

the CITY grill

EVENT CENTRE

Welcome to The City Grill

Our creative vision for The City Grill came from the belief that the downtown is the heart of all great cities.

Our event centre sits at the most prominent corner in Windsor. As we researched the history of the building, we discovered the grandeur of Windsor's downtown at the turn of the century through to the 1960's. We used this as our inspiration for what The City Grill would be.

Many people fondly remember the building as being Birks jewelry store. This history is reflected in the Birks "blue box" colour and the original double brass "b" door pulls which are prominently displayed in the restaurant. Prior to being Birks, the building was McCreery's Diamond store - a beautiful art deco design that we have attempted to revive through our renovation. The original 1930's walk-in vault that once stored precious stones is now our wine cellar.

It is our belief that downtown Windsor will once again beat strongly as the heart of the city. A place where people live, meet and play.

A walking place, a working place, a people place.



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Group Dining Functions

GOLD PACKAGE

\$45 Per Person

STARTERS

PRE SELECT ONE:

GARDEN SALAD

spring mix, carrots, baby tomato, cucumber, balsamic dressing

SOUP DU JOUR

chef's selection

MAINS

PRE SELECT ONE:

SEARED SALMON

7oz fresh atlantic filet, baby potato, seasonal vegetables, dill cream sauce

CHICKEN SUPRÊME

seared breast, brown butter mashed, seasonal vegetables, chimi churri

FINISH

DARK CHOCOLATE MOUSSE CAKE

chantilly cream, raspberry coulis

PLATINUM PACKAGE

\$55 Per Person

STARTERS

PRE SELECT TWO:

SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce

TCG CAESAR SALAD

artisan romaine, crostini, bacon, parmesan, house made dressing

BUTTER CHICKEN SPRING ROLL

pulled chicken, indian spices, mint yogurt

ROASTED BEET SALAD

goat cheese, spring mix, walnuts, mustard vinaigrette

MAINS

PRE SELECT TWO:

SEARED TUNA

blackened filet, served mid rare, baby potato, seasonal vegetables, buerre blanc

CHICKEN WELLINGTON

puff pastry, proscutto wrapped brest, duexelle, brown butter mashed, seasonal vegetables, herb cream

FILET MIGNON

8oz AAA tenderloin, served mid rare, baked potato, seasonal vegetables, demi glaze

GRILLED HALIBUT

Fresh filet, mango chutney, baby potato, seasonal vegetables (supplemental fee \$2.00 per guest)

ROASTED LAMB

Herb rubbed rack, brown butter mashed, seasonal vegetables, demi glaze (supplemental fee \$4.00 per guest)

FINISH

CHEESECAKE

ny style, fresh berry coulis

DARK CHOCOLATE MOUSSE CAKE

chantilly cream, raspberry coulis



All Group dining functions include the following:

Bread service • All cutlery, china and glassware • Professional staffing • AV Equipment • Bar service

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Facilities

If you are looking for a location to host your holiday parties with staff, customers, friends or family, The City Grill is able to assist you in making your event one to remember.

From cocktail receptions, to intimate dinners – we can do it all. We are able to accommodate small groups and groups as large as 250+ guests. Our culinary team can create a menu like no other, and we have affordable packages that will meet every budget.

We also have an added feature that not many venues can offer – Our two private dining areas. The Birks Room and our Private Reserve room can create a private and intimate dinner while being in the middle of the action.



Custom Events

Our menus are suggestions and we pride ourselves on being able to work with clients to develop custom culinary dining experiences. Our culinary team is eager to design a menu to match your event needs and will create a culinary memory unlike any in Windsor. We can also accommodate dietary, religious or ethnic requirements or restrictions. For more information please contact:



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General Manager, The City Grill

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CANAPÉ AND HORS D'OEUVRES MENU

Each item sold by the dozen - Pre dinner reception suggested 4-5 pieces per person

10-12 pieces per person are suggested for Hors d'oeuvres parties. Hors d'oeuvres parties can have either butlered or stationed food

