



WEDDINGS AT THE AMWAY GRAND PLAZA



Amway Grand Plaza
187 Monroe Avenue NW
Grand Rapids, MI 49504
616.776.6400

weddings@ahchospitality.com
amwaygrand.com/weddings

OFFERINGS WITH EVERY WEDDING

- > Menu tasting for six guests*
- > Head table
- > Dinner & cocktail tables
- > Cake and gift table
- > Escort card table/easel
- > Entertainment table or easel
- > Beautifully upholstered chairs
- > Wooden dance floor
- > Risers for head table (*if desired*)
- > Staging for band (*if desired*)
- > White linens
- > White napkins
- > White china, flatware, and stemware
- > Table numbers and stantions
- > Votive candles (*3 per table*)
- > Banquet captain to oversee your event
- > Set-up and tear-down
- > Complimentary wedding night stay in river view room for the bride and groom*
- > 50% off audio visual equipment*
- > Discounted parking for room block guests

**Certain Restrictions apply. Consult with your Wedding Specialist or Catering Manager.*

WEDDING GUEST ROOM BLOCK RATES

**100% Smoke-Free*

CLASSIC ROOMS

King or two Queen beds

Starting at \$159

(Based on single or double occupancy)

Overnight parking:

\$24 for overnight with room blocks

Gift bag delivery charges:

\$3 per gift bag

Check-in time and check-out time:

4:00 PM and 11:00 AM

TWO QUEEN BEDS

Starting at \$159

(Based on triple or quad occupancy)

TOWER LUXURY SUITE

For Bride and Groom

Starting at \$159

(Regular rate \$499)



AUDIO VISUAL OFFERINGS

Contracted weddings receive 50% off these audio visual needs.

Wireless Microphone (Handheld or Lavalier) | \$125
LED Flood Lights | \$90
Grey Box (3x20 Amp Circuits) | \$90
Extension Cord with Power Strip | \$30
Stage Décor and Custom Lighting – *Available upon Request*

SPA & SALON OFFERINGS

Contact the Spa for pricing | 616.776.6498

BRIDAL SERVICES

Bridal Updo / Creative Work
Bridal Airbrush Makeup

**Bridal hair and makeup include a trial*

SALON SERVICES

Down Contemporary Style
Updo / Creative Work
Makeup Application
Airbrush Makeup
Lashes

NAIL SERVICES

Executive Manicure
Executive Pedicure
Classic Mani / Pedi
Shellac Upgrade
French Polish Upgrade
Shellac Removal
Shellac Polish Upgrade
French Shellac Upgrade

BRIDAL PACKAGES

Lash Extension Bridal Package
Full Set of Xtreme Lashes Lash Extensions and
One Bridal Fill

Pedi Party
Party of three, 60-minute service each

Shellac Mani Party
Party of three, 30-minute service each

Grand Renewal Package
Pick three services (per person)
Body Polish, Body Wrap, Massage, Facial, Man-
icure, or Pedicure

**All Bridal Parties subject to 20% gratuity*

PREFERRED PROFESSIONALS

BEAUTY

Spa & Salon at the Amway Grand Plaza
616.776.6498 | amwaygrand.com

EVENT PLANNING

A Day In May
231.421.1218 | adayinmayevents.com

Modern Day Collective
616.454.4747 | moderndayfloral.com

All Buttoned Up
248.770.7548 | allbuttonedupevents.com

Posh Petals
616.363.3337 | poshpetalsfloral.com

RSVP Events
616.454.6511 | events-by-rsvp.com

Events by Eye Candy
616.242.0733 ext 0 | eventsbyicandy.com

FLORISTS

GVL Floral
616.364.8954 | gvflfloral.com

Ludemas
616.452.2961 | ludemas.com

Modern Day Floral & Events
616.454.4747 | moderndayfloral.com

Posh Petals
616.363.3337 | poshpetalsfloral.com

MUSIC (DJ)

Steve Anzivino Music
616.915.0552 | sanzivino1.wixsite.com/music

Music Host Entertainment
616.459.1204 | musichostentertainment.com

Entertain You Productions
310.403.9827 | entertainyouproductions.com

MUSIC (LIVE)

Brena
231.233.1680 | brenaband.com

Fred Knapp Music
616.430.2033 | fredknappmusic.com

Blue Water Kings
810.569.5389 | bluewaterkingsband.com

Music Host Entertainment
616.459.1204 | musichostentertainment.com

OFFICIANT

Forever Twogether
616.455.3194 | forevertwogether.com

BRIDAL ATTIRE

RC Caylan Atelier
616.570.2111 | rccaylan.com

PHOTOGRAPHY

Karyn May Photography
616.706.1542 | karynmayphotography.com

Kelly Braman Photography
kellybramanphotography.com

Kari Douma Photography
616.437.5603 | karidoumaphotography.com

Jen Kroll Photography
616.334.5569 | jenkrollphotography.com

Nathan English Photography
616.617.4354 | nathanenglishphotography.com

UNIQUE SERVICES

Shutterbooth
616.558.0985 | shutterbooth.com

Ice Guru | The Photo Gurus
616.262.5968 | iceguru.com

VIDEOGRAPHY

Coastline Studios
616.929.1888 | coastline-studios.com

Inspiration Video
616.901.6285 | inspirationvideo.com

Xavier Nicole
616.438.4797 | xaviernicole.com

PLATED DINNER

All plated dinners served tableside with freshly baked rolls and butter, coffees, hot teas, and iced tea.

