

2026
CATERING
MENU

AMWAY GRAND PLAZA
CATERING | 



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



We would love to cater your event at a location of your choice. Ask your event manager about our off premise catering capabilities.

For more information call, 616.776.6400,
email salescatering@ahchospitality.com or
visit us online at amwaygrand.com

AMWAY GRAND PLAZA | 

breakfast

CONTINENTAL BREAKFAST

Continental breakfasts are served for a maximum of 2 hours.

Continental breakfast upgrades are only available as an upgrade to a continental breakfast. Priced per person.

CONTINENTAL BREAKFAST

24

assorted baked breakfast breads / miniature danishes /
miniature flaky butter croissants / miniature muffins /
selection of fresh fruit and berries / fruit preserves / butter /
coffees / selection of hot teas / carafes of a variety of juices

CONTINENTAL BREAKFAST UPGRADES

- > warm croissant sandwich with egg, sausage and cheese / **8**
- > warm croissant sandwich with egg, spinach and gouda / **8**
- > english muffin sandwich with egg, canadian bacon and cheese / **7**
- > warm breakfast burrito with egg, bacon, peppers and salsa / **8**
- > vegetable or ham and cheese fritata **gf** / **6**
- > seasonal quiche / **6**
- > house-made yogurt parfait with
yogurt, fresh berries and granola / **6**
- > shelled hard-boiled eggs / **4**
- > assorted individual yogurts **gf** / **4**
- > individual gourmet oatmeal / **5**



breakfast

BUFFET + PLATED

Minimum of 30 guests. A service fee will apply for 29 guests or fewer / **200**

Breakfast buffets are serviced for a maximum of 2 hours.

Continental breakfast upgrades are only available as an upgrade to a continental breakfast. Priced per person.

BREAKFAST BUFFET

scrambled eggs served with shredded cheddar cheese, green onions and mild salsa on the side / a selection of fresh cubed fruit / baked breakfast breads / croissants / miniature muffins / fruit preserves / butter / coffees / selection of hot teas / carafes of a variety of juices

> **standard** choice of 1 potato and 2 proteins / **28**

> **plaza** choice of 1 potato, 2 proteins and 1 extra / **30**

> **deluxe** choice of 2 potatoes, 2 proteins and 2 extras / **32**

potatoes **gf df** > shredded hash browns / potatoes o'brien / lyonnaise potatoes / american potatoes

proteins **df** > sausage links / pork sausage patties / crisp bacon strips **gf** / canadian bacon **gf** / turkey sausage patties / vegetarian sausage patties

extras > cinnamon french toast with maple syrup / crustless spinach, feta and roasted red pepper quiche **gf** / crustless mushroom, onion and sausage quiche / cheese omelet **gf** / individual gourmet oatmeal / assorted individual yogurt **gf** / biscuits with sausage gravy

BREAKFAST BUFFET UPGRADES

yogurt parfait bar > plain yogurt **gf** / vanilla greek yogurt **gf** / house made granola / fresh berries / pistachio / chia seeds / *additional price per person 9*

omelet station *cooked to order* > bacon crumbles / cubed ham / crumbled sausage / spinach / onions / tomatoes / diced peppers / wild mushrooms / cheddar cheese / mozzarella cheese / feta cheese / assorted bottled hot sauces / salsa

additional price per person 16 / chef fee (one chef per 100 guests) 150

BREAKFAST DISPLAYS

smoked salmon > capers / plain cream cheese / egg yolk / red onions / vine ripe tomatoes / toasted baguette crostini

> small / *serves approximately 25 guests / 240*

> large / *serves approximately 50 guests / 440*

euro tray > charcuterie of sliced salami, ham and thinly sliced prosciutto / sliced baguette / artisanal cheese / preserves

> small / *serves approximately 25 guests / 250*

> large / *serves approximately 50 guests / 475*

BREAKFAST PLATED

all plated breakfasts served tableside with assorted miniature danishes / croissants / muffins / butter / fruit preserves / coffees / selection of hot teas / assorted juices

> **standard** choice of 1 starter, 1 entrée, 1 potato and 1 protein / **28**

> **plaza** choice of 1 starter, 1 entrée, 1 potato and 2 proteins / **30**

> **deluxe** choice of 1 starter, 2 entrées, 1 potato and 2 proteins / **34**

starter > a cup of fresh berries and melon / yogurt parfait

entrée > scrambled eggs with cheddar cheese and chives / cinnamon french toast with maple syrup / crustless mushroom, onion and gruyère quiche

potatoes **df gf** > shredded hash browns / potatoes o'brien / lyonnaise potatoes / american potatoes

proteins **df** > sausage links / pork sausage patties / crisp bacon strips **gf** / canadian bacon **gf** / turkey sausage patties / vegetarian sausage patties

breaks

MORNING + AFTERNOON

Breaks are serviced for a maximum of 30 minutes..

All per person breaks served with coffee, decaffeinated coffee, a selection of hot teas, Pepsi soft drinks, sparkling flavored waters, and bottled water.

PER PERSON BREAKS

rise & revive > individual yogurts / trail mix / michigan dried cherries / whole fresh fruit / **12**

sweet escape > chocolate dipped oreos / chocolate brownies / chocolate truffles / chocolate dipped pretzel rods / dark chocolate covered strawberries / **13**

the nature trail > carrots and celery sticks / hummus / ranch dip / trail mix / whole fresh fruit / **13**

ice cream social > hudsonville chocolate and vanilla ice creams / chopped nuts / chocolate chips / warm fudge / caramel sauce / cherries / whipped cream / **13** / *chef fee (one chef per 100 guests)* **150**

amway grand donut wall > assorted donuts to include chocolate / glazed / cinnamon / plain / displayed on the donut wall / **12** / *set-up fee required* **150**

branded donut wall > assorted donuts to include chocolate glazed with confection toppings / cinnamon / glazed with colorful drizzle / displayed on the donut wall / **15** / *set-up fee required* **150** / *custom artwork fee* **100** / *artwork required 2 weeks prior*

afternoon tea > mango chutney chicken salad on mini croissant / mini quiche / french butter cookie / raspberry opera cake / **16**

coffee & conversations > biscotti / pan au chocolate / seasonal scones / cinnamon donut holes / **14**

protein power > variety of cubed cheese / salami and turkey / crackers / mixed nuts / dried fruit / **14**

game day tailgate > warm soft pretzel bites / tortilla chips / salsa / warm beer cheese dip / mustard dipping sauce / **13**

the cantina > tortilla chips / salsa / corn and black bean salsa / guacamole / sliced red peppers / chipotle ranch / **14**

movie theater > individual bags of grand rapids buttered, white cheddar, and caramel popcorn / m&m candies / **11**

make your own trail mix > dry-roasted peanuts / almonds / dried cranberries / yogurt covered raisins / chocolate chips / pretzels / **12**

make your own yogurt parfait > plain yogurt / vanilla greek yogurt / house-made granola / fresh berries / pistachios / chia seeds / **12**



breaks

SNACKS À LA CARTE

Minimum order of one dozen per item. Pricing per dozen.

