


**EVENTS BY SIX.ONE.SIX**

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**MIXOLOGY LOUNGE**

**SEASONAL JDEK PATIO**

luxury in unexpected places

The logo consists of a black square containing the text 's i x', 'o n e', and 's i x' stacked vertically, with horizontal lines separating the three lines of text.

s i x  
o n e  
s i x

## WELCOME TO SIX.ONE.SIX | CONTACT INFORMATION

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235 Louis Street NW | Grand Rapids, MI 49503 | [ilovethejw.com](http://ilovethejw.com)  
JW Marriott Grand Rapids Front Desk – 616.242.1500

Event Coordinator Office – 616.242.1411  
Manager’s Desk – 616.242.1449  
Host Stand – 616.242.1448

### WE ARE AT YOUR SERVICE

**Judi Crisman**, Restaurant General Manager, [jcrisman@ahchospitality.com](mailto:jcrisman@ahchospitality.com)  
**Matthew Baker**, Restaurant Assistant General Manager, [mbaker@ahchospitality.com](mailto:mbaker@ahchospitality.com)  
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**Maxwell Baker**, Restaurant Manager, [maxbaker@ahchospitality.com](mailto:maxbaker@ahchospitality.com)  
**Lindsey Ochmanski**, Event Coordinator, [lochmanski@ahchospitality.com](mailto:lochmanski@ahchospitality.com)

## HOURS OF OPERATION

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### **six.one.six BREAKFAST:**

Monday – Friday | 6:30-11am  
Saturday – Sunday | 7am-2pm

### **six.one.six LUNCH:**

Daily | 11:30am-2pm

### **six.one.six DINNER:**

Sunday – Thursday | 5:30-10pm  
Friday – Saturday | 5:30-11pm

### **MIXOLOGY LOUNGE:**

Food available: Sunday – Thursday | 2-10pm  
Food available: Friday – Saturday | 2-11pm  
Last Call: Monday – Thursday | 11:30pm  
Last Call: Friday – Saturday | 12:30am  
Last Call: Sunday | 10:30pm

*\*Hours subject to change (i.e. ArtPrize and other special events)*



## FOOD & BEVERAGE MINIMUMS & ROOM INFORMATION

	Weekdays (PM)	Weekends (PM)	Capacity	AV
Mixology Lounge	\$1,000	\$2,500	80	Allowed
Back Dining Room (including Semi-Private)	\$2,500	\$3,500	50	Prohibited
Back Dining Room (excluding Semi-Private)	\$1,300	\$1,800	35	Prohibited
Semi-Private Dining	\$750	\$1,100	16	Prohibited
Six.one.six Buy-Out	\$3,000 (per 2 hours)	\$5,000 (per 2 hours)	200	Allowed
jdek (SEASONAL)	per cabana - \$750 entire jdek - \$10,000	per cabana - \$1,500 entire jdek - \$15,000	12 (cabana) 200 (entire jdek)	Allowed
ARTPRIZE Dates	Standard weekend prices	Standard weekend prices	n/a	n/a

\*A Credit Card Authorization Form must be on file to reserve any of the above spaces for large groups. Any reservation made and/or not confirmed will be removed from our reservation system no later than 7 days prior to the event.

\*The number of guests in a party must be confirmed 5 days prior to the event. Any large parties who change their count within the final 5 days leading up to the event will incur the charges for those confirmed guests.



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## DAILY BREAKFAST BAR | UP TO 30 GUESTS | \$25 PER PERSON

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### BREAKFAST BAR

smoked salmon\* . charcuterie and cheese boards  
seasonal fruit . nuts . whole fruit  
house-made parfait . granola . pastries . hard rolls  
nantucket bakery co. bread  
breakfast potatoes . oatmeal  
pork sausage . chicken sausage . smoked bacon  
traditional buttermilk waffles & accoutrements  
michigan maple syrup . fruit sauce  
house made sweet whipped cream  
juice . coffee . milk . soy milk

### EXPERTLY PREPARED EGGS\*

basted . over easy\* . over medium  
broken yolk . sunny side up  
freshly scrambled

### OMELETS\*

whole eggs . egg beaters . egg whites  
sun-dried tomato . red onion . bell pepper . spinach mushroom . kalamata olives  
pepperoni . bacon . fennel sausage . ham  
feta . gorgonzola . swiss . fontina . cheddar

### HARNEY & SONS FINE TEA

“liberating” rooibos chai  
“calming” chamomile  
“nourishing” japanese sencha  
“invigorating” organic english breakfast  
“relaxing” earl grey supreme  
“brilliant” hot cinnamon spice  
“enlightening” paris  
“stimulating” mint verbena  
“tranquility” Ceylon



