

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.

Handwritten signatures of JP Marchetti and Corey C. Marchetti.

JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF

MARCHETTI

SILVER PLATED LUNCH

\$29.95 Per Adult Guest
\$15.95 Per Child (ages 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

MAINS

Host Pre-selects 2

Pasta

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettuccine 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

Seafood

Parmesan-Crusted Tilapia
Sea Bass Oreganata
Sicilian-Style Pacific Cod

DESSERT

Host Pre-selects 1

Cookies
Spumoni
Tiramisu

A 25% taxable service charge 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.

MARCHETTI

GOLD PLATED LUNCH

\$33.95 Per Adult Guest
\$17.95 Per Child (ages 3-11)

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

STARTER

Host Pre-selects 1

Tomato Bruschetta
Asiago and Spinach Stuffed Mushrooms

SALAD

Host Pre-selects 1

Mixed Field Greens
Wedge
Beet and Goat Cheese
Caesar

MAINS

Host Pre-selects 2

Pasta

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettuccine 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

Seafood

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

Pork

Pork Loin al Vesuvio
Roasted Pork Tenderloin

Beef

Top Sirloin Steak - \$5 supplement
Petite Filet Mignon - \$15 supplement

DESSERT

Host Pre-selects 1

Cookies
Spumoni
Tiramisu

A 25% taxable service charge 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.

M A R C H E T T I

PLATED DINNER

\$53.95 Per Adult Guest
\$28.95 Per Child (ages 3-11)

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

STARTER

Host Pre-selects 1

Calamari Fritti
Clams al Como
Tomato Bruschetta
Asiago and Spinach Stuffed Mushrooms
Signature Meatballs
Caprese Salad
Caprese Salad with Burrata - \$5 supplement
Crab Cakes - \$5 supplement
Gamberi Saltati - \$5 supplement
Prosciutto-wrapped Shrimp - \$5 supplement
Shrimp Cocktail - \$5 supplement

SALAD

Host Pre-selects 1

Mixed Field Greens
Wedge
Beet and Goat Cheese
Caesar

A 25% taxable service charge 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.

M A R C H E T T I

PLATED DINNER

\$53.95 Per Adult Guest
\$28.95 Per Child (ages 3-11)

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

MAINS

Host Pre-selects 3

Pasta

Penne alla Sorrentina
Rigatoni alla Bolognese
Fusilli alla Vodka
Fettuccine 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

Seafood

Parmesan-Crusted Tilapia
Sea Bass Oreganata
Sicilian-Style Pacific Cod
Salmon al Pesto
Mustard-Crusted Salmon
Arctic Char
Scallops
Seared Ahi Tuna - \$5 supplement
Branzino - \$10 supplement
Halibut - \$10 supplement
Parmesan-Crusted Halibut -
\$10 supplement

Pork

Pork Loin al Vesuvio
Roasted Pork Tenderloin

Veal

Veal Piccata - \$5 supplement
Veal al Limone - \$5 supplement
Veal alla Parmigiana - \$5
supplement

Beef

Top Sirloin Steak
Petite Filet Mignon - \$10
supplement

DESSERT

Host Pre-selects 1

Cheesecake
Chocolate Panna Cotta
Crostata di Frutti di Bosco
Cannoli

Italian Cookies
Spumoni
Tiramisu

A 25% taxable service charge 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.

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.....\$15

Premium Open Bar Packages

Two Hours\$39 Three Hours.....\$47 Four Hours\$52 Each Additional Hour.....\$10

Standard Bar Packages

Two Hours\$30 Three Hours\$36 Four Hours\$40 Each Additional Hour\$13

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
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

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

A 25% taxable service charge 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 Special Event Information & Policies

GUARANTEES Your guaranteed minimum guest count is due 10 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 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 \$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. 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.

SERVICE CHARGE A 25% taxable service charge will be added to all food & beverage sales.

SALESTAX 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.