PASTRIES

- > miniature chocolate croissants / **33**
- > cake donut holes > choice of plain / cinnamon sugar / **29**
- > iced mini croissants / **33**
- > assorted mini croissants > flaky butter / chocolate / cinnamon / **33**
- > assorted donuts / **38**
- > assorted muffins / **38**
- > miniature assorted danishes / **33**
- > caramel apple scones / **35**

WELLNESS

- > shelled hard boiled eggs / **33**
- > whole fresh fruit > apples / bananas / oranges / **33**
- > individual gourmet oatmeal / **49**
- > assorted individual yogurts / **35**
- > house-made yogurt parfait with yogurt, fresh berries and granola / **61**
- > skewers of fresh cubed fruit and berries / **45**
- > grand plaza michigan dried cherry granola bars / **40**
- > house-made energy bars with dried fruit, oats and chocolate bits **v** / **42**
- > fruit salad cups / **49**
- > kellogg's nutri-grain bars / **33**
- > individual vegetable crudité cups / ranch dip / **49**
- > ferris nut co. individual deluxe mixed nuts / **43**
- > ferris nut co. individual cherries berries & nuts / **43**

BREAKFAST

- > warm croissant sandwich with egg, sausage and cheese / **86**
- > warm croissant sandwich with egg, spinach and gouda / **86**
- > english muffin sandwich with egg, canadian bacon and cheese / **81**
- > warm breakfast burrito with egg, bacon, peppers and salsa / **81**
- > vegetable or ham and cheese fritata **gf** / **81**
- > seasonal quiche / **73**
- > toaster station of fresh assorted bagels / cream cheese / **55**

SAVORY

- > warm soft pretzel bites > cheese / mustard dip / **48**
- > grand rapids popcorn **gf** > choice of buttered / white cheddar / caramel / **45**
- > antipasto skewers > cubed cheeses / genoa salami / olive / pepperoncini / **46**
- > assorted individual great lakes potato chips / **33**
- > bags of pretzels / **30**

SWEET

- > house-made rice cereal bar with toffee chunks / **35**
- > original dutch windmill cookies / **31**
- > cupcakes > red velvet / chocolate / vanilla / **49**
- > blondie brownies **nf** / **35**
- > s'mores brownie / **35**
- > chocolate hazelnut and espresso dipped biscotti / **33**
- > chocolate dipped pretzel rod / **33**
- > assorted freshly baked cookies > chocolate chunk / oatmeal raisin / sugar / white chocolate chunk with roasted macadamia nuts / **47**
- > chocolate-dipped oreo cookies / **35**



breaks

REFRESHMENTS

All day service includes up to 8 hours and half day service includes up to 4 hours.

Hot beverages include coffee, decaffeinated coffee, and selections of hot teas.

Cold beverages include assorted soft drinks, sparkling flavored waters, and bottled waters.

DAY BEVERAGE SERVICE

all day

- > hot and cold service / *price per person* **27**
- > only cold or only hot / *price per person* **23**

half day

- > hot and cold service / *price per person* **20**
- > only cold or only hot / *price per person* **16**

- > bottled water and san pellegrino sparkling water / *each* **5.5**
- > pepsi soft drinks, sparkling flavored water / *each* **5.5**
- > bottled iced tea / *each* **6**
- > assorted bottled juices / *each* **6**
- > assorted fruit juices by pitcher / *per gallon* **60**
- > coffee, decaffeinated coffee / *per gallon* **72**
- > selection of hot teas / *per gallon* **72**
- > coffee > assorted flavored syrups / whipped cream / chocolate shavings / sugar in the raw / *per gallon* **75**
- > lemonade or iced tea / *per gallon* **67**
- > chilled apple cider / *per gallon* **69**
- > hot spiced apple cider with cinnamon sticks / *per gallon* **75**
- > white grape juice punch with fresh strawberries / *per gallon* **65**
- > sparkling champagne style punch / *per gallon* **90**
- > milk > whole / 2% / chocolate / skim / *per gallon* **70**



lunch BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **200**

Lunch buffets are serviced for a maximum of 2 hours.

All buffet lunches served with tableside coffees, a selection of hot teas, and unsweetened iced tea

OLIVE & VINE

37

- > hearts of romaine salad **gf** > cucumber / feta / tomatoes / kalamata olives / herb vinaigrette
- > chickpea salad **df gf** > red peppers / artichoke / garlic / lemon / arugula / green onion

proteins > seared salmon with artichokes, capers and lemon cream **gf** / chicken cacciatoro with tomato fondue, olives and sweet peppers **df gf**

accompaniments **df** > couscous with dill / redskin potatoes with oregano **gf v**

vegetables **gf v** > zucchini caponata / green beans and tomato

artisan bread > mediterranean rolls **df** / butter

desserts > baklava / lemon blueberry cake / greek yogurt chocolate mousse with raspberries **gf**

SOUP AND SALAD

38

soups (choose 2) > seasonal soup / broccoli smoked gouda / herb tomato **df gf** / beef and bean chili **df gf** / chicken noodle

salads > seasonal baby greens with kale / chopped romaine

artisan breads > pan de sal rolls / ciabatta / butter

accompaniments > chilled sliced grilled chicken / chilled sliced marinated flank steak / bacon crumbles / cucumbers / chopped eggs / cherry tomatoes / garbanzo beans / cheddar cheese / feta cheese crumbles / croutons / dried cherries / sunflower seeds / individual ranch, honey mustard, and balsamic dressings

desserts > flourless chocolate cake **gf** / almond and fruit financier / lemon blueberry meringue tart

add soup du jour or beef and bean chili **gf**

for an additional cost per person / **7**

DELI

37

- > mixed field greens with radish and carrot
- > individual ranch and french dressings
- > fresh fruit salad
- > house pasta salad
- > individual great lakes potato chips

proteins > sliced ham / turkey / roast beef / swiss / colby / pepper jack / cheddar

accompaniments > sliced tomatoes / lettuce / kosher pickle spears / mustard / mayonnaise

artisan breads > multigrain / sourdough **df** / pan de sal rolls / gluten free bread upon request

desserts > chocolate chip cookies / blondie brownie / pecan pie / cheesecake tarts **gf**

COOK OUT

39

- > garden salad **df gf** > dried cherries / grape tomato / cucumber
- > individual ranch and greek dressings
- > fresh fruit salad

proteins > beef burger **df** / grilled chicken breast **df** /

*vegetarian burgers (available upon advance request)

accompaniments > sliced ripe tomatoes / sweet red onion / american cheese / swiss cheese / warm crisp bacon / sliced dill pickles / lettuce leaves / bbq sauce / mustard / mayonnaise / tomato ketchup

sides > seasoned potato wedges /

sweet corn and diced red pepper with garlic and olive oil

artisan breads > pretzel buns / hamburger buns

desserts > assorted fruit pies / warm chewy gooey brownies **gf** / miniature cupcakes

lunch BUFFET

Continued from the previous page.

