

BLK  SWAN

PRIVATE DINING



THE RESTAURANT

Blk Swan is a restaurant of the Outkrowd group and is an urban oasis for trendsetters, urbanites, and influencers. Our menu brings you the experience of tasty and dynamic variations on American classics. With our "Urban Elevated" ambiance, Blk Swan offers an exciting and elegant dining experience with a twist of urban flair. The experience at Blk Swan will transport you on a unique and unforgettable journey with amazing food, specialized cocktails, top-of-the-line customer service, and sounds from popular local DJ's.



BLK  WAN



THE POND

The BLK Swan Private Dining Room offers an intimate and elevated private dining experience for up to 26 guests, providing exclusive access to a stylish section of the restaurant with personalized service, a chef-driven menu blending modern American cuisine with global influences, and a curated bar program featuring craft cocktails and fine wines. Perfect for birthdays, celebrations, and corporate gatherings. 3-Hour Rental.

26 Seated | 40 Standing

Big Screen TV

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$1,500 ++ (Sunday - Thursday)

\$2,500 ++ (Friday - Saturday)

\$2,000 ++ Brunch (Saturday - Sunday)

PARTIAL BUYOUT

The Partial Buyout experience offers exclusive access to half of BLK Swan, creating an intimate yet lively setting for your private event. With seating for up to 40 guests, this option allows you to enjoy the elevated ambiance of the restaurant while still being connected to the vibrant energy of the main dining room. Guests will indulge in a curated pre-fixed menu crafted by our culinary team, paired with exceptional cocktails and attentive service. The modern black décor, signature lighting, and personalized touches make this buyout perfect for celebrations, corporate gatherings, and social experiences that demand both style and privacy.

up to 40 people

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$5,000 ++ (Sunday - Thursday)

\$6,500 ++ (Friday - Saturday)

\$3,500 ++ Brunch (Saturday - Sunday)

FULL BUYOUT

The Full Buyout transforms BLK Swan into your own private venue, offering complete access to the entire restaurant for up to 109 guests, including our exclusive Pond private dining room. This option provides total privacy and flexibility, making it ideal for large celebrations, corporate events, and milestone gatherings. Guests will enjoy a curated pre-fixed menu, handcrafted cocktails, and the full attention of our dedicated staff. With its sophisticated black décor, custom chandeliers, and vibrant energy, a full buyout ensures an unforgettable experience where every detail is tailored to your event.

up to 109 people

Including the Pond

FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$12,500 ++ (Sunday - Thursday)

\$25,500 ++ (Friday - Saturday)

PRIVATE DINING

Dinner Tier 1

*starting at **\$70.00** per person

HOUSE SALAD

SHARED APPETIZERS

KOREAN BBQ CAULIFLOWER (V,DF,GF)

Cilantro Sesame Seeds

SHRIMP PLATTER

Golden-fried Shrimp served in a basket with house-made Dipping Sauce

HONEY OLD BAY WINGS

Fried Chicken Wingettes with Honey Old Bay Glaze

ENTREES

Choose **One**

GRILLED TROUT SCAMPI

*Fresh Trout Fillet Grilled Topped with Garlic Butter Scampi Sauce.
Served with seasoned rice.*

JERK CHICKEN ALFREDO

Blackened jerk-seasoned Chicken Breast over creamy Alfredo Pasta

BLK SWAN SMASHBURGER

*Caramelized Balsamic Onion, Gruyere, Secret Sauce and Brioche Bread
Garlic Parmesan Pomme Frites*

SPICY PEPPERONI AND HOT HONEY PIZZA

Spicy Soppressata, Fresh Mozzarella, Oregano, Crushed Tomatoes, And Hot Honey

CAULIFLOWER STEAK (V,GF)

*Marinated, Grilled Cauliflower Steak, Herb Oil, Carrot puree, Grilled Broccolini, Sweet
Pepper Pine Nut Relish*

DESSERT

FRIED OREO BEIGNETS

Vanilla Bean Cream with Raspberry Basil Coulis

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability.



