

A photograph of a wedding reception at Galleria Marchetti. The scene is set in a restaurant with a rustic, industrial aesthetic, featuring long wooden tables and a ceiling decorated with greenery and string lights. In the foreground, a woman in a red dress sits at a table adorned with a floral centerpiece and lit candles. Other guests are seen dining and talking in the background.

WEDDING MENU

Infuse your special day with the tradition and distinction that only a private, family-owned venue can provide. At Galleria Marchetti, our magnificent spaces and commitment to service are rivaled only by a genuine desire to satisfy your every wish for your once-in-a-lifetime celebration.

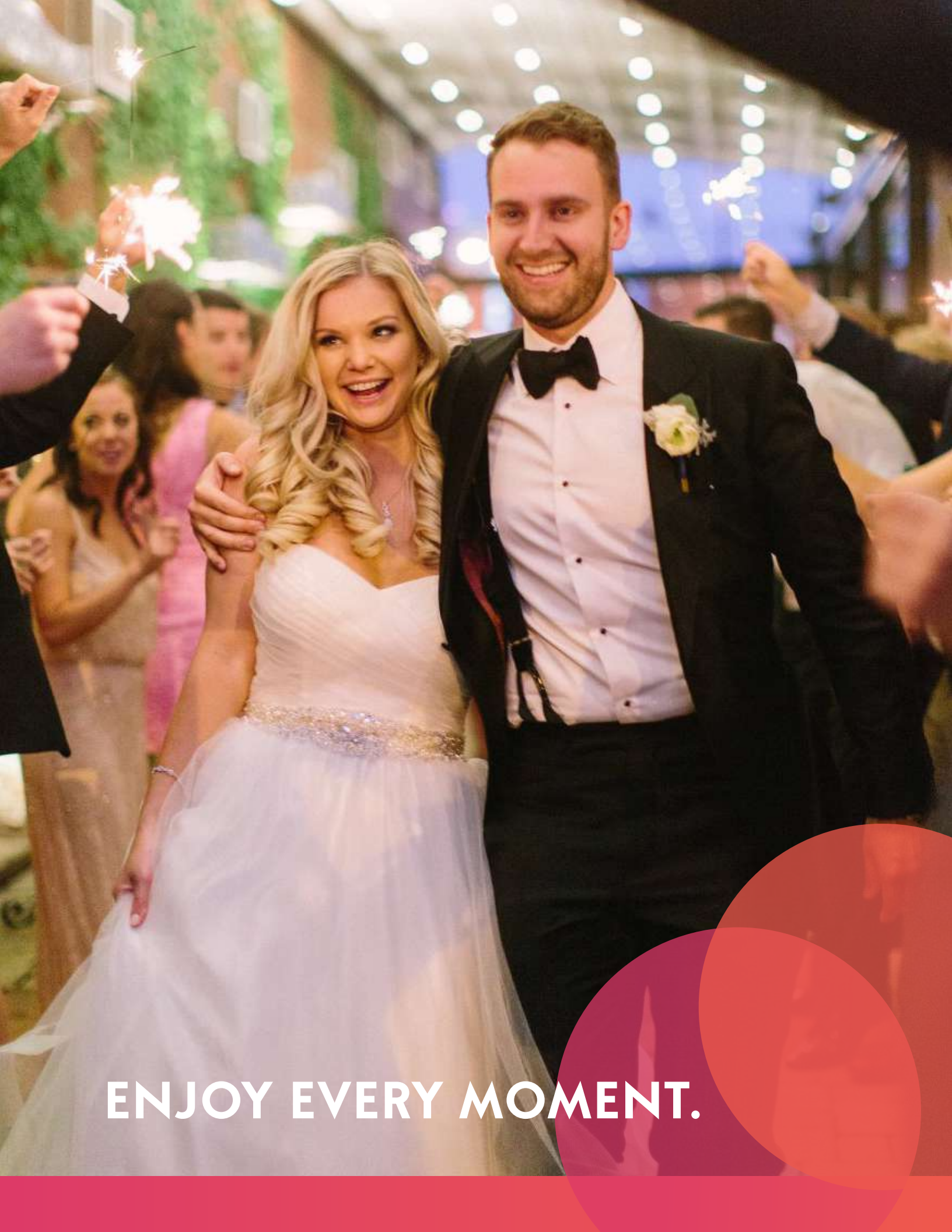
With a passion for fine food and wine and over 75 years of industry experience, our culinary team will work with you to craft a menu that delights and inspires. And our dedicated event specialists will ensure your wedding is every bit as special as you always dreamed it would be.

