



608 Bridge Street NW  
GR, MICH 49504  
onebourbongr.com  
616-608-5766  
info@onebourbongr.com

Hours  
Tuesday-Thursday 4:00 pm - 10:00 pm  
Friday - Saturday 4:00 pm - 11:00 pm

## *Special Events Menu 2024*

Experience One Bourbon's second-floor hidden gem, our Lounge and Oak Room. Whether you're hosting a business meeting, celebrating a special occasion, or indulging in a lavish dinner, we are dedicated to ensuring that your event is nothing short of amazing.

The Lounge features skylights and expansive windows overlooking Bridge Street, accommodating up to 50 guests for formal dining or up to 85 for a chic cocktail reception. With tasteful dining tables, inviting wing-back chairs, and bourbon barrel end tables, the Lounge effortlessly transitions from casual to upscale, making it the ideal setting for any occasion.

Step into the Oak Room through charming old-world barn doors, where you'll be transported to an era of clandestine indulgence and refined elegance. With its dimly lit ambiance and Prohibition-inspired decor, this exclusive cocktail and whiskey bar exudes an air of sophistication. Featuring rich wood paneling, plush seating, and stylish cocktail tables, the Oak Room offers an intimate and inviting atmosphere for discerning guests.

Our combined Lounge and Oak Room offer a seamless flow between spaces, providing the ultimate canvas for your event. To guarantee a flawless experience, we require a minimum rental duration of two hours and a food and beverage minimum of \$800.00. The room rental fee of \$125 per hour includes dedicated staff, pristine white linen, and linen navy napkins, ensuring every detail is attended to with care.

While we do not offer ordering off the restaurant menu in our event space(s), our event coordinator will collaborate with you to curate a customized menu that exceeds your expectations. Additionally, separate tabs are welcome at the Oak Room bar, allowing guests to indulge in their favorite libations with ease.

Please note that all events must conclude by 11:00pm.

***For more information or to begin planning your unforgettable event, please contact us at [info@onebourbongr.com](mailto:info@onebourbongr.com) or call us at 616.608.5766. Let us elevate your next gathering to extraordinary heights at One Bourbon.***

### EVENT STYLES

**Family Style Meals:** Family style dining is a serving method where the food is placed in large serving dishes or platters and brought to long tables. After the initial salad course, these dishes are passed around the table, allowing guests to serve themselves directly onto their plates. It mimics the casual, communal style of dining often found in family settings, encouraging interaction and sharing among guests. This style is particularly suitable for intimate events with fewer than 40 guests, fostering a cozy and communal atmosphere.

**Buffet Meals:** Buffet-style dining involves arranging the food selections on a designated buffet line. Guests can then serve themselves directly from the buffet, including the salad course. This style is ideal for larger parties with over 40 attendees or groups with diverse dietary needs, such as allergies or specific preferences. Buffet meals offer flexibility and variety, allowing guests to choose from a range of options to suit their tastes and dietary requirements. It also simplifies serving logistics, especially for accommodating a larger number of guests efficiently.

**Cocktail Style Meals:** Cocktail-style dining allows guests to stand and move about the venue rather than being seated at tables. Guests are free to socialize, network, and enjoy a variety of food and drinks throughout the event. Instead of a sit-down dinner or buffet-style meal, food is served in bite-sized portions or small plates that can be easily eaten while standing or holding a drink. These may include hors d'oeuvres, finger foods, canapés, and appetizer stations.

## SEASONAL RENTAL

Escape the chill and immerse yourself in the cozy warmth of our Winter Greenhouse, an enchanting venue perfect for unforgettable cocktail party events.

**Venue Features:** Step into our Winter Greenhouse and be greeted by the rustic charm of bourbon barrels, inviting dining tables, and lush greenery enveloping the space. Despite the winter weather outside, our greenhouse remains a balmy oasis, maintaining a comfortable temperature of 70 degrees or warmer, even on the coldest days. Fully enclosed with two sets of doors, the greenhouse offers a snug retreat from the elements, allowing you to enjoy the outdoor ambiance without sacrificing comfort.

