

We do. I do's.



Amway Grand Plaza
187 Monroe Avenue NW
Grand Rapids, MI 49504
616-776-6400

weddings@amwaygrand.com
amwaygrand.com/weddings



concessions offered with every wedding reception

Menu Tasting for Four Guests*

Head Table

Dinner & Cocktail Tables

Cake and Gift Table

Escort Card Table

Entertainment Table

Beautifully Upholstered Chairs

Dance Floor

Risers for Head Table, if desired

Staging for Band, if desired

Floor Length White Damask Linens

White Napkins

Fine China

Flatware

Stemware

Table Numbers

(3) Votive candles per table

Hotel Appointed Service and Beverage Staff

Set-up and Tear-out of the items described above

Wedding night stay in a River View Room for the Bride and Groom*

50% off Audio Visual Equipment*

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



terms and conditions

beverage

The Amway Grand Plaza Hotel 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 Hotel, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages.

Through these regulations, the Amway Grand Plaza Hotel 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, and the Hotel will require proper identification of any guest at any time.

If underage alcohol consumption is identified, the Hotel reserves the right to discontinue alcoholic beverage service.

All liquor, beer, wine and beverages must be supplied and served by the Hotel.

A bartender fee of \$100 per bar maybe applicable. Please discuss details with your Wedding Specialist/Catering Manager.

food

All food items, including the 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.

All food and beverage arrangements and banquet room set-up requirements must be received no later than 30 days prior to the function.

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 that is not consumed during a scheduled event or program.

food (cont.)

The choice of entrées for groups of 25 or more cannot exceed two items.

A guarantee for each entrée must be provided.

The menu price is dictated by the highest priced entrée selected. The group is responsible to provide the means to identify their entrée choices for their guests.

A guaranteed number of attendees must be communicated by 12 noon seven (7) working days prior to your function.

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 and provide seating for 3% over the guarantee.

In the event that your guaranteed number of attendance decreases or increases significantly, the Hotel reserves the right to contact you to discuss the possibility of relocating your group to an appropriate size function space.

taxes and service fees

Room rental, food and beverage prices are subject to 6% Michigan State Sales Tax and a 22% Service Charge.

Taxes and service charges are subject to change without notice.

menu tastings

A complimentary tasting (of up to 4 people) will be provided with a signed contract for a minimum of \$13,000.00 prior to tax and service charge.

A sampling of two first courses, two entrees and up to three wedding cake samples are included in the complimentary tasting. Request for more samples will incur additional fees.

Please contact your Catering Manager to discuss the details of this event.

audio/visual

All audio/visual must be contracted through the Amway Grand Plaza Hotel.

The Audio Visual Department will add a 6% Sales Tax and 22% 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 rentals for weddings with a contracted wedding reception. All vendors such as DJ's and Bands are subject to a charge for power

Acknowledged By/Date



terms and conditions (cont.)

signage

Only professionally made signs are permitted in the Hotel. No signs are allowed on the first floor lobby.

Please speak with your Catering Manager for sign placement. We respectfully request a limit of one sign per room.

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.

In the unlikely event that any damages to the Hotel should occur as a result of your function, the guest's organization shall assume responsibility and all costs associated with these damages.

parking

Guests attending your wedding event(s) are able to park in the Hotel's parking ramp or valet park.

Overnight guest room parking is also available.

Please speak with your Catering or Sales Manager for pricing information.

100% smoke-free policy

The Amway Grand Plaza Hotel is a non-smoking facility. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation, we have strictly enforced a non-smoking policy.

Smoking is not permitted within the Hotel.

Designated smoking areas can be found by the main entrances of the Hotel.

Please advise your guests of this policy. Violators will be fined a minimum of \$250.00.

The Hotel will at every opportunity advise the public of this policy on all printed materials, website, at time of booking and at check-in.

deposit

\$2,500 non-refundable deposit due with signed contract. This will be applied towards your final bill.

drayage

Bellstand charges for movement of gifts within the Hotel is \$10.00 per cart.

There is a \$3.00 delivery fee per gift bag. This is payable at the front desk upon drop off or routed to the Master Account. A rooming list may be obtained from your Sales Manager. 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. All candles must be in enclosed containers.

All décor and florals must be removed from the ballroom/Hotel at the conclusion of the event

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
(Handheld cameras with on-camera flash only).

Hotel furniture and fixtures may not be moved.

