



THE KITCHEN 
BY WOLFGANG PUCK

PRIVATE DINING & EVENTS

TABLE OF CONTENTS

General Information	3
Dining Spaces	4
Private, Semi-Private, & Patio Dining Menus	5
Bar Packages	9
Policies	10

GENERAL INFORMATION

CONTACT INFORMATION

Located inside the Amway Grand Plaza.
187 Monroe Avenue NW
Grand Rapids, MI 49503

WE ARE AT YOUR SERVICE

Sarina Charif | Sales and Events Manager
scharif@ahchospitality.com

Nicole Wisnewski | General Manager
nwisnewski@ahchospitality.com

HOURS OF OPERATION

DINNER

Sunday | 3:00pm - 10:00pm (kitchen 9:30pm)
Monday | 4:00pm - 10:00pm (kitchen 9:30pm)
Tuesday | 4:00pm - 10:00pm (kitchen 9:30pm)
Wednesday | 4:00pm - 10:00pm (kitchen 9:30pm)
Thursday | 4:00pm - 10:00pm (kitchen 9:30pm)
Friday | 4:00pm - 11:00pm (kitchen 10:00pm)
Saturday | 3:00pm - 11:00pm (kitchen 10:00pm)

**Hours are subject to change due to special events*



DINING SPACES



The Lake Erie Room



The Lake Superior Room



The Lake Huron Room



The Lake Michigan Room

PRIVATE DINING ROOM OPTIONS

World renowned chef Wolfgang Puck's restaurant The Kitchen by Wolfgang Puck offers sought after culinary experiences for lunch or dinner in a private location. Located below the main restaurant, these glass enclosed rooms are connected by a private foyer and décor includes wine bottle lined walls and individual 60" flat screen televisions in each space. Named after four of the Great Lakes, each space is associated with room rental fees and Food and Beverage minimums:

Lake Michigan Room: *up to 16 guests can comfortably dine at counter-height tables*
\$150 room rental fee
\$700 food and beverage minimum

Lake Superior Room: *maximum 24 guests (removable wall to Huron)*
\$200 room rental fee
\$1,300 food and beverage minimum

Lake Huron Room: *up to 16 guests (removable wall to Superior)*
\$150 room rental fee
\$700 food and beverage minimum

Combination Lake Superior and Lake Huron Rooms: *maximum 50 guests*
\$300 room rental fee
\$2,200 food and beverage minimum

Lake Erie Room: *unique space hosting intimate dinner of up to 10 guests*
\$100 room rental fee
\$600 food and beverage minimum

DETAILS

Self Parking is currently available in the Amway Grand Plaza ramp, located at 216 Pearl Street NW for a discounted rate of 50% per vehicle; validation at our host desk is required. Valet parking is currently available for a discounted rate of 50% per vehicle; validation at our host stand is required.

Custom menus available.

All major credit cards accepted.

Staffed and serviced by The Kitchen by Wolfgang Puck.

Contact our sales manager with questions at
616.776.3233 or scharif@ahchospitality.com

THE TOWER

\$70 PER PERSON (over 29 people will be served family style)
coffee, tea, soda included

FIRST COURSE | PLEASE CHOOSE ONE

caesar salad
romaine, garlic croutons, parmesan, tomatoes

house salad
field greens, tomato, onion, croutons, balsamic vinaigrette

ENTRÉES | GUEST'S CHOICE OF THE FOLLOWING (DAY OF THE EVENT)

scottish salmon "hong kong style"*
bok choy, carrots, mushroom, soy, jasmine rice

half chicken*
potato purée, farm market vegetables, rosemary jus gf

flat iron steak*
potato purée, market vegetables

vegan stir fry
jasmine rice, seasonal vegetables, soy

SWEETS

seasonal dessert trio



*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

THE PANTLIND

\$80 PER PERSON (over 29 people will be served family style)
coffee, tea, soda included

FIRST COURSE | PLEASE CHOOSE ONE TO BE SERVED FAMILY STYLE

truffle chips
lettuce wraps
wings

SECOND COURSE | PLEASE CHOOSE ONE

caesar salad
romaine, garlic croutons, parmesan, tomatoes

chopped salad
fennel, tomato, onion, cucumber, kalamata olives, feta, champagne vinaigrette

ENTRÉES | GUEST'S CHOICE OF THE FOLLOWING (DAY OF THE EVENT)

scottish salmon "hong kong style"*
bok choy, carrots, mushroom, soy, jasmine rice

half chicken*
potato purée, farm market vegetables, rosemary jus *gf*

strip steak*
potato purée, market vegetables

vegan stir fry
jasmine rice, seasonal vegetables, soy

SWEETS

seasonal dessert trio



*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

THE WELSH

\$100++ (over 29 people will be served family style)
coffee, tea, soda included

FIRST COURSE | PLEASE CHOOSE ONE

asian salad
napa cabbage, cashews, wontons, spicy ginger dressing

chopped salad
fennel, tomato, onion, cucumber, kalamata olives, feta, champagne vinaigrette

