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breaks



lunch



reception



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crafted for you

inspirational menus

JW Marriott Grand Rapids

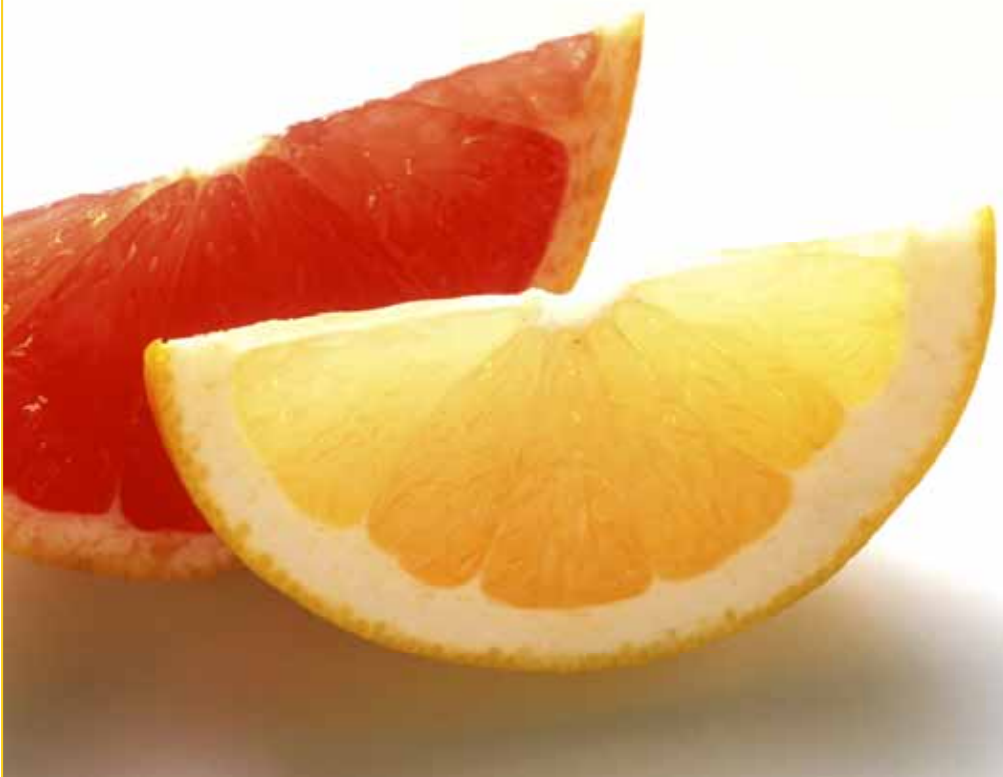
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www.ilovethejw.com

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- [juices](#)
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Continental

Traditional | \$15

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Seasonal Fruits and Berries

Collection of Morning Pastries and Breakfast Breads

Sweet Butter and Fruit Preserves

Coffee, Decaffeinated Coffee and Hot Tea Service

West Michigan Continental

Deluxe | \$18

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Seasonal Fruits and Berries

Collection of Morning Pastries and Breakfast Breads

Petite Bagels with Accoutrements and Toaster Station

Sweet Butter, Whipped Cream Cheese and Fruit Preserves

Assorted Individual Yogurts

Coffee, Decaffeinated Coffee and Hot Tea Service

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Healthy Fit Continental

Healthy | \$18

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Seasonal Fruits and Berries

Yogurt Granola Parfaits

Assorted Kashi Cereals with 2% and Skim Milk

Hard Boiled Eggs

Whole Wheat English Muffins with Natural Peanut Butter

Coffee, Decaffeinated Coffee and Hot Tea Service

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Great Lakes Buffet

Buffet | \$24

- Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices
- Seasonal Fruits and Berries
- Soft Scrambled Eggs with Select Cheeses and Chives
- Individually Boxed Kellogg's Cereals with Whole, Low Fat and Skim Milk
- Crisp Breakfast Potatoes
- Select Two: Applewood Smoked Bacon, Sausage or Cured Ham
- Collection of Breakfast Pastries and Muffins
- Coffee, Decaffeinated Coffee and Hot Tea Service
- Egg Beaters Available Upon Request*

JW Breakfast Buffet

Buffet | \$29

- Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices
- Seasonal Fruits and Berries
- Soft Scrambled Eggs with Select Cheeses and Chives
- Crustless Quiche Lorraine
- Egg and Cheese Croissant
- Crisp Breakfast Potatoes
- Select Two: Applewood Smoked Bacon, Sausage or Cured Ham
- Collection of Breakfast Pastries and Muffins
- Baked French Toast with Orange and Mascarpone Icing
- Individual Assorted Yogurts
- Coffee, Decaffeinated Coffee and Hot Tea Service

Bring the Buffet to Life with an Attendant - \$125 per Attendant. One Attendant per 50 Guests. Minimum of 25 Guests. A \$250 Fee will be Applied to Buffets Under 25 Guests.

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Omelet Station

Station | \$15

Omelets

Eggs or Egg Beaters Made to Order

Ham, Sausage, Bacon

Mushrooms, Sun-Dried Tomatoes,
Onions, Peppers, Wilted Spinach

Cheddar and Mozzarella Cheeses

Waffle Station

Station | \$11

Buttermilk Waffles Made to Order

Michigan Maple Syrup

Toasted Pecans

Chantilly Cream

Dried Michigan Cherries and Strawberries

Price Includes Attendant Fee.

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Enhancements

Because You Can

Breakfast Meats – Choice of Two: Smoked Bacon, Cured Ham or Sausage | \$5 per person

Smoked Salmon Platter with Classical Accoutrements and Petite Bagels | \$8 per person

Soft Scrambled Eggs with Select Cheeses and Chives | \$4 per person

Egg and Cheese Croissant | \$6 per person

Classic Eggs Benedict | \$8 per person

Breakfast Burritos with Scrambled Eggs, Chorizo and Queso Fresca Cheese | \$6 per person

Market Inspired Individual Breakfast Quiche | \$6 per person

Pancakes with Whipped Butter and Warm Michigan Maple Syrup | \$5 per person

Baked French Toast with Orange and Mascarpone Icing | \$6 per person

Crisp Breakfast Potatoes | \$3 per person

Corned Beef Hash | \$6 per person

Biscuits and Redeye Gravy | \$5 per person

McCann's Steel Cut Oatmeal with Bananas, Raisins, Brown Sugar, Whole, Low Fat and Skim Milk | \$3 per person



Assorted Bagels with Cream Cheese | \$21 per dozen

Assorted Breakfast Pastries | \$24 per dozen

Traditional Churros | \$19 per dozen

Individual Assorted Fruit Yogurts | \$30 per dozen

Yogurt, Berry and Granola Parfait | \$5 per person

Individually Boxed Kellogg's Cereals | \$36 per dozen

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All Plated Breakfast Entrees include a Presentation of the following:

- Chilled Orange Juice
- Collection of Morning Pastries
- Seasonal Fruit
- Sweet Butter and Fruit Preserves
- Coffee, Decaffeinated Coffee and Hot Tea Service

Scrambled Eggs

Plated | \$21

- Scrambled Eggs with Chives and Cheese
- Applewood Smoked Bacon and Sausage
- Crisp Breakfast Potatoes

Hollandaise and Hash

Plated | \$26

- Corned Beef Hash
- Soft Poached Eggs
- Lemon Chive Hollandaise on Toast

Quiche

Plated | \$22

- Spinach and Cheese Quiche
- Potatoes Lyonnaise with Thyme and Onions
- Sun-Dried Tomato Hollandaise



Egg Beaters Available Upon Request

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All Plated Breakfast Entrees include a Presentation of the following:

- Chilled Orange Juice
- Collection of Morning Pastries
- Seasonal Fruit
- Sweet Butter and Fruit Preserves
- Coffee, Decaffeinated Coffee and Hot Tea Service

Brioche French Toast

Plated | \$22

- Brioche French Toast with Dried Fruits
- Warm Michigan Maple Syrup and Honey Butter
- Applewood Smoked Bacon
- Seasonal Berries

Steak and Eggs

Plated | \$29

- Petite Filet Mignon
- Wild Mushroom Hash
- Béarnaise Sauce
- Poached Eggs

Southern Specialty

Plated | \$23

- Crispy Pork Belly with Thyme-Maple Glaze,
- Cheddar Grits and Caramelized Apples



Egg Beaters Available Upon Request

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JW Brunch

Brunch | \$40

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Seasonal Fruits and Berries

Assorted Cold Cereals with 2% and Skim Milk

House Smoked Salmon with Traditional Accompaniments and Petite Bagels

Farmers Market Pasta Salad

Hearts of Romaine with Cucumber, Aged Parmesan, Croutons and JW Green Goddess Dressing

Omelet Station

Crisp Breakfast Potatoes

Applewood Smoked Bacon and Country Style Sausage Links

Maple Glazed Turkey with Au Gratin Potatoes and Sugar Snap Peas

Collection of Morning Pastries and Breakfast Breads

Sweet Butter, Honey and Fruit Preserves

Trio of Petite Desserts

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

Price Includes Attendant Fee.

