

GALLERIA
MARCHETTI

We believe that special events start with a very special venue. And as the only location in Chicago to offer a full-service event facility, an expansive tented entertainment area and a spectacular outdoor garden—all just minutes from the loop and right off the expressway—Galleria Marchetti is that and more.

We take pride in planning and executing flawless events of all types and sizes. As a family owned and operated venue, we offer an unparalleled level of warmth, responsiveness and commitment to your satisfaction.

With our team of seasoned onsite planning and catering professionals by your side, you're free to relax and enjoy the entire planning process from start to finish. And with our dynamic indoor and outdoor spaces, we set the stage for unforgettable experiences.

We invite you to arrange a visit with us today, and to learn more about the possibilities for your unique event.



JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF

SILVER PLATED LUNCH

\$29.95 Per Adult Guest
\$15.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

SALAD

Host Pre-selects 1

Mixed Field Greens
Wedge
Beet and Goat Cheese
Caesar

MAINS

Host Pre-selects 2

Pasta

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettuccine Alfredo
Cavatelli al Pesto
Gnocchi al Cinghiale

Chicken

Chicken al Vesuvio
Chicken alla Cacciatora
Chicken alla Piccata
Chicken al Pesto
Chicken al Rosmarino
Chicken con Salsa Ai Funghi

Seafood

Parmesan-Crusted Tilapia
Sea Bass Oreganata
Sicilian-Style Pacific Cod

DESSERT

Host Pre-selects 1

Cookies
Spumoni
Tiramisu

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

GOLD PLATED LUNCH

\$33.95 Per Adult Guest
\$17.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

STARTER

Host Pre-selects 1

Tomato Bruschetta
Asiago and Spinach Stuffed Mushrooms

SALAD

Host Pre-selects 1

Mixed Field Greens
Wedge
Beet and Goat Cheese
Caesar

MAINS

Host Pre-selects 2

Pasta

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettuccine Alfredo
Cavatelli al Pesto
Gnocchi al Cinghiale

Chicken

Chicken al Vesuvio
Chicken alla Cacciatora
Chicken alla Piccata
Chicken al Pesto
Chicken al Rosmarino
Chicken con Salsa Ai Funghi

Seafood

Parmesan-Crusted Tilapia
Sea Bass Oreganata
Sicilian-Style Pacific Cod
Salmon al Pesto - \$3 supplement
Mustard-Crusted Salmon
- \$3 supplement

Pork

Pork Loin al Vesuvio
Roasted Pork Tenderloin

Beef

Top Sirloin Steak - \$5 supplement
Petite Filet Mignon - \$15 supplement

DESSERT

Host Pre-selects 1

Cookies
Spumoni
Tiramisu

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

PLATED DINNER

\$53.95 Per Adult Guest
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

STARTER

Host Pre-selects 1

Calamari Fritti
Clams al Como
Tomato Bruschetta
Asiago and Spinach Stuffed Mushrooms
Signature Meatballs
Caprese Salad
Caprese Salad with Burrata - \$5 supplement
Crab Cakes - \$5 supplement
Gamberi Saltati - \$5 supplement
Prosciutto-wrapped Shrimp - \$5 supplement
Shrimp Cocktail - \$5 supplement

SALAD

Host Pre-selects 1

Mixed Field Greens
Wedge
Beet and Goat Cheese
Caesar

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

PLATED DINNER

\$53.95 Per Adult Guest
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

MAINS

Host Pre-selects 3

All meals (excluding pastas) are served with chef's choice of vegetables and potatoes

Pasta

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettuccine Alfredo
Cavatelli al Pesto
Gnocchi al Cinghiale

Chicken

Chicken al Vesuvio
Chicken alla Cacciatora
Chicken alla Piccata
Chicken al Pesto
Chicken al Rosmarino
Chicken con Salsa Ai Funghi

Seafood

Parmesan-Crusted Tilapia
Sea Bass Oreganata
Sicilian-Style Pacific Cod
Salmon al Pesto
Mustard-Crusted Salmon
Arctic Char
Scallops
Seared Ahi Tuna - \$5 supplement
Branzino - \$10 supplement
Halibut - \$10 supplement
Parmesan-Crusted Halibut -
\$10 supplement

