



*The Gallery*SM

WEDDINGS + BANQUETS

The Gallery Golf Club proudly and consistently delivers superior course conditions and warm, friendly service in an unmatched setting. Providing members and guests the premier Club experience in the Southwest. We hope you will choose our unique property and world-class staff to host your most special occasion — from golf tournaments, weddings, and corporate conferences.



*The Gallery*SM

THE PREMIER CLUB EXPERIENCE IN THE SOUTHWEST

THE GALLERY GOLF CLUB IS AMONG THE BEST* IN ARIZONA

The Gallery Golf Club is acknowledged as the Top 100 Modern Courses*. Designed by John Fought and British Open Champion Tom Lehman, The Gallery North Course is ranked "Among the best in Arizona" by *Golf Digest and is acknowledged as one of *Golfweek magazine's "Top 100 Modern Courses." The South course, also designed by John Fought, pays homage to the legendary Pinehurst #2. Only a very few private clubs in the world can boast two courses of such distinction ~ yet both courses are notably recognized for their playability and daily allure. The Gallery's North and South courses have both hosted PGA Tour events, notably the World Golf Championships – Accenture Match Play Championship 2007 (champion Henrick Stenson) and 2008 (champion Tiger Woods). Compelling views grace every hole, framed by dramatic close-ups of the Tortolita Mountains, and a backdrop of more distant ranges 50 miles to the north and south.

CREATE THE WEDDING OF YOUR DREAMS

Imagine a perfect backdrop like this with breathtaking views, towering saguaro cacti and the most vibrant sunsets in the Southwest. At The Gallery Golf Club, we offer incomparable Wedding + Banquet Events. Our properties offer wedding ceremony and reception sites that leave your guests wanting more. Affordable pricing and custom packages give you and your guests a one-of-a-kind experience that will exceed your expectations. Our professional and friendly staff provide exceptional service, venues, and cuisine.



CONTENTS

- 03 LOCATIONS**
Two Seperate Properties & Inclusions
- 04 BREAKFAST**
Buffet Selections
- 07 BOXED LUNCH**
Meeting & Catering
- 08 LUNCH**
Buffet + Plated Lunch Selections
- 09 THE PAR PACKAGE**
Inclusions
- 11 HORS D'OEUVRES**
Butler-Passed Selections
- 12 DINNER**
Buffet & Plated Selections
- 14 DESSERT**
Stations & Plated Selections
- 15 BEVERAGES + BAR**
Cash Bar
- 17 OVERVIEW + VENDOR LIST**
Information & Procedures



THE ART OF DINING WELL

The Grille epitomizes everything great about The Gallery: diverse, cuisine in an atmosphere that beautifully blends casual and comfortable with elegant. Every dish is truly a masterpiece, from freshly made daily soups, perfect for a carefree lunch, to our artfully crafted a la carte dinners that are signature of The Gallery culinary experience. The member's bar, always abuzz with lively conversation and post-round banter, is a perfect spot to celebrate the day's birdies ~ and forget the bogeys. Breathtaking views, unparalleled service, and mouthwatering cuisine make The Grille the centerpiece of The Gallery lifestyle.

We invite you to indulge in, *"the art of dining well."*

LOCATIONS

➤ THE GALLERY COURTYARD*

This is the most requested site for ceremonies and receptions. With the Tortolita Mountains in the backdrop paired with the water feature and overhead luminescent globe lighting. Perfect for easy transitions to reception. Allow our professionals to change the layout after the ceremony by adding tables and coordinate the décor. Tables may also be added for items like the cake and/or favors. During this transition you may like to have guests walk around the property and take photos. Attendants will be on hand to assist guests throughout the event. Once the ceremony ends our on-site coordinator will direct guests to the back Patio Bar area for cocktails.

*This location accommodates up to 250 guests. *Weather permitting*

➤ THE SPORTS CLUB LAWN*

Being outdoors on The Gallery Sports Club lawn provides you and your guests with the breathtaking panoramic vistas of the Sonoran Desert. Once the sun sets the overhead luminescent globe lighting will glow to create a great atmosphere for dancing the night away. Outdoor grilling and cocktails served at the Patio Bar. Be sure to request barbeque menu items if choosing this location.

