

ATWATER GRAND RAPIDS

OUR STORY

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As Detroit's Atwater Brewery expanded, it only made sense that it came to Beer City USA. Atwater Brewery in GR serves up radical drinks and phenomenal eats in Grand Rapids' historic Rowe building.

The building, located on the corner of Michigan Street and Monroe Ave opened in January 1923. In the late 1940s, the New York-based Manager hotel chain purchased the Rowe and it became known as the Manager-Rowe. The American Baptist Home and Development Corporation purchased the hotel in 1963 and converted it to a home for the elderly, renamed Olds Manor. Enjoy a full bar, one-of-a-kind menu items, and an atmosphere that celebrates the connection between Michigan's two largest cities We invite you to pull up a chair, or a barstool, and join us for a pint or two.

Thank you for your interest in Atwater Brewery in GR for your special event. Our private room, dubbed the Michigan Room, is available to host your shower, rehearsal dinner, business meeting, presentation or holiday gathering for up to 75 guests. The Monroe Room seats 100 people and can be reserved for large parties and wedding receptions.

We look forward to working with you!

PROST!



EVENT SPACES, CAPACITIES, & FEES



MICHIGAN ROOM | \$2,000 minimum | 70 seated // 100 Standing



MONROE ROOM | \$3,500 minimum | 100 seated // 130 Standing



FULL BREWERY BUYOUT OPTION

Capacity??

EMAIL: grgm@atwaterbeer.com for pricing

Available:

Sunday-Thursday

Friday

Saturday

FOOD STATIONS/ MAIN COURSE

CHOOSE ONE SALAD, ONE APPETIZER, ONE ENTREE, AND ONE SIDE (FOUND ON NEXT PAGE). INCLUDES BEIGNETS WITH NUTELLA, RASPBERRY MELBA SAUCE, AND POWDERED SUGAR



PIZZA STATION

\$30 PER PERSON

CHOOSE 2 PIZZAS UP TO THREE TOPPINGS OR ANY OF OUR NAMED PIZZAS

Margherita - Red Sauce, Five Cheese Blend, Fresh Mozzarella, Tomato, Basil, and Garlic Butter Crust

Shroom - Garlic Parmesan Sauce, Five Cheese Blend, Braised Mushrooms, Red Pepper Flakes, and Garlic Butter Crust

Classic - Red Sauce, Five Cheese Blend, Pepperoni, and Garlic Butter Crust

Gluten Free Crust can be Substituted for \$2 per person

NOTE: THIS OPTION IS FOR EVENTS OF 40 GUESTS OR LESS. FOR LARGER EVENTS A DIFFERENT FOOD STATION IS REQUIRED, BUT PIZZAS CAN BE ADDED A LA CARTE TO SUPPLEMENT THE MENU.

ALL AMERICAN BURGER BAR

\$38 PER PERSON

Proteins (pick 2) - Grilled Chicken Breast, VJP Pulled Pork, or Custom Burger Blend of Brisket, Short Rib, and Chuck. **Beyond Burgers can be substituted for an additional \$3 per guest.**

Bun - Brioche; Gluten Free available upon request

Cheese (pick 2) - American, Cheddar, White Cheddar, Pepper Jack, Swiss, Provolone

Toppings (all included) - Red Onion, Tomatoes, Lettuce, Dill Pickle Chips, **Add Beer-Braised Onions, Bacon, and Mushrooms for \$2 per person.**

Condiments (all included) - Ketchup, Atwater Mustard and Mayonnaise

NACHO/TACO BAR

\$32 PER PERSON

House Fried Tortilla Chips, Flour and Corn Tortilla, Ground Beef, Diced Chicken, Lettuce, Shredded Cheddar, Onion, Jalapeños, Salsa, Sour Cream. Add Guacamole for \$2 per person.

MAC & CHEESE STATION

\$32 PER PERSON

Brewer's Mac and Cheese made with Cheddar, Beer Cheese, and topped with Seasoned Panko Breadcrumbs

GERMAN STATION

\$40 PER PERSON

This option includes pre-determined courses. No substitutions please. Chicken Schnitzel with Lemon Caper Sauce. Bratwurst & Knockwurst with Salted Pretzel Buns. Beyond Brats can be added for an additional \$3 per person.

German Potato Cakes, Pierogis with Beer Braised Onions, Sauerkraut, Beer Cheese Crema, Green Onions, German Potato Salad with Bacon.

Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All food and beverages are subject to change and to a 20% service charge and current sales tax.

Don't see something you would prefer to offer? We would be happy to discuss a custom menu to accommodate your event.

