

BANQUET PACKAGES

2019



for party inquiries, please call 718.347.4846 or email Tavern18galo@gmail.com

265-11 Union Turnpike, New Hyde Park, NY 11040 • 718.347.4846 •

www.galotavern18.com



Galo Tavern 18 provides the perfect setting for your next event; from communions, baptisms, bridal or baby showers, birthdays, holiday parties, retirement, rehearsal dinners, family reunions or business meetings.

Rooms are available to accommodate functions from a small gathering to a large event.

We'll tailor your event to any food, budget and size needs.

BANQUET ROOM

can accommodate up to 65 guests with many different options for settings.

It can be set up for a sit down breakfast, luncheon or dinner or with leather sofas for a lounge feel.

The banquet room features a TV, screen and Apple TV for meetings or slide shows.

It also has its own separate sound system where you can play your own playlist.



MAIN ROOM

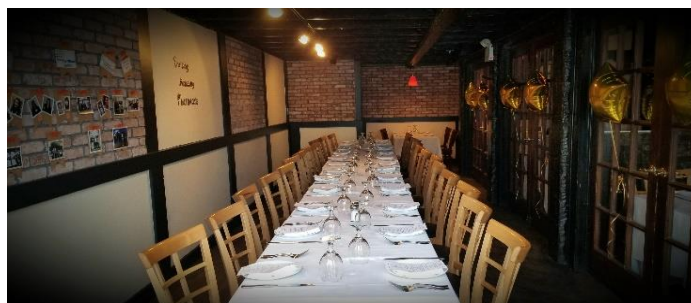
can accommodate up to 70 guests with the capability of up to 100 guests when used with our side room.

The main room features dark wood floors, mahogany walls and a fireplace for that old school feel.



SIDE ROOM

can accommodate up to 20 to 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 50 adult guests is required for full private dining in our main room.

(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 minimum \$100 deposit is required to hold your reservation.

Any cancellations from the guaranteed number must be given

three days before time of the event in order to not be charged for the full amount.

Food and service is provided according to the number of guests guaranteed for your event.

Galo Tavern 18 and its staff are the only licensed authority to sell and serve alcoholic beverages

on the premises, therefore liquor is not permitted to be brought into the restaurant.

Galo Tavern 18 will serve alcohol only to those of legal drinking age and reserves the right to refuse service

to any person for any reason

Price does not include customary state sales tax or 20% gratuity.



BRUNCH PACKAGE

38.95 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, cookie platters or plated dessert

FOUR HOURS OPEN BRUNCH BAR

White Wine Sangria, Mimosas, Bloody Marys, Screwdrivers
Soda, Juices, Coffee, Tea

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, sausege 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 - 24.95 Per Person

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

One Hour Open Bar
 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

One Hour Open Bar
House Wine, Domestic Beer and Sangria (\$7.00 Additional Hour)
 Choice Of Two Salads
Choice Of Three Entrees: Chicken, Fish, Pasta
 Occasion Cake Or Choice Of Two Desserts
 Soda, Coffee, Tea

PACKAGE B

FOUR COURSE AFFAIR
 43.95

One Hour Open Bar
House Wine, Domestic Beer and Sangria (\$7.00 Additional Hour)
Three Family Style Appetizers
 Choice Of Two Salads
Choice Of Four Entrees: Chicken, Fish, Pasta, Meat
 Occasion Cake Or Choice Of Two Desserts
 Soda, Coffee, Tea

PACKAGE C

COCKTAIL HOUR FOLLOWED BY
THREE COURSE AFFAIR
 52.95

COCKTAIL HOUR
One Hour Open Premium Bar (\$10.00 Additional Hour)
Hor's Douvres Station (choice of 5)
DINNER
 Choice Of Two Salads
Choice Of Four Entrees: Chicken, Fish, Pasta, Meat
 Occasion Cake Or Choice Of Two Desserts
 Soda, Coffee, Tea

PACKAGE D

COCKTAIL AFFAIR
 43.95

Two Hours Premium Open Bar (\$10 Additional Hour)
One Hour Hor's Douvres Station (choice of 5)
 Salad Station • Pasta Station
 Sodas
ADDITIONS:
Chicken Station (\$5 per person) • **Steak Station** (\$7 per person)
Coffee & Dessert Station (\$6 per person)

PACKAGE E

FAMILY STYLE
 39.95

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
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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.
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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
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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
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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

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

****Premium brand liquors offered with Premium open bar, limited to certain items****