Minimum of 25 Guests. A \$250 Fee will be Applied to Stations Under 25 Guests.

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DELIGHT

- muffins
- juices
- nuts
- popcorn
- pretzels
- cakes
- soda
- cappuccino

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Uptown – Fit for You

AM Break | \$8

House Made Granola with Flax Seeds

Yogurt Covered Raisins

Salted Almonds

Muffins and Nut Breads

Vanilla Yogurt

Half Pints of Milk – 2% and Whole



Fruit Break

AM Break | \$8

Whole and Sliced Fruit

Market Inspired Seasonal Berries

Dunk Tank

AM Break | \$7

Fresh Donuts

Half Pints of Milk – Whole, Low Fat, Skim and Chocolate

A Little Pick Me Up

AM Break | \$9

Starbucks Double Shots

Illy Coffee with Flavors

Biscotti

Shortbread

Vanilla Madelines

Boardroom Break

AM Break | \$8

Illy Coffee and Hot Teas

A Choice of: Breakfast Pastries or Donuts



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"Cake in a Cup" Hour

PM Break | \$12

Red Velvet with Cream Cheese Icing

Sweet Vanilla with Butter Cream Icing

Black Devil's Food Cake with
Dark Chocolate Icing

Whole, Low Fat, Skim and Chocolate Milk



Craving Food

PM Break | \$14

House Made Chips

Soft Pretzels - Served Warm with
Dipping Sauces

Roasted Peanuts

Lightly Buttered Popcorn

Peanut Brittle

Mini Oreos

Cracker Jacks

Jones Sodas

Anti Siesta!

PM Break | \$9

Chips

Salsa

Guacamole

Warm Queso Dip

Limeade

Sundae School

PM Break | \$13

Be Schooled in Hudsonville Ice Cream, Hand Scooped

Assorted Toppings

Ice Cream Bars, Root Beer Floats and Fudgcicles

**Attendant Required - \$125 per Attendant*

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All Things Chocolate

PM Break | \$15

Chocolate Chocolate Chip Cookies

Chocolate Mousse

Chocolate Covered Nuts

Chocolate Covered Pretzels

Black Devils Food Cake Cupcake
with Dark Chocolate Icing

Liquid Energy Break

PM Break | \$10

Starbucks Double Shots

Assorted Bolthouse Farms Smoothies

Red Bull

Sobe Energy Drinks

Sobe Lifewater

The Cookie Jar

PM Break | \$13

Fresh, Oven Baked Cookies: Peanut Butter,
Chocolate Chunk, Snickerdoodles

Platinum Blondie's with Macadamia Nuts
and White Chocolate

Half Pints of Milk - 2% and Whole

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Snacks

A La Carte

- Assortment of Brownies and Cookies | \$36 per dozen
- Assortment of Brownies and Blondies | \$40 per dozen
- Muffin Tops | \$12 per dozen
- Cookies – All Kinds | \$24 per dozen
- Toasted Rice and Marshmallow Treats | \$3 each
- Soft Pretzels – Served Warm with Dipping Sauces | \$3 each
- Lightly Buttered Popcorn | \$3 per person
- Wasabi Nuts | \$3 per person
- Potato Chips with Dips | \$3 per person
- Crudités with JWGR Ranch | \$4 per person
- House Made Ice Cream Sandwiches | \$4 each
- Granola Bars | \$4 each
- Power Bars | \$5 each
- Assorted Candy Bars | \$3 each
- Trail Mix | \$4 per person
- Yogurt Covered Raisins | \$3 per person
- Fruit Yogurts | \$3 each
- Fruit Skewers | \$4 each
- Whole Fruit | \$3 each



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Refreshments

A La Carte

Caffeinated and Decaffeinated Coffee | \$60 per gallon

Iced Tea | \$4 per person

Hot Chocolate | \$5 per person

Assorted Regular and Diet Soft Drinks | \$3 each

Chilled Bottled Water | \$3 each

Chilled Sparkling Water | \$4 each

Vitamin Waters | \$4 each

Tazo Iced Teas - Assorted Flavors | \$4 each

Individual Assorted Fruit Juice | \$4 each

Energy Drinks | \$4 each

Jones Sodas - Flavors Galore | \$5 each

Starbucks Frappuccino and Mocha Drinks | \$4 each

Starbucks Double Shots | \$4 each

Milk - Skim and Whole (Pints) | \$2 each



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Day Beverage Service

All Day Hot and Cold Beverage Service | \$19 per person

Illy Caffeinated and Decaffeinated Coffee

A Selection of Hot Tea

Sweeteners and Milk

Assorted Diet and Regular Soft Drinks

Chilled Bottled Water

Up to 8 Hours



Half Day Hot and Cold Beverage Service | \$13 per person

Illy Caffeinated and Decaffeinated Coffee

A Selection of Hot Tea

Sweeteners and Milk

Assorted Diet and Regular Soft Drinks

Chilled Bottled Water

Up to 4 Hours

All Day Cold Beverage Service | \$15 per person

Assorted Diet and Regular Soft Drinks

Chilled Bottled Water

Up to 8 Hours

Half Day Cold Beverage Service | \$8 per person

Assorted Diet and Regular Soft Drinks

Chilled Bottled Water

Up to 4 Hours

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- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches



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Cold Plated Lunch

All Chilled Entrées Include:

Choice of One Dessert

Coffee, Decaffeinated Coffee,
Iced Tea and Hot Tea Service

Chilled Entrée

Lunch

Cobb Salad with Applewood Smoked Bacon, Teardrop Tomatoes, Sieved Egg, Roasted Turkey, Bleu Cheese, Avocado and JW Dressing with Artisan Bread | \$19

Tea-Smoked Chicken Breast Salad with Vegetable Slaw, Toasted Peanuts and Ginger Wasabi Vinaigrette with Artisan Bread | \$20

Marinated Tuna "Nicoise" Style with Green Beans, Potatoes, Olives, Teardrop Tomatoes, Capers, Hard-Cooked Eggs and Red Wine Vinaigrette with Artisan Bread | \$21

Gulf Shrimp and Grilled Artichoke Salad with Celeriac, Potatoes and Creamy Truffle Dressing with Artisan Bread | \$23

Foccacia BLT

Grilled Foccacia Bread with Applewood Smoked Bacon, Sun-Dried Tomatoes, Mayonnaise, Iceberg Lettuce and Gruyere Cheese. Served with Pickled Vegetables, House Made Chips and a Pickle | \$21

Charred Beef Baguette

Char Crusted Beef Tenderloin, Bleu Cheese Spread, Caramelized Onions and Wilted Baby Spinach Stacked on a French Baguette. Served with Pickled Vegetables, House Made Chips and a Pickle | \$23

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Hot Plated Lunch

All Entrees Include:

Choice of One Luncheon Starter

Choice of One Dessert

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee,
Iced Tea and Hot Tea Service

Starters

Soups

Woodland Mushroom and Grilled Portobello Soup with Fine Herbs

Baked Potato and Leek Soup with Smoked Bacon and Chive Mascarpone

Carrot Ginger Soup with Orange-Coriander Crème Fraiche

Select Market Inspired Seasonal Soup Available

Salads

Farmers Market Salad with Roasted Beets, Candied Walnuts, Bleu Cheese Toast and Navel Orange Vinaigrette

Spinach Salad with Woodland Mushrooms, Sieved Eggs, Spicy Pecans and Applewood Smoked Bacon Vinaigrette

Hearts of Romaine with Cucumbers, Sour Dough Croutons and House Made Green Goddess Dressing

Field Greens with Radishes, English Cucumbers, Buttermilk Bleu Cheese Toast and Charred Onion Vinaigrette

Chopped Vegetable Salad with Wasabi Sesame Vinaigrette

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Seafood Entrées

Plated

Slow Roasted Atlantic Salmon
Soft Polenta, Spiced Tomato Nectar
and Salsa Verde | \$29

Seared Alaskan Halibut
Basmati Rice, Macadamia Nuts,
Fragrant Hong Kong Style Vinaigrette
and Pickled Cucumbers | \$34

Citrus Roasted Shrimp
Citrus Couscous, Candied Garlic
Mint Jus Lie and Cilantro Pesto | \$31

