

GALLERIA  
MARCHETTI

## Special Events Reception 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

## Cold Hors D'ouvres

\$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*

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# MARCHETTI

## Hot Hors D'ouvres

\$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.

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# 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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# MARGHETTI

## Reception Stations

*All stations require a minimum of 25 guests  
All Reception Station counts must match final guaranteed guest count*

### Pasta

*Served with grated parmesan cheese, olive oil & assorted breads*

*\$9 per guest | select two*

Penne alla Sorentina

Rigatoni alla Bolognese

Fusilli alla Vodka

Fettucini Alfredo

Cavatelli al Pesto

Gnocchi al Cinghiale

### Risotto

*Served with grated parmesan cheese, olive oil & assorted breads*

*\$10 per guest | select two*

Risotto alla Milanese

Risotto ai Tre Formaggi

Risotto con Funghi e Piselli

Risotto con Salsiccia Italiana e Funghi Selvatici

Risotto con Asparagi e Speck

Risotto con Olio di Tartufo e Prosciutto Croccante

### Mashed Potato Bar

*Mashed Idaho potatoes & sweet potatoes served in a martini glass*

*\$9 per guest | select up to eight garnishes*

Whipped Butter

Sour Cream

Shredded Cheddar Cheese

Crumbled Gorgonzola Cheese

Chopped Chives

Chopped Scallions

Roasted Garlic

Fresh Horseradish

Caramelized Onions

Crispy Bacon Bits

Sautéed Wild Mushrooms

Brown Sugar

Miniature Marshmallows

Candied Walnuts

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## Reception Stations

*All stations require a minimum of 25 guests*

*All Reception Station counts must match final guaranteed guest count*

### Mac 'n' Cheese Bar

*Served in a martini glass*

*\$9 per guest | select up to eight garnishes*

Asparagus	Crispy Bacon Bits
Sweet Peas	Crispy Prosciutto
Caramelized Onions	Diced Speck
Chopped Scallions	Grilled Chicken
Sun-Dried Tomatoes	Crumbled Italian Sausage
Roasted Red Peppers	Jumbo Lump Crab
Sautéed Wild Mushrooms	Lobster

### Taco Station

*Served with chips, salsa, guacamole, and mini margarita shooter*

*\$15 per guest | select two*

Chicken Tinga	Carne Asada
al Pastor	Tequila Lime Marinated Shrimp
Barbacoa	

### Burger Joint Station

*Beef, lamb, and turkey slider patties served with miniature burger buns, barbecue sauce, ketchup, mustard, aioli, balsamic syrup, tzatziki sauce, french fries, sweet potato fries, homemade cookies, & milkshake shooters*

*\$15 per guest | select up to eight garnishes*

American Cheese	Crispy Onion Strings
Cheddar Cheese	Caramelized Onions
Swiss Cheese	Sliced Tomatoes
Crumbled Gorgonzola Cheese	Sliced Pickles
Crumbled Feta Cheese	Sliced Avocado
Sliced Mozzarella Cheese	Sautéed Wild Mushrooms
Raw Onions	Roasted Red Peppers

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## Reception Stations

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### Carving Stations

*Served with fresh rolls  
Chef attendants required: \$99 per chef attendant*

Roasted Prime Rib of Beef  
*gourmet mustard, natural jus*  
\$15 per person

Roasted Tenderloin of Beef  
*red wine rosemary reduction, horseradish cream*  
\$16 per person

Chilled Rare Roasted Tenderloin of Beef  
*gourmet mustard, horseradish cream*  
\$12 per person

Roasted Tri-Tip Sirloin  
*natural jus, horseradish cream*  
\$12 per person

Roasted Pork Loin  
*alla vesuvio*  
\$8 per person

Roasted Breast of Turkey  
*natural gravy, cranberry compote*  
\$9 per person

Whole Roasted Chicken  
*quartered, served with natural gravy*  
\$8 per person

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## Culinary Action Stations

*All stations require a minimum of 25 guests  
All Reception Station counts must match final guaranteed guest count  
Chef attendants required: \$99 per chef*

### Heirloom Tomato Caprese Carving Station

*Heirloom tomatoes, fresh mozzarella, & burrata sliced to order;  
served with basil, Chef's selection of flavored oils, vinegar glazes, and salts*

\$14 per guest

### Yakitori & Satay Station

*Skewered items cooked on a Konro grill over bincho-tan (Japanese white charcoal)  
Served with steamed rice, cucumber relish, & house made dipping sauces*

\$12 per guest | select two

Chicken Tsukune  
Beef Tsukune  
Teriyaki Pork

Chicken Satay  
Shrimp Satay  
Assorted Vegetable Skewers

### Pasta Action Station

*All pasta stations served with assorted breads  
\$11 per guest | select two pastas, two sauces, and eight garnishes*

#### Pastas

Farfalle  
Gemelli  
Penne  
Fusilli  
Orechiette  
Rigatoni

#### Sauces

Pesto  
Aglio e Olio  
Marinara  
Sorrentina  
Vodka  
Bolognese

#### Garnishes

Asparagus	Sautéed Wild Mushrooms	Parmigiano Reggiano
Sliced Olives	Toasted Pine Nuts	Fresh Mozzarella Cheese
Sweet Peas	Fresh Basil Leaves	Crispy Bacon Bits
Chickpeas	Crumbled Gorgonzola Cheese	Pulled Chicken
Sun-Dried Tomatoes		Sweet Italian Sausage

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## Dessert Action Stations

*All stations require a minimum of 25 guests  
All Reception Station counts must match final guaranteed guest count  
Chef attendants required: \$99 per chef*

### Ice Cream Sundae Bar

*\$9 per guest*

Vanilla Gelato  
Chocolate Gelato  
Caramel Sauce  
Hot Fudge Sauce  
Strawberry Sauce  
Espresso Brownies  
Chocolate Chip Cookies  
Maraschino Cherries  
Lemon Ricotta Cookies  
Chocolate Chips  
White Chocolate Chips  
Sliced Bananas  
Quartered Strawberries  
Sprinkles  
Whipped Cream

### Holy Cannoli Station

*A create-your-own station of this traditional Italian dessert  
featuring pastry shells, mascarpone cheese, & a selection of delicious garnishes  
\$12 per guest*

### Dessert Pancake Station

*A pancake making station with mixed berries, maple syrup, fruit compote,  
nutella, & whipped cream  
\$12 per guest*

# 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.



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## 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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