



WEDDINGS AT THE AMWAY GRAND PLAZA



Amway Grand Plaza
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amwaygrand.com/weddings

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For more information call, 616.776.6400,
email weddings@ahchospitality.com or visit
us online at amwaygrand.com

All prices are subject to 23% Service Charge and 6% sales tax.
Prices are subject to change.

AMWAY GRAND PLAZA
CATERING



OFFERINGS WITH EVERY WEDDING

- > Menu tasting for six guests*
- > Head table
- > Dinner & cocktail tables
- > Cake and gift table
- > Escort card table/easel
- > Entertainment table or easel
- > Beautifully upholstered chairs
- > Wooden dance floor
- > Risers for head table (*if desired*)
- > Staging for band (*if desired*)
- > White linens
- > White napkins
- > White china, flatware, and stemware
- > Table numbers and stantions
- > Votive candles (*3 per table*)
- > Banquet captain to oversee your event
- > Set-up and tear-down
- > Complimentary wedding night stay in river view room for the bride and groom*
- > 50% off audio visual equipment*
- > Discounted parking for room block guests

* *Certain Restrictions apply. Consult with your Wedding Specialist or Catering Manager.*

WEDDING GUEST ROOM BLOCK RATES

The Amway Grand Plaza welcomes wedding parties to book a block of rooms for their out-of-town guests for a central location as they enjoy all the celebrations surrounding your beautiful weekend. A minimum of 10 rooms would need to be contracted to be considered for a reduced room rate. All rates, rooms and suites are based on availability.

The hotel boasts several overnight room options. Our spacious Plaza Luxury Suite is the perfect space for bridal parties to gather as they ready for the wonderful day. With just over 1,000 sq ft there is space to swoon over every moment. Our Tower Luxury Suites are the perfect accommodation for the first, special night; or for the groomsmen to ready and gather.

For couples hosting their wedding in one of our ballrooms, the hotel offers a complimentary standard guestroom or an upgrade to a suite at the group rate for the wedding night.



AUDIO VISUAL OFFERINGS

Contracted weddings receive 50% off these audio visual needs.

Wireless Microphone (Handheld or Lavalier) | \$125
LED Flood Lights | \$90
Grey Box (3x20 Amp Circuits) | \$90
Extension Cord with Power Strip | \$30
Stage Décor and Custom Lighting – *Available upon Request*

CELESTE SALON & SPA OFFERINGS

*Contact Celeste Salon & Spa for pricing | 616.776.6498
In-suite or in salon services for wedding day hair and makeup.*

BRIDAL SERVICES

Bridal Style*
Bridal Makeup*

BRIDAL PACKAGES

Pedi Party
60-minute service each
Shellac Mani Party
30-minute service each

SALON SERVICES

Wedding Hair Style
Options include: up style, half-up, or down style

Wedding Makeup
Options include: airbrush or mineral makeup

Add-Ons:
*Lashes
Hair Extension placement*

**Bridal hair and makeup cost includes a trial.
All Bridal Parties subject to 20% gratuity.*

NAIL SERVICES

Executive Manicure
Executive Pedicure
Classic Mani / Pedi
Shellac Upgrade
French Polish Upgrade
Shellac Removal
Shellac Polish Upgrade
French Shellac Upgrade

PREFERRED PROFESSIONALS

BEAUTY

Celeste Salon & Spa
616.776.6498 | amwaygrand.com

EVENT PLANNING

Modern Day Collective
616.454.4747 | moderndayfloral.com

All Buttoned Up
248.770.7548 | allbuttoneduvents.com

Posh Petals
616.363.3337 | poshpetsfloral.com

RSVP Events
616.454.6511 | events-by-rsvp.com

Events by I. Candy
616.242.0733 ext 0 | eventsbyicandy.com

FLORISTS

GVL Floral
616.364.8954 | gvlfloral.com

Ludemas
616.452.2961 | ludemas.com

Modern Day Floral & Events
616.454.4747 | moderndayfloral.com

Posh Petals
616.363.3337 | poshpetsfloral.com

Shelly's Designs Florist
616.453.0024 | shellysdesignsflorist.com

MUSIC (DJ)

Steve Anzivino Music
616.915.0552
sanzivino1.wixsite.com/music

Music Host Entertainment
616.459.1204 |
musichostentertainment.com

Entertain You Productions
310.403.9827
entertainyouproductions.com

MUSIC (LIVE)