Beef and Pork Entrées

Plated

Grilled Top Sirloin Steak "Kalbi Style"
Braised Bok Choy, Sticky Rice and Ginger
Barbecue Glaze | \$34

Spice Crusted Pork Tenderloin
Black Beans, Mango Mojo, Soffrito and
Chipotle Aioli | \$33

Grilled Flank Steak
New Potato and Arugula Salad,
Balsamic Onions, Coriander-Peppercorn
Vinaigrette, Aged Goat Cheese and
Toasted Pine Nuts | \$33

Poultry Entrées

Plated

Penne Pasta with a Ragout of Balsamic
Roasted Chicken, Shiitake Mushrooms,
Tomato-Vegetable Broth and
Aged Goat Cheese | \$26

Almond Crusted Chicken Breast
Spinach Salad, Jicama,
Toasted Almonds, Bleu Cheese,
Balsamic Onions, Mustard-Ginger
Vinaigrette | \$27

Bone-in Chicken Breast
Warm Lentil Salad, Smoked Bacon
Vinaigrette, Brussel Sprouts, Heirloom
Carrots and Mustard Chive Jus | \$30

Vegetarian Entrée

Plated

Crispy Goat Cheese Polenta
Wild Mushroom Ragout,
Buttered Spinach, Truffled Watercress
Salad and Chevre | \$27

Autumn Squash Agnolotti
Brown Butter Vinaigrette, Pumpkin Seed
Pesto, Shredded Manchego Cheese and
Crispy Basil | \$27



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Dessert

Lunch | Choice of One Included in Menu Price

Lemon Tart

Crème Brulee

Market Inspired Cheese Cake

Tiramisu

Coconut Panna Cotta with Tropical Fruit Nectar

Chocolate Orange Flourless Cake with
White Chocolate Crème Anglaise

Chocolate Praline Trifle

Combine Three Dessert Selections to Create a Trio of Desserts | \$6



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Soup, Salad and Sandwich Buffet

Buffet | \$26

Choose One Soup, One Salad and Two Sandwiches

Soups

Baked Potato and Leek Soup with Smoked Bacon

Woodland Mushroom Soup with Fine Herbs and Crème Fraiche

Salads

Organic Mixed Greens with Wasabi Sesame Vinaigrette and Toasted Almonds

Hearts of Romaine with Green Goddess Dressing, Cucumbers and Sourdough Croutons

Spinach Salad with Smoked Bacon Vinaigrette, Caramelized Onions and Bleu Cheese

Sandwiches

BLT Panini with Avocado and Tomato Rouille

Charred Beef Tenderloin Baguette with Bleu Cheese and Spinach

Smoked Turkey Wrap with Aged Cheddar, Citrus Dressed Arugula and Wild Mushrooms

Corned Beef Reuben with Swiss Cheese, Slaw and Thousand Island Dressing

Grilled Vegetable Panini with Herbed Ricotta and Balsamic Dressed Spinach

Buffet to Include

Buffet to Include:

House Made Chips

Artisan Bread and Griffin Butter

Assortment of Cookies

Coffee, Decaffeinated Coffee,

Iced Tea and Hot Tea Service

Perfect for up to 50 Guests.

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Board Room A La Carte

Guests may choose any of the items below by ordering the day of the meeting. Menus will be provided to guests.

Seasonal Soup and Half Salad | \$12

Chuck Burger with Choice of Cheese, Fries, Pickled Vegetables and a House Made Bun | \$15

Corned Beef Reuben with Pumpernickel Bread, Sauerkraut, Russian Dressing and Swiss Cheese | \$11

JW Style Club Sandwich with Turkey, Ham, Bacon, Lettuce, Sun-Dried Tomato Mayonnaise and Whole Grain Bread | \$11

Cheesy Pesto Flatbread with Triple Cheeses, Basil Pesto, Roasted Garlic and Sun-Dried Tomatoes | \$12

Seared Ahi Tuna Salad with Red Cabbage, Bok Choy, Pineapple, Macadamia Nuts, Green Onion and Ginger Soy Sauce | \$15

Curried Chicken Salad Wrap with Grapes, Almonds, Cilantro, Naan Bread, Potato Chips and Pickled Vegetables | \$12

Spicy Tempura Tuna Roll with Avocado, Fireball Sauce and Pickled Cucumber | \$12



Perfect for up to 15 Guests.

Preorders will be taken the morning of the meeting and delivered to meeting room at specified time.

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Taste of Mexico

Buffet | \$32

Chicken and Tortilla Soup with Lime Crema and Cilantro

Iceberg, Avocado and Jicama Salad with Citrus-Chile Dressing

Black Bean and Corn Salad

Spice Rubbed Pork Enchiladas Ancho Chile Barbecue and Queso Fresca

Marinated Beef or Chicken Fajitas

Guacamole, Sour Cream and Pico de Gallo

Warm Flour Tortillas

Corn Tortilla Chips

Mexican Rice with Cilantro

Flan with Coconut

Cajeta Bread Pudding with Caramel

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

Minimum of 25 Guests. A \$250 Fee will be Applied to Buffets Under 25 Guests.

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Taste of the Mediterranean

Buffet | \$34

Antipasto Platter, Marinated Vegetables, Cured Meats, Cipollini Onions, Stuffed Peppers

Hearts of Romaine Salad with Olive Vinaigrette, Aged Parmesan and Garlic Croutons

Fresh Bocconcini with Romesco Sauce

Chicken Cacciatore with Tomato Fondue and Shaved Romano

Tortellini Pasta with Roasted Vegetables, Extra Virgin Oil, Pesto and Asiago

White Fish with Lemon, Olives and Capers

Lemon Tarts

Seasonal Crème Brulee

Flourless Chocolate Cake

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service



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New York Delicatessen

Buffet | \$35

Slow Roasted Pastrami, Roasted Turkey Breast, Braised Corned Beef

Imported Gruyere and Vermont Cheddar Cheeses

Lettuce, Tomatoes, Onions, Mustards, Horseradish

New and Old Pickles

House Made Giardiniera

House Made Kettle Chips

Cole Slaw

Potato Salad

Old Fashioned Chicken Noodle Soup

Black and White Cookies

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

*Bring the Buffet to Life with an Attendant - \$125 per Attendant.
One Attendant per 50 Guests.*

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Taste of America

Buffet | \$36

Baked Potato Soup with Cheddar Cheese and Chive Crème Fraiche Or Chef's Lovely Soup of the Season

Hearts of Romaine Salad with Cucumbers, Avocados and Green Goddess Dressing

Farfalle Pasta Salad with Rock Shrimp, Basil and Creamy Citrus Dressing

Buttermilk Fried Chicken Breast

Roasted Walleye with Fennel, Lemon and Tomato Fondue

JW Meat Loaf with Applewood Smoked Bacon and House Made Barbecue Nectar



Broccolini with Parmesan Cheese and Sweet Butter

Caramelized Onion Mashed Potatoes

Seasonal Chocolate Cake

Seasonal Cobbler

Chocolate Banana Cream Pie

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

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Taste of International Flavors

Buffet | \$32

Marinated Vegetable Salad

"Ala Grecque" with Feta Cheese, Watercress and Oregano-Lemon Vinaigrette

Steamed Vegetable Dumplings with Shoyu and Firecracker Dipping Sauce

Caesar Salad with Aged Parmesan and Garlic Croutons

Black Forest Ham and Salami Grinder with all the Right Toppings

Pastrami Reuben Slider with Swiss Cheese, Slaw and Grilled Rye Bread

Chicken "Adobo" Style with Steamed Rice and Garlic Vinegar

Tiramisu

Cannoli

Baked Mexican Hot Chocolate

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service



Minimum of 25 Guests. A \$250 Fee will be Applied to Buffets Under 25 Guests.

