

PRIVATE DINING

MDRD[®]
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

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

Jonathan Elliott | General Manager | jelliott@ahchospitality.com

Kyle Tilstra | Executive Chef | ktilstra@ahchospitality.com

Sarina Charif | Sales Manager | scharif@ahchospitality.com



CHUECA | 8 GUESTS

- Hosts up to 8 guests for a seated dinner
- 27th floor
- \$125 Room rental fee
- \$800 Food/beverage minimum

SALAMANCA | 14 GUESTS

- Semi-private dining
- Hosts up to 14 guests for a seated dinner
- 28th 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
- 28th floor
- \$250 Room rental fee
- \$3,000 Food/beverage minimum

MDRD | 60 - 200 GUESTS

- The entirety of MDRD, 27th 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 65-inch flat screen
- Offers an intimate setting for up to 20 guests
- 28th 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
- 28th floor
- \$400 Room rental fee
- \$4,500 Food/beverage minimum

LA LATINA | 50 GUESTS

- Complimentary 65-inch flat screen
- Hosts up to 50 guests for a seated dinner or up to 60 guests in a reception format
- 29th floor
- \$400 Room rental fee
- \$4,500 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 27th floor
- Hosts up to 8 guests for a seated dinner
- Please see page 9 for details

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



THREE COURSE EXPERIENCE | 85 PER PERSON

(not inclusive of tax/service fee)

SALAD

ENSALADA DE PEPINO

cucumber, sweet peppers, pickled corn, sheep milk cheese, radish, salsa verda, arugula

MAIN *(Choice of)*

ORA KING SALMON AL HORNO

rosemary-citrus bomba rice, candy-stripe beet, marinated tomato, mojo de ajo

POLLO DE OTOÑO

roast chicken breast, braised mushrooms and leeks, sweet potato puree, orange gastrique

LOMO CON COLIFLOR

seared beef tenderloin, tri-color cauliflower, pickled shallot, butterbean puree, porcini demi-glace

TROMPETA DE SETAS

trumpet mushroom, roasted chestnuts, squash agrodulce, leek ash

DESSERT

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

PAN CON TOMATE

brioche, kumato tomato, garlic aioli, candied rosemary
add jamon iberico \$2 per person

DATILLES RELLENOS

medjool dates, queso de cabra, fresh herbs, lemon, brava sauce

ALBONDIGAS CON PAN

lamb meatball, mini ciabatta, sauce roja

SALAD

ENSALADA DE PEPINO

cucumber, sweet peppers, pickled corn, sheep milk cheese, radish, salsa verda, arugula

MAIN *(Choice of)*

ORA KING SALMON AL HORNO

rosemary-citrus bomba rice, candy-stripe beet, marinated tomato, mojo do ajo

POLLO DE OTOÑO

roast chicken breast, braised mushrooms and leeks, sweet potato puree, orange gastrique

LOMO CON COLIFLOR

seared beef tenderloin, tri-color cauliflower, pickled shallot, butterbean puree, porcini demi-glace

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trumpet mushroom, roasted chestnuts, squash agrodulce, leek ash

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FIVE COURSE EXPERIENCE | 112 PER PERSON

(not inclusive of tax/service fee)

TAPAS

DATILLES RELLENOS

medjool dates, queso de cabra, fresh herbs, lemon, brava sauce

ALBONDIGAS CON PAN

lamb meatball, mini ciabatta, sauce roja

PAN CON TOMATE

brioche, kumato tomato, garlic aioli, candied rosemary
add jamon iberico \$2 per person

SALAD

ENSALADA DE PEPINO

cucumber, sweet peppers, pickled corn, sheep milk cheese, radish, salsa verde, arugula

SOUP

SEASONAL GAZPACHO

chefs seasonal selection, inquire for details

MAIN *(Choice of)*

ORA KING SALMON AL HORNO

rosemary-citrus bomba rice, candy-stripe beet, marinated tomato, mojo de ajo

POLLO DE OTOÑO

roast chicken breast, braised mushrooms and leeks, sweet potato puree, orange gastrique

LOMO CON COLIFLOR

seared beef tenderloin, tri-color cauliflower, pickled shallot, butterbean puree, porcini demi-glace

TROMPETA DE SETAS

trumpet mushroom, roasted chestnuts, squash agrodulce, leek ash

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EL SABOR DE MDRD | 300 PER PERSON TRADICIONAL | 400 PER PERSON RESERVA

*(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 27th floor overlooking the Grand River. Prepare to indulge in an enhanced narrative of Chef's MDRD menu and lead bartender's beverage pairings. Reserved seating is available for up to 8 guests.

