

CITYGATE GRILLE WEDDINGS

RECEPTION

TERRACE ROOM & LARGE OUTDOOR PATIO

Imagine your dream wedding in this intimate space located on the lower level of CityGate Grille with floor-to-ceiling windows and an extra large patio that can accomodate up to 180 guests.

WEDDING CEREMONY

THE CITYGATE POND

Say "I do" in our tranquil and private outdoor setting overlooking a scenic pond and abundant nature.

REHEARSAL DINNER & BRIDAL SHOWERS

We are delighted to host your rehearsal dinner, bridal shower, or luncheon for your family and friends. Numerous options are available from appetizers to a full plated dinner. Your Wedding Designer can help you plan the perfect event.

Call today to reserve your unique and unforgettable wedding at CityGate Grille. Our experienced Wedding Designer and talented Executive Chef are ready to help you create the wedding of your dreams.

CityGate Grille 630.579.7823 citygategrille.com













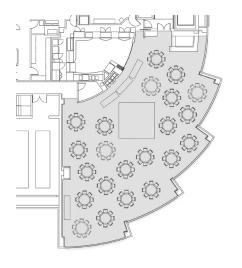






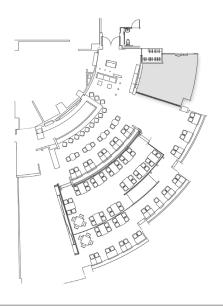


EVENT SPACES



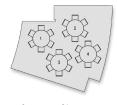
CITYGATE TERRACE ROOM & PATIO

Ideal for Weddings & Large Celebrations Seated Capacity 180 Guests

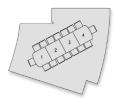


WALL STREET ROOM

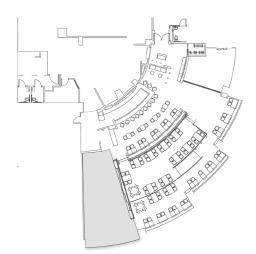
Ideal for Rehearsal Dinners, Showers & Celebrations Seated Capacity 24 Guests



Seating up to 24 guests [4 tables of 6]

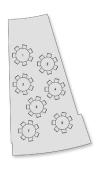


Seating up to 14 guests (one large table)

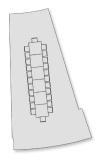


TRADING ROOM FLOOR

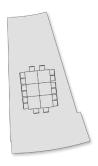
Ideal for Rehearsal Dinners, Showers & Celebrations Seated Capacity 50 Guests



Seating up to 50 guests (7 tables)



Seating up to 24 guests (one long table)



Seating up to 16 guests (one long table)

WEDDING PACKAGES

SILVER PACKAGE \$90

Choice of Two Appetizers

One Hour of Standard Bar during Cocktail Hour

Three Course Dinner to include Soup or Salad, Two Standard Entrée Selections, Two Accompaniment Selections and Wedding Cake

Two Hours of Standard Bar following Dinner Service

GOLD PACKAGE \$100

Choice of Three Appetizers

One Hour of Standard Bar during Cocktail Hour

Three Course Dinner to include Soup or Salad, Two Standard Entrée Selections, Two Accompaniment Selections and Wedding Cake

Three Hours of Standard Bar following Dinner Service

PLATINUM PACKAGE \$125

Choice of Three Appetizers
One Hour of Premium Bar during Cocktail Hour
Three Course Dinner to include Soup or Salad, Two Standard Entrée Selections, Two Accompaniment Selections and Wedding Cake
Dinner Wine Service
Three Hours of Premium Bar following Dinner Service
Late Night Snack for up to 50 Guests

APPETIZERS

Silver Package - Choose Two · Gold Package - Choose Three · Platinum Package - Choose Three

COLD

Fruit Kebobs (GF)

Greek Yogurt Dip

Bruschetta

Tomato, Basil, Red Onion, Garlic

Fresh Mozzarella & Grape Tomato Skewers (GF)

Basil, Balsamic Reduction

Poached Shrimp (GF)

Bloody Mary Cocktail Sauce

Steak Bruschetta

Grilled Steak, Roasted Tomatoes, Sweet Mascarpone Reduction

Cold Smoked Salmon

Rye Toast, Tarragon-Citrus Cream Cheese

Blackened Tuna

Watermelon, Honey Wasabi

HOT

Vegetable Spring Roll

Sweet Chili Sauce

Greek Chicken Kabobs

Lemon Oregano

Veggie Skewers (GF)

Portobello, Red Onion, Tomato, Bell Pepper, Country Mustard

Parma Prosciutto (GF)

Grilled Asparagus, Pomegranate Glaze

Caramelized Apple, Brie, Thyme, Puff Pastry

Roasted Chicken Phyllo Cups

Sun-Dried Tomatoes, Spinach, Cream Cheese

Crisp Coconut Shrimp

Sweet Chili Sauce

Prime Filet Skewers (GF)

Red Onion, Bell Pepper, Country Mustard

Chorizo Stuffed Bacon Wrapped Dates (GF)

Pineapple-Tequila Glaze

Spanakopita

Spinach & Feta Wrapped in Phyllo

SOUP & SALAD

Choose One Soup or Salad with Any Package

Add Soup or Salad to Any Package - Additional \$4 per Guest

Soups

Chicken Noodle · Chicken & Wild Rice · Roasted Butternut Squash (GF I V) · Minestrone (GF I V)

Roasted Tomato with Basil & Goat Cheese (GF I V) · Italian Wedding Soup · Shrimp Bisque

