



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.

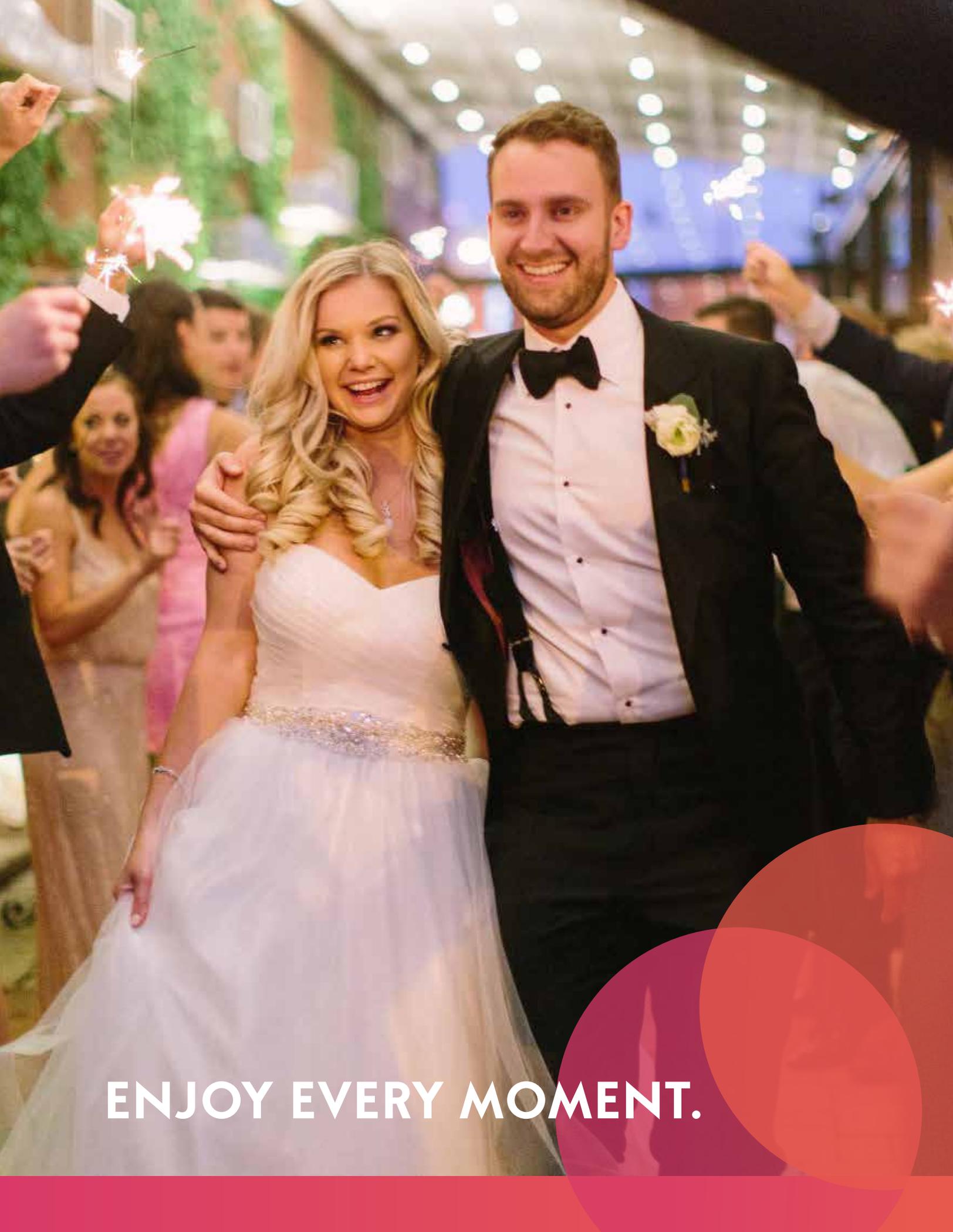
With a passion for fine food and wine and over 75 years of industry experience, our culinary team will work with you to craft a menu that delights and inspires. And our dedicated event specialists will ensure your wedding is every bit as special as you always dreamed it would be.

