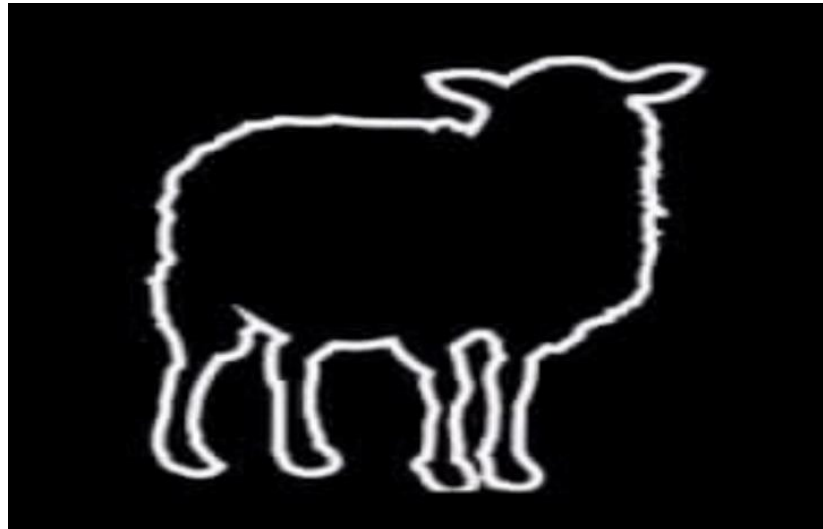


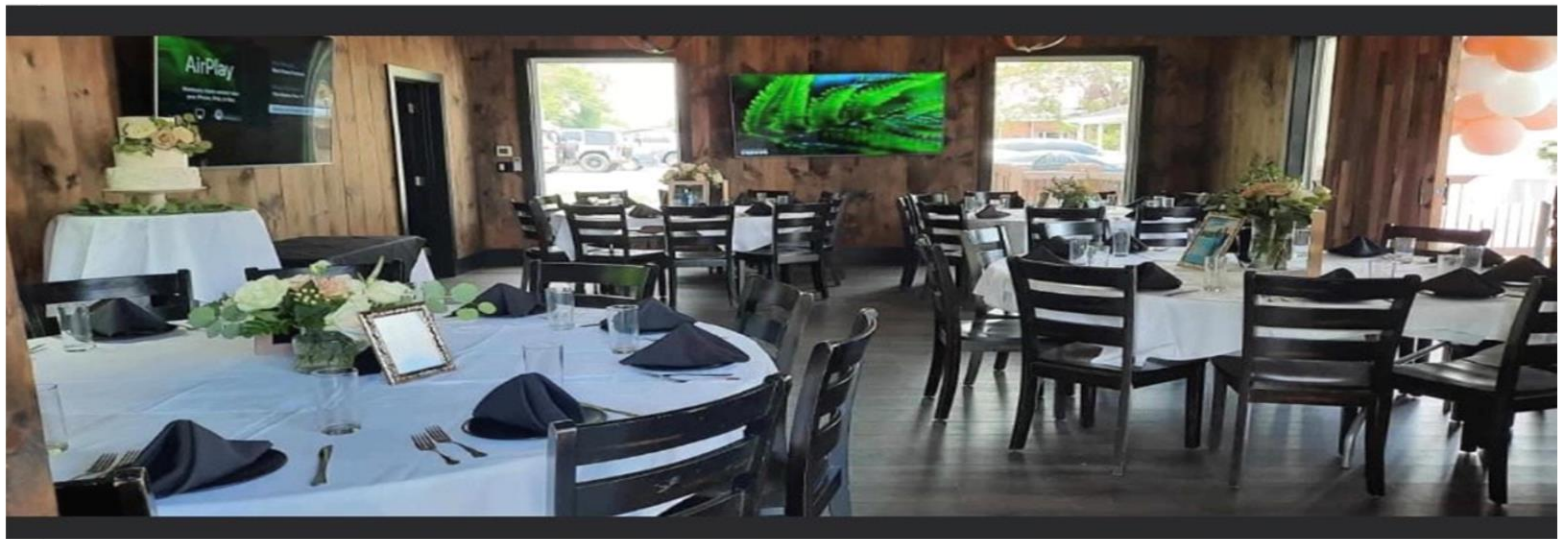
LOVE | FOOD | WINE
The Black Sheep
COMFORTABLY UNFAMILIAR



MELINA ALBERS – SALES COORDINATOR

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TEL. 301-915-5667



FREQUENTLY ASKED QUESTIONS

Is there a required minimum for use of the private space?

Yes, the minimum spend is \$1,500 for dinner and \$1,000 for brunch which can be a combination of food and beverage, **NOT** including tax and gratuity. If the minimum is met, there are no room charges. If the minimum is not met, a room charge for the remaining difference will be applied.

Do you require a deposit?

