



# PRIVATE DINING GUIDE

345 WEST 5TH STREET  
CHICO, CA 95928

**PRIVATE DINING INFO & RESERVATIONS:**

**(530) 891-6328**

**(530) 966-6234**

# Private Dining Guide



The 5<sup>th</sup> Street Steakhouse is located in picturesque downtown Chico. Since August 2000, the owners of this restaurant have prided themselves in providing the best quality cuisine in town. As a restaurant, our satisfaction comes from the finest service that will make any experience with us memorable.

We are now excited to offer our services for private events during breakfast, lunch or dinner. The 5<sup>th</sup> Street Steakhouse Banquet Room is attached to the main dining area, but provides a private section for your special event. Our facility is perfect for birthdays, wedding rehearsal dinners, anniversaries, religious celebrations, graduations, fundraisers, holiday parties, and private meetings. We also offer a full projection system for your convenience. With an array of menu option and an extensive wine list, we are sure that you will find us to be the ideal fit for your event.

The Banquet Room at 5<sup>th</sup> Street Steakhouse seats 15 - 50 guests, with additional seating on the patio for 15-25 guests. The room can be modified for appetizer buffets or plated dinners.



# Private Dining Guide

## Features and Services:

- Full service bar
- Seating for 50
- Room set up and break down
- Table service
- Variety of menu options
- Email invitations

## Additional Services:

- Floral arrangements
- Decorative linens
- Projection System
- Live Jazz
- Specialty beverages
- Mailed invitations
- Cake Cutting



## Reservations:

All reservations for the banquet room will be made through the banquet manager. The reservation must be made at least two weeks prior to event with the exception of special holidays\*.

## Deposits:

Sunday through Thursday, there is a non-refundable facility fee of \$150.00 that is required to confirm the time and date of the event. This price guarantees a PRIVATE room and secures the date while making the date/time unavailable to any other interested parties. A courtesy hold can be placed on a date for 48 hours without a deposit.

Friday and Saturday, there is a non-refundable facility fee of \$250.00 that is required to confirm the time and date of the event. This price guarantees a PRIVATE room and secures the date while making the date/time unavailable to any other interested parties. A courtesy hold can be placed on a date for 48 hours without a deposit.

All additional services (flowers, colored linens, projection services, live music, specialty beverages, etc) must be confirmed one (1) week before event.

# Private Dining Guide

**Patio:** The Patio is available for rent separately or in addition to the banquet room. There is a \$100.00 facility fee to rent the space. If you are renting the space in addition to the banquet room, we will add this price to the banquet room facility fee. This price guarantees a PRIVATE room and secures the date while making the date and time unavailable to any other interested parties. A courtesy hold can be placed on a date for 48 hours without a deposit.

**Full Availability:** Breakfast and Lunch options are available. Please see sample menus online. Times, prices, and menus will be subject to availability.

**Audio Visual:** Sunday through Thursday there is a rental fee of \$100.00 to use the projection system in the private banquet room. The equipment includes a projector, screen, DVD player, computer hook-ups, and audio. Assistance from staff will be provided in the use of the projection and audio system. We request the host arrive a half an hour before the event for a tutorial of the equipment and to assure that our system is compatible with other components. Last minute requests may not be accommodated. Friday and Saturday the projection rental fee is included in the facility fee. All other rules and conditions apply.

**Preservation:** A clean-up fee of \$100.00 will be added for any additional decorations including, but not limited to: flower petals, rice, confetti, tape, staples, and gift wrapping trash.

**Special Holidays:** For the month of December and the week of CSU Chico graduation, prices, availability, and time limits will be changed.



# Private Dining Guide

## Payments:

Sunday through Thursday there is a \$1,000.00 food and beverage minimum, which is pre-tax and service charge. Any additional costs will be added at the end of service. The minimum price is changed for special holidays\*.

Friday and Saturday there is a \$2,500.00 food and beverage minimum, which is pre-tax and service charge. Any additional costs will be added at the end of service. The minimum price is changed for special holidays\*.



A guaranteed guest count along with the menu choices are required at least two (2) weeks prior to the event. The final guest count number may be increased with additional charges. If the number of guest in attendance is less than the final guest count, the customer is required to pay the greater number.



A service charge of 20% for staffing will be added to all events.

Standard 7.25% sales tax will be added to all events.

The final charges will be calculated at the end of the event.