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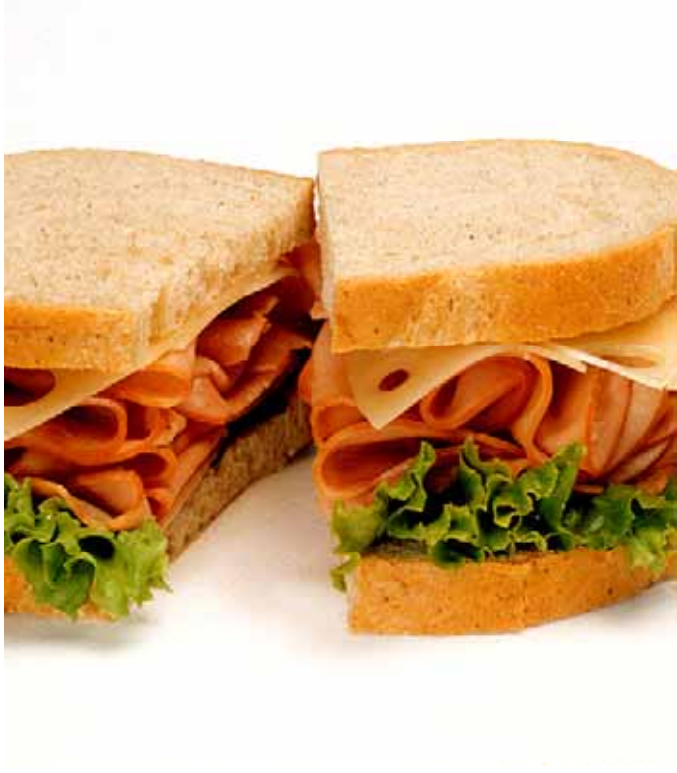
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A Deli Lunch JW Style

Buffet | \$29



Yukon Gold Potato Salad with Applewood Smoked Bacon, Mustard and Apple Cider Vinaigrette

Albacore Tuna Salad with Lemon

Field Greens with Radishes, English Cucumbers, Buttermilk Blue Cheese Toast and Charred Onion Vinaigrette

Marinated Mozzarella and Dried Tomato Salsa with Basil Oil, Sea Salt and Arugula

Collection of Sandwich Charcuterie Maple Cured Ham, Mesquite Smoked Turkey, Genoa Salami, Roasted Tenderloin of Beef

Selection of Sliced Sandwich Cheeses

Curry-Apple Chicken Salad with Toasted Almonds and Grapes

House Made Chips

Sliced Breads and Mixed Rolls

Chocolate Peanut Butter Bars

Butterscotch Pudding

Cream Cheese Brownie

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

Enhancements

Soup | \$1

Market Inspired Soup

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Healthy Approach

Buffet | \$34

Tomato-Vegetable Soup with Orzo

Grilled and Roasted Vegetables with Balsamic Drizzle

Hummus, Eggplant Dip and Tatzki with Grilled Pita Bread

Tabbouleh with Poached Shrimp

Spicy Cucumber Salad

Chicken Breast Slow Cooked in Yogurt, Onions, Garlic and Ginger

Braised Halibut with Tomato, Okra and Chilies

Basmati Rice with Cilantro

Vanilla Buttermilk Panna Cotta with Strawberry Nectar

Chocolate Angel Trifle with Cherry Walnut Bark

Seasonal Fruit Parfait with Almond Macaroon and Vanilla Bean Sabayon

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

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Vegetarian Friendly

Bag Lunch | \$16

Grilled Portobello Mushroom Steak with Charred Peppers, Smoked Onions and Sun-Dried Tomatoes on Multigrain Bread

Orzo Pasta Salad

Whole Fruit

Sun Chips

Oatmeal Scotchie Cookies



Smoked Michigan Turkey

Bag Lunch | \$18

Honey-mustard Sauce, Brie Cheese Arugula Scented with Citrus on Multigrain Bread

Orzo Pasta Salad

Sun Chips

Whole Fruit

Platinum Blondies



Peppered Roast Beef

Bag Lunch | \$20

Thinly Sliced with Caramelized Onions, Bleu Cheese Spread and Port Soaked Raisins on Crusty Baguette

Orzo Pasta Salad

Whole Fruit

Sun Chips

Chocolate Chocolate Chip Cookies

Chicken Breast "Hail Caesar"

Bag Lunch | \$18

Parmesan Cheese, Romaine Lettuce and "Hail Caesar" Spread on Ciabatta Roll

Orzo Pasta Salad

Sun Chips

Whole Fruit

Rice Krispy Treat

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Reception Ideas

Chilled Hors d'oeuvres

Smoked Salmon Tartare with Crispy Wonton, Egg and Lemon Crème Fraiche | \$48 per dozen

Caviar Chips | \$48 per dozen

Bruschetta with Eggplant, Feta and Basil | \$48 per dozen

Crudité with Buttermilk Dressing and Green Goddess | \$48 per dozen

Pepperdew Pepper Stuffed with Cheese | \$48 per dozen

Goat Cheese Sphere with Tapenade | \$48 per dozen

Petite Mozzarella with Extra Virgin Olive Oil | \$48 per dozen

Smoked Salmon with Fennel | \$60 per dozen

Duck Prosciutto with Fig Syrup | \$60 per dozen

Charred Beef with Bleu Cheese and Arugula | \$60 per dozen

Crab Salad with Lemon and Cucumber | \$72 per dozen

Tuna with Soy and Wasabi | \$72 per dozen

Hamachi with Chillies and Lime | \$72 per dozen

Scallop Escabeche with Avocado Mousse | \$72 per dozen

Reception Ideas

Seafood and Sushi Displays

Gulf Shrimp with Horseradish Cocktail and Tabasco Aioli | \$50 per dozen

Oysters on the Half Shell Mignonette, Wasabi-Yuzu Nectar | \$48 per dozen

Infused Shrimp Virgin Mojito or Margarita | \$60 per dozen

Gulf Shrimp with Provencal Tomatoes, Olive Oil and Herbs | \$54 per dozen

Chef's Selection of Sushi, Raw and Cooked, Pickled Ginger, Wasabi, Soy Sauce | \$6 per person per hour

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Reception Ideas

Hot Hors d'oeuvres

Roasted Yukon Gold Potatoes with Truffled Herb Salad | \$48 per dozen

Vegetable Tempura with Dipping Sauce | \$48 per dozen

Crisp Cheese Beignets | \$48 per dozen

Vegetable Fritters with Dipping Sauce | \$48 per dozen

Egg and Potato Tortilla with Sea Salt | \$48 per dozen

Crispy Potato Cakes with Herb Ricotta Cheese | \$48 per dozen

Smoked Chicken Salad with Caramelized Onions on Toast | \$48 per dozen

Spiced Beef with Black Beans and Fruit Mojo | \$60 per dozen

Petite Crab Cakes with Ginger Aioli | \$60 per dozen

Bacon Crostini with Arugula Salad and Balsamic Syrup | \$60 per dozen

Petite Lamb Chops with Caramelized Onions and Red Wine Reduction Sauce | \$60 per dozen

Lobster with Vanilla and Sweet Potato | \$72 per dozen

Shooters

Bloody Mary Oyster | \$48 per dozen

Shrimp and Tropical Fruit | \$48 per dozen



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Reception Displays

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Market Fruit | \$5 per person

Fruit and Berries with
Seasonal Yogurt Dipping Sauce

Antipasta | \$12 per person

Collection of Marinated and Grilled
Vegetables

Cured Meats and Condiments

JW Marinated Olives, Artisan Breads

Artisan Cheese

Good | \$8 per person

Everyday Favorites with Crackers

Better | \$11 per person

A Combination of Everyday Favorites and
Artisan Quality Cheeses with Crackers
Toasted Baguette

Best | \$15 per person

Artisan Quality Handmade Cheeses with
Toasted Baguette and Crackers

Chilled Seafood | \$19 per person

Scallop Escabeche with Avocado Mousse

Tuna Poke with Wasabi Ginger Dressing

Shrimp with Mojito Infuser

Mussels with Red Pepper Aioli

Bruschetta | \$9 per person

Tapenade with Goat's Cheese

Roasted Garlic-Chick Peas and
Cucumber Relish

Portobello, Gorgonzola and
Balsamic Drizzle

Bell Peppers, Mozzarella,
Eggplant Topping

House Smoked Salmon | \$11 per person

Gribiche Sauce

Lemon Crème Fraiche

Capers and Toast Points



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Salad

Action Station | \$15 per person

Shaved Romaine with Cucumbers and Green Goddess

Chopped Spinach with Roasted Mushrooms, Bleu Cheese and Warm Bacon Dressing

Thai Chopped Salad with Napa Cabbage, Bok Choy, Carrots, Scallions and Thai Peanut Dressing

