

GALLERIA

MARCHETTI

Wedding Menu



Photo: Emma Mullins

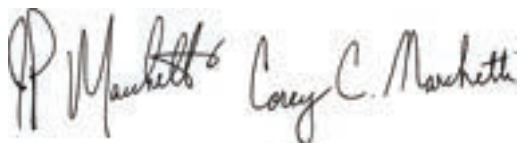
GALLERIA  
MARCHETTI

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.



JP and Corey Marchetti & The Galleria Staff

A romantic wedding scene featuring a bride and groom dancing on a checkered floor. The bride is wearing a white, sleeveless, floor-length gown, and the groom is in a white tuxedo jacket with a black bow tie and a white boutonniere. They are embracing and looking at each other. The background shows a dimly lit reception area with guests seated at tables, decorated with white flowers. Large, ornate chandeliers hang from the ceiling, casting a warm glow. The entire scene is framed by a dark red border.

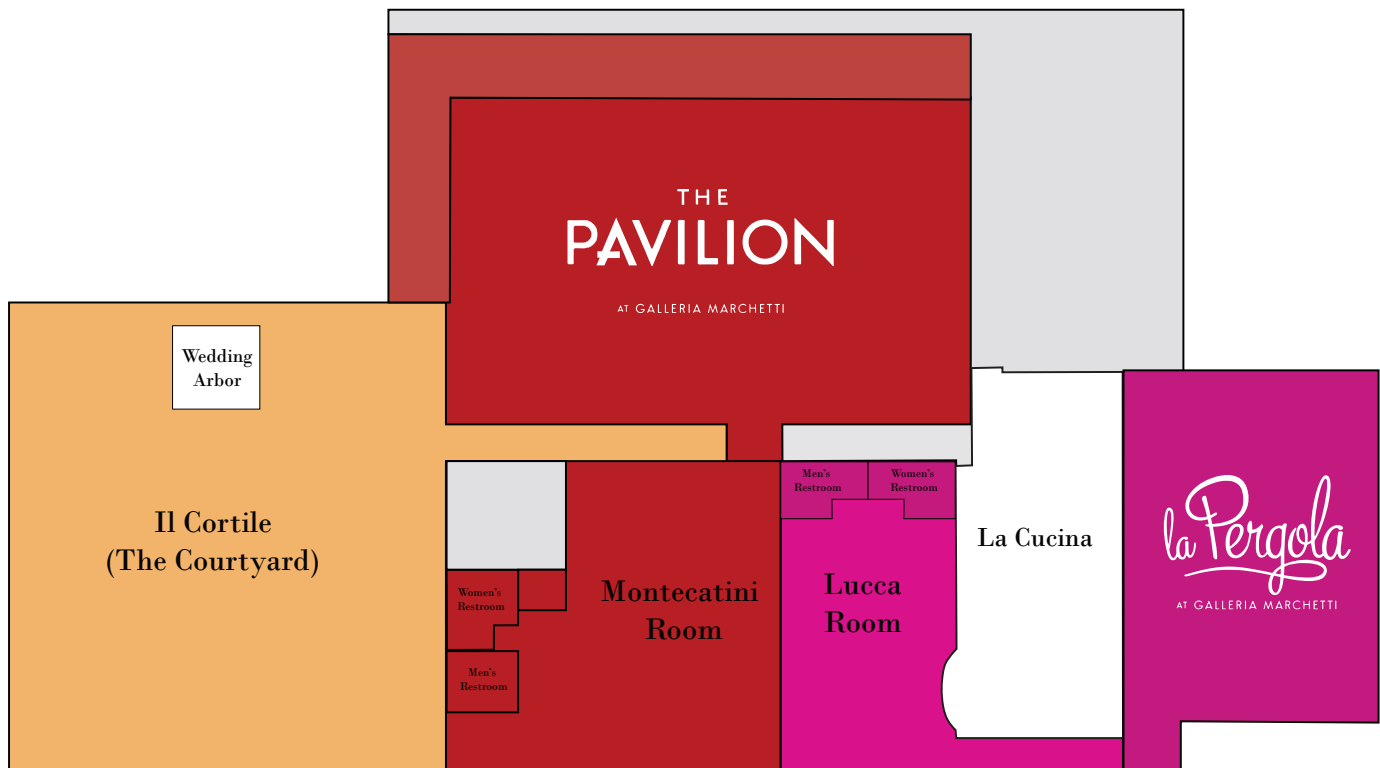
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*Enjoy Every Moment*

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# The Venue

Courtyard, Tented Pavilion and Interior Spaces



## The Pavilion

This venue boasts three exquisite spaces: an enchanting courtyard with an ivy wall and arbor, the elegant Montecatini Room featuring an antique bar for cocktail hour, and a spacious temperature-controlled tented Pavilion. The Pavilion accommodates up to 400 guests.

## The Pergola

With two distinctive spaces, this venue accommodates up to 150 guests. The Pergola features a retractable roof, ivy-covered walls, and Moroccan tiling, setting the stage for your dream ceremony and reception.

