

Banquet Menus

SHERATON GRAND RAPIDS AIRPORT



All Day Meeting Packages

Upcharge of \$10.00 per person will be applied to groups under 25 people

All Day Gold Meeting Package \$75

Includes:

Morning Break: Select one Breakfast Selection from Page 3

Mid - Morning - Beverage Refresh, adding Soft Drinks and Bottled Water

Lunch - Select a Plated or Buffet Lunch, Beverage Refresh

Afternoon Break - Select Refreshment Break from Page 4, Beverage Refresh

All Day Meeting Package \$60

Includes:

Morning Break: Select Sheraton Continental Breakfast or Fit Morning Continental Breakfast

Mid - Morning - Beverage Refresh, adding Soft Drinks and Bottled Water

Lunch - Select a Plated or Buffet Lunch, Beverage Refresh

Afternoon Break - Cookies and Brownies, Beverage Refresh

All Day Break Package \$35

Includes:

Morning Break: Select Sheraton Continental Breakfast or Fit Morning Continental Breakfast

Mid - Morning - Beverage Refresh, adding Soft Drinks and Bottled Water

Afternoon Break - Cookies and Brownies, Beverage Refresh

All prices are subject to a 23% taxable service charge and 6% sales tax.

Breakfast Selections

Sheraton Continental Breakfast \$19

Assorted Muffins and Breakfast Breads, Seasonal Fresh Fruit and Berries, Baked Oat Bars, Assorted Juices. Served with Coffee, Decaffeinated Coffee, and Hot Tea.

Fit Morning Continental Breakfast \$19

Build-your-own Yogurt Parfaits with Toppings (granola, dried fruits), Seasonal Fresh Fruit and Berries, Baked Oat Bars, Hardboiled Eggs, Assorted Juice. Served with Coffee, Decaffeinated Coffee, and Hot Tea.

Sheraton Plated Breakfast \$22

Scrambled Eggs, Select Bacon or Sausage. Served with a Muffin and American Fries. Served with Coffee, Decaffeinated Coffee, and Hot Tea.

Classic Enhancements

Additional per person

- Baked French Toast - \$5.00
- Yogurt Parfaits - \$6.00
- Biscuits and Gravy - \$5.00
- Bagels and Toast with condiments - \$4.00
- Upgraded Scrambled Eggs - Farmers or Western - \$5.00

Deluxe Continental Breakfast \$23

Assorted Muffins and Breakfast Breads, Seasonal Fresh Fruit and Berries, Yogurt, Assorted Breakfast Sandwiches: Sausage and Cheese English Muffin, Bacon, Egg, and Cheese Croissant, Egg and Cheese English Muffin. Assorted Juices. Served with Coffee, Decaffeinated Coffee, and Hot Tea.

Build-Your-Own Hot Breakfast Buffet \$26

Scrambled Eggs with Shredded Cheese and Salsa on the Side. Select Bacon or Sausage, Select American Fries or Hashbrowns. Seasonal Fresh Fruit and Berries, Assorted Muffins and Breakfast Breads. Includes one Classic Enhancement from Below. Assorted Juices. Served with Coffee, Decaffeinated Coffee, and Hot Tea.

Plated Breakfast Quiche \$20

Select Spinach and Feta or Bacon, Broccoli, and Cheddar. Served with American Fries, Coffee, Decaffeinated Coffee, and Hot Tea.

Premium Enhancements

Additional per person

- Quiche - \$7.00
- Breakfast Sandwiches - \$7.00
- Bagels and Lox - \$12.00
- Omelet Station - \$12.00 plus \$125 attendant fee

An upcharge of \$10.00 per person will be applied to hot breakfast buffets under 25 people

All prices are subject to a 23% taxable service charge and 6% sales tax.

Interested in Mimosas or a Bloody Mary Station, see Cocktail page

All prices are subject to a 23% taxable service charge and 6% sales tax.

Refreshment Breaks

Chip and Dip Trio \$7

Kettle Chips with French Onion Dip, Tortilla Chips with Salsa, Sliced Vegetables served with Ranch Dressing.

