



JW MARRIOTT

GRAND RAPIDS

Say “I do,” to the JW.

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.



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

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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

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BAR SERVICES

Hourly Bar

| | Silver | Platinum |
|-------------|--------------------|--------------------|
| 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

| | Silver | Platinum |
|---------------|---------------|-----------------|
| 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

| | Silver | Platinum |
|---------------|---------------|-----------------|
| 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: | Francoise Chavenet – Loire | \$30.00 |
| Brut: | M. Lawrence GR- Michigan | \$35.00 |
| 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 Bourbon Barrel- California | \$37.00 |
| 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: | MacMurrary 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 |

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BEVERAGE SELECTIONS

Spirits

Vodka
Bourbon
Tequila
Whiskey
Scotch
Gin
Rum

Silver

Titos
Jack Daniels
1800 Silver
Crown Royal
Chivas Regal- 12
Tanqueray
Captain Morgan

Platinum

Grey Goose
Maker's Mark
Patron Silver
Crown Royal Black
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, VGA & 4k HD LCD
Pipe and Drape (20', black)
Mic Mixer
Grey Box
AV Technician (one hour)
\$800

Slideshow & Up Lights Package

Projection Screen (9'x16') with Dress Kit, VGA & 4k HD LCD
Pipe and Drape (20', black)
Mic Mixer
Grey Box
AV Technician (one hour)
LED Floor Up Lights (5)
\$1,153

Chandelier Package

4 Bead Column Chandeliers with LED Lights
LED Floor Up Lights (5)
Grey Box
Scissors Lift (1)
AV Technician (one hour)
\$1,032

Stage Lighting Package

Head Table Wash
Wedding Cake Spotlight
Grey Boxes (3)
Scissors Lift
AV Technician (two hours)
\$739

**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
Scissors Lift
Grey Box
AV Technician (one hour)
\$446

Mondop Décor Package

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

Ceremony Package

2 UHF Wireless Microphones
Mic Mixer
House Background Music
AV Technician (one hour)
\$240

TV Entertainment Package

60" Flat Screen Monitor
DVD Player
MATV Feed
\$448

**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



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Information.



Marriott Rewards

As a Marriott Rewards member, you can earn up to a maximum of 50,000 reward points per qualified event with Rewarding Events. You receive three 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

Creative Events
616.677.2011
creativeeventsofmichigan.com

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

Entertainment-DJs

Moments in Time
616.334.3110
mitdj.com

Rick Reuther's 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

Rick Reuther's 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.com

Invitations and Stationary

Freshly Squeezed Print Shop
printfreshlysqueezed.com

Gwyneth Paige {Couture Letterpress}
616.550.0188
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

Metro Cars
800.456.1701
metrocars.com/grandrapids

Unique Services

Ice Guru
616.458.6005
iceguru.com

MI PhotoBooth
616.402.7496
miphoto booth.com

Shutterbooth
800.708.8837
shutterbooth.com

Videographers

Coastline Studios
616.929.1888
coastline-studios.com

Inspiration Video
616.901.6285
inspirationvideo.com

KZoom
269.330.6565
kzoomweddings.com

