



RESERVE
WINE & FOOD

PRIVATE DINING & EVENTS

BY RESERVE

201 Monroe Ave. NW
Grand Rapids, MI 49503

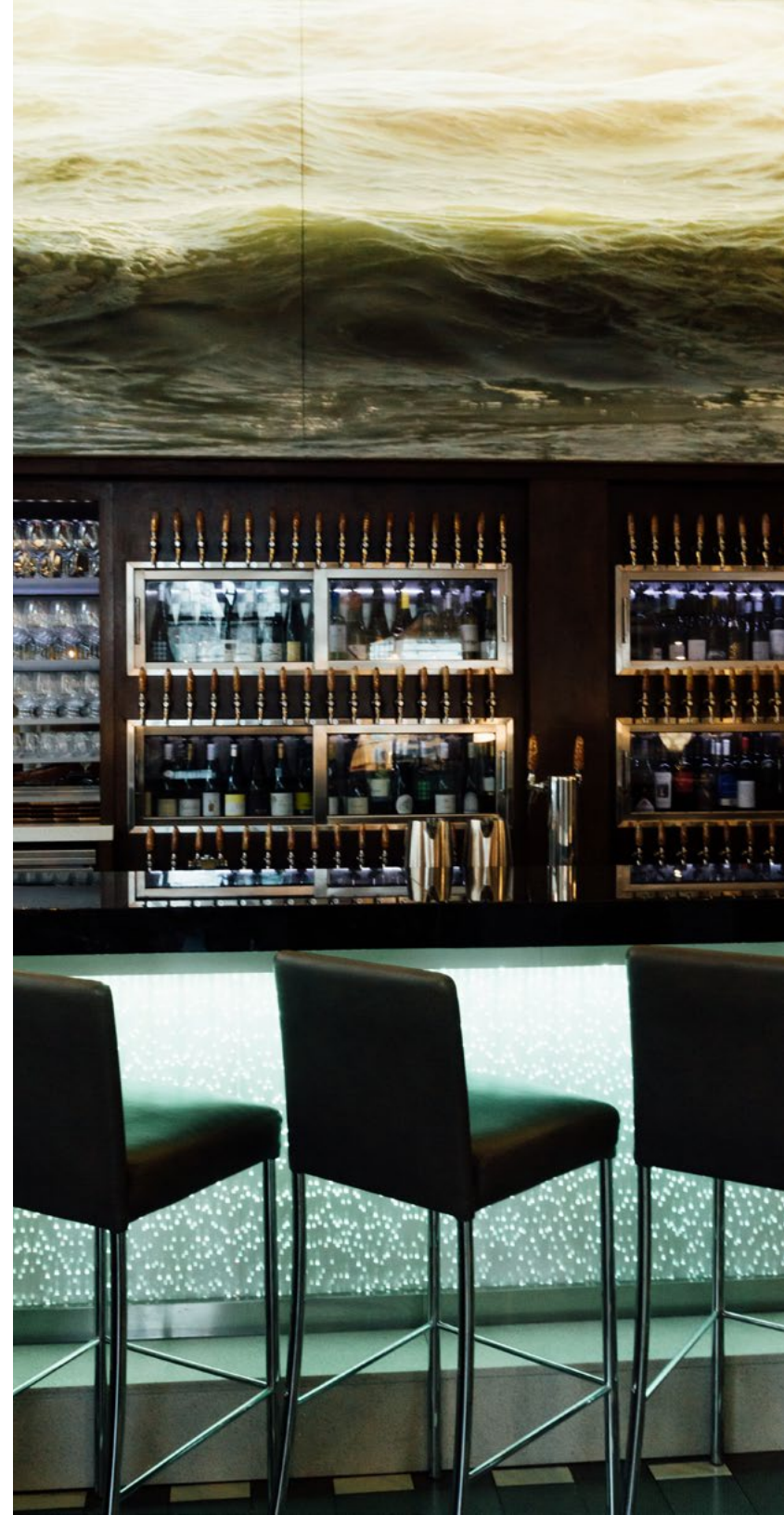
Tuesday – Saturday
4:00 pm – 10:00 pm

reservegr.com
616-855-9463

Reserve Wine & Food offers four unique event spaces that deliver a hospitable, guest-centric private dining experience. These spaces are complemented by our talented and knowledgeable service team, as well as our inventive and seasonal cuisine. We look forward to creating a memorable experience for you and your guests.



