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continental buffet plated stations

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plated
chilled plated
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culinary displays small plates 2

HORS D'ŒUVRES

chilled warm We would love to cater your event at a location of your choice. Ask your event manager about our off premise catering capabilities.

24

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consumption + credit card bar specialty bar selections wine by the bottle 27

TERMS & CONDITIONS

beverage food guarantees special meal request For more information call, 616.776.6400, email salescatering@ahchospitality.com or visit us online at amwaygrand.com



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 $\operatorname{\mathbf{gf}}/\operatorname{\mathbf{5}}$
- > House-made yogurt parfait with yogurt, fresh berries and granola $/\ 5$
- > Shelled hard-boiled eggs $\mathbf{gf}/3$
- > Assorted individual yogurts $\operatorname{\mathbf{gf}}/3$
- > Individual gourmet oatmeal /4



3 BREAKFAST 2024

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**

 $\label{eq:proteins} 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 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 Gruvère 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

4 BREAKFAST 2024

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

BREAKS MORNING + AFTERNOON

Breaks are serviced for a maximum of 1 hour.

PER PERSON BREAKS

All per person breaks served with coffee, decaffeinated coffee, a selection of hot teas, Pepsi soft drinks, sparkling flavored waters, and bottled water.

Morning pick-me-up > individual yogurts gf / trail mix gf /
Grand Plaza dried cherry granola bars / whole fresh fruit gf / 10

The chocolate lover > chocolate dipped Oreos / chocolate brownies / chocolate truffles / chocolate dipped pretzel rods / dark chocolate covered strawberries $\operatorname{\sf gf}/\operatorname{\sf 11}$

The nature trail gf > carrots and celery sticks / hummus / ranch dip / trail mix / whole fresh fruit / 11

 $\label{localized localized localiz$

 $Amway \ Grand \ Donut \ Wall > \ assorted \ donuts \ to include \\ chocolate / \ glazed / \ cinnamon / \ plain / \ displayed \ on \ the \ donut \\ wall / \ 10 / \ set-up \ fee \ required / \ 125$

Branded Donut Wall > assorted donuts to include chocolate glazed with confection toppings / cinnamon / glazed with colorful drizzle / displayed on the donut wall / 13 / set-up fee required 175 / artwork required 2 weeks prior

Protein power > variety of cubed cheese / salami and turkey / crackers / mixed nuts / dried fruit / 12

 $\label{eq:Game day tailgate} Game \ day \ tailgate > \ warm \ soft \ pretzel \ bites \ / \ tortilla \ chips \ gf \ / \ salsa \ / \ beer \ cheese \ dip \ / \ mustard \ dipping \ sauce \ / \ 11$

South of the border gf > tortilla chips / salsa / corn and black bean salsa / guacamole / sliced red peppers / ranch dip / 12

Movie theater > individual bags of Grand Rapids buttered, white cheddar, and caramel popcorn gf / M&M candies / 9

 $\label{lem:make_source} \begin{tabular}{ll} Make your own trail mix gf > $ dry-roasted peanuts / almonds / $ dried cranberries / yogurt covered raisins / chocolate chips / $ pretzels / 10 $ \\ \end{tabular}$

Make your own yogurt parfait > plain yogurt / vanilla greek yogurt / house-made granola / fresh berries / toasted almonds / 10



5 BREAKS 2024

BREAKS SNACKS À LA CARTE

Minimum order of one dozen per item. Pricing per dozen.

PASTRIES

- > Miniature chocolate croissants / 32
- > Cake donut holes > choice of plain / cinnamon sugar / 28
- > Iced cinnamon rolls / 32
- > Assorted mini croissants > flaky butter / chocolate / cinnamon / 32
- > Assorted donuts / 32
- > Assorted muffins / 32
- > Miniature assorted danishes / 32
- > Caramel apple scones / 32

WELLNESS

- > Shelled hard boiled eggs gf/32
- > Whole fresh fruit > apples / bananas / oranges gf / 28
- > Individual gourmet oatmeal / 48
- > Assorted individual yogurts gf / 34
- > House-made yogurt parfait with yogurt, fresh berries and granola / **60**
- > Skewers of fresh cubed fruit and berries gf/40
- > Grand Plaza Michigan dried cherry granola bars / 37
- > House-made energy bars with dried fruit, oats and chocolate bits $\!v\,/\,40$
- > Fruit salad cups $\mathbf{gf}/\mathbf{48}$
- > Kellogg's Nutri-Grain Bars / 32
- > Individual vegetable crudité cups / ranch dip gf / 48
- > Ferris Nut Co. Individual Deluxe Mixed Nuts / 42
- > Ferris Nut Co. Individual Rocky Mountain Mix / 42
- > Ferris Nut Co. Individual Cherries Berries & Nuts / 42

