



THE GALLEY

Ballroom

Congratulations on your Engagement!

Your wedding day...a day to celebrate love, share time with loved ones and create lifelong memories. We recognize how special this occasion is, and would be honored to have the opportunity to create the perfect day for you. Our event space, The Galley Ballroom, is an elegant room that offers a bright, spacious space in which to host your fantastic affair.

Our event team will work with you to ensure every detail is taken care of, from designing the perfect menu to making sure the space is set up to your liking. We also have a list of preferred vendors such as photographers, DJs, bakers, and more that we'd be happy to share with you. We will do our best to make this process effortless and stress-free so you can get excited about your special day!

We recognize that costs can quickly add up when planning a wedding, so we have included chairs, tables, linens, flatware and serving ware. Plentiful parking and an easily accessible location, minutes from Old Orchard Beach's attractions and hotels, make The Galley Ballroom the ideal spot for your special occasion.





Wedding Reception Packages

All packages include the personalized service of a day of wedding coordinator to assist you in the planning of your reception.

Included:

White Floor Length Linen Table Clothes

Linen Napkins

Champagne Toast

A Selection of Three
Hot or Cold Hors D'oeuvres

Elegant Three-Course
Plated or Buffet Dinner

Available Enhancements:

Wedding Cake Accompaniments

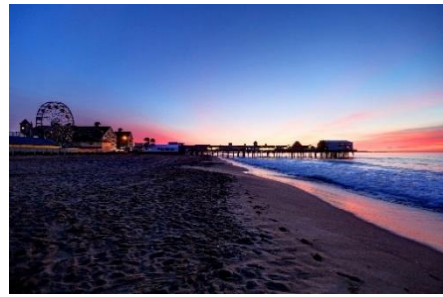
Displayed Hors D'oeuvres

Stationed Food

Custom Linen Table Clothes & Runners

Bar Service & Table-side wine

Signature Cocktails or Special-Order
Craft Beers



Beach Wedding Ceremonies

Old Orchard Beach's seven miles of white sand beaches make for a spectacular wedding back drop. We have partnered with Forever Maine Weddings to make your beach-wedding dream a reality.

2300-

Included:

Setup and breakdown of beach-side wedding location

A White Wedding Arbor

Ceremony Coordinator

A local Wedding Officiant

Transportation to and from our facility*

Town special event permit

White Chairs up to 20 included

Additional Options:

White Chairs: 5 per chair, up to 40 chairs

****For events with more than 60 guests, a 2nd trolley is required at a cost of 800- to ensure all guests arrive on time.***

*****Coordination of third-party service is subject to availability by outside vendors.***

Hors D'Oeuvres

Please select three from the following. Served butler style.

Scallops wrapped in Bacon
with a maple cider glaze

Crispy Coconut Shrimp Skewer
with mango salsa

Vegetable Spring Rolls
with sweet chili sauce

Petite Crab Cakes
drizzled with wasabi and roasted red
pepper aioli

Baby Beef Wellingtons
wrapped in puff pastry

Caprese Skewers
cherry tomato, fresh mozzarella, basil
and a balsamic reduction.

Teriyaki Chicken
Chicken on a skewer marinated with
Teriyaki marinade .

Stuffed Mushroom Caps
with parmesan herb stuffing

Smoked Salmon
served on a cucumber slice with herb
cheese and fresh dill

Crispy Spinach Triangles
topped with balsamic drizzle

Roast Beef Crostini
with horseradish aioli and blue cheese

Grilled Flatbreads
choice of pesto and cheese, roast beef
and horseradish or shrimp and garlic
tomato basil relish

Prosciutto wrapped Asparagus
Fresh Asparagus with cream cheese
wrapped in prosciutto.

Plated Wedding Dinners

Served with freshly baked breads and creamy butter.

First Course

Please select one.

