



MARGAUX



EVENTS BY MARGAUX

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HORS D'OEUVRES | 14

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POLICIES | 22



Modern sophistication,
traditional French cuisine.





CONTACT INFORMATION



GIVE US A RING

Sales Manager Desk
616.242.1411

Manager Desk
616.242.1449

Host Stand
616.242.1448

JW Marriott Grand Rapids Front Desk
616.242.1500

VISIT US

Located in the JW Marriott
235 Louis Street NW
Grand Rapids, MI 49503

WE ARE AT YOUR SERVICE

Becky Jones
Food and Beverage Director
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Assistant General Manager
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Anna Fortier
Event Manager
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HOURS OF OPERATION



DAILY

Sunday – Thursday | 12pm – 10pm
Friday – Saturday | 12pm – 12am

MARGAUX LUNCH

Monday – Friday | 12pm – 5pm

MARGAUX DINNER

Daily | 5pm – 10pm

THE LOUNGE AT MARGAUX

Sunday – Thursday | 12pm – 10pm
Friday – Saturday | 12pm – 12am

Hours subject to change (i.e. ArtPrize and other special events)

SEASONAL MARGAUX ON THE DEK

Daily | 12pm – 10pm

Hours are subject to change, weather dependent



Lunch



LIMITED LUNCH MENU

LUNCH

Truffle Fries (V) bliss white truffle oil, fresh herbs, parmigiano-reggiano, black truffle aioli | 9

Chevre and Mushroom Flatbread (V) dancing goat chevre, roasted garlic purée, fresh thyme, roasted mushrooms | 14

Cheesy Pesto Flatbread (V) house-made pesto, marinated sun-dried tomatoes, triple cheese blend | 14

Shrimp five large shrimp, marie rose and yuzu cocktail sauce | 15

Oysters half dozen on the half shell, yuzu cocktail sauce and red wine mignonette | 18

Caesar hearts of romaine, house-made croutons, parmigiano-reggiano, traditional peppercorn dressing 8 | 12

add chicken | 4 shrimp | 5

Crab Louie boston bibb lettuce, asparagus, avocado, tomato, soft-boiled egg, louis dressing | 19

Chicken Brioche marinated and grilled chicken breast, dijon aioli, applewood bacon, white cheddar, brioche bun, served with great lakes potato chips | 15

JW Club whole grain bread, smoked turkey, honey ham, bacon, bibb lettuce, tomato aioli served with great lakes potato chips | 14

DEK Double two smashed angus beef patties, magic sauce, lettuce, american cheese, pickle, onion, on a simple bun served with french fries | 16 substitute truffle fries | 3

Fried Dirty Bird three-piece bone in otto's chicken, spiced honey, corn muffin, whipped local honey butter | 18



Dinner



CHEF'S DINNER MENU

THREE COURSE | \$65

*Served with coffee, decaffeinated coffee, iced tea and hot tea service.
Price is inclusive of soda.*

COURSE ONE

Petite Salade | English cucumber, local tomatoes, simple vinaigrette

COURSE TWO | *Choice of entrée*

Tenderloin Frites | 8 oz. hand-cut black angus beef,
cognac peppercorn cream, truffle frites

Scottish Salmon | 6 oz. pan-roasted, cauliflower purée,
sugar snap peas, broccolini, broken tomato vinaigrette

Roasted Half Chicken | Otto's free-range half chicken, hand-cut fries, natural jus

Chef's Vegetarian Pasta | Rotates seasonally

COURSE THREE | *Choice of dessert*

Chèvre Cheesecake | Local preserves

Chocolate Marquise

CHEF'S DINNER MENU

FOUR COURSE | \$75

*Served with coffee, decaffeinated coffee, iced tea and hot tea service.
Price is inclusive of soda.*

COURSE ONE

Charcuterie & fromage

COURSE TWO

Petite Salade | English cucumber, local tomatoes, simple vinaigrette

COURSE THREE | *Choice of entrée*

Tenderloin Frites | 8 oz. hand-cut black angus beef,
cognac peppercorn cream, truffle frites

