



PRIVATE EVENTS

LEARN MORE & PLAN EVENTS

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GEMSTONE CAFE HOSPITALITY GROUP



CITRINE - OAK PARK is located in the heart of Oak Park at Oak Park Avenue and South Blvd just steps from the Green Line. Citrine offers Mediterranean influenced cuisine with American flair.

The warm, inviting interior boasts a beautifully open main dining room, an elegant private dining room, a spacious outdoor patio, and a lively bar area. All provide an extensive mix of private and semi-private spaces which serve as the perfect place to host parties or events.

PRIVATE DINING ROOM

Tucked away from the lively main dining room and bar providing a warm, intimate setting. This room features floor to ceiling windows. Perfect for celebrations or corporate gatherings.

THIS SPACE CAN ACCOMODATE

24 SEATED

PARTIES OF 12 OR MORE, USE OF EVENT MENU REQUIRED

F&B MIN TUE-SAT EVENINGS: \$1,000 pre tax & grat

F&B MIN SUN BRUNCH & DINNER: \$1,000 pre tax & grat



MAIN DINING ROOM

A charming dining space perfect for business meals, family dinners and celebrations.

THIS SPACE CAN ACCOMODATE

100 SEATED

SATURDAY AFTERNOONS \$4,500 F&B MIN pre tax & grat

DINNER BUY OUT:

TUE-THURS & SUN \$6,000 F&B MIN pre tax & grat

FRI-SAT \$12,000 F&B MIN pre tax & grat

PATIO

Festive alfresco dining at it's finest along picturesque Oak Park Avenue & South Boulevard. Perfect for any event from business to pleasure!

THIS SPACE CAN ACCOMODATE

60 SEATED

DINNER BUY OUT:

TUE-THURS & SUN \$6,000 F&B MIN pre tax & grat

FRI-SAT \$12,000 F&B MIN pre tax & grat





HORS D'OEUVRES

PASSED by our Staff or FAMILY STYLE at the table

SEASONAL BRUSCHETTA.....	4.00 EA
ANTIPASTO SKEWER	5.00 EA
SHRIMP COCKTAIL	6.00 EA
MINI LOBSTER SALAD SANDWICH	MKT EA
SALMON TARTAR	6.00 EA
TUNA TARTAR ON WON TON	6.00 EA
MINI CRAB CAKE	6.00 EA
GRILLED SHRIMP	6.00 EA
CHEESEBURGER SLIDERS	5.00 EA
CHICKEN SATAY	5.00 EA
BEEF SATAY.....	5.00 EA
BEEF WELLINGTON	6.00 EA
MUSHROOM TARTLET	4.00 EA
PROSCUITTO WRAPPED DATES.....	5.00 EA
MEATBALLS	5.00 EA
FAMILY STYLE CHARCUTERIE <small>MEAT + CHEESE COMBINATION</small>	7.00 PER PERSON



PRICES EXCLUDE BEVERAGES. CURRENT SALES TAX + 22% GRATUITY APPLY TO ALL FOOD AND BEVERAGE.
 PRICE, SEASONAL OFFERINGS AND MENU SELECTION SUBJECT TO CHANGE AND AVAILABILITY



THREE COURSE DINNER

\$49.95 per person

FIRST COURSE SOUP OR SALAD - CHOOSE ONE _____

HOUSE mixed greens, shaved seasonal vegetables, white balsamic vinaigrette

BEET goat cheese mousse, arugula, passion fruit vinaigrette

WEDGE neuskes bacon, roasted tomato, green goddess dressing

CAESAR romaine hearts, aged parmesan, torn croutons

SOUP DU JOUR daily selection

SECOND COURSE CHOOSE TWO FAMILY STYLE or THREE PLATED _____

FOR PLATED OPTION - HOST WILL PROVIDE CITRINE WITH ENTREE COUNT 72 HOURS IN ADVANCE

8OZ FILET MIGNON (+15)

10OZ NY STRIP (+5)

BRAISED SHORT RIBS (+5)

SURF & TURF (+MKT)