Quesadilla

Action Station | \$18 per person

Braised Pork

Spiced Chicken

Queso Fresca

Tomatilla Salsa

Chipotle Crema

Guacamole

Crisp Corn Tortillas

Asian Inspired

Action Station | \$19 per person

Stir Fried Vegetables with Hong Kong Vinaigrette

Chicken and Shrimp with Governor's Sauce

Vegetarian Spring Rolls

Pasta

Action Station | \$17 per person

Orecchiette with Pancetta, JW Red Sauce and Pecorino

Cavatappi with Caramelized Squash, Chevre and Pumpkin Seed Pesto

Penne Pasta with Bleu Cheese, Wilted Spinach and Roasted Mushrooms

Made to Order

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Shrimp

Action Station | \$21 per person

Roasted and Tossed with Garlic, Lemon and Parsley

Chilled and Tossed with Mojito Infusion

Grilled with Lemon Grass and Ginger Oil



Sushi

Action Station | \$26 per person

California Rolls with Dungeness Crab

Hamachi Spicy Scallop Rolls

Vegetarian California Rolls

Nigiri with Hamachi, Tuna, Salmon, Teriyaki
Glazed Eel

Wasabi, Soy, Pickled Ginger, Spicy
Mayonnaise and Mango Sauce

JDub Wings

Action Station | \$19 per person

Wings Tossed to Order with Chef's Signature Sauces

Celery and Carrots

Bleu Cheese and Ranch

Made to Order

\$250 Fee will be Applied to Buffets Under 25 Guests

Roasted and Carved for You

Includes Sliced Artisan Bread and Butter

Apple Cider Cured Boneless Breast of Turkey, Spiced Maple Mayonnaise, Orange Infused-Honey Mustard, Petite Rolls and Warm Potato Salad with Smoked Bacon | \$11 per person



Peppercorn Dusted New York Strip Steak
Horseradish Mayonnaise, Blue Cheese Butter, Collection of Mustards and Petite Rolls and Whipped Potatoes with Chives | \$16 per person

Charred Crusted Tenderloin of Beef Crushed Gold Potatoes,
Sugar Snap Peas and Sauce Foyot | \$22 per person



Sugar and Ginger Ale Cured Virginia Ham, Mango Barbecue Sauce,
Grilled Pineapple Relish and Sweet and Spicy Barbecue | \$9 per person

Citrus Brined Pork Loin
with Chipotle Glaze and Tasso Ham Grits | \$9 per person

Slow Roasted Cedar Planked Atlantic Salmon
Citrus Butter, Remoulade and Couscous | \$9 per person



Price Includes Carving Fee

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Premiere Dessert Selection

All Petite | \$12

Lemon Tart with Chantilly Cream

Chocolate Souffle Cake with Crema

Seasonal Fruit Selection

Assorted House Made Cookies

Coffee and Tea Service

Signature Dessert Selection

All Petite | \$16

Vanilla Crème Brulee

Lemon Tart with Chantilly Cream

Chocolate Souffle Cake with Crema

Peanut Butter and Jelly Tart

Seasonal Fruit Trifle

Coffee and Tea Service

Dessert Station

Action Station | \$9 per person

Seasonal Beignets with Proper Accoutrements

Ask us about our Cotton Candy Surprise | \$2 per person

Assortment of Truffles | \$24 per dozen

Minimum of 25 guests

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Starters

Hot Soup

Woodland Mushroom and Salsify Bisque with Truffled Chive Emulsion

Warm Russet Potato and Leek Soup with Butter Poached Scallop

Curried Squash Soup with Apple Butter, Chevre and Shrimp

Carrot Ginger Soup with Orange-Coriander Crème Fraiche

Select Market Inspired Seasonal Soup

Chilled Soup

Avocado and Cucumber Soup with Cilantro Oil and Crab Salad

Select Market Inspired Seasonal Chilled Soup

Hot Plated Dinner

All Entrees Include:

Choice of One Dinner Starter

Choice of One Dessert

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

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Starters

Salad

Warm Country Style Bean Salad with New Potatoes, Goat Cheese and Truffle Vinaigrette

Grilled Portobello with Spinach Salad, Pecorino, Roasted Pepper and Pancetta Vinaigrette

Chicory and Endive Salad with Market Fruit, Bleu Cheese, Candied Pecans and Orange-Shallot Vinaigrette

Spinach and Cress Salad with Jicama, Roasted Shiitakes, Toasted Almonds and Ginger-mustard Dressing

Hearts of Romaine with Cucumbers, Aged Parmesan, Croutons and JW Green Goddess Dressing

Field Greens with Sun-Dried Tomatoes, Olives, Feta and Basil Vinaigrette

Intermezzo

House Made Sorbet with Fruit Syrup | \$2

Sparkling Shooters | \$2

Seasonal Fruit Granita | \$2

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Starters

Enhancement

Dungeness Crab Cake with JW Slaw, Ginger Remoulade and Bell Pepper Coulis | \$4 per person

Artichoke "Barigoule" with Roasted Gulf Shrimp, Prosciutto, Pecorino and Lemon Vinaigrette | \$4 per person

Poached Shrimp with Curried Apple Salad, Serrano Ham, Totsoi and Grilled Pineapple Vinaigrette | \$4 per person

Braised Chicken Gnocchi with Olive Oil Poached Garlic, Pancetta, Vidalia Onion Preserve and Crispy Sage | \$4 per person

Goat Cheese Raviolo with Tomato-Vegetable Broth, Shiitakes, Basil and Aged Goat Cheese | \$4 per person



Select one as a starter substitute with additional charge

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Fish and Seafood

Plated

Slow Roasted Atlantic Salmon with Corn and Potato Hash, Corn Nectar and Chipotle Aioli | \$44

Butter Poached Gulf Shrimp with Wild Mushroom Risotto, Truffle Nage, Chervil Oil and Crispy Shiitakes | \$47

Grouper with Soft Corn Pudding, Smoked Tomato Broth, Rock Shrimp, Andouille and Avocado | \$46

Seasonal Seafood Options Available Upon Request



Poultry and Beef

Plated

Breast and Thigh of Chicken with Leek and Sweet Onion Fondue, Petite Potatoes and Roasted Chicken Reduction | \$42

Herb Brined Chicken Breast with Wild Mushroom Polenta and Aged Sherry Reduction | \$42

Filet of Beef with Crushed Boniato's, Buttered Spinach and Tamarind-Teriyaki Glaze | \$52

Filet of Beef with Whipped Potatoes, Roasted Shallots, Red Wine Butter and Gorgonzola | \$52

Petite Filet and Gulf Shrimp with Bell Pepper Hash, Applewood Smoked Bacon and Tamarind-Teriyaki Glaze | \$56

Breast of Chicken and Gulf Shrimp with Whipped Potatoes, Sweet Pepper Gumbo and Garlic Butter | \$49



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Pork and Game

Plated

Braised Pork Shank with Olive Oil Whipped Potatoes, Heirloom Carrots, Spiced Cider Reduction and Apple Butter | \$44

Bone In Pork Chop with Sweet Potato Puree, Cider Braised Greens, Smoked Bacon Preserve and Crisp Sweet Potato | \$47

Local Rack of Lamb with Chevre Whipped Potatoes, Wild Mushroom-Pancetta Ragout, Peppercorn-Rosemary Oil and Cabernet Poached Cipolini Onions | \$51

Maple Leaf Farms Duck Breast with Parsnip Silk, Warm Arugula Salad, Grilled Market Fruit, Shaved Parmesan and Balsamic Reduction | \$46

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Vegetarian Friendly Offerings

Plated

Crisp Blackened Tofu, Bok Choy, Garlic, Ginger, Sticky Rice and Honey-Soy Sauce | \$36

Black Bean Cake with Tomatilla Sauce, Chipotle Cream, Roasted Plantains and Avocado Salsa | \$38

Smoked Portobello Mushroom with Creamy Roasted Tomato Polenta, Brown Butter Vinaigrette and Aged Goat Cheese | \$36

Vegan

Plated

Miso Glazed Tofu with Soba Noodles, Ginger-Soy Essence, Shiitake Mushrooms, Grilled Scallions and Horseradish Shoots | \$37

Crisp Chickpea Cake with Spinach Puree, Citrus Quinoa, Avocado-Grapefruit Crudo Salad and Lemon Basil | \$38

Jicama and Sweet Corn "Succotash" with Cilantro Lime Vinaigrette, Jalapeno, Sweet Corn Nectar and Citrus Fruit Relish | \$36

Pad Thai with Coconut Curry Sauce, Squash, Macerated Peppers, Kelp Noodles, Crispy Shiso and Cashews | \$39

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Sweet Endings

Macadamia Nut and Chocolate Crepes with Coconut Panna Cotta, Mango Infused Colada and Rum Syrup

Market Inspired Fruit Cheesecake with Appropriate Garnishes and Sauces

Market Inspired Fruit Trifle with Almond Pound Cake, Whipped Cream and White Chocolate

Chocolate Hazelnut Crunch Torte

Chocolate Banana Bread Pudding with Banana Rum Crema

Chocolate Tart with Cocoa Nib Cookie, Crème Fraiche and Gianduja Chocolate Sauce

Flourless Chocolate Cake with Tarragon Infused Crema and Strawberry Nectar

Combine Three Dessert Selections to Create a Trio of Desserts | \$8

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Dinner

Plated – Prefixed Menu | \$54

Market Inspired Soup

Field Greens with Sun-Dried Tomatoes, Cracked Olives, Charred Onions, Feta Cheese and Argan Oil Vinaigrette

