



ALL SET
RESTAURANT & BAR





Thank you for your interest in the private dining room at All Set Restaurant & Bar.

At All Set Restaurant & Bar, we put a contemporary twist on seasonally inspired dishes that reflect our passion for fresh ingredients, nutritious foods & unforgettable flavors. We cook American cuisine influenced by the traditions of coastal New England - comforting, classic, warm & friendly.

All Set Restaurant & Bar is conveniently located on the plaza level of the Montgomery Center building in downtown Silver Spring within blocks of the Fillmore, Ellsworth Place & the Silver Spring Metro Station. We do offer free parking Monday-Friday after 5PM & all day on Saturday & Sunday in the Montgomery Center Parking Garage.

All Set's private dining room accommodates up to 25 guests for seated dinners & up to 40 for standing cocktail receptions. For larger groups, we are happy to offer our main dining room, bar/lounge, seasonal patios or the entire restaurant as an option. Capacities may be restricted by CDC/federal/state/local guidelines.

All Set offers a number of limited a la carte menu options for seated dinners. Included in this packet are 4 menu options that range in price from \$30 per person (lunch only) to \$80 per person excluding beverages, tax & gratuity. We are also happy to work with you to personalize a menu. Additional options or substitutions may result in price changes.

For cocktail parties, All Set offers a selection of passed & plated hors d'oeuvres. These options are priced per person per piece. All Set also offers a choice in beverage packages or you may also select an open bar based on consumption. Our Sommelier is happy to provide wine pairings for whichever menu you select & our Bar Manager can create a specialty cocktail unique to your event.

The private dining room is equipped with a Samsung Smart TV with internet access & screen mirroring capabilities. The private dining room is part of our zoned audio system, so please let us know what type of music you would prefer during your event.

Depending on the day and time, All Set requires a minimum amount be spent on food & beverages to reserve the private dining room, a completed credit card authorization form in the event of a late cancellation & a signed contract. There is a \$20 administrative fee added to all events. The final guaranteed number of guests must be received two (2) business days prior to your function; otherwise, the guest count listed on the signed contract will be considered your guarantee. You will be charged for the actual guest count in the case it exceeds your guaranteed guest number. The food & beverage total must be on one check & does not include Maryland sales tax, 22% gratuity or \$20 administrative fee. Private dining checks cannot be split multiple ways.

Once again, thank you for contacting All Set Restaurant & Bar for your private event. We look forward to working with you!

Meagan Manahan, Private Events Coordinator
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Jennifer Meltzer, Managing Partner
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ITEMS TO NOTE

MINIMUM SPEND TO SECURE PRIVATE DINING

(Excludes Tax, Gratuity & Administrative Fee of \$20, minimum subject to change)

LUNCH & BRUNCH

Wednesday/Thursday/Friday/Sunday \$700

Saturday \$1500

DINNER

Tuesday/Wednesday/Thursday/Sunday \$1000

Friday & Saturday \$1,500

FULL RESTAURANT BUYOUT DINNER

Sunday-Thursday \$18,000

Friday & Saturday \$25,000

FULL RESTAURANT BUYOUT LUNCH

Monday-Sunday \$10,000

ESTIMATE AND GUARANTEED GUEST COUNT

Private dining estimate may differ from the original amount quoted. All Set Restaurant & Bar does not require a rental fee for the use of the private dining areas for events up to three hours. After three hours, a service charge of \$35 per hour will be added to the final bill. A food & beverage minimum is required based on the time & day of the week. All food, alcoholic & non-alcoholic beverages ordered accumulate towards the required minimum. If the minimum is not met during the event, an open charge for the remaining amount will be added to the final bill in the form of a room fee. A completed credit card authorization form is required to secure the private dining room & will be charged a cancellation fee in the event of a late cancellation. If the private dining room or restaurant is damaged or requires cleaning/repair due to private dining guests, the credit card on file will be charged for damages.

Menu options may change depending on availability. The total amount of the final bill will change depending on final guaranteed guest count & beverages consumed. Final guest counts are due 48 hours before the event along with final menu confirmation. The final guaranteed guest count is the minimum that will be charged for your event. We order & staff based on the final guaranteed guest count & cannot modify the final charge due to a failure of your guests to attend.

If the event is cancelled less than 48 hours before the event date, the credit card on file will be charged 50% of the agreement amount. If the event is cancelled the day of the event, the credit card on file will be charged 100% of the agreement amount.

THE FOOD AND BEVERAGE TOTAL MUST BE ON ONE CHECK & DOES NOT INCLUDE MARYLAND SALES TAX, 22% GRATUITY OR \$20 ADMINISTRATIVE FEE. PRIVATE DINING CHECKS CANNOT BE SPLIT MULTIPLE WAYS.



