



BLACKSTONE
PRIVATE EVENT SPACES

= Chicago Room =

MINIMUMS

FRIDAY - SATURDAY

4:00 - 7:00pm | \$1500

8:00pm - close | \$1500

all night | \$2000

SUNDAY - WEDNESDAY

all night | \$500

THURSDAY

all night | \$750

M - F AFTERNOON | \$300 SAT & SUN AFTERNOON | \$500

OUR LARGEST PRIVATE

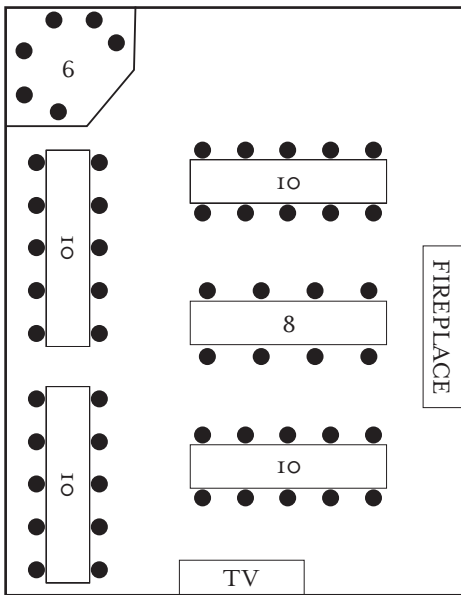
ROOM seats up to sixty guests. This warm and welcoming room features a fireplace and a 60" TV.

AVAILABLE MENUS:

Plated, Stations, Mix & Mingle, Luncheon, Brunch, Portable Bar

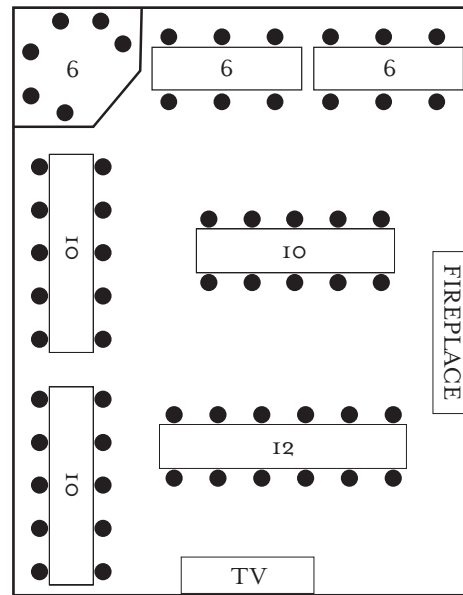
SCENARIO 1

SEATS 54



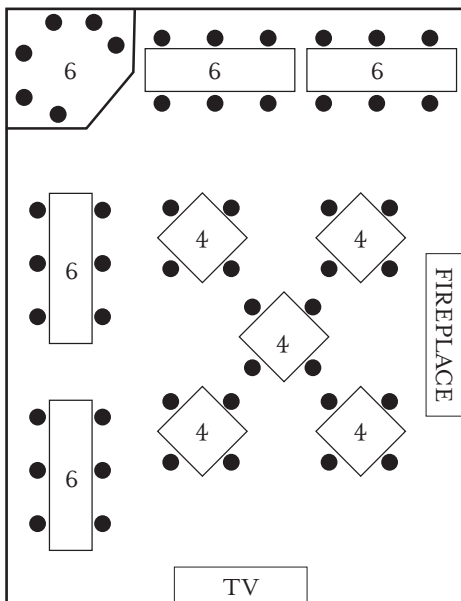
SCENARIO 2

SEATS 60



SCENARIO 3

SEATS 50



Club Room

MINIMUMS

SUNDAY - THURSDAY
all night | \$500

AFTERNOONS
\$300

FRIDAY - SATURDAY
all night | \$750

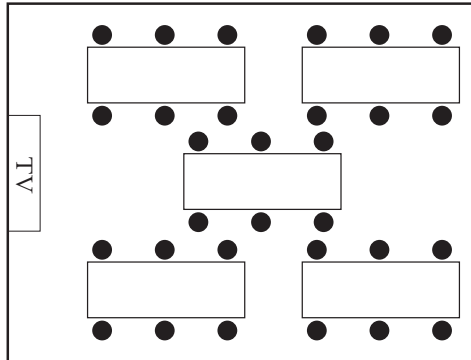
OUR MOST INTIMATE SPACE seats up to thirty guests – perfect for small gatherings and business meetings. This elegant room also features a 50" TV, built-in wine rack, and a granite counter – ideal for entertaining.

