





Thank you for your interest in large party & event dining 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 30 guests for seated dinners & up to 45 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 \$35 per person to \$85 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. Outside desserts are welcome for a \$2 per guest "cake cutting" fee. Corkage for bottles of wine is \$15 per bottle.

For cocktail parties, All Set offers a selection of passed & plated hors d'oeuvres. These options are priced per person per piece. We are happy to now offer an extended private patio area for pre-dinner cocktail receptions for an additional charge. All Set also offers a choice in beverage packages or you may 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.

Decorations are welcomed! We ask to refrain from bringing confetti or glitter of any kind. Guests will have access to their event location 30 minutes prior to their event start time.

Depending on the day and time, All Set requires a minimum amount be spent on food & beverages to place a large party & event reservation, 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 event. We look forward to working with you!

Meagan Manahan, Events Manager
events@allsetrestaurant.com

Jennifer Meltzer, Managing Partner

ITEMS TO NOTE

MINIMUM SPEND TO SECURE LARGE PARTY & EVENT DINING

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

LUNCH & BRUNCH

Tuesday - Friday & Sunday \$700

Saturday \$1,000

DINNER

Tuesday - Thursday & Sunday \$1,000

Friday & Saturday \$2,000

FULL RESTAURANT BUYOUT DINNER

Sunday-Thursday \$18,000

Friday & Saturday \$25,000

HAPPY HOUR

2-hour period between 4pm-7pm

Tuesday - Thursday \$550

FULL RESTAURANT BUYOUT LUNCH

Monday-Sunday \$10,000

ESTIMATE AND GUARANTEED GUEST COUNT

Large party & event 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 \$150 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.



LARGE PARTY & EVENT 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 reception on our extended private patio area.



MASSACHUSETTS MENU

\$85 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, Soft Boiled 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:

BLACKENED RIBEYE (GF)

Medium Well, Jumbo Asparagus, Mashed Potatoes, Fried Shallots, Cajun Butter

BRICK CHICKEN (GF)

Mashed Potatoes, Collard Greens, Chicken Herb Jus

SEAFOOD PASTA

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

FINAL

Please select one of the following:

FRIED OREOS (V)

Tempura Battered, Powdered Sugar, Chocolate Ganache

CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH

Chocolate Chip Cookies, Vanilla Gelato

GELATO OR SORBET (V)

Seasonal Selection

CONNECTICUT MENU

\$65 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:

SLOW SMOKED TEXAS BRISKET

Collard Greens, Mac & Cheese, Kansas City BBQ Sauce

SMOKED MUSHROOM RISOTTO (V, GF)

Cremini, Shiitake, Oyster Mushrooms, Parmesan, Fried Shallots

CRISPY SKIN SALMON (GF)

Lentil, Carrot, Celery & Onion Stew, Confit Tomato, Tomato Brown Butter

FINAL

Please select one of the following:

GELATO OR SORBET (V)

Seasonal Selection

CINNAMON SUGAR RICOTTA DOUGHNUTS

Creme Anglaise, Chocolate Ganache

RHODE ISLAND 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:

SHRIMP & POLENTA (GF)

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

1/2 RACK BBQ PORK RIBS (GF)

House Cut Fries, Coleslaw

SMOKED MUSHROOM RISOTTO (V, GF)

Cremini, Shiitake, Oyster Mushrooms,
Parmesan, Fried Shallots

FINAL

Please select one of the following:

GELATO OR SORBET (V)

Seasonal Selection

HOUSE MADE CHOCOLATE CHIP COOKIES

Dark & Semi-Sweet Chocolate, Brown Sugar

VERMONT MENU

\$35 per person

Weekday 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, Mashed 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 12PM-3PM ONLY

\$40 per person

Excludes Beverages, Tax & Gratuity

BUILD YOUR MENU

FIRST COURSE

Select one option 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 menu options. Your guests will then select one option to enjoy as their entree:

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, Creamy Polenta, 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 SMASHBURGER

2 4oz. Heritage Beef Patties, Fried Egg, Pecan Smoked Bacon, Vermont Cheddar, Bibb Lettuce, Pickled Zucchini

BENEDICTS

Brioche

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

FINAL

For the table:

HOUSE MADE COOKIE PLATTER

Dark & Semi-Sweet Chocolate, Brown Sugar

*Add additional selections to your menu for \$3 per menu item

BRUNCH BEVERAGE PACKAGE

\$35 per guest for 3 hours
Brunch hours only

(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

HAPPY HOUR MENU - WEEKDAYS 4PM-7PM

\$160 for 10 People
Excludes Beverages, Tax & Gratuity

PULLED PORK SLIDERS

Carolina Pulled Pork, Pickled Zucchini, Coleslaw,
North Carolina BBQ Sauce

PULLED BRISKET TACOS (GF)

Salt & Pepper Beef Brisket, Salsa Verde, Radish,
Pickled Red Onion, Cilantro, Corn Tortilla

CHICKPEA FRIES (V, GF)

Shredded Zucchini, Roasted Garlic, Avocado Lime Ranch

FRENCH FRIES (GF)

Crispy Fries with Sea Salt

HAPPY HOUR BEVERAGE PACKAGE

\$22 per guest for 2 hours
Happy Hour events only
(Not included in per person price)

Soft Drinks, Iced Tea, Coffee, Juice, Happy Hour Cocktails,
House Wines, House Punch, Happy Hour Beers





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.
All items require a minimum order of 10.

