



OAK
STEAKHOUSE
CLT 17

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 dozen

TOMATO BRUSCHETTA CROSTINI $30

TOMATO & MOZZARELLA SKEWERS $30

PROSCIUTTO WRAPPED ASPARAGUS $30

SHRIMP COCKTAIL $48
Poached Jumbo Shrimp, Cocktail Sauce, Lemon

OYSTERS ON THE HALF SHELL $48
Chef's Daily Selection, Lemon, Cocktail Sauce

OYSTERS ROCKEFELLER $48
Bacon, Hollandaise, Spinach, Panko

MINI LUMP CRAB CAKE $50
Cajun Remoulade

FRIED CHICKEN SLIDERS $60
Pimento Cheese, Brioche

We proudly serve the *Certified Angus Beef* © brand throughout our menu.

SKEWERS
Teriyaki Beef $60
BBQ Chicken $40
Korean BBQ Pork Belly $35

BURGER SLIDERS $72
CAB Beef, Cheddar, Duke's Mayo, House Pickles, Brioche

STEAK SLIDERS $84
NY Strip, Bernaise, Baguette

MINI MEATBALLS $35
Sauce Au Poivre

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.

THE OAK EXPERIENCE

$200 PRE-SELECTED MENU

ALL COURSES SERVED FAMILY STYLE
NO MODIFICATIONS OR SUBSTITUTIONS

STARTERS

Host to select (3) three in advance. Served Family Style.

OYSTERS ROCKEFELLER

BEEF CARPACCIO

TUNA TARTARE

SEAFOOD TOWER

MID-COURSE

PARKER HOUSE ROLLS

STEAKHOUSE WEDGE
Bacon, Confit Heirloom Tomatoes, Gorgonzola Crumbles, Buttermilk Dressing

STEAKS & ENTRÉES

All sliced and served family-style. Served with chef selection of sauces.

FILET MIGNON

PRIME COWBOY RIBEYE

PRIME DRY-AGED NY STRIP

BONE-IN PORK CHOP

MARKET CATCH

SIDES

BRUSSELS SPROUTS

MAC & CHEESE
ADD-ONS: +1 BACON, +4 CRAB, +7 LOBSTER

WHIPPED POTATOES

GRILLED ASPARAGUS



DESSERT

OAK CHOCOLATE CAKE

TABLESIDE S'MORES

CORNBREAD BREAD PUDDING

SWEET POTATO CHEESECAKE

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brand throughout our menu.

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PRIME

$150 PRE-SELECTED MENU

STARTERS

Host to select (3) three in advance. Served Family Style.

PARKER HOUSE ROLLS

OYSTERS ROCKEFELLER

BEEF CARPACCIO

CRAB CAKE

OYSTERS ON THE HALF SHELL

SHRIMP COCKTAIL

FROM THE GARDEN

Guest to select night of. Served Individually.

STEAKHOUSE WEDGE
Bacon, Confit Heirloom Tomatoes, Gorgonzola Crumbles, Buttermilk Dressing

CAESAR SALAD
Crouton, Parmigiano-Reggiano, Anchovy Filet

ENTRÉES

Host to select (5) five options in advance for guests to order (1) one entrée the night of. Served with whipped potatoes and grilled asparagus.

12oz FILET

14oz PRIME NY STRIP

16oz PRIME RIBEYE

PAN-ROASTED CHICKEN

BONE-IN PORK CHOP

MARKET CATCH

SEASONAL VEGETARIAN ENTREE

SIDES

Host to select (3) three in advance. Served Family Style.

BRUSSELS SPROUTS

MAC & CHEESE
ADD-ONS: +1 BACON, +4 CRAB, +7 LOBSTER

CREAMED CORN

POTATO BRAVAS

TRUFFLE FRITES

GREEN BEANS



DESSERT

Guest to select (1) night of .

CHOCOLATE TORTE

CHEESECAKE

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Menu Enhancements are available on page 8.
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SELECT

$125 PRE-SELECTED MENU

STARTERS

Host to select (2) two in advance. Served Family Style.

PARKER HOUSE ROLLS

OYSTERS ROCKEFELLER

BEEF CARPACCIO

CRAB CAKE

FROM THE GARDEN

Guest to select night of. Served Individually.

STEAKHOUSE WEDGE
Bacon, Confit Heirloom Tomatoes, Gorgonzola Crumbles, Buttermilk Dressing

CAESAR SALAD
Crouton, Parmigiano-Reggiano, Anchovy Filet

ENTRÉES

Host to select (4) four options in advance for guests to order (1) one entrée the night of. Served with whipped potatoes and grilled asparagus.

8oz FILET

14oz PRIME NY STRIP

PAN-ROASTED CHICKEN

BONE-IN PORK CHOP

MARKET CATCH

SEASONAL VEGETARIAN ENTRÉE

SIDES

Host to select (2) two in advance. Served Family Style.

BRUSSELS SPROUTS

MAC & CHEESE
ADD-ONS: +1 BACON, +4 CRAB, +7 LOBSTER

CREAMED CORN

POTATO BRAVAS

TRUFFLE FRITES

GREEN BEANS



DESSERT

Guest to select (1) night of.

