One Under Banquet Facility

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Friday & Sunday Wedding Special:

\$39.99 Two-Entrée Buffet Includes all the benefits of our exceptional Wedding Package at a lower cost!

Wedding Package

Congratulations on your recent engagement, and thank you for considering One Under Banquet Facility and our staff to take part in your special day!

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

Our *One Under Wedding Package includes* a complimentary event planner, a 6-hour room rental, white linen tablecloths and colored linen napkin choice, a champagne toast for the head table, a $5 \frac{1}{2}$ -hour deluxe bar package, as well as cake cutting and service.

Primary Requirements:

In order to reserve your date of choice, we require a \$750 deposit, and signed contract with our banquet managers. We also require bookings of at least 80 adult guests to utilize our full banquet facility.



Option 1: Two Entrée- Buffet Dinner Two Entrée Dinner Selection:

Dinner includes a 2 entrée choice buffet, 1 starch option, and 1 vegetable option. Included with dinner is a fresh house spring mix salad and fresh baked rolls.

Entrée Selection (choice of 2):

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

Herb Roasted Chicken Country Fried Chicken Pan Seared Salmon Honey Glazed Ham Carved Roasted Sirloin

Vegetable Selection (choice of 1):

California Blend
Buttered Corn
Green Bean Casserole
Mixed Vegetables

Petite Glazed Carrots Green Bean Almondine Chopped Asparagus Salad

Starch Selection (choice of 1):

Mashed Potatoes & Gravy
Rice Pilaf
Fettuccini Alfredo
Au-Gratin Potatoes

Oven Roasted Red Skins Mostaccioli Marinara Macaroni & Cheese Cornbread Stuffing

\$44.99 per personSaturday pricing

\$39.99 per person *Friday & Sunday pricing*

Includes Deluxe Bar Package

Option 2: Two Entrée-Family Style Dinner Fresh Hors D'oeuvres:

Hors D'oeuvres will be set up buffet style for your guests to enjoy upon arrival. Our Hors d'oeuvres includes either a domestic cheese and crackers display, fresh vegetables with dip platter or fresh seasonal fruit display.

Butler service can be provided upon request (\$75 per butler/hors d'oeuvre)

Two Entrée Dinner Selection:

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

Entrée Selection (choice of 2):

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

Honey Baked Ham Carved Roasted Sirloin Herb Roasted Chicken Country Fried Chicken Pan Seared Salmon

Vegetable Selection (choice of 1):

California Blend Buttered Corn Green Bean Casserole Mixed Vegetables

Petite Glazed Carrots Green Bean Almondine Chopped Asparagus Salad Grilled Asparagus (*\$1seasonal)

Starch Selection (choice of 1):

Mashed Potatoes & Gravy Oven Roasted Red Skins Rice Pilaf Fettuccini Alfredo Au-Gratin Potatoes

Mostaccioli Marinara Macaroni & Cheese Cornbread Stuffing

\$48.99 per person **Includes Deluxe Bar Package**

Option 3: Combination Plated Dinner Fresh Hors D'oeuvres:

Hors D'oeuvres will be served butler style. Our Hors d'oeuvres include two different selections based off of a specialized menu.

(Menu available upon request.)

(Extra hors d'oeuvres require additional staff at an additional charge)

Individual Plated Dinner Selection (Two-Entrées):

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

<u>Entrée Selection:</u> Baseball cut Sirloin with Choice of Chicken

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

Fillet Mignon with Choice of Chicken

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

Vegetable Selection (choice of 1):

California Blend Petite Glazed Carrots
Buttered Corn Green Bean Almondine
Mixed Vegetables Chopped Asparagus Salad
Grilled Asparagus (*\$1seasonal)

Starch Selection (choice of 1):

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

\$51.99 per person Includes Deluxe Bar Package

<u>Wedding Bar Package</u>

Your Wedding Package includes 5 ½-hours of bar service with 30 minutes closed during dinner. Additional bar options and extended hours are available for purchase.

Deluxe Bar Includes:

Absolute Vodka, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Beefeaters Gin, J&B Scotch, 2 Domestic Draft Beer Selections, House: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

Pop, Tea, and coffee included in pricing for guests over 21, those not of age require purchase of the refreshments package at \$6.00 a person

Available Upgrades:

Premium Bar:

Stoli Vodka, Captain Morgan Rum, Bacardi Rum, Jack Daniel's Whiskey, Jim Beam, Crown Royal, Tangueray Gin, Johnny Walker Red, Hennessey Cognac, and Domestic and Imported Beer Options with House Wines --Additional \$2.50 per person

Luxury Bar:

Grey Goose Vodka, Captain Morgan Rum, Bacardi Rum, Crown Royal, Jack Daniel's Whiskey, Bombay Sapphire Gin, Johnny Walker Black, Rémy Martin Cognac V.S.O.P., and Domestic and Imported Beer Options with House Wines --Additional \$4.50 per person

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

Deluxe Bar	\$3.00 per person
Premium Bar	\$4.00 per person
Luxury Premium	\$5.50 per person

^{**} Inquire about our available Craft Beer Options**

Wedding Package Enhancements:

(Priced per person)

Champagne

Champagne toast for all guests --\$1.50

Hors D'oeuvres:

Cold options:

Hummus served with pita chips --\$1.50
Fresh Fruit Display --\$2.25
Domestic Cheese & Cracker Display --\$2.50
Fresh Vegetable & Dip Display --\$1.75
Bruschetta served on French Baguette --\$2.00
Shrimp Cocktail with sauce --\$3.00
Smoke Salmon Pate --\$ Market Price

Hot options:

Spinach artichoke dip w/ house made tortilla chips --\$1.50 Spinach artichoke spring rolls --\$1.50 Mini spinach pies --\$1.50 Vegetable spring rolls --\$1.50

Shrimp spring rolls --\$1.75

Caprese appetizer --\$2.50

Wings (bbq, buffalo or hot) --\$1.50

Quesadilla Cornucopia w/ smoked chicken --\$1.75

Chicken Satay skewers --\$1.75

Stuffed Mushrooms --\$ Market Price

Crab Cakes --\$ Market Price

Evening Stations:

Pizza station (assorted 3 option pizzas) --\$1.50
Nacho Station (served with topping assortment) --\$2.00
Slider Station (served with topping assortment) --\$2.50
Coney Island Station (served with chili, mustard, ketchup, onion) --\$2.50

Línen:

Napkin and silverware display --\$.50