

PRIVATE EVENTS

PACKAGES AND INFORMATION



FROG ALLEY
BREWING CO.

EST. 2018
SCHENECTADY, NY

PRIVATE EVENTS

CONTACT

Charley Pollard

Events | Marketing | Taproom Management

charley@frogalleybrewing.com

www.frogalleybrewing.com

BOOKING

To inquire about or book a private event, please fill out the form on the "Private Parties" tab on the Frog Alley Brewing Co website.

[Click Here](#)

OVERVIEW

***PLEASE NOTE, ALL ROOM RENTAL FEES RESERVE THE SPACE FOR 4 HOURS.



THE LOWER TAPROOM

RENTAL FEE \$600

PRIVATE BAR

PRIVATE BATHROOMS

IDEAL FOR 50-120 PEOPLE



THE LANDING

RENTAL FEE \$350

SEMI-PRIVATE SPACE

IN EARSHOT OF MUSIC

IDEAL FOR 25-50 PEOPLE



THE ATRIUM

RENTAL FEE \$600

PRIVATE SPACE, OPEN PLAN

GREAT LIGHTING

IDEAL FOR 100-150 PEOPLE



THE WEST PATIO

RENTAL FEE \$600

PRIVATE PATIO

PRIVATE BAR

IDEAL FOR UP TO 150 PEOPLE

GUESTS MUST BE 21+

ROOM FEE PAID AT BOOKING

LINENS, TABLES, CHAIRS + PA EQUIPMENT ON SITE

DRINKS

OPEN BAR HOUR 1* \$18

OPEN BAR HOUR 2* \$15

OPEN BAR HOUR 3* \$12

TASTING+TOUR* \$10

FLIGHT* \$10

MIMOSA BAR* \$20

SODA PITCHER \$10

EXTRA BARTENDER \$50

GROWLER+FILL* \$20

"*" SYMBOL INDICATES PRICE PER PERSON | MUST BE PURCHASED FOR ENTIRE PARTY

PRIVATE SPACES

THE LOWER TAPROOM

PRIVATE BAR ON BREWERY LEVEL

Ideal for mid-sized events including:

- Birthday parties
- Reunions
- Social events
- Tastings and tours
- Cocktail hours, etc.

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events.

ABOUT

This indoor/outdoor space on the brewery level is equipped with a full-service bar and private bathrooms. The overhead doors open up to allow guests to make use of the lower patio.

The lower taproom itself is fit for 50+ people or 25 seated, with option to expand into the neighboring distillery if necessary (adds room for 50+ more guests). Views of the brewery and distillery add charm to the modern-industrial space, and the copper-plated bar and tap tower are attention-grabbing additions to the room.

**Please note, this space is not available on dates of outdoor concerts.

RENTAL FEE \$600

PRIVATE BAR - ONE BARTENDER INCLUDED

PRIVATE BATHROOMS, MULTIPLE STALLS

IDEAL FOR 50 PEOPLE WITH OPTION TO EXPAND TO 100



PRIVATE SPACES

THE ATRIUM

PRIVATE GLASS-ENCLOSED ROOM PAST TAPROOM

Ideal for large, formal events including:

- Bridal and baby showers
- Reunions
- Rehearsal dinners and weddings
- Corporate events
- Holiday Parties

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events.

ABOUT

This private space on the taproom level features floor to ceiling glass windows and walls that create a breath-taking and light-filled space. The open floor plan allows for both banquet-style and cocktail setups. Leave room for a dance floor and buffet line, or fill the room with linen covered tables for a more formal feeling. Room fee includes a cocktail waitress, or opt for a satellite bar for an additional fee.

