



*La Galleria*

2017 WEDDING MENU

**716-648-4880**

**[www.lagalleriabanquets.com](http://www.lagalleriabanquets.com)**

# CEREMONIES

in our Gorgeous Gardens

(\$495) includes: \* a one hour Wedding Ceremony Rehearsal \* Ceremony on Site w/ 75 Chairs \* Ceremony Coordinator \* Sodas, champagne, and sweets in the bridal room. *(brides room available 2 hrs before ceremony)*



# COMPLIMENTARY SERVICES FOR ALL WEDDING PACKAGES



1. A Personal Wedding Coordinator: We help you with your pre-wedding planning and assist with all the details of your Special Day

2. Experienced Banquet Coordinator, Head Chef, and Lead Server 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. Our Loft and Elmwood rooms have separate patio spaces complete with lovely gazebos, gardens, and photo areas

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

10. Special Children's Entree and Pricing

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

12. White Table Linens

13. Elegant Floral Centerpieces & Lanterns

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

15. Table Numbers and Stands

16. Bridal Card Boxes—for cards at gift table

17. Complimentary preferred vendor suggestions

18. 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

19. Beautifully Landscaped Grounds for exceptional photos, ceremonies or just a stroll for your guests

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

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

22. WiFi Available



\* 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, live music and hors d'oeuvres in the Elmwood Room. Dinner and dancing to follow in the Loft Room.

## **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



\*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 Varietal 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 Balsamic Basil Dressing (served individually) | Assorted 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
- Coconut Crusted Shrimp
- Breast of Chicken Cordon Bleu
- Chicken Breast Marsala with Crimini Mushrooms
- 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 if prefer)

## LATE NIGHT CAKE AND COFFEE

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

\$61 Friday/Sunday | \$64 Saturday

\*Restrictions may apply

# ELITE SIT DOWN PACKAGE

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## ELEGANT

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Champagne Toast for Head Table and All Guests

### FOUR HOUR PREMIUM BLEND BAR

including Mixed Drinks, Bottled Beers, Varietal 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 Balsamic Basil Dressing (served individually) | Assorted 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 if prefer.)

### LATE NIGHT CAKE AND COFFEE

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

**\$71 Friday/Sunday | \$75 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 Varietal 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 and Artisan breads.

#### 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

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

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### \* COURSE 3 \*

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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.

**\$94 Friday/Sunday | \$98 Saturday**

\* Restrictions May Apply

# GRAND BUFFET PACKAGE

## Champagne Toast for Head Table

### FOUR HOUR PREMIUM BLEND BAR

Including Mixed Drinks, Bottled Beers, and Varietal 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 Crudit  with Herb Dip

### SALAD:

Mixed Greens with dried Cranberries, crumbled Goat Cheese and glazed Walnuts with Balsamic Basil Dressing (served individually)

Assorted Artisan Rolls

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## OUR BUFFET CHOICES:

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### 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
- Gemelli Pasta w/ Chicken & 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
- 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

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## CAKE AND COFFEE

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

**\$51 Friday/Sunday | \$55 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 Varietal 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 Balsamic Basil Dressing (served individually) | Assorted Artisan Rolls

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## OUR BUFFET CHOICES:

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### 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
- Smoked Andouille Sausage with Wine and Cajun Seasoning
- Cilantro Lime Salmon
- Garlic Butter Shrimp Pasta
- Vegetable Lasagna
- Grilled Stacked Eggplant w/ Toasted Bread Crumbs and Fresh Mozzarella

### CHOOSE FOUR Side Dishes including:

- Garlic Mashed Potatoes
- Wild Rice Blend with Kale
- Penne with Pesto Cream Sauce
- 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
- Egg Noodles with Lamb Ragu
- Specialty Mashed Potatoes w/ Bacon, Chives & Sour Cream

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## LATE NIGHT CAKE AND COFFEE

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

**\$61 Friday/Sunday | \$64 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 Varietal 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

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### ALL DINNERS INCLUDE:

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Mixed Greens Salad with dried Cranberries, crumbled Goat Cheese and glazed Walnuts with Balsamic Basil Dressing (served individually) | Assorted 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

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## CAKE AND COFFEE

We Individually Serve Your Cake and have a Coffee Station Available Including Freshly Brewed Columbian Coffee, Decaf, and Select Teas with Gourmet Flavored Syrups and Gourmet Dessert Platter

\$57 Friday/Sunday | \$60 Saturday

\*Restrictions May Apply

———— **OUR TOP 10 BARS** ————  
that add something **SPECIAL** to your **Wedding!**

**Buffalo Bar** - Cheese & Pepperoni Pizza, Cheese Pizza, Chicken Wings and Mini Roast Beef Sandwiches with horseradish -\$6.95 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- \$5.95 per guest

**Dessert & Cheesecake Bar** - Assorted New York Style flavored Cheesecakes, Carrot Cake, Cannoli, Cookies and Mini Eclairs - \$5.95 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'** ————

EACH ARE **\$3.95** 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!

**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!

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

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

# HORS D'OEUVRES

## COMBO --- VERY POPULAR!

Elegant Platters Featuring Imported and Domestic Cheeses, Pepperoni, Tropical Fruit including Golden Pineapple, Strawberries, Cantaloupe, Honeydew and Grapes Assorted Vegetable Crudite with Herb Dip and Crackers \$4.95 per person

### DISPLAY OPTIONS

Tapas Chips- three flavors with hummus and salsa.....	per person \$2.95
Imported and domestic Cheeses, Fruits and Crackers .....	per person \$3.50
Mediterranean Bar with imported meats, cheeses, olives, peppers, artichoke hearts, grilled vegetables and breads .....	per person \$4.00
Brie with Glazed Apricots, Toasted Pecans and Cranberries.....	\$75.00
Stuffed Mushrooms w/ sausage, cheese and bread crumbs (50 pieces).....	\$110.00
Bourbon Barbecue Meatballs (50 pieces) .....	\$65.00
Pineapple Chicken Terriyaki (50 pieces).....	\$65.00
Clams Casino (50 pieces) .....	\$110.00
Buffalo Chicken Wings (50 pieces).....	\$75.00
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).....	\$125.00
Mini Caprese Skewers.....	\$75.00
Mini Crab Cakes .....	\$85.00
Coconut Shrimp.....	\$95.00
Bacon Wrapped Scallops .....	\$125.00
Mac & Cheese Cups.....	\$75.00
Mini Open Beef on Rye Toast with Horseradish and Sour Cream.....	\$110.00
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. **\$6.25** 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

Three Olives Vodka \* 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 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: Coors Light on Tap, Merlot, Chardonnay, White Zinfandel  
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 (Rusty Chain * IPA) .....	\$3.50 per person
<i>(Other options available)</i>	
Wine Toast .....	\$2.00 per person
Champagne Toast.....	\$2.50 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
Tab and Cash Bar (less than 100 guests).....	\$50.00 bar set up fee

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  
Tapas Chip Platter with Fresh Salsa  
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 CEREMONY FEE (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  
For an Exclusive Package ..... \$2500 with signed agreement  
\$2500 three months after initial deposit

4. IN THE EVENT OF A CANCELLATION (or change of a date) ALL 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 is due TWO WEEKS before the party and seating diagram. 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. Afternoon functions require that bar and music must end by 3:30 pm. and room vacated by 4:00 pm. Evening functions begin at 5:30 pm. or later, ceremonies may begin at 5:00 pm.

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

11. Items left must be picked up within 3 days.

716-648-4880

Visit Us On Facebook

info@lagalleriabanquets.com

3923 Southwestern Boulevard

Orchard Park, NY 14127

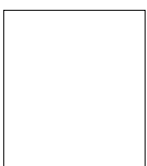
www.lagalleriabanquets.com

# La Galleria



A Tuscan Style Venue

La Galleria Banquets  
3923 Southwestern Blvd.  
Orchard Park, NY 14127



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