



Thank you for your interest in the Amway Grand Plaza Hotel as a possible site for your upcoming Wedding Celebration!

Congratulations on your engagement!

The Amway Grand Plaza Hotel's experienced team is ready to assist you in making your special day a memorable one! Enclosed in this packet, please find a banquet guide for the 2011 season, information about our wedding cakes, a list of helpful phone numbers including DJ's and florists and a description of our overnight guest accommodations.

We require a non-refundable deposit of \$2,500.00 to hold your banquet space, which is applied to your total reception charges. With every reception we provide a dance floor, white linens, a skirted head table, a gift table, a cake table, a place card table, a DJ/Musician table, and votive candles on all guest tables at no additional charge.

We welcome your call at 616.776.6400 to set up an appointment to view our spectacular facility.

Sincerely,

Grace Hill
Wedding Specialist
616-458-6771
ghill@amwaygrand.com



terms and conditions

beverage

The Amway Grand Plaza Hotel, as the licensee, is responsible for the administration of 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 will require proper identification of any guest at any time.

If underage alcohol consumption is identified, the Hotel reserves the right to discontinue alcoholic beverage service.

All liquor, beer, wine and beverages must be supplied and served by the Hotel.

food

All food items must be supplied and prepared by the Hotel.

A \$2 surcharge per person will apply, with the exception of catering at DeVos Place, to any off-premise catering.

All food and beverage arrangements and banquet room set-up requirements must be received no later than 30 days prior to the function.

Food and beverage pricing cannot be guaranteed more than three months prior to the scheduled event. Food and beverage prices are subject to 6% Michigan State Sales Tax and a 22% Service Charge. Taxes and service charges are subject to change without notice.

The Hotel is not permitted to package and release any food or beverage that is not consumed during a scheduled event or program.

The choice of entrées for groups of 25 or more cannot exceed two items. A guarantee for each entrée must be provided. The menu price is dictated by the highest priced entrée selected. The group is responsible to provide the means to identify their entrée choices for their guests.

A guaranteed number of attendees must be communicated by 12 noon three (3) working days prior to your function. In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed.

The Hotel will prepare food for the guaranteed number of guests and provide seating for 3% over the guarantee.

In the event that your guaranteed number of attendance decreases significantly, the Hotel reserves the right at anytime to relocate your group to an appropriate size function space and/or apply a room rental fee.

All meals served in a private function room with 25 guests or less in attendance will have a service fee of \$75 added to the banquet check.

menu tastings

The Amway Grand Plaza Hotel would be happy to provide you with a complimentary tasting (of up to 4 people) for your upcoming wedding reception for 150 guests or more. Please contact your Catering Manager to discuss the details of this event.

signage

Only professionally made signs are permitted in the Hotel. No signs are allowed on the first floor lobby. Please speak with your Catering Manager for the placement of signs. We respectfully request a limit of one sign per room.

audio / visual

All audio/visual must be contracted through the Amway Grand Plaza Hotel. The Audio Visual Department will add a 6% Sales Tax and 22% Service Charge on all equipment orders placed. Labor fees and/or set up charges may also apply.

lost / damaged items

The Hotel will not assume any responsibility for the damage or loss of any merchandise or articles left in the Hotel before or after your function.

In the unlikely event that any damages to the Hotel should occur as a result of your function, the guest's organization shall assume responsibility and all costs associated with these damages.

parking

Event use parking coupons may be purchased a minimum of one week in advance through the Sales and Catering Office and may be applied to your master account. *These coupons are a form of payment and do not guarantee parking space availability.* Please speak with your Catering Manager for pricing information.

Overnight guest room parking is available. Please speak with your Catering or Sales Manager for pricing information.

function rooms

Peak season for the ballrooms is June, July, August, September, October and December. Off season is the remainder of the year. A variety of additional elegantly appointed function rooms are also available for use throughout the Hotel with no minimums required. Please consult your Catering Manager for further information.



wedding guest room block rates

classic room

King or two Queen beds

\$124

(Based on single or double occupancy)

classic room

Two Queen beds

\$144

(Based on triple or quad occupancy)

tower luxury suite

For Bride and Groom

\$124

(Regular rate \$445)

overnight parking

\$16 for Self Parking

\$25 for Valet Parking

gift bag charges

\$3 per gift bag

check-in time

4:00 PM

check-out time

12:00 pm

*All rooms are subject to 6% sales tax and 8% occupancy tax.

