



JW MARRIOTT

GRAND RAPIDS

CATERING & EVENT MENU

OCTOBER 2022
JW MARRIOTT GRAND RAPIDS
235 LOUIS ST NW | GRAND RAPIDS, MI 49503
TEL. 616.242.1500 | ILOVETHEJW.COM

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The background of the page is a light-colored, marbled paper with intricate, swirling patterns in shades of grey and white. The marbling is dense and organic, creating a textured, stone-like appearance.

BREAKFAST OFFERINGS

BREAKFAST | PLATED

All plated breakfasts include:

Chilled orange juice

JW house-blend caffeinated coffee, decaffeinated coffee, and hot tea

Seasonal fruit

Selection of croissants and house-made muffins, butter, and fruit preserves

A maximum of 3 entrée selections. Group is required to denote entrée selections with meal indicators

ENTRÉES

Avocado toast, freshly smashed avocado, Nantucket bakery multigrain toast, 63 degree egg, smoked almonds, Hudsonville radishes, extra virgin olive oil **tn veg** | 27

Soft scrambled eggs, white cheddar cheese and chives, applewood-smoked bacon, link sausage and seasoned redskin potatoes with rosemary **gf** | 25

Açaí bowl, açai purée, natural peanut butter, toasted almond butter, cacao nibs, chef Lisa's house-made granola, shredded coconut, sliced bananas, local blueberries, mango, dragon fruit, kiwi fruit, chia seeds **tn veg** | 29

Brioche French toast, warm fruit compote, Michigan maple syrup, honey butter and applewood-smoked bacon | 25

House-made Grobbel's corned beef hash, poached farm eggs and lemon chive hollandaise on toast | 26

Breakfast bowl, baked egg whites, tomato florentine, quinoa, sautéed kale, and a whole wheat english muffin **veg** | 25

Farm country cheddar cheese grits, locally made sausage, maple glazed apples, and poached farm eggs on sourdough toast | 27

Red quinoa cakes, Michigan maple syrup, whipped butter, and Jones farm chicken sausage | 26

Petite filet mignon, roasted wild mushrooms, bearnaise sauce, poached farm eggs, and crisp breakfast potatoes with caramelized onions | 34

gf = gluten free **v** = vegan **veg** = vegetarian **tn** = tree nut

All prices are per person unless otherwise indicated. All prices are subject to 23 percent service charge and 6 percent sales tax. Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.



BREAKFAST | BUFFET

Minimum of 25 guests. A \$7 per person surcharge will apply for groups of under 25 guests

JW FIT START BREAKFAST | 28

Seasonal fruit and berries

Wheat and quinoa cakes, agave, and local maple syrup

Whipped butter, peanut butter and almond butter

Whole grain breads

Assorted regular and Greek yogurts

Egg white bites with white cheddar and kale

Chilled orange, apple, cranberry, grapefruit, and tomato juices

JW house-blend coffee, decaffeinated coffee, and hot tea

Breakfast meats | Select one:

- Chicken sausage
- Turkey bacon

GREAT LAKES BUFFET | 30

Soft scrambled eggs, white cheddar cheese, chives, and crème fraîche on the side

(Egg beaters available upon request)

Selection of croissants and house-made muffins

Seasonal fruit and berries

Chilled orange, apple, cranberry, grapefruit and tomato juices

JW house-blend coffee, decaffeinated coffee, and hot tea

Breakfast potatoes | Select one:

- Seasoned redskin potatoes with rosemary
- O'brien redskin potato wedges with onions and bell peppers

Breakfast meats | Select two:

- Applewood-smoked bacon
- Cured ham
- Link sausage
- Chicken sausage
- Turkey bacon

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BREAKFAST | BUFFET

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JW BREAKFAST BUFFET | 34

Soft scrambled eggs, white cheddar cheese, chives and crème fraîche on the side

Quiche of the day

Croissant sandwich, cage-free eggs, Black Forest ham and smoked gouda

Selection of croissants and house-made muffins

Silver dollar pancakes, Michigan maple syrup and butter

Assorted regular and Greek yogurts

Seasonal fruit and berries

Chilled orange, apple, cranberry, grapefruit, and tomato juices

JW house-blend coffee, decaffeinated coffee, and hot tea

Breakfast potatoes | Select one:

- Seasoned redskin potatoes with rosemary
- O'Brien redskin potato wedges with onions and bell peppers

Breakfast meats | Select two:

- Applewood-smoked bacon
- Cured ham
- Link sausage
- Chicken sausage
- Turkey bacon

UPGRADES

Additional charges would be added to your buffet

House-smoked salmon with classical accoutrements and fresh bagels | *8 per person*

Classic eggs benedict | *8 per person*

Traverse City cherry and white chocolate baked French toast | *36 per dozen*

House-made corned beef hash | *6 per person*

Chia pudding, fresh fruit, almonds and local honey | *6 per person*

View our chef-attended upgrades on page 8

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BREAKFAST | CHEF ATTENDANT STATIONS

Minimum of 25 guests.

Attendant required - \$125 per attendant. Maximum of 100 guests. Maximum of two hours.

CHEF COMPOSED OMELET STATION | 14

Omelets made-to-order

Cage-free eggs, egg whites and egg beaters

Diced Black Forest ham, applewood-smoked bacon, link sausage, and chicken sausage

Mushrooms, sun-dried tomatoes, onions, peppers and baby spinach

Cheddar and triple cheese blends

CHEF COMPOSED BELGIAN WAFFLE STATION | 12

Freshly made waffles, Michigan maple syrup

Candied pecans, vanilla bean whipped cream

West Michigan blueberry compote

Dried Michigan cherries, fresh strawberries, blueberries, and powdered sugar

CHEF COMPOSED FRENCH CRÊPE STATION | 14

French-style crêpes made-to-order

Mascarpone, bruléed banana

Powdered sugar, toasted hazelnut, and Nutella

CHEF COMPOSED AVOCADO TOAST STATION | 15

Freshly smashed avocado

Nantucket bakery multigrain toast

63-degree egg

Smoked almonds

Hudsonville radishes

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BREAKFAST | CONTINENTAL

CONTINENTAL | 23

Seasonal sliced fruit and berries
Seasonal exotic fruit
Selection of croissants and house-made muffins
Butter and fruit preserves
Chilled orange, apple, cranberry, grapefruit, and tomato juices
JW house-blend coffee, decaffeinated coffee, and hot tea

WEST MICHIGAN CONTINENTAL | 25

Seasonal sliced fruit and berries
Seasonal exotic fruit
Selection of croissants and house-made muffins
Fresh bagels, accoutrements and toaster station
Butter, whipped cream cheese, and fruit preserves
Assorted regular and Greek yogurts
Chilled orange, apple, cranberry, grapefruit, and tomato juices
JW house-blend coffee, decaffeinated coffee, and hot tea

HEALTHY FIT CONTINENTAL | 27

Seasonal sliced fruit and berries
Seasonal exotic fruit
Parfait with house-made vanilla yogurt and granola
Hard boiled cage-free eggs
Whole wheat English muffins, almond butter, nutella, and fruit preserves
House-made granola bars and KIND bars
Chilled orange, apple, cranberry, grapefruit, and tomato juices
JW house-blend coffee, decaffeinated coffee, and hot tea

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BREAKFAST | CONTINENTAL ENHANCEMENTS

CLASSIC BREAKFAST FOODS

Steel-cut oatmeal with raisins, brown sugar, whole, low fat, skim and vanilla soy milk | *4 per person*

