

PRIVATE EVENT SPACES:

The City Square Steakhouse in historic downtown Wooster features three unique areas to host your private event. We have a private dining room, a main dining room and an outdoor covered patio area (enclosed and heated during winter months). We feature food and beverage offerings that can be designed and customized to suit your specific needs. There is no additional charge for room use; however, a food and beverage minimum requirement does apply.



Private Dining Room (Indoor)

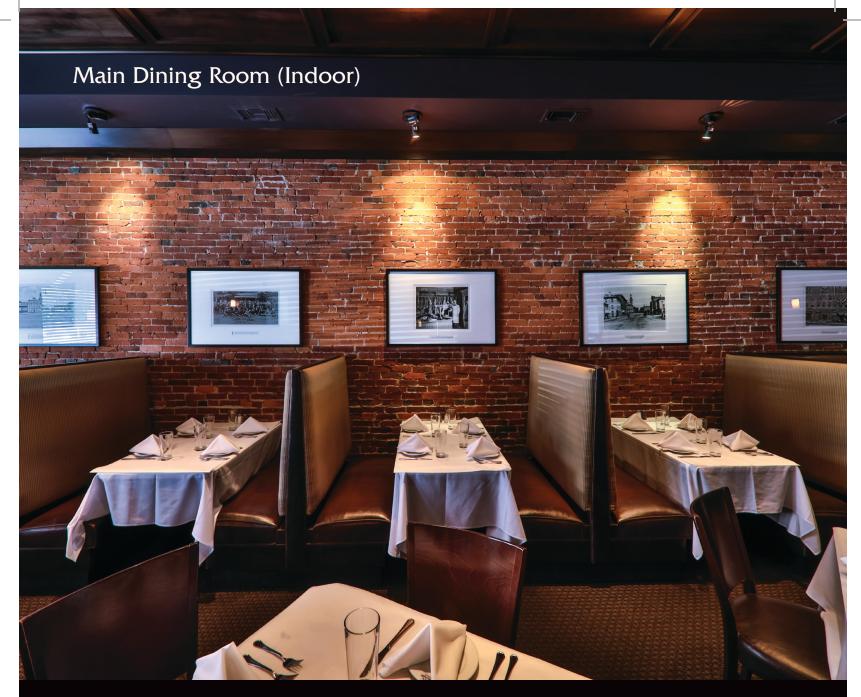
- Dinner seating for up to 30 guests
- Accommodates up to 50 guests for cocktail & hors d'oeuvres events
- 50" flat screen HDTV for DVD screenings, PowerPoint presentations, video training program or private sports parties
- Private fireplace



Covered Patio

(Outdoor, Enclosed & Heated During Winter Months)

- Dinner seating for up to 80 guests for entire space (Covered & Uncovered)
- Dinner seating for up to 48 guests (Covered/Enclosed Area Only)
- Accommodates up to 100 guests for cocktail & hors d'oeuvres events
- Band or DJ space available
- Private bar available
- Three 50" flat screen HDTVs for DVD screenings, PowerPoint presentations, video training program or private sports parties



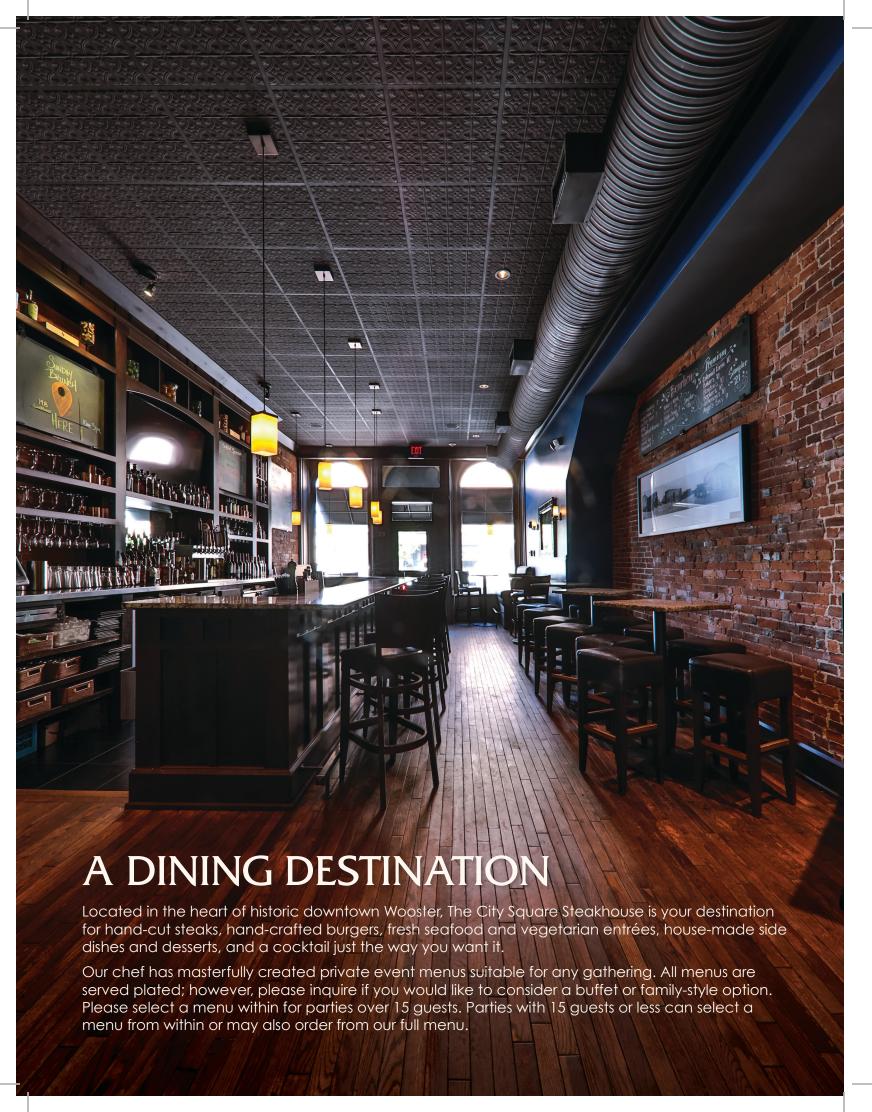
- Dinner seating for up to 50 guests
- Accommodates up to 70 guests for cocktail & hors d'oeuvres events

