PRIVATE DINING

MDRD®

THE RHYTHM OF MADRID



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INFORMATION

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

Danny Gilchrist | Sales Manager | dgilchrist@ahchospitality.com



ROOMS

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

MALASA ÑA| 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 55 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 + MALASA ÑA| 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 reception format of 60 guests
- 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

BALC ÓN| 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.

DINNER

DINNER

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 *gf, vg*

MAIN *(Choice of)*

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*

FIDEO CON VERDURA
saffron noodles, pebble creek mushrooms, seasonal vegetables, black garlic toum, chive *vg, df*

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 anyallergen or ingredient.

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

DINNER

FOUR COURSE EXPERIENCE | 96 PER PERSON

(not inclusive of tax/service fee)

TAPAS

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

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

MAIN *(Choice of)*

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*

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

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saffron noodles, pebble creek mushrooms, seasonal vegetables, black garlic toum, chive vg, df

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DINNER

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 *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

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

SOUP

SEASONAL GAZPACHO
chefs seasonal selection, inquire for details

MAIN *(Choice of)*

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 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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TAPAS & DISPLAYS

TAPAS

5 PER PIECE

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

RILLETTES DE PESCADO AHUMADO
smoked fish, chevre, garlic aioli, chives, crudites, lavash crackers *nf*

CHORIZO CON PAN
chorizo riojano, mini ciabatta, sauce roja

6 PER PIECE

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

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*

(Quantity of 25 or greater required)

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DISPLAYS & STATIONS

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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DISPLAYS & STATIONS

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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POSTRES

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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
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

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

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PRIMA BAR TIER

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

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 Rijoa, Spain | 16

BEVERAGE MENU

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ÉLITE BAR TIER

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

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

BEVERAGE MENU

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LUJO BAR TIER

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

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

BEVERAGE MENU

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BOTTLED BEER & HARD SELTZER

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

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.