BREAKFAST

- > Warm croissant sandwich with egg, crisp bacon and cheese / 85
- > Warm croissant sandwich with egg, spinach and gouda / 85
- > English muffin sandwich with egg, ham and cheese $/\,80$
- $^{>}$ Warm breakfast burrito with egg, sausage, peppers and salsa $/\:80\:$
- > Cheese omelet with salsa ${\it gf}/80$
- > Miniature crustless quiche gf / 72
- > Toaster station of fresh assorted bagels / cream cheese / 48

SAVORY

- > Warm soft pretzel bites > cheese / mustard dip / 44
- > Grand Rapids Popcorn > choice of buttered **gf** / white cheddar **gf** / caramel **gf** / **44**
- > Antipasto skewers **gf** > cubed cheeses / Genoa salami / olive / pepperoncini / **45**
- > Individual Great Lakes potato chips **gf** / **30**
- > Individual bags pretzels / 26

SWEET

- > House-made rice cereal bar with toffee chunks / 32
- > Original Dutch windmill cookies / 28
- > Cupcakes > red velvet / chocolate / vanilla / 48
- > Blondie brownies / 32
- > Rocky Road brownies / 32
- > Chocolate hazelnut and espresso dipped biscotti / 32
- > Chocolate dipped pretzel rod / 28
- > Assorted freshly baked cookies > chocolate chunk / oatmeal raisin / sugar / white chocolate chunk with roasted macadamia nuts / 44
- > Chocolate-dipped Oreo cookies / 32



6 À LA CARTE 2024

BREAKS REFRESHMENTS

- > Assorted bottled still and sparking waters / each 4
- > Assorted bottled juices / each 6
- > Assorted fruit juices by pitcher / per gallon 56
- > Coffee, decaffeinated coffee / per gallon 55
- > Selection of hot teas / per gallon 55
- > Coffee > assorted flavored syrups / whipped cream / chocolate shavings/ Sugar in the Raw / per gallon **58**
- > Lemonade or iced tea / per gallon ${f 55}$
- > Chilled apple cider / per gallon ${f 55}$
- > Hot spiced apple cider with cinnamon sticks / per gallon 58
- > White grape juice punch with fresh strawberries / per gallon 53
- > Sparkling champagne style punch / per gallon 75
- > Milk, 8 oz. cartons > whole / 2% / chocolate / skim / each 4
- > Pepsi soft drinks, sparkling flavored water / each 4
- > Bottled iced tea / each 5

DAY BEVERAGE SERVICE

All day service includes up to 8 hours and half day service includes up to 4 hours.

Hot beverages include coffee, decaffeinated coffee, and selections of hot teas.

Cold beverages include assorted soft drinks, sparkling flavored waters, and bottled waters.

All day

- > Hot and cold service / price per person 22
- > Only cold or only hot / price per person 18

Half day

- > Hot and cold service / price per person 15
- > Only cold or only hot / price per person 11



LUNCH BUFFET

Minimum of 30 guests.

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

Lunch buffets are serviced for a maximum of 2 hours.

All buffet lunches served with tableside coffees, a selection of hot teas, and unsweetened iced tea

Add soup du jour or beef and bean chili ${f gf}$ for an additional cost per person / ${f 6}$

MEDITERRANEAN

34

Salads > hearts of romaine / cucumber / feta / tomatoes / Kalamata olives / herb vinaigrette gf

>chickpeas / red peppers / artichoke / arugula / garlic / lemon **gf**+**v**

Selections > seared salmon / artichokes / capers / lemon cream **gf** Chicken cacciatore / tomato fondue / olives / sweet peppers **gf**

Accompaniments > Israeli couscous with dill / redskin potatoes with oregano gf+v

 $\label{eq:Vegetables} \textbf{Vegetables} \geq \textbf{zucchini} \ \textbf{caponata} \ \textbf{gf+v} \ / \ \textbf{green} \ \textbf{beans} \ \textbf{and} \ \textbf{tomato} \\ \textbf{gf+v}$

