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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

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



# BREAKFAST CONTINENTAL BREAKFAST

**DEVOSPLACE** 

Continental breakfasts are serviced for a maximum of 2 hours.

## CONTINENTAL BREAKFAST

25

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  $/\,10$
- > Warm croissant sandwich with egg, spinach and Gouda / 10
- > English muffin sandwich with egg, ham and cheese / 9
- > Warm breakfast burrito with egg, sausage, peppers and salsa / 9
- > Vegetable or ham and cheese fritata  $\underline{\text{gf}}\,/\,7$
- > Miniature crustless quiche gf / 8
- > House-made yogurt parfait with yogurt, fresh berries and granola  $/\,8$
- > Shelled hard-boiled eggs gf/6
- > Assorted individual yogurts  $\operatorname{\mathbf{gf}}/6$
- > Individual gourmet oatmeal /7



3 BREAKFAST 2025

# BREAKFAST BUFFET + PLATED + STATIONS



Minimum of 30 guests. A service fee will apply for 29 guests or fewer / 150 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 / 30
- > Plaza choice of 1 potato, 2 proteins and 1 extra / 32
- > Deluxe choice of 2 potatoes, 2 proteins and 2 extras / 34

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 10

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 16 / chef fee (one chef per 100 guests) 150

#### BREAKFAST DISPLAYS

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

- > Small / serves approximately 25 guests / **240**
- > Large / serves approximately 50 guests / **450**

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

- > Small / serves approximately 25 guests / 275
- > Large / serves approximately 50 guests / 515

### 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 / 30
- > Plaza choice of 1 starter, 1 entrée, 1 potato and 2 proteins / 32
- > Deluxe choice of 1 starter, 2 entrées, 1 potato and 2 proteins / 37

**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** 

 $\label{eq:proteins} Proteins > sausage\ links\ /\ pork\ sausage\ patties\ /\ crisp\ bacon\ strips\ gf\ /\ Canadian\ bacon\ gf\ /\ turkey\ sausage\ patties\ /\ vegetarian\ sausage\ patties$ 

4 BREAKFAST 2025

<sup>\*</sup> Breakfast buffet upgrades are only available as an upgrade to a full hot breakfast buffet.

# BREAKS MORNING + AFTERNOON

DEVOSPLACE

Breaks are serviced for a maximum of 1 hour.

### PER PERSON BREAKS

All per person breaks served with coffee, decaffeinated coffee, s 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 / 12

The chocolate lover > chocolate dipped Oreos / chocolate brownies / chocolate truffles / chocolate dipped pretzel rods / dark chocolate covered strawberries  ${\it gf}/13$ 

The nature trail gf > carrots and celery sticks / hummus / ranch dip / trail mix / whole fresh fruit / 13

 $\label{localized localized localiz$ 

 $Amway \ Grand \ Donut \ Wall > \ assorted \ donuts \ to \ include \\ chocolate / \ glazed / \ cinnamon / \ plain / \ displayed \ on \ the \ donut \\ wall / \ 12 / \ set-up \ fee \ required / \ 150$ 

Branded Donut Wall > assorted donuts to include chocolate glazed with confection toppings / cinnamon / glazed with colorful drizzle / displayed on the donut wall / 15 / set-up fee required 175 / artwork required 2 weeks prior

**Protein power** > variety of cubed cheese / salami and turkey / crackers / mixed nuts / dried fruit / **14** 

Game day tailgate > warm soft pretzel bites / tortilla chips gf / salsa / beer cheese dip / mustard dipping sauce / 13

**South of the border gf** > tortilla chips / salsa / corn and black bean salsa / guacamole / sliced red peppers / ranch dip / **14** 

**Movie theater** > individual bags of Grand Rapids buttered, white cheddar and caramel popcorn **gf** / M&M candies / **11** 

Make your own trail mix gf > dry roasted peanuts / almonds / dried cranberries / yogurt covered raisins / chocolate chips / pretzels / 12

Make your own yogurt parfait > plain yogurt / vanilla greek yogurt / house-made granola / fresh berries / toasted almonds / 12