Scottish Salmon | 6 oz. pan-roasted, cauliflower purée,
sugar snap peas, broccolini, broken tomato vinaigrette

Roasted Half Chicken | Otto's free-range half chicken, hand-cut fries, natural jus

Chef's Vegetarian Pasta | Rotates seasonally

COURSE FOUR | *Choice of dessert*

Chèvre Cheesecake | Local preserves

Chocolate Marquise

CHEF'S DINNER MENU

FIVE COURSE | \$85

*Served with coffee, decaffeinated coffee, iced tea and hot tea service.
Price is inclusive of soda.*

COURSE ONE

Charcuterie & fromage

COURSE TWO

Soup of the moment

COURSE THREE

Petite Salade | English cucumber, local tomatoes, simple vinaigrette

COURSE FOUR | *Choice of entrée*

Tenderloin Frites | 8 oz. hand-cut black angus beef,
cognac peppercorn cream, truffle frites

Scottish Salmon | 6 oz. pan-roasted, cauliflower purée,
sugar snap peas, broccolini, broken tomato vinaigrette

Roasted Half Chicken | Otto's free-range half chicken, hand-cut fries, natural jus

Chef's Vegetarian Pasta | Rotates seasonally

COURSE FIVE | *Choice of dessert*

Chèvre Cheesecake | Local preserves

Chocolate Marquise

INCLUSIVE PRIVATE DINNER

DESIGNED FOR PRIVACY AND MINIMAL INTERRUPTION

THREE COURSE PRESENTATION DINNER | \$110

Includes: tax & service charge, two beverages with choice of silver wine or silver cocktail/beer, coffee, decaffeinated coffee, iced tea and hot tea service, and soda.

COURSE ONE

Petite Salade | English cucumber, local tomatoes, simple vinaigrette

COURSE TWO | *Choice of entrée*

Tenderloin Frites | 8 oz. hand-cut black angus beef, cognac peppercorn cream, truffle frites

Scottish Salmon | 6 oz. pan-roasted, cauliflower purée, sugar snap peas, broccolini, broken tomato vinaigrette

Roasted Half Chicken | Otto's free-range half chicken, hand-cut fries, natural jus

Chef's Vegetarian Pasta | Rotates seasonally

COURSE THREE | *Choice of dessert*

Chèvre Cheesecake | Local preserves

Chocolate Marquise

INCLUSIVE PRIVATE DINNER

DESIGNED FOR PRIVACY AND MINIMAL INTERRUPTION

FOUR COURSE PRESENTATION DINNER | \$125

Includes: tax & service charge, two beverages with choice of silver wine or silver cocktail/beer, coffee, decaffeinated coffee, iced tea and hot tea service, and soda.

COURSE ONE

Charcuterie & fromage

COURSE TWO

Petite Salade | English cucumber, local tomatoes, simple vinaigrette

COURSE THREE | *Choice of entrée*

Tenderloin Frites | 8 oz. hand-cut black angus beef, cognac peppercorn cream, truffle frites

Scottish Salmon | 6 oz. pan-roasted, cauliflower purée, sugar snap peas, broccolini, broken tomato vinaigrette

Roasted Half Chicken | Otto's free-range half chicken, hand-cut fries, natural jus

Chef's Vegetarian Pasta | Rotates seasonally

COURSE FOUR | *Choice of dessert*

Chèvre Cheesecake | Local preserves

Chocolate Marquise



HORS D'OEUVRES



INDIVIDUALLY PLATED HORS D'OEUVRES

ARTISAN CHEESE | \$9.50 PER PERSON

Selection of everyday favorites and artisan quality cheese with, nuts, dried fruits, toasted baguette, and crackers

MARKET VEGETABLE | \$9.50 PER PERSON

Selection of seasonal vegetables with green goddess and tomato bagna cauda

SEASONAL FRUIT MARKET | \$6 PER PERSON

Fresh fruits and berries with agave nectar and Greek yogurt

BRUSCHETTA | \$12 PER PERSON

Tapenade with goat's cheese, white bean dip, wild mushrooms with red onion jam, tomato, mozzarella and basil pesto, eggplant caponata and parmesan