PRIVATE DINING MENU OPTIONS

Please select from the following four options for seated events. Passed & plated hors d'oeuvres may be added to your selection for a pre-party cocktail hour.



MASSACHUSETTS MENU

\$80 per person

Excludes Beverages, Tax & Gratuity

FIRST COURSE

OYSTERS ON THE 1/2 SHELL (GF)

Oysters on the 1/2 Shell, Mignonette, Fresh Horseradish, Cocktail Sauce

SECOND COURSE

Please select one of the following:

COBB SALAD (GF)

Romaine, Mixed Greens, Bacon, Egg, Avocado, Cherry Tomatoes, Bleu Cheese, Ranch

CRAB MAC & CHEESE

Gruyere, White Cheddar, Old Bay, Herb Crumb

OLD BAY WINGS

Twice Fried, Ranch

THIRD COURSE

Please select one of the following:

SMOKED SHORT RIB (GF)

Bleu Cheese Mashed Potatoes, Heirloom Carrots, Red Wine Demi Glace, Fried Shallots

MAINE LOBSTER ROLL

Lemon Butter, Chives, French Fries

SEAFOOD PASTA

Maine Lobster, Shrimp, Mussels, Linguine, Tomato Brown Butter, Grilled Bread

FINAL

Please select one of the following:

ICE CREAM CHOCOLATE CHIP COOKIE SANDWICH

Vanilla Gelato, Chocolate Ganache

APPLE CRISP

Graham Cracker Crust, Salted Caramel Gelato

CINNAMON SUGAR RICOTTA DOUGHNUTS

Creme Anglaise, Chocolate Ganache

CONNECTICUT MENU

\$60 per person

Excludes Beverages, Tax & Gratuity

FIRST COURSE

OYSTERS ON THE 1/2 SHELL (GF)

Oysters on the 1/2 Shell, Mignonette, Fresh Horseradish, Cocktail Sauce

SECOND COURSE

Please select one of the following:

SMOKED WINGS (GF)

Slow Smoked Wings, BBQ Dry Rub

NEW ENGLAND CLAM CHOWDER

Bacon, Celery, Onion, Leeks, Potatoes, Cream, Old Bay Crackers

HOUSE SALAD (GF)

Mixed Greens, Corn, Cherry Tomatoes, Fried Shallots, Bleu Cheese Crumbles

THIRD COURSE

Please select one of the following:

2/3 RACK BBQ PORK RIBS (GF)

Baked Beans, House Cut Fries, Coleslaw

CRISPY SKIN SALMON (GF)

White Bean Ragout, Leeks, Confit Tomato, String Beans

SHRIMP & POLENTA (GF)

Andouille Pork Sausage, Onions, Green Peppers, Celery, Cajun Cream Sauce

FINAL

Please select one of the following:

APPLE CRISP

Graham Cracker Crust, Salted Caramel Gelato

CINNAMON SUGAR RICOTTA DOUGHNUTS

Creme Anglaise, Chocolate Ganache

MAINE MENU

\$45 per person

Excludes Beverages, Tax & Gratuity

FIRST COURSE

Please select one of the following:

FRIED SHRIMP (GF)

Tempura Battered, Cocktail Sauce

CAESAR SALAD

Romaine, Baby Kale, Croutons, Parmesan

SECOND COURSE

Please select one of the following:

CRISPY SKIN SALMON (GF)

White Bean Ragout, Leeks, Confit Tomato,
String Beans

SLOW SMOKED TEXAS BRISKET (GF)

Collard Greens, Mac & Cheese,
Kansas City BBQ Sauce

SMOKED MUSHROOM RISOTTO (V, GF)

Cremini, Shiitake, Oyster Mushrooms,
Parmesan, Fried Shallots

FINAL

Please select one of the following:

APPLE CRISP

Graham Cracker Crust, Salted Caramel Gelato

CINNAMON SUGAR RICOTTA DOUGHNUTS

Creme Anglaise, Chocolate Ganache

VERMONT MENU

\$30 per person

Lunch Only. Excludes Beverages, Tax & Gratuity

FIRST COURSE

For the table:

CHICKPEA FRIES (V, GF)

Shredded Zucchini, Roasted Garlic,
Avocado Lime Ranch

MIXED GREEN SALAD (V, GF)

Mixed Greens, Cherry Tomatoes, Cucumbers,
Lemon Vinaigrette

SECOND COURSE

Please select one of the following:

1/2 SMOKED CHICKEN (GF)

Collard Greens, Roasted Fingerling Potatoes

FISH & CHIPS

Tempura Battered, House Cut Fries,
Coleslaw, Malt Vinegar, Tartar Sauce

BLACK BEAN QUINOA BURGER (V)

Chipotle Coleslaw, Cheddar, Lettuce, Tomato,
Fried Shallots, Kansas City BBQ Sauce

FINAL

For the table:

HOUSE MADE COOKIE PLATTER

Dark & Semi-Sweet Chocolate, Brown Sugar

BRUNCH MENU - SATURDAY & SUNDAY ONLY

\$30 per person

Excludes Beverages, Tax & Gratuity

FIRST COURSE

For the table

FRESH FRUIT, CHEDDAR SRIRACHA BISCUITS OR SKILLET CORNBREAD

SECOND COURSE

Please select one item from each category for a total of 3 options:

ALL SET FAVORITES

FRENCH TOAST

Brioche, Vermont Maple Syrup,
Whipped Butter, Powdered
Sugar, Bacon

FRIED CHICKEN & BISCUITS

Cheddar Sriracha Biscuits,
Maple Sausage Gravy, Bell
Pepper & Onion Home Fries

SHRIMP & POLENTA (GF)

Andouille Pork Sausage, Onions,
Green Peppers, Celery, Cajun
Cream Sauce

SANDWICHES

FRIED FISH

Pickled Zucchini, Bibb Lettuce,
Tartar Sauce, Brioche, French
Fries

BLACK BEAN QUINOA BURGER (V)

Chipotle Coleslaw, Bibb Lettuce,
Tomato, Pretzel Bun, House Cut
Fries

BREAKFAST SANDWICH

Scrambled Eggs, Bacon, White
Cheddar, Brioche, Bell Pepper &
Onion Home Fries

BENEDICTS

WEST COAST

Avocado, Tomato, Hollandaise,
Muffin, Bell Pepper & Onion
Home Fries

CRAB CAKE (ADD \$4)

Jumbo Lump, Old Bay
Hollandaise, English Muffin, Bell
Pepper & Onion Home Fries

CLASSIC

Canadian Bacon, Hollandaise,
Paprika, English Muffin, Bell
Pepper & Onion Home Fries

*Additional Options: Add \$3 per person per option.

FINAL

For the table:

HOUSE MADE COOKIE PLATTER

Dark & Semi-Sweet Chocolate, Brown Sugar

BRUNCH BEVERAGE PACKAGE

\$27 per guest for 3 hours

(Not included in per person price)

Coca Cola, Diet Coke, Sprite, Orange Soda, Ginger Beer, Orange Juice, Pineapple Juice, Cranberry Juice, Iced Tea, Coffee, Mimosas, Bloody Marys, House Red & White Wine



PASSED & PLATED HORS D'OEUVRES

Please select from the following passed & plated hors d'oeuvre options.
Items are priced per piece.



PASSED HORS D'OEUVRES

The following will be passed to your guests & are priced per piece:

Mini Crab Cakes 4.5	Gazpacho Shooters (GF) 3
Mini Salmon Cakes (GF) 3.5	Mini Grilled Cheese & Tomato Soup 3.5
Burger Sliders 4	Smoked Salmon Cucumber Roll (GF) 4
Black Bean Sliders 4	Mini Lobster Roll 15
Lamb Lollipops (GF) 12	Pulled Pork Sliders 4
Oyster Rockefeller (GF) 4	Pulled Chicken Sliders 4
Vodka Oyster Shooters (GF) 11	Texas Brisket Sliders 4.5
	BLT Bites 3

PLATED HORS D'OEUVRES

The following will be displayed for your guests are priced per person.
Items marked with an asterisk require a guest minimum of 20.

Charcuterie 11*	Caprese Salad Skewers (GF) 3
Cheese Board 10*	Chicken Wings 3.5
Fruit Display (GF) 4	Chickpea Fries (GF) 2.5
Raw Bar (GF) MKT	Cheddar Sriracha Biscuits 3
Cookie Platter 1.75	Skillet Cornbread 3



BAR PACKAGES

The following are priced per person for 3 hours. Additional hours are available. You may also select an open bar based on consumption with or without limits.



SILVER 30

Soft Drinks, Iced Tea, Coffee,
Domestic Bottles & Drafts,
Select Micro Brews,
House Red & White Wine,
House Punch
Call Drinks

GOLD 36

Soft Drinks, Iced Tea, Coffee,
All Beer Selections
All Wine By the Glass
House Punch, Call Drinks
2 Specialty Cocktails

PLATINUM 45

Soft Drinks, Iced Tea, Coffee,
All Beer Selections
All Wine By the Glass
House Punch
All Top Shelf Spirits
All Specialty Cocktails

BRUNCH 27

Soft Drinks, Iced Tea,
Coffee, Juice, Mimosas,
Bloody Marys,
House Red & White Wine

NON-ALCOHOLIC 7

Coca Cola, Diet Coke, Sprite, Ginger Beer, Sprite, Orange Soda, Iced
Tea, Coffee, Orange Juice, Cranberry Juice, Pineapple Juice



ALL SET RESTAURANT & BAR

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