

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

# FAMILY STYLE LUNCH

\$32.95 Per Adult Guest  
\$16.95 Per Child (ages 3-11)

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

Host pre-selects any combination of three from the following starters and salads

## STARTERS

Calamari Fritti  
Clams al Como  
Tomato Bruschetta  
Asiago and Spinach Stuffed Mushrooms  
Signature Meatballs  
Caprese Salad

## SALADS

Mixed Field Greens  
Wedge  
Beet and Goat Cheese  
Caesar

Host pre-selects any combination of three from the following pastas and main dishes

## PASTA

Fusilli alla Vodka  
Fettuccine Alfredo  
Cavatelli al Pesto  
Gnocchi al Cinghiale

Penne alla Sorrentina  
Rigatoni alla Bolognese  
Spaghetti alla Como  
*add \$2 per guest for meatballs*

## MAINS

Chicken al Vesuvio  
Chicken alla Cacciatora  
Chicken alla Piccata  
Chicken al Rosmarino  
Chicken alla Parmigiana

Eggplant alla Parmigiana  
Grilled Portobello Mushroom

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

Pork Loin al Vesuvio  
Roasted Pork Tenderloin  
Veal Piccata - \$5 supplement  
Veal al Limone - \$5 supplement  
Veal alla Parmigiana - \$5 supplement  
Top Sirloin Steak - \$5 supplement  
Petite Filet Mignon - \$15 supplement

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.

# FAMILY STYLE LUNCH

## Contorni (Sides)

For the table  
*Host Pre-selects 2*

Truffle Mac & Cheese  
Parmesan Mashed Potatoes

Vesuvio Potatoes

Lyonaise Potatoes

Au Gratin Potatoes

Garlic Broccoli

Asparagus

Creamed Corn

Creamed Spinach

Roasted Brussels Sprouts

Roasted Mushrooms

## DESSERT

Cheesecake

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.

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# FAMILY STYLE DINNER

\$51.95 Per Adult Guest  
\$24.95 Per Child (ages 3-11)

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

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## STARTERS

*Host Pre-selects 2*

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

## SALADS

*Host Pre-selects 2*

Mixed Field Greens  
Wedge  
Beet and Goat Cheese  
Caesar

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## PASTA

*Host Pre-selects 2*

Fusilli alla Vodka  
Fettuccine Alfredo  
Cavatelli al Pesto  
Gnocchi al Cinghiale

Penne alla Sorrentina  
Rigatoni alla Bolognese  
Spaghetti alla Como  
*add \$2 per guest for meatballs*

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## MAINS

*Host Pre-selects 2*

Chicken al Vesuvio  
Chicken alla Cacciatora  
Chicken alla Piccata  
Chicken al Rosmarino  
Chicken alla Parmigiana  
  
Eggplant alla Parmigiana  
Grilled Portobello Mushroom

Parmesan-Crusted Tilapia  
Sea Bass Oreganata  
Sicilian-Style Pacific Cod  
Salmon al Pesto  
Mustard-Crusted Salmon

Pork Loin al Vesuvio  
Roasted Pork Tenderloin  
  
Veal Piccata - \$5 supplement  
Veal al Limone - \$5 supplement  
Veal alla Parmigiana - \$5 supplement  
  
Top Sirloin Steak  
Petite Filet Mignon - \$10 supplement

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.

# FAMILY STYLE DINNER

## Contorni (Sides)

For the table  
*Host Pre-selects 2*

Truffle Mac & Cheese  
Parmesan Mashed Potatoes

Vesuvio Potatoes

Lyonaise Potatoes

Au Gratin Potatoes

Garlic Broccoli

Asparagus

Creamed Corn

Creamed Spinach

Roasted Brussels Sprouts

Roasted Mushrooms

## DESSERT

Cheesecake

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 family style meal*

## 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

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### 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

# Dessert Stations

All dessert stations require a minimum of 25 guests

All dessert station counts must match final guaranteed guest count

The following stations can be substituted for the standard family style dessert course for the following supplements

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## Bancone di Gelato Guarnito (Ice Cream Sundae Bar)

\$3 per guest supplement

<b>Vanilla Gelato</b>	<b>Espresso Brownies</b>	<b>Sliced Bananas</b>
<b>Chocolate Gelato</b>	<b>Chocolate Chip Cookies</b>	<b>Quartered Strawberries</b>
<b>Caramel Sauce</b>	<b>Lemon Ricotta Cookies</b>	<b>Sprinkles</b>
<b>Hot Fudge Sauce</b>	<b>Chocolate Chips</b>	<b>Whipped Cream</b>
<b>Strawberry Sauce</b>	<b>White Chocolate Chips</b>	<b>Maraschino Cherries</b>

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## Holy Cannoli Station

\$6 per guest supplement

A create your own station of this traditional italian dessert featuring pastry shells, mascarpone cheese, & several delicious garnishes

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## Flaming Donut Station

\$6 per guest supplement

An exciting action station composed of glazed donuts flambéed with liqueur & topped with ice cream and your choice of sundae toppings

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## Dessert Pancake Station

\$6 per guest supplement

A pancake making action station with mixed berries, maple syrup, fruit compote, nutella & whipped cream

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.



# 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

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# Galleria Marchetti Special Event Information & Policies

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## **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.