

A bride and groom are captured in a romantic moment, dancing together in a gallery. The bride is wearing a long, flowing white gown and has her arms raised, while the groom is in a dark suit, holding her hand. They are framed by a large, arched stone doorway. The background features a white staircase and arched windows with sheer curtains. The lighting is warm and intimate, with a single light fixture visible above the couple.

La Galleria
2019
WEDDING
Menu

716.648.4880 | WWW.LAGALLERIAEVENTS.COM

 *seventh arrow* 

STUDIO OF PHOTOGRAPHY

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)

Additional chairs available.

PLATINUM **\$895**

Includes:

A one hour Wedding Ceremony Rehearsal
Ceremony on site with 100 chairs

Hanging Lanterns under the tent

Lemonade/Ice Tea & Cucumber Water Station
and Hand Passed Champagne

Ceremony Coordinator

Sodas, Champagne, Sweets and
Mini Fruit Kabobs in the bridal room

(brides room available 2hrs. before ceremony)

Additional chairs available.

RUSTIC BARN DOOR **\$895**

Includes:

A one hour Wedding Ceremony Rehearsal
Ceremony on site with 100 chairs

Aisle Lanterns

Ceremony Coordinator

Sodas, Champagne and sweets in the bridal room
(brides room available 2hrs. before ceremony)

Additional chairs available.

Changing The Way Buffalo Says I Do

ALL WEDDING PACKAGES INCLUDE:



1. Experienced 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, 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 is served drinks during the dinner service)



5. A small hors d'oeuvre platter placed in front of the Bridal Couple at their dinner table.

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

7. Military Discount (active only) – Bridal Couple eat & drink for free



8. White Non Floor Length Linen Table Cloths and Colored Linen Napkins (25 beautiful shades)

9. Special Children's Entrée and Pricing / Vendor Pricing



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

11. A Gift for the Bridal Couple



12. Multiple Instagram worthy centerpieces, card boxes and table numbers to choose from.

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

14. Complimentary preferred vendor suggestions when booked.



15. Our Loft and Elmwood rooms have separate patio spaces complete with barn doors, lovely gazebos, gardens, and photo areas

16. 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



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

18. Suite upgrades at local hotels when booking Wedding night accommodations (8 hotels within 10 minutes)

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

COVER PHOTO CREDITS

Salon Elizabeth - Quaint Rentals - The Jewelers Studio - M.A. Carr Bridal - Social Maven
Seventh Arrow Studio of Photography - Williams Florist - Blossoms n' Treasures - Parkside Prints
Blue Eyed Baker - Tuxedo Junction - Black Horse Videography

PREMIUM SIT DOWN PACKAGE

A CLASSIC FAVORITE



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 Basil Dressing (served individually)
Artisan Rolls | Garlic Mashed 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
- Spinach and Asiago Cheese Ravioli with Pesto Butter

(If you give your guests a choice between two individual entrees, add \$2.50;
You must indicate the choice on their place card)

AFTER DINNER 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.

\$67 Friday/Sunday | \$71 Saturday

*Restrictions may apply

ELITE SIT DOWN PACKAGE

OUR MOST POPULAR



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 Balsamic Basil Dressing (served individually) | Artisan Rolls
Twice Baked Potatoes and Seasonal Vegetables

A Bottle of Red and White wine 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
- Butternut Squash Ravioli w/Sage Butter
- Grilled Seasonal Vegetables with extra Virgin Olive Oil and Balsamic Glaze over Quinoa
- Pistachio Encrusted Pork Tenderloin Filet

(If you give your guests a choice between two individual entrees, add \$2.50;
You must indicate the choice on their place card)

AFTER DINNER 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!

\$77 Friday/Sunday | \$82 Saturday

*Restrictions May Apply

Be the **ONLY** Wedding!

YOU ARE THE ONLY EVENT HAPPENING
AT LA GALLERIA THAT EVENING

Choose which is right for you...

• EXCLUSIVE •

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!

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

Be part of the GRAND EXPERIENCE



• SOLO •

YOU ARE THE ONLY EVENT HAPPENING
AT LA GALLERIA THAT EVENING.

Enjoy your privacy with all the outside patios, gazebos, barn doors, gardens & woods for exceptional photos.

Relax in the Fireside Lounge.

It's Your Day!