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 18
Lamb Lollipops (GF) 15	Pulled Pork Sliders 4.5
Oyster Rockefeller (GF) 4	Texas Brisket Sliders 4.5
Vodka Oyster Shooters (GF) 11	Pulled Chicken Sliders 4
	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 15*	Caprese Salad Skewers (GF) 3
Cheese Board 14*	Chicken Wings 2.5
Fruit Display (GF) 5*	Chickpea Fries (GF) 3
Raw Bar (GF) MKT	Cheddar Sriracha Biscuits 4
Cookie Platter 2	Skillet Cornbread 3



BAR PACKAGES

The following are priced per person for 3 hours (with the exception of the Happy Hour Package). Additional hours are available. You may also select an open bar based on consumption with or without limits.



NON-ALCOHOLIC \$7

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

BRUNCH \$35

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

HAPPY HOUR \$22

Available Tuesday-Thursday

Soft Drinks, Iced Tea, Coffee, Juice, Happy Hour Cocktails, House Wines, Happy Hour Beers

SILVER \$40

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

GOLD \$45

Soft Drinks, Iced Tea, Coffee, All Beer Selections All Wine By the Glass, Call Drinks, Frozen Cocktails

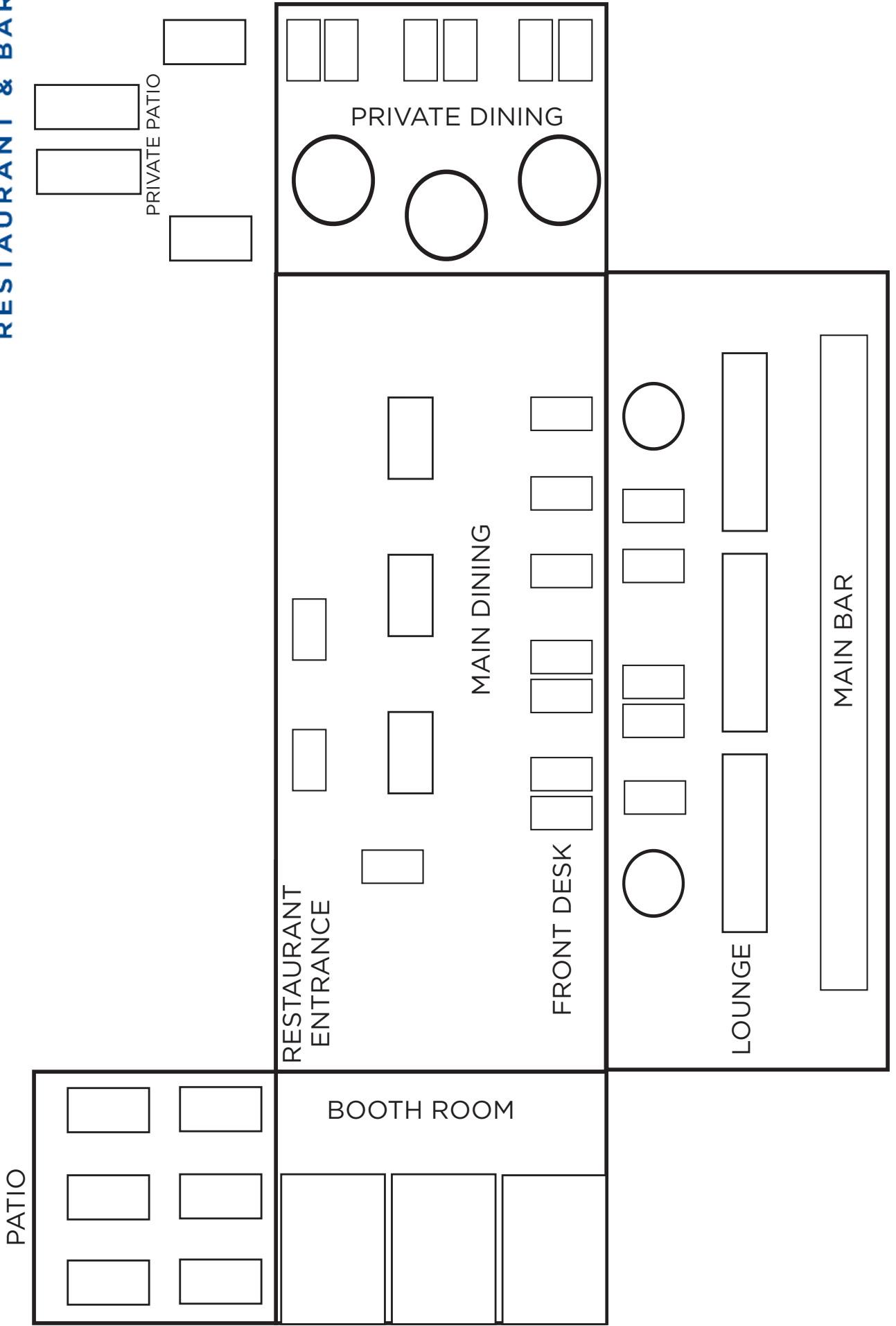
PLATINUM \$60

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





LARGE PARTY & EVENT FLOOR PLAN



ALL SET RESTAURANT & BAR

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