AMISH CHICKEN BREAST

PORK TENDERLOIN

LAKE SUPERIOR WHITEFISH

COUS COUS, BLISTERED TOMATOES, MUSHROOMS, BABY SPINACH,
LEMON BEURRE BLANC

SCOTTISH SALMON

MUSHROOM RISOTTO

RIGATONI PRIMAVERA A LA VODKA

SEASONAL RAVIOLI

SIDES CHOOSE TWO _____

SERVED PLATED WITH PROTEIN(S) CHOSEN ABOVE

MASHED POTATOES

ROASTED POTATOES

BRUSSEL SPROUTS

GREEN BEANS + CARROTS

BROCCOLINI

THIRD COURSE CHOOSE ONE _____

FLOURLESS CHOCOLATE CAKE

LEMON CHEESECAKE berry sauce

CARROT CAKE cream cheese frosting

LITTLE BITES Chef's mini assortment

SORBET lemon, mango or raspberry

GELATO chocolate, vanilla or pistachio

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FOUR COURSE DINNER

\$59.95 per person

FIRST COURSE CHOOSE ONE _____

CRAB CAKE cabbage slaw, aioli

MUSHROOM RISOTTO parmesan

SHRIMP COCKTAIL cocktail sauce & dijonnaise

MEATBALLS polenta, pomodoro sauce

BRUSCHETTA classic tomato-basil

SECOND COURSE SOUP OR SALAD - CHOOSE ONE _____

HOUSE mixed greens, shaved seasonal vegetables, white balsamic vinaigrette

BEET arugula, greek yogurt, oranges, granola crumble white balsamic vinaigrette

ARUGULA pickled red onion, feta, lemon vinaigrette

CAESAR romaine hearts, aged parmesan, torn croutons

SOUP DU JOUR daily selection

THIRD COURSE CHOOSE TWO FAMILY STYLE or THREE PLATED _____

FOR PLATED OPTION - HOST WILL PROVIDE CITRINE WITH ENTREE COUNT 72 HOURS IN ADVANCE

8OZ FILET MIGNON (+15)

10OZ NY STRIP (+5)

BRAISED SHORT RIBS (+5)

SURF & TURF (MKT)

AMISH CHICKEN BREAST

PORK TENDERLOIN

LAKE SUPERIOR WHITEFISH

COUS COUS, BLISTERED TOMATOES, MUSHROOMS, BABY SPINACH,
LEMON BEURRE BLANC

SCOTTISH SALMON

MUSHROOM RISOTTO

RIGATONI PRIMAVERA A LA VODKA

SEASONAL RAVIOLI

SIDES CHOOSE TWO _____

SERVED PLATED WITH PROTEIN(S) CHOSEN ABOVE

MASHED POTATOES

ROASTED POTATOES

BRUSSEL SPROUTS

GREEN BEANS CARROTS

BROCCOLINI

FOURTH COURSE CHOOSE ONE _____

FLOURLESS CHOCOLATE CAKE

LEMON CHEESECAKE berry sauce

CARROT CAKE cream cheese frosting

LITTLE BITES Chef' mini assortment

SORBET lemon, mango or raspberry

GELATO chocolate, vanilla or pistachio

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THREE COURSE LUNCH

\$39.95 per person

AVAILABLE FOR PRIVATE EVENTS MON-SAT 11AM-3PM

FIRST COURSE SOUP OR SALAD - CHOOSE ONE _____

HOUSE mixed greens, shaved seasonal vegetables, white balsamic vinaigrette

BEET arugula, greek yogurt, oranges, granola crumble white balsamic vinaigrette

ARUGULA pickled red onion, feta, lemon vinaigrette

CAESAR romaine hearts, aged parmesan, torn croutons

SOUP DU JOUR daily selection

SECOND COURSE CHOOSE TWO FAMILY STYLE or THREE PLATED _____

FOR PLATED OPTION - HOST WILL PROVIDE CITRINE WITH ENTREE COUNT 72 HOURS IN ADVANCE

LAKE SUPERIOR WHITEFISH

COUS COUS, BLISTERED TOMATOES, MUSHROOMS, BABY SPINACH,
LEMON BEURRE BLANC

SCOTTISH SALMON

SEASONAL RISOTTO

RAVIOLI MUSHROOM, RICOTTA OR BUTTERNUT SQUASH

RIGATONI PRIMAVERA A LA VODKA

100Z NY STRIP (+10)

