

The background of the entire page is a photograph of an outdoor wedding reception. In the foreground, a wooden table is set with white linens, silverware, and several glasses of champagne. Two tall, ornate brass candle holders with lit candles are placed on the table. Greenery is used as a centerpiece. In the background, other tables are similarly set, and the area is covered by a large, arched structure with hanging greenery. The overall atmosphere is elegant and romantic.

GALLERIA
MARCHETTI
Wedding Menu

GALLERIA
MARCHETTI

Infuse your special day with the tradition and distinction that only a private, family-owned venue can provide. At Galleria Marchetti, our magnificent spaces and commitment to service are rivaled only by a genuine desire to satisfy your every wish for your once-in-a-lifetime celebration.

With a passion for fine food and wine and over 75 years of industry experience, our culinary team will work with you to craft a menu that delights and inspires. And our dedicated event specialists will ensure your wedding is every bit as special as you always dreamed it would be.

Whether every detail is already planned or you need a little help getting started, we're committed to being your trusted partner. From start to finish, we'll provide complete support with an unparalleled level of professionalism, creativity and a full list of services. Our timeframes, menus and detailing are all flexible to fit your needs.

We invite you to arrange a visit with us today, and to learn more about the possibilities for your fairytale wedding. At Galleria Marchetti, we want you to enjoy every moment.

Handwritten signatures of JP Marchetti and Corey C. Marchetti in black ink.