Seasonal Themed Local Break \$9

Winter, Spring, Summer, or Fall Themed - Chef's Selection of Seasonal Snack and Beverage.

Trail Mix Station \$7

Granola, Peanuts, Dried Fruit, and Chocolate Chips.

Pretzel Bites \$7

Salted Pretzels and Sugar-tossed Pretzels served with Beer Cheese, Whole Grain Mustard, Sweet Cream Cheese Glaze.

Cheese Board \$10

Chef's Selection of Assorted Cheeses and Gourmet Crackers

Healthy Break \$7

Fruit Cups, Sliced Vegetables with Garden Dip, Pita Chips and Hummus.

Sweet Tooth \$7

Double Chocolate Brownies, Chocolate Chip Cookies, and Lemon Bars.

Movie Theater Popcorn Trio \$7

Cheddar, Caramel, and Buttered popcorn with Chocolate Candies.

Southwest \$10

Cinnamon Sugar Dusted Churros, Warm Queso Cheese with Tortilla Chips, Black Bean/Salsa Dip, and Guacamole.

All Day Beverage Package \$18

Coffee, Decaffeinated Coffee, Hot Teas, Assorted Pepsi Soft Drinks, Assorted Iced Teas, and Bottled Waters

Refreshments a la carte

- Assorted Pepsi Soft Drinks - \$3.00 each
- Assorted Sparkling Waters - \$4.00 each
- Coffee and Decaffeinated Coffee - \$45 per gallon, served in 3 gallon increments

All prices are subject to a 23% taxable service charge and 6% sales tax.

Buffet Lunches

Soup, Salad, and Sandwich Buffet \$30

Mixed Greens Salad with Toppings to add:
Cucumbers, Tomatoes, Shredded Cheese, Shredded Carrots, Croutons, Red Onion, Chopped Eggs

Choice of 2 Soups: Tomato (v), Chicken Noodle, Broccoli Cheddar (v), Loaded Potato, White Bean Chili (v)

Choice of 3 Pre-made sandwiches: Chicken Salad on Croissant, Vegetarian Wrap, Turkey Club Wrap, Ham and Swiss on Ciabatta, or Italian Submarine

Deli Bar \$32

Mixed Greens Salad topped with Cucumbers, Tomatoes, Shredded Carrots, Red Onion
Pasta Salad and Kettle Chips with French Onion Dip

Sliced Deli Meats – Ham, Turkey, Roast Beef

Assorted Breads – Multigrain, Sourdough, Ciabatta
Assorted Sliced Cheeses, Tomatoes, Lettuce, Pickles, Dijon Mustard, and Mayonnaise

Italian Buffet \$36

Caesar Salad – Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Garlic Bread

Penne and Spaghetti Noodles

Housemade Marinara and Alfredo

Grilled Chicken Breast and Housemade Meatballs

Primavera Vegetables

Bar-B-Que Buffet \$36

Fruit Salad and Cole Slaw

Pulled Pork and Grilled Chicken Breasts

Baked Macaroni and Cheese

Roasted Corn on the Cob

Brioche Buns, BBQ Sauce

Lettuce, Tomatoes, Pickles, Onions

All Lunch Buffets Served with Iced Tea. An upcharge of \$10.00 per person will be applied to buffets under 25 people

All prices are subject to a 23% taxable service charge and 6% sales tax.

Street Tacos \$36

Elote Chopped Salad: Romaine Lettuce, Roasted Sweet Corn, Queso Fresco, Red Pepper, Red Onion with Southwest Ranch
Black Beans with Cotija Cheese Crumbles
Cilantro Lime Rice
Beef Barbacoa
Adobo Chicken
Add Fish: Citrus-Lime Mahi Mahi \$3
Toppings: Queso Fresco, Cilantro, Onions, Jalapeno, Tomato, Lettuce, Salsa, Sour Cream
Flour Tortillas
Housemade Tortilla Chips

- Lunch Enhancements per person
- Soup - \$6.00
- Garden Salad - \$3.50
- Whole Fruit - \$2.00
- Cookies by the dozen \$30.00
- Plated Dessert - \$6.00

