



AMWAY GRAND PLAZA
HOTEL CATERING **HIC**



2020 DEVOS PLACE CATERING MENU

TABLE OF CONTENTS

DEVOS PLACE

3

BREAKFAST

continental
buffet
plated
stations

5

BREAKS

morning + afternoon
snacks a la carte
refreshments

8

LUNCH

buffet
plated
chilled plated
to-go

14

DINNER

buffet
plated

18

RECEPTION

culinary displays
small plates

21

HORS D'ŒUVRES

chilled
warm
dessert

24

BEVERAGE

consumption + cash bar
specialty bar
wine by the bottle

27

TERMS & CONDITIONS

beverage
food
hospitalities
guarantees
special meal request



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

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.

AMWAY GRAND PLAZA
HOTEL CATERING 

BREAKFAST

CONTINENTAL BREAKFAST

*Continental breakfasts are a drop-off service. Tableside service not included.
Maximum of 2 hours display.*

CONTINENTAL BREAKFAST 18

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 teas / carafes of a variety of juices

CONTINENTAL BREAKFAST UPGRADES

priced per person

- > Warm croissant sandwich with egg, crisp bacon and cheese / 6
- > Warm croissant sandwich with egg, spinach and Gouda / 6
- > English muffin sandwich with egg, ham and cheese / 6
- > Warm breakfast burrito with egg, sausage and peppers / 6
- > Cheese omelet with salsa **gf** / 6
- > Ham and cheese omelet with salsa **gf** / 6
- > Miniature crustless quiche / 4
- > House-made yogurt parfait with
yogurt, fresh berries and granola **gf** / 5
- > Shelled hard-boiled eggs **gf** / 2
- > Assorted individual yogurts **gf** / 3
- > NJOY gourmet oatmeal / 4



BREAKFAST

BUFFET + PLATED + STATIONS

Minimum of 30 guests. A service fee will apply for 29 guests or less / 100

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 teas / carafes of a variety of juices

> **Standard** choice of 1 potato and 2 proteins / **23**

> **Plaza** choice of 1 potato, 2 proteins and 1 extra / **25**

> **Deluxe** choice of 2 potatoes, 2 proteins and 2 extras / **27**

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

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

Extras > cinnamon French toast with maple syrup / crustless spinach, feta and roasted red pepper quiche / crustless mushroom, onion and sausage quiche / cheese omelet **gf** / NJOY 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 5*

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 / *additional price per person 8 / chef fee (one chef per 100 guests) 100*

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

BREAKFAST DISPLAYS

Smoked salmon > capers / plain cream cheese / egg yolk / red onions / vine ripe tomatoes / toasted baguette crostini
> Small / serves approximately 25 guests / **215**
> Large / serves approximately 50 guests / **415**

Euro tray > charcuterie of sliced salami, ham and thinly sliced prosciutto / sliced baguette / artisanal cheese / preserves
> Small / serves approximately 25 guests / **250**
> Large / serves approximately 50 guests / **495**

BREAKFAST PLATED

All plated breakfasts served tableside with assorted miniature Danishes / croissants / muffins / butter / fruit preserves / coffees / hot teas / assorted juices

> **Standard** choice of 1 starter, 1 entrée, 1 potato and 1 protein / **24**

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

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

Starter > a cup of fresh berries and melon / yogurt parfait

Entrée > scrambled eggs with cheddar cheese and chives / cinnamon French toast with maple syrup / crustless mushroom, onion and Gruyère quiche

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

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

BREAKS MORNING + AFTERNOON

Served for a maximum of 1 hour.

PER PERSON BREAKS

All per person breaks served with coffee, decaf, tea, assorted Pepsi soft drinks, and spring waters.

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 **gf** / **11**

The nature trail **gf** > carrots and celery sticks / hummus / ranch dip / trail mix / whole fresh fruit / **12**

Ice cream social **gf** > Hudsonville chocolate and vanilla ice creams / chopped nuts / chocolate chips / warm fudge / caramel sauce / cherries / whipped cream / **12** / *chef fee (one chef per 100 guests)* **100**

Amway Grand Donut Wall > assorted donuts to include chocolate / glazed / cinnamon / plain / displayed on the donut wall / **10** / *set up fee required* / **100**

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 / **13**

Game day tailgate > warm soft pretzel bites / tortilla chips **gf** / salsa / beer cheese dip / mustard dipping sauce / **12**

South of the border **gf** > tortilla chips / salsa / corn and black bean salsa / guacamole / sliced red peppers / ranch dip / **13**

Movie theater > individual bags of Grand Rapids buttered, white cheddar and caramel popcorn **gf** / M&M candies / **10**

