



ABOUT US

Our 60-acre Orchard in Walden, NY is nestled in the heart of the Hudson Valley. Located between New York City
& Albany, the Cider House is the premier destination no matter the occasion.

The Cider House & apple orchard are home to Angry
Orchard's research & development, where the
cidermakers regularly experiment with new flavors
& styles. Drinkers are welcome to visit & enjoy
exclusive ciders only available onsite, alongside national favorites, like
Crisp Apple.

Since opening in 2015, the Cider House has gone through a few renovations & now features our downstairs taproom, an additional upstairs bar area with adjacent outdoor patio, a cider garden pavilion, as well as a tree house bar built by Tree House Master's Pete Nelson! We are equipped & eager to host your small intimate gatherings or larger special events.

Interested in booking your event at the Orchard?



@ANGRYORCHARDWALDEN



MAIN CIDER HOUSE | UPSTAIRS

UPSTAIRS BUYOUT

48 Dining | 80 Seated | 130 Cocktail

- Access to the Upstairs Taproom, Upstairs Patio, & Catwalk
- Ideal for cocktail hours, networking events, & mixers

UPSTAIRS TAPROOM

24 Dining | 32 Seated | 50 Cocktail

- Access to the 20-Tap Bar with all in-house & core ciders on draft
- Accordion door windows with seamless access to the Upstairs Patio with fireplace
- A window overlooking our production spaces
- Projector & screen

UPSTAIRS PATIO

24 Dining | 36 Seated | 40 Cocktail

- An uncovered patio with a privacy fence
- A gas fireplace
- Access to the Upstairs Bar

UPSTAIRS CATWALK

14 Seated | 40 Cocktail

- The perfect addition to your Upstairs Bar rental
- Overlooks our entire Cider House production space. See our apple press, fermentation tanks, & more
- Provides a private entrance to the back lawn
- Access to the Upstairs Bar

- Exclusive Use notes that the space is solely yours during your event. Other spaces may be in proximity to
 or in sight of other guests.
- This is an outdoor space with minimal rain coverage. These spaces are subject to both weather & seasonal availability. In the event of inclement weather, your event will be moved to an indoor space if available.
- No Bathroom. Additional porto-potty rentals may be required.







RENTAL FEES

UPSTAIRS TAPROOM & PATIO

MONDAY-WEDNESDAY \$550

3 Hour Rental
December–August
Additional Time: \$200/hr
+Catwalk: \$50/hr

THURSDAY-FRIDAY

\$800(December-June) \$1,000 (July-August) 3 Hour Rental Additional Time: \$250/hr + Catwalk: \$75-200 /hr

SATURDAY-SUNDAY

\$1,000 (December-June) \$1,500 (July-August) 3 Hour Rental 11am–2pm or 5–8pm Additional Time: \$300/hr +Catwalk: \$100-300 /hr

