

# One Under Banquet Facility

35780 Five Mile Road.

Livonia, MI 48154

(734) 464- 5555

OneUnderBanquets@gmail.com

## Dinner Package

Thank you for considering One Under Banquet Facility and our staff to host your special occasion! Allow our banquet managers to assist you in creating your most memorable evening.

Please review our **Contract and Banquet Policies** with a banquet manager today.

### **Primary Requirements:**

In order to reserve your date of choice, we require a \$250 deposit for our North or South room rental or a \$500 deposit for Whole Room rental, and signed contract with our banquet managers.

One Under Banquet Facility offers three room selections for your special event:

<b>Room Rental</b>	<b>Adult Booking Minimum</b>	<b>Adult Booking Maximum</b>	<b>Rental Fee</b>
<i>North Room</i>	50	80	\$250
<i>South Room</i>	50	80	\$250
<i>Whole Room</i>	80	180	\$500

\*\* Booking minimums for required guest counts must be met and paid regardless of final guest count.

Event Hours: 5pm- 12am



~All Packages are subject to state sales tax of 6% and a house gratuity of 18%~

## **Option 1: One or Two Entrée- Buffet Dinner**

### **Entrée Dinner Selection:**

Dinner includes a one or two entrée choice buffet, 1 starch option, and 1 vegetable option.

Included with dinner is a fresh spring mix salad and fresh baked rolls.

### **Entrée Selection (choice of 1 or 2):**

Chicken Marsala	Herb Roasted Chicken
Chicken Picatta	Country Fried Chicken
Chicken Parmesan	Honey Baked Ham
Champagne Chicken	Pan Seared Salmon
Herb Spinach Stuffed Chicken	

served with a champagne sauce

Additional selections:

Carved Roasted Sirloin (additional \$2.00)

\*Filet Mignon (at market price)

### **Vegetable Selection (choice of 1):**

California Blend	Glazed Petite Carrots
Buttered Corn	Green Bean Almondine
Green Bean Casserole	Asparagus (additional \$1)

### **Starch Selection (choice of 1):**

Oven Roasted Red Skins	Rice Pilaf
Mashed Oven Roasted Red Skins	Mostaccioli Marinara
Mashed Potatoes & Gravy	Macaroni & Cheese
Au-Gratin Potatoes	Fettuccini Alfredo

**\$16.99 One Entrée choice per person**

**\$19.99 Two Entrée choice per person**

Package includes pop, coffee and tea without an additional fee.

Each buffet package includes one vegetable and one starch. Additional starch and vegetable options are available for an added \$1.50.

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## **Option 2: One or Two Entrée- Family Style Dinner**

### **Entrée Dinner Selection:**

Dinner includes a one or two entrée choice buffet, 1 starch option, and 1 vegetable option.

Included with dinner is a fresh spring mix salad and fresh baked rolls.

### **Entrée Selection (choice of 1 or 2):**

### **Entrée Selection (choice of 1 or 2):**

Chicken Marsala	Herb Roasted Chicken
Chicken Picatta	Country Fried Chicken
Chicken Parmesan	Honey Baked Ham
Champagne Chicken	Pan Seared Salmon
Herb Spinach Stuffed Chicken	

served with a champagne sauce

Additional selections:

Carved Roasted Sirloin (additional \$2.00)

\*Filet Mignon (at market price)

### **Vegetable Selection (choice of 1):**

California Blend	Glazed Petite Carrots
Buttered Corn	Green Bean Almondine
Green Bean Casserole	Asparagus (Additional \$1)

### **Starch Selection (choice of 1):**

Oven Roasted Red Skins	Rice Pilaf
Mashed Oven Roasted Red Skins	Mostaccioli Marinara
Mashed Potatoes & Gravy	Macaroni & Cheese
Au-Gratin Potatoes	Fettuccini Alfredo

**\$18.99 One Entrée choice per person**

**\$21.99 Two Entrée choice per person**

Package includes pop, coffee and tea without an additional fee.

Each buffet package includes one vegetable and one starch. Additional starch and vegetable options are available for an added \$1.50.

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### **Option 3: Combination Plated Dinner**

#### **Individual Plated Dinner Selection (Two-Entrée):**

Dinner includes 2 entrée combination, 1 starch option, and 1 vegetable option served plated. Included with dinner is a fresh spring mix salad and fresh baked rolls.

#### **Entrée Selection:**

##### ***Carved Roasted Sirloin with Choice of Chicken***

Chicken Marsala, Chicken Picatta, Chicken Parmesan, Champagne Chicken, Herb Spinach Stuffed Chicken served with a champagne sauce

##### ***\*Filet Mignon with Choice of Chicken***

Chicken Marsala, Chicken Picatta, Chicken Parmesan, Champagne Chicken, Herb Spinach Stuffed Chicken served with a champagne sauce

(\*at market price)

#### ***Vegetable Selection (choice of 1):***

California Blend	Glazed Petite Carrots
Buttered Corn	Green Bean Almondine
Green Bean Casserole	Asparagus (additional \$1)

#### ***Starch Selection (choice of 1):***

Oven Roasted Red Skins	Rice Pilaf
Mashed Oven Roasted Red Skins	Mostaccioli Marinara
Mashed Potatoes & Gravy	Macaroni & Cheese
Au-Gratin Potatoes	Fettuccini Alfredo

#### **\$24.99 per person**

Package includes pop, coffee and tea without an additional fee.

Each buffet package includes one vegetable and one starch. Additional starch and vegetable options are available for an added \$1.50.

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## **Bar Packages**

Hosted Bar Package includes a 5-hour Open Bar service

### **Deluxe Bar:**

Absolute Vodka, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Beefeaters Gin, J&B Scotch, Choice of 2 Domestic Draft Beer Options, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

**-- \$14.50 per person**

### **Premium Bar:**

Stoli Vodka, Bacardi Rum, Captain Morgan Rum, Jim Beam, Crown Royal, Tangueray Gin, Jose Cuervo Tequila, Johnny Walker Red, Choice of 2 Domestic & Imported Draft Beer Options, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

**-- \$16.50 per person**

### **Luxury Bar:**

Grey Goose Vodka, Captain Morgan Rum, Bacardi Rum, Crown Royal, Bombay Sapphire Gin, Maker's Mark, 1800 Silver Tequila, Johnny Walker Black, Hennessey Cognac, Choice of 2 Draft or Bottled Domestic & Imported Beer Options, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

**-- \$18.50 per person**

### **Beer & Wine:**

Draft or Bottled Beer & House wines (Chardonnay, White Zinfandel, Pinot Grigio, Merlot, Cabernet Sauvignon)

**-- \$12.00 per person**

### **Cash Bar or Tab Bar:**

**\$150 Bartender Fee**

Wine by the glass- \$5.00    Draft Beer- \$3    Bottled Beer- \$4.00 Domestic/\$5.00 Imported  
Cocktails:    Deluxe- \$6.00    Premium- \$7.00    Luxury- \$8.00

### **Extended Bar Hours** (per half hour with advanced notice):

Deluxe Bar	\$2.00 per person
Premium Bar	\$3.00 per person
Luxury Premium	\$4.50 per person

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