



La Galleria

2018 WEDDING MENU

716-648-4880

www.lagalleriabanquets.com

CEREMONIES

in our Gorgeous Gardens

TRADITIONAL

\$495

Includes:

A one hour Wedding Ceremony Rehearsal
Ceremony on Site with 75 chairs
Ceremony Coordinator

Sodas, Champagne and Sweets in the Bridal Room
(Brides Room Available 2hrs. Before Ceremony)

PLATINUM

\$895

Includes:

A one hour Wedding Ceremony Rehearsal
Ceremony on Site with 100 chairs
Hanging Lanterns Under the Tent

Lemonade, Peach Ice Tea & Cucumber Water
Station and Hand Passed Champagne
(20 Min Prior to Ceremony)

Ceremony Coordinator

Sodas, Champagne, Sweets and Mini Fruit Kabobs in the
Bridal Room (Brides Room Available 2 hrs. Before Ceremony)



Photo by Countryside Photography

Cover photo courtesy of Expressions Photography

COMPLIMENTARY SERVICES FOR ALL WEDDING PACKAGES



1. Experienced personal Wedding Coordinator: We help you with your pre-wedding planning and assist with all the details of your Special Day
2. Your Wedding Team Also Includes: Head Chef, Lead Server and Head Bartender to help coordinate your Day
3. Gold Chiavari Chairs- Stunning!
4. Pitchers of sodas & citrus water placed on the bar for your guests to enjoy during dinner service. (The Head Table receives served drinks during the dinner service)



5. A small hors d'oeuvre platter placed in front of the bride and groom at their dinner table.

6. Wedding Cake - we will cut and serve your wedding cake

7. Military Discount (active duty) - Bride & Groom eat & drink for free

8. Floor-Length Skirting-for your cake, gift, head, and DJ tables

9. Colored Linen Napkins, 25 beautiful shades / White Table Linens

10. Special Children's Entree and Pricing / Vendor Pricing

11. Accommodations for Special Dietary Needs
(Vegan, Vegetarian, Gluten Free) w/ prior notice.

12. A Gift for the Bridal Couple

13. Elegant Floral Centerpieces & Lanterns

14. Table diagram-layout of each room
for your seating arrangements

15. Table Numbers

16. Bridal Card Boxes—for cards at gift table

17. Complimentary preferred vendor suggestions

18. Our Loft and Elmwood rooms have separate patio spaces complete with lovely gazebos, gardens, and photo areas. Beautifully Landscaped Grounds for exceptional photos, ceremonies or just a stroll for your guests

19. When you hold your Wedding Reception at La Galleria & choose to have your bridal shower with us as well: Receive 10% Off the Bridal Shower Food

20. Placement of Wedding Favors*, Guest Place Cards,* and tray of your cookies*

21. Suite upgrades at local hotels when booking Wedding night accommodations

22. WiFi Available



20. Placement of Wedding Favors*, Guest Place Cards,* and tray of your cookies*



* Services beyond those listed may result in a \$35 hourly charge

The Exclusive _____ **WEDDING** _____ Package

PRIVATE USE OF THE ENTIRE ESTATE FOR THE EVENING

This superb reception package offers two complete bars set up for drinks during the cocktail hour, one hour live music and hors d'oeuvres in the Elmwood Room. Dinner and dancing to follow in the Loft Room. Separate space for your photo booth, late night coffee station & desserts!

CUSTOMIZE YOUR SPECIAL DAY....

This package is complimented with two large outdoor patios and gazebos, wooded areas for exceptional photos, beautiful gardens and spectacular architecture.

Be part of the GRAND EXPERIENCE



NEW!

The Solo **WEDDING** _____ Package

You are the **ONLY** event happening at La Galleria that evening.
Enjoy all the outside patios, gazebos; gardens & woods.
Relax in the Fireside Lounge.

