



2024 - 2025 Wedding Packages

Our team are romantics at heart
and love obsessing over the planning & details
that matter most.



E V E N T I N F O R M A T I O N

Wedding Inclusions:

- Complimentary Tasting *(up to two people)*
-
- Five-hour rental: *one-hour cocktail hour plus four-hour dinner & dancing reception*
-
- Elegant table settings: *dinnerware, glassware, and flatware plus your choice of table numbers*
-
- Indoor Accommodation for 120 guests
-
- Complimentary arbor, white ceremony chairs, and aisle decorations
-
- Private bathroom facility for bride & groom: *bridal party can get ready on site ahead of ceremony*
-
- Event Staffing Based on Headcount
-
- Parking Attendant *(price based on guest count & season)*
-
- We will place a 14-day hold on any day of interest
-
- We only host one wedding per day

Administrative fees: \$2,500 to include:

- Personal event manager and wedding concierge for the entire event
-
- Set up and break down all decor *(florals excluded)*
-
- Professional cleaning service before and after the function
-
- Fully maintained grounds
-
- Freshly groomed beach
-
- Use of any on-site decor



C H O O S I N G T H E R I G H T D A Y

May, June*, September* and October

PEAK SEASON	EVENING
Monday - Thursday	\$3,000
Friday	\$4,000
Saturday	\$5,000
Sunday	\$3,500

November - April

OFF-SEASON	EVENING
Monday - Thursday	\$1,000
Friday	\$2,000
Saturday	\$2,000
Sunday	\$2,000

**June - Before Father's Day, September - After Labor Day*

Please inquire for limited availability in the summer months between Father's Day and Labor Day.

W E D D I N G E N H A N C E M E N T S

Enhance your wedding with any of the following:

On-site Beach Ceremony: *one additional hour for a beachside ceremony plus two hours of bridal suite access - \$1,000*

•

Sand Bar: *beach bar, service staff included - \$300/hr.*

•

Fire Pits: *Adirondack chairs, and additional fire pits - \$100/pit*

•

Raw Bar: *elegant raw bar display with a live shucker*



www.galileebeachclub.com reservation@galileebeachclub.com 220 Sand Hill Cove Road, Narragansett, RI, 02882

All Rental Costs Subject to 8% Tax. All Food & Beverage Subject to 8% State Tax, 25% Gratuity, & 7% Gratuity Tax. All Quotations Valid for 14 Days. Prices Subject to Market Value.

Nautical Nuptials \$175 per adult

PRE-CEREMONY:

Coffee, tea, and water for guests
 Pre-set champagne toast or post-ceremony cheers
 Bridal suite champagne and snack bar

Passed Hors d'oeuvres ~ Choice of (2):

- Chicken & Waffles
- Pigs in a Blanket
- Mini Beef Wellington
- Mini Crab Cakes
- Vegetarian Arancini
- Sweet Chili Glazed Chicken Skewers
- Swedish Meatball Skewers
- Bacon Wrapped Scallops
- Clam Cakes & Tomato Soup Shooter
- Classic Bruschetta
- Buffalo Chicken Bites
- Teriyaki Glazed Beef Skewer
- Coconut Shrimp
- Mini Grilled Cheese & Tomato Soup Shooters

COCKTAIL HOUR TO INCLUDE:

Choice of (1) Reception Display:

- **Chef's Signature Charcuterie Board:**
Artisanal meats and cheeses, seasonal fresh fruit, farm fresh vegetables, assorted crackers, and fig spread
- **Rhode Island Calamari:**
Crispy calamari dressed with fresh peppers, lemons, and marinara sauce

1-HOUR PREMIUM BAR PACKAGE TO INCLUDE:

Premium Liquor, House Wines, Sparkling Wine, Imported and Domestic Beer

DINNER TO INCLUDE:

Salad ~ Choice of (1):

- **Farm Fresh Salad:** *Assorted field greens with cucumbers, tomatoes, and red onions with a balsamic vinaigrette*
- **Tuscan Caesar Salad:** *Romaine lettuce, shredded parmesan cheese, house-made croutons with a creamy Caesar dressing*

Entrees ~ Choice of (2):

- Chicken Parmesan with Marinara and Fresh Mozzarella
- Chicken Marsala with Lemon Sauce
- Baked Herb-Roasted Chicken with Gravy
- New England-Style Baked Haddock
- Cajun-Rubbed Atlantic Salmon

Vegetarian ~ Choice of (1):

- Mediterranean Roasted Cauliflower
- Vegetarian Chiles Rellenos

Sides ~ Choice of (2):

- Mashed Potatoes
- Roasted Potatoes
- Seasoned Rice
- Seasonal Summer Vegetable Medley
- Carrots



• Packages \$175+ per person may be customized. (including tax & gratuity)
 • Discounted food & beverage minimums for events scheduled Mondays -Thursdays.

