

Beverage Options

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OPEN BAR

Includes draft beer, bottled beer, wine & premium brand liquor

1st Hour \$9.00 / person

Each Additional Hour \$4.50 / person

BOTTLED BEER, HOUSE WINE & SODA

1st Hour \$7.50 / person

Each Additional Hour \$4.25 / person

DOMESTIC DRAFT BEER, HOUSE WINE & SODA

1st Hour \$5.50 / person

Each Additional Hour \$3.00 / person

HOUSE WINE BY THE LITER

Chardonnay, Pinot Grigio, Merlot, Cabernet & White Zinfandel

(1 liter = 5 glasses)

\$25 / liter

UNLIMITED SODA AND/OR COFFEE

\$4.00 / person

SODA BY THE PITCHER

(1 pitcher = 6 glasses)

\$7.50 each

DRAFT BEER

	1/2 Keg	1/4 Keg
<i>Coors Light</i>	\$195.00	\$160.00
<i>Labatt Blue or Blue Light</i>	\$195.00	\$160.00
<i>Smithwick's</i>	\$230.00	NA
<i>Sam Adams</i>	\$230.00	N/A
<i>Shock Top</i>	\$230.00	N/A

PUNCH BOWLS

Serves approximately 25 to 30 people

Wine Punch \$55.00

Champagne Punch \$60.00

Fruit Punch (non-alcoholic) \$35.00

Banquet Proposal

2011



RAVENSWOOD

Est. 1984

PUB/LIGHT MEALS/PRIVATE PARTIES

1021 Route 146, Clifton Park

518-371-8771

www.ravenswoodpub.com

ravenswoodpub@nycap.rr.com

Thank you for considering Ravenswood for your upcoming event. We can accommodate all your needs for a variety of occasions, such as wedding receptions, rehearsal dinners, sporting league banquets, showers, birthdays, retirements and more! Our facility is capable of comfortably seating up to 80 guests.



General Information

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Room Rental Arrangements:

Facilities are available for "4" hours per occasion (3 hours for luncheons) at no extra charge as long as a minimum expenditure of \$375.00 is made off the banquet menu. Additional hours may be purchased at the rate of \$50.00 per hour. Cash bar arrangements cannot be counted as part of this expenditure. (Events that do not reach the minimum expenditure of \$375.00 will include a \$50.00 per hour room rental fee).

Entertainment:

Dance floor, stereo with CD player and i-Pod hook up, 2 HD LCD televisions (46") with DVD player & satellite system, wireless microphone & podium are available for your use. Please advise the banquet manager if you plan on having any live entertainment, such as a band or a disc jockey.

Beverages:

Many beverage options are available. Please remember that due to NYS & Federal Laws, the bar & wait staff will NOT be permitted to serve alcoholic beverages to intoxicated persons or persons under 21 years of age. Please notify us of guests under 21 who will be attending. All beverages must be purchased on-site.

Extras:

Table linens and hurricane lamp centerpieces are provided at no extra cost (Business Luncheons excluded).

Contract & Terms

Deposit:

A minimum deposit of \$100.00 must be made when booking the function to guarantee a particular date. The deposit will be deducted from your bill at the end of the function. Deposits to hold Friday & Saturday dates in December will be \$200.00.

Cancellations:

Deposits will not be refunded if the function is cancelled within the 45 day period prior to the booked date.

Payment:

Balance of the bill is due in full at the conclusion of the function. All prices are subject to a 7% sales tax and a 18% service charge.

Guarantees:

Menu selections & the number of guests must be submitted 10 days prior to the function. Any additions or cancellations must be made 72 hours prior to the function. NO changes can be made after that time. We will prepare the food based on your final count. You will be billed for that number even if a lesser number attends. Prices subject to change.

Damages:

Host is responsible for any damages, by any guest, to any equipment or properties of this restaurant, and the replacement thereof.

Ravenswood Banquet Room is not handicapped accessible.

Business Luncheon

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Available Monday through Friday ONLY 11:30am to 3:00pm

Includes 3 hour room rental.

Additional hours \$50 1st hour, \$15 each following.