AVAILABLE MENUS:

Plated, Mix & Mingle, Luncheon

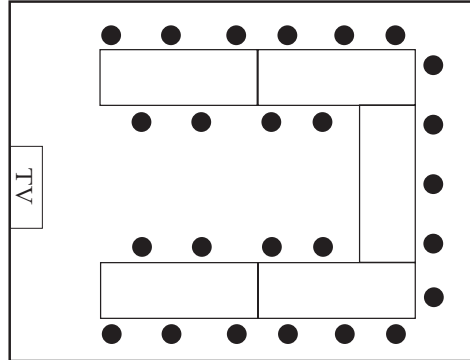
SCENARIO 1

SEATS 30



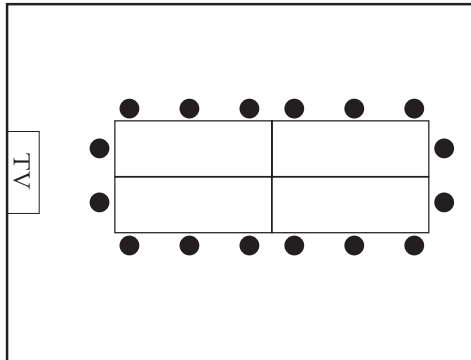
SCENARIO 2

SEATS 25



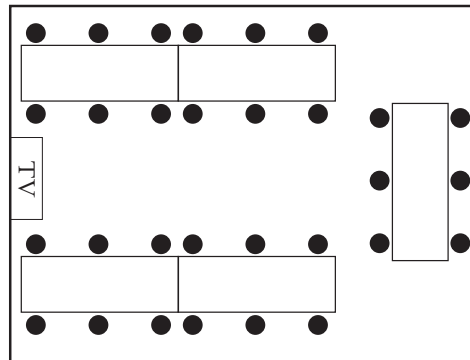
SCENARIO 3

SEATS 16



SCENARIO 4

SEATS 30





BLACKSTONE
PRIVATE EVENT MENUS

Plated

STANDARD

Salads

BLACKSTONE GF V
a variety of greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

CAESAR GF V
romaine lettuce, croutons, fresh parmesan, Caesar dressing

Sides

ROASTED VEGETABLES GF V V

GARLIC MASHED POTATOES GF

MASHED SWEET POTATOES GF

SEARED BROCCOLI GF V V

BUBBLY MAC & CHEESE V
creamy & cheesy macaroni with or without bacon

MIAGGI BEANS GF V
flash-fried green beans tossed in soy sauce and white sesame seeds

Entrées

VILLA SIRLOIN GF
with onion strings and demi-glaze

SEARED SALMON GF
teriyaki glaze and green onion

HONEY CHIPOTLE CHICKEN GF
sautéed onions, roasted sweet red peppers, honey chipotle sauce

THAI STIR FRY GF V
sautéed vegetables, rice noodles, green onions, fried wontons

FLYNN'S BAKED PASTA
Italian sausage, angus beef, pepperoni, sautéed red peppers and onions, cheese, house made marinara, penne noodles, served with toasted garlic bread

STANDARD MENU PRICING INCLUDES: one salad, two side choices, and two entrée choices at \$32/person.

DELUXE MENU PRICING INCLUDES: one salad, two side choices, and three entrée choices at \$38/person.

ALL GUESTS will also receive a non-alcoholic beverage and dessert (dessert choices on supplementary page).