SEAFOOD

- MINIATURE CRAB CAKES / 36
red pepper rémoulade
- SALMON TARTAR / 27
- SHRIMP BRUSCHETTA / 24
- SHRIMP COCKTAIL / 27
chili horseradish dip
- TUNA TARTAR / 32
yuzu sauce, wonton crisp
- CRAB SALAD / 24
miniature cones
- CRAB STUFFED MUSHROOM CAPS / 32
- BACON WRAPPED SCALLOPS / 36
- SHRIMP SUMMER ROLLS / 26
- SHRIMP WONTON TACOS / 26
- STUFFED SQUID LOLLIPOPS / 26
chorizo, smoked paprika aioli
- HORSERADISH CRUSTED SCALLOPS / 36
crème fraîche

MEATS

- CURRIED CHICKEN SALAD CUPS / 24
served warm
- BUTTER CHICKEN SPRING ROLLS / 26
minted yogurt
- MOROCCAN BEEF SATAY / 33
spiced tomato dip
- CHORIZO CORN POPS / 24
artisan mustard
- DUCK SPIEDINI / 36
sesame hoisin glazed
- ROASTED LAMB LOLLIPOPS / 38
lemon oregano
- ASIAN GLAZED CHICKEN SKEWER / 27
- BACON WRAPPED DATES / 27
- LAMB CROQUETTE / 34
- CAJUN SHORT RIB EGGROLL / 30
caramelized onion, aioli
- BLACK & BLUE EGGROLLS / 30
blackening spice, blue cheese
- CHICKEN WONTON TACOS / 27

VEGETARIAN

- GREEK SPANAKOPITA / 24
spinach, feta cheese
- CRISPY BRIE WEDGES / 24
seasonal compote
- LEEK & WILD MUSHROOM STRUDEL / 22
goat cheese
- FIRE ROASTED TOMATO BRUSCHETTA / 22
- VEGETABLE SAMOSA / 24
mild curry spices, yogurt dip
- VEGETABLE SPRING ROLLS / 24
sweet chili sauce
- VEGETABLE SUMMER ROLLS / 22
hoisin sauce
- GOAT CHEESE STUFFED MUSHROOM CAPS / 24
- VEGETABLE WONTON TACOS / 24
- SESAME TEMPURA VEGETABLES / 22
- TRUFFLE DEVEILED EGGS / 24
- ITALIAN ARANCINI / 22
pomodoro sauce

STATIONED ITEMS

per person pricing (minimum 15 ppl)

- FRESH SEASONAL FRUIT & BERRIES / 6
yogurt dip
- ARTISANAL CHEESE AND FRUIT DISPLAY / 9
nuts, assorted bread, crackers and preserves
- ANTIPASTO BOARD / 8
cured meats, local cheeses, pickled & grilled vegetables
- ROOT VEGETABLE CHIPS AND DIPS / 5
sweet potato, parsnip, beets, plantain, ethnic dips
- TORTILLA CHIPS AND DIP / 6
fire roasted salsa, salsa verde, guacamole, sour cream
- DESSERT PETITS FOURS AND SWEETS / 9
assorted mini cakes, cookies and pastries



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Terms & Policies

Deposit

A 25 % nonrefundable deposit is required at the time of booking to secure your event.

Payment

Full payment is due at the end of your event. The City Grill accepts cash, credit card or company cheques. One bill will be presented to group larger than (12) guests.

Guest Totals

The customer must provide a guaranteed number of guests at least (5) business days prior to the event. The confirmed guest total will be charged to the client.

Menu Selection

The customer must provide menu selection (10) business days prior to event. Any and all special requests and substitution must be agreed upon by both parties (14) days in advance of event.

Outside Vendors

All outside vendors must be approved by our management team and documented on the contract with The City Grill.

Food & Alcoholic Beverages

The City Grill reserves the right to inspect and control all events held on the premises. All food and beverages must be purchases by The City grill unless otherwise agreed upon by both parties and documented in the contract. The City Grill reserves the rights to refuse service to anyone whom the staff has determined to be intoxicated or a minor.

Decorations

Decorations or displays brought onto the premises must be approved by The City Grill management team. Items may not be attached to any stationary walls, floor or ceilings with nails, staples, tape or any other substances. Decorations can be set up no earlier than one hour prior to the start of the scheduled event, unless approved by management.

Pricing

All pricing is subject to an 18% service fee (gratuity) and 13% sales tax. Companies requesting invoicing must make arrangements with management prior to event.

Date: _____ Date of event: _____

Client name: _____

Company name: _____

Client signature: _____

TCG management signature: _____



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