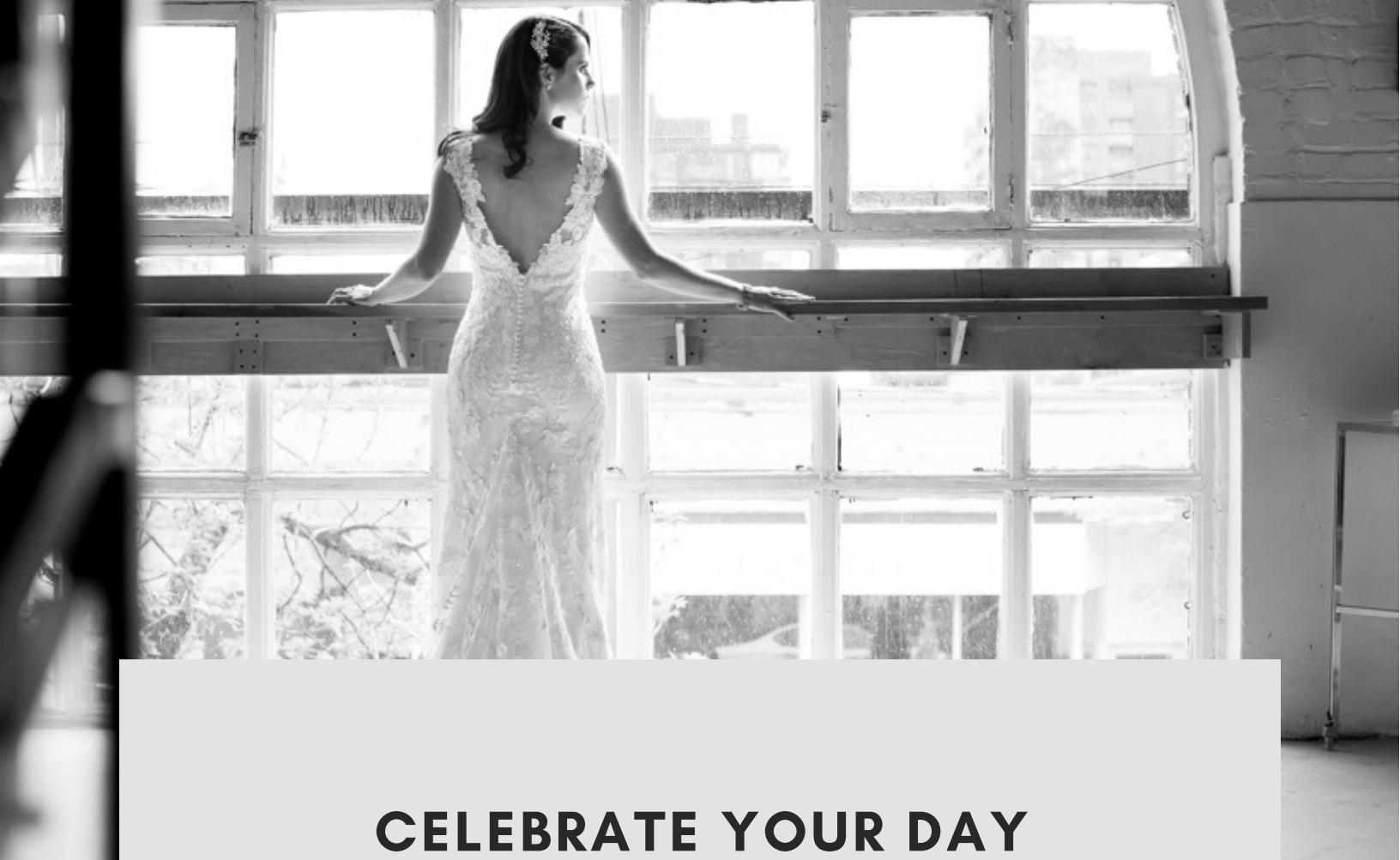




**TWIST**  
GALLERY



## **CELEBRATE YOUR DAY**

*Let's get hitched already!*

At Twist Gallery, we've tailored the perfect package to cater the couples that don't want to put their marriage on hold.

Celebrate your MiniMony -a mini ceremony with your closest loved ones.

