





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 25 guests for seated dinners & up to 30 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. Outside alcohol is not allowed.

For cocktail parties, All Set offers a selection of passed & plated hors d'oeuvres. These options are priced per person per piece. All Set 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. Additionally, there is an extended patio area for pre-dinner cocktail receptions for an additional charge.

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 although glitter and confetti are not allowed. Guests may have access to their location 30 minutes prior to the start of the event except when otherwise notified.

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!

Event Team

events@allsetrestaurant.com

ITEMS TO NOTE

MINIMUM SPEND TO SECURE PRIVATE DINING

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

LUNCH & BRUNCH

Monday - Friday \$750

Saturday & Sunday \$1000

DINNER

Sunday-Thursday \$1000

Friday & Saturday \$1,500

FULL RESTAURANT BUYOUT DINNER

Sunday-Thursday \$18,000

Friday & Saturday \$25,000

HAPPY HOUR

2-Hour Event Between 4PM-7PM

Monday-Thursday \$550

FULL RESTAURANT BUYOUT LUNCH

Monday-Sunday \$10,000

ESTIMATE AND GUARANTEED GUEST COUNT

Large party 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 hour.



MASSACHUSETTS MENU

\$85 per person

Excludes Beverages, Tax & Gratuity

FIRST COURSE

For the table:

OYSTERS ON THE 1/2 SHELL (GF)

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

SHRIMP COCKTAIL (GF)

Rosemary Oil, Old Bay, Cocktail Sauce

OLD BAY WINGS

Twice Fried, Ranch

THIRD COURSE

Please select one of the following:

SLOW SMOKED TEXAS BRISKET (GF)

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

CRAB CAKES

Corn, Red & Green Bell Peppers, Fingerling
Potatoes, Scallions, Dijon Mustard Sauce

BRICK CHICKEN (GF)

Mashed Potatoes, Collard Greens,
Chicken Herb Jus

FINAL

Please select one of the following:

JUNIOR'S CHEESECAKE

Macerated Berries, Whipped Cream

BRIOCHE BREAD PUDDING

Semi-Sweet Chocolate, Rum, Vanilla Gelato,
Chocolate Ganache

SORBET (V, GF)

Rotating Seasonal Selection

CONNECTICUT MENU

\$65 per person

Excludes Beverages, Tax & Gratuity

FIRST COURSE

For the table:

OYSTERS ON THE 1/2 SHELL (GF)

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

BLEU HOUSE SALAD (GF)

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

THIRD COURSE

Please select one of the following:

2/3 RACK BBQ PORK RIBS (GF)

Slow Smoked BBQ Pork Ribs, House Cut Fries,
Coleslaw, Kansas City BBQ Sauce

CRISPY SKIN SALMON (GF)

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

BRICK CHICKEN (GF)

Mashed Potatoes, Collard Greens,
Chicken Herb Jus

FINAL

Please select one of the following:

TEMPURA BATTERED FRIED OREOS (V)

Powdered Sugar, Chocolate Ganache

JUNIOR'S CHEESECAKE

Macerated Berries, Whipped Cream

RHODE ISLAND MENU

\$45 per person

Excludes Beverages, Tax & Gratuity

FIRST COURSE

Please select one of the following:

TOMATO BASIL SOUP

San Marzano Tomatoes, Basil, Cream,
Brioche Croutons

CAESAR SALAD

Romaine, Baby Kale, Croutons, Parmesan

SECOND COURSE

Please select one of the following:

TEMPURA BATTERED FISH & CHIPS

French Fries, Coleslaw, Malt Vinegar, Tartar Sauce

1/3 RACK BBQ RIBS

Collard Greens, Mac & Cheese, Kansas City BBQ

PASTA PRIMAVERA

Seasonal Vegetables, Campanelle, Grilled Bread

FINAL

Please select one of the following:

TEMPURA BATTERED FRIED OREOS (V)

Powdered Sugar, Chocolate Ganache

SORBET (V, GF)

Rotating Seasonal Selection

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)

Cherry Tomatoes, Cucumbers, Lemon Vinaigrette

SECOND COURSE

Please select one of the following:

GRILLED CHEESE & TOMATO SOUP

Vermont Cheddar, Feta Mayonnaise, Brioche Toast,
San Marzano Tomatoes, Basil, Cream

ANGUS STEAK CHILI (GF)

Kidney Beans, Vermont Cheddar, Sour Cream,
Jalapenos, Grilled Bread

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 11:30AM-2PM

\$40 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 menu options.