ADDITIONAL COURSE SELECTIONS



Salads (Choose 1)

House Garden Salad with Red Onion, Cucumber, Tomato, and Shredded Cheddar

Caesar Salad with Parmesan Cheese and Croutons

Power Blend Cole Slaw with Kale, Cabbage, Brussels, and Carrot, served with House Made Sweet Slaw Dressing

Greek Salad with Red Onion, Cucumber, Beets, Tomato, Pepperoncini, and Feta Cheese - Add \$2 Per Person

Michigan Salad with Red Onion, Tomato, Candied Pecans, Dried Cherries, and Blue Cheese - Add \$2 Per Person

Dressings (Choose 2)

Ranch, Caesar, Greek, Champagne Vinaigrette, Cherry Vinaigrette

Appetizer (Choose 1)

Pretzel Bites with Beer Cheese and Dirty Blonde Mustard

Vegetable Platter

Assorted Cheese Platter with Mixed Nuts

Hummus with Pita and Celery

Falafel with Celery

Seasonal Fruit Platter with Honey Mint Yogurt Dip

All Natural Chicken Tenders

Bone in King of the Wings with choice of (2) dipping sauces:

VJP BBQ, Buffalo, Garlic Parmesan, Tropical Habanero

Sides (Choose 1)

Kettle Chips

French Fries

Onion Rings

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APPETIZER PLATTERS

PREPARED FOR A 30 PERSON GUEST COUNT PER PLATTER



SALAD PLATTER

House Garden Salad with Red Onion, Cucumber, Tomato, and Shredded Cheddar

\$120

Caesar Salad with Parmesan Cheese and Croutons

\$120

The Greektown with Mixed Greens, Roasted Beets, Cucumber, Tomatoes, Kalamata Olives, Pickled Red Onions, Feta, Garlic & Herb Vinaigrette

\$140

Michigan Salad with Red Onion, Tomato, Candied Pecans, Dried Cherries, and Blue Cheese

\$140

GARDEN VEGETABLE PLATTER

Fresh Seasonal Vegetables + House Ranch

\$100

SEASONAL FRUIT PLATTER

Fresh Seasonal Fruits + Honey Mint Yogurt Dip

\$120

ARTISAN CHEESE PLATTER

Assorted Cubed Cheeses with Assorted Roasted Nuts

\$120

CHIPS + DIP PLATTER

Tortilla Chips with Salsa, Beer Cheese, and Guacamole

\$120

SHRIMP COCKTAIL

Served with Spicy Cocktail Sauce, 5 lb (approximately 75 Shrimp)

\$200

BACON WRAPPED SHRIMP

Shrimp wrapped in Applewood Smoked Bacon and glazed with Atwater VJP BBQ Sauce, 50 pieces

\$150

MEATBALLS

Choice of Atwater VJP BBQ, Sweet & Sour, or Classic Marinara with Parmesan Cheese

\$120

CHICKEN TENDER PLATTER

Crispy Chicken Tenders served with Ranch & Blue Cheese. Choice of 2 additional Dipping Sauces: Buffalo, VJP BBQ, Garlic Parmesan, Tropical Habanero

\$180

HUMMUS WITH PITA + CELERY PLATTER

Pita Chips, Celery and Garlic Hummus Dip

\$150

FALAFEL WITH PITA + CELERY PLATTER

House made Falafel Bites, Pita Chips, and Celery

\$150

CHICKEN WINGS PLATTER

Served with Ranch & Blue Cheese.

Choice of 2 additional Dipping Sauces: Buffalo, VJP BBQ, Garlic Parmesan, Tropical Habanero

\$180

BRAT PLATTER

ATWATER - Pretzel bun, bacon onion, beer cheese, jalapeño

TRADITIONAL - Sauerkraut, Dirty Blonde mustard.

\$210

PRETZEL BITE PLATTER

Crispy, Soft, Salted Pretzel Bites + House Made Beer Cheese Dip & Atwater Mustard

\$140

INDIVIDUAL PIZZAS

Margherita - Red Sauce, Five Cheese Blend, Fresh Mozzarella, Tomato, Basil, and Garlic Butter Crust

Classic - Red Sauce, Five Cheese Blend, Pepperoni, and Garlic Butter Crust

Shroom - Garlic Parmesan Sauce, Five Cheese Blend, Braised Mushrooms, Red Pepper Flakes, and Garlic Butter Crust

Gluten Free Crust can be Substituted for \$2

\$14 Each

BEVERAGE SERVICE

BEVERAGE OPTIONS FOR EVERYONE



DRAUGHT BEER, CIDER, SELTZER, SPIRITS, AND STANDARD MIXED DRINKS PLUS NON ALCOHOLIC BEVERAGES

\$16 per person for 1 hour
\$23 per person for 2 hours
\$30 per person for 3 hours
\$37 per person for 4 hours

ATWATER SPIRITS include our Atwater Vodka, Three Finger Gin, and Circa Bourbon

LIMITED CONSUMPTION / DRINK TICKETS - \$8 EACH

Hosts may choose a set number of beverages per person through the distribution of drink tickets. This is perfect for corporate events, outings, and team building sessions. Drink tickets are valid for any Draught Beer, Cider, Seltzer, Spirit, or Standard Mixed Drink.

Atwater Event Policy prohibits the consumption of Atwater Liquor as shots.

Please note that we have the responsibility to refuse service to any guest who has over consumed alcoholic beverages, as well as have full authority to ask said person(s) to leave the premises, and in rare cases call upon the Detroit Police Dept for refusal to comply.

