

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

Mauretto Corey C. Marketti



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



PLATED LUNCH

\$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 cocktail 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 buffet-style sweet table





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



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

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

Fettuccine Alfredo

flat noodles with creamy alfredo sauce

Fusilli alla Vodka

corkscrew-shaped pasta with a tomato, cream, & vodka 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

\$10.45 per guest supplement

Baked Clams

stuffed with cheese, pimiento, & cream

Bay Scallops

sautéed with ligurian olive oil

Butternut Squash Ravioli

with sage brown butter & hazelnuts

Charred-Corn Ravioli

with cherry tomato salad & basil

Gnocchi al Cinghiale

potato dumplings with wild boar ragù

Popcorn Shrimp

with sweet chili dipping sauce

Cavatelli al Pesto

ricotta dumplings with basil, pine nuts, & extra virgin olive oil

Seviche Duo & Guacamole Sundae

salmon & tuna

Trio of Risotto

mushroom & peas, parmesan and saffron (alla milanese), & truffle

Fritto Misto o Griglia Mista di Calamari e Gamberi

mixed fry with tartar & gin cocktail sauces, or mixed grill with tomato, onion, & basil vinaigrette





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

Mustard-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

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

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 family style | 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

Dolci (Desserts)

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

Blueberry Cheesecake

Chocolate Mille-Feuille

Chocolate Panna Cotta with amaretto whipped cream

Cornmeal & Rosemary Cake

with balsamic syrup

Crostata di Frutti di Bosco

mixed berry tart

Gianduia & Ricotta 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





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 Packa 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 a per drink basis. Prices listed a	3	Cash Bar Prices	
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 Marchetti Selected Wi	ines\$8.50	Galleria Marchetti Selected	d Wines\$9.00
Prosecco	\$8.50	Prosecco	\$9.00
Beer	\$6.25	Beer	\$7.00
Red Bull	\$5.25	Red Bull	\$6.00
Assorted Juices	\$4.20	Assorted Juices	\$4.00
Assorted Sodas	\$3.15	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.



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.

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SPECIAL EVENTS

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