*Rates are based on availability.

*Rates are based on the wedding reception held at the Amway Grand Plaza Hotel.

*Other discounts may be available for room block only.

*Other suites are available at discounted rates.

For additional information, please contact:

Grace Hill

Sales Manager

ghill@amwaygrand.com

616.458.6771

the plaza package

ONE-NIGHT CLASSIC GUESTROOM ACCOMMODATIONS FOR BRIDE AND GROOM

hors d'oeuvres

Selection of Imported and Domestic Cheeses
Served with Variety of Crackers and Water Biscuits

Local Farmer's Harvest
A Collection of Garden Vegetables
Served with Dill Dip and Tomato Guacamole

first course

Boston Bibb with Pistachios, Gorgonzola Crumbles and Purple Grapes
Sherry Shallot Vinaigrette

main course

Chicken Wellington Stuffed with Sautéed Mushrooms and Fine Herbs
Baked in a Flaky Puff Pastry

Chef's Selection of Vegetable and Potato, Rice or Pasta

Freshly Baked Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

sweets course

Plate of Assorted Truffles, Petit Fours and Chocolate Dipped Strawberries
Set Family-Style at Each Table

Menu Price: \$43.00 per person

wedding cake

Our House-Created Butter Cream Wedding Cake

\$6.25 per person

A customary 6% sales tax and 22% service charge will be added to prices.
Please contact your Catering Manager for additional options.

the pantlind package

ONE-NIGHT RIVERVIEW GUESTROOM ACCOMMODATIONS FOR BRIDE AND GROOM

hors d'œuvres

Selection of Imported and Domestic Cheeses
Served with Variety of Crackers and Water Biscuits

Butler-Passed Selection of Three Warm and/or Chilled Hors d'œuvre such as:
Feta Cheese Artichoke Tartlet
Wild Mushroom Beggar's Purse
Corned Beef Mini Reuben
(One piece each per person)

first course

Fresh Baby Spinach and Frisée Salad with Tomatoes,
Toasted Pine Nuts and Bleu Cheese Gratinée Croûtons
Citrus Vinaigrette

main course

Duo of Seared Tenderloin of Beef with Cabernet Shallot Sauce and
Oven Roasted Chicken Breast with Hotel Michigan Cherry Chutney

Chef's Selection of Vegetable and Potato, Rice or Pasta

Freshly Baked Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

sweets course

A Custom Truffle Box of Two Truffles at Each Place Setting

Menu Price: \$56.00 per person

wedding cake

Our House-Created Butter Cream and Fondant Cake

\$6.75 per person

A customary 6% sales tax and 22% service charge will be added to prices.
Please contact your Catering Manager for additional options.

the grand package

ONE-NIGHT SUPERIOR ROOM ACCOMMODATIONS FOR BRIDE AND GROOM

hors d'œuvres

Antipasto Display

A variety of Salami including Genoa, Prosciutto, Mortadella, Sopressata, Bresaola, Stuffed Grape Leaves, Olives, Pepperoncini, Roasted Button Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Romano Chunks, Gorgonzola, White Bean Dip, Seasoned Pita Chips, Grissini and Grape Clusters

Butler-Passed Selection of Three Warm and/or Chilled Hors d'œuvre such as:

Seared Black Sesame Crusted Ahi Tuna with Ginger-Apricot Glaze

Crab Cake with Red Pepper Aioli

Petite Beef Wellington with Béarnaise Sauce

(One piece each per person)

champagne toast

first course

Roasted Tomato Basil Bisque with a Puff Pastry Dome

main course

The 1913 Room Steak Au Poivre

Chef's Selection of Vegetable and Potato, Rice or Pasta

Freshly Baked Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

sweets course

A Custom Truffle Box of Two Truffles at Each Place Setting

Menu Price: \$65.00 per person

wedding cake

Our House-Created Fondant Wedding Cake

\$7.25 per person

A customary 6% sales tax and 22% service charge will be added to prices.
Please contact your Catering Manager for additional options.

first course

A Mélange of Arugula, Spinach and Frisée Lettuce with Dried Cherries
and Seared Hazelnuts, Honey-Mustard Vinaigrette

Caesar Salad of Romaine
with Focaccia Croutons and Shredded Parmesan Cheese

Boston Bibb, Radicchio and Belgian Endive
with Roasted Roma Tomato and Smoked Gouda, Herb Vinaigrette

Crisp Baby Iceberg with Carrots, Tomatoes, Cucumbers and White Cheddar
Ranch Dressing

