



**NEW HOTEL
MERTENS**
WEDDINGS

WEDDING FACT SHEET

Location:

Physical address- 35 Oakes St SW Grand Rapids, MI 49503

NHM is located in downtown Grand Rapids and, as of Spring 2019, occupies the entirety of the original main floor of the original hotel that opened in 1914. We are one half block east of Van Andel Arena and of Studio Park which opened in autumn 2019 and the Canopy by Hilton Hotel which opens in mid-2020.

Your team at NHM:

- Maitre D'Hotel, Evenement: Colleen Sullivan, colleen@newhotelmertens.com
- Chef de Cuisine: Peter Birk, peter@newhotelmertens.com
- Maitre d'Hotel, Restaurant: Phillip Spotts, phillip@newhotelmertens.com
- Owner & Restaurant Director: Anthony Tangorra, anthony@newhotelmertens.com

Parking:

- Valet parking is available for a fee with prior arrangement with New Hotel Mertens
- A large public parking structure is on the block immediately south of NHM between Oakes and Cherry and Commerce and Oakes
- Street parking is available and is free on Saturdays, Sundays and after 6PM
- A large public garage will also be available at Studio Park as of late 2019

Hotels:

- Canopy by Hilton: Located on an adjacent block, approximately 90 steps away. Open 2020.



EVENTS AT NEW HOTEL MERTENS

Items included with every wedding at NHM

- Menu tasting for four guests¹
- Tables and chairs
- Cake and gift table
- Escort card table
- Entertainment table
- Use of our Allseated.com platform to layout your seating plan in as much detail as you desire
- Premium flatware, glassware, and plates
- Setup and tear down
- Microphone, speakers, and A/V equipment
- White linen napkins
- A riser for speakers (if desired)
- Floor length linens (if desired)

¹ See our “Details” pages for further information

² Complimentary for all internal services, also available to coordinate other services for a fee

Preferred Professionals

New Hotel Mertens has preferred professionals in every wedding field that we would be pleased to coordinate or connect our guests to

Venues Summary

- ***Fleur de Lis*** An ideal space for a private party of up to ~100 guests with up to 60 seated depending on the layout.
- ***Le Salon***: Our main dining room can be booked on a standalone basis, split such that a semi-private event can take place behind a half-wall allowing your party to enjoy the convivial atmosphere of NHM while still feeling insulated from other guests, or in combination with other venues.



EVENTS AT NEW HOTEL MERTENS

- ***The Bar.*** Our main bar seats up to 35. It can be booked for a happy hour or can adjoin one or both of our adjacent main floor rooms or Haute.
- ***Haute*** Our rooftop lounge with capacity of up to 45. Haute includes our rooftop deck with its spectacular views of sunsets and the Grand Rapids skyline. There is also an indoor area ideal for cocktail gatherings and buffet and station setups. See our *Haute Event Guide* for food and beverage details at Haute.
- ***Bakery*** Our standalone bakery adjoins Fleur de Lis and can be creatively utilized as a dessert station for your guests.

Combinations to suit your needs

Our spaces can be combined in any number of fashions

- Wedding ceremony on the rooftop and reception on the ground floor
- Conference/exposition utilizing all of the available spaces
- A ball with dancing in Fleur de Lis, cocktails at The Bar and dining in Le Salon





FLUER DE LIS

OUR PRIMARY PRIVATE DINING ROOM

Fleur de Lis is New Hotel Mertens' "new" addition & private event space, but Fleur de Lis it is not new at all; we have simply re-united our existing dining room with a portion of the same space that had been sub-divided a few years ago. Thus Fleur de Lis is adjacent to the rest of New Hotel Mertens. And although the space is easily made fully private, there are no level changes and no hallways to traverse.

Fleur de Lis is as part of New Hotel Mertens as any other part of our venue and is well lit and lively.

Not only is Fleur de Lis ideal for smaller weddings and often the perfect rehearsal dinner location; but it can also seamlessly integrate with The Bar and Le Salon. For weddings of greater than 40-50 guests, when combined with the The Bar and Le Salon, Fleur de Lis can be utilized as a dance floor, cocktail party venue, or food & beverage station venue. And of course Haute can be integrated with Fleur de Lis too.





HAUTE AT NEW HOTEL MERTENS ROOFTOP LOUNGE CAPACITY UP TO 45

There is a place for Haute in nearly any wedding at New Hotel Mertens. How would you like to utilize it? Haute makes for a stunning ceremony venue. It also is an ideal spot for a cocktail reception or a food & bar display station. Buffet brunch and lunch also works very well.

Food and beverage options at Haute are a sub-set of the New Hotel Mertens event menus and is available in the **Haute Event Guide**; though most items are available at Haute other than plated-meal options.

Guests often reserve Fleur de Lis as a back-up in case of inclement weather. Pricing varies for back-up options depending on season, day of week and time of day.