TAKE OF TUSCANY

38

> mixed field greens and romaine lettuce with tomato,

pickled onions and olives

> individual caesar and italian vinaigrette dressings

> fresh fruit salad

pastas > penne pasta with spinach / roasted vegetables / pesto cream sauce

proteins > tuscan style breast of chicken **df gf** / italian meatloaf with mushrooms

vegetables > broccoli and carrot medley with red peppers

accompaniments > freshly grated parmesan cheese / red pepper flakes

bread > parmesan garlic breadsticks

desserts > tiramisu / raspberry panna cotta shooter **gf** / traditional cannoli

FLAVORS OF MEXICO

37

> crisp corn **gf** and flour tortillas

> green chili corn bread muffin

> individual ranch and french dressings

proteins **df gf** > marinated strips of fajita chicken with sautéed bell peppers and onions / seasoned ground beef

sides **df gf** > spanish rice / black beans with chilies

accompaniments > chopped iceberg and romaine lettuces / tomatoes / black olives / jalapeños / chopped white onions / guacamole / salsa / sour cream / shredded cheddar

cheese / queso fresco / corn tortilla chips

desserts > spanish chocolate crinkle cookies / tres leches cake / crème caramel **gf**

THE GOLDEN DRAGON

38

> mixed field greens and napa cabbage with mandarin orange sections and sliced toasted almonds

> poppyseed and ranch dressings

> fresh fruit salad

starters > vegetarian spring rolls with sweet chili sauce **v**

proteins **df gf** > stir fry beef broccoli with bell pepper and shiitake mushroom / stir fry thai chicken breast with coconut milk, assorted mushroom and basil

vegetables > steamed cauliflower

sides **gf v** > steamed white rice

accompaniments **df** > soy sauce / chili garlic sauce

desserts > mango tapioca pudding **gf df** / chocolate banana crumb cake / lemon bar

lunch PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **200**

All plated lunches served tableside with freshly baked rolls and butter, coffees, a selection of hot teas and unsweetened iced tea.

FIRST COURSE > CHOOSE 1

SOUP / SALADS / FRUIT

soups > seasonal soup **gf** / tomato basil bisque / tuscan minestrone **df** / broccoli smoked gouda / add puff pastry top **6** per person

fruit cup of seasonal melon, pineapple and berries

caesar salad of romaine lettuce with herb croutons, grated parmesan cheese and traditional caesar dressing

baby iceberg with tomato, cucumber, smoked blue cheese, bacon crumbles, and green goddess dressing **gf**

baby kale and friseé, shaved fennel, purple grapes, crumbled goat cheese and red wine vinaigrette **gf**

spinach and romaine lettuces with tomatoes, cucumbers, garbanzo beans, crumbled feta and lemon oregano vinaigrette **gf**

romaine and iceberg lettuces with red quinoa, mandarin oranges, carrots, green onions, toasted sesame seeds and ginger miso dressing **df gf**



ENTRÉE > CHOOSE 1

CHICKEN/PORK

french-cut chicken breast with herb roasted fingerling potatoes / green beans / boursin mushroom sauce **gf** / **35**

chicken piccata with brown rice / broccolini / lemon-caper sauce **gf** / **36**

bone-in pork chop with creamy polenta / brussel sprouts with dried cranberries / hunter's sauce **gf** / **35**

stuffed chicken breast with artichoke, spinach, and fontina cheese / redskin potatoes / roasted baby carrots / boursin mushroom sauce / **36**

chicken saltimbocca with creamy mashed potatoes / asparagus / lemon jus **gf** / **36**

BEEF

5 oz filet of beef tenderloin with plaza potato tart / asparagus / slow-roasted tomatoes / au poivre sauce / **43**

boneless braised short rib with mushroom risotto / spring peas / red wine reduction **gf** / **40**

beef tips with buttered egg noodles / green beans / mushroom and pearl onion demi / **37**

homemade beef and pork meatloaf with garlic mashed potatoes / broccolini with garlic / cabernet demi glace / **37**

FRESH SEAFOOD

almond crusted whitefish with roasted yukon gold potatoes / asparagus / mustard cream / **35**

seared salmon with sweet potato hash / haricot verts / tomato-balsamic sauce **df gf** / **37**

pan-seared walleye with fingerling potatoes / sautéed spinach / garlic-lime cream **gf** / **36**

branzino fillet with sweet potato mash / sautéed kale / citrus sauce **gf** / **44**

PASTA

orecchiette pasta with grilled chicken breast, roasted vegetables and tomato cream / **34**

rigatoni with roasted chicken breast, asparagus, goat cheese, spring peas and basil cream / **34**

cheese tortellini with grilled chicken breast, roasted vegetables pesto and creamy fondue / **34**

*substitute shrimp additional cost per person / **7**

lunch PLATED

Continued from the previous page.

VEGAN ENTRÉE > CHOOSE 1

chef's selection vegan entrée

roasted vegetable strudel with white bean sofrito, charred cauliflower phyllo dough

ratatouille with jumbo asparagus, chickpea purée and pickled red onions **gf**

szechuan stir fry with chickpeas and tofu with baby bok choy, shiitake mushrooms, edamame, peppers, scallions and basmati rice **gf**

mushroom risotto with savory consommé, spring peas, and mushroom ragout, balsamic reduction **gf**

curried sweet potato and chickpeas with braised kale and coconut jus **gf**

vegan dessert > choose 1

chef's selection vegan dessert

chocolate cake with fresh berries and raspberry sauce **gf nf**

coconut mango tapioca pudding **gf nf**

fresh fruit and cold sabayon with sherry **gf nf**

DESSERT > CHOOSE 1

apple pie with strawberry coulis **nf**

blueberry pie with blueberry coulis **nf**

boston cream pie

key lime meringue tart with mango coulis **nf**

oreo mousse tart with oreo crumble and chocolate and vanilla sauces

lemon blueberry cream cake with blueberry coulis and vanilla sauce **nf**

seasonal fruit swirled vanilla cheesecake with vanilla and seasonal fruit swirled sauces **nf**

dark chocolate mousse with strawberry coulis **gf nf**

devil's food crumb cake with raspberry coulis



lunch

CHILLED PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **200**

Chilled plated lunches served with seasonal fresh fruit cup, 1 entrée, and petite family style desserts.