Redskin potatoes with rosemary | *4 per person*

Oatmeal berry pancakes, whipped butter and warm Michigan maple syrup | *5 per person*

Soft scrambled eggs, white cheddar cheese, chives and crème fraîche on the side | *5 per person*

House-made buttermilk biscuits and fennel sausage gravy | *6 per person*

PASTRIES

Select up to three types of assorted muffins: apple cinnamon gf, golden raisin bran, blueberry, banana flax, chocolate chip, and lemon poppy seed | *48 per dozen*

Fresh bagels, accoutrements of cream cheese and fruit preserves with a toaster station | *48 per dozen*

Select up to two types of pumpkin, cranberry lemon, or chocolate chip scones | *48 per dozen*

House-made cinnamon rolls | *48 per dozen*

Assorted croissants | *48 per dozen*

SANDWICHES

Whole wheat English muffin, egg whites, brie, tomato jam, and baby spinach | *7 each*

Panini, cage-free eggs, fig, prosciutto, and provolone | *7 each*

Croissant, cage-free eggs, Black Forest ham, and smoked gouda | *7 each*

English muffin, cage-free eggs, and mild cheddar | *6 each*

GRAB & GO

Assorted regular and Greek yogurts | *36 per dozen*

Individually boxed Kellogg's cereals with whole, low fat, skim, vanilla, and chocolate soy milk | *36 per dozen*

House-made granola bars | *48 per dozen*

Parfait with house-made vanilla yogurt and granola | *5 each*

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The background of the page is a grayscale marbled pattern with organic, flowing lines and textures, resembling natural stone or paper grain. The colors range from light gray to dark charcoal, creating a complex, layered visual effect.

BREAK OFFERINGS

BREAKS | WELLNESS ACTIVITY ENHANCEMENTS

Wellness activity enhancements require a minimum of 12 guests. An additional surcharge may apply to groups under 12 guests. Maximum group sizes may vary depending on space availability. Wellness activity enhancements must be ordered at least three weeks prior to the event date.

15-MINUTE ENERGIZING STRETCH | 7 PER PERSON

Encourage a more alert and invigorated group. Our energizing stretch reduces fatigue, improves muscular balance and posture, and improves muscle coordination.

15-MINUTE MINDFULNESS BREAK | 7 PER PERSON

Invest in the process to get the result. Take a break to clear your mind with our mindfulness break.

CHAIR MASSAGE | 10 PER PERSON

Enjoy a relaxing chair massage by the Spa at the JW Marriott. This experience will leave you refreshed and ready for the next portion of your meeting.

30-MINUTE YOGA SESSION | 12 PER PERSON

An empowering experience to cultivate balance in your body and mind while providing clear thinking for the day ahead. *Led by a certified yoga instructor. Appropriate clothing required. 60-minute session also available.*

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BREAKS | WELLNESS

PARFAIT IN DIFFERENT WAYS | 15

Greek and house-made yogurt
Seasonal sliced exotic fruit and berries
Yogurt mango dipping sauce
Assorted nuts
Chef Lisa's house-made granola
Toasted coconut
Salted almonds

MAKE YOUR OWN AÇAÍ BOWL | 18

Açaí purée
Seasonal sliced exotic fruit and berries
Natural peanut butter, toasted almond butter
Chef Lisa's house-made granola
Cacao nibs
Shredded coconut
Chia seeds

REVIVE BREAK | 13

Seasonal sliced fruit
Caprese skewers
Vegetable crudité
Hummus and toasted naan
Pickled vegetables
Olives
Roasted beets

MAKE YOUR OWN TRAIL MIX | 12

Assorted nuts
Mixed dried fruits
Yogurt-covered raisins
Candy-covered chocolate
Mini pretzels

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BREAKS | LOCAL FAVORITES

AFTERNOON FIESTA! | 15

Warm queso dip
House-made guacamole
Salsa
Tortilla chips
Pineapple skewers with chile and lime

Ask about our margarita or Jarritos soda enhancement to pair with this break.

CHEESE AND CHARCUTERIE BREAK | 18

Selection of everyday favorites, artisan quality cheeses and cured meats:
Dutch gouda, aged cheddar, Jarlsberg swiss, Pinconning cheese, soppressata, coppa, duck prosciutto
Nuts and dried fruits
Toasted baguettes and crackers
Local preserves and local mustards

Ask about our wine enhancement to pair with this break

DIPS AND SPREADS | 15

Win Schuler's bar cheese
Garlic hummus
Herbed Alouette cheese
Pimento cheese
JW buttermilk ranch dip
Vegetable crudité
Baguette toasts and rye toast points
Everything crackers and pita crisps

SWEET & SALTY BREAK | 16

Great Lakes potato chips and onion dip
Soft pretzel sticks with cheese fondue and honey mustard
JW snack mix and beer nuts
Grand Rapids Popcorn Company's butter toffee caramel corn
Gummy bears
Peanut brittle
Chocolate covered pretzels

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BREAKS | SEASONAL

FALL BREAK | 14

Hot apple cider
Handcrafted house-made doughnuts
Autumn-spiced popcorn
Sugar and spice almonds
Ginger molasses cookies

WINTER BREAK | 14

Warm grilled cheese sandwiches
Roasted tomato fennel bisque
Hot cocoa with chantilly and cocoa dust
Chocolate and peppermint marshmallow pops

SPRING BREAK | 14

Lavender lemonade spritzer
Spring pea hummus
Petite vegetable crudites
Traverse City cherry oatmeal cookies

SUMMER BREAK | 14

Strawberry lemonade
Key lime tarts
S'mores krispy treats
Barbeque spiced cashews
Watermelon skewers with feta and mint leaves

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BREAKS | SWEET TOOTH

JW SUNDAE SOCIAL | 13

Attendant required / \$125

Hudsonville vanilla ice cream with assorted toppings

Whipped cream, sprinkles, Oreo pieces, toffee, crumbled peanut butter cups

Chocolate, caramel and strawberry sauces

Root beer floats and creamsicle floats

DOUGHNUT MIND IF I DO | 12

Handcrafted house-made doughnuts

Half pints of milk: whole, low fat, skim, vanilla, and chocolate soy milk

Local apple cider

Hot cocoa

JW house-blend coffee, decaffeinated coffee, and hot tea

TIME FOR CUPCAKES | 12

Red velvet cake with cream cheese icing

White cake with vanilla buttercream

Chocolate cake with dark chocolate icing

Half pints of milk: whole, low fat, skim, vanilla and chocolate soy milk

AFTERNOON COOKIES AND MILK | 12

Fresh, oven-baked cookies: peanut butter, chocolate chunk, and snickerdoodles

Platinum blondie bars with macadamia nuts and white chocolate

Half pints of milk: whole, low fat, skim, vanilla and chocolate soy milk

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BREAKS | SNACKS À LA CARTE

Warm soft pretzels with cheese and honey mustard | *6 each*

Assorted mixed nuts | *5 each*

Yogurt covered raisins | *3 each*

Whole seasonal fruit | *3 each*

Lightly buttered salt and pepper popcorn | *5 per person*

House-made granola bars | *5 each*

Vegetable crudités with JW ranch | *4 each*

Pita chips and hummus | *4 each*

Chocolate covered pretzels | *3 each*

Individual bags of Great Lakes potato chips | *4 each**

Assorted candy bars | *5 each**

Assortment of locally packaged trail mixes | *6 each**

Toasted rice and marshmallow Treats | *36 per dozen*

Assortment of brownies and cookies | *42 per dozen*

Assortment of brownies and blondies | *45 per dozen*

**Available on consumption*

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BREAKS | DAY BEVERAGE SERVICE

All day service includes up to eight hours and half-day service includes up to four hours.