Photo shoot details must be relayed to your catering manager (photographer's name, number of participants, timeline) at least 2 weeks prior to shoot for final approval.

Failure to comply may result in termination of the photo session and any future privileges.

hotel policies

Hotel policies are subject to change without prior notification. Please speak to your Catering Manager/Wedding Specialist for details.

Acknowledged By/Date



Wedding guest room block rates

classic rooms

King or two Queen beds

Starting at \$159

(Based on single or double occupancy)

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)

overnight parking

\$29 for Self-Parking and \$36 for Valet Parking

gift bag delivery charges

\$3 per gift bag

Check-in time and check-out time

4:00 PM and 11:00 AM

*All rooms are subject to 6% sales tax and 9% occupancy tax.

*Rates are based on availability and may vary.

*Rates are based on the wedding reception of at least 75 guests held at the Amway Grand Plaza Hotel.

*Rates are based on an established room block.

*Other discounts may be available for room block only.

*Other suites are available at discounted rates.

For additional information, please contact:

Wedding Specialist

weddings@amwaygrand.com | 616.776.6400.



preferred professionals

attire

Renee Austin Wedding
616.224.0092 | reneeaustinwedding.com

beauty

Amway Grand Plaza Hotel Salon & Spa
616-776-6498 | amwaygrand.com

catering venues

DeVos Place
616.742.6515 | devosplace.org

Grand Rapids Art Museum
616.831.1000 | artmuseum.org

event planning

A Day In May
231.421.1218 | adayinmayevents.com

Modern Day Floral & Events
616.454.4747 | moderndayfloral.com

florists

GVL Floral
616.364.8954 | gvlfloral.com

Ludemas
(616) 452-2961 | ludemas.com

Modern Day Floral & Events
616.454.4747 | moderndayfloral.com

linen and chair covers

Modern Day Floral & Events
616.454.4747 | moderndayfloral.com

music

(dj)

2Bays DJ's
231.735.3933 | 2BaysDJs.com

Moments in Time
616.334.3110 | mitdj.com

Music Host Entertainment
616.459.1204 | musichostentertainment.com

music

(live)

Brena
231.233.1680 | brenaband.com

Fred Knapp Music
616.430.2033 | fredknappmusic.com

The Hip Pocket
616.364.0606 | hip-pocket.com

officiant

Matrimony & More
517.285.0400 | matrimonyandmore.com

Diana Maodush-Pitzer | 616.453.8098

photography

Jennifer Mayo Studios
269.468.8454 | jmstudios.com

Karyn May Photography
616.706.1542 | karynmayphotography.com

Studio 6.23
616.856.6474 | studio6-23.com

stationery & invitations

Lola Grace Calligraphy | lolagracecalligraphy.com

Modern Day Floral & Events
616.454.4747 | moderndayfloral.com

transportation

Holiday Coach | holidaycoach.com

Metro Cars | metrocars.com

unique services

Shutterbooth
616-558-0985 | shutterbooth.com

videography

Coastline Studios
616.929.1888 | coastline-studios.com

Visual Inspirations
616.901.6285 | inspirationvideo.com



culinary selections

To create your plated dinner, please select the desired protein and sauce or allow our world class chefs to select for you your selection of protein, one (1) starch, one (1) vegetable and one (1) dessert to accompany your plated meal.

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 less.
Prices subject to 6% sales tax and 22% service charge.
Please contact your Catering Manager for additional options.



first course

Caprese Salad with Sliced Tomato / Buffalo Mozzarella / Sweet Basil / Extra Virgin Olive Oil / Freshly Cracked Pepper *gf*

Melange of Arugula / Spinach / Frisée Lettuce / Dried Cherry / Seared Hazelnut / Honey-Mustard Vinaigrette *gf + v*

Romaine / Focaccia Croutons / Shredded Parmesan Cheese / Caesar Dressing

Boston Bibb / Radicchio / Belgian Endive / Roasted Roma Tomato / Smoked Gouda / Herb Vinaigrette *gf*

Boston Bibb / Pistachio / Gorgonzola Crumbles / Purple Grapes / Sherry Shallot Vinaigrette *gf*

Crisp Baby Iceberg / 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 / Friséé / 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 / 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 / Shitake Mushrooms / Red Peppers / Roasted Peanuts /
Baby Arugula / Seared Ahi Tuna / *additional \$5 per person*

