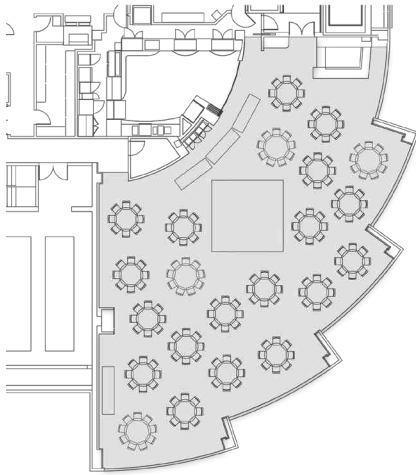


PRIVATE DINING MENU

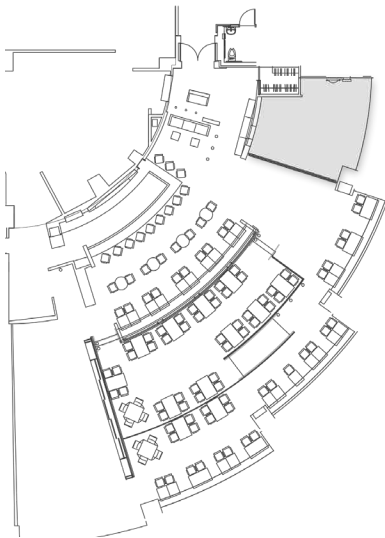


PRIVATE EVENT SPACES



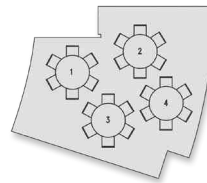
CITYGATE TERRACE ROOM & PATIO

Ideal for Weddings, Sales Conferences, Celebrations & Large Parties
Seated Capacity 180 Guests

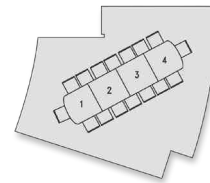


WALL STREET ROOM

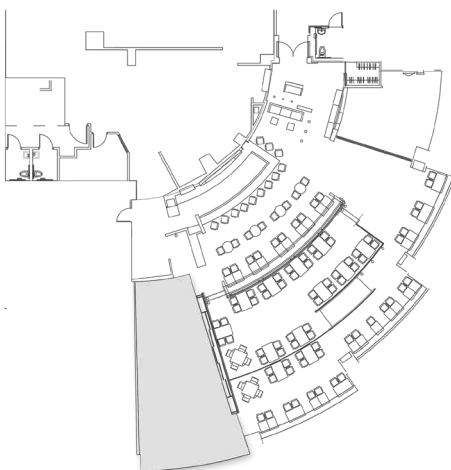
Ideal for Private Lunches, Dinners & Receptions
Seated Capacity 24 Guests



Seating up to 24 guests
(4 tables of 6)

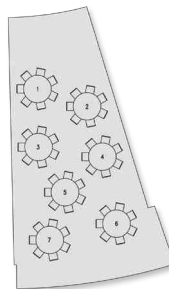


Seating up to 16 guests
(one large table)

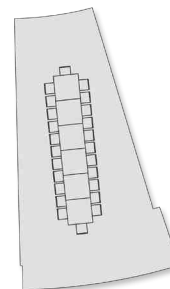


TRADING FLOOR ROOM

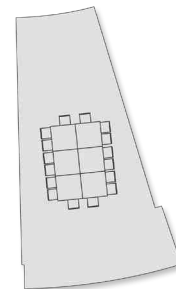
Ideal for Private Lunches & Dinners, Meetings, Celebrations & Receptions
Seated Capacity 50 Guests



Seating up to 50 guests
(7 tables)



Seating up to 24 guests
(one long table)



Seating up to 16 guests
(one long table)

RECEPTIONS

Appetizers can be purchased as a Package Priced per Guest, or Priced per 25 Pieces

APPETIZER PACKAGES

Priced per Guest

Classic Package
Choice of Five Appetizers
1 hour \$36
2 hours \$41

Deluxe Package
Choice of Six Appetizers
1 hour \$46
2 hours \$51

APPETIZER SELECTIONS

Served Passed or Displayed • Priced per 25 Pieces

COLD

Bruschetta \$32

Tomato, Basil, Red Onion, Garlic Crostini

Fruit Skewers \$42

Pineapple, Honeydew, Cantaloupe, Sweet Greek Yogurt Dip [GF]

