

**PRIVATE DINING**

**MDRD**<sup>®</sup>  
THE RHYTHM OF MADRID



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### CONTACT

Sales Manager Desk | 616.776.3233

Restaurant Direct | 616.776.6425

### GENERAL INFORMATION

Please inquire by email at [mdrd@ahchospitality.com](mailto:mdrd@ahchospitality.com)

### LOCATED ATOP THE AMWAY GRAND PLAZA

187 Monroe St. NW

Grand Rapids, MI 49503

### HOURS

Tuesday – Thursday | 4:30pm – 10pm

Friday & Saturday | 4:30pm – 11pm

### TEAM

Anthony Martir | General Manager | [amartir@ahchospitality.com](mailto:amartir@ahchospitality.com)

Kyle Tilstra | Executive Chef | [ktilstra@ahchospitality.com](mailto:ktilstra@ahchospitality.com)

Sarina Charif | Sales Manager | [scharif@ahchospitality.com](mailto:scharif@ahchospitality.com)



**CHUECA | 8 GUESTS**

- Hosts up to 8 guests for a seated dinner
- 27<sup>th</sup> floor
- \$100 Room rental fee
- \$800 Food/beverage minimum

**SALAMANCA | 14 GUESTS**

- Semi-private dining
- Hosts up to 14 guests for a seated dinner
- 28<sup>th</sup> floor
- \$150 Room rental fee
- \$1,400 Food/beverage minimum

**MALASAÑA | 30 GUESTS**

- Complimentary 65 inch flat screen
- Hosts up to 30 guests for a seated dinner
- 28<sup>th</sup> floor
- \$250 Room rental fee
- \$3,000 Food/beverage minimum

**MDRD | 60 - 200 GUESTS**

- The entirety of MDRD, 27<sup>th</sup> floor.
- Please consider hosting up to 100 seated guests for a plated dinner or reception format for 200 guests.
- \$1,000 Room rental fee
- \$20,000 - \$25,000 Food/beverage minimum
- Please inquire for more information

**PUERTA DEL SOL | 20 GUESTS**

- Complimentary 55 inch flat screen
- Offers an intimate setting for up to 20 guests
- 28<sup>th</sup> floor
- \$200 Room rental fee
- \$1,800 Food/beverage minimum

**PUERTA DEL SOL + MALASAÑA | 50 GUESTS**

- Complimentary 65 inch flat screen
- Reception style events with up to 75 guests
- 28<sup>th</sup> floor
- \$400 Room rental fee
- \$4,000 Food/beverage minimum

**LA LATINA | 50 GUESTS**

- Complimentary 65 inch flat screen
- Hosts up to 50 guests for a seated dinner or reception format of 60 guests
- 29<sup>th</sup> floor
- \$1,000 Room rental fee
- \$5,000 Food/ beverage minimum

Please note, guests access the space by one flight of stairs; the room is not barrier-free accessible

**BALCÓN | 8 GUESTS**

- Outdoor balcony on 27<sup>th</sup> floor
- Hosts up to 8 guests for a seated dinner
- Please see page 9 for details





## THREE COURSE EXPERIENCE | 85 PER PERSON

*(not inclusive of tax/service fee)*

### SALAD

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#### ENSALADA DE SANDIA

watermelon, avocado, frisee, radicchio,  
toasted marcona, mint-lime crème fraiche

### MAIN *(Choice of)*

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#### LUBINA AL HORNO *gf*

branzino, rosemary-citrus bomba rice, fingerling potato, heirloom tomato

#### POLLO DE VERANO *gf*

grilled chicken breast, oyster mushrooms, seasoned leeks, sweet potato puree

#### LOMO CON ESPARRAGOS *gf*

seared beef tenderloin, asparagus, cippolini, roasted garlic butterbean mash,  
pedro ximenez demi

### DESSERT

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#### TRES

chef's seasonal selection, three miniatures

*Menus subject to change.*

*Prices subject to 22% service charge and 6% sales tax.*

*Chef's vegetarian/vegan entrée always available upon request.  
Seated dinner includes coffee, tea, and soda.*

*The hotel is not an allergen-free facility, and cannot guarantee  
that any item is completely free of any allergen or ingredient.*

*\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.*



## FOUR COURSE EXPERIENCE | 96 PER PERSON

*(not inclusive of tax/service fee)*

### TAPAS

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#### PAN CON TOMATE

toasted ciabatta, tomato, aioli

#### GAMBAS AL AJILLO *gf*

sautéed shrimp, chili and garlic sauce

#### CROSTINI DE JAMÓN SERRANO

serrano ham, romesco sauce, smoked blue cheese

### SALAD

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#### ENSALADA DE SANDIA

watermelon, avocado, frisee, radicchio,  
toasted marcona, mint-lime crème fraiche

