



**JW** MARRIOTT

GRAND RAPIDS

# WEDDINGS AT THE JW MARRIOTT

# YOUR RECEPTION



# WE MAKE DREAMS COME TRUE

It's a day for making promises. And 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.



# CLASSIC PACKAGE

## **Hors d'œuvres**

A Choice of Three

## **Starter**

A Choice of One

## **Entrée**

A Choice of Chicken or Beef for all guests

Artisan Bread and Butter

Coffee, Decaffeinated Coffee, Iced Tea,  
and Hot Tea Service

## **Also Provided**

Cake Cutting

White Linens

Votives

Tableware

Tables (66" Round) and Chairs

Risers for Head Table, if desired

Dance Floor

Staging for Bands, if desired

Menu Tasting for Four

One night stay for the couple in a standard guest room

Chicken Entrée \$52 per person

Beef Entrée \$76 per person

*\*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.*



# ELEGANT PACKAGE

## **Hors d'œuvres**

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

## **Also Provided**

Cake Cutting  
White Linens  
Votives  
Tableware  
Tables (66" Round) and Chairs  
Risers for Head Table, if desired  
Dance Floor  
Staging for Bands, if desired  
Menu Tasting for Four  
One night stay in a waterview guest room for the couple

\$76 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.*



# SIGNATURE PACKAGE

## **Hors d'œuvres**

A Choice of Three

## **Starter**

A Choice of One

## **Entrée**

A Choice of Two\*

## **Wine Service with Meal**

Choice of One House Red and One House White

## **Artisan Bread and Butter**

Coffee, Decaffeinated Coffee, Iced Tea,  
and Hot Tea Service

## **Also Provided**

Cake Cutting

White Linens

Votives

Tableware

Tables (66" Round) and Chairs

Risers for Head Table, if desired

Dance Floor

Staging for Bands, if desired

Menu Tasting for Four

One night stay in concierge guest room for the couple

\$85 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.*



# SELECTIONS

## Hors d'oeuvres Selections

(Passed or Stationed)

Petite Crab Cakes with Ginger Aioli  
Pepperdew Peppers Stuffed with Dungeness Crab and Chèvre  
Smoked Chicken Salad with Caramelized Onions on Toast  
Artisan Cheese with Crackers  
Fruit Skewers  
Vegetable Crudités with JW Green Goddess Dressing  
Brushetta with Tapenade, Tomato Confit and Parsley Pesto

## Starter Selections

Roasted Beets with Candied Walnuts, Dancing Goat Chèvre, Frisee and White Balsamic Vinaigrette  
Chicory and Endive Salad with Market Fruit, Maytag Bleu Cheese, Candied Pecans and Orange-Shallot Vinaigrette  
Hearts of Romaine with Cucumbers, Radish, Aged Parmesan, Garlic-Chive Croutons and JW Green Goddess Dressing  
Potato and Leek Soup with Applewood Smoked Bacon and Chives  
Market Inspired Seasonal Soup  
Spanish Green Gazpacho with Marcona Almond and Green Grapes

## Entrée Selections

Herb Brined Chicken with Confit Thigh, Leek Fondue, Roasted Yukon Gold Potatoes and Roasted Chicken Jus  
Herb Brined Chicken Breast, Roasted Mushrooms, Soft Polenta and Aged Sherry Reduction  
Filet of Beef, Sweet Potato Purée, Braised Spinach and Veal Glaze  
Filet of Beef with Whipped Potatoes, Roasted Mushrooms and Merlot Reduction  
Roasted Salmon, Corn and Potato Hash and Lightly Smoked Tomato Broth  
Alaskan Halibut, Thai Glaze, Wok Tossed Bok Choy and Cremini Mushrooms Over Sticky Rice

*\*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.*



# CHILDREN'S MENU

## **Starter**

Vegetable Cudités with Ranch Dressing

## **Choice of One Entrée**

Whole Wheat Penne Pasta with Cheese and Broccoli  
Chicken Tenders and Tater Tots with Ketchup & Mustard

Served with Artisan Bread and Butter  
Milk (Whole, Low Fat, Skim, or Soy)