Blue Water Kings
810.569.5389 | bluewaterkingsband.com

Music Host Entertainment
616.459.1204 |
musichostentertainment.com

Brena
231.233.1680 | brenaband.com

Fred Knapp Music
616.430.2033 | fredknappmusic.com

OFFICIANT

Forever Twogether
616.455.3194 | forevertwogether.com

BRIDAL ATTIRE

RC Caylan Atelier
616.570.2111 | rccaylan.com

PHOTOGRAPHY

Karyn May Photography
616.706.1542 | karynmayphotography.com

Kelly Braman Photography
kellybramanphotography.com

Kari Douma Photography
616.437.5603 | karidoumaphotography.com

Jen Kroll Photography
616.334.5569 | jenkrollphotography.com

Ryan Gauper Photography
269.929.8777 | gauperphoto.com

PHOTOBOOTH | ICE

Shutterbooth
616.558.0985 | shutterbooth.com

Ice Guru | The Photo Gurus
616.262.5968 | iceguru.com

Smitten Booth
smittenbooth.com

Music Host Entertainment
616.495.1204
musichostentertainment.com

VIDEOGRAPHY

Coastline Studios
616.929.1888 | coastline-studios.com

Inspiration Video
616.901.6285 | inspirationvideo.com

Xavier Nicole
616.438.4797 | xaviernicole.com



MENUS

DINNER PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer /125

See terms and conditions for split entrée guidelines.

PLATED DINNER

All plated dinners are served tableside with freshly baked rolls and butter, coffees, a selection of hot teas and unsweetened iced tea.



1. 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 and friséé with dried cherries, chèvre, toasted almonds and honey-mustard vinaigrette **gf**
- > **Boston bibb lettuce** with pistachios, Gorgonzola crumbles, purple grapes and sherry shallot vinaigrette **gf**
- > **Romaine lettuce** with 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 friséé with pickled carrots, Romano, roasted grape tomatoes and balsamic vinaigrette **gf**
- > **Romaine and cabbage** with mandarin oranges, red and yellow peppers, carrots, sesame seeds and garlic miso vinaigrette **gf**
- > **Roasted watermelon salad** with petite Italian greens, lime, mint, mixed olives, goat cheese crumbles, fleur de sel and extra virgin olive oil **gf**
- > **Tuna nicoise** inspired salad **gf** / *additional price per person 5*
- > **Soups** seasonal soup **gf** / tomato basil bisque / tuscan minestrone / broccoli smoked gouda / *add a puff pastry top for an additional price per person 8*

DINNER PLATED

Continued from the previous page.

2. ENTRÉE > CHOOSE 1

CHICKEN / PORK

Rosemary roasted French cut chicken breast herb roasted fingerling potatoes / green beans / red peppers / herb jus **gf** / 45

Chicken Piccata wild rice pilaf cake / broccolini with garlic / lemon caper sauce / 47

Seared airline breast of chicken roasted yukon gold potatoes, asparagus, slow cooked tomatoes and sherry reduction **gf** / 46

Stuffed chicken with goat cheese, lemon, spinach and fresh herbs / redskin potatoes / boursin mushroom sauce / 48

Tomahawk pork chop sweet potato purée / onion beer sauce / haricot vert / 49

BEEF

7 oz. filet of beef tenderloin creamy mashed potatoes / steamed asparagus / roasted baby peppers / au poivre sauce **gf** / 76

Boneless braised short rib herbed soft polenta / braised greens with bacon / red wine jus and horseradish gremolata **gf** / 57

New York strip plaza potato tart / roasted brussel sprouts / sherry-shallot demi glace **gf** / 70

Beef ribeye marble potatoes / braised spinach / pan jus **gf** / 72

FRESH SEAFOOD

Seared spice rubbed salmon with sweet corn with scallions / roasted cherry tomatoes / asparagus / lemon cream **gf** / 49

Pan seared walleye fingerling potatoes / sautéed spinach / lemon-caper sauce **gf** / 48

Halibut fillet with Parisian carrots with dill / Yukon gold potatoes / citrus sauce **gf** / 66

Striped bass haricot vert / garlic mashed potatoes / tomato basil relish **gf** / 63

DUETS

Tenderloin of beef and French cut chicken breast fingerling potatoes / roasted brussel sprouts / red peppers / herb jus **gf** / 68

Tenderloin of beef and jumbo crab cake Plaza potato tart / green beans / red peppers / mustard sauce / 70

Tenderloin of beef and spice rubbed salmon herb roasted yukon gold potatoes / asparagus / lemon cream **gf** / 69

French cut chicken breast and fillet of halibut marble potatoes / broccolini with garlic / citrus sauce **gf** / 65



DINNER PLATED

Continued from the previous page.