Choose your Style & Build-Your-Own Power Bowl \$30

Southwest: cilantro lime rice, beef barbacoa and adobo chicken, fajita veggies, queso, pico, guacamole, lettuce, onions, cilantro, sour cream

Asian: fried rice, soy marinated beef & teriyaki chicken, snowpeas, carrots, mushrooms, bean sprouts, bok choy, green onions, crunchy chow mein noodles, house made yum yum sauce & soy sauce

Mediterranean: quinoa, Mediterranean seasoned chicken & sliced beef *or* lamb, chick peas, feta cheese, red onion, cucumber, pepperoncini, tomatoes, kalamata olives, tzatziki sauce, Greek vinaigrette

Homestyle: mashed potatoes, mac & cheese, fried chicken and pulled pork, housemade gravy, corn, shredded cheese, green onion, bacon bits

An upcharge of \$10.00 per person will be applied to buffets under 25 people.

All prices are subject to a 23% taxable service charge and 6% sales tax.

Hot or Cold Plated Lunches

Airline Marsala Chicken \$34

Marinated Chicken Breast with a Marsala Wine and Mushroom Sauce, Mashed Potato and Seasonal Vegetables

Spiced Salmon \$32

Blackened Salmon, with Honey Glaze and orange zest, Mashed Potatoes, and Seasonal Vegetables

Sliced Flank Steak \$34

Grilled Marinated Flank Steak, Fingerling Potatoes and Seasonal Vegetables

Cauliflower Steak (vg) \$30

Herb Roasted Cauliflower Steak, Red Pepper Hummus, Infused Olive Oil drizzle/dressing

Chicken Cobb Salad \$24

Grilled Chicken, Chopped Bacon, Chopped Egg, Cucumber, Cherry Tomatoes, and Cheese

Chicken Caesar Salad \$24 (Salmon \$26)

Romaine Lettuce, Shaved Parmesan Cheese, Croutons, and Caesar Dressing

Italian Submarine Sandwich \$24

Cured Italian Meats and Cheese, with Lettuce, Tomato, and Italian Dressing

Caprese Chicken \$34

Lightly Breaded Chicken Breast, Seasoned Rice, and Seasonal Vegetables

Risotto (v) \$30

Butternut Squash and Sage Risotto

Bistro Steak \$35

6oz Bistro Steak with Fingerling Potatoes and Seasonal Vegetables

Ham and Swiss Sandwich or Wrap \$24

On Ciabatta or Wrap with Lettuce, Tomato, and Red Onion, Served with Kettle Chips and Pasta Salad.

Turkey Club Sandwich or Wrap \$24

Turkey with Bacon, Lettuce, and Tomato on Ciabatta or Wrap, Served with Kettle Chips and Pasta Salad

Michigan Cherry Chicken Salad Sandwich \$24

On a Croissant or Wrap with Lettuce, served with Kettle Chips and Pasta Salad

Vegetarian Wrap (v) \$24

Roasted Vegetables and Hummus in a Tortilla, served with Kettle Chips and Pasta Salad

All hot plated lunches are served with garden salad and warm rolls and butter. All cold plated lunches can be prepared boxed for \$2 additional. All lunches served with Iced Tea.

All prices are subject to a 23% taxable service charge and 6% sales tax.

Receptions

Hors D'oeuvres Displays

Artisan Cheese Display \$18

Premium Selection of Domestic and Imported Cheese, Displayed with Nuts, Dried Fruits, Marinated Olives, and Gourmet Crackers and Crostini

Farmers Market Display \$14

Selection of Local and Seasonal Vegetables, Fruits, and Berries. Roasted Red Pepper Hummus, Garlic Hummus, Housemade Ranch, and a Yogurt Fruit Dip

Dips Display \$14

Warm Artichoke Dip, Buffalo Chicken Dip, Beer Cheese, and Hummus served with warm Bread, Tortilla Chips, and Crudite

Charcuterie \$21

Selection of Domestic and Imported Cheeses, Variety of Cured Meats, Assorted Dried Nuts, Dried Fruits, Pickled Vegetables, served with Assorted Preserves and appropriate Accoutrements

Petite Sweets \$18

Chocolate Covered Strawberries, Mini-Cheese Cakes, Macarons, Mini-Dessert Shooters

Small Plate Bites

Flat Bread Station \$11

Assorted Flat Bread Pizzas (Pepperoni, Veggie, BBQ Chicken)

Slider Station \$14

Pulled Pork, Shredded Chicken, Cole Slaw, BBQ Sauce, Hot Sauce, Slider Buns, Pickles, and Pickled Onions

25 Person Minimum for Displays and Small Plate Bites. Butler Passed Option add \$2.50 per person.

All prices are subject to a 23% taxable service charge and 6% sales tax.