Fresh Baby Spinach and Frisée Salad with Tomatoes, Toasted Pine Nuts and
Blue Cheese Gratinée Crouton, Citrus Vinaigrette

Onion Soup Capped with Puff Pastry Dome

Cygnus Gin Tomato Bisque with Fine Herbs and Puff Pastry Dome

entrées

Roast Pork Tenderloin with Mustard-Cornichon Sauce **\$34.50**

Pan Seared Halibut with Mediterranean Ragout **\$37.95**

Oven Roasted French Cut Chicken Breast with Hotel Kitchen Michigan Cherry Chutney **\$33.75**

Seared Herb Marinated French Cut Chicken Breast with Wild Mushroom Boursin Cream **\$33.95**

Roasted Chicken Breast with Apple Currant Stuffing and Calvados Cream Sauce **\$34.50**

Hong Kong Style Ginger Sesame Crusted Fillet of Salmon with Black Bean Sauce **\$43.95**

Traditional Veal Oscar served with Crabmeat, Asparagus and Hollandaise Sauce **\$43.95**

12 ounce New York Strip Loin with Sherried Mushroom Caps **\$45.95**

Steak Diane, Bourbon Peppercorn, Merlot and Mushroom Cream Sauce **\$45.95**

Duo of Seared Tenderloin of Beef with Cabernet Demi Glace and
Three Jumbo Shrimp with Roasted Garlic Cream **\$51.00**

Duo of Seared Tenderloin of Beef with Cabernet Shallot Sauce and
Oven Roasted Chicken Breast with Hotel Michigan Cherry Chutney **\$42.95**

All entrées include choice of appetizer or salad and dessert
Seasonal vegetables, appropriate potato, rice or pasta
Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee and Tea

sweets course

Chocolate Coconut Swiss Roll

Chocolate Silk Pie with Marinated Strawberries

Artisan Cheese Plate and Candied Walnuts

Fruit Trifle in a Martini Glass

Vanilla Cheesecake with Berry Compote

Cappuccino Tiramisu with Trio of Sauces

wedding cakes

The “Award Winning” Amway Grand Plaza Pastry Chefs will work with you to customize your dream Wedding Cake.

The following is a list of per person pricing of our frosting variations.

Basic Butter Cream (any decoration) \$6.25

Basic Butter Cream—Rolled Fondant Ribbon \$6.75

Basic Rolled Fondant (any decoration) \$7.25

Rolled Fondant (Painted Gold or Iridescent) \$8.00

Cup Cake Wedding Cake (2 per person) \$6.25

Chocolate Ganache Cake with Sugared Fruits \$7.00

Chocolate Curl Cake \$6.75

Cheesecake—Glazed (1 Layer—Filigree Top) \$6.00

Custom bows, stairs, fountains \$50.00 and Up

Additionally, two weeks prior to your one year anniversary please make sure to call our Pastry Department at 616.774.2000,

and ask for the Executive Pastry Chef as a reminder to pick up your freshly made Wedding Cake Top. The Cake Top is provided to you as an anniversary gift from the Amway Grand Plaza Hotel and is custom made

to include the flavor and icing served during your Wedding Reception.

the chilled hors d'oeuvre

A MINIMUM QUANTITY OF 25 PIECES IS REQUIRED OF EACH HORS D'OEUVRE ORDERED
MAY BE DISPLAYED OR PASSED BUTLER-STYLE

\$3.25 per piece

Grape Tomato, Fresh Basil, and Buffalo Mozzarella Pearl Skewer
Miniature Vol-au-Vents filled with Herb Boursin Cheese
Smoked Nori-Wrapped Atlantic Salmon with Dill Cream Cheese
Parfait of Smoked Trout with Salmon Caviar Garnish on an English Cucumber
Salami Coronet with a Queen Anne Olive and Boursin Cheese
Cherrywood Smoked Chicken Breast with Papaya Ketchup in a Filo Cup
Grilled Marinated Asparagus Wrapped with Prosciutto
*Antipasto Skewer with Balsamic Marinated Cipollini Onion, Grape Tomato
and Dry-Cured Soppressata Sausage Cube*
Duck Confit Salad in a Filo Cup
Triple Cream Brie on Black Pepper Brioche with Damson Plum Conserve
Smoked Salmon Tartare in a Barquette