The Lucca Room boasts an open kitchen and timeless old-world decor, perfect for your cocktail hour.

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*Enjoy Every Bite*



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## Plated Dinner Package

*\$162 per guest*

### Reception Includes:

**Four Butler-Passed Hors d'Oeuvres**  
*guest choice from selection*

**Plated Dinner**  
*includes soup or salad*  
*and main dish of duet plate or guest choice from selection*

**Five-Hour Premium Bar**

**Unlimited Wine Service with Dinner**

**Coffee & Teas Station following Dinner**

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



*Photo: Fox & Ivory*

\*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.

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# MARCHETTI

## Cold Hors d'Oeuvres

**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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# MARGHETTI

## Hot Hors d'Oeuvres

**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*

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**Primi**  
**(First Courses)**

*prices are per guest*

**Penne ~ \$10**

*with fresh tomato sauce, basil, and mozzarella*

**Baked Clams ~ \$14**

*stuffed with cheese, pimiento, and cream*

**Cavatelli ~ \$12**

*with pesto sauce*

**Bay Scallops ~ \$14**

*sautéed with ligurian olive oil*

**Gnocchi ~ \$12**

*with wild boar ragù*

**Popcorn Shrimp ~ \$14**

*with sweet chili dipping sauce*

**Butternut Squash Ravioli ~ \$12**

*with sage brown butter and toasted hazelnuts*

**Shrimp & Calamari ~ \$14**

*fried, served tartar and gin cocktail sauces*

**OR**

*grilled with tomato, onion, and basil vinaigrette*

**Charred Corn Ravioli ~ \$12**

*with cherry tomato salad and basil fondue*

**Ceviche Duo & Guacamole Sundae ~ \$16**

*salmon and tuna*

**Trio of Risotto ~ \$12**

*mushroom & peas,  
parmesan & saffron (alla milanese), and truffle*

**Seafood Veneziana ~ \$20**

*lobster, crab, shrimp, and garlic*

**Intermezzo**  
**(Palate Cleanser)**

*\$6 per guest*

**Lemon Sorbet**

**Raspberry Sorbet**

**Orange Sorbet**

**Mango Sorbet**

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## Plated Dinner Menu

### Antipasti (Salad)

Beet and Goat Cheese Salad  
Caprese Salad  
Caesar Salad

Mixed Field Greens Salad  
Tomato and Parmesan Salad  
Wedge Salad

### Secondi (Main Course)

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 an elegant 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*

**Eggplant alla Parmigiana**  
*mozzarella, parmigiano reggiano,  
marinara sauce*

**Chicken alla Cacciatora**  
*olive oil, tomatoes, onions, mushrooms*

**Portobello Mushroom**  
*onions, red peppers*

**Chicken alla Piccata**  
*lemon, parsley, butter, capers*

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

**Chicken alla Rosmarino**  
*rosemary-scented shallot sauce, crispy carrots*

**Roasted Pork Tenderloin**  
*pork demi-glace, currants*

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

**Grilled New York Strip Steak**  
*cognac peppercorn sauce  
\$10 supplement*

**Chicken al Pesto**  
*basil, pine nuts, parmigiano reggiano,  
olive oil, garlic*

**Grilled Filet Mignon**  
*cabernet reduction with essence of silver thyme  
\$10 supplement*

**Chicken alla Rosmarino**  
*rosemary-scented shallot sauce, crispy carrots*

**Top Sirloin Steak**  
*red wine rosemary reduction*

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## Plated Dinner Menu (Continued)

**Parmesan-Crusted Tilapia**

*parmesan-panko crust, parmesan cream sauce*

**Horseradish-Crusted Salmon**

*pinot noir tarragon reduction*

**Chilean Sea Bass Oreganata**

*breadcrumbs, parmesan, oregano, butter, garlic*

**Mustard-Crusted Salmon**

*lemon chive crème fraîche*

**Arctic Char**

*orange and rosemary beurre blanc*

**Scallops**

*vanilla saffron butter*

**Sicilian-Style Pacific Cod**

*breadcrumbs, olives,  
red wine vinegar, basil, mint*

**Seared Ahi Tuna**

*ginger beurre blanc  
\$5 supplement*

**Salmon alla Piccata**

*lemon, parsley,  
butter, capers*

**Branzino**

*pepper sauce  
\$10 supplement*

**Salmon al Pesto**

*basil, pine nuts, parmigiano reggiano,  
olive oil, garlic*

**Halibut**

*chorizo, clam jus, chimichurri  
\$10 supplement*

**Parmesan-Crusted Halibut**

*lemon beurre blanc  
\$10 supplement*

### Dessert Course

**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)*

*Supplemental Desserts Available*

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## Wedding Enhancements

### 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 passed during cocktail hour*  
\$4 each per guest

## Stationary Displays

### Artisan Cheese Station

*selection of artisan cheeses with assorted crackers, dried fruits, nuts, and compote*  
\$10 per guest

