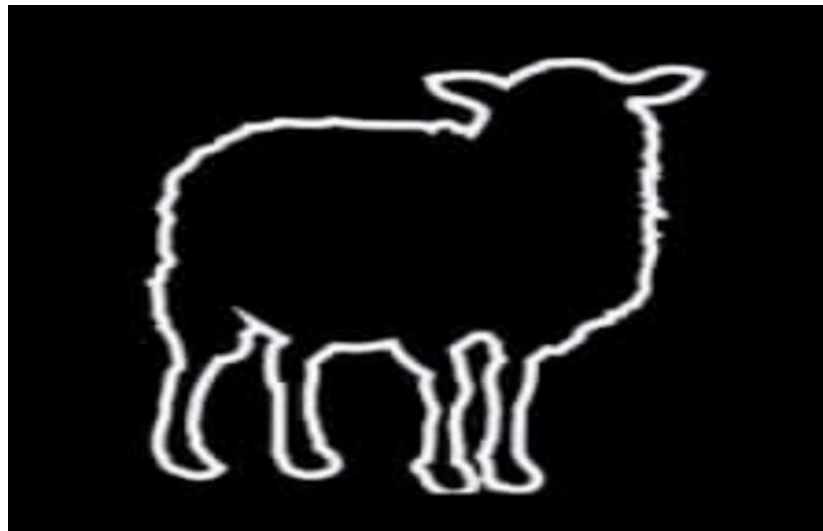


LOVE | FOOD | WINE

The Black Sheep

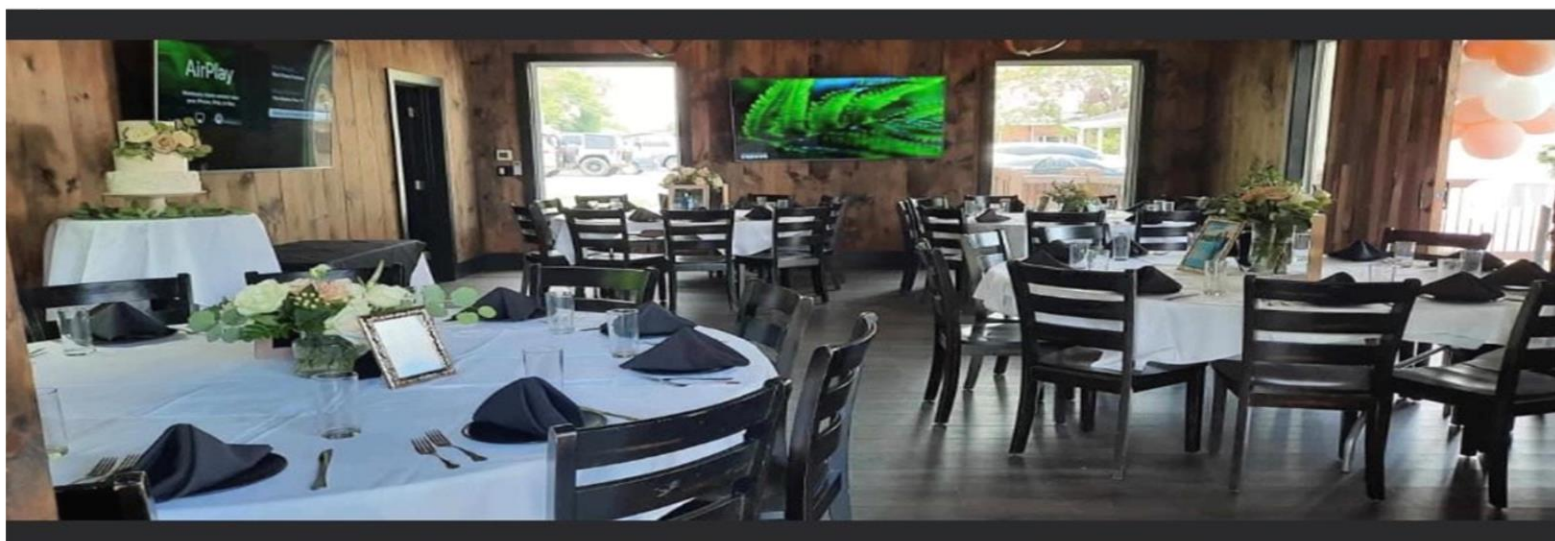
COMFORTABLY UNFAMILIAR



MELINA ALBERS – SALES COORDINATOR

melina@blacksheepblueridge.com

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 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, the remaining balance will be charged as a unmet minimum subject to tax, service and gratuity

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 40 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 25 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
- **Stuffed Salmon**
Spinach, Roasted Red Peppers, Bacon, Smoked Feta, Cajun Cream Sauce and Garlic Roasted Mash

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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
- **Stuffed Salmon**
Spinach, Roasted Red Peppers, Bacon, Smoked Feta, Cajun Cream Sauce and Garlic Roasted Mash
- **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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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)*

- **Stuffed Salmon**
Spinach, Roasted Red Peppers, Bacon, Smoked Feta, Cajun Cream Sauce and Garlic Roasted Mash
- **New Orleans Fried Chicken-** Jalapeno Sausage, Crawfish and Gouda Cream Sauce, Peppadew Crudo, Redskin Mashed Potatoes
- **Butter Poached Shrimp-** Cajun Cream, Fettuccini, Marinated Tomatoes, Toasted Parmesan Breadcrumbs
- **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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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)

- **New Orleans Fried Chicken**- Jalapeno Sausage, Crawfish and Gouda Cream Sauce, Peppadew Crudo, Redskin Mashed Potatoes
- **Butter Poached Shrimp**- Cajun Cream, Fettuccini, Marinated Tomatoes, Toasted Parmesan Breadcrumbs
- **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

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

- 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

- SHRIMP BISCUIT*

- BUTTERMILK BISCUIT, SUNNY SIDE UP EGG, HOUSE MADE LOUISIANA STYLE BBQ SAUCE, CHEDDAR AND MONTEREY JACK CHEESE

- BRAISED SHORT RIB*

SUNNY SIDE UP EGGS, LOADED POTATO CASSEROLE

HUEVOS RANCHEROS*

- GROUND MEXICAN CHORIZO, BLACK BEAN PUREE, MONTEREY JACK & CHEDDAR CHEESE, SUNNY EGG, AVOCADO SALSA, CILANTRO

- Includes cinnamon rolls.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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
+\$10/pp 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 +\$10 pp 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 +\$10/pp additional hour

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