A \$100 service charge will be added to groups of 29 people or fewer. Prices subject to 6% sales tax and 23% service charge. Please contact your catering manager for additional options..

FIRST COURSE

- > Caprese salad with sliced Heirloom tomato / buffalo mozzarella / sweet basil / extra virgin olive oil / balsamic reduction / freshly cracked pepper **gf**
- > Mélange of arugula / romaine / frisée lettuce / dried cherry / chèvre / toasted almonds / honey-mustard vinaigrette **gf + v**
- > Romaine / focaccia croutons / shredded parmesan cheese / caesar dressing / roasted grape tomatoes
- > Boston bibb / pistachio / gorgonzola crumbles / purple grapes / sherry shallot vinaigrette **gf**
- > Crisp baby iceberg lettuce wedge / carrots / tomato / cucumber / white cheddar / ranch dressing **gf**
- > Michigan salad / romaine / spinach / radicchio / sliced strawberries / walnuts / dried cherries / blue cheese crumbles / raspberry vinaigrette
- > Scarlet and black kale / arugula / frisée / pickled carrot / romano / roasted grape tomato / balsamic vinaigrette
- > Romaine / cabbage / mandarin oranges / red and yellow peppers / carrots / sesame seeds / garlic miso vinaigrette
- > Roasted watermelon salad / petite Italian greens / lime / mint / mixed olives / goat cheese crumbles / fleur de sel / extra virgin olive oil **gf**
- > Tuna niçoise inspired salad **gf** / *additional \$5 per person*
- > Soba noodle salad / cilantro pesto / shiitake mushrooms / red peppers / roasted peanuts / baby arugula / seared ahi tuna / **gf** / *additional price per person 5*

SOUP

Add a puff pastry top 6 per person

- > French onion soup / gruyere crouton
- > Tomato basil bisque / fine herbs
- > Butternut squash bisque
- > Italian wedding soup

ENTRÉES

CHICKEN/PORK

- > Rosemary roasted French cut chicken breast / herb roasted fingerling potatoes / green beans / red peppers / herb jus **gf** / \$43
- > Chicken Piccata wild rice pilaf cake / broccolini with garlic / lemon caper sauce **gf** / \$45
- > Seared airline breast of chicken / roasted yukon gold potatoes, asparagus / slow cooked tomatoes / sherry reduction **gf** / \$44
- > Stuffed chicken with goat cheese, lemon, spinach and fresh herbs / redskin potatoes / boursin mushroom sauce / \$46
- > Tomahawk pork chop sweet potato purée / onion beer sauce / haricot vert **gf** / \$47

BEEF

- > 7 oz. filet of beef tenderloin creamy mashed potatoes / steamed asparagus / roasted baby peppers / au poivre sauce **gf** / \$72
- > Boneless braised short rib herbed soft polenta / braised greens with bacon / red wine jus and horseradish gremolata **gf** / \$54
- > New York strip plaza potato tart / roasted brussels sprouts / sherry-shallot demi glace **gf** / \$66
- > Beef ribeye marble potatoes / braised spinach / pan jus **gf** / \$66

SEAFOOD

- > Seared spice rubbed salmon with sweet corn and scallions / roasted cherry tomatoes / asparagus / lemon cream **gf** / \$48
- > Pan-seared walleye with fingerling potatoes / sautéed spinach / lemon-caper sauce **gf** / \$47
- > Halibut fillet with dilled Parisian carrots / Yukon gold potatoes / citrus sauce **gf** / \$64
- > Striped bass with haricot vert / garlic mashed potatoes / tomato basil relish **gf** / \$62

For petite diners 10 and under, a child-friendly meal can be arranged. Buffets are available pending spacing in contracted ballroom.

PLATED DINNER

Continued from the previous page.

