

EVENTS BY SIX.ONE.SIX | french bistro

SIX.ONE.SIX DINING ROOM

MIXOLOGY LOUNGE

SEASONAL JDEK PATIO

luxury in unexpected places



french bistro

WELCOME TO SIX.ONE.SIX french bistro | CONTACT INFORMATION

235 Louis Street NW | Grand Rapids, MI 49503 | ilovethejw.com
JW Marriott Grand Rapids Front Desk – 616.242.1500

Event Coordinator Desk – 616.242.1411
Manager Desk – 616.242.1449
Host Stand – 616.242.1448

WE ARE AT YOUR SERVICE

Becky Oldani, Food and Beverage Director, boldani@ahchospitality.com
Mercedes Williamson, Restaurant Manager, mwilliamson@ahchospitality.com
Ryan Sanford, Restaurant Manager, rsanford@ahchospitality.com
Lori McBride, Event Coordinator, lmcbride@ahchospitality.com

HOURS OF OPERATION

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)*

seasonal jdek patio:

Daily: 11:30am – 11:30pm

**Hours are subject to change, weather dependent*



french bistro

TABLE OF CONTENTS

<u>CONTENT:</u>	<u>PAGE:</u>
Daily Breakfast Bar	4
Breakfast Buffets	5
Lunch Buffets	6
Limited Dinner Menus	7, 8
Reception: Displayed Hor d'oeuvres & Desserts	9, 10, 11
Carving Stations & Other Menus	12
Beverages: Silver Consumption	13
Beverages: Platinum Consumption	14
JW Marriott Policies	15



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

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



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BREAKFAST BUFFETS

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*



french bistro

LUNCH BUFFETS

SOUP, SALAD, AND SANDWICH | 29

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

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*



french bistro

DINNER: LIMITED MENUS

AUTHENTIC | \$60 CHEF'S DINNER MENU

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

COURSE ONE

option of a daily soup or a salad choice

petite

assortment of specialty lettuces . sherry vinaigrette

COURSE TWO

choice of entree

filet mignon au poivre

mignon of beef . mousseline potatoes . garlic spinach . cognac-peppercorn
sauce

saumon d'ecosse aux lentilles

Scottish salmon . beluga lentils . lardons . herbed beurre moutarde

poulet roti facon grand-mere

half rotisserie chicken . roasted potatoes . natural jus

pasta provençal

housemade noodles . confit tomato . eggplant . zucchini . fresh herbs

COURSE THREE

choice of dessert

chevre cheesecake

pear nectar . 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.*



french bistro

DINNER: LIMITED MENUS

INTUITIVE | \$65 CHEF'S DINNER MENU

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

COURSE ONE

chef's selection of cheese & charcuterie

COURSE TWO

petite

assortment of specialty lettuces . sherry vinaigrette

COURSE TWO

choice of entree

filet mignon au poivre

mignon of beef . mousseline potatoes . garlic spinach . cognac-peppercorn
sauce

saumon d'ecosse aux lentilles

Scottish salmon . beluga lentils . lardons . herbed beurre moutarde

poulet roti facon grand-mere

half rotisserie chicken . roasted potatoes . natural jus

pasta provencal

housemade noodles . confit tomato . eggplant . zucchini . fresh herbs

COURSE FOUR

choice of dessert

chevre cheesecake

pear nectar . 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.*



french bistro

RECEPTION: DISPLAYS | 25+ GUESTS

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



french bistro

RECEPTION: DISPLAYED HORS D'OEUVRES | CHILLED

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



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RECEPTION: DISPLAYED HORS D'OEUVRES | HOT

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
flatbread trio ask event coordinator for this season's flatbread options	\$35 per trio

RECEPTION: DISPLAYED DESSERTS

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



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CARVING STATIONS

Honey Glazed Dearborn Ham with Mustard-Stout Sauce, Pineapple-Peppercorn Relish and Spicy Sweet Barbecue Sauce | \$10 per person

Citrus Brined Pork Loin with Chipotle Glaze and Chimichurri Sauce | \$11 per person

Roasted Turkey Breast with Traverse City Cherry-Apricot Compote and Orange Infused Honey Mustard | \$11 per person

Peppercorn Roasted Prime Rib with Whole Grain Mustard and Apple Horseradish | \$17 per person

Roasted Tenderloin of Beef with Bordelaise and Chimichurri Sauce | \$20 per person

All Carving Stations Include Artisan Bread and Butter

Sides Your Choice of Sides | \$6 each

Caramelized Onion Whipped Potatoes

Garlic-Chive Stuffing

Redskin Potatoes with Salsa Verde

Farmhouse Cheddar Polenta

Yukon Gold Potatoes and Fontina Gratin

Mac and Cheese with Triple Cheese Blend

Broccoli with Fresh Parmesan

Thyme Roasted Carrots and Pearl Onions

Sweet Corn and Red Pepper Hash

Cider Braised Kale

Rosemary Roasted Root Vegetables with Michigan Maple Glaze

Grilled Seasonal Vegetables

Minimum of 25 guests. An additional \$7 per person surcharge will apply for groups under 25 guests. Attendant required-\$125 per attendant. Maximum of 100 guests. Maximum of two hours.

OTHER MENUS

Ask the Event Coordinator to review the following restaurant menus:

A LA CARTE BREAKFAST MENU

SIX.ONE.SIX LUNCH MENU

MIXOLOGY LOUNGE MENU

SIX.ONE.SIX A LA CARTE DINNER MENU

SIX.ONE.SIX DESSERT MENU



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BEVERAGES: SILVER CONSUMPTION SATELLITE BAR

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

House red

House white

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



french bistro

BEVERAGES: PLATINUM CONSUMPTION SATELLITE BAR

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



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JW MARRIOTT POLICES

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

A credit card authorization form and signed contract is required to hold any of the available spaces. Terms of payment will be established during the planning phase of your event.



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