



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

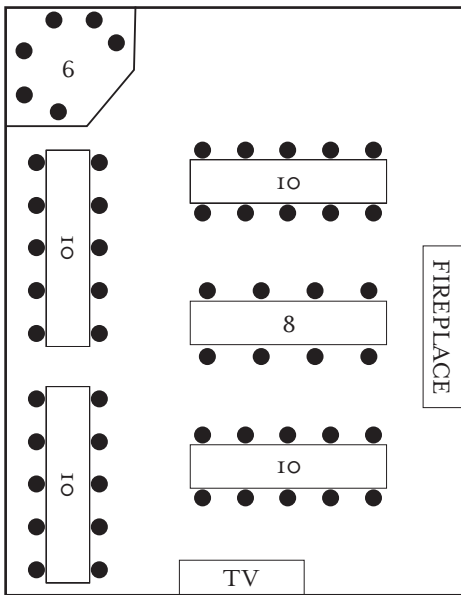
ROOM seats up to sixty guests. This warm and welcoming room features a fireplace and a 60" TV.

AVAILABLE MENUS:

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

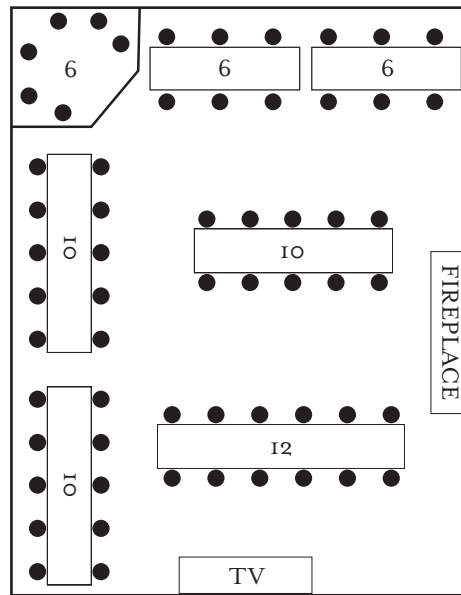
SCENARIO 1

SEATS 54



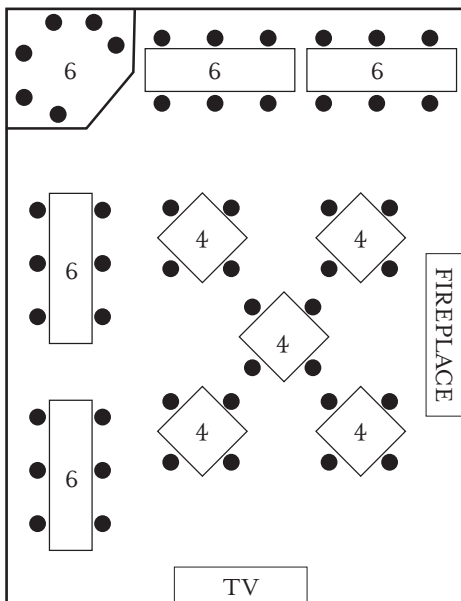
SCENARIO 2

SEATS 60



SCENARIO 3

SEATS 50



Club Room

MINIMUMS

SUNDAY - THURSDAY
all night | \$500

AFTERNOONS
\$300

FRIDAY - SATURDAY
all night | \$750

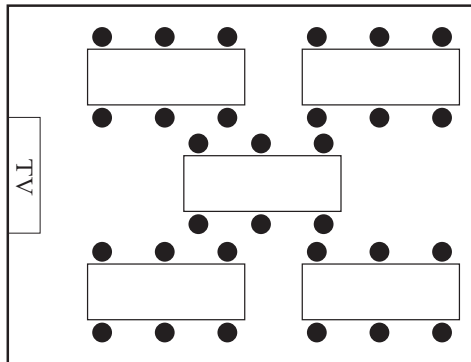
OUR MOST INTIMATE SPACE seats up to thirty guests – perfect for small gatherings and business meetings. This elegant room also features a 50" TV, built-in wine rack, and a granite counter – ideal for entertaining.

AVAILABLE MENUS:

Plated, Mix & Mingle, Luncheon

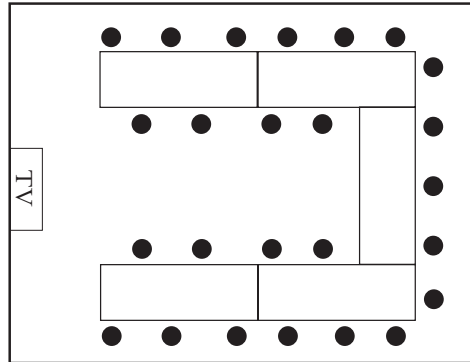
SCENARIO 1

SEATS 30



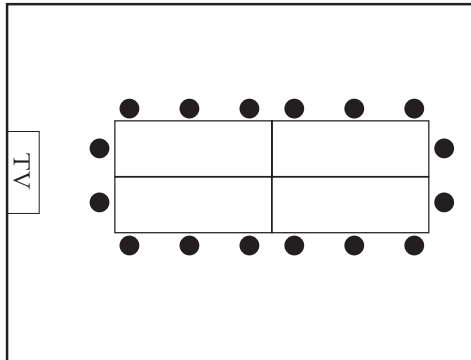
SCENARIO 2

SEATS 25



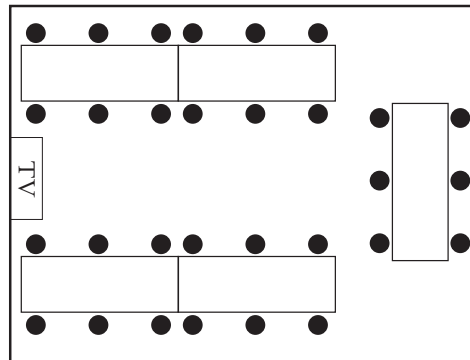
SCENARIO 3

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**

ROASTED POTATOES & VEGETABLES **GF** **V** **V**
sautéed peppers, tomatoes, and onions

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** w/ onion strings & demi-glace

GRILLED SIRLOIN CHIMICHURRI **GF**

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 **GF**
Italian sausage, angus beef, pepperoni, sautéed red peppers and onions, cheese, house made marinara, penne

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**

ROASTED POTATOES & VEGETABLES **GF** **V** **V**
sautéed peppers, tomatoes, and onions

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** w/ onion strings & demi-glace

GRILLED SIRLOIN CHIMICHURRI **GF**

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 **GF**
Italian sausage, angus beef, pepperoni, sautéed red peppers and onions, cheese, house made marinara, penne

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}

ROASTED POTATOES & VEGETABLES ^{GF} ^V ^V

sautéed peppers, tomatoes, and onions

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} w/ onion strings & demi-glace

GRILLED SIRLOIN CHIMICHURRI ^{GF}

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

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}

ROASTED POTATOES & VEGETABLES ^{GF} ^V ^V

sautéed peppers, tomatoes, and onions

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} w/ onion strings & demi-glace

GRILLED SIRLOIN CHIMICHURRI ^{GF}

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

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
- BUFFALO CHICKEN**  36
served with tortilla 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
- CHICKPEA SALAD**  
house made Mediterranean-style
vegan chickpea salad with lettuce
and onion on toasted sourdough

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

WINE BY THE BOTTLE

WHITE

sweet to dry

Luca Bosio, Italy, Moscato d'Asti	40
La Marca, Italy, Prosecco	36
Car Sittmann, Germany, Riesling	36
Dalia, Italy, Pinot Grigio	36
Sea Pearl, New Zealand, Sauv Blanc	36
De Loach, California, Chardonnay	40
Fanciscan, 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, Pinot Noir	40
Broadside, California, Merlot	39
Easton, California, Zinfandel	62
Elsa Bianchi, Argentina, Malbec	36
Broadside, California, Cabernet	43
Cycles Gladiator, California, Cabernet	36
Insurrection, California, Blend	36
Uncaged, California, Blend	40
Pillars of Hercules, California, Blend	40

BEER

DOMESTIC & IMPORT

Blue Moon	5 ⁵⁰
Bud Lite	5
Budweiser	5
Busch Light	5
Coors Banquet	6 ⁵⁰
Coors Light	5
Guinness	6
Michelob Ultra	5
Miller Lite	5
Modelo Especial	6

LOCAL & CRAFT

1939 Amber Ale	6
Boomtown Golden Ale	5 ⁵⁰
Citrus Surfer Fruited Wheat	6
Swarm Golden Ale	8

NON-ALCOHOLIC

Run Wild Golden Ale	7
Run Wild IPA	7

SELTZER

White Claw (rotating flavors) 6²⁵ · Carbliss (rotating flavors) 9

Dessert

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

SWEET SPOTS

choice of two fillings

RASPBERRY CHEESECAKE	3 ⁵⁰
PEANUT BUTTER CHOCOLATE COOKIE DOUGH	3 ⁵⁰
STRAWBERRY SHORTCAKE	3 ⁵⁰
with sweet biscuits	
KEY LIME PIE	3 ⁵⁰

CLASSICS

CHEESECAKE 7 65*	FLOURLESS CHOCOLATE TORT 8 65*
with fruit and whipped cream	<i>*whole cake serves twelve</i>
<i>*whole cake serves twelve</i>	CRÈME BRÛLÉE 4 ⁵⁰
CHOCOLATE CHIP COOKIE 1	choice of vanilla, chocolate, or both

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

BREAKFAST SKILLET

choice of: *barbacoa, bacon, ham, chorizo, or vegetarian* with breakfast potatoes, scrambled eggs, peppers, onions, and shredded cheese

BREAKFAST BURRITO

choice of: *barbacoa, bacon, ham, chorizo, or vegetarian* with scrambled eggs, breakfast potatoes, pepperjack, and sriracha aioli

HOUSE MADE WAFFLES

with honey butter

PRICE INCLUDES choice of one entrée per person, choice of one side per person, fruit 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