

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 menus 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 in order 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,

Ashish Malothra
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, six days a week. The minimum for lunch is \$400. 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 will include 12.5% tax and 20% gratuity will be payable at the end of the event. We accept all major credit cards 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 2 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 \$350.00 cancellation fee will apply.

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 your plan your private function.

BLACKSTONE *Grill*

Dinner Selections

Menu One: \$30.00

First Course

Classic Wedge

Entrée Selection

Butternut Squash Ravioli

Walnuts, Pecorino Romano, Golden Raisins, Red Onions,
Market Vegetable

Basil Pesto

Wasabi Salmon

*Panko-crusted North Atlantic salmon over a shiitake-
cabbage stir fry with citrus ginger sauce*

Bourbon Barbecued Chicken

Creamy Succotash, Mashed Potatoes

Dessert

Key Lime Pie or Crème Brûlée

Menu Two: \$35.00

First Course

Classic Wedge or Caesar Salad

Entrée Selection

Butternut Squash Ravioli

Walnuts, Pecorino Romano, Golden Raisins, Red Onions,
Market Vegetable

Basil Pesto

Wasabi Salmon

Wasabi-Panko Crust, Shiitake-Cabbage Stir Fry
Citrus Ginger Sauce

Bourbon Barbecued Chicken

Creamy Succotash, Mashed Potatoes

12oz. New York Strip

*Top choice beef, hand-cut and served with
mashed potatoes*

Dessert

Pecan Pie or Crème Brûlée

Menu Three: \$45.00

First Course

Tobacco Row Salad or Caesar Salad

Entrée Selection

16oz. Ribeye

*Top choice beef, hand-cut and served with
mashed potatoes*

Wasabi Salmon

Wasabi-Panko Crust, Shiitake-Cabbage Stir Fry
Citrus Ginger Sauce

Signature Crab Cake

Creamy Succotash, Market Vegetable

Caper & Herb Rémoulade

Petit Filet Mignon

Top choice beef, hand-cut and served with mashed potatoes

Dessert

New York Style Cheesecake or Crème Brûlée

Menu Four: \$55.00

First Course

Pistachio Crusted Goat Cheese Salad

Or Caesar Salad

Entrée Selection

Brown Butter Scallops

Red Beet Pasta, Beet Greens, Market Vegetable
Charred Onion Gastrique

Pan Seared Duck Breast

White Bean Ragout, Market Vegetable
Pickled Blueberry-Vanilla Sauce

Signature Crab Cake

Creamy Succotash, Market Vegetable
Caper & Herb Rémoulade

Petit Filet Mignon

Served with grilled shrimp and mashed potatoes

Dessert

Blackout Chocolate Cake or Crème Brûlée



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.

Blackstone 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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