



SOCIALLY DISTANCED
BANQUET
OFFERINGS

140 S Market St
Wooster, OH 44691
(330) 262-2489
www.citysquaresteakhouse.com
privateevents@citysquaresteakhouse.com

THE
**CITY
SQUARE**
STEAKHOUSE



ABOUT THE SPACE

Located in the building directly next to The City Square Steakhouse in Historic Downtown Wooster, this socially-distanced private venue features:

- Private entrance
- Exclusive use of banquet space with dedicated restrooms
- Standard black table linens, cutlery, and centerpieces provided at no cost
- Dedicated event planning assistance
- Additional tables, chairs, linens available at cost
- Fully sanitized between groups
- Dinner seating for 10 - 64 Guests
- 50" Flat Screen HDTV available upon request for DVD screenings, PowerPoint presentations, video trainings, or private sports parties

THE
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BANQUET PACKAGES

SILVER PACKAGE

39.5 / person

Starters:

- Rolls & Butter
- House Salad
Sides of Blue Cheese, Ranch, & Cherry Walnut Dressings

Choice of Entrée:

- Chicken Marsala
- Maple Glazed Pork Loin
- Teriyaki Glazed Mahi Mahi

Choice of Starch:

- Roasted Garlic Mashed Yukon Potatoes
- Roasted Potato Medley

Choice of Vegetable:

- Green Beans and Red Bell Peppers
- Broccoli & Carrots

Choice of Dessert:

- New York Cheesecake
- Fruit Cobbler
- Bread Pudding

GOLD PACKAGE

49.5 / person

Starters:

- Rolls & Butter
- Bistro Salad
Mixed Greens, Mustard Vinaigrette, Toasted Pistachios, Baked Goat Cheese Crostini

Choice of Entrée:

- Bourbon Glazed Salmon
- Coffee Braised *Certified Angus Beef*® Short Ribs
- 6oz Center-Cut *Certified Angus Beef*® Tenderloin Filet

Choice of Starch:

- Smoked Gouda & Gruyere Au Gratin Potatoes
- Lobster & Saffron Risotto

Choice of Vegetable:

- Grilled Asparagus with Hollandaise
- Bacon & Maple Glazed Brussels Sprouts

Choice of Dessert:

- Flourless Chocolate Cake
- Mini Cake Trio
- New York Cheesecake
- Fruit Cobbler
- Bread Pudding

Chef's Choice vegetarian option available upon request.

We are happy to accommodate any dietary restrictions or allergies. Please notify your event planner. If you don't see a selection that meets your needs, our culinary team would be happy to discuss custom menu options for your event.

ADD-ONS

HORS D'OEUVRES

Priced as a portion per person

Blackened Tenderloin Crostini	4.5
<i>Blackened beef tenderloin, chilled and sliced, served on toasted baguette with a creamy horseradish sauce and roasted red peppers</i>	
Bacon Wrapped Scallops	5
<i>Sea scallops wrapped in Applewood smoked bacon, marinated in teriyaki sauce, baked until crispy</i>	
Sausage Stuffed Mushrooms	3.5
<i>White mushroom caps filled with sausage, served in béchamel</i>	
Mediterranean Bruschetta	3.5
<i>Mixed tomato, cucumber, onion, feta, basil, garlic, and balsamic vinegar served on grilled pesto bread</i>	
Artichoke Parmesan Puffs	3.5
<i>Artichoke, cream cheese, and parmesan piped on toasted sourdough circles</i>	
Mini Crab Cakes	4.5
<i>Housemade crab cakes seared and baked, served with remoulade</i>	
Chilled Shrimp	10
<i>Served with housemade cocktail sauce</i>	
Charcuterie Platter	10



ADD-ONS

BEVERAGE PACKAGES

Our bar is stocked with wine, liquor, bottled beer (domestics and imports), assorted juices, mixers, and soft drinks.

We offer the following beverage service:

Cocktail Service

Cash Bar (cash only; credit cards not accepted)

Host Consumption Bar (host billed per drink at end of event)

Package Bar (4 hours of open bar service - \$25 for house, \$35 for premium + \$50 bartender fee)

HOUSE - 6/EACH

Western Reserve Organic Vodka

Tanqueray

Captain Morgan Spiced Rum

Bacardi Rum

Jim Beam

Dewars

Seagrams 7

Jack Daniels

Mariola Family Wines Cabernet Franc

Mariola Family Wines Pinot Grigio

Mariola Family Wines Delaware

PREMIUM - 8/EACH

Tito's Vodka

Hendricks

Captain Morgan Spiced Rum

Bacardi Rum

Makers Mark

Glenlivet

Crown Royal

Jack Daniels

Raymond Lot 5 Field Blend

Louis Latour Chardonnay

Bauer & Foss Riesling Spatlese



BOTTLED BEER - DOMESTIC

4/EACH

Bud Light

Miller Lite

Coors Light

Michelob Ultra

Yuengling Lager

BOTTLED BEER - IMPORTED

5/EACH

Blue Moon Belgian White Ale

Stella Artois Lager

Corona Extra

COKE, DIET COKE, SPRITE, GINGER ALE - 3/EACH



THE FINE PRINT

- \$250 room fee + 20% service fee (includes gratuity) + Wayne County sales tax
- 20% nonrefundable deposit, guest estimate, and menu selection required 14 days in advance of event
- Final guest count, item counts, and 50% deposit (less 20% deposit amount) due 3 business day in advance of event
- Cake cutting fee of \$1/guest for outside desserts
- Complimentary coffee & hot tea included with all banquets

Please contact our Private Events Team to book your event.

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