

BANQUET PACKAGES



for party inquiries, please call 718.347.4846 or email Galotavern18events@gmail.com

[www. GaloTavern18.com](http://www.GaloTavern18.com)



Galo Tavern 18 is the ideal location to host business meetings, corporate retreats and seminars, and to gather for special occasions such as weddings, anniversaries, birthdays, bridal/baby showers, baptisms, etc. Our experienced managers and fully trained staff provide individual attention to planning and coordinating your affair. We'll tailor your event to any food, budget and size needs.

BANQUET ROOM

can accommodate up to 65 guests with a minimum of 35 adults guaranteed
features a 65" television, equipped with audio/video equipment to easily incorporate a multi-media presentation into your meeting or celebration.
features a separate sound system, that allows guest to pipe in their own music selections.



MAIN ROOM

can accommodate up to 70 guests with the capability of up to 100 guests when used in combination with our side room. Minimum of 60 guests for the main room. It features dark wood floors, a stone fireplace for that old school cozy feel.



SIDE ROOM

can accommodate up to 20-25 guests for smaller intimate events.





POLICIES

A guarantee of 35 adult guests is required for full private dining in our banquet room

A guarantee of 60 adult guests is required for full private dining in our main room

A guarantee 70 adult guests for main room with side room

A guarantee of 20 adult guests is required for private dining in our side room

****Any numbers below requirements can be accommodated as a reservation ****

A **\$200.00 non-refundable deposit** is required to hold your reservation. This deposit is applied to the final bill.

The minimum number of attendees at a function must be confirmed 48 hours prior to the event. After the guarantee is given it is not subject to reduction. If no guaranteed number has been provided by the deadline the approximate/ last counted number will serve as the guaranteed number. Charges will be assessed for the guaranteed number or the actual number in attendance, whichever is greater

There is a fee for any food or beverage not prepared but served on premises.
Absolutely no liquor is to be brought in by any party.

Final payment is expected on or before the day of the event
Payment is accepted in the form of cash, check or credit card
We reserve the right to substitute an alternate room should events that day warrant a change.
Room assignments are not guaranteed & may change unless guaranteed in a written agreement.

Price per person does not include New York State sales tax or 20% gratuity.

All entertainment must be kept at a moderate sound level.



BRUNCH PACKAGE

40.95 Per Person

Available Only On Saturday Or Sunday

Fresh Baked Parker House Rolls & Assorted Mini Muffins

FAMILY STYLE

Fresh Fruit Platters, Waffles & Pancakes

CHOOSE 5 FROM THE 4 CATEGORIES

PASTA (choice of one)

PENNE ALLA VODKA

imported penne, vodka tomato cream sauce

RIGATONI PRIMAVERA

grilled vegetables, diced plum tomatoes, sauteed spinach, parmigiano reggiano, roasted garlic-olive oil

PENNE CHICKEN

baby arugula, sun dried tomatoes,

vodka tomato cream sauce

TAVERN PENNE (add'l \$3 per shrimp)

garlic and oil with cherry tomatoes and spinach

SALADS (choice of one)

CHICKEN CAESAR

romaine lettuce, classic caesar dressing, brioche croutons

GRILLED CHICKEN GREEK

romaine, peppers, cucumbers, red onions, kalamata olives,

greek feta, red wine herb vinaigrette

CRAB CAKE CAESAR (add'l \$4 per salad)

jumbo lump crab cake, chopped romaine

corn salsa, brioche croutons

DESSERT

Occasion cake or Homeade Cookie Platters

FOUR HOURS OPEN BRUNCH BAR

White Wine Sangria, Mimosas, Bloody Marys, Screwdrivers

Soda, Juices, Coffee, Tea

BEER (add'l \$4)

OMELETES / EGGS / BREAKFAST

(choice of two)

BACON & SWISS OMELET

Smoked applewood bacon, swiss gruyere, roasted potatoes

MEDITERRANEAN OMELET

Spinach, feta chesse, diced tomatoes, roasted potatoes

BAKED BANANA FRENCH TOAST

Crème anglaise soaked pullman brioche,

banana fosters sauce

EGGS BENEDICT

Poached eggs, toasted english muffin,

canadian bacon, hollandaise sauce

SCRAMBLED EGGS PLATTER

Scrambled eggs, smoked applewood bacon,

sausage and roasted potatoes

BREAKFAST RICE BOWL

Chicken, brown rice, black beans, diced tomatoes, cheddar-monorey jack, smoked bacon, corn and fried egg

SEAFOOD / MEAT(choice of one)

TEMPURA SHRIMP & CHIPS

Sweet chili mayo, shoestring fries

GRILLED OR GLAZED SALMON

Mashed potatoes, sauteed broccoli carrots

FISH & CHIPS

guinness, housemade tartar sauce, shoestring fries

SKILLET PULLED PORK HASH

Bbq pulled pork over roasted potato hash, fried egg

STEAK & EGGS FRITES (add'l \$4)

