



Mertens Events

2024

Our Venues

MERTENS PRIME

Mertens Prime is a renowned restaurant, named a Top 10 restaurant by Grand Rapids Magazine. showcased as a favorite dining The restaurant offers a variety of dining options, impressive steak menu and many experiential tableside dining presentations. The ambiance preserves the historic charm of the original 1914 hotel lobby and dining room.

MERTENS ROOFTOP

The rooftop dining, located on the ninth floor, offers a unique experience with stunning views of the Grand Rapids skyline. It features elegant yet laid-back seating arrangements inspired by the desire to showcase the best seating the city has to offer. Multi-year winner of best Rooftop Bar in Grand Rapids over different contests and magazines/websites.

FACT SHEET

Location

- Physical Address: 35 Oakes St SW, Grand Rapids, MI 49503
- Description: Mertens Prime occupies the entirety of the original main floor of the historic hotel that opened in 1914. It is located in downtown Grand Rapids, just half a block east of Van Andel Arena, Studio Park, and the Canopy by Hilton Hotel.

Parking

- Street Parking: Free on Saturdays, Sundays, and after 6 PM on weekdays.
- 3 Parking garages are within 1 block of the restaurant. Studio Park, Weston & Cherry Street.

Hotels

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

Notable Venues Nearby

Van Andel Arena
Studio Park
Amway Hotel
Live @ 30 Monroe

DeVos Concert Hall
DeVos Convention Center
Grand Rapids Public Museum
Intersection

Civic Theater
Downtown Market

Event Spaces

Fleur de Lis

Capacity: Up to 100 guests

This is Mertens' primary private dining room, ideal for various types of private events. It offers a splendid private setting with the unique decor of Mertens. The room is equipped with A/V equipment and can pair with The Bar and Main Dining for larger functions, accommodating up to 200 standing guests for events that may include dance floors or exposition spaces.

Main Dining

Capacity: Up to 125 guests (90 seated, 125 standing)

The main dining room, Main Dining, can be booked either fully privately or semi-privately behind a half-wall, accommodating up to 45 seated guests for a semi-private experience. This space pairs well with The Bar for an enhanced experience and can be utilized in various configurations to suit different event needs.

The Bar

Capacity: 25-40 guests

The Bar includes bar seating and a sizeable bar-rail area, making it an ideal venue for company happy hours or bar-focused events. Often rented as a welcome area for guests before they proceed to Fleur de Lis or Main Dining for meals.

Rooftop

Capacity: Up to 45 guests

Description: Mertens Rooftop features an outdoor area with spectacular views of sunsets and the Grand Rapids skyline, along with an indoor area suitable for buffet and station setups. The outdoor area is subject to weather conditions, with Fleur de Lis available as a weather backup.

Dining Options

Breakfast

Continental Breakfast: Includes assorted breakfast breads and pastries, fresh fruit, juices, water station, Mertens Blend Coffee, and tea selection. Upgrades include yogurt parfait with fresh berries and granola, hard-boiled eggs, and smoked salmon.

Full Meal Breakfast Buffet: Features scrambled eggs with fresh herbs, fresh fruit, fresh rolls, fruit preserves, butter, orange juice, water station, Mertens Blend Coffee, and tea selection. Upgrades include vegetables like Lyonnaise potatoes, herbed mushrooms, roasted tomatoes with Emmentaler cheese, and various proteins.

Lunch

Buffet Presentations: Options include house salad of artisanal lettuce and shallots, various mains like ratatouille stuffed pepper, pasta jambon et truffe, roasted chicken breast, and roasted salmon. Accompaniments include roasted garlic potato puree, Lyonnaise potatoes, sautéed spinach, and herb-roasted potatoes.

Plated Lunch: Guests can choose a first course, main course, and main accompaniment.

Dinner

Family-Style: Meals are served in large vessels and include options like salads, house-made pasta, mains, and sides. Desserts include house-made ice cream with chocolate or raspberry sauce and a selection of cookies and baked goods.

Buffet Options: Includes selections of first courses, mains, sides, and desserts.

Plated Dinner: Custom-designed for each event with choices of first courses, mains, and desserts.

Stand Alone Stations & Passed Options

- Passed Appetizer
- Seafood Towers
- Bar Presentations
- Food Displays
- Meeting Baskets
- Food pick-up for offsite events
- Carving Stations
- Cheese Cart
- Mimosa or Aperol Carts

BREAKFAST

Continental Breakfast | \$32/Guest

Includes assorted breakfast breads and fresh pastries, fresh fruit, juices, water station, Mertens Blend Coffee, and tea selection.

Upgrade Opportunities:

- Yogurt parfait with fresh berries and granola: \$11/guest
- Hard boiled eggs: \$21/dozen
- Smoked salmon with accoutrements: \$245

Full Meal Breakfast Buffet | \$39/Guest

Features scrambled eggs with fresh herbs, fresh fruit, fresh rolls, fruit preserves, butter, orange juice, water station, Mertens Blend Coffee, and tea selection.

Upgrades Opportunities

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

Proteins: \$8: Breakfast sausage | Sliced bacon | Bacon lardons | Rosemary fried ham batons | Vegan Sausage | Turkey Bacon

Other: Pancakes with maple syrup (two dozen pieces): \$75 | Smoked salmon with accoutrements: \$245

Plated Breakfast

Served individually with Mertens bread baskets, butter, preserves, Mertens Blend coffee, teas, and assorted juices.

