

CHEF RICHARD HALES

BLACKBRICK

MODERN ASIAN

PRIVATE EVENTS · EVENT KIT

An evening worth
planning around.

Rooms, sample menus, the bar, floor plans, and how we book. From a dinner for 10 to a buyout for 186, in Hyde Park, Tampa.

Jenny Hales · Private Events · (813) 990-9420 · hello@gratefulhospitality.com
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WHY BLACKBRICK

An evening worth *planning around.*

Chef-authored Modern Asian cooking in a room built for the whole evening: two bars, a covered patio, and rooms that close off for a private night.

Tampa Magazine named Blackbrick Best New Restaurant and Chef Richard Hales Best New Chef. Chef Hales has cooked on Food Network, built Blackbrick from the ground up since 2013, and leads Grateful Hospitality, the group behind it. He is on the floor Friday and Saturday and visits every table.

Every event is served family-style from the Blackbrick kitchen: the soup dumplings, the Ma La Fried Chicken, the whole roasted duck carved for the table, the prime cuts. Three sample menus are priced per person and chosen by the host in advance, or we curate a menu for your event, so the number is settled before the night starts and the table never thinks about a check.

Jenny Hales runs private events personally, from the first call to the last plate.

WHAT WE HOST

Corporate dinners and client entertaining · birthdays and anniversaries · rehearsal dinners and welcome parties · engagement and graduation dinners · holiday parties · launches and press dinners · Gasparilla krewe events · full buyouts.

AT A GLANCE

Guests	10 to 186 seated
Rooms	Platt Room · Sunroom · Reed Room · Reed Wing · Main Bar · Buyout
Sample menus	75 · 100 · 125 per person · or curated for your event
Bar packages	35 · 55 · 75 per person
Hours	Tue–Thu & Sun 5–9 · Fri–Sat 5–10 · daytime & Monday by arrangement
Parking	Private lot · overflow 209 S Packwood · valet
Access & dress	Ground floor, wheelchair accessible · resort casual

THE CHEF

Richard *Hales*.

A Tampa native who spent years mastering technique across Asia before coming home to cook the food he'd been building toward.

Chef Richard Hales opened the original Blackbrick in Miami in 2013 and brought it home to Hyde Park in 2024. Blackbrick and Grateful Hospitality, the group behind it, are his. The cooking is precise, seasonal and deeply intentional: Modern Asian, traditional roots shaped by discipline, experience and a point of view; Papa's Egg Roll on the menu is his grandmother's hundred-year recipe. He is a Court of Master Sommeliers Level 2 sommelier; the Blackbrick wine collection is curated by Chef Hales himself. He is on the floor Friday and Saturday, expediting the kitchen and visiting every table.

"Blackbrick is one of the best restaurants in America, and Richard Hales is one of the best chefs."

— GUY FIERI

HONORS

Bon Appétit America's Best New Restaurants
Wine Spectator Award of Excellence
Tampa Magazine Best New Restaurant · Best New Chef
OpenTable 4.8 · Diners' Choice

The Lamb Chop on the menu is the Diners, Drive-Ins & Dives dish; the Cauliflower is the Blackbrick Miami original.

TELEVISION

Diners, Drive-Ins & Dives

Tournament of Champions

Guy's Grocery Games

Beat Bobby Flay

The Layover with Anthony Bourdain

FOX 13 Tampa Bay

Food Network

Food Network

Food Network

Food Network

Travel Channel

Five episodes, 2013–2026, incl. a
Takeout edition with Guy Fieri

Competing chef, Season III

Competing chef, multiple seasons

"Take a Bao," 2018

Guest chef

Family cooking traditions at Blackbrick



THE ROOMS

Eight ways to *hold the building*.

No room rental. Exclusive use is reserved against a food-and-beverage minimum, before service charge and tax. December minimums are 25% higher. Deposit is 25% of the minimum, applied to the final bill.

SPACE	SEATED	SETTING	SUN-THU	FRIDAY	SATURDAY
The Platt Room	22	Fully private · two 11-seat lazy-susan tables · 65" TV with HDMI · door closes	1,800	3,000	3,000
The Sunroom	29	Private room · sliding doors to the garden and the dining room · the wine wall · rollaway screen	2,500	4,500	4,500
The Sunroom with Garden	40	The Sunroom plus its covered garden, indoors and out	3,500	6,500	7,500
The Reed Room	18	Three booths under red neon, semi-private, off Bar 2	1,000	2,000	2,000
The Reed Wing	56	Bar 2, the Reed Room and the Platt Room · own entrance off Platt Street	4,000	7,500	9,000
The Reed Wing with Patio	86	The Reed Wing plus the covered patio along Platt Street	5,000	10,000	12,000
The Main Bar	26	Sunday–Thursday only · 16 bar seats and five high-tops · the full cocktail list	1,500	—	—
Full Buyout	186	The whole restaurant · both bars, patio and garden	12,000	25,000	30,000

The Main Bar is offered weeknights only, Sunday through Thursday. Parties of 10–22 without a private room are restricted to our large-party seatings at 5:00 and 8:00, à la carte.

