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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 forever memorable. Gabriella's friendly and professional staff will make certain that your wedding dreams come true, offering the best and most comprehensive wedding services to ensure a perfect experience.

Your special day at Gabriella's Manor includes:

- ❖ Intimate Outdoor Garden Ceremony Site with a Pergola Covered Patio
- Beautifully Appointed Indoor Ballroom with a Grand Crystal Chandelier and Beautiful Views of the Countryside
  - ❖ Large Covered Deck with Stairs Leading to the Ceremony Site
    - **❖** Excellent Cuisine
    - Custom Designed Menus
      - ❖ Gold Trimmed China
    - **❖** Table Mirrors for Each Table
      - ❖ Large Dance Floor
    - ❖ LED Lights in Ceiling Tray
    - ❖ Garden Location for Breathtaking Photographs
    - ❖ Bridal Shower and Rehearsal Dinner Available





### 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 china. We provide 60 inch banquet rounds which accommodate up to 10 guests. Your head table can be a long traditional head table, a "sweethearts" 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 upon your final headcount and will be determined at your final appointment with the staff of Gabriella's Manor at least 7 days prior to your wedding. Gabriella's Manor does not permit anything to be hung on the walls or altering of the decorations of 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 remember to let us know if we will be providing meals for them.

#### Wedding Cake

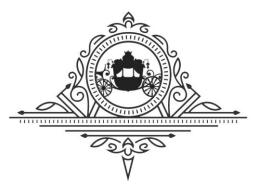
If you choose to supply your own traditional wedding cake through the baker of your choice, the baker must have a license and an insurance policy. No other type of dessert will be permitted. On-premise Pastry Chef, Gabriella can provide you with a Wedding Cake of your choosing and will accommodate you 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 4pm. If you choose for the reception to extend upon 5 hours, we are happy to accommodate you and 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)





## WEDDING FEES

Outdoor Ceremony Fee (Set- Up and Break- Down up to 100 Chairs).... \$500

Outdoor Cocktail Hour with Bar on Deck (Set- Up and Break- Down).... \$250

Isabella Ballroom Fee... \$1,250

Cocktail Hour in Bianca Lounge with Service Bar Available... No Additional Charge



A \$2,000.00 deposit and a signed contract is required for all events in the Isabella Ballroom: \$1,250.00 of the deposit will save the date and cover the room charge; \$750.00 of the deposit will go directly towards the event. (If Wedding is for following year, the required deposit will be \$1000.00



The Outdoor Ceremony Fee includes rental of 100 chairs. In the event of rain, a back- up indoor space will be provided for the ceremony.



Any paid portion of the event is non- refundable nor non- transferable, including the initial save the date deposit and any deposit made before your wedding day.



A final headcount is due 10 days prior to the date of the event. This must include all children and vendors.

A final payment must be received 7 days before the event.

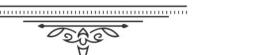


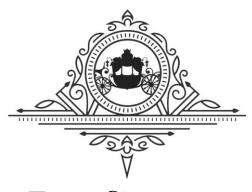


## COCKTAIL HOUR

### Stationary Hors D'oevores

- ❖ Fresh Mozzarella Caprese mozzarella stacked with tomato & basil, glazed in olive oil and balsamic Vinaigrette \$4.00
- ❖ Roman Artichokes with Roasted Red Peppers imported and glazed in olive oil \$4.00
- **❖** Cold Sicilian Seafood Octopus Salad a Sicilian specialty filled with vegetables, clams, mussels, & tenderly cooked octopus \$3.50
- ❖ Vegetables and Dip Celery, Carrots, and Broccoli/Cauliflower with ranch \$4.00
- **❖ Bruschetta Portobello Mushroom Ravioli in a White Alfredo Sauce** − delicious Italian portobello mushrooms with a creamy white alfredo \$4.00
- ❖ Italian Sausage and Meatballs Sliders homemade meatballs with sweet Italian sausage with sautéed onions & peppers slow cooked in our signature tomato sauce \$4.50
- ❖ Shrimp Cocktail huge shrimp served on ice with cocktail sauce \$6.50
- ❖ Swedish Meatballs meatballs served in a brown gravy \$3.50
- **❖ Jumbo Scallops Wrapped in Bacon** − plump scallops wrapped in thick bacon strips & baked to perfection \$6.50
- ❖ Chicken Cordon Bleu Balls gourmet chicken, ham & hollandaise sauce breaded and deep-fried \$5.00
- **❖ BBQ Pork Sliders with Potato Rolls** − slow cooked Pulled pork in BBQ sauce with buns \$4.00
- ❖ Eggplant Rollatini our famous fried breaded eggplant rolled and filled with ricotta and topped with sauce and mozzarella cheese, baked parmesan style \$4.00
- South Western Sliders delicious Barbacoa, Carnitas, & Cilantro Chicken sliders \$4.00
- ❖ Mini Osso Bucco decadent mini pork shanks with a vegetable sauce -
- ❖ Mini Risotto Balls Sicilian saffron risotto rolled, breaded, & 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
  - All Prices Reflect Per Person Pricing