Brown Sugar Cured Breast of Chicken with Caramelized Onion Whipped Potatoes, Applewood Smoked Bacon, Shiitake Mushroom-Shallot Ragout

Sour Cream Cheesecake with Graham Cracker Crust and Fruit Coulis

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

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Dinner

Plated – Prefixed Menu | \$61

Laura Chenel Goat Cheese Ravioli with Tomato Vegetable Broth, Shiitakes, Basil and Aged Parmesan

Dungeness Crab and Cucumber Sushi Roll with Mango Sauce and Shoyu

Roasted Pork Tenderloin with Soft Polenta, Red Wine Reduction, Mushrooms and Crispy Sage

Butterscotch Crème Brulee with Collection of Cookies

Artisan Bread with Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

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Family Style | \$60

Served Individually

Market Inspired Soup

Marinated Vegetable Salad "a la Grecque"
with Olive Oil Poached Shrimp, Grilled Toast
and Lemon Butter

Served Family Style

Slow Roasted Salmon with Puttanesca Sauce

Grilled Beef Tenderloin with Tamarind Teriyaki Glaze

Grilled Pork Tenderloin with Port Wine Reduction Sauce

All with Seasonal Accompaniments and Sauces

Served with Chef's Seasonal Vegetable

Collection of Four Petite Sweet Creations

Artisan Bread with Griffin Butter

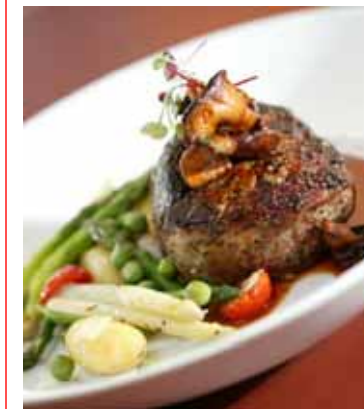
Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

Choose One Starch

Soft Polenta

Whipped Boniatos

Caramelized Onion Risotto



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Desserts

Petite Cheesecake with Market Fruit Sauce

Bread Pudding with Bourbon Sauce

Vanilla Pot de Creme

GR Buffet

Buffet | \$58

Greek Salad with Hearts of Romaine, Feta, Chick Peas, Tear Drop Tomatoes, Olives, Red Wine-Oregano Vinaigrette

Petite Mozzarella with Grilled Eggplant, Portobello's, Charred Peppers and Onions and Pesto

Asian Greens with Jicama, Chicken Confit, Almonds and Candied Ginger-Mustard Dressing

Farfelle Pasta with Artichokes, Cipolinni Onions, Extra Virgin Oil and Parmesan

Roasted Atlantic Salmon with Puttanesca Sauce and Soft Polenta

Pork Loin with Soy-Bacon Glaze and Cheddar Whipped Potatoes

Breads with Sweet Butter and Olive Oil

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

Minimum of 25 Guests. A \$250 Fee will be Applied to Buffets Under 25 Guests.

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JW Buffet

Buffet | \$59

Salads

Chopped Vegetable Salad with Toasted Peanuts and Soy-Wasabi Dressing

Hearts of Romaine Salad with Grilled Chicken, Lemon-Parmesan Dressing

Black Bean and Corn Salad with Roasted Shrimp, Cotija, Avocado and Roasted Chile Dressing

Accompaniments

Farfalle Pasta with Wild Mushrooms, Olive Oil, Thyme and Aged Goat Cheese

Corn Bread and Apple Dressing

Buttered Beans

Whipped Potatoes



Hand Carved for You: Choice of Two

Maple Glazed Breast of Turkey

Sirloin of Beef with Bleu Cheese Butter

Citrus Brined Pork Loin with Spiced Cider Glaze

Sliced Breads and Mixed Rolls

Dessert Sampler Table

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

Carving Fee \$125

Minimum of 25 Guests. A \$250 Fee will be Applied to Buffets Under 25 Guests.

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Sister City Strolling Reception Celebration

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\$90 per person

Action Station

Mediterranean Calamari with White Wine, Lemon, Tomatoes and Capers
Perugia

Ancho Chili Braised Pork Quesadilla with Tomatillo Relish and Lime Crema
Zapopan

Ashanti Chicken Skewers with Tomatoes, Yogurt and Mint
Ga District

Beef and Potato Pierogi with Horseradish Cream
Bielsko-Biala

Collection of Hand Rolled Sushi – Maki with Pickled Ginger, Wasabi, Shoyu Sauce and Not So Traditional Sauces
Omihachiman



Salad Station

Antipasta Display - A gathering of Marinated and Grilled Vegetables, Cured Meats, Cheese and Condiments with JW Marinated Olives and Artisan Bread
Perugia

Scallop Ceviche with Avocado Mousse
Ga District

Sweet Potato Soup with Spice Chile Butter
Bielsko-Biala

Sesame Seaweed Salad
Omihachiman

Dessert Station

Vanilla Bean Panna Cotta with Seasonal Fruit Coulis
Perugia

Flan with Coconut
Zapopan

Crispy Sweet Plantains with Ginger and Sugar
Ga District

Honey Spice Cake with Whipped Cream
Bielsko-Biala

Green Tea Crème Brulee
Omihachiman

2 Hour Reception. Attendant Fee Included in Price.
Minimum of 50 Guests. A \$250 Fee will be Applied to Buffets Under 50 Guests.

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ENJOY

- [martinis](#)
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- [cordials](#)
- [margarita](#)
- [red wine](#)
- [white wine](#)
- [tonics](#)
- [beer](#)
- [non-alcoholic](#)

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White Wines

Bottle

Pouilly-Fuisse

Joseph Drouhin - *Burgundy* 48

Chardonnay

Indian Wells - *Columbia Valley* 40

Canyon Road - *California* 30

Sauvignon Blanc

White Haven - *Marlborough* 45

Pinot Grigio

Maso Canali - *Trentino* 40

Canyon Road - *California* 30

Riesling

Canyon Road - *California* 30

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Red Wines

Bottle

Cabernet Sauvignon

X Winery – *Napa*

55

Simi – *Alexander Valley*

45

Canyon Road – *California*

30

Pinot Noir

Vero – *Burgundy*

50

MacMurray Ranch – *Central Coast*

40

Merlot

Simi – *Alexander Valley*

50

Canyon Road – *California*

30

Zinfandel

Starry Night – *Lodi*

40

Malbec Reserva

Terrazas de los Andes – *Mendoza*

40

Syrah

Spell Bound Petite – *Lodi*

40

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Sparkling Wines

Bottle

Champagne

Veuve Clicquot

95

Duval Leroy

66

Brut

Chandon - *California*

50

Schoenheitze - *Cremant D'Alsace*

45

Francoise Chavenet - *Loire*

25

Asti Spumante

Tosti - *Piedmonte*

25

Other Wines

White Zinfandel

Bottle

Canyon Road - *California*

30

Non-Alcoholic

St. Julian Sparkling Grape Juice

20

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Unlimited Hosted Bar

Serving Top Shelf or Premium well liquors, domestic and imported beers and wine, assorted soft drinks and appropriate mixers.

[Choose from |](#)

Top Shelf

\$18.00 per person for the first hour

\$7.00 per person for each additional hour

Premium

\$17.00 per person for the first hour

\$6.00 per person for each additional hour

*\$100 Set-up Fee Per Bartender. Hotel to set one bar per 100 guests.
All Bars Include Garnishes, Club Soda, Tonic Water and Ginger Ale*

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Hosted Consumption Bar

Premium | \$4.75 per drink

Absolut Vodka

Bacardi Superior Rum

Maker's Mark Bourbon

1800 Silver Tequila

Crown Royal Whiskey

Chivas Regal-12 Scotch

Tanqueray Gin

Courvoisier VS Brandy

Canyon Road Chardonnay | \$7 per glass

Canyon Road Merlot | \$7 per glass

Canyon Road Cabernet Sauvignon | \$7 per glass

Francoise Chavenet Brut | \$25 per bottle

All Bar Set-ups Include

Domestic Beer	\$4 each
Imported Beer	\$5 each
Soft Drinks	\$3 each
Bottled Water	\$3 each
Fruit Juice	\$4 each

\$100 Set-up Fee Per Bartender. Hotel to set one bar per 100 guests.

