

**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](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

Jonathan Elliott | General Manager | [jelliott@ahchospitality.com](mailto:jelliott@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
- \$125 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
- \$4,500 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
- \$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 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 PEPINO

cucumber, sweet peppers, pickled corn, sheep milk cheese, radish, salsa verda *gf, vg*

### MAIN *(Choice of)*

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#### ORA KING SALMON AL HORNO

rosemary-citrus bomba rice, beets, marinated tomato, mojo de ajo *gf, nf*

#### POLLO CON PISTO

roast chicken breast, black maitake mushroom, market vegetables, saffron chicken jus, fried sage *gf, nf*

#### FILETE DE LOMO

beef tenderloin, fingerling potato, brussel sprouts, sherry pearl onions, red chimichurri *gf, nf, df*

#### ROSSEJAT DE FIDEUS

paella-style pasta, piparra pepper, heirloom tomato, pebble creek mushrooms, black garlic toum, saffron *v, nf*

### 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.*

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## FOUR COURSE EXPERIENCE | 96 PER PERSON

*(not inclusive of tax/service fee)*

### TAPAS

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#### DATILLES RELLENOS

medjool dates, queso de cabra, fresh herbs, lemon, brava sauce *gf, vg, nf*

#### GAMBAS AL AJILLO

sauteed shrimp, pimenton, garlic, butter sauce, chili threads *gf, nf*

#### CROSTINI DE JAMON SERRANO

romesco, jamon serrano, ciabatta, spanish ombra cheese

### SALAD

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#### ENSALADA DE PEPINO

cucumber, sweet peppers, pickled corn, sheep milk cheese, radish, salsa verda *gf, nf*

### MAIN *(Choice of)*

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#### ORA KING SALMON AL HORNO

rosemary-citrus bomba rice, beets, marinated tomato, mojo do ajo *gf, nf*

#### POLLO DE PISTO

roast chicken breast, black maitake mushroom, market vegetables, saffron chicken jus, fried sage *gf, nf*

#### FILETE DE LOMO

beef tenderloin, fingerling potato, brussel sprouts, sherry pearl onions, red chimichurri *gf, df, nf*

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## FIVE COURSE EXPERIENCE | 112 PER PERSON

(not inclusive of tax/service fee)

### TAPAS

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#### DATILLES RELLENOS

medjool dates, queso de cabra, fresh herbs, lemon, brava sauce *gf, vg, nf*

#### CHORIZO CON PAN

chorizo riojano, mini ciabatta, sauce roja

#### CROSTINI DE JAMON SERRANO

romesco, jamon serrano, ciabatta, spanish ombra cheese

#### GAMBAS AL AJILLO

sauteed shrimp, pimenton, garlic, butter sauce, chili threads *gf, nf*

### SALAD

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#### ENSALADA DE PEPINO

cucumber, sweet peppers, pickled corn, sheep milk cheese, radish, salsa verde *gf, vg*

### SOUP

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#### SEASONAL GAZPACHO

chefs seasonal selection, inquire for details

### MAIN *(Choice of)*

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#### ORA KING SALMON AL HORNO

rosemary-citrus bomba rice, beets, marinated tomato, mojo de ajo *gf, nf*

#### POLLO CON PISTO

roast chicken breast, black maitake mushrooms, market vegetables, saffron chicken jus, fried sage *gf, nf*

#### FILETE DE LOMO

beef tenderloin, fingerling potato, brussel sprouts, sherry pearl onions, red chimichurri *gf, df, nf*

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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 27<sup>th</sup> 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

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### PAN CON TOMATE

baguette, kumato tomato, garlic aioli,  
micro basil *vg, nf*  
*add jamon iberico \$2 per piece*