Each El Sabor De MDRD 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.*

Minimum charge \$1200

Indoor option: Puerta del Sol, max 16 guests

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5 PER PIECE

PAN CON TOMATE

brioche, kumato tomato, garlic aioli,
candied rosemary
add jamon iberico \$2 per piece

PATATAS BRAVAS

crispy potato, brava sauce, aioli

PIMIENTO RELLENOS

piquillo peppers, romesco hummus,
sherry reduction, gremolata v

DATILLES RELLENOS

medjool dates, queso de cabra, fresh herbs,
lemon, brava sauce

6 PER PIECE

RILLETES DE PESCADO AHUMADO

smoked fish, chevre, garlic aioli, chives, ciabatta

ALBONDIGAS CON PAN

lamb meatball, mini ciabatta, sauce roja

OSTRAS CON MIGNONETTE

fresh oysters, Valencia orange
mignonette, pickled shallot

6 PER PIECE

CROSTINI DE JAMON SERRANO

romesco sauce, Jamon Serrano, ciabatta,
sheeps milk cheese

BRUSSELAS Y CHAMPIGNONES

porcini & oyster mushroom conserva, brussels
sprouts, salsa matcha, pickled leek v

7 PER PIECE

COSTILLAS DE CERDERO

herb crusted lamb chops, ajo verde

EMPANADA DE RABO DE TORO

braised oxtail, caramelized onion,
mustard pearl, chevre

CEVICHE DE MDRD

braised octopus, ahi tuna, salmon, citrus
marinade, lavash cracker

IBERICO PORK BELLY

pedro jimenez glazed belly, kabocha squash puree,
apple-kohlrabi salad

TARTAR DE TERNERA

beef tenderloin, capers, garlic aioli, chives,
arugula salad, ciabatta

(Quantity of 25 or greater required)

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JAMÓN IBÉRICO CARVING STATION | 1500

ibérico de bellota, seasonal chutney,
manchego, crostini
(serves up to 40 guests, requires chef attendant)

JAMÓN SERRANO CARVING STATION | 900

24-month aged jamón serrano,
seasonal chutney, manchego, crostini
(serves up to 40 guests, requires chef attendant)

PAELLA STATION

PAELLA DE MARISCOS | 21 PER PERSON

shrimp, roast fish, pulpo, bomba rice,
artichoke, piquillo, espelette aioli *gf*

PAELLA DE TERNERA | 19 PER PERSON

chicken, chorizo, beef tenderloin, bomba rice,
artichoke, piquillo, espelette aioli *gf*

PAELLA DE VERDURAS | 18 PER PERSON

seasonal vegetable, oyster mushroom, bomba rice,
artichoke, piquillo, espelette aioli *gf*
(requires chef attendant)

(Quantity of 25 or greater required)

PRIME NY STRIPLOIN OF BEEF | 650

roasted and crusted striploin of beef, demi glace,
black garlic steak 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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CRUDITE | 8 PER PERSON

seasonal fresh vegetables, romesco sauce

ARTISAN CHEESE DISPLAY | 10 PER PERSON

manchego, la peral bleu, chef's seasonal cheese selections, assorted olives, sweet peppers, assorted pickles, marcona almonds, local honey, golden raisin, crostini, lavash cracker

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

jamon serrano, chorizo, chef's seasonal meat selections, assorted olives, sweet peppers, assorted pickles, marcona almonds, local honey, golden raisin, crostini, lavash cracker

CÓCTEL DE CAMARONES | 500 PER DISPLAY

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

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CAKE

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

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

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

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

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

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

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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BEVERAGE MENU

LUJO BAR TIER

- 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

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

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 \$150 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

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 \$150 per attendant. \$150 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.