

A photograph of a wedding reception at Galleria Marchetti. The scene is set in a large, modern space with a high ceiling and large windows. The room is decorated with greenery and white flowers. In the foreground, a long wooden table is set with white linens, glassware, and plates. A centerpiece of white and pink roses runs down the center of the table. Several guests are seated at the table, including a man in a dark suit and a woman in a red dress. In the background, more guests are standing and talking. The overall atmosphere is elegant and festive.

# WEDDING MENU

GALLERIA  
**MARCHETTI**

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.



JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF





**ENJOY EVERY MOMENT.**





**EVERY PROMISE MADE...**





**EVERY MEMORY CREATED...**

JILL TIONGCO 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)		300	N/A	N/A	520
La Pergola	2,800	160	160	N/A	300
La Sala Lucchese	1,500	100	140	N/A	160



A large, rectangular white platter is filled with numerous golden-brown, fried meatballs. Each meatball is skewered with a small wooden toothpick. The platter is garnished with a purple orchid flower in the bottom right corner. In the top right corner, there is a small white bowl filled with a vibrant red sauce. A person's hand is visible on the left side, holding the edge of the platter. The background is a light, neutral color.

# MENUS

## WEDDING OFFERINGS





# PLATINUM WEDDING PACKAGE

## PLATED LUNCH RECEPTION

\$134 per guest

Three Butler-Passed Hors D'oeuvres  
Butler-Passed White 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 Course, and 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

\$172 per guest

Four Butler-Passed Hors D'oeuvres  
Butler-Passed White 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 Course, and 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.

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

A 25% taxable service charge 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 WEDDING PACKAGE

## PLATED LUNCH RECEPTION

\$119 per guest

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

Unlimited Wine Service with Lunch  
Sparkling Wine Toast with Lunch

Four Course Meal including Soup or  
Salad, Main Course and 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

\$154 per guest

Four Butler-Passed Hors D'oeuvres  
Butler-Passed White 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 Course, and 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

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

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A 25% taxable service charge 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.



# SILVER WEDDING PACKAGE

## PLATED LUNCH RECEPTION

\$101 per guest

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

Unlimited Wine Service with Lunch  
Sparkling Wine Toast with Lunch

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

Coffee and Tea Station following Lunch

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

## PLATED DINNER RECEPTION

\$132 per guest

Four Butler-Passed Hors D'oeuvres  
Butler-Passed White 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 Course, and Wedding Cake\*

Coffee and Tea Station following Dinner

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

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

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# SPARKLING BRUNCH WEDDING PACKAGE

KENT DRAKE PHOTOGRAPHY

## BRUNCH BUFFET

\$113 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 (Italian omelettes)

or

### Omelette Station

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 and Cookies

### Coffee, Tea and Milk

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

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

A 25% taxable service charge 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.



**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 or \$7 per guest a la carte.

### Chiavari Chairs

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

### Dance Floor

enhance your event with our beautiful signature dance floor

### 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 (Snacks)

family-style snack plates placed on the guest tables during meal service; see page 15 for our list of spuntini

### Cordials

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

### Intermezzi (Palate Cleansers)

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

### Main Course Menu Items

we offer several main course fish and seafood dishes that can be chosen as premium enhancements

### 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

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

A 25% taxable service charge 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.



# WEDDING PACKAGE ENHANCEMENTS

## SUPERIOR ENHANCEMENTS

Each of our Superior Enhancements counts as two enhancements for either the Gold or Platinum Wedding Package or \$14 per guest a la carte

### Superior Bar

upgrade your open bar to include our finest spirits (already included with the platinum wedding package)

### Primi (First Course)

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

### Main Course Menu Items

we offer several main course beef and fish dishes that can be chosen as superior enhancements

### Stationary Displays

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

### Action Stations

chef-attended stations where live cooking can be enjoyed during your cocktail hour or dessert; see page 10 for our list of action stations

### Late-Night Bites

a late-night snack station to help your guests recharge after a night of partying; see page 10 for our list of late-night bite stations

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

A 25% taxable service charge 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.





# WEDDING PACKAGE ENHANCEMENTS

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## SPUNTINI (SNACKS)

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

Each selection is \$7 per guest, or 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

## STATIONARY DISPLAY

Food stations to be enjoyed by your guests during your cocktail hour or dessert.