5 BREAKS 2025

# BREAKS SNACKS À LA CARTE

**DEVOSPLACE** 

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

### **PASTRIES**

- > Miniature chocolate croissants / 38
- > Cake donut holes > choice of plain / cinnamon sugar / 33
- > Iced cinnamon rolls / 38
- > Assorted mini croissants > flaky butter / chocolate / cinnamon / 38
- > Assorted donuts / 38
- > Assorted muffins / 38
- > Miniature assorted danishes / 38
- > Caramel apple scones / 38

#### **WELLNESS**

- > Shelled hard boiled eggs gf / 38
- > Whole fresh fruit > apples / bananas / oranges gf / 33
- > Individual gourmet oatmeal / 56
- > Assorted individual yogurts gf / 40
- $^{>}$  House-made yogurt parfait with yogurt, fresh berries and granola / 70
- > Skewers of fresh cubed fruit and berries gf / 46
- > Grand Plaza Michigan dried cherry granola bars / 44
- > House-made energy bars with dried fruit, oats and chocolate bits  $\ensuremath{v}/47$
- > Fruit salad cups gf / 53
- > Kellogg's Nutri-Grain Bars / 38
- > Individual vegetable crudité cups / ranch dip  $gf\,/\,56$
- > Ferris Nut Co. Individual Deluxe Mixed Nuts / 49
- > Ferris Nut Co. Individual Rocky Mountain Mix / **49**
- > Ferris Nut Co. Individual Cherries Berries & Nuts / 49

#### **BREAKFAST**

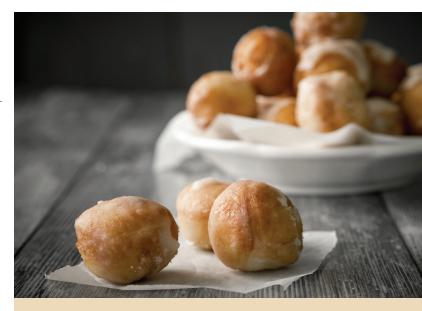
- $^{>}$  Warm croissant sandwich with egg, crisp bacon and cheese / 99
- > Warm croissant sandwich with egg, spinach and gouda / 99
- > English muffin sandwich with egg, ham and cheese / 95
- > Warm breakfast burrito with egg, sausage, peppers and salsa / 95
- > Cheese omelet with salsa gf/93
- > Miniature crustless quiche gf / 84
- $^{>}$  Toaster station of fresh assorted bagels / cream cheese / 57

### SAVORY

- > Warm soft pretzel bites > cheese / mustard dip / 52
- > Grand Rapids Popcorn > choice of buttered **gf**/ white cheddar **gf**/ caramel **gf**/ **52**
- > Antipasto skewers **gf** > cubed cheeses / Genoa salami / olive / pepperoncini / **53**
- > Individual Great Lakes potato chips **gf** / **39**
- > Individual bags pretzels / 31

#### **SWEET**

- > House-made rice cereal bar with toffee chunks / 38
- > Original Dutch windmill cookies / 33
- > Cupcakes > red velvet / chocolate / vanilla / **56**
- > Blondie brownies / 38
- > Rocky Road brownies / 38
- > Chocolate hazelnut and espresso dipped biscotti / 38
- > Chocolate-dipped pretzel rod / 38
- > Assorted freshly baked cookies > chocolate chunk / oatmeal raisin / sugar / white chocolate chunk with roasted macadamia nuts / 52
- > Chocolate-dipped Oreo cookies / 38



# BREAKS REFRESHMENTS

# DEVOSPLACE

- > Bottled Fiji water and San Pellegrino sparkling water / each 6
- > Assorted bottled juices / each 8
- > Assorted fruit juices by pitcher / per gallon 59
- > Coffee, decaffeinated coffee / per gallon 75
- > Selection of hot teas / per gallon 75
- > Coffee > assorted flavored syrups / whipped cream / chocolate shavings / Sugar in the Raw / per gallon 80
- > Lemonade or iced tea / per gallon 71
- > Chilled apple cider / per gallon 71
- > Hot spiced apple cider with cinnamon sticks / per gallon 80
- > White grape juice punch with fresh strawberries /  $per\ gallon\ 71$
- > Sparkling champagne style punch / per gallon 97
- > Milk, 8 oz. cartons > whole / 2% / chocolate / skim / each 6
- > Pepsi soft drinks, sparkling flavored water / each 6
- > Bottled Iced Tea / each 7

## 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 a selection of hot teas.

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

## All day

- > Hot and cold service / price per person 27
- > Only cold or only hot / price per person 23

## Half day

- > Hot and cold service / price per person 20
- > Only cold or only hot / price per person 16



# LUNCH BUFFET

# DEVOSPLACE

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / 150

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.