Beachside Breeze \$240 per adult

PRE-CEREMONY:

Coffee, tea, and water for guests
 Pre-set champagne toast or post-ceremony cheers
 Bridal suite champagne and charcuterie board
 Groom & Groomsman bucket of domestic beer and charcuterie board, served deckside

Passed Hors d'oeuvres ~ Choice of (3):

- Chicken & Waffles
- Pigs in a Blanket
- Mini Beef Wellington
- Mini Crab Cakes
- Vegetarian Arancini
- Sweet Chili Glazed Chicken Skewers
- Swedish Meatball Skewers
- Bacon Wrapped Scallops
- Clam Cakes & Tomato Soup Shooter
- Classic Bruschetta
- Buffalo Chicken Bites
- Teriyaki Glazed Beef Skewer
- Coconut Shrimp
- Mini Grilled Cheese & Tomato Soup Shooters

1-HOUR TOP SHELF BAR PACKAGE TO INCLUDE:

Top Shelf Brands Liquor, House Wines, Sparkling Wine, Imported and Domestic Beer

DINNER TO INCLUDE:

Salad ~ Choice of (1):

- **Farm Fresh Salad:** Assorted field greens with cucumbers, tomatoes, and red onions with a balsamic vinaigrette
- **Tuscan Caesar Salad:** Romaine lettuce, shredded parmesan cheese, house-made croutons with a creamy Caesar dressing
- **Caprese Salad:** Fresh tomatoes and mozzarella with a balsamic drizzle
- **Cucumber Salad:** Sliced cucumber, scallions, sesame seeds, garlic, pickled ginger, and chili paste

Entrees ~ Choice of (3):

- Chicken Parmesan with Marinara and Fresh Mozzarella
- Baked Herb-Roasted Chicken with Gravy
- Cajun-Rubbed Atlantic Salmon
- Bone-In Grilled Pork Chop with Seasonal Chutney
- Grilled Sirloin with Compote Butter
- Chicken Marsala with Lemon Sauce
- New England-Style Baked Haddock
- Slow-Roasted Pork Osso Bucco
- Slow-Roasted Sirloin with Red Wine Demi Glaze

Vegetarian ~ Choice of (1):

- Mediterranean Roasted Cauliflower
- Vegetarian Chiles Rellenos

Sides ~ Choice of (2):

- Mashed Potatoes
- Seasoned Rice
- Carrots
- Roasted Potatoes
- Seasonal Summer Vegetable Medley
- Green Beans



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Bon Voyage \$305 per adult

PRE-CEREMONY:

Coffee, tea, and water for guests

Welcome crew with fresh fruit, infused water, and seasonal non-alcoholic beverages:

- Del's Lemonade, May-September
- Fresh Apple Cider, August-November
- Hot Chocolate, October-April

Pre-set champagne toast or post-ceremony cheers

Bridal suite champagne and charcuterie board

Groom & Groomsmen, bucket of domestic beer or IPA, and charcuterie board, served deckside

Passed Hors d'oeuvres ~ Choice of (4):

- Chicken & Waffles
- Sweet Chili Glazed
- Chicken Skewers
- Buffalo Chicken Bites
- Pigs in a Blanket
- Swedish Meatball Skewers
- Teriyaki Glazed Beef Skewer
- Mini Beef Wellington
- Bacon Wrapped Scallops
- Coconut Shrimp
- Mini Crab Cakes
- Clam Cakes & Tomato Soup Shooter
- Vegetarian Arancini
- Bruschetta
- Mini Grilled Cheese & Tomato Soup Shooters

4½ HOUR PREMIUM BAR PACKAGE TO INCLUDE:

Liquor, House Wines, Sparkling Wine, Imported and Domestic Beer, and Couple Signature Cocktail

DINNER TO INCLUDE:

Salad ~ Choice of (1):

- **Farm Fresh Salad:** Assorted field greens with cucumbers, tomatoes, and red onions with a balsamic vinaigrette
- **Tuscan Caesar Salad:** Romaine lettuce, shredded parmesan cheese, house-made croutons with a creamy Caesar dressing
- **Caprese Salad:** Fresh tomatoes and mozzarella with a balsamic drizzle
- **Cucumber Salad:** Sliced cucumber, scallions, sesame seeds, garlic, pickled ginger, and chili paste
- **Greek Salad:** Fresh tomatoes, peppers, feta, olives, and cucumbers with a red wine vinaigrette
- **Italian Antipasto Skewers:** Olives, tomatoes, salami, artichoke hearts, mozzarella, and fresh basil drizzled with a balsamic drizzle

Entrees ~ Choice of (3):

- Chicken Parmesan with Marinara and Fresh Mozzarella
- Chicken Marsala with Lemon Sauce
- Baked Herb-Roasted Chicken with Gravy
- Prosciutto-Wrapped Stuffed Chicken Breast with Pan Gravy
- New England-Style Baked Haddock
- Cajun-Rubbed Atlantic Salmon
- Grilled Swordfish with Mango Salsa
- Baked Stuffed Shrimp
- Slow-Roasted Pork Osso Bucco
- Bone-In Grilled Pork Chop with Seasonal Chutney
- Slow-Roasted Sirloin with Red Wine Demi Glaze
- Grilled Sirloin with Compote Butter - Not Offered?
- Honey Mustard-Crusted Grilled Pork Chop
- Short Rib with Pan Gravy
- Slow-Roasted Prime Rib With Au Jus