Wild Mushroom Soup

Butternut Squash Bisque

Hearty Minestrone Soup

Tuscan Chicken Soup

**French Onion Soup with Parmesan
Crouton**

Roasted Tomato Bisque

Mixed Greens
with fresh greens, cherry tomatoes,
cucumbers and balsamic vinaigrette

Baby Spinach Salad
with feta, roasted red peppers and
lemon vinaigrette

Classic Caesar Salad
with croutons and parmesan

Tomato Basil Caprese
with roma tomatoes, mozzarella, fresh
basil, mixed greens and a balsamic
reduction

Enhanced First Courses

Priced per guest.

New England Clam Chowder | 7

Seared Scallop Salad
over arugula with pancetta | 7

Maine Lobster Bisque | 8

Lobster Cocktail | mkt

Crab Salad
dressed in a tarragon aioli
over mixed greens | 12

New England Haddock Chowder | 7

Plated Wedding Dinners (Cont'd)

Entrees

All served with chef's selection of starch & seasonal vegetable.

Please select up to three. All prices are listed per guest.

Pistachio Crusted Chicken

with basil cream | 60

Lobster Ravioli

in a vodka sauce with asparagus
spears | 65

Chicken Boursin

stuffed with herb cheese and dusted
with breadcrumbs | 60

Roasted Statler Breast of Chicken

herb rubbed chicken with pan jus | 60

Pan Roasted Swordfish

with a basil pesto crust | 65

Pan Roasted Salmon

with a maple glaze | 65

Seafood Crusted Haddock

with lobster sauce | 65

Chicken Marsala

with marsala mushroom demi-glace | 60

Grilled New York Sirloin Steak

marinated in olive oil and Montreal
seasoning | mkt

Roasted Beef Tenderloin

with a red wine demi-glace | 70

Spinach Stuffed Tomato

over rice pilaf with grilled
zucchini and asparagus | 60

Roast Pork Tenderloin

sliced thin with a maple
infused demi-glace | 60

Slow Roasted Prime Rib

served medium rare au jus with
horseradish sauce | mkt

Four Cheese Lasagna

with house marinara | 60

Classic Surf & Turf

Pan-seared Filet medallion with
seafood stuffed shrimp and garlic herb
butter | 75

***Lobster Entrees available upon request**

Accompaniments

Please choose one starch and one vegetable for your entrées.

Garlic Smashed Potato

Roasted Red Potato

Rice Pilaf

Creamy Parmesan Polenta

String Beans

Asparagus (seasonal)

Maple Glazed Carrots

Butternut Squash

Seasonal Vegetable Medley

Wedding Buffets

Served with freshly baked rolls and creamy butter.

70-

Soups & Salad

Please select one.

Wild Mushroom Soup

Butternut Squash Bisque

Hearty Minestrone

New England Haddock Chowder

Classic Caesar Salad

Roasted Tomato Bisque

Mixed Greens

Caprese Salad

Entrees

Please select three.

Cranberry Walnut Stuffed Chicken
with a sherry cream sauce

Herb Crusted Haddock
served with lobster sauce

Lobster Ravioli
in a vodka sauce with asparagus. +6

Spinach Stuffed Tomato
over barley risotto with grilled
zucchini and asparagus

Chicken Marsala
with marsala mushroom demi-glace

**Roast Pork Tenderloin wrapped in
Bacon**
sliced thin with a maple glazed pan
gravy

Grilled Sirloin
with roasted peppers and onions
and red wine demi-glace

Wild Mushroom Ravioli
with tomato rosa sauce

Pan Roasted Salmon
with maple glaze

Chicken Cordon Bleu
with Smithfield ham and imported
gruyere cheese

Accompaniments

Please choose one starch and one vegetable.

Garlic Smashed Potato
Roasted Red Potato
Rice Pilaf
Creamy Parmesan Polenta

String Beans
Asparagus (seasonal)
Maple Glazed Carrots
Butternut Squash
Seasonal Vegetable Medley