**MEDITERRANEAN** 

**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** 

 $\label{lem:accompaniments} Accompaniments > \mbox{Israeli couscous with dill / redskin} \\ \mbox{potatoes with oregano } gf+v$ 

Artisan Bread > mediterranean rolls / butter

**Dessert** > baklava / lemon ricotta cookies /greek yogurt chocolate mousse with raspberries **gf** 

> Mixed field greens with radish and carrot

Add soup du jour or beef and bean chili gf

for an additional cost per person / 8

> 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

41

41

**Soups** (select 2) > seasonal soup / broccoli smoked Gouda / herb tomato **gf** / beef and bean chili **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

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

GRAND BURGER

42

41

> Garden salad > dried cherries / grape tomato / cucumber **gf** 

> Individual ranch and Greek dressings

> Fresh fruit salad

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

Accompaniments > sliced ripe tomatoes / crispy 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

**Desserts** > assorted fruit pies / warm chewy gooey brownies **gf** / miniature cupcakes



**DEVOSPLACE** 

 $Continued from \ the \ previous \ page.$ 

TOUR OF ITALY

- > Mixed field greens and romaine lettuce with tomato, pickled onions and olives
- > Individual Caesar and Italian vinaigrette dressings
- > Fresh fruit salad

**Pastas** > penne pasta with spinach / roasted vegetables / pesto cream sauce

**Proteins** > Tuscan style breast of chicken **gf** / Italian meatloaf with mushrooms

**Vegetables** > broccoli and carrot medley with red peppers **gf Accompaniments** > freshly grated Parmesan cheese **gf** / red pepper flakes **gf** 

**Bread** > Parmesan garlic breadsticks

**Desserts** > Tiramisu / raspberry panna cotta shooter **gf** / traditional cannoli

ASIAN

41

41

41

- > Mixed field greens and Napa cabbage with mandarin orange sections and sliced toasted almonds
- > Individual poppyseed and ranch dressings
- > Fresh fruit salad

Starters > vegetarian spring rolls with sweet and sour sauce v

Proteins > stir fried beef broccoli with bell pepper and shitake
mushroom gf /stir fried Thai chicken breast with coconut milk,
assorted mushroom and basil gf

**Vegetables** > steamed cauliflower **gf**+**v** 

Accompaniments  $\geq$  soy sauce gf / chili garlic sauce gf / steamed white rice gf+v

**Desserts** > mango tapioca pudding **gf**+**df** / chocolate banana crumb cake / lemon bar

#### SOUTH OF THE BORDER

- > Crisp corn **gf** and flour tortillas
- > Green chili corn bread muffin
- > Individual ranch and French dressings

 $Proteins > \text{marinated strips of fajita chicken with saut\'eed} \\ \text{bell peppers and onions } gf / \text{seasoned ground beef } gf$ 

Accompaniments > chopped iceberg and romaine lettuces / tomatoes / black olives / jalapeños / chopped white onions / guacamole / salsa / sour cream / shredded cheddar cheese / queso fresco / corn tortilla chips

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

**Desserts** > Spanish chocolate crinkle cookies / tres leches cake / crème caramel **gf** 

#### BEER CITY USA

41

- > Mixed greens with english cucumbers / carrots / grape tomatoes
- > Individual ranch and balsamic vinaigrette dressings
- > Sweet and sour cole slaw gf
- > Watermelon wedges