JP and Corey Marchetti & The Galleria Staff



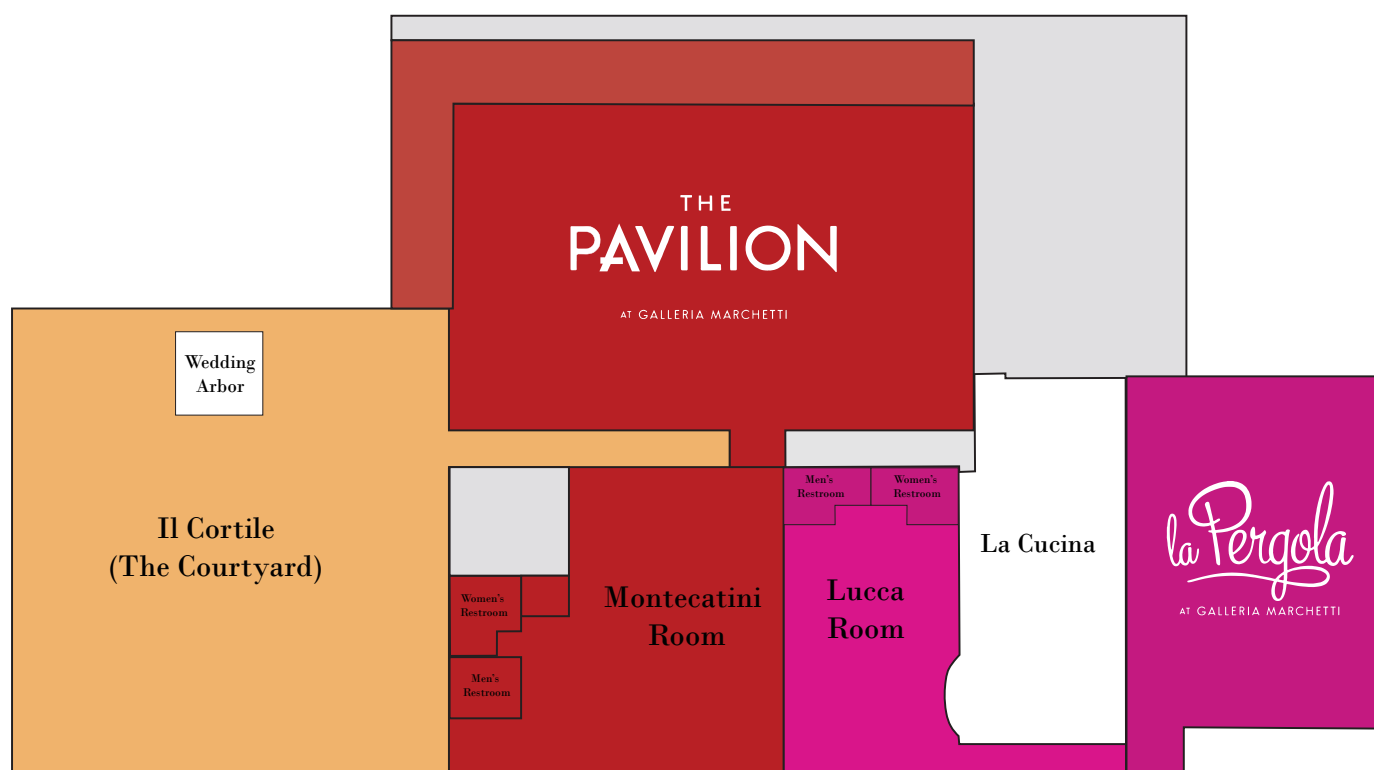
GALLERIA
MARCHETTI

Enjoy Every Moment

GALLERIA
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The Venue

Courtyard, Tented Pavilion and Interior Spaces



	Square Feet	Seated Capacity	Seated, Dance Floor	Seated, Stage & Dance Floor	Cocktail Hour
The Pavilion	5,750	450	400	380	900
Il Cortile (The Courtyard)	3,000	200	N/A	N/A	300
Montecatini Room	7,000	200	N/A	N/A	450
The Pergola	2,800	160	150	N/A	200-250
Lucca Room	1,500	100	N/A	N/A	160



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Enjoy Every Bite

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Plated Dinner Package

\$175 per guest

Reception Includes:

Four Butler-Passed Hors d'Oeuvres
guest choice from selection

Plated Dinner
*includes soup or salad, main course,
and your wedding cake for dessert*

Five-Hour Premium Bar

Unlimited Wine Service with Dinner

Coffee & Teas Station following Dinner

Floor-Length Linens for Head Table, Guest Tables, and Cake Table



Photo: Fox & Ivory

*Wedding cakes are purchased from outside vendors and are not included in package prices.
A 25% taxable production fee (22% for event staff, 3% for administration) will be added to all food and beverage items.
Sales tax will be added to all appropriate items.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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Cold Hors d'Oeuvres

Tomato & Goat Cheese Bruschette
with basil chiffonade

Prosciutto & Melon
a salty sweet Italian classic

Antipasti Bites
*artichoke hearts, roasted red peppers,
bocconcini, basil, genoa salami "chip"*

Spicy Ahi on Butter-Toasted Rice
*spicy tuna, jalapeno, citrus mayo,
tobiko, micro greens*

Stuffed Endive Spears
goat cheese, roasted beet relish

Stuffed Cucumbers
with asparagus & lemon zest

Antipasti Skewers
*grape tomatoes, bocconcini, salami,
basil leaves, artichoke hearts*

Smoked Salmon Roses
*english cucumber, horseradish cream,
smoked salmon rose, dill sprig*

Asparagus Spears & Gorgonzola Cheese
wrapped with prosciutto di parma

Mini Goat Cheese Salad
served on house-made beet chips

Ricotta-Stuffed Dates
wrapped in bacon

Pesto & Artichoke Bruschette
with fresh basil leaf

Caprese Lollipops
grape tomatoes, bocconcini, basil

Watermelon & Feta Brochettes
with fresh mint & basil-infused olive oil

Zucchini Pinwheels
*with julienne vegetables &
sun-dried tomato pâté*

Beef Tenderloin
*on toast with mustard & arugula
\$1 Supplement*

Brie Cheese & Green Apple Canapés
whipped brie, green apples, phyllo cups

Shrimp Cocktail Shooters
\$1 Supplement

Mini Caesar Salad
served in a baked parmesan cup

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Hot Hors d'Oeuvres

Halloumi Crostini
with port wine reduction

Maryland Crab Cakes
with tangy rémoulade sauce

Arancini
"little oranges"
risotto & mozzarella fritters

Bacon-Stuffed Scallop "Sliders"
ground bacon patty, balsamic reduction,
sautéed scallop "bun"

