



Elevated

PRIVATE DINING

RESTAURANT • COCKTAIL & WINE BAR • EVENT FACILITY • RETAIL BEER & WINE

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Located just steps above Divani you will find ELEVATED, our smallest private events space.

ELEVATED connects directly to the restaurant yet offers the privacy of an intimate 14' x 16' dining room. Contact our Event Coordinator for more details.

Seating for 14 or fewer
\$100

3 hour rental

See Elevated Event
Etiquette and Policies for
minimums and more
details.

Dinner packages begin at
\$45 per person
plus tax and service fee



2022 CHEF'S MENU

\$45 per person

Add 6% Michigan State Sales Tax & 22% Service Fee.

INTRODUCTION

Cured meats & house-made sausage, Chef's selection of cheeses, seasonal berry compote, candied nuts, olives, grilled baguette & gourmet crackers | Add \$9 per person

FIRST COURSE

Mixed greens salad with lemon-basil vinaigrette
Served with Focaccia bread with sun-dried tomato butter

ENTRÉE (pre-select FOUR)

GRILLED FLANK STEAK GF

Six ounce flank steak blade-sliced medium-rare with red wine demi-glace; served with Chef's selection of vegetable and potato

SEARED CHICKEN BREAST GF

Bone-in eight ounce breast of chicken with lemon-caper beurre blanc; served with Chef's selection of vegetable and potato

SCOTTISH SALMON GF

Six ounce filet of salmon with tarragon cream; served with Chef's selection of vegetable and potato

SEASONAL VEGETABLE RISOTTO GF Vegetarian

*Advance orders are required. Please prepare visual markers for your servers to easily identify what each guest should receive.

STEAK UPGRADES

Add \$15 per order

BISTRO FILET GF

Six ounce filet mignon with sautéed mushroom & red wine demi-glace served with Chef's selection of vegetable and potato

NEW YORK STRIP GF

Twelve ounce strip steak grilled medium-rare to medium with Gorgonzola cream on the side served with Chef's selection of vegetable and potato

SWEET ENDINGS (pre-select ONE)

NEW YORK CHEESECAKE

FLOURLESS CHOCOLATE TORTE GF

CRÈME BRÛLÉE GF

Chef's daily selection

BEVERAGES

ADDITIONAL & BILLED ON CONSUMPTION



2022 EVENT ETIQUETTE AND POLICIES

Elevated

CAPACITIES

14 Seated
12 Strolling

Capacities will vary depending on menu selections and setup needs

ROOM FEE

\$100 for up to 3 hours
Friday & Saturday | 4 PM to close

FOOD & BEVERAGE MINIMUM

\$500

BOOK YOUR EVENT

Reservations are taken on a first come, first serve basis. A signed contract and deposit of \$250 are required within three business days. If not received, Divani reserves the right to cancel the reservation. Some rentals and additional services require a 50% non-refundable deposit. A credit card must be on file for all payments which will automatically be charged as scheduled.

ROOM FEE and MINIMUMS

Rental rates are calculated from when doors open to when doors close. Setup and take down time should be included in your allotted timeframe. Minimums are calculated prior to sales tax and service fee.

CAPACITIES

Capacities will vary depending on menu selections and setup needs.

SALES TAX and SERVICE FEES

6% Michigan State Sales Tax where applicable and 22% Service Fee to all food and beverage sales. A 2% Administrative Fee will be added to all rentals and additional services.

PAYMENT TERMS

Deposits and final payment may be made by cash, debit, or credit card (Visa, MasterCard, Discover, or American Express). Divani does not accept personal checks. All deposits will be applied to the final bill. \$250 deposit due with contract. The remaining balance is due at the conclusion of the event.

CANCELLATIONS

Should a cancellation be required, all deposits are non-refundable and a \$100 administrative fee will be charged. Cancellations less than five (5) days prior to your event will be charged the remaining estimate based on the guaranteed final count.

MENU SELECTIONS and GUARANTEED FINAL COUNT

The guaranteed final count and meal quantities must be communicated fourteen (14) business days prior to the event. Charges are calculated on your estimated guest attendance when no final guaranteed count is provided and we will bill accordingly regardless if fewer guests attend.

FOOD and BEVERAGE

All food must be supplied and served by our staff with the exception of specialty cakes from a licensed bakery. Additional charges may apply. Divani will make every effort to accommodate special dietary requirements with advance notice. When choosing two separate plated options, you must prepare visual markers for the servers to easily identify what each guest should receive. Divani will not provide alcoholic beverage service to events without food service. The food service arrangements must consist of a complete meal choice or comparable hors d'oeuvres. All beverages must be supplied and served by our staff. This includes alcoholic beverages given as gifts. Alcoholic beverages cannot be served to anyone under the age of 21. Proper identification is required for all guests at all times. We reserve the right to refuse to serve alcoholic beverages at any time. Due to market conditions, all food and beverage prices are subject to change.

ROOM USAGE and DAMAGES

We cannot assume responsibility for the damage or loss of any merchandise or articles left prior to or following a scheduled event. The contact is responsible for damage or loss of property or excessive cleaning that occurs as a result of their event. Open flames, confetti, and glitter are not permitted. Divani will not provide supplies including ladders, extension cords, batteries, tools, tape, etc.. Divani will not be held liable for not performing any agreement due to acts of God, war, government regulations, disaster, fire, strikes, civil disorders, and/or emergencies, making it illegal or impossible to provide the facilities to hold the event.