**Proteins** > cilantro jalapeño BBQ chicken breast **gf** / slow-smoked bbq beef brisket **gf** 

 $Sides > bbq\ baked\ beans\ gf\ /\ Panko-topped\ cavatappi\ pasta\ with\ cheese\ ale\ sauce\ /\ grilled\ corn\ on\ the\ cob\ gf+v$ 

Bread > pretzel rolls

 $\label{eq:Desserts} \mbox{$>$ $ pound cake with fresh strawberry sauce / $ s'mores pie / seasonal cobbler $ gf $ \mbox{}$ 

# LUNCH PLATED



Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / 150

#### 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 7 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** 

 $\label{lem:continuous} Romaine \ and \ iceberg \ \ lettuces \ with \ red \ quinoa, \ mandarin \ oranges, \ carrots, \ green \ onions, \ to a sted \ sesame \ seeds \ and \ ginger \ miso \ dressing \ gf$ 

#### ENTREE > CHOOSE 1

#### CHICKEN/PORK

French cut chicken breast with herb-roasted fingerling potatoes / green beans / boursin mushroom sauce  ${\tt gf}/{\tt 38}$ 

Chicken Piccata angel hair pasta with cherry tomato / broccolini / lemon-caper sauce  ${\it gf}/38$ 

Bone-in pork chop creamy polenta / brussel sprouts with dried cranberries / hunter's sauce gf/35

 $Stuffed\ chicken\ breast\ artichoke,\ spinach\ and\ fontina\ cheese\ /$  roasted redskin potatoes/honey roasted baby carrots and herb jus gf / 39

Chicken Saltimbocca with creamy mashed potatoes / asparagus / lemon jus  $\[ \mathbf{gf} / 39 \]$ 

#### **BEEF**

5 oz filet of beef tenderloin  $\,$  with plaza potato tart / asparagus / slow roasted tomatoes / au poivre sauce / 45

Boneless braised short rib with mushroom risotto / spring peas / red wine reduction  $gf\,/\,42$ 

 $Beef \, tips \, {\rm with \, forest \, mush rooms \, / \, pearl \, onions \, / \, }$ 

buttered egg noodles / green beans / 39

 $Housemade\ beef\ and\ pork\ meatloaf\ with\ garlic\ mashed\ potatoes\ /\ broccolini\ with\ garlic\ /\ cabernet\ demi\ glace\ /\ 38$ 

#### FRESH SEAFOOD

 $\begin{tabular}{ll} Almond\ crusted\ whitefish\ with\ roasted\ yukon\ gold\ potatoes\ /\ asparagus\ /\ mustard\ cream\ /\ 37 \end{tabular}$ 

 $\textbf{Seared salmon} \ \text{with purple and sweet potato hash} \ /$ 

tomato-balsamic sauce and chimichurri gf / 39

 $Pan-seared\ walleye\ with\ fingerling\ potatoes\ /\ saut\'eed\ spinach\ /\ garlic-lime\ cream\ gf\ /\ 39$ 

Branzino fillet with sweet potato mash / sautéed kale / citrus sauce gf/44



# LUNCH PLATED

**DEVOSPLACE** 

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

 $\label{lem:vegan} Vegan\ ricotta\ and\ rutabaga\ cannelloni\ \ with\ braised\ kale,\ bean\ and\ tomato\ stew\ and\ forest\ mushrooms\ gf+v$ 

 ${f Ratatouille}$  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  $/\,36$ 

Rigatoni with roasted chicken breast, asparagus, goat cheese, spring peas and basil cream /  $36\,$ 

Cheese tortellini with grilled chicken breast, roasted vegetables pesto and creamy fondue  $/\,36$ 

\*Substitute shrimp additional cost per person / 9



# LUNCH CHILLED PLATED

# **DEVOSPLACE**

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **150** 

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/36

 $\label{eq:Sesame chop salad} > \text{sesame marinated sliced chicken atop} \\ \text{Napa cabbage and chiffonade radicchio / red peppers / fresh cilantro / julienne carrots / green onions / toasted sesame seeds / ginger miso dressing ${\it gf}$/$36}$ 

 $\label{linear} \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 ${\bf gf}$ / $36$ \end{tabular}$ 

The Grand sandwich > deli turkey and double smoked bacon / sliced tomato / lettuce / smoked gouda / tomato aioli on focaccia bread / 35

#### 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 / 8

### 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 6
- > Fiji bottled still and San Pellegrino sparkling waters / each 6
- > Assorted bottled juices / each 8
- > Milk 8 oz. cartons > whole / 2% / chocolate / skim / each 6
- > Bottled Iced Tea / each 7

### THE BROWN BAG LUNCH

28

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

32

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

# DEVOSPLACE

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **150** 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.