Artisan Bread > mediterranean rolls / butter

Dessert > baklava / lemon ricotta cookies /greek yogurt

chocolate mousse with raspberries gf

- > Mixed field greens with radish and carrot
- > Individual ranch and French dressings
- > Fresh fruit salad

DELI

- > Seasonal pasta salad
- > Individual Great Lakes potato chips gf

Selections > sliced ham / turkey / roast beef / Swiss / colby / pepper jack / cheddar

Accompaniments > sliced tomatoes / lettuce / Kosher pickle spears / mustard / mayonnaise

Artisan breads > multigrain / sourdough / Pan de Sal rolls / gf bread upon request

Desserts > chocolate chip cookies / lemon berry cake / pecan pie / cheesecake tarts **gf**

SOUP AND SALAD

34

GRAND BURGER

34

34

- $Soups \ (select \ 2) > seasonal \ soup \ / \ broccoli \ smoked \ Gouda \ / \ herb \ tomato \ gf \ / \ beef \ and \ bean \ chilli \ gf \ / \ chicken \ noodle$
- **Salads** > seasonal baby greens with kale and chopped romaine

Artisan breads > Pan de Sal rolls / ciabatta / butter

Accompaniments > chilled sliced grilled chicken / chilled sliced marinated flank steak / bacon crumbles / cucumbers / chopped eggs / cherry tomatoes / garbanzo beans / cheddar cheese / feta cheese crumbles / croutons / dried cherries / sunflower seeds / individual ranch, honey mustard, and balsamic dressings

 $\label{eq:Desserts} \textbf{Desserts} > \textbf{flourless chocolate cake gf} \ / \ \textbf{almond and fruit} \\ \textbf{financier} \ / \ \textbf{lemon blueberry meringue tart}$

- > Garden salad > dried cherries / grape tomato / cucumber gf
- > Individual ranch and Greek dressings
- > Fresh fruit salad

Proteins > beef burger / grilled chicken breast / *vegetarian burgers (available upon advance request)

Accompaniments > sliced ripe tomatoes / Bermuda onion rings / American cheese / Swiss cheese / warm crisp bacon / sliced dill pickles / lettuce leaves / bbq sauce / mustard / mayonnaise / tomato ketchup

Sides > seasoned potato wedges / cauliflower with garlic and olive oil **gf**

Artisan breads > pretzel buns / hamburger buns

 $\label{eq:decomposition} \textbf{Desserts} > \text{assorted fruit pies} \, / \, \text{warm chewy gooey brownies} \, \textbf{gf} \, / \, \\ \text{miniature cupcakes}$

LUNCH BUFFET

Continued from the previous page.

tomatoes / black olives / jalapeños / chopped white onions /

Desserts > Spanish chocolate crinkle cookies / tres leches cake /

guacamole / salsa / sour cream / shredded cheddar

Sides > spanish rice **gf** / black beans with chilies **gf**

cheese / queso fresco / corn tortilla chips

crème caramel gf

TOUR OF ITALY **ASIAN** 34 34 > Mixed field greens and romaine lettuce with tomato, > Mixed field greens and Napa cabbage with mandarin orange pickled onions and olives sections and sliced toasted almonds > Individual Caesar and Italian vinaigrette dressings > Individual poppyseed and ranch dressings > Fresh fruit salad > Fresh fruit salad **Starters** > vegetarian spring rolls with sweet and sour sauce v Pastas > penne pasta with spinach / roasted vegetables / Proteins > stir-fried teriyaki beef with shiitake mushrooms and pesto cream sauce **Proteins** > Tuscan style breast of chicken **gf** / Italian meatloaf chopped scallions / Thai style breast of chicken gf with mushrooms **Vegetables** > steamed broccolini with sesame seeds **gf**+**v Vegetables** > broccoli and carrot medley with red peppers **gf Accompaniments** > soy sauce gf / chili garlic sauce gf / **Accompaniments** > freshly grated Parmesan cheese **gf** / steamed white rice gf+v red pepper flakes gf **Desserts** > mango tapioca pudding **gf**+**df** / chocolate banana **Bread** > Parmesan garlic breadsticks $crumb\; cake \, / \, lemon\; bar$ **Desserts** > Tiramisu / raspberry panna cotta shooter **gf** / traditional cannoli SOUTH OF THE BORDER 34 BEER CITY USA 34 > Mixed greens with english cucumbers / carrots / grape tomatoes > Crisp corn **gf** and flour tortillas > Individual ranch and balsamic vinaigrette dressings > Green chili corn bread muffin > Individual ranch and French dressings > Sweet and sour cole slaw gf > Watermelon wedges **Proteins** > marinated strips of fajita chicken with sautéed **Proteins** > bone-in fried chicken / slow-smoked bbq beef brisket **gf** bell peppers and onions gf / seasoned ground beef gf Sauces > Carolina gold / hickory-smoked bbq gf **Accompaniments** > chopped iceberg and romaine lettuces /