Make your own trail mix **gf** > dry roasted peanuts / almonds / dried cranberries / yogurt covered raisins / chocolate chips / pretzels / **11**

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



BREAKS SNACKS À LA CARTE

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

PASTRIES

- > Miniature chocolate croissants / **32**
- > Cake donut holes > choice of plain / cinnamon sugar / **30**
- > Pecan cinnamon rolls / **35**
- > Assorted croissants > flaky butter / chocolate / cinnamon / **35**
- > Assorted danish > fruit / cream cheese / **35**
- > Assorted donuts / **33**
- > Assorted muffins / **33**
- > Miniature assorted danishes / **33**
- > Michigan apple cranberry scones / **35**

WELLNESS

- > Shelled hard boiled eggs **gf** / **29**
- > Whole fresh fruit > apples / bananas / oranges **gf** / **29**
- > NJOY gourmet oatmeal / **48**
- > Assorted individual yogurts **gf** / **35**
- > House-made yogurt parfait with yogurt, fresh berries / granola / **63**
- > Skewers of fresh cubed fruit and berries **gf** / **42**
- > Grand Plaza Michigan dried cherry granola bars / **35**
- > House-made energy bars with dried fruit, oats and chocolate bits / **42**
- > Fruit salad cups **gf** / **53**
- > Kellogg's Nutri-Grain Bars / **35**
- > Individual vegetable crudité cups / ranch dip **gf** / **33**
- > Trail mix (serves 25 per order) **gf** / **46** per order
- > Mixed nuts (serves 25 per order) / **46** per order

BREAKFAST

- > Warm croissant sandwich with egg, crisp bacon and cheese / **62**
- > Warm croissant sandwich with egg, spinach and gouda / **62**
- > English muffin sandwich with egg, ham and cheese / **62**
- > Warm breakfast burrito with egg, sausage and peppers / **72**
- > Cheese omelet with salsa **gf** / **62**
- > Miniature crustless quiche / **49**
- > Toaster station of fresh assorted bagels / cream cheese / **40**

SAVORY

- > Warm soft pretzel bites > cheese / mustard dip / **48**
- > Grand Rapids Popcorn > choice of buttered **gf** / white cheddar **gf** / caramel **gf** / **48**
- > Antipasto skewers **gf** > cubed cheeses / Genoa salami / olive / pepperoncini / **42**
- > Assorted finger sandwiches > assortment of ham / turkey / beef with watercress and cheese / **33**
- > Assorted Great Lakes potato chips **gf** / **33**
- > Individual bags pretzels / **29**
- > Trail mix (serves 25 per order) **gf** / **46** per order
- > Mixed nuts (serves 25 per order) / **46** per order
- > Party mix / **35** per order

SWEET

- > House-made rice cereal bar with toffee chunks **gf** / **35**
- > Original Dutch windmill cookies / **29**
- > Cupcakes > red velvet / chocolate / vanilla / **53**
- > Blondie brownies / **35**
- > Rocky Road brownies / **35**
- > Chocolate dipped biscotti / **35**
- > Chocolate dipped pretzel rod / **35**
- > Assorted freshly baked cookies > chocolate chunk / oatmeal raisin / sugar / white chocolate chunk with roasted macadamia nuts / **48**
- > Chocolate dipped Oreo cookies / **33**



BREAKS REFRESHMENTS

-
- > Assorted mineral waters > bottled spring water / Fiji / Evian / **each 4**
 - > Premium sparkling waters > Perrier / San Pellegrino / **each 5**
 - > Assorted bottled juices / **each 5**
 - > Assorted fruit juices by pitcher / **per gallon 56**
 - > Coffee, decaffeinated coffee / **per gallon 54**
 - > Selection of teas / **per gallon 54**
 - > Coffee > assorted flavored syrups / whipped cream / chocolate shavings / Sugar in the Raw / **per gallon 59**
 - > Lemonade or iced tea / **per gallon 54**
 - > Chilled apple cider / **per gallon 54**
 - > Hot spiced apple cider with cinnamon sticks / **per gallon 59**
 - > White grape juice punch with fresh strawberries / **per gallon 54**
 - > Sparkling champagne style punch / **per gallon 70**
 - > Milk, 8 oz. cartons > whole / 2% / chocolate / skim / **each 4**
 - > Starbucks Frappuccino / **each 5**
 - > Naked juice fruit smoothies / **each 6**
 - > Pepsi soft drinks, sparkling waters and Lipton iced tea / **each 4**

DAY BEVERAGE SERVICE

*Half a day is 4 hours of service and all day is an 8 hour service.
Hot beverages include coffees and selections of teas.
Cold beverages include assorted Pepsi soft drinks,
bottled water, and iced tea*

All day

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

Half day

- > Hot and cold service / **price per person 13**
- > Only cold or only hot / **price per person 9**



LUNCH BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or less / 100

Lunch buffets are serviced for a maximum of 2 hours.

