

MERTENS

ROOFTOP

PRIME

CAFE



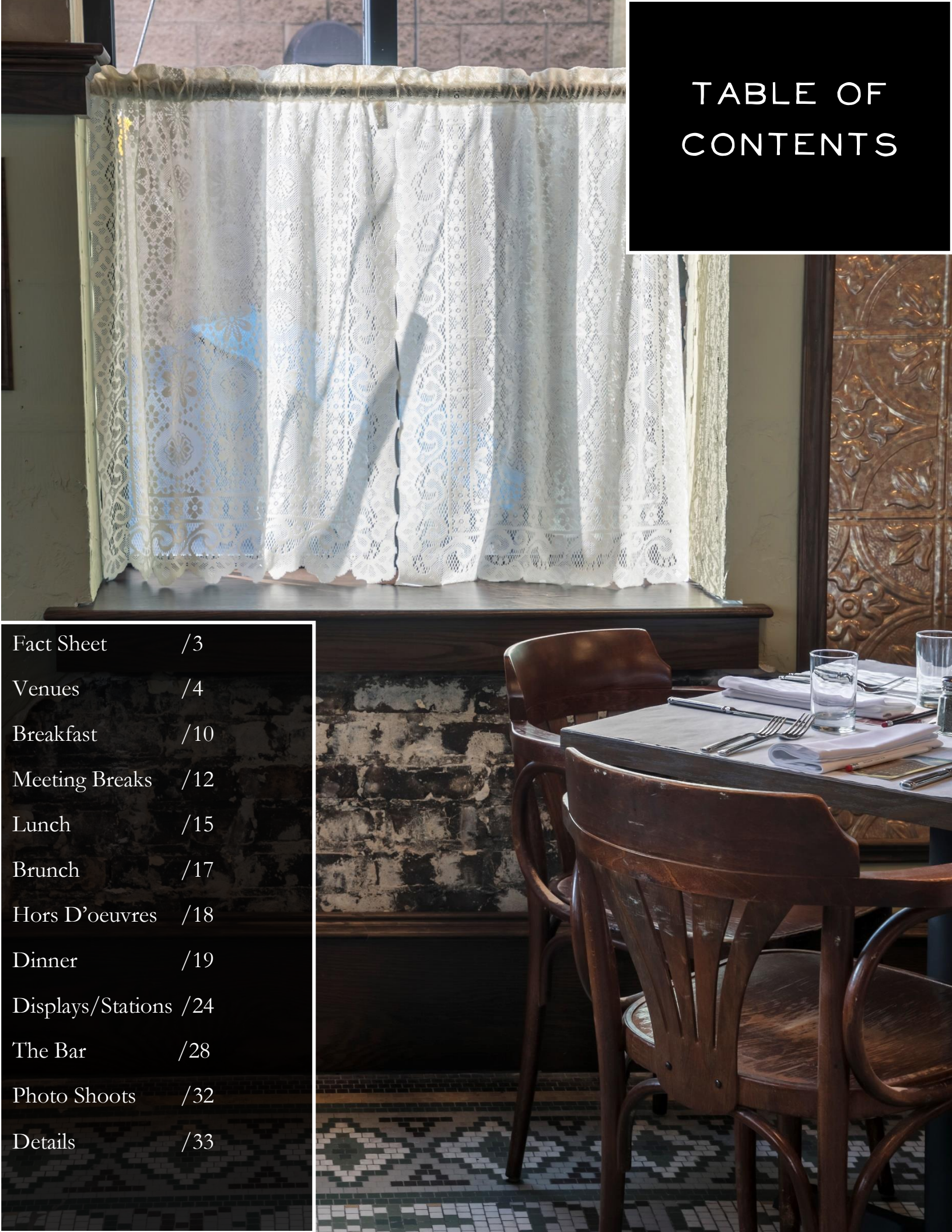


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EVENTS AT MERTENS

FACT SHEET

Mertens is open for events and we are excited about the menu that we have to offer you.

Location:

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

Mertens is located in downtown Grand Rapids and 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, Studio Park, and the Canopy by Hilton Hotel.

Parking:

- Valet parking has only limited availability for a fee with prior arrangement with Mertens
- Validation for either of the large public parking structures (Cherry St garage) on our block is available for pre-purchase and distribution before, during or at the conclusion of your event
- Street parking is free on Saturdays, Sundays and after 6PM everyday.

Hotels:

- Canopy by Hilton: Located on an adjacent block, approximately 90 steps away.
- Residence Inn by Marriot is located on Ionia, two blocks north of Mertens.