9 LUNCH 2024

cheese ale sauce

Bread > pretzel rolls

s'mores pie / seasonal cobbler gf

Sides > bbq baked beans **gf** / Panko-topped cavatappi pasta with

Desserts > pound cake with fresh strawberry sauce /



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

PLATED LUNCH

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

FIRST COURSE > CHOOSE 1

SOUP / SALADS / FRUIT

Soups > Seasonal soup **gf** / tomato basil bisque / Tuscan minestrone / broccoli smoked Gouda / add a puff pastry top 6 per person

Fruit cup of seasonal melon, pineapple and berries gf

Caesar salad of romaine lettuce with herb croutons, grated Parmesan cheese and traditional Caesar dressing

Baby iceberg with tomato, cucumber, smoked blue cheese, bacon crumbles, and green goddess dressing gf

Baby kale and friseé, shaved fennel, purple grapes, crumbled goat cheese and red wine vinaigrette gf

Spinach and romaine lettuces with tomatoes, cucumbers, garbanzo beans, crumbled feta and lemon oregano vinaigrette gf

Romaine and iceberg lettuces with red quinoa, mandarin oranges, carrots, green onions, toasted sesame seeds and ginger miso dressing gf

ENTREE > CHOOSE 1

CHICKEN/PORK

French-cut chicken breast with herb roasted fingerling potatoes / green beans / boursin mushroom sauce gf / 32

Chicken Piccata with brown and rice pilaf / broccolini / lemon-caper sauce gf / 32

Bone-in pork chop creamy polenta / brussel sprouts with dried cranberries / hunter's sauce gf / 32

Stuffed chicken breast boursin / preserved lemon / fresh herbs / roasted redskin potatoes / honey roasted carrots and herb jus gf / 33 **Chicken Saltimbocca** with creamy mashed potatoes / asparagus / lemon jus gf/33

BEEF

5 oz filet of beef tenderloin with plaza potato tart / asparagus / slow-roasted tomatoes / au poivre sauce / 40

Boneless braised short rib with mushroom risotto / spring peas / red wine reduction gf / 37

Beef tips with forest mushrooms / pearl onions /

buttered egg noodles / green beans / 33

Housemade beef and pork meatloaf with garlic mashed potatoes / broccolini with garlic / cabernet demi glace / 33

FRESH SEAFOOD

Panko-crusted whitefish with roasted yukon gold potatoes / asparagus / mustard cream / 32

Seared salmon with purple and sweet potato hash / tomato-balsamic sauce and chimichurri $\operatorname{\sf gf}/34$

Pan-seared walleye with fingerling potatoes / sautéed spinach / garlic-lime cream $\mathbf{gf}/33$

Halibut fillet with sweet potato mash / sautéed kale / citrus sauce gf/39

LUNCH PLATED

Continued from the previous page.

3. DESSERT > CHOOSE 1

Apple pie with strawberry coulis nf

Blueberry pie with blueberry coulis nf

Cherry pie with vanilla sauce nf

Key lime meringue tart with mango coulis nf

Oreo mousse tart with Oreo crumble and chocolate and vanilla sauces

Lemon blueberry cream cake with blueberry coulis and vanilla sauce **nf**

Seasonal fruit swirled vanilla cheesecake with vanilla and seasonal fruit swirled sauces nf

Dark chocolate mousse with strawberry coulis gf+nf



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.

