

PRIVATE EVENTS AT

RESERVE WINE & FOOD



YOUR PRIVATE EVENT AT RESERVE

Together we can customize your event using our unique spaces—Perfect for large gatherings or small intimate groups.

Our menus are personally tailored to each of your guest's needs.

Book your next event at Reserve by calling Mark at 616.855.9463 or email mark@reservegr.com.

ABOUT US

Serving lunch and dinner, Reserve emphasizes modern day classics with a focus on quality and consistency across the board, whether for appetizers and drinks or a leisurely meal.

Embracing the bounty of local farms and artisanal products, the menu at Reserve is built around classic dishes made from the best ingredients at their season's peak. Local ingredients, handmade pastas, in-house butchering and more combined with knowledgeable, welcoming service round out one of the best dining experiences in the region.

With over 100 wines available by the glass, an extensive bottle collection and seasonal handcrafted cocktails, the drink options at Reserve are virtually endless. The award-winning wine program includes one of the nation's largest cruvinet glass-pour systems, rare vertical bottles selections, boutique grower Champagnes and sparkling wines, and has been recognized by USA Today as one of the top ten places in the country offering wine flights and by Food & Wine Magazine as one of the best new wine bars in the world.

Let us pour over the details while your guests sit back and relax. Your event with us at Reserve will be nothing short of memorable.

HOURS

Monday: 11:30 am to 11 pm

Tuesday: 11:30 am to 11 pm

Wednesday: 11:30 am to 11 pm

Thursday: 11:30 am to 11 pm

Friday: 11:30 am to 12 am

Saturday: 2 pm to 12 am

Sunday: closed

Lunch events available Monday thru Friday 11:30 am to 4 pm

**if you wish to host your private event outside of our normal business hours, please contact for availability & pricing*

LOCATION

201 Monroe Ave NW

Grand Rapids, Michigan 49503

Conveniently located on the north west corner of the intersection at Lyon & Monroe. We are just across the street from the Amway Grand Hotel and offer Valet parking off of Lyon St.

AVAILABLE SPACES

Vault: 12 seated

Champagne Room & Lounge: 18 seated or 50 strolling

Loft & Patio: 32 seated or 50 strolling

Entire Mezzanin: 50 seated or 100 strolling

Full Restaurant Buy Out: 100 seated or 200 strolling

Please contact our event coordinator, Mark for a full quote to book your private dining space.

YOUR EVENT TEAM

Private Events Coordinator: Mark Brey Meyer

Co-Executive Chef: Lucas VerHulst

Co-Executive Chef: Zachary Pisciotta

Certified Sommelier & General Manager: Peter Marantette

STROLLING SOCIAL EVENTS

Select one of three hors d'oeuvre menu packages.

Each hors d'oeuvre selection will provide one and a half pieces per person.

Inquire about additional displays and desserts that are available.

PACKAGE OPTIONS

Package One 12 per person

butcher display of cheese & charcuterie

Package Two 28 per person

butcher display of cheese & charcuterie and your choice of any three passed hors d'oeuvres

Package Three 40 per person

butcher display of cheese & charcuterie and your choice of any five passed hors d'oeuvres

PASSED HORS D'ŒUVRES

gourgères

- goat cheese, blis white truffle, herbs
- country ham, aged cheddar, pickled red onion
- smoked salmon, caper, egg

pork rillon with fig & blue cheese

beef tartare

chilled shrimp with brandy cocktail sauce *\$2 additional*

smoked whitefish tartines

shrimp & chorizo brochettes *\$2 additional*

homemade sausages

rye salad with smoked white fish & caraway cracker

southern fried chicken & biscuits with honey butter

spicy fried crab cakes *\$2 additional*

STATIONARY DISPLAYS

crudite with seasonal dip* 6

plateau de fruits de mare* 25

selection of raw and cold shellfish

american caviar service market price

one half pound of smoked steelhead roe from grand rapids'

own blis caviar with traditional russian garniture

DESSERTS

Cannelé Bordelais 2.5 each

Small french pastry with caramelized sugar crust

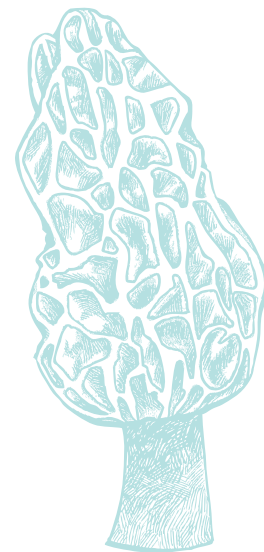
Pets de Nonne 2.5 each

French doughnuts

Chocolate Truffles 2.5 each

Cookies 2.5 each

seasonal selections



* seasonal availability

THE TASTING EXPERIENCE

Parties larger than 26 will be plated family style.

This is a sample-seasonal menu. Your menu will be built and designed from our seasonal selections at the time of your event.

