



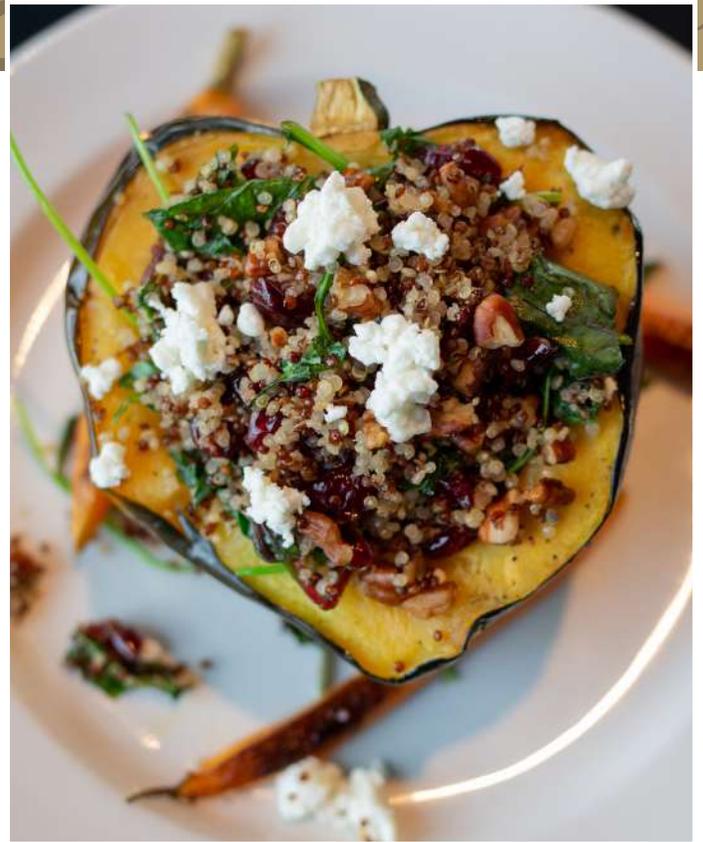
**REDWATER
EVENTS**



**MEETINGS
& EVENTS
MENU**



BOATWERKS • MACATAWA • MUSKEGON • RAVINES • STONewater
SUNNYBROOK • THORNAPPLE POINTE • THOUSAND OAKS • WATERMARK



Welcome & thanks for choosing RedWater Events!

RedWater Events is proud to continue to build on our reputation that has been strongly established over the years. Our goal is to provide the highest level of service and food quality for events at our breathtaking locations around Grand Rapids and the lakeshore.



OUR PROMISE

It comes back to inspiring experiences – we will design and create an event that fits with you, your needs and your ideas. We will remember the small things, take care of the big things and notice everything that needs to be done in between.

It starts with our first contact with you, listening and understanding how to best capture the image of your dream event. That's when the fun begins.

SERVICE

Our service is consultative, personal, specialized and appropriate to each event. We anticipate the needs of our clients resulting in a memorable, flawless experience. We strive for attentive yet discreet service, warm and professional staff with a polished edge.

FOOD

Our food is seasonal, fresh, innovative, and consistent, with a total focus on quality.

MENU

Our menus are simple and enticing, clean, uncluttered, celebrating the taste of fresh food beautifully cooked; a contemporary approach to traditional cuisine.

CREATIVITY

Our creativity is without parallel. We pride ourselves on our ability to think outside the square to transform a successful event into something remarkable. Limitless imagination lets us add those unique touches and having fun with an idea makes it memorable for guests.

FREEDOM

Your time is valuable. We have an experienced event staff that makes the planning process as easy as possible for you. Our event service staff will take care of the setup, cleanup and breakdown on all full-service events so you can relax and enjoy the event with your guests.

BREAKFAST & BRUNCH

Priced per person and includes a coffee & orange juice station for 1 hour.

BUFFETS

Minimum 15 guests

Breakfast Burrito Buffet

Pre-assembled, warm flour tortillas filled with scrambled eggs, breakfast sausage, potatoes, peppers, onions & cheddar cheese, topped with salsa roja, served with fruit | 14

Continental Breakfast Buffet **V**

Deconstructed buffet, consisting of Greek yogurt, fresh berries, granola, assorted pastries & hard-boiled eggs | 11

Traditional Buffet

Assorted Danish & pastries, sliced fruit, scrambled eggs, home fried potatoes & choice of bacon or sausage | 15 | *Add a parfait for \$3.50/each*

Chicken & Waffles Buffet

Belgian waffles, boneless fried chicken, warm maple syrup, powdered sugar, fresh fruit salad | 15 | *Add bacon, sausage or ham for \$4/each*



PLATED MEALS

Up to 50 guests. \$2 surcharge if more than one entrée is selected, with a maximum of three entrées per event.