French Onion Soup

Tomato Basil Bisque / Fine Herbs / Puff Pastry Dome

Broccoli Smoked Gouda Soup

entrees



CHICKEN/PORK

Rosemary Roasted French Cut Chicken Breast *gf* / \$43

Braised Pork Shank *gf* / \$46

Stuffed Chicken Goat Cheese / Pears / Currants / Arugula / \$46

Chicken Saltimbocca *gf* / \$45

Tomahawk Pork Chop *gf* / \$47

*Choice of one (1) Sauce: Boursin Mushroom Cream Sauce *gf* / Herb Jus *gf* / Garlic-Lime Cream *gf* /
Lemon Capers *gf* / Pesto *gf* / Onion Beer *gf**

BEEF

7 oz Filet of Beef Tenderloin *gf* / \$70

Boneless Braised Short Ribs *gf* / \$50

New York Strip *gf* / \$64

Beef Ribeye *gf* / \$64

Choice of one (1) Sauce: Au Poivre / Pan Jus / Sherry Shallot Demi-Glace / Cabernet Demi Glaze

SEAFOOD

Pan Seared Walleye *gf* / \$46

Salmon Fillet *gf* / \$47

Halibut Fillet *gf* / \$64

Striped Seabass *gf* / \$62

Seasonal Selection / Market Price

*Choice of one (1) Sauce: Citrus Beurre Blanc *gf* / Seafood Chowder / Garlic-Lime Cream *gf**

DUO PLATES

Create a dinner entrée by combining two of the following for a duet.

First, select your base item:

French Cut Chicken Breast *gf* / \$39

Tenderloin of Beef *gf* / \$49

Second, select one additional item:

5 oz Lobster Tail *gf* / \$25

Crab Stuffed Shrimp (2) *gf* / \$14

French Cut Chicken Breast *gf* / \$10

Jumbo Crab Cake *gf* / \$13

4 oz Fillet of Salmon *gf* / \$13

4 oz Fillet of Halibut *gf* / \$15

Herb Grilled Shrimp (3) *gf* / \$15

Prices are subject to 6% sales tax and 22% service charge.

dinner accompaniments



Choice of one (1) Starch:

Chef's Selection **gf** / Garlic Mashed **gf** / Plaza Potato Tart **gf** / Herb Roasted Fingerling Potatoes **gf** /
Root Vegetable Mash **gf** / Orzo Pasta / Wild Rice Pilaf Cake **gf** / Parmesan Risotto **gf**

Choice of one (1) Vegetable:

Chef's Seasonal Selection **gf** / Steamed Haricot Vert **gf** / Honey Glazed Carrots **gf** / Steamed Asparagus **gf** /
Roasted Brussel Sprouts **gf**

Choice of one (1) Dessert:

Apple Strudel
Michigan Dried Cherries / Vanilla & Strawberry Sauces
Individual Vanilla Cheesecake
Berry Coulis
Cappuccino Tiramisu
Kahlua & Chocolate Sauces
The Candy Bar Terrine
White Cake / Reese's Peanut Butter Cup / Heath Bar & Oreo Layers / Rich Chocolate Glaze / Duo of Sauces
Carrot Cake
Cream Cheese Frosting / Bourbon Vanilla Sauce
Chocolate Espresso Mousse Torte
Caramel Cream Sauce
Black Forest Stout
Malted Cream / Cherry Compote
Duo Dessert Plate / additional \$3
Trio Dessert Plate / additional \$4

VEGAN/VEGETARIAN

Select one (1) entree and one (1) dessert option to serve to your guests. Entree price is the same as the main selected entree.

Faux Ricotta and Rutabaga Cannelloni **gf + v**
Braised Escarole / Bean and Tomato Stew / Oyster Mushrooms
Ratatouille Timbale **gf + v**
Jumbo Asparagus / Chickpea Puree / Pickled Root Vegetables
Szechuan Tofu **gf + v**
Baby Bokchoy / Shitake Mushrooms / Peppers / Scallion / Brown Rice
Mushroom Risotto **gf + v**
Savory Consume / Spring Peas / Mushroom Ragout
Hickory Smoked Portobello Mushroom **gf + v**
Seared Polenta / Fennel Salad / House made steak sauce

Choice of one vegan dessert:

*Chocolate Cake with Fresh Berries and Raspberry Sauce **gf + v***
*Coconut Mango Tapioca Pudding **gf + v***
*Fresh Fruit and Cold Sabayon with Sherry **gf + v***
*Apple Puff Tart with Strawberry Sauce **gf + v***

