



CityGate
GRILLE

EVENTS

YOUR PARTY
OUR CLUB.

RESERVE

CITYGATEGRILLE.COM
630-718-1010



PRIVATE DINING GENERAL INFORMATION

Thank you for considering CityGate Grille for your special event. For your information, we have included an outline of standard policies and answers to frequently asked questions.

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.

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.

"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.

CITYGATE GRILLE OFFERS THREE UNIQUE DINING SPACES

WALL STREET ROOM

Seated Capacity: 24 Guests

TRADING FLOOR ROOM

Seated Capacity: 50 Guests

TERRACE ROOM

Seated Capacity: 180 Guests



Call today to reserve your unique space at CityGate Grille. Allow our experienced staff to provide a personalized experience for you and your guests.

RECEPTION PACKAGES

SPOON

1 hour \$26

2 hour \$31

Choose 3 from Choice

FORK

1 hour \$36

2 hour \$41

Choose 3 from Choice and 1 Prime

KNIFE

1 hour \$46

2 hour \$51

Choose 3 from Choice and 2 Prime

Ask about our carving stations or displays

Add mini-dessert platters \$12 per person

BEER AND WINE

1 hour \$22

2 hour \$27

Choice

Vegetable Spring Rolls

sweet chili sauce

Bruschetta

tomato, basil, red onion, garlic crostini

Grilled Vegetable Skewers

portobello, red onion, grape tomato, bell pepper, country mustard

Caprese Skewer

fresh mozzarella, grape tomatoes, basil, balsamic reduction

Shrimp with Brioche

poached shrimp, shaved cucumber, dill cream cheese

Prosciutto Melon

melon balls, parma prosciutto, balsamic syrup

Chicken Satay

moroccan spiced chicken, date jam

Steak & Mascarpone

garlic crostini, rare strip steak, chive mascarpone

Bacon Wrapped Dates

chorizo stuffed dates, pineapple-tequila glaze

PRIME

Beef Tenderloin Skewers

prime filet, red onion, bell pepper, country mustard

Seared Ahi Tuna

soy-sesame, wasabi cream, crispy wonton

Shrimp Cocktail Shooter

poached shrimp, bloody mary cocktail sauce

Coconut Shrimp

crisp coconut, sweet chili sauce

Mini Crab Cakes

seared jumbo lump crab cakes, cilantro-lime aioli

Spanakopita

spinach & feta wrapped in phyllo

Smoked Salmon Crostini

rye toast, tarragon-citrus cream cheese

Choice of Slider

burger, buffalo chicken or bbq pork



HORS D'OEUVRES DISPLAYS

Domestic & Imported Cheese Display

assorted crackers, artisan breads, nuts & seasonal fruit – \$12 per person

Fresh Fruit

selection of seasonal fruit – \$7 per person

Chilled Seafood

chilled clams, mussels, shrimp & oysters with cocktail sauce,
horseradish sauce & lemon wedges – \$18 per person

Vegetable Crudités Display

assorted fresh garden vegetables with carr's crackers
and dill dip – \$10 per person

Chips & Dip

pico de gallo, black bean dip & garlic hummus served with pita triangles
& crispy tortilla chips – \$8 per person

Mediterranean Display

fresh feta, grape tomatoes, traditional hummus,
olive tapenade, green, black and spanish olives, sun dried
tomato tapenade, lavash, pita triangles – \$11 per person

Antipasto Display

salami, prosciutto, capicola, provolone cheese, black & green olives,
marinated mushroom and artichoke hearts, roasted peppers,
pepperoncini and french baguettes – \$11 per person



HORS D'OEUVRES*

25 PIECES PER ORDER

COLD

- \$65 – Smoked Salmon Crostini**
cold smoked salmon, rye toast, tarragon-citrus cream cheese
- \$75 – Seared Ahi Tuna**
sushi grade tuna, soy-sesame, wasabi cream, crispy wonton
- \$42 – Prosciutto Melon**
melon balls, parma prosciutto, balsamic syrup, cracked pepper (GF)
- \$32 – Bruschetta**
tomato, basil, red onion, garlic crostini
- \$25 – Roasted Garlic Hummus**
roasted garlic hummus, baked pita chips
- \$30 – Caprese Skewer**
fresh mozzarella, grape tomatoes, basil, balsamic reduction (GF)
- \$60 – Shrimp Cocktail Shooter**
poached shrimp, bloody mary cocktail sauce (GF)
- \$40 – Wild Mushroom Canapé**
crisp flatbread, thyme goat cheese, mushroom duxelle
- \$65 – Steak & Mascarpone Crostini**
garlic crostini, rare strip steak, chive mascarpone
- \$65 – Shrimp with Brioche, Cucumber, Dill Cream**
brioche toast, poached shrimp, shaved cucumber, dill cream cheese