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Hosted Consumption Bar

Top Shelf | \$5.25 per drink

Grey Goose Vodka

Bacardi Silver Rum

Captain Morgan Spiced Rum

Knob Creek Bourbon

Patron Silver Tequila

Crown Royal Special Reserve Whiskey

JWB Label-12 Scotch

No. Ten by Tanqueray Gin

Hennessey XO Brandy

Canyon Road Chardonnay | \$7 per glass

Canyon Road Cabernet Sauvignon | \$7 per glass

Canyon Road Merlot | \$7 per glass

Chandon Brut | \$50 per bottle

All Bar Set-ups Include

Domestic Beer \$4 each

Imported Beer \$5 each

Soft Drinks \$3 each

Bottled Water \$3 each

Fruit Juice \$4 each

\$100 Set-up Fee Per Bartender. Hotel to set one bar per 100 guests.

All Bars Include Garnishes, Club Soda, Tonic Water and Ginger Ale

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C&C Bar*

Premium | \$6 per drink

Absolut Vodka

Bacardi Superior Rum

Maker's Mark Bourbon

1800 Silver Tequila

Crown Royal Whiskey

Chivas Regal-12 Scotch

Tanqueray Gin

Courvoisier VS Brandy

Canyon Road Chardonnay | \$7 per glass

Canyon Road Merlot | \$7 per glass

Canyon Road Cabernet Sauvignon | \$7 per glass

Francoise Chavenet Brut | \$25 per bottle

*Cash and Credit Cards Accepted

American Express, Visa, MasterCard and Discover Accepted

All Bar Set-ups Include

Domestic Beer	\$4 each
Imported Beer	\$5 each
Soft Drinks	\$3 each
Bottled Water	\$3 each
Fruit Juice	\$4 each

\$100 Set-up Fee Per Bartender. Hotel to set one bar per 100 guests.

All Bars Include Garnishes, Club Soda, Tonic Water and Ginger Ale

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All Bar Set-ups Include

Domestic Beer	\$4 each
Imported Beer	\$5 each
Soft Drinks	\$3 each
Bottled Water	\$3 each
Fruit Juice	\$4 each

C&C Bar*

Top Shelf | \$7.00 per drink

Grey Goose Vodka

Bacardi Silver Rum

Captain Morgan Spiced Rum

Knob Creek Bourbon

Patron Silver Tequila

Crown Royal Special Reserve Whiskey

JWB Label-12 Scotch

No. Ten by Tanqueray Gin

Hennessey XO Brandy

Canyon Road Chardonnay | \$7 per glass

Canyon Road Cabernet Sauvignon | \$7 per glass

Canyon Road Oaks Merlot | \$7 per glass

Chandon Brut | \$50 per bottle

*Cash and Credit Cards Accepted

American Express, Visa, MasterCard and Discover Accepted

\$100 Set-up Fee Per Bartender. Hotel to set one bar per 100 guests.

All Bars Include Garnishes, Club Soda, Tonic Water and Ginger Ale

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Beer and Wine Consumption Bar

Includes:

Domestic Beer

Budweiser

Bud Light

Miller Lite

Coors Light

O' Douls

Imported Beer

Corona

Heineken

Amstel Light

Guinness

Choice of Wine from our Wine List

Domestic Beer	\$4 each
Imported Beer	\$5 each
Soft Drinks	\$3 each
Bottled Water	\$3 each
Fruit Juice	\$4 each
Choice of Wine	By the Bottle

*\$100 Set-up Fee Per Bartender. Hotel to set one bar per 100 guests.
All Bars Include Garnishes, Club Soda, Tonic Water and Ginger Ale*

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All Bar Set-ups Include

- Domestic Beer
- Imported Beer
- Soft Drinks
- Bottled Water
- Fruit Juice

Domestic Beer

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- O'Douls

Imported Beer

- Corona
- Heineken
- Amstel Light
- Guinness

[Ask Your Event Manager for Customized Specialty Bars](#)

*\$100 Set-up Fee Per Bartender. Hotel to set one bar per 100 guests.
All Bars Include Garnishes, Club Soda, Tonic Water and Ginger Ale*

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SMART

- granola
- yogurt
- nuts
- salad
- fruit
- salmon
- vegetables
- pita

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Fruit Break

AM Break | \$8

Whole and Sliced Fruit

Market Inspired Seasonal Berries



Healthy Fit Continental

Breakfast | \$18

Chilled Orange, Apple, Cranberry, Grapefruit and Tomato Juices

Seasonal Fruits and Berries

Yogurt Granola Parfaits

Assorted Kashi Cereals with 2% and Skim Milk

Hard Boiled Eggs

Whole Wheat English Muffins with Natural Peanut Butter

Coffee, Decaffeinated Coffee and Hot Tea Service

Uptown – Fit for You

AM Break | \$8

House Made Granola with Flax Seeds

Yogurt Covered Raisins and Salted Almonds

Muffins and Nut Breads

Vanilla Yogurt

Half Pints of Milk – 2% and Whole

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Taste of the Mediterranean

Lunch Buffet | \$34

Antipasto Platter, Marinated Vegetables, Cured Meats, Cipollini Onions, Stuffed Peppers

Hearts of Romaine Salad with Olive Vinaigrette, Aged Parmesan and Garlic Croutons

Fresh Bocconcini with Romesco Sauce

Chicken Cacciatore with Tomato Fondue and Shaved Romano

Tortellini Pasta with Roasted Vegetables, Extra Virgin Oil, Pesto and Asiago

White Fish with Lemon, Olives and Capers

Lemon Tarts

Seasonal Crème Brulee

Flourless Chocolate Cake

Artisan Bread and Griffin Butter

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service



Minimum of 25 Guests. A \$250 Fee will be Applied to Buffets Under 25 Guests.

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Vegetarian Friendly

Bag Lunch | \$16

Grilled Portobello Mushroom Steak with Charred Peppers, Smoked Onions and Sun-Dried Tomatoes on Multigrain Bread

Orzo Pasta Salad

Whole Fruit

Sun Chips

Oatmeal Scotchie Cookie



Healthy Approach

Lunch Buffet | \$34

Tomato-Vegetable Soup with Orzo

Grilled and Roasted Vegetables with Balsamic Drizzle

Hummus, Eggplant Dip and Tatzki with Grilled Pita Bread

Tabbouleh with Poached Shrimp

Spicy Cucumber Salad

Chicken Breast Slow Cooked in Yogurt, Onions, Garlic and Ginger

Braised Halibut with Tomato, Okra and Chillies

Basmati Rice with Cilantro

Vanilla Buttermilk Panna Cotta with Strawberry Nectar

Chocolate Angel Trifle with Cherry Walnut Bark

Seasonal Fruit Parfait with Almond Macaroon and Vanilla Bean

Sabayon

Coffee, Decaffeinated Coffee, Iced Tea and Hot Tea Service

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Roasted and Carved for You

Reception

Apple Cider Cured Boneless Breast of Turkey, Spiced Maple Mayonnaise, Orange Infused-Honey Mustard, Petite Rolls and Warm Potato Salad with Smoked Bacon | \$11 per person

Charred Crusted Tenderloin of Beef Crushed Gold Potatoes, Sugar Snap Peas and Sauce Foyot | \$22 per person

Price Includes Carving Fee

Salad

Action Station | \$15 per person

Shaved Romaine with Cucumbers and Green Goddess

Chopped Spinach with Roasted Mushrooms, Bleu Cheese and Warm Bacon Dressing

Thai Chopped Salad with Napa Cabbage, Bok Choy, Carrots, Scallions and Thai Peanut Dressing



Minimum of 25 Guests. A \$250 Fee will be Applied to Buffets Under 25 Guests.

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Vegetarian Friendly Offerings

Plated Dinner

Crisp Blackened Tofu, Bok Choy, Garlic, Ginger, Sticky Rice and Honey-Soy Sauce | \$36

Black Bean Cake with Tomatilla Sauce, Chipotle Cream, Roasted Plantains and Avocado Salsa | \$38

Smoked Portobello Mushroom with Creamy Roasted Tomato Polenta, Brown Butter Vinaigrette and Aged Goat Cheese | \$36



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FLAWLESS

lights
camera
action

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Computer Projection Equipment

LCD Cart with Power	\$35
LCD (2,500 Lumens) - Boardroom	\$175
LCD (5,500 Lumens) – Ballroom	\$950
With Short Throw Lens Add	\$200
Laptop Computer	\$220
Wireless Presentation Remote	\$75
Wired and Wireless High Speed Internet	\$130
Internet for Larger Groups	Call for Pricing



Meeting Accessories

Flipchart	\$25
Flipchart Pads (Sticky backed)	\$30
Laser Pointer	\$20
Pipe and Drape	\$12.50 per linear foot
Whiteboard	\$25
Corkboard	\$25
Electronic Whiteboard	\$220

Screens

9'x12' Fastfold Screen with Dress Kit	\$215
6'x8' Fastfold Screen with Dress Kit	\$200
10' x 10' Cradle Screen	\$55
Tripod (60" or 96")	\$30
Boardroom Screen	\$30