Hors D'oeuvres

Hot Selections

Priced per Dozen

- Sausage Stuffed Mushrooms \$40.00
- Twice Baked Potato Bites \$38.00
- Housemade Meatballs with Marinara Sauce \$40.00
- Vegetable Spring Rolls (vg) \$40.00
- Spanakopita (v) \$38.00
- Salmon Cake Bites \$50.00
- Pork Pot Stickers \$40.00
- Chicken Satay Skewers \$38.00
- Teriyaki Beef Kabobs \$40.00
- Cheese & Vegetable Quesadillas (v) \$40.00

Cold Selections

Priced per Dozen

- Caprese Skewers (v) \$36.00
- Red Pepper Hummus in Phylo Bites (v) \$36.00
- Smoked Bacon Deviled Eggs \$38.00
- Shrimp Shooters \$40.00
- Tomato & Ricotta Bruschetta (v) \$40.00
- Prosciutto & Whipped Boursin Crostini \$38.00
- Lox Crostini, Smoked Salmon \$40.00
- Steak & Brie Crostini \$40.00

Carving Stations

- Prime Rib Carving Station with Au Jus and Horseradish Sauce - Market Price
- Honey Glazed Ham Station with Brown Sugar Glaze and Honey Mustard - \$12.00 per person
- Smoked Turkey Station with Cranberry Sauce and Gravy - \$12.00 per person
- Roasted Pork Loin with Apple Chutney and Gravy - \$12.00 per person

All prices are subject to a 23% taxable service charge and 6% sales tax.

Plated Dinner

Airline Chicken Marsala (gf) \$40

Seasoned Marinated Chicken Breast, Marsala Wine and Mushroom Sauce, Mashed Potato, and Seasonal Vegetables

Lemon Caper Chicken \$40

Herb Marinated Chicken, with a Light Lemon Caper Sauce, Mashed Potato, and Seasonal Vegetables

Spiced Salmon (gf) \$42

Blackened Salmon, Honey Glazed with Orange Zest, Mashed Potatoes and Seasonal Vegetables

Seared Beef Tenderloin (gf) \$54

8 ounce Beef Tenderloin Blackened Style with Cream Sauce, Mashed Potatoes and Seasonal Vegetables

Short Rib Risotto (gf) \$48

Braised Short Rib with a Mushroom Demi Glace and Creamy Risotto

Risotto (gf, v) \$36

Butternut Squash and Sage Risotto

Chicken Parmesan \$42

Traditional Breaded Chicken Breast, Housemade Marinara, Fresh Mozzarella, Basil, Served over Linguini with Vegetable Primavera

Berkshire Pork Chop (gf) \$42

Marinated Pork Chop and served with Honey Garlic Sauce, Fingerling Potatoes, and Seasonal Vegetables

Walleye \$40

Pan Seared Walleye, Sweet Potato Puree, and Seasonal Vegetables

Sliced Flank Steak (gf) \$50

Grilled Marinated Flank Steak with Chimichurri Sauce, Fingerling Potatoes, and Seasonal Vegetables

Cauliflower Steak (vg) \$36

Herb Roasted Cauliflower Steak, Red Pepper Hummus, Infused Olive Oil drizzle/dressing

Dessert Options:

Tiramisu, Key Lime Pies, Double Chocolate Brownies, Seasonal Fruit Pies, Assorted Cheesecakes, Flourless Chocolate Cake, Mousse Cups

All Plated Dinners and Duo Plated Entrees are served with a fresh garden salad, warm rolls with butter, coffee, decaffeinated coffee, hot tea, iced tea, and dessert.

