



MARGAUX





# EVENTS BY MARGAUX

HOURS & CONTACT  
INFORMATION | 3

BRUNCH | 4

LUNCH | 5

DINNER | 7

HORS D'OEUVRES | 10

DESSERT | 14

BEVERAGES | 16

POLICIES | 17



# HOURS & CONTACT INFORMATION



## BREAKFAST

---

Daily | 7am – 10am

## BRUNCH

---

Saturday & Sunday | 10am – 2pm

## LUNCH

---

Monday – Friday | 11:30am – 2pm

## DINNER

---

Daily | 5pm – 10pm

## SEASONAL JDEK AT MARGAUX

---

Monday – Friday | 11:30am – 2pm  
Monday – Friday | 5pm – 10pm  
Saturday & Sunday | 10am – 10pm

*Hours are subject to change, weather dependent  
Domes limited availability during winter months.*

## GIVE US A RING

---

Sales Manager  
616.242.1411

Host Stand  
616.242.1448

## VISIT US

---

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

## WE ARE AT YOUR SERVICE

---

Christopher Stoffel  
General Manager  
cstoffel@ahchospitality.com

Phil Acree  
Sales Manager  
pacree@ahchospitality.com  
616.242.1411





# CUSTOM BRUNCH MENU

*\$21 per person, maximum of 20 guests. Includes coffee, tea and juice. Buffet option also available for \$29 per person.*

*Guest's selection of:*

## **Continental**

House-baked danish and croissant with freshly sliced fruit and personal yogurt parfait

## **Salmon Benedict**

Cold smoked salmon\*, two poached eggs\*, grilled tomato, English muffin, hollandaise sauce, chives, potatoes.

## **Breakfast Sandwich**

Toasted brioche, over-medium egg, applewood smoked bacon, american cheese, herb seasoned breakfast potatoes

## **Belgian Waffle**

Fresh seasonal compôte, whipped chantilly cream, michigan maple syrup, powdered sugar, berries

## **Avocado Toast**

Cage-free sunny up egg\*, freshly sliced avocado, blistered tomatoes, Nantucket Bakery's multi-grain bread

## **Corned Beef Breakfast Hash**

Grobbel's corned beef brisket, caramelized onion, potatoes, two cage-free fried eggs\*

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



# TWO COURSE LUNCH MENU

## TWO COURSE EXPRESS LUNCH | \$30

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

### COURSE ONE | *Guest's selection of:*

**Salade César** | Hearts of romaine, brown butter breadcrumbs, parmigiano-reggiano

**Tomato Fennel Bisque** | Basil oil, crouton

### COURSE TWO | *Guest's selection of:*

**Grilled Chicken Focaccia** | Roasted cherry tomato, petite greens, three cheese, pesto aioli, on herbed focaccia

**Macaroni & Cheese** | Gemelli pasta, freshly grated fontina, provolone, asiago cheese blend, brown butter bread crumbs, herbs

**Dek Double** | Two angus all-beef patties, american cheese, pickle, onion, lettuce, magic sauce, french fries

*\*Parties of 20 or more must pre-select menu items. Meal indicators to be provided by the client.*

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





# THREE COURSE LUNCH MENU

## THREE COURSE EXPRESS LUNCH | \$40

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

---

### COURSE ONE | *Guest's selection of:*

**Salade César** | Hearts of romaine, brown butter breadcrumbs, parmigiano-reggiano  
**Tomato Fennel Bisque** | Basil oil, crouton

### COURSE TWO | *Guest's selection of:*

**Grilled Chicken Focaccia** | Roasted cherry tomato, petite greens, three cheese, pesto aioli, on herbed focaccia

**Macaroni & Cheese** | Gemelli pasta, freshly grated fontina, provolone, asiago cheese blend, brown butter bread crumbs, herbs

**Dek Double** | Two angus all-beef patties, american cheese, pickle, onion, lettuce, magic sauce, french fries

**Cobb** | Marinated grilled chicken, applewood smoked bacon, avocado, hard-boiled egg, crumbled blue cheese, red wine vinaigrette

**Whitefish on Brioche** | Crispy great lakes whitefish, house remoulade, lettuce, tomato, pickle

### COURSE THREE | *Guest's selection of:*

Seasonal Gelato

Seasonal Sorbet

*\*Parties of 20 or more must pre-select menu items. Meal indicators to be provided by the client.*