All buffet lunches served with tableside coffees, hot teas, and iced teas

MEDITERRANEAN 32

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**

Vegetables > zucchini caponata **gf+v** / green beans and tomato **gf+v**

Artisan Bread > mediterranean rolls / butter

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

SOUP AND SALAD 32

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

Desserts > flourless chocolate cake **gf** / almond and fruit financier / lemon blueberry meringue tart

> Add pre-made sandwiches / *additional price per person 7*

Add soup du jour or beef and bean chili **gf**
for an additional cost per person / 5

DELI 32

> Mixed field greens with radish and carrot

> Individual ranch and French dressings

> Fresh fruit salad

> Seasonal pasta salad

> Potato chips

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**

GRAND BURGER 32

> 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 **gf**

Artisan breads > pretzel buns / hamburger buns

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

LUNCH BUFFET

Continued from the previous page.

TOUR OF ITALY 32

- > 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** / chocolate hazelnut cannoli

SOUTH OF THE BORDER 32

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

Proteins > marinated strips of fajita chicken with sautéed bell peppers and onions **gf** / 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 chillies **gf**

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

ASIAN 32

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

Starters > vegetarian spring rolls with sweet and sour sauce **v**

Proteins > stir-fried teriyaki beef with shiitake mushrooms and chopped scallions / Thai style breast of chicken **gf**

Vegetables > steamed broccolini with sesame seeds **gf+v**

Accompaniments > soy sauce **gf** / chili garlic sauce **gf** / steamed white rice **gf+v**

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

BEER CITY USA 32

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

Proteins > bone-in fried chicken / slow-smoked bbq beef brisket **gf**

Sauces > Carolina Gold / hickory-smoked bbq **gf**

Sides > beer braised baked beans / Panko-topped cavatappi pasta with cheese ale sauce

Bread > pretzel rolls

Desserts > pound cake with fresh strawberry sauce / s'mores pie / seasonal cobbler **gf**

Minimum of 30 guests.

A service fee will apply for 29 guests or less / 100

PLATED LUNCH

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

FIRST COURSE > CHOOSE 1

SOUP / SALADS / FRUIT

Soups > Seasonal soup / tomato basil bisque / Tuscan minestrone / broccoli smoked Gouda / **add** a puff pastry top 5 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 friséé, 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** / 31

Chicken Piccata with brown and rice pilaf / broccolini / lemon-caper sauce **gf** / 33

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

Stuffed chicken breast with goat cheese, lemon, spinach and fresh herbs / roasted redskin potatoes / honey roasted baby 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 / 39

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

Beef tips with forest mushrooms / pearl onions / buttered egg noodles / green beans / 35

Housemade beef and pork meatloaf with garlic mashed potatoes / broccolini with garlic / cabernet demi glace / 35

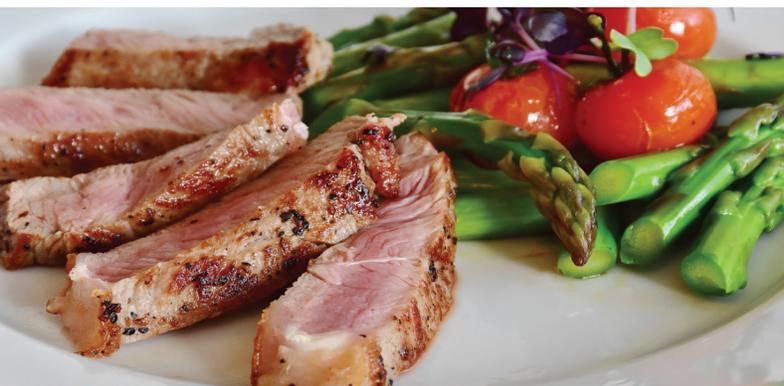
FRESH SEAFOOD

Panko crusted whitefish with roasted yukon gold potatoes / asparagus / mustard cream / 33

Seared salmon with purple and sweet potato hash / tomato-balsamic sauce and chimichurri **gf** / 35

Pan-seared walleye with fingerling potatoes / sautéed spinach / garlic-lime cream **gf** / 34