All prices are subject to a 23% taxable service charge and 6% sales tax.

Duo Plated Entrees & Dinner Buffets

Sliced Flank Steak and Shrimp \$62

With Mushroom Demi Glace and Mashed Potatoes

Pork Chop and Lightly Breaded Chicken \$66

Lemon Caper Sauce and Fingerling Potatoes

Airline Chicken and Salmon \$62

With a Ginger Honey Glaze and Wild Rice

Airline Chicken and Short Rib \$68

Diane Congac Sauce and Duchess Potatoes

Duo Entrees served with Chef's Selection of Vegetable, Garden Salad, Rolls and Butter, and Dessert

Two Entree Dinner Buffet \$50 per person

Mixed Greens Salad with 2 dressings

Select 2 Entrées:

- Airline Chicken Marsala
- Chicken Parmesan
- Lemon Caper Chicken
- Roasted Pork Tenderloin
- Sliced Flank Steak
- Eggplant Parmesan (v)
- Spiced Salmon Add \$4
- Walleye Add \$3
- Seared Beef Tenderloin Add \$6
- Braised Short Rib Add \$5

Select 1 Starch:

Garlic Mashed, Roasted Fingerlings, Wild Rice,
Creamy Mushroom Risotto

Select Vegetable: Chef's Selection, Steamed Green
Beans, Steamed Broccoli/Cauliflower/Carrots,
Roasted Brussels Sprouts

Three Entree Dinner Buffet \$60 per person

Select 1:

- Mixed Green Salad with 2 Dressings
- Caesar Salad
- Fruit Salad

Select 3 entrées:

- Airline Chicken Marsala
- Chicken Parmesan
- Lemon Caper Chicken
- Roasted Pork Tenderloin
- Sliced Flank Steak
- Eggplant Parmesan (v)
- Spiced Salmon Add \$4
- Walleye Add \$3
- Seared Beef Tenderloin Add \$6
- Braised Short Rib Add \$5

Select 2 starch:

Garlic Mashed, Roasted Fingerlings, Wild Rice,
Creamy Mushroom Risotto

Select Vegetable: Chef's Selection, Steamed Green
Beans, Steamed Broccoli/Cauliflower/Carrots,
Roasted Brussels Sprouts

All Dinner Buffets are served with coffee, decaffeinated coffee, hot tea, iced tea, warm rolls with butter, and a dessert display.

25 person minimum required for dinner buffet or an upcharge of \$10.00 per person will be applied.

All prices are subject to a 23% taxable service charge and 6% sales tax.

Cocktails, Beer, and Wine

Bartender fee \$125.00 for 3 hours, \$50 for each additional hour, 1 bartender per 100 guests

3 Hour Hosted Bar

House/\$28, Premium/\$31, Elite/\$34

4 Hour Hosted Bar

House/\$37, Premium/\$40, Elite/\$43

5 Hour Hosted Bar

House/\$46, Premium/\$49, Elite/\$52

Beer and Wine Package

3 Hour/\$21, 4 Hour/\$28, 5 Hour/\$35

House: Smirnoff Vodka, Cruzan Light Rum, Jose Cuervo Tequila, New Amsterdam Gin, Canadian Club Whisky

Premium: Absolut Vodka, Captain Morgan/Bacardi Rum, 1800 Reposado Tequila, Tanqueray Gin, Crown Royal/Jack Daniels

Elite: Grey Goose Vodka, Bacardi Ocho Rum, Casamigos/Don Julio, Hendricks Gin, Jameson Whiskey

Domestic Beer: Budweiser, Budweiser Zero, Bud Light, Miller Lite, Coors Light, Michelob Ultra

Import Beer: Modelo, Stella Artois, Heineken, Heineken Zero, Corona, Labatt Blue

Micro/Craft: Local and Seasonal

Seltzers: Long Drink, Truly, White Claw, Nutri

Wines: Chardonnay, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon

On Consumption Bar

- Domestic Beer - \$7.00
- Import Beer - \$8.00
- Micro Beer - \$9.00
- Wine - \$10.00
- House Drink - \$9.00
- Premium Drink - \$10.00
- Elite Drink - \$11.00
- Seltzers - \$8.00

Mimosa Bar - \$20/bottle +\$5/pp. Bartender fee: \$125. Orange, Cranberry and Pineapple juice with assorted garnishes.