RedWater Breakfast

Scrambled eggs, choice of sausage links or applewood smoked bacon with home fried potatoes & fresh fruit | 14

Granola Crusted Stuffed French Toast

Vanilla bean custard topped with mixed berries, served with maple syrup, fresh fruit & choice of sausage or applewood smoked bacon | 15

Chicken & Waffles

Belgian waffles, boneless fried chicken, warm maple syrup, powdered sugar, fruit salad | 15

Breakfast Burrito

Warm flour tortilla filled with scrambled eggs, breakfast sausage, potatoes, peppers, onions & cheddar cheese, topped with salsa roja & served with fresh fruit | 14

BREAKFAST EXTRAS

Enhance your breakfast with these add-on options

- Bacon 4
- Sausage 4
- Ham 4
- Scrambled Eggs 2
- Hard-boiled Eggs 2
- Home Fried Potatoes 2
- Parfait 3.50
- Fresh Fruit Salad 3
- Classic French Toast 2
- Waffles 3
- Assorted Danish & Pastries 3
- Assorted Bagels with Cream Cheese & Jam 2
- Muffins 24/dozen
- Classic Donuts 24/dozen
- Premium Donuts 36/dozen

(See dessert section for more details about donut selections)

PLATED LUNCHES

Includes coffee & iced tea for 1 hour. There is a \$2 per person surcharge for all entrées if more than one single entrée is selected, with a maximum of three entrées per event. Tented place cards indicating choice must be pre-made and placed in front of guests. (Only available until 3 p.m.)

*We can offer limited or pre-selected lunch options from our seasonal restaurant menus.
Please see your event specialist for the latest menu.*

ARTISAN SANDWICHES & WRAPS

Served with kettle chips & a pickle

Hot Italian Grinder [SERVED HOT]

Genoa salami, prosciutto, ham, provolone, lettuce, tomato, mild banana peppers & pesto aioli on Italian bread, served hot | 13

Turkey, Bacon & Brie [SERVED HOT]

Shaved smoked turkey breast, creamy brie & applewood smoked bacon with apricot-Dijon mustard & wilted greens on a toasted French roll | 13

Beef & Cheddar Sandwich [SERVED HOT]

Shaved roast beef, melted sharp cheddar, fried shoestring onions & house made red ranch sauce on toasted brioche | 14

Southern Fried Chicken Sandwich [SERVED HOT]

Southern fried chicken breast served on a toasted brioche bun with pickles & mayo | 13

Italian Sandwich [SERVED COLD]

Genoa salami, prosciutto, ham, provolone, lettuce, tomato, mild banana peppers & pesto aioli on Italian bread | 13



Chicken Salad Wrap [SERVED COLD]

Grilled chicken, apples, celery, pecans & grapes | 13

Chicken Caesar Wrap [SERVED COLD]

Flour tortilla, romaine, grilled chicken, tomatoes, crushed croutons, shaved Parmesan, creamy Caesar dressing | 12

Veggie Wrap [SERVED COLD] **V**

Hummus, spinach, cucumber, carrot, tomato, feta & tzatziki | 12

Club Wrap [SERVED COLD]

Ham, turkey, bacon, tomato, lettuce & mayo on sourdough | 13

SALADS

Served with a roll & butter. Add diced chicken 4, shrimp 7, salmon 9, steak 8

Cobb Salad **GF**

Diced chicken, bacon, bleu cheese, cucumber, tomato, mixed greens, cheddar cheese & egg | 15

Classic Caesar Salad **GFO**

Romaine, croutons, shaved Parmesan & Caesar dressing | 12

RedWater Signature Salad **V/GF**

Mixed greens, dried cranberries, candied pecans, strawberries & bleu cheese | 13

DRESSINGS

(Choice of two):

Balsamic Vinaigrette, Bleu Cheese, Caesar, Cilantro Ranch, Honey Mustard, French, Italian, Ranch, Raspberry Vinaigrette

LUNCH BUFFETS

Minimum 15 guests. Available hours: 11 a.m.–3 p.m. Includes coffee & iced tea for 1 hour.

Buffets are fully stocked for 1 hour. Additional fee of \$2 per person, per hour.

Choose one salad, one entrée, two sides, warm rolls & butter | 19 per person

Add a second entrée for \$6, or third side for \$3.

SALAD SELECTIONS

Select one option for all guests. Served with choice of two dressings.

Garden **V/GF**

Mixed greens, cherry tomatoes, cucumbers, radishes & carrots

Classic Caesar **GFO**

Romaine lettuce, focaccia croutons, shaved Parmesan & Caesar dressing

RedWater Signature **GF** | +1

Mixed greens, dried cranberries, candied pecans, bleu cheese & strawberries

DRESSINGS

- Balsamic Vinaigrette
- Bleu Cheese
- Caesar
- Cilantro Ranch
- Honey Mustard
- French
- Italian
- Ranch
- Raspberry Vinaigrette

ENTRÉE SELECTIONS

Pork Tenderloin Maple bourbon glazed pork tenderloin topped with cherry-apple chutney and toasted pecans

Pesto Chicken **GFO** Basil pesto, chicken breast, roasted garlic cream & marinated heirloom tomato

Mediterranean Chicken **GF** Marinated, grilled boneless chicken breasts with roasted Mediterranean vegetable tapenade & rustic romesco sauce (Contains almonds)

Bistro Steak **GF** Tender garlic herb marinated with red wine demi-glace (+8)

Braised Beef **GF** Sliced tender braised beef with homestyle gravy

Salmon **GF** Oven roasted with apricot-Dijon glaze (+9)

Potato Gnocchi **V** With roasted wild mushrooms & wilted hearty greens tossed with truffle cream sauce & aged Parmesan

SIDE SELECTIONS

All vegetables are tossed in herbed oil.

