

CHEF RICHARD HALES
BLACKBRICK

MODERN ASIAN

Private Dining

THE CLASSICS · \$75 PER PERSON

THE CLASSICS

\$75

per person · food only · served family-style

THE MENU

Family-style. The host makes the selections for the table in advance, with the final guest count, 7 days before the event.

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*

Jujube Apple Tart · Ice Cream Assortment

UPGRADES

Any menu · priced as listed

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

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. Menus are built per six guests and scale in sixes; 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.

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Private Dining

THE CHEF'S TABLE · \$100 PER PERSON

THE CHEF'S TABLE
\$100

per person · food only · served family-style

THE MENU

Family-style. The host makes the selections for the table in advance, with the final guest count, 7 days before the event.

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

UPGRADES

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THE FEAST · \$125 PER PERSON

THE FEAST

\$125

per person · food only · served family-style

THE MENU

Family-style. The host makes the selections for the table in advance, with the final guest count, 7 days before the event.

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 tableside, 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

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BEVERAGE PACKAGES

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Per person, per event · packages run two and a half hours

Beer & Wine *2.5 hours* \$35

By-the-glass wines · draft and bottled beer · zero-proof cocktails · soft drinks, tea, coffee

Signature *2.5 hours* \$55

Everything in Beer & Wine plus full call bar (Tito's, Tanqueray, Bacardi, Corazon, Old Forester, Dewar's) · three signature cocktails (Florida Spring Martini, Sichuan Mezcal, Black Walnut Manhattan) · the full by-the-glass list

Reserve *2.5 hours* \$75

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 *Beer & Wine / Signature / Reserve* +\$15 / +\$25 / +\$30

Wine pairing *three pours, seated dinners* +\$45

Zero-proof *2.5 hours · all four zero-proof cocktails, mocktail pairings, soft drinks, tea, coffee* \$15

Champagne toast *house Champagne* +\$12

Per consumption *host tab at menu prices; a limit can be set* menu

Bottle service *reserve spirits and the reserve wine book on request* menu

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.

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SPACES, MINIMUMS & TERMS

SPACES & MINIMUMS

Food and beverage minimums before service charge and tax · December minimums +25%

SPACE	SEATED	SUN-THU	FRIDAY	SATURDAY
The Platt Room <i>two 11-seat lazy-susan tables · 65" TV</i>	22	\$1,800	\$3,000	\$3,000
The Sunroom <i>private room · sliding doors to the garden</i>	29	\$2,500	\$4,500	\$4,500
The Sunroom with Garden <i>covered garden added to the room</i>	40	\$3,500	\$6,500	\$7,500
The Reed Room <i>three booths</i>	18	\$1,000	\$2,000	\$2,000
The Reed Wing <i>Bar 2, the Reed Room and the Platt Room</i>	56	\$4,000	\$7,500	\$9,000
The Reed Wing with Patio <i>indoor and outdoor</i>	86	\$5,000	\$10,000	\$12,000
The Main Bar <i>weeknights only</i>	26	\$1,500	—	—
Full Buyout <i>whole restaurant, both bars, patio</i>	186	\$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.

TERMS

PRICING	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 are added. All charges are settled at the end of the event; anything not settled goes on the card on file.
DEPOSIT	25% of the room minimum or of the estimate, whichever is greater, holds the date. Full buyouts and 23+ guests pay the rest of the estimate 3 days before the event, extras at the end; other events pay the balance at the end. The deposit card is kept on file with Stripe.
CANCELLATION	Private rooms: deposit refundable more than 7 days out; from 7 to 3 days, 50% of the deposit is retained; within 3 days, the deposit is retained and 50% of the minimum is due. Full buyouts: the same at 14 and 7 days. One complimentary reschedule if requested more than 14 days out, subject to availability.
GUEST COUNT	Final count and the host's menu selections are due 7 days prior. The count can be increased but not reduced; billed at the final or guaranteed count, whichever is greater.
TIMING	Seated dinners: two and a half hours.
MENUS	Served family-style in set courses. Dietary restrictions accommodated with notice.
CHILDREN	Under 12: \$35 on any dinner menu — 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	\$4 per guest cake cutting, or for any outside dessert served.
ALCOHOL	Guests must be 21 with valid ID. No outside alcohol or corkage. We reserve the right to refuse service to any guest who appears intoxicated and to end bar service.
AVAILABILITY	Menu items and prices are subject to change with the season and market.
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.
PARKING	Self-parking is at the vehicle owner's risk. Valet: full buyouts only, quoted by our valet vendor.