THE ROOMS

The Platt *Room.*

22 SEATED

FULLY PRIVATE

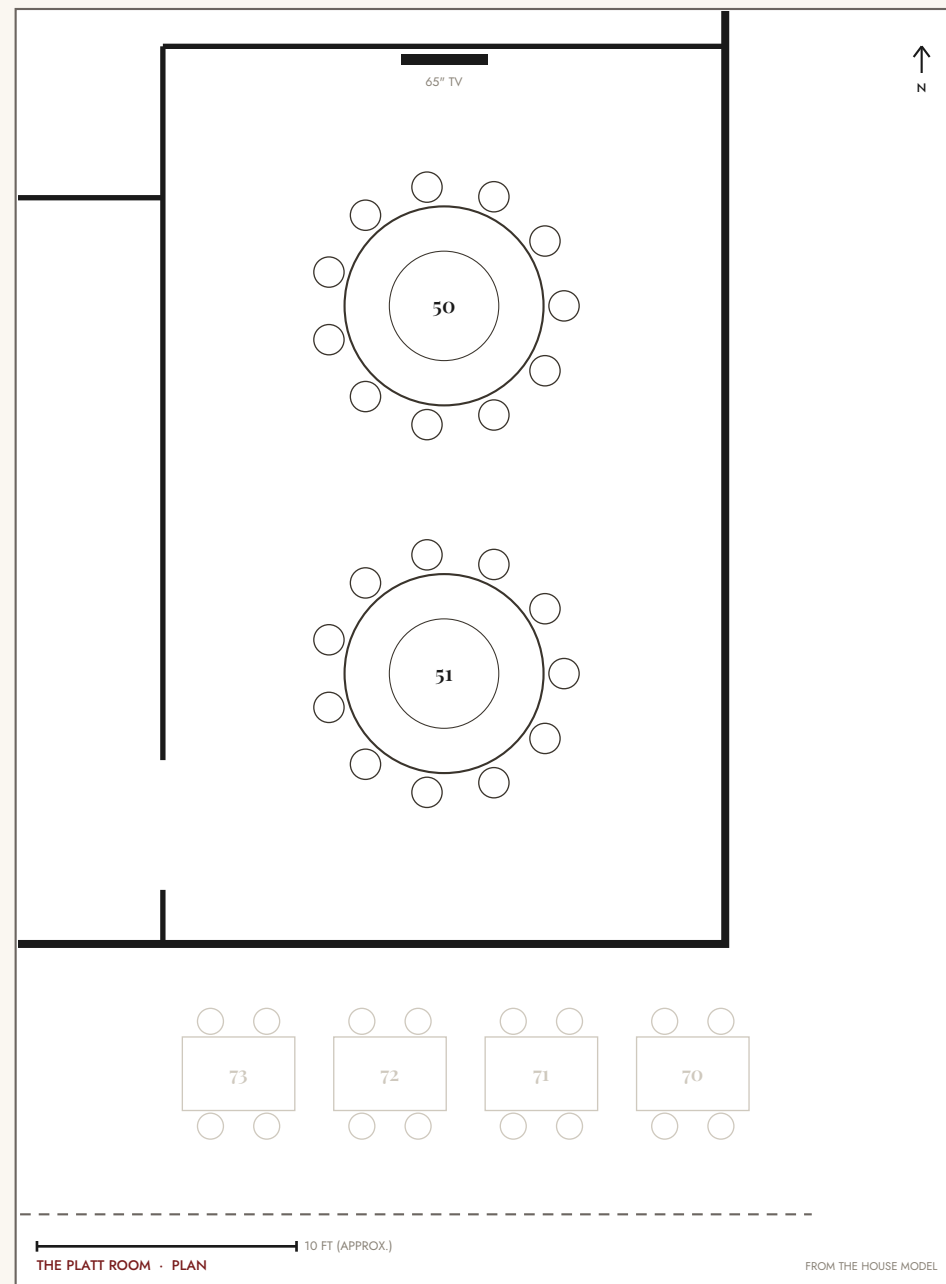
INDOOR

Cozy, intimate and versatile: the room that moves from business to celebration.

Two round tables of eleven with lazy susans, built for family-style sharing. A 65-inch wall-mounted TV with HDMI, centered on the tables, for a toast, a deck or a speaker. The entry sits beside Table 51 and closes for full privacy.

Best for: corporate dinners and presentations, milestone birthdays, rehearsal dinners, any party of up to 22 that wants two big sharing tables.

Minimum · 1,800 Sun–Thu · 3,000 Fri & Sat · deposit 25%



THE ROOMS

The Sunroom & Garden.

29 SEATED

PRIVATE · SLIDING DOORS

WITH GARDEN · 40 SEATED

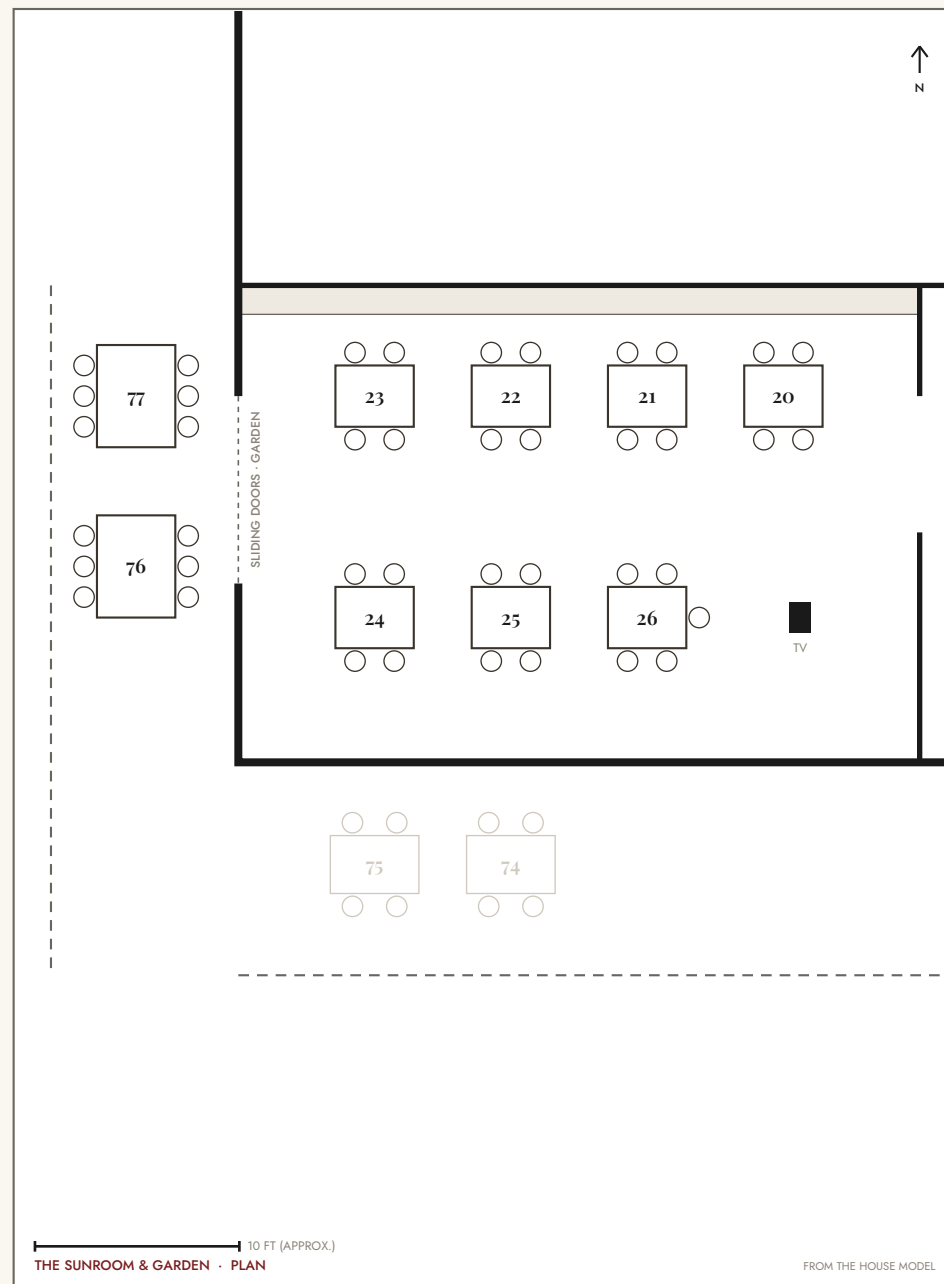
Natural light, the wine wall, and one room that keeps the whole party together.

