



GRIND STONE

ON
THE MONON

PRIVATE DINING GUIDE

PLEASE CONTACT EVENT SALES MANAGER
KORI MASON FOR ALL INQUIRIES
KORI@CLANCYSHOSPITALITY.COM

17470 WHEELER ROAD, WESTFIELD, IN 46074
(317) 763-1100

CARL'S ROOM



CAPACITY: 80

Semi-Private Dining.
Please inquire for further details.

BUNNY'S ROOM



CAPACITY: 45

Semi-Private Dining.
Please inquire for further details.

FULL PATIO



CAPACITY: 45 SEATED, 60 COCKTAIL

Our full patio may be reserved
for groups of up to 60 guests
reception style. Please inquire
for further details.

COVERED PATIO



CAPACITY: 25

The covered portion of our patio
may be reserved for groups of up
to 25 guests. Please inquire for
further details.

FULL BUYOUT



CAPACITY: 230

The full restaurant may be
reserved for groups up to 230
guests reception style. Please
inquire for further details.

PLATED DINNER PACKAGE ONE

We kindly ask that groups of 20 or more order from our buffett style dining package and not the plated meal packages.

Please choose one salad and one entree option from each group to make up your personalized event menu. Price includes non-alcoholic beverages. Menus will be printed and available tableside upon arrival.

PACKAGE ONE PRICE: **\$30 PER PERSON**

SALAD

(choose one)

HOUSE SALAD – mixed greens, red onion, tomato, cucumbers, cheddar jack cheese, croutons

CAESAR – romaine, caesar dressing, parmesan, croutons

ENTRÉE GROUP 1

(choose one)

CHICKEN & NOODLES – flavorful broth with chicken, carrots, celery, herbs, home-style egg noodle, over mashed potatoes, green beans

MEATLOAF – housemade blend of beef and pork, red peppers, onion, bacon, bbq glaze, crispy onions, yukon gold mashed potatoes, green beans

HOOSIER HOT PLATE – hand breaded pork tenderloin, yukon gold mashed potatoes, peppercorn gravy, green beans

ENTRÉE GROUP 2

(choose one)

FISH & CHIPS – beer weizengoot battered haddock, french fries, cole slaw, house tartar sauce

GARLIC BUTTER SALMON – grilled chilean salmon fillet, garlic herb butter, yukon gold mashed potatoes, grilled asparagus

PASTA PRIMAVERA – cavatappi pasta, zucchini, red onion, tomato, green beans, roasted red peppers, housemade red sauce, crostini (vegetarian)

ENTRÉE GROUP 3

(choose one)

SIRLOIN STEAK – grilled 8oz sirloin steak served with choice of potato and green beans

LEMONGRASS CHICKEN – pan seared chicken breasts, lemongrass broth, cherry tomato, red onion, red bell pepper, yukon gold mashed potatoes, grilled asparagus

BABY BACK RIBS – half rack of fifteen-spice, dry-rubbed baby back ribs glazed with bbq sauce, served with choice of potato and green beans

PLATED DINNER PACKAGE TWO

We kindly ask that groups of 20 or more order from our buffet style dining package and not the plated meal packages.

Please choose one salad and one entree option from each group to make up your personalized event menu. Price includes non-alcoholic beverages. Menus will be printed and available tableside upon arrival.

PACKAGE TWO PRICE: **\$40 PER PERSON**

APPETIZER CHOICES

served family style (choose two)

FRIED GREEN TOMATOES – hand-cut and breaded tomato slices, parmesan, parsley, chipotle ranch

CHEESE CURDS – flash-fried Wisconsin white cheddar cheese curds, charred onion dip

GOAT CHEESE BRUSCHETTA – toasted crostini, honey whipped goat cheese, tomato bruschetta, shaved parmesan, balsamic reduction

SALAD

(choose one)

HOUSE SALAD – mixed greens, red onion, tomato, cucumbers, cheddar jack cheese, croutons

CAESAR – romaine, caesar dressing, parmesan, croutons

ENTRÉE GROUP 1

(choose one)