Vegetarian ~ Choice of (1):

- Mediterranean Roasted Cauliflower
- Vegetable Lasagna
- Fettuccine Alfredo with Fresh Peas
- Vegetarian Chiles Rellenos
- Eggplant Parmesan

Sides ~ Choice of (2):

- Mashed Potatoes
- Seasoned Rice
- Vegetable Medley
- Green Beans
- Roasted Potatoes
- Mac & Cheese
- Asparagus
- Carrots
- Baked Potatoes
- Seasonal Summer
- Roasted Brussel Sprouts



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Poseidon's Palate \$375 / guest

PRE-CEREMONY:

Coffee, tea, and water for guests

Welcome crew with fresh fruit, infused water, and seasonal non-alcoholic beverages:

- Del's Lemonade, May-September
- Fresh Apple Cider, August-November
- Hot Chocolate, October-April

Pre-set champagne toast or post-ceremony champagne cheers

Bridal suite champagne and charcuterie board

Groom & Groomsmen, bucket of domestic beer or IPA, and charcuterie board, served deckside

COCKTAIL HOUR TO INCLUDE:

Choice of (1) Reception Display:

- Chef's Signature Charcuterie Board:

Artisanal meats and cheeses, seasonal fresh fruit, farm fresh vegetables, assorted crackers, and fig spread

- Rhode Island Calamari:

Crispy calamari dressed with fresh peppers, lemons, and marinara sauce

- Loaded Mac & Cheese:

Creamy mac & cheese garnished with toasted panko, bacon bits, BBQ sauce, and buffalo chicken bites

- Raw Bar with Live Shucker:

Unlimited fresh Rhode Island oysters & clams with lemons, cocktail sauce, and mignonette
(Includes Shucker Fee, \$100 Linen Set Up Fee)

Passed Hors d'oeuvres - Choice of (4):

- Chicken & Waffles
- Chicken Skewers
- Pigs in a Blanket
- Teriyaki Glazed Beef Skewer
- Bacon Wrapped Scallops
- Mini Crab Cakes
- Vegetarian Arancini
- Mini Grilled Cheese & Tomato Soup Shooters
- Sweet Chili Glazed
- Buffalo Chicken Bites
- Swedish Meatball Skewers
- Mini Beef Wellington
- Coconut Shrimp
- Clam Cakes & Tomato Soup Shooter
- Bruschetta

4½ HOUR TOP SHELF BAR PACKAGE TO INCLUDE:

Top Shelf Liquor, House Wines, Sparkling Wine, Imported and Domestic Beer, and Couple Signature Cocktail

LATE NIGHT TO INCLUDE:

Late Night Food Station - Choice of (1):

- Loaded Mac & Cheese
- Rhode Island Calamari
- Raw Bar with Live Shucker
- French Fry Bar: Waffle and straight-cut french fries garnished with bacon bits, queso, and shredded cheese with assorted dipping sauces
- Loaded Baked Potatoes: Baked potatoes garnished with bacon bites, shredded cheese, and scallions
- Tacos: Carnitas and tortillas with pico de gallo, lettuce, shredded cheese, and cilantro crema
- Sliders: Cheddar cheese beef burgers with assorted dipping sauces
- Dim Sum: Fried rice, veggie spring rolls, and marinated chicken skewers
- Charcuterie Board: Artisanal meats and cheeses, seasonal fresh fruit, farm fresh vegetables, assorted crackers, and fig spread

DINNER TO INCLUDE:

Salad - Choice of (1):

- Farm Fresh Salad: Assorted field greens with cucumbers, tomatoes, and red onions with a balsamic vinaigrette
- Tuscan Caesar Salad: Romaine lettuce, shredded parmesan cheese, house-made croutons with a creamy Caesar dressing
- Caprese Salad: Fresh tomatoes and mozzarella with a balsamic drizzle
- Cucumber Salad: Sliced cucumber, scallions, sesame seeds, garlic, pickled ginger, and chili paste
- Greek Salad: Fresh tomatoes, peppers, feta, olives, and cucumbers with a red wine vinaigrette
- Italian Antipasto Skewers: Olives, tomatoes, salami, artichoke hearts, mozzarella, and fresh basil drizzled with a balsamic drizzle
- Santa Fe Salad: Corn, peppers, red onion, avocado, and crispy tortilla strips with a cilantro lime dressing
- Beet & Goat Cheese Salad with a balsamic drizzle

Chef-constructed Appetizer - Choice of (1):

