GALLERIA

MARCHETTI

EST. 1978

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 Marchetti Corey C. Marchetti

JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF

Enjoy Every Moment.

Every plan made…

Let us be your trusted ally throughout the entire planning process. With our unparalleled level of professionalism, creativity and a full list of services, it's easy to host an event that fits your budget, inspires generosity and wows your attendees.

Every bite taken…

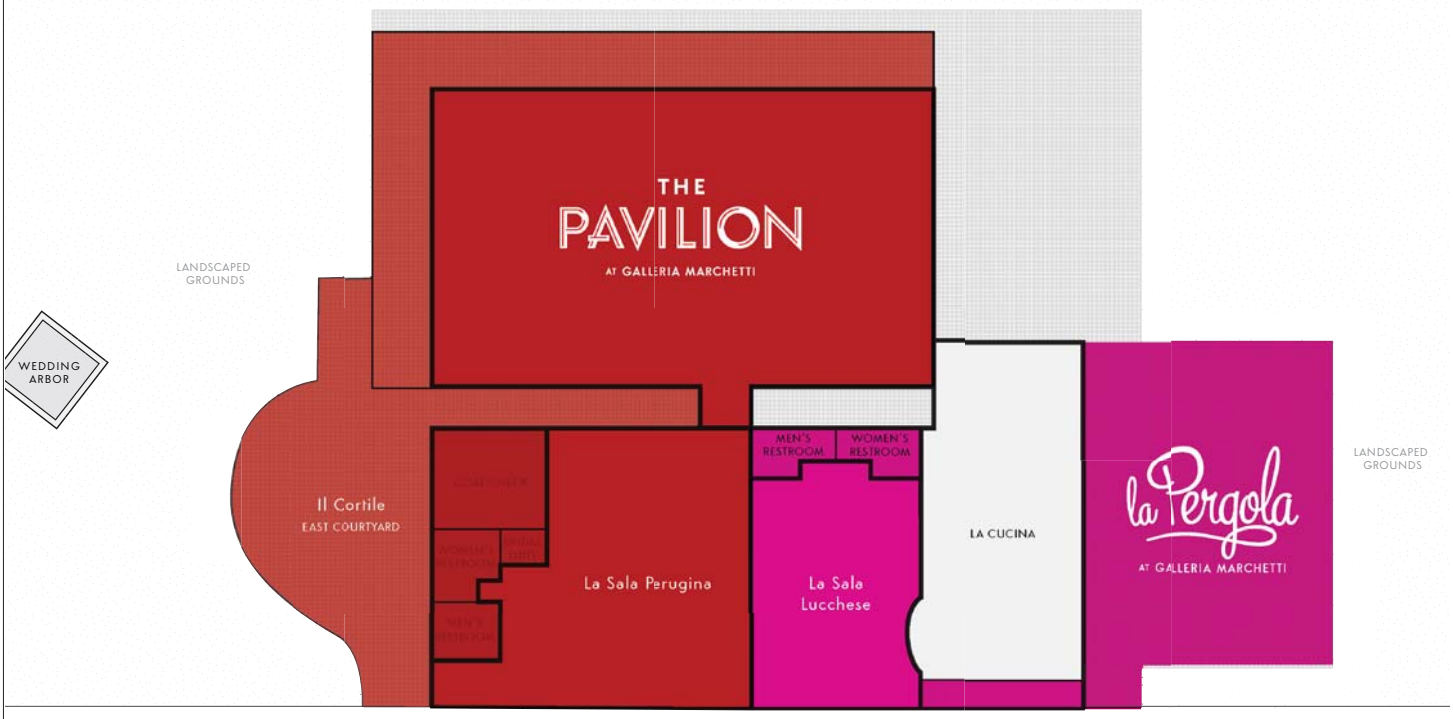
With 75 years of industry experience, we have a solid reputation for producing and serving exceptional food. With an emphasis on authentic, hand-crafted Italian cuisine, fine wine and superior service, our culinary team will work with you to create a menu that satisfies every palate.

Every glass raised…

From expert advice and stress-free planning to creative cuisine and dynamic indoor and outdoor spaces, our world revolves around you and your success. So when glasses are raised at your seamless event, your guests will be singing your praises.