DUET PLATES

- > Tenderloin of beef and French cut chicken breast with fingerling potatoes / roasted Brussels sprouts / red peppers / herb jus **gf** / 62
- > Tenderloin of beef and jumbo crab cake Plaza potato tart / green beans / red peppers / mustard sauce / 64
- > Tenderloin of beef and spice rubbed salmon herb roasted yukon gold potatoes / asparagus / lemon cream **gf** / 64
- > French cut chicken breast and fillet of halibut / marble potatoes / broccolini with garlic / citrus sauce **gf** / 58



VEGAN & VEGETARIAN

- > *Select 1 entrée and 1 dessert option to serve to your guests – if required. Entrée price is the same as the main selected entrée.*

Select one entrée:

- > Chef's selection vegan entrée
- > Vegan ricotta and rutabaga cannelloni with braised escarole, bean and tomato stew and oyster mushrooms **gf+v**
- > Ratatouille with jumbo asparagus, chickpea purée and pickled red onions **gf+v**
- > Szechuan stir fry with chickpeas and tofu, baby bok choy, shiitake mushrooms, edamame, peppers, scallions and basmati rice **gf+v**
- > Mushroom risotto with savory consommé, spring peas, and mushroom ragout, balsamic reduction **gf+v**
- > Curried sweet potato and chickpeas with braised kale and coconut jus **gf+v**

Choice of one dessert:

- > Peaches and cream strudel with vanilla and strawberry sauces **nf**
- > Individual vanilla cheesecake with berry coulis **gf+nf**
- > Cappuccino tiramisu with Kahlua and chocolate sauces **nf**
- > Chocolate Raspberry Torte with raspberry compote **gf+nf**
- > Malted chocolate caramel torte with balsamic raspberry sauce **nf**
- > German chocolate bombe with strawberry vanilla swirled sauces
- > Blueberry Chiboust with white chocolate center and passion fruit coulis **nf**
- > Black forest stout cake with malted cream and cherry compote
- > Duet of Mini cupcakes with buttercream frosting
- > Individual cupcake with buttercream frosting

Duo dessert plate | additional price per person 3

Trio dessert plate | additional price per person 4

INTERMEZZO

- > Seasonal fruit sorbet | \$5
- > House-made sorbet topped with sparkling wine | \$9

Should a large tiered wedding cake be selected, a champagne toast, intermezzo, sweets course, or two options from "first course options" could be served in lieu of the above plated individual desserts.

HORS D'OEUVRES CHILLED

Minimum order of two (2) dozen each. May be displayed or butler-passed.

48 PER DOZEN

- > Caprese skewer **gf**
- > Grilled marinated asparagus wrapped with prosciutto **gf**
- > Antipasto skewer with balsamic marinated Cipollini onion, grape tomato and dry cured Soppressata sausage **gf**
- > Smoked salmon, cucumber and scallion roll **gf**
- > Edamame hummus on crostini with olive oil, balsamic reduction and Romano cheese
- > Bavarian soft cheese on grilled Tuscan bread with cornichons

50 PER DOZEN

- > Indian eggplant on a pita chip
- > Brie and Fig with pistachio on black pepper brioche
- > Citrus crab salad with avocado, Sriracha aioli and cucumber slice **gf**
- > Spicy sautéed shrimp with avocado mousse and pickled red onion
- > Baby heirloom tomatoes, fresh mozzarella and parsley pesto on grilled Tuscan bread
- > Curried deviled egg with fresh chive **gf**
- > Wasabi deviled egg with pickled ginger and black sesame seeds **gf**

52 PER DOZEN

- > Cherrywood smoked chicken with papaya ketchup in vol-au-vent
- > Duck confit salad on dried cherry crostini with quince jam
- > Smoked nori wrapped salmon with dill cream cheese **gf**
- > Gazpacho shrimp shooter **gf**
- > Seared black sesame crusted ahi tuna with wakame and ginger aioli **gf**
- > Rare flank steak on seasoned crostini with a delicate mustard mousse
- > Rare beef tenderloin with boursin garlic spread and Japanese radish sprouts on Tuscan bread

HORS D'OEUVRES WARM

Minimum order of two (2) dozen each. May be displayed or butler-passed.

48 PER DOZEN

- > Spanakopita
- > Bacon wrapped dates with goat cheese **gf**
- > Crispy polenta cake with tomato ragout
- > Curried potato and pea samosas with raita sauce
- > Asiago arancini with wild mushrooms and chunky tomato sauce
- > Chorizo, corn and black bean fritter with cilantro lime cream
- > Pretzel bites with beer cheese sauce

50 PER DOZEN

- > Chicken quesadilla with smokey tomato sauce
- > Empanada de pollo with cilantro cream
- > Chicken skewer with honey, lime, and sriracha **gf**
- > Vegetable spring roll with sweet and sour sauce
- > Pork Chinese pot sticker with soy aioli
- > Swedish meatball with capers and parsley sauce

52 PER DOZEN

- > Crab rangoon with sweet chili sauce
- > Beef tenderloin brochette with Cipollini, mushrooms & garlic aioli **gf**
- > Beef and pork kafta with harissa aioli **gf**
- > Herb lollipop lamb chop with red onion marmalade **gf**
- > Smoked barbacoa quesadilla with salsa verde
- > Chicken meatballs with feta, sumac, and tzatziki sauce
- > Chicken drumettes with sweet soy glaze and Thai curry
- > House-made pepper bacon wrapped scallop with citrus sauce **gf**
- > Crab cake with red pepper aioli and chives
- > Lobster cake with lemon cream

A suggested amount of three to four pieces of butler passed hors d'oeuvres is a perfect amount when combined with a culinary display.