Yes, a 25% deposit to secure the date and space. The deposit is due upon booking and applied to the final bill. The remaining balance is then charged at the conclusion of the event. The space is not confirmed until the deposit is received.

How many people can the space seat?

The Barn can seat up to 50 guests, yet it is intimate enough for 10.

What is your cancelation policy?

We have a 7-day cancelation policy. Any events canceled within 7 days of your event date are subject to a nonrefundable deposit. Full restaurant buy-outs are subject to a 30-day cancelation policy.

Can I bring my own décor?

You are welcome to bring décor or floral arrangements if it is not intrusive to service. We ask that you do not use anything with glitter, confetti or attached to the walls.

How are beverages handled?

There are four beverage packages to choose from. All packages are per person. Our Event Coordinator would be happy to discuss beverage options with you!

Can I bring my cake or dessert, and will it change the cost per person?

Yes, you are welcome to bring your own cake or dessert, a cakeage fee of \$3 pp will be added to the final bill. The dessert selection is included in all pre-set menus, the cost will not change based on bringing your own dessert. Please make your Event Manager aware so they may assist with storing the dessert prior to your event.

Why do I have to book a banquet if I only have 16-20 people?

Parties over 15 are held in our private dining space, to ensure efficiency and streamline service. The pavilion seats parties up to 15 (no private dining in the dining room).

Are guests required to pre-order their meal?

Parties over 30 are required to pre order, this helps to streamline service and ensures that there is not a long wait. Pre-orders required 5 business days in advance of the event date.

Additionally, any plated event of 25 or more with steak as a menu option will only be offered ONE steak temperature i.e. medium.

- All food and beverage must be prepared and purchased through The Black Sheep. Under no circumstances may alcoholic beverages be brought on the premises. The exception to this being baked goods. They may be brought onto the premises along with a receipt from a licensed baker. For celebratory desserts.



PRIVATE
DINING
DINNER
MENU

A-LIST MENU \$100 per person

Soup and Salad (your guests will have the option of selecting one from the menu)

Caesar Salad, Wedge Salad, or Chef's Choice Soup.

Entrees (your guests will have the option of selecting one from the menu)

- **Filet Mignon**
Herb Butter, Onion Jam, Garlic Roasted Mash, Fresh Daily Vegetable
- **Ribeye**
Herb Butter, Onion Jam, Garlic Roasted Mash, Fresh Daily Vegetable
- **Crab Cakes**
Jumbo Lump, Remoulade, Pepper Relish, Garlic Roasted Mash, Fresh Daily Vegetable
- **Beer Braised Lamb Shank**
Brown Ale Bordelaise, Served Over Garlic Roasted Mash Potatoes
- **Salmon Rockefeller**
Lump Crab, Spinach, Bacon, Sambuca, Parmesan, Hollandaise, Garlic Roasted Mash,
Fresh Daily Vegetable

Desserts (Select two, your guests will have the option to select one from the menu)

- Creme Brulé, Flourless Chocolate Cake, or Seasonal Cheesecake.

PRIVATE
DINING
DINNER
MENU

MOUNTAIN TOP MENU \$90.00 per person

Soup and Salad (your guests will have the option of selecting one from the menu)

Caesar Salad, Wedge Salad, or Chef's Choice Soup.

Entrees (your guests will have the option of selecting one from the menu)

- **Ribeye**
Herb Butter, Onion Jam, Garlic Roasted Mash, Fresh Daily Vegetable
- **Crab Cakes**
Jumbo Lump, Remoulade, Pepper Relish, Garlic Roasted Mash, Fresh Daily Vegetable
- **Salmon Rockefeller**
Lump Crab, Spinach, Bacon, Sambuca, Parmesan, Hollandaise, Garlic Roasted Mash, Fresh Daily Vegetable.
- **Beer Braised Lamb Shank**
Brown Ale Bordelaise, Served Over Garlic Roasted Mash Potatoes

Desserts (Select two, your guests will have the option to select one from the menu)

- Creme Brulé, Flourless Chocolate Cake, or Seasonal Cheesecake.

PRIVATE
DINING
DINNER
MENU

LAKEVIEW MENU \$80.00 per person

Soup and Salad (your guests will have the option of selecting one from the menu)

Caesar Salad, Wedge Salad, or Chef's Choice Soup.

Entrees (your guests will have the option of selecting one from the menu)

- **Salmon Rockefeller**- Lump Crab, Spinach, Bacon, Sambuca, Parmesan, Hollandaise, Garlic Roasted Mash, Fresh Daily Vegetable.
- **Southern Fried Chicken**- Dill Pickle Aioli, Garlic Roasted Mash, Fresh Daily Vegetable
- **Tasso & Shrimp Pasta**- Smoked Gouda Cream Sauce, Truffle Oil, Spinach, Roasted Tomatoes.
- **Braised Short Rib**- Vegetable Bordelaise, Garlic Roasted Mash, Fresh Daily Vegetable

Desserts (your guests will have the option to select one from the menu)

- Creme Brulé or Flourless Chocolate Cake



PRIVATE
DINING
DINNER
MENU

THE MAIN STREET MENU \$70.00 per person

Soup and Salad (your guests will have the option of selecting one from the menu)

Caesar Salad, Wedge Salad, or Chef's Choice Soup.