THE VENUE

COURTYARDS, TENTED PAVILION, & 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
La Sala Lucchese	1,500	100	140	N/A	160
Il Cortile (East Courtyard)		80	N/A	N/A	520
La Pergola	2,800	160	128	N/A	300

MENUS

SPECIAL EVENT OFFERINGS

MARCHETTI

BUFFET DINNER

PACKAGES

Platinum Buffet Dinner

$47 PER GUEST

Choose two antipasti (salads)

Choose two primi (first courses)

Choose three secondi (entrées)

Choose two contorni (sides)

Gold Buffet Dinner

$38.50 PER GUEST

Choose two antipasti (salads)

Choose one primo (first course)

Choose two secondi (entrées)

Choose two contorni (sides)

Silver Buffet Dinner

$30.25 PER GUEST

Choose one antipasto (salad)

Choose one primo (first course)

Choose two secondi (entrées)

ENHANCEMENTS FOR A SMALL CHARGE ADD TO YOUR MEAL FOR AN EVEN MORE EXTRAORDINARY EXPERIENCE

Hors D'Oeuvres

Add cold or warm hor d'oeuvres to be passed during your cocktail hour

Appetizer Platters

Add cold or warm appetizer platters to be stationed during your cocktail hour

Varietà di Dolci (Dessert Choices)

Select family-style small desserts, individually plated full-size desserts, or our buffet-style sweet table

A 23% taxable service charge will be added to all food & 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.

825 WEST ERIE STREET, CHICAGO, IL 60642 GALLERIA MARCHETTI 312 563 0495 GALLERIAMARCHETTI.COM

Enjoy every bite taken

Antipasti (Salads)

Beet & Goat Cheese Salad

Caesar Salad

Mixed Field Greens Salad

Wedge Salad

Primi (First Courses)

Farfalle al Pesto
"butterfly" pasta with basil, pine nuts, & extra virgin olive oil

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

Gemelli Alfredo
pasta spirals with creamy alfredo 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

Lasagne della Casa al Forno
classic house made lasagne with marinara sauce or meat sauce

Manicotti al Forno
large pasta tubes stuffed with ricotta cheese & spinach, baked, & served with béchamel sauce, marinara sauce, or both

Secondi (Entrées)

Chicken Vesuvio
sautéed chicken breast with olive oil, white wine, red pepper flakes, & garlic

Chicken Cacciatore
sautéed chicken breast with olive oil, tomatoes, & mushrooms

Baked Chicken Roulades
stuffed with spinach, prosciutto, & fontina cheese & topped with sherry wine reduction

Grilled Chicken Breast
boneless skinless breast stuffed with zucchini, roma tomatoes, & fresh basil

Parmesan-Crusted Tilapia
shredded parmesan & panko crust with parmesan cream sauce

Sicilian-Style Pacific Cod
with breadcrumbs, olives, red wine vinegar, basil, & fresh mint leaves

London Broil
top round of beef marinated with balsamic vinegar, garlic, & rosemary

Arctic Char
with orange & rosemary beurre blanc
add $3.15 per guest for Gold Buffet,
$2.10 per guest for Platinum Buffet

Mustard-Crusted Salmon
with lemon chive crème fraîche
add $3.15 per guest for Gold Buffet,
$2.10 per guest for Platinum Buffet

Branzino
with pepper sauce
add $6.25 per guest for Gold Buffet,
$4.20 per guest for Platinum Buffet

Parmesan-Crusted Halibut
with lemon beurre blanc
add $6.25 per guest for Gold Buffet,
$4.20 per guest for Platinum Buffet

Sablefish
with mushroom ragù
add $6.25 per guest for Gold Buffet,
$4.20 per guest for Platinum Buffet

Herb-Crusted Tenderloin of Beef
topped with red wine rosemary reduction
add $6.25 per guest for Gold Buffet,
$4.20 per guest for Platinum Buffet

Contorni (Sides)