3. 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**

Chocolate Raspberry Torte with raspberry compote **nf**

Malted chocolate caramel torte with balsamic raspberry sauce **nf**

German chocolate bombe with strawberry vanilla swirled sauces

Lemon Mascarpone mousse with ladyfinger and blueberry compote

Black forest stout cake with malted cream and cherry compote

Duo dessert plate / additional price per person 3

Trio dessert plate / additional price per person 4

VEGAN/VEGETARIAN

> Select 1 entrée and 1 dessert option to serve to your guests – if required. Entrée price is the same as the main selected entrée

Select 1 entrée

Chef's selection vegan entrée

Vegan ricotta and rutabaga cannelloni with braised kale, bean and tomato stew and forest mushrooms **gf+v**

Ratatouille with jumbo asparagus, chickpea purée and pickled red onions **gf+v**

Szechuan stir fry with chickpeas and tofu with baby bok choy, shiitake mushrooms, edamame, peppers, scallions and basmati rice **gf+v**

Mushroom risotto with savory consommé, spring peas, and mushroom ragout, balsamic reduction **gf+v**

Curried sweet potato and chickpeas with braised kale and coconut jus **gf+v**

Select 1 vegan dessert

Chefs selection vegan dessert

Chocolate cake with fresh berries and raspberry sauce **gf+v+nf**

Coconut mango tapioca pudding **gf+v+nf**

Key lime cheesecake mousse with dark chocolate and passion fruit coulis **gf+v**



RECEPTION CULINARY DISPLAYS

GULFSTREAM SEAFOOD FESTIVAL

Chilled jumbo shrimp gf > traditional cocktail sauce / lemon wedges / price per 100 pieces **450**

Sushi gf > spicy tuna rolls / California rolls / vegetable roll / shrimp nigiri / pickled ginger / soy sauce / wasabi paste / four pieces per person

> Small / serves approximately 25 guests / **350**

> Large / serves approximately 50 guests / **675**

Smoked Atlantic salmon > minced red onions / boiled egg / capers / cream cheese / toasted baguette crostini / serves approximately 25 guests / price per display / **225**

Assorted seafood displayed on ice gf > Gulf shrimp / snow crab claws / freshly shucked oysters / cocktail sauce / horseradish sauce / mini Tabasco Sauce / lemon wedges / price per 100 pieces / **550**

CARVING BLOCK

Carved for your guests by our chef.

*Chef fee (one chef per 100 guests) duration 2 hours / **125***

*Additional hours (per chef, per hour) / **50***

Roasted turkey breast > basted and slow cooked / corn relish / cranberry sauce **gf** / seasoned mayonnaise **gf** / Dijon mustard **gf** / Parker House rolls / butter / serves approximately 35 guests / **275**

Mustard & honey-glazed country ham > slow baked / honey Dijon mustard **gf** / Old Bay aioli **gf** / Parker House rolls / butter / serves approximately 50 guests / **350**

Roasted tenderloin of beef > sauce Bearnaise / creamy horseradish sauce **gf** / Dijon mustard **gf** / Parker House rolls / butter / serves approximately 25 guests / **500**

Herb-crusted double-cut New York strip > Dijon mustard **gf** / creamy horseradish sauce **gf** / Parker House rolls / butter / serves approximately 30 guests / **475**

Bavarian slow-roasted pork loin > onion beer sauce / Parker House rolls / butter / serves approximately 30 guests / **295**

Roasted salmon en croûte > remoulade sauce / serves approximately 15 guests / **275**

Roasted top round of beef > cooked medium rare > Dijon mustard **gf** / creamy horseradish sauce **gf** / Parker House rolls / butter / serves approximately 50 guests / **450**

Cherrywood-smoked slow-roasted pork shoulder > Memphis-style and Carolina-style bbq sauces **gf** / Pan de Sal slider buns / sweet & sour cole slaw **gf** / serves approximately 30 guests / **315**

RECEPTION CULINARY DISPLAYS

Antipasti > a variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / 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 / **250**
> Large / serves approximately 50 guests / **475**

Bruschetta > tomatoes / artichokes / edamame hummus / marcona almonds and piquillo peppers / grilled breads
> Small / serves approximately 25 guests / **200**
> Large / serves approximately 50 guests / **400**

Gourmet cheeses > a selection of imported and domestic cheeses / dried fruit / a variety of gourmet crackers
> Small / serves approximately 25 guests / **200**
> Large / serves approximately 50 guests / **400**

Garden vegetables > a gourmet blend **gf** / avocado ranch dip / garlic hummus dip
> Small / serves approximately 25 guests / **150**
> Large / serves approximately 50 guests / **260**

Fruit > sliced and cubed **gf** / grapes / berries / creamy citrus dip / strawberry yogurt dip
> Small / serves approximately 25 guests / **200**
> Large / serves approximately 50 guests / **400**

Charcuterie Display > a selection of imported and domestic cheeses in cubes, slices, and chunks / variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / 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 / **20 per person**