ENTRÉES | GUEST'S CHOICE OF THE FOLLOWING (DAY OF THE EVENT)

chicken & shrimp*
potato purée, farm market vegetables, rosemary jus *gf*

strip steak & lobster*
potato purée, farm market vegetables

vegan stir fry
jasmine rice, seasonal vegetables, soy

chef's seasonal entrée

SWEETS

seasonal dessert trio



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HORS D'OEUVRES & APPETIZERS

ADD-ONS

hors d'oeuvres priced per dozen displayed or passed

lettuce wraps | \$46
spicy chicken, toasted peanut, rice sticks

bruschetta | \$44
hummus, tomatoes, olives, feta, crostini

mini spicy tuna taco | \$55
chili aioli (48 hrs notice)

mini cheeseburgers | \$55
remoulade, aged cheddar (48 hours notice)

mini crab cakes | \$55
basil pesto aioli, marinated tomato relish

caesar cups | \$44
romaine, parmesan, garlic

DISPLAYS

each display serves twelve

charcuterie board \$165

cheese board \$140

bruschetta b.y.o. station \$80

veggies + dip \$80

truffle chips \$46
homemade potato chips , blue cheese sauce

wp pizze \$34 per pizza
margherita, pepperoni, or mushroom



BAR PACKAGES

A \$125.00 bartender and bar fee will be applied to all bar packages.

BRONZE PACKAGE

Tito's
Beefeater
El Jimador
Bacardi
Jack Daniels
Jim Beam
Dewars

2 hours | \$30/person
3 hours | \$40/person
4 hours | \$50/person

SILVER PACKAGE

includes all liquors from the bronze package plus:

Ketel One
Tanqueray
Captain Morgan
Blue Nectar
Bulleit
Chivas

2 hours | \$35/person
3 hours | \$45/person
4 hours | \$55/person

GOLD PACKAGE

includes all liquors from the bronze and silver packages plus:

Belvedere
Hendricks
Casa Amigos
Jameson
Woodford Reserve
Johnnie Walker
Mount Gay

2 hours | \$40/person
3 hours | \$50/person
4 hours | \$60/person

ALL BAR PACKAGES INCLUDE:

SELECTION OF:

Cabernet Sauvignon
Chardonnay
Sauvignon Blanc
Pinot Noir
(package upgrades available by request)

BOTTLE BEER | CHOOSE THREE:

Budweiser
Bud Light
Miller Lite
Stella Artois
Corona
Bell's Two Hearted
Perrin Seasonal

POLICIES

100% SMOKE FREE POLICY

The Kitchen by Wolfgang Puck is a 100% smoke free environment. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation, we have a strictly enforced non-smoking policy. Smoking is not permitted within 25 feet of the hotel entrance or anywhere on hotel property. Please advise your attendees of this policy.

DECORATIONS

Arrangements for your floral centerpieces, special props and entertainment should be made through the management team. All decorations must meet with the approval of the Michigan Fire Department. The hotel will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by management.

GENERAL INFORMATION

Our menus are for our inspiration and general reference. Our managers will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by the management team. Menus are subject to change based on seasonal availabilities.

AUDIO VISUAL

The private dining rooms are all equipped with 60-inch flat screen televisions. If you require additional audio visual equipment, for example an HDMI cable, our audio visual department will be happy to provide that for you at a nominal fee.

SERVICE CHARGE AND SALES TAX

A 22% service charge and Michigan 6% sales tax will be added to all food and beverages, room rental fees, as well as any equipment or audio visual charges.

BARTENDER AND BAR FEE

A \$125.00 bartender and bar fee will be applied to all Bar packages.

PAYMENT

A credit card authorization form and signed contract is required to hold any of the available spaces. Terms of payment will be established during the planning phase of your event.

FOOD AND BEVERAGE

The hotel's alcoholic beverages license requires the hotel to (1) request proper identification of any person of questionable age and to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverages to any person who, in the hotel's judgement, appears intoxicated. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

ALLERGEN STATEMENT

Contract provision: At least five (5) days prior to the function, the Group agrees to notify the Hotel in writing of any guests who have food allergies or other dietary restrictions. While the Hotel will make reasonable efforts to accommodate the needs of guests, the Group understands that the Hotel is not an allergen-free facility. Food or beverage items are prepared in a shared kitchen, and normal kitchen operations may involve shared cooking and preparation areas and equipment, including fryers and grills, which present a potential for cross-contamination. As a result, the Hotel cannot guarantee that any food or beverage is completely free of any allergen or ingredient, and the Group agrees to notify guests of this prior to the function. The Group further agrees that the Hotel shall have no liability for any claims or damages arising out of adverse reactions of guests caused by food allergies or intolerance."