

# GRIND STONE

ON  
THE MONON



## PRIVATE DINING GUIDE



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: 40**

Semi-Private Dining.  
Please inquire for further details.

## FULL PATIO



**CAPACITY: 40 SEATED, 60 COCKTAIL**

Our full patio may be reserved  
for groups of up to 78 guests.

## COVERED PATIO



**CAPACITY: 58**

The covered portion of our  
patio may be reserved for  
groups of up to 58 guests.

## 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 buffet style dining package and not the plated meal packages.

Please choose one salad and 3–4 entrées to make up the menu for the event. Price includes non-alcoholic beverages. Menus will be printed and available tableside upon arrival.

## PACKAGE ONE PRICE: **\$35 PER PERSON**

### **SALAD**

(choose 1)

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

**CAESAR** – romaine, caesar dressing, parmesan, croutons

### **ENTRÉES**

(choose 3–4)

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

**MEATLOAF** – served with mashed potatoes and green beans

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

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

**GRILLED SALMON** – served with mashed potatoes and grilled asparagus

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

**BBQ GLAZED CHICKEN** – pepper jack cheese, bacon, crispy onion straws, mashed potatoes, steamed broccoli

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



# PLATED DINNER PACKAGE TWO

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

Please choose two appetizers, one salad, and 3–4 entrées to make up the menu for the event. Price includes non-alcoholic beverages. Menus will be printed and available tableside upon arrival.

## PACKAGE TWO PRICE: **\$48 PER PERSON**

### APPETIZER CHOICES

served family style (choose two)

**FRIED GREEN TOMATOES** – hand-cut and breaded tomato slices, parmesan, parsley, comeback sauce

**CHEESE CURDS** – flash-fried Wisconsin white cheddar cheese curds, ranch dressing

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

**CRAB DIP** – creamy artichoke & crab dip, cheddar jack cheese, toasted pita, tortilla chips

### SALAD

(choose one)

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

**CAESAR** – romaine, caesar dressing, parmesan, croutons

### ENTRÉES

(choose 3–4)

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

**MEATLOAF** – served with mashed potatoes and green beans

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

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

**GRILLED SALMON** – served with mashed potatoes and grilled asparagus

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

**BBQ GLAZED CHICKEN** – pepper jack cheese, bacon, crispy onion straws, mashed potatoes, steamed broccoli

**BABY BACK RIBS** – fifteen-spice, dry-rubbed baby back ribs glazed with bbq sauce, served with mashed potatoes 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 entrée portion and two full-sized side dishes portions per paid guest. Additional portions are available for an upcharge.

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

**CHOOSE THREE ENTREES: \$55 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

BBQ GLAZED CHICKEN – pepper jack cheese, bacon, crispy onion straws

GRILLED SALMON – served with mashed potatoes and grilled asparagus

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, tomato 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: \$5 upcharge per side to add more than two options**

(choose two)

MASHED POTATOES • MAC & CHEESE • GREEN BEANS • FRESH FRUIT • COLE SLAW • BROCCOLI • GRILLED ASPARAGUS



The buffet is not All You Can Eat. Additional servings can be purchased for an additional charge.

# FAMILY 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 entrée portion and two full-sized side dishes portions per paid guest. Additional portions are available for an upcharge.

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

**CHOOSE THREE ENTREES: \$50 PER PERSON**

## SALAD

(choose one for the group)

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

**CAESAR** – romaine, caesar dressing, parmesan, croutons

## ENTRÉE OPTIONS

(choices to be shareable and served tableside for the group)

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

**BBQ GLAZED CHICKEN** – pepper jack cheese, bacon, crispy onion straws

**GRILLED SALMON** – served with mashed potatoes and grilled asparagus

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

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

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

**CHICKEN FINGERS** – crispy breaded chicken tenders, dipping sauce

**SIDE DISH OPTIONS: \$5 upcharge per side to add more than two options**

(choose two shareable options for the table)

**MASHED POTATOES • ROASTED CARROTS • PIMENTO MAC & CHEESE • BROCCOLI • GREEN BEANS • GRILLED ASPARAGUS**



The buffet is not All You Can Eat. Additional servings can be purchased for an additional charge.

# 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*)

**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*)

*\*If you are planning to bring your own dessert, we will charge a storage, cutting, and handling fee of \$2 per guest. Please make sure to let us know in advance.*



# BEVERAGE PACKAGES



## HOURLY BEER & WINE PACKAGES

(includes unlimited soft drinks and mixers)

### HOUSE UNLIMITED PACKAGE

- 2 Hours \$18 per person
- 3 Hours \$22 per person
- Individual Package charged as \$7 per beverage

### PREMIUM PACKAGE

- 2 Hours \$22 per person
- 3 Hours \$26 per person
- Individual Package charged as \$9 per beverage

## HOURLY BEER, WINE, AND SPIRITS PACKAGES

(included cocktails are spirits + mixers only, no shots, no doubles)

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

### HOUSE SPIRITS PACKAGE

includes our house brands of vodka, tequila, rum, gin, bourbon, whiskey, and scotch

- 2 Hours \$24 per person
- 3 hours \$28 per person
- Individual Package charged as \$10 per beverage

### PREMIUM SPIRITS PACKAGE

includes our premium call brands of vodka, tequila, rum, gin, bourbon, whiskey, and scotch. Please ask if you have specific inquiries.

- 2 Hours \$28 per person
- 3 hours \$32 per person
- Individual Package charged as \$12 per beverage

### HOURLY MIMOSA & BLOODY MARY BRUNCH PACKAGE

unlimited mimosas & bloody marys

- 2 Hours \$22 per person
- 3 Hours \$26 per person

## ADDING SPECIALTY COCKTAILS TO ANY SPIRITS PACKAGE

We can customize your spirits package to include any of our signature house cocktails and/or your special cocktail requests. Our Private Event Coordinator can help guide you through this process. There will be an additional \$4 per person fee on top of regular spirits package price for this service. Two specialty selections included. \$2 additional for every cocktail added after two. Individual Package charged as \$15 per beverage.

# 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.