INQUIRE FOR MORE INFORMATION | *Restrictions may apply

PREMIUM SIT DOWN PACKAGE

OUR MOST POPULAR

Champagne Toast for Head Table and All Guests

FOUR HOUR PREMIUM BLEND BAR

including Mixed Drinks, Bottled Beers, and Bottled Wines

HORS D'OEUVRES DISPLAY STATION

Featuring Imported and Domestic Cheeses, Cracker Display, Fresh and Tropical Fruits, Tapas Trio Table with Tomato-Basil, Spinach, and Traditional Tortillas with Red Pepper Hummus & Fresh Salsa and Vegetable Crudit  with Herb Dip

HAND PASSED HORS D'OEUVRES

Assorted Mini Quiche

Italian Bruschetta on Toasted Baguette and Mini Caprese Skewers

ALL ENTREES INCLUDE:

Mixed Greens Salad with dried Cranberries, crumbled Goat Cheese and glazed Walnuts, with homemade White Balsamic Dressing (served individually) | Artisan Rolls, Choice of Garlic Mashed or Oven Roasted Potatoes | Seasonal Vegetables

Dual Entrees paired on the same plate (choose two for all guests)

- Choice Angus Prime Rib of Beef au jus
- Filet of Sirloin Steak with Red Wine reduction
- Chicken Breast Stuffed with Brie and Cranberries
- Cilantro Lime Salmon
- Breast of Chicken Cordon Bleu
- Cranberry Basil Chicken Breast
- Apple Brandy Pork Tenderloin Filet
- Grilled Stacked Eggplant with Toasted Bread Crumbs and Fresh Mozzarella
- Panko Crusted Tilapia with Citrus Glaze

(You may also select two individual choices for your guests,
which must be indicated on your placecards)

LATE NIGHT CAKE AND COFFEE

We Individually Serve Your Cake and have a Coffee Station Available including Freshly Brewed Colombian Coffee, Decaf, and Select Teas with Specialty Flavored Syrups, "To Go" cups & Bottled Water are provided along with a display of Gourmet Cookies & Brownies.

\$64 Friday/Sunday | \$68 Saturday

*Restrictions may apply

ELITE SIT DOWN PACKAGE

ELEGANT

Champagne Toast for Head Table and All Guests

FOUR HOUR PREMIUM BLEND BAR

including Mixed Drinks, Bottled Beers, Bottled Wines AND CRAFT BEERS

HORS D'OEUVRES DISPLAY STATION

Featuring Imported and Domestic Cheeses, Cracker Display, Fresh and Tropical Fruits/Tapas Trio Table with Tomato – Basil, Spinach, and Traditional Tortillas with Red Pepper Hummus & Fresh Salsa/Vegetable Crudit  with Herb Dip and Pineapple Chicken Teriyaki

HAND PASSED HORS D'OEUVRES

Bacon Wrapped Scallops, Assorted Mini Quiche,
Spanokopita, Italian Bruschetta served on a toasted baguette

ALL ENTREES INCLUDE:

Salad of Mixed Greens with dried Cranberries, crumbled Goat Cheese and glazed Walnuts with homemade White Balsamic Dressing (served individually) | Artisan Rolls
Twice Baked Potatoes and Seasonal Vegetables

Bottle of Rosemont Cabernet Merlot Blend
& a Bottle of Rosemont Chardonnay served at each table

Dual Entrees paired on the same plate (choose two for all guests)

- Medallions of Filet Mignon
- Marinated Grilled Shrimp Kabobs
- Prime Rib au jus
- Chicken Caprese with fresh Mozzarella, Basil and Tomato
- Chicken Mushroom Asiago
- Panko Chicken Picatta
- Baked Salmon Provencal with White Wine, Lemon and Capers
- Stuffed Vegetable Crepe with Goat Cheese and Bechamel
- Baked Halibut with Lemon Caper Butter over Rice Pilaf
- Grilled Seasonal Vegetables with extra Virgin Olive Oil and Balsamic Glaze over Quinoa
- Stuffed Portobello Mushroom with Spinach and Feta

(You may also select two individual choices for your guests,
which must be indicated on your placecards)

LATE NIGHT CAKE AND COFFEE

We Individually Serve Your Cake and Have a Coffee Station Available including Freshly Brewed Colombian Coffee, Decaf and Teas with Gourmet Flavored Syrups, "To Go" cups, Bottled Water and Assorted Cheesecake for your guests to enjoy!