Minimum 15 guests, Maximum 30 Guests.

Price includes 18% service charge & 7% sales tax.

Option #1

Includes soda, coffee or tea

Choice of the following:

- *Turkey Sandwich on a Kaiser Roll with lettuce, tomato & mayo. Served with chips.*
- *Cheeseburger with fries (cooked medium)*
- *Char-grilled Chicken Sandwich with fries.*

\$15 / Person

Option #2

Includes soda, coffee or tea

Choice of the following:

- *Chicken Chipotle Wrap with fries.*
- *Traditional Philly with fries.*
- *Grilled Chicken Ceasar Salad*

\$16 / Person

Desserts

Reese's Peanut Butter Cake — \$5.25 / person

Rich dark chocolate cake with chocolate butter cream frosting & peanut butter cream cheese filling.

Ultimate Chocolate Cake — \$5.25 / person

Seven layers of rich chocolate cake.

Boston Cream Cake — \$5.25 / person

Two layers of rich and moist yellow cake surround a thick layer of vanilla custard. Topped with dark chocolate ganache.

Ultimate Carrot Cheesecake — \$5.75 / person

One layer of creamy vanilla cheesecake nested between two layers of rich carrot cake.

Grasshopper Cake — \$5.75 / person

Rich dark chocolate cake with mint cookie crumbs between the layers, topped with chocolate mint cookies.

Cookie Tray — \$1.50 / person

Dinner Occasions

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Includes:

Tossed Salad (served with Italian and Ranch House dressing)

Warm Rolls and Butter

Mixed Vegetables

Choice of one: Baked Potato, Oven Roasted Potato or Rice Pilaf

Chocolate Pudding

Coffee and/or Tea

Prime Ribs of Beef (minimum order of 10) **\$22.95**

Boneless Ribeye, specially prepared and served in it's own juices

Roast Sirloin of Beef with Gravy **\$17.95**

USDA choice beef roasted in it's own juices and topped with a rich homemade beef gravy.

Roast Turkey **\$17.95**

Juicy turkey breast roasted in our own ovens, served over herb dressing and smothered with turkey gravy. Accompanied with cranberry sauce.

Stuffed Filet of Sole **\$19.95**

Fresh filets, covering our own homemade crab stuffing, baked and topped with a veloute sauce.

Shrimp Scampi **\$18.95**

Six jumbo shrimp, baked in garlic butter, white wine, grated parmesan cheese and fresh herbs. Served in a casserole.

Crab Cakes **\$20.95**

Two crab cakes with our own special blend of lump & claw crab meat, served Chesapeake Bay style, topped with a white wine butter sauce.

Chicken Cordon Bleu **\$18.95**

Tender breast of chicken wrapped around ham and Swiss cheese, covered with flavored bread crumbs and topped with a veloute sauce.

Chicken Tortellini **\$16.95**

Cheese filled tortellini with tender strips of chicken in a creamy Florentine sauce.

Pasta Primavera **\$14.95**

*A medley of fresh garden vegetables sautéed in garlic butter, white wine and seasonings. Tossed with penne pasta, sprinkled with parmesan cheese. **Please Note:** Pasta dishes will not include potato & vegetable.*

Hors d'Oeuvres

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Chicken Tenders — \$120.00

Large breaded, deep fried strips of tender white meat. Served with BBQ sauce & honey Dijon sauce on the side. (40 count)

Deep Fried Mushrooms — \$90.00

Fresh mushrooms dipped in our own beer batter, breaded, deep fried & served with a spicy horseradish sauce on the side. (150 count)

Buffalo Style Chicken Wings — \$120.00

Fresh wings & drumsticks, deep fried & served with bleu cheese & celery. Your choice of: Mild, Medium, Hot, Extra Hot, Hot BBQ combo, 24 Karat Gold or Garlic Parm (150 count)

Mesquite Chicken Quesadillas — \$120.00

Mesquite chicken, Monterey jack cheese, jalapeno's and onions in a flour tortilla. Served with ranch dressing on the side. (75 count)

Mozzarella Sticks — \$80.00

Mozzarella cheese dipped in batter, lightly breaded and deep fried to a golden brown. Served with raspberry and marinara sauce on the side. (50 count)

