

STONEY RIVER

STEAKHOUSE AND GRILL



PRIVATE DINING MENU & PRICING

PRIVATE DINING MENU

\$79 Per Person

STARTERS

Optional Add-On

SALAD

House Salad

With herb vinaigrette

ENTRÉES

(Choice of three)

Grilled Salmon

Cedar Plank Salmon

Bistro Chicken

Filet Mignon 7 oz.

SIDES

(Family Style)

Steamed Broccoli

Whipped Potatoes

OPTIONAL ADD-ONS

STARTERS

(Serves Four)

Grilled Seafood Platter

Chef's grilled seafood selection

Chilled Seafood Tower

Chef's cold seafood selection

Steak Egg Rolls

Spicy ranch, chimichurri

Crab Cake

Roasted red pepper cream, artisan greens

Bourbon Shrimp on Country Toast

Dijon beurre blanc sauce

SIDES

(Serves Four)

Whipped Potatoes

Steamed Broccoli

Sautéed Asparagus

Creamed Spinach

Smoked Gouda Mac & Cheese

\$89 Per Person

STARTERS

(Choice of one)

Deviled Eggs

Sugar cured bacon, house-made pickle relish

Steak Egg Rolls

Spicy ranch, chimichurri

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

Chocolate Ganache Cake

All menu options include iced tea,
soft drinks and our signature rolls.

Vegetarian or vegan entrées
available upon request.

STONEY RIVER
STEAKHOUSE AND GRILL

\$99 Per Person

STARTERS

(Choice of one)

Famous Steak & Biscuits

*Seared filet, caramelized onion aioli,
house-made biscuits*

Steak Egg Rolls

Spicy ranch, chimichurri

Crab Cake

Roasted red pepper cream, artisan greens

Bourbon 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

Certified Angus Beef ®

Prime Ribeye 14 oz.

Certified Angus Beef ®

Prime New York Strip 16 oz.

Filet Mignon 10 oz.

Coffee-Cured Filet 10 oz.

SIDES

(Family Style)

Choice of Two

DESSERT

Chocolate Ganache Cake

PRIVATE DINING ROOM LAYOUTS

THE CHAMPIONS ROOM:

Dining Capacity – 30 Guests Maximum

55" Smart TV with HDMI connections - \$125 AV Fee

All AV options are available for rent.



PRIVATE DINING INFORMATION

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 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 preorders. 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

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.

