



RESERVE
WINE & FOOD

PRIVATE DINING & EVENTS

BY RESERVE

201 Monroe Ave. NW
Grand Rapids, MI 49503

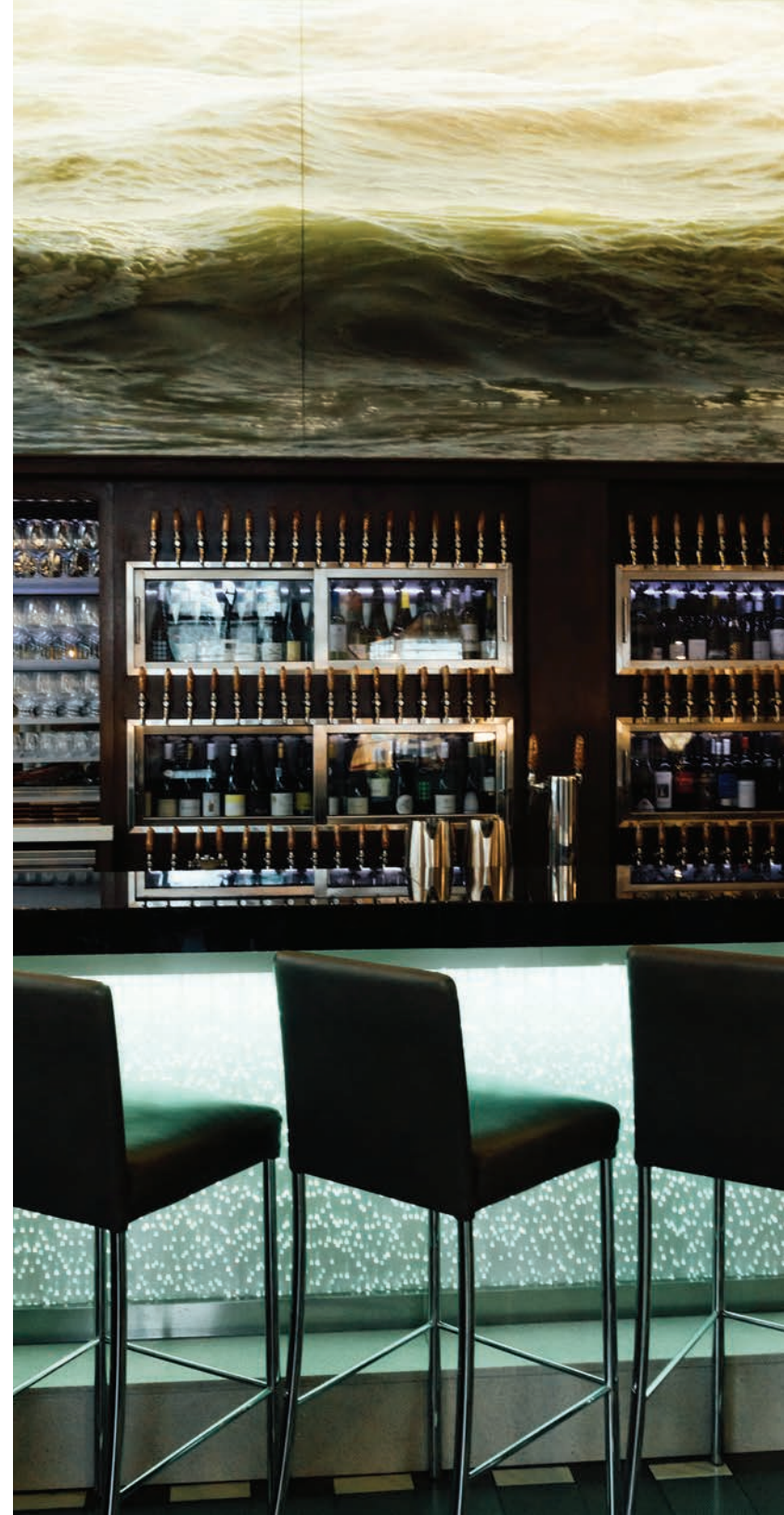
Tuesday – Saturday
4:00 pm – 10:00 pm

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



**NICK
OOSTENDORP**

*Assistant General
Manager*



**BEN
VANDERWAAL**

Beverage Manager



**JESSICA
HENDERHAN**

*Private Events
Coordinator*

CULINARY TEAM



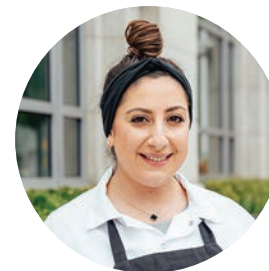
**LUKE
VERHULST**

Executive Chef



**CLAIRE
O'NEILL**