*This location boasts 16,200 square feet for a white tent or open air tables and accommodates up to 250 guests. *Weather permitting*

➤ THE GALLERY CLUBHOUSE

The Gallery Clubhouse offers several indoor areas. There is a more traditional Lounge Bar area and the outdoor Patio Bar. Enjoy server passed hors d'oeuvres and cocktails. Your guests will recharge while looking at the spectacular views and sit at the fireplaces. Once inside the Clubhouse offers the Main Dining area with a glass surround and/or a Private Dining room area for the more intimate receptions. The Main Dining area is large enough for the dance floor or you may set a dance floor up in our Private dining room area. Several seating options and with the luxury of air conditioning or heating will depending on the time of year and provide your guests with comfort.

This location accommodates up to 250 guests.

Location Inclusions;

Ceremony - full wedding rehearsal the day prior, ceremony chairs, table for unity ceremony, water station, site setup and take-down.

Reception - cocktail hour and/or bar, gift table, guest book table, cake table, dinnerware; plates, glassware, flatware, basic linens, use of property grounds for photography, valet parking for bridal party, and two golf carts.

Site fees include both the ceremony and reception space, price will vary. Tastings will be scheduled four months prior to the date of the event.



BREAKFAST SELECTIONS

GRAB N' GO CONTINENTAL

\$15pp

Selection of whole grab n' go fruit, danish, muffins, yogurt, granola, and berries. Chilled assorted juices and freshly brewed coffee.

GALLERY CONTINENTAL

\$20pp

Fresh sliced seasonal fruit, assorted danish, muffins and bagels with cream cheese, yogurt, granola, and berries. Chilled assorted juices and freshly brewed coffee.

SAGUARO BUFFET

\$30pp

Fresh sliced seasonal fruit, danish, assorted breakfast breads, bagels with cream cheese, yogurt, granola, and berries. Omelet action station with bacon and breakfast potatoes. Chilled assorted juices and freshly brewed coffee.

TORTOLITA BUFFET

\$40pp

Fresh sliced seasonal fruit, danish, assorted mini muffins, bagels and cream cheese, French toast, pancakes and syrup, eggs benedict, breakfast potatoes, bacon, breakfast sausage and scrambled eggs. Chilled assorted juices and freshly brewed coffee.

BRUNCH IT UP BUFFET

\$55pp

Fresh sliced seasonal fruit, danish, assorted mini muffins, bagels, fruit preserves, cream cheese, eggs benedict, apple crepes, breakfast potatoes, scrambled eggs, bacon, breakfast sausage, rolled New York strip with peppercorn sauce, potatoes dauphinois, chicken picatta with penne pasta, mini crème brulee, cheesecake and apple pie. Chilled assorted juices, freshly brewed coffee, and house champagne.

+ BREAKFAST ADDITIONS

OMELET ACTION STATION

\$12pp

Cheddar and jack cheese, ham, bacon, trio of peppers, tomatoes, onions, spinach, mushrooms, and chopped jalapeños.

HOUSE CURED SALMON DISPLAY

\$12pp

Chopped red onions, capers, hard-boiled egg, herbed cream cheese, bagel chips, and lavoche cracker.

HONEY GLAZED HAM CARVING STATION

\$15pp

CHEF ATTENDED ACTION STATIONS

\$135 per chef

+ BEVERAGE STATIONS

COFFEE & NON-ALCOHOLIC BEVERAGES

\$3pp

Chilled assorted juices, freshly brewed coffee, iced tea, and lemonade.

BLOODY MARY BAR

\$7pp

Smirnoff vodka, house made bloody mary mix, lemons, limes, olives, celery, bacon, cheddar cheese cubes, tabasco, and celery salt.

MIMOSA BAR

\$8pp

House champagne, orange, cranberry, grapefruit juice, pomegranate juice, and fresh seasonal berries.