Chef's selection vegan entrée

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

 ${f Ratatouille}$ with jumbo asparagus, chickpea purée and pickled red onions ${f gf+v}$

Szechuan stir fry with chickpeas and tofu and 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

Chef's selection vegan dessert

Chocolate cake with fresh berries and raspberry sauce gf+v
Coconut mango tapioca pudding gf+v+nf
Fresh fruit and cold sabayon with sherry gf+v+nf

PASTA

 $Orecchiete\ pasta$ with grilled chicken breast, roasted vegetables and tomato cream $/\ 31$

Rigatoni with roasted chicken breast, asparagus, goat cheese, spring peas and basil cream / $31\,$

Cheese tortellini with grilled chicken breast, roasted vegetables pesto and creamy fondue $/\,31$

*Substitute shrimp additional cost per person / 6

LUNCH CHILLED PLATED

Minimum of 30 guests.

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

All chilled plated lunches served with choice of fresh fruit cup or seasonal soup as first course. Tableside coffees, hot teas, iced tea and fresh baked rolls included.

Black and blue salad > sliced steak atop chopped romaine, bibb and radicchio lettuces / grape tomatoes / pine nuts / blue cheese crumbles / pickled red onions / blue cheese dressing gf/32

 $\label{eq:Sesame chop salad} > \text{sesame marinated sliced chicken atop} \\ Napa cabbage and chiffonade radicchio / red peppers / fresh \\ cilantro / julienne carrots / green onions / toasted sesame seeds / ginger miso dressing <math>gf/30$

 $\label{linear_model} \begin{tabular}{ll} Michigan cherry chicken salad> spinach, romaine and radicchio lettuces / dried cherries / English cucumber / walnuts / pickled golden raisins / grilled sliced chicken / raspberry vinaigrette \mathbf{gf}/ $30$$

The Grand sandwich > deli turkey and double smoked bacon / sliced tomato / lettuce / smoked gouda / tomato aioli on focaccia bread / 31

Select 2 desserts

Family-style petite dessert selections

- > House-made rice cereal bar with toffee chunks gf
- > Lemon bar
- > House-made brownie
- > Chocolate chunk cookie
- > Assorted mousse shooters gf
- > Caramel apple bar



LUNCH TO-GO

Lunch to-go is a drop off service, tableside service not included. **gf** bread available upon request.

Add soup du jour for an additional cost per person / 6

TO-GO LUNCHES

All Plaza Deluxe Box Lunches and Brown Bag Lunches include Great Lakes potato chips, Chef's selection of artisan breads and cheeses, condiments, plastic utensils, and napkins.

BEVERAGES

Priced individually, charged based upon consumption

- > Pepsi soft drinks, sparkling flavored waters / each $\bf 4$
- > Bottled iced tea / each 5
- > Assorted bottled still and sparking waters / each 4
- > Assorted bottled juices / each 6
- > Milk 8 oz. cartons > whole / 2% / chocolate / skim / each 4

THE BROWN BAG LUNCH

23

Displayed as a buffet or assembled in bags

Whole fresh fruit > select 1 > apple / banana / orange

Dessert > select 1 freshly baked chocolate chunk cookie /
house-made chocolate chip brownie / house-made blondie
brownie / house-made rice cereal bar with toffee chunks

Select up to 3

Deli hoagie with baked ham, hickory smoked turkey breast, Michigan cheddar and leaf lettuce on a house made hoagie roll **Chicken salad** with chicken breast, celery and dried Michigan cherries on multigrain bread

Albacore tuna salad with chunk white Albacore tuna in a creamy citrus dressing on multigrain bread

Smoked breast of turkey with hickory smoked turkey,
Michigan cheddar and leaf lettuce on multigrain bread
Baked ham with lightly smoked, baked ham and aged Swiss
Roast top round of beef with slow-roasted medium rare roast
beef and aged colby cheddar

Vegan wrap served in a spinach tortilla wrap with roasted red pepper hummus, portabella mushrooms, cucumbers, tomatoes and red onion

THE PLAZA DELUXE BOX LUNCH

All box lunches come on premium bread with leaf lettuce.