Celebrate your love with meaningful speeches, games, have your first dance and enjoy delicious food catered by Gusto 54



# THE INTIMATE WEDDING YOU'VE DREAMED OF

## *How does this work?*

Ceremony and sit down dinner will be included.  
We are proud to still provide your guests the best dining experience

### **Ceremony:**

- Bride and groom do not need to wear a face mask during the ceremony. There will be a plexiglass on a High top table in front of the wedding officiant
- Everyone will need to be wearing face masks, however when they are eating they are allowed to remove their face mask
- Guests arrive, take a seat, ceremony would begin and then an announcement for everyone to take a seat for a sit down dinner service will be made after the ceremony chairs are put away

### **Dining Service:**

- All canapes will be individually plated
- Servers will constantly be going around serving wine and any drinks for the guests
- Due to physical distancing, dancing will not be allowed. However you are able to have a first dance and we encourage you make lots of meaningful speeches and play newlywed games!

### **Additional COVID-19 Precautions:**

- Temperature checks at the entrance
- Hand sanitizer available at the entrance and throughout the room
- Plexiglass at the bar
- Staff assigned at the bathroom to ensure they are always cleaned
- Constantly cleaning and sanitizing the gallery



# MENU

Select one appetizer option

## PLATED CANAPES

Arancini - wild mushroom, risotto, fontina  
Bruschetta - roasted mushrooms, herbed ricotta, taleggio, olive oil, sourdough  
Beef Tartare - hanger steak, truffle emulsion, parsley, chervil, shallots, pickled mustard seeds, rosemary cracker  
Gamberi - wild Argentinian shrimp, gremolata, lemon, capers, chillies

## CHARCUTERIE PLATE

assorted Italian cured meats pickled Cruditee and antipasti vegetables hand-picked assorted local and imported cheeses a selection of both fresh and dried seasonal fruits a selection of grilled vegetables

## PLATED MENU

Freshly-baked Focaccia and Sourdough - served with extra virgin olive oil, salt and pepper

## INSALATA

Cavolo Nero - organic lacinato kale, zante currants, toasted pine nuts pecorino, parmigiano, lemon vinaigrette

## MAINS

Guests choose from two of the following:

Pollo Alla Griglia: Grilled chicken breast, roasted cremini mushrooms, artichokes, lemon zest, pecorino

Pollo Alla Griglia: Grilled chicken breast, fingerling potatoes and sauteed

Salmone Alla Brace: Sautéed spinach and escarole, lentils, pachino tomatoes, vincotto

Grilled Flank Steak: Crushed limone fingerling potatoes, grilled king oyster mushrooms, sautéed greens, chimichurri

Eggplant Parmigiana (Vegetarian option): Caponata, soft polenta, parmigiano, smoked provolone, tomato

## DOLCE

Dulce De Leche: Panna cotta, candied cornflakes, honey toffee



## ITINERARY

Take the stress out of your wedding by filling your itinerary with the option to take photos, have speeches, and play newlywed games!

**5:30PM** Guests arrive

**6PM** Ceremony

**6:30PM-7:00PM** Pictures with the newlyweds  
(while maintaining physical distancing)

**7PM** Dinner

**7:15PM** First dance, speeches and newlywed games

**9PM** Dinner ends

Fun game ideas: 20 questions about the newlyweds, newlyweds Jeopardy, spin the wheel with instructions like "newlyweds kiss" or "give a speech!"



# PROPOSAL

Brief pricing proposal with for 50 guests.  
Ceremony and dining reception included.