The Event Spaces at Mertens

- ***Fleur de Lis*** An ideal space for a private party of up to ~90 guests (~55 seated) depending on the layout.
- ***Le Salon***: Our main dining room can be booked either on a standalone fully private basis (~90 seated), or split such that a semi-private event can take place behind a half-wall (~45 seated) allowing your party to enjoy the convivial atmosphere of Mertens while still feeling insulated from other guests, or in combination with other venues.
- ***The Bar***: Our main bar holds up to 40. It can be booked for a happy hour or can adjoin one or both of our adjacent main floor rooms or the Rooftop.
- ***Rooftop*** Our open air rooftop has capacity up to 45. The Rooftop has spectacular views of sunsets and the Grand Rapids skyline. There is also an indoor area ideal for cocktail gatherings and buffet and station setups.
- ***Cafe*** Our standalone bakery adjoins Fleur de Lis and can be creatively utilized 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



EVENTS AT MERTENS

FLEUR DE LIS OUR PRIMARY PRIVATE DINING ROOM CAPACITY UP TO 100

Ideal for private events of any type, Fleur de Lis offers all of the splendor of Mertens' unique décor in a private setting.

Fleur de Lis also pairs well with The Bar and Le Salon for functions of up to 200 standing guests. In those scenarios, creative uses such as dance floors or exposition space becomes easy and intuitive for our guests and yours.

A/V equipment is readily available in this room.





MERTENS ROOFTOP

ROOFTOP LOUNGE

CAPACITY UP TO 45

Mertens Rooftop has both its main outdoor area and an indoor area. The indoor area is ideal for a buffet or station setup.

Plated meal options are now available on Mertens Rooftop.

The outdoor area is exposed to all weather elements. Fleur de Lis is included as a weather back-up in cases where the rooftop is not usable. Some guests like to fully confirm and utilize both spaces, and that is a possibility though the fee structure is different than when Fleur de Lis is booked as a weather back-up.





EVENTS AT MERTENS

LE SALON

THE MAIN DINING ROOM CAPACITY UP TO 125

Seating scenarios:

- (1) Capacity for seated dining up to 90, standing up to 125
- (1) Pairs well with renting The Bar
- (2) Can be utilized as a singular, whole space, and
- (3) is most often rented **“beyond the half-wall”** only for a unique semi-private experience for up to 45 guests that shields your party from direct exposure to other guests while still also accessing the energy and vibrancy of Mertens.





EVENTS AT MERTENS

THE BAR

CAPACITY OF 25-40

The Mertens Bar includes bar seating and a sizeable bar-rail area.

In tandem this space is an ideal venue for a company happy hour or other bar-focused event.

The Bar is often rented as a welcome area for guests for a small portion of time before taking their seats in Fleur de Lis or the Salon for their meal.





EVENTS AT MERTENS

MENU OPTIONS

Buffet

Mertens offers buffet setups in any of our space options

Family Style

Includes baguette & butter

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 stations, this option can be combined with the buffet service style.





EVENTS AT MERTENS

BREAKFAST CONTINENTAL

Maximum display time of 1.5 hours. Minimum of 10 guests. A service fee of \$30 will apply per guest of under 10.

CONTINENTAL

Minimum 10 guests, replenished

Our Main Continental Package- \$32/guest

Assorted breakfast breads & pastries including:
~ Scone ~ Madeleine ~ Rolls ~ Fruit preserves ~
Butter ~ Fresh fruit ~ Juices ~ Water station ~ The
Mertens Blend Coffee ~ Tea selection

Continental Upgrades

Priced per guest, replenished

~Yogurt parfait with fresh berries and granola, /11

*Continental breakfasts are presented buffet style. Our
manager on duty and kitchen team will be available
to service the buffet and your party.*

Upgrades by item

Can be purchased alone or added to the main package.
Presented on the buffet

Hard boiled eggs /21

Smoked salmon w/accoutrements /245

Baked goods by the dozen:

~ Cookies/24 ~ Financier/13 (4 dozen units only) ~
Madeleine/21



BREAKFAST

FULL MEAL BUFFET & PLATED & STATIONS

Minimum of 20 guests. A service fee of \$100 will apply for guests of 20 or less.

The buffets are serviced for a maximum of 1.5 hours.

