

WEDDINGS *at the*
JW MARRIOTT



JW MARRIOTT

GRAND RAPIDS





WE MAKE DREAMS COME TRUE

It's a day for making promises. At JW Marriott, we promise to make your wedding day the magical occasion you've always dreamed of. Our on-site event planners will provide the ultimate in luxury and service to make sure your happily-ever-after begins right here.

The JW provides the perfect setting for the latest chapter of your love story. Celebrate in our stylish International Ballroom, or choose one of our other rooms for intimate parties or rehearsal dinners.

There's something to love in every bite when you dine at the JW. Every dish is infused with sensory delights, all prepared from the finest ingredients by our top-notch culinary team. From hors d'oeuvres to entrées, we invite you to indulge your senses – and your wedding guests.

You've found the perfect person to share your life with. Now, allow us to treat you to the ultimate in dining, accommodations, and service to make every moment of your wedding celebration perfect, too.

A setting like no other for a celebration like none to follow. Boasting a lavish ballroom and inspired couture catering, the JW is one of the Midwest's premier reception spots. Whatever your wants, needs, or dreams, our on-site event staff will ensure yours is not only a day to remember, but an event impossible to forget.



YOUR CEREMONY

Ballroom accommodations for 50 – 800 guests

ALL CEREMONIES INCLUDE:

Banquet chairs

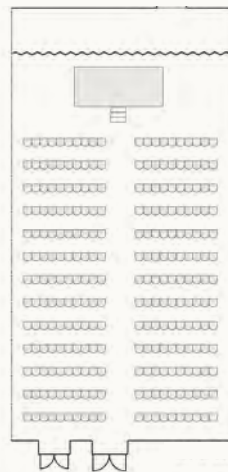
Complimentary staging

Discounted parking for local guests

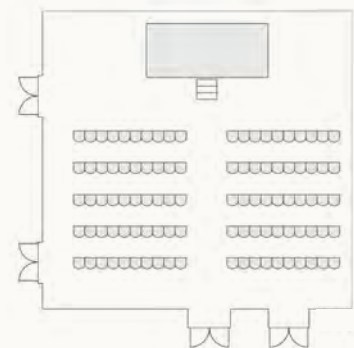
Discounted ceremony room rental with a reception

50% discount on audio visual equipment

SAMPLE CEREMONY LAYOUTS



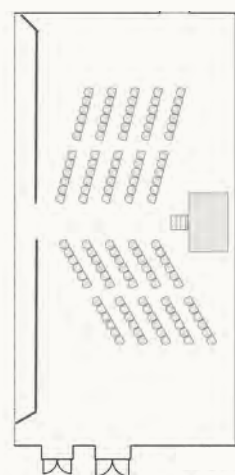
SET FOR 260



SET FOR 100



SET FOR 112



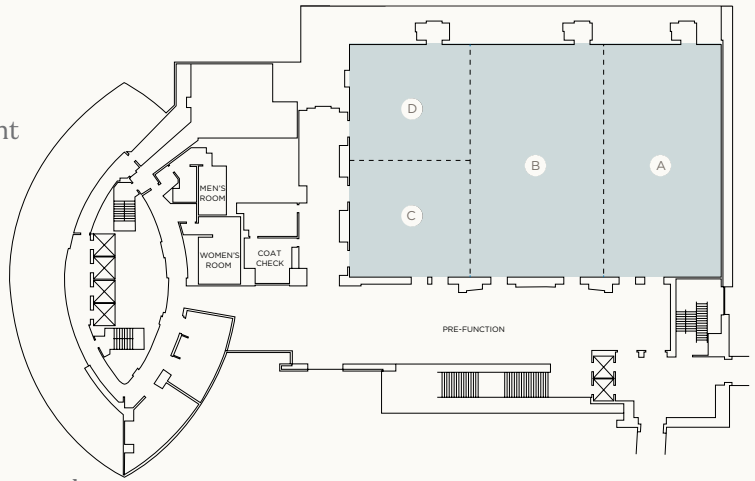
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YOUR RECEPTION