All equipment, unless otherwise noted, is billed on a daily basis

A 22% Service Charge is applied to all equipment rentals

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Audio

CD Player	\$45
CD Recorder	\$125
Digital Recording	Call for Pricing
10" JBL Powered Loudspeaker	\$50
Two Speaker Package	\$250
Four Speaker Package	\$550
Condenser Microphone	\$36
Handheld or Podium Microphone	\$26
Wireless Microphone (Handheld or Lavalier)	\$95
Microphone Stands (Tabletop or Floor)	\$11
Mixer (4 Channel)	\$52
Mixer (16 Channel)	\$67
Direct Box	\$26
iDJ Compact Mixing Console	\$65
Patch into House Sound	\$26
Clear Com Headset	\$26
Clear Com Base Station	\$77
Press Mult Box	\$129

Audio Visual Labor Rates

Audio, Video, Lighting Engineer* \$75 per hour
 *All labor rates are billed per hour with a two hour minimum

*Any three or more audio sources will require a Hotel Audio Operator
 All equipment, unless otherwise noted, is billed on a daily basis
 A 22% Service Charge is applied to all equipment rentals*

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Telephone

Speaker Phone - Standard	\$60
Polycom Speaker Phone with Microphones	\$87
DID Phone Line (Required for Outside Dialing)	\$90
Tanberg Video Teleconferencing Unit with HD Camera	\$300
PBX Port Audio Teleconferencing Unit	\$185

Power

Extension Cord	\$15
Power Strip	\$15
Grey Box (3x20 Amp Circuits)	\$80
100 Amp Single Phase	\$200
100 Amp Three Phase	\$400

*All equipment, unless otherwise noted, is billed on a daily basis
A 22% Service Charge is applied to all equipment rentals*

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Video Equipment

DVD/VCR Player	\$50
32" LCD Flat Screen Monitor with Cart and Power	\$230
42" HD Plasma Monitor with Rolling Stand	\$415
DVD Camcorder	\$125
Tripod	\$25
DVD Recorder	Call for Pricing

Miscellaneous

Scissors Lift	\$225
Single Man Lift	\$110
Hang Points	\$65
LED Flood Lights	\$110
Nintendo Wii Package	\$250
Two Way Radio or Nextel	\$15

Video/Data Accessories

Distribution Amplifier (RGB or VGA)	\$77
Digital Universal Signal Processor	\$275
25' VGA Cable	\$25
50' VGA Cable	\$50

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Boardroom LCD Projector Package

LCD Projector, Existing Screen, 10' VGA Cable, Extension Cord and Power Strip | \$220

**For Use in Ga District and Perugia Boardrooms Only*

Meeting Room LCD Projector Package

LCD Projector, Cart with Power, Tripod Screen and 10' VGA Cable | \$295

**Add an Additional \$25 for a 10x10 Cradle Screen*

32" TV Package

32" LCD Flat Screen TV, Skirted TV Cart with Power, DVD/VCR Player | \$250

42" Plasma TV Package

42" Plasma Flat Screen TV, Monitor Stand, Extension Cord, Power Strip, DVD/VCR Player and 25' VGA Cable | \$450

Overhead Projector Package

High-Intensity Overhead Projector, Tripod Screen, Skirted Cart, Extension Cord and Power Strip | \$85

*All equipment, unless otherwise noted, is billed on a daily basis
A 22% Service Charge is applied to all equipment rentals*



Production Audio, Video and Lighting

JW Marriott Grand Rapids Event Technology can provide production quality audio, lighting and video systems to support every event from small meetings to large scale events and social galas. Please contact us for a customized proposal.

House Lighting

The ballroom has a lighting system with presets. These presets are in place to accommodate a wide variety of different events. If you want to customize these presets for your event, please contact your Event Manager.

Custom Packages

We would be happy to create customized packages for your special event. Your Event Manager can arrange the equipment suited to your needs.

All equipment, unless otherwise noted, is billed on a daily basis

A 22% Service Charge is applied to all equipment rentals

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Prices are per person. A customary 22% taxable service charge and sales tax will be added to prices

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100% Smoke Free Policy

JW Marriott Grand Rapids is a 100% smoke free environment. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation we have a strictly enforced non-smoking policy. The JW Marriott Grand Rapids is a non-smoking facility. Smoking is not permitted within 25 feet of the hotel entrance or anywhere on hotel property. Please advise your attendees of this policy. Violators of this policy will be fined up to \$250.00. Persons securing rooms on behalf of a group are expected to publicize this policy to all members of the group. The Hotel will at every opportunity advise the public of this policy on all printed materials, website, at time of booking and at check-in.

Decorations

Arrangements for floral centerpieces, special props and entertainment may be made through your Event Manager. All decorations must meet with the approval of the Michigan Fire Department. The Hotel will not permit the affixing of any items to the walls or ceiling of rooms unless written approval is given by the Events Department.

Banquet/Event Guarantee

The Group will have all menu selections completed no later than thirty (30) days prior to event. The Group will also notify the Event Manager at the Hotel of the Final count no later than five (5) working days prior to my event, or the expected number will be used. This number will be your guarantee and is not subject to reduction. We will set and prepare food for 2% over the guarantee.

General Information

Our printed menus are for your inspiration and general reference. Our Events staff will be happy to propose customized menus to meet your specific needs. All prices listed are subject to change. Menu prices will be confirmed by your Event Manager.

Security

The Hotel may require Security Officers for certain events. Only Hotel approved Security firms may be used.

Signage

In order to maintain the ambiance of the Hotel, all signs must be professionally printed; no handwritten signs are allowed. Our Hotel prohibits signs of any kind in the main lobby.

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Audio Visual

A complete line of audio visual aids are available through our in house Audio Visual Department. All Audio Visual Equipment must be handled through the JW Marriott. Your Event Manager can arrange equipment suited to your needs. Equipment may be cancelled without charge 48 hours prior to scheduled event. All equipment requiring a technician must be operated by a JW Marriott technician. All rented equipment is applicable to a 6% sales tax and 22% service charge. All audio visual on-site add-ons will require a signature prior to installation. No allowances will be made for equipment ordered but not used. For liability and safety, the JW Marriott requires that all power be supplied by the Audio Visual department. When three or more audio sources are needed and technician will be required. Price includes delivery, set up and on-site support. No partial day rentals.

Food and Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function rooms or hospitality suites. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverages license requires the hotel to (1) request proper identification of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who, in the hotel's judgment, appears intoxicated.

Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Multiple Entrées

Choose one or two entrées for the menu price. Choose three or more entrées for the highest priced menu item.

Electrical Charges

Electrical needs exceeding the existing 120 volt/20 amp wall plug must be arranged in advance and will be charged accordingly. Additionally, installing/labor charges and rental of necessary equipment will be assessed. All equipment must have UL listing. Information outlining power capabilities as well as appropriate engineering charges is available through your Event Manager.

Service Charge and Sales Tax

A 22% Service Charge and 6% Sales Tax will be added to all food and beverage, as well as any audio visual equipment charges. Room setup fees are subject to the state Sales Tax.

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Guest Packages

The hotel will not accept packages more than five days prior to your function date and notification of deliveries must be in writing. Shipments must include: **Company/Group Name, your Representative's Name, Return Address and Date of Function.** The hotel will not assume any responsibility for the damage or loss of merchandise sent to the hotel for storage. Handling charges will be assessed based on volume.

Labor Charges

Carvers, Station Attendants, additional food and cocktail servers are available at a minimum fee of \$125 per attendant. A \$250 fee will be applied to lunch and dinner buffets that do not reach a minimum of twenty-five guests.

Liquor Laws and Regulations

The JW Marriott Grand Rapids is committed to a policy of providing legal, proper and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Michigan State Liquor Commission. The JW Marriott Grand Rapids, as licensee, is responsible for administration of these regulations. It is a hotel policy that liquor may not be brought into the hotel for use in banquet or hospitality functions.

Michigan State Liquor Laws permit alcoholic beverage service from 7:00am through 2:00am Monday through Saturday and 12:00pm through 2:00am on Sunday.

A 22% Service Charge and 6% Sales Tax will be added to all food and beverage.

Payment

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your contract. Advance deposits and total repayment may be required.

Menu Tastings

Tastings are offered for your event of 150 guests or more. The hotel requires at least two weeks notice to prepare for a tasting. Please limit the tasting to four attendees. Additional attendees beyond the four will be billed at \$40.00 per person plus the applicable service charge and taxes (up to six total guests). You are welcome to choose two salads and/or soups, two entrees and two desserts to taste. Hors d'oeuvres are not included in the tasting.

Please contact your Event Manager to schedule your tasting.

Revised January 2011

Please note: menus are subject to change