BREAKFAST BUFFET

Main Full Breakfast Buffet /\$38 per guest:

Scrambled eggs with fresh herbs ~ Fresh fruit ~ Fresh rolls ~ Fruit preserves ~ Butter ~ Orange juice ~ Water station ~ The Mertens Blend Coffee ~ Tea selection ~

Breakfast Buffet Upgrades

Priced per guest

Vegetables /\$6 ~ Lyonnaise potatoes ~ Herbed mushrooms ~ Roasted tomatoes with Emmentaler cheese ~ Herb-roasted potatoes

Proteins /\$8 each Breakfast sausage ~ Sliced bacon ~ Bacon lardons ~ Rosemary fried ham batons

Buffet upgrades by item

Can be purchased alone or added to the main package. By the dozen, unless specified. Presented on the buffet
Pancakes with maple syrup, two dozen pieces /75
Smoked salmon w/accoutrements /245

Baked goods by the dozen:

~ Cookies/24 ~ Scone/28 ~ Financier/13 ~
~ Madeleine 21

BREAKFAST, PLATED

All plated breakfasts are served individually and include Mertens bread baskets for the table(s), butter, preserves, Mertens Blend coffee, teas, assorted juices

Choice of:

~ 1 starter, 1 main, 1 potato, 1 protein /41

~ 1 starter, 2 main, 1 potato, 2 proteins /46

~ 2 starter, 2 mains, 1 potato, 2 proteins /49

Starter Fresh fruit cup ~ Yogurt parfait cup ~ Roll with preserves

Mains Omelet with Emmentaler cheese onion and fines herbs ~ Pancakes with syrup ~ Fried eggs ~ Scrambled eggs with herbs

Vegetables ~ ~ Lyonnaise potatoes ~ Herbed mushrooms ~ Roasted Tomatoes with Emmentaler cheese ~ ~ Herb-roasted potatoes

Proteins Breakfast sausage ~ Sliced bacon ~ Bacon lardons ~ Rosemary fried ham



EVENTS AT MERTENS

MEETING BREAKS

ALL-DAY OPTIONS

Items are designed for approximately 10 guests per order. These items are not replenished. Add our beverage package including Mertens Blend Coffee, juices, water and a selection of teas for \$6/guest, minimum of 10 guests.

Mini-continental 5 yogurt parfait, 6 rolls, preserves, butter /45

Cheesecake break 10 cheesecakes and raspberry topping /150

Salad break Bowl of house salad w/shallots and dressing, fresh fruit, 10 baguette thirds /110, add ham batons for 35

Potpourri 10 rolls, bowl of side salad w/ shallots and dressing, Rolled rosemary-ham slices, butter, condiments, preserves, choice of daily desserts /185

French basket One pound Saucisson sec, one pound among of our European cheeses, cornichons, Dijon and baguette /145

Day-time bread basket 10 baguette-thirds, 10 madeleines, choice of one sliced roasted ham, condiments, preserves, butter /120

Gelato break Two gelato flavors (one pint each), Luxardo cherries, chocolate sauce, Chantilly cream, toasted nuts /170

SNACK TIME

Serves 25 guests. Presented in-meeting

Deviled eggs (eggs mayo) /180

House French olives/155

Team-Sized Bowl of Fresh Fries/ 125



LUNCH

BUFFET 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. Priced per guest. All packages include our beverage package including water station, Mertens Blend coffee station, and juices.

CLUB LUNCH

69

House salad of artisanal lettuce & shallots

Mains (choose 2, add a third for an additional \$39)

Ratatouille stuffed pepper (can be made vegan), Pasta Jambon et Truffle, Roasted chicken breast with vegetable mire poix and brown sauce, Roasted salmon with lemon-mornay (\$5 supplement), or for a \$29 supplement to the cost above, petite filet mignon.

Sides Choose one of Roasted garlic potato puree, Lyonnaise potatoes, sauteed spinach, Sauteed mushrooms. Herbed rice, Herb-roasted potatoes ~ Add one more side for \$14 per guest ~

Also included : House-made rolls with butter

SOUP AND SALAD

33

Soups

(1) Soup du jour and (2) French onion soup station

House salad of artisanal lettuce & shallots

Accompaniments

Herbed ham ~ walnuts ~ house crouton ~ cornichons ~ grape tomato ~ blue cheese ~ Emmental batons ~ ~ pickled onion ~ pepper slices

Baguette with butter

Baked goods by the dozen:

~ Cookies/24 ~ Financier/13 ~ Madeline/21

Buffet desserts:

~ Croquebouche tower /295

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

SEE DETAIL IN THIS EVENT GUIDE.



EVENTS AT MERTENS

LUNCH PLATED

Please choose a first course, a main along with an accompaniment. Minimum of 20 guests. Beverages charged to-order.

1. FIRST COURSE

Choose one. Add a second option for \$6/guest.

SALAD COMPOSEE

Artisanal lettuces, parsley, shallots, vinaigrette.

SHRIMP COCKTAIL (\$8 supplement)

4 large shrimp, cocktail sauce

EGGS MAYONNAISE

Traditional hard-steamed eggs with Mertens house mayo and herbs

FRENCH ONION SOUP, +3

Emmentaler gratinee and crouton

3. MAIN ACCOMPAINMENT

One is included. Add a second for \$8/guest

~ Garlic potato puree ~ Lyonnaise potatoes ~
~ Sautéed mushrooms and onions ~ Braised mixed
vegetable ~ Herbed rice ~ Herb-roasted potatoes

2. MAIN

Choose two, the higher priced point is the prevailing price. Choose one and decrease the price per guest by \$5.