\$3.50 per piece

Assorted Deviled Eggs: Traditional with Caviar Garnish, Curry, Wasabi or Truffled
Rare Flank Steak on a Seasoned Crostini with a Delicate Mustard Mousse
Crab Salad in a Petite Endive Cup
Bosc Pear Wedge with Double Cream Gorgonzola
Smoked Salmon, Cucumber and Scallion Roll
Pepper-Crusted New York Strip in a Shiitake Cup
South American Sautéed Shrimp with Haas Avocado and Atlantic Salmon Roe on Brioche

\$3.75 per piece

*Fresh Oyster Bathed in Malaysian Curry-White Balsamic Vinaigrette
Served on the Half Shell with Micro Greens Salad*
Seared Black Sesame Crusted Ahi Tuna with Ginger-Apricot Glaze with a Forked Pick
Rare Beef Tenderloin with Boursin Garlic Spread and Japanese Radish Sprouts on Tuscan Bread
Port Wine-Roasted Hudson Valley Foie Gras on Brioche

Prices are subject to 6% sales tax and 22% service charge.

the warm hors d'œuvre

A MINIMUM QUANTITY OF 25 PIECES IS REQUIRED OF EACH HORS D'ŒUVRE ORDERED
MAY BE DISPLAYED OR PASSED BUTLER-STYLE OR ALL MAY BE DISPLAYED IN SILVER CHAFING DISHES

\$3.25 per piece

Feta Cheese Artichoke Tartlet

Wild Mushroom Beggar's Purse

Mushroom Cap with Herb Spinach and Hollandaise Sauce

Spinach and Feta Cheese in Filo Triangles

Vegetable Spring Rolls with Plum Sauce

Corned Beef Mini Reuben with Thousand Island Dressing

Steamed Chinese Pot Stickers with Soy Sauce and Scallions

Swedish Meatballs with Capers and Smitane Sauce

Samosas

Pakorras

Crab Rangoon with Sweet and Sour Sauce

\$3.50 per piece

Asiago Risotto Cake

Key West Conch Fritters with Cajun Marmalade

Shrimp Spring Rolls with Ginger Soy Sauce

Mushroom Caps filled with Crabmeat

Thai Chicken Satay with Peanut Sauce

Smoked Chicken, Mozzarella, and Basil Quesadilla with Smoked Tomato Sauce

Artichoke Goat Cheese Fritter

\$3.75 per piece

Crab Cake with Red Pepper Aioli

Coconut Shrimp served with Orange Marmalade Horseradish Sauce

Petite Beef Wellington with Béarnaise Sauce

Baby Australian Lollipop Lamb Chops with Red Onion Marmalade

Prices are subject to 6% sales tax and 22% service charge.

the culinary displays

THE FINEST PRODUCTS ELEGANTLY PRESENTED

Selection of Imported and Domestic Cheeses

Served with a Variety of Crackers and Water Biscuits

Small (25 guests) \$150.00

Medium (50 guests) \$275.00

Large (100 guests) \$525.00

Local Farmer's Harvest

A Collection of Garden Vegetables Served with Ranch and Chunky Blue Cheese Dips

Small (25 guests) \$90.00

Medium (50 guests) \$175.00

Large (100 guests) \$300.00

Rainbow of Seasonal Fresh Fruit and Berries

With Creamy Strawberry Dip

Small (25 guests) \$150.00

Medium (50 guests) \$275.00

Large (100 guests) \$525.00

Antipasto Display

A variety of Salami including Genoa, Prosciutto, Mortadella, Sopressata, Bresaola, Stuffed Grape Leaves, Olives, Pepperoncini, Roasted Button Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Romano Chunks, Gorgonzola, White Bean Dip, Seasoned Pita Chips, Grissini and Grape Clusters

Small (25 guests) \$150.00

Medium (50 guests) \$275.00

Large (100 guests) \$525.00

Variety of Homemade Dips

*Olive Tapenade, White Bean Dip, Garlic Hummus, French Onion Dip and Salsa
Served with Blue Corn Chips, Ruffled Potato Chips and Seasoned Pita Chips*

Small (25 guests) \$95.00

Medium (50 guests) \$175.00

Large (100 guests) \$325.00

Prices are subject to 6% sales tax and 22% service charge.

hourly consumption

Allows your guests to enjoy an open bar and gives you, the host, the total charges prior to the event.
 A guaranteed number of guests will be required and charges will be made accordingly.