Shrimp with Brioche \$60

Poached Shrimp, Shaved Cucumber, Dill Cream Cheese

Shrimp Cocktail Shooter \$60

Poached Shrimp, Bloody Mary Cocktail Sauce [GF]

Seared Ahi Tuna \$75

Blackened Tuna, Grilled Watermelon, Honey Wasabi [GF]

Salmon Roll \$65

Red Pepper, Avocado, Cream Cheese, Cucumber, Wasabi Cream Sauce [GF]

Steak Bruschetta \$65

Grilled Steak, Roasted Tomato, Mascarpone Cream

HOT

Vegetable Spring Rolls \$55

Sweet Chili Sauce

Grilled Vegetable Kebabs \$35

Portobello, Red Onion, Grape Tomato, Bell Pepper, Country Mustard [GF]

Spanakopita \$70

Spinach, Feta, Phyllo Wrap

Puff Pastry \$55

Brie & Orange Marmalade

Tempura Shrimp \$55

Mango Salsa, Pineapple Glaze

Mini Crab Cakes \$70

Seared Jumbo Lump Crab Cakes, Cilantro-Lime Aioli

Chicken & Tomato Phyllo Cups \$50

Roasted Chicken, Sun-Dried Tomato, Spinach, Cream Cheese

Greek Chicken Kebabs \$50

Lemon, Garlic, Oregano [GF]

Shredded Beef & Potato Bites \$60

Tomato Jam [GF]

Beef Tenderloin Kebabs \$55

Prime Filet, Red Onion, Bell Pepper, Country Mustard [GF]

Roasted Filet & Shrimp \$72

Lemon Beurre Blanc [GF]

RECEPTIONS

APPETIZER DISPLAYS

Pricing per Guest • Based on 90 minutes of service

Domestic & Imported Cheese \$15

Assorted Crackers, Artisan Breads, Nuts, Seasonal Fruit

Meat & Cheese \$21

Chef's Selection of Charcuterie Meats, Domestic & Imported Cheese, and Accompaniments

Fresh Fruit \$9

Selection of Seasonal Fruits [GF]

Chilled Seafood MP

Chilled Seared Tuna & Crab Salad, Shrimp & Oysters with Cocktail Sauce, Horseradish Sauce, Lemon Wedges [GF]

Vegetable Crudités \$10

Assorted Fresh Vegetables, Carr's Crackers, Dill Dip

Mediterranean \$12

Feta, Tomatoes, Hummus, Tzatziki, Figs, Kalamata Olives, Radish, Cucumber

Antipasto \$13

Salami, Prosciutto, Capicola, Provolone, Black & Green Olives,
Marinated Mushroom & Artichoke Hearts, Roasted Peppers, Pepperoncini, French Baguette

PLATED DINNER PACKAGE

\$59 per Guest • Includes Soup or Salad, Entrée, and Dessert

SOUP OR SALAD

Select One

Roasted Butternut Squash [GF]	Truffle Mushroom Cream [GF]	House
Minestrone [GF]	Shrimp Bisque [GF]	Caesar
Roasted Tomato with Basil & Goat Cheese [GF]	Crab Corn Chowder with Smoked Bacon [GF]	Classic Wedge [GF]
Italian Wedding	Avgolemono	Caprese [GF]
Chicken Noodle	Chicken & Wild Rice [GF]	Mediterranean [GF]

ENTRÉES

Select Two • Add \$4 for Additional Entrée • All Entrées are Gluten-Free

Garlic Shrimp Kebabs	Chicken with Garlic-Cream Sauce
Grilled Salmon with Lemon-Caper Beurre Blanc	Grilled Pork Chop with Apple-Bourbon Sauce
Chicken with Lemon-Pearl Onion Sauce	6 oz. Grilled Strip Loin with Demi-Glace
Chicken with Lemon-Garlic Sauce	Pasta Primavera [V]

UPGRADED ENTRÉES

Pan-Seared Sea Scallops with Citrus Beurre Blanc [+\$18]
Roasted Halibut with Beurre Blanc [MP]
6 oz. Filet Mignon with Demi-Glace [+\$12]
12 oz. New York Strip with Demi-Glace [+\$15]
Red Wine Braised Beef Short Rib [+\$21]
14 oz. Ribeye with Demi-Glace [+\$25]