Your guests will then select one option to enjoy as their entree:

ALL SET FAVORITES

FRENCH TOAST

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

FRIED CHICKEN & WAFFLES

Fried Chicken, Buttermilk Waffle, Maple Sausage Gravy, Bell Pepper & Onion Home Fries

SMOKED SALMON AVOCADO TOAST

Dill Cream Cheese, Pickled Red Onion, Capers, Mixed Green Salad

SANDWICHES

FRIED FISH

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

BREAKFAST SMASHBURGER

All Beef Patties, Fried Egg, Bacon, Vermont Cheddar, Brioche, Bell Pepper & Onion Home Fries

BLACK BEAN QUINOA BURGER (V)

Cheddar, Chipotle Coleslaw, Lettuce, Tomato, Fried Shallots, Kansas City BBQ Sauce Pretzel Bun, Mixed Green Salad

BENEDICTS

CRAB CAKE (ADD \$4)

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

WEST COAST

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

CLASSIC

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

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

(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 - MONDAY-THURSDAY 4PM-7PM

\$160 - 10 people

Excludes Beverages, Tax & Gratuity

FOR THE GROUP

CHICKPEA FRIES (V, GF)

Shredded Zucchini, Roasted Garlic, Avocado
Lime Ranch

CHOPPED BRISKET TACO (GF)

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

PULLED PORK SLIDERS

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

FRENCH FRIES (V, GF)

Crispy Fries with Sea Salt, Ketchup

HAPPY HOUR BEVERAGE PACKAGE

\$22 per person for 2 hours, Happy Hour Events
Only. Not Included in per person price

Coca Cola, Diet Coke, Sprite, Ginger Beer,
Orange Soda, Iced Tea, Coffee, Orange
Juice, Cranberry Juice, Pineapple Juice,
Happy Hour Cocktails, House Wine, Happy
Hour Beer



PASSED HORS D'OEUVRES

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

- Mini Crab Cakes 4.5
- Mini Salmon Cakes (GF) 3.5
- Burger Sliders 4
- Black Bean Sliders 4
- Lamb Lollipops (GF) 14
- Oyster Rockefeller (GF) 4
- Vodka Oyster Shooters (GF) 11
- Gazpacho Shooters (GF) 3
- Mini Grilled Cheese & Tomato Soup 3.5
- Smoked Salmon Cucumber Roll (GF) 4
- Mini Hot Lobster Roll 15
- Pulled Pork Sliders 4
- Jerk Shrimp Skewers (GF) 4
- 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 15*
- Cheese Board 14*
- Fruit Display (GF) 5*
- Shrimp Cocktail (GF) 3.5
- Oysters on the 1/2 Shell (GF) 3
- Cookie Platter 1.75
- Caprese Salad Skewers (GF) 3
- Chicken Wings 2.5
- Chickpea Fries (GF) 3
- Cheddar Sriracha Biscuits 4
- Skillet Cornbread 3

BAR PACKAGES

The following are priced per person for 3 hours (excluding 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, Sprite, Orange Soda, Iced Tea, Coffee, Orange Juice, Cranberry Juice, Pineapple Juice

BRUNCH \$35

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

HAPPY HOUR \$22*

Coca Cola, Diet Coke, Sprite, Ginger Beer, Orange Soda, Iced Tea, Coffee, Orange Juice, Cranberry Juice, Pineapple Juice, Happy Hour Cocktails, House Wine, Happy Hour Beer

SILVER \$40

Coca Cola, Diet Coke, Sprite, Ginger Beer, Sprite, Orange Soda, Iced Tea, Coffee, Orange Juice, Cranberry Juice, Pineapple Juice, Select Beers, House Red & White Wine, Call Drinks

GOLD \$45

Coca Cola, Diet Coke, Sprite, Ginger Beer, Sprite, Orange Soda, Iced Tea, Coffee, Orange Juice, Cranberry Juice, Pineapple Juice, All Beer Selections , All Wine By the Glass, Call Drinks, 2 Specialty Cocktails

PLATINUM \$60

Coca Cola, Diet Coke, Sprite, Ginger Beer, Sprite, Orange Soda, Iced Tea, Coffee, Orange Juice, Cranberry Juice, Pineapple Juice, All Beer Selections, All Wine By the Glass, All Top Shelf Spirits, All Specialty Cocktails



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