

# *Riverfront Hotel* GRAND RAPIDS

## 2016 Banquet Menu



Featuring a 2,585 square foot banquet facility with the ability to host up to 160 guests!

Riverfront Hotel Grand Rapids: 270 Ann Street NW: Grand Rapids, MI 49504:

[www.riverfronthotelgr.com](http://www.riverfronthotelgr.com) : Sales & Catering Office: 616-802-1202

## Plated Breakfast

### Sunrise Breakfast

**\$9.95 per person**

Fluffy scrambled eggs, breakfast potatoes and warm muffins, choice of grilled ham, crisp bacon or smoked sausage links with choice of coffee, tea, milk or chilled juice.

### Denver Scramble

**\$9.95 per person**

Scrambled eggs with diced ham, onions and peppers, breakfast potatoes, freshly baked biscuits with whipped butter and fruit jam with choice of coffee, tea, milk or chilled juice.

**Choices of chilled juices include: orange, apple, cranberry, tomato and grapefruit.**



*Notice: Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

*6% sales tax & 20% service charge will be added to the above prices*

## **Breakfast Buffet**

**(Minimum of 25 guests)**

**The Continental** **\$8.95 per person**  
Assorted muffins, pastries and bagels with fruit jam, cream cheese and whipped butter served with choice of coffee, tea, milk or chilled juice.

**Smart Start** **\$9.95 per person**  
Diced fresh fruit, fluffy scrambled eggs, smoked sausage links, crisp bacon, breakfast potatoes.

**Good Morning Comfort** **\$11.95 per person**  
Fresh biscuits and gravy, fluffy scrambled eggs, smoked sausage links, crisp bacon, breakfast potatoes, thick-cut French toast with maple syrup.

**Riverfront Deluxe** **\$12.95 per person**  
Display of fresh fruit, fluffy scrambled eggs, smoked sausage links, crisp bacon, breakfast potatoes, thick-cut French toast with maple syrup, fruit yogurts, freshly baked biscuits with sausage gravy, whipped butter and fruit jams.

**Choices of chilled juices include: orange, apple, cranberry, tomato and grapefruit.**

**Waffle Station with Assorted Toppings** **\$1.95 per person**  
Waffle maker, batter, whipped butter, powdered sugar and maple syrup.  
*(Add fresh fruit for waffle batter or as a topping for \$1 per person)*

**Chef Attended Omelet Station** **\$4.25 per person**  
Made to order with traditional fillings such as cheddar cheese, fresh spinach, onion, ham, bacon, sausage, bell peppers, tomatoes and mushrooms.

## **Beverages**

Freshly Brewed Coffee (regular or decaf)	\$21.95 per gallon
Hot Tea	\$19.95 per gallon
Chilled Juice (Orange, Apple, Cranberry, Tomato or Grapefruit)	\$ 9.95 per pitcher
Lemonade or Iced Tea	\$ 7.95 per pitcher
Canned Soda – Coke Products (based on consumption)	\$ 2.50 per can
Bottled Water (based on consumption)	\$ 2.50 per bottle
Gatorade (based on consumption)	\$ 3.25 per bottle
Vitamin Water (based on consumption)	\$ 3.25 per bottle
Red Bull (based on consumption)	\$ 3.95 per can

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## Specialty Breaks

### Healthy Start

**\$8.95 per person**

Fresh fruit, assorted yogurts, bran muffins and Nutri-Grain breakfast bars, served with choice of bottled water or chilled juice.

### How Sweet It Is

**\$8.95 per person**

Chocolate fudge nut brownies, assorted baked cookies, assorted miniature cheesecakes and dessert bars, served with choice of canned soda, bottled water or milk.

### Sombrero Break

**\$8.95 per person**

Tortilla chips with fresh salsa, nacho cheese, guacamole, sour cream and warm Mexican bean dip, served with bottled water and canned soda.