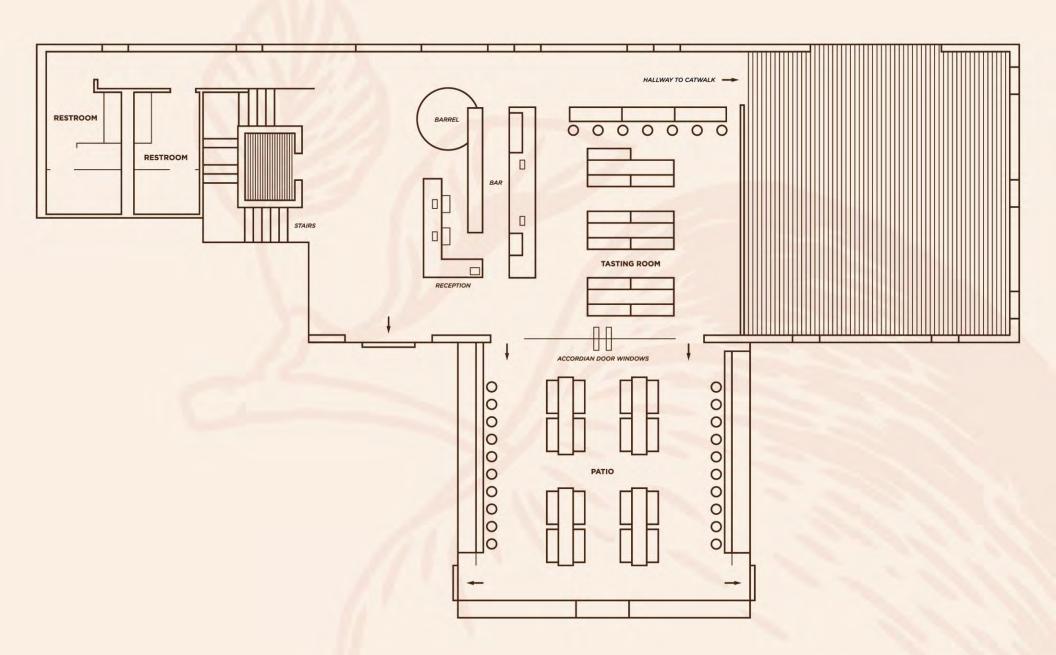
UPSTAIRS PATIO ONLY*

SATURDAY-SUNDAY

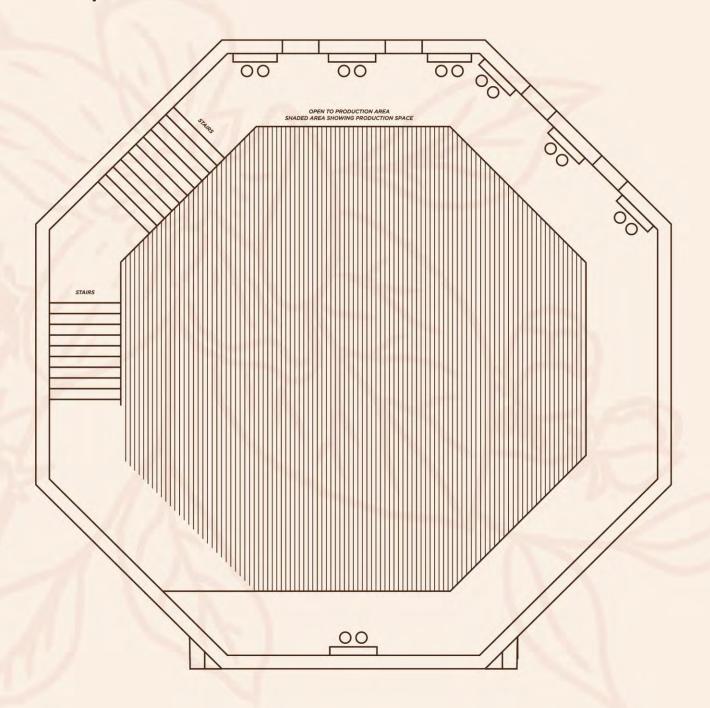
\$400(December-June) \$600 (July-August) 11am–2pm or 5–8pm 3 Hour Rental Additional Time: \$150-200/hr

*Available during business hours only. Pricing does not include a private bar.

MAIN CIDER HOUSE | UPSTAIRS TAPROOM & PATIO FLOOR PLAN



MAIN CIDER HOUSE | UPSTAIRS CATWALK FLOOR PLAN



MAIN CIDER HOUSE | DOWNSTAIRS

DOWNSTAIRS TAPROOM & •• BACK LAWN BUYOUT

275 Seated | 400 Cocktail

- Includes access to the 20-Tap Downstairs Bar, Outdoor Six-Tap Bar, & entire Back Lawn
- · Gorgeous views of the Orchard

DOWNSTAIRS TAPROOM

40 Dining | 56 Seated | 75 Cocktail

- Exclusive access to the 20-Tap Bar with all our in-house & core ciders on draft
- A shoppable retail space
- Direct access to the Back Lawn & Kitchen

BACK LAWN | GRAVEL PIT

36 Dining | 48 Seated | 60 Cocktail

- Direct access to the Downstairs Bar & entire Back Lawn
- A semi-private roped off area for your party
- Includes yard games or Firepits based on seasonality
- · Private Bar available for additional fee

