

CityGate
GRILLE

EVENTS

YOUR WEDDING.
UNFORGETTABLE.



630.579.7823 | www.citygategrille.com

Effective September 2022



On behalf of CityGate Grille we would like to congratulate you on your recent engagement and thank you for your interest in hosting your special day with us

RECEPTION

Terrace Room & Patio

Imagine your dream wedding in this intimate and elegant space located on the lower level of CityGate Grille with floor to ceiling windows. This space opens up to our patio with a pond view and can hold up to 180 guests.

WEDDING CEREMONY

CityGate Pond

Say “I do” in our tranquil and private outdoor setting overlooking the pond and beautiful scenery.

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 plated dinner.

Please ask your Wedding Designer for information.

Call today to reserve your unique and unforgettable wedding at CityGate Grille. Allow our experienced Wedding Designer and Executive Chef to create the menu of your dreams and provide a personalized experience for your special day.

RECEPTION PACKAGE STARTING AT \$104

- three hour standard open bar
- three course dinner to include: soup or salad, entrée and wedding cake
- house wine served with dinner or champagne toast
- three butler passed hors d'oeuvres
- custom designed wedding cake
- lavazza coffee service
- complimentary tasting for up to four guests
- white glove service
- on site wedding designer
- elegant ivory floor length linen with votive candles
- espresso chiavari chairs
- wood dance floor
- accent lighting
- access to four flat screen tvs & projection screens for slideshow/video
- complimentary coat check- weather permitting
- exclusive use of outdoor patio overlooking pond
- complimentary guest room on the night of your wedding at hotel arista
- discounted room rates available at hotel arista
- one year anniversary cake - contact DeEtta's Bakery before your one year anniversary at 630.548.4078

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

All prices and seasonal ingredients are subject to change without notice.

This brochure effective September 2022



HORS D'OEUVRES

COLD

fruit kebobs with greek yogurt dip (GF)

tomato, basil, red onion, garlic bruschetta

fresh mozzarella & grape tomato skewers, basil, balsamic reduction (GF)

poached shrimp, bloody mary cocktail sauce (GF)

steak bruschetta, grilled steak, roasted tomatoes, sweet mascarpone cheese

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 with portobello, red onion, tomato, bell pepper, country mustard (GF)

parma prosciutto, grilled asparagus, pomegranate glaze (GF)

caramelized apple, brie, thyme, puff pastry

roasted chicken, sun-dried tomatoes, spinach & cream cheese phyllo cups

crisp coconut shrimp, sweet chili sauce

prime filet skewers, red onion, bell pepper, country mustard (GF)

chorizo stuffed bacon wrapped dates, pineapple-tequila glaze (GF)

spinach & feta wrapped in phyllo

UPGRADED HORS D'OEUVRES:

**add \$3 for an additional hors d'oeuvre*

SOUP

Chicken Noodle or Chicken Rice

Roasted Butternut Squash (GF)
spiced butternut squash puree, cream

Minestrone (GF)
roasted vegetables and beans in tomato broth

Roasted Tomato with Basil & Goat Cheese (GF)
plum tomatoes, sweet basil, garlic, goat cheese

Italian Wedding Soup
spinach, miniature meatballs, carrots, celery, onion, chicken broth

Truffle Mushroom Cream (GF)
white truffle, wild mushrooms, cream

Shrimp Bisque
poached shrimp, sherry, tomato, cream

Crab Corn Chowder with Smoked Bacon
blue crab, sweet corn, smoked bacon, potato, cream

Avgolemono
lemon, chicken, orzo

*additional course of soup or salad
+\$4.00 per person*

SALAD

Caesar

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

Classic Wedge (GF)

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

Greek (GF)

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

House Salad

mixed greens, carrot, tomato, cucumber, croutons, balsamic dressing

Caprese (GF)

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

additional course of soup or salad

+\$4.00 per person

ENTRÉES

Standard package option plus one vegetarian option

STANDARD PACKAGE - \$104

grilled porkchop with apple bourbon
 chicken breast with a lemon herb reduction
 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)

VEGETARIAN ENTREE OPTIONS

eggplant parmesan with pasta
 vegetable pasta primavera

PLATINUM WEDDING - \$125

6 oz. filet mignon with demi glace
 10 oz. NY strip with demi glace pan
 seared sea scallops with citrus beurre blanc
 red wine braised beef short ribs

DUET ENTREE UPGRADES:

Standard Package

- + \$4 4 oz. Bistro Steak & Chicken
- + \$4 4 oz. Salmon & 4 oz. Bistro Steak
- + \$4 6 oz. Salmon & Chicken

Platinum Weddings

- + \$20 6 oz. Filet & Chicken
- + \$20 6 oz. Filet & 4 oz. Salmon
- + \$25 6 oz. Filet & Scallops

*additional entrée option
 +\$5.00 per person*

ACCOMPANIMENTS

select two

whipped potatoes
 parmesan cheese gratin
 roasted potatoes
 baked potato
 garlic spinach
 french green beans with shallots
 grilled asparagus
 garlic broccoli
 roasted vegetable medley



CUSTOM WEDDING CAKE

CityGate Grille works with DeEtta's Bakery to offer a wide selection of wedding cake options made with the finest, freshest ingredients.

