

GALLERIA
MARCHETTI

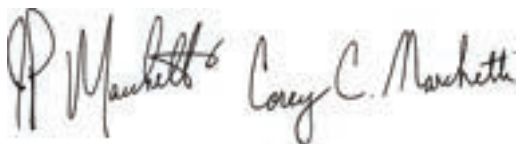
Special Events Packages

We believe that special events start with a very soocial 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 Staff

GALLERIA

MARGHETTI

Plated Dinner

\$54.95 per person

\$22.95 per child (3-11)

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

Salad

Host Pre-Selects 1

Mixed Field Greens
Wedge

Beet and Goat Cheese

Caesar
Caprese Salad

Mains

Host Pre-Selects 3

Pasta

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettucini Alfredo
Cavatelli al Pesto
Gnocchi al Cinghiale

Chicken

Chicken al Vesuvio
Chicken alla Cacciatora
Chicken alla Piccata
Chicken al Pesto
Chicken al Rosmarino
Chicken con Salsa Ai Funghi

Veal

Veal Piccata
Veal al Limone
Veal alla Parmigiana

Seafood

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

Poached Scallops
Seared Ahi Tuna
Branzino - \$10 Sup.
Halibut - \$10 Sup.
Parmesan-Crusted Halibut - \$10 Sup.

Pork

Pork Loin al Vesuvio
Roasted Pork Tenderloin

Beef

11 oz. Top Sirloin Steak
6 oz. Filet Mignon - \$10 Sup.

Dessert

Host Pre-Selects 1

Italian Cookies
Spumoni

Tiramisu
Chocolate Panna Cotta

Crostata di Frutti di Bosco
Cannoli

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.

GALLERIA

MARGHETTI

Italian Steakhouse Dinner

\$69.95 per person

\$32.95 per child (3-11)

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

Starter

Host Pre-Selects 1

Tomato Bruschetta
Asiago & Spinach Stuffed Mushrooms
Calamari Fritti

Salad

Host Pre-Selects 1

Mixed Field Greens
Beet and Goat Cheese
Caesar

Mains

Host Pre-Selects 4

Sicilian-Style Pacific Cod
Sea Bass Oreganata
Salmon al Pesto
Arctic Char
Poached Scallops
Parmesan-Crusted Halibut - \$10 Sup.
11 oz. Top Sirloin Steak

6 oz. Filet Mignon
8 oz. Filet Mignon - \$10 Sup.
12 oz. Filet Mignon - \$20 Sup.
12 oz. New York Strip - \$10 Sup.
16 oz. New York Strip - \$20 Sup.
16 oz. Ribeye - \$20 Sup.

Sides

Host Pre-Selects 2, Served Family Style

Creamed Spinach
Creamed Corn
Sautéed Mushrooms
Au Gratin Potatoes
Asparagus

Roasted Brussels Sprouts
Garlic Mashed Potatoes
Sautéed Vegetables
Roasted Carrots
Three-Cheese Mac 'n' Cheese

Dessert

Host Pre-Selects 1

Italian Cookies
Spumoni
Tiramisu

Chocolate Panna Cotta
Crostata di Frutti di Bosco
Cannoli

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GALLERIA

MARGHETTI

Buffet Dinner

\$54.95 per person

\$22.95 per child (3-11)

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

Salad

Host Pre-Selects 1

Additional Selection - \$5

Mixed Field Greens
Wedge
Beet and Goat Cheese
Caesar
Caprese

Pasta

Host Pre-Selects 1

Additional Selection - \$5

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettucini Alfredo
Cavatelli al Pesto
Gnocchi al Cinghiale

Mains

Host Pre-Selects 2

Additional Selection - \$10

Chicken

Chicken al Vesuvio
Chicken alla Cacciatora
Chicken alla Piccata
Chicken al Pesto
Chicken al Rosmarino
Chicken con Salsa Ai Funghi

Seafood

Parmesan-Crusted Tilapia
Sea Bass Oreganata
Sicilian-Style Pacific Cod
Salmon al Pesto
Mustard-Crusted Salmon
Arctic Char
Poached Scallops
Seared Ahi Tuna
Branzino - \$10 Sup.
Halibut - \$10 Sup.
Parmesan-Crusted Halibut - \$10 Sup.

Veal

Veal Piccata
Veal al Limone
Veal alla Parmigiana

Pork

Pork Loin al Vesuvio
Roasted Pork Tenderloin

Beef

11 oz. Top Sirloin Steak - \$5 Sup.
6 oz. Filet Mignon - \$10 Sup.