Prices are subject to 6% sales tax and 22% service charge.



the chilled hors d'oeuvres

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

\$48 per dozen

Caprese Skewer *gf*

Grilled Marinated Asparagus / Wrapped in Prosciutto *gf*

Antipasto Skewer / Balsamic Marinated Cipollini Onion / Grape Tomato / Dry Cured Soppressata Sausage *gf*

Smoked Salmon / Cucumber and Scallion Roll *gf*

Spicy Sauteéd Shrimp / Avocado Mousse and Pickled Red Onion

\$50 per dozen

Bavarian Soft Cheese on Grilled Tuscan Bread / Cornichon

Indian Eggplant / Pita Chip

Edamame Hummus on Crostini / Olive Oil, Balsamic Reduction / Romano Cheese

Citrus Crab Salad / Avocado / Sriracha Aioli / Cucumber *gf*

Rare Flank Steak on Seasoned Crostini / Delicate Mustard Mousse

Rare Beef Tenderloin / Boursin Garlic Spread / Japanese Radish Sprouts on Tuscan Bread

\$52 per dozen

Curried Deviled Egg / Fresh Chive *gf*

Wasabi Deviled Egg / Pickled Ginger / Black Sesame Seeds *gf*

Cherrywood Smoked Chicken / Papaya Ketchup in Vol-Au-Vent

Duck Confit Salad on Dried Cherry Crostini / Quince Jam

Smoked Nori Wrapped Salmon / Dill Cream Cheese *gf*

Gazpacho Shrimp Shooter *gf*

Seared Black Sesame Crusted Ahi Tuna / Ginger Apricot Glaze *gf*

Prices are subject to 6% sales tax and 22% service charge.



the warm hors d'oeuvres

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

\$48 per dozen

Tuscan Ratatouille Tart
Spanakopita
Vegetable Spring Roll / Sweet and Sour Sauce
Curried Potato and Pea Samosas
Vegan Chickpea Pakora
Asiago Arancini / Wild Mushrooms
Chorizo, Corn and Black Bean Hush Puppy / Cilantro Lime Cream

\$50 per dozen

Chicken Quesadilla / Smokey Tomato Sauce
Empanada de Pollo / Roasted Chili Mole
Citrus Roasted Chicken Skewer / Chimichurri *gf*
Crab Cake / Red Pepper Aioli
Coconut Shrimp / Orange Marmalade Horseradish Sauce
Lobster Cake / Sriracha Aioli
House made Double Smoked Kielbasa Skewer / Horseradish Apple Compote *gf*

\$52 per dozen

Crab Rangoon / Sweet Chili Sauce
Beef Tenderloin Brochette / Chipilini and Mushroom
Pork Chinese Pot Sticker / Soy Aioli
Swedish Meatball / Capers and Smitane Sauce
Lamb Kafta / Tiziki Sauce
Herb Bay Lollipop Lamb Chop / Red Onion Marmalade *gf*
Smoked Barbacoa Quesadilla / Salsa Verde
House made Pepper Bacon Wrapped Scallop *gf*

Prices are subject to 6% sales tax and 22% service charge.



the culinary displays

Gourmet Cheeses

Selection of Imported and Domestic Cheeses served with a Variety of Crackers and Water Biscuits

Small (25 guests) \$195 Large (50 guests) \$375

Garden Vegetables

A Collection of Garden Vegetables Served with Ranch and Chunky Blue Cheese Dips

Small (25 guests) \$125 Large (50 guests) \$230

Fruit

Fresh Sliced and Cubed Fruit, Grapes, Berries and Creamy Citrus Dip or Strawberry Yogurt Dip

Small (25 guests) \$195 Large (50 guests) \$375

Antipasto Display

A variety of Salami including Genoa, Prosciutto, Mortadella, Sopressata, Bresaola, Stuffed Grape Leaves, Olives, Pepperoncini, Roasted Button Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Romano Chunks, Gorgonzola, White Bean Dip, Seasoned Pita Chips, Grissini and Grape Clusters

Small (25 guests) \$225 Large (50 guests) \$450

Bruschetta Bar

Tomato / Artichoke / Edamame Hummus / Mushroom

Small (25 guests) \$195 Large (50 guests) \$375

Dessert

Cheesecake Tartlet with Fruit Garnish / Miniature Cupcakes / Chocolate Dipped Strawberries *gf* / Cannoli / Chocolate Truffles

