

# - CITY - BEER HALL



*Private Events*





***Thank you for considering The City Beer Hall for your private event!***

Housed within one of downtown Albany's most beautiful and historic buildings, The City Beer Hall has a few areas in which we hold events. Our full Upstairs Bar, with its warm, rustic feel and large windows, is our most popular location. Our picturesque outdoor patio allows guests to enjoy sunny weather in our little urban oasis. For an intimate dinner, casual lunch, or professional meeting in a quiet space, we have a small Private Event Room with beautiful wooden accents located within the second floor Rodeo Bar. Our cozy Main Hall, with its extensive and ever-changing draft list, is the perfect setting for a tasty meal.

With a focus on locally sourced, seasonal, and from-scratch cuisine, we offer a variety of menus to compliment these settings. From small plates, to full plated dinners, you will find several options to suit your event. Our executive chef, Carl Lichtel, is always happy to discuss special requests.

**We look forward to making your event a success!**

***For inquiries and bookings, please contact - [Events@TheCityBeerHall.com](mailto:Events@TheCityBeerHall.com)***



# The Rooms

## The Pine Room

Availability

Capacity

Rental Fee/Deposit

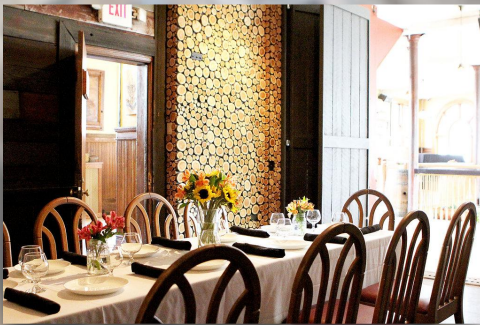
Minimum Spend

Sunday-Saturday: 11:00am - 10:00pm

Seated 24 / Reception Events 35

\$100 for up to 3 hours

minimum food & beverage spend of \$300



## The Marble Bar

Entire second floor with balcony overlooking the Main Hall. Upstairs Bar rental includes Pine Room w/ it's large doors open to create one big space.

Availability

Sunday-Saturday: 11:00am - 10:00pm

Capacity

Seated 64 guests / Reception Events ~99

Rental Fee/Deposit

\$500 for up to 3 hours, \$150 for each additional hour

Minimum Spend

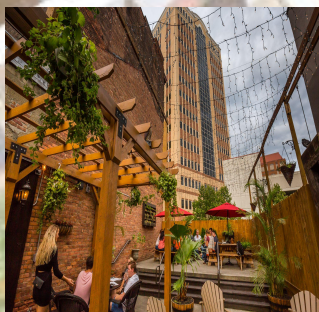
We require a minimum food & beverage spend of \$1,000





# Patio (Full or Half)

Availability	Sunday-Thursday: 11:00am - 10:00pm
Capacity	Seated Events Minimum 20 guests, max 72 guests Reception Events Minimum 20 guests, max 135 guests
Rental Fees	
Half Patio	\$250 for up to 3 hours, additional \$75/hr
Full Patio (Lunch/Dinner)	\$500 for up to three hours, additional \$150/hr
Full Patio (Sunday Brunch)	\$500 for up to three hours, additional \$100/hr
Minimum Spend	
Half Patio	\$1000 overall minimum food/beverage spend, additional \$150/hr
Full Patio	\$2000 minimum spend for up to three hours, additional \$200/hr
Full Patio (Brunch)	\$2,000 minimum spend for up to three hours, additional \$250/hr



# The Main Hall

Availability	Reviewed on a case by case basis
Capacity	Reception events - minimum of 50 guests, max of 200 guests Seated events - minimum of 50 guests, maximum of 136
Rental Fee/Deposit	\$5,000 for up to three hours, \$1000 for each additional hour.
Food and Beverage	Sunday-Thursday we require a minimum spend of \$15,000





# Buffet Style Appetizers

*\*Priced per person, rental fee and minimum spends apply*

Veg-cuterie / chilled platter of seasonal hummus and vegetables (roasted/grilled/pickled) & accompaniments, charred bread / \$6

Charcuterie / selection of cured meats & pâté, accompaniments, charred bread / \$8

Artisanal Cheese / selection of artisan cheeses from around the globe, accompaniments, charred bread / \$7 (Vegetarian)

Hummus / seasonal house made hummus, charred bread / \$5 (Vegan)

Fresh Fruit / seasonal selection/ \$5 (Vegan)

House Salad / seasonal mixed greens, assorted fresh vegetables, lightly dressed with our seasonal vinaigrette / \$5 (Vegan)

Sliders \$6/1, \$10/2, \$12/3 choices:

Grass-Fed Cheeseburger

Tuscan Grilled Chicken / roasted tomatoes, arugula, balsamic aioli

Fried Chicken (+\$1) / slaw, pickle

Seasonal Cold Chicken Salad

Veggie Burger / vegan tonkatsu, arugula (Vegan)