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GALLERIA

MARGHETTI

Buffet Dinner (continued)

\$54.95 per person

\$22.95 per child (3-11)

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

Sides

Host Pre-Selects 2

Additional Selection - \$5

Creamed Spinach

Creamed Corn

Sautéed Mushrooms

Au Gratin Potatoes

Asparagus

Roasted Brussels Sprouts

Garlic Mashed Potatoes

Sautéed Vegetables

Roasted Carrots

Three-Cheese Mac 'n' Cheese

Dessert

Host Pre-Selects 2

Chef's Sweet Station Available for \$10 Supplement

Italian Cookies

Spumoni

Tiramisu

Chocolate Panna Cotta

Crostata di Frutti di Bosco

Cannoli

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.

GALLERIA

MARGHETTI

Family Style Dinner

\$66.95 per person

\$25.95 per child (3-11)

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

First Course

Starter

Host Pre-Selects 1

Tomato Bruschetta
Asiago & Spinach Stuffed Mushrooms
Calamari Fritti

Salad

Host Pre-Selects 1

Mixed Field Greens
Beet and Goat Cheese
Caesar

Second Course

Host Pre-Selects 2

Chicken

Chicken al Vesuvio
Chicken alla Cacciatora
Chicken alla Piccata
Chicken al Pesto
Chicken al Rosmarino
Chicken con Salsa Ai Funghi

Seafood

Parmesan-Crusted Tilapia
Sea Bass Oreganata
Sicilian-Style Pacific Cod
Salmon al Pesto
Mustard-Crusted Salmon
Arctic Char
Poached Scallops
Seared Ahi Tuna
Branzino
Halibut
Parmesan-Crusted Halibut

Veal

Veal Piccata
Veal al Limone
Veal alla Parmigiana

Pork

Pork Loin al Vesuvio
Roasted Pork Tenderloin

Beef

11 oz. Top Sirloin Steak
6 oz. Filet Mignon

Pastas

Host Pre-Selects 2

Penne all Sorentina
Rigatoni alla Bolognese

Fusilli alla Vodka
Fettucini Alfredo

Cavatelli al Pesto
Gnocchi al Cinghiale

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GALLERIA

MARGHETTI

Family Style Dinner (continued)

\$66.95 per person

\$25.95 per child (3-11)

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

Contorni

Each side is available for \$2 supplement

Creamed Spinach

Creamed Corn

Sautéed Mushrooms

Au Gratin Potatoes

Asparagus

Roasted Brussels Sprouts

Garlic Mashed Potatoes

Sautéed Vegetables

Roasted Carrots

Three-Cheese Mac 'n' Cheese

Third Course

Desserts

Host Pre-Selects 2

Signature Dessert Sampler available for \$6 supplement

Italian Cookies

Spumoni

Tiramisu

Chocolate Panna Cotta

Crostata di Frutti di Bosco

Cannoli

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.

GALLERIA

MARGHETTI

Piatti di Antipasti

Single platters serve approximately 25 guests each

Piatti di Antipasti Freddi

Cold Appetizer Platters

Fresh Garden Vegetable Crudités
with ranch & bleu cheese dressings
\$100

Marinated Grilled Vegetables
*seasonal selection of vegetables,
marinated, grilled & served chilled*
\$100

Domestic Cheeses & Assorted Crackers
with seasonal fresh fruit
\$100

Marinated Roasted Peppers
*with fresh mozzarella, basil,
& grilled toast points*
\$125

Fresh Fruit Display
assorted seasonal selections
\$125

Sliced Italian Cold Cuts & Grilled Toast Points
assorted Italian cured meats, with pepperoncini & olives
\$150

Caprese Salad
*sliced tomatoes & fresh mozzarella
with basil, olive oil, & balsamic reduction*
\$150

Jumbo Shrimp Cocktail
served on ice with cocktail sauce
\$175

Artisanal Cheeses & Assorted Crackers
*with dried fruit, candied nuts,
& seasonal fruit compote*
\$150

Prosciutto & Melon
an Italian classic
\$150

Piatti di Antipasti Caldi

Hot Appetizer Platters

Italian Sausage & Peppers
with fresh tomato sauce
\$75

Italian Meatballs
with marinara sauce
\$75

Jumbo Stuffed Mushroom Caps
chopped vegetables, asiago cheese, & breadcrumbs
\$75

Baked Goat Cheese in Tomato Sauce
with toasted garlic bread & basil chiffonade
\$75

Fried Ravioli
deep fried cheese-filled pasta dumplings with marinara sauce
\$75

Fried Calamari
with marinara sauce & lemon wedges
\$125

Maryland Crab Cakes
with tangy rémoulade sauce
\$150

Prosciutto-Wrapped Grilled Shrimp
with garlic, olive oil, & Italian herbs
\$175

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GALLERIA

MARGHETTI

Cold Hors D'oeuvres

\$3 Per Piece

2 Dozen Minimum Per Order Per Item

Tomato & Goat Cheese Bruschette
with basil chiffonade

Prosciutto & Melon
a salty sweet Italian classic

Antipasti Bites
*artichoke hearts, roasted red peppers,
bocconcini, basil, genoa salami "chip"*