## Individual Break Items

Freshly Baked Assorted Breakfast Pastries & Muffins

\$19.95 per dozen

Freshly Baked Warm Cinnamon Sticky Buns

\$19.95 per dozen

Freshly Baked Cookies

\$17.95 per dozen

***(White Chocolate Macadamia Nut, Oatmeal Raisin, Peanut Butter & Chocolate Chunk)***

Assorted Bagels served with cream cheese & fruit jams

\$21.95 per dozen

Chocolate Brownies & Dessert Bars

\$19.95 per dozen

Bold 'N' Spicy Snack Mix

\$15.95 per pound

***(One pound serves 15 people)***



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## **Plated Lunch**

**(All entrées include choice of a non-alcoholic beverage)**

### **Lemon Herb Chicken**

**\$13.95 per person**

Grilled chicken breast topped with a white wine butter sauce, served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### **Chicken Marsala**

**\$13.95 per person**

Sautéed chicken breast topped with marsala mushroom demi-glace, served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### **Roasted Pork Loin**

**\$14.95 per person**

Slow roasted pork loin topped with mango chutney, served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### **Sirloin Sizzler**

**\$18.95 per person**

Eight ounce chuck tender filet grilled to perfection and topped with bordelaise sauce, served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### **Maple Glazed Salmon**

**\$16.95 per person**

Atlantic salmon topped with maple glaze and candied pecans, served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### **Grilled Chicken Sandwich**

**\$10.95 per person**

Boneless chicken breast on toasted sesame bun with lettuce, tomato and pesto mayonnaise, served with choice of kettle chips or small side salad.

### **Riverfront Club Wrap**

**\$10.95 per person**

Shaved turkey, ham, bacon, cheddar cheese, lettuce, tomato and pesto mayonnaise wrapped in a flour tortilla, served with choice of kettle chips or small side salad.

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**Pasta Bolognese****\$10.95 per person**

Linguine pasta tossed in an Italian sausage savory tomato sauce and Parmesan cheese, served with house salad and garlic bread.

**Meat Lasagna****\$10.95 per person**

Layered pasta in marinara, mozzarella and Parmesan cheeses as well as Italian sausage, served with house salad and garlic bread. **(Vegetarian Option Available)**

**Fettuccine Alfredo****\$10.95 per person**

Fettuccine tossed in a creamy Alfredo sauce, served with house salad and garlic bread.

***(Add grilled chicken for \$3 per person or grilled shrimp for \$6 per person)***

**Chef Salad****\$9.95 per person**

Chopped iceberg lettuce, julienne ham and turkey, mozzarella and Colby-Jack cheese, cherry tomatoes, cucumbers and hard boiled eggs served with choice of dressing.

**Caesar Salad****\$7.95 per person**

Crisp romaine lettuce tossed in Caesar dressing and topped with roma tomatoes and garlic croutons.

***(Add grilled chicken for \$3 per person or grilled shrimp for \$6 per person)***



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## Lunch Buffets

(All options include choice of a non-alcoholic beverage and require a minimum of 25 guests)

### The New York Deli

**\$12.95 per person**

Fresh garden salad bar with assorted dressings and toppings, redskin potato salad, coleslaw, sliced roast beef, turkey breast and ham, sliced provolone, cheddar and Swiss cheeses, assortment of fresh breads and rolls, sliced tomatoes, red onions, pickles, lettuce, assorted condiments, house-made kettle chips and soup du jour.

***(Add tuna or chicken salad for \$2 per person)***

### Picnic on the Riverfront

**\$15.95 per person**

Grilled hamburgers and bratwurst, redskin potato salad, coleslaw, sliced cheese and relish display, assorted condiments and buns, hot baked beans and house-made kettle chips.

***(Add grilled chicken breast for \$2 per person)***



### South of the Border

**\$14.95 per person**

Mexican garden salad bar with assorted dressings and toppings, chicken and beef fajitas, chicken enchiladas, refried beans, Spanish rice, tortilla chips, salsa, sour cream and guacamole.

### Pizza Buffet

**\$14.95 per person**

Fresh garden salad bar with assorted dressings and toppings, assorted pizzas and fresh garlic bread with marinara and ranch dipping sauces.

