




ALL SET
RESTAURANT & BAR





ALL SET

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.

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. Addtionally, 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 & 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 proposal. There is a $50 room charge added to all private 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 the $50 room charge. 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 & Room Charge of $50, minimum subject to change)

LUNCH & BRUNCH
Tuesday - Friday $750
Saturday & Sunday $1000

DINNER
Sunday. Tuesday - Thursday $1000
Friday & Saturday $1,500

HAPPY HOUR
2-Hour Event Between 3PM-6PM
Sunday. Tuesday - Thursday $250

FULL RESTAURANT DINNER
Sunday-Thursday $15,000
Friday & Saturday $20,000

FULL RESTAURANT LUNCH
Monday-Sunday $8,000

ESTIMATE AND GUARANTEED GUEST COUNT

Large party dining estimate may differ from the original amount quoted. All Set Restaurant & Bar requires a room fee in the amount of $50 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 an additional 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 & BEVERAGE TOTAL MUST BE ON ONE CHECK & DOES NOT INCLUDE MARYLAND SALES TAX, 22% GRATUITY OR $50 ROOM CHARGE. 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

Red Wine Braised Beef Short Rib, Bleu Cheese Mashed Potatoes, Heirloom Carrots, Fried Shallots, Red Wine Demi Glace

BRICK CHICKEN (GF)

1/2 Deboned & Seared Chicken, Mashed Potatoes, Wilted Kale, Herb Chicken Jus

WILD MUSHROOM RISOTTO (GF)

Cremini, Shiitake, Oyster Mushrooms, Parmesan, Fried Shallots

FINAL

Please select one of the following:

APPLE CAKE

Granny Smith, Brown Sugar, Cinnamon Sugar Crumble, Salted Caramel Gelato

FRIED OREOS (V)

Tempura Battered, 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

BLEU CHEESE HOUSE SALAD (GF)

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

THIRD COURSE

Please select one of the following:

MISO GLAZED SALMON

Pan-Seared Miso Glazed Salmon, Cherry Tomatoes, Fingerling Potatoes, Asparagus

BRICK CHICKEN (GF)

1/2 Deboned & Seared Chicken, Mashed Potatoes, Wilted Kale, Herb Chicken Jus

WILD MUSHROOM RISOTTO (GF)

Cremini, Shiitake, Oyster Mushrooms, Parmesan, Fried Shallots

FINAL

Please select one of the following:

APPLE CAKE

Granny Smith, Brown Sugar, Cinnamon Sugar Crumble, Salted Caramel Gelato

FRIED OREOS (V)

Tempura Battered, Chocolate Ganache

SORBET (V, GF)

Rotating Seasonal Selection

RHODE ISLAND MENU

Excludes Beverages, Tax & Gratuity
$45 per person

FIRST COURSE

Please select one of the following:

NEW ENGLAND CLAM CHOWDER

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

CAESAR SALAD (GF)

Kale, Romaine, Parmesan, Fried Shallots,
Caesar Dressing

SECOND COURSE

Please select one of the following:

BRICK CHICKEN (GF)

1/2 Deboned & Seared Chicken, Mashed Potatoes,
Wilted Kale, Herb Chicken Jus

ATLANTIC COD & CHIPS

French Fries, Coleslaw, Tartar Sauce, Malt Vinegar

WILD MUSHROOM RISOTTO (GF)

Cremini, Shiitake, Oyster Mushrooms,
Parmesan, Fried Shallots

FINAL

Please select one of the following:

APPLE CAKE

Granny Smith, Brown Sugar, Cinnamon Sugar
Crumble, Salted Caramel Gelato

FRIED OREOS (V)

Tempura Battered, Chocolate Ganache

SORBET (V, GF)

Rotating Seasonal Selection



VERMONT MENU

Brunch & Lunch Only.
Excludes Beverages, Tax & Gratuity
$35 per person

FIRST COURSE

For the table:

CHICKPEA FRIES (V, GF)

Chickpeas, Shredded Zucchini,
Roasted Garlic, Avocado Lime Ranch

CAESAR SALAD (GF)

Kale, Romaine, Parmesan, Fried Shallots,
Caesar Dressing

SECOND COURSE

Please select one of the following:

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Roasted Tomato, Feta
Mayonnaise, Pickle, Ciabatta, French Fries

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 11AM-2PM

$40 per person
Excludes Beverages, Tax & Gratuity

FIRST COURSE

For the table

CHICKPEA FRIES & A CHOICE FRESH FRUIT 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

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

TEXAS BRISKET HASH
Beef Brisket, Scrambled Egg, Fried Potatoes, Bell Peppers, Onions, Tomato Salsa, Cotija Cheese

WILD MUSHROOM SANDWICH (V)
Pickles, Chipotle Coleslaw, Fried Shallots, North Carolina BBQ, Pretzel Roll, Mixed Green Salad

TUNA NICOISE* (GF)
String Beans, Olives, Soft Boiled Egg, Rosemary Potatoes, Pickled Red Onion, Citrus Vinaigrette

CRAB CAKE BENEDICT (ADD $4)
Jumbo Lump, Poached Eggs, Old Bay Hollandaise, English Muffin, Bell Pepper & Onion Home Fries

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

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

Tuesday-Thursday Only 3PM-6PM
Excludes Beverages, Tax & Gratuity
$25 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 • Happy Hour 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 $50
Mini Salmon Cakes (GF) $40
Burger Sliders $45
Mushroom Sliders (V) $45
Oyster Rockefeller (GF) $40
Vodka Oyster Shooters (GF) $110
Gazpacho Shooters (GF) $35
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 $25

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 Cocktaills





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8630 Fenton Street, Plaza 5
Silver Spring, MD 20910
P 301.479.9643
events@allsetrestaurant.com
www.allsetrestaurant.com
@allsetDTSS