Please reference the following chart that depicts all event spaces, including capacity and food and beverage minimums for each space.

	Private Dining Room	Main Dining Room	Patio
Seated Dinner Capacity	Up to 30	Up to 50	Up to 80 in Covered and Uncovered, 48 Covered
Cocktail & Hors D'oeuvres Event Capacity	Up to 50	Up to 70	Up to 100
Lunch (11 a.m2 p.m.)	\$500	\$500	\$500
Dinner SunThurs.	\$950	\$1850	\$1800 / \$1200**
Dinner FriSat.	\$1700	\$3200	\$2500 / \$2000**

^{*} Please Note: The prices shown reflect a minimum combined food & beverage expenditure for exclusive use of the various dining rooms. If the total food & beverage bill for your event would fall below the minimums shown, the balance will be billed as a room charge. If the total bill is above the minimums shown, there are no additional charges for use of the rooms. Please limit one check per party.

^{**}Patio winter pricing – enclosed and heated.







Hand-cut daily from the highest quality aged *Certified Angus Beef*® brand selections available, this exceptional beef is brought to you by generations of dedicated family ranchers who want nothing more, and nothing less, than to create the best Angus beef ever made. Their passion and pride is evident in every flavorful bite.

WOOSTER IN THE EVENING

Fresh Baked Rolls & Butter

Salad

City Square House Salad With Choice of Dressing

Choice of Entrée

Chicken Marsala With Asparagus & Baked Potato

Bourbon Glazed Salmon With Asparagus & Baked Potato

Certified Angus Beef® 10-oz. Sirloin With Asparagus & Baked Potato

Choice of Dessert

Crème Brûlée with Fresh Berries Warm Fruit Cobbler with Vanilla Ice Cream

\$39.50 per guest (subject to change depending on seafood selection). Price does not include beverages, sales tax or gratuity. Note: Menu items subject to change. Menu can be customized to meet your specific needs.

HISTORIC DOWNTOWN DINNER







Fresh Baked Rolls & Butter

Choice of Starter

City Square Signature Lobster Bisque

City Square House Salad With Choice of Dressing

Choice of Entrée

Chicken Marsala

With Asparagus & Baked Potato

Seafood Pasta

Certified Angus Beef® Twin, Center-Cut Filet Mignon Medallions With Asparagus & Baked Potato

Certified Angus Beef® Center-Cut New York Strip Steak With Asparagus & Baked Potato

Choice of Dessert

Crème Brûlée with Fresh Berries

Warm Fruit Cobbler with Vanilla Ice Cream

House-made, New York-Style Cheesecake, Cherry-Raspberry Sauce



Fresh Baked Rolls & Butter

Choice of Appetizer

City Square Signature Lobster Bisque

Jumbo Shrimp Cocktail

Chilled Shrimp, Horseradish Cocktail Sauce

Sausage-Stuffed Mushrooms

White mushroom caps filled with sausage, served in béchamel sauce

Choice of Salad

City Square House Salad

With Choice of Dressing

Classic Caesar Salad

With Romaine Hearts, Garlic Croutons & Parmesan Cheese

Choice of Entrée

Chicken Marsala, Asparagus & Potato Gratin

Roasted Fillet of Halibut, With Dill Cream Sauce, Asparagus & Potato Gratin

Certified Angus Beef® 8-oz. Tenderloin Filet, With Garlic Butter, Asparagus & Potato Gratin

Certified Angus Beef® 10-oz., Center-Cut New York Strip Steak

With Garlic Butter, Asparagus & Potato Gratin

Choice of Dessert

Crème Brûlée with Fresh Berries

Warm Fruit Cobbler with Vanilla Ice Cream

House-made, New York-Style Cheesecake with Cherry-Raspberry Sauce

Featured Chocolate Dessert

\$65.50 per guest. Price does not include beverages, sales tax or gratuity.