Ballroom accommodations for 50 – 800 guests

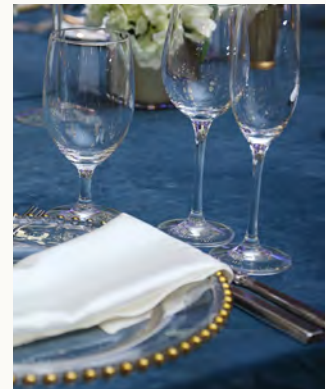
ALL RECEPTIONS INCLUDE:

- One-night stay at the JW on your wedding night
- Cake-cutting service
- Menu tasting for four guests
- Cocktail reception space
- Banquet chairs, 66” round tables, & dance floor
- White floor length linens and napkins
- Staging for head table
- Three candle votives per table
- Photos for the couple on the JW helipad, pending weather
- Discounted parking in the JW ramp for local guests
- White china, flatware, and stemware
- Banquet captain to oversee your event
- 50% discount on audio visual equipment

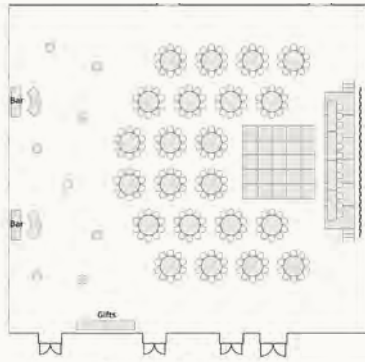


THE INTERNATIONAL BALLROOM

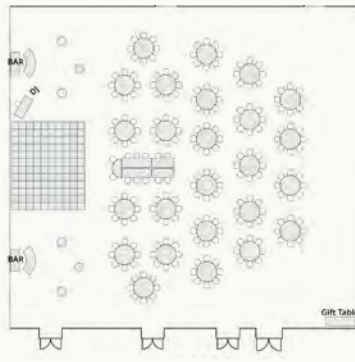
Dimensions: 140' x 88' | Square footage: 12,320
Ceiling Height: 19' 6" Capacity: 50 - 800 guests



