



THE GALA 417
Weddings and Private Events
A MODERN AND ELEGANT WATERFRONT VENUE

PRIVATE EVENTS PACKAGE



THE GALA 417

Weddings and Private Events

A MODERN AND ELEGANT WATERFRONT VENUE

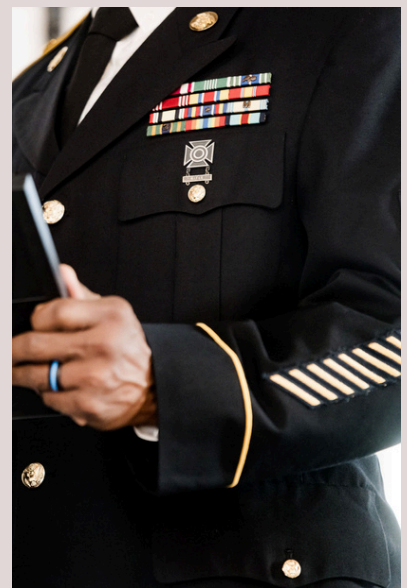
Topaz Package

FOR PRIVATE EVENTS

THE TOPAZ PACKAGE IS FOR CORPORATE DINNERS, AWARDS CEREMONIES, COMPANY HOLIDAY PARTIES, FUNDRAISERS, CHARITY EVENTS, RETIREMENT DINNERS, BIRTHDAY CELEBRATIONS AND BABY/BRIDAL SHOWERS.

THE TOPAZ PRIVATE EVENTS PACKAGE WAS DESIGNED FOR PRIVATE EVENTS THAT ARE NOT WEDDINGS.

THE TOPAZ PACKAGE IS PERFECT FOR COMPANIES AND EVENT HOSTS THAT WANT A STRESS-FREE EVENT PLANNING EXPERIENCE, WITH ALL INCLUSIVE AMENITIES! GUESTS WILL BE TAKEN AWAY BY THE GORGEOUS VENUE, DELICIOUS FOOD AND SEAMLESS EXPERIENCE!



Topaz Package

ALL-INCLUSIVE VENUE RENTAL

INCLUDES

4.5 HOUR RENTAL
EVENT COORDINATOR
BANQUET TABLES
WHITE OR BLACK LINENS
CHIAVARI CHAIRS
COCKTAIL TABLES
IN-HOUSE SOUND
WIRELESS MICROPHONE
PODIUM
PROJECTOR
GOLD, SILVER OR CLEAR CHARGERS
GOLD RIMMED CHINA
FLATWARE
LINEN NAPKINS
BAR GLASSWARE
EVENT MANAGEMENT STAFF
\$200 RENTAL COLLECTION CREDIT
EVENT SET UP AND BREAKDOWN

\$4495

\$2000 OFF IF YOUR EVENT DATE IS WITHIN SIX MONTHS FROM THE TIME OF BOOKING



Food Packages

Cocktail Party

CHOOSE 5 HEAVY HORS D'OEUVRES TO BE BUTLER PASSED

JUMBO SHRIMP COCKTAIL | PHYLLO & ASIAGO ASPARAGUS | MEATBALLS AND MARINARA
CHICKEN & WAFFLES | MINI CRAB CAKES | WAGYU BEEF SLIDERS | CHICKEN TERIYAKI
SKEWERS | *BACON WRAPPED SCALLOPS|*LAMB CHOPS |*CAVIAR
FRUIT & CHEESE DISPLAY | VEGETABLE PLATTER

\$44/GUEST

Plated Dinner

SELECT ONE ENTRÉE - \$49/GUEST

INCLUDES TWO HEAVY HORS D'OEUVRES, SALAD, BREAD AND THE PRE-SELECTED ENTRÉE. THIS PACKAGE IS GREAT FOR EVENT HOSTS THAT DO NOT WISH TO CREATE A SEATING CHART OR PLACE CARDS.

SELECT TWO ENTRÉES - \$55/GUEST

INCLUDES THREE HEAVY HORS D'OEUVRES, SALAD, BREAD AND THEIR PRE-SELECTED CHOICE BETWEEN THE TWO ENTRÉES. THIS PACKAGE REQUIRES A SEATING CHART OR PLACE CARDS.

SELECT THREE ENTRÉES - \$61/GUEST

INCLUDES FOUR HEAVY HORS D'OEUVRES, SALAD, BREAD AND THEIR PRE-SELECTED CHOICE BETWEEN THE THREE ENTRÉES. THIS PACKAGE REQUIRES A SEATING CHART OR PLACE CARDS.

SELECT FOUR ENTRÉES - \$67/GUEST

INCLUDES FIVE HEAVY HORS D'OEUVRES, SALAD, BREAD AND THEIR PRE-SELECTED CHOICE BETWEEN THE FOUR ENTRÉES. THIS PACKAGE REQUIRES A SEATING CHART OR PLACE CARDS.

Entrée Options

FOR PLATED DINNERS

TOP SIRLOIN



HERB ROASTED AND EXPERTLY PREPARED TO TENDERNESS, FINISHED WITH A LIGHT PAN JUS, SERVED WITH MASHED POTATOES AND GREEN BEANS

HERB CRUSTED CHICKEN



HERB-CRUSTED CHICKEN BREAST FINISHED WITH A BALANCED LEMON-GARLIC HERB SAUCE, SERVED WITH MASHED POTATOES AND GREEN BEANS

HONEY BOURBON SALMON



DELICATELY GLAZED AND OVEN-ROASTED TO PERFECTION, PAIRED WITH MASHED POTATOES AND GREEN BEANS

CREAMY PASTA PRIMAVERA (V)



PASTA TOSSED IN A RICH PARMESAN CREAM SAUCE WITH ZUCCHINI, SQUASH, AND SWEET BELL PEPPERS.

