

# 2026 CATERING MENU

AMWAY GRAND PLAZA  
CATERING



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**For more information call, 616.776.6400, email [salescatering@ahchospitality.com](mailto:salescatering@ahchospitality.com) or visit us online at [amwaygrand.com](http://amwaygrand.com)**

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

**AMWAY GRAND PLAZA  
CATERING**



# 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.*

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### 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

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### 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 frittata **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.

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### 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

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### 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**

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### 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**

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### 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.*

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### 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 frittata **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.*

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### 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**

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> 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 cacciatore 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.*

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### TASTE 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

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### 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 shitake 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

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### 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**

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### BEER CITY 39

- > mixed greens with english cucumbers / carrots / grape tomatoes
- > individual ranch and balsamic vinaigrette dressings
- > watermelon wedges

**proteins df gf** > cilantro jalapeno bbq chicken breast / slow-smoked beef brisket / carolina bbq / sweet bbq

**sides** > sweet and sour cole slaw **df** / bbq baked beans **df gf** / panko-topped cavatappi pasta with cheese ale sauce / grilled corn on the cob **df**

**bread** > pretzel rolls

**desserts** > pound cake with fresh strawberry sauce / s'mores brownie / seasonal cobbler **gf**

# 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 friséé, 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**

**housemade 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.*

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### 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**

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### 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*

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### 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**

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### 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 BAG LUNCH

26

served with individual bag of great lakes potato chips

**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

### 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 capicola ham with mozzarella and garlic hummus on a french baguette

**mayo-free tuna salad** with soft-boiled eggs and fresh herbs on flat bread

**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 frisee with pickled carrots, romano, blistered grape tomato, and balsamic vinaigrette **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 / broccolini 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.*

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### 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*

#### **chefs 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**

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### 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**

**malted 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

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### 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 tabasco / lemon wedges / **950**



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### 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 soppressata / 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 soppressata / 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**

> Served for a maximum of 2 hours.

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

> Minimum of 25 guests.

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### 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

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### ACTION STATIONS

> Chef fee / one per 100 guests / duration 2 hours / **150**

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

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

**lettuce wraps** **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.*

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### 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, sous vide red beet,  
pistachio dust, vol-au-vent

**korean bbq cauliflower bites** **df v**

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### 59 PER DOZEN

**chicken quesadilla** with smoky 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**

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### 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

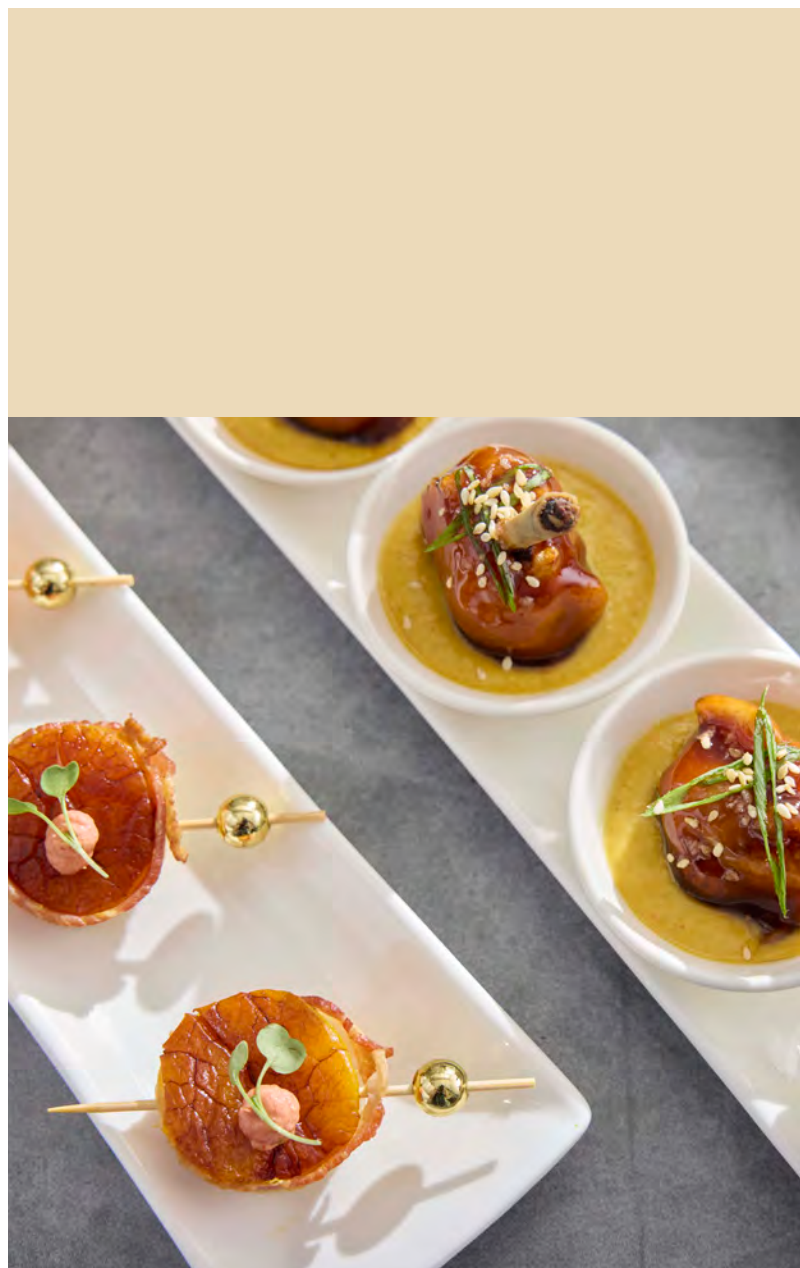
**chicken drumettes** with sweet soy glaze and thai curry **df**