EVENTS AT NEW HOTEL MERTENS

LE SALON

THE MAIN DINING ROOM CAPACITY UP TO 100

Le Salon is our main dining room and our largest single space seating just under 100 guests. It is often used as a singular, whole space and is often combined with The Bar and Fleur de Lis.



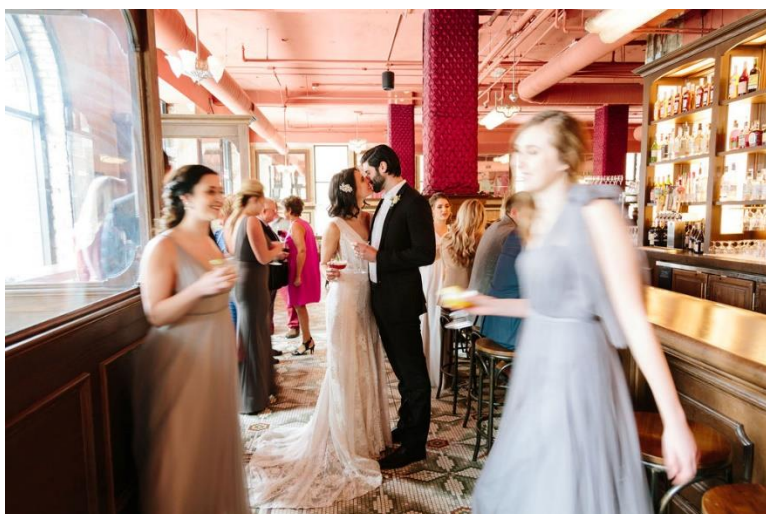


EVENTS AT NEW HOTEL MERTENS

THE BAR

CAPACITY OF 35-45

The New Hotel Mertens Bar includes bar seating and a sizeable bar-rail area. For weddings, the bar can be utilized as a cocktail party area or, when combining Le Salon and Fleur de Lis, an ideal buffet area.





MENU OPTIONS

Buffet

NHM offers buffet setups in any of our space options

Family Style

Include NHM-Bakery-made baguette & butter and fountain beverages

Plated

Individually prepared plates by our chefs and delivered to each guest by our service team. Seasonal variations may affect pricing and selections.

Stations

From carving stations to a dedicated dessert station in our Bakery, this option can be combined with the buffet service style.





EVENTS AT NEW HOTEL MERTENS

BRUNCH

BUFFET & STATION PRESENTATIONS

Minimum of 20 guests. A service fee will apply for guests of 20 or less of \$100. The buffets are serviced for a maximum of 1.5 hours.

MAIN BRUNCH BUFFET PACKAGE \$24/guest

Scrambled eggs with Comte and fresh herbs ~ baguette ~ mixed greens salad ~ Mini-quiche ~
Fresh croissant ~ preserves ~ butter ~ Fresh fruit ~ Mertens blend batch coffee tea, water and juices

ACCOMPAINIMENTS

Add \$6 per guest per item

Bacon lardons ~ Sliced bacon ~ Smoked ham ~
Lyonnais potatoes ~ Breakfast sausage ~

Baked goods by the dozen:

Croissant/22 ~ Almond croissant /38 ~ Cookies/20
Pain au chocolate/39 ~ Scone/22 ~ Gateau Breton/50
Orange brioche/22 ~ Financier/5 ~ Walnut Cake/23
Madeline/10 ~ Blueberry Lemon Cake/23
~ Coffee Cake/22 Douillons aux pommes/50
~ Honey Cake/34 ~ Pavé aux noix et raisins/50

BUFFET ADDITIONS

Replenished, priced per guest

EGGS MEURETTE, 13

*Two poached eggs in red wine sauce. Mushrooms, bacon lardons,
& pain au lait toast*

EGGS NORWEGIAN, 15

*Two poached eggs with white wine-poached smoked salmon.
Capers, creme fraiche, & onion. Scandinavian toast.*

POULET CORDEON BLEU, 19

Buffet upgrades by item

Can be purchased alone or added to the main package.
By the dozen, unless specified. Presented on the buffet.