BACK LAWN | OCTAGON •

64 Dining | 80 Seated | 100 Cocktail

- Walking distance to the Downstairs Bar
- Direct access to the entire Back Lawn
- A semi-private roped off area for your group
- Includes yard games
- Private Bar available for additional fee

- Exclusive Use notes that the space is solely yours during your event. Other spaces may be in proximity to
 or in sight of other guests.
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RENTAL FEES

DOWNSTAIRS TAPROOM

Varies based on request

BACK LAWN GRAVEL PIT/OCTAGON*

MONDAY-FRIDAY \$500

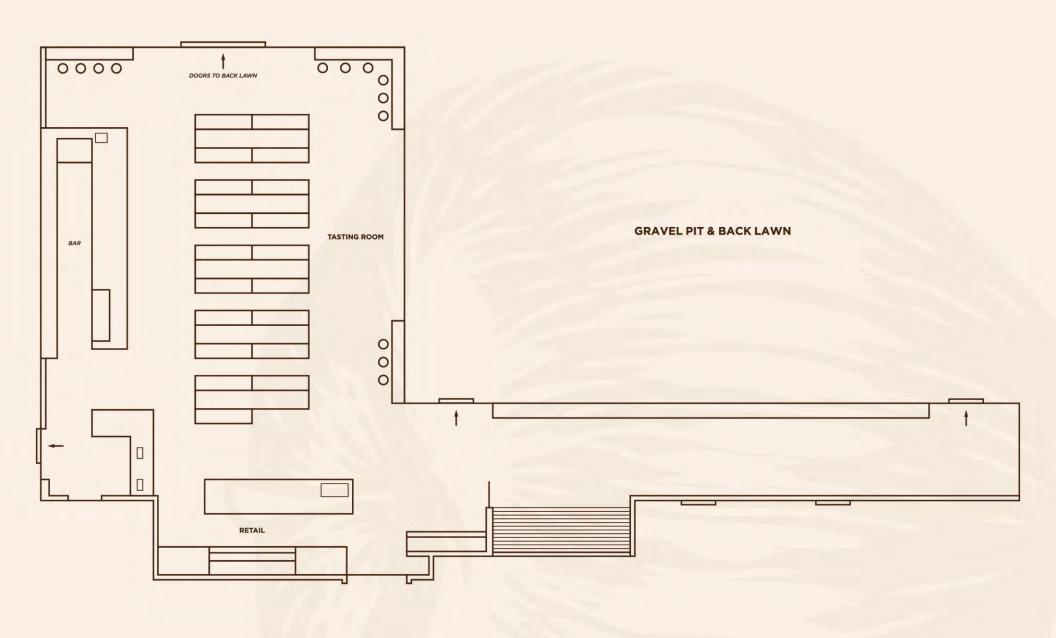
3 Hour Rental December–August Additional Time: \$150/hr

SATURDAY-SUNDAY

\$700 (December-June) \$1,500 (July-August) 3 Hour Rental 11am–2pm or 5–8pm Additional Time: \$200-500/hr

*Available during business hours only. Pricing does not include a private bar.

MAIN CIDER HOUSE | DOWNSTAIRS TAPOOM FLOOR PLAN





- Includes full-day access to the Cider House: Upstairs Taproom, Upstairs Patio, Catwalk, Downstairs Taproom, & entire Back Lawn
- Includes three bars: 20-Tap Upstairs Bar, 20-Tap Downstairs Bar, & Seasonal Outdoor Six-Tap Bar
- Ideal for fundraisers, corporate events, & weddings

Enjoy exclusive access to the Main Cider House! For larger parties & events, a full Cider House buyout will allow you to host 500 people comfortably throughout the space.

