



The
Barrel
Room

PRIVATE EVENTS
PACKAGES

ABOUT

Hold the Perfect Event at the Barrel Room

No matter what your vision, the Barrel Room team is here to help you bring it to life. We provide exceptional service and meticulous attention to detail to ensure your event is a resounding success.

Here's what makes the Barrel Room the perfect venue for your next event:

Versatile Space: Whether you're planning an intimate gathering or a big celebration, the Barrel Room accommodates a variety of seating configurations, ensuring your event flows seamlessly with a maximum seating capacity of 60 people.

Gourmet Catering: Elevate your event with gourmet appetizers, entrees, and desserts meticulously crafted by our in-house catering team, using the freshest, seasonal, and locally sourced ingredients.

Tech-Savvy Amenities: Stay connected and engaged with an HD projector, 10-foot wide screen, and a dedicated sound and music zone. Plus, a microphone and podium available for presentations and speeches.

Craft Brews on Tap: Immerse yourself in the world of craft brewing with access to our full selection of seasonal beers, plus additional bar package add-ons. From crisp lagers to bold IPAs, there's a perfect pour for every palate.

Exceptional Value: The Barrel Room offers an accessible venue option for your next event, with room fees set at \$75 on Wednesdays, Thursdays, and Sundays, and \$100 on Fridays and Saturdays.

Ready to tap into the perfect event? Contact us today to schedule a tour and discuss your vision.

Contact:

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(518) 751-9134

Check us out on social media:

IG: @SloopFactory
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GOURMET PIZZA PACKAGES

GOURMET PIZZA PARTY

Hand tossed and baked in an authentic Fiero Forni oven, made with Caputo Napoli Italian flour and quality local ingredients, Sloop @ The Factory serves up some of the best pizza in the Hudson Valley.

TIER 1 // Margherita + Two Additional Choices

Includes: Margherita pizza, choice of two other pizzas, one salad, and one side.

Package Duration: Two hours

Price: \$29 per person

Additional Hour Cost: \$12 per person for each hour beyond two

TIER 2 // Custom Selection

Includes: Choice of five pizzas, two salads, and two sides

Package Duration: Two hours

Price: \$39 per person

Additional Hour Cost: \$12 per person for each hour beyond two

Does not include tax / GRATUITY NOT INCLUDED / \$3 cake fee per person for outside desserts, all package prices are separate from room fees, pizza party unavailable to parties over 60 people.

PIZZAS

EL JEFE

House-made mezcal-chorizo, tomatillo, havarti, mozzarella, and cotija.

MARGHERITA

House-made mozzarella, San Marzano tomatoes, basil, extra virgin olive oil, and finished with grated parmesan.

FUN-GUY

Roasted mushrooms, gruyere, baby kale, mozzarella, crispy garlic, and extra virgin olive oil.

RED ROSE

San Marzano tomatoes, basil, extra virgin olive oil, maldon salt, and finished with stracciatella.

THE SOPRANO

House-made fennel sausage, San Marzano tomatoes, organic oregano, and stracciatella.

RED HOT CHILI PEPPER-RONI

Charred pepperoni cups, Calabrian hot peppers, San Marzano tomatoes, house cheese blend, and Sichuan peppercorn honey.

PIZZAS CONT.

BLUSH

Cherry tomato vodka sauce, house pulled mozzarella, lemon ricotta and finished with parmesan and crispy garlic.

PEPPERONI

House-made mozzarella, San Marzano tomatoes, charred pepperoni cups, and finished with grated parmesan.

CHEESE

House-made mozzarella, San Marzano tomatoes, finished with grated parmesan.

SALADS

BABY KALE CAESAR SALAD

House crumbled bacon, croutons, and shaved parmesan

BABY GREENS SALAD

Tumeric pickled onions, dried cranberries, toasted pumpkin seeds, crumbled blue cheese, and lemon vinaigrette

SIDES

BROCCOLI SLAW

Shredded broccoli with toasted pumpkin seeds, dried cranberries, tumeric pickled onions, and lemon aioli

POTATO SALAD

IPA mustard dressing, scallions, red onions, egg, and fresh parsley

PASTA SALAD

Spiral pasta, mayo, pepper, carrots, and onion



CATERING PACKAGES

Catering packages include a choice of one salad, two entrees, and two sides, all for \$45 per person. Please be advised that we request a minimum of 10 days' notice for all catering orders.