PRIVATE DINING

Dinner Tier 2

*starting at **\$85.00** per person

HOUSE SALAD

SHARED APPETIZERS

KOREAN BBQ CAULIFLOWER (V,DF,GF)

Cilantro Sesame Seeds

CALAMARI

Tempura Vegetables, Yuzu Thai Chili Sauce

THE CHICKEN BOX

Fried Chicken Wingettes, Pomme Frites, Ketchup, Hot Sauce, Mambo Sauce

ENTREES

Choose **One**

LEMON HERB ROASTED AIRLINE CHICKEN BREAST

Sautéed Brussel Sprouts, Brown Sugar Bacon Lemon Thyme Pan Sauce

SHRIMP POMODORO

Gulf Shrimp, Bucatini Pasta, Parmesan Reggiano, Crispy Basil, Chive Oil

BRAISED BEEF SHORT RIB (GF)

Roasted Vegetable Trio, Merlot Truffle Reduction

PAN ROASTED HONEY GLAZED SALMON (GF)

Melange of White Truffle Mushrooms, Broccolini, Lemon Infused Oil, Carrot Puree

CAULIFLOWER STEAK (V,GF)

Marinated, Grilled Cauliflower Steak, Herb Oil, Carrot puree, Grilled Broccolini, Sweet Pepper Pine Nut Relish

DESSERT

FRIED OREO BEIGNETS

Vanilla Bean Cream with Raspberry Basil Coulis

Menu and dietary substitutions are available upon request and may incur an additional charge.



Selections subject to change based on seasonality and availability.

PRIVATE DINING

Dinner Tier 3

*starting at **\$95.00** per person

HOUSE SALAD

SHARED APPETIZERS

Please **SELECT 3** options

SPICY PEPPERONI AND HOT HONEY PIZZA

Spicy Soppressata, Fresh Mozzarella, Oregano, Crushed Tomatoes, And Hot Honey

THE CHICKEN BOX

Fried Chicken Wingettes, Pomme Frites, Ketchup, Hot Sauce, Mambo Sauce

CRISPY JUMBO LUMP SHRIMP

Mustard Aioli, Water Wafers, Old Bay Essence

FIRE ROASTED LAMB CHOPS

Pink Peppercorn, Chermoula Herb Green Sauce

SHORT RIB BITES

Tender, slow-braised short rib pieces, seared for a caramelized finish and served with our house dipping sauce

SHARED SIDES

Choose **Two**

CAVATAPPI MAC & CHEESE

Herb Basil Crust

CHARRED BROCCOLINI

Smashed Garlic Infused Oil

BRUSSEL SPROUTS

Brown Sugar Bacon

POMME FRITES

Fresh Cracked Pepper and Sea Salt

ENTREES

Choose **One**

LEMON HERB ROASTED AIRLINE CHICKEN BREAST

Sautéed Brussel Sprouts, Brown Sugar Bacon, Lemon Thyme Pan Sauce

CAST IRON SEARED BRANZINO

Coconut Jasmine Rice, Asparagus, Coconut Tarragon Beurre Blanc

CAULIFLOWER STEAK

Marinated Grilled Cauliflower, Herb Oil, Carrot Purée, Grilled Broccolini, Sweet Pepper Pine Nut Relish

16 OZ BONE-IN COWBOY RIBEYE +\$20

*Garlic Butter Pomme Frites, Charred Broccolini, Merlot Steak Sauce Reduction
(Please allow 15-20 minutes to prepare)*

DESSERT

Choose **One**

FRIED OREO BEIGNETS

Vanilla Bean Cream with Raspberry Basil Coulis

MEYER LEMON BREAD PUDDING

Meyer Lemon, Chenin Blanc Blueberry Compote, Honeycomb Whipped Cream Meyer Lemon, Chenin Blanc Blueberry Compote, Honeycomb Whipped Cream

Menu and dietary substitutions are available upon request and may incur an additional charge.