**OUR FAMILY CONTINUES TO GLOW AFTER
THE EXQUISITE EVENT YOU PREPARED...**



OUR PRIVATE DINING TEAM

SERVICE TEAM



**PETER
MARANTETTE**

*General Manager
& Certified Sommelier*



**LUKE
VERHULST**

Executive Chef



**MEGAN
KNAPP**

*Assistant
General Manager*



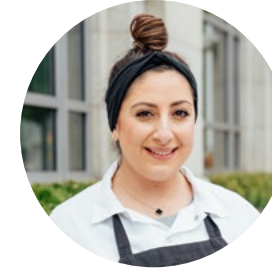
**MIRIAM
GEENEN**

Sous Chef



**PATRICK
JOBST**

*Beverage Manager
& Advanced Sommelier*



**RAWAN
SHARTARA**

Pastry Chef

CONTACT US

info@reservegr.com
616-855-9463

PLEASE TREAT THE FOLLOWING PAGES AS A COMPASS,
NOT AN ABSOLUTE. IF YOU HAVE SPECIFIC NEEDS OR
REQUESTS THAT ARE NOT SEEN HERE WE WILL DO OUR
BEST TO ACCOMMODATE THEM; PLEASE INQUIRE.

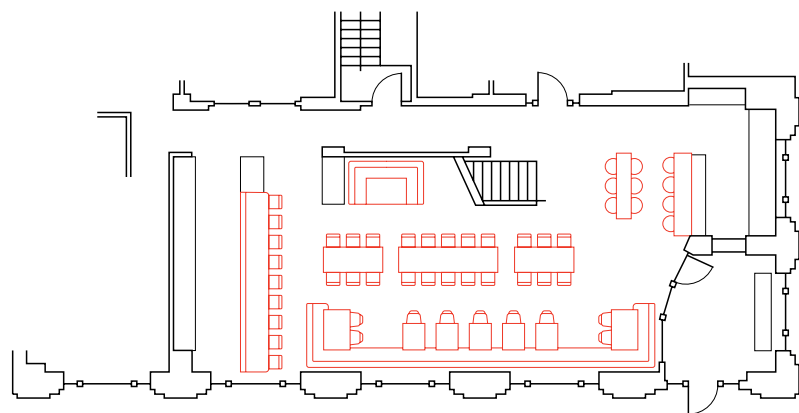
Reserve is dedicated to delivering a hospitable,
guest-centric experience. We are here to make your
event the most memorable, pleasureable & worry-free
dining experience in Grand Rapids.



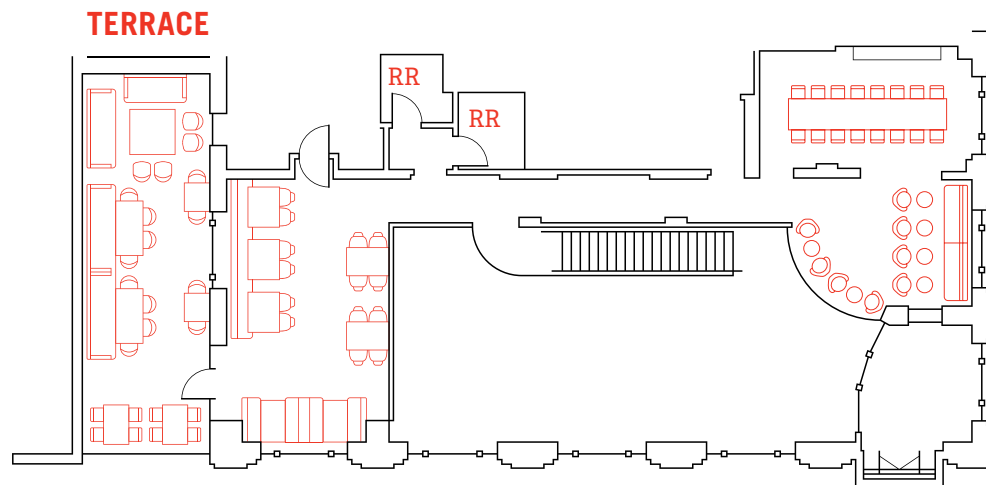
THE RESTAURANT

UTILIZE THE FULL RESTAURANT – ALL THREE FLOORS,
PLUS OUR TERRACE – FOR LARGER GATHERINGS.