SIDES

Select Two

Whipped Potatoes • Roasted Potatoes • Roasted Sweet Potatoes • Au Gratin Potatoes • Honey Roasted Carrots
• French Green Beans & Shallots • Grilled Asparagus • Garlic Broccoli • Roasted Vegetable Medley

DESSERTS

Select One

Crème Brûlée • Chocolate Cake • Angel Food Cake with Strawberries (Add Vanilla Gelato \$4)

SWEET ENHANCEMENTS

\$50 per Dozen

Mini Eclairs • Mini Cheesecake • Macarons • Mini Tiramisu • Mini Pastry Tarts • Mini Chocolate Mousse Cups

DINNER BUFFET

\$69 per Guest

SOUPS

Select One

Roasted Butternut Squash [GF]

Minestrone [GF]

Roasted Tomato with Basil & Goat Cheese [GF]

Italian Wedding

Chicken Noodle

Truffle Mushroom Cream [GF]

Shrimp Bisque [GF]

Crab Corn Chowder with Smoked Bacon [GF]

Avgolemono

Chicken & Wild Rice [GF]

SALADS

Select Two

House · Caesar · Classic Wedge [GF] · Caprese [GF] · Mediterranean [GF]

ENTRÉES

Select Two · All Entrées are Gluten-Free

Garlic Shrimp Kebabs

Grilled Salmon with Lemon-Caper Beurre Blanc

Chicken with Lemon-Pearl Onion Sauce

Chicken with Lemon-Garlic Sauce

Chicken with Garlic-Cream Sauce

Grilled Pork Chop with Apple-Bourbon Sauce

6 oz. Grilled Strip Loin with Demi-Glace

Pasta Primavera [V]

Roasted Vegetable Lasagna with Cheddar Bechamel [V]

UPGRADED ENTRÉES

6 oz. New York Strip with Demi-Glace [+\$10]

Roasted Halibut with Beurre Blanc [MP]

Prime Rib [+\$10]

Roasted Beef Tenderloin [+\$16]

SIDES

Select Two

Whipped Potatoes · Roasted Potatoes · Roasted Sweet Potatoes · Au Gratin Potatoes · Honey Roasted Carrots

· French Green Beans & Shallots · Grilled Asparagus · Garlic Broccoli · Roasted Vegetable Medley

DESSERTS

Select One

Chocolate Cake · Crème Brûlée · Angel Food Cake with Strawberries

SWEET ENHANCEMENTS

\$50 per dozen

Mini Eclairs · Mini Cheesecake · Macarons · Mini Tiramisu · Mini Pastry Tarts · Mini Chocolate Mousse Cups

PLATED LUNCH PACKAGE

CLASSIC PACKAGE

\$25 per Guest · Includes Soup, Two Entrées, and a Side

SOUP

Select One

Roasted Butternut Squash [GF]
Minestrone [GF]
Roasted Tomato with Basil & Goat Cheese [GF]
Italian Wedding
Chicken Noodle
Truffle Mushroom Cream [GF]
Shrimp Bisque [GF]
Crab Corn Chowder with Smoked Bacon [GF]
Avgolemono
Chicken & Wild Rice [GF]

ENTRÉES

Select Two

Turkey Club
Steak Sandwich
Chicken Caesar Wrap
Pasta Primavera [V]

SIDES

Select One · Add \$3 for Additional Side

Fries
Cole Slaw
Fruit

DESSERT

Add \$5

Chocolate Cake
Crème Brûlée
Angel Food Cake with Strawberries

PLATED LUNCH PACKAGE

DELUXE

\$39 per Guest · Includes Soup, Two Entrées, and a Side

SOUP

Select One

Roasted Butternut Squash [GF]
Minestrone [GF]
Roasted Tomato with Basil & Goat Cheese [GF]
Italian Wedding
Chicken Noodle
Truffle Mushroom Cream [GF]
Shrimp Bisque [GF]
Crab Corn Chowder with Smoked Bacon [GF]
Avgolemono
Chicken & Wild Rice [GF]

ENTRÉES

Select Two

Grilled Salmon with Lemon-Caper Beurre Blanc [GF]
Chicken with Lemon-Garlic Sauce [GF]
10 oz. Pork Chop [GF]
6 oz. New York Strip with Demi-Glace [GF]
Pasta Primavera [V]