AMISH CHICKEN BREAST

PORK TENDERLOIN (+5)

SIDES CHOOSE TWO _____

SERVED PLATED WITH PROTEIN(S) CHOSEN ABOVE

MASHED POTATOES

ROASTED POTATOES

BRUSSEL SPOUTS

GREEN BEANS & CARROTS

BROCCOLINI

THIRD COURSE CHOOSE ONE _____

FLOURLESS CHOCOLATE CAKE

LEMON CHEESECAKE berry sauce

CARROT CAKE cream cheese frosting

LITTLE BITES Chef's mini assortment

SORBET lemon, mango or raspberry

GELATO chocolate, vanilla or pistachio

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BRUNCH

FAMILY STYLE \$29.95 per person

SUN 10:30AM-2PM

ENTREES CHOOSE TWO

EGGS BENEDICT
CHORIZO HASH
BAGEL + LOX
CHILAQUILES
EGGS - ANY STYLE

FRENCH TOAST
SEASONAL PANCAKES
EGG WHITE OMELET
BRUNCH BURGER SLIDERS

SIDES CHOOSE TWO

FRESH FRUIT
ROASTED POTATOES
GRILLED VEGETABLES
BACON

DESSERT CHOOSE ONE

FLOURLESS CHOCOLATE CAKE
LEMON CHEESECAKE berry sauce
CARROT CAKE cream cheese frosting

LITTLE BITES Chef's mini assortment
SORBET lemon, mango or raspberry
GELATO chocolate, vanilla or pistachio

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BEVERAGE

Mimosa Bar

\$35 per person + \$150 attendant fee (3-hours) | Sat & Sun Afternoon Events Only

Classic Juices - choose two

ORANGE

CRANBERRY

PINEAPPLE

GRAPEFRUIT

Specialty Juices - choose one

WHITE PEACH

STRAWBERRY

WATERMELON

BLOOD ORANGE

Bubbles

Pop the bubbly with a toast of sparkling wine! \$7 per person

Beer & Wine

Select Beers, House Red, House White, Rose, Prosecco, Soft Drinks, Coffee & Teas

\$20 PER PERSON - PER HOUR

Classic Bar

House Spirits, Select Beers, House Red, House White, House Rose, Prosecco, Soft Drinks, Coffee & Teas

\$22 PER PERSON - PER HOUR

Premium Bar

Specialty Cocktails, Premium Spirits, Select Beers, House Red, House White, House Rose, Prosecco, Soft Drinks, Coffee & Teas

\$24 PER PERSON - PER HOUR



MORE INFORMATION & FAQ'S

Children's Menu ---

Available for little guests age 8 & under. Includes soft drink and gelato for dessert - \$12

AMISH CHICKEN FINGERS with French Fries

RIGATONI with marinara or butter

4oz CHEESEBURGER with French Fries

FAQs ---

IS A DEPOSIT REQUIRED? No, a deposit is not required.

IS THERE A MINIMUM SPEND REQUIRED? Yes, see food and beverage minimums above. Should the minimum not be met, the difference will be assessed as a Room Fee.

WHEN DOES THE MENU NEED TO BE FINALIZED? Completed menus are due at least **2 weeks prior** to your event date. If the event is booked less than 2 weeks prior, menu is due within 3 days of booking.

WHEN IS THE FINAL GUEST COUNT DUE? A final guarantee number of guests is due **by 3pm 72 hours (3 days)** prior to your event. If you choose a plated lunch or dinner, entree counts are also due **by 3pm 72 hours (3 days)** prior to your event. If the event is booked less than 72 hours out then the guarantee count is the reserved guest count at booking.

MAY I BRING IN A CAKE OR MY OWN DESSERT? Hosts may bring in their own dessert, a \$30 fee applies. No other outside food or beverage is allowed. The \$30 fee includes a dessert table with white linen (if desired) and Citrine will cut, plate and serve your cake for additional charge. No platters, cake stands, etc for items brought in are provided. Custom Cakes may be ordered through our Pastry Chef, the Event Director can provide you with pricing.

WHAT FORMS OF PAYMENT ARE ACCEPTED? Accepted forms of payment include cash and credit card. No personal checks are accepted.