

EMPIRE FARM DAYS



Events & Reserved Tables

Air Conditioned Brewhouse Tables

Six 6-to-8-person banquet tables in the air conditioned Brewhouse.

- First Priority (book by June 1, 2021)
 - One table reserved for all 3 show days 8am - 4pm.
 - \$100/hour or \$2,400
 - No food & beverage minimum
- Second Priority (book between June 1, 2021 and June 30, 2021)
 - One table reserved 8am - 4pm any one day of show (Tues, Wed, or Thurs)
 - \$800 per day
 - \$200 food & beverage minimum
- Third Priority (book between July 1, 2021 and July 30, 2021)
 - One table reserved 8am - 12pm, OR 12 - 4pm any one day of show (Tues, Wed, or Thurs)
 - \$400 per day
 - \$200 food & beverage minimum
- Fourth priority (book after July 31, 2021)
 - Reserve a table at any time \$100 per hour



Sunset Barn

Private bathrooms, bar, fans, tables & chairs, wrap around deck with views of 8 counties and entire show grounds. Comfortable indoor seating for 100 people. Only Heritage Hill Food & Beverages allowed in the facility.

- \$8,000 First Priority (book by June 1, 2021)
 - Reserve barn for one day and evening of the show for private use (Tues, Wed, Thurs)
 - Catering packages offered for all food & beverage needs
- \$5,000 Second Priority (book between June 1, 2021 and June 30, 2021)
 - Reserve Barn for private use during show hours on any day of the show from 9am to 4pm, or after show hours from 4pm to 10pm
 - Catering packages offered for all food & beverage needs
- \$1,500/hour Third Priority (book between July 1 2021 and July 30, 2021)
 - Reserve barn for at any time during the show week
 - Catering packages offered for all food & beverage needs



Covered Pavilion

Includes six 6-seat picnic tables and has screens and fans.

- Reserve entire Pavilion at any time, any day for \$450 hour



To book any of these please email Lindsey Kittle efd@heritagehillbrewery.com or call 315-677-7060 ext. 3

Catering

Breakfast

Monday - Thursday 7am until 10:30am

- Show Grounds: Breakfast sandwiches, coffee and milk
- Palladino Farms Café: Sandwiches, baked goods, Salt City Coffee, and other homemade options.
- Heritage Hill Brewhouse: Breakfast Buffet with all you can eat bacon, sausage, biscuits & gravy, eggs, home fries, and French Toast casserole with local maple syrup and fixings.

Lunch

Monday - Thursday at 11am. In addition to BBQ Chicken, Beef, Pork and Hamburger/Hot Dog tents on the show grounds, Heritage Hill will offer the following

- Heritage Hill Brewhouse: Full lunch menu in air conditioning
- Silo Food Stand: Homemade grab-and-go items with outdoor picnic tables and seating available including covered fanned seating

Dinner

Starting at 4pm until 9pm

- Heritage Hill Brewhouse: Full dinner menu in the air conditioning– reservations required!
- Silo Food Stand: homemade grab-and-go items. Outdoor picnic tables and seating available including covered fanned seating
- Café 7am until 6pm daily serving baked goods, desserts, fresh coffee, milkshakes, ice cream sodas and other treats

Custom On-site Catering Options

Heritage Hill Brewhouse can cater any event during show week! Our menu options range from simple burgers and dogs, to buffets with carved meats, to mouth-watering desserts that will impress even your most discriminating customers. Our dedicated coordinator will work directly with you to discuss food and beverage choices.

Tours of the Brewhouse and special tasting opportunities can be set up exclusively for you and your customers. Our award-winning craft beer, brewed right here on site with grains from our own farm, comes in varieties that everyone from American lager drinkers and juicy IPA enthusiasts will all enjoy.

** All food & beverages besides water must be supplied by Heritage Hill Brewhouse. Our rates to be reasonable and our quality is outstanding!*

To discuss your catered event, please email Lindsey at efd@heritagehillbrewery.com or call 315-677-7060 ext. 3

Camping

Exclusive Vendor Camping

\$30 per night. Available Mon, Tues, Wed & Thurs from 8am to 9pm.

- Portable restrooms,
- Overnight security and security lighting
- Use of all grounds
- Reserved vendor section of camping area, closest to grounds and facilities
- No electrical or water hook ups
- Two common area fire pits with wood available for purchase. No personal fire pits are permitted in the field.
- Self-contained grills are allowed.
- Trash & recycling cans available
- Food and beverages will be available daily from 7am to 9pm
- No outside alcoholic beverages
- Ownership and/or security reserve the right to deny entry or ask to leave any camper that is not willing to follow these conditions.
- A ticketing website will be set-up for you to book your space ahead of time, limited quantity of spaces will be available!



If you have any other requests or needs that have not addressed, please contact Lindsey our Empire Farm Days Coordinator at efd@heritagehillbrewery.com or call 315-677-7060 ext. 3. We will do our best to meet all of your hospitality needs.

