

GALLERIA
MARCHETTI

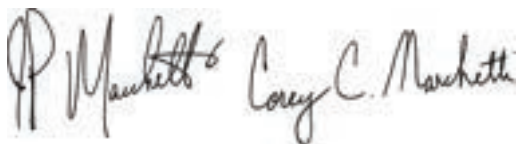
Special Events Packages

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 Staff

GALLERIA

MARGHETTI

Brunch Buffet

\$45 per person

\$19.95 per child (3-11)

Includes sodas, orange juice, freshly brewed coffee, and tea

Served with assorted breads, bagels and pastries with whipped cream cheese, fruit preserves, whipped butter

Seasonal Sliced Fruit and Cheese Display

Mixed Field Greens Salad with Balsamic Vinaigrette

•*Host pre-selects one of the following:*

Pancakes or Waffles

•*Host pre-selects one of the following:*

Applewood Smoked Bacon or Pork and Turkey Sausage Links

•*Host pre-selects one of the following:*

Scrambled Eggs or Assorted Frittatas

Chicken Vesuvio Tenders

Potatoes O'Brien

Pasta

Host Pre-Selects 2

Additional Selection - \$5

Served with grated parmesan cheese & olive oil

Penne alla Sorentina

Rigatoni alla Bolognese

Fusilli alla Vodka

Fettucini Alfredo

Cavatelli al Pesto

Gnocchi al Cinghiale

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.

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Brunch Buffet Enhancements

Pasta Action Station

\$6 per guest | replaces the standard pasta selection

\$100 per chef attendant

Pastas

Farfalle
Gemelli
Penne
Fusilli
Orechiette
Rigatoni

Sauces

Pesto
Aglio e Olio
Marinara
Sorrentina
Vodka
Bolognese

Garnishes

Asparagus
Sliced Olives
Sweet Peas
Chickpeas
Sun-Dried Tomatoes

Sautéed Wild Mushrooms
Toasted Pine Nuts
Fresh Basil Leaves
Crumbled Gorgonzola Cheese

Parmigiano Reggiano
Fresh Mozzarella Cheese
Crispy Bacon Bits
Pulled Chicken
Sweet Italian Sausage

Risotto Action Station

\$7 per guest | replaces the standard pasta station

\$100 per chef attendant

Creamy imported arborio rice sautéed with the following garnishes

Parmigiano Reggiano
Pecorino Romano
Asiago
Sautéed Wild Mushrooms
Asparagus
Sweet Peas

Sautéed Onions
Diced Proscuitto di Parma
Crispy Prscuitto di Parma
Sweet Italian Sausage
Truffle Oil

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Brunch Buffet Enhancements

Carving Stations

Served with fresh rolls

Chef attendants required: \$100 per chef attendant

Roasted Prime Rib of Beef

gourmet mustard, natural jus

\$15 per person

Roasted Tenderloin of Beef

red wine rosemary reduction, horseradish cream

\$16 per person

Chilled Rare Roasted Tenderloin of Beef

gourmet mustard, horseradish cream

\$12 per person

Roasted Tri-Tip Sirloin

natural jus, horseradish cream

\$12 per person

Roasted Pork Loin

alla vesuvio

\$8 per person

Roasted Breast of Turkey

natural gravy, cranberry compote

\$9 per person

Whole Roasted Chicken

quartered, served with natural gravy

\$8 per person

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Brunch Buffet Enhancements

Omelettes à la Minute

\$9 per guest | \$100 per chef attendant

Choice of whole eggs or egg whites sautéed with the following garnishes:
Mozzarella, Cheddar and American Cheeses, Mushrooms, Green Peppers, Tomatoes,
Onions, Spinach, Broccoli, Ham, & Sausage

Belgian Waffle Action Station

\$9 per guest | \$100 per chef attendant

Fresh-cooked Belgian Waffles served with the following garnishes:
Sautéed Apples, Sliced Strawberries, Toasted Pecans, Chocolate Chips, Chocolate &
Caramel Sauces, Whipped Cream, Powdered Sugar, Maple Syrup, & Whipped Butter

Heirloom Tomato Caprese Carving Station

\$14 per guest | \$100 per chef attendant

Chef's selection of heirloom tomatoes, fresh mozzarella, & burrata sliced to order
& served with fresh basil, chef's selection of flavored oils, flavored vinegar glazes,
& flavored salts

Bloody Mary and Mimosa Bar

\$8 guest supplement to any open bar package

Includes the following garnishes:

Bloody Mary: Applewood Smoked Bacon, Antipasti Skewers,
Celery Sticks, Pickle Spears, Lemon and Lime Wedges,
Parsley, Basil, Green Olives, & Celery Salt

Mimosa: Assorted Juices & Fresh Fruit Toppings

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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

Information and Policies

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 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. added to your final bill.



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