

# We do. I do's.



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

[weddings@amwaygrand.com](mailto:weddings@amwaygrand.com)  
[amwaygrand.com/weddings](http://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 23% 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 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 rentals for weddings with a contracted wedding reception. All vendors such as DJ's and Bands are subject to a charge for power

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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.

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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 Caper *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 Poive / 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 23% 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 23% 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 23% 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 23% 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 23% 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 23% 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 <sup>gf</sup> / \$13 per person**

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

## **Thai Market <sup>gf</sup> / \$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 <sup>gf</sup> / \$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 23% 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 23% 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 23% 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, Domaine des Gerbeaux Macon-Villages .....	\$42
Chardonnay, Bellua .....	\$42
Chardonnay, bin 616.....	\$32
Chardonnay, 10 Span .....	\$42
Pinot Grigio, Astoria .....	\$44
Riesling, Weins-PrUm Estate 'Feinherb' .....	\$55
Late Harvest Riesling, Black Star Farms.....	\$65
Sauvignon Blanc, bin 616.....	\$32
Sauvignon Blanc Blend, Doaine de Ballade.....	\$38
Cotes du Rhones Blanc M. Chapoutier, Belleruche.....	\$42

## red wines

Cabernet Sauvignon, bin 616 .....	\$34
Cabernet Sauvignon, 10 Span.....	\$36
Cabernet Sauvignon, Joseph Carr .....	\$44
Côtes du Rhône Rouge, M. Chapoutier, Cairanne .....	\$42
Merlot, Burgess .....	\$48
Merlot Blend Elicio .....	\$38
Pinot Noir, Bellula .....	\$42
Pinot Noir, bin 616.....	\$32
Pinot Noir, Bouchaine Estate.....	\$48
Bordeaux, Chateau Grand Francais.....	\$58

## sparkling wine

Moët & Chandon, Imperial .....	\$95
Brut Rosé, Schramsberg .....	\$95
Sumarocca, Cava Brut, Cuvée, Grand Plaza .....	\$34
Prosecco, Astoria.....	\$44
Sparkling, L. Mawby Jadore Demi Sec.....	\$65
Sparkling, M. Lawrence Blush Pearl Brut Rose.....	\$65

## labor charges

A bartender fee of \$100 maybe applicable.

Prices are subject to 6% sales tax and 23% service charge.