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



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**

Peanut butter mousse tart with candy crumble and chocolate and vanilla sauces

Chocolate Oreo torte with chocolate and vanilla sauces

Lemon blueberry cream cake with blueberry coulis **nf**

Raspberry swirled vanilla cheesecake with vanilla and raspberry 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 escarole, bean and tomato stew and oyster mushrooms **gf+v**

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

Fresh fruit and cold sabayon with sherry **gf+v**

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 / **30**

**Substitute shrimp additional cost per person / 5*



LUNCH CHILLED PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or less / 100

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**

Sesame chop salad > sesame marinated sliced chicken atop Napa cabbage and chiffonade radicchio / red peppers / fresh cilantro / julienne carrots / green onions / toasted sesame seeds / ginger miso dressing **gf** / **31**

Michigan cherry chicken salad > spinach, romaine and radicchio lettuces / dried cherries / English cucumber / walnuts / pickled golden raisins / grilled sliced chicken / raspberry vinaigrette **gf** / **31**

The Grand sandwich > deli turkey and double smoked bacon / sliced tomato / lettuce / smoked gouda / tomato aioli on focaccia bread / **29**

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 / 5

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, wet naps and napkins.

BEVERAGES

Priced individually, charged based upon consumption

- > Pepsi soft drinks, sparkling waters and Lipton iced tea / **each 4**
- > Assorted mineral waters / bottled spring water > Fiji / Evian / **each 4**
- > Assorted sparkling waters > Perrier / San Pellegrino / **each 5**
- > Assorted bottled juices / **each 5**
- > Milk 8 oz. cartons > whole / 2% / chocolate / skim / **each 4**

THE BROWN BAG LUNCH

22

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 fudge brownie / house-made blondie brownie / house-made rice cereal bar with toffee chunks **gf**

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

25

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 crusty baguette

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

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

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

SALADS *select 1*

European style sweet and sour coleslaw **gf** / roasted potato salad **gf** / quinoa salad **gf** / roasted cauliflower salad **gf** /

Tuscan kale salad with Italian dressing **gf** / zesty pasta salad / vegetable crudité with hummus **gf**

FRUIT *select 1*

Granola parfait with fresh fruit / mixed berries **gf** / minted fresh fruit **gf**

DESSERT *select 1*

Original Dutch Windmill Cookies / house-made fudge brownie / house-made blondie brownie / house-made rice cereal bar with toffee chunks **gf**

DINNER BUFFET

Minimum of 30 guests.

A service fee will apply for 29 guests or less / 100

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, hot teas and iced tea.

Plaza > your choice of 2 starters, 1 accompaniment, 1 vegetable, 2 proteins and 2 desserts / **56**

Deluxe > your choice of 2 starters, 2 accompaniments, 1 vegetable, 3 proteins and 3 desserts / **67**

Starters >

- > fruit salad
- > 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
- > caprese salad with balsamic vinaigrette
- > 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
- > seasonal soup

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**
- > braised onion beer pork shanks
- > 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
- > dried cherry strudel
- > flourless chocolate cake **gf**
- > house-made vanilla cheesecake
- > peaches and cream strudel **nf**
- > lemon blueberry cream cake **nf**
- > salted caramel brownie cheesecake **nf**



DINNER PLATED

Minimum of 30 guests.

A service fee will apply for 29 guests or less / 100

See terms and conditions for split entrée guidelines.

PLATED DINNER

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



1. FIRST COURSE > CHOOSE 1

SALADS

- > **Caprese salad** with sliced Heirloom tomatoes, Buffalo mozzarella, sweet basil, extra virgin olive oil, balsamic reduction and freshly cracked pepper **gf**
- > **Mélange of arugula**, romaine and friséé with dried cherries, chèvre, toasted almonds and honey-mustard vinaigrette **gf**
- > **Boston bibb lettuce** with pistachios, Gorgonzola crumbles, purple grapes and sherry shallot vinaigrette **gf**
- > **Romaine lettuce** with focaccia croutons, shredded Parmesan cheese and Caesar dressing
- > **Crisp baby iceberg wedge** lettuce with carrots, tomatoes, cucumbers, bacon crumbles, white cheddar and ranch dressing **gf**
- > **Michigan salad** of romaine, spinach and radicchio with sliced strawberries, walnuts, dried cherries, blue cheese crumbles and raspberry vinaigrette **gf**
- > **Scarlet and black kale**, arugula and friséé with pickled carrots, Romano, roasted grape tomatoes and balsamic vinaigrette **gf**
- > **Romaine and cabbage** with mandarin oranges, red and yellow peppers, carrots, sesame seeds and garlic miso vinaigrette **gf**
- > **Roasted watermelon salad** with petite Italian greens, lime, mint, mixed olives, goat cheese crumbles, fleur de sel and extra virgin olive oil **gf**
- > **Tuna nicoise** inspired salad **gf** / *additional price per person 5*
- > **Soba noodle salad** with cilantro pesto, shiitake mushrooms, red peppers, roasted peanuts, baby arugula and seared ahi tuna / **gf** / *additional price per person 5*

