imagine one™
hospitality

CATERING AND EVENTS COLLECTION | HICKORY, NC

ESTABLISHED 2010 | FAMILY OWNED

Welcome

At Imagine One Hospitality, we believe every gathering deserves intention.

Whether you're hosting a wedding weekend, corporate dinner, birthday celebration, rehearsal dinner, or intimate chef's table, our role is simple:

We handle the details so you can be fully present.

With five distinct local restaurant concepts, fresh ingredients delivered multiple times weekly, hand-cut steaks, premium Tuna Saku, and scratch kitchens across the board, we offer an unmatched range of culinary styles, from elevated fine dining to vibrant sushi stations and relaxed brunch spreads.

What makes us different isn't just the food.
It's the care.

We are a family-owned hospitality group built on compassion, professionalism, and thoughtful execution. From first inquiry to final toast, you'll have a clear process, a dedicated point of contact, and a team that treats your event like it matters — because it does.

Let's create something memorable together.

Imagine One Hospitality | imagineonehospitality.com
Sallie Long | Director of Marketing & Events
sallie@ionehospitality.com

Our Process

STEP ONE: Start the Conversation

Reach out via email or inquiry form and tell us:

- Estimated Guest Count
- Preferred Date
- Occasion
- Venue (on site or off site)
- Event Style (plated, buffet, stations, drop off)
- Budget Range

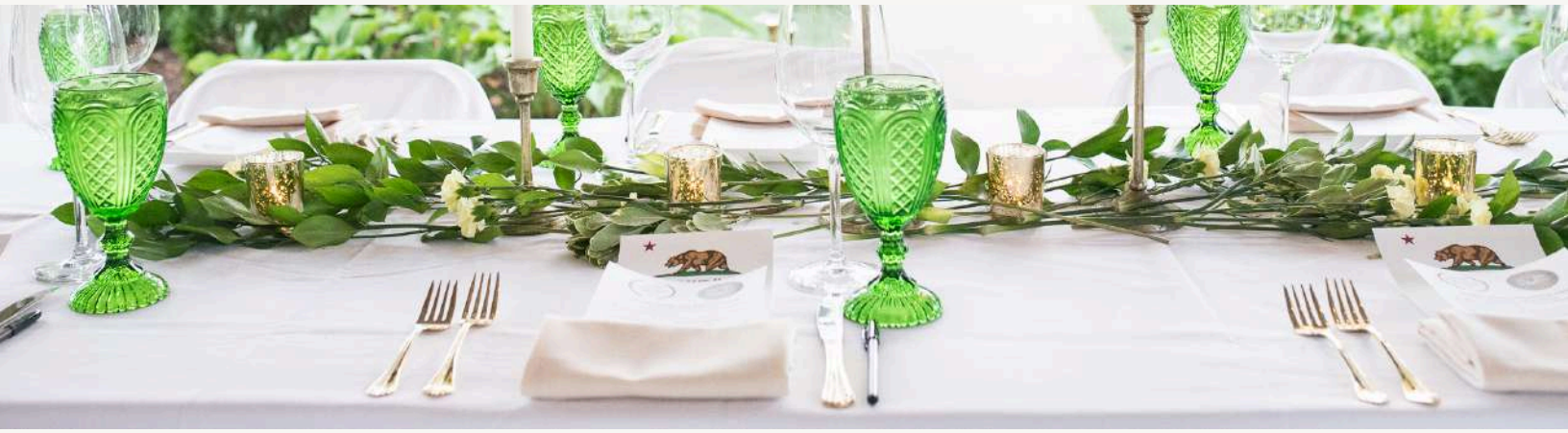
From there, we will schedule a quick discovery call.

STEP TWO: Discovery Call

During our call, we will walk through:

- The overall vision and vibe
- Venue options within IOH
- Menu style and service level
- Budget expectations

Our goal is clarity, transparency, and ease! We do this every day!



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STEP THREE: Custom Proposal

After our conversation, you'll receive a detailed proposal including:

- Curated menu selections
- "Starting at" pricing ranges
- Estimated staffing needs
- Venue minimums (if applicable)
- Rental considerations
- Deposit information

STEP FOUR: Refine and Finalize

We will adjust selections as needed via email until everything feels perfect. We can offer one in person meeting prior to your event as well as needed.

STEP FIVE: Secure Your Date

To officially reserve your event:

- Signed agreement
- Deposit payment

Once complete, your data is secured and your planning timeline begins.

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STEP SIX: Final Details Call (2 Weeks Prior)

Two weeks before your event, we'll schedule a final logistics call to confirm:

- Final guest count
- Dietary restrictions
- Event timeline
- Vendor meals
- Bar quantities
- Rental orders
- Floorplan

After this meeting, menu and guest count adjustments close so our team can prepare flawlessly.

STEP SEVEN: Event Execution

Our culinary and service team handles:

- Setup
- Service (on site or as scheduled for off site)
- Breakdown
- Coordination with Vendo for onsite events

Please note that we have tons of contacts and can help coordinate and execute most necessary additions to your event, but we do require a wedding or party planner for large scale events.

STEP EIGHT: Final Payment

Final balance is due 10 days prior to your event unless otherwise noted. (On site events can be paid (minus deposit) on the night of the event).

