit cards are processed the day payment is received. Deposit is held and applied to the final balance due the date of the event. Credit card transactions are subject to a 3% fee.

Payment

All charges must be paid prior to an event by cash, check, or credit card. Credit card transactions are subject to a 3% fee.

Security of Private Property

Brown's Brewing Company will not assume responsibility for damages, loss, or theft of any personal property, materials, or articles left on premise, prior to, during, or after a function in Brown's Taproom, Malt Room, or Revolution Hall. All gifts must be removed from the premises immediately following the event.



BROWN'S[®] BREWING CO.

weddings & receptions

unique | personalized | craft beer | Troy, NY

WELCOME TO BROWN'S BREWING COMPANY

Troy Taproom and Brewery, Revolution Hall, and Malt Room

3 Unique Spaces in 1 Location

Perched on the eastern shore of the historic Hudson River, Brown's Brewing Company's 19th century warehouse setting offers a unique wedding and reception venue with a lively taproom and brewery, a large private events hall, and a small and very private events space. Our team's outstanding commitment delivers a completely tailored, effortless, and most of all, fun and memorable experience for you and your guests.

Revolution Hall

Our split level Revolution Hall captures the spirit of Troy's waterfront heritage with the taste of a European beer hall and combines the exciting atmosphere and flavor of our neighboring taproom with the private intimacy of the hall's architecture and decor. The spacious main hall, including a welcoming lobby bar, can accommodate up to 225 seated guests. The second floor mezzanine overlooking the first floor is as flexible as it is impressive.

Malt Room

Brown's Malt Room, a gorgeously appointed space with a bar and cozy seating, is a favorite for wedding party gatherings and photo opportunities.

Taproom and Brewery

For those seeking a rehearsal dinner space, the Trojan Room, inside our taproom, marries a love of craft beer with a convenient location next to Revolution Hall.

CRAFT BEER PACKAGE

As independent thinkers and independent drinkers, Brown's embraces the spirit of being different and is inclusive to all. To that end, we offer couples the ultimate craft beer experience. Meet our brewers, spend a day brewing beer to be served at your celebration, and eat lunch (with a beer) in our taproom. Want to serve your beer in customized pint glasses, have your photos shot in our brewery, or give brewery gifts to your guests? We offer those opportunities too.



THE CITY OF TROY, NY

The Collar City is an engaged, civic-minded, and forward-thinking community with individuals who care about social responsibility, education, equality, and sustainability. The downtown atmosphere is energetic with dozens of independently owned shops and eateries, along with various arts and cultural destinations. With lodging within walking distance of Brown's, a national award-winning year-round Saturday farmers market, easy access to Albany International Airport and interstates, and availability of Uber and Lyft, you and your guests will enjoy all that Brown's and Troy offers.

REVOLUTION HALL'S DELICIOUS MENU OPTIONS

Our team will assist you in crafting special menus based on your needs.

Displayed Hors D'oeuvres (all are included)

- local and imported cheeses
- fresh vegetable crudité's
- seasonal fruits
- olive tapenade, hummus, pita, dips

- antipasto including marinated peppers, assorted olives
- roasted chickpeas
- scotch eggs

- grilled seasonal vegetables
- Italian meats and crusty bread
- asparagus wrapped in prosciutto
- homemade pickles

Served Hors D'oeuvres (choice of six)

- black bean roasted corn cakes
- steamed pork dumplings
- tomato and fresh mozzarella crostini
- coconut shrimp
- fried zucchini fries, chipotle ketchup
- coconut chicken tenders
- mini reubens
- caprese skewers
- steak and blue cheese crostini with caramelized onions
- scallops wrapped in bacon
- vegetable egg rolls

- beer pretzels with Brown's Pale Ale mustard
- buffalo chicken bites
- pulled pork quesadillas
- mini crabcakes
- sweet and sour meatballs
- cream cheese tarts
- mini mexican tacos
- macaroni and cheese bites
- bourbon chicken bites
- crab stuffed mushrooms
- vegetable stuffed mushrooms

- thai chili assorted nuts
- sushi rolls
- local cheese and herb stuffed cherry peppers
- curry deviled eggs
- glazed pork belly skewers
- kimchi dumplings
- shoe string shooters
- creamy tomato soup with parmesan crisps
- chicken teriyaki skewers

Salads (choice of one)

- spinach salad with walnuts, blue cheese, dried cranberries, crispy onions, and balsamic vinaigrette

- green salad with red onions, cucumbers, grape tomatoes, carrots, radishes, and balsamic vinaigrette

- caesar salad with parmesan crisp

Entrées (choice of three plus vegetarian)

- grilled filet mignon, Brown's Whiskey Porter demi-glace
- grilled NY strip steak, sauce Diane
- jambalaya
- herb marinated delmonico, demi-glace, Brown's steak sauce
- roasted rosemary half chicken, Brown's Pale Ale jus lié
- tuscan salmon, tomato mozzarella fresca

- almond chicken, Brown's Pale Ale mustard cream sauce
- chicken milanese, lemon beurre blanc
- grilled seasonal vegetable napoleon, roasted red pepper coulis, smoked gouda
- roasted vegetable risotto with four cheeses
- chicken madeira

- jumbo pan-seared sea scallops, risotto
- tri-color spinach tortellini, portobello, roasted red peppers, pesto cream
- grilled shrimp, bacon-cheese polenta
- lemon dill salmon
- mediterranean chicken
- chicken piccata

entrées are served with chef's choice potato and seasonal vegetable (unless otherwise noted), coffee, decaf, and tea