When you're ready to schedule our wedding cake tasting, please call 630.548.4078.

CHILDREN'S MEAL

\$25 per child

fruit cup

Entrée

select one

macaroni & cheese

chicken tenders & french fries

cheeseburger & french fries

noodles with marinara

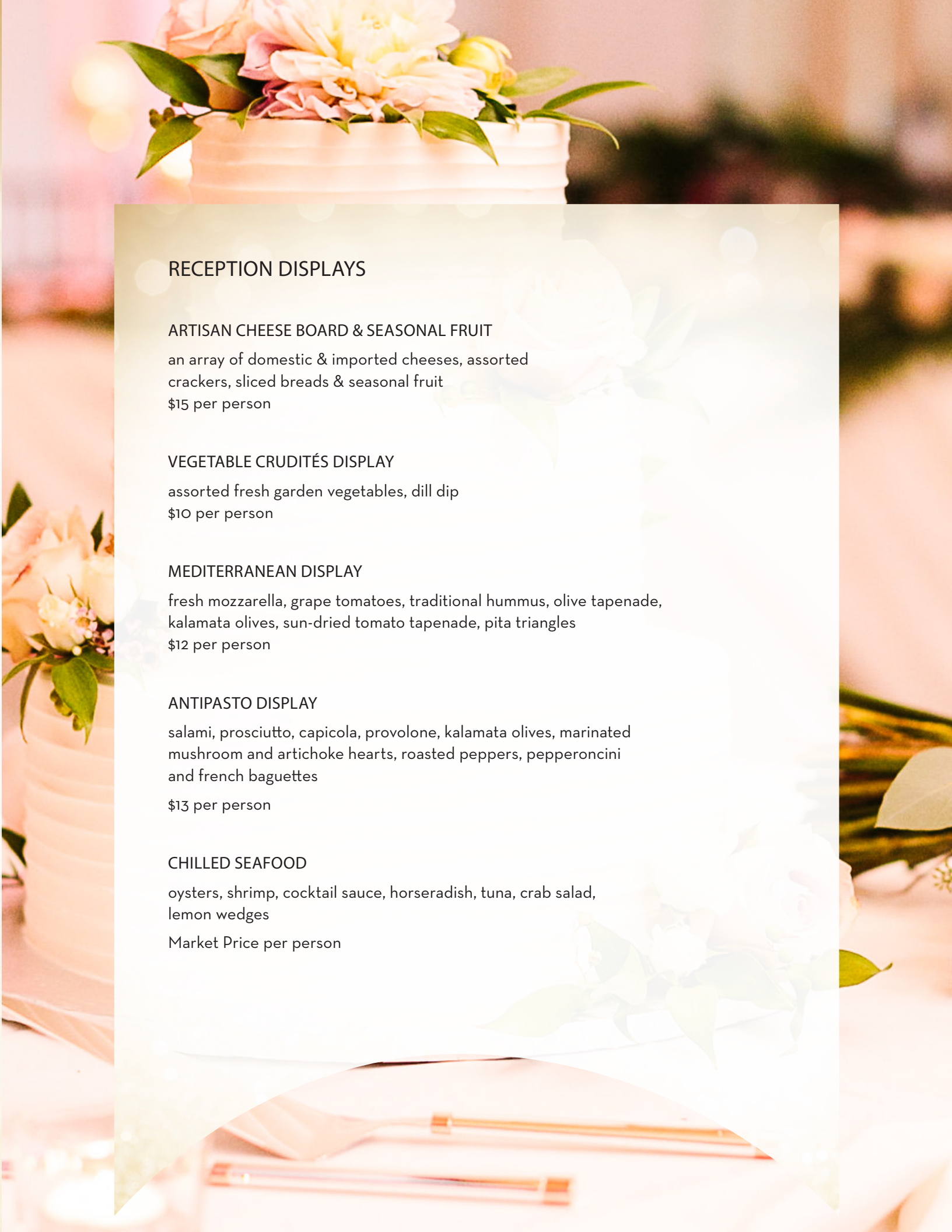
wedding cake

beverage

VENDOR MEALS

\$65 per person

Same entrée options as offered to guests, includes soft drinks



RECEPTION DISPLAYS

ARTISAN CHEESE BOARD & SEASONAL FRUIT

an array of domestic & imported cheeses, assorted crackers, sliced breads & seasonal fruit
\$15 per person