 $\label{eq:Plaza-your choice} \begin{picture}(200,0) \put(0,0) \put(0,0)$ 

**Deluxe** > your choice of 2 starters, 2 accompaniments, 1 vegetable, 3 proteins and 3 desserts / **82** 

#### **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 whole grain mustard glaze gf
- > chicken piccata with lemon caper sauce gf
- > 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
- > baked rigatoni with marinara and fontina and parmesan cheese gf

#### Vegetables

- > steamed haricots verts gf
- > honey glazed carrots gf
- > grilled 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 2025

# DINNER PLATED

## **DEVOSPLACE**

Minimum of 30 guests.

A service fee will apply for 29 guests or fewer / **150**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 7

### SOUPS

Soups > Seasonal soup gf / tomato basil bisque /
Tuscan minestrone / broccoli smoked Gouda /
Add puff pastry top / additional price per person 10

15 DINNER 2025

# DINNER PLATED

# **DEVOSPLACE**

Continued from the previous page.

## 2. ENTRÉE > CHOOSE 1

### **CHICKEN / PORK**

 $\label{lem:continuous} Rosemary \, roasted \, French \, cut \, chicken \, breast \, \text{herb-roasted} \\ fingerling \, potatoes \, / \, green \, beans \, / \, \text{red peppers} \, / \, \text{herb jus} \, gf \, / \, 53 \\ \textbf{Chicken Piccata} \, \text{angel hair pasta with grape tomato} \, / \, \text{brocolinni} \\ \text{with garlic} \, / \, \text{lemon caper sauce} \, / \, 55 \\ \end{aligned}$ 

 $Seared\ airline\ breast\ of\ chicken\ \ roasted\ yukon\ gold\ potatoes, as paragus, slow\ cooked\ tomatoes\ and\ sherry\ reduction\ gf\ /\ 54$   $Stuffed\ chicken\ artichoke,\ spinach\ and\ fontina\ cheese\ /\ redskin\ potatoes\ /\ boursin\ mushroom\ sauce\ /\ 56$ 

 $\begin{tabular}{ll} Tomahawk pork chop sweet potato pur\'ee / onion beer sauce / \\ haricot vert / 57 \end{tabular}$ 

#### **BEEF**

7 oz. filet of beef tenderloin creamy mashed potatoes / steamed asparagus / roasted baby peppers / au poivre sauce  $\,$ gf / 90 Boneless braised short rib herbed soft polenta / braised greens with bacon / red wine jus and horseradish gremolata  $\,$ gf / 68 New York strip plaza potato tart / roasted brussel sprouts / sherry-shallot demi glace / 82

Beef ribeye marble potatoes / braised spinach / pan jus  ${\it gf}$  /  ${\it 85}$ 

### FRESH SEAFOOD

Seared spice-rubbed salmon with sweet corn with scallions / roasted cherry tomatoes / asparagus / lemon cream  ${\it gf}/56$  Pan seared walleye fingering potatoes / sautéed spinach / lemon-caper sauce  ${\it gf}/56$  Halibut fillet with Parisian carrots with dill / Yukon gold potatoes / citrus sauce  ${\it gf}/77$  Striped bass haricot vert / garlic mashed potatoes / tomato basil relish  ${\it gf}/72$ 

#### **DUETS**

Tenderloin of beef and French cut chicken breast fingerling potatoes / roasted brussel sprouts / red peppers / herb jus gf/80Tenderloin of beef and jumbo crab cake Plaza potato tart / green beans / red peppers / mustard sauce / 83Tenderloin of beef and spice rubbed salmon herb-roasted yukon gold potatoes / asparagus / lemon cream gf/82French cut chicken breast and fillet of halibut marble potatoes