SPENDING MINIMUMS AND FACILITY FEES APPLY | INQUIRE FOR MORE INFORMATION

*Restrictions may apply

Photo Credit - Mari Sabra Photography

RUSTIC RECEPTION PACKAGE

A LA GALLERIA LUXURY 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, Crumbled Goat Cheese and Artisan Rolls

* COURSE 3 *

* with fingerling potatoes and grilled asparagus

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
- Chicken Tagliata – grilled chicken strips w/arugula, fresh tomato & parmesan petals & balsamic glaze

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

COURSE 4

Your Cake served with a Belgian Chocolate-Dipped Strawberry and 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.

\$100 Friday/Sunday | \$115 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 Crudit  with Herb Dip

SALAD:

Mixed Greens with dried Cranberries, crumbled Goat Cheese and glazed Walnuts with Balsamic Basil 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
- 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

AFTER DINNER 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 Dessert Platter.

\$58 Friday/Sunday | \$62 Saturday

*Restrictions May Apply

(Champagne toast for guests add \$3.50 pp)

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 Balsamic Basil Dressing (served individually) | Assorted 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

- Grilled 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 Ragù

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

AFTER DINNER 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

\$68 Friday/Sunday | \$72 Saturday

*Restrictions May Apply

TABLE SHARED 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 Balsamic Basil Dressing (served individually) | Artisan Rolls

Choose TWO Entrees:

- Slow Cooked Beef Brisket with Red Wine Reduction
- Chicken Breast Supreme
A House Favorite!
- Grilled 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

AFTER DINNER 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

\$65 Friday/Sunday | \$68 Saturday

*Restrictions May Apply

OUR LATE NIGHT FUN FOOD BARS

*SERVED AFTER DINNER (FOR 1 1/2 HOURS)

\$7.95 PER PERSON

Buffalo Bar - Cheese & Pepperoni Pizza, Cheese Pizza, Chicken Wings and Mini Roast Beef sandwiches with horseradish.

Chicken & Waffles - Fried Chicken Tenders, mini waffles & warm syrup.

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

Warm Baked Dips - Buffalo Chicken Wing, Spinach/Artichoke, Crab/Corn/Seafood – all served with flatbreads & crostini.

Dessert & Cheesecake Bar - Assorted New York Style flavored Cheesecakes, Carrot Cake, Cannoli, Cookies and Mini Eclairs.

Breakfast at Midnight (NEW!)- Served late in the evening! Home fries, scrambled eggs, French toast sticks, breakfast sausage, orange juice- **\$9.95 PER PERSON.**

\$5.95 PER PERSON

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, fluff and chocolate bars for S'more making!

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

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.

OUR MOST POPULAR PAIRINGS

\$12.50 PER GUEST • CHOOSE 1 PAIRING

Taco Bar & Ice Cream

Nacho Bar & S'mores

Irish Coffee Bar & Donuts

Buffalo Bar & Candy

(late night food stations are not allowed to be taken home)

HORS D'OEUVRES

DISPLAY OPTIONS

Tapas Chips- three flavors with hummus and salsa.....	per person \$3.95
Mediterranean Bar with imported meats, cheeses, olives, peppers, artichoke hearts, grilled vegetables and breads.....	per person \$7.50
Brie with Glazed Apricots, Toasted Pecans and Cranberries.....	\$95.00
Stuffed Mushrooms w/ sausage, cheese and bread crumbs (50 pieces).....	\$125.00
Bourbon Barbecue Meatballs (100 pieces)	\$95.00
Pineapple Chicken Terriyaki (50 pieces).....	\$75.00
Clams Casino (50 pieces)	\$125.00
Buffalo Chicken Wings (50 pieces).....	\$95.00
Tortellini Skewers with Pesto Vinaigrette (50 pieces).....	\$85.00
Fruit Kabobs (50 pieces)	\$85.00
Sliders (Cheeseburger)	\$125.00
Mini Flatbread Pizza (50 pieces)	\$95.00

HAND PASSED OPTIONS

(Pricing per 50 pieces)

Shrimp Shots (extra-large shrimp served in a shot glass w/ cocktail sauce).....	\$145.00
Mini Caprese Skewers.....	\$75.00
Mini Crab Cakes	\$85.00
Coconut Shrimp.....	\$95.00
Bacon Wrapped Scallops	\$145.00
Mac & Cheese Cups (Crazy good!).....	\$85.00
Mini Open Beef on Rye Toast with Horseradish and Sour Cream.....	\$120.00
Strawberries stuffed with Goat Cheese	\$95.00
Assorted Mini Quiche	\$75.00
Jalapeno Poppers.....	\$95.00
Mini Grilled Cheese & Tomato Soup Shooters.....	\$95.00
Taco Shots	\$95.00

FUN HORS D'OEUVRE PACKS!

