

140 S Market St Wooster, OH 44691 (330) 262-2489 www.citysquaresteakho

www.citysquaresteakhouse.com privateevents@citysquaresteakhouse.com





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







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.

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:

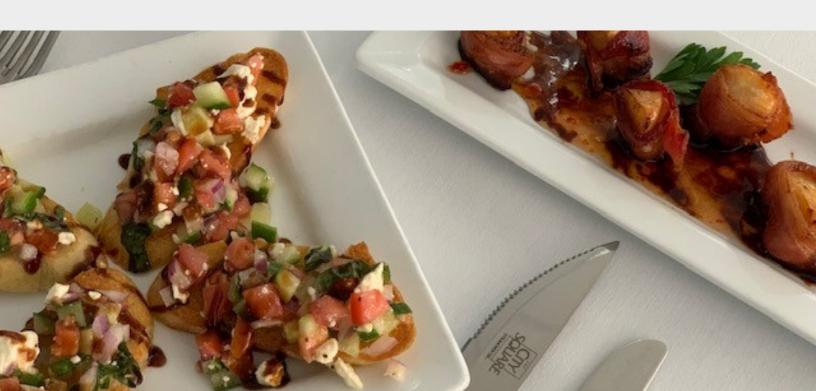
- Flourless Chocolate Cake
- Mini Cake Trio
- New York Cheesecake
- Fruit Cobbler
- Bread Pudding

Chef's Choice vegetarian option available upon request.

ADD-ONS

HORS D'OEUVRES Priced as a portion per person

Blackened Tenderloin Crostini Blackened beef tenderloin, chilled and sliced, served on toasted baguette with a creamy horseradish sauce and roasted red peppers	4.5
Bacon Wrapped Scallops	5
Sea scallops wrapped in Applewood smoked bacon, marinated in teriyaki sauce, baked until crispy	
Sausage Stuffed Mushrooms	3.5
White mushroom caps filled with sausage, served in béchamel	
Mediterranean Bruschetta	3.5
Mixed tomato, cucumber, onion, feta, basil, garlic, and balsamic vinegar served on grilled pesto bread	0.0
Artichoke Parmesan Puffs	3.5
Artichoke, cream cheese, and parmesan piped on toasted sourdough circles	
Mini Crab Cakes	4.5
Housemade crab cakes seared and baked, served with remoulade	
Chilled Shrimp	10
Served with housemade cocktail sauce	
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





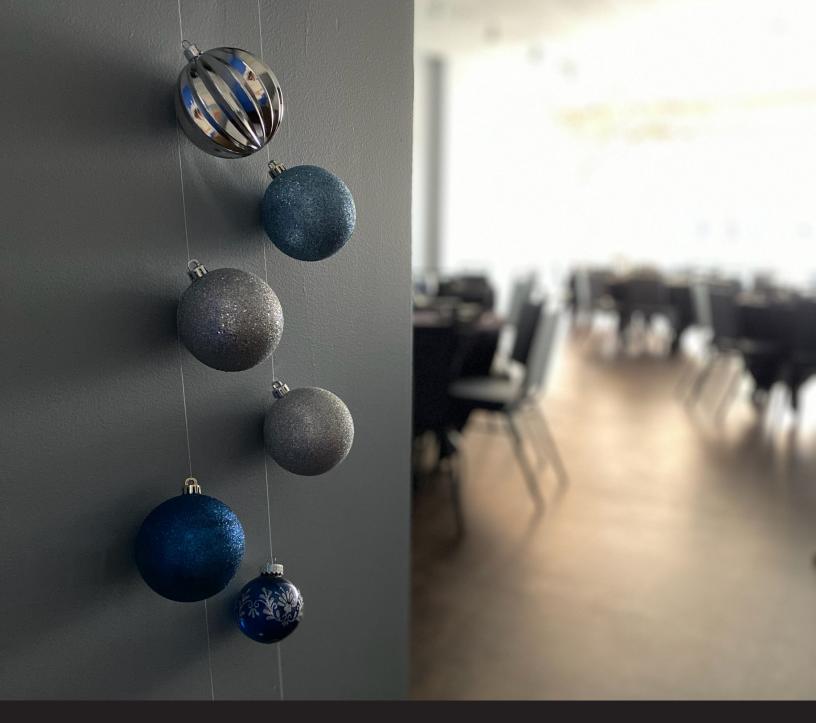
BOTTLED BEER - DOMESTIC 4/EACH

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.

privateevents@citysquaresteakhouse.com | (330) 262-CITY (2489) | citysquaresteakhouse.com