DELUXE

Salads

BLACKSTONE GF V
a variety of greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

CAESAR GF V
romaine lettuce, croutons, fresh parmesan, Caesar dressing

GREEK GF V
romaine lettuce, cherry tomatoes, red onions, kalamata olives, cucumbers, feta cheese, Greek feta dressing

Sides

ROASTED VEGETABLES GF V V

GARLIC MASHED POTATOES GF

MASHED SWEET POTATOES GF

SEARED BROCCOLI GF V V

BUBBLY MAC & CHEESE V
creamy & cheesy macaroni with or without bacon

MIAGGI BEANS GF V
flash-fried green beans tossed in soy sauce and white sesame seeds

Entrées

VILLA SIRLOIN GF
with onion strings and demi-glaze

SEARED SALMON GF
teriyaki glaze and green onion

HONEY CHIPOTLE CHICKEN GF
sautéed onions, roasted sweet red peppers, honey chipotle sauce

MEDITERRANEAN CHICKEN GF
grilled chicken breast, feta, tomatoes, red onions, kalamata olives, Greek feta dressing

THAI STIR FRY GF V
sautéed vegetables, rice noodles, green onions, fried wontons

FLYNN'S BAKED PASTA
Italian sausage, angus beef, pepperoni, sautéed red peppers and onions, cheese, house made marinara, penne noodles, served with toasted garlic bread

ON REQUEST marked dishes can be made: GF gluten free V vegetarian V vegan

Stations

served buffet-style

STANDARD

Salads

BLACKSTONE ^{GF} ^V

a variety of greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

CAESAR ^{GF} ^V

romaine lettuce, croutons, fresh parmesan, Caesar dressing

Sides

ROASTED VEGETABLES ^{GF} ^V ^V

GARLIC MASHED POTATOES ^{GF}

MASHED SWEET POTATOES ^{GF}

SEARED BROCCOLI ^{GF} ^V ^V

BUBBLY MAC & CHEESE ^V

creamy & cheesy macaroni with or without bacon

MIAGGI BEANS ^{GF} ^V

flash-fried green beans tossed in soy sauce and white sesame seeds

Entrées

VILLA SIRLOIN ^{GF}

with onion strings and demi-glace

HONEY CHIPOTLE CHICKEN ^{GF}

sautéed onions, roasted sweet red peppers, honey chipotle sauce

THAI STIR FRY ^{GF} ^V

sautéed vegetables, rice noodles, green onions, fried wontons

FLYNN'S BAKED PASTA

Italian sausage, angus beef, pepperoni, sautéed red peppers and onions, cheese, house made marinara, penne noodles, served with toasted garlic bread

STANDARD PRICING INCLUDES: one salad, two sides, and two entrées at \$30/person.

DELUXE PRICING INCLUDES: two salads, two sides, and three entrées at \$34/person.

ALL GUESTS will also receive a non-alcoholic beverage and dessert (dessert choices on supplementary page).

DELUXE

Salads

BLACKSTONE ^{GF} ^V

a variety of greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

CAESAR ^{GF} ^V

romaine lettuce, croutons, fresh parmesan, Caesar dressing

GREEK ^{GF} ^V

romaine lettuce, cherry tomatoes, red onions, kalamata olives, cucumbers, feta cheese, Greek feta dressing

Sides

ROASTED VEGETABLES ^{GF} ^V ^V

GARLIC MASHED POTATOES ^{GF}

MASHED SWEET POTATOES ^{GF}

SEARED BROCCOLI ^{GF} ^V ^V

BUBBLY MAC & CHEESE ^V

creamy & cheesy macaroni with or without bacon

MIAGGI BEANS ^{GF} ^V

flash-fried green beans tossed in soy sauce and white sesame seeds

Entrées

VILLA SIRLOIN ^{GF}

with onion strings and demi-glace

SEARED SALMON ^{GF}

teriyaki glaze and green onion

HONEY CHIPOTLE CHICKEN ^{GF}

sautéed onions, roasted sweet red peppers, honey chipotle sauce

MEDITERRANEAN CHICKEN ^{GF}

grilled chicken breast, feta, tomatoes, red onions, kalamata olives, Greek feta dressing

