



## Inclusive Events Package

Includes space rental fee, setup and cleanup, Tables and chairs with colored linens and chair covers. Chinaware, glassware, and cutlery, food, soft beverage service, including coffee and tea service Waitstaff and day-of coordinator

Our Menu is customizable. Ask if our kitchen can prepare a dish not listed below

### Salad (choose 1)

Tossed Green Salad: Assorted greens, tomato, cucumber, onion

Caesar Salad with croutons

Assorted Greens with strawberries, goat cheese, **candied walnuts**, onion croutons (add \$1.50)

### Main Entrée (choose 3)

Fried Chicken	Chicken Parmesan	Meatballs Marinara	Italian Sausage pepper/onion
Jerk Chicken	Chicken Francaise	Sliced Roast Beef	Baked Tilapia Oreganata
Roasted Chicken	Chicken Marsala	Pernil (Pork)	Baked Fish Creole
Eggplant Rollatini	Asian Style Shrimp	Flank Steak (add \$2)	Salmon Hollandaise (add \$2)

### Sides (choose 3)

Seasoned Rice	Penne ala Vodka	Broccoli garlic and oil
Garlic Mashed Potatoes	Baked Ziti	Assorted Vegetables Saute
Roasted Herb Potatoes	Macaroni and Cheese	Roasted Vegetables Medley
Sweet Plantains	Penne with broccoli	Curried Cauliflower with Chickpeas
Yucca with garlic sauce	Stuffed Shells	

Includes: Dinner rolls with butter



**Beverages**

Soft beverage service is included in the package.

Unlimited sodas (coke, diet coke, gingerale, sprite) and juices (orange, cranberry, apple)

Coffee and tea station

**Cost per person:** (plus tax and gratuities)

\$65.00 per person (up to 100 guests)

\$60.00 per person (over 101+ guests)

\$55.00 per person (over 145+ guests)

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**Liquor Packages** (unlimited for 4 hour events)

Wine and Beer.....\$14.95 per person

Wine, beer and sangria.....\$18.00 per person

Full open bar.....\$22.95 per person

Bartender is included in bar packages

**ADD-ons to your package**

Carving Station

Choice of: Spiral Ham, Turkey Breast, Leg of Lamb

@\$4.95 per person

Lechon - Whole crispy Suckling Pig

Priced per pound – approx. @\$11.95 per lb



**Appetizers** are not included in the package and can be added by the tray

Cocktail franks in a blanket (approx. 100pcs) .....	\$75.00
Vegetable spring roll (approx. 100pcs).....	\$60.00
Chicken Wings (honey, buffalo, parmesan pesto) approx. 60pcs .....	\$105.00
Coconut Shrimp (approx. 50pcs) .....	\$125.00
Bacalao Fritters (approx. 75pcs).....	\$110.00
Swedish Meatballs (approx. 150pcs).....	\$90.00
Sweet and Sour Meatballs (approx. 150pcs).....	\$90.00
Vegetable Samosa (approx. 60pcs) .....	\$90.00
Mini Beef Empanadas (approx. 50pcs).....	\$75.00
Mini Jamaican Beef Patties (approx. 50pcs) .....	\$75.00
Jalapeno Poppers (approx. 30pcs).....	\$75.00
Mozzarella Sticks (approx. 60pcs).....	\$75.00
Zucchini Sticks (approx. 80pcs).....	\$75.00

All prices are for full trays. These items are setup on a stationary buffet for Guests to help themselves. Ask about pricing for passed hors d’oeuvres. Feel free to request other items

**GRAZING TABLE**

Beautifully decorated display assorted meats, cheeses, dips, crudite, fresh fruit, savory items and dips served with bread and crackers.

Cost: @\$7.95 per person

Sliced Fresh Fruit Display .....Cost: @\$3.95 per person

NOTE: appetizer items will be ready to be served as your guests arrive. Applicable taxes will be applied on final invoice



# The Sit Down Package

## **Appetizer** *(pre-set)*

Yellow and Red tomato bruschetta with a balsamic drizzle

## **Starter** *(host chooses one: choice of)*

Tossed Green Salad with balsamic vinaigrette

Tomato and Mozzarella with basil oil

Caesar Salad with croutons

## **Entrees** *(guests has choice of)*

Chicken Francaise with a lemon wine butter sauce

or

Baked Salmon with hollandaise sauce

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All Entrees served with sautéed vegetables and roasted potatoes

Vegetarian Option is available

## **Dessert**

We do not charge a plating or cutting fee

## **Beverages:**

Unlimited chilled Sodas and Juices

coffee and tea service

## **Décor included with Hall Rental:**

As outlined above

**\$75.00 per person (up to 100 guests)**

**\$70.00 per person (over 101+ guests)**

**\$65.00 per person (over 145+ guests)**

(plus tax and gratuities)

**Please note: menu options must be pre-selected**

NOTE: Additional courses may be added



# Hotel Style Brunch Menu

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Assorted Fresh Baked Goods:  
Muffins, Bagels, Croissants, Rolls

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Farm Fresh Scrambled Eggs  
Crispy Hickory Bacon  
Country Breakfast Sausage  
Herb Roasted Potatoes  
Smoked Salmon Platter  
Penne Pasta with Vegetables  
Assorted Sliced Fresh Fruit  
Assorted Sweets and Pastries

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Beverages include:  
Coffee and tea station  
Chilled juices and soft drinks

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**\$65.00 per person (for up to 100 guests)**  
**\$60.00 per person (over 101+ guests)**  
**\$55.00 per person (over 140+ guests)**  
(plus tax and gratuities)

NOTE: ADD Bottomless Mimosas @\$8.00 per person  
(applicable to brunch package only)



## **VENDORS**

We do offer a list of recommended Vendors which have worked in the space and carry all necessary insurances. Request upon booking. You are free to bring in your own Vendors

## **STAGE**

We handle stage rentals due to delivery and pickup coordination.

12 x 8 Stage will cost around \$625.00 (includes delivery, setup and pickup)

## **BACKDROPS**

We have a variety of colors for backdrops in-house for a minimal rental fee.

## **DÉCOR RENTALS:**

Upgrade to spandex chair covers

Ask about of Chandelier Centerpieces line

Your Events Concierge

*Dhanny Palma*

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*One Banquet Hall*  
CATERING EVENT SPACE

IG: [OneBanquetHall](#)