Asian Pot-stickers — \$80.00

Asian seasonings combined with pork filling wrapped in a wonton & deep fried. Served with sweet chili sauce on the side. (50 count)

2 Ft. Mini Subs — \$25.00

Choice of: Turkey, Roast Beef, Ham, Tuna Salad or Chicken Salad. All subs served with lettuce, tomato & onion - Add cheese \$3.00 extra

2 Ft. Italian Mixed Sub — \$30.00

Spiced Ham, Salami, Pepperoni, Mozzarella Cheese, lettuce, tomato & onion (15 portions per sub - Dressings served on the side)

Stuffed Mushroom Caps — \$120.00

Fresh mushroom caps filled with sausage stuffing. (75 count)

Hors d'Oeuvres

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Vegetable Platter -- \$70.00

*Assorted fresh vegetables served with our own tasty dips.
(serves approximately 40)*

Cheese & Cracker Platter — \$80.00

*Assorted cheese & crackers served with pepperoni & mustard.
(serves approximately 40)*

Fruit Platter -- \$70.00

*Assorted fresh fruits served with our own tasty dip.
(serves approximately 40)*

Meatballs in Sauce — \$100.00

*Your choice of Italian or Swedish served with mini rolls.
(100 count)*

Add Cheese Stuffed Tortellini with Chicken — \$2.75 / per person

Add Ziti in Sauce — \$1.00 / per person

Scallops Wrapped in Bacon — \$110.00

*Tender bay scallops delicately seasoned and wrapped in cured bacon.
Served with our spicy horseradish sauce.
(50 count)*

Shrimp Cocktail Platter — \$115.00

*Chilled peeled and deveined & served with our own spicy cocktail sauce.
(50 count)*

Pizza Bites — \$95.00

*Fresh dough stuffed with pepperoni and mozzarella cheese.
(100 count)*

Chicken Cordon Bleu Bites — \$100.00

*Swiss cheese and Canadian-style bacon wrapped in chicken and lightly breaded. Served with a veloute sauce.
(50 count)*

Sausage & Peppers — \$110.00

*Juicy Italian sausage with peppers & onions. Served with dinner rolls.
(serves approximately 50)*

Broccoli & Cheese Bites — \$65.00

*Broccoli florets dipped in cheddar cheese sauce and fried in a light tempura batter. Served with ranch dressing on the side.
(50 count)*

Buffets

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Minimum 25 Guests
Served with Coffee
an/or Tea

Buffet #1

Hot and Cold

*Cold Cut Platter
(Sliced Roast Sirloin of Beef
Sliced Breast of Turkey)
Assorted Sliced Cheese
Potato Salad
Tossed Salad
Baked Ziti
Italian Meatballs in Sauce
Rolls, Butter, Condiments*

\$18.75 / Person

Buffet #3

Hot and Cold

*Chef carving station for
Prime Rib of Beef &
Roast Breast of Turkey
Seafood Newburg
Baked Ziti
Sausage & Peppers
Tossed Salad
Pasta Salad
Mashed Potatoes
Mixed Vegetables
Dinner Rolls & Butter*

\$26.75 / Person

Buffet #2

Hot and Cold

*Seafood Newburg
Beef Tips Burgundy
Chicken Tortellini
Pasta Salad
Tossed Salad
Mixed Vegetables
Oven Roasted Potatoes
Dinner Rolls & Butter*

\$21.75 / Person

Lunch Buffet

Available 11:30am to 3:00pm ONLY

*Cold Cut Platter
(Sliced Roast Sirloin of Beef
Sliced Breast of Turkey)
Assorted Sliced Cheese
Potato Salad
Tossed Salad
Potato Chips
Assorted Bread, Rolls,
Butter & Condiments*

\$13.95 / Person

Add Ons:

Ziti in Sauce \$1.00 / Person

Cheese Stuffed Tortellini with Chicken \$2.75 / Person

Please Note: Due to NYS Health Dept. Codes, the guaranteed number is prepared and MUST be consumed on the premises. Guest are not permitted to remove buffet food from this property.