



# 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.

A handwritten signature in black ink, consisting of two parts. The first part is a stylized signature that appears to be 'JP Marchetti'. The second part is a more legible signature that reads 'Corey C. Marchetti'.

JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF



**ENJOY EVERY MOMENT.**



**EVERY PROMISE MADE...**



**EVERY MEMORY CREATED...**

JILL TONGCO PHOTOGRAPHY

# THE VENUE

COURTYARD, TENTED PAVILION AND INTERIOR SPACES



	Square Feet	Seated Capacity	Seated with Dance Floor	Seated with Stage & Dance Floor	Cocktail Hour Capacity
The Pavilion	5,750	520	480	450	900
La Sala Perugina	3,000	200	NA	NA	300
Il Cortile (East Courtyard)		80	N/A	N/A	520
La Pergola	2,800	160	128	N/A	300
La Sala Lucchese	1,500	100	140	N/A	160



**ENJOY EVERY BITE TAKEN...**



# PLATED DINNER WEDDING PACKAGE

## PLATED DINNER RECEPTION

\$150 per guest

**Four Butler-Passed Hors D'oeuvres**

**Three-Course Meal including Soup or  
Salad, Main Dish, and your Wedding Cake\***

**Five-Hour Premium Bar**

**Unlimited Wine Service with Dinner**

**Sparkling Wine Toast with Dinner**

**Coffee and Tea Station following Dinner**

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

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A 25% taxable service charge (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.  
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ENJOY EVERY TASTE DISCOVERED...

CRISTINA G PHOTOGRAPHY

# COLD HORS D'OEUVRES



ERIC FLOBERG PHOTOGRAPHY

## **Antipasti Bites**

artichoke hearts, roasted red peppers, bocconcini, and basil on a genoa salami "chip"

## **Antipasti Skewers**

grape tomatoes, bocconcini, salami, basil leaves, and artichoke hearts

## **Asparagus Spears and Gorgonzola Cheese**

wrapped with prosciutto di parma

## **Ricotta-Stuffed Dates**

wrapped in bacon

## **Caprese Lollipops**

grape tomatoes, bocconcini, and basil on a stick

## **Brie Cheese and Green Apple Canapés**

wedges of brie cheese and green apples served in phyllo cups

## **Mini Caesar Salad**

served in a baked parmesan cup

## **Mini Goat Cheese Salad**

served on house-made beet chips

## **Pesto and Artichoke Bruschette**

topped with a fresh basil leaf

## **Prosciutto and Melon**

a salty sweet Italian classic

## **Spicy Ahi on Butter-Toasted Rice**

spicy tuna with jalapeno, citrus mayo, tobiko, and micro greens

## **Stuffed Cucumbers**

with asparagus and lemon zest

## **Smoked Salmon Roses**

english cucumbers stuffed with a cream cheese horseradish mixture, topped with a smoked salmon rose and dill sprig

## **Stuffed Endive Spears**

filled with goat cheese and roasted beet relish

## **Tomato and Goat Cheese Bruschette**

with basil chiffonade

## **Watermelon & Feta Brochettes**

with fresh mint and basil-infused olive oil

## **Zucchini Pinwheels**

with julienne vegetables and sun-dried tomato pâté

## **Beef Tenderloin**

on toast with mustard & arugula

## **Shrimp Cocktail Shooters**

chilled shrimp in shot glasses with cocktail sauce

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# WARM HORS D'OEUVRES

## **Arancini**

"little oranges"—risotto & mozzarella fritters

## **Bacon-Stuffed Scallop "Sliders"**

ground bacon patties & balsamic syrup in a sautéed scallop "bun"

## **Baked Mushroom Caps**

stuffed with vegetable medley and asiago cheese

## **Beef Carpaccio**

served on a parmesan croquette

## **Croquetas de Pollo**

classic Spanish tapas made with chicken and bechamel

## **Chicken Satay**

with Thai peanut sauce

## **Chicken Marsala Meatballs**

with roasted wild mushrooms

## **Chicken Saltimbocca Skewers**

ground chicken, prosciutto, and sage skewers with sherry wine dipping sauce

## **Clams alla Como Fritters**

served in clam shells

## **Halloumi Crostini**

with port wine reduction

## **Maryland Crab Cakes**

with tangy rémoulade sauce

## **Mini Caprese Salad-Topped Beef Sliders**

grilled beef patties with tomato, fresh mozzarella, basil, olive oil, and balsamic syrup in a mini hamburger bun