Entrees (your guests will have the option of selecting one from the menu)

- **Tasso & Shrimp Pasta**- Smoked Gouda Cream Sauce, Truffle Oil, Spinach, Roasted Tomatoes.
- **Southern Fried Chicken**- Dill Pickle Aioli, Garlic Roasted Mash, Fresh Daily Vegetable
- **Meatloaf**- Beef, Pork, Four Cheese, Fresh Herbs, Garlic Roasted Mash, Fresh Daily - Vegetable.
- **Pan Seared Salmon**- Orange BBQ Glaze, Garlic Roasted Mash, Fresh Daily Vegetable.

Desserts (your guests will have the option to select one from the menu)

- Creme Brulé or Flourless Chocolate Cake

BRUNCH
PRIVATE
DINING

BRUNCH \$ 30 per person (pick 4 options)

- (Your guests will have the option of selecting one from the menu)

- **CRAB CAKE BENEDICT**

- CRAB CAKES, SUNNY SIDE UP EGGS, HOLLANDAISE, HOMEFRIES, CANADIAN BACON

- **BRAISED SHORT RIB**

- ROASTED HARVEST HASH, SUNNY SIDE UP EGG, AND VEGETABLE BORDELAISE

- **CHICKEN AND RED VELVET WAFFLE**

- CREAM CHEESE GLAZE, BOURBON SYRUP, PECANS, NASHVILLE STYLE HOT CHICKEN

- **BLACK SHEEP BURGER**

- CARAMELIZED ONIONS & PEPPERED BACON, GORGONZOLA CHEESE SAUCE

- **FRIED SNAPPER SANDWICH**

- PEPPERED BACON, ZESTY DILL AIOLI, PICKLED ONIONS SERVED ON A BRIOCHE BUN


- **BLACKENED SHRIMP AND GRITS**

- NEW ORLEANS STYLE, ANDOUILLE SAUAGAGE, SMOKED GOUDA, LOGAN TURNPIKE GRITS, FRIED OKRA

- **OYSTER BISCUITS**

- CHEDDAR BISCUITS, FRIED OYSTERS, WHITE WINE CREAM SAUCE, ROASTED TOMATO, SHALLOTS, & BASIL

- Includes cinnamon rolls.



HORS
D'OEUVRES

HORS D'OEUVRES

(Pricing is based on 25 pieces per selection unless otherwise noted)

HOT

- Beef Sliders \$80
- Mini Crab Cakes \$90
- Crab Stuffed Mushrooms \$60
- Chicken/ Or Beef Satay with Peanut Dipping Sauce \$60
- Baked Oysters \$100
- Firecracker Shrimp (50 Shrimp) \$80
- Lamb Lollipops \$125
- Pork Belly Taco \$75
- Mini Beef Wellingtons \$100

COLD

- Tomato Basil Bruschetta \$45
- Shrimp Cocktail \$80
- Blue Point Oysters on the Half Shell at Market Price
- Seasonal Fresh Fruit \$80
- Cheese Platter \$80
- Candied Bacon Deviled Eggs \$35
- Seared Ahi Tacos \$75

BEVERAGE PACKAGES

Non-Alcoholic Beverage Package

\$8 per person

Package to include coffee, soft drinks and tea.

Does not include bottled water.

CALL BAR BRANDS

Package to include all call brand liquor, house wine, domestic and imported bottled beer, and soft drinks 3-hour package \$39/person | 4-hour package \$49/person.

\$10/person per additional hour

Titos (Vodka)
Four Roses (Bourbon)
Hayman's (Gin)
Cimarron Blanco (Tequila)
Dewar's White Label (Scotch)

BEER & WINE PACKAGES

Package to include house wines, domestic and imported bottled beer, tea and soft drinks.

3-hour package \$29/person | 4-hour package \$39/person.

\$9/person per additional hour

Beer

Coors Light
Michelob Ultra
Allagash White (Belgian)
Maduro Brown Ale
Stella Artois

Wine

Bonanza (Cabernet)
Bogle (Merlot)
Angeline (Pinot Noir)
Sea Sun (Chardonnay)
Kim Crawford (Sauvignon Blanc)
Ruffino (Pinot Grigio)

MID-PREMIUM BAR BRANDS

Package to include all call brand liquor, house wine, domestic and imported bottled beer, and soft drinks 3-hour package \$49/person | 4-hour package \$59/person.

\$12/person per additional hour

Grey Goose (Vodka)
Elijah Craig (Bourbon)
Tanqueray (Gin)
Lana Blanco (Tequila)
Johnnie Walker Black (Scotch)