Sous Chef



**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.

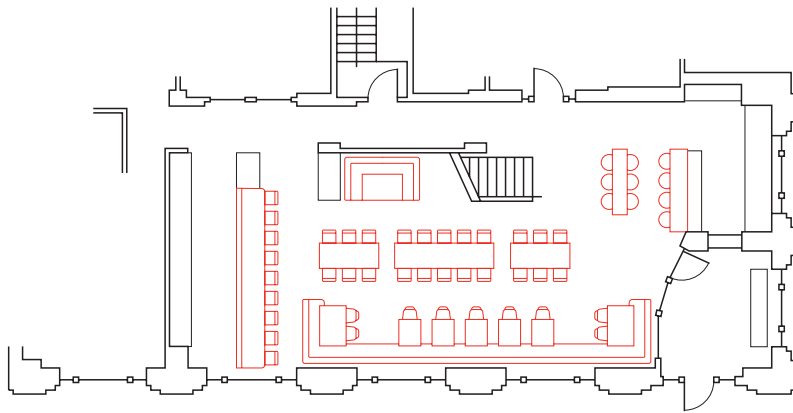
Reserve is dedicated to delivering a hospitable,
guest-centric experience. We are here to make your
event the most memorable, pleasureable & worry-free
dining experience in Grand Rapids.



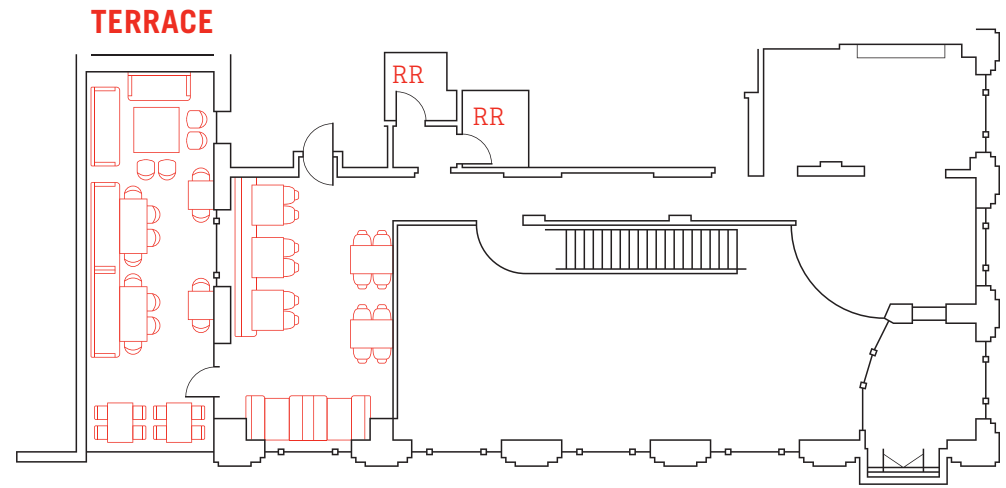
THE RESTAURANT

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

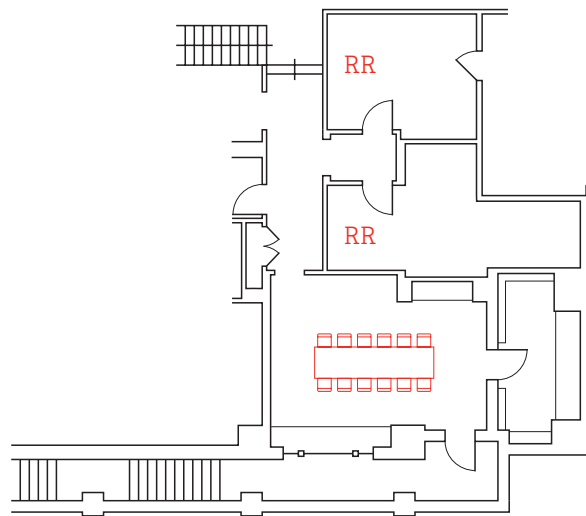
Maximum Seated: **100** Maximum Strolling: **175**