Substitute soup du jour cost per person / **7**

ENTRÉE > CHOOSE 1

black and blue salad **gf** > sliced steak atop chopped romaine, bibb and radicchio lettuces / grape tomatoes / pine nuts / blue cheese crumbles / pickled red onions / blue cheese dressing / **36**

sesame chop salad **df** > sesame marinated sliced chicken atop napa cabbage and chiffonade radicchio / red peppers / fresh cilantro / julienne carrots / green onions / toasted sesame seeds / ginger miso dressing / **33**

michigan cherry chicken salad **df gf** > spinach, romaine and radicchio lettuces / dried cherries / english cucumber / walnuts / pickled golden raisins / grilled sliced chicken / raspberry vinaigrette / **33**

the grand sandwich > deli turkey and double smoked bacon / sliced tomato / lettuce / smoked gouda / tomato aioli on focaccia bread / **34**

DESSERT > CHOOSE 2

- > house-made rice cereal bar with toffee chunks
- > lemon bar
- > house-made brownie
- > chocolate chunk cookie
- > assorted mousse shooters
- > caramel apple bar
- > mini vanilla cupcake



lunch TO-GO

Lunch to-go is a drop off service, tableside service not included. Served with plastic utensils, napkins and condiments. Gluten free bread available upon request. Add soup du jour for an additional cost per person / 7

TO-GO LUNCHES

BEVERAGES

Priced individually, charged based upon consumption

- > bottled water and san pellegrino waters / each **5.5**
- > pepsi soft drinks, sparkling flavored waters / each **5.5**
- > bottled iced tea / each **6**
- > assorted bottled juices / each **6**

THE PLAZA DELUXE BOX LUNCH 30

SANDWICHES *choose up to 3*

- double cherry smoked ham** with crisp double smoked bacon and cheddar on onion focaccia
- hickory smoked turkey breast** and provolone with creamy dijon on whole grain bread
- italian style roast beef** with smoked swiss and horseradish cream on a tuscan baguette
- veggie delight** of grilled portabella mushroom with tomato, olive tapenade, and mild giardiniera in a basil tortilla wrap
- mediterranean sliced salami** and capicolla ham with mozzarella and garlic hummus on a french baguette
- mayo-free tuna salad** with soft-boiled eggs and fresh herbs on flat bread

THE BAG LUNCH

26

whole fresh fruit > choose 1 > apple / banana / orange

dessert > choose 1 > freshly baked chocolate chunk cookie / house-made chocolate chip brownie / house-made blondie brownie **nf** / house-made rice cereal bar with toffee chunks

choose up to 3

deli hoagie with baked ham, hickory smoked turkey breast, michigan cheddar and leaf lettuce on a house made hoagie roll
chicken salad with chicken breast, celery and dried michigan cherries on multigrain bread

albacore tuna salad with chunk white albacore tuna in a creamy citrus dressing on multigrain bread

smoked breast of turkey with hickory smoked turkey, michigan cheddar and leaf lettuce on multigrain bread

baked ham with lightly smoked, baked ham and aged swiss

roast top round of beef with slow-roasted medium rare roast beef and aged colby cheddar

vegan wrap served in a spinach tortilla wrap with roasted red pepper hummus, portabella mushrooms, cucumbers, tomatoes and red onion

SALADS *choose 1*

european style sweet and sour coleslaw **df gf** / roasted potato salad **gf** / quinoa salad **df gf** / roasted cauliflower salad **df gf** / tuscan kale salad with italian dressing **df gf** / zesty pasta salad **df** / vegetable crudité with hummus **df gf**

FRUIT *choose 1*

granola parfait with fresh fruit / mixed berries / minted fresh fruit

DESSERT *choose 1*

original dutch windmill cookies / house-made chocolate chip brownie / house-made blondie brownie **nf** / house-made rice cereal bar with toffee chunks

dinner BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **200**

Dinner buffets are serviced for a maximum of 2 hours.

See page 19 for carving station upgrades.

All buffet dinners are served with freshly baked rolls and butter with tableside coffees, a selection of hot teas and unsweetened iced tea.

BUFFET DINNER

buffet > 1 starter, 2 accompaniments, 1 vegetable, 2 proteins, 2 desserts / **65**

STARTERS

choose 1, + \$6 for additional starters

- > fruit salad
- > caesar salad with romaine, herb crouton, parmesan, caesar and ranch dressings
- > chopped romaine, iceberg and radicchio with peppered bacon and blue cheese with ranch and sherry-shallot vinaigrette **gf**
- > caprese salad with balsamic vinaigrette **gf**
- > field greens salad with grape tomato, cucumber, carrots, white cheddar and herb croutons with ranch and raspberry vinaigrette
- > spinach salad with chopped hard boiled egg, red onion and grape tomato with balsamic vinaigrette and ranch **gf**
- > seasonal soup

PROTEINS

choose 2, + \$10 for additional proteins

- > french cut chicken breast with whole grain mustard glaze **df gf**
- > chicken piccata with lemon caper sauce **gf**
- > smoked beef brisket with bbq sauce **df gf**
- > fried chicken **df**
- > smoked bbq ribs **df gf**
- > creamy mushroom beef stroganoff
- > oven roasted salmon with saffron cream **gf**
- > roasted pork loin with onion beer sauce **df**
- > panko crusted white fish with mustard cream
- > slow braised beef with red wine demi and vegetables **df**
- > striped bass with citrus cream **gf**

ACCOMPANIMENTS

choose 2, + \$4 for additional accompaniments

- > au gratin potatoes **gf**
- > herb roasted fingerling potatoes **df gf**
- > tortellini with baby spinach, roasted vegetables and tomato cream sauce
- > brown rice pilaf **df gf**
- > mushroom mascarpone polenta **gf**
- > boursin whipped potato **gf**

VEGETABLES

choose 1, + \$4 for additional vegetables

- > steamed haricots verts
- > honey glazed carrots
- > grilled asparagus
- > sweet corn kernels with red peppers
- > garlic broccolini
- > roasted brussels sprouts
- > seasonal chef's selection

DESSERTS

choose 2, + \$5 for additional desserts

- > fruit pies
- > cupcakes
- > cherry apple strudel **nf**
- > flourless chocolate cake **gf**
- > house-made vanilla cheesecake **gf**
- > peaches and cream strudel **nf**
- > salted caramel brownie cheesecake **nf**

dinner PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **200**

See terms and conditions for split entrée guidelines.

All plated dinners are served tableside with freshly baked rolls and butter, coffees, a selection of hot teas and unsweetened iced tea.