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.

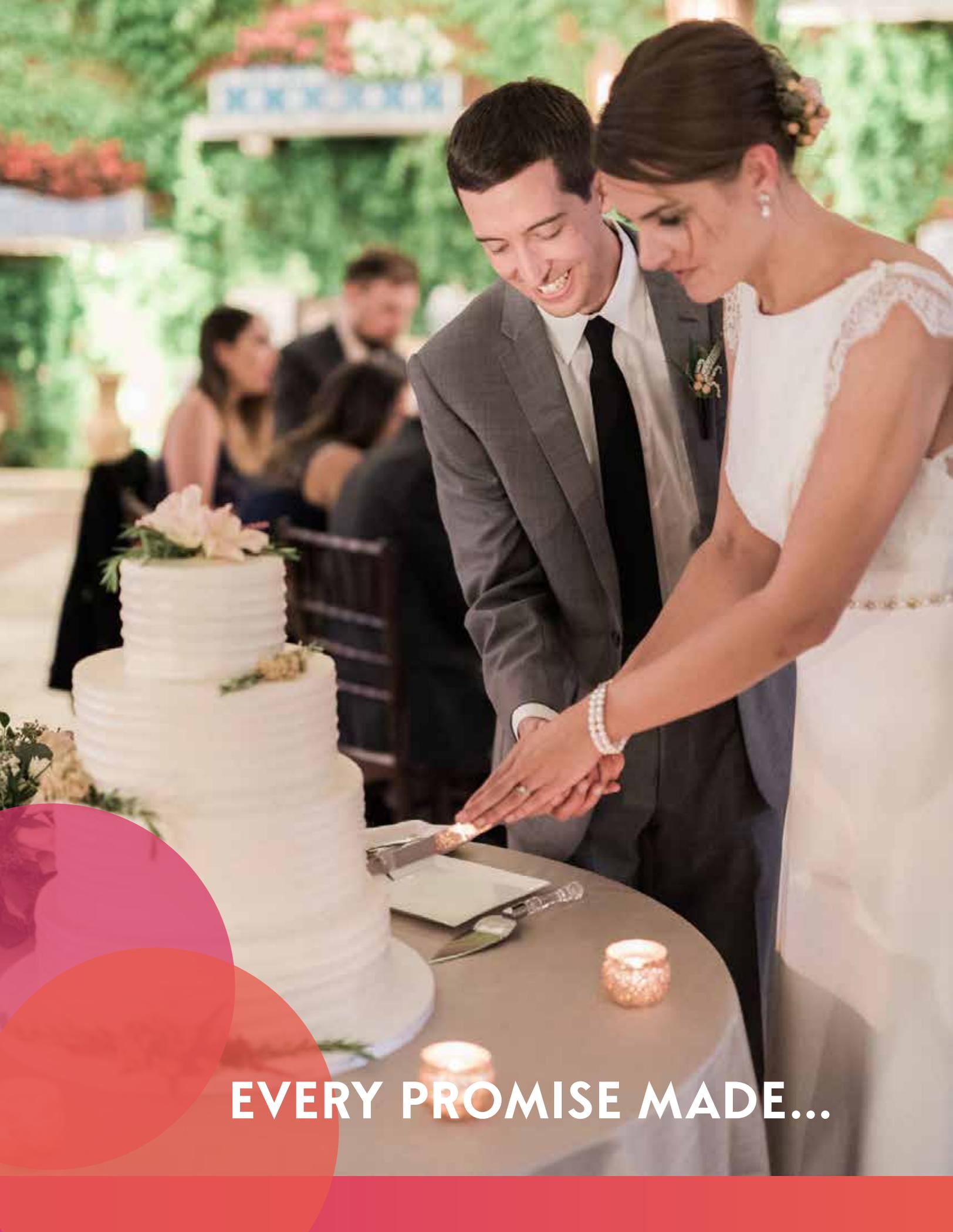
We invite you to arrange a visit with us today, and to learn more about the possibilities for your fairytale wedding. At Galleria Marchetti, we want you to enjoy every moment.