## CONTINENTAL BREAKFASTS

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### THE ORIGINAL CONTINENTAL | 17

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice  
seasonal fruits and berries  
selection of morning pastries and breakfast breads  
sweet butter and fruit preserves  
coffee . decaffeinated coffee . hot tea service

### HEALTHY FIT CONTINENTAL | 19

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice  
seasonal fruits and berries  
yogurt and house made granola parfaits  
assorted kasha cereals with 2%, skim, and soy milk  
hard boiled farm eggs  
whole wheat bread with almond butter and fruit preserves  
coffee . decaffeinated coffee . hot tea service

### WEST MICHIGAN CONTINENTAL | 20

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice  
seasonal fruits and berries  
selection of morning pastries and breakfast breads  
fresh bagels with accoutrements and toaster station  
sweet butter . whipped cream cheese . fruit preserves  
assorted individual yogurts  
coffee . decaffeinated coffee . hot tea service

*\*minimum of 25 guests – an additional \$7 per person surcharge  
will apply for groups under 25 guests*



## BREAKFAST BUFFETS

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### GREAT LAKES BUFFET | 25

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice  
seasonal fruits and berries  
soft scrambled eggs with select cheese and chives  
individually boxed kellogg's cereals with whole, low fat, skim and soy milk  
crisp breakfast potatoes with caramelized onions  
pick two: Applewood smoked bacon, link sausage, otto's chicken sausage or cured ham  
selection of morning pastries and hot tea service  
egg beaters available upon request

### JW BREAKFAST BUFFET | 30

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice  
seasonal fruits and berries  
soft scrambled eggs with select cheese and chives  
spinach and roasted red pepper frittata  
egg and cheese croissant  
crisp breakfast potatoes with caramelized onions  
pick two: Applewood smoked bacon, link sausage, otto's chicken sausage or cured ham  
selection of morning pastries and hot tea service  
cinnamon streusel cake with mascarpone icing  
assorted individual yogurts  
coffee, decaffeinated coffee and hot tea service  
**BRING THE BUFFET TO LIFE WITH A CHEF ATTENDANT - \$125 per attendant**

### JW BRUNCH | 40

orange juice . apple juice . cranberry juice . grapefruit juice . tomato juice  
seasonal fruits and berries  
soft scrambled eggs with select cheese and chives  
individually boxed kellogg's cereals with whole, low fat, skim and soy milk  
house smoked salmon with classical accoutrements and fresh bagels  
traditional charcuterie with baguette and michigan mustard  
hearts of romaine with cucumbers, aged parmesan, garlic-chive croutons and jw green goddess dressing  
omelets made to order  
crisp breakfast potatoes with caramelized onions  
applewood smoked bacon and link sausage  
maple glazed turkey with au gratin potatoes and asparagus  
selection of morning pastries and breakfast breads  
sweet butter, honey and fruit preserves  
trio of petite desserts  
coffee, decaffeinated coffee and hot tea service  
PRICE INCLUDES CHEF ATTENDANT FEE

*\*minimum of 25 guests – an additional \$7 per person surcharge  
will apply for groups under 25 guests*



## LUNCH BUFFETS

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### SOUP, SALAD, AND SANDWICH | 29

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great lakes potato chips . assortment of cookies . artisan bread and butter  
coffee, decaffeinated coffee, iced tea and hot tea service

#### PICK ONE SOUP

smoked tomato and vegetable soup with orzo  
potato and leek soup with smoked bacon and chive crème fraiche  
woodland mushroom soup with fine herbs and white truffle oil

#### PICK ONE SALAD

**mixed greens** | radish . english cucumber . apple-sherry vinaigrette  
**hearts of romaine** | cucumbers . aged parmesan . garlic-chive croutons . jw green goddess dressing  
**spinach salad** | caramelized onions . farmhouse cheddar . smoked bacon vinaigrette

#### PICK TWO SANDWICHES

blt panini | avocado . tomato mayonnaise  
**charred beef tenderloin baguette** | maytag bleu cheese . spinach . caramelized onions  
**smoked turkey wrap** | farmhouse cheddar . citrus dressed arugula . wild mushrooms  
**house made grobbel's corned beef reuben** | swiss cheese . vinegar slaw . 1000 island dressing  
**grilled vegetable lahvosh wrap** | herbed ricotta . balsamic dressed spinach