Small (25 guests) \$325 Large (50 guests) \$630

Plaza Assorted Dips

Serves 25 guests per order

Blue Cheese and Bacon Dip with Pretzel Sticks / \$54
Sour Cream and Chive Dip with Potato Chips *gf* / \$54
French Onion Dip with Ruffled Potato Chips *gf* / \$54
Spicy Salsa with Tortilla Chips *gf* / \$54
White Bean Dip with French Baguette Toast / \$59
Tomato Bruschetta with Tuscan Garlic Bread / \$57

Hot Chili Con Queso with Tortilla Chips *gf* / \$65
Hot Smoked Salmon and Cream Cheese Dip with Bagel Chips / \$71
Hot Spinach Artichoke Dip with Pita Points / \$65
Hot Cheesy Buffalo Chicken Dip with Tortilla Chips *gf* / \$65
Hot Crab Cheese Dip with Lavash / \$71
Garlic Hummus with Pita Chips / \$59

Prices are subject to 6% sales tax and 22% service charge.



the culinary displays

~ GULFSTREAM SEAFOOD FESTIVAL ~

Chilled Jumbo Shrimp *gf*

Traditional Cocktail Sauce and Lemon Wedges / **\$400** per 100 pieces
150 pieces or more includes lighted carved ice bowl

Sushi *gf*

Spicy Tuna Rolls, California Rolls, BBQ Eel Rolls, and Shrimp Nigiri with Pickled Ginger, Soy Sauce and Wasabi Paste (Four Pieces Per Person)
Small (25 Guests) \$325 Large (50 Guests) \$650

Side of Sliced Smoked Atlantic Salmon

Chopped Onions, Boiled Egg, Capers, Blended Cream Cheese and Bagel Chips / **\$225** per side
Serves approximately 25 Guests

An Assortment of Gulf Shrimp, Snow Crab Claws and Oysters *gf*

Freshly Shucked and Displayed on Ice with Cocktail Sauce, Horseradish Sauce, Tabasco Sauce and Lemon Wedges / **\$500** per 100 pieces

Smoked Fish Display

Hot Smoked Salmon, Smoked Trout, Smoked Whitefish and Mussel Salad
with Lavosh, Petite Baguette and Cranberry Horseradish Cream / **\$550** per display

Alaskan King Crab Legs *gf*

Sauce à l'Americain / **\$65** per pound

~ CARVING BLOCK ~

*Chef attendant required for a maximum of two hours
(\$100 per chef attendant, \$50 for each additional hour)*

Roasted Turkey Breast

Basted and Slow Cooked with Corn Relish, Cranberry Sauce, Seasoned Mayonnaise, Dijon Mustard, Parker House Rolls and Butter / **\$250**
Serves approximately 35 Guests

Slow Baked Honey Glazed Country Ham

Honey Dijon Mustard, Seasoned Mayonnaise, Dijon Mustard, Parker House Rolls and Butter / **\$350**
Serves approximately 50 Guests

Fire-Roasted Tenderloin of Beef

Sauce Bernaise, Creamy Horseradish Sauce, Dijon Mustard, Parker House Rolls and Butter / **\$400**
Serves approximately 25 Guests

Herb-Crusted New York Strip Loin

Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter / **\$425**
Serves approximately 30 Guests

Bavarian Slow Roasted Pork Loin

Onion Beer Sauce, Parker House Rolls and Butter / **\$295**
Serves approximately 30 Guests

Roasted Salmon en Croûte

Remoulade Sauce / **\$250**
Serves approximately 25 Guests

Roasted Top Round of Beef

Cooked Medium Rare with Dijon Mustard, Creamy Horseradish Sauce, Parker House Rolls and Butter / **\$350**
Serves approximately 50 Guests

Cherrywood Smoked, Low and Slow Roasted Pork Shoulder

Memphis-Style and Carolina-Style BBQ Sauces, Pan del Sol Slider Buns and Sweet & Sour Cole Slaw / **\$295**
Serves approximately 30 Guests

Colorado Rack of Lamb

Red Onion Jam, Mint Jelly and Petite Rolls / **\$400**
Serves approximately 25 Guests

Prices are subject to 6% sales tax and 22% service charge.