RENTAL FEES VARY
BY REQUEST
Starting price \$10,000++



CIDER GARDEN | STONE BARN

STONE BARN & PATIO

68 Dining | 82 Seated | 90 Cocktail

- Rustic indoor barn space
- Six-Tap Bar
- An outdoor covered pavilion space
- A gas fireplace
- Elevated stage area with removable railings
- Optional soft wall enclosure (limits capacity)

STONE BARN & PATIO & TENT

198 Dining | 212 Seated | 290 Cocktail

- Tented space in gravel lot
- Tented space allows for 100+ additional seats & an exclusive patio dancefloor
- Six-Tap Bar & Four-Tap Bar, Additional Bar optional

TENT

100 Dining | 212 Seated | 290 Cocktail

- Tented space in gravel lot
- Tented space allows for 100+ additional seats & an exclusive patio dancefloor
- Six-Tap Bar & Four-Tap Bar, Additional Bar optional







RENTAL FEES

STONE BARN & PATIO

MONDAY-WEDNESDAY \$550

3 Hour Rental
December–August
Additional Time: \$200/hr
+ Tent: \$300/hr

THURSDAY-FRIDAY \$800

3 Hour Rental
December–August
Additional Time: \$250/hr
+ Tent: \$300/hr

SATURDAY-SUNDAY

\$1,000 (December-June) \$1,500 (July-August) 3 Hour Rental 11am—2pm or 5–8pm Additional Time: \$300/hr + Tent: \$500-\$1,000/hr

TENT*

MONDAY-FRIDAY \$500

3 Hour Rental May–August Additional Time: \$100/hr

SATURDAY-SUNDAY

\$1,000 (May-June) \$1,500 (July-August) 3 Hour Rental 11am–2pm or 5–8pm Additional Time: \$300-500/hr

- Exclusive Use notes that the space is solely yours during your event. Other spaces may be in proximity to
 or in sight of other guests.
- This is an outdoor space with minimal rain coverage. These spaces are subject to both weather & seasonal availability. In the event of inclement weather, your event will be moved to an indoor space if available.
- No Bathroom. Additional porto-potty rentals may be required.





No Bathroom. Additional porto-potty rentals may be required.

3 Hour Rental

11am–2pm or 5–8pm *Additional Time: \$500/hr*



BUYOUT THE ORCHARD

- All day reservation
- Upstairs Bar, Patio, & Catwalk
- Downstairs Bar & Back Lawn
- Stone Barn Inside & Patio, Tent Rental, & Gravel Lot
- Tree House

Enjoy exclusive access to all of Angry Orchard Walden! For larger parties and events, a full venue buyout will allow you to host up to 1,000 people comfortably on our 60-acre property.

RENTAL FEES VARIES
BY REQUEST.
Starting price \$15,000++

DRINK PACKAGES

All packages are based on a 3-hour rental and do not applicable taxes & 20% gratuity

PACKAGE 1

\$45.00 Per Person

- All ciders on draft
- Ď
- 2 beers (Boston Beer Product)
- 2 wines (1 red, 1 white house wine)
- 1 pre-selected pre-batched hot or frozen cider (depending on season)
- · Soft drinks & water

PACKAGE 2

\$40.00 Per Person

- All ciders on draft
- Ď
- 1 beer (Boston Beer Product)
- 1 wine (choice of red or white house wine)
- · Soft drinks & water

PACKAGE 3

\$35.00 Per Person

• All ciders on draft



· Soft drinks & water

PACKAGE 4

Drink Tickets

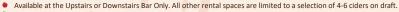
• Determine # of drink tickets per person - \$8/cider & \$10/cider cocktail

CASH BAR

Guests pay cash, plus gratuity for each beverage ordered - No tabs permitted

MASTER TAB

A credit card is put on file & pre-authorized. Tab is charged at the end of your reservation. A tab minimum must be met. Mandatory 20% gratuity.



• An additional gratuity/labor fee may be required to ensure our team members are compensated fairly.



DRINK PACKAGES CONT.

All packages are based on a 3-hour rental and do not applicable taxes & 20% gratuity

ADD-ONS

TASTING FLIGHT

\$16.00 Per Person

 Tasting flight (each guest can pick 4 ciders to sample or let one of our Cider Ambassadors curate a pre-set flight for your special occasion.)