### DELI LUNCH – JW STYLE | 36

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yukon gold potato salad with applewood smoked bacon . mustard . apple-cider vinaigrette  
field greens with radishes . english cucumbers . buttermilk bleu cheese toast and charred onion vinaigrette  
marinated mozzarella . sun-dried tomato vinaigrette . arugula  
albacore tuna salad with lemon . capers . kosher dill pickles  
curried chicken salad with toasted almonds and grapes  
cured ham . smoked turkey . genoa salami . roasted tenderloin of beef  
selection of sliced sandwich cheese  
classic and contemporary pickles  
lettuce . onion . michigan mustard . horseradish  
sliced breads . mixed rolls  
great lakes potato chips  
chocolate peanut butter bars  
butterscotch pudding  
cream cheese brownie  
artisan bread and butter  
coffee, decaffeinated coffee, iced tea and hot tea service

*\*minimum of 25 guests – an additional \$7 per person surcharge  
will apply for groups under 25 guests*





## LUNCH: LIMITED MENUS

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### THE SWIFT | \$20 Chef's Lunch

*with coffee, decaffeinated coffee, iced tea and hot tea service  
inclusive of non-alcoholic beverage*

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#### COURSE ONE

*choice of*

##### **petite field greens**

heirloom carrot . radish . cucumber . sherry vinaigrette

##### **chef's lovely soup**

daily inspiration

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#### COURSE TWO

*choice of*

##### **great lakes perch tacos**

great lakes perch . coleslaw . cilantro . lime . gribiche . flour  
tortillas . tortilla chips

##### **cheesy pesto flatbread**

triple cheese . basil pesto . sun-dried tomatoes

##### **california reuben**

smoked turkey . avocado . bacon . coleslaw . provolone  
scallions . sourdough


##### **curried chicken salad wrap**

naan bread . cilantro . grapes . almond

##### **six.one.six club**

Nantucket wheat . smoked turkey . honey ham . bacon  
lettuce . sun-dried tomato mayo . great lakes kettle chips

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.*



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## LUNCH: LIMITED MENUS

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### THE THOUGHTFUL | \$25 Chef's Lunch

*with coffee, decaffeinated coffee, iced tea and hot tea service  
inclusive of non-alcoholic beverage*

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#### COURSE ONE

*choice of*

##### **petite field greens**

heirloom carrot . radish . cucumber . sherry vinaigrette

##### **chef's lovely soup**

daily inspiration

---

#### COURSE TWO

*choice of*

##### **great lakes perch tacos**

great lakes perch . coleslaw . cilantro . lime . gribiche . flour tortillas  
tortilla chips

##### **cheesy pesto flatbread**

triple cheese . basil pesto . sun-dried tomatoes

##### **california reuben**

smoked turkey . avocado . bacon . coleslaw . provolone . scallions  
sourdough

##### **curried chicken salad wrap**

naan bread . cilantro . grapes . almond

##### **six.one.six club**

Nantucket wheat . smoked turkey . honey ham . bacon . lettuce . sun-  
dried tomato mayo . great lakes kettle chips

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#### COURSE THREE

*choice of*


##### **chevre cheesecake**

dried apricot compote . crushed caramel

##### **chocolate madcap**

milk chocolate mousse . madcap espresso cremeux . caramelized white  
chocolate crunch . cocoa nibs . madcap espresso sauce

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
foodborne illness.*



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## DINNER: LIMITED MENUS

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### AUTHENTIC | \$60 CHEF'S DINNER MENU

*with coffee, decaffeinated coffee, iced tea and hot tea service  
inclusive of non-alcoholic beverage*

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#### COURSE ONE

*option of a daily soup or a salad choice*

##### **petite field greens**

heirloom carrot . radish . cucumber . sherry vinaigrette

##### **kale salad**

lacinato kale . local chevre . Traverse City cherries . pine nuts . lemon  
vinaigrette

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#### COURSE TWO

*choice of entree*

##### **filet mignon au poivre\***

potato puree . garlic spinach . cognac and green peppercorn demi-glace

##### **saumon aux lentilles\***

Scottish salmon . beluga lentils . applewood bacon . herbed mustard butter

##### **sous vide otto's chicken breast**

celery root puree . roasted butternut squash . sage brown butter . natural jus

##### **spaghetti provencal**

tomato confit | aubergine | zucchini | fines herbes

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#### COURSE THREE

*choice of dessert*

##### **chevre cheesecake**

dried apricot compote . crushed caramel

##### **chocolate madcap**

milk chocolate mousse . madcap espresso cremeux . caramelized white  
chocolate crunch . cocoa nibs . madcap espresso sauce

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foodborne illness.*



## DINNER: LIMITED MENUS

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### INTUITIVE | \$65 CHEF'S DINNER MENU

*with coffee, decaffeinated coffee, iced tea and hot tea service  
inclusive of non-alcoholic beverage*