FIRST FLOOR



MEZZANINE

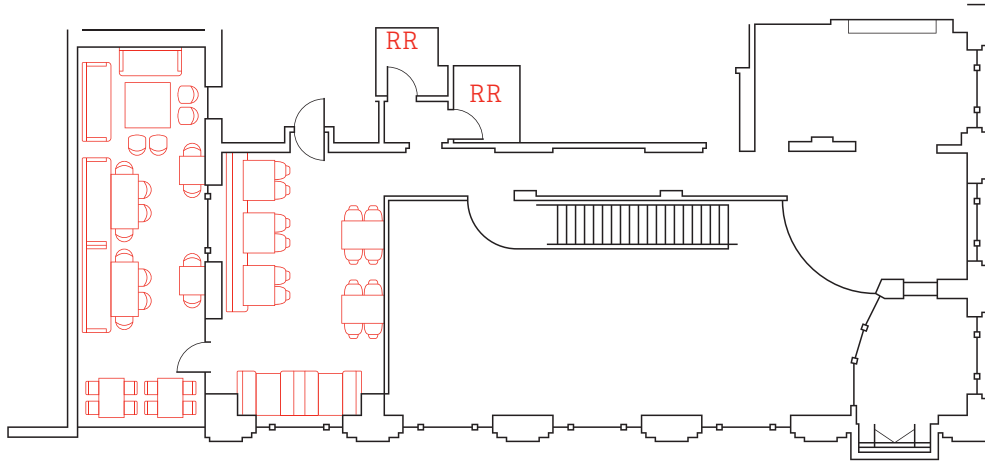


BASEMENT

THE LOFT & TERRACE

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

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



reservegr.com
616-855-9463

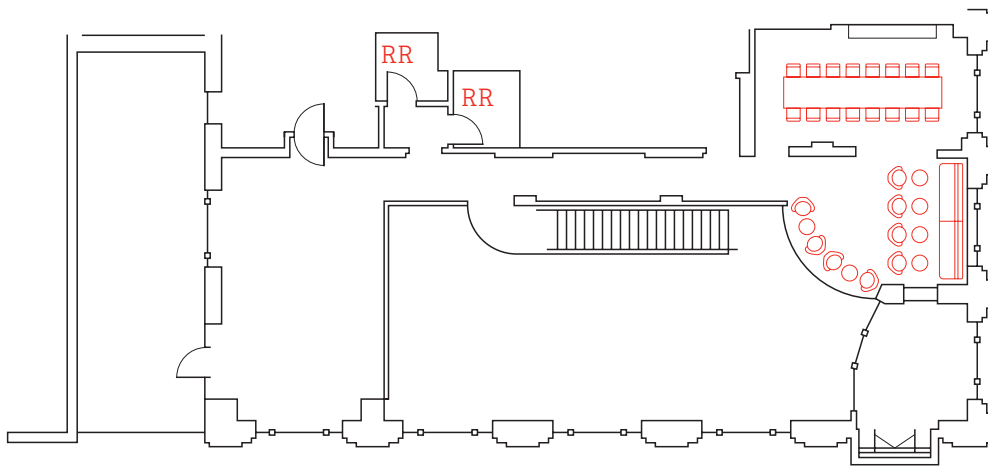
201 Monroe Ave. NW
Grand Rapids, MI 49503

RESERVE
WINE & FOOD

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: **18** Maximum Strolling: **45**



reservegr.com
616-855-9463

201 Monroe Ave. NW
Grand Rapids, MI 49503



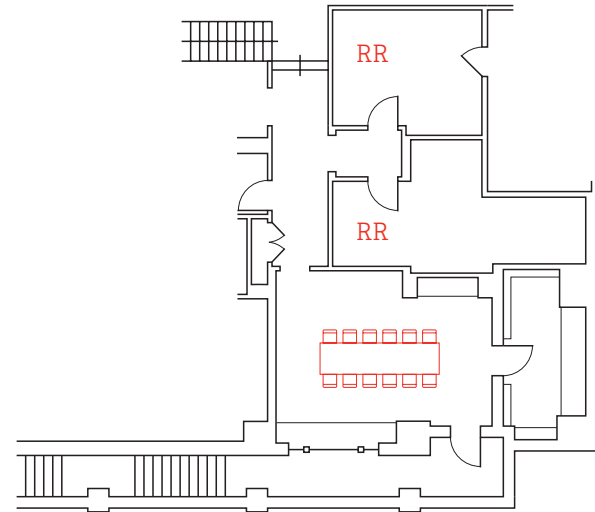
RESERVE WINE & FOOD



THE VAULT

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

Maximum Seated: 12



OUR FOOD

SEASONAL DINNER

For groups up to 25 guests

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

THREE COURSE DINNER

65 per person for food
guests have choice of :

soup or salad

entrée up to four options available

dessert seasonal selection

FOUR COURSE DINNER

80 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.

30 day notice required



OUR FOOD

FAMILY STYLE

\$70 per person. Includes one salad option, three sides, and two proteins

Listed below are items we happily serve year-round. Simply choose what you want for your meal, and we'll do the rest! We'll properly portion each item for your group so no one leaves hungry! Food is served in bowls & platters per table and are meant to be passed.