Chicken Nugs / choose BBQ or buffalo. / \$8



# Buffet Luncheon Menu

***\*Priced per person, rental fee and minimum spends apply***

***\$20 - priced per person in attendance.***

**Choice of One (for two slider selections, add \$4 per person):**

**Cheeseburger Sliders/ *(cooked medium - let us know if you'd prefer well-done)***

**Tuscan Grilled Chicken Sliders / *roasted tomatoes, arugula, balsamic aioli***

**Pulled Jackfruit Sliders / *pickled slaw***

**Turkey Sandwich / Ham**

**Seasonal Cold Chicken Salad**

**Tuna Salad Sandwich**

**Falafel sliders - seasonal tahini, arugula (Vegan)**

**Choice of Two**

**Garden Salad / *arugula, tomatoes, pickled red onions, carrots, seasonal vinaigrette* (Vegan)**

**Seasonal Salad / *arugula, roasted seasonal vegetables, fresh chevre, seasonal vinaigrette* (Vegetarian)**

**Macaroni Salad**

**Potato Salad**

**Homemade Coleslaw**

**Fountain soda & ice water and chips are included with luncheon buffet.**

**Bottomless coffee & tea *(additional \$3 per person)***

**Gourmet coffee, decaf, assorted teas**

# ***Buffet Dinner Menu***

***\*Priced per person, rental fee and minimum spends apply***

## **The Rooney**

**\$25 - priced per person in attendance**

### **Choice of Two Mains:**

**Southern Fried Chicken**

**Stout-Braised Beef Brisket**

**Fried Pollock**

**Eggplant Parmesan**

### **Choice of One Side:**

**Roasted Potatoes**

**Pasta Primavera**

### **Add a Salad': \$8 - per person**

**Roasted Seasonal Vegetables**

**Seasonal leafy greens & veggies  
tossed in seasonal vinaigrette**

## **The Ogden**

**\$35 - priced per person in attendance**

### **Choice of Two Mains:**

**Chicken Marsala**

**Marinated Steak with Bordelaise**

**Salmon with Lemon-Caper Sauce**

**Vegetable Lasagna**

### **Choice of One Side:**

**Garlic and Herb Mashed Potatoes**

**Wild Mushroom Risotto**

**Pasta Primavera**

### **Choice of One 'Salad':**

**Roasted Seasonal Vegetables**

**Seasonal leafy greens & veggies  
tossed in seasonal vinaigrette**

***\*Additional 25% gratuity and 8% tax will be added to the final check.***

# ***Buffet Brunch Options***

***\*Priced per person, rental fee and minimum spends apply***

## **Continental Brunch Buffet - \$30 (Priced Per Person)**

**Assorted danish, assorted muffins, or croissants (choose 1)**

### **Homemade Quiche (choose 1):**

Shallot, mushroom, fontina

Bacon, caramelized onion, gruyere

Broccoli, ham, cheddar

~OR~

**Spicy Scramble** - andouille sausage, jalapeno, poblano, shallots, aged cheddar, yellow sriracha, home fries

### **Salad (choose 1):**

House salad

arugula, tomatoes, pickled red onions, carrots, seasonal vinaigrette

Seasonal salad

seasonal leafy greens, seasonal roasted veggies, seasonal vinaigrette

Add fresh chevre (add \$2 per person)

**Colorful display of fresh seasonal fruit or greek yogurt w/ granola, honey & brown sugar (choose 1)**

**Creamy white meat curry chicken salad sliders w/ red grapes (or classic chicken salad)**

**Coffee, decaf, assorted teas, assorted juices, fountain soda, & ice water**

## **Extras - Add \$6 Per Person:**

### **Chef manned omelet & egg scramble station:**

Cheddar, brie, feta, bacon, sausage, shallots, mushrooms, jalapeno, tomatoes

*(Additional \$75 chef fee. Availability/pricing subject to change.)*

### **Brunch Cocktail Open Bar Package**

*Includes Mimosas, Bloody Marys & Screwdrivers*

\$10 per guest for 1 hour

\$18 per guest for 2 hours

\$24 per guest for three hours

**Make your own mimosa bar (1 litre) - \$25**



# ***Open Bar Packages***

## **Upstairs Bar Standard Package:**

- \$25/person for first 2 hours
- add. \$10/person for 3rd hour
- add. \$8/person for 4th hour
- Includes:

**Beer:** Bud, Bud Light, Heineken, Corona, PBR, Michelob Ultra, Coors Light, and White Claw- Black cherry.

**Wine:** Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

**Spirits (single pour mixed drinks only):** All well liquor and Dewar's blended scotch

## **Patio Bar Package / Upstairs Bar Plus Package:**

- \$30/person for first 2 hours
- add. \$12/person for 3rd hour
- add. \$10/person for 4th hour

**Includes:**

**Beer:** Allagash White, Sloop Juicebomb, Shacksbury Cider, Jacks Abby House Lager, and High Noon.

**Wine:** Choose any four wines from our house selection

**Spirits:** Tito's Vodka, Bombay Gin, Bacardi Rum, Captain Morgan Rum, Jose Cuervo Tequila, and Tullamore Dew  
(Plus all spirits from Standard package)

## **Premium Package:**

- \$35/person for first 2 hours
- add \$14/person for 3rd hour
- add \$12/person for 4th hour

**Includes:**

**Beer:** Guests can discuss desired craft cans and bottles, or a premium seasonal selection by our craft beverage manager.