ALL-DAY COLD BEVERAGE SERVICE | 17 HALF-DAY | 9

Assorted Pepsi beverages to include:

Soft drinks

Sparkling flavored waters

Pure Leaf iced teas

Bottled water

ALL-DAY HOT AND COLD BEVERAGE SERVICE | 21 HALF-DAY | 14

JW house-blend coffee, decaffeinated coffee, and hot tea

Sweeteners and milk

Assorted Pepsi beverages to include:

Soft drinks

Sparkling flavored waters

Pure Leaf iced teas

Bottled water

REFRESHMENTS À LA CARTE

Assorted Pepsi Beverages to include soft drinks, sparkling flavored waters, and Pure Leaf iced teas | 4 each

Bottled water | *4 each*

Individual fruit juice - assorted varieties | *4 each*

Assorted Starbucks canned drinks | *5 each*

Sparkling water | *5 each*

Cucumber-mint infused water | *40 per gallon*

Citrus infused water | *40 per gallon*

Harney and Sons hot tea | *50 per gallon*

Unsweetened iced tea | *50 per gallon*

JW house-blend coffee, decaffeinated coffee | *62 per gallon*

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LUNCH OFFERINGS

LUNCH | CHILLED PLATED

All chilled plated lunches include:

Sandwiches include Great Lakes potato chips

Salads include artisan bread and butter

Choice of one dessert

JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea

A maximum of 3 entrée selections. Group is required to denote entrée selections with meal indicators

SALAD AND SANDWICHES

Cobb, applewood-smoked bacon, mixed cherry tomatoes, sieved egg, roasted turkey, bleu cheese, avocado and JW ranch dressing **gf** | 30

Classic grilled chicken caesar, hearts of romaine, Parmigiano – Reggiano, herbed croutons and classic caesar dressing | 29

Roasted salmon and lacinato kale, red quinoa, sweet potato, toasted pine nuts, dried Traverse City cherries, Parmigiano - Reggiano and lemon vinaigrette **gf** | 31

Chef salad, heirloom greens, julienned turkey, ham, cheddar, hard boiled egg, tomato and JW ranch dressing | 29

Asian chopped, marinated grilled chicken breast, vegetable slaw, toasted peanuts and citrus-sesame vinaigrette **gf** | 29

Vegetarian chopped, hearts of romaine and heirloom lettuces, local chèvre, sundried tomatoes, marinated artichokes, heirloom carrots and roasted garlic-lemon dressing **gf veg** | 27

BLT panini, applewood-smoked bacon, sun-dried tomato mayonnaise, hearts of romaine, and avocado | 27

Grilled chicken wrap, hearts of romaine, peppered bacon | 29

Roast beef horsey wrap, white cheddar, horseradish cream and baby spinach in a honey wheat wrap | 31

Classic club, roasted turkey, shaved ham, tomato mayonnaise, butter lettuce, applewood-smoked bacon | 29

Chicken salad croissant, flaky croissant, butter lettuce, house-made chicken salad | 29

Roasted vegetable spinach wrap, roasted red pepper hummus, fresh baby spinach, grilled red pepper, English cucumber, lemon-marinated grilled tofu, and mint **v** | 27

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LUNCH | PLATED STARTERS AND DESSERTS

All hot plated lunches include:

Choice of one lunch starter

Choice of one dessert

Artisan bread and butter

JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea

A maximum of 3 entrée selections. Group is required to denote entrée selections with meal indicators

STARTERS | SELECT ONE

Soups:

- Woodland mushroom soup with fine herbs and white truffle oil **veg**
- Potato and leek soup with applewood-smoked bacon and chives **gf**
- Butternut squash bisque with local maple syrup and rye crumble **v**
- Tomato fennel bisque, basil oil **gf veg**
- Classic chicken noodle soup
- Roasted vegetable soup, herbed crema **gf v**

Salads:

- Farmers market, roasted beets, smoked pecans, local chèvre and orange vinaigrette **veg**
- Classic caesar, hearts of romaine, Parmigiano – Reggiano, herbed croutons and classic caesar dressing
- Field greens, radishes, English cucumbers, buttermilk bleu cheese crostini and pink peppercorn vinaigrette **veg**
- Arugula and Belgian endive, roasted grapes, herbed cheese tartine, crostini and sherry vinaigrette **veg**
- Tuscan lacinato kale, red quinoa, sweet potato, toasted pine nuts, dried Traverse City cherries, Parmigiano - Reggiano and lemon vinaigrette **gf**

DESSERTS | SELECT ONE

- Lemon tart with berry nectar
- Vanilla bean pot du crème with seasonal fruit **gf**
- Tiramisu
- Chocolate raspberry royale with raspberry nectar
- Market-inspired cheesecake with seasonal sauces and garnishes
- Chocolate chiffon cake with espresso crème anglaise
- Seasonal fruit crisp
- Chocolate and vanilla vegan torte **gf v**

Combine three dessert selections to create a trio of petite desserts, additional \$6 per person

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LUNCH | HOT PLATED ENTRÉES

AIR

Dijon and herb-roasted chicken, carrot purée, heirloom carrots and brussels sprout leaves, lemon thyme pan jus **gf** | 35

Lemon-roasted chicken, rainbow swiss chard, slow-roasted tomato and sweet corn cream **gf** | 36

Roasted airline breast of chicken, broccolini with blistered cherry tomatoes, shallot marmalade, sherry reduction **gf** | 36

Truffle butter basted chicken, potato purée, roasted woodland mushrooms, truffle and thyme jus **gf** | 38

Buttermilk fried chicken, sweet potato purée, slow stewed greens, spiced honey | 37

LAND

Double-cut pork chop, apple compote, red potato-brussels sprouts hash and pan jus **gf** | 33

Barbecue spice rubbed flank steak, sweet corn and new potato hash, chimichurri and pickled red onion **gf** | 37

Petite filet, roasted root vegetables, truffle whipped potatoes and bordelaise sauce **gf** | 43

Slow braised short rib, potato dauphinoise, seasonal vegetable and rich beef jus **gf** | 37

Slow braised lamb shank, chèvre polenta, roasted sweet confetti peppers, caramelized onion – rosemary jus **gf** | 41

SEA

Slow-roasted Atlantic salmon, soft polenta, lemon crème and garlic braised spinach **gf** | 39

Parmesan crusted walleye, crème fraîche whipped potatoes, French green beans and lemon caper butter sauce **gf** | 41

Roasted cod, crispy crumb top, quinoa, brussels sprout leaves, kale, and lemon cream | 37

Alaskan pan seared halibut, roasted fennel, black garlic and marble potato hash, vermouth beurre blanc **gf** | MP

VEGETARIAN AND VEGAN

Roasted squash enchilada, ancho chile ranchero sauce, braised black beans and cumin rice **v gf** | 33

Crispy chickpea cake, grilled za'atar spiced vegetables, harissa, parsley and preserved lemon **v gf** | 33

Vegetarian mushroom ravioli, parmesan cream, toasted pecan gremolata **veg tn** | 33

Smoked tofu steak, braised beans and greens, roasted baby carrots, slow roasted tomato **v gf** | 33

Masala braised garbanzo beans, crispy tofu curry, garlic spinach, tamarind chutney **v gf** | 33

Thai curry rice noodles, spring onions, carrots, sweet peppers, tofu, crushed peanuts, coriander, lime, thai bird chili **v gf tn** | 33

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LUNCH | BUFFET

SOUP, SALAD, & SANDWICH BUFFET | 39

Buffet includes:

Great Lakes potato chips

Assortment of cookies, brownies and blondies

Artisan bread and butter

JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea

SOUPS | SELECT ONE

- Mediterranean tomato and vegetable soup with orzo
- Potato and leek soup with applewood-smoked bacon and chives
- Woodland mushroom soup with fines herbs and white truffle oil
- Butternut squash bisque with local maple syrup and rye crumble
- Classic chicken noodle soup
- Tomato fennel bisque, basil oil
- Roasted vegetable soup, herbed crema

SALADS | SELECT ONE

Upgrade your salad: grilled chicken 6 / roasted salmon or seared tuna 8 / grilled steak 11 / smoked grilled tofu 7

- Mixed greens, radish, English cucumber and apple-sherry vinaigrette
- Hearts of romaine with cucumbers, aged parmesan, garlic-chive croutons and JW green goddess dressing
- Spinach, caramelized onions, Farm Country cheddar and smoked bacon vinaigrette
- Poached pear, leaves of arugula and Belgian endive, local chèvre and lime dressing
- Chopped napa cabbage, toasted almonds, dried cherries and ginger vinaigrette

SANDWICHES | SELECT TWO

- BLT panini, applewood-smoked bacon, sun-dried tomato mayonnaise, hearts of romaine, and avocado
- Grilled chicken wrap, hearts of romaine, peppered bacon
- Roast beef horsey wrap, white cheddar, horseradish crème and baby spinach in a honey wheat wrap
- Classic club, roasted turkey, shaved ham, tomato mayonnaise, butter lettuce, applewood-smoked bacon
- Chicken salad croissant, flaky croissant, butter lettuce, house-made chicken salad
- Roasted vegetable spinach wrap, roasted red pepper hummus, fresh baby spinach, grilled red pepper, English cucumber, lemon-marinated grilled tofu and mint

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LUNCH | BUFFET

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Includes JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea*

TASTE OF MEXICO BUFFET | 43

Chicken tortilla soup

Classic Caesar, hearts of romaine, Parmigiano – Reggiano, herbed croutons and classic Caesar dressing

Black bean and corn salad with cumin and cilantro

Three cheese quesadilla with pico de gallo and lime crema

Marinated beef fajitas, tomato, onion and poblano peppers

Chicken tinga fajitas, mixed vegetable fajitas

Shredded romaine, four cheese blend, sour cream and pico de gallo

Warm flour and corn tortillas

Tortilla chips

Mexican rice with cilantro

Slow cooked pinto beans with cilantro and sweet onion

Desserts:

Dark chocolate flan

Dulce de leche cake

TASTE OF HEARTLAND BUFFET | 45

Soups | Select one:

– Potato and leek soup with applewood-smoked bacon and chives

– Chef's market-inspired seasonal soup

Hearts of romaine with cucumbers, aged parmesan, garlic-chive croutons and JW green goddess dressing

Apple and cabbage slaw with dried Michigan cherries and sunflower seeds

Home-style fried chicken

Apple cider marinated pork loin with bourbon peach glaze

JW meatloaf with applewood-smoked bacon and local ale reduction

Smashed redskin potatoes with caramelized onion

Green beans with brown butter, toasted almonds and lemon zest

Artisan bread and butter

Desserts:

Apple pecan crumb cake with whiskey caramel

Peanut butter brownie torte

Cherry pie tartlets

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LUNCH | BUFFET

*Minimum of 25 guests. A \$7 per person surcharge will apply for groups of under 25 guests
Includes JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea*

A DELI LUNCH (JW STYLE) BUFFET | 41

Buffet Enhancement - Market-inspired Seasonal Soup / 4 per person

Yukon gold potato salad with applewood-smoked bacon, mustard and apple cider vinaigrette

Field greens with radishes, English cucumbers, buttermilk bleu cheese toast and pink peppercorn vinaigrette

Marinated mozzarella cheese with sun-dried tomato vinaigrette and leaves of arugula

Albacore tuna salad with lemon, capers and kosher dill pickles

Curried chicken salad with toasted almonds and grapes

Cured ham, smoked turkey, Genoa salami, roasted beef tenderloin

Selection of sliced sandwich cheeses and condiments

Hearts of romaine, tomato, onion, pickles, Michigan mustard and horseradish

Nantucket bakery breads

Great Lakes potato chips

Artisan bread and butter

Desserts:

Chocolate chip brownies

Snickerdoodles

GREAT LAKES STATE BUFFET | 39

Michigan salad with baby lettuces, Traverse City cherries, crumbled bleu cheese, local apples and maple vinaigrette

Country style redskin potato salad

Carrot and cabbage slaw

Bread and butter pickles

Bush's baked beans

Great Lakes potato chips

Koegel's hot dogs and local bratwurst with Detroit style chili, local buns, minced white onion and French's mustard

Albie's beef pasties, Heinz ketchup and brown gravy

Desserts:

Petite Michigan blueberry pies

Petite Traverse City cherry pies

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LUNCH | BUFFET

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Includes JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea*

ITALIAN-AMERICAN BUFFET | 43

Buffet Enhancement - Market-Inspired Seasonal Soup / 4 per person

Antipasti salad with romaine lettuce, pepperoncini, shaved parmesan, red onion, heirloom grape tomatoes and red wine vinaigrette

Breaded chicken parmesan

Cavatappi pasta

Pomodoro sauce

Ragù di carne

Parmesan cream

Lasagna bolognese

Eggplant ratatouille lasagna with local basil

Lemon and garlic braised escarole

House-made garlic bread

Desserts:

Vanilla bean panna cotta

Tiramisu

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LUNCH | BOWLS

Includes JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea

FAR EAST BOWL | 31

Soy and garlic chicken, sweet soy marinated beef, fried tofu, ginger sesame garlic shrimp
Thai coconut curry broth, miso, honey garlic soy, peanut sauce, chili oil, siriacha, sweet soy sauce, oyster sauce
Bean sprouts, bok choy, snow peas, carrot matchsticks, broccoli crowns, Bermuda onion, cucumbers, tofu
Sweet bell peppers, coriander, Thai basil, jalapeno, limes, crushed peanuts, green onions
Soba buckwheat noodles
Rice stick noodles
Jasmine rice

SOUTH OF THE BORDER BOWL | 31

Grilled citrus-marinated skirt steak
Braised chicken tinga
Pulled chipotle braised jackfruit
Brown rice
Cilantro white rice
Cumin braised black beans
Smokey pinto beans
Plancha seared sweet onions, grilled poblano peppers, sweet red peppers, guacamole, and lime crema
Roasted corn salsa, tomato salsa, salsa verde, lime wedges, jalapeno slices, crisp lettuce,
heirloom tomatoes, shredded cheese, and crumbled queso fresco

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LUNCH | BOXED

BOXED LUNCH | 39 EACH

All boxed lunches include:

Seasonal whole fruit

Great Lakes potato chips

Chocolate chip cookies

COMPOSED SALADS | SELECT ONE

- Seasonal sliced fruit and berries
- Penne pasta salad with roasted vegetables and herb vinaigrette
- Yukon gold potato salad with applewood-smoked bacon, mustard and apple cider vinaigrette
- Market green salad with simple vinaigrette
- Kale Caesar salad with parmesan, house-made croutons and lemon vinaigrette
- Apple and cabbage slaw with dried Michigan cherries and sunflower seeds

SANDWICHES AND WRAPS | SELECT UP TO THREE

- Vegan garden sandwich, charred peppers, smoked onions, grilled fennel, tomato confit and leaves of arugula on multigrain bread
- Vegan spiced chickpea, garlic hummus, grilled zucchini, sun-dried tomato pesto and baby spinach in a spinach wrap
- Smoked turkey sandwich, farmhouse cheddar cheese, citrus artisan greens and honey mustard sauce on multigrain bread
- Turkey, bacon, swiss wrap, avocado and peppered mayonnaise wrapped in a flour tortilla
- Grilled Caesar wrap, chicken breast, hearts of romaine, parmesan cheese and Caesar spread in a honey wheat wrap
- Curried chicken salad wrap, grapes, almonds and cilantro in naan bread
- Roast beef horsey wrap, white cheddar, horseradish crème and baby spinach in a honey wheat wrap

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LUNCH | BOARD ROOM À LA CARTE

Perfect for up to 15 guests. Preorders will be taken the morning of to be delivered, plated or boxed, at your specific time.