Handwritten signature of JP Marchetti and Corey C. Marchetti. The signature is written in black ink and consists of two parts: 'JP Marchetti' on the left and 'Corey C. Marchetti' on the right, both written in a cursive style.

JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF



ENJOY EVERY MOMENT.



EVERY PROMISE MADE...

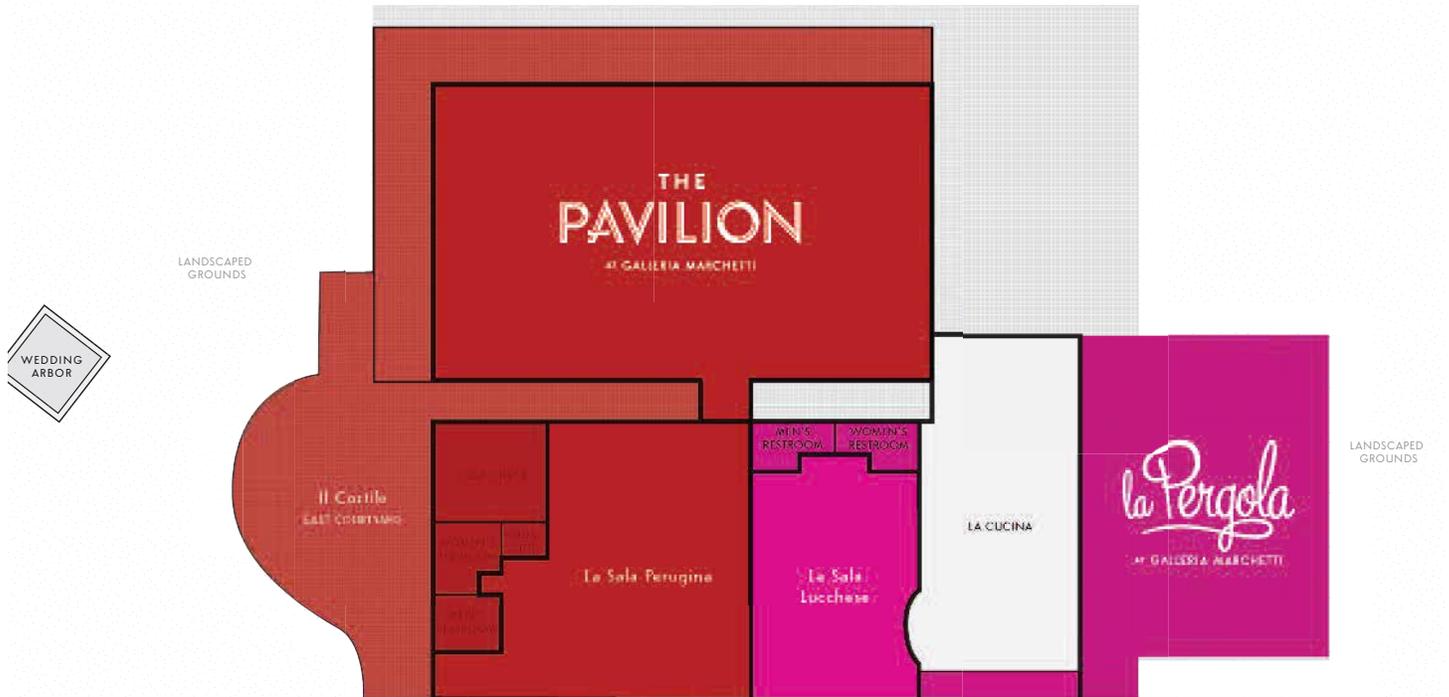


EVERY MEMORY CREATED...