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#### COURSE ONE

**chef's selection of sushi and flatbreads**

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#### COURSE TWO

**petite field greens**

heirloom carrot . radish . cucumber . sherry vinaigrette

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#### COURSE THREE

*choice of entree*

**filet mignon au poivre\***

potato puree . garlic spinach . cognac and green peppercorn demi-glace

**saumon aux lentilles\***

Scottish salmon . beluga lentils . applewood bacon . herbed mustard butter

**sous vide otto's chicken breast**

celery root puree . roasted butternut squash . sage brown butter . natural jus

**spaghetti provencal**

tomato confit | aubergine | zucchini | fines herbes

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#### COURSE FOUR

*choice of dessert*


**chevre cheesecake**

dried apricot compote . crushed caramel

**chocolate madcap**

milk chocolate mousse . madcap espresso cremeux . caramelized white  
chocolate crunch . cocoa nibs . madcap espresso sauce

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of  
foodborne illness.*



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## RECEPTION: DISPLAYS | 25+ GUESTS

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### **artisan cheese display**

selection of everyday favorites and artisan quality cheese with  
nuts . dried fruits . toasted baguette . crackers

**small (25 guests) \$250 per platter**

**large (50 guests) \$475 per platter**

### **market vegetable display**

selection of seasonal vegetables with green goddess and tomato bagna cauda

**small (25 guests) \$250 per platter**

**large (50 guests) \$475 per platter**

### **seasonal fruit market display | \$6 per person**

fresh fruits and berries with agave nectar and greek yogurt

### **bruschetta display | \$12 per person**

tapenade with goat's cheese

white bean dip

wild mushrooms with red onion jam

tomato, mozzarella and basil pesto

eggplant caponata and parmesan

### **house smoked salmon display | \$12 per person**

traditional accompaniments

lemon crème fraiche and capers

rye toast points

### **antipasti display | \$13 per person**

assortment of marinated and grilled vegetables

cured meats and condiments

artisan cheeses and preserves

jw marinated olives

assorted artisan breads

### **chilled seafood display | \$19 per person**

tuna tartare with avocado

yuzu and soy poached gulf shrimp

gazpacho vinaigrette mussels

curry-lemongrass broth oysters with pink peppercorn mignonette



## RECEPTION: DISPLAYED HORS D'OEUVRES | CHILLED

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MENU ITEM	PRICE PER DOZEN
bacon crostini with arugula salad and balsamic syrup	\$48
miniature vegetable summer roll with peanut sauce and lime	\$48
bruschetta with tapenade, tomato confit and parsley pesto	\$48
vegetable crudites with jw green goddess	\$48
peppadew pepper stuffed with dungeness crab and chevre	\$48
manchego cheese and quince paste bites	\$48
petite mozzarella with tomato pesto and basil oil	\$48
smoked chicken salad with caramelized onions on toast	\$48
gulf shrimp with horseradish, cocktail sauce and lemon	\$60
house smoked salmon tartare, sesame cone, lemon-chive crème fraiche	\$60
oysters on the half shell with traditional accompaniments	\$60
charred beef tenderloin with bleu cheese and truffled arugula	\$60
Shaved beef tenderloin on baguette toast, dijon aioli, radish, bean sprouts and roasted pepper salad	\$60
crab salad with lemon and cucumber	\$72
ahi tuna cube, avocado tartare, ponzu and sesame	\$72
Yellow fin poke bites, sushi rice, macadamia nuts and soy ginger marinade	\$72
lightly smoked sea scallop, pea puree and mint	\$72
chef's selection of raw or cooked sushi, soy sauce, pickled ginger, wasabi and cucumber	4 pieces per person   \$18 per person



## RECEPTION: DISPLAYED HORS D'OEUVRES | HOT

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MENU ITEM	PRICE PER DOZEN
roasted yukon gold potatoes with truffled gremolata	\$48
brioche angus slider, grilled onion, white cheddar and special sauce	\$48
crispy cauliflower with ginger glaze	\$48
Argentinian chorizo meatballs	\$48
sesame meatball with five spice and sweet soy-ginger sauce	\$48
white cheddar gougères with honey & orange marmalade	\$48
crispy pork belly with caramelized fennel and michigan mustard	\$60
lamb "lollipops" with vintage port reduction and figs	\$60
petite crab cakes with ginger aioli	\$60
smoked trout croquettes with citrus barbeque	\$72
lobster with tarragon, pears and black truffle pecorino	\$72



## RECEPTION: DISPLAYED DESSERTS

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### Display of Mini Desserts | \$7 per person