Each station is \$14 per guest, or two enhancements 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

### Antipasti Station

assorted marinated grilled vegetables, imported olives, imported cold cuts, marinated mushrooms, imported and domestic cheeses, and caprese salad

### Fried Calamari and Popcorn Shrimp Station

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

### 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

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# WEDDING PACKAGE ENHANCEMENTS

JENNIFER LAWRENCE PHOTOGRAPHY

## ACTION STATIONS

Chef-attended stations where live cooking can be enjoyed during your cocktail hour or dessert.

### Caprese Salad Carving Station

fresh mozzarella, fior di latte, burrata, and roma tomatoes accompanied by an assortment of olive oils, vinegars, and flavored salts

### Risotto Station

creamy italian arborio rice sautéed with a variety of garnishes

### Pasta Station

pasta sautéed with a selection of sauces & garnishes

### Sushi Station

choose a selection of maki rolls and nigiri sushi for your guests to enjoy (sushi chef available for an additional fee)

### Satay Station

chicken and shrimp satay with pesto and peanut sauces

### Holy Cannoli Station

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

### Flaming Donut Station

an exciting dessert action station composed of glazed donuts flambéed with liqueur and topped with artisanal gelato

### Dessert Pancake Station

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

## LATE NIGHT BITE STATIONS

Delicious and fun food selections stationed out 90 minutes before close to help get your guests to the finish line

### Neapolitan Station

sweet and savory authentic neapolitan pizzas cooked in a wood-burning pizza oven, with beer & wine pairings and spiked milkshakes

### Taste of Chicago Station

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

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

### Taco Station

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

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ENJOY EVERY TASTE DISCOVERED...

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# COLD HORS D'OEUVRES

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## **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**

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 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**

## PRIMI (FIRST COURSES)

Counts as two enhancements with Gold and Platinum Packages, or \$14 per guest a la carte

**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 — \$4 supplement

## INTERMEZZI (PALATE CLEANSERS)

Counts as one enhancement with Gold & Platinum Packages, or \$7 per guest a la carte

**Lemon Sorbet**

**Orange Sorbet**

**Raspberry Sorbet**

**Mango Sorbet**

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## SECONDI (MAIN COURSES)

Select one main course for all guests, offer a selection of up to two main courses (plus one vegetarian option) from which your guests may choose, or combine two main courses 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 main courses are served with your choice of potatoes and chef-selected vegetables.

### **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

\$14 supplement or two enhancements

### **Grilled Filet Mignon**

cabernet reduction with essence of silver thyme

\$14 supplement or two enhancements

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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  
\$7 supplement or one enhancement

**Salmon alla Piccata**

lemon, parsley, butter, capers  
\$7 supplement or one enhancement

**Salmon al Pesto**

basil, pine nuts, parmigiano reggiano, olive oil, garlic  
\$7 supplement or one enhancement

**Mustard-Crusted Salmon**

lemon chive crème fraîche  
\$7 supplement or one enhancement

**Horseradish-Crusted Salmon**

pinot noir tarragon reduction  
\$7 supplement or one enhancement

**Seared Ahi Tuna**

ginger beurre blanc  
\$7 supplement or one enhancement

**Scallops**

vanilla saffron butter  
\$7 supplement or one enhancement

**Halibut**

chorizo, clam jus, chimichurri  
\$14 supplement or two enhancements

**Parmesan-Crusted Halibut**

lemon beurre blanc  
\$14 supplement or two enhancements

**Branzino**

with pepper sauce  
\$14 supplement or two enhancements

## DOLCI (DESSERTS)

**Wedding Cake**

Wedding cakes are arranged with outside vendors and are not included in package prices  
\$3 per guest cutting fee (waived if cake provided by preferred vendor)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.  
A 25% taxable service charge 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.





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

\$14 supplement or two enhancements

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

\$7 SUPPLEMENT OR 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

\$7 SUPPLEMENT OR 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!"

\$7 SUPPLEMENT OR ONE ENHANCEMENT

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

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

A 25% taxable service charge 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 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 & beverage sales to cover service & support staff for your event.

## 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.

## CEREMONY FEE

If you choose to have your ceremony at Galleria Marchetti, a set-up fee of \$500 will be applied.

## 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 10 full business days prior to your event. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

## 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.

## 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.

## VALET PARKING

Valet parking will be arranged for your event. Inquire about current rates.

## AUDIO/VISUAL

We are happy to assist you with any audio/visual support and lighting rentals 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

Children's meals are \$20 each and are available for children ages 3 to 11.

## VENDORS

Vendor meals are \$30 each and include a salad and a chicken dish. 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. We recommend booking your wedding tasting 6 to 8 weeks prior to your event, which can be scheduled Tuesday through Thursday, 10:30am to 1:30pm.

## 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.

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

## 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.