TUSCAN CHICKEN



PAN-SEARED CHICKEN BREAST FINISHED WITH A SILKY SUN-DRIED TOMATO AND PARMESAN CREAM, SERVED WITH MASHED POTATOES AND GREEN BEANS

NY STRIP +\$2/GUEST



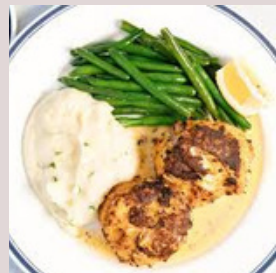
EXPERTLY SEARED AND FINISHED WITH A CLASSIC CRACKED-PEPPER AND GARLIC STEAKHOUSE SEASONING, SERVED WITH MASHED POTATOES AND GREEN BEANS

TRUFFLE RAVIOLI (V)



RICOTTA CHEESE-FILLED RAVIOLI TOSSED IN A RICH, GARLIC-PARMESAN CREAM SAUCE WITH WILTED SPINACH, RIPE TOMATOES, AND A FINISHING TOUCH OF AROMATIC TRUFFLE OIL

CRAB CAKES +\$2/GUEST



GOLDEN CRAB CAKES CRAFTED WITH DELICATE SEASONING AND SERVED WITH HOUSE-MADE AIOLI, ACCOMPANIED BY MASHED POTATOES AND GREEN BEANS

*VEGAN ENTREES AVAILABLE BY REQUEST

Drink Packages

ALL PACKAGES INCLUDE COKE PRODUCTS, COFFEE, TEA, WATER AND JUICES

DRINK TICKETS \$8/TICKET

EACH DRINK TICKET GOOD FOR BEER, HOUSE WINE, OR HOUSE LIQUOR

CASH BAR FOR BEER, WINE & COCKTAILS AFTER

JADE \$32/GUEST

OPEN BAR FOR TWO BEER CHOICES | CABERNET | CHARDONNAY | CHAMPAGNE

CASH BAR FOR COCKTAILS

SAPPHIRE \$44/GUEST

OPEN BAR FOR THREE BEER CHOICES | JOSH CABERNET | JOSH CHARDONNAY |

CHAMPAGNE | HOUSE SPIRITS & COCKTAILS

PEARL \$56/GUEST

OPEN BAR FOR FOUR BEER CHOICES | JOSH CABERNET | JOSH CHARDONNAY |

CHAMPAGNE | PREMIUM SPIRITS & COCKTAILS

DIAMOND \$68/GUEST

OPEN BAR FOR FOUR BEER CHOICES | SIMI CABERNET | LA CREMA CHARDONNAY |

MOËT CHAMPAGNE | TOP SHELF SPIRITS & COCKTAILS



Private Event FAQ



Q: DO I NEED TO SET UP?

A: NO! ALL YOU NEED TO DO IS DROP OFF ANY DECOR YOU HAVE AND WE WILL SET EVERYTHING UP! WE WILL ALSO CLEAN UP AND BREAK EVERYTHING DOWN FOR YOU!

Q: CAN YOU ACCOMMODATE A PRESENTATION DURING DINNER?

A: YES! WE HAVE THE PROJECTOR AND MULTIPLE PLACES TO PROJECT YOUR CONTENT. WE CAN ALSO BLUETOOTH THE SOUND TO OUR IN-HOUSE SURROUND SOUND

Q: DO WE HAVE TO CHOOSE A FOOD AND BEVERAGE PACKAGE?

A: YES! WE DO REQUIRE FOOD AND BEVERAGE PACKAGES FOR ALL EVENTS TO ENSURE A SIGNATURE GALA EXPERIENCE FOR EVERY GUEST AT EVERY EVENT.

Q: CAN I CUSTOMIZE THE BEVERAGE PACKAGE?

A: YES! YOU CAN MIX AND MATCH BEVERAGE PACKAGE OFFERINGS, PURCHASE MULTIPLE DRINK TICKETS PER GUEST, OR RUN A CONSUMPTION BAR OR FULL CASH BAR WITH A MINIMUM MAY AVAILABLE IN CERTAIN INSTANCES

Q: CAN I SCHEDULE A TIME TO COME SEE THE VENUE AND ASK MORE QUESTIONS?

A: YES! SEE ALL OUR OPEN TOUR TIMES AT THEGALA417.COM OR CALL US AT 757-995-4007

Q: HOW MUCH DOES IT COST TO RESERVE MY EVENT DATE?

A: A DEPOSIT OF \$1500 IS DUE AT THE TIME OF BOOKING. THE REMAINING BALANCE ON THE VENUE RENTAL WILL BE BILLED OVER MONTHLY PAYMENTS.

Q: HOW IS CATERING BILLED?

A: YOU WILL BE INVITED IN FOR A COMPLIMENTARY TASTING. ONCE YOUR MENU IS SELECTED, WE WILL SPLIT THE CATERING BALANCE INTO MONTHLY PAYMENTS. THE FINAL PAYMENT WILL BE ADJUSTED BASED ON YOUR FINAL HEADCOUNT 10 DAYS BEFORE THE EVENT. 10% DISCOUNTS FOR FULL PAYMENTS ARE AVAILABLE BY REQUEST.

Q: HOW CAN I SECURE MY EVENT DATE?

A: ALL DATES ARE FIRST COME, FIRST SERVE! CHECK AVAILABLE DATES ON OUR WEBSITE FIRST, THEN CLICK THE 'SECURE MY DATE' TAB AT THE TOP!

THEGALA417.COM

THE GALA 417

Weddings and Private Events

A MODERN AND ELEGANT WATERFRONT VENUE

Enjoy the Party!

