

# BLACKSTONE Grill

*420 Peppers Ferry Rd. N.W. Christiansburg, VA 24073*

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Thank you for your interest in Blackstone Grill. Following you will find a copy of our banquet menu as well as our guidelines for private dining. I hope you find this information useful as you begin planning your upcoming special event.

Please feel free to contact me once you are ready to discuss your function. I will be happy to meet you at the restaurant, by appointment, to identify your needs and to assist you in planning a smooth and enjoyable event.

Thank you again for your inquiry. On behalf of all of us Blackstone Grill, we look forward to welcoming you and your guests.

Regards,

Tabitha Nickell  
Assistant General Manager



### **Private Party Guidelines**

Blackstone Grill has established the following guidelines for private parties and group functions.

The banquet room at Blackstone Grill will **seat 24 people** and may be reserved up to three months in advance, for private dinners or lunches, seven days a week. Please note that we are not open for daily lunch and will require a minimum of \$500 before tax and gratuity to open for a lunch banquet. The minimum for dinner is \$400 weekdays and \$500 on weekends.

For lunch and dinner functions you may select from one of our banquet menu options. We request that you make your final menu and wine selections **one week prior to your events**. Please call a manager at 540-381-0303 with your selections. When ordering off of our regular dinner menu, all minimum charges still apply.

Alcoholic beverage selections will be formatted to your specifications and we will price by consumption.

Billing, **which will be one check for the entire group**, including 12% tax and 20% gratuity will be payable at the end of the event. We accept Visa, MasterCard, American Express or Cash for final payment.

**Reservations require a signed contract within five business days to secure date. A guaranteed final guest count is required by two p.m. three days before your event. Please note that if the guest count drops after that time, or if you fail to call in a final guest count by the time stated, your final bill will include charges for unattended guests.**

A legible copy of your credit card must accompany your contract along with an authorized signature. Please copy your credit card on a separate piece of paper and please clearly write the number. Charges will not be applied to your card unless you fail to cancel at least three days in advance of your reservation and then a \$150.00 cancellation fee will apply. Please be mindful of our business hours. We close at 9:00pm on weekdays and 10:00pm on weekends.

Please know that having established these guidelines; we would be pleased to work with you to design a program to suit your needs. We look forward to providing further assistance as you plan your private function.

# BLACKSTONE *Grill*

## Dinner Selections

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### Menu One: \$30.00

#### *First Course*

Classic Wedge Salad

#### *Entrée Course ~ Guest Selection*

Linguine with prosciutto, roasted red peppers, peas, and artichoke hearts in a thyme cream sauce

Grilled Salmon in a Lemon Butter Sauce over Sautéed Spinach

Pan roasted, organic statler chicken breast with a garlic honey glaze, rice pilaf and artichokes

#### *Dessert Course*

Crème Brulee or Key Lime Pie

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### Menu Two: \$35.00

#### *First Course*

Caesar salad or Classic Wedge

#### *Entrée Course ~ Guest Selection*

Wasabi Salmon with an orange ginger sauce and shitake slaw

Linguine with prosciutto, roasted red peppers, peas, and artichoke hearts in a thyme cream sauce

Pan roasted, organic statler chicken breast with a garlic honey glaze, rice pilaf and artichokes

12oz NY Strip with roasted garlic mashed potatoes

#### *Dessert Course*

Pecan Pie or Crème Brulee

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### Menu Three: \$45.00

#### *First Course*

Tobacco Row Salad or Caesar Salad

#### *Entrée Course ~ Guest Selection*

16oz Ribeye with roasted garlic mashed potatoes

Signature crab cake in tangy remoulade with risotto and asparagus

Wasabi Salmon with an orange ginger sauce and shitake slaw

Petit filet mignon with roasted garlic mashed potatoes

#### *Dessert Course*

New York Style Cheesecake or Crème Brulee

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### Menu Four: \$55.00

#### *First Course*

Pistachio Crusted Goat Cheese Salad or Caesar Salad

#### *Entrée Course ~ Guest Selection*

Blackened Ahi Tuna Steak with crispy fried shrimp, cucumber slaw and teriyaki glaze

Signature Crab Cake in tangy remoulade with risotto and asparagus

Petit Filet Mignon and crispy fried shrimp with Roasted Garlic Mashed Potatoes

Grilled Rack of Lamb with Israeli cous cous and a mustard herb vinaigrette

*Dessert Course*  
Chocolate Blackout Cake or Crème Brulee



**Directions to Blackstone Grill**

**From Richmond**

64 West from Richmond to 81 South

81 South to 460 West (Exit 118B) Christiansburg

Stay in right lane, head to Blacksburg; 460 West.

Take Exit 4B (114 Peppers Ferry Road – Radford)

Right off exit. Go through 3 lights.

Blackstone Grill is on the left next to Merchant's Tire

**Directions from Roanoke**

81 South to 460 West (Exit 118B) Christiansburg

Stay in right lane, head to Blacksburg; 460 West.

Take Exit 4B (114 Peppers Ferry Road – Radford)

Right off exit. Go through 3 lights.

Bookbinder's Grill is on the left next to Merchant's Tire

**Directions from Blacksburg**

460 East to Christiansburg

Take Exit 4B (114 Peppers Ferry Road – Radford)

Right off exit. Go through 3 lights.

Blackstone Grill is on the left next to Merchant's Tire

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