Vegetarian

Eggplant alla Parmigiana
Portobello Mushroom

Pork

Pork Loin al Vesuvio
Roasted Pork Tenderloin

Veal

Veal Piccata - \$5 supplement
Veal al Limone - \$5 supplement
Veal alla Parmigiana –
\$5 supplement

Beef

Top Sirloin Steak
Petite Filet Mignon –
\$10 supplement

DESSERT

Host Pre-selects 1

Cheesecake
Chocolate Panna Cotta

Crostata di Frutti di Bosco
Cannoli
Italian Cookies

Italian Spumoni
Tiramisu

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

ITALIAN STEAKHOUSE DINNER

\$59.95 Per Adult Guest
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

STARTER

Host Pre-selects 1

Calamari Fritti
Clams al Como
Tomato Bruschetta
Asiago and Spinach Stuffed Mushrooms
Signature Meatballs
Caprese Salad
Caprese Salad with Burrata - \$5 supplement
Crab Cakes - \$5 supplement
Gamberi Saltati - \$5 supplement
Prosciutto-wrapped Shrimp - \$5 supplement
Shrimp Cocktail - \$5 supplement

SALAD

Host Pre-selects 1

Mixed Field Greens
Wedge
Beet and Goat Cheese
Caesar

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

ITALIAN STEAKHOUSE DINNER

\$59.95 Per Adult Guest
\$28.95 Per Child (ages 3-11)

Served with rolls, coffee, tea, iced tea and sodas

MAINS

Host Pre-selects 3

Bone-in Chicken al Vesuvio
Bone-in Chicken alla Cacciatora
Sicilian-Style Pacific Cod
Salmon al Pesto
Mustard-Crusted Salmon
Arctic Char
Scallops
Seared Ahi Tuna - \$5 supplement

Branzino - \$10 supplement
Halibut - \$10 supplement
Parmesan-Crusted Halibut - \$10
supplement
12 oz. Top Sirloin Steak
12 oz. Kansas City Strip - \$10 supplement
8 oz. Filet Mignon - \$5 supplement
12 oz. Filet Mignon - \$10 supplement
12oz. Tagliata di Manzo (Sliced Ribeye)
- \$10 supplement

Contorni (Sides)

For the table
Host Pre-selects 3

Truffle Mac & Cheese
Parmesan Mashed Potatoes
Vesuvio Potatoes
Lyonnaise Potatoes
Au Gratin Potatoes

Garlic Broccoli
Asparagus
Creamed Corn
Creamed Spinach
Roasted Brussels Sprouts
Roasted Mushrooms

DESSERT

Host Pre-selects 1

Cheesecake
Chocolate Panna Cotta

Crostata di Frutti di Bosco
Cannoli
Italian Cookies

Italian Spumoni
Tiramisu

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

ENHANCEMENTS

The following items can be added to enhance your plated meal

Primi (First Courses)

\$8 per guest supplement

Farfalle al Pesto

“butterfly” pasta with basil, pine nuts, & extra virgin olive oil

Fettuccine Alfredo

flat noodles with creamy alfredo sauce

Fusilli alla Vodka

corkscrew-shaped pasta with a tomato, cream, & vodka sauce

Orecchiette all’aglio e Olio

pasta “ears” sautéed with garlic & olive oil

Penne alla Sorrentina

quill-shaped pasta with fresh tomatoes, onions, basil, & mozzarella

Rigatoni alla Bolognese

large pasta tubes with our legendary Como Inn bolognese sauce

\$12 per guest supplement

Baked Clams

stuffed with cheese, pimiento, & cream

Bay Scallops

sautéed with ligurian olive oil

Butternut Squash Ravioli

with sage brown butter & hazelnuts

Charred-Corn Ravioli

with cherry tomato salad & basil

Gnocchi al Cinghiale

potato dumplings with wild boar ragù

Popcorn Shrimp

with sweet chili dipping sauce

Cavatelli al Pesto

ricotta dumplings with basil, pine nuts, & extra virgin olive oil

Seviche Duo & Guacamole Sundae

salmon & tuna

Trio of Risotto

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

Fritto Misto o Griglia Mista di Calamari e Gamberi

mixed fry with tartar & gin cocktail sauces, or mixed grill with tomato, onion, & basil vinaigrette

