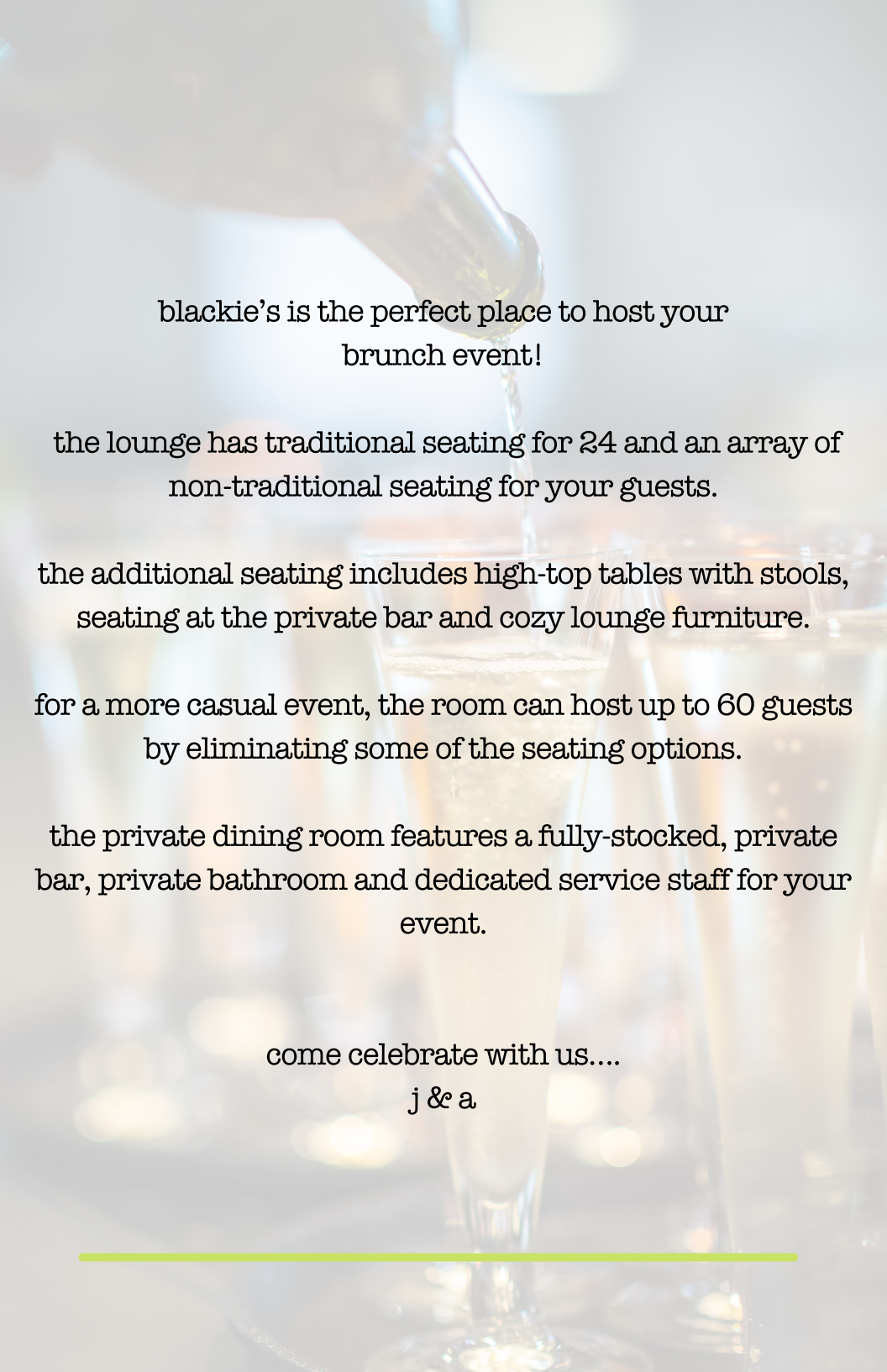




brunch event menu  
winter gatherings 2024

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A background image showing a champagne bottle being poured into several glasses. The liquid is captured mid-pour, creating a dynamic and celebratory scene. The glasses are partially filled with a golden, bubbly liquid.

blackie's is the perfect place to host your  
brunch event!

the lounge has traditional seating for 24 and an array of  
non-traditional seating for your guests.

the additional seating includes high-top tables with stools,  
seating at the private bar and cozy lounge furniture.

for a more casual event, the room can host up to 60 guests  
by eliminating some of the seating options.

the private dining room features a fully-stocked, private  
bar, private bathroom and dedicated service staff for your  
event.

come celebrate with us....

j & a

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## classic b.runch

fluffy scrambled eggs with OR without cheddar  
red bliss and sweet potato home fries with caramelized onions  
crisp applewood smoked bacon  
classic French toast with warm maple syrup  
fresh fruit salad  
oj, coffee & tea  
30 per person | gf +3

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## classic b.runch with a twist

fluffy scrambled eggs with OR without cheddar  
red bliss and sweet potato home fries with caramelized onions  
crisp applewood smoked bacon  
savory & sweet breakfast sausage  
or  
house-made, decadent corned beef hash  
Chef-inspired stuffed French Toast with the perfect  
coordinating sauce  
fresh fruit salad  
mini sweet treats  
oj, coffee & tea  
35 per person | gf +3