\$74 Friday/Sunday | \$79 Saturday

*Restrictions May Apply

TUSCAN DREAM RECEPTION PACKAGE

A LA GALLERIA GRAND EXPERIENCE

Prosecco Toast for All Guests

FIVE HOURS PREMIUM BLEND BAR

including Mixed Drinks, Bottled Beers and Bottled Wines

ALSO INCLUDES Crown Royal, Craft Beers & a hand passed Signature Drink!

White Glove Service * Floor Length Linens for Each Table * Uplighting

ONE HOUR OF LIVE MUSIC DURING COCKTAILS

HORS D'OEUVRES

Gourmet Antipasto Display

Imported meats, cheeses, olives, peppers, artichoke hearts, grilled vegetables, Artisan breads, and fruit kabobs.

Hand Passed

Shrimp shots, caprese skewers, mini tomato soup shooters with grilled cheese, stuffed strawberries with goat cheese.

COURSE 1

Italian Wedding Soup

COURSE 2

Mixed Field Greens topped with Poached Pears, Toasted Almonds, Grape Tomatoes, and Crumbled Goat Cheese
An assortment of Artisan Rolls with Whipped Sweet Butter

* COURSE 3 *

Choose two for dual entrée

- Medallions of whole roasted Filet Mignon cooked Chateaubriand style with demi glaze
- Peppercorn crusted Salmon with maple glaze
- Chicken French- delicate egg batter with fresh lemon
- Vegetarian Crepe with seasonal vegetables and Hollandaise sauce
- Pistachio encrusted Pork Tenderloin

*including... Fingerling Potatoes * Grilled Asparagus*

Two specifically chosen bottles of wine
served at the table to compliment your meal

COURSE 4

Your Wedding Cake served with a Belgian Chocolate-Dipped Strawberry and Artisan Ice Cream

COURSE 5

Later in the evening, an elegant Dessert Table is presented featuring Cannoli, Tiramisu Cake, New York Style Cheesecake, and Assorted Biscotti.
Also served is Premium Fair Trade Roast Coffee together with Gourmet Flavorings and a selection of Fine Teas, "To Go" cups and Bottled Water.

\$97 Friday/Sunday | \$105 Saturday

* Restrictions May Apply

GRAND BUFFET PACKAGE

Champagne Toast for Head Table

FOUR HOUR PREMIUM BLEND BAR

Including Mixed Drinks, Bottled Beers, and Bottled Wines

HORS D'OEUVRES DISPLAY STATION

Featuring Imported and Domestic Cheeses, Cracker Display, Fresh and Tropical Fruit, including Golden Pineapple, Strawberries, Cantaloupe, Honeydew, and Grapes.

Vegetable Crudité with Herb Dip

SALAD:

Mixed Greens with dried Cranberries, crumbled Goat Cheese and glazed Walnuts with homemade White Balsamic Dressing (served individually) Artisan Rolls

OUR BUFFET CHOICES:

CHOOSE ONE (Chef Attended Carving Station)

- Roast Choice Top of Sirloin Beef
- Baked Country Ham with Maple Glaze

CHOOSE TWO Additional Entrees including:

- Panko Crusted Center Cut Pork Chops
- Roast Pork Loin
- Chicken Cordon Bleu
- Chicken Breast Supreme
- Roasted Rosemary Chicken
- Cranberry Basil Chicken
- Parmesan Crusted Tilapia
- Cheesy Manicotti with Vodka Cream Sauce
- Tortellini w/ Alfredo Sauce, Petite Peas & Cream Sauce
- Penne with Pesto Cream Sauce
- Penne w/ Mini Meatballs & Tomato Basil Marinara

