



1 Ryan Alley
Rochester, NY 14607

Phone: 585.546.1010
Fax: 585.546.5128



One Restaurant and Lounge, set in the heart of East End Rochester NY, is the brain child of entrepreneur Tim Tompkins. Started as a full service restaurant and lounge, One offers something for everyone who is in the know on great food, unique ambience, and upscale service to formulate the perfect storm for an outstanding dining experience. One offers entrees, appetizers, desserts, and everything in between to meet the standards of any discerning palate. The professional staff both in the front and back of the house offer professional service to all guests. The idea behind this space is to have something for people to dine in and on the weekends it becomes a big city style nightclub unlike anything in the Rochester Market. This mix of restaurant and club offers guests a type of controlled chaos put together in a harmonious blend of upscale dining and club.

Private Dining & Event Spaces

One Restaurant and Lounge is an ideal setting for impressing clients, or celebrating occasions. We have spaces that will allow for any kind of event from intimate private dining for groups of 18 or less to large event spaces for cocktail parties, receptions, and larger scale private dining experiences. With the unlimited possibilities that One has to offer, we are able to accommodate an array of events.

First Floor Event Space

Our first floor hosts options from an area set distinctly for dining and cocktail experiences. The two rooms that make up our first level can be utilized for entertaining guests within our public dining area or in our more intimate meeting facility that houses a flat screen monitor, a surround sound system, and all of the extras to enhance this space that can seat up to 18 guests.

If there is the need to reserve the entire first floor space for expos, corporate meetings, receptions, or anything in between, One Restaurant is capable of accommodating your group.

Second Floor Event Space

The Second Floor Space is a unique facility that can accommodate a sit down dinner or cocktail party. It is equipped with a state of the art sound system, three standing bars (one inside and two outside) and dance floor. These spaces are ideal for rehearsal dinners, engagement parties, business meetings, or larger dining events. Both Outdoor spaces are partially covered and heated year round so that they may be utilized even when the temperature drops. They are beautiful spaces year round and great space(s) or additional space(s) to have as part of your event. Our Main Club Room space is entirely enclosed and hosts an array of technology from the sound system to the lighting, this space will add to any occasion. Feel free to request further information from our Event Team to assist in your planning process.

Caterred Events

One Restaurant and Lounge is extremely flexible and willing to come to your event. We have an experienced staff of chefs and servers to create the experience that you wish to have at your off-site event. The possibilities are endless when it comes to our talented and creative kitchen staff, whether it is a wedding or a private work function, we aim to deliver the highest in standards from presentation to service. Inquire with our Event Team to help you in your planning process to help deliver a one-of-a-kind event to your guests.

Valet & Self Parking

One Restaurant offers not only full service dining but full service parking as well. We offer complimentary valet parking that virtually takes away having to find a parking spot in busy Downtown Rochester. A warm car on a snowy evening or a cool car on a hot summer day is always available to have after dinner when choosing our valet for parking choices. We also offer our Free parking lot as well.

Dinner Menu #1

\$40.00 per person

(Per person price does not include 8% sales tax and 18% service charge)

Includes soda, tea, regular or decaffeinated coffee

Appetizers for the table (Choice of 2)

Crab Cakes

Tuna Tartar Tacos

Sushi du Jour

Pizza Du Jour

Black Angus Sliders

Salad

Mixed Green Salad

Choice of Entree

Breaded Chicken Cutlet

with parmesan and panko herb crust and arugula, tomato salad,
and lemony vinaigrette

Roasted Salmon

over mixed greens with orange-strawberry relish and citrus vinaigrette

Vegetarian Pasta du Jour

chef's creation using the freshest produce available

Chef's Dessert Sampling for the Table

Dinner Menu #2

\$47.00 per person

(Per person price does not include 8% sales tax and 18% service charge)

Includes soda, tea, regular or decaffeinated coffee

Appetizers for the table (Choice of 3)

Crab Cakes

Tuna Tartar Tacos

Sushi du Jour

Pizza Du Jour

Black Angus Sliders

Salad

Mixed Green Salad

Choice of Entree

Breaded Chicken Cutlet
with parmesan and panko herb crust and arugula, tomato salad,
and lemony vinaigrette

Grilled Double Cut Pork Chop
with grilled pineapple salsa over charred tomato polenta

Pan Seared Scallops
over a pea and lime risotto, mint pesto

Vegetarian Pasta du Jour
chef's creation using the freshest produce available

Chef's Dessert Sampling for the Table

Dinner Menu #3

\$60.00 per person

(Per person price does not include 8% sales tax and 18% service charge)

Includes soda, tea, regular or decaffeinated coffee

Appetizers for the table (Choice of 3)

Crab Cakes

Tuna Tartar Tacos

Sushi du Jour

Pizza Du Jour

Black Angus Sliders

Salad

Frisee Salad

mixed greens, pepperoncini peppers, and kalamata olives

Foie Gras

pan seared NY state foie gras with sweet corn & chive pancake,
crispy duck cracklins

Choice of Entree

Breaded Chicken Cutlet

with parmesan and panko herb crust and arugula, tomato salad,
and lemony vinaigrette

NY Strip

14oz hand cut steak, potato puree, and frisee blue cheese salad

Grilled Swordfish

with preserved lemon cous cous and soy marinated leeks

Vegetarian Pasta du Jour

chef's creation using the freshest produce available

Chef's Dessert Sampling for the Table

Hors d'oeuvres

- Shrimp Dumplings with Ponzu Sauce \$40/2DZ
Vegetable Spring Roll with Sweet Chili Sauce \$26/2DZ
Chicken Satay with Peanut Sauce \$24/DZ
Beef Satay with Hoisin Sauce \$34/DZ
Spanakopita \$26/2DZ
Shrimp Cocktail \$34/DZ
Mini Crab Cake \$36/DZ
Scallops wrapped in bacon \$38/DZ
Lamb Lollipop \$60/DZ
Fresh Oysters with mignette sauce \$24/DZ
Tuna Tartar \$32/DZ
Angus Slider \$24/DZ
Lobster Roll \$48/DZ
Assorted Quiche \$24/2DZ
Goat Cheese Truffles \$24/2DZ
Risotto Cakes \$28/2DZ
Pizza du Jour \$9/Pizza

Platters

- Artesian Cheese \$65.00
Crudités (Vegetable Tray) \$45.00
Charcuterie (a meat tray with crackers) \$130.00
Baked Brie \$60.00
Raw Bar \$240.00
(oysters, shrimp cocktail, jonah crab salad, little neck clams)