RECEPTION CULINARY DISPLAYS

Antipasti > a variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / cipollini onions / slow-cooked tomatoes / olives / pepperoncini / roasted button mushrooms / grilled asparagus / marinated artichoke hearts / Romano chunks / Gorgonzola / white bean hummus / seasoned pita chips / grissini / grape clusters

> Small / serves approximately 25 guests / **250**

> Large / serves approximately 50 guests / **475**

Bruschetta > tomatoes / artichokes / edamame hummus / marcona almonds and piquillo peppers / grilled breads

> Small / serves approximately 25 guests / **200**

> Large / serves approximately 50 guests / **400**

Gourmet cheeses > a selection of imported and domestic cheeses / dried fruit / a variety of gourmet crackers

> Small / serves approximately 25 guests / **200**

> Large / serves approximately 50 guests / **400**

Garden vegetables > a gourmet blend **gf** / avocado ranch dip / garlic hummus dip

> Small / serves approximately 25 guests / **150**

> Large / serves approximately 50 guests / **400**

Fruit > sliced and cubed **gf** / grapes / berries / creamy citrus dip / strawberry yogurt dip

> Small / serves approximately 25 guests / **200**

> Large / serves approximately 50 guests / **400**

Charcuterie Display > a selection of imported and domestic cheeses in cubes, slices, and chunks / variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / olives / pepperoncini / grilled asparagus / marinated artichoke hearts / dried fruit / vine tomatoes / marinated dried figs / garlic hummus / marcona almond and piquillo dip / balsamic caviar / honey / preserves / lavash triangles / long grissini sticks / baguette slices / toasted squid ink crostini / pickled vegetables / roasted tomatoes / **18 per person**

Desserts > cheesecake tartlet with fruit garnish **gf** / dark chocolate dipped strawberries **gf** / assorted dessert shooters

gf+nf / chocolate truffles **gf** / black forest opera

> Small / serves approximately 25 guests / **325**

> Large / serves approximately 50 guests / **630**

Plaza assorted dips

Serves approximately 25 guests per order

> Garlic hummus / pita chips / **60**

> Sour cream and chive dip / potato chips **gf** / **55**

> French onion dip / ruffled potato chips **gf** / **55**

> Spicy salsa / tortilla chips **gf** / **55**

> Beer cheese, bacon, green onion dip / mini pretzels / **55**

> Tomato bruschetta / Tuscan garlic bread / **58**

> Hot chili con queso / tortilla chips **gf** / **66**

> Hot spinach artichoke dip / pita points / **66**

> Hot smoked salmon and cream cheese dip / toasted baguette crostini / **72**

> Hot cheesy buffalo chicken dip / tortilla chips **gf** / **66**

> Hot crab cheese dip / lavash / **72**



RECEPTION CULINARY DISPLAYS

Continued from the previous page.

GULFSTREAM SEAFOOD FESTIVAL

Chilled jumbo shrimp gf > traditional cocktail sauce /
lemon wedges / *price per 100 pieces* **400**

Sushi gf > spicy tuna rolls / California rolls / vegetable roll /
shrimp nigiri / pickled ginger / soy sauce / wasabi paste /
four pieces per person

> Small / *serves approximately 25 guests* / **350**

> Large / *serves approximately 50 guests* / **675**

Smoked Atlantic salmon > minced red onions / boiled egg / capers /
cream cheese / toasted baguette crostini /
serves approximately 25 guests / price per display / **225**

Assorted seafood displayed on ice gf > Gulf shrimp / snow crab
claws / freshly shucked oysters / cocktail sauce / horseradish sauce /
mini Tabasco Sauce / lemon wedges / *price per 100 pieces* / **500**

CARVING BLOCK

Carved for your guests by our chef.

Chef fee (one chef per 100 guests) duration 2 hours / **125**

Additional hours (per chef, per hour) / **50**

Roasted turkey breast > basted and slow cooked / corn relish /
cranberry sauce / seasoned mayonnaise / Dijon mustard /
Parker House rolls / butter / *serves approximately 35 guests* / **275**

Mustard and honey-glazed country ham > slow baked / honey
Dijon mustard / Old Bay aioli / Parker House rolls / butter /
serves approximately 50 guests / **350**

Fire-roasted tenderloin of beef > sauce Bearnaise /
creamy horseradish sauce / Dijon mustard / Parker House rolls /
butter / *serves approximately 25 guests* / **450**

Herb-crusted double-cut New York strip > Dijon mustard /
creamy horseradish sauce / Parker House rolls / butter /
serves approximately 30 guests / **475**

Bavarian slow roasted pork loin > onion beer sauce /
Parker House rolls / butter / *serves approximately 30 guests* / **295**