CHOOSE FOUR Side Dishes including:

- Roasted Red Potatoes
- Red Skin Mashed Potatoes
- Traditional Herb Stuffing
- Honey Glazed Carrots
- Primavera Pasta Salad
- Brown Sugar and Bacon Green Beans
- Crispy Garlic Parmesan Potatoes
- Fresh Mixed Vegetables w/ Sweet Cream Butter Glaze
- Garlic Mashed Potatoes
- Rice Pilaf w/ sundried Tomatoes and Kale
- Cucumber Yogurt Dill Salad
- Roasted Butternut Squash w/ Cinnamon and Cranberries

CAKE AND COFFEE

We Individually Serve Your Wedding Cake and Have a Coffee Station Available including Freshly Brewed Colombian Coffee, Decaf, and Select Teas with Gourmet Flavored Syrups and Gourmet Cookies and Brownies.

\$54 Friday/Sunday | \$59 Saturday

*Restrictions May Apply

ULTIMATE BUFFET PACKAGE

Champagne Toast for Head Table and All Guests

FOUR HOUR PREMIUM BLEND BAR

Including Mixed Drinks, Bottled Beers, and Bottled Wines

HORS D'OEUVRES DISPLAY STATION

Featuring Imported and Domestic Cheeses, Cracker Display, Fresh and Tropical Fruits, Tapas Trio Table with Tomato-Basil, Spinach, and Traditional Tortillas with Red Pepper Hummus & Fresh Salsa and Vegetable Crudit  with Herb Dip

HAND PASSED HORS D'OEUVRES

Assorted Mini Quiche

Italian Bruschetta on Toasted Baguette and Mini Caprese Skewers

SALAD:

Mixed Greens with dried Cranberries, crumbled Goat Cheese and glazed Walnuts with homemade White Balsamic Dressing (served individually) | Artisan Rolls

OUR BUFFET CHOICES:

CHOOSE ONE (Chef Attended Carving Station)

- Choice Angus Prime Rib of Beef au jus
- Bacon Wrapped Maple Glazed Pork Loin

CHOOSE TWO

- Lemon Pepper Chicken
- Chicken Caprese
- Chicken Breast Marsala with Crimini Mushrooms
- Roast Turkey Breast with Sage Butter
- Cilantro Lime Salmon
- Garlic Butter Shrimp Pasta
- Vegetable Lasagna
- Grilled Stacked Eggplant w/ Toasted Bread Crumbs and Fresh Mozzarella
- Penne with Pesto Cream Sauce
- Egg Noodles with Lamb Ragu

CHOOSE FOUR Side Dishes including:

- Garlic Mashed Potatoes
- Wild Rice Blend with Kale
- Brown Sugar Glazed Carrots
- Garlic Herb Butternut Squash
- Petite Peas with caramelized Onion and Mint
- Quinoa Vegetable Salad with Lemon Basil Dressing
- Green Beans with Honey Pecans and Cranberries
- Bacon Jalepeno Mac & Cheese
- Crispy Parmesan Potatoes
- Specialty Mashed Potatoes w/ Bacon, Chives & Sour Cream

LATE NIGHT CAKE AND COFFEE

We Individually Serve Your Cake and have a Coffee Station Available including Freshly Brewed Colombian Coffee, Decaf, and Select Teas with Specialty Flavored Syrups "To Go" cups & Bottled Water along with a display of Gourmet Cookies & Brownies

\$64 Friday/Sunday | \$68 Saturday

*Restrictions May Apply

GRAND FAMILY STYLE RECEPTION

Champagne Toast for Head Table and all guests

FOUR HOUR PREMIUM BLEND BAR

Including Mixed Drinks, Bottled Beers, and Bottled Wines

HORS D'OEUVRES DISPLAY STATION

Featuring Imported and Domestic Cheeses, Cracker Display, Fresh and Tropical Fruit, including Golden Pineapple, Strawberries, Cantaloupe, Honeydew, and Grapes.