SANDWICHES select up to 3

Double cherry smoked ham with crisp double smoked bacon and cheddar on onion focaccia

Hickory smoked turkey breast and provolone with creamy Dijon on whole grain bread

Italian style roast beef with smoked Swiss and horseradish cream on a tuscan baguette

Veggie delight of grilled portabella mushroom with tomato, olive tapenade, and mild giardiniera in a basil tortilla wrap

Mediterranean sliced salami and capicolla ham with mozzarella and garlic hummus on a French baguette

Mayo-free tuna salad with soft-boiled eggs and fresh herbs on flat bread

SALADS select 1

28

European style sweet and sour coleslaw \mathbf{gf} / roasted potato salad \mathbf{gf} / quinoa salad \mathbf{gf} / roasted cauliflower salad \mathbf{gf} / Tuscan kale salad with Italian dressing \mathbf{gf} / zesty pasta salad / vegetable crudité with hummus \mathbf{gf}

FRUIT select 1

Granola parfait with fresh fruit / mixed berries \mathbf{gf} / minted fresh fruit \mathbf{gf}

DESSERT select 1

Original Dutch Windmill Cookies / house-made chocolate chip brownie / house-made blondie brownie / house-made rice cereal bar with toffee chunks

DINNER BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **125** Dinner buffets are serviced for a maximum of 2 hours. See page 19 for carving station upgrades

BUFFET DINNER

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

Plaza > your choice of 2 starters, 1 accompaniment, 1 vegetable, 2 proteins and 2 desserts / **59**

Deluxe > your choice of 2 starters, 2 accompaniments, 1 vegetable, 3 proteins and 3 desserts / 71

Starters >

- > fruit salad gf
- > Caesar salad with romaine, herb crouton, parmesan, Caesar and ranch dressings
- > chopped romaine, iceberg and radicchio with peppered bacon and blue cheese with ranch and sherry-shallot vinaigrette gf
- > caprese salad with balsamic vinaigrette gf
- > field greens salad with grape tomato, cucumber, carrots, white cheddar and herb croutons with ranch and raspberry vinaigrette
- > spinach salad with chopped hard boiled egg, red onion and grape tomato with balsamic vinaigrette and ranch gf
- > seasonal soup gf

Proteins

- > French cut chicken breast with herb jus gf
- > chicken piccata with lemon caper sauce gf
- > boneless smoked bbq beef brisket **gf**
- > fried chicken served with hot sauce
- > smoked bbq ribs **gf**
- > creamy mushroom beef stroganoff
- > oven roasted salmon with saffron cream gf
- > roasted pork loin with onion beer sauce
- > panko crusted white fish with mustard cream
- > slow braised beef roast with beef and vegetable gravy gf
- > striped bass with citrus cream gf

Accompaniments

- > au gratin potatoes gf
- > herb roasted fingerling potatoes **gf**
- > tortellini with baby spinach, roasted vegetables and tomato cream sauce
- > brown rice pilaf **gf**
- > mushroom mascarpone polenta gf
- > purple and sweet potato hash gf

Vegetables

- > steamed haricots verts gf
- > honey-glazed carrots gf
- > steamed asparagus **gf**
- > sweet corn kernels with red peppers gf
- > garlic broccolini gf
- > roasted Brussels sprouts gf
- > seasonal Chef's selection gf

Desserts

- > fruit pies
- > cupcakes
- > cherry apple strudel **nf**
- > flourless chocolate cake gf
- > house-made vanilla cheesecake **gf**
- > peaches and cream strudel nf
- > salted caramel brownie cheesecake nf



14 DINNER 2024

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 friseé with dried cherries, chévre, 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 friseé 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

Soups > Seasonal soup gf / tomato basil bisque / Tuscan minestrone / broccoli smoked Gouda / Add puff pastry top / additional price per person 8

15 DINNER 2024



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 ${\tt gf/49}$ Pan seared walleye fingering potatoes / sautéed spinach / lemon-caper sauce ${\tt gf/48}$ Halibut fillet with Parisian carrots with dill / Yukon gold potatoes / citrus sauce ${\tt gf/66}$ Striped bass haricot vert / garlic mashed potatoes / tomato basil relish ${\tt gf/63}$

DUETS

Tenderloin of beef and French cut chicken breast fingerling potatoes / roasted brussel sprouts / red peppers / herb jus ${\tt gf}/68$ Tenderloin of beef and jumbo crab cake Plaza potato tart / green beans / red peppers / mustard sauce / ${\tt 70}$ Tenderloin of beef and spice rubbed salmon herb roasted yukon gold potatoes / asparagus / lemon cream ${\tt gf}/69$

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



DINNER

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 4 Trio dessert plate / additional price per person 5

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 quests / 450

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

18 DISPLAYS 2024

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 / pepperocini / 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