Hard boiled eggs /14

Mini quiche Lorraine /36

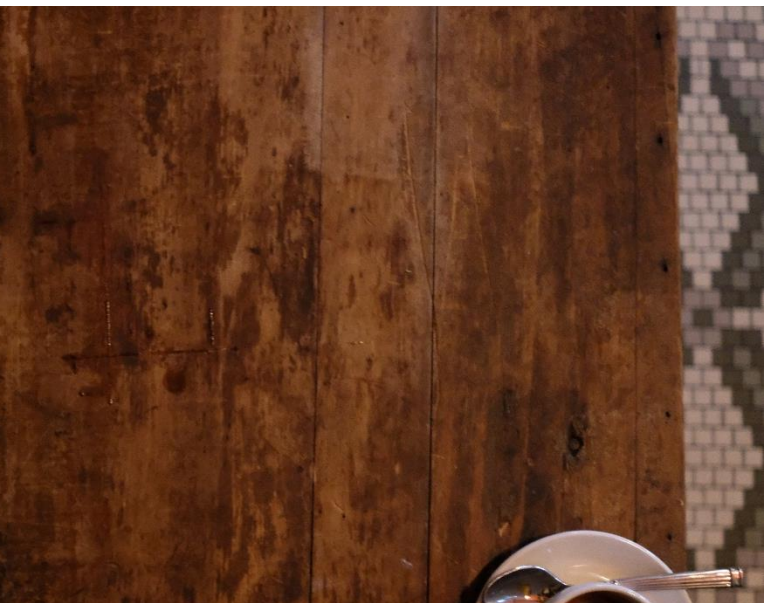
Chevre & tomato confit on croissant /90

Gougere egg sandwiches /120

Pain perdu with maple syrup, a dozen pieces /60

Warm bacon, egg & cheese croissant, /120

Smoked salmon w/accoutrements, 1-side /195





EVENTS AT NEW HOTEL MERTENS

BRUNCH PLATED

Minimum of 20 guests. A first course, choice of two mains and a main accompaniment is included in all plated breakfasts. A service fee will apply for guests of 20 or less of \$100.

FIRST COURSE

Choose one. Add a second option for \$4/guest.

CROISSANT & JAM

Croissant, jam and butter

YOGURT PARFAIT

Plain yogurt, fresh fruit compote, granola

ONION SOUP GRATINEE

Comte and baguette

GOLDEN BEET AND CHEVRE, +3

Salt roasted golden beet, chevre, walnuts, arugula and watercress

MAIN ACCOMPAINMENT

One is included. Add a second for \$6/guest

~ potato lyonnaise ~ roasted fingerling

~ Sauteed haricot verts ~ Roasted golden beets

Braised rainbow chard ~ glazed carrots ~ Potato salad

~ Sliced bacon ~ Breakfast sausage ~ Fried ham

DESSERT add \$8 per guest.

Choose two among our current options. Ask our event coordinator for the latest selections.

MAIN

Choose two, the higher priced point is the prevailing price.

Or choose just one main and decrease the price per guest by \$5.

PAIN PERDU /25

Mertens signature French toast with syrup

EGGS EN COCOTTE /25

Comte, herbs, wild mushrooms

WARMED PASTRAMI SANDWICH /27

Choice of bread, accompaniments are family-style

QUICHE LORRAINE /25

Large slice of our whole Quiche Lorraine

POULET CORDEON BLEU /34

Traditional preparation of chicken cordon bleu.

Dijon-mornay sauce.

EGGS MEURETTE /29

*Two poached eggs in red wine sauce. Mushrooms, bacon lardons,
& pain au lait toast*

EGGS NORWEGIAN /29

*Two poached eggs with white wine-poached smoked salmon.
Capers, creme fraiche, & onion. Scandinavian toast.*

SEARED SALMON /39

*Seared sashimi-grade salmon. Wild mushrooms, bacon lardons,
pearl onions and butter-based jus.*

**CARVING STATIONS, SEAFOOD
DISPLAYS AND OTHER STATION**

**PRESENTATIONS ARE ALSO AVAILABLE TO SUPPLEMENT YOUR BUFFET.
SEE DETAIL IN THIS EVENT GUIDE.**



EVENTS AT NEW HOTEL MERTENS

HORS D'OEUVRES

Items are butler-passed & also placed in predetermined locations to suit the event

CHILLED & ROOM TEMPERATURE OPTIONS

\$42 per dozen

*Niçoise tapenade on toast point ~ Brie and Michigan cherry compote on toast point ~ Cucumber cream and dill ~
Chevre & tomato confit on toast point*

\$48 per dozen

*Roquefort with misted Sauternes ~ Jumbo shrimp skewer with cocktail sauce
Salmon tartare on house crisp ~ Beef tartare & cornichon in endive ~ Saucisson de Alsace skewered with French cheese
Thin sliced house roasted beef with horseradish cream*

\$58 per dozen

*Caviar & smoked salmon on crispy fingerling ~ Foie gras mousse w/ blueberry ~ Salmon rillettes with dill on dark rye
Creekstone filet mignon on toast point w/red wine vinegar reduction ~*

WARMED OPTIONS

\$48 per dozen

*~ Onion soup crouton ~ Stuffed mushroom caps with tarragon
~ Warmed clam w/bacon lardon & thyme ~ Comte gougere*

\$58 per dozen

*Lobster risotto cake ~ Baked oyster with bacon lardons, breadcrumbs and herbs ~ Seafood croquette ~
Roast beef mini-sandwich with blue cheese ~ Ham & Comte on gougere with Dijon mustard ~
~ Seared foie gras toast with plum reduction ~ Seared U10 scallop w/warmed vichyssoise ~
Mini quiche Lorraine round*

**CARVING STATIONS, SEAFOOD DISPLAYS AND OTHER STATION
PRESENTATIONS ARE ALSO AVAILABLE TO SUPPLEMENT YOUR BUFFET.**

SEE DETAIL IN THIS EVENT GUIDE.