Bloody Mary Bar: \$5/pp + \$10 per pour. Bartender fee: \$125. Absolut, Absolut Citron, or Absolut Pepper Vodka. Regular and spicy Bloody Mary Mix, Celery, Bacon, Olives, Cubed Cheese, Pickles, Lemon Wedges

All prices are subject to a 23% taxable service charge and 6% sales tax.

General Information

BEVERAGES

The Sheraton Hotel Grand Rapids as the Licensee, is responsible for the sale and service of alcoholic beverages. The Hotel reserves the right to refuse the service of alcoholic beverages at any time to anyone. Alcoholic beverages cannot be served to anyone under the age of 21, and the hotel has the responsibility to request proper identification of any guest at any time. The hotel reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease. A sponsored bar is hosted by the client and the client is responsible for the cost of all drinks that are being consumed. Client is still responsible for a bartender fee. A cash bar is where the client's guests are responsible for purchasing drinks, client is still responsible for the bartender fee. All liquor, beer, wine, and beverage must be supplied and served by the hotel.

FOOD

Firm food and beverage pricing will be established three months prior to your event dates. Final guaranteed food numbers are due to hotel 5 days prior to event. Food and beverage prices are subject to a 23% service charge and 6% sales tax. Taxes and service charges are subject to change without notice. If your group is tax exempt, a copy of the Federal IRS 501C (3) or (4) Certificate must be provided. **For Multiple Entree plated meals:** Choose one or two entrees for listed menu price. When choosing three entree selections, the highest menu priced entree will be charged for all, excluding dietary restricted meals. Meal indicators for guests must be provided by the client.

SPECIAL MEAL REQUESTS

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

GUARANTEES

When charges are made on a per person basis, a guaranteed attendance must be communicated 5 business days prior to your function. Increases received after the guarantee cut off will be assessed an additional 15% premium per meal. In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed. Client will be charged the guarantee or the number of guests served, whichever is higher.

All prices are subject to a 23% taxable service charge and 6% sales tax.

BANQUET ROOM POLICY

The hotel reserves the right to inspect and control all private functions. It is policy that all time schedules entered on the contract are enforced. All bands, DJ's and any other form of entertainment must end at 12:00am. Guest agrees to be responsible for any damage or loss of any merchandise or articles left in the hotel prior to, during, or after your event. The hotel does not assume any responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or after your event. Liability for damage to the premises will be charged to the representative making arrangements through the Sales or Events Office. Scotch tape, screws, staples, nails, push pins, or potentially damaging fasteners may not be used to hang signs or other materials on walls in public areas or banquet event space. Glitter is not permitted in any hotel space.

OUTSIDE VENDOR / CONTRACTOR POLICY

The hotel reserves the right to advance approval of all outside vendors and their contracted services including but not limited to electrical requirements and specs.

SIGNAGE POLICY

Minimum pre-approved and pre-arranged signage is permitted in the public areas and grounds. The signage must be prepared by a professional vendor/contractor. It must meet hotel standards and requirements (handmade, inked signs are not permitted) and must be removed immediately upon conclusion of the meeting for which it has been used. All event signage is limited to private function areas.

SHIPPING

Due to storage limitations, we cannot accept deliveries that arrive more than 3 days prior to group's or guest's arrival date. We do not provide staff to unload deliveries or packages from delivery trucks. You must make arrangements with the shipping company to unload pallet shipments. Hotel *cannot* unload or store palletized deliveries.

All packages should contain the following information on the label:

Sheraton Grand Rapids Airport
Attn: Name of Guest and Arrival Date
5700 28th Street SE,
Grand Rapids, MI 49546

All prices are subject to a 23% taxable service charge and 6% sales tax.

SHERATON GRAND RAPIDS AIRPORT HOTEL

5700 28th Street Southeast, Grand Rapids, Michigan, USA

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