19 DISPLAYS 2024

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 / seasonings

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

20 ENHANCEMENTS 2024

HORS D'OEUVRES

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**



21 HORS D'ŒVRES 2024

HORS D'OEUVRES

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



22 HORS D'ŒVRES 2024

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

 $\textbf{Truffles assortment} > \mathsf{milk chocolate} \, / \, \mathsf{dark \, chocolate} \, / \,$

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



23 DESSERTS 2024

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.

	concierge	premium	elite
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 \mid 4 each

	concierge	premium	elite
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

Soft arinks and bottled w	concierge	premium	elite
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

24 BAR SERVICE 2024

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 Club Crown Royal

Scotch J&B Johnny Walker Red

Tequila El Jimador Espolón

Wine Toschi Chardonnay Rickshaw Chardonnay

Pinot Grigio Sauvignon Blanc Cabernet Sauvignon Cabernet Sauvignon

Pinot Noir Pinot Noir

La Marca Prosecco La Marca Prosecco

Domestic Beer Budweiser / Bud Light / Michelob Ultra

Imported Beer Stella Artois

 ${\rm Microbrew\,Beer}\ \ \textbf{Founders}\,/\,\textbf{Bell's}\,/\,\textbf{White}\,\textbf{Claw}$

Selections are subject to change based on availability

25 BAR SERVICES 2024

WINE BY THE BOTTLE

WHITE WINES

varietal vineyard/price per bottle

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

varietal vineyard/price per bottle

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

varietal vineyard/price per bottle

Brut Veuve de Vernay / $\bf 37$ Rosé Veuve de Vernay / $\bf 39$

Prosecco La Marca / 41
Brut Rosé Amelia / 58
Brut Prestige Mumm / 67
N/A Sparkling St. Julian / 27



26 BAR SERVICES 2024

TERMS & CONDITIONS

BEVERAGE

- The Amway Grand Plaza, as the licensee, is responsible for the administration of the sale and service of alcoholic beverages.
- The Hotel takes seriously its responsibility to serve alcohol
 with care and therefore 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, and the Hotel has the responsibility to request proper identification of any guest at any time.
- The Hotel reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease.
- A Sponsored Bar is hosted by the client and the client is responsible for the cost of all drinks that are being consumed.
 Client is responsible for a bartender fee.
- A Credit Card Bar is where the client's guests are responsible for purchasing drinks with a credit card; client is still responsible for a bartender fee.
- All liquor, beer, wine and beverages must be supplied and served by the Hotel.

FOOD

- Firm food and beverage pricing will be established three months prior to your event dates.
- Food and beverage prices are currently subject to a 6% state tax and a 23% service charge. Taxes and service charges are subject to change without notice.
- If your group is tax exempt, a copy of the Federal IRS 501C
 (3) or (4) certificate must be provided.
- All meals served in private function rooms with 29 guests or fewer in attendance will have a service fee of \$125.00 added to the banquet check.
- Lunch and Dinner Buffets are serviced for a max of 2 hours and are served with tableside coffees, hot teas and iced tea.
- Lunch to go, continental breakfast, and break service does not include tableside service.
- Plated Lunch or Dinner selections are limited to 2 protein selections (this does not count towards special meals, including vegan/vegetarian). The price of the highest entrée selected will be the overall price for the number of proteins being offered.
- Meal indicators for guests must be provided by client.

GUARANTEES

- When charges are made on a per person basis, a guaranteed attendance must be communicated by noon five business days prior to your function. Increases received after the guarantee cut off over 2% will be assessed an additional 20% premium per meal.
- For banquets, the Hotel prepares meals for the guaranteed number of guests and will set place settings up to 3% over the guarantee.
- In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.
- Client will be charged the guarantee or the number of guests served, whichever is higher.

SPECIAL MEAL REQUEST

- Special meal requests such as vegetarian, gluten-free or meals
 for guests with specific food allergies or restrictions must be
 requested and included in your final guarantee submitted
 5 business days in advance. Please provide your catering
 or convention manager with the individual guest name and
 special meal request.
- Meals ordered on-site will be charged above and beyond the guaranteed number.
- We take food allergies and intolerance very seriously and make reasonable efforts to accommodate our guests' dietary restrictions. Please understand that we are not an allergenfree facility, and cannot guarantee that any item is completely free of any allergen or ingredient. Food or beverage items are prepared-to-order in a single 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.