Whether every detail is already planned or you need a little help getting started, we're committed to being your trusted partner. From start to finish, we'll provide complete support with an unparalleled level of professionalism, creativity and a full list of services. Our timeframes, menus and detailing are all flexible to fit your needs.

We invite you to arrange a visit with us today, and to learn more about the possibilities for your fairytale wedding. At Galleria Marchetti, we want you to enjoy every moment.

Handwritten signature of JP Marchetti and Corey C. Marchetti. The signature is written in black ink and consists of two parts: 'JP Marchetti' on the left and 'Corey C. Marchetti' on the right, both written in a cursive style.

JP AND COREY MARCHETTI & THE GALLERIA MARCHETTI STAFF



ENJOY EVERY MOMENT.



EVERY PROMISE MADE...

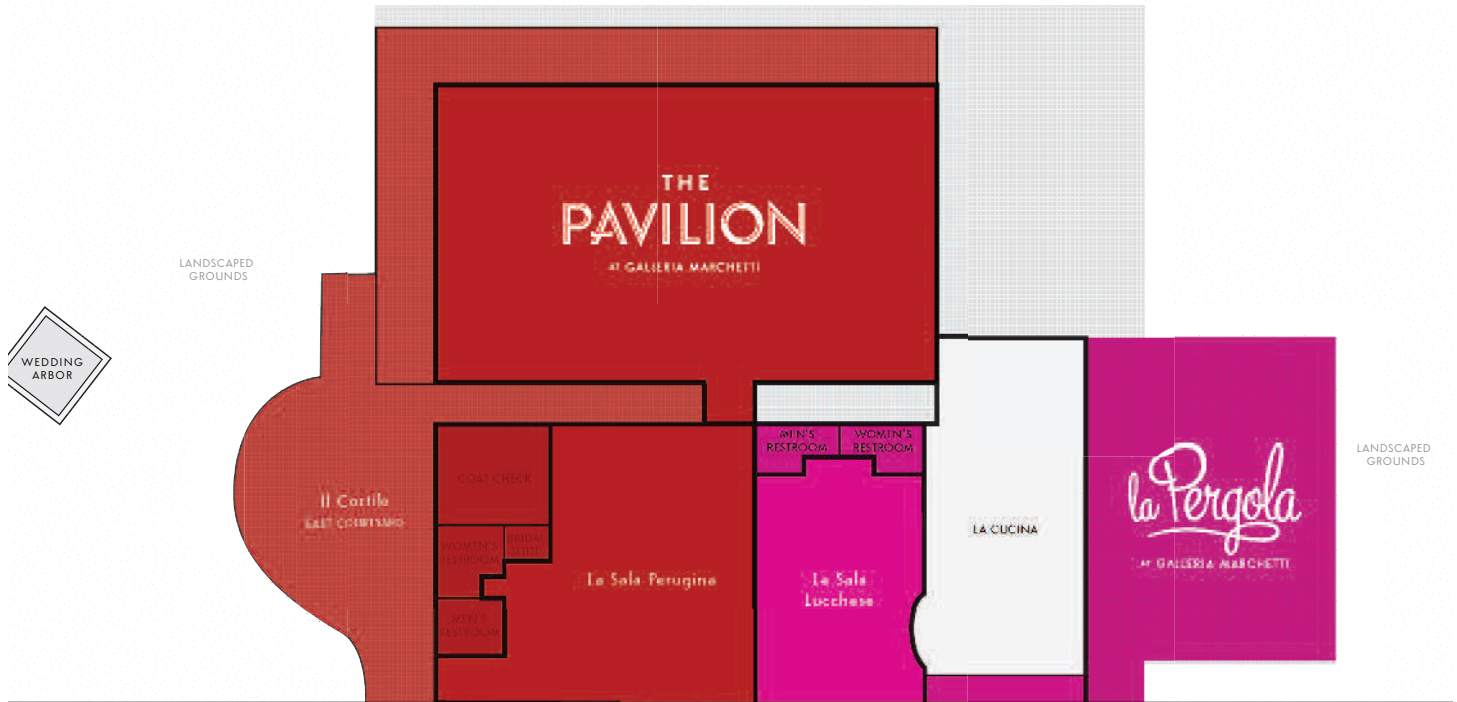


EVERY MEMORY CREATED...