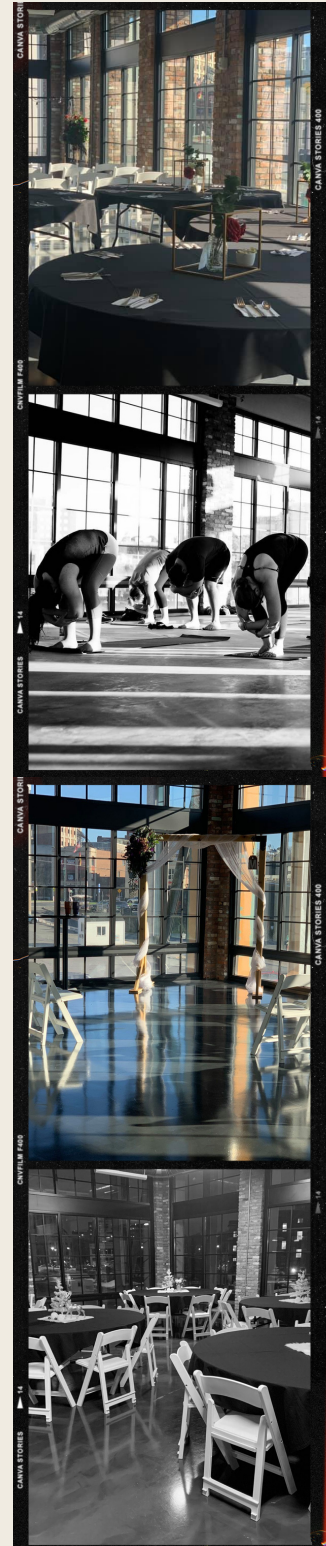
**Please note, this space does not have a private entry or private bathrooms. Guests are asked to use the main taproom bathrooms. The space is lofted, but is handicap accessible.

RENTAL FEE \$600

ONE COCKTAIL WAITRESS INCLUDED - OPTION FOR BAR SETUP

PRIVATE ROOM WITH GLASS DOORS + WALLS

IDEAL FOR UP TO 150+ PEOPLE



PRIVATE SPACES

THE LANDING

SEMI-PRIVATE LOFTED SPACE IN TAPROOM

Ideal for small to mid-size events such as:

- Surprise parties
- Evening meetings
- Large reservations
- Fundraisers
- Social gatherings

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events.

ABOUT

This semi-private space behind the taproom is perfect for those who enjoy the taproom atmosphere, but prefer to have a space of their own. In earshot of the band and just steps from the bar, this space is perfect for late night birthday parties, or quieter mid-afternoon meetings. Book this space alone, or as an extension of the Atrium for a reduced rate. Glass railings allow for views into the brewery itself that make this a can't-miss experience.

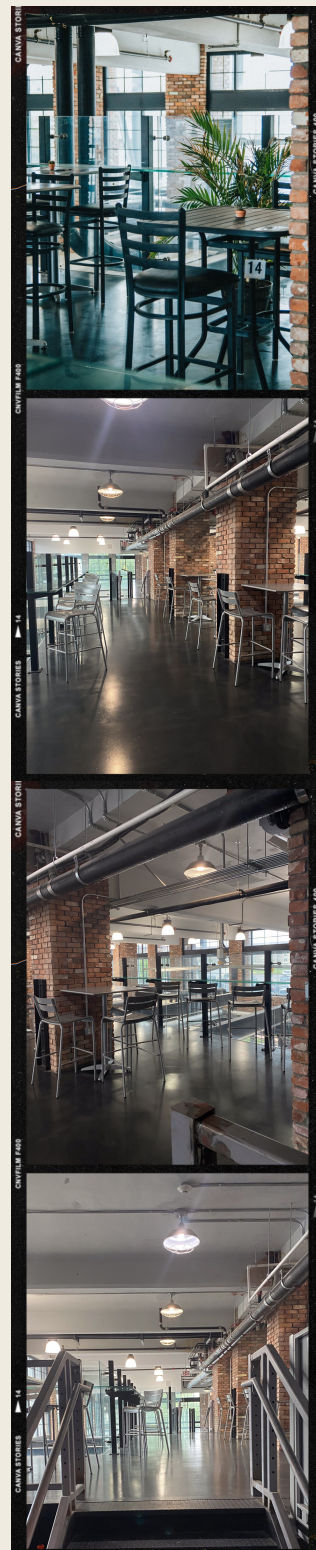
**Please note, this space does not have a private entry or private bathrooms. Guests are asked to use the main taproom bathrooms. The space is lofted, but is handicap accessible.

RENTAL FEE \$350, OR BOOK LANDING + ATRIUM FOR \$900

ONE COCKTAIL WAITRESS INCLUDED

OVERLOOKING BREWERY AND IN EARSHOT OF THE BAND

IDEAL FOR UP TO 30+ PEOPLE



PRIVATE SPACES

THE WEST PATIO

PRIVATE PATIO ADJACENT TO THE TAPROOM

Ideal for events of any size, including:

- Surprise parties
- Weddings
- Fundraisers
- Company gatherings
- Meetings

**Please note, these uses are just ideas and the room can be set up to accommodate various types of events.

ABOUT

This private space outside of the taproom features a multi-level patio with a private converted shipping container bar. Featuring a glass window that looks down in to the distillery, this space is broken up in such a way that it makes the smallest, or largest parties feel comfortable. Book an acoustic musician for guests to sing along with, or use our outdoor speakers for background noise. This space includes one bartender and a full service bar selection.