All food and beverage is subject to 20% service charge and Arizona state tax. | WWW.GALLERYGOLF.COM





MEETINGS & BOXED LUNCH SELECTIONS

TAKE A BREAK PACKAGES

SWEET TOOTH

\$12pp

Assorted candy bars, variety of chips, fresh baked cookies. Infused water, iced tea, and lemonade.

COOKIE MONSTER

\$13pp

Chocolate chip, white chocolate macadamia nut, oatmeal raisin, double chocolate chip garnished with powdered sugar and seasonal fresh berries. Infused water, iced tea, and lemonade.



BOXED LUNCHES

BREAKFAST SANDWICH

\$16pp

Choice of sausage or ham, fried egg, pepper jack cheese, tomato, avocado, served on ciabatta bread. Seasonal whole fruit, potato chips, jumbo cookie, appropriate condiments, and bottled water.

DELI DELUXE SANDWICH

\$16pp

Choice of turkey breast, ham or roast beef, provolone cheese, tomato, lettuce, served on brioche roll. Seasonal whole fruit, potato chips, jumbo cookie, appropriate condiments, and bottled water.

GALLERY CLUB WRAP

\$16pp

Turkey breast, ham, bacon, swiss, lettuce, tomato, served in tortilla wrap. Seasonal whole fruit, potato chips, jumbo cookie, appropriate condiments, and bottled water.

ROAST BEEF WRAP

\$16pp

Roast beef, cheddar cheese, arugula, tomato, onion, and horseradish cream. Seasonal whole fruit, potato chips, fresh baked cookie, appropriate condiments, and bottled water.

VERY VEGGIE CROISSANT

\$16pp

Roasted red peppers, sliced cucumber, tomato, avocado spread, lettuce, and dill havarti, served on croissant. Seasonal whole fruit, potato chips, fresh baked cookie, appropriate condiments, and bottled water.

All food and beverage is subject to 20% service charge and Arizona state tax. | WWW.GALLERYGOLF.COM

To make your selection GF = Gluten Free, HO = Healthy Option, V = Vegetarian, please request at time of order.

LUNCH BUFFET

All lunch buffets include iced tea, lemonade, fountain soda, and coffee service.

GALLERY DELI

\$25pp

Sliced ham, turkey, roast beef and pastrami served with selection of sliced cheese & assorted breads. Deli mustard, horseradish, mayonnaise, Italian deli peppers, sliced tomatoes, red onions, and crisp onions. Sides include potato salad, seasonal fruit salad, lemon poppy seed coleslaw, and fresh baked cookies.

ALL-AMERICAN BUFFET

\$25pp

Angus beef burgers, all beef hot dogs served with assorted buns and rolls, sliced selection of cheeses, lettuce, tomatoes, onions, dill pickles, ketchup, mayonnaise and mustard. Sides include homemade pasta salad, potato chips, sliced watermelon, and fresh baked cookies.

+ add grilled chicken for \$4pp

SOUTH OF THE BORDER

\$28pp

Seasoned ground beef tacos, chicken fajitas, house made flour tortillas, taco shells, southwest salad with chipotle dressing, fiesta rice, seasoned black beans, cheese enchilada casserole, shredded lettuce, cheese, diced tomatoes, pico de gallo, salsa, guacamole, sour cream and tri colored tortilla chips, desserts include churros, flan, and sopapillas with honey.

TASTE OF ITALY

\$35pp

Red ripe cherry tomato and mozzarella skewers with fresh basil and balsamic drizzle, classic caesar salad, antipasto of grilled and roasted vegetables and charcuterie, chicken piccata, basil pesto pasta, Italian meatballs in marinara and cheesy garlic bread. Desserts include tiramisu, zeppole, and mini cannolis.

TRADITIONAL BBQ

\$35pp

Grilled chipotle BBQ chicken breast with crispy onions, BBQ baby back ribs, BBQ beef brisket, seasoned roasted red potatoes, roasted corn vegetable medley, baked beans, lemon poppy seed coleslaw, garden salad with two dressing choices, jalapeno cornbread muffins with honey whipped butter and sliced watermelon. Desserts include peach cobbler, chocolate brownies, and fresh baked cookies.