UPGRADED SALAD EXPERIENCE

additional price per person / **6**

- > **waldorf celery panna cotta** with pickled grapes, dehydrated apple, candied walnut dust, apple caviar, micros **gf**
- > **fruit and burrata** with artisan greens, flowers, shaved fennel, balsamic caviar, seasonal fruit champagne vinaigrette **gf**
- > **quinoa salad** with candied cashews, watermelon, crumbled feta, pickled onion, jicama, mint **gf**



FIRST COURSE > CHOOSE 1

SALADS

- > **caprese salad** with sliced heirloom tomatoes, buffalo mozzarella, sweet basil, extra virgin olive oil, balsamic reduction and freshly cracked pepper **gf**
- > **mélange of arugula**, romaine, frisee, cucumber, crumbled feta, sliced almonds, lemon shallot **gf**
- > **artisan greens** with roasted tomato, gorgonzola crumbles, chopped olive mélange, herb vinaigrette **gf**
- > **caesar salad with romaine lettuce**, focaccia croutons, shredded parmesan cheese, and caesar dressing
- > **crisp baby iceberg wedge** lettuce with carrots, tomatoes, cucumbers, bacon crumbles, white cheddar and ranch dressing **gf**
- > **michigan salad** of romaine, spinach and radicchio with sliced strawberries, walnuts, dried cherries, chevre crumbles and raspberry vinaigrette **gf**
- > **scarlet and black kale**, arugula and friseé with pickled carrots, romano, blistered grape tomato, and balsamic vinaigrette **df gf**
- > **romaine and cabbage** with mandarin oranges, red and yellow peppers, carrots, sesame seeds, and garlic miso vinaigrette **df gf**
- > **roasted watermelon salad** with petite italian greens, lime, mint, mixed olives, goat cheese crumbles, fleur de sel and extra virgin olive oil **gf**

SOUPS

soups > seasonal soup / tomato basil bisque / italian wedding / butternut squash bisque / cream of mushroom add puff pastry top / **additional price per person 6**

dinner PLATED

Continued from the previous page.

ENTRÉE > CHOOSE 1

CHICKEN / PORK

rosemary roasted french cut chicken breast **df** herb roasted fingerling potatoes / green beans / red peppers / herb jus **gf** / **48**
chicken piccata with brown rice / brocolinni with garlic / lemon caper sauce **gf** / **50**
seared airline breast of chicken **df** roasted yukon gold potatoes, asparagus, slow cooked tomatoes and sherry reduction **gf** / **48**
stuffed chicken artichoke, spinach and fontina cheese / redskin potatoes /roasted baby carrots / boursin mushroom sauce/ **50**
tomahawk pork chop sweet potato purée / onion beer sauce / haricot vert / **52**

BEEF

7 oz. filet of beef tenderloin creamy mashed potatoes / steamed asparagus / roasted baby peppers / au poivre sauce **gf** / **78**
boneless braised short rib herbed soft polenta / braised greens with bacon / red wine jus and horseradish gremolata **gf** / **61**
new york strip plaza potato tart / roasted brussel sprouts / sherry-shallot demi glace / **72**
beef ribeye **df** marble potatoes / braised spinach / pan jus **gf** / **74**

FRESH SEAFOOD

seared spice rubbed salmon with sweet corn and scallions / roasted cherry tomatoes / asparagus / lemon cream **gf** / **52**
pan seared walleye fingerling potatoes / sautéed spinach / lemon-caper sauce **gf** / **51**
halibut fillet with yukon gold potatoes / parisian carrots with dill / citrus sauce **gf** / **70**
striped bass garlic mashed potatoes / haricot vert / tomato basil relish **gf** / **68**

DUETS

tenderloin of beef and french cut chicken breast **df** fingerling potatoes / roasted brussel sprouts / red peppers / herb jus **gf** / **73**
tenderloin of beef and jumbo crab cake plaza potato tart / green beans / red peppers / mustard sauce / **76**
tenderloin of beef and spice rubbed salmon herb roasted yukon gold potatoes / asparagus / lemon cream **gf** / **74**
french cut chicken breast and fillet of halibut marble potatoes / broccolini with garlic / citrus sauce **gf** / **68**
short rib and french cut chicken breast boursin whipped potato / roasted baby carrot / red wine demi / **68**



dinner PLATED

Continued from the previous page.

VEGAN ENTRÉE > CHOOSE 1

chef's selection vegan entrée

ratatouille with jumbo asparagus, chickpea purée and pickled red onions **gf**

szechuan stir fry with chickpeas and tofu with baby bok choy, shiitake mushrooms, edamame, peppers, scallions and basmati rice **gf**

mushroom risotto with savory consommé, spring peas, and mushroom ragout, balsamic reduction **gf**

curried sweet potato and chickpeas with braised kale and coconut jus **gf**

roasted vegetable strudel with white bean sofrito, charred cauliflower phyllo dough

vegan dessert > choose 1

chef's selection vegan dessert

chocolate cake with fresh berries and raspberry sauce **df gf nf**

coconut mango tapioca pudding **df gf nf**

key lime cheesecake mousse with dark chocolate and passion fruit coulis **df gf**

DESSERT > CHOOSE 1

peaches and cream strudel with vanilla and strawberry sauces **nf**

individual vanilla cheesecake with berry coulis **gf nf**

cappuccino tiramisu with espresso bean and chocolate sauces **nf**

lemon raspberry torte with blueberry compote **nf**

maltese chocolate caramel torte with balsamic raspberry sauce **nf**

german chocolate bombe with strawberry vanilla swirled sauces

vanilla crème brûlée with fresh berries **gf nf**

s'mores cheesecake with raspberry coulis **nf**

duo dessert plate / additional price per person 6

trio dessert plate / additional price per person 7



reception

CULINARY DISPLAYS

SEAFOOD DISPLAYS

chilled jumbo shrimp > traditional cocktail sauce / lemon wedges / sauce americaine / *price per 100 pieces* **550**

sushi > spicy tuna rolls / california rolls / vegetable roll / shrimp nigiri / pickled ginger / soy sauce / wasabi paste / *four pieces per person*
> small / *serves approximately 25 guests* / **500**
> large / *serves approximately 50 guests* / **975**

smoked atlantic salmon > minced red onions / boiled egg / capers / cream cheese / toasted baguette crostini / *serves approximately 25 guests / price per display* / **325**

marinated seared tuna > lemon aioli / **200**

assorted seafood displayed on ice > gulf shrimp / snow crab claws / freshly shucked oysters / cocktail sauce / horseradish sauce / mini tabasco sauce / lemon wedges / *price per 100 pieces* / **700**

deluxe seafood display > gulf shrimp / snow crab claw / fresh shucked oysters / whole lobster / sliced tuna / mignonette / sea greens / cocktail sauce / horseradish sauce / mini tobasco / lemon wedges / **950**



CARVING BLOCK

Carved for your guests by our chef. Price per person.
Chef fee (one chef per 100 guests) duration 2 hours / **150**
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 / **12 per person**

roasted salmon en croûte > remoulade sauce / **25 per person**

roasted tenderloin of beef > sauce bearnaise / creamy horseradish sauce / dijon mustard / parker house rolls / butter / **28 per person**

roasted top round of beef > cooked medium rare > dijon mustard / creamy horseradish sauce / parker house rolls / butter / **23 per person**

herb-crusted double-cut new york strip > dijon mustard / creamy horseradish sauce / parker house rolls / butter / **26 per person**

bavarian slow roasted pork loin > onion beer sauce / parker house rolls / butter / **18 per person**

cherrywood-smoked slow roasted pork shoulder > memphis-style and carolina-style bbq sauces / pan de sal slider buns / sweet & sour cole slaw / **16 per person**

mustard and honey-glazed country ham > slow baked / honey dijon mustard / old bay aioli / parker house rolls / butter / **14 per person**

