

A photograph of a private dining room. In the foreground, a long, rustic wooden table is set with plates, cutlery, and two lit candles. The table is surrounded by dark wood chairs with light-colored upholstered seats. The room has a high ceiling with exposed wooden beams and several glass pendant lights hanging from it. In the background, a large flat-screen TV is mounted on the wall, and a framed picture is visible on the left. The overall atmosphere is warm and sophisticated.

PRIVATE DINING MENU & PRICING

STONEY RIVER®
STEAKHOUSE AND GRILL

PRIVATE DINING MENU

\$75 per person

SALAD

House Salad

With herb vinaigrette

ENTRÉES (Choice of three)

Grilled Salmon

Cedar Plank Salmon

Bistro Chicken

Filet Mignon 7 oz.

SIDES (Family Style)

Broccoli

Garlic Whipped Potatoes

Optional add-ons

STARTERS (Serves four)

Steak Rolls

Spicy ranch

Spinach Dip

Warm tortilla chips

Whiskey Shrimp on Country Toast

Dijon beurre blanc sauce

SIDES (Serves four)

Garlic Whipped Potatoes

Broccoli

Sautéed Asparagus

Creamed Spinach

Smoked Gouda Mac & Cheese

Seasonal Vegetable

\$85 per person

STARTER (Choice of one)

Spinach Dip

Reggiano cheese, warm tortilla chips

Steak Rolls

Spicy ranch

SALAD

House Salad

With herb vinaigrette

ENTRÉES (Choice of three)

Grilled Salmon

Cedar Plank Salmon

Bistro Chicken

Steak Frites

Filet Mignon 7 oz.

SIDES (Family Style)

Choice of Two

DESSERT (Family Style)

Chef's Selection

STONEY RIVER®

\$95 per person

STARTER (Choice of one)

Spinach Dip

Reggiano cheese, warm tortilla chips

Steak Rolls

Spicy ranch

Crab Cake

Roasted pineapple salsa, Dijon mustard sauce

Whiskey Shrimp on Country Toast

Dijon beurre blanc sauce

SALAD

House Salad

With herb vinaigrette

ENTRÉES (Choice of four)

Grilled Salmon

Cedar Plank Salmon

Bistro Chicken

Ribeye 14 oz.

Filet Mignon 10 oz.

Coffee-Cured Filet

New York Strip 16 oz.

SIDES (Family Style)

Choice of Two

DESSERT (Family Style)

Chef's Selection

All menu options include iced tea, soft drinks and our signature rolls.
Vegetarian or vegan entrées available upon request.

Private Dining Room Layout

BOARD ROOM:

Dining Capacity – 16 Guests Maximum

Available for Booking Monday - Sunday (Sunday only PM)

55" Smart TV with HDMI connections

BLUFF CITY ROOM:

Dining Capacity – 24 Guests Maximum

Available for Booking Monday - Thursday only

55" Smart TV with HDMI connections

\$125 AV Fee

All AV options are available for rent.



FOOD & BEVERAGE MINIMUM

We require that a food and beverage minimum charge (not counting tax and gratuity) be met. If the minimum is met, there is no additional room charge. If the food and beverage minimum is not met, the difference between the actual food and beverage subtotal and the applicable minimum will be charged to you as an additional room charge. You may not purchase gift cards or “to go” food or wine to bring your total purchases up to the applicable minimum.

PRICING & ADDITIONAL FEES

Prices to be determined based on the menu selections plus applicable sales tax and a 4% event service fee to cover our administrative expenses for hosting your event. For your convenience, we will calculate an 18% gratuity and show that gratuity on your bill. This gratuity is voluntary. As our patron, of course, you should decide whether to provide a gratuity and in what amount. Thus, you are free to increase or decrease the gratuity. Additional fees may apply if event requires or pre-orders. These additional fees include but are not limited to: floral arrangements, audio visual services (Apple products will require additional service), tent fees and specialty linens.

PAYMENT

Final payment is due upon completion of event. Separate checks cannot be issued. Personal checks are not accepted.

CANCELLATION POLICY

In the event it becomes necessary to cancel your event, the following charges will apply:

- 8 days or more prior to event date: 50% of guaranteed food and beverage minimum.
- 7 or less days prior to event date: 100% of guaranteed food and beverage minimum.

GUEST COUNT GUARANTEE

A guaranteed number of guests must be received 48 business hours in advance of the event.

ALCOHOL

Pre-selecting wine before the event is encouraged to provide a seamless dining experience. Guest will have the option to purchase any Liquor, Beer or Wine that is available in the restaurant.

