PRIVATE DINING GUIDE

PLEASE CONTACT EVENT SALES MANAGER KORI MASON FOR ALL INQUIRIES

KORI@CLANCYSHOSPITALITY.COM

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.
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
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
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.
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

<table>
<thead>
<tr>
<th>Domestic Beer &amp; House Wines</th>
<th>$7/ticket</th>
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</thead>
<tbody>
<tr>
<td>Craft Beer &amp; Premium Wines</td>
<td>$9/ticket</td>
</tr>
<tr>
<td>House Beer, Wine &amp; Spirits</td>
<td>$8/ticket</td>
</tr>
<tr>
<td>Premium Beer, Wine, &amp; Spirits</td>
<td>$10/ticket</td>
</tr>
<tr>
<td>Platinum Beer, Wine, &amp; Spirits</td>
<td>$12/ticket</td>
</tr>
<tr>
<td>Signature Cocktail</td>
<td>market price</td>
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*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.

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