

One Under Banquets

www.oneunderbanquet.com

734-464-5555

35780 Five Mile Road.

Livonia, MI 48154

OneUnderBanquets@gmail.com

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 Reception Package includes a complimentary event planner, white linen tablecloths and colored linen napkin choice, choice of napkin fold, a champagne toast for the head table, a deluxe bar package, as well as cake cutting and service.

Primary Requirements:

In order to reserve your date of choice, we require a \$1,000 deposit, and signed contract with our banquet managers. We also require bookings of at least 80 adult guests to utilize our full banquet facility.

Wedding Ceremony

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

Our wedding ceremony package includes the following:

- Exclusive use of our covered balcony
- Ceremony set up and clean up
- One hour golf cart rental for pictures
- Rehearsal time
- Dedicated day-of wedding coordinator

Event Hours: 4:30PM-5:00PM

Our ceremony package does not include an officiant.

Ceremony Fee: \$750.00

Cocktail Hour

Our cocktail hour includes the following:

- One hour private lower level room rental
- One hour hosted bar
- Assorted cheese and cracker tray
- Fresh vegetable tray

Event Hours: 5:00PM-6:00PM

Additional time and Hors D'oeuvres available upon request.

Beer and Wine: \$18.99 per person

Deluxe Bar: \$20.99 per person

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

Buffet Dinner

Dinner includes a house salad, fresh baked rolls, two entrees and two accompaniments.

Entrées:

Chicken Marsala	Roasted Pork Loin
Chicken Picatta	Pan Seared Salmon
Herb Roasted Chicken	Carved Roasted Sirloin
Champagne Chicken	Carving Station (*)
Herb Stuffed Chicken with a Champagne Sauce	

Accompaniments:

California Vegetable Blend	Maple Glazed Carrots
Roasted Vegetable Medley	Green Bean Almondine
Mashed Potatoes & Gravy	Fettuccini Alfredo
Oven Roasted Red Skins	House Macaroni & Cheese
Mashed Red Skins	Rice Pilaf

\$59.99 per person

Saturday pricing

\$49.99 per person

Friday & Sunday pricing

Includes Deluxe Bar Package

Add \$5 for Family Style

***Carving Station \$75.00**

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Duet Plated Dinner

Dinner includes a house salad, fresh baked rolls, a duet entree and two accompaniments.

Entrées:

Baseball cut Sirloin with Choice of:

Chicken Marsala, Chicken Picatta, Champagne Chicken, Herb Stuffed Chicken served with a Champagne Sauce, Roasted Pork Loin or Pan Seared Salmon

Filet Mignon (market Value*) with Choice of:

Chicken Marsala, Chicken Picatta, Champagne Chicken, Herb Stuffed Chicken served with a Champagne Sauce, Roasted Pork Loin or Pan Seared Salmon

Accompaniments:

California Vegetable Blend
Roasted Vegetable Medley
Mashed Potatoes & Gravy
Oven Roasted Red Skins
Mashed Red Skins

Maple Glazed Carrots
Green Bean Almondine
Fettuccini Alfredo
House Macaroni & Cheese
Rice Pilaf

\$69.99 per person
Includes Deluxe Bar Package

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Wedding Bar Package

Your Wedding Package includes a deluxe bar service with 30 minutes closed during dinner and last call at 11:30pm. Soft drinks, coffee and tea are included. Additional bar options are available upon request.

Deluxe Bar Includes:

Tito's 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

Available Upgrades:

Premium Bar:

Stoli Vodka, Captain Morgan Rum, Bacardi Rum, Jack Daniel's Whiskey, Jim Beam, Crown Royal, Tangueray Gin, Johnny Walker Red, Hennessy Cognac, Bud Light Draft, and Stella Draft with House Wines

--Additional \$4.00 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., Bud Light Draft and Stella Draft with House Wines

--Additional \$6.00 per person

Craft beer options available upon request

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Wedding Enhancements

Priced per person

Champagne:

Champagne toast for all guests --\$2.00

Cold Hors D'oeuvres:

Hummus served with Pita Chips --\$3.50

Fresh Vegetable & Dip Display --\$3.50

Bruschetta served on French Baguette --\$4.00

Fresh Fruit Display --\$3.50

Domestic Cheese & Cracker Display --\$3.50

Caprese Skewers --\$4.00

Apricot or Raspberry Goat Cheese Crostini --\$4.00

Shrimp Cocktail --\$5.00

Hot Hors D'oeuvres:

Chicken Artichoke Spring Rolls --\$4.00

Wings (bbq, buffalo or hot) --\$5.00

Homemade Meatballs and Marinara Sauce --\$3.00

Chicken Satay Skewers --\$4.00

Mushroom Crostini --\$4.00

Evening Stations:

Pizza Station (assorted 3 option pizzas)--\$4.00

Nacho Station (served with topping assortment)--\$3.50

Coney Island Station (served with chili, mustard, ketchup, onion) --\$3.50

Linen Enhancements:

Chair Sash --\$2.00 per person

Floor Length Table Cloth --\$15.00 per table

Color and price are subject to change based on availability

Inquire about additional specialty linen

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