**Ideal for Various Occasions:** Whether you're planning a laid-back get-together, a memorable birthday celebration, or a casual happy hour with colleagues, our Winter Greenhouse provides the perfect setting. Its intimate and inviting atmosphere sets the stage for cherished moments and lively conversations, making every event truly special.

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## BAR OPTIONS

At One Bourbon, we pride ourselves on offering a diverse selection of bar options to suit every event. Whether you're looking for a fully hosted bar experience or prefer a cash bar setup, we have you covered. Here's what we offer:

### Rotating Bar Menu:

Our Oak Room bar menu rotates frequently, ensuring fresh and seasonal offerings. We craft all syrups, shrubs, drams, cordials, and juices in-house to provide a unique and flavorful drinking experience. Our full bar includes your favorite spirits, house cocktails, beer, wine, and whiskey lists. Our whiskey selection is curated with events in mind, ensuring a reasonable price per drink.

**Hosted Bar:** Indulge your guests with a variety of options including beer/cider by the can/bottle, wines by the glass, house cocktails, and spirits. Pricing is based on consumption, meaning you only pay for what is consumed.

**Hosted Beer & Wine:** Simplify your bar offerings with beer/cider by the can and wines by the glass, priced based on consumption.

**Cash Bar:** Offer your guests the freedom to choose from our selection of beer/cider by the can, wines by the glass, house cocktails, and spirits. Guests can purchase drinks using card or cash, with unpaid tabs the responsibility of the host.

**Hosted Up to a Specified Amount:** Set a budget for your event and enjoy beer/cider by the can, wines by the glass, house cocktails, and spirits. Pricing is based on consumption, with efforts made to stay within the predetermined budget.

**Drink Tickets:** For a structured approach, opt for drink tickets priced based on consumption. Guests can exchange tickets for a selection of drinks, including beer/cider by the can/bottle, wine by the glass, house cocktails, or spirits. Physical tickets are provided by the host.

Please note that while we accommodate specialty bottle requests with a 30-day notice and deposit, changes to the bar menu, excluding specialty requests or signature drinks, are not permitted.

At One Bourbon, we strive to provide a memorable and seamless bar experience for your event. Let us elevate your gathering with our exceptional bar offerings.



*Ask your event coordinator for  
information on  
signature drinks!*

## BOURBON TOURS, TASTING & EDUCATION

At One Bourbon, we offer a variety of engaging experiences for bourbon and whiskey enthusiasts to explore and appreciate the rich heritage and diverse flavors of these beloved spirits.

**Seated Tour:** Immerse yourself in a guided tasting journey with our seated tour option. During this intimate experience, guests are seated at tables while our knowledgeable team members pour samples of carefully selected bourbons and whiskeys. Throughout the tasting, our team shares fascinating insights into the histories, production processes, and tasting profiles of each spirit. From discussing mash bills to exploring aging techniques, guests receive in-depth education and appreciation of the nuances of each whiskey.

**Mingling Tour:** For those seeking a more social and interactive experience, our mingling tour is the perfect choice. Guests gather at a designated station where a dedicated team member provides informative commentary on bourbon history and tasting notes. As guests mingle and sample various bourbons, they have the opportunity to engage in lively discussions with fellow enthusiasts and our team members. This option fosters a relaxed and convivial atmosphere.

*Please note that pricing for both tour options vary based on the selection of whiskeys and the level of service provided.*

**BONUS: One-on-One:** In addition to our structured tours, guests are invited to engage with our knowledgeable service team for personalized bourbon education. Whether you're seeking recommendations for your next pour or interested in learning more about specific brands or cocktail recipes, our team members are available to provide one-on-one guidance and expertise. Simply strike up a conversation at the bar, and let us enhance your bourbon experience with tailored insights and inspired libations.

At One Bourbon, we're passionate about sharing our love for bourbon and whiskey with our guests, offering engaging and educational experiences that celebrate the craftsmanship and tradition behind these iconic spirits. Join us for an unforgettable journey into the world of bourbon, where every sip tells a story.