A Note on Customization:

While this guide provides structure and starting price ranges, every event is unique.

If you're envisioning something not listed — an oyster tower, sushi action station, late-night sliders, wine-paired tasting, champagne wall, or full brunch bar — just ask.

If we can dream it, we can likely build it.

EVENT STYLE OPTIONS

Choose the service style that best fits your guest count, atmosphere, and vision.
Every experience is customized to your event.

PLATED DINNER EXPERIENCE

For evenings that call for elegance, pacing, and a refined guest experience.

BEST FOR:

- Weddings
- Rehearsal dinners
- Corporate galas
- Seated celebrations

DETAILS:

- Multi-course service (typically 3-4 courses)
- Guest select from 2-4 entreé options
- Dedicated service team
- Coordinated timeline and floorplan

STARTING AT:

$40+ per guest
(pricing varies based on protein selection, preparation, and venue).

BUFFET DINNER

Ideal for lively celebrations and larger guest counts.

BEST FOR:

- Weddings
- Fundraisers
- Holiday Parties
- Corporate Gatherings

DETAILS:

- Tiered menu options
- 1-3 entree selections
- Chef curated sides
- Self serve or staffed buffet

STARTING AT:
$30+ per guest
(dependent on selections and stations)

BRUNCH EVENTS

Elevated morning and midday celebrations.

OPTIONS INCLUDE:

- Hot Buffet
- Omelet or Waffle Stations
- Carving Station Add Ons
- Pastry Displays
- Mimosa and Bloody Mary Bars

STARTING AT:
$25+ per guest

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ACTION STATIONS

Interactive, engaging, and perfect for guests who love variety.

POPULAR STATIONS INCLUDE:

- Pasta Station
- Carving Station
- Sushi Station
- Taco or Fajita Bar
- Slider Station
- Custom Salad Bar

CAN BE ADDED TO:

- Buffet Packages
- Cocktail Style Receptions
- Late Night Additions

STARTING AT:

$14+ per guest (varies by station)

CASUAL CATERING DROP OFF

Perfect for business meetings, luncheons, and relaxed gatherings.

OPTIONS INCLUDE:

- Breakfast Trays
- Bagel Assortments
- Sushi Trays
- Poke Bowls
- Pasta Bars
- Small Bite Selections

STARTING AT:

$12+ per person or tray pricing available

Delivery and staffing may be available upon request

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VENUE COLLECTION

Host your event inside one of our curated restaurant spaces or allow us to bring the experience to you.

On Site Event Spaces

Each of our restaurant venues offers a distinct atmosphere, capacity range, and culinary style. Room minimums represent food and beverage spend before tax and service - they are not rental fees

VENUE	SEATED CAPACITY	MINGLING CAPACITY	WEEKDAY MINIMUM	WEEKEND MINIMUM
Rule Prime and Pasta - Covered Patio	36	40	$1,000	$1,250
Rule Prime and Pasta - Private Dining Room	28	32	$750	$1,000
Rule Prime and Pasta - Combined Spaces	64	72	$1,750	$2,250
Rule Prime and Pasta - Chef Table and Patio	12	n/a	$500	$750
Vintage House - Chef Room and Table	10	n/a	$1,000	$1,000
Vintage House - Main Dining Room	28	40	$2,250	$2,500
Cowa Sake - Cafe Side	40	50	$2,000	$4,500
Boca - Mirage	20	30	$1,000	$1,000
Boca - Chica	50	60	$1,000	$1,250
74 South at Moretz Mills	up to 350		call for rates	call for rates

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Off-Site & Full Buyout options

We also cater private homes, corporate venues, wedding sites, and destination locations in North Carolina.

- Full restaurant buyouts available
- Custom Floorplan Coordination
- Rental and Vendor Connection
- On Site culinary execution

off site events may include delivery, staffing, and rental coordination fees.

Not sure which space fits your event best?
We're happy to guide you.

Planning Notes

- Venue minimums represent food and beverage spend, not rental fees
- Final guest counts and menu selections are confirmed two weeks before your event
- final payment is due 10 days prior unless otherwise agreed (on site events can be paid minus deposit on the night of the event)
- Estimated service charge and applicable tax will be included in your final proposal

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Common Client Questions/FAQ's

Can you accommodate dietary restrictions?
Yes. Our chefs are happy to accommodate most dietary restrictions and allergies when possible. Please share these during the planning process.

Can we bring our own alcohol?
Policies vary depending on venue and service style. your event proposal will outline the best options for your event.

What if our guest count changes?
Final guest counts and menu selections are confirmed two weeks prior to your event. Small increases may be accommodated when possible, but decreases after the final confirmation date may not be reflected in pricing.

Do venue minimums include tax and service?
no. Venue minimums represent required food and beverage spend before tax and service. If the food and beverage total does not meet the required minimum, the difference will be applied as an unmet minimum charge and will be taxed and serviced.

What is your service charge?
All events include a 20-25% service charge to support our culinary and service teams. This will be included in your proposal. Gratuity beyond the service charge is always appreciated but never expected.

Do you provide rentals?
We coordinate rentals frequently and are happy to guide you through linens, glassware, tableware, and additional event needs. We make connections and coordinations, but payment will be handled directly with outside vendors, and for large scale events and needs, a wedding planner may be required. This will be discussed in the planning process.