reception enhancements

~ SMALL PLATE ACTION STATIONS ~
*Chef attendant required for a maximum of two hours
(\$100 per chef attendant, \$50 for each additional hour)*

Street Tacos / \$13 per person

Tender Barbacoa and Spicy Shredded Chicken / Mini Crunchy Corn Tortillas / Flour Tortillas / White Onions / Cilantro / Cojita Cheese / Pico de Gallo / Drunken Black Beans / Cabbage Salad / Assorted Salsas / Mexican Crema

Taste of the South ^{gf} / \$13 per person

Grits / Sauteéd Gulf Shrimp / Zesty Creole Sauce / Tazzo Ham / Pineapple

Thai Market ^{gf} / \$13 per person

Vegetable Pad Thai / Fresh Toppings & Sauces / Choice of Chicken or Shrimp

Ramen Noodles / \$13 per person

Savory Chicken & Vegan Ginger Miso Broth / Chicken / Marinated Tofu / Array of Traditional Julienned Fresh Vegetables / Sprouts, Fresh Herbs / Hot Peppers / Spicy Bean Pastes & Condiments

Pasta / \$13 per person

Penne Pasta with Chunky Tomato-Basil Sauce & Italian Sausage / Basil Ravioli with Pinot Grigio Beurre Blanc / Parmigiano-Reggiano Cheese / House Made Cheesy Garlic Bread

Fields and Greens / \$13 per person

Crisp Romaine Lettuce Tossed to Order with our House Caesar Dressing in a Baked Bread Bowl / Focaccia Croutons / Parmigiano-Reggiano Cheese / Grilled Chicken Breast or Grilled Marinated Flank Steak / Anchovies on the Side

Lettuce Wraps ^{gf} / \$13 per person

Asian Spiced Chicken Marinated in a Sweet & Spicy Korean Bean Sauce, Sauteéd & Served in Crisp Baby Iceberg Lettuce Cups / Puffed Rice Noodles / Various Condiments and Sauces

Beer City Macaroni / \$13 per person

Buttered Elbow Macaroni Served with a Three-Cheese Sauce

Assorted Toppings to Include: Crisp Bacon Bits / Seared Andouille Sausage / Diced Ham / Chopped Scallion / Chopped Jalapenos / Sour Cream / Crushed Butter Crackers / Shredded Cheddar and Grated Parmesan Cheese / Seasonings

~ SELF-SERVE SMALL PLATES ~

Sliders / \$13 per person

Slow-Smoked Pulled Pork and Tender Barbecue Beef Sliders / Pan del Sol / Lettuce / Sliced Tomato / Sliced Dill Pickle / Diced Onion / Ketchup / Mustard / Mayonnaise / Sweet Relish / Sweet & Tangy Carolina Mustard-Style Barbeque Sauce / Memphis Style Barbeque Sauce

Subs by the Inch / \$13 per person

Three Styles of Subs on Sesame Seeded French Bread

Carved Italian Style with Salami, Provolone & Trimmings / Smoked Breast of Turkey with Tomato, Lettuce & Mild Colby / Vegetarian with Roasted, Grilled & Fresh Vegetables / Roasted Garlic Hummus, Mayonnaise & Dijon Mustard on the side

Mashed Potato Bar / \$13 per person

Whipped Potatoes & Sweet Potatoes Served in a Martini Glass

Assorted Toppings: Chives / Sour Cream / Butter / Blue Cheese Crumbles / Chopped Scallion / Bacon Bits / Grated Cheddar / Warm Beef Ragout / Brown Sugar / Cinnamon / Candied Pecan Pieces

Prices are subject to 6% sales tax and 22% service charge.



cakes and desserts



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.

While we can create an impressive array of flavors and design, 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

Decadent Chocolate Cake with Baci Mousse*

Decadent Chocolate Cake with Chocolate Mousse (Dark/Milk/White)

Decadent Chocolate Cake with French Cream

Red Velvet

Carrot Cake

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 Hotel and is custom made to include the flavor and icing served during your Wedding Reception.