Six 4-tops and a 5-top along the custom wine wall, with a central area for mingling. The sliding-door entry runs the length of Tables 20 and 26 and closes the room fully. A rollaway large-screen TV stands beside Table 26.

The Sunroom with Garden. Through the glass, the covered garden tables: open-air seating that takes the room to 40, indoors and out. Minimum 3,500 Sun–Thu · 6,500 Fri · 7,500 Sat.

Best for: up to 29 guests who want everyone in one private room; rehearsal dinners; holiday dinners that spill into the garden.

Minimum · 2,500 Sun–Thu · 4,500 Fri & Sat · deposit 25%



THE ROOMS

The Reed *Room.*

18 SEATED

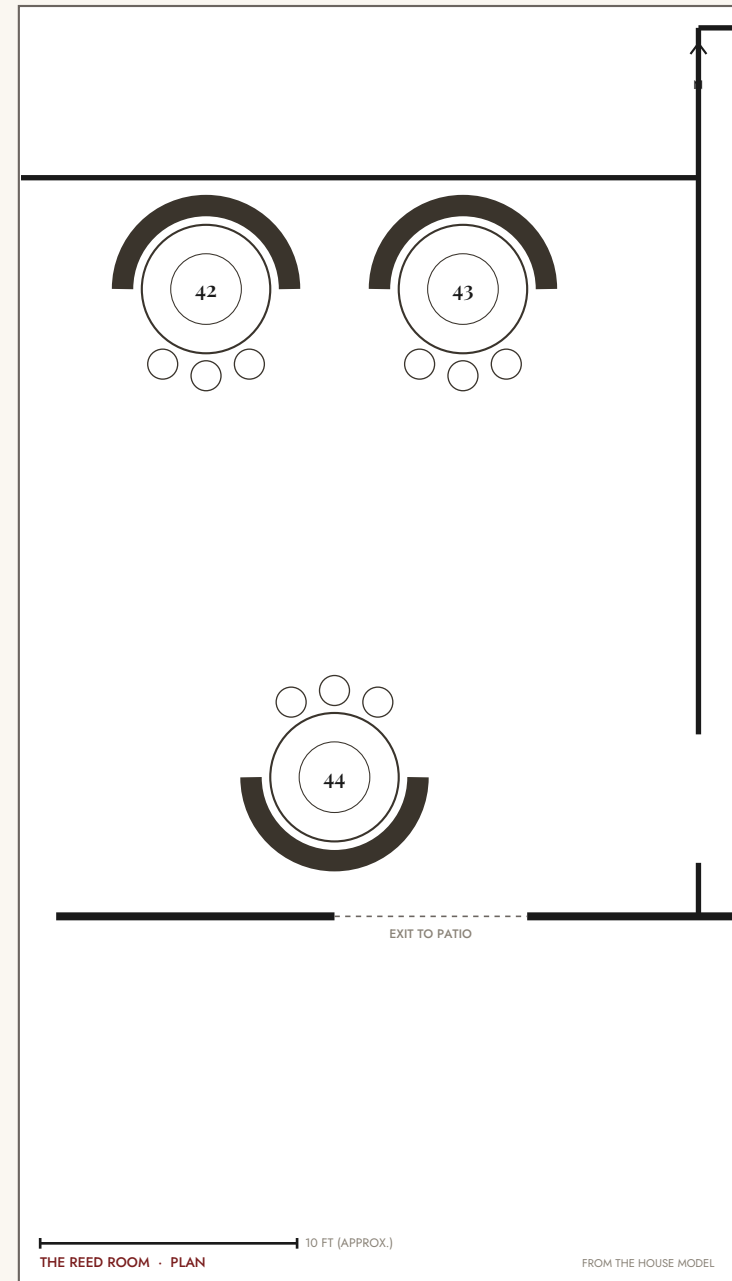
SEMI-PRIVATE

OFF BAR 2

18 seated · semi-private · off Bar 2

Three booths under red neon, lounge-style, with the full cocktail list and the bar at hand. For the birthday that starts with drinks and stays for dumplings.

1,000 Sun–Thu · 2,000 Fri & Sat



THE ROOMS

The Reed *Wing*.