Truffle Mushroom Cream (GF I V) · Crab Corn Chowder with Smoked Bacon · Avgolemono

Salads

House Salad · Caesar · Classic Wedge (GF) · Greek (GF) · Caprese (GF)

ENTRÉES

All Packages include Two Standard Entrées

Standard Entrées

Chicken Breast with Garlic Cream Sauce
Chicken Saltimbocca with Sage Prosciutto & White Wine Butter Sauce
Parmesan Breaded Chicken Breast with Lemon Cream Sauce & Parsley
Pasta Primavera (V)
Vegetable Lasagna with Parmesan Herb Bechamel (V)

Upgraded Entrées

Additional price indicates additional per guest cost for upgrade

Cheese Ravioli with Creamy Tomato & Garlic (V) (\$5)

Mushroom Risotto (V) (\$7)

Grilled Shrimp (7)

Shrimp Scampi (\$9)

Grilled Salmon Piccata (\$12)

Chicken Vesuvio (\$4)

6 oz. New York Strip Steak (\$10)

6 oz. Filet (\$15)

Chicken & Salmon Duet (\$9)

4 oz. Bistro Steak & Chicken Duet (\$9)

4 oz. Bristro Steak & Salmon Duet (\$12)

6 oz. Filet & Chicken Duet (\$18)

6 oz. Filet & Salmon Duet (\$21)

6 oz. Filet & Scallop Duet (\$29)

ACCOMPANIMENTS

Choose One Starch and One Vegetable

Starches

Whipped Potatoes Roasted Sweet Potatoes Parmesan Cheese Gratin Roasted Yukon Potatoes Baked Potato

Vegetables

Garlic Spinach
French Green Beans & Shallots
Grilled Asparagus
Garlic Broccoli
Roasted Vegetable Medley
Honey Carrots

LATE NIGHT SNACK

\$10 per Guest

Mini Sliders
Buffalo Chicken Wings
Pizza - Cheese, Sausage, Pepperoni
Chicken Tenders
Mozzarella Sticks

CANDY TABLE

\$10 per Guest

Assorted classics displayed in a variety of different dishes

VENDOR MEALS

\$65 per Guest

Includes same entrée selection as wedding guests and non-alcoholic beverages

CHILDREN'S MEALS

Choose One · \$25 per Guest

Fruit Cup, Entrée, Wedding Cake and Non-Alcoholic Beverages Macaroni & Cheese · Chicken Tenders & French Fries · Cheesburger & Fresh Fries · Pasta with Marinara

AVAILABLE DECOR ENHANCEMENTS

Menu Cards · Wedding Ceremony Arch · Entrance Draping · Ice Carvings · Place Card Table Draping Specialty Lines & Napkins · White Vinyl Covered Dance Floor

BEVERAGE PACKAGES —
STANDARD \$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 \$8 Upgrade from Silver or Gold Package • \$14 Each Additional Hour
Tito's Vodka · Absolut Vodka · Beefeater Gin · Tanqueray Gin · Kraken Rum · Dewar's White Label Scotch Whisky · Maker's Mark Scotch Whisky 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
\$16 Upgrade per Guest for Silver or Gold Package · \$12 Upgrade per Guest for Platinum Package · \$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 Scoto 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
BEVERAGE ENHANCEMENTS —
BEVERAGE ADD-ONS Priced per Guest
Dinner Wine Service \$16 · Sparkling Wine Toast \$8 · Champagne Toast \$12 · Signature Drink \$14 [Minimum]
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
CASH BAR Ask Event Manager for Details

\$175 per Bartender

GENERAL INFORMATION

SIGNED CONTRACT

CityGate Grille requires a signed contract on all events. All space reservations are considered tentative and are subject to release until signed contract and deposit are received.

DEPOSIT SCHEDULE

Advance deposit: \$5000 due with signed contract

6 months prior: 25% due 3 months prior: 25% due 1 month prior: 25% due

10 days prior: Final balance due (cashier's check, money order, or credit card* only)

*Credit card payments are subject to 3% processing fee

GUARANTEES

Guaranteed number for all events must be specified 14 days prior to your wedding. Once received, the number is considered a guarantee and is not subject to reduction. We will be prepared to serve 3% over the guaranteed number. The amount charged will be the guaranteed number or the actual number served, whichever is greater.

CANCELLATIONS

Cancellations 181 days or more prior to the event will incur a 30% charge of the estimated food costs and beverage total due. Cancellations occurring 180 to 91 days prior will incur 70%, 90 to 31 days will incur 75%, and less than 30 days will incur a 100% charge.

CEREMONIES

Minimum charge of \$2000.00. This fee includes white garden chairs.

TASTINGS

A complimentary tasting for up to four guests is included in the package price. A follow-up meeting will be scheduled to review selections and finalize details. Additional guests welcome at \$50 per guest.

FOOD & BEVERAGE

All food and beverage items for functions must be supplied and prepared by CityGate Grille. Food or beverage cannot be removed from the premises. No food or beverage of any kind is permitted to be brought into CityGate Grille. We reserve the right to charge for the service of any food and beverages brought into CityGate Grille in violation of this policy.

WEATHER

The use of outdoor function space is weather permitting and requires an indoor back-up option in case of inclement weather. CityGate Grille should be notified a minimum of 8 hours prior to the event to confirm use of the outdoor or indoor back-up location. CityGate Grille, without liability, reserves the right to make final determination as to whether or not to move the event to the indoor back-up location.

Back-up ceremony or cocktail space - \$500 room rental if used

