

# BANQUET PACKAGES



for party inquiries, please call 718.347.4846 or email

[events.catering@galotavern18.com](mailto:events.catering@galotavern18.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 55 guests with a minimum of 30 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 80 guests when used in combination with our side room. Minimum of 45 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 20-27 guests for smaller intimate events.





# POLICIES

Final payment is expected on or before the day of the event  
Payment is accepted in the form of cash or credit card

**This business has a 3.5% cash discount incentive built into all pricing for private parties  
Any purchase made with a credit card will not receive the  
cash discount and a cost adjustment will be displayed on your receipt.**

A guarantee of 30 guests is required for full private dining in our banquet room (55ppl capacity)

A guarantee of 45 adult guests is required for full private dining in our main room (65ppl capacity)

A guarantee 70 adult guests for main room with side room (80ppl capacity)

A guarantee of 20 adult guests is required for private dining in our side room (27ppl capacity)

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

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A **\$200.00 to \$500 non-refundable deposit** is required to hold your reservation.

This deposit is applied to the final bill

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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.

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

52.95

AVAILABLE EVERY DAY

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

#### SHRIMP TOSCANA

penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil

### 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

#### GRILLED SHRIMP FARMER'S

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

### DESSERT

Occasion cake or Homeade Cookie Platters

### 3 HOURS OPEN BRUNCH BAR

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

### OMELETES / EGGS / BREAKFAST

(choice of two)

#### BACON & SWISS OMELETTE

Smoked applewood bacon, swiss gruyere, roasted potatoes

#### MEDITERRANEAN OMELETTE

Spinach, feta chesse, diced tomatoes, roasted potatoes

#### FRENCH TOAST

fresh banana and strawberries  
whipped cream, maple syrup

#### EGGS BENEDICT

Poached eggs, toasted english muffin, canadian bacon, hollandaise sauce

#### SCRAMBLED EGGS PLATTER

Scrambled eggs, smoked applewood bacon, sausege and roasted potatoes

#### VEGETABLE OMELETTE

wild mushrooms, broccoli, caramelized onions, roasted red peppers, sourdough toast, roasted potatoes

### 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 per steak)

Grilled hanger steak, scrambled eggs, shoestring fries, chimichurri sauce

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



<p><b>PACKAGE A</b>  <b>THREE COURSE AFFAIR</b>  41.95</p>	<p><b>Your Choice Of:</b>  Choice of Salad  Choice Of Three Entrees: Chicken, Fish, Pasta  Occasion Cake Or (Dessert Platters \$ 2 per person)  Soda, Coffee, Tea (included for duration of event)</p>
<p><b>PACKAGE B</b>  <b>FOUR COURSE AFFAIR</b>  52.95</p>	<p><b>Your Choice Of:</b>  Three Family Style Appetizers  Choice of Salads  Choice Of Four Entrees: Chicken, Fish, Pasta, Meat  Occasion Cake Or (Dessert Platters \$ 2 per person)  Soda, Coffee, Tea (included for duration of event)</p>
<p><b>PACKAGE C</b>  <b>COCKTAIL HOUR FOLLOWED BY</b>  <b>THREE COURSE AFFAIR</b>  62.95</p>	<p>Five Family Style Appetizers  One Hour Open Bar  Wine / Beer/ Sangria/ House well drinks  <b>DINNER</b>  Choice of Salad  Choice Of Four Entrees: Chicken, Fish, Pasta, Meat  Occasion Cake Or (Dessert Platters \$ 2 per person)  Soda, Coffee, Tea (included for duration of event)</p>
<p><b>PACKAGE D</b>  <b>COCKTAIL AFFAIR</b>  49.95</p>	<p>Two Hours Open Bar  Wine / Beer/ Sangria/ House well drinks  One Hour Five Family Style Appetizers  Your Choice of: Salad Station and Pasta Station  Soda, Coffee, Tea (included for duration of event)  <b>ADDITIONS:</b>  <b>Chicken Station (\$7.5 per person) • Steak Station (\$10 per person)</b>  <b>Coffee &amp; Dessert Station (\$6 per person)</b></p>

# BANQUET SELECTIONS

## APPETIZERS

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### FAMILY STYLE APPETIZERS

**FRIED CALAMARI** marinara dipping sauce

**SAUTEED GARLIC SHRIMP** toasted garlic crostini

**KOBE BEEF SLIDERS** tomato, cheddar

**POTATO SKINS** bacon, cheddar, chives, sour cream

**COCONUT SHRIMP** orange marmalade dip

**SHRIMP TEMPURA** sweet chili mayo

**TAVERN MAC & CHEESE** cavatappi pasta, four cheese blend

**GRILLED FLATBREAD** wild mushrooms, arugula, truffle oil

**PANKO CHICKEN STRIPS** honey mustard dipping sauce

**CHEESE QUESADILLAS** sour cream, guacamole

**SPINACH & ARTICHOKE DIP** warm tortilla chips

**BAKED CLAMS** lemon, white wine, parsley

**CHICKEN WINGS** buffalo , asian chili

**BUFFALO CHICKEN MEATBALLS**

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### 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

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### MEAT

**BBQ PORK RIBS** house seasoned & smoked, homemade BBQ sauce

**STEAK FRITES** grilled hanger, chimichurri drizzle, fries

**GRILLED CENTER CUT FILET MIGNON** add'l market price

**GRILLED NY STRIP STEAK 14oz** port wine reduction

**GRILLED SKIRT STEAK 12oz** cabernet sauce

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### CHICKEN

**CHICKEN PARM** mozzarella, linguini, homemade tomato sauce

**CHICKEN FRANCESE** lightly egg battered breast of chicken, lemon-white wine sauce

**CHICKEN MARSALA** chicken cutlets, mushrooms, and marsala wine.

**CHICKEN MARGHERITA** fresh mozzarella, sundried tomatoes, basil pesto, balsamic drizzle

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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

**SHORT RIB RAVIOLI** sautéed cremini mushrooms, truffle cream sauce

**FARFALLE / SAUSAGE** sausage, roasted peppers, tomato sauce

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### SEAFOOD

**FISH & CHIPS** fresh beer battered cod, homemade tartar sauce, fries

**LOBSTER RAVIOLI** asparagus, vodka cream sauce

**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 PLATTERS INCLDUE AN ASSORTMENT OF BELOW:**

**NY STYLE CHEESECAKE** fresh fruit compote

**WARM APPLE PIE** fresh whipped cream

**TRES LECHES** sponge cake soaked in three types of milk

**WARM CHOCOLATE CAKE** fresh strawberry sauce

# BANQUET BEVERAGE OPEN BAR PACKAGES

## BRUNCH DRINK PACKAGE / available only until 2pm

**White Wine Sangria, Mimosas, Bloody Marys, Screwdrivers**

Two hours per person  
15

Three hours per person  
20

## WINE & BEER BAR

**Domestic Beer - House Wine - Sangria**

Two hours per person  
15

Three hours per person  
19

Four hours per person  
23

## PREMIUM WINE & BEER BAR

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

Two hours per person  
18

Three hours per person  
24

Four hours per person  
28

## WELL BRANDS

**House Liquors - Domestic Beer - House Wine - Sangria**

Two hours per person  
21

Three hours per person  
27

Four hours per person  
32

## PREMIUM BRANDS

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

Two hours per person  
25

Three hours per person  
35

Four hours per person  
40

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

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