- Penne-Ala-Vodka with Homemade Vodka Sauce
- House Soups: Tomato Bisque, Chowder (Red, White, Or Clear), Vegetarian Corn Chowder, Potato Leek
- Fresh Hummus & Pita Chips
- Classic Bruschetta
- Fresh Fruit Cup
- 3 Chilled Shrimp Cocktail
- Mini Chilled Seafood Trio: 1 Clam, 1 Oyster, 1 Shrimp Cocktail with Lemon, Cocktail Sauce, and Mignonette

Entrees - Choice of (3):

- Chicken Parmesan with Marinara and Fresh Mozzarella
- Chicken Marsala with Lemon Sauce
- Baked Herb-Roasted Chicken with Gravy
- Prosciutto-Wrapped Stuffed Chicken Breast with Pan Gravy
- New England-Style Baked Haddock
- Cajun-Rubbed Atlantic Salmon
- Grilled Swordfish with Mango Salsa
- Baked Stuffed Shrimp
- Slow-Roasted Pork Osso Bucco
- Bone-In Grilled Pork Chop with Seasonal Chutney
- Slow-Roasted Sirloin with Red Wine Demi Glaze
- Grilled Sirloin with Compote Butter - Not Offered?
- Honey Mustard-Crusted Grilled Pork Chop
- Short Rib with Pan Gravy
- Slow-Roasted Prime Rib With Au Jus
- Slow-Roasted Tenderloin with Brandy Cream Sauce

Vegetarian - Choice of (1):

- Mediterranean Roasted Cauliflower
- Vegetable Lasagna
- Fettuccine Alfredo with Fresh Peas
- Asian Stir Fry Medley with Jasmine Rice
- Vegetarian Chiles Rellenos
- Eggplant Parmesan
- Vegetable Ratatouille

Sides - Choice of (2):

- Mashed Potatoes
- Seasoned Rice
- Vegetable Medley
- Green Beans
- Roasted Potatoes
- Mac & Cheese
- Asparagus
- Carrots
- Baked Potatoes
- Seasonal Summer
- Roasted Brussel Sprouts



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B A R & C O C K T A I L M E N U

BAR OFFERINGS:

Available on all bars: Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Tonic, Soda Water, Ginger Beer, Water, Grapefruit Juice, Cranberry Juice, Powerade, Pink Lemonade

Beer: High Noon, Coors Light, Miller Light, Corona Light, Michelob Ultra, Guinness, Local Draft Beers

Wines: White and red varietals, Lunetta Prosecco, Jules Lauren Brut

PREMIUM BAR PACKAGE TO INCLUDE:

Additional Beer: Local Craft Cans

Spirits: Titos, Bacardi, Malibu, Milagro, 1800, Bombay Sapphire, Captain Morgan, Jack, Jameson, Bulleit Rye, Makers Mark, Johnny Walker Red

TOP SHELF BAR PACKAGE TO INCLUDE:

Additional Wines: Kendell Jackson Chardonnay, Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio

Spirits: Kettle One, Grey Goose, Goslings, Mt. Gay, Don Julio, Casamigos, Hendricks, Woodford Reserve, Johnny Walker Black, Gran Marnier, Disaronno, Sambuca

BAR ENHANCEMENTS:

The Welcome Crew: \$6

Pre-ceremony seasonal non-alcoholic beverages available during pre-ceremony.
Your choice of Del's Lemonade (May - September), Apple Cider (August - November) Hot Chocolate (October - April), and fruit-infused water.

Passed Specialty Cocktail: \$21

Passed batch cocktails for all 21+ guests

Full Beer & Wine Open Bar for Duration of Event: \$45

Full Premium Open Bar for Duration of Event: \$60

Full Top Shelf Open Bar for Duration of Event: \$70

COUPLE'S SIGNATURE COCKTAIL INSPIRATION:

Incorporate these cocktails, use our names, or let us customize a name for you!

GBC Rum Punch

Light & dark rum, pineapple, and orange juice with a splash of grenadine

Narragansett Sunrise

Orange juice, light & dark rum, coco lopez, with a splash of grenadine

Rhody-rita

Reposado tequila, Cointreau, lime juice, and a splash of sour mix

Sandbar Spritz

Aperol, Prosecco, grapefruit, elderflower, and soda water

Block Island Breeze

Vodka, strawberry, pineapple, and lime juice

Dugout Delight

Light & dark rum, Kahlua, lime juice, pineapple juice, and blue curacao

Ohana

Light rum, blue curacao, pineapple juice, coco lopez, and lemon sour mix

Seasonal Sangria

Hot Apple Cider Toddy

No specialty drinks involving more than two types of alcohol, muddling, nechts, manhattans or martinis will be permitted.



www.galileebeachclub.com reservation@galileebeachclub.com 220 Sand Hill Cove Road, Narragansett, RI, 02882

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A L A C A R T E A D D - O N I T E M S

Enhancements are only available for the entire event.