** Contains nut product*

dessert options

\$44 per dozen

Mini Cupcakes / Red Velvet / White / Chocolate

Chocolate Dipped Strawberries *gf*

Cheesecake Tartelette

Opera / Raspberry / Pistachio / Valencia / Coffee / Orange

Tartelette / Lemon Blueberry Meringue

Truffles / Milk Chocolate / Dark Chocolate / White

Shooters *gf*

Cannoli / Chocolate Hazelnut

\$48 per dozen

Cupcakes / Red Velvet / White / Chocolate

French Macarons *gf*

Cake Pops / Chocolate / Vanilla / Red Velvet / Carrot Cake

Chocolate Dipped Flourless Cake Pops *gf*

Chocolate Dipped Vanilla Cheesecake Pops

Coconut Macaroons *gf*

Prices are subject to 6% sales tax and 22% service charge.



beverage



hourly sponsored

Allows your guests to enjoy an open bar and give you, the host, and the total charges prior to the event.
A guaranteed number of guests will be required and charges will be made accordingly.

Prices below include cocktails, beer, wine, cordials, soda, mixers.

We provide one bar and bartender per 100 guests.

	house labels	premium labels	elite labels
One Hour	\$17 per person	\$19 per person	\$22 per person
Two Hours	\$23 per person	\$25 per person	\$28 per person
Three Hours	\$27 per person	\$29 per person	\$32 per person
Four Hours	\$31 per person	\$33 per person	\$36 per person
Five Hours	\$35 per person	\$37 per person	\$40 per person

sponsored consumption bar

Allows your guests to enjoy an open bar. Charges are based on the actual number of cocktails ordered.

A guaranteed number of guests will be required.

Prices below include cocktails, beer, wine, cordials, soda, mixers.

We provide one bar and bartender per 100 guests.

House Labels.....	\$7
Premium Labels.....	\$8
Elite Labels.....	\$9
Cognac and Cordials.....	\$8
Micro Brews.....	\$5.50
Imported Beer.....	\$5
Domestic Beer.....	\$4.50
House Wine.....	\$7
Mineral Waters.....	\$3
Fruit Juices.....	\$3
Soft Drinks.....	\$3

cash bar

Guests are responsible for paying for their own cocktails.

Prices below include cocktails, beer, wine, cordials, soda, mixers.

We provide one bar and bartender per 100 guests.

House Labels.....	\$8
Premium Labels.....	\$9
Elite Labels.....	\$11
Cognac and Cordials.....	\$10
Micro Brews.....	\$7
Imported Beer.....	\$6
Domestic Beer.....	\$5
House Wine.....	\$7
Mineral Waters.....	\$3
Fruit Juices.....	\$3
Soft Drinks.....	\$3

labor charges

A bartender fee of \$100 maybe applicable.

Prices are subject to 6% sales tax and 22% service charge.



beverage selection

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

	house labels	premium labels	elite labels	cordials
<i>Whiskey</i>	Canadian Club	Seagram's Crown Royal	Crown Royal Black	Kahlua
<i>Bourbon</i>	Evan Williams	Jack Daniels Black	Makers 46	Peach Schnapps
<i>Scotch</i>	Dewar's	Chivas Regal	Johnnie Walker Black Label	Drambuie
<i>Gin</i>	Pearl	Tanqueray	Bombay Sapphire	Grand Marnier
<i>Rum</i>	Calypso	Bacardi/Captain Morgan	Appleton/Sailor Jerry	Bailey's Irish Cream
<i>Vodka</i>	Sobieski	Tito's	Grey Goose	Courvoisier
				Amaretto

white wines

Chardonnay, Concannon Conservancy	\$34
Chardonnay, Bouchaine Estate.....	\$44
Chardonnay, bin 616	\$29
Côtes du Rhône Blanc, M. Chapoutier, Belleruche.....	\$42
Pinot Grigio, Astoria	\$44
Riesling, Chateau Chantal.....	\$38
Sauvignon Blanc, bin 616.....	\$34

red wines

Cabernet Sauvignon, bin 616	\$34
Cabernet Sauvignon, Concannon Conservancy.....	\$34
Cabernet Sauvignon, Joseph Carr.....	\$44
Côtes du Rhône Rouge, M. Chapoutier, Cairanne.....	\$42
Merlot, Burgess	\$48
Petite Sirah, Concannon Conservancy.....	\$32
Pinot Noir, bin 616	\$32
Pinot Noir, Bouchaine Estate.....	\$48

sparkling wine

Moët & Chandon, Imperial	\$95
Brut Rosé, Schramsberg	\$95
Sumarocca, Cava Brut, Cuvée, Grand Plaza	\$34
Prosecco, Astoria.....	\$44

labor charges

A bartender fee of \$100 maybe applicable.

Prices are subject to 6% sales tax and 22% service charge.