*"I booked One Bourbon's Lounge and Oak Room for our company holiday party and I could not have been more pleased with the outcome. I had the pleasure of working with Meagan throughout the planning process and she made it SO easy and stress-free; their entire event planning process is very well structured.*

*The night of, everything was perfect! .....The atmosphere was upbeat and sophisticated, while embracing the building's history. The staff was extremely attentive and also knowledgeable about the building, impressing our entire staff with fun facts.*

*I would highly recommend One Bourbon for a casual night out or your next corporate party. From the food to the staff, everything was exceptional!"*

*-L. Buehlman, January 2024*

*Your Next*



## APPETIZERS

### COLD

- SALTED CARAMEL CORN (GF) - house popped and tossed with bourbon salted caramel. Baked and topped with candied bacon. \$5 per person.
- DEVILED EGGS (GF, DF) - House made deviled eggs served with Franks Red Hot. \$6 per person.
- SEASONAL HUMMUS PLATE (DF) - Seasonal house made hummus served with fresh vegetables and pita. \$6 per person.
- VEGETABLE PLATTER (GF) with buttermilk dressing. \$5 per person.
- FRESH FRUIT PLATTER (GF, DF) \$5 per person.
- CHARCUTERIE BOARD - chef's seasonal mix of meats, smoked fish, cheeses, and accouterments. Served with crostini. Market Price. \$13 Current selections are 3 meats, 3 cheeses and appropriate pickles and accouterments. A generous spread.
- SHRIMP COCKTAIL - Chilled shrimp with bloody mary cocktail sauce, herbed oil and lemon. \$9 per person.

### HOT

- HOT CHEESE - Boursin cheese topped with arrabiatta sauce and baked until hot. Served with crackers and crostini. \$6 per person.
- CAJUN RICE FRITTERS | VEGAN | Cajun Seasonings, Rice, Cornmeal, Sweet Onion, Red Pepper, Black Garlic Aioli \$8 per person.
- GEORGIA WONTONS - Diced chicken, red beans, dirty rice, andouille sausage and collard greens wrapped up in crispy wonton wrappers. Served with garlic aioli and creole mustard. \$7 per person.
- BOURBON BBQ MEATBALL (DF) - Beef meatball topped with house made bourbon BBQ glaze. \$7 per person.

### HEARTIER APPETIZER OPTIONS/STATIONS

- MINI CUBANS - double smoked ham, house pulled pork, Gruyere cheese, garlic dill pickle and mustard pressed on sweet bread. \$10 per person.
- HAM AND CHEESE BISCUIT BOARD Buttermilk Biscuits, Tasso Ham, Wisconsin White Cheddar, House Pickles, Apple Butter \$10 per person.
- MEAT PIES - call them meat pies, pasties or patty's. Chef's Seasonal Filling. Market Price.
- CHEESEBURGER BAR - Mini house made patties with cheddar cheese served on brioche buns. Sides of lettuce, tomato, onion, ketchup, mustard and garlic aioli. \$11 per person.

## ENTREES, SALADS & SIDES

2 entree & 2 side meal \$36 per person

3 entree & 2 side meal \$41 per person

All dinner options include salad choice and fresh, warm biscuits, butter and jam.

### SALADS

- HOUSE - Romaine, tomato, cucumber, carrot and onion. Served with buttermilk and balsamic vinaigrette.
- CAESAR - Romaine, house-made crouton, Parmesan cheese crisp, kalamata olives, shaved red onion and house-made Caesar dressing on side.

### ENTREES

- MEATLOAF - House made meatloaf served with peppered cream gravy on the side.
- RED BEANS AND RICE (GF, DF, V) - Rice, beans, celery, onion, and bell peppers.
- PIMENTO MACARONI & CHEESE (V) - Cavatappi pasta with our house Pimento cheese sauce.
- SOFRITO SALMON (GF, DF) - 4 ounce portion pan seared and served with Sofrito butter and fresh lemon.
- PECAN CRUSTED WALLEYE - 4 ounce portions, crusted with pecans, breadcrumb and flour, pan seared in brown butter. Served with citrus salad.
- BOURBON BBQ CHICKEN (GF, DF) - 1/4 chickens, grilled, and slathered in our house bourbon BBQ glaze.