PASSED APPETIZERS:

Tuna TarTar Crisps	Shrimp Ceviche Spoons
Jumbo Lump Crab Cakes	Poke Spoons
Oysters Rockefeller	Clams Casino
Mini Lobster Rolls	Lamb Lollipops
Lamb Meatballs	Fig & Bacon Glazed Duck Bites

STATIONARY DISPLAYS:

Charcuterie Board: \$17

Artisanal meats, cheeses, seasonal fresh fruit, farm fresh vegetables, assorted crackers, and fig spread.

Rhode Island Calamari Station: \$12

Crispy fried calamari and banana peppers garnished with lemons and marinara sauce.

Raw Bar with Live Shucker: By Consumption Only

*Unlimited fresh Rhode Island oysters & clams with lemons, cocktail sauce, and mignonette.
Add shrimp cocktail for an additional \$10/person. (\$100 Linen Set-up and shucker fee)*

French Fry Station: \$8

Waffle and straight-cut french fries garnished with bacon bits, queso, and shredded cheese with assorted dipping sauces.

Loaded Baked Potato Station: \$9

Potatoes garnished with bacon bites, shredded cheese, and scallions.

Loaded Mac & Cheese Station: \$12

Mac & Cheese dressed with toasted panko, bacon bits, BBQ sauce, and buffalo chicken bites.

Taco Station: \$10

Carnitas and tortillas with pico de gallo, lettuce, shredded cheese, and cilantro crema.

Slider Station: \$10

Cheddar cheese beef burgers with assorted dipping sauces.

Dim Sum Station: \$12

Fried rice, veggie spring rolls, and marinated chicken skewers.

Pretzel Bite Station \$5

Your choice of salted or cinnamon sugar pretzel bites passed for your guests.



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C H E F P I E R R E ' S D E S S E R T M E N U

Charged Per Display ~ all prices pre-tax & gratuity.

MACARONS DISPLAYS:

Small Display (Approx 60) - \$200

Large Display (Approx 140) - \$450

Or

\$3.50 Per Macaron

Pick 4 Flavors:

- Pumpkin
- Blueberry
- Vanilla
- Strawberry/Mint
- Cherry
- Cookies & Cream
- Peanut Butter
- Chocolate
- Coffee
- Raspberry-Lemon
- Key Lime
- Maple Bourbon

More available upon request

LAYERED CAKES:

8" Cake - \$60

2 Tier Cake - \$185

10" Cake - \$80

3 Tier Cake - \$240

Flavors & Pairings:

- Banana Foster Cake with Caramel Frosting
- Grand Marinier Cake with Citrus Frosting
- Pina Colada Cake served with Toasted Coconut Frosting
- Chocolate Cake served with Marshmallow Frosting
- "Opera": Sponge Cake, Coffee, Buttercream and Chocolate Ganache
- "Royal Chocolate": Sponge cake, Crispy Hazelnut and Chocolate Mousse
- Courchevel: Sponge Cake, Raspberry Sprinkles and Light Mousseline Cream Covered with a Crepes
- Chocolate Cake with Espresso Buttercream
- Carrot Cake with Cream Cheese Frosting
- Red Velvet with Cream Cheese Frosting
- Cookies & Cream with Vanilla Buttercream
- Vanilla Bean Cake with Vanilla Buttercream
- Chocolate Cake with Peanut Butter Buttercream

Seasonal:

- Pumpkin Cake served with Maple Frosting
- Bourbon Maple Cake with Maple Frosting
- Strawberry Cake with Champagne Frosting
- Lemon Chiffon Cake with Lavender Honey Buttercream
- Shortcakes (Seasonal Fruits Available)
- Pistachio Cake with Rose Buttercream
- Key Lime Cake with Vanilla Buttercream
- Lemon Cake with Black Cherry Buttercream
- Chocolate Cake with Black Cherry Buttercream

More Available Upon Request

MINI DESSERTS BAR:

\$75 per 30 pieces

\$150 per 60 pieces

\$200 per 100 pieces

- Financiers (almond tea cakes, can be flavored: pistachio, chocolate, lemon)
- Moelleux chocolat with vanilla frosting (French cupcake)
- Brownies
- Mini cupcakes in any above flavor
- Cannolis
- Various Cookie Flavors (Chocolate Chip, Sugar, Pumpkin Spice)
- Various Tarts (Seasonal Fruit, Chocolate, Vanilla, Asst Nuts, Custard)
- Chocolate Covered Strawberries

We do not offer Fondant or Fondant Designs. Please note that we are open to accommodating requests within reason. If you have any requests upon your review, kindly inform your onsite coordinator and we will be happy to discuss your options.



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LOCAL VENDORS

We work with many local vendors in preparation for your big day.
Here are just a few, more available upon booking.