- Ancient Grains Pilaf
- Asparagus **GF**
- Bacon & Onion Roasted Brussels Sprouts **GF**
- Broccoli **GF**
- Cauliflower Au Gratin
- Chef Selected Seasonal Vegetable(s) **GF**
- Green Beans **GF**
- Herb Roasted Marble Potatoes **GF**
- Mac & Cheese (add \$2) - Buffet only
- Maple-Ginger Candied Carrots **GF**
- Penne Pasta with Herb Butter & Parmesan Cheese
- Potato Gnocchi (add \$1) **V**
- Roasted Garlic Yukon Mashed Potatoes **GF**
- Sweet Potato Mash
- Vegetable Risotto (add \$1) **GF**

CASUAL BUFFETS

Minimum 15 guests. Includes coffee & iced tea for 1 hour. Buffets are fully stocked for 1 hour.
Additional fee of \$2 per person, per hour. Lunch pricing valid 11 a.m.-3 p.m. Dinner pricing valid after 3 p.m.

SANDWICH BUFFET

Pick two pre-made sandwiches or wraps. Served with kettle chips & choice of potato salad, pasta salad, fruit salad or garden salad | **18 lunch, 21 dinner**

Sandwich options: Italian, Hot Italian, Turkey/Bacon/Brie, Beef & Cheddar Sandwich, Southern Fried Chicken

Wrap options: Chicken Salad, Chicken Caesar, Club, Veggie **V**

Add soup **+2**, Add a third sandwich or wrap **+2**

SOUP & SALAD

Mixed green salad, ranch, balsamic vinaigrette, diced grilled chicken breast, cheddar cheese, tomato, cucumbers, red onions, bacon, dried cranberries, pecans, shredded carrots, fresh fruit salad, dinner rolls & butter | **17 lunch, 20 dinner**

Soup Options: Broccoli Cheese **V/GF**, Chicken Noodle, Tomato **V/GF**, Chili

Add second soup **+2**

TACO FIESTA

Pick 2: Pork Carnitas, Seasoned Ground Beef, Smoked Chicken, or Cauliflower Chorizo **V**

Includes diced onion, shredded cheese, diced tomatoes, sour cream, lettuce, soft & hard shells, street corn salad, cilantro lime rice, tortilla chips & salsa | **19 lunch, 22 dinner**

Add guacamole **+2**, Add queso **+2.50**

PIZZA BUFFET *(Max 150 guests)*

Includes choice of buffet style Garden or Caesar salad, garlic breadsticks with warm marinara sauce & choice of two Detroit-style focaccia pizzas | **20 lunch, 23 dinner**

Add a third pizza choice **+3**

Pizza Choices: 4-Cheese, Pepperoni, Italian Sausage, Wild Fungi, Roasted Vegetable, Hawaiian, BBQ Chicken, Buffalo Chicken

PASTA BAR

Includes Caesar salad & garlic bread | **19 lunch, 22 dinner**

Pick two options:

- Baked Pasta with Pomodoro & a medley of cheeses with Penne
- Cavatappi Primavera
- Chicken Broccoli Alfredo with Penne

Add meatballs **+3**

BACKYARD GRILLERS

1/4-pound burgers, bratwurst, buns, lettuce, tomato, onions, condiments, cheeses & kettle chips | **15 lunch, 18 dinner**

Add BBQ pulled pork or pulled smoked chicken **+3**,

Add hot dogs **+2**

Additions: Baked beans, coleslaw, potato salad, fruit salad, Caesar salad, garden salad, or pasta salad **+2**

BACKYARD BBQ

Choose two grilled entrées & two sides. Served with BBQ sauce, buns & kettle chips | **26 lunch, 29 dinner**

Add third side **+2**, Add third entrée **+3**

Entrée Choices: BBQ Pulled Pork, Pulled Smoked Chicken, Large Sliced Grilled Veggies, BBQ Ribs, Shrimp

Side Choices: Baked Beans **GF**, Herb Roasted Potatoes **GF**, Potato Salad **GF**, Garden Salad **GF**, Coleslaw **GF**, Pasta Salad, Fruit Salad **GF**

APPETIZERS

**Denotes appetizers that can be passed cocktail style*

COLD APPETIZERS

Minimum 15 count order, individually priced. Service charge of \$150 for passed appetizers.