### MAIN *(Choice of)*

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#### LUBINA AL HORNO *gf*

branzino, rosemary-citrus bomba rice, fingerling  
potato, heirloom tomato

#### POLLO DE VERANO *gf*

grilled chicken breast, oyster mushrooms, seasoned leeks,  
sweet potato puree

#### LOMO CON ESPARRAGOS *gf*

seared beef tenderloin, asparagus, cippolini, roasted  
garlic butterbean mash, pedro ximenez demi

### DESSERT

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#### TRES

chef's seasonal selection, three miniatures

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## FIVE COURSE EXPERIENCE | 112 PER PERSON

(not inclusive of tax/service fee)

### TAPAS

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**GAMBAS AL AJILLO** *gf*  
sautéed shrimp, chili, garlic sauce

**ACEITUNAS FRITAS**  
fried manzanilla olives, aioli, piment d'espelette

**ESPÁRRAGOS Y JAMÓN** *gf*  
asparagus, serrano ham, manchego cheese

### SALAD

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**ENSALADA DE SANDIA**  
watermelon, avocado, frisee, radicchio,  
toasted marcona, mint-lime crème fraîche

### SOUP

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**MANGO Y MAIZE DULCE** *gf*  
heirloom tomatoes, sweet corn, mango, cucumber,  
roasted mirepoix

### MAIN *(Choice of)*

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**LUBINA AL HORNO** *gf*  
branzino, rosemary-citrus bomba rice, fingerling  
potato, heirloom tomato

**POLLO DE VERANO** *gf*  
grilled chicken breast, oyster mushrooms, seasoned leeks,  
sweet potato puree

**LOMO CON ESPARRAGOS** *gf*  
seared beef tenderloin, asparagus, cippolini, roasted  
garlic butterbean mash, pedro ximenez demi

**PAELLA DE MARISCOS**  
braised octopus, shellfish, piquillo peppers, saffron  
rice, tomato sofrito

### DESSERT

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**TRES**  
chef's seasonal selection, three miniatures

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*(not inclusive of tax/service fee) \*seasonal*

An expressive tasting menu with indulgences from our culinary team. Grand Rapids' most premiere outdoor dining experience includes your own private balcony perched on the 27<sup>th</sup> floor overlooking the Grand River. Prepare to indulge in an enhanced narrative of Chef Erika's MDRD menu and lead bartender Jeremy Williams' beverage pairings. Reserved seating is available for up to 8 guests.

Each Balcón experience will be utterly unique with its own menu and beverage pairings.

*Please allow 3 hours for the experience.*

*Tradicional experience includes 6 courses and beverage pairings.*

*Reserva experience includes 8 courses and beverage pairings.*

*Outdoor seating dependent on weather.*

*Advance notice required for dietary restrictions, which we will do our best to accommodate.*

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4 PER PIECE

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**PAN CON TOMATE**

toasted ciabatta, tomato, aioli

4.5 PER PIECE

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**CONO DE SANDIA**

sesame seed cone, avocado puree, compressed seasoned watermelon, tajin

**GAMBAS AL AJILLO**

sautéed shrimp, chili and garlic sauce

5 PER PIECE

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**CROQUETAS DE JAMON**

jamon serrano, bechamel, membrillo aioli

**ALBONDIGAS CON PAN**

lamb meatball, mini ciabatta, sauce roja

**EMPANADA DE QUESO Y PAPA**

potato, cheese, bechamel, pastry

**COSTILLAS DE CORDERO**

herb-cruste lamb chops, ajo verde

**OSTRAS CON GAZPACHO**

fresh oysters with gazpacho

6 PER PIECE

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**PATATAS BRAVAS**

crispy potato, brava sauce, aioli

7 PER PIECE

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**TIRADORE DE CEVICHE**

braised octopus, ahi tuna, little neck clams, tamari vinaigrette, lavash

**PINTXOS CON CARNE**

beef tenderloin, tomato, marble potato

9 PER PIECE

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**BEBE ESPALDA**

baby back ribs with blackberry bbq

*(Quantity of 25 or greater required)*

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**JAMÓN IBÉRICO CARVING STATION | 1500**  
ibérico de bellota, quince jam, manchego, crostini  
(serves up to 40 guests, requires chef attendant)

**JAMÓN SERRANO CARVING STATION | 800**  
24-month aged jamón serrano,  
quince jam, manchego, crostini  
(serves up to 40 guests, requires chef attendant)

**PAELLA STATION**

**PAELLA DE MARISCOS | 20 PER PERSON**  
shrimp, bay scallop, pulpo, bomba rice,  
artichoke, piquillo, espelette aioli *gf*