OFFICIANTS:

Heart & Soul Ceremonies
401-359-0210

JP by the Sea
www.jpbythesea.org

Galilee Beach Club Officiant

CAKES & DESSERT:

Isis Cakes
www.isiscakesri.com
401-714-7907

Galilee Beach Club Dessert Program

FLORISTS:

Flowerthyme
www.flowerthyme.com
401-792-3440

The Dirt Empress
www.thedirtempress.com

The Plant Girl Shop
www.plantgirlshop.com

Galilee Beach Club Floral Program
gbcflorals@gmail.com

TRANSPORTATION:

Arrow Prestige
www.arrowprestigelimo.com
401-383-5600

Fisher Charter Service
www.fisherbusinc.com
508-415-3611

South County Trolley
www.southcountytrolleys.com
401-932-7288

PHOTOGRAPHY, VIDEOGRAPHY AND PHOTOBOOTHS:

Lisa Frechette Photography
www.lisafrechette.com
401-828-0322

K. Lauren Photography
www.klaurenphotography.com
401-598-6669

Ezra Enzo
www.ezraenzophotography.com

Bayless Photography
www.baylessphotography.com
401-533-0525

4th Henry Productions
www.4thhenry.com
860-980-3781

DJs & BANDS:

Ulysses & Company
401-742-3927

Silver Arrow
garrett@silverarrowband.com

Blurred Vision
Brucemacksound0738@gmail.com

Pocket Change
pocketchangeri@gmail.com

MNE Events
www.mneevents.com

Lionizing Entertainment
www.lionizingentertainment.com

ACCOMMODATIONS & LODGING

Bed & Breakfasts and Motels

Best Kept Secret (distance: 6 minutes)
46 Sewell Road
Narragansett, RI 02882
401-792-8264

Cottle's Seafield Cottage (distance: 12 minutes)
110 Boon Street
Narragansett, RI 02882
401-783-2432

Sheppard's Place (distance: 12 minutes)
172 Boon Street
Narragansett, RI 02882
401-742-5903

Anchor Motel (distance: 8 minutes)
825 Ocean Road
Narragansett, RI 02882
401-792-8550

Scarborough Beach Motel (distance: 8 minutes)
901 Ocean Road
Narragansett, RI 02882
401-783-2063

Hotels & Inns

Atlantic House (distance: 15 minutes)
85 Ocean Road
Narragansett, RI 02882
401-783-6400

The Break (distance: 5 minutes)
1208 Ocean Road
Narragansett, RI 02882
401-363-9800

Aqua Blue Hotel (distance: 13 minutes)
1 Beach Street
Narragansett, RI 02882
401-783-6767

The Shore House (distance: 13 minutes)
113 Ocean Road
Narragansett, RI 02882
401-208-0494

Fairfield Marriott Suites (distance: 15 minutes)
3 Fairfield Way
South Kingstown, RI 02879
401-284-3311

TownePlace Suites (distance: 30 minutes)
55 Gate Road
North Kingstown, RI 02852
401-667-7500

Crowne Plaza (distance: 40 minutes)
801 Greenwich Avenue
Warwick, RI 02886
401-732-6000

Hilton Garden Inn (distance: 40 minutes)
1 Thurbers Street
Warwick, RI 02886
401-734-9600



F R E Q U E N T L Y A S K E D Q U E S T I O N S

Our Wedding Planners know how to take care of every detail to ensure that you have exactly the wedding experience you desire. Here are some of our frequently asked questions from our brides:

What type of payments are accepted?

For your first three payments, we accept check, cash, or credit card. Final payments must be made via certified bank check, cash, or money order.

Can guests pay with a credit card at the bar?

Yes, we accept credit cards at the event.

Can we request specific alcohols?

Yes. We encourage you to let us know what your guests enjoy at the bar! Our assortment is broad, but we are happy to discuss any special requests.
(An additional fee may apply)

Who takes care of set up & break down?

To better assist our staff, we request that all décor be delivered table ready! Please provide any photo inspiration to ensure your décor dreams come true. We also have additional on-site decor available. There will be an additional \$150 charge for intricate décor requiring over 5 hours of set-up will be charged \$150 per set up.

What type of decor is offered complimentary with your package?

Hurricane vases, table numbers, napkin rings, gift card box, assorted seashells & sea glass, votive candles, burlap runners, assorted beach-themed decor, shepherds hooks, white lanterns.

What type of decor is not permitted?

Open flames: *Candles must be contained in a glass where the side is twice as high as the flame*

Live creatures in centerpieces: *this is a health food violation.*

No fireworks. Sparklers, cold boxes indoors or outdoors permitted in select areas.

No sand, glitter, or confetti on the tables.

Can we utilize flowers from your gardens for our centerpieces?

This is prohibited as we must keep our grounds in top shape for each wedding day.

What is the capacity of your parking lot?

Our parking lot can accommodate 75 cars. We also offer an auxiliary lot with an additional 20 spots.

What is the indoor capacity of the facility?

Our seated indoor capacity is 130, and our Fire Marshall code is 144 with tables. We can accommodate 150+ for a cocktail party.

What size tables are available onsite?