CHICKEN & NOODLES – flavorful broth with chicken, carrots, celery, herbs, home-style egg noodle, over mashed potatoes, green beans

MEATLOAF – housemade blend of beef and pork, red peppers, onion, bacon, bbq glaze, crispy onions, yukon gold mashed potatoes, green beans

HOOSIER HOT PLATE – hand-breaded pork tenderloin, yukon gold mashed potatoes, peppercorn gravy, green beans

ENTRÉE GROUP 2

(choose one)

FISH & CHIPS – beer battered haddock, french fries, cole slaw, house tartar sauce

GARLIC BUTTER SALMON – grilled chilean salmon fillet, garlic herb butter, yukon gold mashed potatoes, grilled asparagus

PASTA PRIMAVERA – cavatappi pasta, zucchini, red onion, tomato, green beans, roasted red peppers, housemade red sauce, crostini (vegetarian)

ENTRÉE GROUP 3

(choose one)

SIRLOIN STEAK – grilled 8oz sirloin steak served with choice of potato and green beans

LEMONGRASS CHICKEN – pan seared chicken breasts, lemongrass broth, cherry tomato, red onion, red bell pepper, yukon gold mashed potatoes, grilled asparagus

BABY BACK RIBS – fifteen-spice, dry-rubbed baby back ribs glazed with bbq sauce, served with choice of potato and green beans

BUFFET STYLE DINING

Please choose one salad, two entrées, and two side items. The package price includes a non-alcoholic beverage service. Price includes enough for one full sized dinner entree portion and two full size side dishes portions per paid guest. Additional portions are available for an upcharge.

CHOOSE TWO ENTREES: **\$40 PER PERSON**

CHOOSE THREE ENTREES: **\$45 PER PERSON**

SALAD

(choose one)

HOUSE SALAD – mixed greens, red onion, tomato, cucumbers, cheddar jack cheese, croutons

CAESAR – romaine, caesar dressing, parmesan, croutons

ENTRÉE OPTIONS

LEMONGRASS CHICKEN – pan seared chicken breasts, lemongrass broth

GARLIC BUTTER SALMON – grilled chilean salmon fillet, garlic herb butter

PASTA PRIMAVERA – cavatappi pasta, zucchini, red onion, tomato, green beans, roasted red peppers, housemade red sauce (vegetarian)

MEATLOAF – housemade blend of beef and pork, red peppers, onion, bacon, bbq glaze, crispy onions

BABY BACK RIBS – fifteen-spice, dry-rubbed baby back ribs, bbq glaze

PRIME RIB – herb crusted and slow roasted prime rib, au jus, horseradish cream sauce
(\$5 additional upcharge per head)

CHICKEN FINGERS – crispy breaded chicken tenders, dipping sauce

SIDE DISH OPTIONS:

(choose two)

MASHED POTATOES • BAKED POTATOES • MAC & CHEESE • GREEN BEANS • FRESH FRUIT • COLE SLAW



ADDITIONS TO ANY PACKAGE

We offer the following additions to any of our dining packages for an additional charge:

FRESH FRUIT PLATTER – assorted seasonal fruit (*\$50 per platter, serves 25*)

VEGETABLE PLATTER – assorted crisp fresh vegetables, ranch dip (*\$50 per platter, serves 25*)

SHRIMP COCKTAIL – jumbo shrimp, fiery house-made cocktail sauce (*\$125 per platter, serves 25*)

WING PLATTER – fifty crispy jumbo chicken wings tossed in choice of sauce, carrot and celery, peppercorn ranch or bleu cheese dressing (*50 wings \$100, 100 wings \$180*)

COOKIE & BROWNIE PLATTER – assorted fresh-baked cookies and brownies (*\$30 per platter, serves 10*)

DESSERT – ask about our current dessert menu (*\$10 per person*)