Desserts > cheesecake tartlet with fruit garnish **gf+nf** / dark chocolate dipped strawberries **gf+v** / assorted dessert shooters **gf+nf** / chocolate truffles **gf** / black forest opera
> Small / serves approximately 25 guests / **325**
> Large / serves approximately 50 guests / **630**

Plaza assorted dips

Serves approximately 25 guests per order

> Garlic hummus / pita chips / **60**
> Sour cream and chive dip / potato chips **gf** / **55**
> French onion dip / ruffled potato chips **gf** / **55**
> Spicy salsa / tortilla chips **gf** / **55**
> Beer cheese, bacon, green onion dip / mini pretzels / **55**
> Tomato bruschetta / Tuscan garlic bread / **58**
> Hot chili con queso / tortilla chips **gf** / **66**
> Hot spinach artichoke dip / pita points / **66**
> Hot smoked salmon and cream cheese dip / toasted baguette crostini / **72**
> Hot cheesy buffalo chicken dip / tortilla chips **gf** / **66**
> Hot crab cheese dip / lavash / **72**



RECEPTION

SMALL PLATES

SELF SERVE STATIONS

- > *Each station price per person / 14*
- > *Self Serve Stations are serviced for a maximum of 2 hours.*
- > *Additional hours will incur additional costs.*
- > *Minimum of 25 guests.*

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 onions / cilantro / cotija cheese / pico de gallo / drunken black beans / cabbage salad / assorted salsas / Mexican crema

Beer City macaroni > buttered 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 / seasoning

ACTION STATIONS

- > *Chef fee / one per 100 guests / duration 2 hours / 125*
- > *Each station price per person / 14*
- > *Action Stations are serviced for a maximum of 2 hours.*
- > *Additional hours will incur additional costs*
- > *Minimum of 25 guests.*

Penne pasta > chunky tomato-basil sauce and Italian sausage / spinach ravioli and Pinot Grigio beurre blanc / Parmigiano-Reggiano cheese / house-made cheesy garlic bread

Fields and greens > 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 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 > freshly tossed vegetables / lo mein noodles / scallions / siracha soy sauce / choice of chicken or shrimp

HORS D'OEUVRES

CHILLED

Minimum order of 2 dozen each. May be displayed or butler-passed.

50 PER DOZEN

Caprese skewer *gf*

Grilled marinated asparagus wrapped with prosciutto *gf*

Antipasto skewer with balsamic marinated Cipollini onion, grape tomato and dry cured Soppressata sausage *gf*

Smoked salmon, cucumber and scallion roll *gf*

Bavarian soft cheese on grilled Tuscan bread with cornichons

Edamame hummus on crostini with olive oil, balsamic reduction and Romano cheese

54 PER DOZEN

Indian eggplant on a pita chip

Brie and Fig with pistachio on black pepper brioche

Citrus crab salad with avocado, Sriracha aioli and a cucumber slice *gf*

Spicy sautéed shrimp with avocado mousse and pickled red onion

Baby heirloom tomatoes, fresh mozzarella and parsley pesto on grilled Tuscan bread

Curried deviled egg with fresh chive *gf*

Wasabi deviled egg with pickled ginger and black sesame seeds *gf*

58 PER DOZEN

Rare flank steak on seasoned crostini with a delicate mustard mousse

Rare beef tenderloin with boursin garlic spread and Japanese radish sprouts on Tuscan bread

Cherrywood smoked chicken with papaya ketchup in vol-au-vent

Duck confit salad on dried cherry crostini with quince jam

Smoked nori wrapped salmon with dill cream cheese *gf*

Gazpacho shrimp shooter *gf*

Seared black sesame crusted ahi tuna with wakame and ginger aioli *gf*



HORS D'OEUVRES

WARM

Minimum order of 2 dozen each. May be displayed or butler-passed.

50 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

Korean bbq cauliflower bites **v**

54 PER DOZEN

Chicken quesadilla with smokey tomato sauce

Empanada de pollo with cilantro cream

Chicken skewer with honey, lime, and sriracha **gf**

Vegetable spring roll with sweet and sour sauce

Pork Chinese pot sticker with soy aioli

Swedish meatball with capers and parsley sauce

Italian sausage and parmesan stuffed mushroom caps

58 PER DOZEN

Crab cake with red pepper aioli and chives

Lobster cake with lemon cream

Crab rangoon with sweet chili sauce

Beef tenderloin brochette with Cipollini, mushrooms and garlic aioli **gf**

Beef and pork kafta with harissa aioli **gf**

Herb lollipop lamb chop with red onion marmalade **gf**

Smoked barbacoa quesadilla with salsa verde

Chicken meatballs with feta and sumac tzatziki sauce

Chicken drumettes with sweet soy glaze and Thai curry

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

Stuffed baby potatoes with mushroom duxell, vegan cream cheese, and fresh herbs **gf+v**



BAR SERVICES

Bartender fee (one bar per 100 guests) duration 3 hours / 125

Additional hours (per bar, per hour) / 50

Inquire with your event manager for beverage upgrade options

HOURLY PACKAGED BAR

Prices listed below are per person and include mixed drinks, beer, wine, soft drinks and bottled water:

	<i>concierge</i>	<i>premium</i>	<i>elite</i>
Three hours	33	37	40
Four hours	43	48	52
Five hours	49	57	61

CREDIT CARD BAR

Prices listed below are per drink.