CHOCOLATE TORTE

CHEESECAKE

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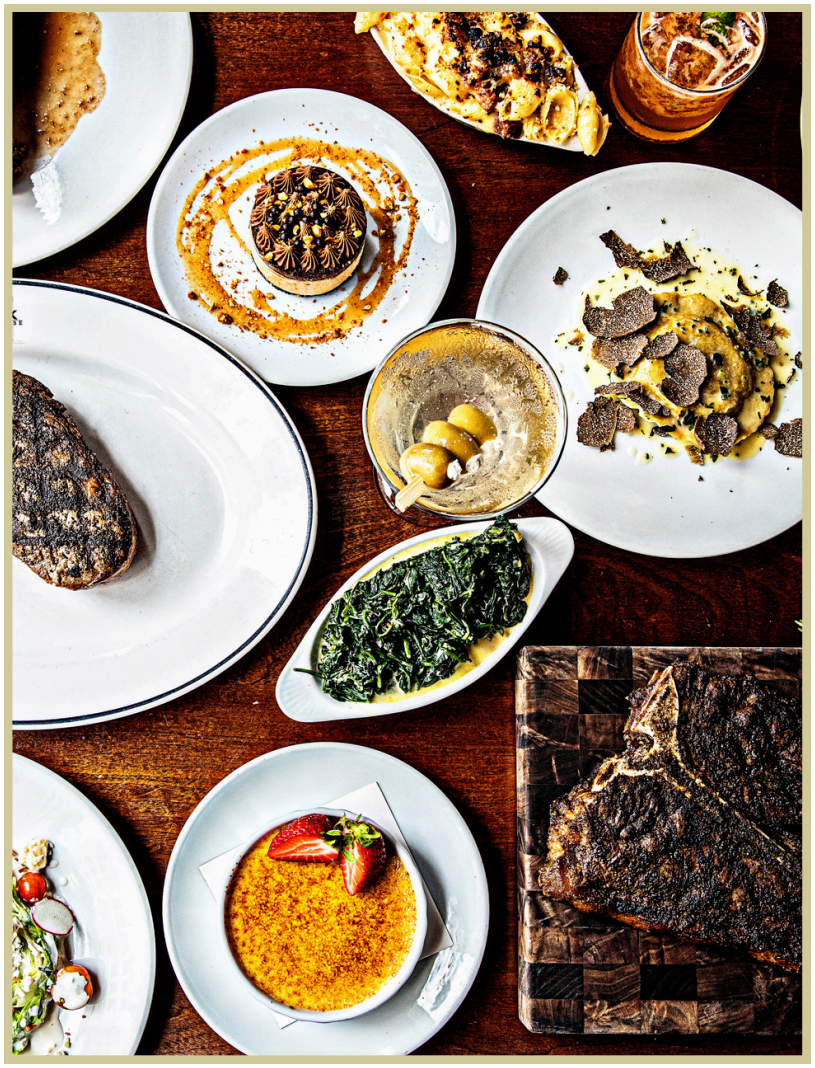
CHOICE

$100 PRE-SELECTED MENU



STARTERS

Host to select (1) one in advance. Served Family Style.

PARKER HOUSE ROLLS

OYSTERS ROCKEFELLER

BEEF CARPACCIO

FROM THE GARDEN

Guest to select night of. Served Individually.

STEAKHOUSE WEDGE
Bacon, Confit Heirloom Tomatoes, Gorgonzola Crumbles, Buttermilk Dressing

CAESAR SALAD
Crouton, Parmigiano-Reggiano, Anchovy Filet

ENTRÉES

Host to select (3) three options in advance for guests to order (1) one
entrée the night of. Served Individually with whipped potatoes and asparagus.

8OZ FILET

7OZ PRIME NY STRIP (UPGRADE TO 14OZ +$15)

MARKET CATCH

PAN-ROASTED CHICKEN

BONE-IN PORK CHOP

SEASONAL VEGETARIAN ENTRÉE

DESSERT

Guest to select (1) night of.

CHOCOLATE TORTE

CHEESECAKE

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MENU ENHANCEMENTS

STEAK UPGRADES + ENHANCEMENTS

Charged on consumption per order

PRIME 16 OZ RIBEYE $20
BLUE CHEESE CRUST $8
GRILLED LOBSTER TAIL $33
LUMP CRAB OSCAR $18
GRILLED JUMBO SHRIMP $18
CRAB CAKE OSCAR $21
PAN SEARED SCALLOPS(2 PER) $22

BUTTERS

OAK BUTTER $6
TRUFFLE BUTTER $6

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OAK SEAFOOD TOWER

HALF TOWER $80
FULL TOWER $160

Includes Shrimp Cocktail, Oysters on the ½ Shell, Oysters Rockefeller, Lump Crab Meat, Accoutrements

SIDES +$5

Priced per person in addition to the tiered dinner menu. Required for the full guest count.

BRUSSELS SPROUTS

MAC & CHEESE
ADD-ONS: +1 BACON, +4 CRAB, +7 LOBSTER

CREAMED CORN

POTATO BRAVAS

TRUFFLE FRITES

GREEN BEANS

WHIPPED POTATOES

GRILLED ASPARAGUS



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.
- 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.
- 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.

GUARANTEES:

- 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:

- 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.
- 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.
- Beverages are charged on consumption.

DECORATIONS, SIGNS AND BANNERS:

- 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

CANCELLATION:

- 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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