Note: Menu items subject to change. Menu can be customized to meet your specific needs.



Choice of Starter

City Square Signature Seafood Bisque Lobster, Shrimp, Scallop & Crab Meat

City Square House Salad Cucumber, Tomato & Choice of Dressing

Choice of Entrée

Classic Caesar Salad Romaine Hearts, Garlic Croutons, Grilled Chicken & Parmesan Cheese

Traditional Certified Angus Beef® Cheeseburger Half-Pound All-Ohio Beef, Lettuce, Tomato & French Fries

Grilled Chicken Club Sandwich Bacon, Lettuce, Tomato, Cheddar Cheese, Garlic Aioli

Choice of Dessert

Warm Fruit Cobbler with Vanilla Ice Cream Crème Brûlée with Fresh Berries

\$24.50 per guest. Price does not include beverages, sales tax or gratuity. Lunch Menu Available until 4 p.m. Note: Menu items subject to change. Menu can be customized to meet your specific needs.







HORS D'OEUVRES

All hors d'oeuvres are served per person. The charcuterie would be per 2 people.

Blackened Tenderloin Crostini 4.5

Blackened beef tenderloin, chilled and sliced, served on toasted baguette, with a creamy horseradish sauce and roasted red peppers

Bacon-Wrapped Scallops 5

Sea scallops wrapped in applewood smoked bacon, marinated in teriyaki, baked until crispy

Sausage-Stuffed Mushrooms 3.5

White mushroom caps filled with sausage, served in béchamel sauce

Mediterranean Bruschetta 3.5

Mixed tomato, cucumber, onion, feta, basil, garlic, and balsamic vinegar, served over grilled pesto bread

Artichoke Parmesan Puffs 3.5

Artichoke, cream cheese, and Parmesan piped on toasted sourdough circles

Mini Crab Cakes 4.5

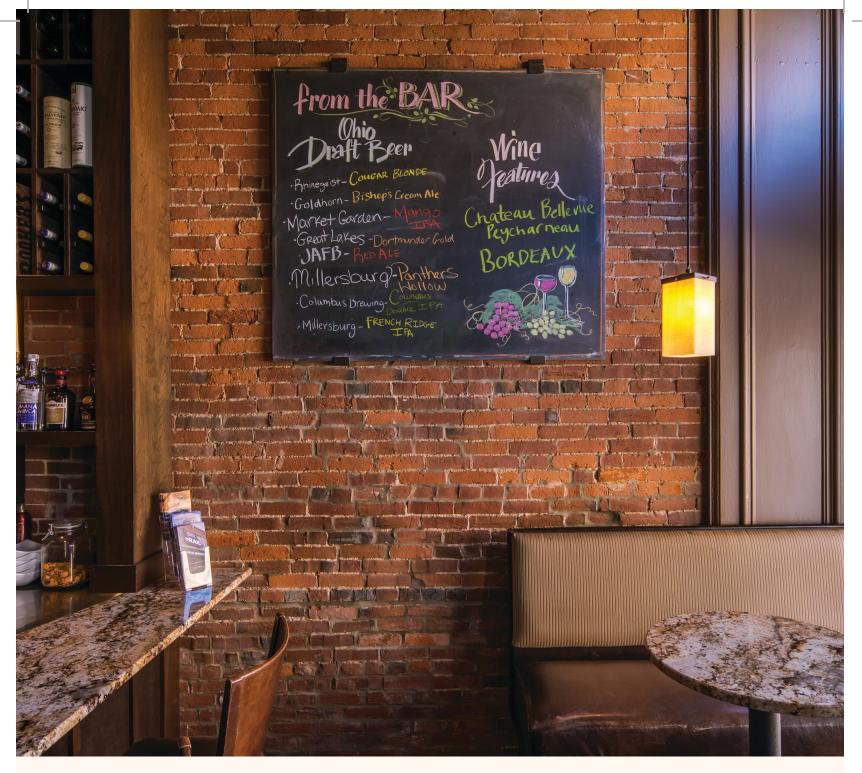
House-made crab cakes, seared and baked, served with remoulade

Chilled Shrimp 5

Two per person, cocktail sauce

Charcuterie Platter 10

Cured meats, local cheese, baguette



PRIVATE EVENTS AT



Please Contact our Private Events Team for Reservations.

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