EVENTS AT NEW HOTEL MERTENS

DINNER: FAMILY-STYLE

Salad & pasta- one of each 22

Salad, pasta and side- one of each 28

Salad & pasta- any two of each 30

Salad, main course, & two sides 33

Salad, two main courses, & two sides 55

Add dessert for 7

Minimum of 20 guests. Family-style meals are placed in large vessels and passed by guests at the table(s).

Steak doneness will target one temperature; usually medium. Includes NHM baguette and butter.

Salads

Salad composee

Salad au bleu cheese

Beet salad

Lardons & moutarde (+2)

House-made Pasta

Bucatini aux legumes

Fresh tomatoes & herb

Bacon & Comte gratin (+3)

Ham & black truffle (+5)

Mains

Coq au vin

Poulet cordeon bleu

Moules with baguette

Coulette steak

Chocroute (+5)

Sides

Lyonnaise potato

Pommes Frites

Vegetable du jour

Sauteed rainbow chard

Dessert

Cake du jour

Bread pudding with choices of sauces

Gelato with choice of sauces





EVENTS AT NEW HOTEL MERTENS

DINNER: BUFFET OPTIONS

Minimum 20 guests; parties less than 20 will be charged / 100

Includes baguette & butter plus Mertens Blend batch coffee, tea, and water stations.

Choose 2 first courses, 2 sides, 2 mains, and 1 dessert- 49 per guest

Choose 2 first courses, 2 sides, 3 mains, and 2 desserts- 62 per guest

Please note supplements for some selections

FIRST COURSE

SOUP DU JOUR

FRENCH ONION BROTH

FRESH FRUIT

SALADE COMPOSEE

Mixed greens with daily fruit and vegetable. Apple cider vinaigrette.

SALADE AUX BACON LARDONS, +3

Endive, frisee bacon lardons, croutons, caramelized onions

SIDES

Lyonnais potatoes ~ Roasted fingerling potatoes ~ Mashed potatoes
Sautéed haricots verts ~ Glazed heirloom carrots ~ Braised rainbow chard

CARVING STATIONS, SEAFOOD DISPLAYS AND OTHER STATION PRESENTATIONS ARE ALSO AVAILABLE TO SUPPLEMENT YOUR BUFFET.

SEE DETAIL IN THIS EVENT GUIDE.



EVENTS AT NEW HOTEL MERTENS

DINNER: BUFFET OPTIONS, CONTINUED

BUFFET MAINS

RATATOUILLE

Comté crisp & haricot verts salad. Vegan option available

CRESTE DE GALLO AUX JAMBON ET TRUFFE

House-made creste de gallo pasta, Comté cheese, Louise Earl ham, & black truffle

BUCATINI PASTA AUX LEGUMES ET JARDIN

Fresh bucatini with seasonal vegetables, herbs and butter.

COQ AU VIN

Quarter chicken of leg & thigh braised in red wine. Wild mushrooms.

POULET CORDEON BLEU

Traditional preparation of chicken cordon bleu. Dijon-mornay sauce.

SEARED SALMON

Fresh salmon with choice of lemon-caper or wild mushroom cream sauce.

SHRIMP SCAMPI, +5

Jumbo shrimp with sherry, garlic, breadcrumbs and parsley.

CHOCRUTE, +5

Pork belly, Louise Earl French-styled white sausage and braised pork shoulder, sauerkraut and our house-made mustard sauce. Served with Dijon and cornichons.

BOUEF BOURGNINON, +5

Red wine-braised beef, fingerling potatoes, pearl onions, buttered mushrooms, & baby carrots. Red wine broth.

DESSERT

~ FRENCH COOKIE AND PASTRY SELECTION ~

~ CAKE DU JOUR ~

~ BREAD PUDDING WITH SELECTION OF SAUCES ~

~ CROQUEMBOUCHE TOWER ~



EVENTS AT NEW HOTEL MERTENS

DINNER: PLATED

Not available at Haute. Custom designed for your party given seasonal and financial considerations

Includes fresh baguette and butter, choice of first course and choice of main. Parties greater than 20 require pre-selection of menu options.

Soup & salad choices: 10-20 guests, 3 ~ 21 or more guests, 2

Main choices: 10-20 guests, 3 ~ 21 or more guests, 2

FIRST COURSE

SOUP DU JOUR

Seasonal

ONION SOUP GRATINE

Comté & baguette

DEVEILED EGGS

Dijon mustard and white wine

SALADE COMPOSEE

Mixed greens with seasonal fruit and vegetable. Apple cider vinaigrette.

SALADE AUX BACON LARDONS, +3

Endive, frisée bacon lardons, croutons, caramelized onions

SALADE DE CHEVRE CHAUD, +4

Chevre, bibb lettuce, croutons and almonds

SALADE VERTE AU ROQUEFORT, +5

French A.O.C. Roquefort. Bibb lettuce.

RATATOUILLE

Comté crisp & haricot verts salad. Vegan option available.

ESCARGOT

French escargot. Garlic, lemon and butter.