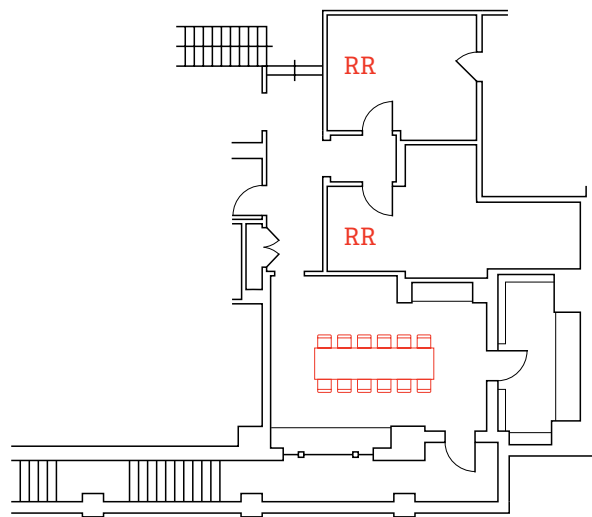
Maximum Seated: 100 Maximum Strolling: 175



FIRST FLOOR



MEZZANINE

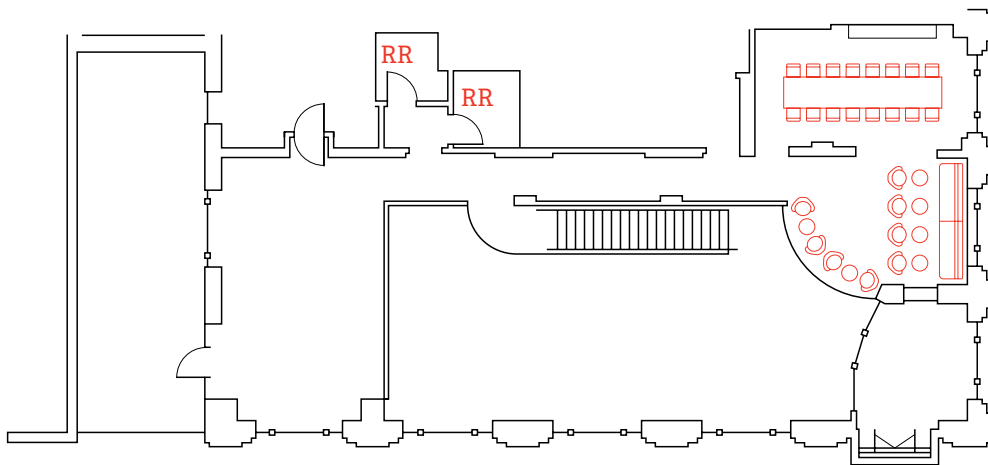


BASEMENT

CHAMPAGNE ROOM & LOUNGE

SELECT A RECEPTION AREA OVERLOOKING THE MAIN DINING ROOM AND FEATURING A GLASS WALL SHOWCASING OUR MOST TREASURED BOTTLES OF CHAMPAGNE AND SPARKLING WINES.

Maximum Seated: **20** Maximum Strolling: **45**

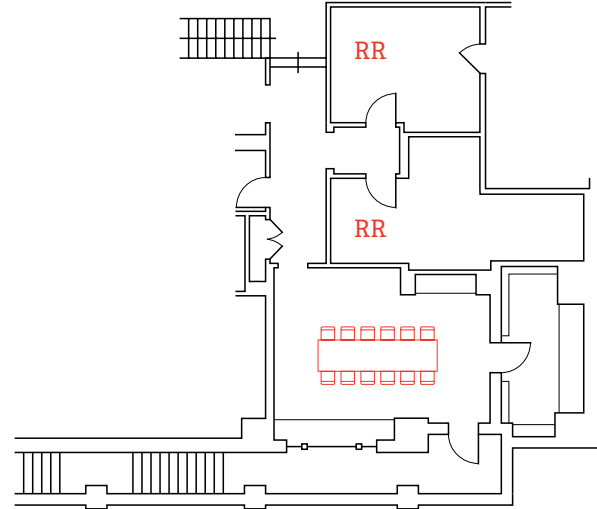




THE VAULT

ENJOY A ONE-OF-A-KIND, INTIMATE PRIVATE DINING EXPERIENCE ONE FLOOR BELOW OUR MAIN DINING ROOM.