Deluxe Cheese & Crackers **V**

Cheddar, Monterey jack, pepper jack, cranberry goat cheese & assorted crackers | 4.50

Garden Vegetable **V/GF**

With ranch dip | 3
Add hummus | +2

Fresh Seasonal Fruit Platter

V/GF Wedges of fresh pineapple, cantaloupe, honeydew, berries & seedless grape clusters | 3

Cocktail Shrimp* **GF**

Served chilled with bloody mary cocktail sauce & celery | 3.25

Blackened Beef Crostini*

Blackened tenderloin with bleu cheese, horseradish cream & scallions | 3.25

Antipasto

Imported cured meats, pickled & marinated vegetables, cheeses, assorted olives, crostini & assorted crackers | 4
Vegetarian | 3

Caprese Skewers* **V/GF**

Basil pesto, fresh mozzarella, kalamata olives, cherry tomatoes & balsamic glaze | 3.25

Cranberry Pecan Goat Cheese Bites* (2) **V/GF**

Herbed goat cheese, candied pecan & cranberry crust with rice crackers | 3.50

Ahi Tuna Poke*

Miso ginger marinated tuna, cucumbers & scallions, served on a toasted sesame crostini | 3

WARM APPETIZERS

Minimum 24 count order, individually priced

Beef Wellington Bites*

Beef tenderloin, mushroom duxelle, sherry & puff pastry | 3.50

Chicken Satay*

Thai marinade with a peanut sauce | 3.50

Stuffed Mushrooms* (2)

Vegan/GF Stuffed with Mediterranean vegetables, roasted garlic, fresh herbs & toasted pine nuts | 2.50

Buffalo Chicken Rangoon*

Served with bleu cheese dressing | 3.25

Pork Carnitas Empanadas

Tender roasted pork carnitas wrapped in a flaky pie dough crust served with roasted poblano queso | 3

Mini Crab Cakes*

Lump crab cakes with cilantro-lime aioli & scallions | **MP**

Pear, Almond & Brie

Filo Parcels* V
Served with cherry balsamic dipping sauce | 3.50

Boneless Wings (2)

With choice of two sauces (Asian, buffalo, or homemade BBQ) | 3

Veggie Spring Roll* (2) **V**

Served with orange dipping sauce | 2.50

Meatballs (3)

With homemade BBQ sauce | 3.50

Pork Pot Stickers* (2)

Served with ponzu dipping sauce | 3.50

PLATTERS

Serves approximately 25 guests

Artisanal Cheese Platter* **V**

An assortment of four European cheeses, with cherry balsamic chutney, fresh fruit, assorted crackers & toasted baguette | 200

Baked Brie **V**

French brie, toasted almonds, apricot preserves, puff pastry, warm baguette & sliced apples | 100

DIPS & SPREADS

Minimum 15 guests, priced per person

Seasonal Hummus **V**

Middle Eastern chickpea spread, fried pita & fresh vegetables | 3.50

Queso Dip **V**

Topped with scallions, served with tortilla chips | 3
Add guacamole +2, add salsa +1

Spinach Artichoke **V**

Asiago, Parmesan, feta & fried pita | 3.50

Italian Bruschetta **V**

Vine ripe tomato, garlic, basil, EVOO, crostini | 3

Smoked Whitefish Dip

A creamy blend of smoked Lake Michigan whitefish, sun-dried tomatoes, roasted garlic & fresh herbs, served with fried pita | 4

Seven Layer Dip

Layers of refried beans, sour cream, salsa, scallions, guacamole, shredded cheddar cheese & sliced black olives. Served with tortilla chips | 3.50

Buffalo Chicken Dip

Warm bubbling blend of cheeses, smoked chicken, buffalo style hot sauce & scallions. Served with tortilla chips | 4

SNACK BARS & LATE NIGHT SNACKS

Minimum 24 orders (excluding pizza). Available until 10 p.m.
Stocked for 1 hour, additional \$2 per person, per hour.

Soft Pretzel Bites | 4

Served with warm cheddar & mustard

Pizza

Pizza Choices (choose up to 3):

4-cheese, Pepperoni, Italian Sausage, Wild Fungi, Roasted Vegetable, Hawaiian, BBQ Chicken, or Buffalo Chicken
| 19 per pizza

French Fry Bar

Crispy french fries & tater tots with warm cheddar cheese sauce, ranch dressing, honey mustard, pickled jalapeños, diced tomato & bacon bits | 8
Add chili +2

Mac & Cheese Bar

Cheddar cheese sauce & cavatappi pasta accompanied with diced tomatoes, bacon, grilled chicken, scallions, herb crumbs & jalapeños | 12

Slider Bar | 14

Choose two:

- Pulled pork, coleslaw, homemade BBQ sauce & pickles
- Hamburger, cheddar, lettuce, tomato, red onion, mustard & ketchup
- Chicken patty, lettuce, mayo, BBQ, honey mustard & pickles

Individually priced snacks (tracked by consumption)

Bag of Chips | 2 Granola Bars | 3 Trail Mix Pack | 3

PLATED ENTRÉES

Plated dinners include a choice of salad, two sides, rolls & butter, plus coffee & iced tea for 1 hour.

There is a \$2 per person surcharge for all entrées if more than one single entrée is selected, with a maximum of three entrées per event. Tented place cards indicating choice must be pre-made and placed in front of guests.

SALAD SELECTIONS

Select one option for all guests.
Served with choice of two dressings.

