



Gold Wedding Package Set amidst the rolling hills of Chenango County, New York, Gabriella's Manor offers a majestic setting for you to begin your new life together. Our wedding package is designed to make your special day memorable. Gabriella's friendly and professional staff will make certain that your wedding dreams come true by offering the best and most comprehensive wedding services in order to ensure your perfect experience.

Your special day at Gabriella's Manor includes:

- ❖ Cocktail Hour and Dinner Reception
- ❖ Four Hour Open Bar (Top Shelf)
- ❖ Champagne Toast for Each Guest
- ❖ Intimate Outdoor Garden Ceremony Site with Pergola Covered Patio
- ❖ Beautifully Appointed Indoor Ballroom with a Grand Crystal Chandelier and Beautiful Views of the Countryside
- ❖ Large Covered Deck with Stair Leading to the Ceremony Site
- ❖ Custom Designed Menus
- ❖ Gold-Trimmed China
- ❖ Large Dance Floor
- ❖ Garden Location for Breathtaking Photographs
- ❖ Bridal Shower and Rehearsal Dinner Available

\$75.00 Plus Tax and Service Charges





COCKTAIL MENU

Choose Three Hor D'oeuvres

- ❖ **Fresh Mozzarella Caprese** – mozzarella stacked with tomato and basil, glazed in olive oil and balsamic vinaigrette
- ❖ **Roman Artichokes with Roasted Red Peppers** – imported and glazed in olive oil
- ❖ **Cold Sicilian Seafood Octopus Salad** – a Sicilian specialty filled with vegetables, clams, mussels, and tenderly cooked octopus
- ❖ **Vegetables and Dip** – Celery, carrots, and broccoli/cauliflower with ranch
- ❖ **Bruschetta Portobello Mushroom Ravioli in a White Alfredo Sauce** – delicious Italian portobello mushrooms with a creamy white alfredo
- ❖ **Italian Sausage and Meatballs Sliders** – homemade meatballs with sweet Italian sausage, sautéed onions, and peppers slow-cooked in our signature tomato sauce
- ❖ **Shrimp Cocktail** – huge shrimp served on ice with cocktail sauce
(additional \$2.00/per person)
- ❖ **Swedish Meatballs** – meatballs served in a brown gravy
- ❖ **Jumbo Scallops Wrapped in Bacon** – plump scallops wrapped in thick bacon strips, baked to perfection
(additional \$2.00/per person)
- ❖ **Chicken Cordon Bleu Balls** – gourmet chicken, ham and hollandaise sauce, breaded and deep-fried
- ❖ **BBQ Pork Sliders with Potato Rolls** – slow-cooked pulled-pork in barbecue sauce
- ❖ **Eggplant Rollatini** – our famous fried breaded eggplant, rolled and filled with ricotta and topped with sauce and mozzarella cheese (baked parmesan style)
- ❖ **South Western Sliders** – delicious barbacoa, carnitas, and cilantro chicken sliders
- ❖ **Mini Osso Bucco** – decadent mini pork shanks with a vegetable sauce
- ❖ **Mini Risotto Balls** – Sicilian saffron risotto rolled, breaded and deep fried, flavored with cheesy pesto or a meat sauce
- ❖ **Chicken-Lemongrass Pot Stickers** – savory Asian-styled dumplings, pan-fried and served with dipping sauce





BAR SERVICE

Gold package includes an open bar with top-shelf liquor, tap beer, red and white wine

GRAND APPETIZERS

Fresh Fruit and Crudités Sculpture - additional \$5.00/person

A spectacular display of assorted fruits filling up an entire table. 3-tiered and topped with a carved watermelon or other centerpiece.

Ice Sculptures with Shrimp or other Seafood - *ask for market pricing*

“Love” Ice sculpture on display during the entire event. The sculpture sits center of a large table surrounded by iced shrimp and other seafoods of your choosing.

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SPECIALTY SALAD OPTIONS

- additional \$1.50/person

Tuscan Salad with Arugula, Cucumber, and Radishes

Baby Spinach Leaf Salad with Goat Cheese and Candied Walnuts

dressings include: Italian, ranch, balsamic vinaigrette, and raspberry vinaigrette