BEVERAGE PACKAGES

DRINK TICKETS

DOMESTIC BEER & HOUSE WINES - \$7/ticket

CRAFT BEER & PREMIUM WINES - \$9/ticket

HOUSE BEER, WINE & SPIRITS - \$8/ticket

PREMIUM BEER, WINE, & SPIRITS - \$10/ticket

PLATINUM BEER, WINE, & SPIRITS - \$12/ticket

SIGNATURE COCKTAIL – market price

*premium and platinum beer packages include current draft beer lineup



HOURLY BEER & WINE PACKAGES

(includes unlimited soft drinks and mixers)

HOUSE PACKAGE – domestic bottled beers, house brand chardonnay, pinot grigio, cabernet sauvignon, merlot

2 Hours - \$16 per person, 3 Hours - \$19 per person, \$3 per hour more over 3 hours

PREMIUM PACKAGE – premium bottled and draft beer, premium brand chardonnay, pinot grigio, prosecco, cabernet sauvignon, merlot

2 Hours - \$20 per person, 3 Hours - \$24 per person, \$4 per hour more over 3 hours

HOURLY BEER, WINE, AND SPIRITS PACKAGES

(includes unlimited soft drinks and mixers)

Price is all inclusive of the Beer & Wine Package plus choice of the following spirits package:

HOUSE SPIRITS PACKAGE – wheatley vodka, buffalo trace bourbon, ford's gin, camarena silver tequila, bacardi rum

2 Hours - \$22 per person, 3 Hours - \$27 per person, \$5 per hour more over 3 hours

PREMIUM SPIRITS PACKAGE – tito's vodka, jack daniel's, crown royal, don julio blanco, bombay sapphire gin, captain morgan spiced rum, dewar's scotch

2 Hours - \$24 per person, 3 Hours - \$30 per person, \$6 per hour more over 3 hours

PLATINUM SPIRITS PACKAGE – grey goose vodka, woodford reserve bourbon, jack daniel's, crown royal, don julio blanco, johnnie walker black scotch, hendrick's gin, captain morgan spiced rum, bacardi rum

2 Hours - \$26 per person, 3 Hours - \$33 per person, \$7 per hour more over 3 hours

HOURLY MIMOSA & BLOODY MARY BRUNCH PACKAGE – unlimited mimosas & bloody marys

2 Hours - \$20 per person, 3 Hours - \$25 per person, \$5 per hour more over 3 hours

ADDITIONAL INFORMATION

MENUS

Menu prices are subject to change at any time due to seasonality and product availability. In order to serve the freshest ingredients, all menu items may change up to 24 hours prior to your event without notice. Menu prices are exclusive of any beverages, tax, or gratuity. We will print food and beverage menus for your event and you may customize your menu with a title or logo upon request.

ALLERGIES & DIETARY RESTRICTIONS

We will accommodate almost all dietary/allergy restrictions or preferences to the best of our ability (including but not limited to: vegetarian, vegan, gluten-free, non-seafood eaters, and nut allergies). Chef will make individual modifications/ substitutions to portions of any dish that requires altering due to the needs of the guest (so everyone can participate without having to alter the menu for everyone in your party). To best serve your guests, please let us know ahead of time if there are any dietary/allergy needs in your group. Due to seasonality and product availability, all changes will be confirmed no earlier than the night of the event with your guest.

FINAL GUEST COUNT

The final guaranteed guest count is due no later than 72 hours prior to your event. This is the minimum number of meals that you will be financially responsible for, regardless of actual attendance. It will not be subject to reduction after the 72 hour deadline. In the event of an increase to your final guaranteed guest count we will do our best to accommodate, but we cannot guarantee staffing and product availability for more than 5% after the 72 hour deadline. Guest count increases over 5% of the guarantee must be approved by Grindstone on the Monon management. Any increases communicated to the restaurant after the 72 hour deadline will become the new guaranteed guest count, regardless of actual attendance.

AUDIO VISUAL

The cost to use our A/V equipment is \$100, which includes our projector & screen, or you are welcome to bring your own equipment for which we will offer our screen at no charge.

ACCESSIBILITY

Grindstone on the Monon is wheelchair accessible with ADA compliant restrooms.

As a way to offset rising costs associated with the restaurant, we have added a 3% surcharge to all checks.