56 SEATED

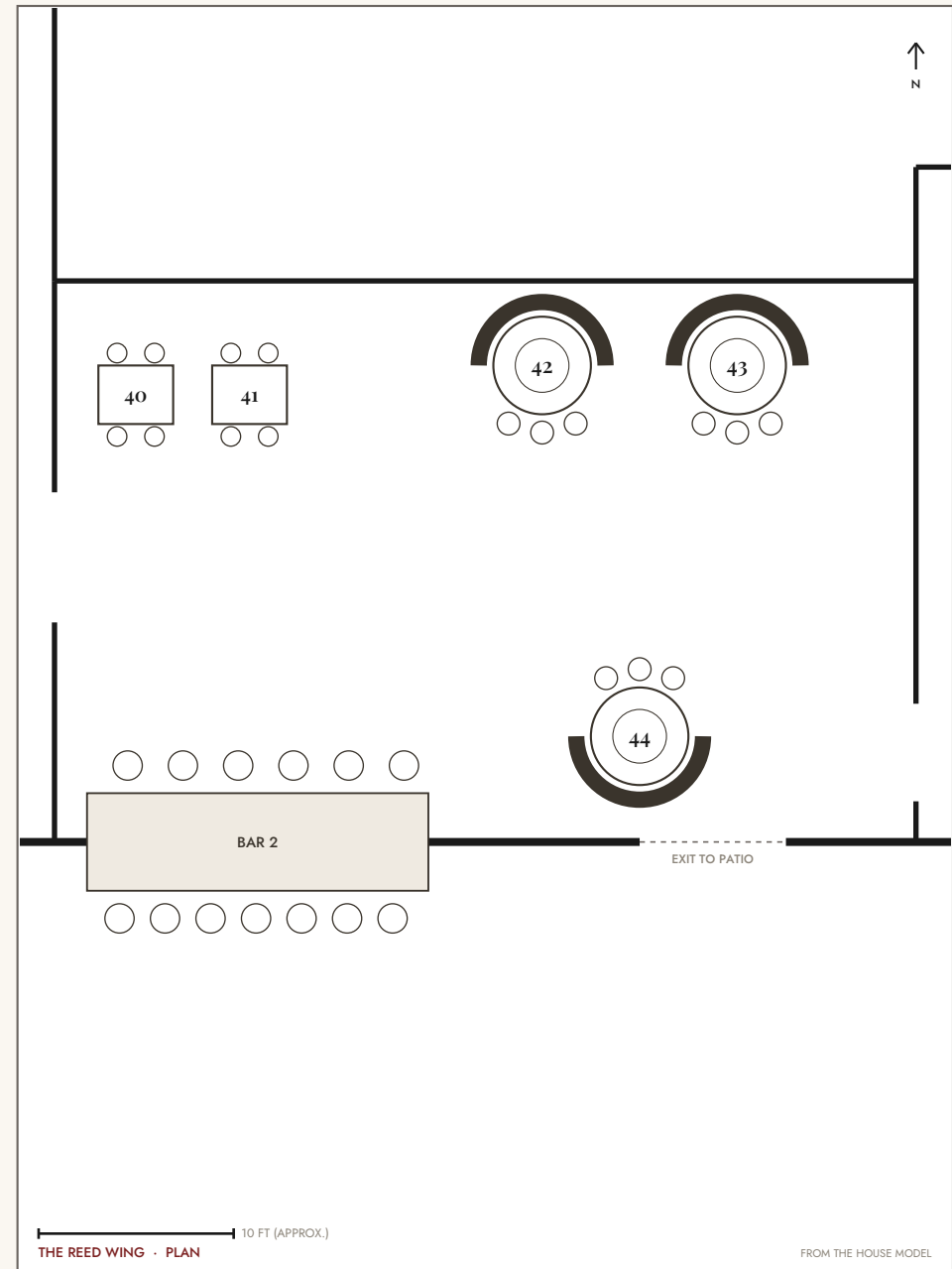
PRIVATE

OWN ENTRANCE

56 seated · private · own entrance

Blackbrick's private side of the house: Bar 2 with its own bartender, the Reed Room's booths and the Platt Room's lazy-susan tables.