SIDES

Select One · Add \$3 for Additional Side

Whipped Potatoes
Roasted Potatoes
Roasted Sweet Potatoes

Au Gratin Potatoes
French Green Beans & Shallots
Grilled Asparagus

Garlic Broccoli
Roasted Vegetable Medley
Honey Roasted Carrots

DESSERT

Add \$5

Chocolate Cake
Crème Brûlée
Angel Food Cake with Strawberries

BEVERAGE PACKAGES

STANDARD

\$27 per Guest (Two Hours) · \$12 each Additional Hour

Smirnoff Vodka · Beefeater Gin · Bacardi Rum · Don Q Coconut Rum · Cutty Sark Scotch Whisky · Tullamore D.E.W. Irish Whiskey
Jim Beam Bourbon · Jose Cuervo Silver Tequila · Dekuyper Amaretto · Dekuyper Peachtree Schnapps · Kahlúa Coffee Liqueur
Bud Light · Coors Light · Miller Lite · Corona · House Chardonnay · House Cabernet Sauvignon

PREMIUM

\$30 per Guest (Two Hours) · \$14 each Additional Hour

Tito's Vodka · Absolut Vodka · Beefeater Gin · Tanqueray Gin · Kraken Rum · Dewar's White Label Scotch Whisky · Maker's Mark Bourbon
Seagram's 7 Crown Whiskey · Milagro Silver Tequila · Olmeca Altos Reposado Tequila · Dekuyper Amaretto
Dekuyper Peachtree Schnapps · Kahlúa Coffee Liqueur · Baileys Irish Cream Liqueur
Miller Lite · Corona · Goose Island 312 · Heineken · Blue Moon · House Chardonnay · House Cabernet Sauvignon

ULTRA-PREMIUM

\$37 per Guest (Two Hours) · \$16 each Additional Hour

Grey Goose Vodka · Tito's Vodka · Hendrick's Gin · Bombay Sapphire Gin · Captain Morgan Spiced Rum · Myers's Rum · Johnnie Walker Red Label Scotch
Jack Daniel's Whiskey · Crown Royal Whisky · Maker's Mark Bourbon · Cimarron Tequila · Don Julio Blanco Tequila
Disaronno Amaretto · Dekuyper Peachtree Schnapps · Kahlúa Coffee Liqueur · Baileys Irish Cream Liqueur · Frangelico Liqueur
Coors Light · Miller Lite · Modelo · Stella Artois · Peroni · House Chardonnay or Pinot Grigio · House Cabernet Sauvignon or Pinot Noir

CALL PACKAGE

\$40 per Guest (Two Hours) · \$18 each Additional Hour

Call any Twenty Brands from the Standard, Premium, and Ultra-Premium Packages

HOSTED CONSUMPTION BAR

A la Carte Menu Pricing

Standard Cocktails \$10 · Premium Cocktails \$12 · Ultra-Premium Cocktails \$14
House Wine \$10 · Imported Beer \$8 · Domestic Beer \$6

*Additional beverage options available upon request to include Beer & Wine Packages, Cash Bar Options, and Signature Drink Selections.
Please inquire with Event Manager for details.*

PRIVATE DINING GENERAL INFORMATION

GUARANTEE

A final confirmation of the guaranteed number of guests is required by 72 hours prior to the function's date. Once received, the guaranteed number is considered final and charges will be made accordingly. If no guarantee is provided, the guest number listed on your contract will be considered the final count. CityGate Grille will prepare for 3% over your guarantee. The amount charged will be based on the guaranteed number or the actual number served, whichever is greater.

DEPOSIT

A non-refundable deposit, signed credit card authorization form and signed contract are required to reserve all dining spaces. Deposits may vary based on food and beverage minimums.

SERVICE CHARGE AND TAX

All food and beverage prices are subject to a 23% service charge and 8.75% sales tax.

MENUS

Final menu selections must be received fourteen (14) days prior to the function. Menu items and preparations are subject to market availability.

A PERFECT EVENT

We would be happy to help you with planning or providing information for floral or decorative needs, A/V equipment rental or any other outside service you may need. Advance notification is required and additional charges may apply.

VENDORS

All outside vendors of services not provided by CityGate Grille (musical entertainment, florists, bakeries, etc.) must schedule their delivery, set-up and breakdown times with the sales manager.

CityGate
GRILLE

2020 Calamos Court Naperville, IL · 630.718.1010 · citygategrille.com