ALL \$12.95 PER PERSON

LOCAL FAVORITES

Chicken Wings, Buffalo Mac & Cheese Cups, Open Mini Beef on Baguettes

A WEDDING TO REMEMBER

Coconut Shrimp, Mini Crab Cakes, Brie Bites

#GETINMYBELLY

Mini Grilled Cheese & Tomato Soup Shooters, Hamburger Sliders, Mini Flat Bread Pizzas

(hors d'oeuvres are not allowed to be taken home)

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/Moscato)
Also: House Selected Classic Liquors/Manhattans/Martinis
Unlimited Soft Drinks, Juices and Iced Tea
(additional bar \$5 pp/1 hr, based on the party's guaranteed count)

ULTRA PREMIUM BAR

(add \$6.95 per person to Premium Blend Bar Prices or choose 2 for \$4.95)
Titos or Grey Goose Vodka • Bombay Sapphire • Jack Daniels • Crown Royal
Johnny Walker Black • Kahlua • Baileys • Alternative Craft Beers (draft)
Also: House Selected Brand Liquors and Premium Liquors
Unlimited Soft Drinks, Juices and Iced Tea

COUPLES SIGNATURE DRINK AT THE BAR

Create and name a special drink for your special night!
examples... Moscow Mule, Electric Lemonade, Cinnamon Toast
\$3.95 and up



IRISH COFFEE BAR

\$8.95 per person
Premium Coffee Bar with Bailey's, Kahlua,
Frangelico, Amaretto, Grand Marnier & Jameson

LOCAL CRAFT BEER BAR

\$9.95 per person
Select Four (4) Local (bottled) Craft Beers to your preference
Shock Top, Rusty Chain, Small Town (IPA), Blueberry Wheat,
Hayburner (IPA), and Resurgence

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 receive
these add ons at no additional charge:

Signature Drink at the Bar

Two Hot Hors D'oeuvres (chef's choice)

(value approx. \$1500)

*Restrictions May Apply

SPECIAL SUNDAY WEDDING PACKAGE

All the above Friday Specials and your choice of
Free Traditional Ceremony (value \$495)

or

Craft Beers (value approx. \$700)

*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	\$2500 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
& NON-TRANSFERRABLE
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 (credit cards and personal checks are not 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 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, bubbles, sparklers, or fireworks are allowed.
11. No tape, staples, tacks, nails, command hooks etc. for décor inside or outside allowed or additional charges will be added to the bill.
12. Items left must be picked up the following day by 11am.

716-648-4880

Visit Us On Instagram

info@lagalleriabanquets.com

3923 Southwestern Boulevard

Orchard Park, NY 14127

www.lagalleriaevents.com

Rethink Traditional...

INTIMATE CEREMONY & BOUTIQUE DINNER RECEPTION

(40-70 guests)

CANDELIT CEREMONY

with hand passed Limoncello-champagne toast afterward

FIVE HOURS ULTRA PREMIUM BAR

Tito's • Grey Goose • Bombay Sapphire • Jack Daniels • Crown Royal • Johnny Walker
Black • Kahlua • Bailey • Alternative Craft Beers • Soft Drinks • Juices • Iced Tea

LIVE MUSIC THROUGH DINNER

HORS D'OEUVRES DISPLAY STATION

Smoked Salmon Bar

with cucumbers, red onions,
heirloom tomatoes and herbed
cream cheese

Creamy Brie Bar

Brie with pecans and caramel
and baked brie in puff pastry with
caramelized onions and bacon

Fresh Fruit Kabobs and Artisan Breads

FIVE COURSE SIT DOWN MEAL

with raspberry Prosecco toast and specialty wine pairings

- FIRST -

Four hand passed custom hors d'oeuvres

- SECOND -

Rustic Minestrone or Lobster & Seafood Bisque

- THIRD -

Wedge Salad with sliced celery, radishes, and scallions w crumbled blue cheese dressing
or Arugula & Endive salad with heirloom tomatoes and oranges with Vinaigrette dressing

- FOURTH -

ENTREES DESIGNED DURING A PRIVATE CONSULTATION WITH THE CHEF

- FIFTH -

Tiramisu or Belgian Chocolate Torte & Colombian coffee

(Bridal Couple chooses one item in each category)

DESSERT STATION

Macaroon tree, house made Biscotti, hand dipped chocolate strawberries

ALSO

Intimate table scapes with greenery and candles
Ivory length floor linens Cozy lounge area Elegant Menu Cards
Outdoor Firepit Timeless classic mixed vintage china

\$160 PER PERSON

Restrictions apply

Changing The Way Buffalo Says I Do

Photo Credit: Jillian Barrile Photography