PRIVATE EVENTS · EST. STAMFORD

BLACKSTONES

Steakhouse

The perfect setting for your special occasion,
from personal celebrations and corporate meetings
to pharmaceutical presentations, weddings and more.

EVENTS@BLACKSTONESSTEAKHOUSECT.COM

203.595.5415

101 BROAD STREET · STAMFORD, CONNECTICUT 06901



WELCOME

Thank you for considering *Blackstones.*

Whether you are hosting an intimate dinner, a corporate gathering, or a milestone celebration, Blackstones offers a warm room, prime steaks and fresh seafood from our kitchen, and attentive service from the first guest to the last toast.

From our fully private dining room to a full restaurant buyout, our events team works with you on every detail: the menu, the wine pairings, the service style, and the room. The pages that follow outline your options, and we look forward to welcoming you.

THE KITCHEN

Prime steaks, chops, Maine lobster, branzino, and a raw bar of shrimp, clams, crab, and Bluepoint oysters.

THE CELLAR

A glass-walled cellar anchoring the private room. Custom pairings; unfinished bottles are yours to take home.



THE CONCEPT

Fire, salt, and the right *cut.*

We source whole-muscle USDA Prime and dry-age in-house for 28 to 45 days, finished under the broiler at high heat. Filet mignon, rack of lamb, Maine lobster, and pan-roasted branzino, alongside a raw bar of shrimp, clams, crab, and Bluepoint oysters.

THREE EVENT SPACES

Choose the room that *fits the night.*

I.

The Private Dining Room

Up to 30 seated

Up to 40 standing

Fully private & enclosed

Built-in A/V

II.

The Front Dining Room

Up to 50 seated

Up to 65 standing

Semi-private setting

Passed canapés available

III.

Full Restaurant Buyout

Up to 175 seated

Up to 250 standing

Exclusive use of the room

Custom programming





BUILT ON THE DISHES THE ROOM IS KNOWN FOR





THE PRIVATE DINING ROOM

SPACE I

The Private *Dining Room*

Fully enclosed and anchored by our glass-walled wine cellar, the private dining room seats up to 30 guests with built-in A/V for presentations and toasts. The room configures from an intimate 16 up to 40 for a standing reception. Ideal for rehearsal dinners, milestone celebrations, executive boards, and corporate gatherings.

SEATED	Up to 30 guests
STANDING	Up to 40 guests
A/V	Built-in HDMI input & microphone
BAR	Service from the main bar



THE FRONT DINING ROOM · SEMI-PRIVATE

SPACE II · SEMI-PRIVATE

The Front *Dining Room*

Set toward the front of the restaurant in natural light, our semi-private room seats up to 50 guests across round tables with the warmth and energy of a full house. Ideal for corporate dinners, holiday parties, and social celebrations where the room itself is part of the experience.

SEATED	Up to 50 guests
STANDING	Up to 65 guests
A/V	On request; amplified sound during full buyout only
BAR	Service from the main bar



THE MAIN DINING ROOM

SPACE III

Full Restaurant *Buyout*

The entire restaurant, exclusively yours: up to 175 seated or 250 for a standing reception, with cocktails at the bar while dinner is set. Amplified sound, custom programming, branded menus, and sommelier presentations available throughout.

SEATED	Up to 175 guests
STANDING	Up to 250 guests
A/V	Full A/V & amplified sound throughout
PRICING	**Quoted per event**

SEATED LUNCH

The midday *table.*

Two prix-fixe lunch menus paced for a business meeting, with the full attention of our kitchen. Coffee and tea included.