CARVING STATIONS

- additional \$4.95/person

Honey-glazed Spiral Ham

Roasted Turkey Breast

Pork Tenderloin

Pastrami

Beef Tenderloin

will be served with condiments and bread





WEDDING ENTREES

Choose Three

- ❖ Stuffed Chicken Breast
- ❖ Chicken Caprese Siciliano
- ❖ Chicken Marsala
- ❖ Chicken Cordon Bleu
- ❖ Chicken Francoise
- ❖ Lemon Chicken
- ❖ 6-Ounce Prime Filet Mignon (additional \$5.00/person)
- ❖ 8-Ounce Prime Rib Au Jus
- ❖ Italian Braciola with Sausage
- ❖ Pork Osso Bucco
- ❖ Mini Veal Osso Bucco
- ❖ Lamb Roulade
- ❖ French Cut Pork Chop
- ❖ Fresh Grilled Salmon Madelina
- ❖ Stuffed Filet of Haddock with Crabmeat
- ❖ Surf and Turf (additional \$10.00/person)
- ❖ Orange Roughy ala Franco
- ❖ 8 Ounce Maine Lobster Tail
- ❖ Frutti Del Mare
- ❖ Filet of Sole Fruit of the Sea

- Wedding entrees will be served with a Chef's Choice Side, Seasonal Vegetable,
Bread & Butter
- Vegetarian, Vegan, and Gluten-Free options available

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DESSERT OPTIONS

Venetian Tables Spectacular

- additional \$6.95/person

Made by Pastry Chef Gabriella: Cannoli, Assorted Miniature Pastries, Mini Fruit Tarts

Lemon and Orange Sorbets, and Limoncello Sorbet Flutes

All brought out on individual tables in an exciting scene with a mini table firework display!

Liquors Station: Limoncello Bailey's Irish Cream, Kahlua (or your choice)

- additional \$9.95/person

Edible chocolate shot glasses served with complimentary liquors

Candy Table Buffet of Beautifully Displayed Delicious Candy in your Color Scheme

- additional \$250.00/100 people

Your favorite candies served on their own table with baggies for your guests

Milk Chocolate Fountain Paired with Delicious Treats:

Pretzels, marshmallows, graham crackers, strawberries, fresh fruit, etc.

- additional \$250.00/100 people

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PASTRY CHEF & BAKER

GABRIELLA

Chef Gabriella is a renowned local baker that has proven her talents time and time again.

With each wedding, her creativity and imagination exceed her clients' expectations.

Gabriella's Manor is proud to serve her cakes and desserts. To truly appreciate her work,

visit her Instagram account [@gabriellas_cakes](#) or Facebook at

www.facebook.com/gabriellascakesny/

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POLICIES AND PROCEDURES

Decorations and Seating

All decorations must be approved by Gabriella's Manor management and must meet Town of Greene Fire Department regulations. Gabriella's Manor provides tables, chairs, select color table clothes and napkins, complimentary table mirrors, a dance floor, all the glassware, silverware, and fine china. We provide 60 inch banquet rounds which accommodate up to 10 guests. Your head table can be a long traditional head table, a "sweetheart" table for the bride and groom, or a reserved banquet round. Additional tables can be reserved near the head table for your family, close friends, or attendants. Your final floor plan will be based on your final headcount. This will be determined during your final appointment with Gabriella's Manor's staff at least 7 days prior to your wedding. Gabriella's Manor does not permit anything to be hung on the walls or altering decorations in the facility. Gabriella's Manor reserves the right to schedule an event the day before your wedding.

Entertainment

The entertainment you select sets the tone for your special day. When contracting with entertainers, please cover the following topics: (1) the number of entertainers provided, (2) any special set up requirements they may need, and (3) the length of time they will entertain (5 hours is average). Remind the entertainers to fully set up before the guests arrive for the cocktail hour and let us know if we will be providing meals for them.

Wedding Cake

If you choose to supply your own traditional wedding cake through the baker of your choice, the baker must have a license and an insurance policy. No other type of dessert will be permitted. On-premise Pastry Chef, Gabriella can provide you with a wedding cake of your choosing and will accommodate you in selecting from our many choices of fine Italian and French pastries.

Timeline

At Gabriella's Manor, your event is the only event. There will be a timeline of 5 hours: 1 hour for cocktail hour and 4 hours for dinner and the remainder of the reception. Or 5 ½ hours if the ceremony is to be held on site. All wedding ceremonies on premise must take place before 4:00PM. If you decide to extend your reception beyond 5 hours, we are happy to accommodate you. There will be a \$500 charge per hour, which does not include the bar.

My staff and I are looking forward to providing you with the highest quality food and service and we are committed to make your special day a memory of a lifetime. - Frank Lo Piccolo (Owner/Executive Chef)

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WEDDING FEE SCHEDULE

Ballroom Fee – \$1,250.00 (plus tax)



Outside Ceremony Fee – (100 Chair Setup/Breakdown) \$500.00 (plus tax)



Indoor Ceremony Fee – \$250.00 (plus tax)



Food and Beverage Items Fee – 22% Service Charge (8% New York sales tax)



\$2,000 Non-Refundable Deposit Required



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