/ broccolini with garlic / citrus sauce gf/77



# DINNER PLATED

# DEVOSPLACE

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 **6** Trio dessert plate / additional price per person **7** 

## 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 kae, bean and tomato stew and forest mushrooms gf+v

 $\label{eq:continuous} \textbf{Ratatouille} \text{ with jumbo asparagus, chickpea pur\'ee and pickled red onions } \textbf{gf+v}$ 

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

 $\label{eq:chocolate} Chocolate \ cake \ \ \text{with fresh berries and raspberry sauce} \ gf+v+nf$   $\ Coconut\ mango\ tapioca\ pudding\ gf+v+nf$ 

**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* **530** 

**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 / **416**
- > Large / serves approximately 50 guests / **790**

Smoked Atlantic salmon > minced red onions / boiled egg / capers / cream cheese / toasted baguette crostini / serves approximately 25 guests / price per display / 275

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 / 650

### CARVING BLOCK

Carved for your guests by our chef.

Chef fee (one chef per 100 guests) duration 2 hours / **150**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 / 330

**Mustard and honey-glazed country ham** > slow baked / honey Dijon mustard **gf** / Old Bay aioli **gf** / Parker House rolls / butter / serves approximately 50 guests / **416** 

**Fire-roasted tenderloin of beef** > sauce Bearnaise / creamy horseradish sauce **gf** / Dijon mustard **gf** / Parker House rolls / butter / serves approximately 25 guests / **588** 

**Herb-crusted double-cut New York strip** > Dijon mustard **gf** / creamy horseradish sauce **gf** / Parker House rolls / butter / serves approximately 30 guests / **560** 

Bavarian slow roasted pork loin > onion beer sauce /
Parker House rolls / butter / serves approximately 30 guests / 353

Roasted salmon en croûte > remoulade sauce / serves approximately 15 guests / 330

Roasted top round of beef > cooked medium rare > Dijon mustard gf / creamy horseradish sauce gf / Parker House rolls / butter / serves approximately 50 quests / 530

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 / 376

18 DISPLAYS 2025

# RECEPTION CULINARY DISPLAYS

# **DEVOSPLACE**

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 / 300
- > Large / serves approximately 50 guests / 560

**Bruschetta** > tomatoes / artichokes / edamame hummus / marcona almonds and piquillo peppers / grilled breads

- > Small / serves approximately 25 guests / 243
- > Large / serves approximately 50 guests / 473

**Gourmet cheeses** > a selection of imported and domestic cheeses / dried fruit / a variety of gourmet crackers

- > Small / serves approximately 25 guests / **243**
- > Large / serves approximately 50 guests / 473

 $\label{eq:Garden vegetables} \mbox{ > a gourmet blend } \mbox{ $\mathbf{gf}$ / avocado ranch dip / garlic hummus dip}$ 

- > Small / serves approximately 25 guests / 186
- > Large / serves approximately 50 guests / 330

Fruit > sliced and cubed <a href="mailto:gf/grapes/">gf/grapes/</a> / berries/creamy citrus dip/ strawberry yogurt dip

- > Small / serves approximately 25 guests / 243
- > Large / serves approximately 50 guests / 473

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 / 37 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 / 387
- > Large / serves approximately 50 guests / 738

#### Plaza assorted dips

Serves approximately 25 guests per order

- > Garlic hummus / pita chips / 83
- > Sour cream and chive dip / potato chips gf / 77
- > French onion dip / ruffled potato chips gf/77
- > Spicy salsa / tortilla chips gf / 77
- > Beer cheese, bacon, green onion dip / mini pretzels / 77
- > Tomato bruschetta / Tuscan garlic bread / 80
- > Hot chili con queso / tortilla chips gf / 90
- > Hot spinach artichoke dip / pita points / 90
- > Hot smoked salmon and cream cheese dip / toasted baguette crostini / 96
- > Hot cheesy buffalo chicken dip / tortilla chips  $gf\,/\,90$
- > Hot crab cheese dip / lavash / 96



19 DISPLAYS 2025

# RECEPTION SMALL PLATES



## **SELF SERVE STATIONS**

- > Each station price per person / 17
- > 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**