TIER I

The Noon

$55

STARTER · CHOICE OF ONE

Classic Caesar , romaine, grated Parmigiano-Reggiano, shaved Romano, garlic croutons, anchovies

Iceberg Wedge , bacon, gorgonzola, heirloom cherry tomatoes, blue cheese dressing

Lobster Bisque , chopped Maine lobster, parsnip chips

ENTRÉE · CHOICE OF ONE

Steak Frites , Prime New York strip, house-cut fries or pomme puree

Arctic Char , pan-roasted Arctic char, purple cauliflower, confit cherry tomatoes, coconut curry

Truffle Roasted Chicken , heritage chicken, truffle butter, rainbow carrots, haricot vert, jus

Butternut Squash Ravioli , roasted butternut squash, parmesan, brown butter, sage, pepper *(v)*

DESSERT

Assorted Desserts , a shared selection of the chef's finest cakes and pastries

TIER II

The Midday Table

$68

STARTER · CHOICE OF ONE

Classic Caesar , grated Parmigiano-Reggiano, shaved Romano, garlic croutons

Iceberg Wedge , bacon, gorgonzola, heirloom cherry tomatoes

Lobster Bisque , Maine lobster, parsnip chips

Shrimp Cocktail , horseradish cocktail sauce, lemon

ENTRÉE · CHOICE OF ONE

Filet Mignon , center-cut U.S.D.A. Prime tenderloin

Steak Frites , Prime New York strip, house-cut fries

Maine Lobster Roll , chilled, lemon-herb mayo, griddled roll

Grilled Branzino , lemon beurre blanc, grilled asparagus

Truffle Roasted Chicken , heritage chicken, rainbow carrots, haricot vert, truffle, jus

Butternut Squash Ravioli , roasted butternut squash, parmesan, brown butter, sage, pepper *(v)*

Filet & Lobster Tail · add $25 per guest

DESSERT

Assorted Desserts for the Table , a shared selection of the chef's finest cakes and desserts, with coffee and tea

Coffee and tea included. Tax and gratuity not included.







SEATED DINNER

Three menus. One *obsession.*

TIER I

The Broad Street

$95

STARTER · CHOICE OF ONE

Classic Caesar , romaine, grated Parmigiano-Reggiano, shaved Romano, garlic croutons

Iceberg Wedge , bacon, gorgonzola, heirloom cherry tomatoes, blue cheese dressing

Lobster Bisque , chopped Maine lobster

ENTRÉE · CHOICE OF ONE

Filet Mignon , center-cut U.S.D.A. Prime tenderloin

Boneless New York Strip , U.S.D.A. Prime, hand-selected

Pan-Seared Salmon , whole grain and Dijon crust, lemon

Chicken Martini , Parmesan-breaded, lemon beurre blanc

Cacio e Pepe , bucatini, Pecorino Romano, toasted black pepper *(v)*

DESSERT

Assorted Cakes for the Table , a shared selection of the pastry chef's finest cakes, with coffee and tea

TIER II

The Stamford

$125

STARTER · CHOICE OF ONE

Classic Caesar , grated Parmigiano-Reggiano, shaved Romano, garlic croutons

Iceberg Wedge , bacon, gorgonzola, heirloom cherry tomatoes

Golden Beet & Arugula , Honeycrisp apple, fried goat cheese, house dressing

Lobster Bisque , chopped Maine lobster

Colossal Shrimp Cocktail , three pieces, horseradish cocktail sauce

ENTRÉE · CHOICE OF ONE

Filet Mignon , center-cut U.S.D.A. Prime tenderloin

Boneless New York Strip , U.S.D.A. Prime, hand-selected

Filet & Lobster Tail , center-cut filet, cold-water lobster tail, clarified butter

Pan-Roasted Branzino , lemon beurre blanc, grilled asparagus

Blackstones Chicken , marsala brown sauce

Cacio e Pepe , bucatini, Pecorino Romano, toasted black pepper *(v)*

DESSERT

Assorted Cakes for the Table , a shared selection of the pastry chef's finest cakes, with coffee and tea

Seasonal vegetables & potatoes with each entrée. Tax and gratuity not included.