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 / **400**
> large / serves approximately 50 guests / **800**

bruschetta > tomatoes / artichokes / edamame hummus / marcona almonds and piquillo peppers / grilled breads
> small / serves approximately 25 guests / **275**
> large / serves approximately 50 guests / **550**

gourmet cheeses > a selection of imported and domestic cheeses / dried fruit / a variety of gourmet crackers
> small / serves approximately 25 guests / **300**
> large / serves approximately 50 guests / **575**

garden vegetables > a gourmet blend / avocado ranch dip / garlic hummus dip
> small / serves approximately 25 guests / **275**
> large / serves approximately 50 guests / **550**

fruit > sliced and cubed / grapes / berries / creamy citrus dip / strawberry yogurt dip
> small / serves approximately 25 guests / **300**
> large / serves approximately 50 guests / **575**

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 / **32 per person**

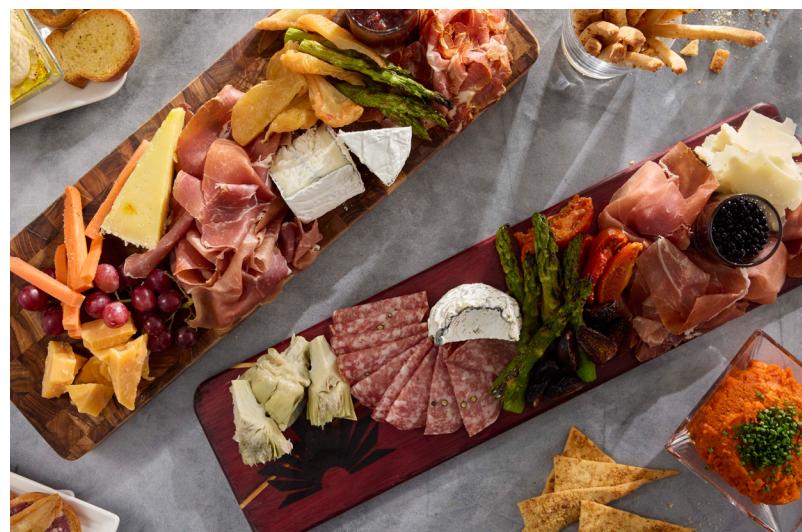
dip dip hooray > choose 3 dips from plaza assorted dips served with lavash / crostini / pretzels / tortilla chips / bacon / cheddar cheese / diced tomato / green onion / goat cheese / chopped olive / diced red onion / pickled jalapeno / **15 per person**

plaza assorted dips / 85 per order

Serves approximately 25 guests per order

> garlic hummus / pita chips **df**
> sour cream and chive dip / potato chips **gf**
> french onion dip / ruffled potato chips **gf**
> spicy salsa / tortilla chips **df gf**
> beer cheese, bacon, green onion dip / mini pretzels
> tomato bruschetta / tuscan garlic bread **df**
> spinach artichoke dip / pita points
> smoked salmon and cream cheese dip / toasted baguette crostini
> hot chili con queso / tortilla chips **gf**
> hot cheesy buffalo chicken dip / tortilla chips / celery sticks **gf**
> hot crab cheese dip / lavash

desserts > cheesecake tartlet with fruit garnish **gf nf** / dark chocolate dipped strawberries **df gf v** / assorted dessert shooters / chocolate truffles **gf** / black forest opera
> small / serves approximately 25 guests / **335**
> large / serves approximately 50 guests / **640**



reception

SMALL PLATES

Small plates are small tapas style portions.

- > Each station price per person / **17**
- > Serviced for a maximum of 2 hours.
- > Each additional hour / **6 per person**
- > Minimum of 25 guests.

SELF SERVE STATIONS

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, ham, 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 onion / cilantro / cotija cheese / pico de gallo / drunken black beans / cabbage salad / assorted salsas / mexican crema

beer city macaroni > 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 / 150*

penne pasta > chunky tomato-basil sauce and italian sausage / spinach ravioli and pinot grigio beurre blanc / parmesano-reggiano cheese / house-made cheesy garlic bread

caesar station > crisp romaine lettuce, tossed to order / house-made caesar dressing / focaccia croutons / grated parmesano-reggiano / warmed grilled sliced breast of chicken / warmed grilled marinated flank steak / anchovies

lettuce wraps df gf > sautéed asian spiced chicken, marinated in a 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

lo mein df > freshly tossed vegetables / lo mein noodles / scallions / siracha soy sauce / choice of chicken or shrimp

fields and greens > chopped romaine & arugula / mixed greens / chopped eggs / blackened shrimp / grape tomato / white cheddar / goat cheese / cucumber / carrot / crouton / grilled corn / ranch / balsamic / honey mustard



hors d'oeuvres

CHILLED

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

55 PER DOZEN

caprese skewer **gf**

grilled marinated asparagus wrapped with prosciutto **df gf**

antipasto skewer with balsamic marinated cipollini onion, grape tomato and dry cured soppressata sausage **df gf**

smoked salmon, cucumber and scallion roll **df gf**

mushroom crostini with pebble creek mushrooms, whipped goat cheese, aged balsamic, micro arugula

edamame hummus on crostini with olive oil, balsamic reduction and romano cheese

59 PER DOZEN

indian eggplant on a pita chip **df**

brie and fig with pistachio on black pepper brioche

spicy sautéed shrimp with avocado mousse and pickled red onion

blackberry & brie with triple cream brie, hot honey, micro mint

curried deviled egg with fresh chive **df gf**

wasabi deviled egg with pickled ginger and black sesame seeds **df gf**

63 PER DOZEN

rare flank steak on seasoned crostini with a delicate mustard mousse

cherrywood smoked chicken with papaya ketchup in vol-au-vent

duck confit salad on dried cherry crostini with quince jam **df**

gazpacho shrimp shooter **df gf**

seared black sesame crusted ahi tuna with wakame and ginger aioli **df gf**

68 PER DOZEN

smoked salmon blini with chive cream cheese, caviar

beef tartar with capers, red onion, edible spoon **df**

strip loin crostini with whipped ricotta, truffle

citrus crab salad with kumquat, kinome, caviar **df**



hors d'oeuvres

WARM

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

55 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

brie & beet with warm brie, souvide red beet,
pistachio dust, vol-au-vent

korean bbq cauliflower bites **df v**

59 PER DOZEN

chicken quesadilla with smokey tomato sauce

empanada de pollo with cilantro cream

chicken skewer with honey, red onion, bell pepper,
lime, and sriracha **df gf**

vegetable spring roll with sweet chili sauce **df**

pork chinese pot sticker with soy aioli **df**

swedish meatball with capers and parsley sauce

ratatouille tart with tomato, eggplant, peppers **df v**

stuffed pepper duck confit, mustard seed,
whipped honey goat cheese **gf**

italian sausage and parmesan stuffed mushroom caps

63 PER DOZEN

crab cake with red pepper aioli and chives

crab rangoon with sweet chili sauce

beef tenderloin brochette with mushrooms,
peppadew pepper, and garlic aioli **df gf**