*All appetizers can be displayed or passed

HOT

- \$60 – **Spanakopita**
spinach & feta wrapped in phyllo
- \$50 – **Vegetable Spring Rolls**
sweet chili sauce
- \$40 – **Chicken Satay**
moroccan spiced chicken, date jam (GF)
- \$65 – **Bacon Wrapped Dates**
chorizo stuffed dates, pineapple-tequila glaze (GF)
- \$50 – **Beef Tenderloin Skewers**
prime filet, red onion, bell pepper, country mustard (GF)
- \$35 – **Grilled Vegetable Skewers**
portobello, red onion, grape tomato, bell pepper, country mustard
- \$45 – **Asparagus & Prosciutto**
parma prosciutto, grilled asparagus, pomegranate glaze (GF)
- \$60 – **Mini Crab Cakes**
seared jumbo lump crab cakes, cilantro-lime aioli
- \$50 – **Brie & Pear Puff Pastry**
caramelized pear, brie baked, thyme, puff pastry
- \$50 – **Chicken & Tomato Phyllo Cups**
roasted chicken, sun-dried tomatoes, spinach, cream cheese
- \$65 – **Coconut Shrimp**
crisp coconut, sweet chili sauce

*All appetizers can be displayed or passed



DINNER PACKAGE

\$49 per person includes soup, salad and entree

SOUPS

select one

Roasted Butternut Squash

spiced butternut squash puree, cream (GF)

Minestrone

roasted vegetables and beans in tomato broth (GF)

Roasted Tomato with Basil & Goat Cheese

plum tomatoes, sweet basil, garlic, goat cheese (GF)

Italian Wedding Soup

spinach, miniature meatballs, carrots, celery, onion, chicken broth

Roasted Red Pepper Bisque

charred bell peppers, cream, fresh thyme (GF)

Truffle Mushroom Cream

white truffle, wild mushrooms, cream (GF)

Smoked Ham with White Bean with Gorgonzola**

braised ham, rosemary, white beans, gorgonzola

Shrimp Bisque**

poached shrimp, sherry, tomato, cream

Crab Corn Chowder with Smoked Bacon**

blue crab, sweet corn, smoked bacon, potato, cream

UPGRADED SOUP:

**** \$2.00 per person**

DINNER PACKAGE CONTINUED

SALAD

select one

Caesar

romaine, brioche croutons, shaved parmesan cheese & classic caesar dressing

Classic Wedge

bacon, grape tomatoes, green onions, bleu cheese crumbles
& bleu cheese dressing (GF)

Greek

spinach, grape tomatoes, cucumber, red onion, kalamata olives,
feta cheese & red wine vinaigrette (GF)

Caprese*

beefsteak tomatoes, fresh mozzarella, basil pesto, fresh basil & balsamic reduction (GF)

Mediterranean*

roasted red pepper, artichoke, onion, kalamata olive, feta & balsamic vinaigrette

Upgraded Salad:

** \$2 per person*



DINNER PACKAGE CONTINUED

ENTRÉES

*select two**

PACKAGE

chicken pomodoro with fire roasted roma tomato, garlic & basil sauce

chicken breast with a lemon-garlic pearl onion sauce

chicken marsala with a roasted crimini mushroom-marsala sauce

grilled salmon with lemon-caper beurre blanc (GF)

6 oz. bistro steak with demi glace (GF)

+ \$4 Duet Entrée

UPGRADES:

8 oz. bistro steak with demi glace

grilled garlic shrimp skewers with citrus beurre blanc

\$10 per person

+ \$4 Duet Entrée

6 oz. filet mignon with demi glace

12 oz. NY strip with demi glace

pan seared sea scallops with citrus beurre blanc

\$23 per person

+ \$4 Duet Entrée

red wine braised beef short ribs

8 oz. filet mignon with demi glace

6 oz. ahi tuna steak with soy-dijon glaze

\$33 per person

+ \$4 Duet Entrée

ACCOMPANIMENTS

select two

whipped potatoes

roasted potatoes

baked potato

glazed baby carrots

garlic spinach

french green beans with shallots

grilled asparagus

garlic broccoli

roasted sweet potato

**Choice of 3 Entrees, Additional \$4 per person*

***Buffet Style Service omits Soup and includes 2 Salads, 2 Entrees and 2 Accompaniments, Additional \$5 per person*

DESSERT OPTIONS

Crème Brulee - \$10
bourbon vanilla bean

Bread Pudding - \$10
seasonal bread pudding and accompaniments

Greek Yogurt Cheesecake - \$10
baklava crust with crème anglaise & honey

Tiramisu - \$10
ladyfingers infused with kahlúa, mascarpone filling, cocoa powder

Chocolate Cake - \$10
chocolate cake with white chocolate mousse and strawberries

Ice Cream or Sorbet - \$6
seasonal selections

Petite Dessert Duet - \$12
includes 2 petite portions of any desserts listed above

SWEET TABLE

\$40 per dozen

Mini Eclairs
Mini Cheesecake
Macaroons
Mini Tiramisu
Mini Pastry Tarts
Mini Mousse Cups