THE PRIX-FIXE TABLE



TIER III

The Blackstones

$165

FOR THE TABLE

Chilled Shellfish , colossal shrimp, Blue Point oysters, littleneck clams, cocktail sauce and horseradish

Maryland Crab Cakes , Blackstones tartar, avocado

STARTER · CHOICE OF ONE

Classic Caesar · Iceberg Wedge · Golden Beet & Arugula · Lobster Bisque

ENTRÉE · CHOICE OF ONE

Filet Mignon , center-cut U.S.D.A. Prime tenderloin

Bone-In New York Strip , dry-aged in house

Filet & Lobster Tail , center-cut filet, cold-water lobster tail, clarified butter

Rack of Lamb , herb-crusted, rosemary-garlic jus

Maine Lobster , steamed with drawn butter, or Thermidor style with stuffed crab

Cacio e Pepe , bucatini, Pecorino Romano, toasted black pepper *(v)*

DESSERT

Assorted Cakes for the Table , a shared selection of the pastry chef's finest cakes, with coffee and tea

Truffled Lobster Mac · add $12 per guest

Seasonal vegetables & potatoes with each entrée. Each menu closes with Assorted Cakes, Coffee & Tea. A pre-selected menu is recommended for groups of 14 or more. Tax and gratuity not included.

PASSED CANAPÉS & OPEN BAR

Cocktails *before dinner.*

A reception to open the evening: canapés passed by our staff or set at a station, and an open bar poured from the main bar.

Priced per guest, per hour.

Open Bar per guest, per hour · two hour minimum	**$30**
Canapés per guest, per hour · five selections	**$30**
Premium Canapés per guest, per hour · five selections	**$45**

Dessert canapés available. Tax and gratuity not included.



THE RAW BAR



THE SEAFOOD TOWER

THE OPEN BAR

House Cocktails , a selection of three from the cocktail list

Wine , a sparkling, a white and a red

Beer , two draft beers

Spirits , a full selection of well spirits and mixers, hand chosen by Master Sommelier Alexander LaPratt

THE CANAPÉS

Canapés , vegetarian, poultry, meat, pork, fish, shellfish and classic hot and cold selections

Premium Canapés , tuna, smoked salmon, foie gras, tenderloin, caviar, scallops, crab, shrimp and lobster

Dessert Canapés , mini tarts, mousse, macarons and more

The full selection follows on the next page. The cocktail list follows the bar.

PER GUEST, PER HOUR · FIVE SELECTIONS

Passed by *the tray.*

Passed by our staff or set at a station. Dessert canapés are available with either tier.

REGULAR

Canapés

$30

VEGETARIAN & VEGAN

Vegetable Vermicelli Roll , ginger soy dipping sauce
Wild Mushroom Tartlet , fontina, truffle oil
Mushroom Vol-au-Vent
Crispy Parmesan Basket , soft goat cheese, fresh herbs
Gougères , Tomme de Savoie
Risotto Balls , wild mushroom, Meyer lemon or Parmesan
Carrot-Vadouvan Tartlet *(vg)*
Caramelized Onion & Cheese Tartlet
Onion & Truffle Tart *(vg)*
Vegetable Tempura , spicy mayo *(vg)*
Eggplant Caviar , sesame cracker, mint
Cheese & Grape Skewers
Cheese Platter , stationed
Crudité Platter , stationed

POULTRY

Curried Chicken Tartlet , apple, roasted almond, coconut
Chicken Skewers , peanut or plum sauce
Chicken Tenders , Buffalo style
Crispy Duck Roll , fruit chutney
Deviled Eggs , applewood smoked bacon, paprika

MEAT & PORK

Spicy Beef Brick Cigar , mint yogurt dressing
Lamb Tajine Cigar , vadouvan yogurt
Short Rib Bouchée , tomato confit, onion sablé
Beef Tandoori , crispy tortilla
Mini Slider , cheese, lettuce, tomato, onion, chef's sauce
Beef Tartare , Dijon mustard, pickled shallot
Mozzarella & Prosciutto Roulade , Parmesan crisp
Crispy Salsify Roll , prosciutto, Parmesan
Prosciutto, Cheese & Melon Skewers
Pigs in a Blanket

FISH & SHELLFISH

Salmon Tartare Cone , avocado mousse, radish
Salmon Tartare Cucumber Cup , salmon roe
Rock Shrimp Tempura , remoulade or bacon
Carolina Shrimp , wrapped in pancetta
Shrimp Roll , Aleppo pepper, feuille de brick
Fried Oyster , shallots, house tartar sauce
Fried Calamari