Roasted salmon en croûte > remoulade sauce /
serves approximately 15 guests / **275**

Roasted top round of beef > cooked medium rare > Dijon mustard /
creamy horseradish sauce / Parker House rolls / butter /
serves approximately 50 guests / **450**

Cherrywood-smoked slow roasted pork shoulder > Memphis-
style and Carolina-style bbq sauces / Pan de Sal slider buns /
sweet & sour cole slaw / *serves approximately 30 guests* / **315**

RECEPTION

SMALL PLATES

SELF SERVE STATIONS

> *Each station price per person / 13*

Sliders > slow-smoked pulled pork / grilled beef slider / fresh Pan de Sal buns / lettuce leaves / sliced tomato / sliced dill pickle / diced onion / ketchup / mustard / mayonnaise / sweet relish / sweet and tangy Carolina mustard-style bbq sauce / Memphis style bbq sauce

Subs by the inch > three styles of subs on sesame seeded French bread / carved Italian style submarine with a variety of salami, provolone, and trimmings / smoked breast of turkey with sliced tomato, shredded lettuce and mild colby / vegetarian with a variety of roasted, grilled and fresh vegetables with roasted garlic hummus / mayonnaise / Dijon mustard

Mashed potato bar > whipped potatoes and sweet potatoes / sour cream / butter / blue cheese crumbles / chopped scallions / bacon bits / grated cheddar / warm beef ragoût / brown sugar / cinnamon / candied pecan pieces / served in a stemless glass

Street tacos > tender barbacoa / spicy shredded chicken / flour tortillas / white onions / cilantro / cotija cheese / pico de gallo / drunken black beans / cabbage salad / assorted salsas / Mexican crema

Beer City macaroni > buttered elbow macaroni / three cheese sauce / crisp bacon bits / seared Andouille sausage / diced ham / chopped scallions / chopped jalapeños / sour cream / crushed butter crackers / shredded cheddar / grated Parmesan cheese / seasonings

ACTION STATIONS

> *Cheffee / one per 100 guests / duration 2 hours / 125*

> *Each station price per person / 13*

> *Additional hours will incur additional costs*

Penne pasta > chunky tomato-basil sauce and Italian sausage / spinach ravioli and Pinot Grigio beurre blanc / Parmigiano-Reggiano cheese / house-made cheesy garlic bread

Fields and greens > crisp romaine lettuce, tossed to order / house-made Caesar dressing / focaccia croutons / grated Parmigiano-Reggiano / warmed grilled sliced breast of chicken / warmed grilled marinated flank steak / anchovies

Lettuce wraps gf > sautéed Asian spiced chicken / sweet and spicy Korean bean sauce / crisp baby iceberg lettuce cups / puffed rice noodles / various condiments and sauces

Risotto > freshly tossed creamy risotto / roasted mushrooms / sautéed spinach / asparagus / slow cooked tomatoes / preserved lemon / pickled red onion / baguette toast / aged parmesan

Thai market > freshly tossed vegetable pad thai / fresh vegetables / cilantro / lime / herbs / cashews / choice of chicken or shrimp



HOW SWEET IT IS...

WEDDING CAKES

The award-winning Amway Grand Plaza pastry chefs will work with you to customize your dream wedding cake.

- > Basic buttercream wedding cake starts at \$6.25 per person prior to tax and gratuity.
- > Basic fondant wedding cake starts at \$7.25 per person prior to tax and gratuity.

Below are some of our favorite cake and filling combinations:

- > White cake with french cream and fresh strawberries or raspberries
- > White cake with lemon infused french cream and fresh blueberries
- > Chocolate cake with hazelnut mousse
- > Chocolate cake with chocolate mousse
- > Red velvet cake with french cream
- > Carrot cake with cream cheese

Cake

vanilla / chocolate / marbled / red velvet / carrot cake

Fillings

vanilla french cream / chocolate french cream / chocolate hazelnut french cream / espresso french cream / caramel french cream / coconut french cream / lemon mousse / peanut butter mousse / cream cheese

Inclusions

blueberries / raspberries / strawberries / blackberries / pineapple / Heath / Reese's / Oreo

*Custom detail pricing is determined by the executive pastry chef and based on the involvement of the design selected. Additionally, two weeks prior to your one-year anniversary, please make sure to call our pastry department at 616.774.2000, and ask for the executive pastry chef to make the arrangements for your freshly made anniversary cake. This cake is provided to you complimentary as an anniversary gift from the Amway Grand Plaza and is custom-made to include the flavor and icing served during your wedding reception. *Does not apply for ceremonial cutting cakes.*

DESSERT OPTIONS

50 PER DOZEN

- > **Dessert shooters** **gf**
- > **Cheesecake tartelette** > choice of raspberry vanilla / orange vanilla dark chocolate / chocolate hazelnut **gf**
- > **Tartelette:** lemon blueberry meringue
- > **Opera:** choice of raspberry / pistachio / black forest
- > **Dark chocolate dipped strawberries** **gf + v**
- > **Truffles assortment:** milk chocolate / dark chocolate / white chocolate
- > **Assorted mini cupcakes:** red velvet / chocolate / vanilla