Chicken Saltimbocca Skewers
chicken, prosciutto, sage,
sherry wine dipping sauce

Croquetas de Pollo
classic Spanish tapas
with chicken and béchamel

Baked Mushroom Caps
stuffed with vegetable medley
& asiago cheese

Mini Caprese Salad Beef Sliders
beef patty, mozzarella, tomato, basil
on a mini hamburger bun

Beef Carpaccio
on a parmesan croquette

Mini Chicken Empanadas
with chipotle crema

Chicken Satay
with Thai peanut sauce

Nori-Wrapped Tempura Ahi
with soy mustard sauce

Chicken Marsala Meatballs
with roasted wild mushrooms

Parmesan-Crusted Meatballs
with marinara sauce pipette

Clams alla Como Fritters
served on the half shell

Robaccie sulla Tegola
air-dried beef, arugula, fonduta di parmigiano

Slow-Roasted Tomato Galettes
with black olive tapenade
& fresh goat cheese

Shrimp Satay
with pesto sauce
\$1 Supplement

Prosciutto-Wrapped Grilled Shrimp
with garlic, olive oil, & Italian herbs
\$1 Supplement

Coconut-Crusted Shrimp
with mango dipping sauce
\$1 Supplement

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Plated Dinner Menu

Antipasti (Salad)

Beet and Goat Cheese Salad
Caprese Salad
Caesar Salad

Mixed Field Greens Salad
Tomato and Parmesan Salad
Wedge Salad

Secondi (Main Course)

Select one main dish for all guests, offer a selection of up to two main dishes (plus one vegetarian option) from which your guests may choose, or combine two main dishes to make an elegant duet plate. All menu selections must be made prior to your event. Galleria Marchetti does not offer tableside ordering. For duet plates, the higher priced item prevails. All entrées are served with your choice of potatoes and chef-selected vegetables of the season.

Chicken alla Vesuvio
olive oil, white wine, garlic

Chicken alla Cacciatora
olive oil, tomatoes, onions, mushrooms

Chicken alla Piccata
lemon, parsley, butter, capers

Chicken alla Rosmarino
*wild mushrooms,
rosemary-scented shallot sauce*

Chicken con Salsa Ai Funghi
*fontina sage, pine nuts, chili flakes,
dried porcini, fresh tarragon*

Chicken al Pesto
*basil, pine nuts, parmigiano reggiano,
olive oil, garlic*

Eggplant alla Parmigiana
*mozzarella, parmigiano reggiano,
marinara sauce*

Portobello Mushroom
onions, red peppers

Pork Loin alla Vesuvio
olive oil, white wine, red pepper flakes, garlic

Roasted Pork Tenderloin
pork demi-glace, currants

Grilled New York Strip Steak
*cognac peppercorn sauce
\$12 supplement*

Grilled Filet Mignon
*with sauce bordelaise
\$12 supplement*

Top Sirloin Steak
red wine rosemary reduction

Plated Dinner Menu (Continued)