**Please note, this space does not have a private entry or private bathrooms. Guests are asked to use the main taproom bathrooms.

RENTAL FEE \$600

PRIVATE CONVERTED SHIPPING CONTAINER BAR

MULTI-LEVEL SPACE

IDEAL FOR UP TO 150+ GUESTS



BAR PACKAGES

OPEN BAR

Includes our full selection of beer, wine, liquor and soda. Shots not included in open bar. Charged per guest, per hour. (You may choose up to 3 hours of open bar). All guests are charged for the open bar regardless of whether or not they are consuming alcohol.

ONE HOUR OPEN BAR- \$18 per head.

TWO HOUR OPEN BAR- \$33 per head.

THREE HOUR OPEN BAR- \$45 per head.

FOUR HOUR OPEN BAR- \$55 per head.

Minimum 20% gratuity required on all bar packages.

TAB BAR

Option to run a single tab for the party. Tab can be cut off at a certain time or a certain spend, or can run for the duration of the party. Cash bar to follow tab cutoff.

Minimum 20% gratuity required on all bar packages.

CASH BAR

Guests pay for drinks individually. Cash or card payments accepted, with option to open individual tabs.

Minimum 20% gratuity on any credit purchases.

BRUNCH BAR

Includes Mimosas (Orange, Cranberry, Grapefruit), Peach Bellinis, Espresso Martinis, Champagne/Prosecco, Frog Alley Beer, Soft Drinks.

\$45 per head for a 3 hour time period.

20% gratuity required on all bar packages.

BAR ADD-ONS

SATELLITE BAR

Option for a satellite bar to be set up in the Atrium space. Bar includes liquor, wine, and cans of beer and soda to be charged as part of the selected bar package.

\$150 setup fee to cover costs of setup and permit application through SLA.

ADDITIONAL BARTENDER FEE

Each party includes 1-2 bartenders depending on the size of the party. For parties larger than 60 people, it is recommended that guests book an additional bartender.

\$20 fee per additional bartender

CHAMPAGNE TOAST

Includes one glass of champagne per guest, plus glassware for the toast. All guests charged for the champagne toast.

\$10 per person

SANGRIA

Choice of red or white sangria. Serves approximately 40 glasses (2 gallons total).

\$320 for 2 gallons.

**Please note, any requests for bar package add-ons listed above must be submitted at least two weeks prior to the date of the event. If there are additional requests you would like to include in your party, please contact us for a rate.

ADDITIONAL PACKAGES

TASTING AND TOUR

A full service tour of our facility led by a member of our brewing team. Following the tour, all guests will be offered to participate in a tasting, with four sample pours included in the price of the package, along with tasting notes and a Q & A with the brewer.

\$15 per person - **two** week notice required.

GROWLER AND FILL

Select this package as a "Thank you!" to your guests! All guests will be given a Frog Alley growler as a keepsake, along with a 64oz fill of their beer of choice. Option to fill on the spot, or to give a tag to be used at a later date.

\$20 per person - **three** week notice required.

FLIGHT

Four 5oz pours per guest. Guests may choose any beers they would like, or customize a selection of 4 beers for all guests in your party to enjoy.

\$10 per person

PARTY EXTENSION

Parties can be extended beyond the time limit of 4 hours for an additional \$100 per hour.

CATERING

Our catering menu features scratch-made breads, soups, dips, salads, and dressings. We offer vegetarian (veg), vegan (v), and gluten-free (gf) options.

HORS D'OEUVRES

CHEESE PLATTER

serves 25 | \$90

A variety of cheeses, grape bunches, served with scratch-made herb crostini.

CRUDITÉ PLATTER

serves 25 | \$75

Seasonal vegetables served with ranch dressing.

FOCACCIA TRAY

full pan | serves 40 | \$60

Herb focaccia topped with tomatoes, melted mozzarella and a basil pesto drizzle.

CAPRESE SKEWERS

\$5 each

Fresh mozzarella skewered with cherry tomatoes and basil, drizzled with balsamic glaze.