*please select three:*

Lemon tartlets

Flourless chocolate cake

Chevre cheesecake with local preserves

Italian Almond cake with seasonal sauce

Chocolate pot du crème

Vanilla bean pot du crème

### Cookie Display | \$24 per dozen

chocolate chunk

peanut butter

sugar

oatmeal scotchies





## BEVERAGES: SILVER CONSUMPTION BAR

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### SILVER BRANDS | \$7 per glass

Vodka | Stolichnaya

Scotch | Dewar's

Gin | Beefeater

Bourbon | Old Forester

Whiskey | Jack Daniel's

Rum | Bacardi

Tequila | El Jimador

### SILVER WINES | \$9 per glass

Bin 616 Chardonnay

Bin 616 Sauvignon Blanc

Bin 616 Cabernet Sauvignon

Bin 616 Pinot Noir

### DOMESTIC BEERS | \$5 per bottle

Budweiser

Bud Light

Miller Lite

### MICROBREW BEERS | \$6 per bottle/can

Founders & New Holland

### JUICES, SOFT DRINKS, BOTTLED WATER | \$3

**\$100 attendant fee per bar** | up to 100 guests per bar



## BEVERAGES: PLATINUM CONSUMPTION BAR

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### PLATINUM BRANDS | \$10 per glass

Vodka | Grey Goose  
Scotch | Glenmorangie  
Gin | Bombay Sapphire  
Bourbon | Maker's Mark  
Whiskey | Jameson  
Rum | Bacardi  
Tequila | Patron

### PLATINUM WINES | prices vary

two reds  
two whites  
*tailored by house sommelier*

### DOMESTIC BEERS | \$5 per bottle

Budweiser  
Bud Light  
Miller Lite

### MICROBREW BEERS | \$6 per bottle/can

Founders & New Holland

### JUICES, SOFT DRINKS, BOTTLED WATER | \$3

\$100 attendant fee per bar | up to 100 guests per bar



# JW MARRIOTT POLICES

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## 100 % Smoke Free Policy

JW Marriott Grand Rapids is a 100% smoke free environment. In an effort to provide every guest with a comfortable, clean, fresh and healthy accommodation, we have a strictly enforced non-smoking policy. Smoking is not permitted within 25 feet of the hotel entrance or anywhere on hotel property. Please advise your attendees of this policy.

## Audio Visual

Six.one.six is open daily with service to the public as well as private events. Audio visual requirements become a challenge when presented with maintaining a dining ambience for other patrons. If the use of projectors, screens, conference calls or speakers is necessary, our managers will gladly put you in contact with a JW Event Manager to plan your event in a private area of the hotel.

## Decorations

Arrangements for your floral centerpieces, special props and entertainment should be made through the management team. All decorations must meet with the approval of the Michigan Fire Department. The hotel will not permit the affixing of any items to the walls or ceilings of the rooms unless written approval is given by management.

## Liquor Laws and Regulations

The JW Marriott Grand Rapids is committed to a policy of providing legal, proper and responsible hospitality. The sale and service of alcoholic beverages is regulated by the Michigan State Liquor Commission. The JW Marriott Grand Rapids, as licensee, is responsible for administration of these regulations. It is a hotel policy that liquor may not be brought into the hotel for use in banquet or function areas. Michigan State Liquor Laws permit alcoholic beverage service from 7a through 2a Sunday through Saturday.

## General Information

Our menus are for your inspiration and general reference. Our managers will be happy to propose customized menus to meet your specific needs. All prices are subject to change. Menu prices will be confirmed by the management team. Menus are subject to change based on seasonal availabilities.

## Food and Beverage

It is our policy not to permit food and beverages to be brought into or removed from our function areas. In function areas, alcoholic beverages are sold by the drink only. If alcoholic beverages are to be served on the hotel premises, the hotel will require that beverages be dispensed only by hotel servers and bartenders. The hotel's alcoholic beverages license requires the hotel to (1) request proper identification of any person of questionable age to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcoholic beverages to any person who, in the hotel's judgment, appears intoxicated.

*Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.*

## Service Charge and Sales Tax

A 22% service charge and 6% Michigan sales tax will be added to all food and beverages, as well as any equipment or AV charges. Room setup fees are subject to the state sales tax.

## Labor Charges

Carvers, Station Attendants, additional food and cocktail servers are available at a minimum fee of \$125 per attendant. An additional \$7 per person surcharge may apply to groups under 25 guests for some buffets.

## Payment

All deposits for retaining facility spaces are non-refundable. Food and beverage minimums vary by time of year, weekend and weekday, and which facility space is desired. A credit card authorization form is required to hold any of the available spaces. Terms of payment will be established during the planning phase of your event.