\$20 per person

*\*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.*





# BAR SERVICES

## Hourly Bar

	<b>Silver</b>	<b>Platinum</b>
One Hour	\$19.00 per person	\$22.00 per person
Two Hours	\$25.00 per person	\$28.00 per person
Three Hours	\$29.00 per person	\$32.00 per person
Four Hours	\$33.00 per person	\$36.00 per person
Five Hours	\$37.00 per person	\$40.00 per person
Six Hours	\$41.00 per person	\$44.00 per person
Seven Hours	\$45.00 per person	\$48.00 per person

## Consumption Bar

	<b>Silver</b>	<b>Platinum</b>
Liquor	\$7.00	\$9.00
Cordials	\$8.00	\$8.00
Domestic Beer	\$4.50	\$4.50
Imported Beer	\$5.50	\$5.50
Micro Brews	\$6.00	\$6.00
Wine	\$7.00	\$9.00
Soft Drinks	\$3.00	\$3.00
Bottled Water	\$3.00	\$3.00
Fruit Juices	\$3.00	\$3.00
Champagne	\$30.00	\$30.00

## Cash Bar

	<b>Silver</b>	<b>Platinum</b>
Liquor	\$8.00	\$10.00
Cordials	\$10.00	\$10.00
Domestic Beer	\$5.00	\$5.00
Imported Beer	\$6.00	\$6.00
Micro Brews	\$7.00	\$7.00
Wine	\$8.00	\$10.00
Soft Drinks	\$3.00	\$3.00
Bottled Water	\$3.00	\$3.00
Fruit Juices	\$3.00	\$3.00
Champagne	\$35.00	\$35.00

\*\$100 bar setup fee per bar (Hotel sets up one bar for every 100 guests)

*\*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.*



# BEVERAGE SELECTIONS

## White Wines

Pouilly – Fuisse:	Joseph Drouhin – Burgundy	\$52.00
Chardonnay:	Silver Palm - North Coast, California	\$42.00
Chardonnay:	bin 616- California	\$34.00
Chardonnay:	Robert Mondavi Private Selection	\$37.00
	Bourbon Barrel-California	
Chardonnay:	Bower’s Harbor - Michigan	\$50.00
Sauvignon Blanc:	bin 616- California	\$34.00
Sauvignon Blanc:	Duck Horn - Napa Valley	\$54.00
Sauvignon Blanc:	Unparalleled- New Zealand	\$38.00
Pinot Grigio:	Maso Canali – Trentino	\$42.00
Reisling:	Richter - Germany	\$40.00
Reisling:	Arcturus - Michigan	\$48.00
Moscato:	Leelanau Cellars- Michigan	\$30.00
Moscato:	LangeTwins-California	\$38.00
Grüner Veltiner:	Aichenberg- Austria	\$37.00

## Sparkling Wines

Champagne:	Veuve Clicquot- France	\$110.00
Champagne:	Duval Leroy- France	\$87.00
Brut:	Chandon – California	\$52.00
Brut:	Schoenheitze – Cremant D’Alsace	\$50.00
Brut:	M. Lawrence GR- Michigan	\$35.00
Prosecco:	Da Luca Prosecco	\$30.00
Asti Spumante:	Tosti – Piedmonte	\$30.00

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# BEVERAGE SELECTIONS

## Red Wines

Red Blend:	Sengehis Dara- Spain	\$40.00
Red Blend:	Unparalleled Tuscan Blend- Tuscandy	\$38.00
Cabernet Sauvignon:	Unparalleled- California	\$38.00
Cabernet Sauvignon:	Shady Lane- Cabernet Franc- Michigan	\$49.00
Cabernet Sauvignon:	Robert Mondavi Private Selection	\$37.00
	Bourbon Barrel- California	
Cabernet Sauvignon:	Joseph Carr- Napa Valley	\$54.00
Cabernet Sauvignon:	X Winery – Napa Valley	\$59.00
Cabernet Sauvignon:	Simi – Alexander Valley	\$46.00
Cabernet Sauvignon:	bin 616- California	\$34.00
Pinot Noir:	bin 616- California	\$34.00
Pinot Noir:	Shady Lane - Michigan	\$49.00
Pinot Noir:	MacMurray Ranch – Central Coast	\$44.00
Merlot:	Simi – Alexander Valley	\$50.00
Zinfandel:	Starry Night – Lodi	\$40.00
Malbec Reserva:	Terrazas de los Andes – Mendoza	\$40.00
Syrah:	Spell Bound Petite – Lodi	\$42.00

