

EVENT INFORMATION 2018

Located at 608 Bridge, One Bourbon is bringing the Bourbon/Whiskey movement with American regional dining to Beer City.

One Bourbon's interior reflects the hip sensibilities of the surrounding area, with loads of unfinished brick, tin ceilings and Edison lights. The multilevel restaurant offers the choice to observe passersby in the Oak Room, (a swanky whiskey room on the 2nd floor); in the pub area with direct access to the geniuses behind the bar; in the main dining area with comfy seating and plenty of light; or outdoors on the large patio.

The 2nd floor also features the Lounge, a private dining area for your next business meeting, group dinner or get together.

Luncheon and dinner options are available. Please contact info@onebourbongr.com or call 616.608.5766 for more information.

GENERAL POLICIES

We provide served banquets, family style meals, cocktail parties, receptions, showers, and more! We love to customize; please do not hesitate to ask for more suggestions!

LOUNGE AND OAK ROOM

Groups of up to 17 guests may occupy the main level dining area for no charge but seating arrangements are made at our discretion based on availability. Groups of 14 people and above are required to do a limited menu.

Groups can rent the Lounge and Oak Room for a minimum of two hours and a food & beverage minimum of \$300.00. Room rental fee is \$100 per hour. (Includes dedicated staff.)

Events must end by 11:00pm.

RESTAURANT BUYOUT - Main Dining, Bar, Patio, Lounge, Oak Room

Groups needing the entirety of the restaurant, including the Lounge and Oak Room, can rent the space Sunday-Thursday. Friday and Saturday buyouts are not permitted. It is a minimum 4 hour rental and a food & beverage minimum of \$4,000.00. Room rental fee is \$500 per hour. (Includes dedicated staff.)

Events must end by 1:00am.

Final guest count and must be confirmed no later than 72 hours prior to the event. Menu options must be confirmed no later than 1 week prior to the event. No changes may be made for any reason inside of 24 hours. If your guest count is short the day of the event, you will be required to pay for your confirmed/or minimum required guest count (whichever is higher). In the event that some of your guests fail to arrive, you may ask for their meals to be packaged to go. (Exceptions may be made for medical and religious dietary needs.)

OUTSIDE FOOD AND BEVERAGES

In accordance with the laws of the State of Michigan, One Bourbon is the only authorized licensee to sell, serve, or furnish liquor, beer, wine or food on these premises, excluding cakes from licensed purveyors. No other food or beverage of any kind is permitted to be brought in. We reserve the right to refuse service to anyone.

DEPOSIT

One Bourbon charges a non-refundable deposit of the room fee when booking your event.

SETUP AND DECORATION

The Lounge and Oak rooms will be furnished with existing tables, tablecloths if desired and linen napkins. Centerpieces/decor may be brought in if desired. Exposed candles are prohibited.

LIMITED LIABILITY

One Bourbon is not responsible for any equipment or materials left unattended in any area of the restaurant. Damages to the premises will be charged accordingly.

ADDITIONAL ITEMS

One Bourbon is happy to work with each group to facilitate the rental on a/v needs, additional seating, specialty table arrangements or soft seating, decor, etc. Please ask your event coordinator for any special requests.

SERVICE CHARGE

21% service charge and 6% sales tax will be added to all events.

FAMILY STYLE MEALS

What is family style? Your selections will be brought to the table on platters or in larger serving dishes after the salad course. Just like at home, pass the plates around and help yourselves! We want you to be comfortable, so take as much as you'd like and we will continue to refill the platters as necessary. Best for intimate events with guest count under 40.

BUFFET MEALS

You selections will be placed on a buffet line for your guests to help themselves, including the salad course. We will continue to refill the platters/chafers as necessary. Best for large parties over 40 people or groups with many dietary challenges such as allergies or preferences.

PRICING

- 2 Entree Selections: \$20 per person
- 3 Entree Selections: \$22 per person
- Appetizers are not included
- Children ages 4 to 10 are at a reduced rate of \$10.00 each
- 3 years and under are free
- If you would like an additional side selection, add \$2.00 per person
- 6% sales tax and 21% service charge will be added to the final bill

COCKTAIL STYLE HORS D' OEUVRES EVENTS

Your selections will be placed at stations throughout the Lounge and Oak Room encouraging your guests to move and mingle. We will continue to refill your selections based on your pre-ordered amounts. One Bourbon does not allow the practice of "under ordering" for hors d' oeuvres events. Your event planner will work with you to determine appropriate amounts of food selections for your size group/time. Best for networking events, after dinner parties or events where mingling is encouraged. Up to 65 people can be accommodated.

PRICING

- 4 appetizer selections: \$16 per person
- 6 appetizer selections: \$20 per person
- Does not include stations
- Children ages 4 to 10 are at a reduced rate of \$10.00 each
- 3 years and under are free
- Additional appetizers priced separately
- 6% sales tax and 21% service charge will be added to the final bill
-

BAR OPTIONS

HOSTED BEER & WINE

Beers by the bottle/can along with wines by the glass. Price based on consumption.

HOSTED BAR

Tiers #1-#3 available. Price based on consumption.

