

A private dining room featuring a long, rustic wooden table surrounded by dark wood chairs with light-colored upholstered seats. The table is set with plates, silverware, and lit candles. The ceiling is dark with several modern, glass-enclosed pendant lights hanging from it. The walls are paneled with light wood, and a large television is mounted on the wall in the background.

**PRIVATE
DINING
MENU &
PRICING**

STONEY RIVER
STEAKHOUSE AND GRILL

PRIVATE DINING MENU

STONEY RIVER®
STEAKHOUSE AND GRILL

\$75 PER PERSON

STARTERS

Optional Add-On

SALAD

House Salad

With herb vinaigrette

ENTREES (CHOICE OF THREE)

Grilled Salmon

Cedar Plank Salmon

Bistro Chicken

Filet Mignon 7 oz.

SIDES (FAMILY STYLE)

Steamed Broccoli

Whipped Potatoes

\$85 PER PERSON

STARTERS (CHOICE OF ONE)

Spinach Dip

Reggiano cheese, warm tortilla chips

Steak Egg Rolls

Spicy ranch, chimichurri

SALAD

House Salad

With herb vinaigrette

ENTREES (CHOICE OF THREE)

Grilled Salmon

Cedar Plank Salmon

Bistro Chicken

Hanger Steak

Filet Mignon 7 oz.

SIDES (FAMILY STYLE)

Choice of Two

DESSERT (FAMILY STYLE)

Chef's Selection

\$95 PER PERSON

STARTERS (CHOICE OF ONE)

Spinach Dip

Reggiano cheese, warm tortilla chips

Steak Egg Rolls

Spicy ranch, chimichurri

Crab Cake

Roasted pineapple salsa, Dijon mustard sauce

Bourbon Shrimp on Country Toast

Dijon beurre blanc sauce

SALAD

House Salad

With herb vinaigrette

ENTREES (CHOICE OF FOUR)

Grilled Salmon

Cedar Plank Salmon

Bistro Chicken

Ribeye 14 oz.

New York Strip 16 oz.

Filet Mignon 10 oz.

Coffee-Cured Filet 10 oz.

SIDES (FAMILY STYLE)

Choice of Two

DESSERT (FAMILY STYLE)

Chef's Selection

OPTIONAL ADD-ONS

STARTERS (SERVES FOUR)

Steak Egg Rolls

Spicy Ranch, chimichurri

Spinach Dip

Reggiano cheese, warm tortilla chips

Bourbon Shrimp on Country Toast

Dijon beurre blanc sauce

SIDES (SERVES FOUR)

Whipped Potatoes

Steamed Broccoli

Sautéed Asparagus

Creamed Spinach

Smoked Gouda Mac & Cheese

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

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 “togo” 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. 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 preorders. These additional fees include but are not limited to: floral arrangements, 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

Preselecting 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.