THAI STIR FRY ^{GF} ^V

sautéed vegetables, rice noodles, green onions, fried wontons

FLYNN'S BAKED PASTA

Italian sausage, angus beef, pepperoni, sautéed red peppers and onions, cheese, house made marinara, penne noodles, served with toasted garlic bread

ON REQUEST marked dishes can be made: ^{GF} gluten free ^V vegetarian ^V vegan

Mix + Mingle

DIPS

Serve up to 12

SALSA   16
served with tortilla chips

GUACAMOLE   22
served with tortilla chips

BRUSCHETTA  20
served with crostini

HUMMUS   20
served with tortilla chips

SPINACH ARTICHOKE  36
served with pita chips

HORS D'OEUVRES

Priced Per Piece - 10 Piece Minimum

SLIDERS

Beef 4 | Chicken 4

MINI SATAY SKEWERS



served with our three signature sauces
Beef 5 | Chicken 5 | Shrimp 6

MINI CHICKEN FINGER 3

with choice of mild, sweet & spicy, maple
hot, or BBQ sauce

CRAB CAKES 4

house made, served with sriracha aioli


BEEF WELLINGTON BITES 4

PLATTERS

Serve up to 12

FRESH VEGETABLES 25
served with ranch

FRESH SEASONAL FRUIT 30

SEARED AHI TUNA CRISPS  36
served with our three signature sauces
on fried wontons

SHRIMP COCKTAIL 36
shrimp served with cocktail sauce

Luncheon

available before 3pm

SALADS & SANDWICHES

\$15/person includes: 1/2 salad, 1/2 sandwich, and a non-alcoholic beverage.

BLACKSTONE

a variety of greens, cherry tomatoes,
cucumbers, bacon, croutons,
BlackStone ranch

CAESAR

romaine lettuce, croutons, fresh
parmesan, Caesar dressing

GREEK

romaine lettuce, cherry tomatoes, red
onions, kalamata olives, cucumbers,
feta cheese, Greek feta dressing

TURKEY BALT

honey turkey, thick bacon, lettuce,
tomato, avocado, wheat bread

HONEY TURKEY

turkey, Swiss, wheat bread

PORTABELLA PESTO



grilled portabella, cheese pesto,
local sprouts, tomato, wheat bread

TACO BAR

Regular \$13/person

CHOICE OF MEAT
Beef or Chicken

FLOUR TORTILLAS

SIDES INCLUDE
shredded cheese, tomatoes, lettuce,
sour cream, salsa

Deluxe \$17/person

BEEF AND CHICKEN

FLOUR TORTILLAS

SIDES INCLUDE
shredded cheese, tomatoes, lettuce,
sour cream, salsa, guacamole

Includes three tacos per person.

ON REQUEST marked dishes can be made:

 gluten free  vegetarian  vegan

Portable Bar

requires \$50 set-up fee | choose up to eight total beer and wine varieties to have on stock

WINES BY THE BOTTLE

WHITE

sweet to dry

Luca Bosio, Italy, Moscato d'Asti	40
J.J. Muller, Germany, Riesling	36
Quadri, Italy, Pinot Grigio	36
Sea Pearl, New Zealand, Sauv Blanc	36
De Loach, California, Chardonnay	33
Duboeuf, California, Chardonnay	40
Luke, Washington, Chardonnay	36
VillaViva, France, Rosé	36
Colet Brut, France, Champagne	56
Drappier, France, Champagne	68

RED

light to full-bodied

The Pinot Project, California, P. Noir	40
Cloudline, Oregon, Pinot Noir	39
Broadside, California, Merlot	39
Sebastiani, California, Merlot	46
Easton, California, Zinfandel	62
Elsa Bianchi, Argentina, Malbec	36
Broadside, California, Cabernet	43
Cycles Gladiator, California, Cab	36
Insurrection, California, Blend	36
Ironstone, California, Petit Sirah	40
Pillars of Hercules, California, Blend	40