Vegetable Crudite' with Herb Dip and Pineapple Chicken Terriyaki

also... Hand Passed Mini Quiche and Bruschetta

ALL DINNERS INCLUDE:

Mixed Greens Salad with dried Cranberries, crumbled Goat Cheese and glazed Walnuts with homemade White Balsamic Dressing (served individually) | Artisan Rolls

Choose TWO Entrees:

- Slow Cooked Beef Brisket with Red Wine Reduction
- Chicken Breast Supreme
A House Favorite!
- Lemon Pepper Chicken
- Roasted Rosemary Chicken
- Panko Crusted Center Cut Pork Chops
- Roasted Turkey Breast with Sage Butter
- Cheesy Manicotti with Vodka Cream Sauce
- Parmesan Crusted Tilapia
- Chicken Cordon Bleu
- Cranberry Basil Chicken
- Seared Roast Pork Loin with Apple Brandy Glaze

Choose THREE Sides:

- Roasted Red Potatoes
- Red Skin Mashed Potatoes
- Brown Sugar and Bacon Green Beans
- Traditional Herb Stuffing
- Bacon Mac & Cheese
- Gemelli Pasta with Pesto Cream Sauce
- Fresh Mixed Vegetables with Sweet Cream Butter Glaze
- Specialty Mashed Potatoes with Bacon, Chives & Sour Cream
- Penne with Tomato Basil Cream Sauce
- Honey Glazed Carrots with Orange Zest
- Rice Pilaf with Sundried Tomatoes and Kale

CAKE AND COFFEE

We Individually Serve Your Cake and have a Coffee Station Available Including Freshly Brewed Colombian Coffee, Decaf, and Select Teas with Gourmet Flavored Syrups and Gourmet Cookies and Brownies

\$60 Friday/Sunday | \$63 Saturday

*Restrictions May Apply

OUR TOP 13 BARS

that add something SPECIAL to your Wedding!

*Served After Dinner for the last hour and a half of the Wedding Package - restrictions apply

Buffalo Bar - Cheese & Pepperoni Pizza, Cheese Pizza, Chicken Wings and Mini Roast Beef Sandwiches with horseradish - \$7.95 per guest

Taco Bar - Soft & Hard shell tortillas, spiced ground meat, refried beans, shredded cheddar cheese, lettuce, tomatoes, onions, taco sauces, sour cream, salsa and guacamole- \$6.95 per guest

Loaded Nacho Bar - Crispy Nacho chips with 7 great toppings and taco sauces - \$6.95 per guest

Dessert & Cheesecake Bar - Assorted New York Style flavored Cheesecakes, Carrot Cake, Cannoli, Cookies and Mini Eclairs - \$6.95 per guest

Irish Coffee Bar - Premium Coffee, Decaf, Tea Selections with Bailey's, Kahlua, Frangelico, Amaretto, Grand Marnier & Jameson - \$6.95 per guest.

— THE FOLLOWING FUN FOOD 'BARS' ARE \$4.95 PER GUEST —

Candy Bar - 10 assorted decorative Candy Jars filled with wrapped and unwrapped candies and chocolates complete with decorative bags for your guests to fill!

Ice Cream Bar - Two kinds of Ice Cream with toppings of toasted nuts, colored sprinkles, maraschino cherries, crushed Oreos, marshmallows, bananas, chocolate/strawberry/caramel sauces and whipped cream!

S'Mores Bar - Have your guests toast their own Marshmallows! Served with a variety of graham crackers and chocolate bars for S'More making!

Ooh La La French Fry Bar - Crispy, regular & sweet potato fries with melted cheese, honey and fun toppings!

Apple Crisp Bar - A mixture of apples, cinnamon & sugar topped with a brown sugar crumb topping and served with whipped cream and caramel sauce!

