





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 DINNER

Sunday-Thursday \$18,000

Friday & Saturday \$25,000

HAPPY HOUR

2-Hour Event Between 4PM-6PM

Monday-Thursday \$200

FULL RESTAURANT 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

Excludes Beverages, Tax & Gratuity
\$85 per person

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)

Bacon, Avocado, Soft Boiled Egg, Tomato, Bleu Cheese Crumbles, Ranch Dressing

FRIED SHRIMP

Cocktail Sauce, Tartar Sauce, Lemon

CHICKPEA FRIES (V, GF)

Chickpeas, Shredded Zucchini, Roasted Garlic, Avocado Lime Ranch

THIRD COURSE

Please select one of the following:

MAINE LOBSTER ROLL

Lemon Butter, Chives, Brioche Roll, French Fries

BRAISED SHORT RIB (GF)

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

LEMON ROSEMARY CHICKEN (GF)

Yukon Gold Mashed Potatoes, Wilted Kale, Herb Chicken Jus

WILD MUSHROOM RISOTTO (V, GF)

Cremini, Shiitake, Oyster Mushrooms, Parmesan, Fried Shallots

FINAL

Please select one of the following:

APPLE CAKE

Granny Smith, Cinnamon Sugar Crumble, Salted Caramel Gelato

BOSTON CREAM PIE

Vanilla Sponge Cake, Vanilla Pastry Cream, Chocolate Ganache

CINNAMON SUGAR RICOTTA DOUGHNUTS

Strawberry Coulis, Chocolate Ganache

SORBET (V, GF)

Rotating Seasonal Selection

CONNECTICUT MENU

Excludes Beverages, Tax & Gratuity
\$65 per person

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:

NEW ENGLAND CLAM CHOWDER

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

OLD BAY CHICKEN WINGS

Twice Fried Old Bay Chicken Wings, Ranch

ARUGULA SALAD (GF)

Arugula, Crushed Corn Nuts, Parmesan, Citrus Champagne Vinaigrette

THIRD COURSE

Please select one of the following:

CRISPY SKIN SALMON (GF)

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

LEMON ROSEMARY CHICKEN (GF)

Yukon Gold Mashed Potatoes, Wilted Kale, Herb Chicken Jus

WILD MUSHROOM RISOTTO (V, GF)

Cremini, Shiitake, Oyster Mushrooms, Parmesan, Fried Shallots

FINAL

Please select one of the following:

APPLE CAKE

Granny Smith, Cinnamon Sugar Crumble, Salted Caramel Gelato

CINNAMON SUGAR RICOTTA DOUGHNUTS

Strawberry Coulis, Chocolate Ganache

SORBET (V, GF)

Rotating Seasonal Selection

RHODE ISLAND MENU

Excludes Beverages, Tax & Gratuity
\$45 per person

FIRST COURSE

For the table:

NEW ENGLAND CLAM CHOWDER

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

ARUGULA SALAD (GF)

Arugula, Crushed Corn Nuts, Parmesan,
Citrus Champagne Vinaigrette

SECOND COURSE

Please select one of the following:

BLACKENED CHICKEN QUARTER (GF)

Tri-Color Quinoa, Kale, Bell Peppers, Red Onion,
Avocado, Citrus Champagne Vinaigrette

ATLANTIC COD & CHIPS

French Fries, Coleslaw, Tartar Sauce, Malt Vinegar

WILD MUSHROOM RISOTTO (V, GF)

Cremini, Shiitake, Oyster Mushrooms,
Parmesan, Fried Shallots

FINAL

Please select one of the following:

APPLE CAKE

Granny Smith, Cinnamon Sugar Crumble,
Salted Caramel Gelato

CINNAMON SUGAR RICOTTA DOUGHNUTS

Strawberry Coulis, Chocolate Ganache

SORBET (V, GF)

Rotating Seasonal Selection



VERMONT MENU

Brunch & Lunch Only.
Excludes Beverages, Tax & Gratuity
\$30 per person

FIRST COURSE

For the table:

CHICKPEA FRIES (V, GF)

Chickpeas, Shredded Zucchini,
Roasted Garlic, Avocado Lime Ranch

KALE CAESAR SALAD (GF)

Parmesan, Fried Shallots, Caesar Dressing

SECOND COURSE

Please select one of the following:

BLACKENED CHICKEN QUARTER (GF)

Tri-Color Quinoa, Kale, Bell Peppers, Red Onion,
Avocado, Citrus Champagne Vinaigrette

TEMPURA BATTERED FISH TACOS (3)

Atlantic Cod, Spicy Coleslaw, Avocado Lime
Ranch, Corn Tortilla, Cilantro

MUSHROOM SANDWICH (V)

Wild Mushrooms, Pickles, Chipotle Coleslaw,
Fried Shallots, North Carolina BBQ Sauce, Pretzel
Roll. Mixed Green Salad

FINAL

For the table:

ALL SET CHOCOLATE CHIP COOKIES

Semi-Sweet & Milk Chocolate, Sea Salt



BRUNCH MENU - SATURDAY & SUNDAY ONLY 11:30AM-2PM

\$40 per person
Excludes Beverages, Tax & Gratuity

FIRST COURSE

For the table

CHICKPEA FRIES & A CHOICE FRESH FRUIT, CHEDDAR SRIRACHA BISCUITS OR SKILLET CORNBREAD

SECOND COURSE

Please select three entrees from below for a total of 3 items. Additional selections may be added to your menu for \$3 per menu item. Your guests will then select one option to enjoy as their entree:

BRIOCHE FRENCH TOAST

Vermont Maple Syrup, Whipped Butter, Powdered Sugar, Pecan Smoked Bacon

BREAKFAST SMASHBURGER

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

FRIED FISH SANDWICH

Tempura Battered Atlantic Cod, Pickles, Bibb Lettuce, Tartar Sauce, Brioche Toast, French Fries

CRAB CAKE BENEDICT (ADD \$4)

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

SHRIMP & POLENTA

Sauteed Shrimp, House-Made Chorizo, Polenta, Onions, Green Peppers, Celery, Cajun Cream Sauce

WEST COAST BENEDICT

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

WILD MUSHROOM SANDWICH (V)

Pickles, Chipotle Coleslaw, Fried Shallots, North Carolina BBQ, Pretzel Roll, Mixed Green Salad

CLASSIC BENEDICT

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

FINAL

For the table:

HOUSE MADE COOKIE PLATTER

Semi-Sweet & Milk Chocolate, Sea Salt

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 Only 3PM-6PM
Excludes Beverages, Tax & Gratuity
\$20 per person - 10 Person Minimum

FOR THE GROUP

Served Family Style

CHICKPEA FRIES (V, GF)

Shredded Zucchini, Roasted Garlic, Avocado Lime Ranch

TEMPURA BATTERED FISH TACOS

Spicy Coleslaw, Avocado Lime Ranch, Corn Tortilla, Cilantro

JERK SALMON SKEWERS (GF)

Jerk Salmon, Bell Peppers, Onions

OLD BAY WINGS

Twice Fried Old Bay Chicken Wings, Ranch

HAPPY HOUR BEVERAGE PACKAGE

\$22 per person for 2 hour Happy Hour Events only.
Not included in per person food price.

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



PASSED HORS D'OEUVRES

The following will be passed to your guests & are priced for 10 guests:

- Mini Crab Cakes \$45
- Mini Salmon Cakes (GF) \$35
- Burger Sliders \$40
- Black Bean Sliders \$40
- Oyster Rockefeller (GF) \$40
- Vodka Oyster Shooters (GF) \$110
- Gazpacho Shooters (GF) \$30
- Smoked Salmon Cucumber Roll (GF) \$40
- Mini Hot Lobster Roll \$170
- Jerk Chicken Skewers (GF) \$40
- Jerk Salmon Skewers (GF) \$45
- Jerk Shrimp Skewers (GF) \$50
- BLT Bites (GF) \$35



PLATED HORS D'OEUVRES



The following will be displayed for your guests & are priced for 10 guests:

- Charcuterie \$150
- Cheese Board \$140
- Lamb Lollipops (GF) \$150
- Fruit Display (GF) \$50
- Oysters on the 1/2 Shell (GF) \$32.50
- Caprese Salad Skewers (GF) \$30
- Old Bay Chicken Wings \$25
- Chickpea Fries (GF) \$25
- Cheddar Sriracha Biscuits \$35
- Skillet Cornbread \$30
- Cookie Platter \$20

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.

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

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



ALL SET RESTAURANT & BAR

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