- 5 Ft Banquet Tables
- 6 Ft DJ Table
- 8 Ft Banquet Tables - *Three*
- 48" Sweetheart Table - *One*
- 60" Round Tables - *Eight*
- 72" Round Tables - *Five*
- Indoor/Outdoor Square Tables - *Thirty*
- High Top Tables - *Eight*

How many people fit comfortably at our tables?

60" round tables accommodate up to 10 guests.
We recommend 6-8 guests.

72" Round Tables Accommodate up to 12 guests.
We recommend 8-10 guests.

How many bartenders will be available?

2 Standard, 3 with Tiki Bar (*if over 100 Guests*)

How many servers will be available?

3-4 Standard

What are the arbor measurements?

25 W X 90-93 L X 8ft H

What happens in the event of rain?

We have an extra arbor available that can be set up indoors. This cost is incorporated in your rental fee and is never an extra expense.



F R E Q U E N T L Y A S K E D Q U E S T I O N S

Can brides arrange for early arrival to have hair & makeup done on-site?

Yes. We only host one function daily, so we can be flexible with your arrival time.

When can vendors arrive on site?

Two hours prior is standard, but we are happy to consult with your vendors for early arrival.

Are bathroom baskets provided?

Yes. All bathroom baskets are included in your package.

Is there a designated smoking area?

Smoking is not permitted on the property. However, guests can smoke by the road at the designated smoking area.

Can we bring our own cake?

We allow couples to provide a cake from a non-licensed bakery with the signature of a waiver.

Do you have an in-house sound system?

Yes. We have an in-house sound system that works for music both upstairs & downstairs! We also have a microphone stand available beachside for your ceremony! The Club does handle the music for any portion of your event. You must designate an individual for any MC services. Please note that we do not have a microphone in our reception room.

Do you have outdoor heaters on-site?

Yes. We offer complimentary space heaters on our deck for any day under 45 degrees. We also offer propane heaters at \$250 per unit. These may be used on our uncovered deck or lower patio.

Is your facility handicap accessible?

Our facility is not considered handicapped accessible. We can assist guests when climbing stairs or those using mobility equipment. The walk to our beachside ceremony area has three wide stairs. We typically suggest that any handicapped guests be escorted into the reception room and view the ceremony from the deck or their assigned

seats. This ensures comfort, accessibility, and a great view for your ceremony.

Can the deck be enclosed from the elements?

Yes. The deck is our preferred backup location for ceremonies with up to 50 guests in the event of rain.

What is your policy regarding children?

Children must be always supervised as we are a waterfront property.

Are dogs permitted on site?

We encourage couples to bring their fur babies to join us as the dog of honor! Following the ceremony, dogs are not permitted in the reception room (*service dogs excluded*) and must be put in a crate in the bridal suite or make other arrangements.

Can vendors be insured outside of Rhode Island?

Yes. We only need proof of insurance prior to your event day.

Can we rent a tent for the beach?

Yes, we work with local tent companies to provide you with a quote for a beachside tented function. Please note that this will involve outside rental costs and fees. The maximum capacity for a fully-tented event is 200 guests. This will increase rental costs significantly.



Terms and Conditions of Payment:

A non-refundable deposit of 50% of total club fees is required at the time of reservation. No reservation shall be accepted without a deposit. All food & beverage menu selections, terms, and the remaining balance of club fees are due within sixty (60) days of the initial deposit and are non-refundable. A 50% deposit of all food & beverage charges must be paid one hundred and fifty (150) days prior to the event and is non-refundable. The Galilee Beach Club (referred to as the Club for purposes of this document) requires a guaranteed guest count and payment of the final estimated bill fourteen (14) days prior to the event. If actual charges exceed the estimated bill, the Lessee shall pay the excess by credit card on the event date. If additional charges are discovered after a review post-event event invoice, such charges shall become due and payable within seven (7) days after Lessee receives the corrected post-event invoice. Any late payments are subject to a \$100 daily penalty that will be added to the bill for a maximum of ten (10) days. After ten (10) days, if Lessee has not remitted the due payment in full, the Club reserves the right to cancel the said event with no guaranteed refund. All food and beverage charges are subject to 25% gratuity and 8% sales tax; all other charges are subject to 8% sales tax. Payment should be either by bank check or money order. No personal checks shall be accepted. Checks should be made out to the Galilee Beach Club Association and mailed to PO Box 5627 Wakefield, RI 02880-5627.

Cancellations:

Upon receipt of deposit payment, the Club shall reserve the date set forth above for Lessee. If, for whatever reason, the facility cannot be utilized on the reserved date, i.e., cancellation by the Club, interruption of utilities, Acts of God, etc., the Club shall forfeit and return the Lessee's entire deposit. The Club assumes no liability or damages whatsoever for canceled events. If the Lessee cancels the event, Lessee shall forfeit all deposits paid to date. All disputes arising from this Agreement shall be resolved in Narragansett, Rhode Island, by binding arbitration in accordance with the rules of the American Arbitration Association. The prevailing party shall be entitled to attorney's fees and costs. The Club's obligation to Lessee shall not exceed the initial deposit. This Agreement shall be governed by Rhode Island law without regard to its conflict of law provisions.