BEVERAGE PACKAGES

\$25 per person (2 hours)

\$10 each additional hour

STANDARD BRAND

smirnoff
beefeater
the real mccoy
jose cuervo silver
seagram's 7
jim beam
cutty sark
triple sec
dekuyper amaretto
dekuyper peachtree

bud light
miller lite
corona
heineken
krombacher N/A

house chardonnay
house cabernet sauvignon

PREMIUM BRAND

\$30 per person (2 hours)

\$12 each additional hour

titos
tanqueray
the real mccoy
captain morgan spiced
olmeca reposado
jim beam
jack daniels
dewar's white label
triple sec
bailey's irish cream
kahlúa
dekuyper amaretto
dekuyper peachtree

PREMIUM BRAND CONTINUED

bud light
miller lite
goose island 312 wheat
corona
heineken

house cabernet sauvignon
house chardonnay

ULTRA PREMIUM BRAND

\$35 per person (2 hours)

\$14 each additional hour

ketel one
hendrick's
captain white
kraken
don julio blanco
bulleit
crown royal
johnnie walker red
triple sec
bailey's
kahlúa
disaronno amaretto
dekuyper peachtree
rumchata

miller lite
goose island 312 wheat ale
corona
heineken
stella artois

selection of two wines from upgraded wine list
(to be provided by event manager)

BEVERAGE PACKAGES CONTINUED

HOSTED CONSUMPTION BAR AVAILABLE

ala carte menu pricing provided

standard cocktails - \$8.50

premium cocktails - \$10

ultra premium cocktails - \$13

house wine - \$8

imported beer - \$5.50

domestic beer - \$4.50

BEER & WINE BAR* - \$22 FOR 2 HOURS

ask event manager for details

CASH BAR AVAILABLE WITH \$175 BARTENDER FEE

ask event manager for details

SIGNATURE DRINK

\$8 per person

create your own signature drink with your event manager to add to your special day



LUNCH ENTREE PACKAGE

\$35 per person with choice of soup or salad, entree, and two accompaniments

SOUPS

Roasted Butternut Squash

spiced butternut squash puree, cream

Minestrone

roasted vegetables and beans in tomato broth

Roasted Tomato with Basil & Goat Cheese

plum tomatoes, sweet basil, garlic, goat cheese

Italian Wedding Soup

spinach, miniature meatballs, carrots, celery, onion, chicken broth

Roasted Red Pepper Bisque

charred bell peppers, cream, fresh thyme

Truffle Mushroom Cream

white truffle, wild mushrooms, cream

Smoked Ham with White Bean with Gorgonzola**

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Shrimp Bisque**

poached shrimp, sherry, tomato, cream

Crab Corn Chowder with Smoked Bacon**

blue crab, sweet corn, smoked bacon, potato, cream

UPGRADED SOUP:

*** \$2.00 per person*

LUNCH PACKAGE CONTINUED

SALADS

Caesar

romaine, brioche croutons, shaved parmesan cheese & classic caesar dressing

Classic Wedge

bacon, grape tomatoes, green onions, bleu cheese crumbles
& bleu cheese dressing

Greek

spinach, grape tomatoes, cucumber, red onion, kalamata olives,
feta cheese & red wine vinaigrette

Caprese*

beefsteak tomatoes, fresh mozzarella, basil pesto, fresh basil
& balsamic reduction

Mediterranean*

roasted red pepper, artichoke, onion, kalamata olive, feta
& balsamic vinaigrette

Upgraded Salad:

* \$2 per person

ENTREE

*select one**

chicken pomodoro with fire roasted roma tomato, garlic & basil sauce

chicken breast with a lemon-garlic pearl onion sauce

chicken marsala with a roasted crimini mushroom-marsala sauce

grilled salmon with lemon-caper beurre blanc

5 oz. bistro steak with demi glace

ACCOMPANIMENTS

select two:

· whipped potatoes · roasted potatoes · baked potato · glazed baby carrots · garlic spinach
· french green beans with shallots · grilled asparagus · garlic broccoli

All Packages Include Soft Drinks, Iced Tea, Lavazza Coffee & Mighty Leaf Tea

PREFERRED VENDOR LIST

The vendors listed below are wedding professionals who have worked with us through previous events but are not exclusive to our venue.



428 W. 5th Avenue
Naperville, IL
t. 630.548.4078
www.deettasbakery.com



1041 N. Washington Street
Naperville, IL
t. 630.783.8533
www.chicagofloralevents.com



430 Eisenhower Lane North
Lombard, IL 60148
t. 630.271.1737
www.twaphoto.com



1701 Quincy Ave, Suite 15
Naperville, IL
t. 630.718.1152
www.soundsabound.com



7855 Gross Point Road
Skokie, IL 60077
t. 800.722.0126
www.citygategrille.finelinenrental.com

11.11.21