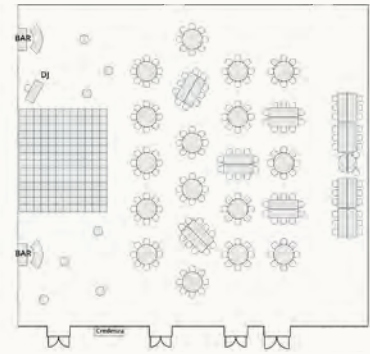
SAMPLE RECEPTION LAYOUTS



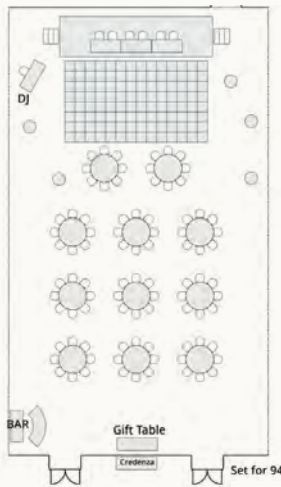
SET FOR 232



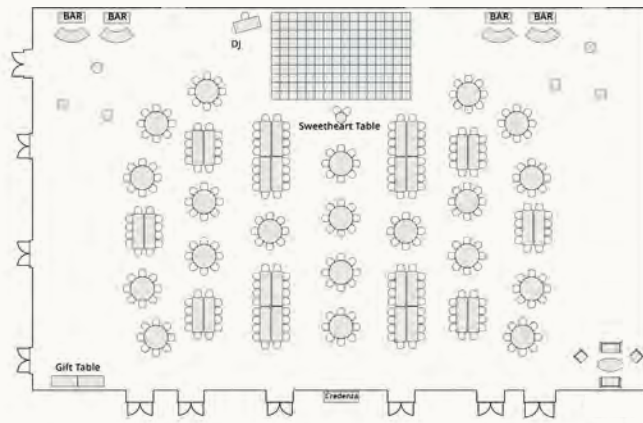
SET FOR 215



SET FOR 204



SET FOR 94



SET FOR 308



THE MENU

CLASSIC PACKAGE

HORS D'OEUVRES

A choice of three

STARTER

A choice of one

ENTRÉE

A choice of chicken, fish, or beef for all guests

Artisan bread and butter

Coffee, decaffeinated coffee, iced tea, and hot tea service

Chicken or fish entrée: \$58 per person

Beef entrée: \$78 per person

Duet entrée: \$88 per person

SIGNATURE PACKAGE

HORS D'OEUVRES

A choice of three

STARTER

A choice of one

ENTRÉE

A choice of two*

Artisan bread and butter

Coffee, decaffeinated coffee, iced tea, and hot tea service

WINE SERVICE WITH MEAL

Choice of one house red and one house white

Includes an upgrade to a one night stay in a concierge guest room for the couple

\$88 per person

LUXURY PACKAGE

HORS D'OEUVRES

A choice of four

STARTER

A choice of one

INTERMEZZO

A choice of one

ENTRÉE

A choice of two* or a duet plate

Artisan bread and butter

Coffee, decaffeinated coffee, iced tea, and hot tea service

FIVE-HOUR PLATINUM BAR

HOUSE SPARKLING WINE

Toast for all guests

LATE-NIGHT SNACK

A choice of one

Your choice of a one-night stay in an executive one-bedroom suite (based on availability) or a two-night stay in a standard guestroom on the wedding weekend

\$149 per person



**For multiple entrée selections, place cards indicating meal choice must be provided by the group. A customary service charge (currently 23%) and current sales tax will be added to all pricing. Menu pricing subject to annual increase. Menu selections subject to change.*

STARTER SELECTIONS

At JW Marriott, we strive to provide our guests with thoughtfully crafted dishes made from locally sourced ingredients for fresh, authentic cuisine with a focus on well-being, all created by people who truly love what they do. In addition to our chefs' wedding favorites below, our culinary team can alter dishes or design custom options to create a completely one-of-a-kind menu just for you.

HORS D'OEUVRES SELECTIONS (*Passed or Stationed*)

Artisan cheese display

Antipasti display

Bruschetta, tapenade, tomato confit, parsley pesto

Miniature vegetable summer roll, peanut sauce, lime

Petite mozzarella, tomato pesto, basil oil

Gulf shrimp, horseradish, cocktail sauce, lemon

Smoked chicken salad, caramelized onions, baguette toast

Roasted yukon gold potatoes, truffled gremolta

Herbed cheese stuffed mushroom caps

Petite crab cakes, ginger aioli

Shaved beef tenderloin on baguette toast, Dijon aioli, radish, roasted pepper salad

STARTER SELECTIONS

Potato and leek soup with applewood-smoked bacon, chives

Wild mushroom bisque with fines herbs, white truffle oil

Roasted beets, candied walnuts and Country Winds chèvre, frisee, white balsamic vinaigrette

Baby spinach, English cucumber, marinated tomatoes, crumbled feta, herbed vinaigrette

Chicory and Belgian endive with market fruit, Maytag bleu cheese, candied pecans, orange-shallot vinaigrette

Bibb and heirloom lettuces, market fresh berries, whipped ricotta, lemon vinaigrette

**A customary service charge (currently 23%) and current sales tax will be added to all pricing. Menu pricing subject to annual increase. Menu selections subject to change.*

ENTRÉE SELECTIONS

DUETS

Pan roasted petite filet of beef, truffle butter basted chicken, shallot and woodland mushroom ragout, truffle and thyme veal jus

Herbed sirloin bavette, dijon and herb-roasted chicken breast, fresh tomato vinaigrette