**TWIST GALLERY - SATURDAY | \$3,600**

Rates may change for additional services & length of event

**CANAPES & HORS D'OEUVRES | \$900.00**

Selection of 4 (\$18.00 per person)

**ABSTRACT PACKAGE | \$6,200.00**

(\$125.00 per person)

Fresh Baked bread & choice of 1 salad:  
Cavolo Nero or Gusto Greens

Choice of mains:  
Eggplant Parmigiana, Pollo Al Mattone,  
Salmone alla Brace

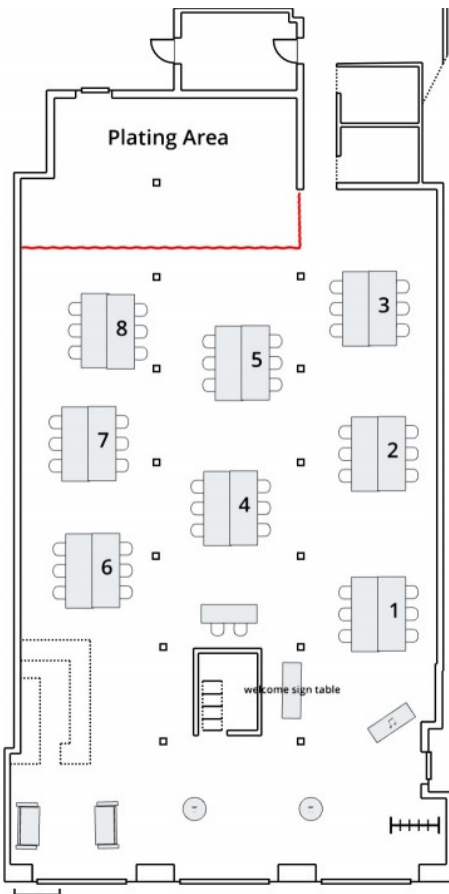
Dolce: Cannoli, Biscotti



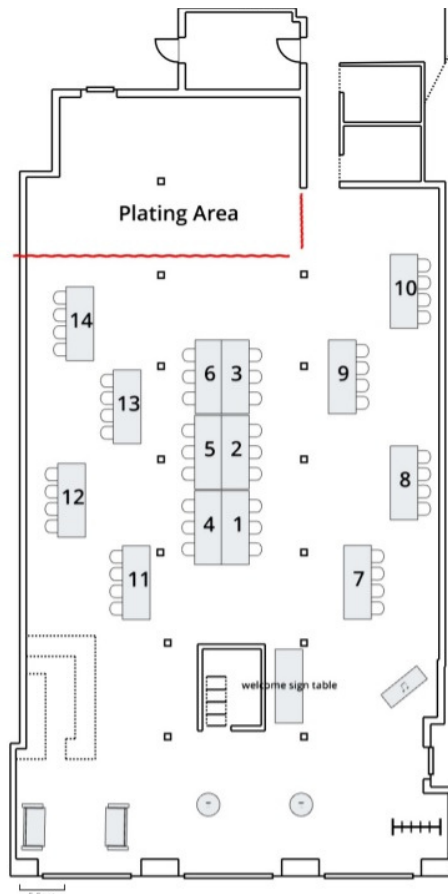
**Subtotal: \$10,700, Taxes: \$1,391.00**

**Total Value: \$12,091.00**

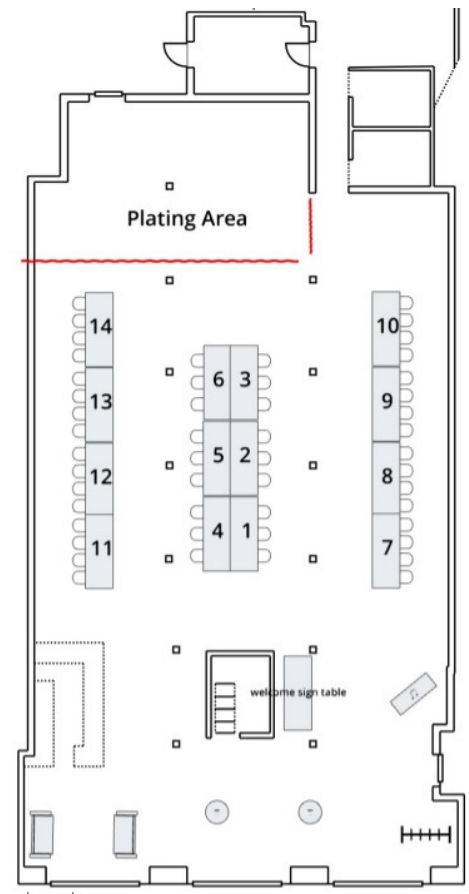
# FLOOR PLAN OPTIONS



Option #1



Option #2



Option #3