Donuts & Hot Cider Bar — An assortment of delicious donuts served on platters with warm Apple Cider! So delicious anytime but especially those chilly Wedding months!

Martini Milk and Cookies - Say goodnight to your guests with this adorable duo! Enjoy chocolate, strawberry or white milk served in a martini glass with an assortment of your favorite cookies and brownies.

Belgian Chocolate Treats - Belgian Chocolate dipped strawberries, pineapple, cherries, frozen bananas, Oreos, pretzels and marshmallows.

— OUR MOST POPULAR PAIRINGS —

\$10.50 PER GUEST • CHOOSE 1 PAIRING

- Taco Bar & Candy Bar
- Irish Coffee Bar & S'mores Bar

- Dessert Bar & Belgian Chocolate Treat Bar
- Buffalo Bar & Ice Cream Bar

HORS D'OEUVRES

DISPLAY OPTIONS

Tapas Chips- three flavors with hummus and salsa.....	per person \$2.95
Mediterranean Bar with imported meats, cheeses, olives, peppers, artichoke hearts, grilled vegetables and breads	per person \$4.50
Brie with Glazed Apricots, Toasted Pecans and Cranberries.....	\$85.00
Stuffed Mushrooms w/ sausage, cheese and bread crumbs (50 pieces).....	\$110.00
Bourbon Barbecue Meatballs (50 pieces)	\$65.00
Pineapple Chicken Teriyaki (50 pieces)	\$65.00
Clams Casino (50 pieces)	\$110.00
Buffalo Chicken Wings (50 pieces).....	\$85.00
Tortellini Skewers with Pesto Vinaigrette (50 pieces).....	\$85.00
Fruit Kabobs (50 pieces)	\$75.00

HAND PASSED OPTIONS

(Pricing per 50 pieces)

Shrimp Shots (extra-large shrimp served in a shot glass w/ cocktail sauce).....	\$135.00
Mini Caprese Skewers.....	\$75.00
Mini Crab Cakes	\$85.00
Coconut Shrimp.....	\$95.00
Bacon Wrapped Scallops	\$135.00
Mac & Cheese Cups.....	\$75.00
Mini Open Beef on Rye Toast with Horseradish and Sour Cream.....	\$120.00
Strawberries stuffed with Goat Cheese	\$75.00
Assorted Mini Quiche	\$75.00
Jalapeno Poppers.....	\$85.00
Mini Grilled Cheese & Tomato Soup Shooters.....	\$95.00

OUR FAVORITE WEDDING PARTY PACKS!

Enhance your Wedding by adding:

THE FLORENTINE: Stuffed Mushrooms Florentine, Caprese: Tomato, Basil and Fresh Mozzarella, *hand passed* Poppers, and *hand passed* Bruschetta and Brie. \$5.95 per person

THE DUKE: *Hand passed* Coconut Shrimp and *hand passed* Goat Cheese Baguettes, Stuffed Cherry Peppers, Pineapple Chicken Teriyaki. \$6.50 per person

TUSCAN DREAM: *Hand passed* Jumbo Shrimp shots, Prosciutto-wrapped Melon, Specialty Bruschetta, baked French Brie with glazed apricots, toasted pecans and cranberries, aged Asiago, Gorgonzola Dolce and Jarlsberg Swiss Cheese. \$8.50 per person

BEVERAGES

PREMIUM BLEND BAR

Deep Eddy Traditional and Lemon Vodkas * Tanqueray * Seagram's 7 Whiskey

* Dewar's * Captain Morgan Rum * Jim Beam * Peach Schnapps

* Southern Comfort * Bacardi Rum * Tequila

Labatts Blue and Bud Light Bottled Beer, Blue Light on Draft and Non-Alcoholic Beer

Bottled House Wines (Merlot/Chardonnay/Pinot Grigio/Riesling)

Also: House Selected Classic Liquors/Manhattans/Martinis

Unlimited Soft Drinks, Juices and Iced Tea

(additional bar \$4/hr, based on the party's guaranteed count)