***(Add buffalo chicken wings for \$2 per person)***

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## Cold Hors D'oeuvres

*(Small serves 25 people & Large serves 50 people)*

Fresh Vegetable Tray with Ranch dipping sauce	\$75 / \$150
Fresh Fruit Tray with Yogurt dipping sauce	\$100 / \$175
Gourmet Variety Cheese Tray with assorted crackers	\$75 / \$150
Sliders (Buffalo Chicken, Cheeseburger or Deli Sandwich)	\$36/dozen
Shrimp Cocktail	\$200 per 100 ct.
Strawberries with Milk Chocolate sauce	Market Price



## Hot Hors D'oeuvres

*(Small serves 25 people & Large serves 50 people)*

Vegetable Spring Rolls	\$100 per 100 ct.
Meatballs (Swedish or BBQ)	\$100 per 100 ct.
Boneless Chicken Wings (Sweet BBQ or Buffalo Style)	\$100 per 100 ct.
Three Cheese Spinach Dip with pita chips	\$25 / \$50
Grilled Chicken Quesadilla (served with sour cream and salsa)	\$30 / \$60
Sante Fe Crab Dip	\$30 / \$60



***(Butler style hors d'oeuvre service additional \$1.00 per person)***

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## Plated Dinner

(All entrées include choice of a non-alcoholic beverage)

### Lemon Herb Chicken

**\$15.95 per person**

Grilled chicken breast topped with a white wine butter sauce. Served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### Chicken Marsala

**\$15.95 per person**

Sautéed chicken breast topped with marsala mushroom demi-glace. Served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### Roasted Pork Loin

**\$17.95 per person**

Slow roasted pork loin topped with mango chutney. Served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### Sirloin Sizzler

**\$18.95 per person**

Eight ounce chuck tender filet grilled to perfection and topped with bordelaise sauce (caramelized onion demi-glace). Served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### Prime Rib

**12 ounce \$23.95 :: 16 ounce \$25.95 per person**

Slow roasted prime rib with creamy horseradish and warm au jus. Served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

### Maple Glazed Salmon

**\$18.95 per person**

Atlantic salmon topped with maple glaze and candied pecans, served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

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**Fresh Whitefish****\$18.95 per person**

Filet of whitefish pan fried and topped with lemon butter, served with house salad, vegetable medley, warm rolls and butter and choice of whipped potatoes, redskin potatoes or wild rice.

**Pasta Bolognese****\$14.95 per person**

Linguine pasta tossed in an Italian sausage savory tomato sauce and Parmesan cheese served with house salad and garlic bread.

**Meat Lasagna****\$14.95 per person**

Layered pasta in marinara, mozzarella and Parmesan cheeses as well as Italian sausage, served with house salad and garlic bread. **(Vegetarian Option Available)**

**Fettuccine Alfredo****\$14.95 per person**

Fettuccine tossed in a creamy Alfredo sauce, served with house salad and garlic bread.

***(Add grilled chicken for \$1 per person or grilled shrimp for \$2 per person)***



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## Dinner Buffets

(All options include choice of a non-alcoholic beverage and require a minimum of 25 guests)

### Riverfront Classic Buffet

**\$23.95 per person**

Buffet to include fresh warm rolls with whipped butter, two entrée selections, one salad selection, one starch selection and one vegetable selection.

### Riverfront Celebration Buffet

**\$26.95 per person**

Buffet to include fresh warm rolls with whipped butter, two entrée selections, two salad selections, two starch selections and two vegetable selections.

### Riverfront Grand Buffet

**\$32.95 per person**

Buffet to include fresh warm rolls with whipped butter, slow roasted prime rib with creamy horseradish and warm au jus plus two entrée selections, two salad selections, two starch selections and two vegetable selections. **(\$40 carving station fee)**

**Entrée selections include:** lemon herb chicken, roast pork loin, honey baked ham, sliced roast beef, chicken marsala, chicken parmesan, sirloin sizzler, fresh whitefish or meat lasagna.

**Starch selections include:** parsley redskin potatoes, whipped potatoes, macaroni and cheese, three cheese au gratin potatoes, penne pasta with marinara, fettuccine alfredo or wild rice.

**Vegetable selections include:** farm fresh vegetable medley, glazed baby carrots, steamed broccoli, green bean almondine, sweet corn or asparagus **(add \$1 per person)**.

**Salad selections include:** fresh garden salad bar with assorted toppings and dressings, Caesar salad, redskin potato salad, coleslaw or macaroni salad.