	<i>house labels</i>	<i>premium labels</i>
One Hour	\$15.00 per person	\$17.00 per person
Two Hours	\$21.00 per person	\$23.00 per person
Three Hours	\$25.00 per person	\$27.00 per person
Four Hours	\$29.00 per person	\$31.00 per person
Five Hours	\$33.00 per person	\$35.00 per person

sponsored bar

Charges are based on the actual number of cocktails ordered.

Cognac and Cordials.....	\$6.50
Premium Brands.....	\$6.00
House Brands.....	\$5.50
Micro Brews.....	\$5.00
Imported Beer.....	\$4.50
Domestic Beer.....	\$4.00
House Wine.....	\$5.50
Mineral Waters.....	\$2.50
Fruit Juices.....	\$2.75
Soft Drinks.....	\$2.25

cash bar

Guests are responsible for paying for their own cocktails.

Cognac and Cordials.....	\$8.00
Premium Brands.....	\$8.00
House Brands.....	\$7.00
Micro Brews.....	\$6.50
Imported Beer.....	\$6.00
Domestic Beer.....	\$5.50
House Wine.....	\$6.00
Mineral Waters.....	\$3.00
Fruit Juices.....	\$3.25
Soft Drinks.....	\$2.75

labor charges

A bartender fee of \$65 will apply if the beverage revenue per bar, exclusive of service charge and tax, does not exceed \$400 within a maximum three-hour period.
 Prices subject to 6% sales tax and 22% service charge.

beverage selection

The Amway Grand Plaza Hotel offers the following selections for your beverage service.
Please speak with your Catering Manager for a complete listing.

	<i>house labels</i>	<i>premium labels</i>	<i>cordials</i>
Whiskey	Canadian Club	Seagram's Crown Royal	Kahlua
Bourbon	Evan Williams	Jack Daniels	Peach Schnapps
Scotch	Cutty Sark	Johnnie Walker Red	Drambuie
Gin	Gilbey's	Bombay	Grand Marnier
Rum	Bacardi/Captain Morgan	Mt. Gay Silver/Captain Morgan	Bailey's Irish Cream
Vodka	Pearl	Skyy	Courvoisier Amaretto

white wines

Chardonnay, Byron Vineyards & Winery	\$55.00
Chardonnay, Chateau St. Jean, Sonoma	\$38.00
Chardonnay, Beringer, Napa Valley	\$38.00
Chardonnay, Trinchero "Family Selection"	\$30.00
Chardonnay, Esser, Napa	\$29.00
Chardonnay, Canyon Road	\$25.00
Chardonnay, Montevina	\$25.00
Macon-Lugny, "Les Charmes", Burgundy	\$32.00
Sauvignon Blanc, Trinchero "Family Selection"	\$25.00
Pinot Grigio, Montevina	\$27.00
Pinot Grigio, Sycamore Lane	\$23.00

red wines

Cabernet Sauvignon, Beringer Vineyards, Knights Valley	\$48.00
Cabernet Sauvignon, Trinchero "Family Selection", California	\$32.00
Cabernet Sauvignon, Robert Mondavi, Private Selection	\$28.00
Cabernet Sauvignon, Canyon Road	\$25.00
Cabernet Sauvignon, Montevina	\$25.00
Pinot Noir, McMurray Ranch - Sonoma Coast	\$36.00
Pinot Noir, Trinchero "Family Selection"	\$34.00
Merlot, Trinchero "Family Selection"	\$34.00
Merlot, Canyon Road	\$25.00
Merlot, Montevina	\$25.00
Shiraz, McWilliams Estate, Southeast Australia	\$28.00
Zinfandel, Montevina, Terra d'oro SHR Vineyard, Amador County	\$38.00
Domaine Du Haut Pécharmant, Cuvée Veuve Roches, Bordeaux	\$38.00

sparkling wines

Moët & Chandon, Nectar Imperial (Demi-Sec)	\$75.00
Mumm Cuvée, Napa, Brut Prestige	\$40.00
Chandon Extra Riche, Napa	\$38.00
Sumarocca, Cava Brut, Cuvée, Grand Plaza	\$25.00
Tosti, Asti Spumante	\$25.00

other wines

White Zinfandel, Montevina	\$25.00
Non-Alcoholic Sparkling White Grape Juice	\$19.00

labor charges

A bartender fee of \$65 will apply if the beverage revenue per bar, exclusive of service charge and tax, does not exceed \$400 within a maximum three-hour period.

Prices subject to 6% sales tax and 22% service charge.