

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.



JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF

# BRUNCH BUFFET

\$34.95 per person

19.95 for children ages 3 to 11

40 guest minimum

includes sodas, orange juice, freshly brewed coffee, and tea

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Assorted Breads, Bagels and Pastries with Whipped Cream Cheese, Fruit Preserves, Whipped Butter

Seasonal Sliced Fruit and Cheese Display

Mixed Field Greens Salad with Balsamic Vinaigrette

Host pre-selects one of the following:  
Pancakes or Waffles

Host pre-selects one of the following:  
Applewood Smoked Bacon or Pork and Turkey Sausage Links

Host pre-selects one of the following:  
Scrambled Eggs or Assorted Frittatas

Chicken Vesuvio Tenders

Potatoes O'Brien

Pasta Station

Host pre-selects two of the following  
Served with grated parmesan cheese & olive oil

Farfalle al Pesto  
basil, pine nuts, & extra virgin olive oil

Orecchiette all'Aglio e Olio  
sautéed with garlic & olive oil

Fusilli alla Vodka  
tomato, cream, & vodka sauce

Penne alla Sorrentina  
fresh tomatoes, onions, basil, &  
mozzarella

Gemelli Alfredo  
creamy alfredo sauce

Rigatoni alla Bolognese  
our legendary Como Inn bologna-  
style meat sauce

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.

# BRUNCH BUFFET ENHANCEMENTS

## Risotto Action Station

\$7 per guest supplement | replaces the pasta station

\$100 per chef attendant

Creamy imported arborio rice sautéed with the following garnishes

Freshly-Grated Parmigiano Reggiano

Pecorino Romano

Asiago

Sautéed Wild Mushrooms

Asparagus

Sweet Peas

Sautéed Onions

Diced Prosciutto di Parma

Crispy Prosciutto di Parma

Sweet  
Italian Sausage

Truffle Oil

## Pasta Action Station

\$6 per guest supplement | replaces the standard pasta station

\$100 per chef attendant

### PASTAS

#### **Farfalle**

Italian for "butterflies",  
also known as bowtie pasta

#### **Gemelli**

italian for "twins" – spiral shaped pasta

#### **Penne**

quill-shaped pasta

#### **Fusilli**

corkscrew-shaped pasta

#### **Orecchiette**

Italian for "little ears"

#### **Rigatoni**

large tube-shaped pasta

### SAUCES

#### **Pesto**

basil, pine nuts, garlic, & extra virgin  
olive oil

#### **Aglio e Olio**

sautéed garlic & olive oil

#### **Marinara**

"the fisherman's wife's sauce" -  
southern italian tomato sauce

#### **Sorrentina**

sorrento-style tomato sauce with fresh  
tomatoes & mozzarella

#### **Vodka**

tomato cream sauce with a touch of  
vodka

#### **Bolognese**

Bologna-style meat sauce

### GARNISHES

Asparagus

Sliced Olives

Sweet Peas

Chick Peas

Sun-dried Tomatoes

Sautéed Wild Mushrooms

Toasted Pine Nuts

Fresh Basil Leaves

Crumbled Gorgonzola

Parmigiano Reggiano

Fresh Mozzarella

Crispy Bacon Bits

Pulled Chicken

Sweet Italian Sausage

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## Omelettes à la minute

\$9 per guest supplement

\$100 per chef attendant

Choice of whole eggs or egg whites sautéed with the following garnishes:

Mozzarella, Cheddar and American Cheeses, Mushrooms, Green Peppers, Tomatoes,  
Onions, Spinach, Broccoli, Ham, & Sausage

## Belgian Waffle Action Station

\$9 per guest supplement

\$100 per chef attendant

Fresh-cooked Belgian Waffles served with the following garnishes:

Sautéed Apples, Sliced Strawberries, Toasted Pecans, Chocolate Chips, Chocolate &  
Caramel Sauces, Whipped Cream, Powdered Sugar, Maple Syrup, & Whipped Butter

## Heirloom Tomato Caprese Carving Station

\$14 per guest supplement

\$100 per chef attendant

Chef's selection of heirloom tomatoes, fresh mozzarella, & burrata sliced to order &  
served with fresh basil, chef's selection of flavored oils, flavored vinegar glazes, &  
flavored salts

## Carving Stations

\$100 per chef attendant

All carving stations served with fresh rolls

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

Roasted Tenderloin of Beef  
Red wine rosemary reduction, horseradish  
cream  
\$16 per guest

Chilled Rare Roasted  
Tenderloin of Beef  
gourmet mustard, horseradish cream  
\$16 per guest

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

Roasted Pork Loin  
alla vesuvio  
\$8 per guest

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

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

A 25% taxable production fee will be added to all food and beverage items to cover service & support staff for your event.  
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# Dessert Stations

All dessert stations require a minimum of 25 guests  
All dessert station counts must match final guaranteed guest count

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## Bancone di Gelato Guarnito (Ice Cream Sundae Bar)

\$9 per guest supplement

**Vanilla Gelato**  
**Chocolate Gelato**  
**Caramel Sauce**  
**Hot Fudge Sauce**  
**Strawberry Sauce**

**Espresso Brownies**  
**Chocolate Chip Cookies**  
**Lemon Ricotta Cookies**  
**Chocolate Chips**  
**White Chocolate Chips**

**Sliced Bananas**  
**Quartered Strawberries**  
**Sprinkles**  
**Whipped Cream**  
**Maraschino Cherries**

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## Holy Cannoli Station

\$12 per guest supplement

A create-your-own station of this traditional italian dessert featuring  
pastry shells, mascarpone cheese, & several delicious garnishes

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## Flaming Donut Station

\$12 per guest supplement

An exciting action station composed of glazed donuts flambéed with liqueur & topped with ice cream  
and your choice of sundae toppings

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## Dessert Pancake Station

\$12 per guest supplement

A pancake making action station with mixed berries, maple syrup, fruit compote,  
nutella & whipped cream

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## Bloody Mary & Mimosa Bar

\$8 per guest supplement to any open bar package

Includes the following garnishes:

**Bloody Mary:** Applewood Smoked Bacon, Antipasti Skewers,  
Celery Sticks, Pickle Spears, Lemon and Lime Wedges,  
Parsley, Basil, Green Olives, & Celery Salt

**Mimosa:** Assorted Juices & Fresh Fruit Toppings

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.

# 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 Open Bar Packages

Two Hours.....\$30      Three Hours.....\$36      Four Hours.....\$40      Each Additional Hour.....\$8

### 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

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# Galleria Marchetti Special Event Information & Policies

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## **GUARANTEES**

Your guaranteed minimum guest count is due 15 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 \$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.