

ABANDON  BREWING CO

Weddings





ABOUT US

Abandon Brewing Company is situated on 25 acres of vineyards, apple trees and hops over looking scenic Keuka lake. When purchased, the property was totally abandoned and in disrepair. With the help of local Mennonite builders, and a strong vision for the location's potential, the original 1800s barn and farmhouse were restored and reinvented into a brew house, taproom, event space and kitchen. In 2013, Abandon Brewing Company opened in the newly restored barn with the goal of creating a one-of-a-kind craft beer experience.

Today, owners AJ Noto and Sarah Struzzi-Noto run and operate the brewery and rent out the accompanying farmhouse. On any given day, you will find one or both of them on the premises, assisting customers behind the bar, in the kitchen or simply enjoying a brew.

We are a family run business that strives to serve the highest quality beer, ciders and seltzers, while giving you a truly unique experience. Whether in the taproom, ordering from our kitchen, or working with our event staff, we want you to feel welcome. We know we have the best customers, and we want you to feel that appreciation every time you walk through our doors.



AJ & Sarah Noto



OUR SPACE

Your Ceremony

Your wedding ceremony should be memorable and elegant and we know you'll find our ceremony space to be both of these things. Wedding ceremonies take place outside next to the barn, overlooking the lake. Here you'll find our rustic, wooden arbor that can be adorned with any flowers or decor of your choosing.

Our staff will set up chairs to create an intimate ceremony for you and your guests and our Events Coordinator will work with you to ensure your ceremony is executed how you would like it.

The Arbor is equipped with an electrical outlet so music and/or microphones can be used if you should choose. In the event of inclement weather, we can move your ceremony into our covered pavilion, which still has a beautiful view of the lake.





Your Reception

Wedding receptions take place in our covered, open air pavilion adjacent to the barn. The Pavilion measures 32' x 54', providing a generous space for hosting your reception. Beautiful string lights are hung from the rafters of the Pavilion, creating a truly whimsical space for your event.

Pavilion Details

- rustic farmhouse tables: seats approx. 100 people
- round, banquet tables & chairs
- tent rental option for larger events

Next to the Pavilion, you will find our lawn and Auxiliary Bar. With the reservation of the Pavilion you get this space for your exclusive use.

What You Can Expect

- dedicated bartender with four taps of your choosing in the Aux Bar
- local wines
- lawn games
- bonfire (seasonal)

After the brewery closes to the public, (time varies depending on the day of your event), you and your guests will enjoy exclusive use of the entire brewery grounds until 9 PM.



ACCOMMODATIONS

The Farmhouse

When booking a wedding with Abandon Brewing Company, you will have the unique opportunity to book the Farmhouse (subject to availability).

The Farmhouse, next to Abandon Brewing Co, is located in the heart of the Finger Lakes on Keuka Lake. The restored 1800s farmhouse has amazing views overlooking the lake from the spacious front porch. The Farmhouse can accommodate up to 8 guests and is air conditioned.

Nestled amongst vineyards and apple trees, the Farmhouse is the perfect place for a bride to get ready for her special day. Couples also appreciate having their lodging close by for any needs during their wedding day and not having to travel far after the party is over.

First Floor Details

- spacious & modern fully renovated kitchen
- dining room
- original fireplace & exposed beams
- family room with double pull-out couch
- bedroom with king bed
- beautifully renovated full bath

Second Floor Details

- one bedroom with queen bed
- second bedroom with two single beds
- full bath

Many couples have taken advantage of the Farmhouse's rustic charm and have had beautiful photos taken here both before and after the wedding ceremony.





OUR BEER

Our dedicated brewing staff is focused on creating a wide range of beer styles that showcase the breadth of New York State's agricultural prowess. Nearly all of the ingredients we use, including barley, wheat, rye, hops, spices, fruits, vegetables, and honey, are grown and cultivated within fifty miles of the brewery.

We strive to maintain a lineup of beers representative of brewing traditions found all across the globe. Our lineup changes seasonally and regularly includes: English porters and session ales, German lagers and kettle sours, an assortment of traditional and non-traditional Belgian ales, a variety of IPAs, and an ever changing list of barrel aged beers.

We are also committed to reducing our impact on the planet through our brewing process. All of our process water is heated using a geothermal system installed underneath our parking lot. This system also aids in cooling our chilling system which helps us maintain proper fermentation temperatures.

To protect our watershed, we also reclaim and treat our process waste water. The cleaned and neutralized waste water is then applied to our vineyard to keep the water cycle going.





Abandon staff: Sarah Wilder (Kitchen Coordinator), Kerry Haley (Events & Operations Coordinator), Pat Hall (Assistant Brewer), Jeff Hillebrandt (Head Brewer), Sarah Struzzi-Noto (Owner) & AJ Noto (Owner)



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