RATATOUILLE STUFFED PEPPER /39

White wine and ratatouille stuffed red pepper. Rosette sauce.

PASTA JAMBON ET TRUFFE/49

House-made creste de gallo pasta. Black truffle, ham batons, emmental cheese.

ROASTED AIRLINE CHICKEN BREAST /54

Vegetable mire-poix and brown gravy

ROASTED SALMON*/64

Lemon-mornay. Roasted potato.

DUCK CONFIT A LA ORANGE/72

*Confit whole duck leg. Sauce of Grand Marnier and oranges.
Haricot verts almondine.*

PETIT FILET MIGNON/79

8-ounce filet mignon. Add sauce \$7/ guest.

FILET MIGNON / 98

11-ounce filet mignon. Add sauce \$7/ guest.

4. DESSERT *Minimum of 5 of any one selection*

CHEESECAKE/ 16

Raspberry coulis

CHOCOLATE POT DE CRÈME/11



EVENTS AT 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 \$39/guest

Scrambled eggs with fresh herbs ~ fresh house-made rolls ~ mixed greens salad ~
~ preserves ~ butter ~ Fresh fruit ~ Mertens blend batch coffee tea, water and juices

ACCOMPAINIMENTS

Add \$8 per guest per item

Bacon lardons ~ Sliced bacon ~ Fried rosemary ham ~
Lyonnais potatoes ~ Breakfast sausage ~ Herb-roasted potatoes

Baked goods by the dozen:

~ Cookies/24 ~ Financier/13 ~ Madeleines /21

BUFFET MAINS

Priced per guest

BEGINETS, 12

French donuts with powdered sugar. Check for availability

HOUSE PASTA JAMBON ET TRUFFE, 35

Herbed ham, Emmental, Black truffle.

ROASTED AIRLINE CHICKEN BREAST, 37

Vegetable mire-poix and brown gravy

ROASTED SALMON*, 39

Lemon-mornay

FILET MIGNON, 73/92

8 or 12 ounce filet mignon, seared. Salt & pepper crust. Boarded to 100% of the guest count.

Sauces available for an additional charge of \$6/person

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 /21 per dozen

Smoked salmon w/accoutrements /245
one large tray





EVENTS AT 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 \$6/guest.

YOGURT PARFAIT

Plain yogurt, fresh fruit compote, granola

SALAD COMPOSEE

*Artisanal lettuces, parsley, shallots, vinaigrette
Add bacon lardons for \$5*

FRENCH ONION SOUP GRATINEE, +4

Emmental and crouton

MAIN ACCOMPAINMENT

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

Bacon lardons ~ Sliced bacon~ Fried rosemary ham
batons~ Lyonnaise potatoes ~ Breakfast sausage ~
Roasted mushrooms ~ Mac n cheese ~ Braised mixed
vegetable ~ Herbed rice ~ Herb-roasted potatoes

DESSERT *Per guest, min of 10 of any one item*

CHEESECAKE/16

Raspberry coulis

CHOCOLATE POT DE CREME/11

MAIN

*Choose two, the higher priced point is the prevailing price.
Or choose just one main and decrease the price per guest by \$5.*

PANCAKES/36

Served with maple syrup

HERBED SCRAMBLE EGGS /39

Comte, herbs, mushrooms

ROASTED AIRLINE CHICKEN BREAST /54

Vegetable mire-poix and brown gravy

ROASTED SALMON/64

*Choice of lemon mornay or chilled dill sauce. Salt & pepper crust.
Lemon risotto.*

PETITE FILET MIGNON/79

8-ounce filet mignon. Add sauce \$6/ guest.

FILET MIGNON / 98

11-ounce filet mignon. Add sauce \$6/ guest.

**CARVING STATIONS, SEAFOOD
DISPLAYS AND OTHER STATION
PRESENTATIONS ARE ALSO AVAILABLE
TO SUPPLEMENT YOUR BUFFET.
SEE DETAIL IN THIS EVENT GUIDE.**



EVENTS AT MERTENS

HORS D'OEUVRES

Items are butler-passed & also placed in predetermined locations to suit the event. The number of unique choices divided by the total number of dozens ordered is to be less than 45%.