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



MENUS
WEDDING OFFERINGS



PLATINUM WEDDING PACKAGE

PLATED LUNCH RECEPTION

\$202 per guest

Five Butler-Passed Hors D'oeuvres
Signature Antipasti Station
Butler-Passed White Wine and Sparkling Wine
Four-Hour Superior Bar

Unlimited Wine Service with Lunch
Sparkling Wine Toast with Lunch

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

Coffee and Tea Station following Lunch

Floor-length linens for Head Table, Guest Tables,
and Cake Table

Choose Six Items from the Enhancements Menu

PLATED DINNER RECEPTION

\$255 per guest

Six Butler-Passed Hors D'oeuvres
Signature Antipasti Station
Butler-Passed White Wine and Sparkling Wine
Five-Hour Superior Bar

Unlimited Wine Service with Dinner
Sparkling Wine Toast with Dinner

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

Coffee and Tea Station following Dinner

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

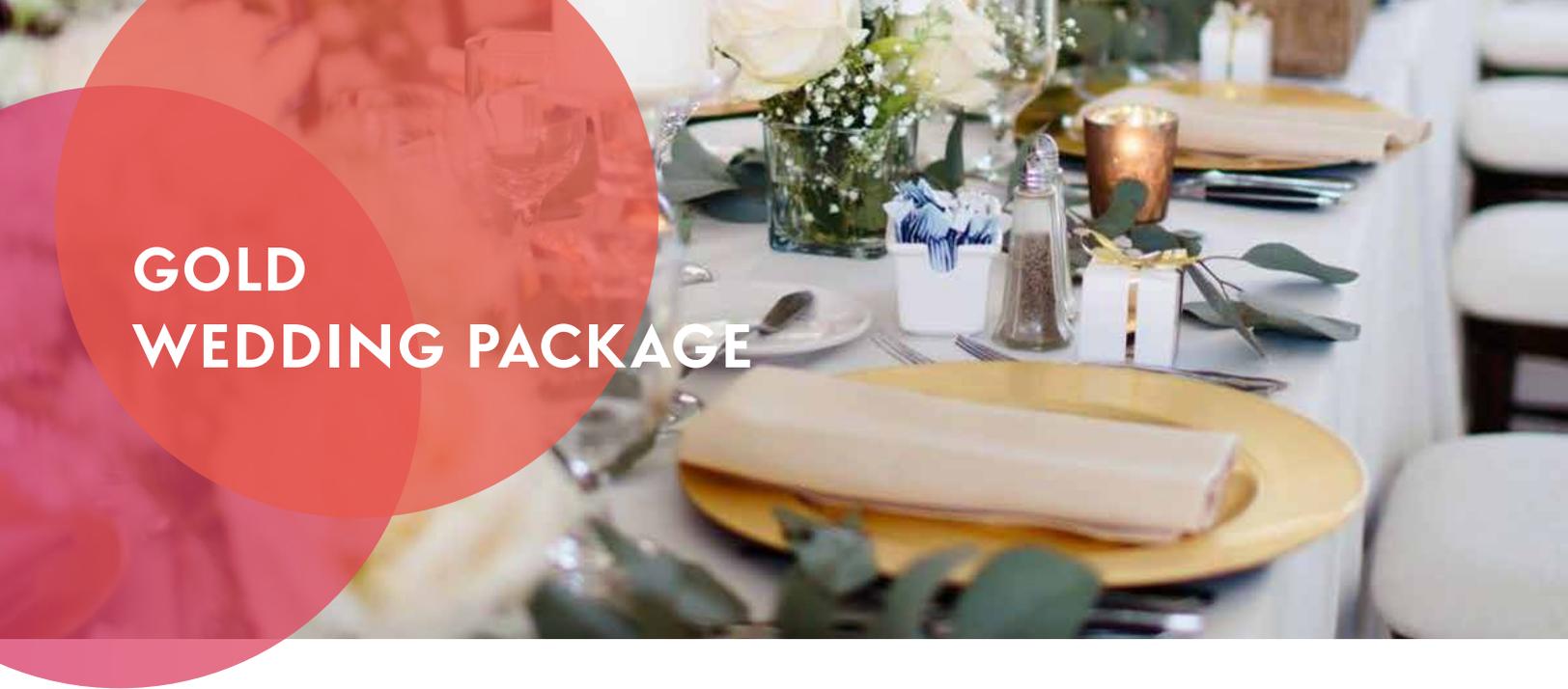
Choose Eight Items from the Enhancements Menu

*Wedding cakes are purchased from outside vendors and are not included in package prices.