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

**stuffed baby potatoes** with mushroom duxelles, 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.*

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## 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**

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## SELF SERVE STATIONS

> *Each station price per person / 16*

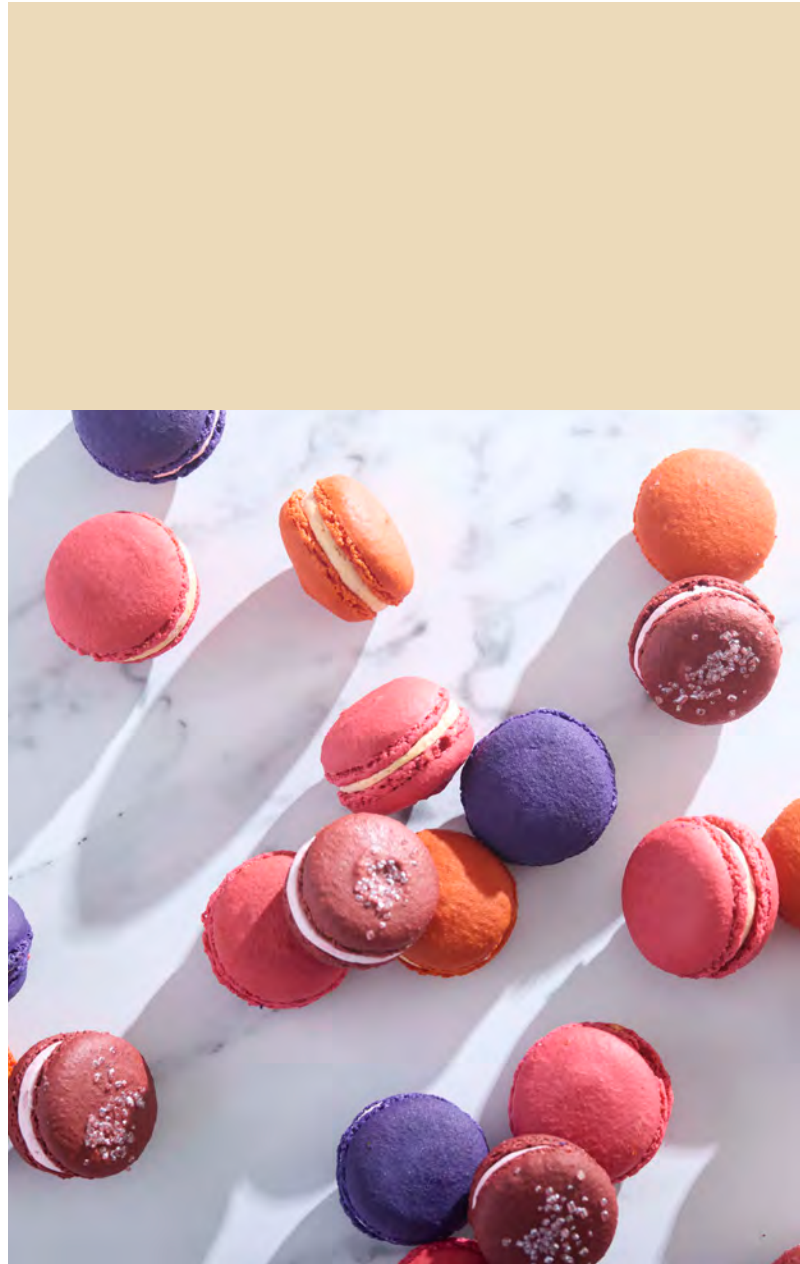
> *Self Serve Stations are serviced for a maximum of 2 hours.*