SALADS

KALE CAESAR SALAD

Parmesan, house crumble bacon, crispy chickpeas, creamy lemon Caesar dressing

ARUGULA SALAD

Sliced piquillo peppers, parmesan cheese, honey balsamic dressing

LOCAL MIXED GREENS SALAD

Pickled red onion, toasted pumpkin seeds, dried cranberries, lemon vinaigrette

ENTREE

EGGPLANT PARM

CHICKEN CUTLET PARM

RIGATONI VODKA (sundried tomato and peas)

RIGATONI BROCCOLI AND FENNEL SAUSAGE (sundried tomato and parmesan cheese)

ASIAN BBQ PULLED PORK

LEMON THYME CHICKEN CUTLET

FOUR CHEESE BAKED MAC N CHEESE (cheddar, havarti, mozzarella, and gruyere)

COFFEE RUBBED BEEF BRISKET (\$5 extra per person)

SIDES

CHARRED BROCCOLI AND BALSAMIC

GARLIC ROASTED POTATOES

SAUSAGE AND PEPPERS

CHEESE TORTELLINI PASTA SALAD

GERMAN POTATO SALAD WITH BACON

HOUSE BROCCOLI SLAW

CORN BREAD

HOUSE FOCACCIA

INDIVIDUAL PLATTER ORDER

To-go or Add On to Parties

FULL TRAY 18-22 PEOPLE

HALF TRAY 8-12 PEOPLE

KALE CAESAR

(Half Tray \$45 // Full Tray \$90)

ARUGULA SALAD

(Half Tray \$45 // Full Tray \$90)

LOCAL MIXED GREENS SALAD

(Half Tray \$45 // Full Tray \$90)

EGGPLANT PARM

(Half Tray \$75 Full Tray \$150)

CHICKEN CUTLET PARM

(Half Tray \$75 // Full Tray \$150)

RIGATONI VODKA

(Half Tray \$50 // Full Tray \$90)

**ORECCHIETTE FENNEL SAUSAGE,
BROCCOLI**

(Half Tray \$60 // Full Tray \$120)

ASIAN BBQ PULLED PORK

(Half Tray \$125 // Full Tray \$225)

LEMON THYME CHICKEN CUTLET

(Half Tray \$75 // Full Tray \$150)

FOUR CHEESE BAKED MAC N CHEESE

(Half Tray \$50 // Full Tray \$90)

COFFEE RUBBED BEEF BRISKET

(\$250 Full Brisket Only)

CHARRED BROCCOLI AND BALSAMIC

(Half Tray \$45 // Full Tray \$90)

GARLIC ROASTED POTATOES

(Half Tray \$45 // Full Tray \$90)

SAUSAGE AND PEPPERS

(Half \$65 // Full Tray \$120)

CHEESE TORTELLINI PASTA SALAD

(Half Tray \$45 // Full Tray \$90)

GERMAN POTATO SALAD WITH BACON

(Half Tray \$45 // Full Tray \$90)

HOUSE BROCCOLI SLAW

(Half Tray \$45 // Full Tray \$90)

CORN BREAD

(Half Tray \$45 // Full Tray \$90)

DINNER ROLLS

(Half Tray \$45 // Full Tray \$90)

HOUSE FOCACCIA

(Half Tray \$45 // Full Tray \$90)



BAR PACKAGE ADD-ONS

BAR PACKAGES

From our flagship Juice Bomb, to lagers, sours, and stouts, Sloop Brewing Co. is dedicated to continuously exploring new flavors, brewing techniques, and styles while staying grounded in the craft and tradition of brewing.

BEER

The beer package includes any Sloop beer currently available on draft.

TIER 1 // Beer only open bar (choice of 2 JB + choice of available draft and 1 can pour from list) \$21

TIER 2 // Beer only open bar (choice of 2 JB + choice of available draft and 3 can pour from list) \$26

Our selection rotates, but we always endeavor to provide a range of styles on tap. Ask about what's currently available on draft - and come by for a complimentary beer tasting, and to learn more about the space!

BEER/WINE/CIDER

CIDER & WINE ADD ON \$6

Does not include tax / GRATUITY NOT INCLUDED / \$3 cake fee per person for outside desserts, all package prices are separate from room fees, pizza party unavailable to parties over 60 people.