## Other Wines

White Zinfandel:	Terra D’Oro - California	\$60.00
Non-alcoholic:	St. Julian Sparkling Grape Juice	\$20.00
Rosé:	Unparalleled Cuvée- France	\$38.00

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



# BEVERAGE SELECTIONS

## Spirits

Vodka  
Bourbon  
Tequila  
Whiskey  
Scotch  
Gin  
Rum

## Silver

Titos  
Jim Beam  
1800 Silver  
Jack Daniels  
Chivas Regal- 12  
Tanqueray  
Captain Morgan

## Platinum

Grey Goose  
Maker's Mark  
Patron Silver  
Crown Royal  
JWB Label- 12  
Bombay Sapphire  
Bacardi Silver

## Cordials

## Silver

Kahlua  
Disaronno  
Courvoisier VS  
Grand Marnier  
Bailey's

## Platinum

Kahlua  
Disaronno  
Courvoisier VS  
Grand Marnier  
Bailey's

## Wine

Chardonnay  
Sauvignon Blanc  
Cabernet Sauvignon  
Pinot Noir  
Champagne  
Moscato

## Silver

bin 616 Chardonnay  
bin 616 Sauvignon Blanc  
bin 616 Caberneet Sauvignon  
bin 616 Pinot Noir  
Francoise Chavenet Brut  
Leelanau Cellars Moscato

## Platinum

Silver Palm Chardonnay  
Duck Horn Sauvignon Blanc  
Simi Alexander Valley Cabernet Sauvignon  
MacMurray Ranch Pinot Noir  
Francoise Chavenet Brut  
Lange Twins Moscato

## Domestic Beer

Budweiser  
Bud Light  
Miller Lite  
Buckler (non-alcoholic)

## Imported Beer

Stella Artois  
Heineken

## Local Micro Brews

New Holland Brewing Company  
Founder's Brewing Company

*\*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.*



# AUDIO VISUAL SERVICES

\*Please note the equipment prices listed below have been discounted 50%

## **Slideshow Package**

Projection Screen (9'x16') with Dress Kit, HDMI and 4,000 Lumen LCD Projector  
Pipe and Drape (20', black)  
AV Technician (one hour)  
\$575

## **Slideshow & Up Lights Package**

Projection Screen (9'x16') with Dress Kit, HDMI and 4,000 Lumen LCD Projector  
Pipe and Drape (20', black)  
AV Technician (one hour)  
LED Floor Up Lights (5)  
\$800

## **Chandelier Package**

4 Bead Column Chandeliers with LED Lights  
LED Floor Up Lights (5)  
Scissor Lift (1)  
AV Technician (one hour)  
\$700

## **Stage Lighting Package**

Head Table Wash  
Wedding Cake Spotlight  
Grey Boxes (3)  
Scissor Lift  
AV Technician (two hours)  
\$550

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



# AUDIO VISUAL SERVICES

\*Please note the equipment prices listed below have been discounted 50%

## **Custom GOBO Package**

Custom Metal GOBO  
LEKO Lighting Unit  
Scissor Lift  
AV Technician (one hour)  
\$360

## **Mondop Décor Package**

Fabric Panels (4)  
LED Up Lights (4)  
Drape Bases (9' – 16')  
Air Wall Hanger  
Scissor Lift  
\$595

## **Ceremony Package**

Wireless Lavalier Microphones (2)  
Mic Mixer  
House Background Music  
AV Technician (one hour)  
\$235

## **TV Entertainment Package**

60" Flat Screen Monitor  
DVD Player or HDMI Cable  
\$210

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



# ENHANCEMENTS

## Intermezzo

House-Made Sorbetto with Sparkling Wine	\$4.50 per person
Sparkling Shooter	\$2.00 per person
Seasonal Fruit Sorbet	\$2.00 per person

## Late Night Snack

Sliders	\$3.50 each
Street Fries	\$3.00 each
Soft Pretzels	\$3.00 each
Buttered Popcorn	\$3.00 each
Flatbread Pizzas	\$8.00 per person

\*Other 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 HOTEL





# GUEST ROOMS

To the outside world, they're rooms and suites. To those who stay in them, they're havens. At the JW, each of our 340 rooms and suites are, quite simply, private retreats designed to reward the senses and comfort the spirit.