### PATATAS BRAVAS

crispy potato, brava sauce, aioli *gf, vg*

### PAN CON TAPENADE

ciabatta, spanish olive and artichoke tapenade,  
gremolata *v, nf*

### DATILLES RELLENOS

medjool dates, queso de cabra, fresh herbs,  
lemon, brava sauce *gf, vg, nf*

## 6 PER PIECE

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### RILLETES DE PESCADO AHUMADO NF

smoked fish, chevre, garlic aioli, chives, crudites,  
lavash crackers *nf*

### CHORIZO CON PAN

chorizo riojano, mini ciabatta, sauce roja

## 6 PER PIECE

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### CROSTINI DE JAMON SERRANO

romesco sauce, Jamon Serrano, ciabatta,  
sheeps milk cheese

### BRUSELAS CON TOCINO

fried brussel sprouts, iberico bacon lardon, salsa  
matcha, pickled shallot

## 7 PER PIECE

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### COSTILLAS DE CORDERO

herb crusted lamb chops, ajo verde *gf, nf*

### CEVICHE DE MDRD

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

### GAMBAS AL AJILLO

sauteed shrimp, pimenton, garlic, butter sauce, chili  
threads *gf, nf*

### TARTAR DE TERNERA

beef tenderloin, capers, garlic aioli, chives,  
arugula salad, rice crackers *gf*

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*(Quantity of 25 or greater required)*



**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, pimenton aioli *gf*

**PAELLA DE VERDURAS | 18 PER PERSON**

seasonal vegetable, pebble creek mushroom, bomba  
rice, artichoke, piquillo, pimenton aioli *gf*  
*(requires chef attendant)*

*(Quantity of 25 or greater required)*

**PRIME NY STRIPLOIN OF BEEF | 650**

grilled striploin, black garlic steak sauce, creamy horse  
radish sauce, salsa verde, assorted breads, and butter

*(serves approximately 25 guests, requires chef attendant)*

**AMERICAN WAGYU STRIPLOIN OF BEEF | 900**

grilled wagyu, black garlic steak sauce, creamy  
horse radish sauce, salsa verde, assorted breads,  
and butter

*(serves approximately 25 guests, requires chef attendant)*

**OSTRAS CON MIGNONETTE | 250**

fresh oysters, Valencia orange mignonette,  
pickled shallot

*(50 oysters)*

**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 hummos, manchego cheese caramelized onion, la peral bleau cheese | served with house-made crostini and lavash crackers

*(Quantity of 25 or greater required)*

**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 GF | 500 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

fresh berries *gf*

### LEMON TART TOASTED MERINGUE

raspberry, graham crumble

### TRES LECHES CAKE SHOOTER

fresh citrus

### TERRINA DE CHOCOLATE

dark chocolate, coffee *gf*

### TURRON

choice of almond honey or pistachio dark chocolate *gf*

## 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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**TITO'S 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  
**TORRES 10 YR 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

**AKUTAIN "RIOJA COSECHA" TEMPRANILLO, GARNACHA** Rioja, Spain | 16

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## ÉLITE BAR TIER

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**GREY GOOSE VODKA** | 13  
**HENDRICKS GIN** | 13  
**PLANTERAY 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 "BLANC DE BLANC"** 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
- MAHON GIN | 17
- DOS MADRES 5+5 | 15
- WOODFORD RESERVE DOUBLE OAKED | 20
- MACALLAN 12 SCOTCH | 20
- EL TESORO ANEJO TEQUILA | 19
- 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*

**BROOKS PINOT NOIR** Willamette Valley, OR | 17

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

**CATENA ZAPATA 'CATENA ALTA' CABERNET SAUVIGNON** Mendoza, ARG | 30

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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**  
**UNTITLED ART. WISCONSIN | ROTATING HARD SELTZER | 8**

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

**GIN TONIC | 17**  
Spanish gin, Mediterranean tonic water, allspice, rosemary, marigold

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

**CITRON CON SIPHON | 17**  
vodka, limoncello, grapefruit, orgeat, topo Chico

**MATADOR | 17**  
bourbon, amontillado brandy, demerara, orange bitters

## MOCKTAILS

**VEDORA**  
botanical distillate, ginger, lime, topo chico

**SAN SEBASTIÁN**  
citrus distillate, lime, pineapple, orgeat, cinnamon

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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.