The Amway Grand only accepts credit cards at banquet bars

Soft drinks and bottled water | 4 each

	<i>concierge</i>	<i>premium</i>	<i>elite</i>
Domestic beer	8	8	8
Import beer	9	9	9
Micro beer	10	10	10
Liquor	10	11	12
Wine	10	10	11
Sparkling wine	40	40	45

SPONSORED CONSUMPTION BAR

Prices listed below are per drink.

Soft drinks and bottled water | 4 each

	<i>concierge</i>	<i>premium</i>	<i>elite</i>
Domestic beer	7	7	7
Import beer	7.5	7.5	7.5
Micro beer	8.5	8.5	8.5
Liquor	9	10	11
Wine	9	9.5	10
Sparkling wine	35	35	40

BAR SERVICES

SELECTIONS

The Amway Grand Plaza offers the following selections for your beverage service.

	premium	elite
Vodka	Tito's	Belvedere
Rum	Bacardi	Bacardi
Spiced Rum	Captain Morgan	Captain Morgan
Gin	Tanqueray	Bombay Sapphire
Whiskey	Seagram's 7	Jack Daniels
Bourbon	Old Forester	Makers Mark
Canadian	Canadian Club	Crown Royal
Scotch	J&B	Johnny Walker Red
Tequila	El Jimador	Espolón
Wine	Toschi Chardonnay Pinot Grigio Cabernet Sauvignon Pinot Noir La Marca Prosecco	Rickshaw Chardonnay Sauvignon Blanc Cabernet Sauvignon Pinot Noir La Marca Prosecco

Domestic Beer **Budweiser / Bud Light / Michelob Ultra**

Imported Beer **Stella Artois**

Microbrew Beer **Founders / Bell's / White Claw**

Selections are subject to change based on availability

WINE BY THE BOTTLE

WHITE WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Pinot Grigio	Toschi, CA / 37
Chardonnay	Toschi, CA / 37
Sauvignon Blanc	Rickshaw, CA / 44
Chardonnay	Rickshaw, CA / 40
Chardonnay	Broadside, CA / 45
Sauvignon Blanc	Justin, CA / 48
Chardonnay	Mer Soleil Reserve - Santa Lucia Highlands / 51

RED WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Pinot Noir	Toschi, CA / 37
Cabernet Sauvignon	Toschi, CA / 37
Cabernet Sauvignon	Rickshaw, CA / 40
Pinot Noir	Rickshaw, CA / 44
Merlot	Broadside, CA / 41
Cabernet Sauvignon	Broadside, CA / 42
Cabernet Sauvignon	Bonanza / 44

SPARKLING

<i>varietal</i>	<i>vineyard / price per bottle</i>
Brut	Veuve de Vernay / 37
Rosé	Veuve de Vernay / 39
Prosecco	La Marca / 41
Brut Rosé	Amelia / 58
Brut Prestige	Mumm / 67
N/A Sparkling	St. Julian / 27



RECEPTION DESSERTS

Minimum order of 2 dozen each. May be displayed or butler-passed.

53 PER DOZEN

Dessert shooters **gf**

Cheesecake tartelette > choice of raspberry vanilla /
dark chocolate / chocolate hazelnut **gf**

Tartelette > lemon blueberry meringue

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 / chocolate / vanilla

55 PER DOZEN

Cake pops > choice of chocolate / vanilla / red velvet

Chocolate-dipped flourless cake pops **gf**

Chocolate-dipped pecan pie pops

Chocolate-dipped vanilla cheesecake pops

French macarons **gf**

Coconut macaroons **gf**

Crunchy choux > choice of lemon cream / chocolate hazelnut /
dark chocolate



HOW SWEET IT IS...

WEDDING CAKES

The award-winning Amway Grand Plaza pastry chefs will work with you to customize your dream wedding cake.

> Basic buttercream wedding cakes starting at \$4.50 per person in addition to the selected per person menu price.