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



GOLD WEDDING PACKAGE

PLATED LUNCH RECEPTION

\$164 per guest

Three Butler-Passed Hors D'oeuvres
Signature Antipasti Station
Butler-Passed White Wine & Sparkling Wine
Four-Hour Premium Bar

Unlimited Wine Service with Lunch
Sparkling Wine Toast with Lunch

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

Coffee and Tea Station following Lunch

Floor-length linens for Head Table, Guest Tables,
and Cake Table

Choose Three Items from the Enhancements Menu

PLATED DINNER RECEPTION

\$205 per guest

Four Butler-Passed Hors D'oeuvres
Signature Antipasti Station
Butler-Passed White Wine and Sparkling Wine
Five-Hour Premium Bar

Unlimited Wine Service with Dinner
Sparkling Wine Toast with Dinner

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

Coffee and Tea Station following Dinner

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

Choose Four Items from the Enhancements Menu

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SILVER WEDDING PACKAGE

PLATED LUNCH RECEPTION

\$134 per guest

Three Butler-Passed Hors D'oeuvres
Signature Antipasti Station
Butler-Passed White Wine & Sparkling Wine
Four-Hour Premium Bar

Unlimited Wine Service with Lunch
Sparkling Wine Toast with Lunch

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

Coffee and Tea Station following Lunch

Floor-length linens for Head Table, Guest Tables,
and Cake Table

PLATED DINNER RECEPTION

\$165 per guest

Four Butler-Passed Hors D'oeuvres
Signature Antipasti Station
Butler-Passed White Wine and Sparkling Wine
Five-Hour Premium Bar

Unlimited Wine Service with Dinner
Sparkling Wine Toast with Dinner

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

Coffee and Tea Station following Dinner

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

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SPARKLING BRUNCH WEDDING PACKAGE

KENT DRAKE PHOTOGRAPHY

BRUNCH BUFFET

\$153 per guest

Includes sparkling wine and mimosas, five hours of premium open bar service, and floor-length linens for head table, guest tables, and cake table

Assortment of Sliced Fresh Fruit

Croissants, Muffins, Bagels, and Coffee Cakes

served with assorted jams, butter, and cream cheese

Cinnamon Rolls

Assortment of Fresh Juices

Assorted Frittatas or Omelette Station

Italian omelettes

made to order by a uniformed chef with choice of up to eight garnishes (\$4.00 supplement)

Scrambled Eggs

Choice of Pancakes or Waffles

served with whipped butter, maple syrup, berries, and fresh whipped cream

Hickory-Smoked Bacon

Sausage Links

O'Brien Potatoes

diced potatoes with onions and sweet peppers

Smoked Salmon

with toast points, tomatoes, and diced red onions

Choice of Two Salads

traditional caesar, mixed field greens, caprese, wedge

Choice of Two Pastas

penne alla sorrentina, rigatoni alla vodka, tortellini con pesto, fettuccine alfredo

Chicken Tenders alla Vesuvio

Carving Station with Choice of Two Meats

ham, roasted turkey breast, roasted chicken, tagliata di manzo (sliced flank steak), and roasted beef tenderloin (\$10.50 supplement), carved by a uniformed chef and served with natural jus, gravy, and assorted rolls

Assorted Pastries

Assorted Cookies

Coffee, Tea and Milk

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



ENJOY EVERY BITE TAKEN...

WEDDING PACKAGE ENHANCEMENTS

PREMIUM ENHANCEMENTS

We offer attractive selections of wedding enhancements that can create a very memorable impression for you and your wedding guests. Enhance your special day with these distinctive upgrades.

Each of our Premium Enhancements counts as one enhancement for either the Gold or Platinum Wedding Package.

