

DINNER

INCLUSIONS

white table linens white napkins cutting and serving of desserts or cakes dedicated staff private outdoor space non-alcoholic beverages

BOOKING & DEPOSITS

One Under requires a non-refundable deposit and a signed contract to secure a private event space. Adult minimums must be met and paid regardless of the final guest count. Menu options, guest counts and enhancements are due a minimum of 14 days prior to the event. While deposits are applied to the final invoice, room rental fees are in addition to the menu price.

RESERVATION TIME

Monday-Saturday 5:00pm-12:00am Sunday 5:30pm-11:30pm

EVENT SPACE	ADULT MINIMUM	MAXIMUM	ROOM RENTAL FEE	DEPOSIT
WHOLE UPPER LEVEL	80	180	\$500	\$500
HALF UPPER LEVEL	50	80	\$350	\$250
WHOLE PARTY ROOM	80	150	\$500	\$500
HALF PARTY ROOM	40	65	\$350	\$250

June-October evening private events must meet the following minimums Full room \$5,000 Half Room \$2,500



BUFFET MENU

ONE ENTREE \$29 TWO ENTREE \$34

ONE OR TWO ENTREES WITH YOUR CHOICE OF ONE SALAD, ONE VEGETABLE AND ONE STARCH ADDITIONAL ENTREES +\$5 ADDTIONAL SIDE +\$3

SALAD	VEGETABLE
HOUSE SALAD CAESAR SALAD ONE UNDER SALAD +\$3 STRAWBERRY WALNUT SALAD +\$3	CALIFORNIA VEGETABLE BLEND OVEN ROASTED VEGETABLE MEDLEN MAPLE GLAZED BABY CARROTS GREEN BEAN ALMONDINE BUTTERED CORN BRUSSEL SPROUTS +\$3
STARCH	ENTREE
MASHED POTATOES & GRAVY OVEN ROASTED RED SKINS MASHED RED SKINS FETTUCCINI ALFREDO HOMEMADE MAC & CHEESE RICE PILAF MOSTACCIOLI MARINARA THREE CHEESE TORTELLINI +\$3	 CHICKEN MARSALA CHICKEN PICATTA CHAMPAGNE STUFFED CHICKEN +\$3 CHICKEN PARMESAN HERB ROASTED CHICKEN COUNTRY FRIED CHICKEN HONEY BAKED HAM ROASTED SIRLOIN ROASTED PORK LOIN WITH BLUEBERRY REDUCTION FILET + MSRP SALMON +\$4

all packages are subject to state sales tax of 6% and a house gratuity of 20%



DUEL PLATE OPTION

6OZ BASEBALL SIRLOIN \$55 6OZ SALMON FILET \$60 FILET MSRP SERVED WITH YOUR CHOICE OF CHICKEN, ONE SALAD, ONE VEGETABLE AND ONE STARCH

VEGETABLE	
CALIFORNIA VEGETABLE BLEND OVEN ROASTED VEGETABLE MEDLEN MAPLE GLAZED BABY CARROTS BUTTERED CORN GREEN BEAN ALMONDINE BRUSSEL SPROUTS +\$3	
ENTREE	
CHICKEN MARSALA CHICKEN PICATTA CHAMPAGNE STUFFED CHICKEN +\$3 HERB ROASTED CHICKEN COUNTRY FRIED CHICKEN CHICIKEN PARMESAN	



ENHANCEMENTS

DANCE FLOOR SET UP +\$250

BAR PACKAGES	HORS DOEUVRES
CASH OR CONSUMPTION BAR \$200	HUMMUS SERVED WITH PITA CHIPS +\$4.50
DELUXE BAR \$23.00	FRESH VEGETABLE DISPLAY +\$4.00
Titos Vodka, Stoli Razberi Vodka, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Beefeaters Gin,	SEASONAL FRUIT DISPLAY +\$4.00
J&B Scotch, Bud Light Draft, House Wines	DOMESTIC CHEESE & CRACKER DISPLAY +\$4.50
PREMIUM BAR +\$29.00	BRUSCHETTA WITH FRENCH BAGUETTE +\$4.00
Tito's Vodka, Stoli Razberi, Captain Morgan Rum, Bacardi Rum, Jack	CAPRESE DISPLAY \$4.50
Daniel's Whiskey, Jim Beam, Crown Royal, Tangueray Gin, Johnny Walker	SHRIMP COCKTAIL +\$6.50
Red, Hennessey Cognac, Bud Light and Stella Draft with house wines.	HOMEMADE MEATBALLS WITH MARINARA +\$4.0
LUXURY BAR +\$35	CHICKEN ARTICHOKE SPRING ROLLS +\$4.00
Grey Goose Vodka, Captain Morgan Rum, Bacardi Rum, Crown Royal, Jack Daniel's Whiskey, Bombay Sapphire	CHICKEN KEBOB SKEWERS +\$4.50
Gin, Johnny Walker Black, Remy Martin Cognac V.S.O.P., Bud Light and Stella draft with house wines.	LATE NIGHT SNACK
ONE HOUR BAR EXTENSION DELUXE +\$4.50	ASSORTED PIZZA +\$5.00
PREMIUM BAR +\$5.50	NACHO BAR +\$5.50

CONEY ISLAND BAR +\$6.50

LUXURY BAR +\$6.50