herb lollipop lamb chop with red onion marmalade **df gf**

smoked barbacoa quesadilla with salsa verde

chicken meatballs with feta and sumac tzatziki sauce

chicken drumettes with sweet soy glaze and thai curry **df**

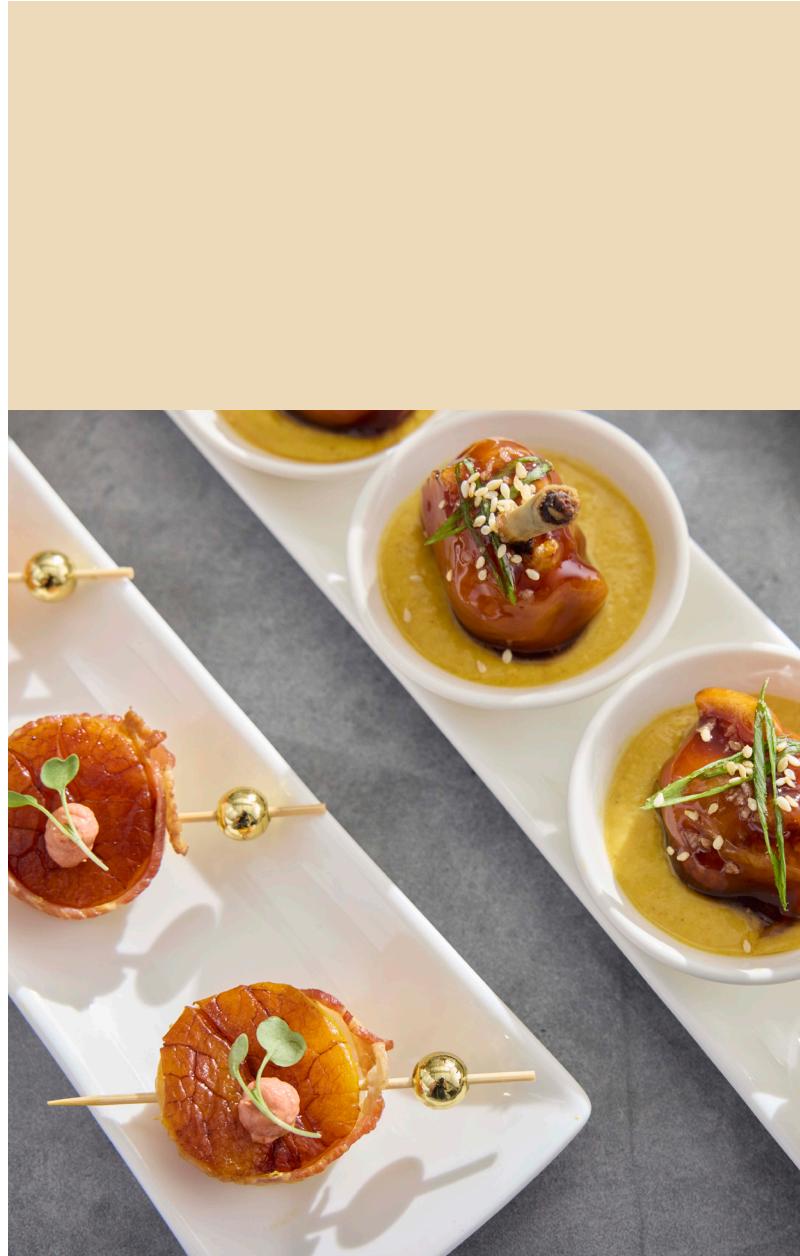
house-made pepper bacon wrapped scallop with citrus sauce **gf**

stuffed baby potatoes with mushroom duxell, vegan cream
cheese, and fresh herbs **df gf v**

kofta with paneer and spicy tomato curry

shrimp grits with stone ground mustard grit cake, cajun red

pepper coulis **df**



desserts

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

58 PER DOZEN

dessert shooters

cheesecake tartelette > choice of blueberry / cookies and

cream / dark chocolate ganache **gf nf**

tartelette > fresh raspberry **nf**

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 with cream cheese icing / chocolate with salted caramel buttercream / vanilla with vanilla buttercream

60 PER DOZEN

cake pops > choice of chocolate / vanilla / lemon

chocolate-dipped flourless cake pops **gf**

chocolate-dipped pecan pie pops

chocolate-dipped vanilla cheesecake pops

french macarons **gf**

crunchy choux > choice of lemon cream / praline / dark chocolate

pistachio tea cookie dipped in chocolate

SELF SERVE STATIONS

> Each station price per person / **16**

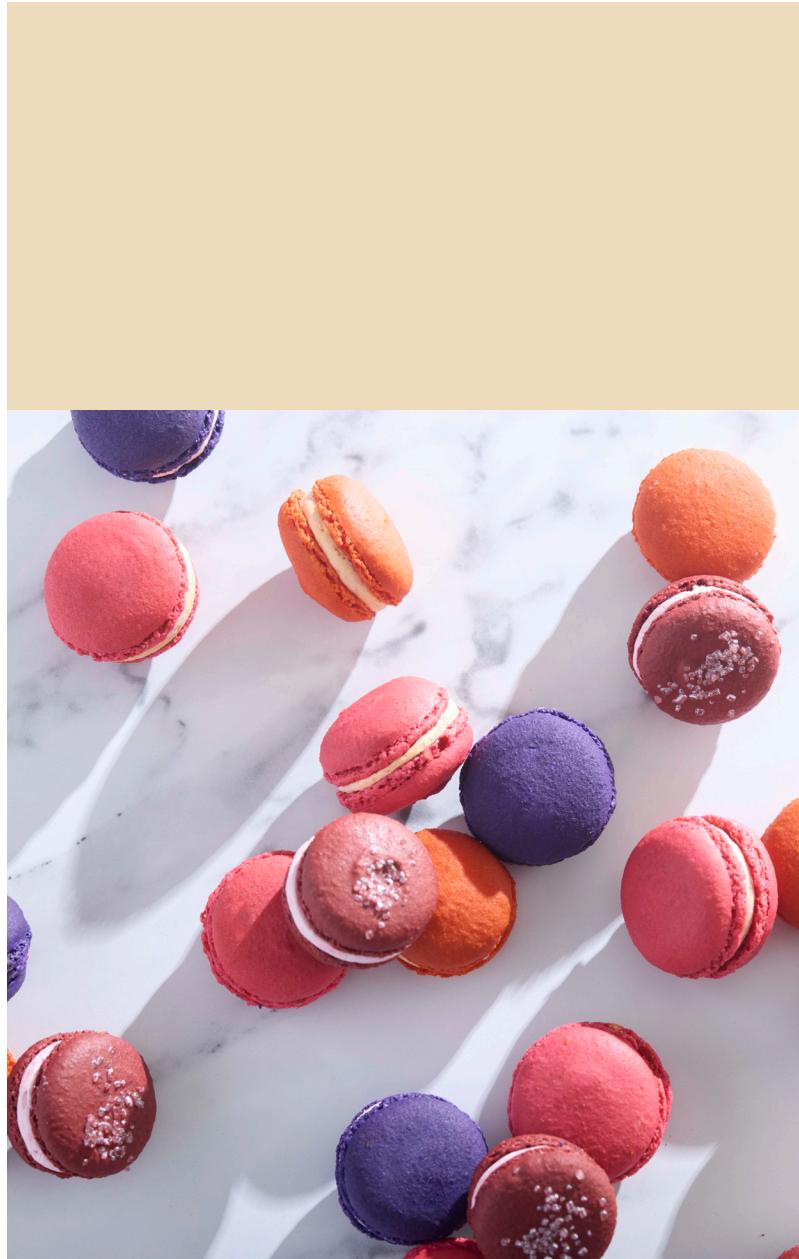
> Self Serve Stations are serviced for a maximum of 2 hours.

