

# 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 our 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. In order to book a Saturday in June-October, you must have a minimum of 100 adult guests and a bar package.

Event Hours: 5pm- 12am



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

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

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

**Entrée Dinner Selection:**

Included with dinner is a fresh house 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
Carved Roasted Sirloin	Fettuccini Alfredo with Broccoli

**Additional selections:**

Pan Seared Salmon (additional \$4.00)

\*Filet Mignon (at market price)

**Accompaniments (choice of 2):**

California Vegetable Blend	Maple Glazed Carrots
Buttered Corn	Green Bean Almondine
Green Bean Casserole	Rice Pilaf
Oven Roasted Red Skins	Mostaccioli Marinara
Mashed Red Skins	Macaroni & Cheese
Mashed Potatoes & Gravy	Cheesy Potatoes

**Buffet Style**

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

**\$22.99 Two Entrée choice per person**

**Family Style**

**\$23.99 One Entrée choice per person**

**\$26.99 Two Entrée choice per person**

Add on additional accompaniment for \$2.00 per person.

## **Option 2: Plated Dinners**

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

Included with dinner is a house salad and fresh baked rolls.

### **Entrée Selection:**

#### ***Petite 6oz. Sirloin with Choice of Chicken***

Chicken Marsala, Chicken Picatta, Chicken Parmesan

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

Chicken Marsala, Chicken Picatta, Chicken Parmesan  
(\*at market price)

### ***Accompaniments (Choice of 2):***

California Vegetable Blend

Buttered Corn

Green Bean Casserole

Oven Roasted Red Skins

Mashed Red Skins

Mashed Potatoes & Gravy

Cheesy Potatoes

Maple Glazed Carrots

Green Bean Almondine

Rice Pilaf

Mostaccioli Marinara

Macaroni & Cheese

Fettuccini Alfredo

**\$29.99 per person**

Add on additional starch or vegetable for \$2.00 per person.

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

# **Bar Packages**

Hosted Bar Package includes 5-hour Open Bar service

## **Deluxe Bar:**

Absolut Vodka, Stolichnizki Vodka, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Beefeaters Gin, J&B Scotch, Bud Light Draft, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

-- **\$17.50 per person**

## **Premium Bar:**

Kettle One Vodka, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Jim Beam Bourbon, Crown Royal Whiskey, Tanqueray Gin, Johnny Walker Red Scotch, Hennessy Cognac, Bud Light and Stella Draft Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

-- **\$20.50 per person**

## **Luxury Bar:**

Grey Goose Vodka, Captain Morgan Rum, Bacardi Rum, Crown Royal Whiskey, Jack Daniel's Whiskey, Bombay Sapphire Gin, Maker's Mark Bourbon, Johnny Walker Black Scotch, Rémy Martin Cognac V.S.O.P., Bud Light and Stella Draft Beer, House Wines (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon)

-- **\$24.50 per person**

## **Beer & Wine:**

Bud Light Draft Beer & House Wines (Chardonnay, White Zinfandel, Pinot Grigio, Merlot, Cabernet Sauvignon)

-- **\$13.00 per person**

## **Cash/Tab Bar:**

**\$150 Bartender Fee**

Wine by the glass- \$6.00

Domestic Beers \$4.00 Imported Beers \$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

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