



PRIVATE DINING GUIDE

4777 Sharon Rd
Charlotte, NC 28210

PRIVATE ROOM

- Available for Private Events up to 40 guests
- Food & Beverage Minimum required
 - Minimums are revenue based & subject to change seasonally
- Preselected Menu Options
- Wide range of menu options available and would be happy to customize a menu for your needs

INCLUDES:

- China, glass, silver, tables & chairs for 40 seated guests.
- Two large sliding main glass doors, one swinging side door & curtains to fully cover doors.
- 70-inch TV and HDMI cord
- Separate audio sound system



HORS D'OEUVRES

all selections are priced per piece

Shrimp Cocktail \$4

poached jumbo shrimp, cocktail sauce

Oysters on the Half Shell \$4

chef's daily selection, lemon, cocktail sauce

Oysters Rockefeller \$4

bacon, hollandaise, spinach, panko

Jumbo Lump Crab Cake \$5

cajun remoulade

Fried Chicken Sliders \$5

pimento cheese, brioche

CAB Sliders \$6

CAB beef, cheddar, duke's mayo, house pickles, brioche

Lamb Burger Sliders \$7

ground lamb, house pickles, fontina, pickled red onions

CAB Mini Meatballs \$4

parmesan risotto, sauce au poivre

ON DISPLAY

Fruit & Cheese Display

\$15 per person

seasonal fruit & cheese selections, accoutrements

Seafood Tower

\$160 per dozen (of each item)

shrimp cocktail, oysters on the half shell, oysters rockefeller, accoutrements

**Menus are subject to change. Please notify us of any dietary restrictions or special requests in advance.*

DINNER MENU - \$95 PER PERSON

STARTERS

served family style, plated for the table

Local Provisions Board

artisanal meat & cheese selections, seasonal accoutrements

Shrimp Cocktail

cocktail sauce, lemon

CAB Meatballs

parmesan risotto, sauce au poivre

SALAD COURSE

please choose one selection below

Caesar Salad

shaved parmesan, garlic crouton

Bibb Wedge Salad

bacon, confit heirloom tomatoes, gorgonzola crumbles, buttermilk dressing

ENTRÉE COURSE

please choose one selection below

served with whipped potatoes and asparagus

8oz CAB Filet Mignon | Roasted Chicken Breast | Market Catch

DESSERT COURSE

please choose one selection below

Chocolate Torte | Cheesecake

**Menus are subject to change. Please notify us of any dietary restrictions or special requests in advance.*

DINNER MENU - \$105 PER PERSON

STARTERS

served family style, plated for the table

Local Provisions Board

artisanal meat & cheese selections, seasonal accoutrements

Shrimp Cocktail

cocktail sauce, lemon

CAB Meatballs

parmesan risotto, sauce au poivre

SALAD COURSE

please choose one selection below

Caesar Salad

shaved parmesan, garlic crouton

Bibb Wedge Salad

bacon, confit heirloom tomatoes, gorgonzola crumbles, buttermilk dressing

ENTRÉE COURSE

please choose one selection below

served with whipped potatoes and asparagus

8oz CAB Filet Mignon | Roasted Chicken Breast | Market Catch

SIDES

served family style, plated for the table

Brussels Sprouts | Mac & Cheese

DESSERT COURSE

please choose one selection below

Chocolate Torte | Cheesecake

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DINNER MENU - \$125 PER PERSON

STARTERS

served family style, plated for the table

Local Provisions Board

artisanal meat & cheese selections, seasonal accoutrements

Shrimp Cocktail

cocktail sauce, lemon

CAB Meatballs

parmesan risotto, sauce au poivre

Jumbo Lump Crab Cakes

cajun remoulade

SALAD COURSE

please choose one selection below

Caesar Salad

shaved parmesan, garlic crouton

Bibb Wedge Salad

bacon, confit heirloom tomatoes, gorgonzola crumbles, buttermilk dressing

ENTRÉE COURSE

please choose one selection below

served with whipped potatoes and asparagus

8oz CAB Filet Mignon | 14oz CAB NY Strip | Roasted Chicken Breast | Market Catch

SIDES

served family style, plated for the table

Brussels Sprouts | Mac & Cheese

DESSERT COURSE

please choose one selection below

Chocolate Torte | Cheesecake

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DINNER MENU - \$150 PER PERSON