ULTRA PREMIUM BAR

(add \$5.95 per person to Premium Blend Bar Prices or choose 2 for \$3.95)

Titos or Grey Goose Vodka • Bombay Sapphire • Jack Daniels • Crown Royal

Johnny Walker Black • Kahlua • Baileys • Alternative Craft Beers

Also: House Selected Brand Liquors and Premium Liquors

Unlimited Soft Drinks, Juices and Iced Tea

BRIDAL COUPLE'S SIGNATURE DRINK AT BAR

Create and name a special drink for your special night!

examples... Moscow Mule, Electric Lemonade, Cinnamon Toast

\$2.95 and up

LIGHT OPEN BAR

Includes: Blue Light on Tap, Merlot, Chardonnay, Rose'

Unlimited Soft Drinks, Juices and Iced Tea

First Hour: \$10.00 per person

Each Additional Hour: \$2.00 per person

PERSONALIZED OPTIONS

Alternative Craft Beers\$3.50 per person

(Other options available)

Wine Toast\$2.50 per person

Champagne Toast.....\$3.25 per person

Kids Soda Package\$5.95 per person

Bottles of Wine at table (750ml) Pinot Noir & Riesling\$26.95 and up

Carafes of Cabernet & Moscato\$21.95

La Galleria serves mixed drinks, wine and beer

Absolutely No Shots!

FABULOUS FRIDAY WEDDING PACKAGES

See Special Friday Pricing for Each Individual
Wedding Package and in addition receive
these add ons at no additional charge:

Our Stunning Uplighting Package
Signature Drink at the Bar
Two Hot Hors D'oeuvres (chef's choice)
(value approx. \$1500)

*Restrictions May Apply

SPECIAL SUNDAY WEDDING PACKAGES

Includes ALL of the above Friday specials and:
FREE TRADITIONAL CEREMONY (value \$495.00)
OR CRAFT BEERS (value approx. \$700.00)

*Restrictions May Apply



WEDDING TERMS OF AGREEMENT (Policies)

1. Written or quoted prices are subject to change. Prices cannot be guaranteed until the year of the function.

2. Please add 20% service charge and current sales tax on all figures quoted in our banquet menu and on our website. Service charge is not a gratuity and therefore is subject to New York State sales tax. La Galleria compensates all employees with an increased hourly rate.

3. Reservations can be guaranteed only upon the receipt of deposit.

Loft or Elmwood Room	\$1000 with signed agreement
Exclusive Package	\$2500 with signed agreement
	\$2500 three months after initial deposit
Solo Package	\$2000 with signed agreement
	\$1000 three months after initial deposit

4. IN THE EVENT OF A CANCELLATION (or change of a date) ALL ABOVE DEPOSITS TO LA GALLERIA ARE NON-REFUNDABLE.

5. A guaranteed financial spending minimum will be required in our banquet rooms.

6. Please notify this office of menu selections and details FOUR WEEKS before the party. Exact number of guests attending and the seating diagram is due TWO WEEKS before the party. This will be considered a guaranteed count for which you will be charged, even if fewer guests attend.

7. Full payment is required ONE WEEK prior to your function by bank draft or cash. (No credit cards are accepted)

8. The sale of alcoholic beverages is prohibited to any person under 21 years of age. We reserve the right to refuse alcohol to anyone. NO alcoholic beverages are allowed to be brought into our establishment from outside sources (including favors.) La Galleria serves mixed drinks, wine, and beer - Absolutely NO Shots.

9. Evening functions begin at 5:30 pm. or later, ceremonies may begin at 5:00 pm. (At discretion of event coordinator)

10. Candles brought in for your function are limited to one real candle per table and must be enclosed (ex: Hurricane, Votive, etc.) Unlimited LED candles are acceptable. Absolutely no table glitter, confetti or bubbles are allowed or cleaning charges will be applied.

11. Items left must be picked up by the following day by 11 am.

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Visit Us On Facebook

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