Creamed Corn

Garlic Mashed Potatoes

Parmesan Creamed Spinach

Sautéed Mushrooms

Roasted Fingerling Potatoes
with smoky bacon & pearl onions

Roasted Brussels Sprouts
with pancetta

Roasted Vegetables
seasonal medley

Vesuvio Potatoes
with garlic, rosemary, & oregano

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Enjoy every taste discovered

Cold Hors D'Oeuvres

$3.15 per piece unless otherwise noted | two dozen minimum per item

Tomato & Goat Cheese Bruschette
with basil chiffonade – $2.10 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

Bacon & Ricotta-Stuffed Date "Sliders"
ground bacon patties & ricotta cheese in a date "bun"

Caprese Lollipops
grape tomatoes, bocconcini, & basil

Brie Cheese & Green Apple Canapés
wedges of brie cheese & green apples served on crostini

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

Ricotta Crostini

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 – $4.20 per piece

Beef Tenderloin
on toast with mustard & arugula – $4.20 per piece

Warm Hors D'Oeuvres

$3.15 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

Black Bean Chili
in polenta cups with sour cream

Beef Carpaccio
served on a parmesan croquette

Chicken Satay
with thai peanut sauce

Chicken Saltimbocca Skewers
ground chicken, prosciutto, & 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, & 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 – $4.20 per piece

Coconut-Crusted Shrimp
with mango dipping sauce – $4.20 per piece

Prosciutto-Wrapped Grilled Shrimp
with garlic, olive oil, & italian herbs – $4.20 per piece

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
$104.25 per platter

Marinated Grilled Vegetables
seasonal selection of vegetables,
marinated, grilled, & served chilled
$104.25 per platter

Domestic Cheeses
& Assorted Crackers
garnished with seasonal fresh fruit
$104.25 per platter

Marinated Roasted Red Peppers
with fresh mozzarella, basil,
& grilled toast points
$130.25 per platter

Fresh Fruit Display
assorted seasonal selections
$130.25 per platter

Artisanal Cheeses
& Assorted Crackers
garnished with dried fruit, candied
nuts, & seasonal fruit compote
$156.25 per platter

Prosciutto & Melon
thinly sliced italian ham with
freshly cut cantaloupe
$156.25 per platter

Sliced Italian Cold Cuts
& Grilled Toast Points
soppressata, cappicola, genoa salami,
bresaola, & prosciutto di parma,
garnished with pepperoncini & olives
$156.25 per platter

Caprese Salad
sliced tomatoes & fresh mozzarella
with basil, olive oil, & balsamic syrup
$156.25 per platter

Jumbo Shrimp Cocktail
served on ice with cocktail sauce
$182.50 per platter

Piatti di Antipasti Caldi (Hot Appetizer Platters)

Italian Sausage & Peppers
served with fresh tomato sauce
$78.25 per platter

Italian Meatballs
served with marinara sauce
$78.25 per platter

Jumbo Stuffed Mushroom Caps
filled with chopped vegetables,
asiago cheese, & breadcrumbs
$78.25 per platter

Baked Goat Cheese
in Tomato Sauce
served with toasted garlic
bread & basil chiffonade
$78.25 per platter

Prosciutto-Wrapped
Grilled Shrimp
with garlic, olive oil,
and italian herbs
$182.50 per platter

Fried Ravioli
deep fried cheese-filled pasta
dumplings served with marinara sauce
$78.25 per platter

Fried Calamari
with marinara sauce & lemon wedges
$130.25 per platter

Maryland Crab Cakes
with tangy rémoulade sauce
$156.25 per platter

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Varietà di Dolci (Dessert Choices)

Gelati e Biscotti (Ice Cream & Cookies)

$3.15 per guest supplement

Select one flavor of ice cream to be served with assorted italian cookies

Piccoli Dolci (Small Desserts)

$6.25 per guest supplement. Select two small desserts to be served at the buffet. One piece of each per guest.