GARLIC KNOT SLIDERS

\$5 each

Cheeseburger, chicken Parmesan and pizza-style sliders, served on garlic knot buns.

PORK BELLY BAO BUNS

\$5 each

Soft steamed buns stuffed with braised pork belly, shredded carrots, julienned cucumbers and a sesame-soy glaze.

KNOTTY MEATBALLS

\$5 each

A homemade meatball nestled in the center of a garlic knot, baked fresh and served with marinara sauce.

STUFFED JALAPEÑOS

\$3 each

Fire-roasted jalapeños, sliced in half and stuffed with cheddar cheese, served with ranch dressing.

STATIONS

serves an appetizer portion to 40 people

CHARCUTERIE BOARD

\$195

Cured meats and domestic cheeses, arranged with grapes and mixed nuts. Served with house-made herb crostini.

TOMATO PESTO SOUP

\$250

Served with choice of mini breadsticks or mini grilled-cheese sandwiches.

BRUSCHETTA

\$200

Four types of bruschetta on freshly-baked baguettes. Includes classic tomato and mozzarella bruschetta with fresh basil, wild mushroom and goat cheese bruschetta, roast beef and onion bruschetta with a horseradish cream drizzle, and vegan avocado bruschetta with pickled onions and everything bagel seasoning.

CRUDITE

\$150

A rainbow of fresh vegetables displayed with hummus, lemon-dill tzatziki, ranch dressing, roasted-red-pepper aioli, and creamy jalapeño-cilantro lime sauce for dipping. Vegetables typically include cauliflower, cucumbers, celery, broccoli, multi-colored bell peppers, baby carrots, and cherry tomatoes.

HAND-KNOTTED PRETZEL

\$80

Large, soft pretzels served with honey mustard, stoneground mustard, maple mustard, classic beer cheese, and jalapeño beer cheese.

TO ORDER, CALL 518-553-0400

Prices do not include 8% NYS tax or 20% gratuity, and are subject to change.

CATERING

SALADS

serve 10 people

HOUSE SALAD

\$30

mixed greens topped with tomatoes, cucumbers, shredded carrots and red onions. Served with balsamic vinaigrette dressing.

CAESAR SALAD

\$35

romaine lettuce topped with shredded Romano and tossed in traditional Caesar dressing. Garlic herb croutons optional.

ADD fire-roasted pulled chicken \$15

BEET AND MUSHROOM SALAD

\$45

mixed greens topped with beets, mushrooms, goat cheese, dried cranberries, and toasted pumpkin seeds. Served with balsamic vinaigrette.

PASTA SALAD

\$40

penne pasta, carrots, broccoli, tomatoes, roasted red peppers, Parmesan cheese, and herbs, tossed in Italian dressing.

POTATO SALAD

\$40

homemade potato salad with celery, bacon and hard-boiled eggs.

MOROCCAN CHICKPEA SALAD (v)

\$40

chickpeas, carrots, sliced almonds and currants with Moroccan spices, tossed in a fresh citrus dressing.

TO ORDER,

CALL 518-553-0400

Prices do not include 8% NYS tax or 20% gratuity, and are subject to change.

BUFFET

half pans serve approximately 10 people

full pans serve approximately 20 people

FINGER SANDWICHES

16 mini sandwiches \$45

32 mini sandwiches \$70

48 mini sandwiches \$95

64 mini sandwiches \$115

80 mini sandwiches \$140

96 mini sandwiches \$165

an assortment of **Vermont Turkey** (roasted turkey, sage stuffing, cheddar cheese and cranberry aioli), **Southwest Roast Beef** (sliced roast beef, tomatoes, red onions, pepper-jack cheese, and BBQ aioli), and **Panzanella** (marinated tomatoes, fresh mozzarella and basil pesto) finger sandwiches served on baguettes.

PENNE ALLA VODKA

half pan \$55 | full pan \$110

penne pasta tossed in our homemade creamy marinara vodka sauce

SAUSAGE, PEPPERS AND ONIONS (gf)

half pan \$50 | full pan \$100

sweet Italian sausage links cooked with sliced bell peppers and white onions, served with hoagie rolls.

CHICKEN PARMESAN

half pan \$50 | full pan \$100

breaded chicken breasts smothered in house-made marinara and topped with baked mozzarella cheese.

EGGPLANT PARMESAN (veg)

half pan \$45 | full pan \$90

pan-fried breaded eggplant slices smothered in house-made marinara and topped with baked mozzarella cheese.