PLATED THREE COURSE LUNCH

All entrées are served with soup du jour, fresh fruit or house salad (choose one for all guests) fresh rolls and butter, chef's selection of starch and vegetable, coffee service and non-alcoholic beverages.

CHICKEN SALTIMBOCA \$20pp

chicken, prosciutto, sage, fontina, and demi-glace

CHICKEN MARSALA \$20pp

breast of chicken, mushrooms, shallots, marsala butter sauce

GRILLED VEGETABLE PRIMAVERA \$20pp

seasonal vegetables, penne pasta, garlic butter sauce

QUICHE LORRAINE \$20pp

traditional recipe ham, bacon, onion, swiss cheese

5 oz. PETITE FILET MIGNON \$29pp

mushroom risotto, gorgonzola, demi-glace, crispy onions

GALLERY CRAB CAKES \$26pp

jumbo lump crab meat and lemon aioli

PAN SEARED MAHI MAHI \$25pp

grilled or blackened, pineapple mango salsa, chive beurre blanc

ROASTED VEGETABLE FLATBREAD \$16pp

All food and beverage is subject to 20% service charge and Arizona state tax. | WWW.GALLERYGOLF.COM

THE GALLERY PAR PACKAGE

Package Inclusions;

- Selection of Two Butler-Passed Hors d'oeuvres
- Three Hour Bar
- Choice of Soup or Salad
- Choice of Two Entrées
- Sparkling Wine Toast

Starting from \$100 ++ per guest





HORS D'OEUVRE SELECTIONS

SERVED COLD

Butler passed hors d'oeuvres, choice of two for \$10pp

Prosciutto Wrapped Melon
Tomato Basil Bruschetta
Greek Salad Bites ~ tomatoes, marinated feta, kalamata olives
Caribbean Shrimp Cocktail
House Cured Salmon ~ pumpernickel, red onion, capers
Ahi Tuna Tartare ~ wasabi sphere, pickled ginger
Deviled Eggs
Waldorf Chicken Salad Canapes
Crab Louis ~ cucumber boats, sweet chili aioli
Zucchini Bread ~ seasoned cream cheese, grilled asparagus
Grilled Vegetable Crostini ~ goat cheese



SERVED HOT

Butler passed hors d'oeuvres, choice of two for \$10pp

Bacon Wrapped Dates ~ soy balsamic glaze
Vegetable Spring Rolls ~ thai chili dipping sauce
Baguette Bites ~ spinach artichoke herb dip
Brie & Marmalade ~ filo cups
Artichoke Pancetta ~ filo cups
Cajun Chicken Brochettes ~ lime aioli
Chicken or Beef Satay ~ spicy cashew sauce
Curry Chicken Wontons
Italian Sausage Stuffed Mushroom Caps
Beef Brochette ~ peppercorn
Crab Cakes ~ lemon herb aioli
Lemon Pepper Shrimp ~ mandarin slaw
Mini Grilled Cheese ~ prosciutto
Bacon Wrapped Scallops ~ maple glaze



PLATTERS & DIPS

Butler passed hors d'oeuvres, choice of four selections.

SALSA BAR \$4pp

tri colored tortilla chips, salsa, pico de gallo, guacamole

INTERNATIONAL CHEESE STONE \$7pp

domestic & imported cheeses, assorted crackers

VEGGIE CRUDITE STONE \$7pp

assorted seasonal vegetables, ranch dip

+ add hummus & toasted pita \$8pp

SEASONAL FRESH FRUIT STONE \$7pp

sliced seasonal fruit



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To make your selection GF = Gluten Free, HO = Healthy Option, V = Vegetarian, please request at time of order.

DINNER BUFFET

SOUPS

Choice of one.

*Albondigas, Chicken Noodle, Creamy Tomato Basil,
Chipotle Chicken Chowder, New England or Manhattan style Clam Chowder*

SALADS

Choice of two.