Chiavari Chairs

upgrade your chairs to our elegant fruitwood or antique white chiavari chairs

Signature Cocktail

a signature cocktail of your choice to be butler-passed during the cocktail hour as well as being available at the bar

Additional Hors d'Oeuvres

select two extra hors d'oeuvres of your choice to be butler-passed during the cocktail hour

Spuntini

family-style snack plates placed on the guest tables during meal service; see next page for our list of spuntini

Intermezzo (Palate Cleanser)

an intermezzo course composed of sorbet of your choice to be served before your main dish

Premium Stationary Displays

food stations to enhance your cocktail hour or dessert; see next page for our list of stationary displays

Premium Action Stations

chef-attended stations where live cooking can be enjoyed during your cocktail hour or dessert; see next page for our list of action stations

S'Mores Station

graham crackers, marshmallows, Hershey's milk chocolate bars, and Reese's peanut butter cups stationed out by our fire pits for your guests to prepare their own s'mores

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

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

Cordials

enjoy cordials at the bar after dinner service until the end of your event. For cordial cart service, add \$325 per cart.

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WEDDING PACKAGE ENHANCEMENTS

SUPERIOR ENHANCEMENTS

We offer attractive selections of wedding enhancements that can create a very memorable impression for you and your wedding guests. Enhance your special day with these distinctive upgrades.

Each of our Superior Enhancements counts as two enhancements for either the Gold or Platinum Wedding Package.

Primi (First Course)

add a first course of pasta, seafood, or appetizer to be served before your main course

Superior Stationary Displays

food stations to enhance your cocktail hour or dessert; see next page for our list of stationary displays

Superior Action Stations

chef-attended stations where live cooking can be enjoyed during your cocktail hour or dessert; see next page for our list of action stations

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WEDDING PACKAGE ENHANCEMENTS

CRISTINA G PHOTOGRAPHY

SPUNTINI (SNACKS)

Family-style snack plates for your guests to enjoy at the dining tables. Each selection counts as one enhancement for the Gold and Platinum Wedding Packages.

Zucchini Chips

flash-fried chips of thinly sliced zucchini

Fried Calamari

fried squid served with lemon wedges and marinara sauce

Bresaola & Parmigiano Reggiano

air-dried beef and parmesan cheese topped with arugula and extra-virgin olive oil

Bruschette di Pomodoro

chopped tomato mixture and Italian toast points

Goat Cheese al Forno

baked goat cheese with toast points and marinara sauce

PREMIUM STATIONARY DISPLAYS

Food stations to be enjoyed by your guests during your cocktail hour or dessert. Each premium station counts as one enhancement for the Gold and Platinum Wedding Packages.

Artisan Cheese Station

selection of artisan cheeses with assorted crackers, dried fruits, nuts, and compote

Vegetable Crudité Station

traditional spread of raw vegetables served with herb dip, ranch dressing, and garlic hummus

Gelato or Frozen Yogurt Sundae Station

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

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WEDDING PACKAGE ENHANCEMENTS

JENNIFER LAWRENCE PHOTOGRAPHY

SUPERIOR STATIONARY DISPLAYS

Food stations to be enjoyed by your guests during your cocktail hour or dessert. Each superior station counts as two enhancements for the Gold and Platinum Wedding Packages.

Fried Calamari and Popcorn Shrimp Station

fried squid and fried popcorn shrimp accompanied by marinara sauce, lemon wedges, and sweet chili sauce

Neapolitan Station (Late Night)

an assortment of sweet and savory authentic neapolitan pizzas cooked in a real wood-burning pizza oven, paired with neapolitan wines and spirits

Taste of Chicago Station (Late Night)

Chicago-style hot dogs, Italian beef sandwiches, and super supers (grilled cheese sandwiches, with or without pepperoni) served with french fries and Eli's cheesecake

Burger Joint Station (Late Night)

beef, lamb, and veggie sliders served with french fries, french fried sweets, milk shake shooters, and cookies

Taco Station (Late Night)

choose two of the following: chicken, ground beef, carne asada, pork, chorizo, or vegetarian tacos served with chips, salsa, guacamole, mini margaritas, and churros

Chef's Sweets Station

assorted miniature cheesecakes, miniature cannoli, chocolate-dipped strawberries, assorted miniature tarts and pastries, assorted truffles, assorted cookies and biscotti, and fresh cut fruit and berries

PREMIUM ACTION STATIONS

Chef-attended stations where live cooking can be enjoyed during your cocktail hour or dessert. Each station counts as one enhancement for the Gold & Platinum Wedding Packages.