Below are some of our favorite cake and filling combinations:

- > White cake with french cream and fresh strawberries or raspberries
- > White cake with lemon infused french cream and fresh blueberries
- > Chocolate cake with hazelnut mousse
- > Chocolate cake with chocolate mousse
- > Red velvet cake with french cream
- > Carrot cake with cream cheese

Cake

vanilla / chocolate / marbled / red velvet / carrot cake

Fillings

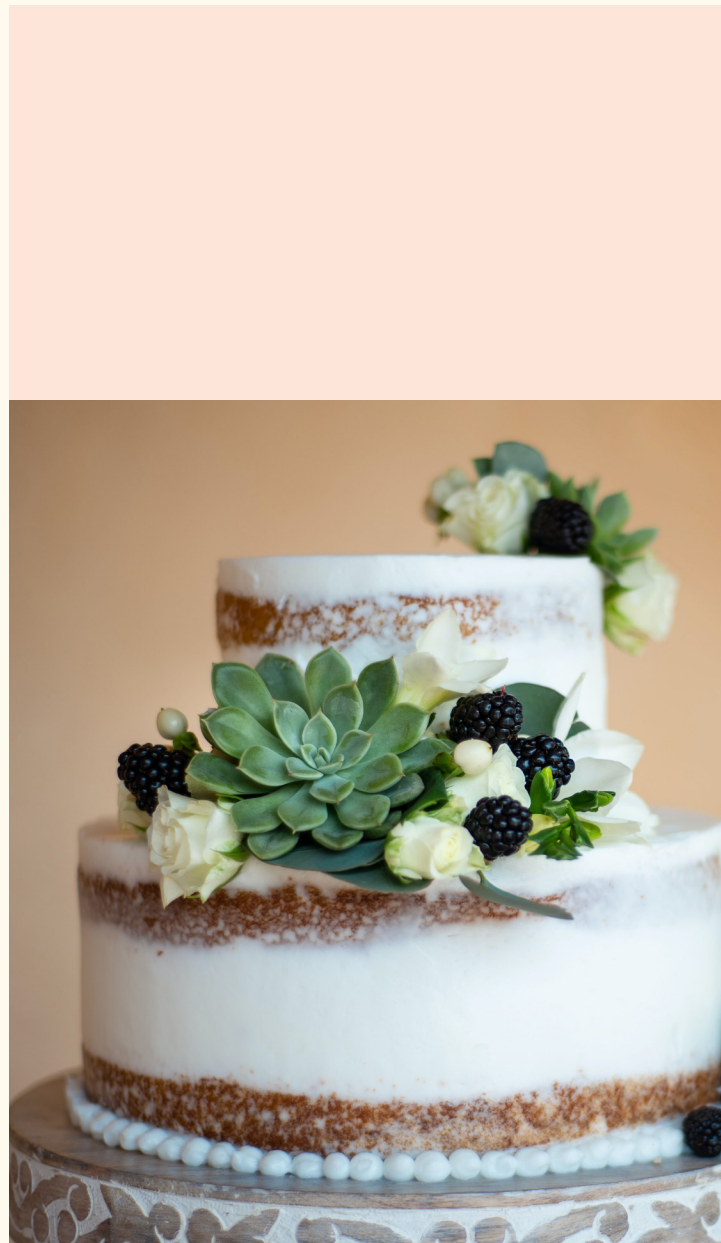
vanilla french cream / chocolate french cream / chocolate hazelnut french cream / espresso french cream / caramel french cream / coconut french cream / lemon mousse / peanut butter mousse / cream cheese

Inclusions

blueberries / raspberries / strawberries / blackberries / pineapple / Heath / Reese's / Oreo

TWO-TIERED CERMONIAL CAKE

- > 6 inch + 8 inch / \$199
- > 6 inch + 10 inch / \$247
- > 8 inch + 12 inch / \$399



LATE NIGHT FOOD OPTIONS

WP PIZZA

Kitchen by Wolfgang Puck pizza / assorted / **\$10 per person**

SWEET N' SALTY

plaza potato chips / caramelized onion dip / warm soft pretzels /
caramel corn / cheddar ale cheese / honey mustard / **\$14 per person**

SLIDERS

beef slider patties / white cheddar cheese / everything bagel seasoned bun /
McClure pickles / garlic aioli / kettle potato chips / **\$14 per person**

NITE CAP

bourbon glazed meatballs / cheddar ale cheese dip / tortilla chips / pretzels / **\$14 per person**

TOT-CHOS

tater tots / tortilla chips / nacho cheese / peppered bacon / green onions
jalapeño / tomato / hot sauce / sour cream / **\$14 per person**

DIGGITY DOG

steamed hotdogs / assorted toppings / **\$14 per person**

SIESTA

beef barbacoa / pork carnita / tortilla chips / soft flour shells / assorted toppings / **\$14 per person**

A minimum of 50% of events guests must be guaranteed

Chef fees may apply

BREAKFAST

CONTINENTAL BREAKFAST

Continental breakfasts are served for a maximum of 2 hours.

