PRIVATE EVENT INFORMATION 2020

GENERAL POLICIES
We provide family style meals, cocktail parties, receptions, showers, and more in our Lounge and Oak Room. All food & beverages need to be planned in advance with your event coordinator, ordering off the restaurant menu is not permitted. Separate tabs are not accepted for food & room fees, we do allow separate tabs at the Oak Room bar.

LOUNGE AND OAK ROOM
Groups can rent the Lounge and Oak Room for a minimum of two hours and a food & beverage minimum of $500.00. Room rental fee is $125 per hour. (Includes dedicated staff.)

Events must end by 11:00pm.

Final guest count and must be confirmed no later than 72 hours prior to the event. Menu options must be confirmed no later than 2 weeks 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/desserts from licensed purveyors for a service charge of $2.00 per person. No other food or beverage of any kind is permitted to be brought in.

DEPOSIT & FINAL PAYMENT
To reserve your date One Bourbon requires a signed quote and credit card on file. The card is run for the room fee + tax as the non refundable deposit. Final payment is made at the conclusion of your event. You may change method of final payment at any time.

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 and glitter 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. We reserve the right to refuse service to anyone.
**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! 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. Best for large parties over 40 people or groups with many dietary challenges such as allergies or preferences.

Pricing For both Family Style and Buffet meal
2 Entree Selections: $25 per person
3 Entree Selections: $27 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 - there are two sets of pricing for appetizers. One for cocktail events (explained above) and another for appetizers before dinner. Please see your event coordinator for individual pricing.

**BAR OPTIONS**
The Oak Room bar menu is designed for events, keeping the average cost per drink at a reasonable price point. Please note that changes to the bar menu, excepting adding specialty bottle requests or signature drinks is not permitted.

**HOSTED BAR**
Beer/cider by the can/bottle, wines by the glass, house cocktails and spirits. Price based on consumption.

**HOSTED BEER & WINE**
Beer/cider by the can & wines by the glass. Price based on consumption.

**CASH BAR**
Beer/cider by the can, wines by the glass, house cocktails and spirits available for your guests to purchase by card or cash. Tabs left unpaid are the responsibility of the host.

**HOSTED UP TO $XX.XX**
Beer/cider by the can, wines by the glass, house cocktails and spirits 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 beer/cider by the can/bottle, wine by the glass, house cocktail or spirit. Physical tickets are the responsibility of the guest.

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

“Signature” drink. Our bartender can help you create a signature cocktail for your theme. Ask your event planner for more information!
**APPETIZERS**

**HOT CHEESE**
Boursin cheese topped with arrabiata sauce and baked until hot. Served with crackers and crostini.

**CAJUN CHICKEN DIP**
Chopped chicken, House blend cheese & Cajun spices. Served hot with baked pita.

**PICKLES & CHEESE**
house made sweet & sour pickles, house made sweet garlic dill pickles, pickled red onion, olives, farm fresh seasonal cheeses, grilled crostini

**DEVILED EGGS (GF, DF)**
House made deviled eggs served with Franks Red Hot

**SEASONAL HUMMUS PLATE (DF)**
Seasonal house made hummus served with fresh vegetables and pita.

**VEGETABLE PLATTER WITH BUTTERMILK DRESSING (GF, DF)**

**FRESH FRUIT PLATTER (GF, DF)**

**SMOKED CHICKEN WINGS (GF, DF)**
House smoked Caribbean jerk chicken wings.

**BOURBON BBQ MEATBALL (DF)**
Beef meatball topped with house made bourbon BBQ glaze.

**GEORGIA EGG ROLL (DF)**
Chopped chicken, beans, dirty rice, andouille sausage, collard greens, garlic aioli, creole mustard (vegetarian option available)

**CRAB CAKES (DF)**
Pan seared crab cakes, remoulade

**CREOLE SHRIMP COCKTAIL (GF, DF)**
Creole seasoned shrimp served with cocktail sauce and fresh lemon.

**POT ROAST + TOAST (DF)**
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 $9 PER PERSON (not available on Fri/Sat after 5pm)**
Quartered cornbread waffles and house made chicken (legs, thighs and breast) served with a platter of watermelon. Sides of honey hot sauce, bourbon maple syrup, Franks red hot and buttermilk dressing.

**MASHED POTATO POUTINE BAR $8 PER PERSON**
Mashed potatoes served with MI cheddar cheese sauce, pepper gravy, chopped sirloin, shredded cheese, and green onion.

**CHILI BAR $8 PER PERSON**
House made beef and bean chili served with jalapeño cornbread, shredded cheese, sour cream, diced jalapeños and green onion.

**CHEESEBURGER BAR $9 PER PERSON**
Mini house made patties and cheddar cheese served on brioche buns. Sides of lettuce, tomato, onion, ketchup, mustard and garlic aioli.
SALADS
HOUSE
Romaine, tomato, cucumber, carrot and onion. Served with buttermilk and choice of another dressing.

BRUSSELS SPROUTS ADD $1 PER PERSON
Roasted Brussel's sprout, almonds, dried cranberries, Michigan cheddar cheese, lemon dressing

PEAR SALAD ADD $1 PER PERSON
Baby spinach, pears, Gorgonzola cheese, candied walnuts, pickled red onion, balsamic vinaigrette

FRESH BISCUITS, BUTTER AND JAM INCLUDED WITH ALL MEALS.

ENTREES
MEATLOAF
House made meatloaf served with peppered cream gravy on the side.

LAMB AND BEEF SHEPHERD'S PIE (GF)
Ground lamb and beef in a rich gravy with roasted vegetables. Topped with mashed potatoes.

VEGETARIANS SHEPHERD'S PIE (GF)
Lentils in a rich vegetable gravy with roasted vegetables and garlic. Topped with mashed potatoes.

HERB SALMON (GF, DF)
4 ounce portion pan seared and served with fresh herbs and lemon.

PAN SEARED WHITEFISH (GF, DF)
4 ounce portions, served with lemon and dill.

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

BOURBON BBQ CHICKEN (GF, DF)
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 (GF, DF)
4 oz portions served medium.

POT ROAST (GF, DF)
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 Brussels Spouts
Bourbon Baked Beans
Roasted Red Skin Potatoes
Creamy Mushroom Risotto
Creamy White Cheddar Grits

*ALL MENU ITEMS SUBJECT TO CHANGE WITH SEASONALLY ROTATING MENUS.*
Cancellation Information

- Deposits are non-refundable.
- Date changes outside one month prior to the originally planned event will not be charged a moving fee.
- Date changes inside one month prior to the originally planned event will be charged an additional $250 flat fee, excluding Holiday season.
- Date changes inside the Holiday Season (mid-November through end of January, check with your event coordinator for specific dates) will be charged a flat fee of $500.
- Cancellation of event outside one month prior to the scheduled event date will not be charged a cancellation fee.
- Cancellation of event inside one month prior to event date will be charged a cancellation fee of 50% event quote, excluding service fee and bar packages.
- Cancellation of event inside two weeks prior to event date will be charged 100% of event quote, excluding service fee and bar packages.

Floor Plan

Parking Information:
Metered parking along North and South Side of Bridge Street. Paid parking available in public lots/ramps within 2 minute walk. Paid parking available in Bridge Street Market ramp - directly across the street.

See maps at the end of the document for meter parking and public lots/ramps.