VEGETABLE CRUDITÉS DISPLAY

assorted fresh garden vegetables, dill dip
\$10 per person

MEDITERRANEAN DISPLAY

fresh mozzarella, grape tomatoes, traditional hummus, olive tapenade, kalamata olives, sun-dried tomato tapenade, pita triangles
\$12 per person

ANTIPASTO DISPLAY

salami, prosciutto, capicola, provolone, kalamata olives, marinated mushroom and artichoke hearts, roasted peppers, pepperoncini and french baguettes
\$13 per person

CHILLED SEAFOOD

oysters, shrimp, cocktail sauce, horseradish, tuna, crab salad, lemon wedges
Market Price per person

SWEET TABLE

\$50 per dozen

assortment includes:
assorted mousse cups
mini tiramisu
chocolate eclairs
assorted macaroons
assorted mini cakes

LATE NIGHT SNACK OPTIONS

\$15 additional per person

select one

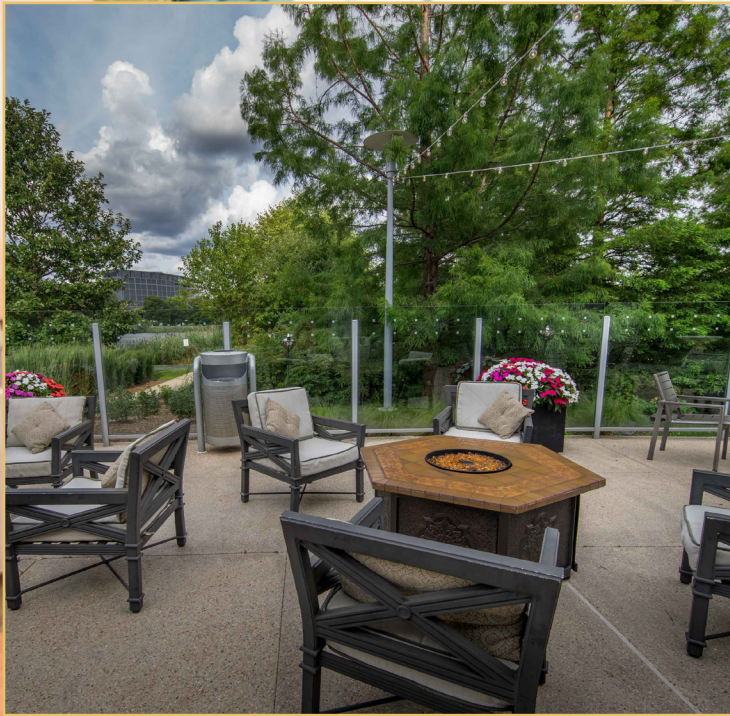
assorted sliders
chicken tenders with dipping sauces
chicken quesadilla with toppings
nacho bar

**50 person minimum*

ENHANCEMENTS AVAILABLE

entrance draping
ice carvings
place card table draping
specialty linens & napkins
white vinyl covered dance floor
wedding ceremony arch

Please Consult your Wedding Designer for Additional Selections/Offerings





BEVERAGE PACKAGES

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

\$6 upgrade
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

\$15 upgrade
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 BAR

based on consumption

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*

ask Wedding Designer for details

Standard brand beers & wine \$20 per person

CASH BAR AVAILABLE WITH \$175 BARTENDER FEE

ask Wedding Designer for details

ADDITIONAL HOUR OF BAR SERVICE*

\$10 additional charge per person for standard brands

\$12 additional charge per person for premium brands

\$14 additional charge per person for ultra premium brands

**based on guarantee count*

SIGNATURE DRINK

create your own signature drink with your Wedding Designer to add to your special day starting at \$8.50 per person



GENERAL INFORMATION

CityGate Grille will require a signed contract on all events. Until the signed contract and deposit are received, all space reservations are considered tentative and are subject to release.

DEPOSIT SCHEDULE

Advance deposit: \$1000 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.


CANCELLATION

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.

Pricing is subject to a 23% service charge and 8.75% sales tax. Prices & availability subject to change.

CityGate Grille | 2020 Calamos Ct., Naperville, IL 60563

T. 630.579.7823 | www.citygategrille.com



CEREMONY

Minimum charge of \$1000.00. This fee includes white garden chairs.

TASTING

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 person.

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



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.soundsabout.com