Kale salad, toasted almonds, compressed strawberry, aged Manchego, strawberry vinaigrette **veg** / 19

Caesar salad, hearts of romaine, house-made croutons, Parmigiano-Reggiano, peppercorn dressing
small 15 / large 17
add chicken 6 / shrimp 10

Garden salad, artisan greens, carrot, english cucumber, sherry vinaigrette **v gf**
small 13 / large 15
add chicken 6 / shrimp 10

Carrot bisque, crème fraîche, fresh dill **veg gf** / 15

Truffle fries, blis white truffle oil, fresh herbs, Parmigiano-Reggiano, black truffle aioli **veg** / 13

Flatbread of the moment, rotating chef's feature / 21

Cheesy pesto flatbread, house-made pesto, marinated sun-dried tomatoes, triple cheese blend **veg** / 21

Falafel wrap, pickled red onion, roasted tomato, garlic hummus, served with Great Lakes potato chips **v** / 23

JW burger, grilled 4oz patty, American cheese, shaved lettuce, tomato, garlic aioli, served with french fries / 25

Reuben, Grobbel's shaved corned beef, Nantucket rye, swiss, braised sauerkraut, thousand island, served with Great Lakes potato chips / 25

JW club, double decker on toasted white bread, shaved turkey, bacon, tomato, romaine lettuce, mayonnaise, served with Great Lakes potato chips / 25

gf = gluten free **v** = vegan **veg** = vegetarian **tn** = tree nut

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The background of the page is a classic marbled paper pattern, featuring intricate, flowing veins of light grey, white, and pale green. The pattern is dense and organic, creating a textured, vintage aesthetic. Centered on this background is the text 'DAY MEETING PACKAGE' in a clean, modern, sans-serif font. The text is arranged in two lines, with 'DAY MEETING' on the top line and 'PACKAGE' on the bottom line. The overall composition is balanced and professional.

DAY MEETING
PACKAGE

DAY MEETING PACKAGE | 109 PER PERSON

For groups of up to 25 guests.

CONTINENTAL BREAKFAST

View page 9 for menu selections

SOUP, SALAD, AND SANDWICH BUFFET

View page 23 for menu selections

ASSORTED PACKAGED SNACKS & FRUIT

Assortment of locally packaged trail mixes
Individual bags of Great Lakes potato chips
House-made granola bars
Assorted candy bars
Whole seasonal fruit

ALL-DAY HOT & COLD BEVERAGE SERVICE

JW house-blend coffee, decaffeinated coffee, and hot tea
Sweeteners and milk
Assorted Pepsi beverages to include: soft drinks, sparkling flavored waters and Pure Leaf iced teas
Bottled water

AUDIO VISUAL

Guest-provided laptop
60" or 96" tripod screen or boardroom screen
3,000 Lumens LCD projector
Cart with power
6' HDMI cable
Whiteboard with markers

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DINNER OFFERINGS

DINNER | PLATED

All entrées include:

Choice of one starter and one dessert

Served with artisan bread and butter

JW house-blend coffee, decaffeinated coffee, unsweetened iced tea and hot tea

A maximum of 3 entrée selections with choice of starch and vegetable for each entrée. Group is required to denote entrée selections with meal indicators

STARTERS | SELECT ONE

Soups:

- Potato and leek soup with applewood-smoked bacon and chives **gf**
- Woodland mushroom soup with fine herbs and white truffle oil **veg gf**
- Roasted butternut squash soup with bourbon, local maple syrup, rye crumble **v**
- San marzano tomato soup with garden vegetables **v gf**
- Roasted vegetable soup, herbed crema **v gf**

Salads:

- Roasted beets, candied walnuts and Country Winds chèvre, frisee, white balsamic vinaigrette **veg gf tn**
- Baby spinach, English cucumber, marinated tomatoes, crumbled feta, herbed vinaigrette **veg gf**
- Classic caesar, hearts of romaine, Parmigiano – Reggiano, herbed croutons and classic caesar dressing
- Chicory and Belgian endive with market fruit, Maytag bleu cheese, candied pecans, orange-shallot vinaigrette **veg gf tn**
- Bibb and heirloom lettuces, market fresh berries, whipped ricotta, lemon vinaigrette **veg gf**
- Tuscan lacinato kale, red quinoa, sweet potato, toasted pine nuts, dried Traverse City cherries, Parmigiano - Reggiano and lemon vinaigrette **gf**
- Chilled local vegetables of the season with a balsamic reduction **v gf**

DESSERTS | SELECT ONE

- Almond financier with seasonal compote and vanilla chantilly **tn**
- Vanilla cheesecake with seasonal accompaniments
- Chocolate gingerbread spice cake, chocolate mousse and salted caramel
- White chocolate mousse, dark chocolate brownie, berry compote and chocolate sable crumble
- Chocolate silk, hazelnut crunch and raspberry nectar **tn**
- Passion mousse torte, mango nectar and white chocolate sauce
- Vegan chocolate cake with fresh berries **v**
- Banana cake, peanut butter mousse, chocolate ganache and banana anglaise **tn**
- Angel food cake, strawberry sauce, candied almonds and fresh berries **tn**
- Lemon lavender cake, blueberry compote, vanilla chantilly
- Combine three dessert selections to create a trio of petite desserts, additional \$6 per person

gf = gluten free v = vegan veg = vegetarian tn = tree nut

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DINNER | PLATED ENTRÉES

DUETS

Pan-roasted petite filet of beef, truffle butter-basted chicken, shallot and woodland mushroom ragout, truffle and thyme veal jus **gf** | 81

Herbed sirloin bavette, dijon and herb-roasted chicken breast, fresh tomato vinaigrette **gf** | 75

Loch duarte salmon, pan roasted petite filet of beef, citrus cream **gf** | 77

Dungeness lump crab cake, center cut petite filet, whole grain mustard cream | 77

Herb salt roasted petite filet of beef, butter poached lobster tail, shallot marmalade, blistered tomato and cognac veloute' **gf** | *MP*

AIR

Dijon and herb-roasted chicken, lemon thyme pan jus **gf** | 45

Roasted airline breast of chicken, shallot marmalade, sherry reduction **gf** | 46

Truffle butter basted chicken, roasted woodland mushrooms, truffle and thyme jus **gf** | 47

Buttermilk fried chicken, sweet corn cream | 46

LAND

Pan-roasted filet of beef, shallot mushroom ragout, bone marrow reduction **gf** | 72

Herbed sirloin bavette, green peppercorn cream **gf** | 68

Boneless beef short rib, natural pan jus **gf** | 60

Braised pork shank "osso buco", roasted vegetables, natural pan sauce **gf** | 46