CHILLED & ROOM TEMPERATURE OPTIONS

\$54 per dozen

*~ Jumbo shrimp skewer with cocktail sauce ~ Brie and apple crostini with honey ~
~ Saucisson de Alsace skewered with French cheese ~ Ratatouille crostini ~ Eggs mayonnaise ~ Truffle cheese crostini*

\$79 per dozen

~ Thin-sliced filet mignon on toast point w/horseradish sauce ~ Salmon rilletes crostini ~

WARMED OPTIONS

\$58 per dozen

~ Ham & Emmental on gougere with Dijon mustard ~ Stuffed mushroom caps with tarragon ~ Wild mushroom bucatini ~

\$68 per dozen

~ Thin-sliced sirloin mini-sandwich with blue cheese ~ Scallops St Jacques ~

**OUR SELECTION IS EXPANDING, PLEASE CHECK WITH YOUR EVENT PLANNER FOR
LATEST ADDITIONS**

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

SEE DETAIL IN THIS EVENT GUIDE.



DINNER: FAMILY-STYLE

- Salad & pasta- one of each 34
- Salad, pasta and side- one of each 39
- Salad & pasta- any two of each 42
- Salad, main and one side- 52
- Salad, main course, & two sides 58
- Salad, pasta, main, and side 64
- Add dessert for 15

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 baguette and butter.

Salads

- Salad w/crisp vegetables
- Salad w/ bleu cheese
- Salad w/bacon lardons (+2)

House-made Pasta

- Bucatini with mushroom
Tomatoes & herb
- Bacon & Emmental gratin
(+3)
- Ham & black truffle (+5)

Mains

- Roasted chicken breast w/veg
& gravy
- Roasted Salmon w/Mornay
- Sirloin steak, halved
- Ratatouille Stuffed Red
Pepper Halves

Sides

- Garlic potato puree
- Vegetable du jour
- Seared mushrooms &
onions

Dessert

- House-made ice cream with chocolate or raspberry sauce
- Selection of cookies and baked goods





EVENTS AT 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- 71 per guest

Choose 2 first courses, 2 sides, 3 mains, and 2 desserts- 84 per guest

Please note supplements for some selections

FIRST COURSE

FRENCH ONION SOUP BAR

FRESH FRUIT

EGGS MAYONNAISE

Traditional hard-steamed eggs with Mertens house mayo and herbs

SALADE COMPOSEE

Salad with mixed fresh fruit and vegetable. Mertens house dressing.

SALADE LARDONS (+5)

Spinach salad with bacon lardons and house dressing

SIDES

~ Lyonnaise potatoes ~ Roasted garlic potato puree ~ Sautéed mushrooms & onions ~ Roasted brussels sprouts ~ Mac n cheese ~
~ Herbed rice ~

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

SEE DETAIL IN THIS EVENT GUIDE.



EVENTS AT MERTENS

DINNER: BUFFET OPTIONS, CONTINUED

BUFFET MAINS

RATATOUILLE STUFFED HALF-PEPPERS

White wine risotto and ratatouille stuffed red pepper. Can be made as vegan upon request.

CRESTE DE GALL, O AUX JAMBON ET TRUFFE

House-made creste de gallo pasta, Emmental cheese, Rosemary ham, & black truffle

BUCATINI PASTA WITH MUSHROOM

Fresh bucatini with mushroom sauce.

ROASTED CHICKEN BREAST

Vegetable mire-poix and brown gravy

ROASTED SALMON, +7

Lemon-mornay sauce

DUCK CONFIT A L'ORANGE, +18

Crispy skinned duck confit with sauce of Grand Manier and Honey

PETIT FILET MIGNON +35

8oz. Add a sauce for \$5 per guest. Boarded at 100%.

FILET MIGNON +49

11oz. Add a sauce for \$5 per guest. Boarded at 100%.

DESSERT

~ HOUSEMADE ICE CREAM BAR *with selection of accompaniments* ~

~ BREAD PUDDING *with selection of accompaniments* ~

~ CHOCOLATE SUNDAE *house-made ice cream with chocolate sauce, Chantilly cream and French amarena cherries*~



DINNER: PLATED

Custom designed for your party given seasonal and financial considerations; priced by guaranteed amount. Includes fresh rolls and butter, choice of first course and choice of main. Two first course option, and two main options per event.

FIRST COURSE

ONION SOUP GRATINE

French cheeses & baguette

FRENCH CHEESE PLATE

1 oz. of three French cheeses, baguette, dried fruit

EGGS MAYONNAISE

With house-made mayonnaise

SALADE COMPOSEE

Salad with mixed fresh fruit and vegetable. Mertens house dressing.

SALADE LARDONS (+4)

Spinach salad with bacon lardons and house dressing

SHRIMP COCKTAIL (+8)

Four large shrimp with cocktail sauce.