> Each additional hour / **6 per person**

> Minimum of 25 guests.

s'mores > honey graham crackers / house made cookie, marshmallows / dark, white, and milk chocolate / reese's

glazed donut > bourbon glaze / assorted nuts / caramel sauce / chocolate sauce / raspberry compote / sprinkles / whipped sweet cream



bar services

Bartender fee (one bar per 100 guests) duration 3 hours / **150**

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

HOURLY PACKAGED BAR

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

	house	premium	elite
three hours	36	40	43
four hours	46	51	55
five hours	52	60	64

CREDIT CARD BAR

Prices listed below are per drink.

The Amway Grand only accepts credit cards at banquet bars
soft drinks and bottled water | 6 each

	house	premium	elite
domestic beer	9.5	9.5	9.5
import beer	10	10	10
micro beer	10.5	10.5	10.5
liquor	11	12	13
wine	11	11	12
sparkling wine	45	45	49

BAR UPGRADES

classic cocktails	12	13	14
signature cocktails	14	15	16

HOURLY BAR UPGRADES

classic cocktails +**3**

signature cocktails +**5**

SPONSORED CONSUMPTION BAR

Prices listed below are per drink.

soft drinks and bottled water | 6 each

	house	premium	elite
domestic beer	8	8	8
import beer	9	9	9
micro beer	9	9	9
liquor	10	11	12
wine	10	10	11
sparkling wine	39	39	43

BAR UPGRADES

classic cocktails	11	12	13
signature cocktails	13	14	15

BAR UPGRADES

Pick up to two classic cocktails:

old fashioned	margarita	whiskey sour	tom collins	french 75
manhattan	moscow mule	cosmopolitan	daiquiri	gimlet

Pick up to two signature cocktails..

Please ask your event manager for the seasonal signature cocktail list.

bar services

LIQUOR SELECTIONS

	PREMIUM	ELITE
vodka	tito's	ketel one
rum	bacardi	planteray 3 stars
spiced rum	captain morgan	captain morgan
gin	tanqueray	bombay sapphire
whiskey	seagram's 7	crown royal
bourbon	maker's mark	knob creek 9 year
scotch	johnnie walker red	johnnie walker black
tequila	mi campo	espolón
wine	house chardonnay house pinot grigio house cabernet sauvignon house pinot noir veuve du vernay brut	rickshaw chardonnay rickshaw sauvignon blanc rickshaw cabernet sauvignon rickshaw pinot noir scarpetta brut prosecco

BEER SELECTIONS

domestic beer **michelob ultra**

imported beer **stella artois**

microbrew beer **amway grand hazy ipa / seasonal beer/ high noon**

non-alcoholic beer **stella artois libirté**

Selections are subject to change based on availability

wine

BY THE BOTTLE

WHITE WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
moscato	leelanau peninsula tall ship, mi / 35
pinot grigio	toschi, ca / 41
chardonnay	toschi, ca / 41
sauvignon blanc	rickshaw, ca / 46
chardonnay	rickshaw, ca / 46
sauvignon blanc	babich, new zealand / 50
chardonnay	comtesse, france / 50

RED WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
pinot noir	toschi, ca / 41
cabernet sauvignon	toschi, ca / 41
cabernet sauvignon	rickshaw, ca / 46
pinot noir	rickshaw, ca / 46
cabernet sauvignon	bonanza, ca / 47
sangiovese	frico, italy / 50

SPARKLING

<i>varietal</i>	<i>vineyard / price per bottle</i>
n/a sparkling	st. julian / 30
n/a sparkling	töst / 37
prosecco	scarpetta brut / 44
rosé sparkling	scarpetta timido / 44
brut	veuve du vernay / 41
rosé	veuve du vernay / 43
champagne	(yellow label) veuve clicquot / mp



terms & conditions

BEVERAGE

- the amway grand plaza, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages.
- the hotel takes seriously its responsibility to serve alcohol with care and therefore 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 has the responsibility to request proper identification of any guest at any time.
- the hotel reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease.
- a sponsored bar is hosted by the client and the client is responsible for the cost of all drinks that are being consumed. client is responsible for a bartender fee.
- a credit card bar is where the client's guests are responsible for purchasing drinks with a credit card; client is still responsible for a bartender fee.
- all liquor, beer, wine and beverages must be supplied and served by the hotel.

FOOD

- firm food and beverage pricing will be established three months prior to your event dates.
- food and beverage prices are currently subject to a 6% state tax and a 23% service charge. taxes and service charges are subject to change without notice.
- if your group is tax exempt, a copy of the federal irs 501c (3) or (4) certificate must be provided.
- all meals served in private function rooms with 29 guests or fewer in attendance will have a service fee of \$200 added to the banquet check.
- lunch and dinner buffets are serviced for a max of 2 hours and are served with tableside coffees, hot teas and iced tea.
- lunch to go, continental breakfast, and break service does not include tableside service.
- plated lunch or dinner selections are limited to 2 protein selections (this does not count towards special meals, including vegan/vegetarian). the price of the highest entrée chosen will be the overall price for the number of proteins being offered.
- meal indicators for guests must be provided by client.

GUARANTEES

- when charges are made on a per person basis, a guaranteed attendance must be communicated by noon five business days prior to your function. increases received after the guarantee cut off over 2% will be assessed an additional 20% premium per meal.
- for banquets, the hotel prepares meals and sets place settings for up to 3% over the guarantee.
- in the event a guarantee is not received on time, the original estimated attendance indicated on the event order will be prepared and billed.
- client will be charged the guarantee or the number of guests served, whichever is higher.

SPECIAL MEAL REQUEST

- special meal requests such as vegetarian, gluten-free or meals for guests with specific food allergies or restrictions must be requested and included in your final guarantee submitted 5 business days in advance. please provide your catering or convention manager with the individual guest name and special meal request.
- meals ordered on-site will be charged above and beyond the guaranteed number.
- we take food allergies and intolerance very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. please understand that we are not an allergen-free facility, and cannot guarantee that any item is completely free of any allergen or ingredient. food or beverage items are prepared-to-order in a single 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.