**PAELLA DE TERNERA | 18 PER PERSON**  
chicken, morcilla, bomba rice,  
artichoke, piquillo, espelette aioli *gf*

**PAELLA DE VERDURAS | 17 PER PERSON**  
seasonal vegetable, sherry mushroom, bomba rice,  
artichoke, piquillo, espelette aioli *gf*  
(requires chef attendant)

**PRIME NY STRIPLOIN OF BEEF | 650**  
roasted and crusted striploin of beef, anise beef jus,  
piquillo pepper and black garlic sauce, creamy horse  
radish sauce, assorted breads, and butter  
(serves approximately 25 guests, requires chef attendant)

**SIDES | 12 PER PERSON**  
chef's selection of seasonal vegetables and potatoes

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(Quantity of 25 or greater required)



**CRUDITE | 8 PER PERSON**

seasonal fresh vegetables, romesco sauce

**PATATA BRAVAS | 6 PER PERSON**

crispy potatoes, salsas bravas, aioli

**ARTISAN CHEESE DISPLAY | 10 PER PERSON**

gourmet cheeses, house-made crostini,  
and lavash crackers

**VARIETY OF HOMEMADE DIPS | 9 PER PERSON**

piquillo marcona almond, manchego cheese  
caramelized onion, butterbean and tomato | served  
with house-made crostini and lavash crackers

**ANTIPASTO DISPLAY | 10 PER PERSON**

jamón serrano, iberian chorizo, sobrasada,  
fuet, asparagus, sweet peppers, assorted olives,  
marcona almond, local honey, golden raisins,  
house-made crostini, and lavash crackers

**CÓCTEL DE CAMARONES | 400 PER DISPLAY**

100 pieces of jumbo shrimp on ice,  
roasted tomato cocktail sauce, lemon wedges

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## CAKE

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Cake sizes will be determined by the number of guests in the party. All cakes are made in-house by our award-winning pastry chefs.

### CARTA CAKES

8" | 10 – 14 pieces | 65

10" | 16 – 18 pieces | 80

12" | 24 – 30 pieces | 130

### CAKE TYPE

white cake (*american sponge*)

chocolate cake (*american sponge*)

### FILLING TYPE

lemon curd, chocolate, or vanilla

### OPTIONAL FRUIT

blueberry, raspberry, or strawberry

### ICING TYPE

french butter cream (*off-white in color*) or chocolate

*Fondant, additional design, or custom cake*

*estimates available upon request.*

## 4 PER PIECE

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### CREMA CATALANA *gf*

fresh berries

### LEMON TART TOASTED MERINGUE

raspberry, graham crumble

### TRES LECHEs CAKE SHOOTER

fresh citrus

### TERRINA DE CHOCOLATE *gf*

dark chocolate, coffee

### TURRON *gf*

choice of almond honey or pistachio dark chocolate

## 5 PER PIECE

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### ÁRBOL DE CARAMELO

dark chocolate soufflé, dark chocolate, strawberry crisp, spun sugar

### CHURROS

dark chocolate dipping sauce

### ARROZ CON LECHE

rice pudding, lemon, cinnamon

### TARTA DE QUESO

caramelized cheese cake, toffee, quince jam

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# BEVERAGE MENU

## PRIMA BAR TIER

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**WHEATLEY VODKA** | 12  
**BEEFEATER GIN** | 12  
**FLOR DE CANA RUM** | 12  
**FOUR ROSES BOURBON** | 12  
**MONKEY SHOULDER SCOTCH** | 13  
**G4 BLANCO TEQUILA** | 12  
**RITTENHOUSE RYE** | 10  
**FUNDADOR BRANDY** | 10

## VINO PRIMA BY THE GLASS

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### *Sparkling*

**AVINYÓ "PETILLANT"** Penedès, ESP | 14

### *White*

**PARDEVALLES** Albarín Blanco – León, ESP | 13

**GRANBAZÁN** "Etiqueta Verde" Albariño – Rías Baixas, ESP | 16

### *Red*

**CATENA MALBEC** Mendoza, ARG | 15

**4 MONOS 'GR 10' GARNACHA BLEND** Vinos de Madrid, ESP | 16

**ALFREDO MAESTRO "VIÑA ALMATE" TEMPRANILLO** Castilla y León, ESP | 15

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# BEVERAGE MENU

## ÉLITE BAR TIER

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**GREY GOOSE VODKA** | 13  
**HENDRICKS GIN** | 13  
**PLANTATION 3 STAR RUM** | 12  
**WOODFORD RESERVE BOURBON** | 13  
**AUCHENTOSHAN SCOTCH** | 14  
**EL TESORO BLANCO TEQUILA** | 13  
**WOODFORD RESERVE RYE** | 14  
**CARDENAL MENDOZA BRANDY** | 14