PREMIUM

Premium Canapés

$45

FISH

Tuna Tartare Cucumber Cup , Meyer lemon, chive
Tuna Tartare Spoon , avocado mousse, soy-dashi, radish *(gf)*
Sesame Seared Tuna , wasabi, crispy rice cracker
Smoked Salmon Blini , crème fraîche, salmon roe
Smoked Salmon Millefeuille , cream cheese, lemon pearl

POULTRY

Duck Foie Gras & Smoked Duck Millefeuille

MEAT

Beef Carpaccio on Toast , Pecorino, truffle oil, herbs
Seared Beef Tenderloin on Toast , horseradish dressing or Béarnaise

SHELLFISH & CAVIAR

Caviar & Blini , warm buckwheat blini, crème fraîche
Caviar on Fingerling Potato , parsley, crème fraîche
Sea Scallop , lime-cilantro dressing, beet chip
Scallop Ceviche , New York apple, jalapeño, citronette
Nantucket Bay Scallop , dill mousseline, cucumber cup, seasonal
Mini Crab Cake , sauce tartare
Crab & Fennel Tartlet , Thai basil
Maine Lobster , avocado purée, citrus, blue corn chip
Mini Lobster Roll
Shrimp Cocktail

DESSERT CANAPÉS

Mini Apple Tart
Yuzu Meringue Tart
Chocolate Mousse Cup
Assorted Macarons
Assorted Petit Fours
Mini Chocolate Cake
Mini Cheesecake , berries
Mini Key Lime Cheesecake
Cookies & Milk
Fruit Skewers *(vg)*
Sorbet Cup *(vg)*

(vg) vegan · (gf) gluten-free. Please share dietary needs or allergies in advance. Sample menu, subject to change.



FROM THE MAIN BAR

A drink to open *the evening.*

A short list of classics done with conviction, led by our Nitro Espresso Martini, poured on tap. All bar service is poured from the main bar.



NITRO ESPRESSO MARTINI



OLD FASHIONED



NEGRONI



CLOVER CLUB



FRENCH 75

THE HOUSE SIGNATURE

Nitro Espresso Martini *On tap, up*

Cryo concentrated deep espresso roast, Mr. Black Coffee Liqueur, and Purity 34, Swedish vodka distilled 34 times for exceptional purity. Pulled through nitrogen for a velvety, creamy finish.

OPEN BAR · PER GUEST, PER HOUR **$30**

House Cocktails, a selection of three from the cocktail list

Wine, a sparkling, a white and a red

Beer, two draft beers

Spirits, a full selection of well spirits and mixers, hand chosen by Master Sommelier Alexander LaPratt

Two hour minimum for open bar. Consumption bar and zero-proof options available. Tax and gratuity not included.

OPEN BAR · $30 PER GUEST, PER HOUR

Choose *three.*

House cocktails for your open bar, led by our Nitro Espresso Martini. Select three for the evening.

THE HOUSE SIGNATURE

Nitro Espresso Martini

On tap, up

Cryo concentrated espresso, Mr. Black Coffee Liqueur and Purity 34 vodka, pulled through nitrogen.

TEQUILA & MEZCAL

The Durango , pineapple-infused mezcal, jalapeño-infused tequila, fresh lime, light agave

Spiced Paloma , Azul Force Tequila, fresh grapefruit, fresh lime, habanero tincture, soda

Tommy's Margarita , Azul Force Tequila, fresh lime, agave nectar; classic, blood orange or passionfruit

Cucumber & Agave , blanco tequila, Velvet Falernum, cucumber, agave, lime, Tajín

Jalisco Sunset , blanco tequila, hibiscus iced tea, ginger, lemon

RUM

Mojito , Rhum Clément Agricole Blanc, fresh Persian mint, fresh lime

Brooklynite , aged rum, lime, honey, Amargo bitters

WHISKEY

Old Fashioned , Rittenhouse Rye, Angostura bitters, Demerara sugar

Tea & Kalamansi , High West Bourbon, Cocchi Americano, black tea, kalamansi lime, Angostura bitters