GUIDED TASTING

\$15.00 Per Person

A 20-minute guided tasting of 3 pre-selected ciders

CIDER-MOSA BAR

\$20.00 Per Person 50 People or Less | 2 Servings Per Person

• Includes selection of orange, grapefruit, cranberry, pineapple juice & assorted fruit

CIDER-MOSA STATION

\$350.00 5-Gallon Cider-Mosa | 80 Servings

 Pre-batched Cider-Mosa made with your choice of juice (orange, grapefruit, cranberry, or pineapple)

CIDER SLUSHIES

\$150.00 30 Servings

Available seasonally (typically May through Sept.)

Choose between our seasonal offerings

HOT ALC CIDER

\$175.00 3-Gallon Urn | 35 Servings Available seasonally (typically Oct. through April)

• Our famous hot cider made with Angry Orchard Crisp Apple

SPARKLING CIDER TOAST

\$5.00 per person

EDU TXOTX POUR & TASTING

\$5.00 per person

BUILD YOUR OWN

\$TBD

 Want a bottle of cider at each table for dinner or a cooler stocked with cider? We will work with you to build your package at retail price plus gratuity.



- Available at the Upstairs or Downstairs Bar Only. All other rental spaces are limited to a selection of 4-6 ciders on draft. An additional gratuity/labor
- fee may be required to ensure our team members are compensated fairly.

PARTY FAVORS

Provide your guests with an exclusive take-home item from the Orchard * Cider availability is subject to change.

BOTTLE OF CIDER

\$15.00-\$28.00

• Your choice of a 750mL or 375mL bottle of cider

CUSTOM LABEL BOTTLE OF CIDER

Market Price

 Your choice of a 750mL or 375mL bottle of cider with a custom label (Must be ordered 4+ months in advance)

4-PACK CANS OF CIDER

\$15.00-\$25.00

• Your choice of a 12oz or 16oz 4-pack cans of cider



PRIVATE TOURS

Want to enhance your rental with a private tour? We have a wide selection of tours depending on your groups interest!

BARREL ROOM TOUR

\$25.00 Per Person | 15 People Max

Our only production tour covers the history of cider making, how we make cider at Angry
Orchard, & ends with a guided tasting of three ciders in our Barrel Room! Our Barrel Room Tour
discusses the cider making process from press to bottle, all from above our cellar. Each tour is
approximately 45-50 minutes. Only guests who are 21+ will be served cider.

ORCHARD WALK TOUR

\$2<mark>5.00 Per Person | 35 People Max</mark>

A guided educational walk through our 60-acre Orchard, this tour highlights the history of our
property & offers a firsthand look at our orcharding & apple growing practices. Additionally, this
tour includes a can of cider to start & a second cider tasting to finish out. This experience is
weather dependent. Each tour is approximately 45-50 minutes long. Only guests who are 21+ will
be served cider.

TREEHOUSE EXPERIENCE

\$25.00 Per Person | 22 People Max

Our Treehouse, built by Animal Planet's Treehouse Masters, offers panoramic views of our
Orchard & the Shawangunk Mountains. Our guides will educate guests about the building of the
Treehouse, its unique features, & take you through tastings of two ciders. This experience is
weather dependent. Each tour is approximately 45-50 minutes long. Only guests who are 21+ will
be served cider.

STONE BARN TASTING EXPERIENCE

\$35.00 Per Person | 12 People Max

Enjoy a one-on-one tasting experience with one of our tour guides as they discuss cider
making methods, apple selection, & other cider fun facts. Choose your preference from
multiple tasting packages. This experience is limited to one hour. Only guests who are 21+
will be served cider.



FAQS

What are your rental prices?

Rental prices consist of twoContact rentals@angryorchard.com with your desired space & dates, & we will get back to you
with pricing!

When do reservations need to be booked?

Reservations for all events are based on availability, must be booked at least one month in advance & secured with a deposit
at the time of booking. We require a 50% non-refundable deposit for all rentals & reservations, which will be applied toward
your total rental charges. All remaining balances will be due two weeks prior to your reservation.

Do you have a kitchen? Can I bring my own caterer or food?