Choose from a four, five, or seven-course tasting menu perfect for groups up to 26 guests.

Add a welcome reception with your choice of any two hors d'oeuvres or a shared Cheese & Charcuterie course to begin your meal for an additional \$12 per person

Wine pairing service available. Please inquire

FOUR *starts at \$65 per person*

sample-seasonal fall & winter menu

Grilled Romaine *sarvecchio, crouton, cured egg yolk, caramelized anchovy vinaigrette*

Arctic Char *cauliflower, kale, walnut, sweet potato*

Skirt Steak *confit potato, pancetta, brussels sprouts, parsnip*

Maple Budino *molasses cookie*

FIVE *starts at \$80 per person*

sample-seasonal fall & winter menu

Parsnip Soup *amaranth*

Gnocchi *brussels sprouts, maple-pecan, pickled cranberry, pumpkin broth*

Arctic Char *cauliflower, kale, walnut, sweet potato*

Braised Beef Shortrib *caraway pickled sweet onion, celery root, turnip, jus*

Maple Budino *molasses cookie*

SEVEN *starts at \$110 per person*

sample-seasonal fall & winter menu

Parsnip Soup *amaranth*

Crudo *boston mackerel, turnip, salted grape, nasturtium, steelhead roe*

Smoked Agnolotti *fromage blanc, chestnut, black trumpet mushroom, fennel, hibiscus tea*

Pork Belly *confit, baby carrot, onion en escabeche, kale, burnt honey*

Sablefish *pine, rutabega, apple, salsify, barrel aged cider vinegar*

Lamb Loin *sprouted grain, caraway pickled sweet onion, celery root, turnip, sunchoke*

Pumpkin Pot de Crème *candied apple, maple-thyme shortbread*



SEASONAL MENU

Available for parties of up to 16 guests.

This menu is a sample and will be built and designed from our seasonal dinner menu at the time of your booking.

A three-course menu with multiple selections for each course.

Add a welcome reception with your choice of any two hors d'oeuvres to begin your meal for an additional \$12 per person

THREE COURSE

starts at \$60 per person

shared

cheese & charcuterie

first-course

choice of

seasonal salad

seasonal soup

second-course

choice of

vegetarian

poultry

pork

fish

beef

third-course

selection of desserts from our pastry chef

DETAILS

PAYMENTS & DEPOSITS

To secure your private event, an event contract must be signed and a credit card be placed on file. All charges from your event 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 and can be made by check or credit card.

MENU SELECTIONS

All 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.

VALET

You may elect to host valet for your guests. This service is available at \$12 per car and does not include gratuity. Parties wishing to host valet must notify Reserve at least ten days prior to their event. The host will then be issued valet vouchers to distribute to guests prior to arrival.

Parties expecting ten or more cars will require an additional Valet Attendant and will be charged \$75 fee.

Parties expecting twenty or more cars will require a personal quote from Ellis Parking for valet services.

WINE TASTINGS

You may choose to host a wine tasting for your guests in a number of different interactive experiences. Together we can select a wine flight for your guests to enjoy or a few bottles of wine while one of our educated staff members guides you. If you wish to have our Certified Sommelier, Peter Marantette, guide your guests personally, please contact Reserve for a quote.

CORKAGE

Reserve is happy to welcome wine from your personal collection during your dining service. There is a \$30 fee for each bottle open with a maximum of two bottles during your party. If wine is represented on our list, menu price will be charged in place of the \$30 fee. Contact Reserve for assistance with your wine selections.

AUDIO VISUAL RENTAL

A flat screen tv with HDMI cord is available for rental during your event. The rental fee is \$100 which includes basic set up. Contact Reserve for additional A/V needs.

RENTAL EQUIPMENT

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.

PREFERRED VENDORS

Reserve does not require the usage of any specific vendors, but is happy to make recommendations based on previous experience. Meals for your vendors are available, contact Reserve for a quote.

DESSERTS

Inquire about custom desserts made by our pastry chef. Our pastry chef is happy to create special desserts for your party that will perfectly end your meal.

PRE-EVENT MENU TASTING

Menu tastings are available for full venue events only. The event contract must be signed with a credit card on file and deposit secured. At least 14 days notice is required prior to the tasting. Tastings may be scheduled for up to four people between the hours of 3 pm and 5 pm Monday through Thursday. Please keep in mind our menus are seasonal and your event menu may not be available for tasting year round.

OUTSIDE FOOD

All outside food must be pre-approved by Reserve Management and must come from a licensed commercial kitchen. All outside food is subject to a cutting/plating fee. Please call for inquiries.





Book your next event at Reserve by calling
Mark, our Private Events Manager at 616.855.WINE
or email mark@reservegr.com.

RESERVE WINE &
FOOD

201 MONROE AVENUE NW DOWNTOWN GRAND RAPIDS
RESERVEGR.COM 616 855 WINE