# Pharmaceutical Menu



Menu available for pharmaceutical companies

Private rooms available for parties with advance reservations.

Pharmaceutical banquets are for parties of 10 or more.

Prices and menu subject to change.

Like us on Facebook!

4582 State Highway 30 Amsterdam, NY 12010 www.raindancerrestaurant.com (518) 842-2606

#### **BEVERAGES**

#### Coffee or Hot Tea

Fresh Brewed Iced-Tea — House-made & served in a mason jar

Soda – Pepsi, Diet Pepsi, Starry lemon lime, Ginger Ale, Mt.Dew, Orange, Lemonade, Fruit Punch Gatorade, Club, Tonic

#### **APPETIZERS**

#### **Choose 3 options.**

#### Appetizers are presented in room, separately from main dining table.

**Mini Stuffed Mushrooms** — Our own house-made stuffing made with cream cheese, crab meat and vegetables stuffed in a mini mushroom

Spinach and Artichoke Dip — Creamy cheese base with spinach and artichoke hearts, served with tortilla chips

Franks in a Blanket – Mini cocktail franks wrapped in puff pastry

Buffalo Chicken - Crispy meat WINGS or BONELESS chicken served mild, medium, hot, or BBQ style

**Chicken and Lemongrass Potsticker** – Dumpling with refreshing mix of chicken, lemongrass, corn and scallions

Edamame Potsticker – Dumpling with a mix of whole edamame beans, vegetables, and shiitake mushrooms

Pork Potsticker – Dumpling with pork, crunchy Napa cabbage and shiitake mushrooms

Coconut Shrimp Spring Roll – Coconut cream, shrimp, carrots, and peas in a crispy mini spring roll shell

# **ENTRÉES**

#### Please choose up to 5 entrées.

#### In House Hand Cut Meats

#### All entrées include a tossed salad, fresh baked rolls, and Chef's choice potato and vegetable excluding pasta dishes.

**Prime Rib of Beef Au Jus** — Our signature cut, seasoned and slow roasted to perfection, carved to order and topped with piping hot au jus, served medium

Delmonico - 18 oz. USDA Choice Rib Eye steak, grilled to your liking, topped with onion straws

New York Strip Steak - Hand cut, 14 oz. USDA, grilled to your liking, topped with onion straws

Twin Grilled Prime Pork Chop – Two 10 oz. PRIME grade tender, juicy grilled pork chops, served with applesauce

**RD Filet Mignon** – USDA Choice beef, topped with bacon and onion straws. Medium well and well done are automatically butterflied

#### Seafood Specialties

Baked Stuffed Shrimp - Large shrimp stuffed with out crabmeat stuffing served on a bed of rice

**Stuffed Haddock** – Fresh haddock stuffed with out signature seafood stuffing topped with seasoned breadcrumbs & garlic butter broiled to perfection

Broiled Scallops - Sea scallops broiled in butter & topped with breadcrumbs

**Seafood Casserole** – Scallops, baby shrimp, & crabmeat blend baked in a creamy au gratin Swiss cheese sauce topped with a shredded cheese

**Twin Petite Lobster Tails** — Two 5 oz. lobster tails stuffed with out signature seafood stuffing, broiled in butter with seasoned breadcrumbs and served with drawn butter

Raspberry Salmon – Fresh broiled salmon topped with panko breadcrumbs and finished with a raspberry butter sauce

#### Pasta

**Creamy Garlic Parmesan Chicken Penne** – Penne pasta with tender boneless chicken, diced tomatoes and spinach in a garlic cream sauce with seasoning, and parmesan cheese

Traditional Chicken Parmesan - Served with mozzarella & parmesan cheese, penne pasta & marinara sauce

**Grilled Chicken Penne Ala Vodka** — Tender strips of grilled chicken and sautéed prosciutto ham tossed in a vodka tomato cream sauce with penne pasta

Shrimp Scampi - Scampi style shrimp with breadcrumbs in a garlic wine butter sauce & served over a bed of linguini

Seafood Linguini – Scallops, shrimp and Alaskan crab sautéed in a mild garlic butter sauce, served over linguini

**Seafood Mac and Cheese** — Baby shrimp, scallops & a crabmeat blend in a creamy mixed cheese sauce tossed with cavatappi pasta & topped with seasoned breadcrumbs

#### **DESSERT**

#### Choice of 2 desserts.

Cheesecake - Rich and creamy New York style cheesecake ~ the perfect end to any meal

+ Strawberries

House-Made Pies - Chocolate Mousse, Chocolate Peanut Butter Mousse, Banana Cream, Coconut Cream

**Strawberry Shortcake** — Sliced strawberries in a natural syrup generously served over our house-made biscuits and topped with whipped cream - just like grandma made

# PHARMACEUTICAL BANQUET FAQ

#### **VENUE DETAILS**

This facility is handicap accessible with a business casual dress code.

Wi-Fi is available on site. No AV will be provided, but the use of AV is authorized.

Meals are plated individually not family or buffet style.

Onsite self parking available.

#### FEES AND PAYMENT

THIRD PARTY PAYMENT IS ACCEPTED (VISA, MASTERCARD, AMEX, DISCOVER).

CREDIT CARD PAYMENTS CARRY A \$50 CREDIT CARD PROCESSING FEE UNLESS THE TRANSACTION IS COMPLETED WITH A PHYSICAL CARD PRESENT AT THE TIME OF THE RESERVATION.

PRIVATE ROOM CHARGE OF \$250 IS BASED ON ROOM CAPACITY, AND IS A NONREFUNDABLE DEPOSIT.

THE COST OF \$95 PER PERSON INCLUDES
APPETIZER, ENTRÉE, SALAD, DESSERT AND NON-ALCOHOLIC BEVERAGES CHOSEN THROUGH BANQUET MENU.