Grilled hanger steak, scrambled eggs,

shoestring fries, chimichurri sauce

Price does not include 8.875% state sales tax or 20% gratuity



ECONOMIC PACKAGE

A - 27.95 Per Person

B - 28.95 Per Person

Mix Greens Salad
Choice Of Two : Chicken, Pasta
 Choice Of Two Desserts
 Soda, Coffee, Tea

One Hour Open Bar/ Appetizers
 House Wine, Domestic Beer and Sangria
Choice of Three: Appetizers
 Potato Skins - Chicken Strips - Sliders
 Cheese Quesadillas - Calamari - Wings

NOT AVAILABLE ON FRIDAY, SATURDAY OR SUNDAY

PACKAGE A

THREE COURSE AFFAIR
 38.95

Your Choice Of:

Choice Of Two Salads
 Choice Of Three Entrees: Chicken, Fish, Pasta
 Occasion Cake Or Dessert Platters
 Soda, Coffee, Tea (included for duration of event)

PACKAGE B

FOUR COURSE AFFAIR
 44.95

Your Choice Of:

Three Family Style Appetizers
 Choice of: Two Salads
 Choice Of Four Entrees: Chicken, Fish, Pasta, Meat
 Occasion Cake Or Dessert Platters
 Soda, Coffee, Tea (included for duration of event)

PACKAGE C

**COCKTAIL HOUR FOLLOWED BY
 THREE COURSE AFFAIR**
 54.95

COCKTAIL HOUR

One Hour Hor's Douvres Station (Your Choice of FIVE)
 One Hour Open Premium Bar (\$10.00 Additional Per Hour)

DINNER

Choice Of Two Salads
 Choice Of Four Entrees: Chicken, Fish, Pasta, Meat
 Occasion Cake Or Dessert Platters

PACKAGE D

COCKTAIL AFFAIR
 46.95

Two Hours Premium Open Bar (\$10 Additional Hour)

One Hour Hor's Douvres Station (choice of 5)

Your Choice of: Salad Station and Pasta Station

Soda, Coffee, Tea (included for duration of event)

ADDITIONS:

Chicken Station (\$6 per person) • **Steak Station** (\$8 per person)

Coffee & Dessert Station (\$6 per person)

PACKAGE E

FAMILY STYLE
 40.95

FIRST COURSE

Salad & Pasta

ENTREE COURSE

Chicken, Seafood, Meat, Mashed Potatoes & Vegetables

DESSERT COURSE

Platters Of Assorted Dessert / Soda, Coffee, Tea



BANQUET SELECTIONS

APPETIZERS

HOR'S DOERVES STATION

FRIED CALAMARI marinara dipping sauce
SAUTEED GARLIC SHRIMP toasted garlic crostini
SLIDERS choice of: beef with tomato & cheddar
pulled pork / buffalo chicken
POTATO SKINS bacon, cheddar, chives, sour cream
COCONUT SHRIMP orange marmalade dip
SHRIMP TEMPURA sweet chili mayo
BUFFALO CHICKEN MEATBALLS

BAKED CLAMS lemon, white wine, parsley
SHRIMP SPRING ROLLS thai dipping sauce
GRILLED FLATBREAD fresh plum tomatoes, mozzarella
PANKO CHICKEN STRIPS honey mustard dipping sauce
CHEESE QUESADILLAS sour cream, guacamole
PIGS IN A BLANKET deli mustard
SAUTEED MANILA CLAMS garlic lemon white wine sauce and cilantro
SPINACH & ARTICHOKE DIP warm tortilla chips

FAMILY STYLE APPETIZERS

SAUTEED GARLIC SHRIMP toasted garlic crostini
BAKED CLAMS lemon, white wine, parsley
SHRIMP TEMPURA sweet chili mayo
FRIED CALAMARI marinara dipping sauce
SLIDERS tomato, cheddar, tavern sauce

SAUTEED MANILA CLAMS garlic lemon white wine sauce and cilantro
PANKO CHICKEN STRIPS honey mustard dipping sauce
SHRIMP SPRING ROLLS thai dipping sauce
COCONUT SHRIMP orange marmalade dip
POTATO SKINS bacon, cheddar, chives, sour cream

SALADS

FARMER'S mixed greens, goat cheese, sliced apples, mushrooms, candied walnuts, balsamic vinaigrette

GREEK romaine, peppers, cucumbers, red onions, kalamata olives, greek feta, red wine herb vinaigrette

BABY SPINACH crumbled goat cheese, dried cranberries, sliced almonds, grain mustard vinaigrette