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Piatti di Antipasti (Appetizer Platters)

Single platters serve approximately 25 guests each

Piatti di Antipasti Freddi (Cold Appetizer Platters)

Fresh Garden Vegetable Crudités

with ranch & bleu cheese dressings
\$100 per platter

Marinated Grilled Vegetables

seasonal selection of vegetables,
marinated, grilled & served chilled
\$100 per platter

Domestic Cheeses & Assorted Crackers

garnished with seasonal fresh fruit
\$100 per platter

Marinated Roasted Peppers

with fresh mozzarella, basil,
& grilled toast points
\$125 per platter

Fresh Fruit Display

assorted seasonal selections
\$125 per platter

Artisanal Cheeses & Assorted Crackers

garnished with dried fruit, candied nuts, &
seasonal fruit compote
\$150 per platter

Prosciutto & Melon

thinly sliced italian ham with freshly cut
cantaloupe
\$150 per platter

Sliced Italian Cold Cuts & Grilled Toast Points

soppressata, cappicola, genoa
salami, bresaola, & prosciutto di
parma, garnished with pepperoncini
& olives
\$150 per platter

Caprese Salad

sliced tomatoes & fresh mozzarella
with basil, olive oil, & balsamic syrup
\$150 per platter

Jumbo Shrimp Cocktail

served on ice with cocktail sauce
\$175 per platter

Piatti di Antipasti Caldi (Hot Appetizer Platters)

Italian Sausage & Peppers

served with fresh tomato sauce
\$75 per platter

Italian Meatballs

served with marinara sauce
\$75 per platter

Jumbo Stuffed Mushroom Caps

filled with chopped vegetables,
asiago cheese, & breadcrumbs
\$75 per platter

Baked Goat Cheese in Tomato Sauce

served with toasted garlic bread & basil chiffonade
\$75 per platter

Prosciutto-Wrapped Grilled Shrimp

with garlic, olive oil, & Italian herbs
\$175 per platter

Fried Ravioli

deep fried cheese-filled pasta
dumplings served with marinara
sauce
\$75 per platter

Fried Calamari

with marinara sauce & lemon wedges
\$125 per platter

Maryland Crab Cakes

with tangy rémoulade sauce
\$150 per platter

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

Cold Hors D'Oeuvres

\$3 per piece unless otherwise noted | two dozen minimum per item

Tomato & Goat Cheese Bruschette
with basil chiffonade — \$2 per piece

Antipasti Bites
artichoke hearts, roasted red peppers, bocconcini, & basil on a genoa salami “chip”

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

Asparagus Spears & Gorgonzola Cheese
wrapped with prosciutto di parma

Ricotta-Stuffed Dates
wrapped in bacon

Caprese Lollipops
grape tomatoes, bocconcini, & basil on a stick

Brie Cheese & Green Apple Canapés
whipped brie 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 & Artichoke Bruschette
topped with a fresh basil leaf

Prosciutto & Melon
a salty sweet Italian classic

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

Stuffed Cucumbers
with asparagus & lemon zest

Smoked Salmon Roses
english cucumbers stuffed with a cream cheese horseradish mixture, topped with a smoked salmon rose & dill sprig

Stuffed Endive Spears
filled with goat cheese & roasted beet relish

Zucchini Pinwheels
with julienne vegetables & sun-dried tomato pâté

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

Shrimp Cocktail Shooters
chilled shrimp in shot glasses with cocktail sauce
— \$4 per piece

Beef Tenderloin
on toast with mustard & arugula — \$4 per piece

Warm Hors D'Oeuvres

\$3 per piece unless otherwise noted | two dozen minimum per item

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 & 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
chicken, prosciutto, & sage skewers, 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, & 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, & fonduta di parmigiano

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

Shrimp Satay
with pesto sauce — \$4 per piece

Coconut-Crusted Shrimp
with mango dipping sauce — \$4 per piece

Prosciutto-Wrapped Grilled Shrimp
with garlic, olive oil, & Italian herbs — \$4 per piece

BEVERAGE SERVICE

Open bar packages are charged per guest based on time with a two-hour minimum & include martinis & shots. If you do not wish to make shots available for your event, please let your Galleria Marchetti event representative know in advance.