Double bone-in pork chop, bourbon peach glaze **gf** | 47

Herb-roasted pork loin, vanilla apples, Calvados cream **gf** | 47

Braised lamb shank, caramelized onion rosemary jus **gf** | 59

SEA

Loch duarte roasted salmon, smoked tomato broth **gf** | 50

Salmon en croute, pickled bermuda onion, dill crème fraîche | 51

Great lakes walleye, lemon caper butter sauce **gf** | 51

Butter poached lobster tail, blistered tomato and cognac veloute' **gf** | *MP*

Pan seared Alaskan halibut, roasted fennel, vermouth beurre blanc | *MP*

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STARCHES | SELECT ONE

Crème fraîche whipped potato **gf veg**

Oven-roasted yukon gold potatoes **gf v**

Heirloom marble potatoes **gf v**

Sage and local chèvre polenta **gf veg**

Barley risotto **veg**

Truffled whipped potato **gf veg**

VEGETABLES | SELECT ONE

Charred broccolini **gf v**

Oven-roasted brussels sprouts **gf v**

Young carrots with local honey **gf veg**

Sautéed spinach with garlic **gf v**

Roasted root vegetables **gf v**

Braised bright lights rainbow chard **gf v**

Green beans with almonds **veg tn**



DINNER | PLATED

VEGETARIAN AND VEGAN

Vegetarian and vegan options were hand-selected by our executive chef and balanced to perfection. These plated dinners include a starch and a vegetable therefore no additional selections are needed.

Vegetarian mushroom ravioli, parmesan cream, toasted pecan gremolata **veg** | 41

Smoked tofu steak, braised beans and greens, roasted baby carrots, slow roasted tomato **gf v** | 44

Masala braised garbanzo beans, crispy tofu curry, garlic spinach, tamarind chutney **gf v** | 41

Thai curry rice noodles, spring onions, carrots, sweet peppers, tofu, crushed peanuts, coriander, lime, thai bird chili **gf v tn** | 41

Chipotle braised jackfruit, cilantro rice, cumin braised black beans, pickled bermuda onion, roasted corn salsa **gf v** | 42

INTERMEZZO ENHANCEMENTS

Sparkling shooter | 2

Seasonal fruit sorbet | 2

House-made sorbet with sparkling wine | 4

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DINNER | BUFFET

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Minimum of 25 guests. A \$7 per person surcharge will apply for groups of under 25 guests
Chef attended station available for \$125*

GRIFFIN BUFFET | 75

Artisan greens with radishes, English cucumbers and red-wine oregano vinaigrette

Roasted beets with candied walnuts, Country Winds chèvre, frisee and orange-shallot vinaigrette

Heirloom carrots with honey

Brown butter green beans with lemon

Artisan bread and butter

Protein | Select two:

- Cabernet-braised beef short rib and marble potatoes, parmesan, and herbs
- Seared salmon and pearl pasta and romesco sauce
- Rosemary pork loin and sage-cornbread dressing and apple jus

Desserts:

Vanilla pot du crème

Chèvre cheesecake with local fruit preserves

Flourless chocolate cake with madcap espresso crème anglaise

JW BUFFET | 89

Classic caesar, hearts of romaine, Parmigiano-Reggiano, herbed croutons and classic caesar dressing

Citrus and beet salad, farm greens and simple vinaigrette

Cavatappi pasta with parmesan crème, charred broccoli, garlic confit

Smashed Yukon potatoes

Oven-roasted brussels sprouts

Heirloom carrots with honey

Artisan bread and butter

Protein | Select two:

- Roasted New York strip sirloin with horseradish crème
- Turkey breast with citrus and honey glaze
- Roasted Atlantic salmon with dill hollandaise sauce

Desserts:

Almond financier with seasonal compote and vanilla chantilly

Passion mousse torte, mango nectar and white chocolate sauce

Chocolate soufflé cake with strawberry nectar

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DINNER | BUFFET

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Chef attended station available for \$125*

LUXE BUFFET | 109

Goat Cheese and beet salad, with frisee, balsamic pearls
White asparagus with hollandaise
Lobster and truffle whipped potatoes
Ricotta and lemon tortelloni, toasted hazelnuts, brown butter
Fig and foie gras stuffed plantation quail, sauce of port wine
Beef wellington, mushroom duxelles sauce of Madiera
Prosciutto wrapped monkfish, broken tomato vinaigrette
Artisan bread and butter

Desserts:

Opera cake, crème anglaise
Vanilla crème brûlée, berries of the season
French macarons

LITTLE ITALY | 75

White bean and kale soup
Antipasti salad with romaine lettuce, pepperoncini, shaved parmesan, red onion, heirloom grape tomatoes and red wine vinaigrette
Marinated fresh mozzarella with oven-roasted tomatoes, local basil pesto and balsamic glaze
Breaded chicken parmesan with pomodoro, fontina and provolone
Cavatappi with parmesan cream, local basil and aged parmesan
Chef's sourced sustainable fish with spicy olive, caper and cherry tomato sauce
Eggplant ratatouille lasagna with local basil
Rapini with pancetta, pepperoncino, extra virgin olive oil
Whole milk ricotta whipped potatoes
House-made garlic bread

Desserts:

Vanilla bean panna cotta
Tiramisu

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RECEPTION OFFERINGS

RECEPTION | HORS D'OEUVRES

CHILLED HORS D'OEUVRES

California maki roll, crab, avocado, cucumber, sesame seeds, soy sauce, pickled ginger, wasabi | *36 per roll*

Vegetarian maki roll, avocado, cucumber, matchstick carrot, scallion - soy sauce, pickled ginger, wasabi **veg** | *36 per roll*

Miniature vegetable summer roll with peanut sauce, lime **veg tn** | *48 per dozen*

Bruschetta, tapenade, tomato confit, parsley pesto **veg** | *48 per dozen*

Vegetable crudités, JW green goddess **gf veg** | *48 per dozen*

Petite mozzarella with tomato pesto, basil oil **gf veg** | *48 per dozen*

Smoked chicken salad, caramelized onions, baguette toast | *48 per dozen*

Gulf shrimp, horseradish, cocktail sauce, lemon **gf** | *60 per dozen*

House smoked salmon tartaré with lemon-chive crème fraîche | *60 per dozen*

Rare roasted beef crostini, dijonnaise, matchstick radish, roasted red pepper | *60 per dozen*

Bay scallop ceviche, lime, cilantro, red onion, jalapeño **gf** | *60 per dozen*

Crab louis, tomato, farm egg, endive cup **gf** | *72 per dozen*

Ahi tuna cube with ponzu sauce and avocado, topped with sesame | *72 per dozen*

Maine "lobster roll" on mini bun, hearts of romaine | *72 per dozen*

HOT HORS D'OEUVRES

French cheese puffs, orange and honey marmalade **veg** | *42 per dozen*

Roasted yukon gold potatoes, truffled gremolata **gf veg** | *48 per dozen*

Herbed cheese stuffed mushroom caps **veg** | *48 per dozen*

Hotel District sliders, griddled onion, white cheddar, special sauce | *48 per dozen*

Sesame meatballs, five spice and sweet soy-ginger sauce | *48 per dozen*

Argentinian chorizo meatballs | *48 per dozen*

Vegetarian Indian samosas, tamarind chutney **veg** | *60 per dozen*

Petite crab cakes, ginger aioli | *60 per dozen*

Lamb "lollipops", vintage port reduction, black Mission figs **gf** | *60 per dozen*

Shaved beef tenderloin on baguette toast, Dijon aioli, radish, roasted pepper salad | *60 per dozen*

