

One Under Banquet Facility

35780 Five Mile Road.
Livonia, MI 48154
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OneUnderBanquets@gmail.com

Memorial Luncheon

One Under would like to extend our condolences and thank you for considering our establishment as the site for your family and friends to gather. If you chose to host your function with us, it will become our number one priority to dedicate ourselves and ensure that your function is perfect. We hope that we can be of service to you in this matter.

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

One Under Banquet Facility offers three room selections for your luncheon:

<i>North Room</i>	Max capacity= 80
<i>South Room (w/ Fireplace)</i>	Max capacity= 80
<i>Whole Room</i>	Max capacity= 180

*Max capacity may increase or decrease based on your preferred room arrangement. Talk to one of our banquet managers about possible room layouts when booking your event.

Event Hours: 11am- 4pm

Minimum Required Guest Count: 40 adults



Memorial Buffet Menu Options:

****All Menu Packages Include Soft Drinks, Coffee & Tea****

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

Entrée Selection (choice of 1 or 2):

Chicken Marsala	Chicken Parmesan
Chicken Picatta	Herb Roasted Chicken
Honey Baked Ham	Country Fried Chicken
*Carved Roasted Sirloin (Additional \$2 per person)	

Vegetable Selection (choice of 1):

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

Starch Selection (choice of 1):

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

Dessert Selection (choice of 1):

White, Chocolate or Carrot Cake
If over 50 guests 2 cake choices can be made

\$14.99 One Entrée choice per person

\$16.99 Two Entrée choice per person

This package is served buffet style.

Each buffet package includes one vegetable and one starch.

Additional starch and vegetable options are available for an added \$1.50.

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

Additional Menu Options:

Fresh Fruit Platter	\$2.00/pp
Fresh Vegetables w/ Dip	\$2.00/pp
Domestic Cheese & Cracker Display	\$2.00/pp

Dessert Display Tables:

Cookies & Brownies Display	\$3.00/pp
Canollis & Eclairs Display	\$5.00/pp

Bar Packages

Hosted Bar Package includes 5-hour Open Bar service

Deluxe Bar:

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

-- \$16.50 per person

Premium Bar:

Kettle One Vodka, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Jim Beam, Crown Royal, Tangueray Gin, Johnny Walker Red, Hennessy Cognac, Domestic & Imported Draft Beer Options (2 choices), House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

-- \$18.50 per person

Luxury Bar:

Grey Goose, Captain Morgan Rum, Bacardi Rum, Crown Royal, Jack Daniel's, Bombay Sapphire Gin, Maker's Mark, Johnny Walker Black, Rémy Martin Cognac V.S.O.P., Domestic & Imported Draft Beer Options (2 choices), House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

-- \$21.50 per person

Beer & Wine:

Bottled beers (domestic & imported) & House wines (Chardonnay, White Zinfandel, Pinot Grigio, Merlot, Cabernet Sauvignon)

-- \$12.00 per person

Cash/Tab Bar:

\$150 Bartender Fee

Wine by the glass- \$6.00 Draft Beer- \$5.00 Bottled Beer- \$6.00 Domestic/\$7.00 Imported
Cocktails: Deluxe- \$6.00 Premium- \$8.00 Luxury- \$9.00

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

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