Garden **V/GF**

Mixed greens, cherry tomatoes, cucumbers, radishes & carrots

Classic Caesar **GFO**

Romaine lettuce, focaccia croutons, shaved Parmesan & anchovy Caesar dressing

RedWater Signature **V/GF**

Mixed greens, dried cranberries, candied pecans, bleu cheese & strawberries | +1

DRESSINGS **GF**

- Balsamic Vinaigrette
- Bleu Cheese
- Caesar
- Cilantro Ranch
- Honey Mustard
- French
- Italian
- Ranch
- Raspberry Vinaigrette



PLATED BEEF

6-oz. Bistro Steak **GF**

With red wine demi-glace | 31

6-oz. Filet Mignon **GF**

With red wine demi-glace | **MP**

10-oz. NY Strip **GF**

With red wine demi-glace | 31

Braised Beef **GF**

Slow roasted beef with homestyle gravy | 28

DUO PLATES

Priced individually & added together

Crab Cake | **MP**

4-oz. Bistro Steak **GF** | 20

Salmon **GF** | 16

Mahi Mahi **GF** | 15

Parmesan Chicken | 15

Pesto Chicken **GFO** | 14

Shrimp | 14

PLATED FISH & SEAFOOD

Herb Grilled Mahi Mahi **GF**

Served with roasted Mediterranean vegetable tapenade & rustic romesco sauce *(Contains almonds)* | 25

Garlic & Herb Shrimp

Jumbo shrimp sautéed with fresh tomatoes, spinach & artichoke hearts in a garlic & herb butter sauce | 26

Salmon **GF**

Oven roasted with apricot-Dijon glaze | 28

Crab Cake

5-oz. Chesapeake Bay style lump meat crab cake served with lobster-sherry cream sauce | *Market Price*

PLATED CHICKEN & PORK

Pesto Chicken **GFO**

Basil pesto, chicken breast, roasted garlic cream & marinated heirloom tomato | 25

Parmesan Chicken

Parmesan breaded chicken breast topped with sundried tomato pesto butter sauce | 26

Chicken Marsala

Lightly breaded & sautéed with shallots, garlic, wild mushrooms & marsala wine sauce | 24

Mediterranean Chicken **GF**

Marinated, grilled boneless chicken breasts with roasted Mediterranean vegetable tapenade & rustic romesco sauce *(Contains almonds)* | 25

Pork Tenderloin

Maple-bourbon glazed pork tenderloin topped with cherry-apple chutney & toasted pecans | 27

PLATED VEGETARIAN

Not served with separate sides. All vegetarian entrées can be prepared vegan upon request.

Risotto **V/GF**

Creamy arborio rice risotto with a medley of sautéed tomatoes, sweet onion, mushrooms & fresh herbs | 27

Stuffed Acorn Squash **V/GF**

Roasted half squash stuffed with quinoa, hearty greens, goat cheese, dried cranberries & toasted pecans, served with roasted carrots | 20

Potato Gnocchi **V**

With roasted wild mushrooms & wilted hearty greens tossed with truffle cream sauce & aged Parmesan | 20



DINNER BUFFETS

Includes choice of one salad, rolls & butter, (refer to page 10 for salad & dressing selections), plus coffee & iced tea for 1 hour. Buffet will be fully stocked for 1 hour; additional fee of \$2 per person, per hour. Minimum 15 count order.

Choose two entrées & two sides | **29 per person**
Choose two entrées & three sides | **32 per person**
Additional entrée | **6 per person**
Additional side | **3 per person**

ENTRÉE SELECTIONS

Pork Tenderloin *GFO*

Maple-bourbon glazed pork tenderloin topped with cherry-apple chutney & toasted pecans

Pesto Chicken *GFO*

Basil pesto, chicken breast, roasted garlic cream & marinated heirloom tomato

Parmesan Chicken

Parmesan breaded chicken breast with sun-dried tomato pesto butter sauce

Mediterranean Chicken *GF*

Marinated, grilled boneless chicken breasts with roasted Mediterranean vegetable tapenade & rustic romesco sauce
(Contains almonds)

Bistro Steak *GF*

Tender garlic herb marinated with red wine demi-glace (+5)

Braised Beef *GF*

Sliced tender braised beef in homestyle gravy

Salmon *GF*

Oven roasted with apricot-Dijon glaze (+3)

Risotto *V/GF*

Creamy arborio rice risotto with a medley of sautéed tomatoes, sweet onion, mushrooms & fresh herbs

SIDE SELECTIONS

All vegetables are tossed in herbed oil

- Ancient Grains Pilaf
- Asparagus *GF*
- Bacon & Onion Roasted Brussels Sprouts *GF*
- Broccoli *GF*
- Cauliflower Au Gratin
- Chef Selected Seasonal Vegetable(s) *GF*
- Green Beans *GF*
- Herb Roasted Marble Potatoes *GF*
- Mac & Cheese (add \$2) - Buffet only
- Maple-Ginger Candied Carrots *GF*
- Penne Pasta with Herb Butter & Parmesan Cheese
- Potato Gnocchi (add \$1) *V*
- Roasted Garlic Yukon Mashed Potatoes *GF*
- Sweet Potato Mash
- Vegetable Risotto (add \$1) *GF*

CHEF CARVED ENTRÉE OPTION

Upgrade to a chef carved entrée station! Add to any buffet as one of your selections for an additional per person charge. Carving stations require (1) chef attendant per entrée • \$50 per attendant



Beef Tenderloin **GF**

Served with red wine demi-glace
6 oz. per serving | *Market price*

Carved Prime Rib **GFO**

Served with au jus & horseradish cream
5 oz. per serving | *Market price*

Glazed Ham **GF**

Brown sugar & bourbon glaze | *13/person*

JUST FOR KIDS

KIDS PLATED MEALS

Meals are \$11 unless otherwise stated. Age 12 and under. All entrées served with a fresh fruit cup. Carrot & celery sticks can be substituted for french fries.