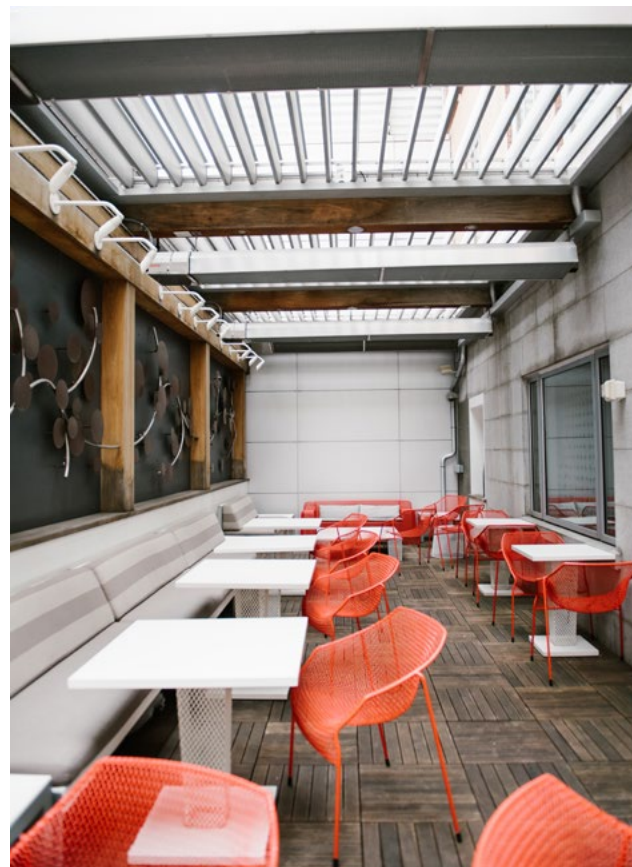
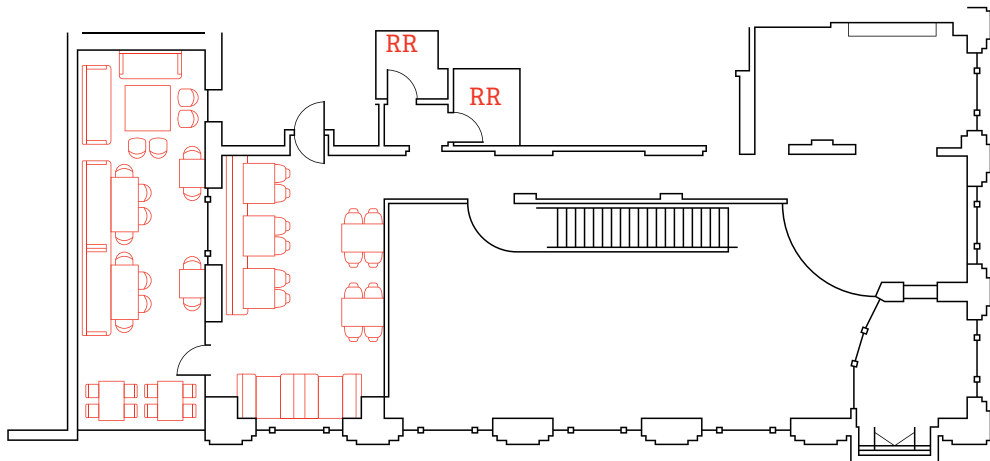
Maximum Seated: 12



THE LOFT & TERRACE

CHOOSE A SEMI-PRIVATE EVENT SPACE WITH INDOOR/OUTDOOR CAPABILITIES.