## **Mini Chicken Empanadas**

with chipotle crema

## **Nori-Wrapped Tempura Ahi**

with soy mustard sauce

## **Parmesan-Crusted Meatballs**

with marinara sauce pipettes

## **Robaccie sulla Tegola**

air-dried beef, arugula, and fonduta di parmigiano

## **Slow-Roasted Tomato Galettes**

with black olive tapenade and fresh goat cheese

## **Coconut-Crusted Shrimp**

with mango dipping sauce

## **Prosciutto-Wrapped Grilled Shrimp**

with garlic, olive oil, and Italian herbs

## **Shrimp Satay**

with pesto sauce

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# MAIN DISHES

## ANTIPASTI (SALADS)

**Beet and Goat Cheese Salad**

**Caprese Salad**

**Caesar Salad**

**Mixed Field Greens Salad**

**Tomato and Parmesan Salad**

**Wedge Salad**

## SECONDI (MAIN DISHES)

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 a fabulous 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, red pepper flakes, garlic

**Chicken alla Cacciatora**

olive oil, tomatoes, onions, mushrooms

**Chicken alla Piccata**

lemon, parsley, butter, capers

**Chicken al Pesto**

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

**Chicken alla Rosmarino**

rosemary-scented shallot sauce, topped with crispy carrots

**Chicken con Salsa Ai Funghi**

fontina sage, pine nuts, chili flakes, dried porcini, fresh tarragon

**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

**Top Sirloin Steak**

red wine rosemary reduction

**Grilled New York Strip Steak**

cognac peppercorn sauce

\$10 supplement

**Grilled Filet Mignon**

cabernet reduction with essence of silver thyme

\$10 supplement

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# MAIN DISHES

## **Parmesan-Crusted Tilapia**

parmesan-panko crust, parmesan cream sauce

## **Sea Bass Oreganata**

breadcrumbs, parmesan, oregano, butter, garlic

## **Sicilian-Style Pacific Cod**

breadcrumbs, olives, red wine vinegar, basil, mint

## **Arctic Char**

orange and rosemary beurre blanc

## **Salmon alla Piccata**

lemon, parsley, butter, capers

## **Salmon al Pesto**

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

## **Mustard-Crusted Salmon**

lemon chive crème fraîche

## **Horseradish-Crusted Salmon**

pinot noir tarragon reduction

## **Scallops**

vanilla saffron butter

## **Seared Ahi Tuna**

ginger beurre blanc  
\$5 supplement

## **Branzino**

pepper sauce  
\$10 supplement

## **Halibut**

chorizo, clam jus, chimichurri  
\$10 supplement

## **Parmesan-Crusted Halibut**

lemon beurre blanc  
\$10 supplement

## **Wedding Cake**

Wedding cakes are arranged with outside vendors and are not included in package prices  
\$5 per guest cutting fee (waived if cake provided by preferred vendor)

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# WEDDING PACKAGE ENHANCEMENTS

## WEDDING ENHANCEMENTS

choose as few or as many enhancements as you wish to customize your event to your needs and tastes.

### Dance Floor

Pergola.....	\$500
Pavilion.....	\$750

### Chiavari Chairs

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

### Additional Hors d'Oeuvres

to be butler-passed during the cocktail hour.....\$4 each per guest

## STATIONARY DISPLAYS

**Artisan Cheese Station.....\$10 per guest**  
 selection of artisan cheeses with assorted crackers, dried fruits, nuts, and compote

**Vegetable Crudité Station.....\$10 per guest**  
 traditional spread of raw vegetables served with herb dip, ranch dressing, and garlic hummus

**Fried Calamari and Popcorn Shrimp Station.....\$12 per guest**  
 fried squid and fried popcorn shrimp accompanied by marinara sauce, lemon wedges, and sweet chili sauce

**Signature Antipasti Station.....\$12 per guest**  
 assorted meats, cheeses, and vegetables

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# WEDDING PACKAGE ENHANCEMENTS



CRISTINA G PHOTOGRAPHY

## ACTION STATIONS

- Caprese Salad Carving Station.....\$12 per guest**  
delicious fresh mozzarella cheese and a selection of roma tomatoes with olive oil balsamic vinegar, and an assortment of flavored salts
- Risotto Station.....\$12 per guest**  
creamy italian arborio rice sautéed with a variety of garnishes
- Pasta Station.....\$12 per guest**  
sautéed with a selection of sauces and garnishes
- Seafood & Crudo Station.....\$18 per guest**

## SPUNTINI (SNACKS)

Family-style snack plates for your guests to enjoy at the dining tables.