52 PER DOZEN

- > **Cake pops** > choice of chocolate / vanilla / red velvet
- > **Chocolate dipped flourless cake pops** **gf**
- > **Chocolate dipped pecan pie pops**
- > **Chocolate dipped vanilla cheesecake pops**
- > **French macarons** **gf**
- > **Coconut macaroons** **gf**
- > **Crunchy choux** : choice of lemon cream / chocolate hazelnut / dark chocolate

TWO-TIERED CEREMONIAL CAKE

- > 6 inch + 8 inch / \$150
- > 6 inch + 10 inch / \$180
- > 8 inch + 12 inch / \$300

LATE NIGHT FOOD OPTIONS

WP PIZZA

Kitchen by Wolfgang Puck pizza / assorted / **\$8 per person**

SWEET N' SALTY

plaza potato chips / caramelized onion dip / warm soft pretzels /
caramel corn / cheddar ale cheese / honey mustard / **\$13 per person**

SLIDERS

beef slider patties / white cheddar cheese / everything bagel seasoned bun /
McClure pickles / garlic aioli / kettle potato chips / **\$13 per person**

NITE CAP

bourbon glazed meatballs / cheddar ale cheese dip / tortilla chips / pretzels / **\$13 per person**

TOT-CHOS

tater tots / tortilla chips / nacho cheese / peppered bacon / green onions
jalapeño / tomato / hot sauce / sour cream / **\$13 per person**

DIGGITY DOG

steamed hotdogs / assorted toppings / **\$13 per person**

SIESTA

beef barbacoa / pork carnita / tortilla chips / soft flour shells / assorted toppings / **\$13 per person**

A minimum of 50% of events guests must be guaranteed

Chef fees may apply

BAR SERVICES

Beverage prices are subject to current sales tax and 23% service charge.

Bartender fee (each) / **125**

Additional Hour (per bar, per hour) / **50**

HOURLY PACKAGED BAR

Prices listed below are per person and include mixed drinks, beer, wine, soft drinks and water.

	house	premium	elite
Three hours	30	33	36
Four hours	39	42	45
Five hours	48	51	54

CASH CONSUMPTION BAR

Prices listed below are per drink.

	house	premium	elite
Domestic beer	7	7	7
Import beer	8	8	8
Micro beer	9	9	9
Liquor	9	10	11
Cordial/Cognac	11	11	11
House wine	9	9	-
Elite wine	-	-	10
Sparkling wine	40	40	45

SPONSORED CONSUMPTION BAR

Prices listed below are per person and include mixed drinks, beer, wine, soft drinks and water.

	house	premium	elite
Domestic beer	6.5	6.5	6.5
Import beer	7	7	7
Micro beer	7.5	7.5	7.5
Liquor	8	9	10
Cordial/Cognac	10	10	10
House wine	8.5	8.5	-
Elite wine	-	-	9
Sparkling wine	30	30	40

SPECIALTY BARS

22 per person for up to two hours. 12 per person per each additional hour. Each specialty bar comes with two bartenders

Bourbon speakeasy a play on a prohibition speakeasy, this bar offers classic cocktails that bring you back in time. Mainly featuring bourbon, guests will be able to choose several different recipes with added features like smoked cocktails, large ice cubes, exquisite garnishes, and fancy glassware to match.

Margarita bar guests will enjoy several different styles of margaritas. Sweet, spicy, and even smoky creations that will introduce you to a whole new level of margarita. All made with delicious fresh ingredients.

Tiki bar take a trip to the islands with this specialty bar. Fun and fruity cocktails that will mostly feature different flavors of rum. Some classic recipes like the Mai Tai or the Zombie and a few of our own recipes to make your party unforgettable.

Modern mixology this specialty bar features some modern mixology trends such as infused liquors, cocktail foams, and bacon fat washed spirits that will keep your guests wondering how we did it! We take the classics and add a handful of premium house-made ingredients to put our own spin on each of them.

Bloody Mary and Mimosa bar perfect for a brunch gathering. This bar will feature several fresh bloody Mary mixes along side all the essential garnishes to build the perfect bloody Mary. The mimosa portion includes fresh squeezes juices, berries, and house made purées that create the most refreshing combinations for your sparkling concoctions.