JILL TONGCO PHOTOGRAPHY

THE VENUE

COURTYARD, TENTED PAVILION AND 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
Il Cortile (East Courtyard)		80	N/A	N/A	520
La Pergola	2,800	160	128	N/A	300
La Sala Lucchese	1,500	100	140	N/A	160



ENJOY EVERY BITE TAKEN...



PLATED DINNER WEDDING PACKAGE

PLATED DINNER RECEPTION

\$158 per guest

Four Butler-Passed Hors D'oeuvres

**Three-Course Meal including Soup or
Salad, Main Dish, and your Wedding Cake***

Five-Hour Premium Bar

Unlimited Wine Service with Dinner

Sparkling Wine Toast with Dinner

Coffee and Tea Station following Dinner

Floor-Length Linens for Head Table, Guest Tables, and Cake Table

*Wedding cakes are purchased from outside vendors and are not included in package prices.
A 25% taxable service charge (22% for event staff, 3% for administration) will be added to all food and beverage items.
Sales tax will be added to all appropriate items.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



ENJOY EVERY TASTE DISCOVERED...

CRISTINA G PHOTOGRAPHY

COLD HORS D'OEUVRES



ERIC FLOBERG PHOTOGRAPHY

Antipasti Bites

artichoke hearts, roasted red peppers, bocconcini, and basil on a genoa salami "chip"

Antipasti Skewers

grape tomatoes, bocconcini, salami, basil leaves, and artichoke hearts

Asparagus Spears and Gorgonzola Cheese

wrapped with prosciutto di parma

Ricotta-Stuffed Dates

wrapped in bacon

Caprese Lollipops

grape tomatoes, bocconcini, and basil on a stick

Brie Cheese and Green Apple Canapés

wedges of brie cheese and green apples served in phyllo cups

Mini Caesar Salad

served in a baked parmesan cup

Mini Goat Cheese Salad

served on house-made beet chips

Pesto and Artichoke Bruschette

topped with a fresh basil leaf

Prosciutto and Melon

a salty sweet Italian classic

Spicy Ahi on Butter-Toasted Rice

spicy tuna with jalapeno, citrus mayo, tobiko, and micro greens

Stuffed Cucumbers

with asparagus and lemon zest

Smoked Salmon Roses

english cucumbers stuffed with a cream cheese horseradish mixture, topped with a smoked salmon rose and dill sprig

Stuffed Endive Spears

filled with goat cheese and roasted beet relish

Tomato and Goat Cheese Bruschette

with basil chiffonade

Watermelon & Feta Brochettes

with fresh mint and basil-infused olive oil

Zucchini Pinwheels

with julienne vegetables and sun-dried tomato pâté

Beef Tenderloin

on toast with mustard & arugula

Shrimp Cocktail Shooters

chilled shrimp in shot glasses with cocktail sauce

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WARM HORS D'OEUVRES

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 and asiago cheese

Beef Carpaccio

served on a parmesan croquette

Croquetas de Pollo

classic Spanish tapas made with chicken and bechamel

Chicken Satay

with Thai peanut sauce

Chicken Marsala Meatballs

with roasted wild mushrooms

Chicken Saltimbocca Skewers

ground chicken, prosciutto, and 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, and 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, and fonduta di parmigiano

Slow-Roasted Tomato Galettes

with black olive tapenade and fresh goat cheese

Coconut-Crusted Shrimp

with mango dipping sauce

Prosciutto-Wrapped Grilled Shrimp

with garlic, olive oil, and Italian herbs

Shrimp Satay

with pesto sauce

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MAIN DISHES

ANTIPASTI (SALADS)

Beet and Goat Cheese Salad

Caprese Salad

Caesar Salad

Mixed Field Greens Salad

Tomato and Parmesan Salad

Wedge Salad

SECONDI (MAIN DISHES)

Select one main dish for all guests, offer a selection of up to two main dishes (plus one vegetarian option) from which your guests may choose, or combine two main dishes to make a fabulous duet plate. All menu selections must be made prior to your event. Galleria Marchetti does not offer tableside ordering. For duet plates, the higher priced item prevails. All entrées are served with your choice of potatoes and chef-selected vegetables of the season.

