

Wedding Package Options

The Classic Package includes:

 ∞ Four-hour reception

- ∞ Cheese, Cracker, Pepperoni display during first hour
- ∞ White, Black, or Ivory table linen
 - (Floor length linen & other colors available at additional cost)
- ∞ Cloth Napkins in your color choice(s)
- ∞ One-on-one time with our in-house wedding coordinator
- ∞ Professional banquet team to assist you throughout your event
- ∞ Children's meal pricing |6-12 ½ price, 5 & under free
- ∞ Discounted Vendor Meal Pricing | \$25pp for DJ, Photographer, etc.

The Deluxe Package includes:

(In addition to all the amenities of the Classic Package)

- ∞ Extra hour
- ∞ Chair Covers & Sashes/Ribbon
- ∞ Organza draped arch with soft lighting behind couple's table
- ∞ Champagne for the wedding couple during toasts
- ∞ Cutting and serving of the wedding cake

Upgrade to the Deluxe Package for \$13 per person

Additional room enhancement upgrades available:

- ∞ Uplighting- 8 lights
- ∞ Arch for photo wall, picture station, etc.
- ∞ Projector & screen

∞Any Deluxe Package amenities can also be added to a Classic Wedding Package ∞Friday, Sunday, & Weekday discounts are available ∞On-site ceremony available Please speak to your wedding coordinator for fees & details!

Cold Hors D'oeuvres Priced Per Person

Vegetable Crudités Fresh Cut Seasonal Vegetables served with Ranch Dressing \$4.50

> Fruit Display Fresh Cut Seasonal Fruit \$4.50

Charcuterie Board Assortment of Cured Meats, Cheeses, Breads, Crackers, Olives, etc. \$7.50

Hot Passed Hors D'oeuvres

Priced Per 100 Pieces

Mini Chicken Cordon Bleu Bites \$125

Thai Peanut Chicken Skewers \$200

> Mini Assorted Quiche \$175

Scallops Wrapped in Bacon \$200

Crab Wrapped in Bacon \$150 Stuffed Mushrooms \$200

Pigs in a Blanket \$150

Swedish Meatballs \$100

> Spanakopita \$150

Fresh Shrimp and Cocktail Sauce {Market Price}

Plated Dinners

Garden Salad dressed with Italian Dressing and Fresh Italian Bread & Butter served Family style. Each plate is served with one starch & one vegetable of your choice. (Caesar Salad can be subbed for Garden Salad at no additional cost)

Choice of Three (3) Entrée Options

Prime Rib \$40 Classic Salmon with Mango Salsa \$37 Classic

Beef Tenderloin \$41 Classic

New York Strip Steak \$38 Classic

Stuffed Filet of Sole \$37 Classic

Roasted Garlic & Herb Tilapia \$37 Classic Chicken Parmesan \$37 Classic

Chicken Marsala \$37 Classic

Chicken Française \$37 Classic

Chicken Half Broiler \$37 Classic

Vegetarian Options available upon request

Choose One (1) Starch & One (1) Vegetable

Starches

Baked Potato Oven Roasted Potatoes Roasted Garlic Mashed Potatoes Loaded Mashed Potatoes Scalloped Potatoes Rice Pilaf

Vegetables

Roasted Seasonal Vegetables Buttered Corn Glazed Carrots Roasted Asparagus Roasted Brussel Sprouts Green Beans Almandine

Duo Plates available as plated meal option, please ask your coordinator for details!

Buffet Dinners

Barbagallo's Traditional Buffet

Garden Salad dressed with Italian Dressing and Fresh Italian Bread & Butter Served Family Style (Caesar Salad can be subbed for Garden Salad at no additional cost)

> Relish Tray Oven Roasted Potatoes Seasonal Mixed Vegetables Baked Ziti Italian Meatballs Sausage with Peppers & Onions Country Fried Chicken Hot Roast Beef with Au Jus

> > \$37 Classic

Option 2

Garden Salad dressed with Italian Dressing and Fresh Italian Bread & Butter Served Family Style (Caesar Salad can be subbed for Garden Salad at no additional cost)

> Relish Tray Garlic Mashed Potatoes Green Beans Almondine Chicken & Broccoli Penne Alfredo Oven Roasted Pork Loin Sliced Baked Ham Hot Roast Beef with Au Jus

> > \$38 Classic

If you do not see something you'd really like on your menu, just let us know- our chefs have extensive backgrounds, and we can accommodate most menu requests!

Buffet Dinners (continued)

Barbagallo's Create Your Own Buffet

Garden Salad dressed with Italian Dressing and Fresh Italian Bread & Butter Served Family Style (Caesar Salad can be subbed for Garden Salad at no additional cost)

\$38 Classic

Choose Three (3) Meats 2 can be carved

Hot Roast Beef with Au Jus Country Fried Chicken Oven Roasted Chicken Oven Baked Ham (can be carved) Turkey (can be carved) Roasted Pork Loin (carved only) Prime Rib (carved only) \$UPCHARGE Choose One (1) Pasta

Bowties with Vodka Sauce Penne with Meat Sauce Penne with Alfredo Sauce Baked Ziti Chicken Riggies (upcharge) Chicken Broccoli Alfredo (upcharge)

Choose One (1) Starch & One (1) Vegetable

Starches Baked Potato Oven Roasted Potatoes Roasted Garlic Mashed Potatoes Loaded Mashed Potatoes Scalloped Potatoes Rice Pilaf

Vegetables

Roasted Seasonal Vegetables Buttered Corn Glazed Carrots Roasted Asparagus Roasted Brussel Sprouts Green Beans Almandine

Bar Options

Soda is included in the price of your event. If you do not choose to have a bar available, soda will be available in pitchers on the bar top for your guests.