> *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 | <b>36</b> | <b>40</b> | <b>43</b> |
| four hours  | <b>46</b> | <b>51</b> | <b>55</b> |
| five hours  | <b>52</b> | <b>60</b> | <b>64</b> |

## HOURLY BAR UPGRADES

classic cocktails +**3**  
signature cocktails +**5**

## 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  | <b>9.5</b>  | <b>9.5</b>  | <b>9.5</b>  |
| import beer    | <b>10</b>   | <b>10</b>   | <b>10</b>   |
| micro beer     | <b>10.5</b> | <b>10.5</b> | <b>10.5</b> |
| liquor         | <b>11</b>   | <b>12</b>   | <b>13</b>   |
| wine           | <b>11</b>   | <b>11</b>   | <b>12</b>   |
| sparkling wine | <b>45</b>   | <b>45</b>   | <b>49</b>   |

## SPONSORED CONSUMPTION BAR

Prices listed below are per drink.  
soft drinks and bottled water | 6 each

|                | house     | premium   | elite     |
|----------------|-----------|-----------|-----------|
| domestic beer  | <b>8</b>  | <b>8</b>  | <b>8</b>  |
| import beer    | <b>9</b>  | <b>9</b>  | <b>9</b>  |
| micro beer     | <b>9</b>  | <b>9</b>  | <b>9</b>  |
| liquor         | <b>10</b> | <b>11</b> | <b>12</b> |
| wine           | <b>10</b> | <b>10</b> | <b>11</b> |
| sparkling wine | <b>39</b> | <b>39</b> | <b>43</b> |

## BAR UPGRADES

|                     |           |           |           |
|---------------------|-----------|-----------|-----------|
| classic cocktails   | <b>12</b> | <b>13</b> | <b>14</b> |
| signature cocktails | <b>14</b> | <b>15</b> | <b>16</b> |

## BAR UPGRADES

|                     |           |           |           |
|---------------------|-----------|-----------|-----------|
| classic cocktails   | <b>11</b> | <b>12</b> | <b>13</b> |
| signature cocktails | <b>13</b> | <b>14</b> | <b>15</b> |

## BAR UPGRADES

Pick up to two classic cocktails:

|                      |                    |                     |                    |                  |
|----------------------|--------------------|---------------------|--------------------|------------------|
| <b>old fashioned</b> | <b>margarita</b>   | <b>whiskey sour</b> | <b>tom collins</b> | <b>french 75</b> |
| <b>manhattan</b>     | <b>moscow mule</b> | <b>cosmopolitan</b> | <b>daiquiri</b>    | <b>gimlet</b>    |

Pick up to two signature cocktails..  
Please ask your event manager for the seasonal signature cocktail list.

# bar services

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## 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<br>house pinot grigio<br>house cabernet sauvignon<br>house pinot noir<br>veuve du vernay brut | rickshaw chardonnay<br>rickshaw sauvignon blanc<br>rickshaw cabernet sauvignon<br>rickshaw pinot noir<br>scarpetta brut prosecco |

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## BEER SELECTIONS

domestic beer **micelob 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 / <b>35</b> |
| pinot grigio    | toschi, ca / <b>41</b>                       |
| chardonnay      | toschi, ca / <b>41</b>                       |
| sauvignon blanc | rickshaw, ca / <b>46</b>                     |
| chardonnay      | rickshaw, ca / <b>46</b>                     |
| sauvignon blanc | babich, new zealand / <b>50</b>              |
| chardonnay      | comtesse, france / <b>50</b>                 |

### RED WINES

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

### SPARKLING

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



# terms & conditions

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## 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.

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## 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.

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## 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.

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## 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.