CONTINENTAL BREAKFAST 20
priced per person

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

CONTINENTAL BREAKFAST UPGRADES

**Continental Breakfast Upgrades are only available as an upgrade to a continental breakfast.*

priced per person

- > Warm croissant sandwich with egg, crisp bacon and cheese / 7
- > Warm croissant sandwich with egg, spinach and Gouda / 7
- > English muffin sandwich with egg, ham and cheese / 6
- > Warm breakfast burrito with egg, sausage, peppers and salsa / 6
- > Cheese omelet with salsa **gf** / 5
- > Ham and cheese omelet with salsa **gf** / 6
- > Miniature crustless quiche **gf** / 5
- > House-made yogurt parfait with yogurt, fresh berries and granola / 5
- > Shelled hard-boiled eggs **gf** / 3
- > Assorted individual yogurts **gf** / 3
- > Individual gourmet oatmeal / 4



BREAKFAST

BUFFET + PLATED + STATIONS

Minimum of 30 guests. A service fee will apply for 29 guests or fewer / **125**

Breakfast buffets are serviced for a maximum of 2 hours.

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 / **25**
- > **Plaza** choice of 1 potato, 2 proteins and 1 extra / **27**
- > **Deluxe** choice of 2 potatoes, 2 proteins and 2 extras / **29**

Potatoes > shredded hash browns **gf** / Potatoes O'Brien **gf** / Lyonnaise potatoes **gf** / American potatoes **gf**

Proteins > 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

BREAKFAST BUFFET UPGRADES

Yogurt parfait bar > plain yogurt / vanilla greek yogurt / house made granola / fresh berries / toasted almonds / *additional price per person 7*

Omelet station > 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 12 / chef fee (one chef per 100 guests) 125

* Breakfast buffet upgrades are only available as an upgrade to a full hot breakfast buffet.

BREAKFAST DISPLAYS

Smoked salmon > capers / plain cream cheese / egg yolk / red onions / vine ripe tomatoes / toasted baguette crostini

> Small / serves approximately 25 guests / **195**

> Large / serves approximately 50 guests / **375**

Euro tray > charcuterie of sliced salami, ham and thinly sliced prosciutto / sliced baguette / artisanal cheese / preserves

> Small / serves approximately 25 guests / **225**

> Large / serves approximately 50 guests / **450**

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 / **25**

> **Plaza** choice of 1 starter, 1 entrée, 1 potato and 2 proteins / **27**

> **Deluxe** choice of 1 starter, 2 entrées, 1 potato and 2 proteins / **31**

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 > shredded hash browns **gf** / Potatoes O'Brien **gf** / Lyonnaise potatoes **gf** / American potatoes **gf**

Proteins > sausage links / pork sausage patties / crisp bacon strips **gf** / Canadian bacon **gf** / turkey sausage patties / vegetarian sausage patties

TERMS & CONDITIONS

FOOD

- All food items, including wedding cake, must be supplied and prepared by the Hotel.
- Our published menus are for your inspiration and general reference. We would be happy to propose customized menus to meet your specific needs. Final pricing will be confirmed by your Catering Manager with full menu selection.
- All food and beverage arrangements and banquet room set-up requirements must be received no later than 30 days prior to the function.
- Estimated remaining balance is due by noon 5 business days prior to the event.
- Food and beverage pricing cannot be guaranteed more than six months prior to the scheduled event.
- The Hotel is not permitted to package and release any food or beverage items “to-go” that is not consumed during a scheduled event or program.
- The choice of entrées cannot exceed three items; the vegan meal is included in the three selections. A guarantee for each entrée must be provided. The menu price is dictated by the highest priced entrée selected.
- 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 and beverage items are prepared in the 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.
- The group is responsible to provide the means to identify their entrée choices for their guests on individual escort cards. A key must be provided to the catering manager.

- A guaranteed number of attendees must be communicated by 12 noon five (5) business days prior to your function along with any dietary requests. In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- The Hotel will prepare food for the guaranteed number of guests.

BEVERAGE

- All liquor, beer, wine and beverages must be supplied and served by the Hotel.
- The Amway Grand Plaza is committed to a policy 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 the licensee, is responsible for the administration of the sale and service of alcoholic beverages. Through these regulations, the Amway Grand Plaza cannot allow alcoholic beverages to be brought into the Hotel for use in banquet or hospitality functions.
- The Hotel 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. The Hotel will require proper identification of any guest at any time including the bride and groom. If underage alcohol consumption is identified, the Hotel reserves the right to discontinue alcoholic beverage service to that individual or the entire event.
- There is a bartender fee of \$100 per bartender

TAXES AND SERVICE FEES

- Room rental, food and beverage prices are subject to 6% Michigan State Sales Tax and a 23% Service Charge. Taxes and service charges are subject to change without notice.

