



PRIVATE DINING GUIDE

101 N 10TH ST
NOBLESVILLE, IN 46060
317.774.5740



THE STAGE ROOM

Capacity: 55 guests seated, 65 guests cocktail

The Stage Room is located on the 1st floor of Grindstone Public House in Noblesville. Our newest semi-private space is perfect for larger parties whether cocktail or seated. This space can hold 55 seated and up to 65 for cocktail receptions. It features new and modern décor, as well as large floor-to-ceiling windows for natural light. Like the name suggests, this area includes a Sound Stage that could be used for microphone hookup, buffet, or gift card table. (Not available Thursdays or Saturday evenings.)

FULL BUYOUT

Capacity: 200 guests seated, 220 guests cocktail

The full Grindstone Public House restaurant may be reserved for groups up to 200 guests seated or 220 guests reception style. Please inquire further for details.



THE LOFT

Capacity: 55 guests seated, 65 guests cocktail

The Loft is located on the 2nd floor of Grindstone Public House in Noblesville and overlooks the main dining space below. This space is perfect for large groups and cocktail receptions. Based on dining needs this space can seat a maximum capacity of 20-55 guests. Equipped with a variety of seating arrangements this space can be transformed to accommodate many different styles of events and reception gatherings.

MEZZANINE ONE

This fully private space is ideal for up to 20 guests and details balcony views of our main dining room. This room is equipped with a private staircase leading from our main bar and space for both small cocktail events and dinner service!



MEZZANINE TWO

This semi-private space is ideal for seated dinners for up to 35 guests. It features a balcony view of our newest dining room and beautiful artwork!



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. The package price includes a non-alcoholic beverage. Personalized menus will be printed and ready upon your arrival.

Package One Price: \$35 per person

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)

MEATLOAF

house-made blend of beef and pork, demi-glazed mushrooms, served with mashed potatoes and green beans

WHISKEY GLAZED CHICKEN

bourbon sauce glazed chicken breast, yukon mashed potatoes, green beans

GRILLED SALMON

served with rice and grilled asparagus

FETTUCCINE ALFREDO

served with choice of roasted vegetables or grilled chicken

PRIME RIB

(additional \$5 per order upcharge)

hand-cut slow roasted beef served with au jus, horseradish sauce, green beans, and mashed potatoes

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 buffet 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. The package price includes a non-alcoholic beverage. Personalized menus will be printed and ready upon your 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, chipotle ranch

PUB PRETZELS

salted bavarian pretzel sticks, white queso cheese sauce, beer mustard

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)

MEATLOAF

house-made blend of beef and pork, demi-glazed mushrooms, served with mashed potatoes and green beans

WHISKEY GLAZED CHICKEN

bourbon sauce glazed chicken breast, yukon mashed potatoes, green beans

GRILLED SALMON

served with rice and grilled asparagus

FETTUCCINE ALFREDO

served with choice of roasted vegetables or grilled chicken

PRIME RIB

(additional \$5 per order upcharge)

hand-cut slow roasted beef served with au jus, horseradish sauce, green beans, and mashed potatoes

BABY BACK RIBS

half rack of 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, 2–3 entrées, and two side items.
The package price includes a non-alcoholic beverage.

Choose Two Entrées: \$45 per person

Choose Three Entrées: \$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

ROAST PRIME RIB OF BEEF

(additional \$5 per head upcharge)

hand-cut slow roasted prime rib of beef served with au jus and horseradish sauce

MEATLOAF

house-made blend of beef and pork, demi-glazed mushrooms

CHICKEN FINGERS

hand-breaded chicken strips, choice of dipping sauces

BABY BACK RIBS

half rack of fifteen-spice, dry-rubbed baby back ribs glazed with bbq sauce

GRILLED SALMON

roasted chilean salmon filets

WHISKEY GLAZED CHICKEN

bourbon sauce glazed chicken breast

FETTUCCINE ALFREDO

served with choice of roasted vegetables or grilled chicken

SIDE DISH OPTIONS

(choose two, \$5 upcharge per side to add more than two options)

mashed potatoes

mac & cheese

green beans

coleslaw

brussels sprouts

fresh fruit

Package is priced for one full-sized entrée two side dishes per guest count.
Additional entrées and sides can be added at an extra cost.

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

FAMILY STYLE DINING

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Choice of Two Family Style Entrées per Table: \$40 per person

Choice of Three Family Style Entrées per Table: \$50 per person

SALAD

(choose one of the following)

HOUSE SALAD

mixed greens, red onion, tomato, cucumbers, cheddar jack cheese, croutons

CAESAR

romaine, caesar dressing, parmesan, croutons

ENTRÉE OPTIONS

(choose options to be shared tableside amongst the group)

MEATLOAF

house-made blend of beef and pork, mushroom demi-glaze

WHISKEY GLAZED CHICKEN

bourbon sauce glazed chicken breast

GRILLED SALMON

roasted chilean salmon filets

CHICKEN FINGERS

hand breaded chicken strips, assorted dipping sauces

FETTUCINE ALFREDO

served with choice of roasted vegetables or grilled chicken

BABY BACK RIBS

slow roasted 15 spice rubbed baby back ribs, bbq sauce

SIDE DISH OPTIONS

(choose two shareable sides for the group, \$5 upcharge per side to add more than two options)

mashed potatoes

green beans

brussels sprouts

fresh fruit

mac & cheese

coleslaw

Family Style Dining is not All You Can Eat. Additional servings can be purchased for an additional charge.

BRUNCH BUFFET MENU

Buffet includes scrambled eggs, sausage, bacon, crispy potatoes, fresh fruit, and house-made biscuits (add sausage gravy for \$3 additional per person). The package includes a non-alcoholic beverage.

Brunch Buffet Menu Price: \$20 per person

BRUNCH PROTEIN CHOICES

seared black forest ham, nuneske's slab bacon, country sausage patties

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

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

COOKIE & BROWNIE PLATTER

(\$40 per platter, serves 10)

DESSERT

choose from bread pudding, cheesecake, or brownie sundae **(\$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, & SPIRITS PACKAGES

(included cocktails are spirits + mixer 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 Public House 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

ADA compliant restrooms are located on the first floor.