



PRIVATE DINING GUIDE

PLEASE CONTACT EVENT SALES MANAGER
KORI MASON FOR ALL INQUIRIES

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101 N 10TH ST, NOBLESVILLE, IN 46060
(317) 774 - 5740

EXECUTIVE BOARDROOM

Capacity: 8 guests seated

The Executive Room is a fully private dining room located on the 2nd floor of Grindstone Public House in Noblesville. This room consists of one large table with a seating capacity for 8 guests. The Executive Room contains a 55" flat screen TV to accommodate all of your audio-visual needs.



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 fits, 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!



MEZZANINE TWO + EXECUTIVE BOARDROOM

This fully private space is perfect for smaller wedding receptions or business gatherings for up to 45 guests. These rooms combined offer a private staircase and a large television for slideshows.

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 one entrée from each group 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: \$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 ONE

(choose one)

CHICKEN & NOODLES

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

MEATLOAF

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

HOOSIER HOT PLATE

fried indiana pork tenderloin, peppercorn gravy, yukon gold mashed potatoes, green beans

PASTA PRIMAVERA (VEGAN)

cavatappi pasta, classic red sauce, grilled bell peppers, mushrooms, onions, asparagus

ENTRÉE GROUP TWO

(choose one)

FISH & CHIPS

bier weizengoot battered haddock, french fries, cole slaw, tartar sauce

WHISKEY CHICKEN

grilled chicken breast, pepper jack cheese, bourbon bbq sauce, bacon, fried onion straws, green beans, yukon gold mashed potatoes

BOURBON GLAZED SALMON

pan-seared chilean salmon, crispy onions, sweet and tangy bourbon glaze, sesame seeds, yukon gold mashed potatoes, steamed broccoli

SPAGHETTI & WAGYU MEATBALLS

house-made wagyu beef meatballs, classic red sauce, grated parmesan, crostini

ENTRÉE GROUP THREE

(choose one)

FLAT IRON STEAK

grilled 8oz usda steak with choice of potato and green beans

PRIME RIB

(additional \$5 per order upcharge)

hand-cut slow roasted beef served with au jus, horseradish sauce, green beans, and choice of potato

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 two appetizers, one salad, and one entrée from each group that will 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: \$40 per person

APPETIZER

choices served family style (choose two)

FRIED GREEN TOMATOES

hand-cut and breaded tomato slices, parmesan, parsley, chipotle ranch

STUFFED MUSHROOMS

hand-breaded jumbo mushrooms stuffed with herbed cream cheese and served with horseradish sauce

PRETZELS & PUB CHEESE

fresh baked bavarian pretzels, tortilla chips, craft beer tavern cheese dip

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

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

HOOSIER HOT PLATE

fried indiana pork tenderloin, peppercorn gravy, yukon gold mashed potatoes, green beans

PASTA PRIMAVERA (VEGAN)

cavatappi pasta, classic red sauce, grilled bell peppers, mushrooms, onions, asparagus

ENTRÉE GROUP 2

(choose one)

FISH & CHIPS

bier weizengoot battered haddock, french fries, cole slaw, tartar sauce

WHISKEY CHICKEN

grilled chicken breast, pepper jack cheese, bourbon bbq sauce, bacon, fried onion straws, green beans, yukon gold mashed potatoes

BOURBON GLAZED SALMON

pan-seared chilean salmon, crispy onions, sweet and tangy bourbon glaze, sesame seeds, yukon gold mashed potatoes, steamed broccoli

SPAGHETTI & WAGYU MEATBALLS

house-made wagyu beef meatballs, classic red sauce, grated parmesan, crostini

ENTRÉE GROUP 3

(choose one)

FLAT IRON STEAK

grilled 8oz usda steak with choice of potato and green beans

PRIME RIB

(additional \$5 per order upcharge)

hand-cut slow roasted beef served with au jus, horseradish sauce, green beans, and choice of potato

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

BUFFET STYLE DINING

Please choose one salad, two or three entrees, and two side items.
The package price includes non-alcoholic beverages.

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

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

CREAMY JAMBALAYA PASTA

cavatappi pasta, grilled bell peppers, shallots, garlic, cajun alfredo cream sauce,
seared chicken, shrimp, andouille sausage, parmesan cheese

BOURBON GLAZED SALMON

pan-seared chilean salmon, crispy onions, sweet and tangy bourbon glaze, sesame seeds

WHISKEY CHICKEN

grilled chicken breast, pepper jack cheese, bourbon bbq sauce, bacon, fried onion straws

PASTA PRIMAVERA (VEGAN)

cavatappi pasta, classic red sauce, grilled bell peppers, mushrooms, onions, asparagus

PORK CHOPS

bone-in frenched chops, apple chutney

SPAGHETTI & WAGYU MEATBALLS

house-made wagyu beef meatballs, classic red sauce, grated parmesan

SIDE DISH OPTIONS

(choose two)

mashed potatoes

baked potatoes

white cheddar mac & cheese

green beans

steamed broccoli

coleslaw

Package is priced for one full-sized entree two side dishes per guest count. Additional entrees and sides can be added at a cost of \$25 (entrees) and \$4 (sides) per portion during the event.

BRUNCH BUFFET MENU

Buffet includes scrambled eggs, choice of two breakfast proteins, crispy seasoned potatoes, fresh fruit, and house made biscuits (add sausage gravy for \$3 more per person). The package price includes a non-alcoholic beverage.

Brunch Buffet Menu Price: \$18 per person

BRUNCH PROTEIN CHOICES

seared black forest ham, nueske'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:

SHRIMP COCKTAIL

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

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
(\$30 per platter, serves 10)

DESSERT

choose from bread pudding, sugar cream pie, or brownie sundae **(\$8 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, & SPRITS 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, bombay sapphire gin, captain morgan spiced rum, dewar's scotch, don julio blanco
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 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.