4,000 Sun–Thu · 7,500 Fri · 9,000 Sat



THE ROOMS

The Reed Wing *with Patio.*

86 SEATED

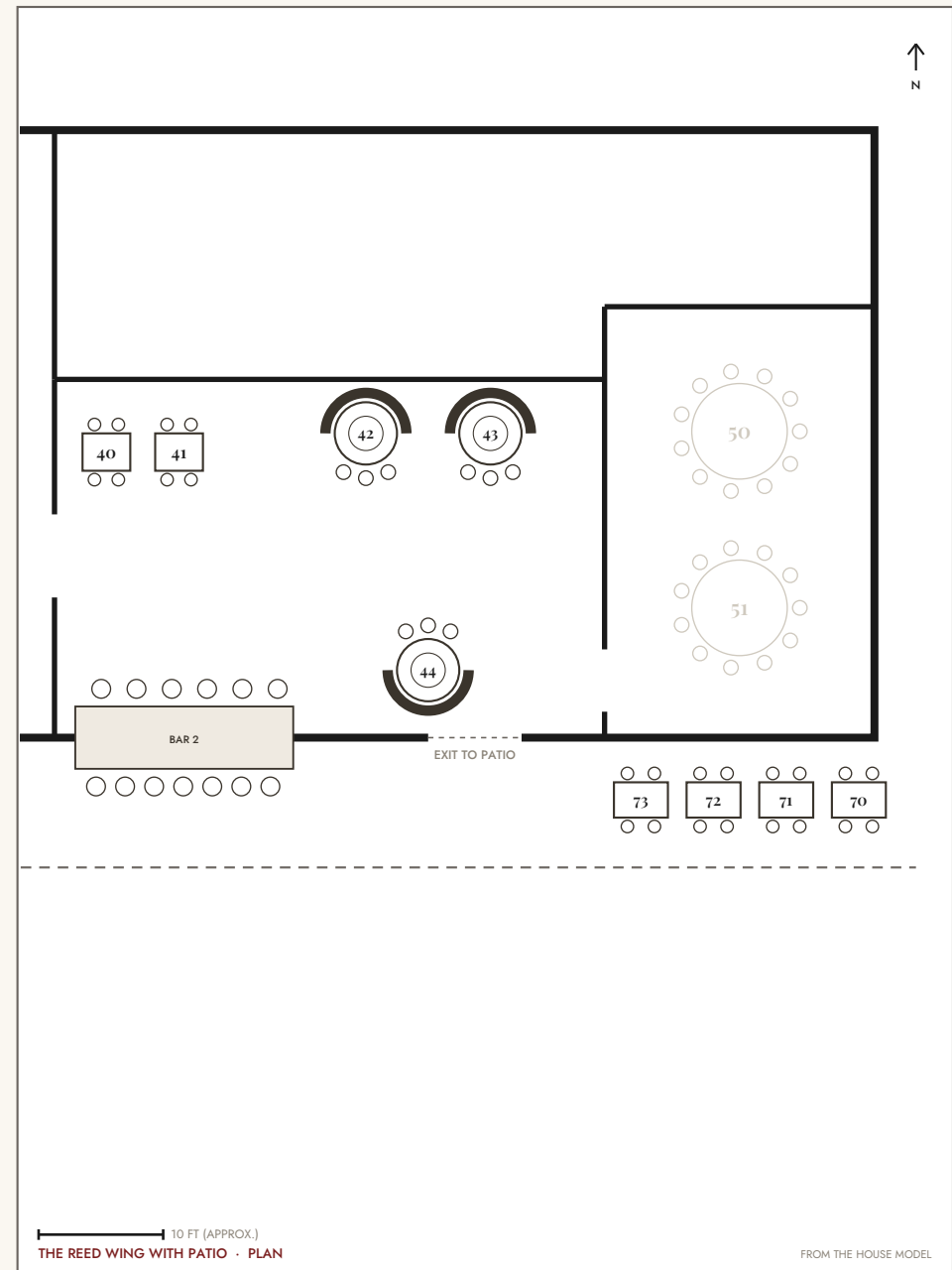
PRIVATE

INDOORS AND OUT

86 seated · private · indoors and out

The Reed Wing plus the covered patio along Platt Street: a wedding welcome party, a krewe night or a company holiday party that wants the building's energy without the whole building.

5,000 Sun–Thu · 10,000 Fri · 12,000 Sat



THE ROOMS

The Main *Bar*.

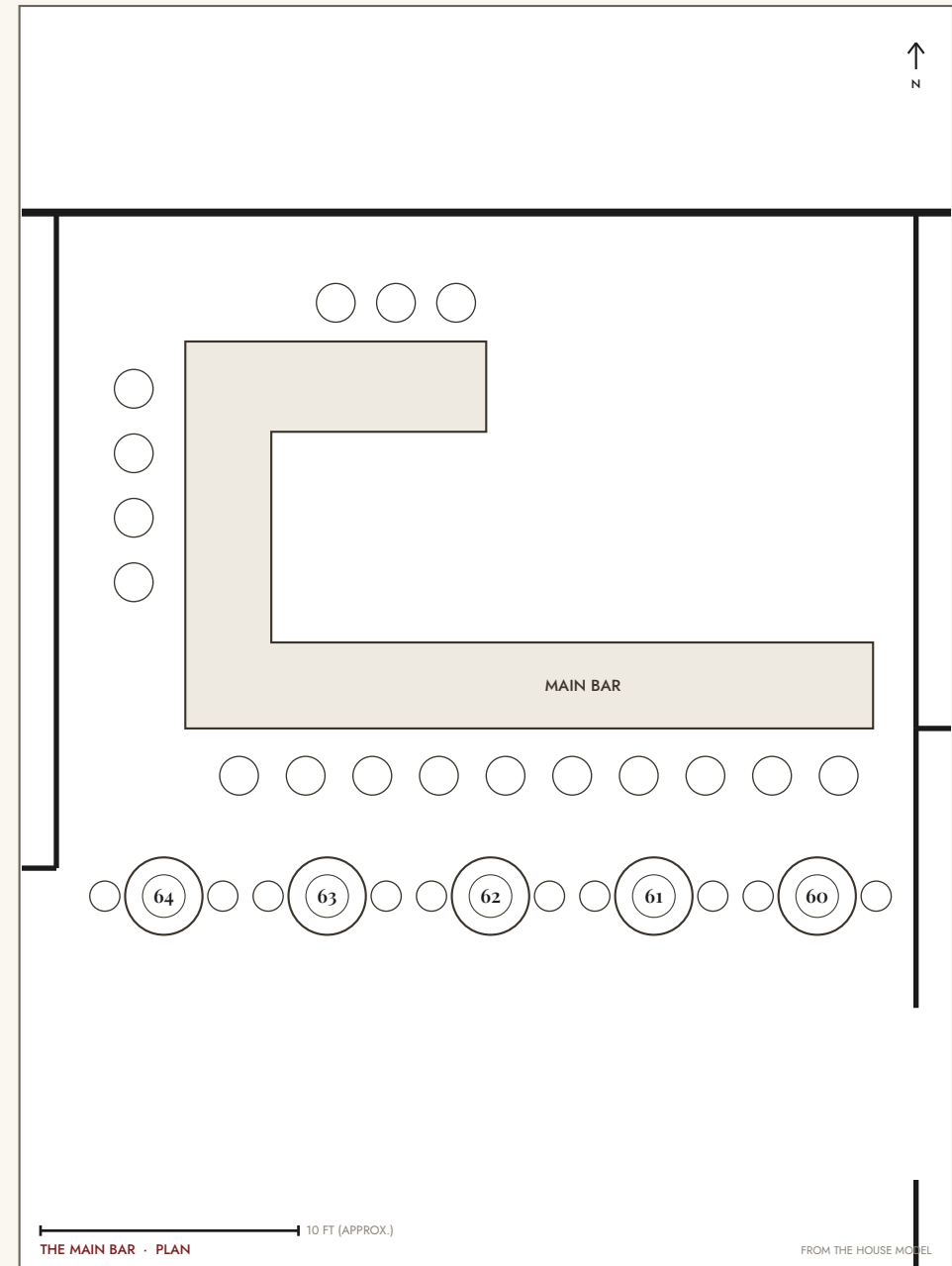
26 SEATED

SUNDAY–THURSDAY ONLY

26 seated · Sunday–Thursday only

Sixteen seats at the bar and five high-tops, with the full cocktail list. A weeknight happy hour, a medical or corporate mixer, or a welcome party before dinner.