DINNER: PLATED, MAINS

MAINS

RATATOUILLE STUFFED PEPPER /44

Stuffed red bell pepper of white wine risotto, ratatouille and Emmental cheese. Fresh lettuce greens and vinaigrette.

CRESTE DE GALLO AUX JAMBON ET TRUFFE /54

House-made creste de gallo pasta, Emmental cheese, Rosemary ham, & black truffle

ROASTED CHICKEN BREAST*/59

Vegetable mire-poix, herbed rice, and brown gravy

ROASTED SALMON*/68

Choice of lemon-mornay or veloute. Lemon risotto.

DUCK CONFIT/76

Crispy duck leg confit with garlic risotto

FROM MERTENS STEAK COLLECTION

All server with garlic potato puree and green vegetable garnish. Prepared to medium, Add a sauce for \$6 per guest.

PETIT FILET MIGNON/83

8oz filet mignon.

FILET MIGNON / 102

11oz filet mignon.

NEW YORK STRIP/ 99

1.5" tall pre-cook, typically 1-pound pre-cook weight.

RIBEYE/ 99

1.5" tall pre-cook, typically 1-pound pre-cook weight.



DINNER: PLATED, DESSERTS

DESSERTS

\$19 per guest with up to 2 dessert options per events, all pre-selected for parties of greater than 20.

ICE CREAM & HOT CHOCOLATE SAUCE

House-made vanilla bean ice cream, 56% hot chocolate ganache

CHEESECAKE

Raspberry Coulis

MADELINES & FINANCIERS

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

CHOCOLATE POT DE CREME

Rich chocolate pudding presented in traditional French pots.





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) / **135***

*Additional chefs (per chef, per hour) / **90***

WHOLE CHATEAUBRIAND, 535

*Whole filet mignon, choice of sauce
Serves approximately 10-20 guests.*

WHOLE ROASTED TURKEY, 325

Farm-raised turkey, approximately 15 pound total weight

WHOLE ROASTED TURKEY BREAST, 185

Farm-raised turkey, all-white meat



SEAFOOD DISPLAYS

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

OYSTERS ON THE HALF SHELL, \$5 per piece and up. *Minimum 20 pieces*

SHRIMP COCKTAIL DISPLAY, \$4.5 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, shrimp, mussels, oysters, & clams*
\$175/\$250. The smallest serves 2-3 guests, the largest size serves approximately 4-6 guests.





THE MERTENS CHEESE CART

Served buffet or family style

A SELECTION OF EUROPEAN CHEESE

VARIETIES VARY DUE TO SEASONAL AND IMPORTATION CYCLICALITY

BRIE MON SIRE

Pasteurized cow. It has a buttery flavor, creamy texture, and smells fresh with perhaps a light hint of mushrooms.

VALDEON

Pasteurized cow. A bold and spicy blue made from the blended milk of goats and cows that graze the Picos de Europa Mountains

MORBIER AOC

The tell-tale ash stripe makes the cheese easily identifiable. A strong aroma masks a milder, creamy pasteurized cow's milk

Includes nuts, dried fruit, and fresh baguette

5-pound increments from \$245 per display





RECEPTION DISPLAYS

CHEESE & MEATS DISPLAY DISPLAY

A wide variety of hors devours including:

~ Thin sliced French sausage ~

~ Vegetables a la grecque including pearl onions, leeks, and button mushrooms ~

~ Cheeses such as Brie mon Sire, Valdeon and Morbier~

~ Cornichon ~ Dijon mustard ~ French olives ~ Bread

5 pounds of cheese, serves approximately 25 guests / 365

10 pounds of cheese, serves approximately 50 guests / 565

MERTENS PRIME STEAK APPETIZER DISPLAY

Sliced, gently chilled Mertens Prime steaks served as appetizers on baguette toast points

~Sirloin ~ NY Strip ~

~ Variety of sauces ~

~Vegetables a la grecque including pearl onions, leeks, and button mushrooms~

~ Cheeses such as Brie mon Sire, Valdeon and Morbier~

2.5 pounds of steak, 2.5 pounds of cheese, serves approximately 10-20 guests / 425

5 pounds of steak, 5 pounds of cheese, serves approximately 20-25 guests / 790

10 pounds of steak, 10 pounds of cheese, serves approximately 40-50 guests / 1,275

VEGETABLE DISPLAY

A wide variety of fresh sliced vegetables suitable for dipping

House-made sauces and dips

Small serves approximately 25 guests / 155

Large serves approximately 50 guests / 260

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 / 225

Large serves approximately 50 guests / 395



THE BAR AT
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	Rooftop
One hour	30	42	45
Two hours	34	46	49
Three hours	37	48	51
Four hours	42	51	54
Five hours	51	59	62

SPONSORED BAR- price per drink. Charges based on actual drinks ordered. Some mixers will incur additional costs. Spirits can also be charged by brand. Our event team can help select the brands that will be available for your guests. We are pleased to stock your personalized bar based on your specific preferences and budget among Mertens extensive beverage menus.