EVENTS AT NEW HOTEL MERTENS

DINNER: PLATED, MAINS

MAINS

QUICHE LORRAINE, 29

House-made. Tall and creamy. Bacon lardon and onion. Watercress & arugula salad.

BUCATINI PASTA AUX LEGUMES ET JARDIN, 27

House-made pasta with seasonal vegetables, herbs and butter

BACON LARDONS & COMTE GRATIN, 29

House-made pasta. Mornay enhanced with additional Comte, bacon lardons and browned house breadcrumbs

COQ AU VIN, 30

Quarter chicken of leg & thigh braised in red wine. Wild mushrooms & fingerling potatoes.

POULET CORDEON BLEU, 37

Traditional preparation of chicken cordon bleu. Dijon-mornay sauce. Potato Lyonnaise.

SEARED SALMON, 41

Seared sashimi-grade salmon. Choice of lemon-caper or butter & white wine sauce.

SHRIMP SCAMPI, 39

Jumbo shrimp with sherry, garlic, breadcrumbs and parsley.

COD & CLAMS, 43

Skin-on seared cod with white wine and leek broth & steam-released littleneck clams

BOUILABAISSSE, 44

Seafood-saffron broth. Shrimp, clams, mussels, & scallop

CHOCRUTE, 46

Pork belly, Louise Earl French-styled white sausage and braised pork shoulder with yukon gold potatoes, sauerkraut and our house-made mustard sauce. Served with Dijon and cornichons.

FILET AU POIVRE, 52

8oz Creekstone filet mignon. Green peppercorn cream sauce. Rainbow chard & fingerling potatoes.

TOURNEDOS ROSSINI, 52

5 oz Creekstone filet mignon. Seared foie gras. Sautéed haricot verts, potato puree. Sauce of black truffle & port. 8oz filet option +\$10.

BOUEF BOURGNINON, 52

Red wine-braised. Assorted vegetables. Red wine broth.



EVENTS AT NEW HOTEL MERTENS

DINNER: PLATED, DESSERTS

DESSERTS

\$10 per guest with up to 2 dessert options

CHOCOLATE POT DE CREME*

55% dark chocolate is melted into a traditional pot de creme of rich cream, sugar, eggs, and vanilla bean.

CAKE DU JOUR

Seasonal

MADELINES & FINANCIERS

A small plate of fresh baked French cookies. Four of each. Seasonal berries.

CROQUEMBOUCHE TOWER

Tower of cream puffs with caramel. Varying sizes available, also available individually plated.





EVENTS AT NEW HOTEL MERTENS

CARVING STATIONS

Carved by our chef at the station and guests visit the station. Chef fee for max 2 hours (one chef per max 100 guests) / 100

Additional chefs (per chef, per hour) / 50

HOUSE HERB ROASTED WHOLE TURKEYS, 350

Locally raised, serves approximately 35 guests

HOUSE HERB ROASTED TUKEY BREAST, 250

Locally raised, serves approximately 35 guests

LOCALLY SMOKED WHOLE HAM, 350

Served approximately 50 guests

SALMON COULIBIAC, 250

Pate brisee crusted fresh premium salmon filled with hard boiled egg, rice, mushrooms, onion and dill.

Serves approximately 15 guests.

WHOLE CHATEAUBRIAND, 400

Creekstone Farms whole filet mignon, chateau sauce, creamy horseradish

Serves approximately 10-20 guests.

BEEF WELLINGTON, 455

Creekstone Farms whole filet mignon with truffle sauce, minced mushroom and Dijon mustard; wrapped in pate brisee.

Creamy horseradish sauce. Serves approximately 10-20 guests.





EVENTS AT NEW HOTEL MERTENS

SEAFOOD DISPLAYS

Served buffet or family style. Available at breakfast, lunch, brunch or dinner.

OYSTERS ON THE HALF SHELL, \$3 per piece and up. *Multiple varieties, Minimum 20 pieces*

SHRIMP COCKTAIL DISPLAY, \$3 per piece. Includes cocktail sauce, Dijon mayo and lemon wedges.
Minimum of 20 pieces

CRAB CLAW DISPLAY, market piece. Includes cocktail sauce, Dijon mayo and lemon wedges.
Minimum of 20 pieces

GRAND PLATEAU DE FRUITS DE MER *Chilled lobster, crab claws, shrimp, mussels, oysters, & clams*
\$125. Each serves approximately 4-6 guests.





EVENTS AT NEW HOTEL MERTENS

THE FRENCH CHEESE STATION

Served buffet or family style

A SELECTION OF CHEESE IN COLLABORATION WITH THE CHEESE LADY OF GRAND RAPIDS

VARITIES VARY DUE TO SEASONAL AND IMPORTATION CYCLICALITY

BUCHEROLLE

The famed cylinder of goat cheese. Aged near the outside, fresh on the inside.

DELICE DE BOURGOGNE

France. Pasteurized cow. Silky smooth & rich. Salty, sour, tart with a sweet nut-like finish.