Loch duarte salmon, pan roasted petite filet of beef, citrus cream

SINGLE PROTEIN

Dijon and herb-roasted chicken, lemon thyme pan jus

Roasted airline breast of chicken, shallot marmalade, sherry reduction

Truffle butter basted chicken, roasted woodland mushrooms, truffle and thyme jus

Pan-roasted filet of beef, shallot mushroom ragout, bone marrow reduction

Herbed sirloin bavette, green peppercorn cream

Boneless beef short rib, natural pan jus

Loch duarte roasted salmon, smoked tomato broth

Salmon en croute, pickled bermuda onion, dill crème fraîche

Great Lakes walleye, lemon caper butter sauce

CHOICE OF STARCH

Crème fraîche whipped potato

Oven-roasted yukon gold potatoes

Heirloom marble potatoes

Sage and local chèvre polenta

Truffled whipped potato

CHOICE OF VEGETABLE

Charred broccolini

Oven-roasted brussels sprouts

Young carrots with local honey

Sautéed spinach with garlic

Roasted root vegetables

Green beans with almonds

VEGETARIAN AND VEGAN

Vegetable and starch selection already included

Vegetarian mushroom ravioli, parmesan cream, toasted pecan gremolata

Smoked tofu steak, braised beans and greens, roasted young carrots, slow-roasted tomato

Masala braised garbanzo beans, crispy tofu curry, garlic spinach, tamarind chutney

Thai curry rice noodles, spring onions, carrots, sweet peppers, tofu, crushed peanuts, coriander, lime, Thai bird chili

Children's menus available upon request.

**A customary service charge (currently 23%) and current sales tax will be added to all pricing. Menu pricing subject to annual increase. Menu selections subject to change.*

WEDDING ENHANCEMENTS

INTERMEZZO

House-made sorbetto with sparkling wine | \$4 per person

Sparkling shooter | \$2 per person

Seasonal fruit sorbet | \$2 per person

LATE NIGHT SNACKS

Sliders | \$48 per dozen

Street fries | \$7 each

Soft pretzels | \$4 each

Buttered popcorn | \$4 each

Flatbread pizzas | \$15 each

Gelato station | \$13 per person

Custom options available upon request. A minimum of 50% of the events' guests must be guaranteed for late night snack orders. Attendant fees may apply.

SPARKLING WINE TOASTS OR WINE SERVICE WITH DINNER

Ask your event manager for a list of options.

**A customary service charge (currently 23%) and current sales tax will be added to all pricing. Menu pricing subject to annual increase. Menu selections subject to change.*



WEDDING CAKE & DESSERTS

The JW Marriott is pleased to exclusively provide all your wedding cake and dessert needs.

TWO-TIERED WEDDING CAKES

Starting at \$165 for basic buttercream or \$190 for basic fondant

Up to two flavors included

Cake flavors:

Vanilla, chocolate, carrot, red velvet, marble

Filling flavors:

Vanilla french cream, chocolate french cream, espresso french cream, chocolate ganache, cream cheese, raspberry cream, lemon mousse, peanut butter mousse

Pricing will vary based on custom designs.

The pastry chef can confirm pricing on additional tiers or special design.

Includes a freshly made 6" anniversary cake for the couple's first anniversary. Anniversary cake will be the same flavor as the wedding cake but will have simple decoration. Couple will need to call to order & schedule anniversary cake pick up.

SHEET CAKE OR OTHER FULL-SIZED DESSERT | \$7 per person

CUPCAKES

Full size | \$48 per dozen

Petite | \$44 per dozen

Cake pops | \$48 per dozen

Additional dessert options available upon request.



**A customary service charge (currently 23%) and current sales tax will be added to all pricing. Menu pricing subject to annual increase. Menu selections subject to change.*

THE BAR | PRICING

\$125 bar set-up fee per bar. A minimum of one bar per 100 guests is recommended.

HOURLY BAR

	SILVER	PLATINUM
Two Hour	\$28 per person	\$31 per person
Three Hour	\$33 per person	\$36 per person
Four Hour	\$42 per person	\$45 per person
Five Hour	\$51 per person	\$54 per person

CONSUMPTION BAR

	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
Sparkling Wine	\$30	\$40
Soft Drinks	\$4	\$4
Bottled Water		
Fruit Juices		

CASH BAR

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

**A customary service charge (currently 23%) and current sales tax will be added to all pricing. Menu pricing subject to annual increase. Menu selections subject to change.*

THE BAR | SELECTION LIST

\$125 bar set-up fee per bar. A minimum of one bar per 100 guests is recommended.

Ask your event manager for custom options.