BAR SERVICES

SELECTIONS

The Amway Grand Plaza offers the following selections for your beverage service. Please speak with your Event Manager for a complete listing.

	house	premium	elite
Vodka	concierge	Absolut	Belvedere and Titos
Rum	concierge	Bacardi	Plantation 3 Star
Spiced Rum	concierge	Captain Morgan	Plantation Dark
Gin	concierge	Citadelle	Bombay Sapphire
Whiskey	concierge	Seagram's 7	Jack Daniels
Bourbon	concierge	Old Forester	Bulleit Bourbon
Rye	concierge	George Dickel	Bulleit Rye
Canadian	concierge	Canadian Club	Crown Royal
Scotch	concierge	J&B	Dewar's
Tequila	concierge	Los Altos	Espolon
Sparkling Wine	Sumarroca	Sumarroca	La Marca Prosecco
Wine	Avia Chardonnary	Avia Chardonnary	Chateau Souverain Chardonnary
	Avia Pinot Grigio	Avia Pinot Grigio	Chateau Souverain Sauvignon Blanc
	Avia Cabernet/Merlot Blend	Avia Cabernet/Merlot Blend	Chateau Souverain Cabernet Sauvignon
	Avia Pinot Noir	Avia Pinot Noir	Chateau Souverain Pinot Noir
	Avia Riesling	Avia Riesling	Lange Twins Moscato
Cordials	Kahlua / Amaretto / Baileys / Grand Marnier / Courvoisier VS		
Domestic Beer	Budweiser / Bud Light		
Imported Beer	Stella Artois / Heineken		
Microbrew Beer	Founders / Bell's		

TABLESIDE WINE BY THE BOTTLE

WHITE WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Sauvignon Blanc	Esk Valley / 34
Sauvignon Blanc	Chateau Souverain / 34
White Blend	Ostatu Rioja / 40
Chardonnay	Chateau Souverain / 34
Chardonnay	Mer Soleil by Caymus / 42
Chardonnay	Starmont / 38
Côtes du Rhône Blanc	Domaine de la Solitude / 44
Pinot Grigio	Parducci Small Lot / 34
Pinot Grigio	Barone Fini / 40
Riesling	Ryan Patrick / 34

RED WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Merlot	Chateau Souverain / 34
Cabernet Sauvignon	Chateau Souverain / 34
Cabernet Sauvignon	Bonanza by Caymus / 40
Cabernet Sauvignon	William Hill / 37
Pinot Noir	Chateau Souverain / 34
Pinot Noir	Rodney Strong / 42

SPARKLING

<i>varietal</i>	<i>vineyard / price per bottle</i>
Cava Brut	Sumarroca / 35
Prosecco	Astoria / 44
Brut Rosé	Amelia / 48
Brut Prestige	Mumm / 55
Brut Champagne	Veuve Clicquot-Ponsardin, Brut / 110



TERMS AND CONDITIONS

FOOD

- All food items, including wedding cake, must be supplied and prepared by the Hotel.
- Our published menus are for your inspiration and general reference. We would be happy to propose customized menus to meet your specific needs. Final pricing will be confirmed by your Catering Manager with full menu selection.
- All food and beverage arrangements and banquet room set-up requirements must be received no later than 30 days prior to the function.
- Estimated remaining balance is due by noon 5 business days prior to the event.
- Food and beverage pricing cannot be guaranteed more than six months prior to the scheduled event.
- The Hotel is not permitted to package and release any food or beverage items “to-go” that is not consumed during a scheduled event or program.
- The choice of entrées cannot exceed three items; the vegan meal is included in the three selections. A guarantee for each entrée must be provided. The menu price is dictated by the highest priced entrée selected.
- At least five (5) days prior to the function, the Group agrees to notify the hotel in writing of any guests who have food allergies or other dietary restrictions. While the Hotel will make reasonable efforts to accommodate the needs of guests, the Group understands that the Hotel is not an allergen-free facility. Food and beverage items are prepared in the shared kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment including fryers and grills, which present a potential for cross-contamination. As a result, the Hotel cannot guarantee that any food or beverage is completely free of any allergen or ingredient, and the Group agrees to notify guests of this prior to the function. The Group further agrees that the Hotel shall have no liability for any claims or damages arising out of adverse reactions of guests caused by food allergies or intolerance.
- The group is responsible to provide the means to identify their entrée choices for their guests on individual escort cards. A key must be provided to the catering manager.

- A guaranteed number of attendees must be communicated by 12 noon five (5) business days prior to your function along with any dietary requests. In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- The Hotel will prepare food for the guaranteed number of guests.

BEVERAGE

- All liquor, beer, wine and beverages must be supplied and served by the Hotel.
- The Amway Grand Plaza is committed to a policy providing legal, proper and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Michigan State Liquor Commission. The Amway Grand Plaza, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages. Through these regulations, the Amway Grand Plaza cannot allow alcoholic beverages to be brought into the Hotel for use in banquet or hospitality functions.
- The Hotel reserves the right to refuse the service of alcoholic beverages at any time to anyone.
- Alcoholic beverages cannot be served to anyone under the age of 21. The Hotel will require proper identification of any guest at any time including the bride and groom. If underage alcohol consumption is identified, the Hotel reserves the right to discontinue alcoholic beverage service to that individual or the entire event.
- There is a bartender fee of \$100 per bartender

TAXES AND SERVICE FEES

- Room rental, food and beverage prices are subject to 6% Michigan State Sales Tax and a 23% Service Charge. Taxes and service charges are subject to change without notice.