## VINO ÉLITE BY THE GLASS

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### *Sparkling*

**RAVENTÓS I BLANC "DE NIT" ROSÉ** Conca del Riu Anoia, ESP | 18

### *White*

**AMEZTOI TXAKOLINA** Getariako Txakolina, ESP | 16

**LADEIRAS DO XIL "GABA DO XIL" GODELLO** Valdeorras, ESP | 15

### *Red*

**GUÍMARO MENCÍA** Ribeira Sacra, ESP | 15

**CA'N VERDURA "NEGRE" MANTONEGRO BLEND** Binissalem-Mallorca, ESP | 16

**LÓPEZ DE HEREDIA "VIÑA CUBILLO" TEMPRANILLO BLEND** Rioja Alta, ESP | 21

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## LUJO BAR TIER

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- STOLI ELIT VODKA | 20
- ALKKEMIST GIN | 17
- DOS MADRES 5+5 | 15
- WOODFORD RESERVE DOUBLE OAKED | 20
- MACALLAN 12 SCOTCH | 20
- PRIMA TEQUILA | 17
- WHISTLE PIG 10 RYE | 20
- HINE RARE COGNAC | 20

## VINO LUJO BY THE GLASS

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### *Sparkling*

**RAVENTÓS I BLANC 'DE LA FINCA'** Conca del Riu Anoia, ESP | 21

### *White*

**DO FERREIRO ALBARIÑO** Rias Baixas, ESP | 17

**ABEL MENDOZA TEMPRANILLO BLANCO** Rioja, ESP | 28

### *Red*

**RAUL PEREZ MENCIA** Bierzo, ESP | 23

**DOMINIO DE PINGUS 'PSI' TEMPRANILLO** Ribera del Duero, ESP | 24

**RAMEY CABERNET SAUVIGNON** Napa Valley, CA | 28

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# BEVERAGE MENU

## BOTTLED BEER & HARD SELTZER

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20

**ESTRELLA GALICIA SPAIN | LAGER | 7**  
**JAI ALAI FLORIDA | IPA | 7**  
**PERRIN BLACK GRAND RAPIDS | CASCADIAN DARK ALE | 7**  
**WILD BASIN BLACK RASPBERRY COLORADO | HARD SELTZER | 8**  
**BELL'S KALAMAZOO STOUT KALAMAZOO | AMERICAN STOUT | 7**

There will be a \$100 fee for Bar & Bartender service if desired.  
*(Butler Style Service Is Included with MDRD Private Dining Events.)*  
Cocktail pricing = 2oz pour  
Wine pricing = 5oz pour

## COCKTAILS

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**GIN TONIKA | 17**  
gin, fever tree tonic water, lime, edible flowers

**MARGARITA JEREZ | 17**  
reposado tequila, moscatel sherry, lime

**AGAURDIENTE CON SIFÓN | 17**  
cardinal mendoza brandy de jerez, soda, lemon peel

**MATADOR | 17**  
bourbon, romate brandy de jerez, demerara, angostura bitters

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# POLICIES

## AUDIO VISUAL

We utilize the Amway Grand Plaza Audio Visual team to support all presentation dinners, and audio visual needs. Outside Audio Visual vendors are not permitted in MDRD. Please inquire for an audio visual menu if desired.

## 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.

## LIQUOR LAWS AND REGULATIONS

MDRD is committed to a policy of providing legal, proper and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Michigan State Liquor Commission. The Amway Grand Plaza, as licensee, is responsible for administration of these regulations. It is a hotel policy that liquor may not be brought into the hotel for use in banquet or function areas. Michigan State Liquor Laws permit alcoholic beverage service from 7am—2am Sunday—Saturday.

## GENERAL INFORMATION

Our menus are for your inspiration and general reference. Feel free to ask for a customized menu 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.

## FOOD AND BEVERAGE

It is our policy not to permit food and beverages to be brought into or removed from our function areas. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises, the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverages license requires the hotel to (1) request proper identification of any person of questionable age 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 judgment, appears intoxicated. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

## SERVICE CHARGE AND SALES TAX

A 22% service charge and 6% Michigan sales tax will be added to all food and beverages, as well as any equipment or AV charges. Room setup fees are subject to the state sales tax.

## LABOR CHARGES

Carvers, station attendants, and additional food and cocktail servers are available at a minimum fee of \$125 per attendant. \$125 Attendant fee per bar; up to 50 guests per bar.

## 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.