Superior Open Bar Packages

Two Hours.....\$45 Three Hours.....\$54 Four Hours.....\$60 Each Additional Hour.....\$6

Premium Open Bar Packages

Two Hours.....\$39 Three Hours.....\$47 Four Hours.....\$52 Each Additional Hour.....\$5

Standard Open Bar Packages

Two Hours.....\$30 Three Hours.....\$36 Four Hours.....\$40 Each Additional Hour.....\$4

Host Bar Prices

Host bars are based on consumption & are charged on a per drink basis. Prices listed are per drink.

Superior Brand Drinks.....	\$10
Superior Brand Martinis.....	\$14
Premium Brand Drinks.....	\$8
Premium Brand Martinis.....	\$12
Galleria Marchetti Selected Wines	\$8
Prosecco.....	\$8
Beer	\$6
Red Bull	\$5
Assorted Juices	\$4
Assorted Sodas.....	\$3

Cash Bar Prices

Superior Brand Drinks.....	\$11
Superior Brand Martinis.....	\$15
Premium Brand Drinks.....	\$9
Premium Brand Martinis.....	\$13
Galleria Marchetti Selected Wines	\$9
Prosecco.....	\$9
Beer.....	\$7
Red Bull	\$6
Assorted Juices	\$4
Assorted Sodas.....	\$3

STANDARD BAR

Absolut, Tanqueray, Bacardi Superior, Jim Beam & Seagram's 7

PREMIUM BAR

Ketel One, Tito's, Tanqueray, Bacardi Superior, Malibu Caribbean Rum, Johnny Walker Red Label, Jack Daniel's, Jose Cuervo Especial Silver, Jose Cuervo Especial Gold & Crown Royal

SUPERIOR BAR

Grey Goose, Belvedere, Tanqueray No.10, Bacardi Maestro de Ron, Malibu Caribbean Rum, Captain Morgan's Spiced Rum, Maker's Mark, Johnny Walker Black, Patron Silver & Reposado & Crown Royal Black

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event. Sales tax will be added to all appropriate items.

GALLERIA

MARCHETTI

825 WEST ERIE STREET, CHICAGO, IL, 60642

312.563.0495 GALLERIAMARCHETTI.COM

Galleria Marchetti Special Event Information & Policies

GUARANTEES

Your guaranteed minimum guest count is due 15 full business days prior to your event. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

MENU ITEM SUPPLEMENTS

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

DANCE FLOOR

A 600 square foot parquet dance floor is available for your event for an additional fee.

COAT CHECK

Coat check can be arranged for your event. There is a charge of \$100 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. Due to the residential neighborhood in which we reside, sub-woofers are not allowed at Galleria Marchetti.

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

VENDORS

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

MENU TASTINGS

Menu tastings are complimentary for up to four guests, once you have booked your event with us. We recommend booking your tasting six to eight weeks prior to your event, which can be scheduled Tuesday, Wednesday & Friday, 10am-1pm.

FOOD & BEVERAGE POLICIES

Due to federal, state, & local laws concerning food & 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.

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

PRODUCTION FEE

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

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 & date that the event is to take place.

MINIMUMS

Food & 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.

EVENT INSURANCE

All events are required to have event liability coverage for the day of the event. Inquire with our events team for additional information.

MENU DESCRIPTIONS

Chicken

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

Pork

Pork Loin alla Vesuvio

olive oil, white wine, red pepper flakes, garlic

Roasted Pork Tenderloin

pork demi-glace, currants

Beef

Top Sirloin Steak

red wine rosemary reduction

Grilled New York Strip Steak

cognac peppercorn sauce

Grilled Filet Mignon

cabernet reduction with essence of silver thyme

Tagliata di Manzo

sliced ribeye, arugula, parmigiano reggiano, balsamic

Seafood

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 & 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 creme fraiche

Horseradish-Crusted Salmon

pinot noir tarragon reduction

Seared Ahi Tuna

ginger beurre blanc

Scallops

vanilla saffron butter

Halibut

chorizo, clam jus, chimichurri

Parmesan-Crusted Halibut

lemon beurre blanc

Branzino

with pepper sauce

Vegetarian

Eggplant alla Parmigiana

mozzarella, parmigiano reggiano, marinara sauce

Portobello Mushroom

onions, red peppers

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