

THE KITCHEN
BY WOLFGANG PUCK

PRIVATE DINING & EVENTS

*Consu
eggs.

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DINING SPACES

PRIVATE DINING ROOM OPTIONS

The Kitchen by Wolfgang Puck offers sought after culinary experiences for lunch or dinner in a private location. Named after four of the Great Lakes, these glass enclosed rooms are connected by a private foyer and décor includes wine bottle lined walls. Each room is equipped with 60" flat screen televisions.

The Kitchen By Wolfgang Puck Dining Room
The Patio *(Outdoor Seasonal Dining)*
The Lake Erie Room
The Lake Huron Room
The Lake Superior Room
The Lake Michigan Room



The Lake Huron Room



The Lake Erie Room



The Lake Michigan Room



The Lake Superior Room

GENERAL INFORMATION

CONTACT INFORMATION

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

WE ARE AT YOUR SERVICE

Danny Gilchrist | Sales and Events
dgilchrist@ahchospitality.com

Christopher Dow | General Manager
cdow@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 10:30pm)
Saturday | 3:00pm – 11:00pm (kitchen 10:30pm)

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



THE TOWER

$80++ PER PERSON *(Orders for groups of 30 or more will be served family style.)*
All options include coffee, tea, and fountain beverage.
Add-Ons, or additional Displays and Hors d' oeuvres available for an additional charge.

SALAD

chef's seasonal salad
chef's selection

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

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

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

strip steak *tuscan potatoes, cippolini agrodolce, farm market vegetables, red wine demi-glace *gf*

vegan stir fry
jasmine rice, seasonal vegetables, soy nf, *df*

SWEETS

seasonal dessert trio *nf*



*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. nf = nut free, df = dairy free, gf = gluten free

THE PANTLIND

$90++ PER PERSON *(Orders for groups of 30 or more will be served family style.)*
A*ll options include coffee, tea, and fountain beverage.*
Add-Ons, or additional Displays and Hors d' oeuvres available for an additional charge.

HORS D' OEUVRES | PLEASE CHOOSE ONE TO BE SERVED FAMILY STYLE

mini crab cakes
basil pesto aioli, marinated tomato relish *nf*

lettuce wraps *(can omit peanuts upon request)* spicy chicken, toasted peanut, rice sticks *df*

roasted cauliflower
rainbow cauliflower, jalapeño vinaigrette, shaved red onion, pickled jalapeno *v*

SALAD

chef's seasonal salad
chef's selection

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

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

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

strip steak *tuscan potatoes, cippolini agrodolce, farm market vegetables, red wine demi-glace *gf*

vegan stir fry
jasmine rice, seasonal vegetables, soy nf, *df*

SWEETS

seasonal dessert trio *nf*



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THE WELSH

$100++ PER PERSON *(Orders for groups of 30 or more will be served family style.)*
A*ll options include coffee, tea, and fountain beverage.*
Add-Ons, or additional Displays and Hors d' oeuvres available for an additional charge.

FIRST COURSE | PLEASE CHOOSE ONE

mini crab cakes
basil pesto aioli, marinated tomato relish *nf*

lettuce wraps *(can omit peanuts upon request)* spicy chicken, toasted peanut, rice sticks *df*

roasted cauliflower
rainbow cauliflower, jalapeño vinaigrette, shaved red onion, pickled jalapeno *v*

SALAD SOUP

chef's seasonal salad
chef's selection

chef's seasonal soup
chef's selection

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

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

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

strip steak *tuscan potatoes, cippolini agrodolce, farm market vegetables, red wine demi-glace *gf*

vegan stir fry
jasmine rice, seasonal vegetables, soy nf, *df*

SWEETS

seasonal dessert trio *nf*



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HORS D'OEUVRES & APPETIZERS

HORS D'OEUVRES
hors d'oeuvres priced per dozen displayed

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

bruschetta | $44
hummus, tomatoes, olives, feta, crostini *nf*

mini cheeseburgers (48-hour notice) | $55
remoulade, aged cheddar *nf*

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

vietnamese shrimp skewers | $50 butter, garlic, shallot, nam pla, chili aioli, cilantro

DISPLAYS
each display serves twelve

charcuterie board *nf, gf* | $165

cheese board *nf, gf* | $140

bruschetta b.y.o. station *nf* | $80

wings (24 count) *nf* | $72

rainbow cauliflower | $68 rainbow cauliflower, jalapeño vinaigrette, shaved red onion, pickled jalapeño *v*

crudité and dip platter | $80 hummus, lemon artichoke, garden ranch *df, nf*

truffle chips (48-hour notice) | $46 homemade potato chips , blue cheese sauce *nf, gf*

wp pizze | $18 per pizza 1 pizza per 6 guests recommended cheese, margherita, pepperoni, mushroom, or calabrian

ADD-ONS
hors d'oeuvres priced per person

Shrimp (3) | $12

Scallops (2) (48-hour notice) | $18

Lobster Tail (1) (48-hour notice) | MP



BAR PACKAGES

A $125 bartender and bar fee will be applied to all bar packages.

BRONZE PACKAGE

Tito's
Beefeater
El Jimador
Bacardi
Jack Daniels
Jim Beam
George Dickel Rye

2 hours | $30 per person
3 hours | $40 per person
4 hours | $50 per person

SILVER PACKAGE

includes all liquors from the bronze package plus:

Ketel One
Tanqueray
Captain Morgan
Patron
Bulleit
Makers Mark

2 hours | $35 per person
3 hours | $45 per person
4 hours | $55 per 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 per person
3 hours | $50 per person
4 hours | $60 per person

ALL BAR PACKAGES INCLUDE:

SELECTION OF:

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

BOTTLE BEER | CHOOSE THREE:

Coors Light
Bud Light
Miller Lite
Stella Artois
Modelo
Michelob Ultra
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 mangers 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 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."