- > Cheffee / one per 100 guests / duration 2 hours / **150**
- > Each station price per person / 17
- > 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 2025

# HORS D'OEUVRES

**DEVOSPLACE** 

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

### 60 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

### 64 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

#### 69 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 2025

# HORS D'OEUVRES

DEVOSPLACE

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

#### 60 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

### 64 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

### 69 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 2025

# RECEPTION DESSERTS

**DEVOSPLACE** 

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

#### 63 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

## 65 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 HORS D'ŒVRES 2025

# BAR SERVICES



Bartender fee (one bar per 100 guests) duration 3 hours / **150**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.

	house	premium	elite
Three hours	39	44	48
Four hours	49	57	61
Five hours	58	66	71

## CREDIT CARD BAR

Prices listed below are per drink.

The Amway Grand only accepts credit cards at banquet bars

Soft drinks and bottled water | 6 each

	house	premium	elite
Domestic beer	10	10	10
Import beer	11	11	11
Micro beer	12	12	12
Liquor	12	13	14
Wine	12	12	13
Sparkling wine	52	52	52

### SPONSORED CONSUMPTION BAR

Prices listed below are per drink.

Soft drinks and bottled water  $\mid$  6 each

	house	premium	elite
Domestic beer	8.5	8.5	8.5
Import beer	9	9	9
Micro beer	10	10	10
Liquor	10.5	11.5	12.5
Wine	11	11	12
Sparkling wine	45	45	45

24 BAR SERVICE 2025

## **BAR SERVICES**



#### **SELECTIONS**

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

premium elite

Vodka Tito's Ketel One

Rum Bacardi Flor de Caña

Spiced Rum Captain Morgan Captain Morgan

Gin Beefeater Tanqueray

Whiskey Seagram's 7 Crown Royal

Bourbon Bulleit Makers Mark

Scotch Johnnie Walker Red Johnnie Walker Black

Tequila Corazón Espolón

Wine Toschi Chardonnay Rickshaw Chardonnay

Pinot Grigio Sauvignon Blanc Cabernet Sauvignon Cabernet Sauvignon

Pinot Noir Pinot Noir

Scarpetta Brut Prosecco Scarpetta Brut Prosecco

Domestic Beer Michelob Ultra

Imported Beer Stella Artois

 ${\bf Microbrew\,Beer\ \ Amway\,Grand\,Hazy\,IPA\,/\,Seasonal\,Beer/\,High\,Noon}$ 

Non-Alcoholic Beer Stella Artois Libirté

Selections are subject to change based on availability

25 BAR SERVICE 2025

# WINE BY THE BOTTLE

# **DEVOSPLACE**

## WHITE WINES

varietal vineyard/price per bottle

Moscato Leelanau Peninsula Tall Ship, MI / 35

Pinot Grigio Toschi, CA/45
Chardonnay Toschi, CA/45
Sauvignon Blanc Rickshaw, CA/51
Chardonnay Rickshaw, CA/51
Sauvignon Blanc Babich, Australia/55
Chardonnay Comtesse, France/55
Chardonnay Chateau Montelena, CA

### **RED WINES**

varietal vineyard/price per bottle

Pinot Noir Toschi, CA/45Cabernet Sauvignon Toschi, CA /  ${\bf 45}$ Cabernet Sauvignon Rickshaw, CA / 51 Pinot Noir Rickshaw, CA / 51 Cabernet Sauvignon Bonanza, CA / 53 Sangiovese Frico, Italy / 55 Cabernet Sauvignon Caymus, CA Red Blend The Prisoner, CA

### **SPARKLING**

varietal vineyard/price per bottle

N/A Sparkling St. Julian / 33 N/A Sparkling Töst / 42

Prosecco Scarpetta Brut / 49
Rosé Sparkling Scarpetta Timido / 65
Brut Veuve de Vernay / 45
Rosé Veuve de Vernay / 47

Brut Prestige Mumm / 80

Champagne (Yellow Label) Veuve Clicquot

Champagne Dom Perignon



26 BAR SERVICE 2025

## 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 \$150.00 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.