MENU TASTINGS

- The Amway Grand Plaza would be happy to provide a complimentary menu tasting for up to 6 people with a signed wedding event contract at a minimum of \$13,000.00.
- A sampling of four hors d'oeuvres, two first courses, three entrées and up to three wedding cake samples would be sampled along with house wine selections.

AUDIO/VISUAL

- The Amway Grand Plaza features its own full Audio Visual Department. At minimum contractee will be charged for power draw starting at \$15 ++ for any musicians/DJ's.
- Audio Visual Department will add a 6% Sales Tax and 23% Service Charge on all equipment orders placed.
- Labor fees and/or set up charges may also apply.
- A 50% discount will be offered for all Audio Visual Equipment rental.

SIGNAGE

- Should a client wish to continue their theme through signage, professionally printed signs would be permitted. Locations of signs must be approved per your Catering Manager.

LOST/DAMAGED ITEMS

- The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function. This includes any items left behind by hired vendors and/or client.
- In the unlikely event that any damages to the Hotel should occur as a result of your function, the contractee shall assume responsibility and all costs associated with these damages.

PARKING

- All wedding guests may enjoy discounted parking who book within the established wedding room block. Overnight parking is reduced to \$24 per vehicle.

100% SMOKE-FREE POLICY

- The Amway Grand Plaza is a non-smoking facility. Violators will be fined a minimum of \$250.00.

CEREMONIES

- The contracted ceremony space is not guaranteed as the rehearsal space. However, a space will be made available in the hotel.

TIMING

- At time of contracting, the contractee is contracted into the exact timeline reflected above. Should an event occupy the space prior to the above contracted spaces, there will be a guaranteed minimum of 2 hours for AGP staff to reset and clean the room and for vendors to set.

GIFT BAG DELIVERY

- Should client wish to provide welcome gift bags to guests, the Bellstand will deliver each item to the guest's room. Gift bags will not be handed out by the front desk agents.
- There is a \$3.00 delivery fee per room for gift bag delivery. This is payable at the front desk upon drop off of gift bags or routed to the Master Account. As guests do have their choice of rooms upon check-in, gift bags are not guaranteed to be in the guest room upon check-in. Should the guest opt to hang a "do not disturb" sign on the guest room door, the gift bag will not be delivered.
- Should the client wish for gifts to be delivered from a wedding reception, the bellstand will graciously assist. A \$10.00 per cart charge will be accessed to the client's overnight room.
- At the Hotel's discretion, any unused gift bags will be disposed of on the first business day after the event block.

DECOR

- Arrangements for floral centerpieces, décor, rentals and entertainment may be made through our preferred vendor list or of your own choosing. All items must meet the guidelines of the Grand Rapids Fire Department.
- The Hotel will not permit the affixing of any items to the walls or ceiling of function rooms. The Hotel does not permit open flame in candles, balloons, sparklers or confetti in event spaces. All décor and florals must be removed from the event space at the conclusion of the event.
- Any damage or additional cleaning which occurs as a result of a client's décor, will be billed to the contractee.
- The Hotel reserves the right of approval for all décor, displays and exhibits.

PHOTOGRAPHY

- Guests who are hosting an event in the Hotel have permission to use the Hotel's facilities with the following requirements:
- No lighting set-up (i.e. lighting booms) Handheld cameras with on-camera flash only.
- Hotel furniture and fixtures may not be moved.
- Clients and photographers are asked to be cognizant of all guests enjoying the hotel facilities.
- Failure to comply may result in termination of the photo session and any future privileges.

VENDORS

- Through experience working with several vendors, the hotel can confidently suggest our Preferred Vendor list. Whether a vendor is hired per this list or one of clients own choosing, all load-in and striking procedures must be followed. Load in and striking of items must occur through the loading dock located on Lyon street (north side of hotel). It is suggested that this be communicated to vendors upon hire.
- Vendors must strike all items immediately at the event's conclusion. Items cannot be left overnight.
- A full vendor list noting email and phone number must be provided to your catering sales manager.
- Vendors are responsible for covering their own parking.
- Vendors may request meal service via their contract at the contractee's expense. Please include these numbers in your final guarantee.

HOTEL POLICIES

- Hotel policies are subject to change without prior notifications.

HILTON HONORS WEDDING INCENTIVE POINTS

- Your big day is waiting – and so are thousands of bonus points! With wedding incentive points your big day could earn thousands of points toward your dream honeymoon, and so many more unforgettable experiences.
- Spend \$5,000 - \$12,000 get 2 points per dollar spent
- Spend \$15,000 or more and get 5 points per dollar spent, up to 100,000 points maximum
- Must be a Hilton Honors Member at time of signing contract; Honors number must be included on contract.