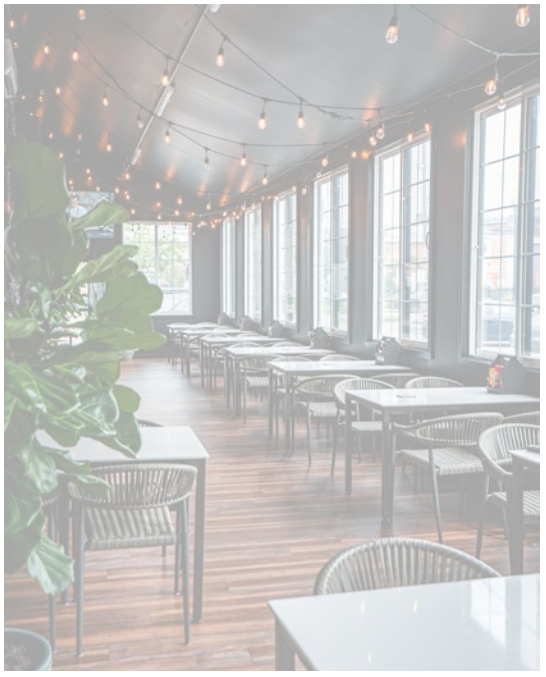
ONE-EYED BETTY'S
KITCHEN & BEER BAR

BANQUET MENU





ONE-EYED BETTY'S
KITCHEN & BEER BAR

BOOKING HOURS & ROOM PRICING

Contact > Banquet Director: Liz Kramer | liz@dinehometown.com
DIRECT [248] 294-5768 | 175 West Troy St. | Ferndale, MI 48220
www.oneeyedbettys.com

MONDAY - FRIDAY
ROOM RENTAL FEE: $100 + TAX
4PM-10PM | MINIMUM: $1000 + TAX & GRATUITY

SATURDAY
ROOM RENTAL FEE: $200 + TAX
BRUNCH [10AM-3PM] MINIMUM: $1500 + TAX & GRATUITY
DINNER [4-11PM] MINIMUM: $1500 + TAX & GRATUITY

SUNDAY
ROOM RENTAL FEE: $200 + TAX [FREE PARKING]
BRUNCH [10AM-3PM] MINIMUM: $1500 + TAX & GRATUITY
DINNER [4-10PM] MINIMUM: $1500 + TAX & GRATUITY

TO BOOK AN EVENT WE REQUIRE A NON-REFUNDABLE ROOM RENTAL FEE THAT IS DUE UPFRONT AND WILL CONFIRM YOUR BOOKING OF THE SPACE ON A FIRST COME BASIS. THE RENTAL FEE DOESN'T COUNT TOWARDS THE MINIMUM.



ONE-EYED BETTY'S
KITCHEN & BEER BAR

BAR & BEVERAGE OPTIONS

PRICE BASED ON CONSUMPTION

There is a private bar in our banquet room serviced by your own personal bartender and you choose what you would like to feature on the main tab!

CASH BAR

Cash bars do not count toward the minimum spending requirement. If the minimum is not met, the host is responsible for the remaining balance.

OPEN BAR

Beer, wine and liquor are available and will be charged based on consumption. With an open bar host will have the option to offer a limited drink package or a maximum dollar amount.

DRINK TOWERS | 25 GLASSES PER TOWER

MIMOSA TOWER | 75 / SANGRIA RED & WHITE | 150

BLOODY MARY TOWER | 110 / APEROL SPRITZ TOWER | 200

EVENT APPS

PRETZEL BITES PLATTER
honey mustard . garlic cream cheese
smokey cheese dip
up to 10 people – Half Tray $65
up to 20 people – Full Tray $120

WING PLATTER
with choice of sauce
up to 10 people – Half Tray $90
up to 20 people – Full Tray $170

FRENCH FRIES
up to 10 people – Half Tray $35
up to 20 people – Full Tray $70

CHARCUTERIE PLATTER
up to 10 people – Half Tray $100
up to 20 people – Full Tray $190

JOHNNY'S BREADSTICKS
comes with marinara sauce
up to 10 people – Half Tray $50
up to 20 people – Full Tray $90

SPIN DIP
comes with nacho chips
up to 10 people – Half Tray $50
up to 20 people – Full Tray $90

MASHED POTATOES
up to 10 people – Half Tray $40
up to 20 people – Full Tray $70

ROASTED POTATOES
up to 10 people – Half Tray $50
up to 20 people – Full Tray $80

BRUSSELS SPROUTS
up to 10 people – Half Tray $45
up to 20 people – Full Tray $80

SHRIMP COCKTAIL
up to 10 people – Half Tray $100
up to 20 people – Full Tray $175

DESSERTS

BROWNIES
up to 10 people – Half Platter $40
up to 20 people – Full Platter $70

APPLE BROWN BETTY
up to 10 people – Half Platter $60
up to 20 people – Full Platter $110

COOKIES
up to 10 people – Half Tray $55
up to 20 people – Full Tray $100

ONE-EYED BETTY'S
KITCHEN & BEER BAR

FAMILY/BUFFET STYLE BRUNCH

STARTING AT $29 PER PERSON
children ages 4-12 half price

SATURDAY & SUNDAY | 10AM–3PM

2 - ENTRÉES, BREAKFAST MEAT & HOUSE POTATOES
coffee, tea, lemonade, iced tea & soft drinks included.