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## Dessert Bar

Gourmet Vanilla Bean Cheesecake with toppings <i>(Options include: strawberry, raspberry, blueberry or chocolate)</i>	\$4.95 per person
Molten Lava Chocolate Cake <i>(Moist chocolate cake filled with warm chocolate ganache)</i>	\$4.95 per person
Tiramisu <i>(Classic Italian dessert made with espresso dipped lady fingers layered in smooth mascarpone)</i>	\$4.95 per person
Chocolate Truffle Mousse Cake <i>(Layered chocolate ganache and mousse)</i>	\$4.95 per person
Assorted miniature cheesecakes <i>(Options include: raspberry, lemon, chocolate cappuccino, vanilla and chocolate silk, New York vanilla, chocolate chip and amaretto almond)</i>	\$4.95 per person
Assorted Dessert Bars <i>(Options include: pecan bourbon, lemon blueberry cheesecake, caramel toffee, caramel apple, s'mores, peanut butter and harvest fruit)</i>	\$4.95 per person
Fudge brownies (available with or without nuts) <i>(Milk chocolate fudge brownie squares)</i>	\$4.95 per person
Ice Cream Sundae Bar <i>(Sprinkles, hot fudge, caramel, cookie crumbles, whipped topping, cherries, nuts, strawberries and bananas)</i>	\$4.95 per person



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## **Bar Options**

(All banquet bars will be assessed a \$150 bartender fee)

All mixed drinks are based on 1 ¼ oz. pour per drink

All liquor must be accompanied by a mixer, shots and doubles are not allowed

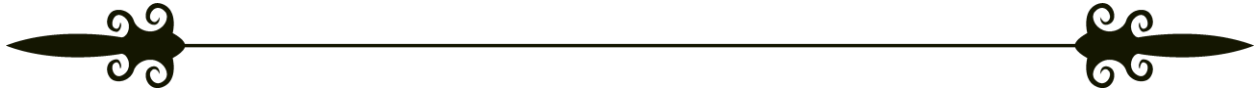
All bar options are priced for 6 hours of service. (\$2 per person for each additional hour)

### **Package #1**

**Bud Light or Miller Lite Draft Beer**

**House Wine**

**\$12 per person**



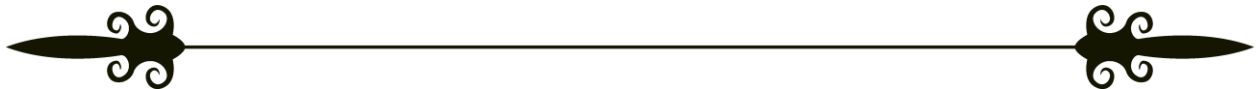
### **Package #2**

**Bud Light or Miller lite Draft Beer**

**House Wine**

**House Liquor**

**\$15 per person**



### **Package #3**

**Bud Light or Miller Lite Draft Beer**

**House Wine**

**Call Liquor**

**\$20 per person**

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At the Riverfront Hotel, we know exactly how important your off-site business meetings and social events are to you and your group. That is why we work hard to make Riverfront Hotel the perfect place to accommodate all of your upcoming meetings or special events that you may be planning. Our sales professionals will coordinate your function to your exact specifications.

In addition to a convenient location, the Riverfront Hotel offers great meeting facilities and amenities as well as many benefits for your attendees including:

- An on-site full service restaurant and lounge- The Landing Restaurant and Lounge
- 2,585 square feet of flexible meeting space
- Complimentary high speed wireless internet
- Speaker system
- Adjustable lighting
- Full audio/visual capabilities
- Up to 48 ports
- 10/100 network capability for video, voice & data meeting support
- Complimentary centerpieces are provided upon request- they include 12X12 mirror tiles, a shallow glass bowl, iridescent glass beads and a floating white candle
- Complimentary white chair length table linens and colored napkins (specific napkin colors are available upon request)
- Riverfront Hotel can provide white or ivory chair covers for a fee
- Our décor partners can provide pricing on more extensive décor items such as floor length table cloths, chair covers, more extensive centerpieces, etc.
- Competitive group rates for sleeping rooms
- Conveniently located just two miles from downtown Grand Rapids directly off Hwy 131
- On-site complimentary parking