### UPGRADES - ADD \$2 PER PERSON

- CAJUN SHRIMP & SAUSAGE - Andouille sausage and shrimp sautéed with Cajun seasonings, and finished with white wine and lemon. (Add to Red Beans and Rice or Macaroni and Cheese.)
- TENNESSEE CHICKEN - pan-seared chicken with Tennessee whiskey mushroom cream sauce.

### UPGRADES - ADD \$4 PER PERSON

- BRINED, FRENCHED, and SMOKED PORK LOIN - house brined, frenched pork loin. Smoked to rare and finished in the oven. Served with apple and onion compote.
- NEW YORK STRIP STEAK (GF, DF) - 4 oz portions served medium, topped with Sofrito butter.
- SMOKED PRIME RIB (GF) - 4-5 oz slices, served medium-rare. Au jus and Horseradish sauce on the side.

## SIDES

Garlic Green Beans

Grilled Asparagus

Roasted Brussels Sprouts

Roasted Red Skin Potatoes

Smashed Redskin Potatoes (poached in garlic oil, hand smashed, and baked until crispy)

Mashed Potatoes

Creamy Polenta

Herbed Tri-Color Quinoa Blend (Vegan)

Allergies/Special Dietary Needs:

Kid's Meals (ages 4-10, under 3 free)

Kids eat off family-style or buffet menu \$10

Kids Macaroni and Cheese \$10

Kids Chicken Fingers (2) and Fries \$10

## **ALL MENU ITEMS SUBJECT TO CHANGE WITH SEASONALLY ROTATING MENUS.**

**Ask your server about menu items that are cooked to order or served raw.**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.**

## HOW TO BOOK

### *What do I need to tell you now?*

Just the date! It's that simple. You can change any details about your event (such as the time, number of guests, menu, and more) up to two weeks before the event itself. So relax, take your time, and let us know the date when you're ready.

### *How do I put down a deposit?*

To officially reserve your chosen date, we'll send you an event quote using DropBox Sign. All you need to do is sign and return the quote along with a credit card number. Once we receive these, we'll process your card for the room fee, which will be held as the event deposit. We'll also email you a receipt for your records. We'll keep your card on file for the event itself, but don't worry—you can always change the payment method if you prefer.

### *What about the menu? Do I need to decide right now?*

No, there's no rush! All the menu options can be customized to suit your needs and any dietary restrictions your guests may have. We understand that things can change, so the final menu and timing are due just two weeks before the event. This gives you plenty of time to make any necessary adjustments.

### *When is the guest count due?*

To help us plan accordingly, we kindly request an approximate guest count two weeks prior to the event. This will assist us in scheduling and ensuring that everything runs smoothly. The final, guaranteed guest count is due three days before the event. This gives us enough time to make any necessary arrangements and ensure that we have everything in place for your special day.

### *What are the extra fees? Gratuity, service fee, and others?*

Our room fees are \$125 per hour, with a minimum of two hours. Please note that there is a 21% gratuity/service fee, which applies only to food and beverages. This fee goes directly to your dedicated service team, who will take care of you and your guests throughout the event. Additionally, Michigan sales tax is 6%. As for audio-visual equipment, if you need any additional equipment beyond what we provide, there may be an extra fee associated with that.

### *How much does the bar cost?*

Our bar(s) operate on a consumption basis. On average, the cost per drink in our Oak Room is around \$9-\$10. Here's a simple way to estimate your bar cost:

- Multiply the number of guests by two drinks per person (assuming each guest will have two drinks).
- Multiply the result by \$9.50 (our median drink price) to get the estimated total cost.
- Add sales tax and gratuity (27% or x 1.27) to the estimated total to arrive at the final total.
- Another option for managing your bar expenses is to provide us with a budget (e.g., "hosted up to \$X amount"). In this case, we would operate an open/hosted bar until the specified limit is reached. Once the limit is reached, we would notify you and switch to a cash bar unless you decide otherwise. This is a great way to control your costs and know exactly how much you're spending.