TOMME DE SAVOIE

Raw cow. Semi-soft. Deep mushroom & earth.

BLEU D'AUVERGNE

Pasteurized cow. A strong blue to the nose & to the palate.

Includes cashews, dried cherries, dried apricots, and fresh baguette

5-pound increments from \$175 per display





EVENTS AT NEW HOTEL MERTENS

RECEPTION DISPLAYS

CHARCUTERIE DISPLAY

A wide variety of French hors devours including:

- ~ Saucisson sec ~
- ~ Vegetables a la grecque including pearl onions, leeks, and button mushrooms ~
- ~ Cheeses such as Delice de Bourgogne, Boucherolle, and Blue d'Auvergne ~
- ~ Cornichon ~ Dijon mustard ~ French olives ~
- 5 pounds of cheese, serves approximately 25 guests / 275*
- 10 pounds of cheese, serves approximately 50 guests / 475*

CHARCUTERIE & RILETTE DISPLAY

A wide variety of French Rilette:

- Rilette served om NHM Bakery baguette toast points
- ~ Salmon rilette ~ Rabbit rilette ~ Foie gras mouse ~
- Slices of pate de campagne ~ Saucisson sec
- ~ vegetables a la grecque including pearl onions, leeks, and button mushrooms ~
- ~ French cheeses including Delice de Bourgogne, Boucherolle, and Blue d'Auvergne ~
- 5 pounds of cheese, serves approximately 25 guests / 375*
- 10 pounds of cheese, serves approximately 50 guests / 675*

VEGETABLE DISPLAY

A wide variety of fresh sliced vegetables suitable for dipping

- House-made sauces and dips
- Small serves approximately 25 guests / 125*
- Large serves approximately 50 guests / 230*

FRESH FRUIT DISPLAY

A wide variety of fresh sliced and cubed fresh fruit including fresh berries

- House-made sweet sauces and dips
- Small serves approximately 25 guests / 195*
- Large serves approximately 50 guests / 375*



EVENTS AT NEW HOTEL MERTENS

THE BAR AT NEW HOTEL MERTENS

HOURLY OPEN BAR- price per guest. Includes mixed drinks, beer, wine, soft drinks and water. Minimum 20 guests, otherwise a fee of /100 will be applied

	Premium labels	Elite labels	High-elite
One hour	23	26	36
Two hours	27	30	40
Three hours	33	36	45
Four hours	40	43	50
Five hours	48	51	58

SPONSORED BAR- price per drink. Charges based on actual drinks ordered. Some mixers will incur additional costs.

Premium labels /8 Elite labels /9 Craft labels /11 House cognac & cordials /10 Beer /priced by label and vintage House wine /5.5
Fruit juices /4 Soft drinks /4 Sm mineral water /4 Lg min water /7

Spirits can also be charged by brand. Our event team can help select the brands that will be available for your guests.

CASH BAR- price per drink. Guests pay at point of sale. Some mixers will incur additional costs.

Premium labels /7 Elite labels /8 Craft labels /9 House cognac & cordials /10 House wine /5.5
Soft drinks /2 Sm mineral water /3.5 Lg mineral water /7

Alcohol can also be charged by specific selection. Our event team can help select the brands and cocktails that will be available for your guests.

All the above include fruit garnishes and mixers – Coke, Diet Coke, Sprite, club soda, tonic, cranberry juice, orange juice, grenadine, lime juice.



EVENTS AT NEW HOTEL MERTENS

THE BAR AT NEW HOTEL MERTENS

SELECTIONS

The selections below are included in our open, cash and sponsored bar packages. Other selections are available upon consultation with our event coordinator and some selections will vary based on availability. Please confirm with our event team.

	<u>Premium</u>	<u>Elite</u>	<u>High-elite</u>
Rye	Bulleit	Rittenhouse	Pikesville
Bourbon	Ten High from Buffalo Trace	Makers Mark	Woodford Reserve
Scotch	Dewar's White Label	Laphroaig 10yr	Glenmorangie Nectar d'Or
Gin	Miles from Buffalo Trace	Hendrick's	Gray Skies Barrell Finished
Rum	St James, Martinique	Damoiseau, Guadeloupe	J.M. Amber, Martinique
Vodka	Tito's	Grey Goose	Longroad Vodka
Cognac	St Remy	Courvosier VS	Kelt
Cordials	Bailey's Borghetti Espresso	Campari Luxardo Amaretto	Grand Marnier Chambord

Draft beers rotate frequently, please inquire for latest selections and pricing.