Field Greens ~ tomato, cucumber, cabbage, croutons, assorted dressings

Red Potato Salad

Lemon Poppyseed Coleslaw

Spinach ~ crispy onions, strawberries, goat cheese, marconna almonds,

lemon poppyseed dressing, buffalo mozzarella, fresh basil, arugula,

balsamic drizzle, olive oil

Pasta Salad

ENTRÉES

Choice of two entrées \$55 ~ or three entrees \$65

Chef's choice starch and vegetables.

Braised Short Ribs

Pan-seared Chicken Piccata

Roasted Pork Tenderloin

Shrimp Scampi ~ roasted garlic sauce

Mahi Mahi Vera Cruz

Poached Salmon

Bistro Beef Bourguignon

DESSERTS

Choice of two.

Mini Crème Brulee

Mini Pana Cotta

Zeppole

Berry Mousse

Cheesecake

BEVERAGES

All designer buffets include coffee, tea, and fountain sodas.

PLATED THREE COURSE DINNER

Choice of one salad, three entrées, and one plated dessert.

All dinners include fresh rolls and butter, non-alcoholic beverages and coffee service.

Entrée plate counts need to be given seven (7) days before your event.

1) SALADS

FIELD GREENS

mixed organic greens, tomato, cucumber, cabbage, croutons, assorted dressings

CLASSIC CAESAR

romaine, croutons, parmesan cheese, creamy caesar dressing

CAPRESE

heirloom tomatoes, fresh mozzarella, basil, aged balsamic reduction

SPINACH

baby spinach, crispy onions, strawberries, goat cheese, marconna almonds, lemon poppyseed dressing

GREEK

mixed organic greens, feta cheese, kalamata olives, artichoke, red onion, oregano vinaigrette

SOUTHWEST

mixed organic greens, pico de gallo, roasted corn, black beans, jicama, cheddar & pepper jack cheese, chipotle dressing



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2) ENTRÉES

CHICKEN

CHICKEN KIEV \$42 pp

herb butter stuffed chicken breast, rolled in seasoned breadcrumbs, parmesan cream, rice pilaf, seasonal vegetables

CHICKEN SALTIMBOCCA \$42 pp

sage, fontina, prosciutto, red wine veal reduction, garlic mashed potatoes, seasonal vegetables

CHICKEN STUFFED WITH SPINACH & MUSHROOM WRAPPED IN PROSCIUTTO \$42 pp
parmesan cream sauce, garlic mashed potatoes, seasonal vegetables

FISH

CHILI SEARED SALMON \$46 pp

orange glaze, warm pico de gallo, rice pilaf, seasonal vegetables

SEASONAL WHITE FISH \$46 pp

chef's selection of starch, seasonal vegetables

SHRIMP SCAMPI \$46 pp

garlic butter drenched shrimp, lemon beurre blanc, seasoned breadcrumbs, pearl pasta, lemon cream

BEEF

BRAISED SHORT RIBS \$46 pp

crispy onions, creamy polenta, seasonal vegetables

GRILLED NEW YORK STRIP \$50 pp

rosemary & cabernet reduction, roasted yukon potatoes, sauteed asparagus

FILET MIGNON \$55 pp

sauce bordelaise, yukon gold mashed potatoes, truffled potato strings, seasonal vegetables

PORK

PORK OSSO BUCCO \$50 pp

rice pilaf, gremolata, seasonal vegetables

PORK TENDERLOIN \$50 pp

herb crusted rosemary demiglaze, potatoes dauphinois, seasonal vegetables

VEGETARIAN

ROASTED VEGETABLE WELLINGTON \$30 pp

roasted vegetables stacked & wrapped in puff pastry, roasted red pepper sauce

STUFFED POBLANO PEPPER \$30 pp

calabacits stuffed poblano, quinoa, red pepper coulis

THREE CHEESE RISOTTO \$30 pp

marinated tomato, feta, asiago & mascarpone cheese, fresh basil

CHILD ENTRÉE SELECTION

CHICKEN TENDERS \$15 pp

french fries, fruit cup

SPAGHETTI & MEATBALLS \$15 pp

fruit cup

TRADITIONAL SLIDERS \$15 pp

french fries, fruit cup

MACARONI & CHEESE \$15 pp

fruit cup



DESSERT SELECTIONS

3) DESSERTS

Berry Cobbler
Creme Bruleé
Cheesecake
Chef's Selection Duet
Lemon Tart
Panna Cotta
Sticky Toffee Pudding
Tiramisu

