

One Under Banquet Facility

35780 Five Mile Road.

Livonia, MI 48154

(734) 464- 5555

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 choose 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:

Event Hours: Saturday: 10:30am- 3:30pm
Sunday-Friday: 11:00am- 4:00pm

Room Rental	Adult Booking Minimum	Adult Booking Maximum
<i>North Room</i>	40	80
<i>South Room</i>	40	80
<i>Whole Room</i>	80	180

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



~All Packages are subject to state sales tax of 6% and a house gratuity of 20%~

Memorial Buffet Menu Options:

****Package includes soft drinks, coffee and tea.****

Included with dinner is a fresh house 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 Vegetable Blend	Maple Glazed Carrots
Buttered Corn	Green Bean Almondine
Green Bean Casserole	

Starch Selection (choice of 1):

Mashed Potatoes & Gravy	Oven Roasted Red Skins
Mashed Red Skin Potatoes	Mostaccioli Marinara
Fettuccini Alfredo	Macaroni & Cheese
Cheesy 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

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

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Additional Menu Options:

Fresh Fruit Platter	\$2.25/pp
Fresh Vegetables w/ Dip	\$1.75/pp
Domestic Cheese & Cracker Display	\$2.50/pp

Dessert Display Tables:

Cookies & Brownies Display	\$3.00/pp
Cannoli's & Éclairs Display	\$5.00/pp

Bar Packages

Hosted Bar Package includes 5-hour Open Bar service

Deluxe Bar:

Absolute or Stoli 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

Domestic Beers \$4.00 Imported \$5.00

Draft and Bottled Beer Options

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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