HOUSE SMOKED SALMON | \$12 PER PERSON

Traditional accompaniments, lemon crème fraîche and capers, rye toast points

ANTIPASTI | \$13 PER PERSON

Assortment of marinated and grilled vegetables, cured meats and condiments, artisan cheeses and preserves, JW marinated olives, assorted artisan breads

HEARTH OVEN ROASTED SEAFOOD | \$49 PER PERSON

A selection of seafood roasted in the hearth, finished with garlic butter, lemon and espelette pepper

INDIVIDUALLY PLATED HORS D'OEUVRES | CHILLED

Bacon crostini with arugula salad and balsamic syrup | \$48/dozen

Bruschetta with tapenade, tomato confit and parsley pesto | \$48/dozen

Vegetable crudites with JW green goddess | \$48/dozen

Peppadew pepper stuffed with dungeness crab and chèvre | \$48/dozen

Manchego cheese and quince paste bites | \$48/dozen

Petite mozzarella with tomato pesto and basil oil | \$48/dozen

Smoked chicken salad with caramelized onions on toast | \$48/dozen

Gulf shrimp with horseradish, cocktail sauce and lemon | \$60/dozen

House smoked salmon tartare, sesame cone, lemon-chive crème fraîche | \$60/dozen

Oysters on the half shell with traditional accompaniments | \$42/dozen

Charred beef tenderloin with bleu cheese and truffled arugula | \$60/dozen

Crab salad with lemon and cucumber endive | \$72/dozen

Ahi tuna cube, avocado tartare, ponzu and sesame | \$72/dozen

Lightly smoked sea scallop, pea purée, and mint | \$72/dozen

Chef's selection of raw or cooked sushi, soy sauce, pickled ginger, wasabi and cucumber | 4 pieces per person, \$18 per person

INDIVIDUALLY PLATED HORS D'OEUVRES | HOT

Brioche angus slider, grilled onion, white cheddar, and special sauce | \$48/dozen

Crispy cauliflower with ginger glaze | \$48/dozen

Sesame meatball with five spice and sweet soy-ginger sauce | \$48/dozen

White cheddar gougères with honey & orange marmalade | \$48/dozen

Crispy pork belly with caramelized fennel and Michigan mustard | \$60/dozen

Lamb "lollipops" with vintage port reduction and figs | \$60/dozen

Petite crab cakes with ginger aioli | \$60/dozen

Smoked trout croquettes with citrus barbeque | \$72/dozen

Lobster with tarragon, pears, and black truffle pecorino | \$72/dozen

Chickpea fritters sea salt, extra virgin olive oil, with red pepper coulis | \$48/dozen

Croque-Monsieur bites country bread, sauce béchamel, Parisian ham, gruyere | \$36/dozen

DESSERTS

TRIO OF PETITE DESSERTS | \$7 PER PERSON

Please select three:

Lemon tartlets

Flourless chocolate cake

Chèvre cheesecake with local preserves

Italian almond cake with seasonal sauce

Chocolate pots du crème

Vanilla bean pots du crème

COOKIES | \$30 PER DOZEN

Chocolate chunk

Peanut butter

Sugar

Oatmeal scotchies

CARVING STATIONS

ALL CARVING STATIONS INCLUDE ARTISAN BREAD AND BUTTER

HONEY-GLAZED DEARBORN HAM | \$10 PER PERSON

Mustard-stout sauce, pineapple-peppercorn relish and spicy sweet barbecue sauce

CITRUS-BRINED PORK LOIN | \$11 PER PERSON

Chipotle glaze and chimichurri sauce

ROASTED TURKEY BREAST | \$11 PER PERSON

Traverse city cherry-apricot compote and orange infused honey mustard

PEPPERCORN ROASTED PRIME RIB | \$17 PER PERSON

Whole grain mustard and apple horseradish

ROASTED TENDERLOIN OF BEEF | \$20 PER PERSON

Bordelaise and chimichurri sauce

YOUR CHOICE OF SIDES | \$6 EACH

Caramelized onion whipped potatoes

Garlic-chive stuffing

Redskin potatoes with salsa verde

Farmhouse cheddar polenta

Yukon gold potatoes and fontina gratin

Mac and cheese with triple cheese blend

Broccolini with fresh parmesan

Thyme roasted carrots and pearl onions

Sweet corn and red pepper hash

Cider-braised kale

Rosemary roasted root vegetables with Michigan maple glaze

Grilled seasonal vegetables

Venue provided plexiglas for all carving stations

**Consuming raw or undercooked meat, poultry, eggs, shellfish or seafood may increase your risk of foodborne illnesses.*



Beverages



CONSUMPTION BAR

\$100 ATTENDANT FEE PER BAR | UP TO 100 GUESTS PER BAR

SILVER BRANDS

Vodka | Titos | \$9
Scotch | Dewar's | \$8
Gin | Citadell | \$8
Bourbon | Old Forester | \$8
Whiskey | Canadian Club | \$8
Rum | Bacardi | \$8
Rum | Captain Morgan | \$8
Tequila | Altos Silver | \$8

GOLD BRANDS

Vodka | Belvedere | \$11
Scotch | Chivas 12yr | \$11
Gin | Tanqueray | \$10
Bourbon | Buffalo Trace | \$11
Whiskey | Jack Daniels | \$10
Rum | Zaya | \$12
Rum | Plantation Silver | \$12
Tequila | Avion | \$12

PREMIUM BRANDS

Vodka | Absolut Elyx | \$12
Scotch | Johnnie Walker Black | \$13
Gin | Hendricks | \$12
Bourbon | Woodford Reserve | \$12
Whiskey | Crown Royal | \$11
Whiskey | Michters Rye | \$12
Rum | Plantation Silver | \$12
Tequila | Patron | \$14

SILVER WINES | \$10 PER GLASS

Riesling
Chardonnay
Pinot Noir
Cabernet

PLATINUM WINES | \$15 PER GLASS

Sea Sun | Chardonnay
Mt Beautiful | Sauvignon Blanc
La Forge | Cabernet Sauvignon
Migration | Pinot Noir
La Caudrilla | Red Blend

DOMESTIC BEERS | \$5 PER BOTTLE

Coors Light
Bud Light
Miller Lite
Truly

CRAFT BEERS | \$7 PER BOTTLE

Founder's All Day IPA
Bell's Oberon
Bell's Two Hearted IPA
Stella Artois

JUICES, SOFT DRINKS, BOTTLED WATER | \$3

JW MARRIOTT POLICES

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. Smoking is not permitted within 25 feet of the hotel entrance or anywhere on hotel property. Please advise your attendees of this policy.

AUDIO VISUAL

Margaux is open daily with service to the public as well as private events. Audio visual requirements become a challenge when presented with maintaining a dining ambience for other patrons. If the use of projectors, screens, conference calls or speakers is necessary, our managers will gladly put you in contact with the Sales Manager to plan your event in a private area of the hotel.

DECORATIONS

Arrangements for your floral centerpieces, special props and entertainment should be made through the management team. 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 management.

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 function areas. Michigan State Liquor Laws permit alcoholic beverage service from 7am—2am Sunday—Saturday.

GENERAL INFORMATION

Our menus are for your inspiration and general reference. Feel free to ask for a customized menu to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by the management team. Menus are subject to change based on seasonal availabilities.

FOOD AND BEVERAGE

It is our policy not to permit food and beverages to be brought into or removed from our function areas. 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 to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverages to any person who, in the hotel's judgment, appears intoxicated. Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

SERVICE CHARGE AND SALES TAX

A 22% service charge and 6% Michigan sales tax will be added to all food and beverages, as well as any equipment or AV charges. Room setup fees are subject to the state sales tax.

LABOR CHARGES

Carvers, Station Attendants, and additional food and cocktail servers are available at a minimum fee of \$125 per attendant. \$100 attendant fee per bar; up to 100 guests per bar.

PAYMENT

A credit card authorization form and signed contract is required to hold any of the available spaces. Terms of payment will be established during the planning phase of your event.