MENU TASTINGS

- The Amway Grand Plaza would be happy to provide a complimentary menu tasting for up to 6 people with a signed wedding event contract at a minimum of \$13,000.00.
- A sampling of four hors d'oeuvres, two first courses, three entrées and up to three wedding cake samples would be sampled along with house wine selections.

AUDIO/VISUAL

- The Amway Grand Plaza features its own full Audio Visual Department. At minimum contractee will be charged for power draw starting at \$15 ++ for any musicians/DJ's.
- Audio Visual Department will add a 6% Sales Tax and 23% Service Charge on all equipment orders placed.
- Labor fees and/or set up charges may also apply.
- A 50% discount will be offered for all Audio Visual Equipment rental.

SIGNAGE

- Should a client wish to continue their theme through signage, professionally printed signs would be permitted. Locations of signs must be approved per your Catering Manager.

LOST/DAMAGED ITEMS

- The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function. This includes any items left behind by hired vendors and/or client.
- In the unlikely event that any damages to the Hotel should occur as a result of your function, the contractee shall assume responsibility and all costs associated with these damages.

PARKING

- All wedding guests may enjoy discounted parking who book within the established wedding room block. Overnight parking is reduced to \$24 per vehicle.

100% SMOKE-FREE POLICY

- The Amway Grand Plaza is a non-smoking facility. Violators will be fined a minimum of \$250.00.

24 TERMS & CONDITIONS

CEREMONIES

- Ceremonies are only contracted in conjunction with a contracted wedding reception
- Ceremonies are contracted at 11 am until 2 pm at time of booking

TIMING

- At time of contracting, the contractee is contracted into the exact timeline reflected above. Should an event occupy the space prior to the above contracted spaces, there will be a guaranteed minimum of 2 hours for AGP staff to reset and clean the room and for vendors to set.

GIFT BAG DELIVERY

- Should client wish to provide welcome gift bags to guests, the Bellstand will deliver each item to the guest's room. Gift bags will not be handed out by the front desk agents.
- There is a \$3.00 delivery fee per room for gift bag delivery. This is payable at the front desk upon drop off of gift bags or routed to the Master Account. As guests do have their choice of rooms upon check-in, gift bags are not guaranteed to be in the guest room upon check-in. Should the guest opt to hang a "do not disturb" sign on the guest room door, the gift bag will not be delivered.
- Should the client wish for gifts to be delivered from a wedding reception, the bellstand will graciously assist. A \$10.00 per cart charge will be accessed to the client's overnight room.
- At the Hotel's discretion, any unused gift bags will be disposed of on the first business day after the event block.

DECOR

- Arrangements for floral centerpieces, décor, rentals and entertainment may be made through our preferred vendor list or of your own choosing. All items must meet the guidelines of the Grand Rapids Fire Department.
- The Hotel will not permit the affixing of any items to the walls or ceiling of function rooms. The Hotel does not permit open flame in candles, balloons, sparklers or confetti in event spaces. All décor and florals must be removed from the event space at the conclusion of the event.
- Any damage or additional cleaning which occurs as a result of a client's décor, will be billed to the contractee.
- The Hotel reserves the right of approval for all décor, displays and exhibits.

PHOTOGRAPHY

- Guests who are hosting an event in the Hotel have permission to use the Hotel's facilities with the following requirements:
- No lighting set-up (i.e. lighting booms) Handheld cameras with on-camera flash only.
- Hotel furniture and fixtures may not be moved.
- Clients and photographers are asked to be cognizant of all guests enjoying the hotel facilities.
- Failure to comply may result in termination of the photo session and any future privileges.

VENDORS

- Through experience working with several vendors, the hotel can confidently suggest our Preferred Vendor list. Whether a vendor is hired per this list or one of clients own choosing, all load-in and striking procedures must be followed. Load in and striking of items must occur through the loading dock located on Lyon street (north side of hotel). It is suggested that this be communicated to vendors upon hire.
- Vendors must strike all items immediately at the event's conclusion. Items cannot be left overnight.
- A full vendor list noting email and phone number must be provided to your catering sales manager.
- Vendors are responsible for covering their own parking.
- Vendors may request meal service via their contract at the contractee's expense. Please include these numbers in your final guarantee.

HOTEL POLICIES

- Hotel policies are subject to change without prior notifications.

HILTON HONORS WEDDING INCENTIVE POINTS

- Your big day is waiting – and so are thousands of bonus points! With wedding incentive points your big day could earn thousands of points toward your dream honeymoon, and so many more unforgettable experiences.
- Spend \$5,000 - \$12,000 get 2 points per dollar spent
- Spend \$15,000 or more and get 5 points per dollar spent, up to 100,000 points maximum
- Must be a Hilton Honors Member at time of signing contract; Honors number must be included on contract.