Mertens Rooftop sponsored bar often works well directly from the Mertens Rooftop menu. Special additions to the Rooftop menu can be accommodated for a charge.

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

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



EVENTS AT MERTENS

THE BAR AT 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 a availability. Please confirm with our event team.

	<u>Premium</u>	<u>Elite</u>	<u>Rooftop</u>
Rye	Rittenhouse	Sazerac (when available)	Rittenhouse
Bourbon	Evan Williams	Woodford Reserve	Makers Mark
Agave	Monte Alban Silver	Montelobos Mezcal	Montelobos Mezcal, Monte Alban Silver & Reposado
Scotch	Dewar's White Label	Laphroig 10 year	MacAllan 10
Gin	Gordon's	Hendrick's	Citadelle
Rum	McCoy	Diplomatico Reserve	St James Blanc
Vodka	Tito's	Grey Goose	Grey Goose & Tito's
Cognac	St Remy	Courvosier VS	St Remy
Cordials	Bailey's Grand Marnier	St George Nola Coffee Grand Marnier Frangelico	Aperol St Germain St George NOLA Coffee Grand Marnier

Bottled beers:

Premier examples: Coors Light ~ Founders Centennial IPA ~ Duvel

Elite examples: Founders Solid Gold ~ Brewery Vivant Hopfield ~ Rochefort 6

Custom beer orders are possible with a standard markup and also a processing fee /150

MEETING BEVERAGES

~Still water, small /5 ~Still water, large /8 ~Sparkling water, small /5 ~Sparkling water, large /8

~Selection of teas /59 per gallon ~ Mertens Blend coffee, /59 per gallon ~ Lemonade or iced tea, /54 per gallon



EVENTS AT MERTENS

WINE

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

	<u>Premium</u>	<u>Elite</u>
White	House Pinot Grigio	Daulny Sancerre
Red, Full	House Syrah-blend	Kunde Estate
Red, Pinot Noir	House Pinot Noir	Elk Cove
Sparkling	House French sparkling	Baron Fuente Champagne

See Mertens wine menu.
Available online at mertensprime.com/menus





EVENTS AT MERTENS

BAR SPECIAL PRESENTATIONS

COCKTAILS

Priced per guest.

MIMOSA BAR

Sparkling wine ~ orange juice ~ cranberry juice
~ peach puree ~ assorted berries ~ orange slices
Per bottle /50 Bartender fee (1/100 guests) /130

VODKA BAR

Tito's vodka (other options available for fee)
~ assortment of bloody mary accoutrements~
orange juice ~ cranberry juice ~ orange slices
Per bottle /220
Bartender fee (1/100 guests/hour) /130

BRANDY MILK PUNCH

SILVER SERVICE

The New Orleans classic was offered in
Mertens' bar in the 1940's. Offered in a large
punch bowl with silver serving cups.
Per 2 gallon punch bowl /250

APEROL SPRITZ CART

Priced per guest. Poured by the glass.

Exclusive use of our Aperol Spritz Cart!

**Aperol
Champagne
Orange Slices**

Charged per opened bottle:

Aperol /150
House Champagne /50

Add other spirits:

St. Germaine /160
Suze /160
Cap Corse Mattei Blanc or Rouge /105
Lillet White, Red or Rose /105

Can be poured by the drink or by carafe for a table!

Bartender for the cart is \$80/ hour and is required





PHOTO SHOOTS

Special rates are not available for booking until 6 days before your date because we are primarily a restaurant and thus we are setup for our team to make a living and for the restaurant itself to make a living by booking restaurant-type events (as opposed to photo shoots) and so we must keep our spaces available for as long as possible for those that want to book restaurant-styled events.

We've also had guests try to plan entertainment events while having a photo shoot to try to take advantage of the low-rate. We're a small business with employees who rely on actual events for our living and we really want to keep this photo shoot available to the public to share the beauty of our space for photos; so we please ask you to book a photo shoot only if it is for a photo shoot and no other purpose

How to Book and Terms & Conditions

- Photo shoots must be booked ahead of time through our event planner.
- We offer special photo shoot rates that are made available 6 days prior to your photo shoot date, based on availability at that time. Special rates are not available for booking until 6 days before your date because we are primarily a restaurant and thus we are setup for our team to make a living and for the restaurant itself to make a living by booking restaurant-type events (as opposed to photo shoots) and so we must keep our spaces available for as long as possible for those that want to book restaurant-styled events.
- Special Photo Shoot Rate: Only when booking within 6 days of your event, the rate is \$100 per hour per venue (min 1 hour per venue) + \$50 event fee if on the Rooftop. The rate and fee will be fully pre-paid at booking in order to hold the space. A 50% refund can be offered for Rooftop shoots in case of cancellation because of poor weather.
- The Rooftop event fee can be waived only if booked at a time that is adjacent to our regular hours
- There is typically no way to accommodate a late arrival, so please plan very carefully
- Bookings greater than 6-days from the shoot will be priced at the regular, prevailing private event rate



EVENTS AT 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. Corkage fees for events is \$50 per bottle (wine only) and must be pre-approved by Mertens no later than 1-week prior to the event.