Parmesan-Crusted Tilapia

parmesan-panko crust, parmesan cream sauce

Horseradish-Crusted Salmon

pinot noir tarragon reduction

Sea Bass Oreganata

breadcrumbs, parmesan, oregano, butter, garlic

Mustard-Crusted Salmon

lemon chive crème fraîche

Arctic Char

orange and rosemary beurre blanc

Scallops

vanilla saffron butter

Sicilian-Style Pacific Cod

*breadcrumbs, olives,
red wine vinegar, basil, mint*

Seared Ahi Tuna

*ginger beurre blanc
\$6 supplement*

Salmon alla Piccata

*lemon, parsley,
butter, capers*

Branzino

*pepper sauce
\$12 supplement*

Salmon al Pesto

*basil, pine nuts, parmigiano reggiano,
olive oil, garlic*

Halibut

*chorizo, clam jus, chimichurri
\$12 supplement*

Parmesan-Crusted Halibut

*lemon beurre blanc
\$12 supplement*

Dessert Course

Wedding Cake*

Wedding cakes are arranged with outside vendors and are not included in package prices

Supplemental Desserts Available

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Wedding Enhancements

White Dance Floor

Pergola.....	\$625
Pavilion.....	\$1,725

Black & White Dance Floor

Pergola.....	\$1,000
Pavilion.....	\$2,500

Chiavari Chairs

*upgrade your chairs to our elegant fruitwood
or antique white chiavari chairs*
\$9 each

Additional Hors d'Oeuvres

to be passed during cocktail hour
\$4 each per guest

Stationary Displays

Artisan Cheese Station

selection of artisan cheeses with assorted crackers, dried fruits, nuts, and compote
\$12 per guest

Vegetable Crudit  Station

traditional spread of raw vegetables served with herb dip, ranch dressing, and garlic hummus
\$12 per guest

Fried Calamari & Popcorn Shrimp Station

fried squid and fried popcorn shrimp served with marinara sauce, lemon wedges, and sweet chili sauce
\$14 per guest

Signature Antipasti Station

assorted meats, cheeses, and vegetables
\$14 per guest

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Action Stations

Caprese Salad Carving Station

*fresh mozzarella cheese and roma tomatoes with olive oil, balsamic vinegar,
and an assortment of flavored salts; carved to order*

\$14 per guest

Risotto Station

creamy italian arborio rice sautéed with a variety of garnishes

\$14 per guest

Pasta Station

sautéed with a selection of sauces and garnishes

\$14 per guest

Seafood and Crudo Station

guest selection of seasonal offerings

\$22 per guest

Spuntini

family-stlye snack plates for your guests to enjoy at the dining tables

Garlic Bread

\$6 per guest

Bruschette di Pomodoro

chopped tomato medley atop Italian toast points

\$6 per guest

Goat Cheese al Forno

baked goat cheese with toast point and marinara sauce

\$6 per guest

Italian Meatballs

served with marinara sauce

\$7 per guest

Zucchini Chips

flash-fried chips of thinly sliced zucchini

\$7 per guest

Stuffed Mushrooms

spinach, asiago cheese, minced vegetables

\$8 per guest

Espresso Packages

Standard

includes 2 milks decaf and regular Intelligentsia espresso

\$6 per guest

Premium

includes 2 milks decaf and regular Intelligentsia espresso, 2 flavored syrups, and Irish Cream Liqueuer

\$8 per guest

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Primi (First Courses)

prices are per guest

Penne ~ \$12

with fresh tomato sauce, basil, and mozzarella

Baked Clams ~ \$16

stuffed with cheese, pimiento, and cream

Cavatelli ~ \$14

with pesto sauce

Bay Scallops ~ \$16

sautéed with ligurian olive oil

Gnocchi ~ \$14

with wild boar ragù

Popcorn Shrimp ~ \$16

with sweet chili dipping sauce

Butternut Squash Ravioli ~ \$14

with sage brown butter and toasted hazelnuts

Shrimp & Calamari ~ \$16

fried, served tartar and gin cocktail sauces

OR

grilled with tomato, onion, and basil vinaigrette

Charred Corn Ravioli ~ \$14

with cherry tomato salad and basil fondue

Ceviche Duo & Guacamole Sundae ~ \$18

salmon and tuna

Trio of Risotto ~ \$14

mushroom & peas,

parmesan & saffron (alla milanese), and truffle

Seafood Veneziana ~ \$24

lobster, crab, shrimp, and garlic

Intermezzo (Palate Cleanser)

\$8 per guest

Lemon Sorbet

Raspberry Sorbet

Orange Sorbet

Mango Sorbet

A 25% increase in variable product (22% for 20% increase in 3% aff; 38% for standardization trail) will be added to add total all food beverage items.