TAX, AND GRATUITY, ARE NOT INCLUDED.

TAX IS 8%. A MINIMUM 20% GRATUITY IS REQUIRED.

#### **POLICY**

GUEST MINIMUM AND F&B MINIMUM ARE BASED OFF THE PRE-AGREED UPON 15 ATTENDEES.

FINAL HEADCOUNT IS REQUIRED ONE WEEK BEFORE RESERVATION DATE.

IF THE RESERVATION IS CANCELLED WITH 48 HOURS OR LESS, THE CARD WILL BE CHARGED FOR THE GUEST MINIMUM REQUIREMENTS UPON CANCELLATION.

RETURN SIGNED BANQUET CHOICES FORM TO BOOK YOUR BANQUET.

# Pharmaceutical Banquet

#### **CONTACT INFORMATION**

Contact Name:		
Phone Number:		
Email:		
Date of Event: Arriv	vent: Arrival Time:	
Remember the final headcount is due 7 da	rys before the reservation	on
BEVER	RAGE OPTIONS (CHO	00SE 1)
Split Bar: Non-Alcoholic Beverages of Cash Bar: Guests would pay as they Hosted Bar: Each beverage would be Limited Bar: You may set a dollar an When that limit has been reached, in	/ ordered e placed on main check nount limit or a time lim	nit.
APPETIZERS (CHOOSE 3)	POTATO	& VEGETABLE - (CHOOSE 2)
	RICE PILA STEAMED	OTATOMASHED POTATO  FSTEAMED BROCCOLI  MIX VEGETABLES  GRILLED VEGETABLES
<u> </u>	ESSERT (CHOOSE	2)
CHEESECAKE CHEESECAKE WITH STRAWBERRIES STRAWBERRY SHORTCAKE HOT FUDGE SUNDAE		PIE COCONUT CREAM PIE ANUT BUTTER MOUSSE PIE USSE PIE
SPE	CIAL ACCOMMODAT	IONS
GIFT TABLE DESSERT TABL	E PODIUM	SIGN IN TABLE THIRD PARTY AV
		OTHER
BIGNATURE	DATE	DEPOSIT PAID DATE

# Pharmaceutical Banquet FAQ

# Raindancer Restaurant

(518) 842- 2606 4582 STATE HIGHWAY 20 AMSTERDAM, NY

#### I. Venue Details

- A. Hours of operation are Tuesday through Saturday 11:30am-9:00pm and Sunday 2:00pm-8:00pm.
- B. Private and Semi Private rooms are available for reservations
- C. Family owned business with no membership requirements.
- D. The dress code is business casual.
- E. The facility is handicap accessible.

### II. Space Qualifiers

- A. We are not part of a Resort, Brewery, Winery, Vineyard, Recreational facility, Country Club or larger Entertainment property.
- B. We do not have an onsite Spa, Casino, or Golf course.
- C. Raindancer is classified as a Steak and Seafood Restaurant not a Brazilian steakhouse or Hibachi restaurant.
- D. There is zero smoking in the restaurant of any kind.
- E. Wi-Fi is available on site.
- F. No live music on site.

# III. Room type

- A. The main dining room is a semi private area.
- B. There are four private rooms available for reservations that have four walls and a closed door. Other guests are separate from our private rooms limiting access, visibility, and sound.
  - 1. Board Room: 25 maximum capacity and has frosted windows to ensure no outside visibility. This particular room is not handicap accessible.
  - 2. Back of the Green: 32 maximum capacity with high covered windows with no visibility.
  - 3. New Room: 50 maximum capacity with windows that can be covered with blinds
  - 4. Front Room: 102/150 maximum capacity however, not all windows are equipped with curtains or other window apparatus to limit visibility in this room but has a private view.
- C. Private rooms are available 4-9pm Tuesday-Saturday and 4-8pm Sunday for pharmaceutical banquet reservations.
- D. Room configuration and accommodations can be discussed based on need.

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# IV. Fees and Payment

- A. Third party payment is accepted (VISA, MasterCard, Amex, Discover).
- B. Credit card payments carry a 3% processing fee unless the transaction is completed with a physical card present at the time of the reservation.
- C. Private room charge of \$250 is based on room capacity, and is a nonrefundable deposit due at time of booking.
- D. Guest minimum is 15.
- E. The cost of \$98 per person includes: appetizer, entree, salad, dessert, and non-alcoholic beverages. (Tax and gratuity are not included.)
- F. Tax is 8%.
- G. A minimum 18% gratuity is required.
- H. No additional admin fees.

# V. Reservation/Cancellation Policy

- A. The guest minimum of 15, and F&B minimum are based off the pre-agreed amount of attendees plus the amount of 8% tax and 18% gratitude along with any room fees and credit card fees.
- B. Final headcount is required one week before reservation date.
- C. If the reservation is cancelled with 48 hours or less, the card will be charged upon cancellation for the guest minimum requirements which does not include separate deposit.

### VI. Menu Selection

- A. Reservations will have a pre-set menu at \$98 per person plus tax and gratuity.
- B. Meals are plated individually not family or buffet style.
- C. The menu includes appetizer, entrees, salads, and desserts.
- D. Non-alcoholic beverage list can be found on the pre-set menu provided.
- E. Take-out meals can be available at the pre-set menu price stated above.

#### VII. Miscellaneous FAQ

- A. We do not deliver for catering. However, we do have take out party platters available for pick up only.
- B. AV is not provided by the restaurant, but outside venders are accepted. This includes but not limited to: TV, screens, sound system, speaker, or HDMI cables.
- C. Onsite self parking available
- D. No valet or other charges.

Signature	date

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