The final charges will be calculated at the end of the event.

One bill will be presented for single payment, no multiple payments.



# **5TH STREET CONTINENTAL PACKAGE**

## **Continental Options (choose 2)**

*Assorted Pastries*

-

*Bagel and Cream Cheese Platter*

-

*Fresh Fruit and Yogurt Dip*

## **Beverages**

*Coffee and Juice Station Provided*

*23 per guest*



## **5TH STREET LUNCHEON PACKAGE**

### **Luncheon Menu Options**

(Select Three)

*Steakhouse Burger with Blue Cheese, Caramelized Onions and Bacon on Ciabatta Roll*

-

*Grilled Prawn Caesar Salad with Shaved Parmesan*

-

*Philly Cheese Steak with Roasted Peppers, Caramelized Onions, Fresh Mozzarella and Parmesan Fries*

-

*Daily Fresh Market Fish Option*

-

*Dungeness Crab Louie Salad*

-

*Steakhouse Cobb Salad*

### **Dessert**

(Select One)

*Steakhouse Vanilla Bean Crème Brulee*

-

*Warm White Chocolate Brownie with Vanilla Bean Gelato*

-

*Assorted House Made Cookies*

***28 per guest***



# STANDARD 5TH STREET PACKAGE

## First Course

(Select One)

*Wedge Salad with Blue Cheese Dressing*

-

*Caesar Salad with Shaved Parmesan*

-

*Baby Spinach Salad with Spiced Pecans and Balsamic Vinaigrette*

## Entrée Course

(Select Two for Guests to Select From)

*6 ounce Filet with Roasted Garlic Mashed Potatoes*

-

*Chicken Breast Stuffed with Prosciutto and Fontina Cheese with Roasted Garlic Mashed Potatoes and Marsala Wine Sauce*

-

*Daily Fresh Market Fish Option*

## Dessert

(Select One)

*Steakhouse Vanilla Bean Crème Brulee*

-

*Warm White Chocolate Brownie with Vanilla Bean Gelato*

-

*Assorted House Made Cookies*

*44 per guest*



# **EXECUTIVE 5TH STREET PACKAGE**

## **First Course**

(Select One)

*Wedge Salad with Blue Cheese Dressing*

-

*Caesar Salad with Shaved Parmesan*

-

*Baby Spinach Salad with Spiced Pecans and Balsamic Vinaigrette*

## **Entrée Course**

(Select Two for Guests to Select From)

*12 ounce Filet with Roasted Garlic Mashed Potatoes*

-

*14 ounce Rib-Eye with Roasted Garlic Mashed Potatoes*

-

*Chicken Breast Stuffed with Prosciutto and Fontina Cheese with Roasted Garlic Mashed Potatoes and Marsala Wine Sauce*

-

*Hazelnut-Crusted Halibut with Brown Butter Sauce, Sugar Snap Peas, and Garlic Mashed Potatoes*

-

*Daily Fresh Market Fish Option*

## **Dessert**

(Select One)

*Steakhouse Vanilla Bean Crème Brulee*

-

*Warm White Chocolate Brownie with Vanilla Bean Gelato*

-

*Assorted House Made Cookies*

***52 per guest***



# **SIGNATURE 5TH STREET PACKAGE**

## **First Course**

(Select One)

*Loaded Wedge Salad with Bacon, Cheddar, and Blue Cheese Dressing*

-

*Caesar Salad with Shaved Parmesan*

-

*Baby Spinach Salad with Spiced Pecans and Balsamic Vinaigrette*

## **Entrée Course**

(Select Two for Guests to Select From)

*12 ounce Filet with Roasted Garlic Mashed Potatoes*

-

*14ounce Rib-Eye with Roasted Garlic Mashed Potatoes*

-

*14 ounce New York with Roasted Garlic Mashed Potatoes*

-

*6 Ounce Filet with Maine Lobster Tail and Garlic Mashed Potatoes*

-

*“Steakhouse Surf & Turf”- Our 6 oz. Filet with Three Grilled Prawns over Garlic Mashed Potatoes and Soy Wasabi Butter Sauce*

## **Dessert**

(Select One)

*Steakhouse Vanilla Bean Crème Brulee*

-

*Warm White Chocolate Brownie with Vanilla Bean Gelato*

-

*Assorted House Made Cookies*

***63 per guest***