**Wine:** All wines from our house selection discuss special requests with the Director of Events.

**Spirits:** Ketel One, Tanqueray Gin, Bacardi rum, Bulleit Bourbon, Bulleit Rye, Jameson, Casamigos Tequila, Johnny Walker Red  
(Plus all spirits from Standard and Plus packages)

**Soft Drink Open Bar - up to three hours: \$8**

**Coffee, Decaf, Tea Open Bar - up to three hours: \$6**



# Wine List

## -REDS-

CHATEAU SOUVERAIN - (2020) PINOT NOIR - NAPA VALLEY, CA  
13.9% \$8 GLASS \$35 BTL.

DARK RED FRUIT AROMAS REMINISCENT OF CHERRY AND RASPBERRY. NOTES OF FRESH BLUEBERRIES ARE COMPLEMENTED BY HINTS OF CLOVE AND VANILLA. THE WINE FINISHES WITH CLEANSING ACIDITY AND A FRUIT-DRIVEN BALANCE THAT GIVES THE WINE A POLISHED SENSE OF ELEGANCE.

PROPHECY - (2019) CABERNET SAUVIGNON - CA  
13.8% \$9 GLASS

LUSCIOUS NOTES OF BLACK CURRANTS, CASSIS AND BLACKBERRY MELD WITH HINTS OF VANILLA FOR A SMOOTH PALATE. UNDERLYING HINTS OF COCOA AND TOASTY OAK ADD DEPTH. THE FINISH IS REFINED AND LONG WITH A TOUCH OF PEPPER AT THE END.

DARKHORSE - (2020) CABERNET SAUVIGNON  
13.5% \$7 GLASS

NOTES OF BLACKBERRY AND BLACK CHERRY BALANCED BY HINTS OF DARK CHOCOLATE AND ESPRESSO.

CLOS DU BOIS - (2019) MERLOT - CA  
13.9% \$8 GLASS

RICH IN TEXTURE WITH NOTES OF CONCENTRATED BLACK FRUIT AND MOCHA.

## -BUBBLY-

WYCLIFF - (2020) BRUT - CA  
10.5% BTL \$16

FRESH STONE AND TREE FRUIT FLAVORS ARE BALANCED WITH A LIGHT BODY AND MOUTHFEEL

ARCHER ROOSE - (2022) PROSECCO (DRAFT ONLY) - VENETO, ITA  
10.5% GLASS \$7

CRISP AND DRY. FRUIT-FORWARD NOTES OF PEAR AND APPLE.

## -WHITES-

BELLA SERA - (2017) MOSCATO - PUGLIA, ITA  
8.0% \$8 GLASS

SWEET AND REFRESHING FLAVORS OF RIPE PEACH AND APRICOT.

BON TERRA - (2020) CHARDONNAY - MENDOCINO, CA  
13.5% \$9 GLASS \$35 BTL

SLIGHT HERBAL NOTE THAT REALLY ACTIVATES THE SENSES  
IN THE BACKGROUND YOU WILL DETECT A LITTLE  
HINT OF SWEETNESS THAT PLAYS WELL WITH THE UPFRONT  
SAVORY NOTES.

CAPOSALDO - (D.O.C. 2021) PINOT GRIGIO - VENETO, ITA  
12.5% \$9 GLASS \$35 BTL

DRY, CRISP, VIBRANT TEXTURE WITH MEDIUM BODY AND DELICATE AROMAS OF APPLES AND PEACHES FURTHER ENHANCED BY ACACIA BLOSSOMS AND ALMONDS ON THE PALATE AND A CLEAN, CRISP, VIBRANT STRUCTURE.

FETZER - (2019) RIESLING - MONTEREY COUNTY, CA  
\$12.0% \$9 GLASS

MOUThWATERING PALATE OF PEAR, PEACH AND PINEAPPLE. RIESLING'S EXCEEDINGLY CRISP ACIDITY SHINES THROUGH, FRAMED BY A LIVELY STRUCTURE AND A SMOOTH, LINGERING FINISH.

MATUA - (2021) SAUVIGNON BLANC - MARLBOROUGH, NEW ZEALAND  
9.0% \$9 GLASS \$36 BTL

FRESH AND VIBRANT WITH CONCENTRATED BLACKCURRANT LEAF AND A HINT OF CUT-GRASS AND GREEN MELON.

## -ROSÉ-

PROPHECY - (2021) ROSÉ - FRANCE  
13% \$9 GLASS \$35 BTL

LAYERS OF FRESH STRAWBERRIES, RASPBERRIES, AND A HINT OF WHITE WHITE PEACH WITH A CRISP AND REFRESHING FINISH