BREAKFAST ENTRÉES | CHOOSE TWO

PANCAKES
whipped butter & syrup

FRENCH TOAST
whipped butter & syrup

WESTERN SCRAMBLE
ham, green pepper, onion & cheddar

EGG & CHEESE SCRAMBLE
shredded cheddar

BREAKFAST MEAT | CHOOSE ONE

BACON OR SAUSAGE
UPGRADE TO BOTH + $3/PER PERSON

BANQUET UPGRADES

ADD
TOPPINGS FOR YOUR
PANCAKES & FRENCH TOAST
+ STAWBERRY $3/PERSON
+ BLUEBERRIES $3/PERSON
+ WHIPPED CREAM $3/PERSON
+ ALL FOR $6/PERSON

UPGRADE YOUR ENTRÉES | + $5/PERSON

STAFF BROWNS
breakfast potatoes, your choice of meat, onions, green peppers, melted cheese & sour cream

BISCUITS & GRAVY
biscuits, sausage gravy

EGGS BEATRICE
english muffin, poached egg, hand-pattied sausage [or ham-Benedict], hollandaise



ONE-EYED BETTY'S
KITCHEN & BEER BAR

FAMILY/BUFFET STYLE DINNER

STARTING AT $39 PER PERSON
children ages 4-12 half price

MONDAY - SUNDAY | 10AM—11PM

1 - ENTRÉES, 2 SIDES
coffee, tea, lemonade, iced tea & soft drinks included.

SIDES | CHOOSE TWO

HOUSE OR ARUGULA SALAD
THAI PEANUT SALAD + $2/PER PERSON
ROASTED VEGGIES
MASHED POTATOES
ROASTED GARLIC GREEN BEANS
ROASTED POTATOES
FRENCH FRIES

BANQUET UPGRADES

ADD
ADDITIONAL ENTREE + $6/PER PERSON
ADDITIONAL SIDE + $3/PER PERSON

DINNER ENTRÉES | CHOOSE ONE

POOR MAN'S PLATE
PORTABELLA RAVIOLI
CHICKEN TCHOUPITOULAS
CHICKEN PAILLARD
BREADED PORK SCHNITZEL
BEEF STROGANOFF

PREMIUM ENTRÉE

ATLANTIC COD + $10/PER PERSON
SALMON + $10/PER PERSON

TACO OR FIESTA BAR

STARTING AT $29 PER PERSON
children ages 4-12 half price

BEEF TACO BAR
slow cooked ground beef

GRILLED CHICKEN FAJITAS
grilled peppers & onions

BAR TOPPINGS INCLUDE

FLOUR TORTILLAS CORN AVAIBLE UPON REQUEST . BLACK BEANS . LETTUCE . SHREDDED CHEDDAR SALSA . PICO DE GALLO . SOUR CREAM . GUACAMOLE . TORTILLA CHIPS

DO BOTH TACO & FIESTA BAR +$5 / PER PERSON

ONE-EYED BETTY'S
KITCHEN & BEER BAR

BETTY'S BANQUET MENU

ENTRÉES

CHICKEN TCHOUPITOULAS
up to 10 people – Half Tray $110
up to 20 people – Full Tray $200

CHICKEN PAILLARD
up to 10 people – Half Tray $110
up to 20 people – Full Tray $200

BREADED PORK SCHNITZEL
up to 10 people – Half Tray $90
up to 20 people – Full Tray $170

POOR MAN'S PLATE
up to 10 people – Half Tray $65
up to 20 people – Full Tray $120

PORTABELLA RAVIOLI
up to 10 people – Half Tray $80
up to 20 people – Full Tray $150

BEEF STROGANOFF
up to 10 people – Half Tray $110
up to 20 people – Full Tray $200

ATLANTIC COD
topped with red skin potatoes, brazed in paillard sauce
up to 10 people – Half Tray $110
up to 20 people – Full Tray $200

SALMON [blackened option]
comes with coconut rice
up to 10 people – Half Tray $140
up to 20 people – Full Tray $270

GREENS - VEGGIES

optional topping and dressings on the side

HOUSE SALAD
up to 10 people – Half Platter $35
up to 20 people – Full Platter $60

THAI PEANUT SALAD
up to 10 people – Half Platter $45
up to 20 people – Full Platter $80

ARUGULA SALAD
up to 10 people – Half Platter $35
up to 20 people – Full Platter $60

ROASTED GARLIC GREEN BEANS
up to 10 people – Half Tray $35
up to 20 people – Full Tray $70

ROASTED VEGGIES
up to 10 people – Half Tray $45
up to 20 people – Full Tray $80

BRUSSELS SPROUTS
up to 10 people – Half Tray $45
up to 20 people – Full Tray $80

NICE SPREAD!