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, topped with crispy carrots

Chicken con Salsa Ai Funghi

fontina sage, pine nuts, chili flakes, dried porcini, fresh tarragon

Eggplant alla Parmigiana

mozzarella, parmigiano reggiano, marinara sauce

Portobello Mushroom

onions, red peppers

Pork Loin alla Vesuvio

olive oil, white wine, red pepper flakes, garlic

Roasted Pork Tenderloin

pork demi-glace, currants

Top Sirloin Steak

red wine rosemary reduction

Grilled New York Strip Steak

cognac peppercorn sauce

\$10 supplement

Grilled Filet Mignon

cabernet reduction with essence of silver thyme

\$10 supplement

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MAIN DISHES

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 and 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 crème fraîche

Horseradish-Crusted Salmon

pinot noir tarragon reduction

Scallops

vanilla saffron butter

Seared Ahi Tuna

ginger beurre blanc
\$5 supplement

Branzino

pepper sauce
\$10 supplement

Halibut

chorizo, clam jus, chimichurri
\$10 supplement

Parmesan-Crusted Halibut

lemon beurre blanc
\$10 supplement

Wedding Cake

Wedding cakes are arranged with outside vendors and are not included in package prices
\$5 per guest cutting fee (waived if cake provided by preferred vendor)

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WEDDING PACKAGE ENHANCEMENTS

WEDDING ENHANCEMENTS

choose as few or as many enhancements as you wish to customize your event to your needs and tastes.

White Dance Floor

Pergola.....	\$625
Pavilion.....	\$1,725

Chiavari Chairs

upgrade your chairs to our elegant fruitwood or antique white chiavari chairs.....\$9 each

Additional Hors d'Oeuvres

to be butler-passed during the cocktail hour.....\$4 each per guest

STATIONARY DISPLAYS

Artisan Cheese Station.....\$10 per guest
selection of artisan cheeses with assorted crackers, dried fruits, nuts, and compote

Vegetable Crudité Station.....\$10 per guest
traditional spread of raw vegetables served with herb dip, ranch dressing, and garlic hummus

Fried Calamari and Popcorn Shrimp Station.....\$12 per guest
fried squid and fried popcorn shrimp accompanied by marinara sauce, lemon wedges, and sweet chili sauce

Signature Antipasti Station.....\$12 per guest
assorted meats, cheeses, and vegetables

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WEDDING PACKAGE ENHANCEMENTS



CRISTINA G PHOTOGRAPHY

ACTION STATIONS

- Caprese Salad Carving Station**.....\$12 per guest
delicious fresh mozzarella cheese and a selection of roma tomatoes with olive oil balsamic vinegar, and an assortment of flavored salts
- Risotto Station**.....\$12 per guest
creamy italian arborio rice sautéed with a variety of garnishes
- Pasta Station**.....\$12 per guest
sautéed with a selection of sauces and garnishes
- Seafood & Crudo Station**.....\$18 per guest

SPUNTINI (SNACKS)

Family-style snack plates for your guests to enjoy at the dining tables.

- Garlic Bread**.....\$5 per guest
- Bruschette di Pomodoro**.....\$5 per guest
chopped tomato mixture and Italian toast points
- Goat Cheese al Forno**.....\$6 per guest
baked goat cheese with toast points and marinara sauce
- Italian Meatballs**.....\$6 per guest
served with marinara sauce
- Zucchini Chips**.....\$6 per guest
flash-fried chips of thinly sliced zucchini
- Stuffed Mushrooms**.....\$7 per guest
spinach, asiago cheese, minced vegetables

WEDDING PACKAGE ENHANCEMENTS



PRIMI (FIRST COURSES)

- Penne.....\$10 per guest**
with fresh tomato sauce, basil
and mozzarella
- Cavatelli.....\$12 per guest**
with pesto sauce
- Gnocchi.....\$12 per guest**
with wild boar ragù
- Butternut Squash Ravioli.....\$12 per guest**
with sage brown butter
and toasted hazelnuts
- Charred-Corn Ravioli.....\$12 per guest**
with cherry tomato salad
and basil fondue
- Trio of Risotto.....\$12 per guest**
mushroom and peas,
parmesan and saffron (alla milanese)
and truffle

- Baked Clams.....\$14 per guest**
stuffed with cheese
pimiento, and cream
- Shrimp & Calamari.....\$14 per guest**
fried with tartar and gin cocktail sauces
or grilled with tomato, onion
and basil vinaigrette
- Bay Scallops.....\$14 per guest**
sautéed with ligurian olive oil
- Popcorn Shrimp.....\$14 per guest**
with sweet chili dipping sauce
- Seviche Duo & Guacamole Sundae...\$16 per guest**
salmon and tuna
- Seafood Veneziana.....\$20 per guest**
lobster, crab, shrimp, and garlic