Bottled beer pricing:

Premier: Founders Centennial IPA /7 ~ Duvel /8 ~ Bell's Lager/5 ~ Kronenbourg Lager/6

Elite: Premier plus Rochefort 6 /8 ~ Rodenbach /9 ~ Westmalle Dubel /9 ~ Chimay cinq /9.5 ~ Oval /9.5 ~ Rochefort 8 /9.5 ~ Saison Dupont /9.5 ~

High Elite: Elite plus Achel Bruin /10 ~ La Trappe Quad /10 ~ Tripel Karmeliet /10 ~ Westmalle Tripel /10.5 ~ Rochefort 10 /12 ~ Chimay Grand Reserve /12 ~

Custom beer orders are possible with a standard markup and also a processing fee /50

MEETING BEVERAGES

~Evian still water, small /4 ~Evian still water, large /7 ~Badoit sparkling water, small /4 ~Badoit sparkling water, large /7
~Selection of teas /49 per gallon ~ Mertens Blend coffee, /45 per gallon ~ Lemonade or iced tea, /49 per gallon



EVENTS AT NEW HOTEL MERTENS

WINE

Our wine list changes frequently.
The bottles here represent indicative pricing and availability.

	<u>Premium</u>	<u>Elite</u>	<u>High-Elite</u>
White	Chateau Mezain, Bordeaux	Les Grand Crus Macon	Daulny Sancerre
Red Bordeaux	Chateau Mezain, Bordeaux	Chateau Sauman	Ch Potensac
Red, Pinot Noir	Bellula, Languedoc	Bouchard Ains & Fils	St Vincent Girardin
Sparkling	Dom Fere Cuvee Jean Louis	Charles Bove	Baron Fuente Champagne

BY THE BOTTLE

See New Hotel Mertens wine menu.
Available online at newhotelmertens.com/our-menus





EVENTS AT NEW HOTEL MERTENS

BAR SPECIAL PRESENTATIONS

COCKTAILS

Priced per guest.

MIMOSA BAR

Sparkling wine ~ orange juice ~ cranberry juice
~ peach puree ~ assorted berries ~ orange slices
Per bottle /40 Bartender fee (1/100 guests) /100

VODKA BAR

Tito's vodka (other options available)
~ assortment of bloody mary accoutrements~
orange juice ~ cranberry juice ~ orange slices
Per bottle /125
Bartender fee (1/100 guests/hour) /100

BRANDY MILK PUNCH

SILVER SERVICE

The New Orleans classic was offered in New Hotel Mertens' bar in the 1940's. Offered in a large silver punch bowl with silver serving cups.
Per 2 gallon punch bowl /200

MICHIGAN WINE TASTING BAR

Priced per guest. Poured by the glass.

LEELANAU PENINSULA

Blustone Vineyards Pinot Grigio
Shady Lane Franc'n'Franc, Red
M Lawrence Sex Brut Sparkling
Per bottle, or portion thereof/ 35
Bartender fee (1/100 guests/hour) /100
Includes tasting written tasting notes of each wine and a displayed description of each vineyard

OLD MISSION PENINSULA

Blackstar Chardonnay
Mari Vineyards Sauvignon Blanc
Mari Vineyards Cabernet Franc
Bowers Harbor Pinot Secco, Sparkling
Per bottle, or portion thereof/ 40
Bartender fee (1/100 guests/hour) /100
Includes tasting written tasting notes of each wine and a displayed description of each vineyard





WEDDING CAKES

The New Hotel Mertens Bakery team will work with you to customize your dream wedding cake.

- ~ Basic buttercream wedding cake starts at \$7.25 per person prior to tax and gratuity.
- ~ Basic fondant wedding cake starts at \$8.25 per person prior to tax and gratuity.

Below are some of our favorite cake and filling combinations:

- ~ White cake with french cream and fresh strawberries or raspberries
- ~ White cake with lemon infused french cream and fresh blueberries
- ~ Decadent chocolate cake with hazelnut mousse
- ~ Decadent chocolate cake with chocolate mousse
- ~ Decadent chocolate cake with french cream
- ~ Red velvet cake with french cream
- ~ Carrot cake with cream cheese

Cake vanilla / chocolate / marbled / red velvet / carrot cake

Fillings vanilla french cream / chocolate french cream / chocolate hazelnut french cream / espresso french cream / caramel french cream / coconut french cream / lemon mousse / peanut butter mousse / cream cheese

Inclusions blueberries / raspberries / strawberries / blackberries / pineapple / Heath / Reese's / Oreo

Custom detail pricing is determined by the executive pastry chef and based on the involvement of the design selected.

For cakes with a price of more than \$200, two weeks prior to your one-year anniversary please make sure to call our pastry department at 616-551-1713 and ask for the executive pastry chef to make the arrangements for your freshly made anniversary cake. This cake is provided to you complimentary as an anniversary gift from New hotel Mertens and is custom-made to include the flavor and icing served during your wedding reception.

*Does not apply for ceremonial cutting cakes.



EVENTS AT NEW HOTEL MERTENS

THE DETAILS

Beverage terms and conditions:

Mertens Hospitality, LLC as the licensee, is responsible for the administration of the sale and service of alcoholic beverages. • Mertens takes seriously its responsibility to serve alcohol with care and therefore reserves the right to refuse the service of alcoholic beverages at any time to anyone. • Alcoholic beverages cannot be served to anyone under the age of 21, and Mertens has the responsibility to request proper identification of any guest at any time. • Mertens reserves the right to discontinue alcoholic beverage service if underage alcohol consumption is identified and continues after the client and the client's guests have been advised to cease. • A Sponsored Bar is hosted by the client and is client is responsible for the cost of all drinks that are being consumed. • A Cash Bar is where the client's guests are responsible for purchasing drinks; client is still responsible for a bartender fee and for the event reaching the F&B minimum. • Open Bar plans include non-alcoholic and alcoholic beverages and is charged at the full rate for all guests in any event.