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** / 47

Chicken Piccata wild rice pilaf cake / broccolini with garlic / lemon caper sauce / 49

Seared airline breast of chicken roasted yukon gold potatoes, asparagus, slow cooked tomatoes and sherry reduction **gf** / 48

Stuffed chicken with goat cheese, lemon, spinach and fresh herbs / redskin potatoes / boursin mushroom sauce / 49

Tomahawk pork chop sweet potato purée / onion beer sauce / haricot vert / 52

BEEF

7 oz. filet of beef tenderloin creamy mashed potatoes / steamed asparagus / roasted baby peppers / au poivre sauce **gf** / 77

Boneless braised short rib herbed soft polenta / braised greens with bacon / red wine jus and horseradish gremolata **gf** / 55

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

Beef ribeye marble potatoes / braised spinach / pan jus **gf** / 70

FRESH SEAFOOD

Seared spice rubbed salmon with sweet corn and scallions / roasted cherry tomatoes / asparagus / lemon cream **gf** / 51

Pan seared walleye fingerling potatoes / sautéed spinach / lemon-caper sauce **gf** / 54

Halibut fillet with dilled Parisian carrots / Yukon gold potatoes / citrus sauce **gf** / 70

Striped bass haricot vert / garlic mashed potatoes / tomato basil relish **gf** / 68

DUETS

Tenderloin of beef and French cut chicken breast fingerling potatoes / roasted brussels sprouts / red peppers / herb jus **gf** / 64

Tenderloin of beef and jumbo crab cake Plaza potato tart / green beans / red peppers / mustard sauce / 68

Tenderloin of beef and spice rubbed salmon herb roasted yukon gold potatoes / asparagus / lemon cream **gf** / 66

French cut chicken breast and fillet of halibut / marble potatoes / broccolini with garlic / citrus sauce **gf** / 60



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 Kahlua and chocolate sauces **nf**

Chocolate Raspberry Torte with raspberry compote **gf+nf**

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

German chocolate bombe with strawberry vanilla swirled sauces

Blueberry Chiboust with white chocolate center and passion fruit coulis **nf**

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 escarole, bean and tomato stew and oyster 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**

Coconut mango tapioca pudding **gf+v**

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



RECEPTION CULINARY DISPLAYS

GULFSTREAM SEAFOOD FESTIVAL

Chilled jumbo shrimp gf > traditional cocktail sauce / lemon wedges / *price per 100 pieces* **440**

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* / **360**

> Large / *serves approximately 50 guests* / **715**

Smoked Atlantic salmon > minced red onions / boiled egg / capers / cream cheese / toasted baguette crostini / *serves approximately 25 guests / price per display* / **250**

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 / **100**

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

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

Honey glazed country ham > slow baked / honey Dijon mustard / Old Bay aioli / Parker House rolls / butter / *serves approximately 50 guests* / **385**

Fire-roasted tenderloin of beef > sauce Bearnaise / creamy horseradish sauce / Dijon mustard / Parker House rolls / butter / *serves approximately 25 guests* / **440**

Herb-crusted New York strip loin > Dijon mustard / creamy horseradish sauce / Parker House rolls / butter / *serves approximately 30 guests* / **465**

Bavarian slow roasted pork loin > onion beer sauce / Parker House rolls / butter / *serves approximately 30 guests* / **325**

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

Roasted top round of beef > cooked medium rare > Dijon mustard / creamy horseradish sauce / Parker House rolls / butter / *serves approximately 50 guests* / **440**

Cherrywood-smoked slow roasted pork shoulder > Memphis-style and Carolina-style bbq sauces / Pan de Sal slider buns / sweet & sour cole slaw / *serves approximately 30 guests* / **325**

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 / **495**

Bruschetta > tomatoes / artichokes / edamame hummus / marcona almonds and piquillo peppers / grilled breads
> Small / serves approximately 25 guests / **215**
> Large / serves approximately 50 guests / **415**

Gourmet cheeses > a selection of imported and domestic cheeses / dried fruit / a variety of gourmet crackers
> Small / serves approximately 25 guests / **215**
> Large / serves approximately 50 guests / **415**