BEER

DOMESTICS & IMPORTS

Blue Moon 5 ⁵⁰
Bud Lite 5
Budweiser 5
Busch Light 5
Coors Light 5
Corona 6
Guinness 6
Michelob Ultra 5
Miller Lite 5
Stella Artois 6

LOCAL & CRAFT

Boomtown 5 ⁵⁰
Arms Race 5
West Eddy 6
Alaskan Amber 5
Wilson's Cider 7

NON-ALCOHOLIC

Lagunitas IPNA 5

SELTZER

White Claw (rotating flavors) 5

Dessert

included in Plated + Stations dining or for à la carte purchase

SWEET SPOTS

choice of two fillings

RASPBERRY CHEESECAKE 2 ⁵⁰
PEANUT BUTTER CHOCOLATE COOKIE DOUGH 2 ⁵⁰
STRAWBERRY SHORTCAKE 2 ⁵⁰ with sweet biscuits
PECAN DIAMONDS 2 ⁵⁰ with chocolate sauce

CLASSICS

CHEESECAKE 7 65* with fruit and whipped cream <i>*whole cake serves twelve</i>	CRÈME BRÛLÉE 4 ⁵⁰ choice of vanilla, chocolate, or both
CHOCOLATE CHIP COOKIE 1	PINEAPPLE UPSIDE DOWN TARTS 5

Brunch Buffet

SATURDAY & SUNDAY UNTIL 2PM | \$23/PERSON

SIDES

+ \$1⁵⁰/person per additional side

BUBBLY MAC & CHEESE

creamy & cheesy macaroni with or without bacon

MIAGGI BEANS

flash-fried green beans tossed in soy sauce and white sesame seeds

BREAKFAST POTATOES

crispy, fried red potatoes

LOADED BREAKFAST POTATOES

creamy, cheesy fried red potatoes with bacon and green onion

CAESAR SALAD

romaine lettuce, croutons, fresh parmesan, Caesar dressing

BLACKSTONE SALAD

a variety of greens, cherry tomatoes, cucumbers, bacon, croutons, BlackStone ranch

GREEK SALAD

romaine lettuce, cherry tomatoes, red onions, kalamata olives, cucumbers, feta cheese, Greek feta dressing

ENTRÉES

+ \$5/person per additional entrée

GRILLED HONEY CHIPOTLE CHICKEN BREAST

with rice, peppers, and honey-chipotle sauce

CINNAMON ROLL FRENCH TOAST

crisp sourdough, cinnamon-vanilla cream cheese spread, maple syrup

CLASSIC EGGS BENEDICT

poached eggs, ham, English muffin, hollandaise

HASHBROWN CASSEROLE

choice of ham, bacon, or vegetarian with eggs, peppers, onions, & cheese

BREAKFAST BURRITO

barbacoa, eggs, potatoes, pepperjack cheese, and sriracha aioli with choice of sausage links or bacon

PRICE INCLUDES choice of one entrée per person, choice of one side per person, fruit platter, pastry platter, scrambled eggs, choice of bacon or sausage links. (Price does not include n/a beverages.)

MIMIOSA BAR \$20 per bottle of bubbly; with orange, cranberry, & pineapple juice.

ON REQUEST marked dishes can be made:

 gluten free  vegetarian  vegan

Finishing Touches

PROFESSIONAL SERVERS AND BARTENDERS

We offer our specially-trained event servers and bartenders to anticipate and cater to each of your day-of event needs.

DECORATIONS

We can add those final details to make your event extra special. We offer our linens and votives, and can work with our partners at HyVee to provide flowers and balloons, too!

FEES

Outside foods will incur a \$15 charge. Use of BlackStone's A/V setups is \$25.

INTERESTED IN A MENU TASTING?

We can absolutely arrange this on request.

CALL OR E-MAIL WITH BOOKING INQUIRIES: (319)338-1170 | catering@blackstone-ic.com


BLACKSTONE