

## GALLERIA MAREHETTI

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
"Enígy Every Moment. 1)
8. . Every plan made...

Let us be your trusted ally throughout the entire
planning process. With our unparalleled level of professionalism,
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 |
| I\| Cortile (East Courtyard) |  | 80 | N/A | N/A | 520 |
| La Pergola | 2,800 | 160 | 128 | N/A | 300 |



## MARCHETT, <br> PLATED LUNCH <br> \$21.95 PER GUEST BASE FEE

Our emphasis on authentic, hand-crafted Italian cuisine and superior service starts with a traditional two-course meal and can be expanded to meet your needs. Our culinary team will work with you to create a menu that satisfies every palate.

THE 2-COURSE MEAL \$21.95 PER GUEST

## Antipasti (Salads)

Includes freshly baked breads with olive oil and cheese | select one from several choices

## Secondi (Entrées)

Select one entrée for your guests | \$ 1.60 per guest supplement for each additional entrée selection
Contorni (Sides)
Select two sides to compliment your chosen entrée

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 cockrail hour

## Appetizer Platters

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

## Primi (First Courses)

Choose from various selections of pasta, seafood or other delicious items

## Varietà di Dolci (Dessert Choices)

Select family-style small desserts, individually plated full-size desserts, or our buffer-style sweet rable

Enjoy every bite taken

## Cold Hors D'Oeuvres

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

## Tomato \& Goar Cheese Bruscherte

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 \& Ricorta-Stuffed Dare "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 Goar Cheese Salad
served on house-made beet chips
Pesto \& Artichoke Bruschetre
topped with a fresh basil leaf
Prosciutro \& Melon
a salty sweet italian classic
Ricorta 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
Warermelon \& Fera Brochertes
with fresh mint \& basil-infused olive oil
Shrimp Cockrail 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 Saray
with thai peanut sauce

## Chicken Saltimbocca Skewers

ground chicken, prosciutto, \& sage skewers
with sherry wine dipping sauce

## Clams alla Como Fritrers

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 Mearballs

with marinara sauce pipettes
Robaccie sulla Tegola
air-dried beef, arugula, \& fonduta di parmigiano

## Slow-Roasted Tomato Galetres <br> with black olive tapenade \& fresh goat cheese

Shrimp Saray
with pesto sauce - $\$ 4.20$ per piece

## Coconut-Crusted Shrimp

with mango dipping sauce $-\$ 4.20$ per piece
Prosciutro-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

## Marinared Grilled Vegerables

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

Marinared Roasted Red Peppers<br>with fresh mozzarella, basil,<br>\& grilled toast points \$130.25 per platter<br>Fresh Fruir Display<br>assorted seasonal selections $\$ 130.25$ per platter<br>Arrisanal Cheeses<br>\& Assorred Crackers garnished with dried fruit, candied nuts, \& seasonal fruit compote<br>$\$ 156.25$ per platter<br>Prosciutro \& Melon<br>thinly sliced italian ham with<br>freshly cut cantaloupe<br>$\$ 156.25$ per platter

## Sliced Iralian Cold Curs \& 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 Cockrail
served on ice with cocktail sauce $\$ 182.50$ per platter

## Piatti di Antipasti Caldi (Hot Appetizer Platters)

Itrlian Sausage \& Peppers<br>served with fresh tomato sauce $\$ 78.25$ per platter<br>Iralian Mearballs<br>served with marinara sauce $\$ 78.25$ per platter<br>\section*{Jumbo Sruffed Mushroom Caps}<br>filled with chopped vegetables, asiago cheese, \& breadcrumbs $\$ 78.25$ per platter

Baked Goar Cheese in Tomato Sauce<br>served with toasted garlic bread \& basil chiffonade $\$ 78.25$ per platter<br>Prosciutro-Wrapped Grilled Shrimp<br>with garlic, olive oil, and italian herbs<br>$\$ 182.50$ 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

## Antipasti (Salads)

Includes freshly baked breads with olive oil and cheese \| select one

Mixed Field Greens Salad
Caesar Salad
Tomato \& Parmesan Salad
Wedge Salad

## Primi (First Courses)

## $\$ 6.25$ per guest supplement

Farfalle al Pesto<br>"butterfly" pasta with basil, pine nuts,<br>\& extra virgin olive oil<br>Fertuccine Alfredo<br>flat noodles with creamy alfredo sauce<br>Fusilli alla Vodka<br>corkscrew-shaped pasta with a tomato,<br>cream, \& vodka sauce

Orecchietre 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
$\$ 10.45$ per guest supplement

| Baked Clams | Cavarelli al Pesto |
| :---: | :---: |
| stuffed with cheese, pimiento, \& cream | ricotta dumplings with basil, |
| Bay Scallops | pine nuts, \& extra virgin olive oil |
| sautéed with ligurian olive oil | Seviche Duo \& Guacamole Sundae |
| Butrernut Squash Ravioli | salmon \& tuna |
| with sage brown butter \& hazelnuts | Trio of Risotro |
| Charred-Corn Ravioli <br> with cherry tomato salad \& basil | mushroom \& peas, parmesan and saffron (alla milanese), \& truffle |
| Gnocchi al Cinghiale | Fritro Misto o Griglia Mista di Calamari e Gamberi |
| potato dumplings with wild boar ragù | mixed fry with tartar \& gin cocktail |
| Popcorn Shrimp | sauces, or mixed grill with tomato, onion, \& basil vinaigrette |
| with sweet chili dipping sauce |  |

[^0] appropriate items. Discounted pricing is available for payment in cash, check, money order, or wire transfer.