DESSERT STATIONS

Choice of 3 \$10 pp

Berry Mousse
Cookies & Brownies
Churros
Mini Crème Brulee
Mini Pana Cotta
Sopapillas & Honey
Tiramisu
Zeppole



BEVERAGE SELECTIONS

BANQUET BAR

Selection subject to market change.

BEER & WINE

includes domestic & imported, house wines, soft drinks, ice tea, assorted juices

1 hour - \$15 pp
 2 hours \$18 pp
 3 hours \$22 pp
 4 hours \$25 pp

STANDARD BAR

includes house brand liquor, domestic & imported, house wines, soft drinks, ice tea, assorted juices

1 hour - \$17 pp
 2 hours \$21 pp
 3 hours \$25 pp
 4 hours \$30 pp

PREMIUM BAR

includes premium brand liquor, domestic & imported, house wines, soft drinks, ice tea, assorted juices

1 hour - \$23 pp
 2 hours \$27 pp
 3 hours \$32 pp
 4 hours \$35 pp

WINE SERVICE

includes unlimited pour during dinner service, wines determined by club

standard wine - \$10 pp
 premium wine - \$16 pp

All food and beverage is subject to 20% service charge and Arizona state tax. | WWW.GALLERYGOLF.COM

WINE LIST

The Gallery features a comprehensive wine list. Consult with our event coordinator on what wines are available.
Selection subject to market change.

LIQUOR

Selection subject to market change.

WELL LIQUOR

\$7 pp

Smirnoff Vodka, Makers Mark, Ron Rico, Cutty Sark, Seagram Gin, Corazon Silver, E&J Brandy

PREMIUM LIQUOR

\$12 pp

Grey Goose Vodka, Crown Royal, Cruzan Rum, Glenlivet 12 Year, Tanqueray 10 Gin, Patrón, Courvoisier VS

CORDIALS

\$10 pp

Kahlua, Gran Marnier, Baileys, Frangellico, Tia Maria, Drambuie, Amaretto di Saronno

DOMESTIC BEERS

Budweiser, Miller, Coors

IMPORTED BEERS

Amstel, Heineken, Corona, Corona Light, Blue Moon

KEGS

Selection subject to market change.

DOMESTIC KEG

\$375 keg

approximately 145-150 12 oz. beers per keg

IMPORTED KEG

\$500 keg

approximately 145-150 12 oz. beers per keg

COCKTAILS

Selection subject to market change.

TRADITIONAL & PRICKLY PEAR MARGARITAS

\$95 gal

RED & WHITE SANGRIA

\$95 gal

RUM PUNCH

\$95 gal

ELECTRIC LEMONADE

\$95 gal



+ CASH BAR PRICING

HOUSE WINE BY THE GLASS \$7

WELL LIQUOR \$8

PREMIUM LIQUOR \$11

DOMESTIC BEER \$5

IMPORTED BEER \$7

BOTTLED WATER / SODA \$3



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To make your selection GF = Gluten Free, HO = Healthy Option, V = Vegetarian, please request at time of order.



FOOD & BEVERAGE OVERVIEW

The Food & Beverage team at The Gallery looks forward to serving you and your guests in an enthusiastic and professional manner. If you have any questions, please contact us.

MENU SELECTION

The culinary staff at The Gallery have designed a variety of menus for your review. The current prices are indicated on the menus. Prices may be subject to an increase based on related cost increases to the club. Menu prices will be guaranteed 90 days prior to the function. Custom designed menus to fit your specific needs can be created at your request.

BEVERAGE SERVICES

Complete beverage services are available at The Gallery to meet your every need. All liquor, beer and wine served and consumed on the premises must be provided by The Gallery Golf Club in compliance with Arizona State Liquor Laws. No beverages of any kind may be brought into the club without prior written consent.