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



# CHEF'S DINNER MENU

## THREE COURSE DINNER | \$70

*Served with artisan bread and butter.*

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

*Preparations rotate seasonally.*

### COURSE ONE | *Guest's selection of:*

**Salade César** | Hearts of romaine, brown butter breadcrumbs, parmigiano-reggiano

**French Onion Soup** | Caramelized onion broth, crouton, gruyère de comté

### COURSE TWO | *Guest's selection of:*

New York Strip

Scottish Salmon

Roasted Half Chicken

Chef's Vegetarian Pasta

### COURSE THREE | *Guest's selection of:*

Chèvre Cheesecake

Tarte au Chocolat

Enhancements available - see page 9

*\*Parties of 20 or more must pre-select menu items. Meal indicators to be provided by the client.*

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





# CHEF'S DINNER MENU



## FIVE COURSE DINNER | \$90

*Served with artisan bread and butter.*

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

*Preparations rotate seasonally.*

---

### COURSE ONE | *Choice of one pre-selected for the table:*

Charcuterie & fromage

Seasonal flatbread

Shrimp cocktail

### COURSE TWO

**French Onion Soup** | Caramelized onion broth, crouton, gruyère de comté

### COURSE THREE

**Salade César** | Hearts of romaine, brown butter breadcrumbs, parmigiano-reggiano

### COURSE FOUR | *Guest's selection of:*

New York Strip

Scottish Salmon

Roasted Half Chicken

Chef's Vegetarian Pasta

### COURSE FIVE | *Guest's selection of:*

Chèvre Cheesecake

Tarte au Chocolat

**Enhancements available - see page 9**

*\*Parties of 20 or more must pre-select menu items. Meal indicators to be provided by the client.*

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





# DINNER ENHANCEMENTS

*Available as à la carte add-ons to any custom menu.  
Preparations rotate seasonally.*

---

## **Fruits de mer Rôties au Four** *hearth oven-roasted seafood*

**Petite** serves 1-2 | \$85

**Grande** serves 4-6 | \$160

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

## **Steak Tartare Prosper Montagne | \$21 per person**

sauce garniture, raw yolk\*, shallot, caper, cornichon, brown butter brioche

## **Moules Chasseur | \$22 per person**

*mussels*

Lamb merguez, blistered cherry tomato, preserved lemon, grilled miche

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



## HORS D'OEUVRES | DISPLAYED

**Artisan cheese** | Selection of everyday favorites and artisan quality cheese with, nuts, dried fruits, toasted baguette, and crackers | \$13 per person

**Market vegetable** | Selection of seasonal vegetables with green goddess and tomato bagna cauda | \$11 per person

**Seasonal fruit display** | Fresh fruits and berries with agave nectar and Greek yogurt | \$9 per person

**Bruschetta** | Tapenade with goat's cheese; white bean dip; wild mushrooms with red onion jam; tomato, mozzarella and basil pesto; eggplant caponata and parmesan; assorted artisan breads and crackers | \$12 per person

**House smoked salmon** | Traditional accompaniments, lemon crème fraîche and capers, rye toast points | \$12 per person

**Antipasti** | Assortment of marinated and grilled vegetables, cured meats and condiments, artisan cheeses and preserves, JW marinated olives, assorted artisan breads and crackers | \$13 per person

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





## HORS D'OEUVRES | CHILLED

**Bruschetta** with tapenade, tomato confit and parsley pesto (veg) | \$48 per dozen

**Manchego cheese** and quince paste bites (gf) (veg) | \$48 per dozen

**Petite mozzarella** with tomato pesto and basil oil (gf) (veg) | \$48 per dozen

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

**Gulf shrimp** with horseradish, cocktail sauce and lemon (gf) | \$60 per dozen

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

**Oysters** on the half shell with traditional accompaniments (gf) | \$42 per dozen

**Charred beef tenderloin** with bleu cheese and truffled arugula (gf) | \$60 per dozen

**Crab salad** with lemon and cucumber endive (gf) | \$72 per dozen

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

**Chef's selection of raw or cooked sushi** with traditional accompaniments (*can be modified to be gluten-free, veg, or vegan hand rolls*) | 4 pieces per person, \$18 per person