STARTERS

served family style, plated for the table

Local Provisions Board

artisanal meat & cheese selections, seasonal accoutrements

Seafood Tower

shrimp cocktail, oysters on the half shell, oysters rockefeller, accoutrements

CAB Meatballs

parmesan risotto, sauce au poivre

Jumbo Lump Crab Cakes

cajun remoulade

SALAD COURSE

please choose one selection below

Caesar Salad

shaved parmesan, garlic crouton

Bibb Wedge Salad

bacon, confit heirloom tomatoes, gorgonzola crumbles, buttermilk dressing

ENTRÉE COURSE

please choose one selection below

served with whipped potatoes and asparagus

**8oz CAB Filet Mignon | 14oz CAB NY Strip | 16oz CAB Ribeye
Roasted Chicken Breast | Market Catch**

SIDES

served family style, plated for the table

Brussels Sprouts | Mac & Cheese | Truffle Frites

DESSERT COURSE

please choose one selection below

Chocolate Torte | Cheesecake

**Menus are subject to change. Please notify us of any dietary restrictions or special requests in advance.*

EVENT GUIDELINES & POLICIES

FOOD AND BEVERAGE MINIMUM:

- To hold the privacy in the space for your group, a food and beverage minimums expenditure is required.
- The minimum determined is based on a non-negotiable rate set by Oak Steakhouse.
- Minimums do not include tax or service charge.
- Should the food and beverage spend fall below the minimum at the end of your event, the difference will be charged as "unmet minimum" and is subject to both tax and service charge.

CHARGES, TAXES AND FEES:

- At the time of signed contract, the client is agreeing to the food & beverage minimum plus any applicable taxes and fees.
- A 24% service charge and a 8.25% sales tax will be added to all charges.
- Prices are subject to change based on North Carolina State Law.

PAYMENT:

- Oak Steakhouse requires a credit card authorization form to be placed on file for every event. No event is guaranteed without a credit card authorization form on file.
- Full payment is charged at the conclusion of the event on the card on file, unless otherwise arranged.
- Split checks are not allowed. There will be one final bill.
- All final charges must be paid on site at the conclusion of the event. The hosting party will be held responsible for any remaining minimum and any open or unpaid tabs from event guests.
- All payments must be made in the form of cash or credit card. Oak Steakhouse does not accept personal checks as payment. Oak Steakhouse does not provide direct bill services.

GUARENTEES:

- For private events, our event sales representative requests notification of the guaranteed number of guests attending 72 hours prior to the event.
- This number will be considered the minimum number of guests and cannot be lowered.
- If no guarantee is received, client will be charged for the number of guests originally contracted or actual count, whichever is greater.
- Client will be billed for guaranteed or actual count, whichever is greater.
- In addition, Oak Steakhouse will not be obligated to serve or set up for more than 10% above the guaranteed number of guests.

FOOD AND BEVERAGE SELECTIONS:

- ALL menu selections should be made no later than one (1) week prior to the scheduled event.
- Any food allergies or dietary restrictions must be discussed and agreed upon when selecting menu options.
- All menu options are subject to availability and seasonality per discretion of our Chefs.
- Please inform the restaurant of any dietary restrictions or food allergies.
- No outside food and beverage allowed.
- Celebration cakes are permitted with advance notice and approval. They are subject to a \$25 plating fee.
- ALL beverages are charged on consumption.

DECORATIONS, SIGNS AND BANNERS:

- All decorations or outside services must be approved prior to arrival.
- Staples, tape, nails, and tacks may not be used anywhere on the property. (Gaff tape may be used on the floor only but must be completely removed after the function.)
- Absolutely no glitter or confetti. There is a \$200 clean up fee, should glitter, confetti, or confetti poppers be brought onto premise.
- Candles may be used but must be inside a votive. No taper candles or candelabras are allowed.

EVENT GUIDELINES & POLICIES

CANCELATION:

- If a party must cancel for any reason after signing a fully executed contract, Oak Steakhouse will charge a \$300.00 cancellation fee.
- Should the notice of cancellation be 7 days or less, Oak Steakhouse will charge a \$500.00 cancellation fee.
- Should the notice of cancellation be 3 days or less, Oak Steakhouse will charge the full food & beverage minimum.
- The cancellation must be in writing, and it is the responsibility of the customer to ensure that cancellation has been received by the event coordinator.

**Please contact event coordinator for full event contract.*



CONTACT

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