SALADS

kale & grain salad
piquillo pepper, feta, pita crisp, tahini dressing
roasted golden beets
*blue cheese, arugula, hazelnut,
preserved lemon vinaigrette*

SIDES

roasted Pebble Creek mushrooms
seasonal grilled green vegetables, may include
asparagus, broccoli, green beans, brussels sprouts
celery root remoulade
coriander roasted carrots
roasted root vegetables
creamy Ferris Organics polenta
butterball mashed potatoes

PROTEINS

roasted Hehlden Farm pork loin
whole roasted fish market price increase
lemon & aleppo roasted Hehlden Farm Chicken
S&S farm roasted lamb let
dry aged MI grassfed beef roast
20 person minimum
dry aged MI grassfed prime rib +15 pp
20 person minimum
dry aged MI grassfed beef roast
20 person minimum

Add housemade petit dessert \$10 per person



OUR FOOD

APPETIZER MENU

STATIONARY DISPLAYS

cheese & charcuterie <i>seasonal accoutrements</i>	15 pp
hummus with crudite, house made pita, house pickles, flatbread	12 pp
Sea Island red pea dip <i>carta di musica, crudités</i>	12 pp
smoked fish dip <i>dill everything cracker</i>	14 pp
pimento cheese & house club crackers	12 pp
petit Reserve cheeseburger <i>grassfed beef, aged cheddar, mayo, pickled red onion, lettuce, house bun</i> one dozen minimum order	6 pp

PASSED OR STATIONARY

1 to 15 guests - maximum 5 options
16 to 25 guests - maximum 4 options
26+ guests - maximum 3 options

FROM THE GARDEN

roasted mushroom crostini <i>herbed goat cheese, aged balsamic</i>	48 / dozen
herb whipped goat cheese gougères	
parmesan sablé <i>onion jam, soft herbs</i>	
Sformato <i>parmesan, aged balsamic GF</i>	
pierogies <i>potato gouda filling, crème fraîche, chive</i>	

FROM THE PASTURE

ham & cheese gougères <i>pimento cheese, pickled red onion</i>	48 / dozen
lamb kafta meatballs <i>tahini, pickled turnips, parsley GF</i>	
city ham biscuits <i>fruit preserves, pickled mustard seeds</i>	
crispy fried chicken & biscuits <i>sumac honey butter</i>	
lamb brisket rye gougere <i>thousand island, house kraut</i>	
mini muffaletta <i>salumi, mayo, olive tapenade, pickled red onion, greens, house bun</i>	

FROM THE SEA

smoked salmon <i>dill & caper crème fraîche, everything cracker</i>	48 / dozen
market fish ceviche 10 upcharge / dozen <i>crisp tortilla, cilantro, crema, lime</i>	
caviar 10 upcharge / dozen <i>onion-chive dip, potato chip</i>	
oysters on the half shell <i>mignonette</i>	



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

14 / person

select three

chocolate salumi

*crushed butter biscuit with chocolate ganache,
dried tart cherries and toasted pistachios*

vanilla panna cotta GF

seasonal fruit gelée

fruit cream puffs

pâte à choux, diplomat cream, local fruit

French macaron GF

rotating decadant filling

Portugese custard tart

flaky crust, creamy center, blistered top

asafir

Lebanese blini; stuffed with clotted cream and pistachio

chocolate tart

tahini caramel, chocolate custard, sea salt

chocolate marshmallow kisses

graham cookie base, chocolate dipped marshmallow

CUPCAKES

48 / dozen

minimum one dozen

one combination per dozen

SWEETS BOARD

chef's selection

chocolate

vanilla

red velvet

ICING

chef's selection

vanilla buttercream

chocolate buttercream

chevre icing



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 or producer in mind that is not listed below, please ask for our current wine selections & availability.

WINES FOR EVERY TYPE OF CELEBRATION

Reserve offers one of West Michigan's most extensive and broad wine lists. Between the 100+ bottles on tap in our cruvinet, or the other 900+ bottles in house, we have the wine to help you celebrate any occasion. Our cellar represents all major, and many smaller, wine growing regions of the world. From classic and iconic producers to small up and comers; we try to represent the best of what's available. If you have a specific bottle or producer in mind, please ask for our current wine selections & availability.

BARTENDING BEYOND YOUR EXPECTATIONS

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!

WINE TASTINGS

Reserve has a Sommelier at your disposal to create a personalized experience. Please inquire for pricing.



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 75% 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 \$50 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.