# Beverage Catering



Have you heard about Wilma?  
[wilmabyonebourbon.com](http://wilmabyonebourbon.com)

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Looking To Make An Actual Impact On Your Next Team Gathering? How About Increasing Participation? Would You Like The Team To Remember That Experience? Are You Interested In Learning A New Thing? The Answer Isn't A Pizza Party, Y'all.

## **It's Whiskey.**

The Crew Here At One Bourbon Have Dedicated Their Careers To The Service Industry. In Particular, We Really Like Whiskey And We Love To Talk About It. Folks Ask Us All The Time "How Do You Know So Much" Or "Can You Teach Us What You Know". For Starters, We Drink It. We Research It. We're Up To Speed On The Current Climate In The Whiskey Market. Secondly, Yes! We Can And Are Happy To Do So.

From Everything Grain To Glass We Study. Let Us Bring That Knowledge To You, In Your Space, With Your People. One Of Our Senior Team Members Can Walk Your Group Through A Full Tasting, Or Just Have A Conversation With Your Team. The Possibilities Are Endless.

The Cherry On Top Is That Your Team Will Remember This Event. They Will Participate And Ask Meaningful Questions. They Will Learn. And Have A Wee Bit Of Fun Doing It.

## MISC INFORMATION

- Sound system: The Lounge and Oak Room have SONOS speakers that play house music in the spaces. If you are looking for a specific playlist or station we recommend you bring in your own speaker system.
- Live music: Is allowed, provided the music does not inhibit the restaurant patrons dining below.
- Decor: You are welcome to bring in decor for your event. We ask that the decor does not contain any glitter or exposed flames (candles in holders are fine). Lastly, if you want to hang decor from the walls we ask that you use command strips or another suitable material that will not harm the wall finishes.
- Getting into the space early: You are welcome to drop off gifts, decor and other items anytime after 2:00 pm the day of your event. The space may or may not be set to your event, however, we are happy to place simple decor, gifts and other items out for you.
- Handicap accessibility: The Lounge and Oak room is accessed through a set of wide stairs. We do not have an elevator into the space.

## PARKING INFORMATION

- Downtown has more than 30,000 parking spaces available for visitors. So it's easy to find a spot in close proximity to One Bourbon.
  - The City of Grand Rapids also manages approximately 2,000 metered on-street spaces in Downtown GR with varying rates, time limits and hours of enforcement. Download the Motu app (Google Play, App Store or via the web app) to pay using your mobile device, which makes it easier to extend your session on-the-go.
  - Bridge Street Market, the inner city Grocer, is directly across the street from One Bourbon and includes a parking ramp whose access is off Seward st.
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## CANCELLATION INFORMATION

- Deposits are non-refundable.
- Date changes outside one month prior to originally planned event will not be charged a moving fee.
- Date changes inside one month prior to the originally planned event will be charged an additional \$250 flat fee, excluding Holiday season.
- Holiday Season (mid-November through end of January, check with your event coordinator for specific dates)
- Date changes Inside Holiday Season will be charged a flat fee of \$500.
- Cancellation of event outside one month prior to the scheduled event date will not be charged a cancellation fee.
- Cancellation of event inside one month prior to event date will be charged a cancellation fee of 50% event quote, excluding service fee and bar packages.
- Cancellation of event inside two weeks prior to event date will be charged 100% of event quote, excluding service fee and bar packages.

One  
Bourbon



*“At One Bourbon, they invite you to savor not just a drink or a meal, but a crafted experience that elevates your senses and leaves a lasting impression. Join them on a journey of taste, where the ambiance, Bourbons, and culinary delights converge to create a memorable escape in the heart of the west side.”*

*-R. Malski, February 2024*

Call: (616) 608-5766

Email: [info@onebourbongr.com](mailto:info@onebourbongr.com)

Private Events at One Bourbon