## Enjoy every taste discovered



## Secondi (Entrées)

Select one (\$1.60 per guest supplement for each additional entrée selection)

## Baked Chicken Roulades

stuffed with spinach, prosciutto, \& fontina cheese and topped with sherry wine reduction

## Chicken alla Vesuvio

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

## Parmesan-Crusted Tilapia

shredded parmesan \& panko crust with parmesan cream sauce

Tender Medallions of Beef petite tender medallions of beef topped with red wine rosemary reduction

## Musłard-Crusted Salmon

with lemon chive crème fraîche \$6.25 per guest supplement
Parmesan-Crusted Halibut
with lemon beurre blanc
$\$ 12.50$ per guest supplement
Herb-Crusted Tenderloin of Beef topped with red wine reduction $\$ 12.50$ per guest supplement

## Chicken Cacciatore

sautéed chicken breast with olive oil, tomatoes, \& mushrooms

## Grilled Chicken Breast

stuffed with zucchini, roma tomatoes, \& fresh basil leaves

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

## Pork Loin alla Vesuvio

succulent pork loin roasted with olive oil, white wine, \& garlic

## Arctic Char

with orange \& rosemary beurre blanc
$\$ 6.25$ per guest supplement

## Branzino

with pepper sauce
$\$ 12.50$ per guest supplement

## Sablefish

with mushroom ragù
$\$ 12.50$ per guest supplement

## Contorni (Sides)

Select two

Creamed Corn<br>\section*{Garlic Mashed Poratoes}<br>Parmesan Creamed Spinach<br>Sautéed Mushrooms<br>\section*{Roasted Fingerling Połaroes}<br>with smoky bacon \& pearl onions<br>\section*{Roasted Brussels Sprouts<br><br>with pancetta}<br>\section*{Roasted Vegetables<br><br>seasonal medley<br><br>Vesuvio Połaroes}<br>with garlic, rosemary, \& oregano

## Varietà di Dolci (Dessert Choices)

## Gelati e Biscotti (Ice Cream \& Cookies)

\$3.15 per guest supplement<br>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 family style | one piece of each per guest

Espresso Brownies
Limoncello Cheesecake Squares
Almond Ravioli
Nurella Ravioli
Ricotra Ravioli
Orange \& Chocolare Zeppole
Panna Corta
with fresh berries
Florentine Cookies
with gianduia mousse
Tartlets with Port Cream
and nut brittle
Raspberry Cheese Pastries
Hazelnut Tartlers
with chocolate ganache
Chocolare Beigners
with white chocolate mousse
Chocolare \& Vanilla Wafers
with almond milk gelée
Sabayon Cannoncini

## Dolci (Desserts)

$\$ 7.30$ per guest supplement a la mode add \$2.10

Blueberry Cheesecake
Chocolare Mille-Feuille
Chocolare Panna Corta
with amaretto whipped cream

## Cornmeal \& Rosemary Cake

with balsamic syrup
Crostara di Frutri di Bosco
mixed berry tart
Gianduia \& Ricotra Tart
Lemon Meringue Tart
Mocha Semifreddo
Raspberry Almond Tart
Raspberry Tiramisu Rice Pudding
with vanilla, orange, \& amaretto

## Dolci da Credenza (Sweet Table)

$\$ 12.50$ per guest supplement
Chef's Selection of Small Desserts

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.

Enjoy every toast made

# MARCHETT, Beverage service 

[^1]| 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 <br> 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 Drinks | ................................... $\$ 11.00$ |
| Superior Brand Martinis ............................................\$15.75 |  | Superior Brand Martinis | .................................. $\$ 15.00$ |
| Premium Brand Drinks............................................. $\$ 8.50$ |  | Premium Brand Drinks | ..... $\$ 9.00$ |
| Premium Brand Martinis .......................................... $\$ 12.50$ |  | Premium Brand Martinis | ................................... $\$ 13.00$ |
| Galleria Marcherti Selected Wines ............................. $\$ 8.50$ |  | Galleria Marcherti Selected | Wines ............................. $\$ 9.00$ |
| Prosecco.................................................................. $\$ 8.50$ |  | Prosecco.. | . $\$ 9.00$ |
| Beer.......................................................................... ${ }^{\text {. }}$ 6.25 |  | Beer.. | . $\$ 7.00$ |
| Red Bull .................................................................... 5.25 |  | Red Bull ........... | ........ $\$ 6.00$ |
| Assorted Juices ......................................................... ${ }^{\text {a }}$ 4.20 |  | Assorted Juices... | ........... $\$ 4.00$ |
| Assorted Sodas ...........................................................\$3.15 |  | Assorted Sodas ........ | ......... $\$ 3.00$ |

## PREMIUM BAR

Kerel One, Kerel One Citroen, Kerel One Oranje, Stolichnaya, Absolut, Tanqueray, Bacardi Superior, Bacardi Select, Malibu Caribbean Rum, Caprain 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 Marchetri 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, Caprain Morgan's Spiced Rum, Jack Daniels, Maker's Mark, Johnny Walker Black, Parron Silver \& Reposado, Jose Cuervo Especial Silver \& Gold, Crown Royal Black, Galleria
Marcherti Selected Red \& Whire Wine, Prosecco, Imported \& Domestic Beers, Red Bull, Assorted Sodas \& Juices.

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.

# 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.


[^0]:    A 23\% taxable service charge will be added to all food \& beverage items. Sales tax will be added to all

[^1]:    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 Marchetri event representative know in advance.