INTERMEZZO (PALATE CLEANSER)

\$6 per guest

Lemon Sorbet

Raspberry Sorbet

Orange Sorbet

Mango Sorbet

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WEDDING PACKAGE ENHANCEMENTS



JENNIFER LAWRENCE PHOTOGRAPHY

DESSERT STATIONS

S'mores Station.....\$8 per guest

graham crackers, marshmallows, hershey bars, reeces peanut butter cups

Holy Cannoli Station.....\$8 per guest

a create-your-own station of this traditional Italian dessert featuring pastry shells, mascarpone cheese, and several delicious garnishes

Gelato or Frozen Yogurt Sundae Station.....\$10 per guest

a selection of gelato or frozen yogurt served with a variety of garnishes and whipped cream

Dessert Pancake Station.....\$10 per guest

pancake action station with mixed berries, maple syrup, and whipped cream

Flaming Donut Station.....\$10 per guest

an exciting dessert action station composed of glazed donuts flambéed with liqueur and topped with ice cream

Chef's Sweets Station.....\$10 per guest

assorted miniature cheesecakes, miniature cannoli
chocolate-dipped strawberries, assorted miniature tarts

LATE NIGHT FOOD STATIONS

Neapolitan Station.....\$8 per guest

an assortment of authentic neapolitan pizzas
cooked in a real wood-burning pizza oven

Taste of Chicago Station.....\$8 per guest

Chicago-style hot dogs & Italian beef sandwiches

Taco Station.....\$8 per guest

choose two of the following: chicken, ground beef
carne asada, pork, chorizo, or vegetarian tacos

Slider Station.....\$8 per guest

choose two of the following: beef, turkey, lamb, pulled pork, or veggie sliders



ENJOY EVERY TOAST MADE...

CRISTINA G PHOTOGRAPHY

MARCHETTI BEVERAGE SERVICE

DURON STUDIO PHOTOGRAPHY

PREMIUM BAR

Ketel One, Tito's, Tanqueray, Bacardi Superior, Malibu Caribbean Rum, Captain Morgan's Spiced Rum, Johnny Walker Red Label, Jack Daniel's, Jim Beam, Jose Cuervo Especial Silver and Gold, Crown Royal, Galleria Marchetti Selected Red and White Wine, Prosecco, Imported and Domestic Beer, Red Bull, Assorted Sodas and Juices

SUPERIOR BAR

\$10 per guest supplement

Grey Goose, Belvedere, Tanqueray No. Ten, Bacardi Maestro de Ron, Malibu Caribbean Rum, Captain Morgan's Spiced Rum, Maker's Mark, Johnny Walker Black, Patron Silver and Reposado, Crown Royal Black, Galleria Marchetti Selected Red and White Wine, Prosecco, Imported and Domestic Beers, Red Bull, Assorted Sodas and Juices

BEVERAGE ENHANCEMENTS

Signature Cocktails.....\$6 each per guest

design a signature cocktail to be passed butler-style during your cocktail hour and served at the bar for the entire duration of open bar service

Passed Wine & Sparkling Wine.....\$9 each per guest

"For God's Sake Don't Close the Bar!"

Premium Bar.....\$9 per guest

Superior Bar.....\$11 per guest

The bar remains open from the beginning of your cocktail hour to the end of your event

Cordials.....\$12 per guest

Bailey's Irish Cream, Kahlua, Romana White Sambuca, Romana Black Sambuca
Grand Marnier, Di Saronno Amaretto, Frangelico, and Hennessy VS

GALLERIA MARCHETTI SPECIAL EVENT INFORMATION AND 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 10 business days before the event. All deposits are non-refundable.

SERVICE CHARGE

A 25% taxable service charge will be added to all food and beverage sales. 22% is to provide event staff and 3% is for event administration.

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 and date that the event is to take place.

MINIMUMS

Food and 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 15 days prior to your event. Final charges will be based on guaranteed guest count or actual guest count, whichever is greater.

MENU PRICE SUPPLEMENTS

Supplemental charges are added on a per-guest basis to select menu items that have demonstrated higher ingredient costs.

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 and pricing are available for children ages 3 to 11.

VENDORS

Special menus and 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 AND BEVERAGE POLICIES

Due to federal, state, and local laws concerning food and 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.

SPECIAL EVENTS

Galleria Marchetti also has great spaces for bridal showers, rehearsal dinners, and post-nuptial brunches. Please call for food and beverage package options and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.