MIXED GREENS baby greens, red onion, tomato, balsamic vinaigrette

CAESAR romaine lettuce, classic caesar dressing, brioche croutons



BANQUET SELECTIONS

MAIN COURSE

MEAT

GRILLED TOP SIRLOIN KEBAB roasted peppers, onions
STEAK FRITES grilled hanger, chimichurri drizzle, shoestring fries
GRILLED CENTER CUT FILET MIGNON add'l market price
GRILLED HANGER STEAK port wine reduction
GRILLED SKIRT STEAK 10oz port wine reduction

CHICKEN

CHICKEN PARM mozzarella, penne
GRILLED 1/2 CHICKEN marinated with a Portuguese style sauce
CHICKEN FRANCESE lightly egg battered breast of chicken, lemon-white wine sauce
CHICKEN MARSALA chicken cutlets, mushrooms, and marsala wine.
CHICKEN MARGHERITA fresh grape tomatoes, mozzarella, basil pesto and a lemon garlic sauce.

PASTA

RIGATONI PRIMAVERA grilled vegetables, diced plum tomatoes, sauteed, spinach, parmigiano reggiano, roasted garlic-olive oil
PENNE CHICKEN baby arugula, sun dried tomatoes, vodka tomato cream sauce
PENNE ALLA VODKA imported penne, vodka tomato cream sauce
FARFALLE / SAUSAGE sausage, roasted peppers, tomato sauce
CHEESE RAVIOLI bolognese cream sauce

SEAFOOD

GRILLED SHRIMP / CALAMARI KEBAB roasted peppers, onions
LOBSTER RAVIOLI brandy cream sauce (add'l \$3 per order)
PAN SEARED BRANZINO pan seared in a lemon butter sauce
GLAZED SALMON dijon-brown sugar glaze
GRILLED SALMON dijon cream sauce

all chicken, meat and seafood entrees accompanied by red potato mash and sauteed vegetables

DESSERT

OCCASION CAKE: Homemade Napoleon

puff pastry layered with housemade pastry cream fresh banana and strawberries

HOMEMADE DESSERTS PLATTERS INCLUDE AN ASSORTMENT OF BELOW:

NY STYLE CHEESECAKE fresh fruit compote
WARM APPLE PIE fresh whipped cream

CARAMEL PUDDING custard with a layer of soft caramel on top
WARM CHOCOLATE CAKE fresh strawberry sauce



BANQUET BEVERAGE OPEN BAR PACKAGES

WELL BRANDS

House Liquors - Domestic Beer - House Wine - Sangria

Two hours per person
16

Three hours per person
20

Four hours per person
24

PREMIUM BRANDS

Premium Liquors - Domestic - Imported - Tap Beer - Premium Wine - Sangria

Two hours per person
18

Three hours per person
24

Four hours per person
28

WINE & BEER BAR

Domestic Beer - House Wine - Sangria

Two hours per person
12

Three hours per person
16

Four hours per person
20

PREMIUM WINE & BEER BAR

Domestic - Imported - Tap Beer - Premium Wine - Sangria

Two hours per person
14

Three hours per person
18

Four hours per person
22

WELL BRANDS SELECTIONS

House Liquors

Gin Rum Tequila Vodka Scotch Bourbon Whiskey

House Wine - Sangria

Trebbiano & Montepulciano

Domestic Beer

Budweiser Bud light Coors light

BEERS			PREMIUM SELECTIONS				WINES BY THE GLASS	
Tap			SPIRITS				WHITES	
Sam adams seasonal	Stella Artois	Pinot grigio, legendary , Italy						
Ommegang Witte	Guinness	VODKA	Titos	Ketel One	Stoli	Riesling, St. michael , Germany		
Imported			GIN	Beefeater	Bombay	Tanqueray	Sauvignon blanc, seaside cellars , N. Zealand	
Heineken light	Heineken	RUM	Bacardi	Capt. Morgans	Cruz. Coconut	Chardonnay, republic , California		
Amestel light	Corona	TEQUILA	Sauza Blanco	Cuervo Tradicional		ROSE		
Magners irish cider	Clausthaler N/A	WHISKEY	Jamesons	Canad. Club	Seagrams 7	Rose, alpes de haute-provence , France		
Domestic Beer			J. Daniels	J. Dan. Honey	Dickel Rye	REDS		
Budweiser	Bud Light	Coors Light	SCOTCH	Dewars	J. W. Red	Pinot noir, matthew fritz , North coast		
Blue Point Tstd Lager	Magic Hat		BOURBON	Makers Mark	Wild Turkey	Merlot, red diamond , Washington		
Brooklyn Brown	Sierra Nevada		CORDIALS	Baileys	Frangelico	Sambuca	Chianti, badiolo , tuscany, Italy	
				Meletti Anisette	Amaretto	Amaretto	Malbec, F. flichman , mendonza, Argentina	
							Cabernet sauvignon. storypoint . California	
Premium brand liquors offered with Premium open bar. limited to certain items								