	SILVER BRANDS	PLATINUM BRANDS
Vodka	Tito's	Belvedere
Rum	Bacardi	Plantation 3 Star
Spiced Rum	Captain Morgan	Captain Morgan
Gin	Citadelle	Bombay Sapphire
Whiskey	Seagram's	Crown Royal
Bourbon	Old Forester	Maker's Mark
Scotch	Dewars	Johnnie Walker Red
Tequila	el Jimador	Avion
Wine	Avia Chardonnay	Chateau Souverain Chardonnay
	Avia Pinot Grigio	Chateau Souverain Sauvignon Blanc
	Avia Cabernet Merlot Blend	Chateau Souverain Cabernet Sauvignon
	Avia Pinot Noir	Chateau Souverain Pinot Noir
	Avia Riesling	Sand Point Moscato
	Wycliff Brut	La Marca Prosecco
Beer	Budweiser	Budweiser
	Bud Light	Bud Light
	Stella Artois	Stella Artois
	Heineken	Heineken
	Founder's Seasonal Selections	Founder's Seasonal Selections
	Bell's Seasonal Selection	Bell's Seasonal Selections
	Truly	Truly



AUDIO VISUAL SERVICES

*Your booking includes a 50% discount on all audio visual equipment.
For your convenience, all prices listed below already reflect this discount.*

Slideshow Package | \$575

Projection Screen (7'x12') with Dress Kit, HDMI and 4,000 Lumen LCD Projector
AV Technician (one hour)

Stage Lighting Package | \$400

Head Table Wash
Wedding Cake Spotlight
Scissor Lift
AV Technician (two hours)

Custom GOBO Package | \$360

Custom Metal GOBO
LEKO Lighting Unit
Scissor Lift
AV Technician (one hour)

Ceremony Package | \$250

Wireless Lavalier Microphones (2)
Mic Mixer
Audio Connection for client's device
AV Technician (one hour)

À la carte Equipment

Wireless microphone | \$62.5 each
LED flood light (color of choice) | \$45 each
Grey box (power for band/DJ) | \$45 each
Pipe and Drape (white, blue, gray, black) | \$6.25 per foot

**A customary service charge (currently 23%) and current sales tax will be added to all pricing.
À la carte audio visual items and custom packages are available.*

EVENT ENHANCEMENTS

ACCOMMODATIONS AND ROOM BLOCKS

The JW Marriott Grand Rapids is happy to offer a discounted rate to group blocks of ten or more guest rooms.

Standard Rooms

King or two Queen Beds | Starting at \$189 plus tax

Executive One-Bedroom

Rates and availability may vary depending on dates

Check-in | 4pm Check out | 12pm

Overnight Parking: Self-parking | \$32 Valet Parking | \$36

Gift Bag Delivery Charge | \$3 per bag

Wedding guest room blocks also available at our sister hotels:

Amway Grand Plaza, Curio Collection by Hilton

Courtyard Grand Rapids Downtown

Hyatt Place Grand Rapids/Downtown

AC Hotel Grand Rapids Downtown

CELEBRATION SPACES

Additional onsite celebration spaces are available at the JW for bridal showers, rehearsal dinners and post wedding brunches:

Private meeting spaces

Margaux restaurant featuring the Lounge at Margaux

Bordeaux private dining room

jdek at Margaux

THE SPA AT THE JW

The Spa is available for private spa parties, and offers a variety of beautifying services to help you and your wedding party prepare for your special day.

Reservations are requested by calling 616.242.1475 and are subject to availability.