Outfitted with dozens of thoughtful details, like luxurious bed linens, a Steelcase Leap 2® chair, and commissioned photography of Grand Rapids' Sister Cities, we've thought of everything and have left nothing to chance.

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



# THE SPA AT THE JW

Adjacent to the JW's lap pool is The Spa. Offering an exotic array of pampering services reminiscent of Grand Rapids' Sister Cities, you won't just feel refreshed, you will be utterly transformed.

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.

Contact the Spa at the JW for information on bridal services.



# 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 set and 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.



## 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 \$3.00 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 event of 150 guests or more. The Hotel requires at least two weeks notice to prepare for a tasting. Please limit the tasting to four attendees. Additional attendees beyond the four will be billed at \$50.00 per person, plus the applicable service charge and taxes (up to six guests). You are welcome to choose two salads and/or soups, two entrees, and two desserts to taste. Hors d'oeuvres are not included in the tasting. Please contact your Event Manager to schedule your tasting.



## Parking Rates

For wedding guests, parking in the JW Marriott Grand Rapids parking garage, self-parking is discounted to \$10.00. 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 \$250.00. 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.



# VENDORS



# PREFERRED VENDORS

## Bakery

Amway Grand Plaza Bake Shop  
ask your Event Manager

A Piece o'Cake  
517.333.6881  
apieceocake.com

Cakabakery  
616.319.1611  
thecakabakery.com

## Décor Services

Events by I Candy  
616.242.0733 ext 0  
eventsbyicandy.com

Modern Day Floral & Events  
616.454.4747  
moderndayfloral.com

RSVP Events  
616.454.6511  
events-by-rsvp.com

Sitting Pretty  
616.901.7316  
sittingprettymi.com

Special Occasions  
616.826.7082  
specialoccasionseast.com

## Entertainment-DJs

Moments in Time  
616.334.3110  
mitdj.com

Music Host Entertainment  
616.459.1204  
musichostentertainment.com

## Entertainment-Live

Cool 2 Duel  
Dueling Pianos  
989.274.2595  
cool2duel.com

Juliana Nahas-Viilo  
Harpist  
michiganharpmusic.com

Music Host Entertainment  
Band/Trio  
616.459.1204  
musichostentertainment.com

The Hip Pocket  
Band  
616.293.0447  
hip-pocket.com

Three's a Crowd  
Band  
threesacrowd.net





# PREFERRED VENDORS

## Florists

Daylily Floral  
616.949.4717  
daylilyfloral.com

Eastern Floral  
616.949.2200  
easternfloral.com

Gumina's Flowers  
616.247.3796  
guminasflowers.com

Modern Day Floral & Events  
616.454.4747  
moderndayfloral.com

Posh Petals  
616.363.3337  
poshpetsfloral.org

## Invitations and Stationary

Freshly Squeezed Print Shop  
printfreshlysqueezed.com

Gwyneth Paige {Couture Letterpress}  
616.454.4747  
gwenythpaige.com

Modern Day Floral & Events  
616.454.4747  
moderndayfloral.com

## Officiants

Matrimony and More  
517.285.0400  
matrimonyandmore.com

## Photographers

Harrison Studio  
harrison-studio.com

Hetler Photography  
231.519.0165  
hetlerphotography.com

Jen Kroll Photography  
616.334.5569  
jenkrollphotography.com

Nathan English Photography  
616.617.4354  
nathanenglishphotography.com



# PREFERRED VENDORS

## 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

## Videographers

Coastline Studios  
616.929.1888  
coastline-studios.com

Inspiration Video  
616.901.6285  
inspirationvideo.com

KZoom  
269.330.6565  
kzoomweddings.com

Xavier Nicole  
616.438.4797  
xaviernicole.com