BAKED ZITI

half pan \$35 | full pan \$70

ziti pasta tossed in a blend of marinara and ricotta, and topped with baked with mozzarella cheese.

MACARONI AND CHEESE (veg)

half pan \$35 | full pan \$70

elbow macaroni smothered in homemade cheese sauce and topped with baked cheddar cheese.

CATERING



DESSERTS

CAKES & CUPCAKES

cupcakes: \$15.99/six

round cakes: 6"/\$35 | 9"/\$55 | 12"/\$75

sheet cakes: 1/4 sheet | \$60

1/2 sheet | \$90

full sheet | \$145

All cakes and cupcakes require a minimum of 72 hours notice.

Gluten free options are available.

Available flavors:

- Triple Chocolate
- Cookies & Cream
- Lite 'n Lemony
- Coconut Rum
- Fat Elvis
- Chocolate Peanut Butter Cup
- Strawberry & Cream
- S'mores
- Mocha Latte
- Black Forest Cake

CHEESECAKE

9" round | \$75

FRESHLY-BAKED COOKIES

small | 12 cookies | \$9

large | 30 cookies | \$25

chocolate chip, peanut butter, oatmeal-cranberry and everything cookies.

SENSATIONAL SWEETS TRAY

small | serves 10 people | \$35

medium | serves 15 people | \$45

large | serves 20 people | \$55

An assortment of fudge brownies; chocolate chip, peanut butter, oatmeal-cranberry, and everything cookies; and raspberry, blueberry, strawberry, and lemon butter bars.

BEVERAGES

WINE | BEER | ALCOHOL | NON-ALCOHOLIC BEVERAGES

For on-premise events at Frog Alley Brewing, there are a number of Bar Packages available, including **Mimosa Bar, Champagne Toast, Tasting and Tour, Growler and Fill, and Beer Flights**. Please request a copy of 2022 Private Events MADEFA for details.

For off-premise events, we partner with Decrescente Distributing to offer a selection of locally- and nationally-brewed beers, and domestic and imported wines and champagnes. A proposal will be created for you based on your preferences.

COFFEE AND TEA

serves approximately 25 people | \$40

CHRIS' COFFEE

- Bountiful Blend (house)
- Columbian decaf (house decaf)
- Hazelnut
- Hazelnut decaf
- Peru French Roast
- Vanilla
- Maple Walnut

STEEP ORGANIC TEAS (by Bigelow)

- Sweet Cinnamon
- Chamomile Citrus
- Chai
- English Breakfast
- Pure Green
- Mint
- Earl Grey

TO ORDER, CALL 518-553-0400

Prices do not include 8% NYS tax or 20% gratuity, and are subject to change.

SPRING MENU



2022

APPETIZERS (Please Choose One) _____

STREET CORN CUPS

mini crescent cups filled with roasted Mexican street corn topped with jalapenos and cotija cheese

CHICKEN AND WAFFLE CONES

a fresh Belgian waffle folded into a cone and stuffed with crispy chicken, truffle roasted mushrooms, sage and gruyere cheese

TORTELLINI ANTIPASTI SKEWERS

individual bamboo skewers with spinach tortellini, fresh basil, cherry tomatoes, and fresh mozzarella

ADD-ONS

STREET CORN CUPS | \$5 pp

CHICKEN & WAFFLE CONES | \$8 pp

ANTIPASTO SKEWERS | \$3 pp

CHICKEN | \$7 pp

PORK | \$11 pp

SALMON | \$15 pp

DELMONICO STEAK | \$24 pp

DINNER _____

WARM FOCACCIA BREAD with whipped ricotta

GRILLED PEACH SALAD

a bed of fresh spring mix topped with sundried tomatoes, grilled peaches, creamy burrata and served with an arugula pesto dressing

BALSAMIC ROASTED VEGETABLES

a blend of green beans, baby carrots, and red bell peppers all roasted in a honey balsamic sauce

GARLIC DILL FINGERLING POTATOES

multi-colored fingerling potatoes roasted with garlic, dill and topped with parmesan

CHOICE OF ONE MAIN:

CHICKEN MILANESE | \$40 pp

crispy hand breaded chicken topped with tomatoes, fresh mozzarella, red onion and balsamic all served over garlic sautéed arugula