Toronto , rye, Cynar, Fernet Branca, orange bitters, Amargo bitters

Paper Plane , bourbon, Aperol, amaro, lemon

Penicillin , blended Scotch, lemon, honey-ginger syrup, Islay float

GIN, VODKA & AQUAVIT

Martini , Purity 34 Vodka or Ford's London Dry Gin, Dolin Dry Vermouth, house Castelvetrano olives

Clover Club , Nolet's Silver Gin, fresh raspberries, fresh lemon, egg white

The Last Word , gin, Green Chartreuse, maraschino

Herbs & Peppers , gin, yellow bell pepper, agave, Tajín

Nordic Garden , Brennivín Aquavit, nori-infused Dolin Dry Vermouth, Green Chartreuse, celery bitters, fresh lime

Pimm's Cup , Pimm's No. 1, fresh cucumber, fresh lemon, Fentiman's Ginger Beer

Sample list, subject to change with the season.



FROM THE RESERVE LIST



THE WINE LIST

A cellar built *for the table.*

Our private dining room is anchored by a glass-walled cellar, and Master Sommelier Alexander LaPratt is sure to find the perfect wine for your budget, occasion and tastes. Unfinished bottles are yours to take home, and bottle service and corkage are available on request.

BY THE GLASS · SPARKLING

Champagne · Prosecco · Crémant

WHITE

Sancerre · Chablis · Albariño · Chardonnay · Pinot Grigio

RED

Pinot Noir · Chianti Classico · Côtes du Rhône · Cabernet Sauvignon · Malbec

The full list rotates with the season.



THE SEAFOOD TOWER



ADD LOBSTER TAIL

À LA CARTE

For the occasion that *asks for more.*

Additions to elevate any menu: raw bar centerpieces, tableside service, premium upgrades, and toasts to open the evening.

RAW BAR & CENTERPIECES

Seafood Tower , serves 3–4	$150
Shrimp Cocktail , per dozen	$45
Oysters , per dozen	Mkt
Caviar , 30g, Osetra	Mkt
Antipasto Display , per guest	$18

UPGRADES & SERVICE

Add Lobster Tail , any entrée	$31
Oscar Style , crab, béarnaise	$26
Champagne Toast , per guest	$14
Sommelier Pairing	$175
Menu Card Printing , per guest	$4

Bespoke arrangements quoted on request. Tax and gratuity not included.

THE DETAILS

Everything you need *to plan*.

ADDRESS	101 Broad Street, Stamford, CT 06901
PHONE	203.595.5415
WEBSITE	blackstonessteakhousect.com
EVENTS	Events@blackstonessteakhousect.com
TAX	7.35% CT sales tax (prepared meals & beverages)
GRATUITY	20% suggested on all food and beverage
PAYMENT	Final charge on one check, based on consumption. Cash and all major credit cards accepted.

BOOKING · OPTION A · ROOM FEE

Private Dining Room **$500** · Front Dining Room (semi-private) **$250** · Full Buyout quoted per event. A/V **$100**. Room fee charged once the client confirms the event.

BOOKING · OPTION B · F&B MINIMUM

A food-and-beverage minimum reserves the room with no separate room fee. Any shortfall against the minimum is applied as a room charge or available as take-out.

GUARANTEE

Final guaranteed count due one week prior. If the actual count falls below the guarantee, $75 per guest under is charged, plus tax, administrative fee, and gratuity.

CANCELLATION

Within the week of the event, the collected room fee is non-refundable. Within 24 hours, the client is responsible for all food ordered. All cancellations in writing via e-mail.

FORCE MAJEURE

For a force majeure event (pandemic, fire, flood, hurricane, earthquake, strikes, prolonged energy shortage, or government action), the parties will coordinate a rescheduling within six months of the original booking.

TO CONFIRM

Spaces are secured with a signed agreement and a credit card on file. A pre-selected menu is recommended for groups of 14 or more.