Selections subject to change based on seasonality and availability.

PRIVATE DINING

Brunch Tier 1

Menu

COUNTRY BUTTERMILK BISCUITS (served to the table)

Seasonal House-Made Jam

ENTRÉES

Choose **One**

CHALLAH FRENCH TOAST

Vanilla Maple Syrup Anglaise

Add: Crispy Chicken \$5 | Mixed Berries \$2

APPLEWOOD SMOKED BACON, EGG & CHEESE BISCUIT

*Aged Cheddar, Farm Eggs, BLKberry Jam,
Buttermilk Biscuit*

THREE EGG OMELETTE

*Cheddar, Mozzarella, Pan Fried Fingerling Potato
Hash, Hollandaise*

Add: Short Rib \$6 | Crab Meat \$9

CHICKEN & BLUEBERRY WAFFLES

*Buttermilk Blueberry Waffle, Cereal Milk Anglaise,
Crispy Chicken, Maple Syrup*

IMPOSSIBLE BREAKFAST SAUSAGE SCRAMBLE

*Fresh Farm Eggs, Caramelized Shallots, Fingerling Potato,
Vegan Mozzarella*

SHARED SIDES

Host to Choose **Two**

Roasted Fingerling Potato Casserole

(Caramelized Shallots, Aged Cheddar)

Smoked Turkey Bacon or Applewood Smoked Bacon

Scrambled Farm Eggs

Smoked White Cheddar Grits

Menu and dietary substitutions are available upon request and may incur an additional charge.



Selections subject to change based on seasonality and availability.

PRIVATE DINING

Brunch Tier 2

Menu

COUNTRY BUTTERMILK BISCUITS (served to the table)

Seasonal House-Made Jam

ENTRÉES

Choose **One**

CHALLAH FRENCH TOAST

Vanilla Maple Syrup Anglaise

*Add: Crispy Chicken \$5 | Mixed Berries \$2**

APPLEWOOD SMOKED BACON, EGG AND CHEESE BISCUIT

Aged Cheddar, Farm Eggs, BLKberry Jam, Buttermilk Biscuit

CHICKEN & BLUEBERRY WAFFLES

*Buttermilk Blueberry Waffle, Cereal Milk Anglaise, Crispy Chicken,
Maple Syrup*

STEAK AND EGGS

*Hand Cut Herb Marinated Ribeye, Scrambled Eggs, Smashed Pan
Fried Fingerling Potatoes, Caramelized Onion*

SMOTHERED CRAB STUFFED SHRIMP & GRITS

*Smoked White Cheddar Grits, Smothered Shrimp, Smoked Turkey,
Old Bay Biscuit Crumble*

GRILLED SALMON & GRITS

Cheesy White Cheddar Grits, Heirloom Tomatoes, Seafood Velouté

SHARED SIDES

Host to Choose **Two**

Roasted Fingerling Potato Casserole

(Caramelized Shallots, Aged Cheddar)

Smoked Turkey Bacon or Applewood Smoked Bacon

Scrambled Farm Eggs

Smoked White Cheddar Grits

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability.



THE BLK SWAN BEVERAGE EXPERIENCE

TIER 1

\$15 per ticket

Vodka: Old Line American
Vodka

Tequila: Rancho Alegre Tequila

Rum: Bacardi Superior Rum

Gin: Gordon's London Dry Gin

Whiskey: Evan Williams
Kentucky Straight Bourbon

Cognac: Ansac Cognac VS

INCLUDES:

Custom Cocktails, Punches, &
Select Margaritas

TIER 2

\$18 per ticket

Vodka: Tito's Handmade Vodka

Tequila: Cazadores Blanco
Tequila

Rum: Bounty White Rum

Gin: Ford's London Dry Gin

Whiskey: Bulleit Bourbon

Cognac: Maison Rouge VS
Cognac

INCLUDES:

Custom Cocktails, PWA (Private
Wine & Alcohol Selections), &
Select Blk Swan Specialty
Cocktails

TIER 3

\$22 per ticket

Vodka: Grey Goose Vodka

Tequila: Don Julio Blanco Tequila

Rum: Diplomático Reserva Exclusiva Rum

Gin: Hendrick's Gin

Whiskey: Woodford Reserve Bourbon

Cognac: D'usse Vsop Cognac

INCLUDES:

Custom Cocktails & Martini Selections





THE POND

UP TO 26 GUEST

The BLK Swan Private Dining Room offers an intimate and elevated private dining experience for up to 24 guests, providing exclusive access to a stylish section of the restaurant with personalized service, a chef-driven menu blending modern American cuisine with global influences, and a curated bar program featuring craft cocktails and fine wines. Perfect for birthdays, celebrations, and corporate gatherings, this experience combines the vibrant ambiance of BLK Swan with the privacy and customization of a tailored event, ensuring a seamless and memorable evening from the first welcome to the final toast. This is a 3-hour reservation.

FOOD & BEVERAGE MINIMUMS

\$1,500 ++ *(Sunday - Thursday)*

\$2,500 ++ *(Friday - Saturday)*

\$2,000 ++ *Brunch (Saturday - Sunday)*

(Exclusive of tax and gratuity)



PARTIAL BUYOUT

UP TO 40 GUEST

The Partial Buyout experience offers exclusive access to half of BLK Swan, creating an intimate yet lively setting for your private event. With seating for up to 40 guests, this option allows you to enjoy the elevated ambiance of the restaurant while still being connected to the vibrant energy of the main dining room. Guests will indulge in a curated pre-fixe menu crafted by our culinary team, paired with exceptional cocktails and attentive service. The modern black décor, signature lighting, and personalized touches make this buyout perfect for celebrations, corporate gatherings, and social experiences that demand both style and privacy.

FOOD & BEVERAGE MINIMUMS

\$5,500 ++ *(Sunday - Thursday)*

\$5,500 ++ *(Friday - Saturday)*

\$3,500 ++ *Brunch (Saturday - Sunday)*

(Exclusive of tax and gratuity)



BLK SWAN IN FULL

UP TO 109 GUEST

The BLK Swan Full Buyout offers complete private access to the restaurant and The Pond for up to 109 guests, perfect for large celebrations and corporate events. With chef-crafted menus, a signature bar program, and personalized service, it delivers a fully customized experience. Pricing starts at \$12,500 Monday–Thursday and \$25,000 Friday–Saturday, creating a sophisticated and unforgettable atmosphere tailored exclusively to your occasion.

FOOD & BEVERAGE MINIMUMS

\$12,500 ++ (Sunday - Thursday)

\$25,000 ++ (Friday - Saturday)

(Exclusive of tax and gratuity)

RESTAURANT POLICIES:

- Reservations in The Pond are in 3-hour increments.
- Partial Buyouts are typically in 4-hour increments.
- A \$25 per person deposit is required to secure all reservations (applied to final bill).
- Food & beverage minimums must be met before tax and gratuity.
- Only food and beverages ordered in the reserved area count toward the minimum.
 - Guests seated outside of the area will have a separate bill.
- A 20% gratuity is automatically added to all checks.
- Minimal décor (balloons and table centerpieces) is welcome in the Pond.
 - Balloons are not allowed in the restaurant unless it is a Full Buyout.
- \$25 Dollar Cake Cutting Fee

Deposits Required:

- Full, Partial and Pond reservations, deposits due at contract signing
- Large party reservations deposits due no later than 72 hours prior to reservation
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PARKING INSTRUCTIONS:

- Street Parking Available
- Fleet & Eden Garage Parking: 501 S Eden St, Baltimore, MD 21230



CONTACT

EVENTS@EATATBLKSWAN.COM FOR PRIVATE DINING