SERVICE CHARGE & TAX

In addition to the menu prices, a service charge of 20% plus state and local taxes will be added to all food and beverage and service charges.

GUARANTEE NUMBER

Your assistance is needed to make your function a success. The Gallery requires a guaranteed number of guests seven business days in advance of your event. If fewer than the final guaranteed number of guests attend the function, the patron is responsible for payment reflecting the guaranteed number of guests. The Gallery will set up additional seating above the guaranteed number to assure comfortable seating of unexpected additional guests. In the event no guaranteed number is received, the contracted number of guests will be considered your guarantee.

FUNCTION HOURS

Standard special event function hours are from 6 p.m. until 10 p.m. There is an additional charge for events scheduled past 10 p.m. or past the duration of four hours.

DÉCOR

The Gallery does not permit decorations being affixed to the walls or ceilings with tape, staples, nails or any other substance without prior discussion. The use of confetti is prohibited.

PAYMENT & BILLING APPROVAL

There is a deposit required to reserve The Gallery for your function. Two additional deposits are required prior to your function. Payment in full is required at the conclusion of your event. Special billing arrangements may be available based on each individual activity. The Gallery is pleased to customize a special event to meet your needs.



ADDITIONAL FEES

Certain functions may require additional fees such as linen charges, rental equipment, bartender labor fee or facility use fee. These will be addressed during the planning of your event.

ROOM UTILIZATION & CAPACITY

The Gallery restaurant facilities are limited in physical space and each function needs to be reviewed independently. We can accommodate groups up to 200 inside the main restaurant rooms. Additional capacity is available utilizing our patios, main courtyard and Event Lawn. Larger groups can be discussed on an individual basis. We will do everything possible to accommodate your needs.

PREFERRED VENDOR LIST

PHOTOGRAPHY

Wedding, Special Events,
Baby, and Portfolio Photography
stephphoto.com
jeffplusamber.com

GOWNS

Wedding, Special Events, Brides Maids,
Flower Girls, and Accessories
jbridalboutique.com

FORMAL WEAR FOR MEN

Upscale retailer for classic clothing
Tucson Premier Outlets
Brooks Brothers Factory Outlet
520.988.3926

MENU + INVITATIONS

Graphic Design
aundreapieri.com

MUSIC + ENTERTAINMENT

Music from the 60's, 70's, 80's + NOW
jodyrush.com

Music that brings back memories
facebook.com/coreyspector

DJ voted best by THE KNOT
djmichaelnunez.com

SALON

Heat-A Blow Dry Lounge
tucsonblowdry.com

SPA

Why go anywhere else...
thegallerygolfclub.com

NAILS

On Dove Mountain Blvd.
Amy's Nails

SCHEDULE A TOUR

THE GALLERY SPA HOURS

MONDAY TO THURSDAY 8AM - 7PM
FRIDAY 8AM - 6PM
SATURDAY & SUNDAY 8AM - 5PM

THE GALLERY SPORTS CLUB HOURS

MONDAY TO THURSDAY 6AM - 8PM
FRIDAY 6AM - 7PM
SATURDAY & SUNDAY 7AM - 6PM

THE GALLERY GOLF CLUB HOURS

*SUBJECT TO SEASONAL HOUR CHANGES
MONDAY TO SUNDAY 7AM - 6PM

THE GALLERY CAFÉ HOURS

MONDAY TO SATURDAY 7AM - 2PM
Call ahead for take-out (520) 579 - 4139

Photography by stephephoto.com

GRILLE, BAR & RESTAURANT HOURS

MONDAY TO SATURDAY 10AM - 8PM
SUNDAY 9AM - 8PM
Call ahead for take-out (520) 744 - 7490

14000 North Dove Mountain Blvd. Marana, AZ 85658

WWW.THEGALLERYGRILLE.COM

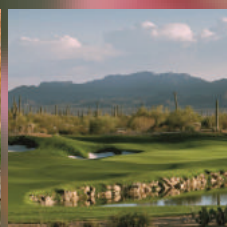


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