Espresso Brownies

Limoncello Cheesecake Squares

Almond Ravioli

Nutella Ravioli

Ricotta Ravioli

Orange & Chocolate Zeppole

Panna Cotta with fresh berries

Florentine Cookies with gianduia mousse

Tartlets with Port Cream and nut brittle

Raspberry Cheese Pastries

Hazelnut Tartlets with chocolate ganache

Chocolate Beignets with white chocolate mousse

Chocolate & Vanilla Wafers with almond milk gelée

Sabayon Cannoncini

Bancone di Gelato Guarnito (Ice Cream Sundae Bar)

$9.40 per guest supplement

Vanilla Gelato

Chocolate Gelato

Caramel Sauce

Hot Fudge Sauce

Strawberry Sauce

Espresso Brownies

Chocolate Chip Cookies

Lemon Ricotta Cookies

Chocolate Chips

White Chocolate Chips

Sliced Bananas

Quartered Strawberries

Sprinkles

Whipped Cream

Maraschino Cherries

Dolci da Credenza (Sweet Table)

$12.50 per guest supplement

Chef's Selection of Small Desserts

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Enjoy every toast made

MARCHETTI

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.....$37.50 Three Hours.....$50 Four Hours.....$60.50 Each Additional Hour....$10.50

Premium Open Bar Packages

Two Hours.....$31.25 Three Hours.....$41.75 Four Hours.....$50 Each Additional Hour.....$8.50

Beer & Wine Open Bar Packages

Two Hours.....$25 Three Hours.....$33.50 Four Hours.....$39.75 Each Additional Hour.....$6.25

Host Bar Prices

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

Superior Brand Drinks	$10.50
Superior Brand Martinis	$15.75
Premium Brand Drinks	$8.50
Premium Brand Martinis	$12.50
Galleria Marchetti Selected Wines	$8.50
Prosecco	$8.50
Beer	$6.25
Red Bull	$5.25
Assorted Juices	$4.20
Assorted Sodas	$3.15

Cash Bar Prices

Superior Brand Drinks	$11.00
Superior Brand Martinis	$15.00
Premium Brand Drinks	$9.00
Premium Brand Martinis	$13.00
Galleria Marchetti Selected Wines	$9.00
Prosecco	$9.00
Beer	$7.00
Red Bull	$6.00
Assorted Juices	$4.00
Assorted Sodas	$3.00

PREMIUM BAR

Ketel One, Ketel One Citroen, Ketel One Oranje, Stolichnaya, Absolut, Tanqueray, Bacardi Superior, Bacardi Select, Malibu Caribbean Rum, Captain Morgan's Spiced Rum, Johnny Walker Red Label, Jack Daniel's, Jim Beam, Jose Cuervo Especial Silver & Gold, El Jimador Blanco & Reposado, Crown Royal, Galleria Marchetti Selected Red & White Wine, Prosecco, Imported & Domestic Beer, Red Bull, Assorted Sodas & Juices.

SUPERIOR BAR

Grey Goose, Grey Goose Le Citron, Grey Goose L'Orange, Belvedere, Ciroc, Tanqueray No. Ten, Bacardi Superior, 10 Cane Rum, Malibu Caribbean Rum, Captain Morgan's Spiced Rum, Jack Daniels, Maker's Mark, Johnny Walker Black, Patron Silver & Reposado, Jose Cuervo Especial Silver & Gold, Crown Royal Black, Galleria Marchetti Selected Red & White Wine, Prosecco, Imported & Domestic Beers, Red Bull, Assorted Sodas & Juices.

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Galleria Marchetti Special Event Information & 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 6 business days before the event. All deposits are non-refundable.

SERVICE CHARGE A 23% taxable service charge 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.

DISCOUNTS FOR CASH PAYMENTS All prices herein represent discounts for payments made by cash, check, money order, or wire transfer. Galleria Marchetti is happy to furnish non-discounted pricing upon request for those wishing to pay by credit or debit card.

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.

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 ITEM 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 available for rental in Tented Pavilion for $750.

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 & 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. 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 & 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.

Enjoy Every Moment.
Steeped in tradition and built on generations of experience, Galleria Marchetti sets the tone for lifelong memories and flawless events. With an unwavering commitment to authenticity, personalized service and attention to every detail, we instill peace of mind in our clients, and create exceptional experiences for each and every guest. Leave the details to us, and enjoy every moment with Galleria Marchetti.
GALLERIA
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SPECIAL EVENTS
Jason Kaczorowski Photography