Chicken satay skewers, sweet chili glaze **gf** | *60 per dozen*

Crispy vegetable spring rolls, hoisin bbq sauce **veg** | *60 per dozen*

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RECEPTION | DISPLAYS

ARTISAN CHEESE DISPLAY | 13

Selection of everyday favorites and artisan quality cheeses:

Dutch gouda

Aged cheddar

Jarlsberg swiss

Nuts and dried fruits

Toasted baguettes and crackers

MARKET VEGETABLE DISPLAY | 11

Selection of seasonal vegetables with JW buttermilk ranch

BRUSCHETTA DISPLAY | 12

Tapenade with goat cheese

Roasted garlic hummus

Wild mushrooms with red onion jam

Mozzarella with tomato and basil pesto

Eggplant caponata and parmesan

Baguette crostini

Everything crackers

Pita crisps

DIPS & SPREADS DISPLAY | 15

Win Schuler's bar cheese

Garlic hummus

Herbed Alouette cheese

Pimento cheese

JW buttermilk ranch dip

Vegetable crudités

Baguette toasts and rye toast points

Everything crackers and pita crisps

SEASONAL FRUIT DISPLAY | 9

Fresh fruits and berries with agave nectar and

Greek yogurt

ANTIPASTI DISPLAY | 13

Marinated and grilled vegetables

Cured meats and condiments

Artisan cheeses and preserves

JW marinated olives

Rustic crackers and baguette crostini

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RECEPTION | INTERACTIVE STATIONS

Minimum of 25 guests

Chef attended and crafted

Attendant required - \$125 per attendant per 100 guests - Maximum of two hours

CAVATAPPI "MAC" AND CHEESE | 16

Creamy fontina cheese fonduta

Cavatappi

Sun ripened tomato

Crispy onion haystack

Protein | Select one:

- Marinated grilled chicken | 6
- Dungeness crab | 9
- Lobster | *MP*

SOUTHSIDE QUESADILLA | 18

Plancha blistered local tortillas

Jack cheese

Fire-roasted poblanos

Hand crafted salsas, fresh guacamole, and queso

Lime wedges

Coriander crema

Protein | Select one:

- Adobo grilled skirt steak
- Marinated grilled chicken

DON'T KILL CAESAR | 12

Parmigano-Reggiano bowl

Crisp romaine hearts

Garlic croutons

Classic caesar dressing

Cracked black pepper

White anchovies on the side

Protein | Select one:

- Marinated grilled chicken | 6
- Dungeness crab | 9
- Grilled skirt steak | 11
- Lobster | *MP*

HOTEL DISTRICT SLIDERS | 18

Grilled and char crusted angus beef slider

Buttered brioche bun

Caramelized onion

Farm country aged white cheddar

Tomato aioli

Cornichon pickles

Great Lakes potato chips

BEER CITY USA BRATWURST | 16

Grilled "Founder's All Day IPA" bratwurst

Artisinal bun

Griddled sweet onions

Lager braised kraut

Frizzled leeks

Mustard bar

Great Lakes potato chips

MAKING MAKI | 23

Hand-rolled

California maki

Spicy tuna maki

Veggie maki

Pickled ginger

Wasabi

Soy sauce

WOK AND ROLL | 21

Wok-tossed soy seared beef tenderloin

Sesame snow peas

Bermuda red onion

Scallion threads

White rice

Fortune cookies

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RECEPTION | ROASTED & CARVED FOR YOU

Minimum of 25 guests

Attendant required- \$125 per attendant per 100 guests - Maximum of two hours

Includes artisan bread and butter

ROASTED AND CARVED FOR YOU

Honey glazed Dearborn ham, mustard-stout sauce, pineapple-peppercorn relish and spicy sweet barbecue sauce | 10

Citrus brined pork loin, chipotle glaze and chimichurri sauce **gf** | 10

Roasted turkey breast, Traverse City cherry-apricot compote and orange infused honey mustard **gf** | 11

Slow-roasted Atlantic salmon in puff pastry, roasted mushrooms and dill crème fraîche | 14

Peppercorn-roasted prime rib, whole grain mustard and apple horseradish **gf** | 17

Roasted tenderloin of beef, bordelaise and chimichurri sauce **gf** | 20

Oven-roasted striploin, classic horseradish sauce and blue cheese compound butter **gf** | 16

Sides:

Each choice of side(s) / 6 per person

Whipped potatoes with caramelized onion **gf veg**

Garlic-chive stuffing **veg**

Redskin potatoes with salsa verde **gf v**

Farm Country cheddar polenta **gf veg**

Yukon Gold potatoes and fontina gratin **gf veg**

Mac and cheese with triple cheese blend **veg**

Broccolini with fresh parmesan **veg**

Thyme-roasted carrots and pearl onions **gf v**

Sweet corn and red pepper hash **gf v**

Cider braised kale **gf v**

Rosemary-roasted root vegetables with Michigan maple glaze **gf v**

Grilled seasonal vegetables **gf v**

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RECEPTION | DESSERTS

Minimum of 25 guests

Attendant required- \$125 per attendant per 100 guests - Maximum of two hours

S'MORES INTERACTIVE STATION | 14

Toasted marshmallow
Graham crackers
Chocolate squares
Marshmallow crème
Chocolate ganache

CRÊPE INTERACTIVE STATION | 15

French style crêpes made-to-order
Fresh berries
Fruit sauce
Chocolate sauce
Nutella
Caramel
Vanilla chantilly
Chocolate chips

WARM COOKIE INTERACTIVE STATION | 11

Freshly baked chocolate chunk cookies
served on warm griddles
Vanilla ice cream
Milk chocolate sauce

HOUSE-MADE GELATO INTERACTIVE STATION | 15

Flavors | Select three:

- Chocolate
- Vanilla
- Peanut butter Oreo
- Malted milk gelato
- Strawberry sorbet

Whipped cream

Sprinkles

Oreo pieces

Crushed toffee

Crumbled peanut butter cups

Toasted pecans

SIGNATURE PETITE DESSERT DISPLAY | 17

No Attendant Required

Chocolate silk with sugared pecans

Passion fruit torte

Chocolate pot du crème

Vanilla cheesecake

Angel food cake, fresh berries, and vanilla chantilly

Seasonal sliced exotic fruit and berries

All prices are per person unless otherwise indicated. All prices are subject to 23 percent service charge and 6 percent sales tax. Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.



The background of the page is a light-colored, marbled paper with intricate, flowing patterns in shades of grey, white, and cream. The patterns resemble natural stone or liquid swirls, creating a textured and elegant appearance.

BEVERAGE OFFERINGS

BEVERAGES | WINE BY THE BOTTLE

WHITE WINES

Chardonnay

Sea Sun by Caymus – Napa Valley, California | 36

William Hill – Napa Valley, California | 39

Far Niente – Napa Valley, California | 100

Sauvignon Blanc

Starborough – Marlborough, New Zealand | 34

Esk Valley – Marlborough, New Zealand | 44

Domaine de la Solitude Cotes du Rhone Blanc

Rhone, France | 44

Pinot Grigio

Parducci Small Lot – Mendocino, California | 34

Moscato

Sand Point Moscato – Acampo, California | 34

SPARKLING WINES

Champagne

Möet Imperial – Champagne, France | 95

Veuve Cliquot – Champagne, France | 110

Brut

Wycliff – Central Coast, California | 30

Prosecco

La Marca - Veneto, Italy | 40

RED WINES

Cabernet Sauvignon

Secret Cellars – Napa Valley, California | 38

Bonanza by Caymus – Napa Valley, California | 40

William Hill – Napa Valley, California | 40

Jordan – Alexander Valley, California | 90

Pinot Noir

Secret Cellars – Napa Valley, California | 38

Rodney Strong – Russian River Valley, California | 42

Merlot

Chateau Souverain – Alexander Valley, California | 34

Malbec

Alamos – Mendoza, Argentina | 34

Red Blend Domaine de la Solitude Cotes du Rhone

Rouge – Rhone, France | 46

Hahn GSM – Santa Lucia Highlands, California | 50

NON-ALCOHOLIC

St. Julian Sparkling Grape Juice | 20

Louise Martini – Sonoma, California | 36

All prices are subject to 23 percent service charge and 6 percent sales tax.