Food terms and conditions:

Firm food and beverage pricing will be established three months prior to your event dates. • Food and beverage prices are currently subject to a 6% state tax and a 23% service charge. Taxes and service charges are subject to change without notice. • If your group is tax exempt, a copy of the Federal IRS 501C (3) or (4) certificate must be provided 14 days in advance. • Continental breakfast and break service does not include tableside service. • Plated meals with parties greater than 20 guests are required to deliver meal choice selections to the Mertens team 5 business days in advance of the event (i.e. a Friday event needs the count by the previous Friday, 7 calendar days prior); failure to do so will result in the Mertens team estimating selection percentages based on experience and no compensation will be offered if Mertens runs out of stock of an item as a result. • Vegan/vegetarian/special meals must be discussed in advance and finalized 5 business days prior to the event. • Meal indicators for guests must be provided by client. •

Guarantees:

When charges are made on a per person basis, a guaranteed attendance must be communicated by noon five business days prior to your function. Increases received after the guarantee cut off over 2% will be assessed an additional 20% premium per additional meal if they can be accommodated. • In the event a guarantee is not received, the original estimated attendance indicated on the event order will be prepared and billed. • Client will be charged the guarantee or the number of guests served, whichever is higher

Special meal requests such as vegetarian, gluten-free or meals for guests with specific food allergies or restrictions must be requested ahead of time and included in your final guarantee submitted 5 business days in advance. Please provide the Mertens team with the individual guest name and special meal request. • Meals ordered on-site will be charged above and beyond the guaranteed number.

How we charge our event guests:

The main driver of overall cost is usually a food and beverage minimum that will vary based on the season, day of week and time of day. Please inquire for the food & beverage minimum for the date(s) you are interested in. Conferences, weddings and other events that require a significant setup and take down may be subject to a logistics fee that typically ranges from \$250-\$500. • Tax, gratuity/service charges, parking, and non F&B charges are not included in the food and beverage minimum. • 6% Michigan sales tax, 23% gratuity and service will be added to all other charges in the final bill.



EVENTS AT NEW HOTEL MERTENS

To reserve:

A valid credit card must be kept on file and a deposit of \$1,500 or 20% of the F&B minimum, whichever is greater, shall be kept to reserve the space. Your date is not guaranteed until the deposit & contract is received and you receive an email from New Hotel Mertens confirming receipt of signed contract and payment of the deposit.

Payment:

Payment in full is expected at the time of departure. Payment may be made by cashier's check, corporate check, cash or major credit card. We do not accept personal checks. Please make checks payable to Mertens Hospitality, LLC. The guest will be financially responsible for any damage to the facility or building and for any extraordinary cleaning. Notice will be provided to the client within 3 days in such cases.

Cancellations:

Cancellations 14 days or more prior to the event will result in the loss of the deposit. From 7-13 days, the deposit will be collected plus a \$250 charge. Any cancellations within 72 hours of the event will be responsible for all the food and beverage and other costs directly associated with the event based on the final guaranteed attendance. Please see the Haute rooftop guide for specific Haute cancellation policies.

Menus:

All food and beverage must be supplied by New Hotel Mertens. With prior permission of management, due to health code regulations, guests may bring in items that have only been produced by a duly licensed establishment; a receipt must be provided. There will be a \$3 charge per guest per item for each outside item that is permitted to be consumed at New Hotel Mertens.

Haute:

Please see the Haute event guide for details in its food and beverage offerings for events. Please see the Haute rooftop guide for specific Haute cancellation policies.

Venue detail:

For private events at Le Salon or the Bar: There will often be outside guests that enter the restaurant and dine at Fleur de Lis or Haute without traversing through the main areas of Le Salon or the Bar. Such guests will use the same restrooms as Le Salon and the Bar, but will not cross into the private event space.

For private events at Fleur de Lis: Fleur de Lis can be setup as a completely private dining space is desired by the client. Please note though that outside guests will likely be using the same restrooms and guests may also be using the Bakery via its separate entrance; though Bakery guests will often not be permitted to use Café seating during Fleur de Lis private events.

Tastings:

Complimentary for up to four guests for any event with a F&B minimum of greater than \$10,000. For events with a minimum less than \$10,000, a tasting may be arranged for up to 4 guests for \$100. Additional guests are charged \$50 per guest. Tastings include sampling up to 6 total items in sample sizes. **Cake tastings** are separate and complimentary for wedding-receptions-only that have a F&B minimum greater than \$10,000; otherwise cake tasting incur a \$50 charge.