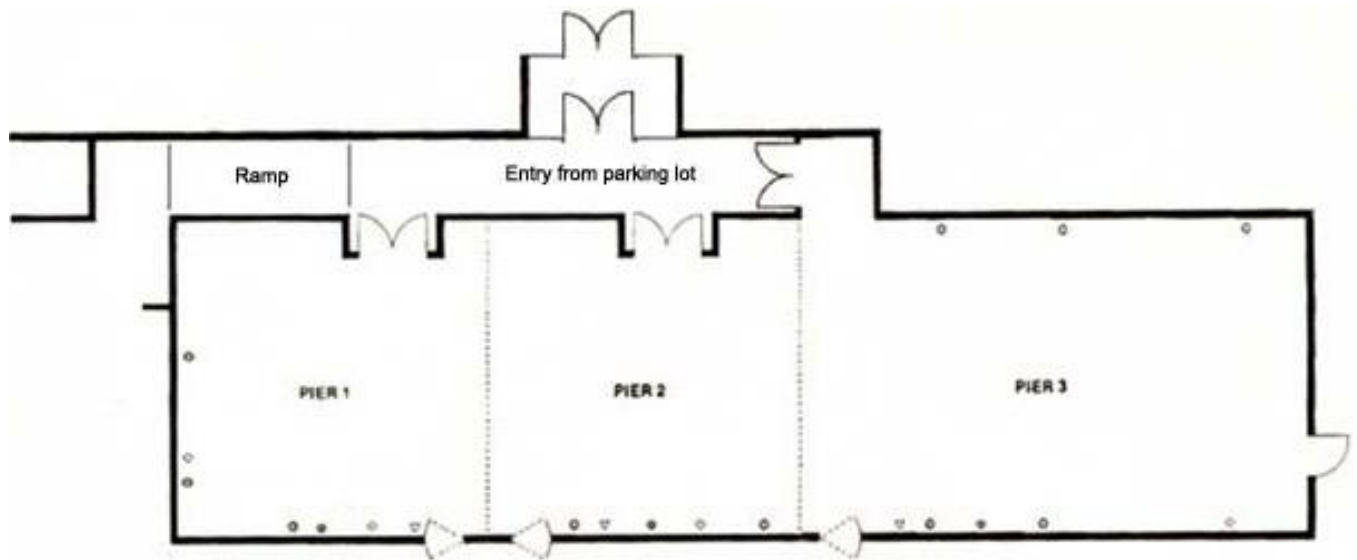
**Audio/Visual Equipment Rental**  
**(6% sales tax applies to all equipment rentals)**

- Bonded T1 with dedicated bandwidth connectivity- \$50 per day
- LCD Projector- \$125 per day
- Screen- \$20 per day
- Microphone- \$20 per day
- TV with VCR or DVD player- \$75 per day
- AV cart- no charge
- Flipchart with markers- \$30 per day
- Easel- \$15 per day
- Podium- No charge
- Overhead Projector- \$45 per day
- Power strip and extension cord- no charge
- Sound Patch- \$15 per day
- Wireless lavalier- \$90 per day
- Speaker phone- \$75 per day
- Wired lavalier- \$75 per day
- Mixer- \$75 per day



## Banquet Policies

- A 20% service charge and a 6% sales tax will be applied to all food and beverage.
- All food and beverage must be purchased from the Riverfront Hotel. No outside food is permitted with the exception of pre-approved professional grade cakes or cupcakes.
- All meats will be cooked medium in order to maximize service time.
- Gluten free options are available upon request.
- All final menu selections must be made two weeks prior to your event (some exceptions apply).
- All banquet bars close at midnight.
- A final guaranteed number of guests must be received three business days (72 hours) prior to the event.
- A non-refundable deposit is required for all social events. The deposit will go toward the final balance of food and beverage for the event.
- Items cannot be tacked, nailed, stapled etc. to any interior or exterior surface in the banquet space.
- Confetti, glitter and rice are not permitted in the banquet space.
- Should you decide to offer your guests more than one entrée option (up to three are allowed), you must collect RSVPs to know a guaranteed amount of each entrée and you must also provide color coded placement cards (i.e. blue for salmon, red for beef, etc.)



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