Sales tax added to the total of appropriate items.

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Dessert Stations

prices are per guest

S'mores Station ~ \$8

graham crackers, marshmallows, hershey bars, reeces peanut butter cups

Holy Cannoli Station ~ \$10

a create-your-own station of this traditional Italian dessert featuring pastry shells, mascarpone cheese, and several delicious garnishes

Gelato or Frozen Yogurt Sundae Station ~ \$10

a selection of gelato or frozen yogurt served with a variety of garnishes and whipped cream

Dessert Pancake Station ~ \$12

pancake action station with mixed berries, maple syrup, and whipped cream

Flaming Donut Station ~ \$12

an exciting dessert action station composed of glazed donuts flambéed with liqueur and topped with ice cream

Chef's Sweets Station ~ \$14

assorted miniature cheesecakes, miniature cannoli, chocolate-dipped strawberries, assorted miniature tarts



Photo: NicodemCreative

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Photo: Jennifer Kathryn

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Late Night Food Stations

prices are per guest

Neapolitan Station ~ \$12

*an assortment of authentic neapolitan pizzas
cooked in a real wood-burning pizza oven*

Taste of Chicago Station ~ \$12

Chicago-style hot dogs & Italian beef sandwiches

Taco Station ~ \$12

*choose two of the following: chicken, ground beef
carne asada, pork, chorizo, or vegetarian tacos*

Slider Station ~ \$12

choose two of the following: beef, turkey, lamb, pulled pork, or veggie sliders



Photo: Leathem Photography

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Marchetti Beverage Service

Premium Bar

*Ketel One, Tito's, Tanqueray, Bacardi Superior, Malibu Caribbean Rum,
Captain Morgan's Spiced Rum, Johnny Walker Red Label, Jack Daniel's, Jim Beam,
Jose Cuervo Especial Silver and Gold, Crown Royal,
Galleria Marchetti Selected Red and White Wine, Prosecco, Imported and Domestic Beer,
Red Bull, Assorted Sodas and Juices*

Superior Bar

\$14 per guest supplement

*Grey Goose, Belvedere, Tanqueray No. Ten, Bacardi Maestro de Ron,
Malibu Caribbean Rum, Captain Morgan's Spiced Rum, Maker's Mark,
Johnny Walker Black, Patron Silver and Reposado, Crown Royal Black,
Galleria Marchetti Selected Red and White Wine,
Prosecco, Imported and Domestic Beers, Red Bull, Assorted Sodas and Juices*

Beverage Enhancements

Signature Cocktails ~ \$6

*design a signature cocktail to be passed butler-style during your cocktail hour
and served at the bar for the entire duration of open bar service*

Passed Wine & Sparkling Wine ~ \$10

"For God's Sake Don't Close the Bar!"

Premium Bar ~ \$12

Superior Bar ~ \$14

The bar remains open from the beginning of your cocktail hour to the end of your event

Cordials ~ \$14

*Bailey's Irish Cream, Kahlua, Romana White Sambuca, Romana Black Sambuca
Grand Marnier, Di Saronno Amaretto, Frangelico, and Hennessy VS*

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Sales tax will be added to all appropriate items.