Food terms and conditions:

~Breakfast available to be served before 10AM, Lunch and brunch served from 10AM to 3PM, Dinner after 3PM
~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 25% 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 19 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. • Buffets are stocked to the guaranteed guest count. Preferences, if any, for allocation of the options are required in writing 5 business days prior to the event. For example, if a filet mignon and dover sole are the two main course selection for 100 total guests, the guest must tell us if they wish to have a split of, for example, 60 filet mignon and 40 sole filets. Buffets include a 10% overage of food for guest consumption. If no allocation is provided in time, the Mertens team will estimate 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 and other special indicators for guests must be provided by client. Beef prices and other commodity-driven priced items are subject to change versus what is published herein and final confirmation of pricing is 7-days prior to the event. In the event of price increase of more than 10%, the Company will provide documentation of the price increase.

Guarantees:

When charges are made on a per person basis, a guaranteed attendance must be communicated by noon 12PM business days prior to your function. Increases received after the guarantee cut off over 2% will be assessed a 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. • Special meals will be assessed a 50% premium per meal versus the average meal cost for the event. ~Meals ordered on-site, if available, will be charged above and beyond the guaranteed number at a 50% premium to their normal pricing.

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 larger event/logistics fee. • Tax, gratuity/service charges, parking, event fees and non F&B charges are not included in the food and beverage minimum. • 6% Michigan sales tax, 25% gratuity and service will be added to all other charges in the final bill.

Wedding ceremonies:

Wedding ceremonies are charged a ceremony fee that is a minimum of \$900 and often more depending on the details of the ceremony.



EVENTS AT MERTENS

To reserve:

A valid credit card must be kept on file and a deposit of \$100 or 20% of the F&B minimum, whichever is greater, shall be kept to reserve the space. For wedding ceremonies and/or receptions or for any event that requires a similar level of preparation: 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 & this Mertens Event Contract is approved by you via this system and received by Mertens.**

Payment:

Payment in full for the minimum and additions the morning of the event and will be run by Mertens with the credit card on file. If payment is not made by noon for any reason, the event will be cancelled for non-payment and will be subject to the cancellation policy. Any remaining balance shall be due at the time of departure, failing to do so will generate a minimum \$100 service charge. Payment may be made by cashier's check, corporate check, cash or major credit card. We do not accept personal checks. Please make corporate 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.

Non-Rooftop 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 lose the deposit, will be charged a \$250 service charge and 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 Mertens Rooftop rooftop guide for specific Mertens Rooftop cancellation policies.

Rooftop 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 lose the deposit, will be charged a \$250 service charge and be responsible for all the food and beverage and other costs directly associated with the event based on the final guaranteed attendance. Cancellations due to weather receive no additional consideration for the guest and thus due to the weather risk, it is required that guests also book another Mertens venue as a back-up to the Rooftop. When reserving another space as a back-up venue the guest will have the right to use the back-up space only if Rooftop is not used for their event. In the event that the back-up space is used, all terms and pricing and product choices shall remain the same as if the event were held at the Rooftop.

More venue detail:

EVENT GUESTS THAT ARE MAKING THEIR EVENT AVAILABLE TO THE PUBLIC, WHETHER FREE OR VIA CHARGING GUESTS, MUST DISCLOSE THIS TO MERTENS BEFORE BOOKING. ADDITIONAL QUESTIONS AND ARRANGEMENTS WILL NEED TO BE MADE IN SUCH CASES AND IN SOME CASES WE WILL NOT BE ABLE TO BOOK THE EVENT.

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 Mertens Rooftop typically enter without traversing through the main areas of Le Salon or the Bar, but pass through a hall to the elevator lobby. Such guests will use the same restrooms as Le Salon and the Bar, but will typically 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 if desired by the client. Please note though that outside guests will likely be using the same restrooms and guests may also be using the Cafe via its separate entrance; though Bakery guests will often not be permitted to use Café seating during Fleur de Lis private events.

Menus:

All food and beverage must be supplied by Mertens. With prior permission of management only, 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 portion that is permitted to be consumed at Mertens.