There will be one (1) dedicated bartender for every 100 people at your event. A \$75 fee per bartender will apply.

Cash Bar No Additional Fees

Your guests pay for their own drinks- draft & bottled beer, wine, well & top shelf liquor

available.

Open Bar with Draft Beer included

2 domestic taps

\$10 Classic \$12 Deluxe

Open Bar with Domestic Draft Beer, & Wine included

Cabernet, Riesling, Chardonnay, Moscato, Pinot Grigio, White Zinfandel \$15 Classic \$18 Deluxe

Open Bar with House Liquor, Draft Beer, & Wine

Vodka, Gin, Rum, Spiced Rum, Tequila, Whiskey, Bourbon, Scotch, Amaretto \$19 Classic \$23 Deluxe

Open Bar with Premium Liquor

Ask your coordinator for pricing!

Upgrade to include bottled beer \$5

Dessert

Chocolate Fountain

Served with Fresh Fruit, Pretzels, Graham Crackers, Marshmallows, & Rice Krispy Treats \$6.00

> Build Your Own S'More Station Graham Crackers, Marshmallows, & Various Candy Bars \$6.00

After-party Munchies

Planning to enjoy an after-party in our Tavern with your friends and family? We have plenty of late-night munchies available at discounted rates for your wedding after-party. Your Sales Coordinator can assist you with building a package!

Pizza

Wings Tenders Fries & Rings Nachos ..and much more!

The Fine Print:

Reception Times & Minimums: Our standard wedding time slots are as follows: Friday & Saturday evening 7:00pm-11:00pm, Saturday daytime 12:00pm-4:00pm and Sunday time slots are open. Other arrangements can be made with our sales team. Your event must meet a food & beverage minimum which is determined based on date, time, & space that you're booking. Food & beverage minimums will be discussed prior to signing your contract.

Vendors & Decoration: All items brought into our facility by guest or vendor must be removed from the space at the conclusion of the event unless you've made prior arrangements with our sales team. Barbagallo's will not be responsible for damage or loss of any articles or merchandise left prior to or following your event. All candles must be in an enclosed encasement. Barabagallo's does not permit the affixing of anything to the walls, floors, or ceiling with nails, staples, tacks, etc. We do not allow confetti or glitter. Please discuss your decorating needs with your sales coordinator.

Linens: We provide white or ivory table linens and a variety of colored napkins at no additional fee. All food & beverage stations will be skirted & draped to the floor in white or ivory skirting based on your choice.

Materials & Deliveries: Barbagallo's can receive materials & deliveries no sooner than 48 hours prior to your event. Materials must be picked up & removed after the reception unless other arrangements have been made. Coordinate all arrangements directly with your sales coordinator to ensure proper handling. Barbagallo's is not responsible for anything left prior to, during, or after your event. Anything left on property for longer than five (5) days following your event becomes property of Barbagallo's and may be disposed of.

Food, Beverage, & Dessert: All food & beverage must be supplied and prepared by Barbagallo's. The only exception to this rule is Cake/Dessert. You may bring in your own cake or dessert, please arrange delivery/set up with your sales coordinator. Should one of our team members find that you've brought in your own food or beverage, Barbagallo's reserves the right to end your event immediately without refund.

Deposit & Payment Schedule: A minimum non-refundable deposit of \$500 and a signed contract are required to guarantee and confirm your date.

After initial deposit, payment schedule is as follows:

25% of Anticipated Revenue is due 90 days prior to event.

50% of Anticipated Revenue is due 60 days prior to event.

75% of Anticipated Revenue is due 30 days prior to event.

Final bill due 14 days prior to event.

*Personal checks must be received by Barbagallo's at least 5 days prior to your payment date **Cancellation Policy:** All deposits and payments are non-refundable. Should you decide to cancel your event no refunds will be processed. Any payment paid prior to date of cancellation can be transferred to another event or outside catering, after a cancellation fee is assessed. Cancellation fee varies depending on the date that you cancel in relation to the date of your event. Your sales coordinator can assist you with the transfer.

Taxes & Administrative Fee: A 20% administrative fee & 8% NYS sales tax will be added to all food, beverage, AV, room enhancements, etc. The prices quoted in this Wedding packet are exclusive of tax & fees. The administrative fee covers the execution of your event & an increased wage for our banquet team and is not purported to be a gratuity.

Guarantee Policy: For Barbagallo's to best serve you and your guests, we ask for your final headcount 14 days prior to your event. This number shall constitute a guarantee & you will be billed for this number or the actual attendance, whichever is greater. Should your number increase in the final 14 days before your event, please communicate immediately with your sales coordinator.