- Garlic Bread.....\$5 per guest**
- Bruschette di Pomodoro.....\$5 per guest**  
chopped tomato mixture and Italian toast points
- Goat Cheese al Forno.....\$6 per guest**  
baked goat cheese with toast points and marinara sauce
- Italian Meatballs.....\$6 per guest**  
served with marinara sauce
- Zucchini Chips.....\$6 per guest**  
flash-fried chips of thinly sliced zucchini
- Stuffed Mushrooms.....\$7 per guest**  
spinach, asiago cheese, minced vegetables

# WEDDING PACKAGE ENHANCEMENTS



## PRIMI (FIRST COURSES)

- |  |  |
|--|--|
| <b>Penne.....\$10 per guest</b><br>with fresh tomato sauce, basil<br>and mozzarella                                    | <b>Baked Clams.....\$14 per guest</b><br>stuffed with cheese<br>pimiento, and cream  |
| <b>Cavatelli.....\$12 per guest</b><br>with pesto sauce  | <b>Shrimp &amp; Calamari.....\$14 per guest</b><br>fried with tartar and gin cocktail sauces<br>or grilled with tomato, onion<br>and basil vinaigrette |
| <b>Gnocchi.....\$12 per guest</b><br>with wild boar ragù   | <b>Bay Scallops.....\$14 per guest</b><br>sautéed with ligurian olive oil  |
| <b>Butternut Squash Ravioli.....\$12 per guest</b><br>with sage brown butter<br>and toasted hazelnuts                  | <b>Popcorn Shrimp.....\$14 per guest</b><br>with sweet chili dipping sauce   |
| <b>Charred-Corn Ravioli.....\$12 per guest</b><br>with cherry tomato salad<br>and basil fondue                         | <b>Seviche Duo &amp; Guacamole Sundae...\$16 per guest</b><br>salmon and tuna  |
| <b>Trio of Risotto.....\$12 per guest</b><br>mushroom and peas,<br>parmesan and saffron (alla milanese)<br>and truffle | <b>Seafood Veneziana.....\$20 per guest</b><br>lobster, crab, shrimp, and garlic   |

## INTERMEZZO (PALATE CLEANSER)

\$6 per guest

**Lemon Sorbet**

**Orange Sorbet**

**Raspberry Sorbet**

**Mango Sorbet**

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# WEDDING PACKAGE ENHANCEMENTS



JENNIFER LAWRENCE PHOTOGRAPHY

## DESSERT STATIONS

**S'mores Station**.....\$8 per guest

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

**Holy Cannoli Station**.....\$8 per guest

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 per guest

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

**Dessert Pancake Station**.....\$10 per guest

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

**Flaming Donut Station**.....\$10 per guest

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

**Chef's Sweets Station**.....\$10 per guest

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

## LATE NIGHT FOOD STATIONS

**Neapolitan Station**.....\$8 per guest

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

**Taste of Chicago Station**.....\$8 per guest

Chicago-style hot dogs & Italian beef sandwiches

**Taco Station**.....\$8 per guest

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

**Slider Station**.....\$8 per guest

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



**ENJOY EVERY TOAST MADE...**

CRISTINA G PHOTOGRAPHY

# MARCHETTI BEVERAGE SERVICE

DURON STUDIO PHOTOGRAPHY

## 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

\$10 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 each per guest**

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.....\$9 each per guest**

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

**Premium Bar.....\$9 per guest**

**Superior Bar.....\$11 per guest**

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

**Cordials.....\$12 per guest**

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

# GALLERIA MARCHETTI SPECIAL EVENT INFORMATION AND POLICIES

## DEPOSIT

A 33% deposit is due at the time your reservation is made. An additional 33% is due 180 days prior to your event. The final payment is due 10 business days before the event. All deposits are non-refundable.

## SERVICE CHARGE

A 25% taxable service charge 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 15 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.

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