Local & Preferred Vendors

Photographers/Videographers

Fotographix Studio
davidbatesphoto.com

HAL Photography
halphotography.com

Photo Booths

TapSnap
tapsnap1076.com

Cakes

ConfectionArt
confectionart.xwheeler.com

Nothing Bakes Like a Parrott
nothingbakeslikeaparrott.com

Karin Johnson
karin@duffysmaine.com

DJs/Bands

The Music Man
themusicmandjservice.com

Double Platinum DJ
maineplatinumdj.com

Honeymoons

Worldwide Travel
worldwidetravelinmaine.com

First-Time Homebuyers

Adam Parent, Coldwell Banker Realty
adamparent.com

Alex Brockway, Kennebunk Savings
kennebunksavings.com

Accommodations

Hampton Inn & Suites - Saco
hamptoninn.com

Atlantic Ocean Suites
atlanticoceansuite.com

Sandpiper Hotel
sandpiperbeachfrontmotel.com

Planning Your Event

The Details

- ↪ Event spaces may be reserved for up to 6-hours. Weddings must end by 10pm. Times may be extended for special circumstances only and upon prior approval of management. Certain fees may apply.
- ↪ Pricing includes appropriate services, cooks and support staff as well as use of our tables, chairs, silverware and glassware.
- ↪ Maine 8% Meals Tax and 20% service charge will be added to all invoices.
- ↪ Menu selections must be made at least 30 days prior to your event
- ↪ A final guest count must be provided to the Event Manager no less than 14 days prior to the event. The event invoice will be based on this final count or the day of event count should it exceed the pre-confirmed amount.

The Galley Ballroom

- ↪ A deposit of \$500 is required for the Galley Ballroom in order to reserve your event date and time. This will be applied to your final invoice and is non-refundable.
- ↪ The following minimums and fees apply to use of the Galley Ballroom from May 1 to October 31:
 - Saturdays: \$5,000 food minimum and a \$600 setup fee.
 - Sunday-Friday: \$2,500 food minimum and a \$400 setup fee.
- ↪ The following applies to use of the Galley Ballroom from November 1 to April 30:
 - \$2,500 food minimum and a \$400 setup fee.
- ↪ The setup fee includes room and private bar setup, standard linens and cake cutting fee, if applicable.

Beach Ceremonies

- ↪ In case of inclement weather, your wedding coordinator will make arrangements for an alternate site. Due to outside vendor policies, we cannot refund your beachside ceremony.
- ↪ We highly recommend that you coordinate sound equipment with your chosen musician as we do not provide equipment to do so.
- ↪ Ceremony start times and locations are subject to beach regulations and ocean tides. We will work with you to create your dream ceremony, but we must also work with Mother Nature.

Health & Safety

- ↪ Please notify us in advance of any food allergies or dietary restrictions so that we may adequately accommodate all guests.
- ↪ Duffy's adheres to all State of Maine liquor laws. If we are providing alcohol service for the event, we will obtain all necessary permits from local, state, and/or federal entities, as required by law. Duffy's staff reserves the right to request proper identification of all guests and attendees of the event. Duffy's staff also reserves the right to refuse service to anyone a) thought to be under 21 years of age, b) incapable of providing proper identification, and/or c) who appears already intoxicated.
- ↪ Due to local and state health regulations, we are unable to accept outside food or beverages, including items that may be given as favors. We provide an exception for specialty cakes only.

Frequently Asked Questions

~> **How many guests can your space accommodate?**

The Galley Ballroom can seat 200 guests comfortably with room for dancing.

~> **What is included in the food minimum?**

The food minimum includes all food ordered, including appetizers and dessert. It does not include the setup fee, off-site services including the ceremony, alcohol, tax or gratuity.

~> **What does the service charge cover?**

The service charge provides gratuity to all the staff working your event.

~> **Can I decorate?**

We encourage you to decorate to make the space special for your event. However, please do not tape or tack anything to the sheetrock. You may tape to the woodwork and fixtures. Please, no confetti.

~> **What time does my reception need to end?**

The Galley Ballroom is rented in 6-hour blocks, however, all events must end no later than 10pm. The event bar will perform last call ½ hour prior to the event end time.

~> **Where do I get my marriage license?**

Maine residents may request a marriage license from the Town Clerk in the town where you reside. Non-Maine residents may get a marriage license at the Old Orchard Beach Town Clerk's office located at 1 Portland Avenue. Marriage licenses are valid 90 days from their date of issuance. Your wedding officiant will return the marriage license to the Town Clerk where the license was issued after the ceremony.