Yes! Our kitchen can accommodate groups up to 45 people. For larger events, we have a list of preferred vendors that work
with Angry Orchard to handle your catering needs. You are welcome to secure your own caterer for your event, but we do
require an in-person meeting with the caterer prior to your event. Unfortunately, we do not allow homemade food for inhouse events.

Can we bring outside desserts/cakes?

Yes. Guests are allowed to bring desserts such as cakes, cupcakes and other sweets. We cannot handle them or store them. All items must be produced in a licensed bakery

Do you have any drink packages?

Yes, we have drink packages that you can add on to your event. The drink packages do not include tax & gratuity. Our drink
packages include options for adding cider, beer, wine, & soft drinks.

Can I create my own event package?

We have listed our space rentals, food, & drink packages separately. This allows us to customize based on your needs. If you
have any questions about any of the packages or need to customize more, please don't hesitate to ask.

Can I bring in other vendors not on your preferred list?

 Yes! We have a wide variety of suggested vendors to meet the needs of your event. Please contact us at rentals@angryorchard.com to share your ideas & tell us more about what you're looking for.

Can we bring our own decorations?

Yes. Guests are more than welcome to bring their own decorations and centerpieces. *No glitter, confetti, balloons with
confetti, open flame, or décor that needs to be nailed to the wall. All décor must be cleaned up by the guest.

How much time is allotted to decorate the venue prior to my event?

• Guests are given one hour prior to their event to set up. An additional hour after the event has ended is also designated for gathering belongings.





WHAT WE CATER TO: PARTIES OF UP TO 45

Birthdays · Bridal Showers · Baby Showers · Rehearsal Dinners · Bridal & Bachelor Parties · Business Meetings or Parties · Anniversaries · Retirement Parties · Community Events

*Catering for groups larger than 45 is pending kitchen availability.



SHAREABLES

Accommodates 30-40 people

WINGS

\$270

Choice: dry rub, BBQ, buffalo, garlic Served with ranch and blue cheese, celery sticks and carrots.

NACHOS

\$120

Corn tortilla, topped with mozzarella cheese, Corn and black bean salsa, house pickled jalapeno chipotle aioli drizzle (+2 pp for protein ex. Shredded chicken)

SOUTHWEST CHICKEN DIP

\$130

Cider roasted chicken, black beans, corn, mozzarella cheese, cream cheese, served with corn tortilla chips.

SHARABLES

priced per 40 pieces

GARLIC PARM CHICKEN SKEWERS

\$125

 Served with ranch and blue cheese, celery sticks and carrots.

CHEDDAR AND JAM BITES

\$125

 Vermont Cheddar Cheese, topped with our homemade strawberry jam, served on a toasted baguette.

TOMATO AND BASIL BRUSCHETTA

\$120

 Diced tomatoes, garlic, olive oil, basil served on a toasted baguette.

EMPANADAS

\$150

Handmade Beef empanadas, served with house made chipotle aioli.

PULLED PORK SLIDERS

\$126

• 3 hours cider braised pork, topped with apple slaw served on slider buns.

WOOD FIRED PIES

Accommodates 25-30 people \$130 pick 3 different pies get 2 of each

CLASSIC CHEESE

 Homemade pizza sauce, mozzarella cheese

HOT AND SWEET

 Homemade pizza sauce, mozzarella cheese, pepperoni, basil, red pepper flakes, drizzled with Mike's Hot Honey

CHICKEN PARM

 Homemade pizza sauce, mozzarella cheese, pepperoni, breaded chicken, basil,

RATATOUILLE PIZZA

 Homemade pizza sauce, yellow squash, zucchini, eggplants, roasted garlic, red onion

BRAISED PORK

 3-hour cider braised pork, smoked gouda, apples slices from the orchard, red onions, Crisp Apple BBQ sauce.

BOARDS

CHARCUTARIE

\$18 per person

 Artisan cheese, cured meats, crackers, homemade jams, seasonal accompaniments

SEASONAL HUMMUS

\$15 per person

 Seasonal hummus, artichoke hearts, house marinated olives, garlic toasts, carrots, celery, cucumbers, cherry tomatoes, broccoli, ranch dressing