Flaming Donut Station

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

Dessert Pancake Station

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

Holy Cannoli Station

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

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WEDDING PACKAGE ENHANCEMENTS

SUPERIOR ACTION STATIONS

Chef-attended stations where live cooking can be enjoyed during your cocktail hour or dessert. Each station counts as two enhancements for the Gold & Platinum Wedding Packages.

Caprese Salad Carving Station

delicious fresh mozzarella cheese and a selection of roma tomatoes with olive oil, balsamic vinegar, and an assortment of flavored salts

Risotto Station

creamy italian arborio rice sautéed with a variety of garnishes

Pasta Station

homemade pasta sautéed with a selection of sauces and garnishes

Sushi Station

choose a selection of maki rolls and nigiri sushi for your guests to enjoy during your cocktail hour

Satay Station

chicken and shrimp satay with pesto and peanut sauces

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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 — \$1 supplement

Shrimp Cocktail Shooters

chilled shrimp in shot glasses with cocktail sauce — \$1 supplement

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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 — \$1 supplement

Prosciutto-Wrapped Grilled Shrimp

with garlic, olive oil, and Italian herbs — \$1 supplement

Shrimp Satay

with pesto sauce — \$1 supplement

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ANTIPASTI (SALADS)

Beet and Goat Cheese Salad

Caprese Salad

Caesar Salad

Mixed Field Greens Salad

Tomato and Parmesan Salad

Wedge Salad

PRIMI (FIRST COURSES)

Counts as two enhancements with Gold and Platinum Packages

Penne

with fresh tomato sauce, basil, and mozzarella

Cavatelli

with pesto sauce

Gnocchi

with wild boar ragù

Butternut Squash Ravioli

with sage brown butter and toasted hazelnuts

Charred-Corn Ravioli

with cherry tomato salad and basil fondue

Baked Clams

stuffed with cheese, pimiento, and cream

Trio of Risotto

mushroom and peas, parmesan and saffron (alla milanese), and truffle

Shrimp & Calamari

fried with tartar and gin cocktail sauces, or grilled with tomato, onion, and basil vinaigrette

Bay Scallops

sautéed with ligurian olive oil

Popcorn Shrimp

with sweet chili dipping sauce

Seviche Duo and Guacamole Sundae

salmon and tuna

Seafood Veneziana

lobster, crab, shrimp, and garlic — \$2 supplement

INTERMEZZO (PALATE CLEANSER)

Counts as one enhancement with Gold & Platinum Packages

Lemon Sorbet

Orange Sorbet

Raspberry Sorbet

Mango Sorbet

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SECONDI (MAIN DISHES)

Select one main dish for all guests, offer a selection of up to two entrées (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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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

DOLCI (DESSERTS)

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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ENJOY EVERY TOAST MADE...

CRISTINA G PHOTOGRAPHY



MARCHETTI BEVERAGE SERVICE

DURON STUDIO PHOTOGRAPHY

PREMIUM BAR

Included in Silver and Gold Packages

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

Included in Platinum Packages

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 Cocktail

ONE ENHANCEMENT

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

Cordials

ONE ENHANCEMENT

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

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

ONE ENHANCEMENT

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

A 23% taxable service charge will be added to all food and beverage items. Sales tax will be added to all appropriate items. Discounted pricing is available for payment in cash, check, money order, or wire transfer.

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 6 full 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.

DANCE FLOOR

A white dance floor is available to rent for your wedding for \$750 in The Pavilion and \$500 in La Pergola.

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.