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Wine List

Champagne and Sparkling Wine

Galleria Marchetti House Sparkling Wine For Bars And Sparkling Wine Toast

Included in all wedding packages

Mionetto "Avantgarde" Prosecco

Galleria Marchetti Superior Champagne Toast

\$12 per guest supplement

Moët & Chandon Impérial Brut

Veuve Clicquot Yellow Label

Veuve Clicquot Brute Rosé

Galleria Marchetti Ultimate Champagne Toast

Belle Epoque 2011

\$36 per guest supplement

Dom Pérignon 2009

\$56 per guest supplement



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Wine List

Still Wines

Galleria Marchetti House Table Wines

Whites:

Mezzacorona Pinot Grigio
Mezzacorona Chardonnay

Reds:

Mezzacorona Pinot Noir
Mezzacorona Cabernet Sauvignon

Galleria Marchetti Premium Table Wines

\$6 per guest supplement

Whites:

Barone Fini Pinot Grigio
Oyster Bay Sauvignon Blanc
Ferarri Carano Chardonnay

Reds:

J Lohr Pinot Noir
Joel Gott Cabernet Sauvignon
Monrosso Tuscan Red Blend

Rosé:

Fleur de Prairie

Galleria Marchetti Superior Table Wines

\$12 per guest supplement

Whites:

Terlato Pinot Grigio
Kim Crawford Sauvignon Blanc
Sanford Chardonnay

Reds:

Meiomi Pinot Noir
Napa Cellars Cabernet Sauvignon
Simi Cabernet Sauvignon
Ruffino Tan Label Chianti Classico

Rosé:

Whispering Angel



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GALLERIA MARCHETTI PREMIUM DESSERT WINES

(\$6 per guest supplement or one enhancement for the Gold & Platinum Wedding Packages)

Terro d'Oro Moscato

Roscato Rosso Dolce

Stella Rosa Imperiale Brachetto d'Aqui

GALLERIA MARCHETTI ULTIMATE DESSERT WINES

(\$30 per guest supplement, \$6 per guest supplement and four enhancements for the Gold Wedding Package, or five enhancements for the Platinum Wedding Package)

Jackson Triggs Vidal Icewine

MARCHETTI

Wedding Event Information and Policies

INITIAL RETAINER

An initial retainer is due at the time your reservation is made.

A first installment is due 180 days prior to your event.

The final payment is due 10 business days before the event. All deposits are non-refundable.

PRODUCTION FEE

A 25% taxable production fee will be added to all food and beverage sales.

22% is to provide event staff and 3% is for event administration.

SALES TAX

Applicable sales tax will be added to all appropriate items.

VENUE FEE

A non-taxable venue fee is applied to all events at Galleria Marchetti.

The fee varies depending on the day and date that the event is to take place.

MINIMUMS

Food and beverage minimums apply to all events at Galleria Marchetti.

If the minimum is not met, a fee for the difference will be added to your final bill.

GUARANTEES

Your guaranteed minimum guest count is due 10 business days prior to your event.

Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

MENU PRICE SUPPLEMENTS

Supplemental charges are added on a per-guest basis to select menu items that have demonstrated higher ingredient costs.

COAT CHECK

Coat check can be arranged for your event. There is a charge of \$95 per attendant.

VALET PARKING

Valet parking can be arranged for your event. Inquire about current rates.

AUDIO/VISUAL

We are happy to assist you with any audio/visual support you may need for your event.

Advance notification is required and additional charges will apply.

CHILDREN

Special menus and pricing are available for children ages 3 to 11.

VENDORS

Special menus and pricing are available for vendors if you choose to provide meals for them.

Galleria Marchetti will not serve alcoholic beverages to any vendors.

MENU TASTINGS

Menu tastings for plated meals only are complimentary for up to 4 guests, once you have booked your event with us.

FOOD AND BEVERAGE POLICIES

Due to federal, state, and local laws concerning food and beverage sales, no food or beverage prepared by Galleria Marchetti may be removed from the premises.

Any unused items are the property of Galleria Marchetti.

SPECIAL EVENTS

Galleria Marchetti also has great spaces for bridal showers, rehearsal dinners, and post-nuptial brunches. Please call for food and beverage package options and availability.



JP and Corey Marchetti & The Galleria Staff