BEVERAGES | BAR PRICING

\$125 set-up fee per bar. Hotel to set one bar per 100 guests.

Ask your event manager for custom options

CONSUMPTION	SILVER	PLATINUM
Liquor	9	10.5
Wine	8.5	9
Domestic Beer	6.5	6.5
Imported Beer	7	7
Micro Brews	7.5	7.5
Hard Seltzer	7	7
Fruit Juices	4	4
Soft Drinks	4	4
Bottled Water	4	4
Sparkling Wine	30	40

CASH	SILVER	PLATINUM
Liquor	10	11
Wine	9	10
Domestic Beer	7	7
Imported Beer	8	8
Micro Brews	9	9
Hard Seltzer	8	8
Fruit Juices	4	4
Soft Drinks	4	4
Bottled Water	4	4
Sparkling Wine	40	45

HOURLY	SILVER	PLATINUM
Two Hours	28	31
Three Hours	33	36
Four Hours	42	45
Five Hours	51	54

All hourly pricing is per person

All prices are subject to 23 percent service charge and 6 percent sales tax.



BEVERAGES | SELECTIONS

\$125 set-up fee per bar. Hotel to set one bar per 100 guests

Ask your event manager for custom options

SILVER BRANDS

Vodka	Tito's
Rum	Bacardi
Spiced Rum	Captain Morgan
Gin	Citadelle
Whiskey	Seagram's
Bourbon	Old Forester
Scotch	Dewars
Tequila	el Jimador

PLATINUM BRANDS

Belvedere
Plantation 3 Star
Captain Morgan
Bombay Sapphire
Crown Royal
Maker's Mark
Johnnie Walker Red
Avion

Wine	Avia Chardonnay
	Avia Pinot Grigio
	Avia Cabernet Merlot Blend
	Avia Pinot Noir
	Avia Riesling
	Wycliff Brut

Chateau Souverain Chardonnay
Chateau Souverain Sauvignon Blanc
Chateau Souverain Cabernet Sauvignon
Chateau Souverain Pinot Noir
Sand Point Moscato
La Marca Prosecco

Beer	Budweiser
	Bud Light
	Stella Artois
	Heineken
	Founder's Seasonal Selections
	Bell's Seasonal Selection
	Truly
	White Claw

Budweiser
Bud Light
Stella Artois
Heineken
Founder's Seasonal Selections
Bell's Seasonal Selections
Truly
White Claw

All prices are subject to 23 percent service charge and 6 percent sales tax.



BEVERAGES | SPECIALTY PACKAGE BAR

*\$125 set-up fee per bar. Hotel to set one bar per 100 guests
Ask your event manager for custom options*

Elevate your experience with a truly memorable themed bar. Select from one of the featured options below, or ask your Event Manager for a custom theme option. Each specialty bar is accompanied with two bartenders and features a unique focused experience along a specific theme.

TWO HOURS | 22 PER PERSON

THREE HOURS | 36 PER PERSON

FOUR HOURS | 48 PER PERSON

FIVE HOURS | 60 PER PERSON

BOURBON SPEAKEASY

A play on a prohibition speakeasy, this bar offers classic cocktails that bring you back in time. Featuring a curated selection of bourbons, with added features like smoked cocktails, large ice cubes, exquisite garnishes and unique glassware.

MARGARITA BAR

Sweet, spicy, and even smoky creations that will introduce guests to a whole new level of margarita. All made with the finest, fresh ingredients.

TIKI STYLE

Take a trip to the islands with this specialty bar. Fun & fruity cocktails that will feature unique and intentional flavors of rum. Including classic recipes like the Mai Tai and zombie, but also a few of our own personal favorites added to make your event unforgettable.

MODERN MIXOLOGY

This specialty bar features modern mixology trends including infused liquors, cocktail foams, and fat washed spirits that will keep your guests wondering how we did it!

BLOODY MARY & MIMOSA BAR

Perfect for a mid-morning brunch gathering. This bar will feature fresh, local, all natural Bloody Mary mixes alongside several fresh garnishes to build the perfect cocktail. Our mimosa will be served with fresh squeezed juices, berries, and house-made purees that create the most refreshing combinations for your sparkling concoctions.

All prices are subject to 23 percent service charge and 6 percent sales tax.



The background of the page is a classic marbled paper pattern, featuring intricate, flowing veins of light grey, white, and pale blue. The pattern is dense and organic, typical of traditional hand-marbled paper used in bookbinding.

GENERAL INFORMATION

GENERAL INFORMATION

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.

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 an outside vendor. Please inform your Event Manager of any special arrangements made with an outside vendor. All decorations must meet with the approval of the Michigan Fire Department. The Hotel will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by the Events Department. Terms of décor guidelines will be further established in your contact.

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.

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. All personally owned laptops and projectors are allowed with prior authorization from the Sales Manager. The hotel is not responsible or liable for personal AV equipment. 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 a 23% 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.

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 23% 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.

GUEST PACKAGES

The Hotel will not accept packages more than three 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.

PAYMENT

All deposits for retaining banquet facilities are non-refundable. Terms of payment will be established in your contract.



GENERAL INFORMATION

BANQUET/EVENT GUARANTEE

The Group will have all menu selections completed no later than thirty (30) days prior to the 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 the 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 3% over the guarantee.

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. All buffets and food displays have a maximum service time of two hours. An additional \$7 per person surcharge will apply to buffet prices for groups under 25 guests. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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.

MULTIPLE ENTRÉES

A maximum of 3 entrée selections to include a vegetarian/vegan option will be permitted for all plated menus. If two entrée options are selected, pricing will be based on the listed menu price for each option. If three entrée options are selected, the price for the menu will be determined by the highest priced entrée. A per entrée final guarantee must be submitted 5 business days prior to the event date. Group is required to denote entrée selections with meal indicators.

MENU TASTINGS

Tastings are offered for your event of 250 guests or more. The Hotel requires at least thirty days notice to prepare for a tasting. Please limit the tasting to four attendees. Additional attendees beyond the four will be billed at \$50.00 per person plus the applicable service charge and taxes (up to six total guests). You are welcome to choose two salads and/or soups, four entrées and three desserts to taste. Hors d'oeuvres are not included in the tasting. Please contact your Event Manager to schedule your tasting.

ALLERGEN STATEMENT

At least five (5) days prior to the function, the Group agrees to notify the Hotel in writing of any guests who have food allergies or other dietary restrictions. While the Hotel will make reasonable efforts to accommodate the needs of guests, the Group understands that the Hotel is not an allergen-free facility. Food or beverage items are prepared in a shared 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. As a result, the Hotel cannot guarantee that any food or beverage is completely free of any allergen or ingredient, and the Group agrees to notify guests of this prior to the function. The Group further agrees that the Hotel shall have no liability for any claims or damages arising out of adverse reactions of guests caused by food allergies or intolerance.

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.

SECURITY

The Hotel may require security officers for certain events. Only Hotel-approved Security firms may be used.