Garden vegetables > a gourmet blend **gf** / avocado ranch dip / garlic hummus dip
> Small / serves approximately 25 guests / **140**
> Large / serves approximately 50 guests / **250**

Fruit > sliced and cubed **gf** / grapes / berries / creamy citrus dip / strawberry yogurt dip
> Small / serves approximately 25 guests / **215**
> Large / serves approximately 50 guests / **415**

Euro tray > charcuterie of sliced salami, ham and thinly sliced prosciutto / sliced baguette / artisanal cheese / preserves
> Small / serves approximately 25 guests / **250**
> Large / serves approximately 50 guests / **495**

Charcuterie Display > a selection of imported and domestic cheeses in cubes, slices, and chunks / variety of salami including Genoa, Prosciutto, Mortadella and Sopressata / olives / pepperoncini / grilled asparagus / marinated artichoke hearts / dried fruit / vine tomatoes / marinated dried figs / garlic hummus / marcona almond and piquillo dip / balsamic caviar / honey / preserves / lavash triangles / long grissini sticks / baguette slices / toasted squid ink crostini / pickled vegetables / roasted tomatoes / **20 per person**

Desserts > cheesecake tartlet with fruit garnish **gf** / dark chocolate dipped strawberries **gf** / assorted dessert shooters **gf+nf** / chocolate truffles **gf** / black forest opera
> Small / serves approximately 25 guests / **355**
> Large / serves approximately 50 guests / **690**

Plaza assorted dips

Serves approximately 25 guests per order

> Garlic hummus / pita chips / **64**
> Sour cream and chive dip / potato chips **gf** / **59**
> French onion dip / ruffled potato chips **gf** / **59**
> Spicy salsa / tortilla chips **gf** / **59**
> Beer cheese, bacon, green onion dip / mini pretzels / **62**
> Tomato bruschetta / Tuscan garlic bread / **61**
> Hot chili con queso / tortilla chips **gf** / **72**
> Hot spinach artichoke dip / pita points / **72**
> Hot smoked salmon and cream cheese dip / toasted baguette crostini / **77**
> Hot cheesy buffalo chicken dip / tortilla chips **gf** / **72**
> Hot crab cheese dip / lavash / **78**



RECEPTION SMALL PLATES

SELF SERVE STATIONS

> *Each station price per person / 15*

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, 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 / 100*

> *Each station price per person / 15*

> *Additional hours will incur additional costs*

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 / 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

Thai market > freshly tossed vegetable pad thai / fresh vegetables / cilantro / lime / herbs / cashews / choice of chicken or shrimp

HORS D'OEUVRES CHILLED

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

53 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*

Spicy sautéed shrimp with avocado mousse and pickled red onion

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

55 PER DOZEN

Bavarian soft cheese on grilled Tuscan bread with cornichons

Indian eggplant on a pita chip

Brie and Fig with pistachio on black pepper brioche

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

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

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

57 PER DOZEN

Curried deviled egg with fresh chive *gf*

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

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

Duck confit salad on dried cherry crostini with quince jam

Smoked nori wrapped salmon with dill cream cheese *gf*

Gazpacho shrimp shooter *gf*

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



HORS D'OEUVRES

WARM

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

53 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

55 PER DOZEN

Chicken quesadilla with smokey tomato sauce

Empanada de pollo with cilantro cream

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

Crab cake with red pepper aioli and chives

Lobster cake with lemon cream

Vegetable spring roll with sweet and sour sauce

57 PER DOZEN

Crab rangoon with sweet chili sauce

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

Pork Chinese pot sticker with soy aioli

Swedish meatball with capers and parsley sauce

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**



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 / orange vanilla dark chocolate / chocolate hazelnut **gf**