GROUP EVENT INFORMATION
ONE-EYED BETTY

ROOM RENTAL FEES
A non-refundable room rental fee is required to reserve the day and time for all events. Room rental fees do not apply toward the minimum spending requirement and do not include sales tax. For larger events, including restaurant buyouts, a non-refundable food and beverage deposit will also be required. Please speak to your banquet manager for more details or any other questions you may have.

MINIMUM SPENDING REQUIREMENT
The minimum spending requirements include all food and beverages on the host's tab for the event. If you opt for a cash bar, each individual bar tab will not apply toward the minimum spending requirement. Gift card purchases and room rental fees do not apply toward the minimum spending requirement. Sales tax and gratuity are not included in the minimum. A sales tax of 6% and a 20% gratuity charge will be added after the minimum or the overall charges for the event, whichever is higher. If a final guest count is not provided by the 2-week deadline, you will be charged for the originally established guest count and the minimum spending requirement will also apply. Payment in full is due at the end of the event by cash or credit card. No checks will be accepted.

EVENT TIMING
An event's start and end times must be strictly adhered to as we typically plan multiple events in a day. Additional time for set up or tear down must be pre-arranged with the banquet manager. The room will not be ready in advance unless it is pre-arranged. We do offer a free hour for decorating when requested in advance. If you are running late to your event, please contact the restaurant directly to let us know so we can do our best to accommodate proper food cooking. Failure to communicate will defer to the original contracted schedule. The end time must still be adhered to as we may have another event scheduled. If a party arrives later than the pre-planned scheduled time it does not forego any of the other policies in this contract.

MENU & BAR OPTIONS
We are dedicated to the craftsmanship of our food and wine, so our menus change seasonally. When choosing your food and wine options please note substitutions may occur when menu changes take place.

One-Eyed Betty does not allow outside catering or vendors (apart from desserts provided by licensed vendors). All other food and beverages must be supplied and purchased through Pop's. Private events may opt for either family-style service or a buffet food service. Catering orders are due at least 2 weeks in advance for ordering and scheduling purposes. Typically, it is not possible to add or change catering to a party after the 2-week deadline. Doing so may result in additional charges if we are able to accommodate the request. Bar and food options and pricing are non-negotiable and based on current availability. All alcoholic and non-alcoholic beverages are charged based on consumption.

OUTSIDE DESSERTS
We do allow guests to bring in their favorite desserts from a licensed vendor, meaning they cannot be homemade unless that individual has a food license. All outside desserts must be ready to serve. The restaurant does not have refrigeration or freezer space for items brought in and our kitchen is not available for use you are welcome to cut and serve your own cake. If you would like us to cut and plate it you must make arrangements in advance.

CHILDREN
Children are welcome; however, we do ask that we are informed in advance when events will have children present, and an estimated count should be provided. Children must always remain supervised by adults.



MUSIC & A/V EQUIPMENT

Live bands (acoustic or amplified), Dj's, and karaoke are not permitted. You may bring your own playlist to hook up to our speakers. Vulgarity, excessive noise, and cursing are strictly prohibited. We also offer a complimentary microphone.

DECORATING SPECIFICS, CLEAN-UP & DAMAGE FEES

Decorations are welcome with the understanding that everything that goes up must also come down and no excessive mess be left behind.

The event representatives are welcome to come an hour prior to your event start time to decorate. Prior notice is expected to be pre-planned so the room will be ready. Bartenders and servers will not be available until your actual event start time.

Tape may not be used on the walls as it damages the stain, but you may use command strips, confetti and glitter are strictly prohibited. Parties who damage the walls or require excessive clean-up will result in a $50 clean up fee, including balloons that float to the ceiling. Event host will be held responsible for any damage caused to One-Eyed Bettys property during their event and will be held financially responsible for the total cost of the repair of any damages caused by their party.

Candles must be inside a votive, so the flame is not exposed, or battery-operated. We provide black or white tablecloths and black napkins free of charge. Other colored tablecloths and napkins are available for an additional charge.

SERVICE CHARGES

Catering prices do not include sales tax or gratuity. There will be a 6% sales tax and 20% gratuity added to all food and beverage tabs. We provide one server/ bartender for parties of up to 30, and 2 for more than 30 or more guests.

PAYMENT

Payment in full is due at the end of the event. If food and beverage charges do not meet the minimum, we will charge for the difference. The credit card authorization form must be completed to process the final payment. We cannot take credit card information over the phone. We accept cash and all major credit cards for payment, however we do not accept checks or trade.

If you opt for the cash bar option, tax and gratuity will be added to each individual tab. Individual tabs do not apply toward the minimum spending requirement.

We do not provide separate checks for food tabs for group events. Upon completion of the event, one check will be prepared with all food, beverages (if you did not opt for a cash bar), incidental charges, sales tax, and gratuity.

CANCELLATION POLICY

Cancellations are accepted without additional penalty (room charge is non-refundable) up until 30 days prior to the event date.

Cancellation within 14 days prior to the event will result in 100% responsibility of your food and beverage minimum charge.

TO BOOK YOUR EVENT PLEASE CALL OR EMAIL OUR BANQUET DIRECTOR,

LIZ KRAMER
(248) 294-5768
LIZ@ONE-EYED BETTYFORITALIAN.COM