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## lunchy b.runchy

fluffy scrambled eggs with OR without cheddar  
red bliss & sweet potato home fries with caramelized onions  
crisp applewood smoked bacon  
traditional greens OR classic Caesar  
pasta pink vodka  
chicken marsala OR chicken piccata  
fresh fruit salad  
mini sweet treats  
oj, coffee & tea

50 per person | gf +3

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## b.pickie

### everyone's favorite cheese and crackers.

assorted imported and domestic cheeses | black mission fig jam | fresh fruit |  
candied nuts | assorted classic and not so classic crackers  
10 pp | gf +2 pp

### peperonata & ricotta crostini.

sweet peppers braised with onion, garlic, tomato, a touch of sugar &  
sherry wine | served warm on a roasted garlic oil toasted crostini with scratch-made  
ricotta | finished with grated pecorino, fresh basil and  
a drizzle of herby olive oil  
5 pp | gf +1  
add thinly shaved prosciutto +1 pp

### pizzas from our Forza Forni ovens.

(by the dozen)  
scratch-made dough with imported Caputo 00 flour, olive oil, sea salt & fresh yeast |  
cheeses made in house | a variety of pie will be selected unless otherwise preferred.  
7 pp | gf +3 | df +3

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## b.oozy brunch

### mimosa

choice of freshly squeezed orange juice, peach nectar or  
prickly pear | sparkling wine  
9 per person | 16 bottomless

### bloody Mary

house-made bloody Mary mix | Tito's vodka  
10 per person | 18 bottomless

### red & white sangria

12 per person | 22 bottomless

### everything bottomless

mimosa

bloody

sangria

20 per person



# happy endings.

hand-crafted by our Pastry Chef, Savannah Barrow  
(by the dozen)

## b.sweet

carrot cake & seasonal cheesecake bites

6 pp | gf

## b. sweeter

carrot cake, seasonal cheesecake and brownie bites

7 pp | gf + 2 pp

## b. the sweetest

brownie bites | seasonal cheesecake bites |

choice of two cookies:

chocolate chip | oreo | double chocolate chip |

sugar | funfetti | snickerdoodle

10 pp | gf + 2 pp

macarons.

ganache fillings:

salted caramel | strawberry | chocolate |

4 pp | gf

## bread pudding.

(warm in a chafer)

cookies & cream bread pudding | topped with milk chocolate

ganache | served with vanilla anglaise drizzle

9 pp | gf

cranberry orange fruit or apple cinnamon crisp.

served warm | topped with crumble | vanilla creme anglaise

(can be df upon request)

6 pp | gf

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# private dining events at blackie's

thank you for choosing blackie's for your special event. we look forward to creating an experience that will be cherished for a lifetime.

private dining room food minimums:

(minimums do not include alcohol)

Wednesday & Thursday \$1200

Friday, Saturday & Sunday \$1500

brunch \$1200

deposit & payment:

a non-refundable deposit of \$150 is required at the time of booking.

this deposit will be deducted from your final bill.

full payment is due at the completion of your event.

all major credit cards are accepted. personal checks are not accepted.

guest guarantee:

a final count is required seven days prior to the event and cannot be reduced after this time. this count will be the minimum number you will be billed for at the conclusion of your event.

gratuuity & taxes:

a 20% gratuity will be added to your final bill.

prices do not include the 8% meal & beverage tax.

thank you for choosing blackie's!

j & a

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# private dining events

## FAQ

### what are the options for the private bar?

we offer three options for your event:

#### cash bar

each guest is given the flexibility to choose their preferred beverage and pay accordingly.

#### open bar

there are two options for open bar ...

our first option allows the host or event organizer to cover the cost of all beverages served to guests.

the second option is for the host to set a predetermined dollar amount or time limit. once this limit has been reached, it will then become a cash bar.

#### drink tickets

drink tickets may be given to your guests allowing you to offer a set number/type of beverage during your event. drink tickets are not a set price, so you will be charged accordingly for the type of beverage your guests consume. once the drink tickets are redeemed, the bar then becomes a cash bar.

### can we come early to decorate?

yes! you can arrange coming as early as one hour prior to your start time. if you need additional time, accommodations may be made. we do not allow anything to be taped to walls or painted surfaces. please let us know if you need a table designated for gifts, favors, etc. so we can have that in place. all decor must be removed from the property at the end of your event.

### can I bring a cake?

you are more than welcome to bring a cake or pastries from a bakery or store. no homemade cakes or pastries are permitted.

### is there a cake cutting fee?

yes, a \$3 per person service fee will be added to your final bill.



what is the cancellation policy?

if you cancel your event 60 days or more in advance, your deposit will be refunded in the form of a gift card.

if you cancel your event less than 60 days from the event date, you will forfeit your deposit.

do you have AV capabilities?

no, but you are welcome to bring your equipment and set it up!

do you offer linens?

black linens are included for all tables. if you prefer another option, we work with Quality Rental and are happy to assist.

can we book outside entertainment?

yes, you can hire musical entertainment. the space will allow for a DJ or solo performer. otherwise, we are happy to curate a playlist for your event. you are also welcome to share one of your favorite Spotify playlists with us.

do you offer a kid's menu?

during your event, you are welcome to place an order from our regular kid's menu.

what happens if we don't meet our minimum?

the difference will be added as a line item on your final bill that evening.

is the private dining room available during the day?

the private dining room is available  
Wednesday - Sunday, 11:00am to close.

for brunch and lunch events, we offer start times between 11am - 1pm.  
for afternoon and evening events, we offer start times between 4pm - 8pm.  
we do our best to accommodate special start time requests.

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