Tartelette > lemon blueberry meringue

Opera > choice of raspberry / pistachio / black forest

Dark chocolate dipped strawberries **gf + v**

Truffles assortment > milk chocolate / dark chocolate / white chocolate

Assorted mini cupcakes > red velvet / chocolate / vanilla

55 PER DOZEN

Cake pops > choice of chocolate / vanilla / red velvet

Chocolate dipped flourless cake pops **gf**

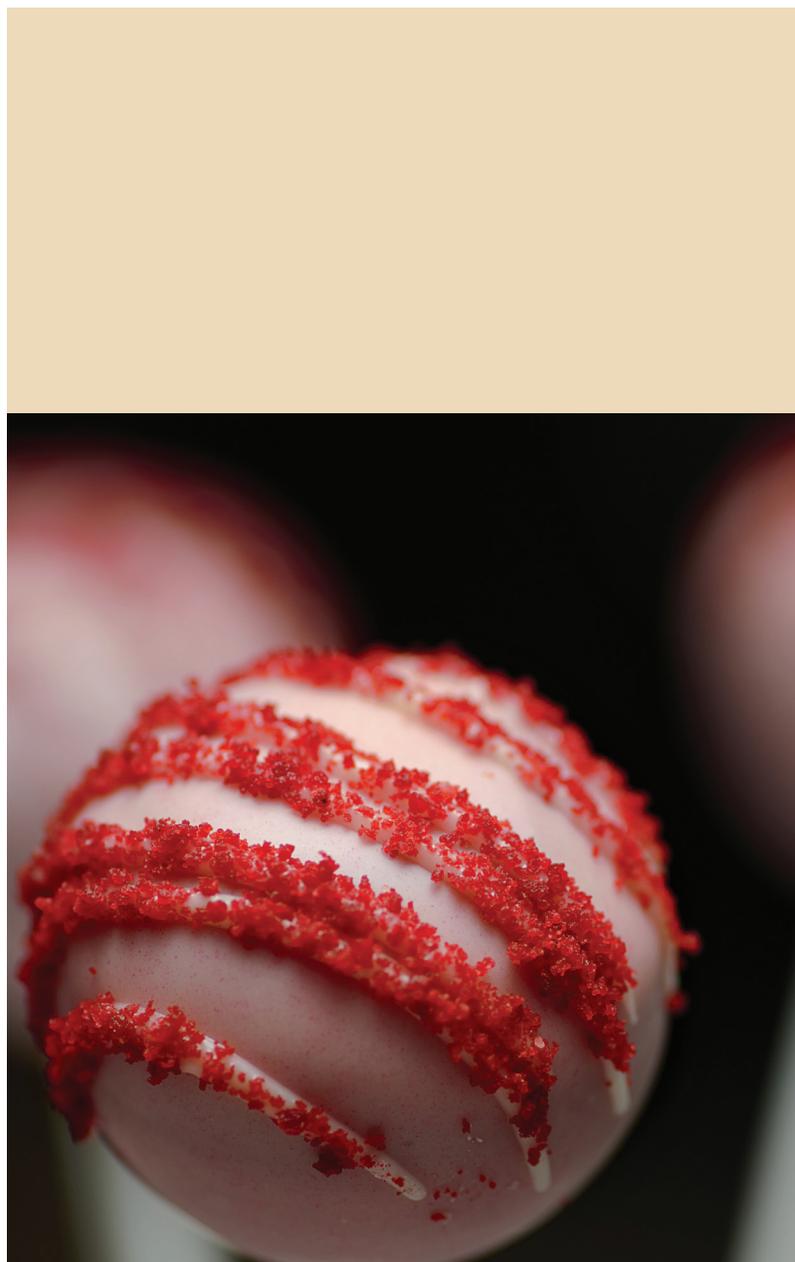
Chocolate dipped pecan pie pops

Chocolate dipped vanilla cheesecake pops

French macaroons **gf**

Coconut macaroons **gf**

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



BAR SERVICES

Beverage prices are subject to current sales tax and 23% service charge.

Bartender fee (Each) / **100**

HOURLY PACKAGED BAR

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

	house	premium	elite
Three hours	30	33	36
Four hours	39	42	45
Five hours	48	51	54

CASH CONSUMPTION BAR

Prices listed below are per drink.

	house	premium	elite
Domestic beer	7	7	7
Import beer	8	8	8
Micro beer	9	9	9
Liquor	9	9	9
Cordial/Cognac	11	11	11
House wine	9	9	-
Elite wine	-	-	10
Sparkling wine	40	40	45

SPONSORED CONSUMPTION BAR

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

	house	premium	elite
Domestic beer	6.5	6.5	6.5
Import beer	7	7	7
Micro beer	7.5	7.5	7.5
Liquor	8	9	10
Cordial/Cognac	10	10	10
House wine	8.5	8.5	-
Elite wine	-	-	9
Sparkling wine	30	30	40

SPECIALTY BARS

22 per person for up to two hours. 12 per person per each additional hour. Each specialty bar comes with two bartenders

Bourbon speakeasy a play on a prohibition speakeasy, this bar offers classic cocktails that bring you back in time. Mainly featuring bourbon, guests will be able to choose several different recipes with added features like smoked cocktails, large ice cubes, exquisite garnishes, and fancy glassware to match.

Margarita bar guests will enjoy several different styles of margaritas. Sweet, spicy, and even smoky creations that will introduce you to a whole new level of margarita. All made with delicious fresh ingredients.