1,500 Sun–Thu · weeknights only



THE ROOMS

Full *Buyout.*

186 SEATED

THE WHOLE RESTAURANT

186 seated · the whole restaurant

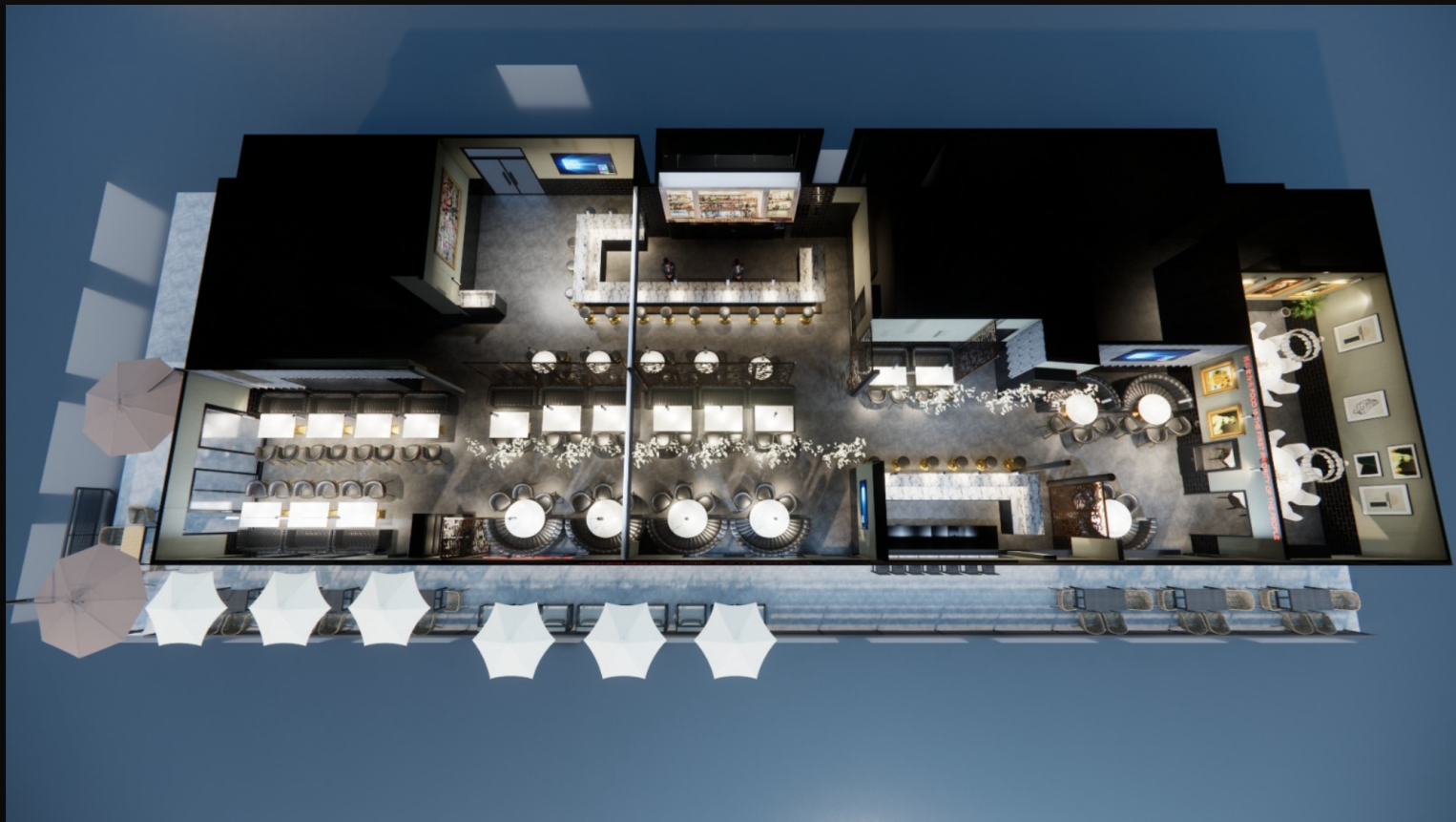
The dining room, the Sunroom and garden, the Reed Wing with its bar and patio, and both bars. A bartender at each bar, dedicated servers, personalized menus and one-on-one planning with Jenny Hales.