Spicy Ahi on Butter-Toasted Rice
*spicy tuna, jalapeno, citrus mayo,
tobiko, micro greens*

Stuffed Endive Spears
goat cheese, roasted beet relish

Stuffed Cucumbers
with asparagus & lemon zest

Antipasti Skewers
*grape tomatoes, bocconcini, salami,
basil leaves, artichoke hearts*

Smoked Salmon Roses
*english cucumber, horseradish cream,
smoked salmon rose, dill sprig*

Asparagus Spears & Gorgonzola Cheese
wrapped with prosciutto di parma

Mini Goat Cheese Salad
served on house-made beet chips

Ricotta-Stuffed Dates
wrapped in bacon

Pesto & Artichoke Bruschette
with fresh basil leaf

Caprese Lollipops
grape tomatoes, bocconcini, basil

Watermelon & Feta Brochettes
with fresh mint & basil-infused olive oil

Zucchini Pinwheels
*with julienne vegetables &
sun-dried tomato pâté*

Beef Tenderloin
on toast with mustard & arugula
\$1 Supplement

Brie Cheese & Green Apple Canapés
whipped brie, green apples, phyllo cups

Shrimp Cocktail Shooters
\$1 Supplement

Mini Caesar Salad
served in a baked parmesan cup

GALLERIA

MARCHETTI

Hot Hors D'oeuvres

\$3 Per Piece

2 Dozen Minimum Per Order Per Item

Halloumi Crostini
with port wine reduction

Maryland Crab Cakes
with tangy rémoulade sauce

Arancini
"little oranges"
risotto & mozzarella fritters

Bacon-Stuffed Scallop "Sliders"
*ground bacon patty, balsamic reduction,
sautéed scallop "bun"*

Chicken Saltimbocca Skewers
*chicken, prosciutto, sage,
sherry wine dipping sauce*

Croquetas de Pollo
*classic Spanish tapas
with chicken and béchamel*

Baked Mushroom Caps
*stuffed with vegetable medley
& asiago cheese*

Mini Caprese Salad Beef Sliders
*beef patty, mozzarella, tomato, basil
on a mini hamburger bun*

Beef Carpaccio
on a parmesan croquette

Mini Chicken Empanadas
with chipotle crema

Chicken Satay
with Thai peanut sauce

Nori-Wrapped Tempura Ahi
with soy mustard sauce

Chicken Marsala Meatballs
with roasted wild mushrooms

Parmesan-Crusted Meatballs
with marinara sauce pipette

Clams alla Como Fritters
served on the half shell

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
\$1 Supplement*

Prosciutto-Wrapped Grilled Shrimp
*with garlic, olive oil, & Italian herbs
\$1 Supplement*

Coconut-Crusted Shrimp
*with mango dipping sauce
\$1 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.

GALLERIA

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 - \$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

- 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

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

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

Menu Descriptions

Beef

Top Sirloin Steak
red wine rosemary reduction

Grilled New York Strip Steak
cognac peppercorn sauce

Grilled Filet Mignon
*cabernet reduction,
essence of silver thyme*

Tagliata di Manzo
*sliced ribeye, parmigiano reggiano,
arugula, balsamic reduction*

Chicken

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,
crispy carrots*

Chicken con Salsa Ai Funghi
*fontina sage, pine nuts, chili flakes,
dried porcini, fresh tarragon*

Pork

Pork Loin alla Vesuvio
olive oil, white wine, red pepper flakes, garlic

Roasted Pork Tenderloin
pork demi-glace, currants

Seafood

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 & rosemary beurre blanc

Salmon alla Piccata
lemon, parsley, butter, capers

Salmon al Pesto
basil, pine nuts, parmigiano reggiano, olive oil, garlic

Mustard-Crusted Salmon
lemon chive creme fraiche

Horseradish-Crusted Salmon
pinot noir tarragon reduction

Seared Ahi Tuna
ginger beurre blanc

Scallops
vanilla saffron butter

Halibut
chorizo, clam jus, chimichurri

Parmesan-Crusted Halibut
lemon beurre blanc

Branzino
with pepper sauce

Vegetarian

Eggplant alla Parmigiana
mozzarella, parmigiano reggiano, marinara sauce

Portobello Mushroom
onions, red peppers

Information and Policies

GUARANTEES

Your guaranteed minimum guest count is due 15 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. added to your final bill.



JP and Corey Marchetti & The Galleria Staff