Food and Beverage:

All food and beverage consumed during the event must be provided by the Club or a concessionaire affiliated with the Club unless the Club subsequently waives this condition in writing. No Lessee may bring in outside food or drink of any type unless specified as permitted via insurance waiver. The Club reserves the right to escort any guest from the property if caught consuming outside alcohol. The Club reserves the right to refuse service to any person under twenty-one (21) years of age (photo ID required) or any person the Club shall deem to be intoxicated. No shots or multi-liquor drinks will be served at any time. Drink service is limited to one drink per person at any one time. All food and beverage service will cease thirty (30) minutes prior to the scheduled end time of the event. The Lessee is responsible for providing transportation to any guest who drinks alcohol excessively during the event. The Club reserves the right to terminate liquor service at an earlier hour at the Club's sole discretion. Lessee and guests are not permitted behind the bar for any purpose. Alcohol can only be consumed in designated licensed areas Clubhouse, Deck, Dugout, and Beach. The Club's policy is that no liquor, beer, or wine may be brought in or carried outside of the Club.

All alcohol consumed during the event must be provided by the Club or a concessionaire affiliated with the Club. No Lessee may bring in outside food or drink of any type. No games, including alcohol, will be permitted on site. This includes alcohol on the beach. No alcohol may be consumed in the parking lot. Violating the alcohol policy may result in the immediate termination of the event.

Beach Access/Fire Pit Policy:

The beach is considered an extension of the facility and, therefore, is subject to the same rules and regulations as the interior spaces of the facility. Fire pits are to be lit and maintained only by authorized staff members. Moving, combining, or removal of fire pits screens is not permitted. The staff reserves the right to not light the fires if the weather prohibits it, i.e., excessive wind or rain. All fire pits include two (2) logs with an appropriate burn time of two (2) hours total.



Access to Facility:

Lessee will be permitted access to the premises no more than two (2) hours before the event's contracted start time for set-up purposes unless the Club or its manager agrees to provide earlier access. All vendors contracted by the Lessee, including musicians, florists, decorators, cake deliveries, etc., will be allowed to drop off and/or set up two (2) hours before the contracted event starts. All vendors must remove items from the venue within forty-five (45) minutes of the close of the event. All vendors must be licensed and insured. The Club is not responsible for storing vendor and/or Lessee items.

Responsible Party:

The Lessee agrees to serve as the responsible party for the behavior/conduct of all guests during the event. Lessee agrees to be responsible for all its guests, agents, and invitees' compliance with all governmental regulations and restrictions relating to the event, including, but not limited to, restrictions relating to occupancy and permitted activities of guests. Children are to be supervised by their responsible party and are not the responsibility of any Club employees.

The Club is a non-smoking facility. A designated smoking area will be provided by the street. A \$1,500 scrubbing fee will be charged to any contract where guests smoke excessively, defined as smoking in prohibited areas, the discovery of cigarette butts on the property, permeated smell, or smoke damage. No illegal substances or activity, including illegal fireworks, are permitted on the property. Props or items with an open flame, including but not limited to sparklers or wishing light balloons, are prohibited. Candles are permitted if the flame is contained. Cold boxes, confetti, and artificial rose petals are all prohibited. Real rose petals are permitted. No use of live creatures in centerpieces. Any violation of this policy will result in the immediate termination of the event. Any violation of this policy and/or damage to the property is the responsibility of the Lessee and will result in a minimum of a \$1,000 fine. All guests must safely vacate the property prior to the responsible party's departure. Lessee is responsible for all direct and indirect losses and injuries ("Losses") caused by or arising from the acts of the Lessee, its guests, or vendors (including musicians) and in connection with this agreement or at the event space. All expenses, fees, and other charges, including any legal costs to the Club, arising from such Losses shall be due and payable to the Club within five (5) days of the Club's delivery to Lessee of an invoice reflecting such Losses. Lessee is responsible for securing and removing its property and the property of its guests and vendors. Lessee agrees the Club is not responsible for Lessee's property or that of its guests or vendors. Any decor left on site will become club property after seven (7) days. If any provision of this Agreement is held invalid, the same shall be considered severable and such invalidity shall not affect the remainder of the Agreement.

Indemnification:

To the extent permitted by law, the Lessee agrees to indemnify and hold harmless and defend the Club from and against any and all losses, claims, liabilities, and expenses, including reasonable attorney's fees and costs, if any, that the Club may suffer or incur in connection with the Lessee or guests use or misuse of the Club's premises. If any provision of this Agreement is held invalid, the same shall be considered severable and such invalidity shall not affect the remainder of the Agreement.

Insurance:

The Club and Lessee shall each be responsible for maintaining the appropriate insurance for their respective interests in the premises and for property located on the premises.







www.galileebeachclub.com

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