Please select ONE option for your guests:

- Cheese or pepperoni pizza
- Hamburger or cheeseburger with french fries & ketchup
- Macaroni & cheese
- Chicken fingers with french fries, ranch dip & ketchup
- Buttered pasta with a side of seasonal vegetables
- Chicken breast with cream sauce, mashed potatoes & seasonal vegetables | 12
- Grilled 4-oz. steak with mashed potatoes & seasonal vegetables **GF** | 14

KIDS BUFFETS

Ages 0-4 | *Free*

Ages 5-12 | 11

Kids Fruit Cups | 3

CUPCAKES

Must be ordered by the dozen, maximum 6 flavors. Must be ordered 2 weeks ahead.

CLASSIC CUPCAKES

GLUTEN-FREE OPTIONS AVAILABLE (Flavors marked with an asterisk)

Starting at *42/dozen* (Includes two standard garnishes)

Minimum order of 1 dozen per flavor for classic flavors

SEASONAL CUPCAKES

GLUTEN-FREE OPTIONS AVAILABLE

Starting at *48/dozen* (Includes two standard garnishes)

Minimum order of 2 dozen per flavor for seasonal flavors



CLASSIC CUPCAKE FLAVORS

Chocolate*, marble*, vanilla*, lemon*, funfetti*, almond*, red velvet, carrot

CLASSIC FROSTING OPTIONS

Vanilla buttercream, chocolate buttercream, cream cheese frosting

SEASONAL CUPCAKE FLAVORS

Spring/Summer: Raspberry lemonade, key lime pie, s'mores, strawberry champagne

Fall/Winter: Salted caramel, chocolate peppermint*, chocolate peanut butter, pumpkin

STANDARD CUPCAKE GARNISHES

Almonds
Pecans
Peanuts
Coconut
Oreo crumble
Chocolate chips
Chocolate drizzle
Caramel drizzle
Candy pieces

PREMIUM CUPCAKE GARNISHES

50¢ additional cost

Fresh strawberries
Fresh raspberries

CUTTING CAKES

Must be ordered 2 weeks ahead.

ROUND SINGLE CAKES

6-inch (Serves 6 people) | 35
9-inch (Serves 12 people) | 65

CAKE FLAVORS

Choose from any flavor available for cupcakes (see previous page).

FROSTING DESIGNS

Enhance your cake with a decorative spatula, diamond dot or filigree frosting pattern. | 10



Diamond Dot



Filigree



Spatula

DONUTS

Must be ordered by the dozen, maximum 4 flavors.



CLASSIC DONUTS

24/dozen

- Glazed
- Cinnamon Sugar
- Plain Powdered Sugar
- Cinnamon Powdered Sugar
- Chocolate Powdered Sugar
- Vanilla Iced
- Chocolate Iced
- Rainbow Sprinkles
- Chocolate Sprinkles

PREMIUM DONUTS

36/dozen

- Turtle:** Chocolate Icing with Caramel & Peanuts
- Butterfinger:** Chocolate Icing & Crushed Butterfinger
- Cookies & Crème:** Vanilla Icing & Crushed Oreos
- Snickers:** Chocolate Icing & Crushed Snickers
- Peanut Butter Cup:** Chocolate Frosting & Crushed Reese's PB Cups
- Coconut Cream:** Vanilla Icing & Toasted Coconut
- Macaroon:** Vanilla Icing, Toasted Coconut, Chocolate Drizzle

CHURRO DONUTS

24/dozen

INDIVIDUAL DESSERTS

Priced per person, max of 2 selections for group



New York Style Cheesecake

With a graham cracker crust | 8 | *Add fresh berries or turtle topping +1*

Flourless Chocolate Torte **GF**

Rich, dark chocolate torte, whipped cream & wild berry coulis | 8

Premium Ice Cream **GF**

A scoop of premium vanilla bean ice cream drizzled with chocolate sauce | 4

Snickers Pie

Creamy layers of chocolate, caramel & peanuts with chewy chunks of Snickers candy bar | 8

Key Lime Pie

Buttery granola crust filled with tart key lime filling, whipped cream & toasted coconut | 8

DESSERT BUFFETS *Priced per person*

Ice Cream Sundae Bar **GFO**

Premium vanilla bean ice cream, chocolate & caramel sauces, wild berry coulis, pecans, salted peanuts, peanut butter cup chunks, maraschino cherries & whipped cream | 7 | *Add fresh baked brownie +1*

Gourmet Sweets Table

A buffet of bite-sized sweet treats including assorted cake pops, gourmet truffles, mini crème brûlée, dessert bars & brownies | 10

Cheesecake Bar

New York style cheesecake, graham cracker crust, fresh berries, turtle topping, wild berry coulis & peanut butter cup chunks | 9