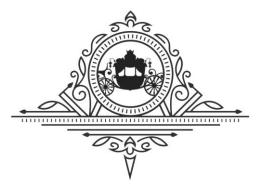


# BAR SERVICE

❖ Four Hour Call Bar (Top Shelf) Prices \$29.00

❖ Four House Open Bar \$23.95

- ❖ We offer a champagne toast at \$3.00 per person.
- Packages include wine, beer, soda, and mixed drinks.
  - ❖ All Prices Reflect Per Person Pricing



### CHICKEN ENTREES

Chicken Marsala

\$26.95

8 Ounce Chicken Breast Pounded, Drenched in Flour and Sautéed in

Butter, Marsala Wine, and Mushrooms

❖ Chicken Cordon Bleu \$26.95

A Breast of Chicken Rolled with Ham and Swiss Cheese, Sautéed in a Cream and White Wine Sauce

❖ Chicken Francoise \$26.95
 8 Ounce Chicken Breast Drenched in Flour and Eggs, Sautéed in Butter and White Wine

❖ Lemon Chicken \$26.958 Ounce Chicken Breast Sauteed in Butter, White Wine, and Lemon Sauce

- ❖ All Prices Reflect Per Person Pricing
- ❖ All Dinners are Served with a Salad, Bread, and a Side Dish
  - Coffee and tea are included





# PORK, VEAL, AND BEEF ENTREES

❖ 8 Ounce Prime Filet Mignon \$39.95

A Tender Cut of Beef Topped with Sautéed Mushrooms

❖ 10 Ounce Prime Rib Au Jus \$34.95

**❖** Italian Braciole \$28.95

Rolled Top Round Beef Stuffed with Italian Herbs and Breadcrumbs

❖ Pork Osso Bucco \$27.95

Braised Pork Shanks over Risotto or Polenta

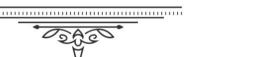
Mini Veal Osso Bucco \$29.95

Mini Veal Shanks in an Osso Bucco Sauce

**❖** Lamb Roulade \$31.95

Veal Cutlet in a Marsala Wine Sauce with Mushrooms

- All Prices Reflect Per Person Pricing
- ❖ All Dinners are Served with a Salad, Bread, and a Side Dish
  - Coffee and Tea are Included





### FISH ENTREES

Surf and Turf

\$48.95

An 8 Ounce Lobster Tail and 6 Ounce Filet Mignon Served with Sautéed Mushrooms

Salmon Madeline

\$28.95

A Wild Salmon Steak Grilled and Sautéed with Lemon and Fresh Herb

Orange Roughy ala Franco

\$33.95

10 Ounce Filet Served with a Giant Sea Scallop and Two Jumbo Shrimp, Broiled and Topped Off With a White Wine and Butter Sauce

❖ 8 Ounce Maine Lobster Tail

Market Price

An 8 Ounce Chicken Breast Drenched in Flour and Eggs, Sautéed in Butter and White Wine

Frutti Del Mare

\$30.95

Shrimp, Scallops, Mussels, and Clams Sautéed in a Special Marinara Sauce and Served Over Linguini

- All Prices Reflect Per Person Pricing
- ❖ All Dinners are Served with a Salad, Bread, and a Side Dish
  - Coffee and Tea are Included





### DESSERT OPTIONS

### **Venetian Tables Spectacular**

- additional \$6.95/person

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

Lemon & Orange Sorbet, 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 guest to feast on

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### **Chocolate Fountain Milk Chocolate Fountain Paired with Delicious Treats:**

pretzels, marshmallows & gram crackers, strawberries, fresh fruit, etc.

- additional \$250.00/100 people







	Date o	f Event:						
	Day of	f the Week:						
Name of Contact I	Person:							
E- Mail:								
Phone Number: _								
	Ti	me of Even	t:					
	Expected Number of Guests:							
	Cocktail I	Lounge	Bar	Ballroor	n	Bar on Deck		
	C	Outside Cere	emony:	Yes	No			
		Note	es & Specia	1 Request:				
				<del> </del>				

\* Gabriella's Manor \* 1244 Route 12 Greene NY \*