Maximum Inside: **34** Maximum Outside: **18**



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RESERVE WINE & FOOD

OUR FOOD

APPETIZER MENU

STATIONARY DISPLAYS

cheese & charcuterie 12 pp
seasonal accoutrements

hummus with crudite 10 pp
pita & flatbread

Reserve sweets board 10 pp
chef's selection

PASSED OR STATIONARY

FROM THE GARDEN 48 / dozen

roasted mushroom crostini
herbed goat cheese, aged balsamic

herb whipped goat cheese gougères

bulgur wheat cracker
whipped feta, shaved carrot, pistachio

parmesan sablé
onion jam, soft herbs

tortilla española
crème fraîche, smoked paprika, parsley GF

sformato
parmesan, aged balsamic GF

FROM THE SEA 48 / dozen

smoked salmon
dill & caper crème fraîche, everything cracker

market fish ceviche 10 upcharge / dozen
crisp tortilla, cilantro, crema, lime

oil poached tuna loin
crusty baguette, sauce gribiche

sardines
crusty baguette, herb oil, lemon

caviar 10 upcharge / dozen
onion-chive dip, potato chip

tuna tonnato
rye toast, radish, microgreens

FROM THE PASTURE 48 / dozen
clt

crispy chicken skin, tomato aioli, heirloom greens, chappa

ham & cheese gougères
pimento cheese, pickled red onion

lamb kafta meatballs
tahini, pickled turnips, parsley GF

city ham biscuits
fruit preserves, pickled mustard seeds

crispy fried chicken & biscuits
sumac honey butter

lamb brisket rye gougere
thousand island, house kraut



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RESERVE WINE & FOOD

OUR FOOD

SEASONAL DINNER

Choose from three dinner packages for the perfect multi-course menu. Courses are individually plated. Menu selections are based on current menu availability.

THREE COURSE DINNER

60 per person for food

guests have choice of:

soup or salad

entrée up to four options available

dessert seasonal selection

FOUR COURSE DINNER

75 per person for food

cheese & charcuterie

guests have choice of:

soup or salad

entrée up to four options available

dessert seasonal selection

CHEF'S TASTING

A multi-course custom tailored menu to fit your needs. Please inquire for pricing and availability.



OUR FOOD

FAMILY STYLE

Listed below are items we happily serve year-round.
Please feel free to inquire about any additional seasonal
selections that may be available.

PROTEINS

minimum 2

roasted Hehlden Farm pork loin	24 pp
whole roasted fish	market price
lemon & aleppo roasted Hehlden Farm chicken	24 pp
S&S farm roasted lamb leg	28 pp
dry aged MI grassfed beef roast <i>20 person minimum</i>	28 pp
dry aged MI grassfed prime rib <i>20 person minimum</i>	40 pp
Smoking Goose Meatery smoked ham <i>serves 20–25, one month notice required</i>	425

SIDES

minimum 3

butterball mashed potato
roasted golden beets <i>blue cheese, arugula, hazelnut, preserved lemon vinaigrette</i>
roasted Pebble Creek mushrooms
heirloom lettuce salad <i>crushed egg, chive, brown butter breadcrumbs, buttermilk dressing</i>
celery root remoulade
creamy Ferris Organics polenta
kale & grain salad <i>piquillo pepper, feta, pita crisp, tahini dressing</i>
coriander roasted carrots
roasted root vegetables
seasonal grilled green vegetables <i>asparagus, broccoli, green beans, brussels sprouts</i>

5 pp



OUR FOOD

BRUNCH & SHOWER OFFERINGS

PLATED OFFERING

quiche lorraine <i>market salad</i>	12 pp
seasonal pasta dish	16 pp
mushroom crepes <i>market salad</i>	16 pp
pain perdu <i>fresh fruit</i>	14 pp
seasonal market vegetable hash	18 pp
cheeseburger	16 pp
summer steak or market fish fillet salad <i>heirloom greens, crumbled bleu cheese, grilled corn, tomatoes, cucumber, watercress buttermilk dressing</i> <i>summer only</i>	22 pp

RECEPTION STYLE

full appetizers menu with the following additions:

house made pastries <i>madeleines, muffins, scones, croissants</i>	8 pp
pistachio sticky buns	8 pp
yogurt with fresh fruit and granola	5 pp
fresh fruit	7 pp
coffee cake	7 pp

BEVERAGES

mimosas & peach bellinis	8 pp
baby, you're driving <i>bison grass vodka, grapefruit liqueur, blanc vermouth, lime; served up</i>	13 pp



OUR FOOD

DESSERT

Add a dessert to your meal for a sweet finish. Some of our favorites are listed below to guide your selection.