DESSERT PLATTERS

Priced per dozen

Fresh Baked Cookies | 27

- Old Fashioned Sugar Cookie
- Chocolate Chunk Cookie
- Oatmeal Caramel Apple
- Butter Pecan Toffee

Chocolate Covered Strawberries **GF** | 27

Fresh strawberries dipped in rich premium imported chocolate

Mini Crème Brûlée | 24

Velvety vanilla bean custard topped with caramelized sugar & fresh berries

Cake Pops | 36

An assortment of delicious mini cake pops including carrot cake, espresso, lemon cream & chocolate

Bars & Brownies | 24

An assortment of chewy Hershey's milk chocolate chunk brownies, luscious lemon bars, blueberry crumble bars & toasted pecan & chocolate blondies

Gourmet Truffles | 36

An assortment of decadent mini truffles including Bavarian crème, Champagne, salted caramel, raspberry, coconut & mocha

WINE, BEER & LIQUOR PACKAGES

Unlimited wine, beer & cocktails for a designated time limit. Anyone over the age of 21 will be added to the drink package. Non-alcoholic beverage service is included with each package. Guests ages 10-20 are added to bar packages +6 per person.

SILVER W.B. PACKAGE

House wines & select domestic beer

4 hours **23** per guest
Additional hour **3** per guest

SILVER W.B.L. PACKAGE

House wines, select domestic beer & well liquors

4 hours **27** per guest
Additional hour **3** per guest

SILVER WINE SELECTION (Choose 4)

Moscato – Fox Brook
Merlot – Fox Brook
Cabernet Sauvignon – Fox Brook
Chardonnay – Fox Brook
Pinot Grigio – Fox Brook
White Zinfandel – Fox Brook

SILVER LIQUOR SELECTION

Vodka – House
Gin – House
Rum – House White
Canadian Whiskey – House
Scotch – House
Bourbon – House

BEER SELECTION

See event specialist for your venue's current selection.

GOLD W.B. PACKAGE

House wines, select domestic & import beers

4 hours **26** per guest
Additional hour **3** per guest

GOLD W.B.L. PACKAGE

House wines, select domestic & import beer
& call liquors

4 hours **30** per guest
Additional hour **3** per guest

GOLD WINE SELECTION (Choose 4)

Moscato – Fox Brook
Merlot – Fox Brook
Cabernet Sauvignon – Fox Brook
Chardonnay – Fox Brook
Pinot Grigio – Fox Brook
White Zinfandel – Fox Brook

GOLD LIQUOR SELECTION

Vodka – Smirnoff
Gin – Beefeater
Rum – Bacardi Silver, Captain Morgan
Whiskey – Seagram's 7, Canadian Club
Scotch – Dewar's
Bourbon – Jim Beam
Tequila – El Charro Blanco
Amaretto

BEER SELECTION

See event specialist for your venue's current selection.

WINE, BEER & LIQUOR PACKAGES

PLATINUM W.B. PACKAGE

Higher distinction wines, plus domestic, import & craft beers

4 hours **29** per guest
 Additional hour **3** per guest

PLATINUM W.B.L. PACKAGE

Higher distinction wines, plus domestic, import & craft beers, premium liquors

4 hours **33** per guest
 Additional hour **3** per guest

PLATINUM WINE SELECTION (Choose 4)

Merlot – Charles Smith
 Malbec – Trivento
 Cabernet Sauvignon – Avalon
 Pinot Noir – Mark West
 Chardonnay – Kendall Jackson
 Pinot Grigio – Estancia
 Moscato – La Perlina
 Rosé – Protocolo Rosé
 Sauvignon Blanc – Babich

PLATINUM LIQUOR SELECTION

Vodka – Tito's
 Gin – Tanqueray
 Rum – Mount Gay, Kraken
 Whiskey – Jack Daniel's, Crown Royal
 Scotch – Monkey Shoulder
 Bourbon – Old Forester
 Tequila – Corazon Blanco
 Amaretto – Disaranno
 Irish Cream – Bailey's

BEER SELECTION

See event specialist for your venue's current selection.

SUPER PREMIUM W.B.L. PACKAGE

Higher distinction wines, plus domestic, import & craft beers, premium liquors

4 hours **36** per guest
 Additional hour **3** per guest

SUPER PREMIUM WINE SELECTION

(Choose 4)

Merlot – Charles Smith
 Malbec – Trivento
 Cabernet Sauvignon – Avalon
 Pinot Noir – Mark West
 Chardonnay – Kendall Jackson
 Pinot Grigio – Estancia
 Moscato – La Perlina
 Rosé – Protocolo Rosé
 Sauvignon Blanc – Babich

SUPER PREMIUM LIQUOR SELECTION

Vodka – Ketel One, Grey Goose
 Gin – Bombay Sapphire
 Scotch – Johnnie Walker Black
 Rum – Mount Gay, Kraken
 Bourbon – 1792
 Tequila – Don Julio
 Whiskey – Jameson

BEER SELECTION

See event specialist for your venue's current selection.

HOSTED CONSUMPTION BAR SERVICE

The following is a list of all beverages offered applicable for hosted consumption bar service & cash bar service.
Please see your event specialist for prices.