### Vegetable Crudit  Station

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

### Fried Calamari & Popcorn Shrimp Station

*fried squid and fried popcorn shrimp served with marinara sauce, lemon wedges, and sweet chili sauce*  
\$12 per guest

### Signature Antipasti Station

*assorted meats, cheeses, and vegetables*  
\$12 per guest

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## Action Stations

### Caprese Salad Carving Station

*fresh mozzarella cheese and roma tomatoes with olive oil, balsamic vinegar,  
and an assortment of flavored salts; carved to order*

\$12 per guest

### Risotto Station

*creamy italian arborio rice sautéed with a variety of garnishes*

\$12 per guest

### Pasta Station

*sautéed with a selection of sauces and garnishes*

\$12 per guest

### Seafood and Crudo Station

*guest selection of seasonal offerings*

\$18 per guest

## Spuntini

*family-style snack plates for your guests to enjoy at the dining tables*

### Garlic Bread

\$5 per guest

### Bruschette di Pomodoro

*chopped tomato medley atop Italian toast points*

\$5 per guest

### Goat Cheese al Forno

*baked goat cheese with toast point and marinara sauce*

\$6 per guest

### Italian Meatballs

*served with marinara sauce*

\$6 per guest

### Zucchini Chips

*flash-fried chips of thinly sliced zucchini*

\$6 per guest

### Stuffed Mushrooms

*spinach, asiago cheese, minced vegetables*

\$7 per guest

## Espresso Packages

### Standard

*includes 2 milks decaf and regular Intelligentsia espresso*

\$6 per guest

### Premium

*includes 2 milks decaf and regular Intelligentsia espresso, 2 flavored syrups, and Irish Cream Liqueur*

\$8 per guest

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## Dessert Stations

*prices are per guest*

### **S'mores Station ~ \$8**

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

### **Holy Cannoli Station ~ \$8**

*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**

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

### **Dessert Pancake Station ~ \$10**

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

### **Flaming Donut Station ~ \$10**

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

### **Chef's Sweets Station ~ \$10**

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



Photo: NicodemCreative

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Photo: Jennifer Kathryn

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## **Late Night Food Stations**

*prices are per guest*

### **Neapolitan Station ~ \$8**

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

### **Taste of Chicago Station ~ \$8**

*Chicago-style hot dogs & Italian beef sandwiches*

### **Taco Station ~ \$8**

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

### **Slider Station ~ \$8**

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



Photo: Leathem Photography

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GALLERIA

## MARCHETTI

### Marchetti Beverage Service

#### 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

\$12 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 ~ \$8

*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

*to be passed during cocktail hour*

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

Premium Bar ~ \$10

Superior Bar ~ \$12

*The bar remains open from the beginning of your cocktail hour to the end of your event (6 hours)*

##### Cordials ~ \$12

*Bailey's Irish Cream, Kahlua, Romana White Sambuca, Romana Black Sambuca*

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**MARCHETTI**

## **Wine List**

### **Sparkling Wine and Champagne**

#### **House Sparkling Wine for Bars and Sparkling Wine Toast**

*Included in all Wedding Packages*

Mionetto “Avantgarde” Prosecco

#### **Superior Champagne Toast Package**

*\$12 per guest supplement*

Moët and Chandon Impérial Brut

Veuve Clicquot Brut Yellow Label

Veuve Clicquot Brut Rosé

#### **Ultimate Champagne Toast Package**

Belle Epoque 2011

*\$36 per guest supplement*

Dom Pérignon 2009

*\$56 per guest supplement*

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## **Wine List**

### **House Table Wines**

*Included in all Wedding Packages  
Select two whites and two reds*

#### **Whites**

Pinot Grigio  
Chardonnay  
Sauvignon Blanc

#### **Reds**

Pinot Noir  
Cabernet Sauvignon  
Chianti

### **Premium Table Wines**

*\$6 per guest supplement*

#### **Whites**

Barone Fini Pinot Grigio  
Oyster Bay Sauvignon Blanc  
Ferrari Carrano Chardonnay

#### **Reds**

J Lohr Pinot Noir  
Joel Gott Cabernet Sauvignon  
Capezzana Barco Reale di Carmignano

#### **Rosé**

Fleur de Prairie

### **Superior Table Wines**

*\$12 per guest supplement*

#### **Whites**

Terlato Pinot Grigio  
Kim Crawford Sauvignon Blanc  
Sanford Chardonnay

#### **Reds**

Meiomi Pinot Noir  
Napa Cellars Cabernet Sauvignon  
Simi Cabernet Sauvignon  
Ruffino Tan Label Chianti Classico

#### **Rosé**

Whispering Angel

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## **Wine List**

### **Premium Dessert Wines**

*\$6 per guest supplement*

Terra d'Oro Moscato

Roscato Rosso Dolce

Stella Rosa Imperiale Brachetto d'Aqui

### **Ultimate Dessert Wines**

*\$30 per guest supplement*

Jackson-Triggs Vidal Icewine

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**MARCHETTI****Wedding 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 15 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.



JP and Corey Marchetti & The Galleria Staff