PREFERRED PROFESSIONALS

Bakery

JW Marriott Bake Shop
Ask your Event Manager

Amway Grand Plaza Bake Shop
Ask your Event Manager

Beauty

The Spa at the JW Marriott
616.242.1475

The Spa at the Amway Grand Plaza
616.776.6498
amwaygrand.com/spa-salon

Décor Services

Events by I Candy
616.242.0733 ext 0
eventsbyicandy.com

Modern Day Collective
616.454.4747
moderndayfloral.com

RSVP Events
616.454.6511
events-by-rsvp.com

Sitting Pretty
616.901.7316
sittingpretty.com

Special Occasions
616.826.7082
specialoccasionsmi.com

Entertainment-DJs

Moments in Time
616.334.3110
mitdj.com

Music Host Entertainment
616.459.1204
musichostentertainment.com

Entertainment-Live

Juliana Nahas-Viilo
Harpist
michiganharpmusic.com

Music Host Entertainment
Band/Trio
616.459.1204
musichostentertainment.com

Brena
Band
231.233.1680
brenaband.com

Fred Knapp Music
Jazz Trio
616.430.2033
fredknappmusic.com

Blue Water Kings
Band
810.569.5389
bluewaterkingsband.com

PREFERRED PROFESSIONALS

Florists

Eastern Floral
616.949.2200
easternfloral.com

Gumina's Flowers
616.247.3796
guminasflowers.com

Modern Day Collective
616.454.4747
moderndayfloral.com

Posh Petals
616.363.3337
poshpetalsfloral.org

GVL Floral
616.364.8954
Gvlfloral.com

Event Planning

Modern Day Collective
616.545.4747
moderndayfloral.com

Posh Petals
616.363.3337
poshpetalsfloral.com

RSVP Events
616.454.6511
events-by-rsvp.com

All Buttoned Up
248.770.7548
allbuttonedupevents.com

Officiants

Matrimony and More
517.285.0400
matrimonyandmore.com

Forever Twogether
616.455.3194
Forevertwogether.com

Transportation

A White Knight Limousine
616.292.6307
awhiteknight.com

Classic Carriage
616.498.6090
classiccarriagellc.com

Crystal Limousine Service
616.698.2227
crystallimoservice.com

Executive Coach
616.361.1685
grexecutivecoach.com

Unique Services

Ice Guru
616.262.5968
iceguru.com

MI PhotoBooth
616.402.7496
miphoto booth.com

Shutterbooth
616.558.3601
shutterbooth.com

INFORMATION

Marriott Bonvoy

As a Marriott Bonvoy member, you can earn up to a maximum of 60,000 reward points per qualified event with Rewarding Events. You receive two points for every dollar spent on food, beverage, audio visual rental and qualified guest room blocks.

Audio Visual

A complete line of audio visual aids are available through our in-house Audio Visual Department. Your Event Manager can arrange equipment suited to your needs. Receive a 50% discount on your audio visual equipment for weddings.

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 the event, or the expected number will be used. This number will be your guarantee and is not subject to reduction. We will prepare food for 3% over the guarantee.

Decorations

Arrangements for floral centerpieces, special props, and entertainment may be made through outside vendors. 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. The Hotel does not permit open flame. Should your décor require candles, they must be enclosed.

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

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 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.

INFORMATION

Menu

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.

Guest Gift Deliveries

For a \$3 handling fee per bag, the Hotel can deliver gifts to guestrooms or distribute gifts upon check-in at no charge. Arrangements for gift deliveries must be made with your group rooms coordinator prior to your group arrival date. At the hotel's discretion, any unused gift bags will be disposed of on the third business day after the departure date of the group room block.

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.

Liquor Laws & Regulations

The JW Marriott Grand Rapids is committed to a policy 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.

Menu Tasting

Tastings are offered for your reception of 100 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 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.

INFORMATION

Parking Rates

For wedding guests parking in the JW Marriott Grand Rapids parking garage, self-parking is discounted to \$10. For Valet parking and overnight parking, regular rates apply.

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.

Security

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

Service Charge & Sales Tax

A service charge (currently 23%) and sales tax (currently 6%) will be added to all food and beverage, as well as any audio visual equipment charges. Room rental fees are subject to state sales tax.

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.

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 entrances or anywhere on hotel property. Please advise your attendees of this policy. Violators of this policy will be fined up to \$250. 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.



HERE'S TO YOUR
Happily Ever After



JW MARRIOTT
GRAND RAPIDS



JW MARRIOTT

GRAND RAPIDS

For more information, contact jwgrweddings@ahchospitality.com
ilovethejw.com | 235 Louis St NW Grand Rapids, MI 49503