SILVER LIQUOR SELECTION

Vodka	House
Gin	House
Rum	House
Whiskey	House
Scotch	House
Bourbon	House
Tequila	House

GOLD LIQUOR SELECTION

Vodka	Smirnoff
Gin	Beefeater
Rum	Bacardi Silver, Captain Morgan
Whiskey	Canadian Club, Seagram's 7
Scotch	Dewar's White Label
Bourbon	Jim Beam
Tequila	El Charro Blanco

PLATINUM LIQUOR SELECTION

Vodka	Tito's
Gin	Tanqueray
Rum	Mount Gay, Kraken
Whiskey	Crown Royal, Jack Daniel's
Scotch	Monkey Shoulder
Bourbon	Old Forester
Tequila	Corazon Blanco

SUPER PREMIUM LIQUOR SELECTION

Vodka	Ketel One
Gin	Bombay Sapphire
Rum	Mount Gay, Kraken
Whiskey	Jameson
Scotch	Johnnie Walker Black
Bourbon	1792
Tequila	Don Julio

HOSTED CONSUMPTION BAR SERVICE

Beverages priced by the drink. You can select which types of beverages you would like, and drinks will be tallied throughout the event. You will be billed per drink based on what is actually served. Price per drink based on current restaurant pricing. Hosted consumption bar service tab will be paid by the host at the conclusion of the event.

CASH BAR SERVICE

Your guests pay the bartender individually for their own beverages. Price per drink based on current restaurant pricing. Not available for off-site catering.

BAR SET UP FEES

There may be additional fees depending on the bar setup and service involved. Please ask your event specialist about your venue's requirements.

HOSTED CONSUMPTION BAR SERVICE

Non-alcoholic beverage service is included with each beer, wine & liquor package.

Wine Service | 50 butler fee + bottle cost

Champagne Toast Service | 50 butler fee + bottle cost.
2-oz consumption pour charged per bottle opened.

First Tier Beverage Service

Coffee, iced tea & lemonade

3/person (Max 4 hours)

5/person (Max 7 hours)

Deluxe Beverage Service

Coffee, iced tea, lemonade & soft drinks

4/person (Max 4 hours)

6/person (Max 7 hours)

Non-alcoholic Punch

Ask your event specialist for our current selection.

Prosecco Torresella | 39/bottle

Sparkling Moscato La Perlina | 33/bottle

Sparkling Wine | 6/glass or 30/bottle

Sparkling Fruit Juice | 15/bottle

Mimosa Bar | 30/bottle + \$5/person

Includes a selection of three refreshing juices & seasonal fresh fruit garnishes topped off with sparkling wine

Bloody Mary Bar | 5/person

Bloody mary mix, celery, bacon, olives, pickles, limes, lemons, Old Bay seasoning, pepper grinder, hot sauce, Worcestershire sauce & choice of vodka. Vodka poured by staff & charged per shot.

Margarita Bar | 6/person

Selection of two salt rims, three flavored mixers & fresh fruit garnishes. Tequila poured by staff and charged per shot.

Sangria Bar | 6/person

Includes a selection of red & white sangria with seasonal fresh fruit garnishes

Keg Prices

Market priced per barrel. Other quantities and/or varieties may be ordered. Please do not hesitate to ask for pricing. Unused kegs may not be removed from the premises.

Bottled Soda & Water | 3/person

Bottled Sparkling Water | 3.50/person

Coffee by the Gallon | 30

Orange Juice by the Carafe | 16

Iced Tea or Lemonade by the Carafe | 10

Infused Water | 10/gallon (2 gallon minimum)

SPECIAL ORDERS

We will special order any requested wine, beer or liquor. You will be charged on a case quantity or the quantity the distributor allows us to purchase. You will not be allowed to remove any unconsumed alcohol, with the exception of unopened bottles of wine.



RedWater Events Rewards Program

With the RedWater Events rewards program, clients who spend \$5,000 or more annually with 5 or more events will receive a credit toward the following year's events.

Here is how it works: At the end of each year, company account spending will be analyzed. If there have been at least 5 events held, totaling \$5,000 or more, the company will receive a credit toward next year's events. The credit is based on the amount spent (see chart).

Amount Spent	Credit
\$5,000+	2%
\$10,000+	4%
\$15,000+	6%

Here is an example: If \$8,569 in food and beverage charges are made in 2022, your company will qualify for a 2% credit.

$$\$8,569 \times .02 = \$171.83$$

Your company will receive a \$171.38 credit toward events in 2023.

Thank you for choosing to host your events with us! We value your business and loyalty.

REFERRAL BONUS:

For every referral you send to one of our locations, with a minimum spend of \$1,000 on their first event, you will receive a \$100 RedWater Restaurants gift card!

9 STUNNING VENUES FOR YOUR PERFECT EVENT

BOATWERKS (Holland)

MACATAWA (Holland)

MUSKEGON COUNTRY CLUB

RAVINES (Saugatuck)

STONEWATER (Caledonia)

SUNNYBROOK (Grandville)

THORNAPPLE POINTE (Grand Rapids)

THOUSAND OAKS (Grand Rapids)

WATERMARK (Cascade)

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