CASH BAR

Full bar available for your guests to purchase by card or cash. Tabs left unpaid are the responsibility of the host.

HOSTED UP TO \$XX.XX

Tiers #1-#3 available. Priced based on consumption, budget must be determined prior to event. Please note that One Bourbon will make every effort to not to exceed budgeted amount but we cannot guarantee.

DRINK TICKETS

We do allow drink tickets, price based on consumption. Tickets are turned in for either a wine by the glass, bottle/can beer or cider, house cocktail or Tier #1 cocktail. Physical tickets are the responsibility of the guest.

Specialty bottle requests can be arranged with 30 day notice & deposit.

APPETIZERS

Pricing based per person.

We prepare approximately 1-1.5 pieces of each app per person when included with a buffet or family style meal. We prepare approximately 2-2.5 pieces of each app per person for a cocktail style event. See your event coordinator for individual pricing.

HOT CHEESE

Boursin cheese topped with arrabiatta sauce and baked until hot. Served with crackers and crostini.

PICKLES + CHEESE

House made sweet + sour pickles, house made sweet garlic dill pickles, pickled red onion, olives and seasonal cheeses served with crackers and crostini.

CREAMED CORN

House made creamed corn served hot with spicy pita chips.

DEVILED EGGS

House made deviled eggs served with Franks Red Hot

SEASONAL HUMMUS PLATE

Two seasonal house made hummus' served with fresh vegetables and pita.

VEGETABLE PLATTER

FRESH FRUIT PLATTER

BOURBON BBQ MEATBALL

Pork and beef meatball topped with house made bourbon BBQ glaze.

GEORGIA EGG ROLL

chopped chicken, beans, dirty rice, andouille sausage, collard greens, garlic aioli, creole mustard (vegetarian option available)

Add \$2 per person

CREOLE SHRIMP COCKTAIL

Creole seasoned shrimp served with cocktail sauce and fresh lemon.

POT ROAST + TOAST

Slow roasted beef sirloin shredded and served with rich, hearty beef gravy. Served with crostini

SPECIALTY STATIONS

- Add a station to your event!

MINI CHICKEN AND WAFFLES \$7 PER PERSON *(not available on Fri/Sat after 5pm)*

Quartered cornbread waffles and house made chicken tenders served with a platter of watermelon, sides of honey hot sauce, bourbon maple syrup, Franks red hot, Nashville hot and buttermilk dressing.

MASHED POTATO POUTINE BAR \$6 PER PERSON

Mashed potatoes served with MI cheddar cheese sauce, pepper gravy, chopped sirloin, cheese curds, and green onion.

CHILI BAR \$6 PER PERSON

House made beef and bean chili served with jalapeño cornbread, shredded cheese, sour cream, diced jalapeños and green onion.

CHEESEBURGER BAR \$7 PER PERSON

Mini house made patties served on brioche buns. Sides of bourbon bacon jam, lettuce, tomato, onion, ketchup, mustard and garlic aioli.

SALADS

HOUSE

Romaine, tomato, cucumber, carrot and onion. Served with buttermilk and choice of another dressing.

#WESTSIDEBESTSIDE ADD \$1 PER PERSON

Spinach, sliced apple, Michigan sharp cheddar, candied walnuts, bourbon soaked raisins, red onion dill vinaigrette and buttermilk dressings

GREEKTOWN ADD \$1 PER PERSON

Romaine, greens, pepperoncini, beets, Kalamata olives, feta, pickled onions, Greek and buttermilk dressings.

FRESH BISCUITS, BUTTER AND JAM INCLUDED WITH ALL MEALS.

ENTREES

MEATLOAF

House made meatloaf served with bourbon BBQ glaze.

LAMB AND BEEF SHEPHERD'S PIE

Ground lamb and beef in a rich gravy with roasted vegetables and corn. Topped with mashed potatoes.

VEGETARIANS SHEPHERD'S PIE

Lentils in a rich vegetable gravy with roasted vegetables and garlic. Topped with mashed potatoes.

CITRUS SALMON

4 ounce portion pan seared and served with citrus glaze and citrus salad.

PAN SEARED WHITEFISH

4 ounce portions, served with herbed butter.

LOADED MAC N CHEESE

Jalapeños, MI cheddar cheese sauce, cavatappi pasta topped with toasted crumbs and drizzled with bourbon BBQ glaze.

BOURBON BBQ CHICKEN

Baked, skin on chicken slathered in our house bourbon BBQ glaze. (Assorted breasts/legs.)

BUTTERMILK BAKED CHICKEN BREAST

Served with creamy mushroom pepper gravy.

Add \$2 per person

NEW YORK STRIP STEAK

4 oz portions served medium.

POT ROAST

Slow cooked beef sirloin served with rich beef gravy.

FINE FRIED CHICKEN *(not available on Fri/Sat after 5pm)*

Our house specialty, served with Nashville hot sauce and Franks Red Hot on the side. (Assorted breast/legs.)

SIDES

Collard Greens

Steamed Green Beans

Roasted Asparagus

Bourbon Baked Beans

Mashed Potatoes

Sweet Corn Risotto

Creamy Grits

Mushroom Wild Rice