12,000 Sun—Thu · 25,000 Fri · 30,000 Sat

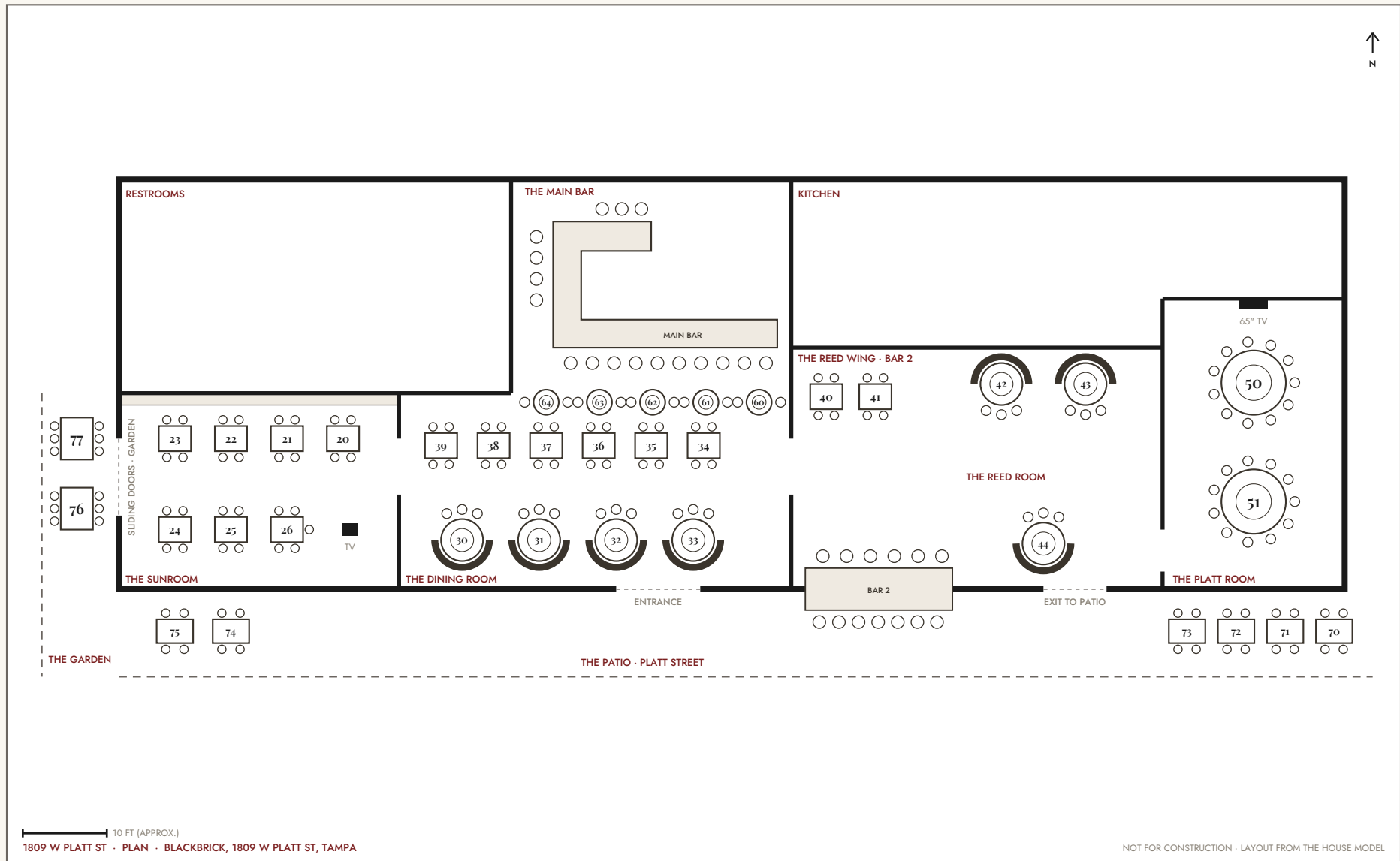


FULL BUYOUT

The building, *from above.*



FULL BUYOUT

Floor plan · *the whole building.*

THE MENUS

Family-style, *chosen by the host.*

Three sample menus, built from the Blackbrick menu and served family-style. They are a starting point: choose one as written, or we will curate a menu for your event. The host makes the selections for the table in advance, with the final guest count, 7 days before the event.

THE CLASSICS

\$75 per person · food only · served family-style

TO START · CHOOSE 2

Papa's Egg Roll · Pork & Napa Potsticker · Xiao Long Bao

APPETIZER · CHOOSE 1

Char Siu Pork Belly · Florida Gator

MAINS · ONE OF EACH

Ma La Fried Chicken · Kung Pao Shrimp · Yangzhou Fried Rice

VEGETABLE · CHOOSE 1

Kung Pao Broccoli · Salt & Pepper Fennel

DESSERT · CHOOSE 1

Fujube Apple Tart · Ice Cream Assortment

THE CHEF'S TABLE

\$100 per person · food only · served family-style

DUMPLINGS · CHOOSE 2

Xiao Long Bao · Truffle Sticky Rice Siu Mai · Lamb & Cumin Siu Mai · Blackbrick Tower

APPETIZERS · CHOOSE 2

Char Siu Pork Belly · Salt & Pepper Shrimp · Lamb Wonton · Florida Gator

MAINS · CHOOSE 3

Ma La Fried Chicken · Kung Pao Shrimp · Dan Dan Noodles · Truffle Fried Rice

VEGETABLE · CHOOSE 1

Brussels Sprout · Cauliflower · Kung Pao Broccoli

DESSERT · CHOOSE 1

Cookie Butter Banana Pie · Chocolate Cake

Prices per person, food only unless a beverage package is selected; 20% service charge, 3% admin fee on the food and beverage subtotal, and Florida sales tax added. Every platter serves 2–3 guests; whole duck, tomahawk and beef rib serve 3–4; the final guest count sets the platter count. Vegetarian and gluten-free swaps included (Steamed Tofu, Eggplant, Mushroom Noodle). Children under 12: \$35 on any dinner menu. While we offer gluten-free options, our kitchen is not a gluten-free facility; cross-contamination may occur and we cannot guarantee any item is free of gluten, shellfish or peanuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THE MENUS

The Feast, the upgrades, *the children.*

THE FEAST

\$125 per person · food only · served family-style

DUMPLINGS · CHOOSE 2

Xiao Long Bao · Truffle Sticky Rice Siu Mai · Blackbrick Tower · Crystal (Spicy Octopus)

APPETIZERS · CHOOSE 2

Char Siu Baby Back Ribs · Salt & Pepper Shrimp · Duck Breast · Lamb Wonton

CENTERPIECE

Whole Roasted Duck, carved to order, with pancakes, hoisin, scallion

MAINS · CHOOSE 2

Hawaiian Ribeye · Ma La Fried Chicken · Kung Pao Shrimp · Udon Carbonara · Truffle Fried Rice