SLOW ROASTED PANCETTA WRAPPED PORK TENDERLOIN | \$45 pp

pancetta wrapped sliced pork tenderloin topped with a lemon herb sauce

FIRE ROASTED SALMON | \$55 pp

fire roasted fillets of salmon drilled with a sweet chili sauce and topped with avocado salsa

GRILLED DELMONICO STEAK | \$60 pp

slow roasted prime rib marked on a char grill, topped with caramelized onions and fire roasted red bell peppers, and drizzled with gorgonzola cream sauce

DESSERT _____

WHITE CHOCOLATE BLUEBERRY BREAD PUDDING

For more information and to order, please contact Jami Rodman at catering@bountifulbread.com.

www.bountifulbread.com

BOUNTIFUL
@
FROG ALLEY
CATERING

ROOM SETUP

LINENS

Linens included in room fee, and are provided by Bountiful Bread. Black or white linens supplied for any setup offered. Guests may request an additional color of linens for an added price.

2 week notice required for any special linen requests. Additional fees may apply.

TABLES AND CHAIRS

Tables and chairs included in the price of booking. We offer cocktail rounds, banquet style rounds, and folding tables. Please let us know if you have a specific room setup in mind, and we will follow up with a diagram prior to the event. (Gift tables, buffet lines, cake table, etc. should be noted in advance).

SPEAKERS AND PA EQUIPMENT

Please let us know if you will require PA equipment for your party. Speakers are available for any room, along with microphones, projectors, TVs, etc.

Speaker = Included

Microphone = \$25 fee

Projector and Screen = \$50 fee

Television = \$50 fee

Please inquire about availability of additional equipment.

DECOR

Guests are invited to decorate the room as they see fit. No decorations may leave damage on any surface of the room. No confetti allowed. Party is responsible for removing and clearing any decor from the space following the event. **There is a \$100 fee for any confetti/glitter/or decor left in the room following the event.** If you would like decor provided or require help seeking vendors (flowers, photos, etc.), please reach out! 1 week notice required if you will be coming in early to set up.

PAYMENT INFORMATION

ROOM FEES

Room fees must be paid at the time of booking, or within one week following the time the room is put on hold. We offer payment options over the phone, in the taproom, or through a credit card authorization form.

CLIENT-VENUE AGREEMENT

All clients are required to sign a venue agreement form at the time of booking. This form covers basic venue rules. Should client or any party guests breach the agreement at any time during the party, the party will be asked to leave the venue and forfeit the room fee. Client is subject to pay for the entirety on any packages selected on or before the day of the event.

ESTIMATES AND INVOICES

All parties will be provided with two estimates- one from Frog Alley Brewing Co for the selected bar package, and one from Bountiful Bread for food packages. Clients are asked to approve the estimate prior to the date of the event, so all parties are aware of the agreed upon packages.

Typically, payment for food and drink is required at the end of the event. For corporate events who would prefer an invoice, please reach out to charley@frogalleybrewing.com. A card must still be placed on file as a backup payment method.

ACCEPTED FORMS OF PAYMENT

Cash | Credit or Debit Card | Check

GRATUITY NOTE

20% gratuity is required for all bar packages, and will be added automatically. Additional tips from guests in attendance are not considered gratuity by the venue, and do not count toward the 20% number.

ADDITIONAL INFORMATION

LOCATION

108 State Street
Level 1
Schenectady, NY
12305

**Entrance on the corner of State Street and South Ferry St.

PARKING AND DIRECTIONS

Please follow this link and scroll to the bottom of the page for specific directions regarding parking and directions.

[Parking and Directions Information](#)

RULES AND REGULATIONS

Typically, we require that guests at parties must all be 21+. If you are looking to host an event that has guests under 21, please let us know at the time of booking so we can make accommodations.

Bountiful Bread and Annabel's Pizza Co are the exclusive caterers for the venue. We do not allow any outside food, drink, or catering of any type in to the venue. Failure to comply with this rule will result in the party being asked to leave the venue immediately.

Venue must approve of any type of outside live entertainment. All entertainment must sign a venue agreement prior to the date of the event. We reserve the right to turn away any entertainment.

We reserve the right to refuse service to guests at any time for any reason, as well as the right to ask guests to leave at any time should there be issues. If this occurs, guests forfeit the room fee and any packages purchased regardless of how long the party actually lasted. Any tabs open at the time this occurs will be closed with an automatic 20% gratuity.

Additional photos and in-person tours/meetings available upon request.