

BANQUET PACKAGES



for party inquiries, please call 718.347.4846 or email

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 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 90 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 15 - 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 to \$500 non-refundable deposit** is required to hold your reservation.

This deposit is applied to the final

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 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

44.95 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

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 \$3 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

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

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 \$3 per steak)

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

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



ECONOMIC PACKAGE

A - 28.95 Per Person

B - 29.95 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
 39.95

Your Choice Of:

Choice Of Two Salads
 Choice Of Three Entrees: Chicken, Fish, Pasta
 Occasion Cake Or (Dessert Platters \$ 2 per person)
 Soda, Coffee, Tea (included for duration of event)

PACKAGE B

FOUR COURSE AFFAIR
 47.95

Your Choice Of:

Three Family Style Appetizers
 Choice of: Two Salads
 Choice Of Four Entrees: Chicken, Fish, Pasta, Meat
 Occasion Cake Or (Dessert Platters \$ 2 per person)
 Soda, Coffee, Tea (included for duration of event)

PACKAGE C

COCKTAIL HOUR FOLLOWED BY
THREE COURSE AFFAIR
 59.95

COCKTAIL HOUR

Five Family Style Appetizers
 One Hour Open Premium Bar

DINNER

Choice Of Two 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)

PACKAGE D

COCKTAIL AFFAIR
 49.95

Two Hours Premium Open Bar

One Hour Five Family Style Appetizers

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)

BANQUET SELECTIONS

APPETIZERS

FAMILY STYLE APPETIZERS

FRIED CALAMARI marinara dipping sauce

SAUTEED GARLIC SHRIMP toasted garlic crostini

KOBE BEEF SLIDERS tomato, cheddar, tavern sauce

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

SAUTEED MANILA CLAMS garlic lemon white wine sauce and cilantro

SPINACH & ARTICHOKE DIP warm tortilla chips

BAKED CLAMS lemon, white wine, parsley

CHICKEN WINGS buffalo , asian chili, chipotle

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

BBQ PORK RIBS house seasoned & smoked, homemade BBQ sauce

STEAK FRITES grilled hanger, chimichurri drizzle, shoestring fries

GRILLED CENTER CUT FILET MIGNON add'l market price

GRILLED NY STRIP STEAK 14oz peppercorn sauce

GRILLED SKIRT STEAK 10oz port wine reduction

CHICKEN

CHICKEN PARM mozzarella, linguini, homemade tomato sauce

ROTISSERIE 1/2 CHICKEN marinated with a Portuguese style sauce, light spice

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

SHORT RIB RAVIOLI sautéed cremini mushrooms, truffle cream sauce

FARFALLE / SAUSAGE sausage, roasted peppers, tomato sauce

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

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

TRES LECHES sponge cake soaked in three types of milk

WARM CHOCOLATE CAKE fresh strawberry sauce

BANQUET BEVERAGE OPEN BAR PACKAGES

WINE & BEER BAR

Domestic Beer - House Wine - Sangria

Two hours per person
13

Three hours per person
17

Four hours per person
21

PREMIUM WINE & BEER BAR

Domestic - Imported - Tap Beer - Premium Wine - Sangria

Two hours per person
15

Three hours per person
19

Four hours per person
23

WELL BRANDS

House Liquors - Domestic Beer - House Wine - Sangria

Two hours per person
17

Three hours per person
21

Four hours per person
25

PREMIUM BRANDS

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

Two hours per person
25

Three hours per person
30

Four hours per person
35

BEERS	PREMIUM SELECTIONS				WINES BY THE GLASS	
Tap					WHITES	
Sam adams seasonal	Stella Artois	SPIRITS				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	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 , tuscan, 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