VEGETABLE · CHOOSE 1

Brussels Sprout · Cauliflower · Chilled Green Beans

DESSERT · CHOOSE 2

Dubai Chocolate Sundae · Cookie Butter Banana Pie · Sweet Potato Cheesecake

UPGRADES · ANY MENU

40oz Prime Tomahawk, carved for the table	serves 3—4	\$197 per steak
Mongolian Texas Beef Rib	serves 3—4	\$98 per rib
Whole Roasted Duck, added to The Classics or Chef's Table	serves 3—4	\$154 per duck
Lamb Chop, cumin, red onion & jalapeño	serves 2—3	\$78 per platter
Fossil Farms Elk	serves 2—3	\$39 per platter
Wine pairing, three pours		+\$45 per person
Dessert wine or digestif pour with dessert		+\$14 per person

CHILDREN UNDER 12 · \$35

A dumpling; char siu ribs; buttered noodles or egg fried rice; and ice cream. Add chicken \$6, add shrimp \$8. We are happy to curate for them.

CAKE & OUTSIDE DESSERT

\$4 fee for cake cutting and/or any outside dessert per reserved guest. We do not allow self-service food of any kind including desserts other than cake. Cakes will be brought to kitchen, cut and plated by the Blackbrick staff.

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THE BAR

Beverage *packages.*

Per person, per event; packages run two and a half hours, bartender included. Or run the bar on consumption: a host tab at menu prices with a limit you set, and we tell the host before the tab reaches it.

PACKAGE	PRICE	HOURS	INCLUDES
Beer & Wine	\$35	2.5	By-the-glass wines · draft and bottled beer · zero-proof cocktails · soft drinks, tea, coffee
Signature	\$55	2.5	Everything in Beer & Wine plus the full call bar (Tito's, Tanqueray, Bacardi, Corazón, Old Forester, Dewar's) · three signature cocktails (Florida Spring Martini, Sichuan Mezcal, Black Walnut Manhattan) · the full by-the-glass list
Reserve	\$75	2.5	Everything in Signature plus premium spirits (Grey Goose, Ketel One, Hendrick's, Don Julio, Casamigos, Woodford, Michter's, Johnnie Walker Black) · all eight signature cocktails · Prosecco or Crémant toast
Additional hour	+\$15 / +\$25 / +\$30	1	Beer & Wine / Signature / Reserve
Wine pairing	+\$45	—	Three pours matched to the courses, for seated dinners
Zero-proof	\$15	2.5	All four zero-proof cocktails, mocktail pairings, soft drinks, tea, coffee
Champagne toast	+\$12	—	House Champagne
Per consumption	menu	—	Host tab at menu prices; a limit can be set
Bottle service	menu	—	Reserve spirits and the reserve wine book on request; the Blackbrick collection is curated by Chef Hales, a Court of Master Sommeliers Level 2 sommelier

Alcohol is served only to guests 21 and over with valid identification. Blackbrick is the sole provider of alcoholic beverages on the premises; no outside alcohol. In keeping with Florida law and our responsible-service policy, we reserve the right to refuse alcohol service to any guest who appears intoxicated and to end bar service at our discretion, without refund of the package. Packages are priced per adult guest, apply to every adult in the party, and are not shared or transferable. Prices subject to change; wines and spirits subject to availability.

HOW WE BOOK

Policies & terms.

BOOKING

Send a date, a guest count and the occasion. We recommend the room, hold it for 72 hours, and send a private dining agreement with an OpenTable link. A deposit of 25% of the minimum holds the date and is applied to the final bill; the balance is due at the end of the event. The Platt Room and the Sunroom can also be booked instantly on OpenTable.

MENU

Choose one of the three sample menus or let us curate one for your event, then a beverage package or a consumption bar. The host makes the selections for the table with the final guest count, 7 days before the event. Served family-style in set courses; dietary restrictions accommodated with notice. \$4 fee for cake cutting and/or any outside dessert per reserved guest. We do not allow self-service food of any kind including desserts other than cake. Cakes will be brought to kitchen, cut and plated by the Blackbrick staff.

PRICING

Prices are per person, food only unless a beverage package is selected. A 20% service charge, a 3% admin fee on the food and beverage subtotal, and Florida sales tax are added. Minimums are food and beverage before service charge and tax; December minimums are 25% higher. Menu items and prices are subject to change with the season and market.

CANCELLATION & COUNT

Private rooms: deposit refundable to 7 days before the event; inside 3 days, 50% of the minimum is due. Full buyouts: refundable to 14 days out; inside 7 days, 50% of the minimum is due. Final guest count and menu selections are due 7 days prior; billed at the final count or the guaranteed count, whichever is greater.

TIMING

Seated dinners run two and a half hours; beverage packages match. Private rooms are yours for the evening. Large-party seatings on the lazy-susan tables are at 5:00 and 8:00, à la carte.

ALCOHOL

Guests must be 21 with valid ID. No outside alcohol. We reserve the right to refuse service to any guest who appears intoxicated and to end bar service at our discretion.

EXTRAS

Valet	\$10 per car · the host may cover all guests at \$8 per car
AV	65" HDMI TV (Platt Room) · rollaway screen (Sunroom) · wireless mic & speaker
Décor	Florals, linens, place cards welcome · no confetti, glitter or open flame beyond votives
Entertainment	DJ or live music for the Reed Wing and buyouts
Vendors	Coordinate through Jenny Hales · COI required for buyouts
Parking	Private lot · overflow 209 S Packwood Ave · rideshare at the Platt St door

ALLERGENS

While we offer gluten-free options, our kitchen is not a gluten-free facility; cross-contamination may occur and we cannot guarantee any item is free of gluten, shellfish or peanuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



WE ARE GRATEFUL

BLACKBRICK

CHEF RICHARD & JENNY HALES

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