SWEETS BOARD

select three

10 pp

vanilla citrus panna cotta

seasonal citrus curd

Portugese custard tart

flaky crust creamy center, blistered top

milk & cookie shooters

oatmeal date or chocolate chunk; organic Hilhof milk

seasonal fruit cream puffs

pâte à choux, diplomat cream, seasonal fruit

asafir

Lebanese blini; stuffed with clotted cream and pistachio

chocolate tart

tahini caramel, chocolate custard, sea salt

OATMEAL CHOCOLATE CHIP COOKIE

26 / dozen

2 dozen minimum

FRENCH MACARONS

26 / dozen

2 dozen minimum

CUPCAKES

48 / dozen

minimum one dozen

one combination per dozen

CUPCAKE

chocolate

vanilla

red velvet

black tea & citrus

ICING

vanilla buttercream

chocolate buttercream

chevre icing

italian meringue



WINE

Reserve offers one of West Michigan's most extensive and broad wine lists. Below you will see a sample of some of our most popular and accessible bottle offerings. If you have a specific bottle of producer in mind that is not listed below, please inquire with our Advanced Sommelier Patrick Jobst.

WINES FOR EVERY TYPE OF CELEBRATION

SPARKLING

François Montand Blanc de Blanc (40), Lucien Albrect Brut Rosé (52), Tintero Moscato d'Asti (40), Canard Duchene Champagne Brut (80)

RIESLING

Nik Weis 'Urban' (36), Trimbach (60)

CHARDONNAY

Trim (36), Frank Family (64), Hanzell Vineyards (80)

SAUVIGNON BLANC

Koha (\$40), Duckhorn (60), Cloudy Bay (85)

PINOT NOIR

Block Nine (40), Alexana (64), Château de Chamirey Mercurey (88)

CABERNET SAUVIGNON / BLENDS

Hedges CMS blend (40), Dry Creek Cabernet (72), Chappellet Mountain Cuvée (76), JAX Cabernet (116)

WINE TASTINGS

Reserve has two Sommeliers at your disposal to create a personalized experience. Interested in hosting a virtual or in-person wine tasting at a family gathering? Or corporate event? Our team can do that. Please inquire for pricing.

CORKAGE

Reserve is happy to welcome wine from your personal collection during your dining experience so long as they are not represented on our wine list. There is a 35 fee for each bottle open with a maximum of two 750ml bottles, or one magnum 1500ml bottle during your event.



COCKTAILS

Spirit selection is based on current bar offerings.
Reserve will try to accommodate any specific requests that are made.

A dedicated bartender & full bar can be made available
to your event at an additional fee of 100.

well: 8/each

call: 11/each

premium: 14/each

top shelf: price varies

Custom cocktails: at Reserve Wine & Food, we take great pride in crafting a seasonal cocktail program using local ingredients, house made ingredients, fresh juices and premium spirits. Our bar team would love to work with you to create a custom cocktail to take your event to the next level. The team also has industry leading knowledge of classic cocktails and cocktail history, so if you already have a favorite, we would be happy to make that too!

Price dependant on final cocktail.

CLASSIC COCKTAIL OFFERINGS

MANHATTAN 9

rye whiskey, sweet vermouth, angostura bitters; served up or on the rocks

OLD FASHIONED 9

bourbon whiskey, angostura bitters, simple syrup; served on the rocks

VESPER MARTINI 9

vodka, gin, lillet blanc; served up

NEGRONI 9

gin, campari, sweet vermouth; served up or on the rocks

DAIQUIRI 9

rum, fresh lime juice, simple syrup; served up



FAQS

PAYMENTS & DEPOSITS

To secure your private event, a contract must be signed and a credit card be placed on file. All charges are due upon the conclusion of the event. A deposit equal to 50% of the agreed upon food and beverage minimum is due upon private event contract signing for all full venue events.

AUDIO VISUAL

A flat screen tv with HDMI cord is available for rent during your event for a 100 rental rate.

THIRD PARTY RENTALS

Some larger events require the usage of additional equipment. Reserve will be happy to handle all rental arrangements. Quotes will be made available to the host to view prior to the event. All additional rental charges will be added to the final bill.

MENU SELECTIONS

Menu selections must be made and submitted to Reserve no less than ten days prior to your event. If menu selections are not received prior to this time, Chef's selection may apply.

PRE-EVENT MENU TASTING

Menu tastings are available for full venue buyout events only. The event contract must be signed with a credit card on file and deposit secured. Please inquire about scheduling.

VALET

You may elect to host valet for your guests. This service is available at a rate of 12 per vehicle and does not include gratuity. Parties wishing to utilize our valet service must notify Reserve no less than five business days prior to event to guarantee service. Parties expecting ten or more cars may require an additional Valet Attendant and will be charged a 75 fee. May be subject to availability.