Tiki bar take a trip to the islands with this specialty bar. Fun and fruity cocktails that will mostly feature different flavors of rum. Some classic recipes like the Mai Tai or the Zombie and a few of our own recipes to make your party unforgettable.

Modern mixology this specialty bar features some modern mixology trends such as infused liquors, cocktail foams, and bacon fat washed spirits that will keep your guests wondering how we did it! We take the classics and add a handful of premium house-made ingredients to put our own spin on each of them.

Bloody Mary and Mimosa bar perfect for a brunch gathering. This bar will feature several fresh bloody Mary mixes along side all the essential garnishes to build the perfect bloody Mary. The mimosa portion includes fresh squeezes juices, berries, and house made purées that create the most refreshing combinations for your sparkling concoctions.



BAR SERVICES

SELECTIONS

The Amway Grand Plaza offers the following selections for your beverage service. Please speak with your Event Manager for a complete listing.

	house	premium	elite
Vodka	concierge	Absolut	Belvedere and Titos
Rum	concierge	Bacardi	Plantation 3 Star
Spiced Rum	concierge	Captain Morgan	Plantation Dark
Gin	concierge	Citadelle	Bombay Sapphire
Whiskey	concierge	Seagram's 7	Jack Daniels
Bourbon	concierge	Old Forester	Bulleit Bourbon
Rye	concierge	George Dickel	Bulleit Rye
Canadian	concierge	Canadian Club	Crown Royal
Scotch	concierge	J&B	Dewar's
Tequila	concierge	Los Altos	Espolon
Sparkling Wine	Sumarroca	Sumarroca	La Marca Prosecco
Wine	Avia Chardonnary	Avia Chardonnary	Chateau Souverain Chardonnary
	Avia Pinot Grigio	Avia Pinot Grigio	Chateau Souverain Sauvignon Blanc
	Avia Cabernet/Merlot Blend	Avia Cabernet/Merlot Blend	Chateau Souverain Cabernet Sauvignon
	Avia Pinot Noir	Avia Pinot Noir	Chateau Souverain Pinot Noir
	Avia Riesling	Avia Riesling	Lange Twins Moscato
Cordials	Kahlua / Amaretto / Baileys / Grand Marnier / Courvoisier VS		
Domestic Beer	Budweiser / Bud Light		
Imported Beer	Stella Artois / Heineken		
Microbrew Beer	Founders / Bell's		
Hard Seltzer	Bud Light Hard Seltzer		
Non-Alcoholic	Heineken Zero		

WINE
BY THE BOTTLE

WHITE WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Sauvignon Blanc	Esk Valley / 34
Sauvignon Blanc	Chateau Souverain / 34
White Blend	Ostatu Rioja / 40
Chardonnay	Chateau Souverain / 34
Chardonnay	Mer Soleil by Caymus / 42
Chardonnay	Starmont / 38
Côtes du Rhône Blanc	Domaine de la Solitude / 44
Pinot Grigio	Parducci Small Lot / 34
Pinot Grigio	Barone Fini / 40
Riesling	Ryan Patrick / 34

RED WINES

<i>varietal</i>	<i>vineyard / price per bottle</i>
Merlot	Chateau Souverain / 34
Cabernet Sauvignon	Chateau Souverain / 34
Cabernet Sauvignon	Bonanza by Caymus / 40
Cabernet Sauvignon	William Hill / 37
Pinot Noir	Chateau Souverain / 34
Pinot Noir	Rodney Strong / 42

SPARKLING

<i>varietal</i>	<i>vineyard / price per bottle</i>
Cava Brut	Sumarroca / 35
Prosecco	Astoria / 44
Brut Rosé	Amelia / 48
Brut Prestige	Mumm / 55
Brut Champagne	Veuve Clicquot-Ponsardin, Brut / 110



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 Cash Bar is where the client's guests are responsible for purchasing drinks; 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 less in attendance will have a service fee of \$100.00 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 ice tea.
- Lunch to go, continental breakfast, and break service does not include tableside service.
- Plated Lunch or Dinner selections should be 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.

HOSPITALITIES

- Guest room rates are determined with the understanding that all food and/or beverage items served in the guest rooms will be provided by the Hotel.
- The Hotel reserves the rights to increase the room rate in any room where food/beverage items are served that were not provided by the Hotel.

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 allergen-free 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.



Our unparalleled team of professional chefs, servers and service professionals specialize in making meetings more memorable and events more eventful with exceptional food, incomparable presentation and impeccable service – for any occasion – anywhere, anytime.

For more information on how we can help you customize your next event call, 616.776.6400 or email salescatering@ahchospitality.com

AMWAY GRAND PLAZA
HOTEL CATERING