(gf) = gluten-free | (veg) = vegetarian

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



## HORS D'OEUVRES | HOT

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

**Crispy cauliflower** with ginger glaze (veg) | \$48 per dozen

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

**White cheddar gougère** with honey & orange marmalade (veg) | \$48 per dozen

**Crispy pork belly** with caramelized fennel with Michigan mustard (gf) | \$60 per dozen

**Lamb "lollipops"** with vintage port reduction and figs (gf) | \$72 per dozen

**Petite crab cakes** with ginger aioli | \$72 per dozen

**Chickpea fritters** with red pepper coulis (veg) | \$48 per dozen

(gf) = gluten-free | (veg) = vegetarian

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





# CARVING STATIONS

\$125 ATTENDANT FEE PER STATION | UP TO 100 GUESTS PER STATION

*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 sauce

## **ROASTED TENDERLOIN OF BEEF | \$20 per person**

Bordelaise and chimichurri sauce

## **YOUR CHOICE OF SIDES | \$6 each, per person**

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

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



# DESSERTS

## PETITE DESSERT DISPLAY | \$7 per person

---

*Please select three:*

Lemon tartlet

Flourless chocolate cake

Chèvre cheesecake with local preserves

Italian almond cake with seasonal sauce

Chocolate pot du crème

Vanilla bean pot du crème

## COOKIES | \$42 per dozen

---

Chocolate chunk

Peanut butter

Sugar

Oatmeal scotchies

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





# CUSTOM CAKES

**3.5" cake | 1-2 people \$26**

**6" cake | 6-10 people \$44**

**8" cake | 13-16 people \$55**

**10" cake | 19-25 people \$69**

*Larger cakes available upon request. Ask your event manager about cake decorations.*

## CAKE FLAVOR OPTIONS

Vanilla

Chocolate

Red velvet

## ICING OPTIONS

Vanilla buttercream

Chocolate buttercream

Cream cheese

## FILLING OPTIONS

Vanilla French cream

Chocolate French cream

Cream cheese filling

Lemon cream

Peanut butter mousse

**Cupcakes: \$48 per dozen**

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



# CONSUMPTION BAR

\$125 ATTENDANT FEE PER BAR | UP TO 100 GUESTS PER BAR



	SILVER BRANDS <i>\$10 per glass</i>	PREMIUM BRANDS <i>\$13 per glass</i>
<b>Vodka</b>	Wheatley	Belvedere
<b>Scotch</b>	Dewar's	Johnnie Walker Black
<b>Gin</b>	Citadell	Hendrick's
<b>Bourbon</b>	Old Forester	Basil Hayden
<b>Whiskey</b>	Canadian Club	Michters Rye
		Crown Royal
<b>Rum</b>	Bacardi	Plantation Dark
	Parrot Bay	Captain Morgan
<b>Tequila</b>	Corazon	Casamigos Blanco

## SILVER WINES *\$9 per glass*

Riesling  
Chardonnay  
Pinot Noir  
Cabernet/Merlot Blend

## PLATINUM WINES *\$15 per glass*

Sauvignon Blanc  
Chardonnay  
Pinot Noir  
Cabernet Sauvignon

## JUICES, SOFT DRINKS, & BOTTLED WATER | \$4 each

## DOMESTIC & IMPORTED BEERS | \$5 per bottle

## SELTZERS | \$5 per bottle

## CRAFT BEERS | \$7 per bottle

## CLASSIC COCKTAIL UPGRADE

Guest's selection of 3 cocktails \$3 upcharge

## SIGNATURE COCKTAIL UPGRADE

Guest's selection of 1-2 cocktails \$5 upcharge

Full wine list available upon request.  
Cash bar option available upon request.





# JW MARRIOTT POLICIES



## **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**

The Bordeaux room includes a wall-mounted monitor and HDMI cable for your convenience. For events outside of this private space, the use of projectors, screens, custom music, and conference calls are not permitted. Please check with your Sales Manager.

## **DECORATIONS**

Notify your Event Manager of any third-party arrangements such as floral centerpieces and entertainment. 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.

## **LARGE PARTIES**

Any parties of 20 or more must pre-select menu items. Meal indicators to be provided by the client.

## **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. Groups of 13 or more must select a custom menu from within this document.

## **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, AV charges, and room rental.

## **LABOR CHARGES**

Carvers, Station Attendants, and additional food and cocktail servers are available at a minimum fee of \$125 per attendant. \$125 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.