1 starter, 1 main, 1 potato, 1 protein: \$41

1 starter, 2 mains, 1 potato, 2 proteins: \$46

2 starters, 2 mains, 1 potato, 2 proteins: \$49

Starters: Fresh fruit cup | Yogurt parfait cup | Roll with preserves

Mains: Herbed Cheese Omelet | Pancakes with syrup | Fried eggs | Scrambled eggs with herbs | Waffles | French Toast

Vegetables: Lyonnaise potatoes | Herbed mushrooms | Roasted tomatoes with cheese | Sauteed Spinach & Broccoli | Herb-roasted potatoes

Proteins: Breakfast sausage | Sliced bacon | Bacon lardons | Rosemary fried ham | Shaved Steak (+10) | Vegan Sausage (+3) | Turkey Bacon

Lunch

Lunch Buffet \$69/guest

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

Ratatouille stuffed pepper (can be made vegan)

Truffled Pecorino Pasta | Roasted chicken breast glazed carrots | Grilled Salmon with asparagus | Petite filet mignon (\$29 supplement) BLT Station

Sides (choose one, add one more for \$14/guest): Potato puree | Lyonnaise potatoes | Sauteed spinach | Sauteed mushrooms | Herb-roasted potatoes | House-made rolls with butter

Soup and Salad Buffet: \$33/guest

Soups (Select 2): French Onion Soup, Tomato Bisque, Seasonal Offering

House salad of artisanal lettuce & shallots

Accompaniments: Bacon Lardons | Walnuts | Crouton | Cornichons | Grape tomato | Blue cheese | Shredded Swiss | Pickled onion | Mixed Fresh Vegetables | Baguette with butter

Plated Lunch (a la carte pricing)

First Course (choose one, add a second option for \$6/guest):

House Salad | Shrimp Cocktail (+\$8) | Eggs Mayonnaise | French Onion Soup (+\$4) | Bacon Lardon Salad (+3)

Main Course (choose two, the higher priced point is the prevailing price. Choose one and decrease the price per guest by \$5):

Vegan Taginer: \$39

Pasta Jambon et Truffle: \$49

Roasted Airline Chicken Breast: \$54

Roasted Salmon: \$64

Duck Confit a la Orange: \$72

Petit Filet Mignon: \$79

Filet Mignon: \$98

Main Accompaniment (one is included, add a second for \$8/guest):

Garlic potato puree | Lyonnaise potatoes | Sauteed mushrooms & onions | Roasted mixed vegetable | Herb-roasted potatoes | Roasted Asparagus |

Dessert (minimum of 5 of any one selection):

Cheesecake: \$16 | Cherry Crumble \$14 | Creme Brulee \$8 | Beignets with Dipping Sauce \$10

Dinner

Family-Style:

- Salad & Pasta | \$34
- Salad, Pasta & Side | \$39
- Salad & Two Pastas | \$42
- Salad, Main & Side | \$52
- Salad, Main & Two Sides \$58
- Salad, Pasta, Main & Side | \$64

Salads: Crisp vegetable salad, bleu cheese salad, bacon lardons salad (+\$2)

Pasta: Truffled Pecorino Creste de Gallo, Herbed Tomato Red Sauce over Spaghetti, Lemon & Basil Pesto Fettuccine (add bacon to any pasta choice +3, add shrimp +6)

Mains: Roasted chicken breast roasted vegetables, Grilled Salmon with asparagus, sirloin steak (halved), ribeye (halved +12),

Sides: Garlic potato puree, Roasted mixed seasonal vegetables, Seared mushrooms and onions, Spinach Gratinee (+2)

Desserts: House-made ice cream with 2 fruit sauces, selection of cookies and baked goods Cherry crumble, Cheese cake slices (+3)

Plated Dinner

Custom designed based on seasonal and financial considerations. Includes rolls and butter, choice of first course and main. **Two first course options and two main options per event.** All served with garlic potato puree and green vegetable garnish. Prepared to medium, Add a sauce for \$4 per guest.

First Courses: Onion soup Gratinee, Assorted cheese plate, House salad, Salad with bacon lardons (+\$3), Shrimp Cocktail (+\$8).

Mains:

- Vegan Tagine \$40
- Truffled Pecorino Pasta \$54
- Roasted chicken breast \$59
- Grilled Salmon \$68
- Duck Leg Quarter Confit \$76
- Petit 8oz Filet Mignon \$83
- Petite 10oz Ribeye \$87
- 1lb Ribeye \$99

Desserts: House-made ice cream with 2 fruit sauces, selection of cookies and baked goods Cherry crumble, Cheese cake slices (+3)

DINNER: BUFFET

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

FIRST COURSE

French Onion Soup Bar
Assorted Fresh Fruit
Seasonal House Salad
House Salad with Bacon (+5)

MAINS

Vegan Tagine
Truffled Pecorino Creste de Gallo Pasta
(add bacon lardon +3)
Roasted Chicken Breast
Grilled Salmon +\$7
Duck Confit +\$7,
Petit 8oz Filet Mignon +\$35
Filet Mignon +\$49

SIDES

Garlic Potato Puree
Sautéed Mushroom & Onion
Glazed Brussel Sprouts
Mac & Cheese
Maple Roasted Carrots

DESSERTS

Cherry Crumble Display
Cheesecake display
Assorted Cookie Display
Gluten Free Cookie upcharge (+2)

Hors d'oeuvres

Chilled & Room Temperature Options (\$48 per dozen):

Brie and apple crostini with honey
Ratatouille crostini
Eggs mayonnaise
Truffle cheese crostini with Arugula
Assorted Cookies

Premium Chilled & Room Temperature Options (\$79 per dozen):

Thin-sliced filet mignon on toast point with horseradish sauce
Smoked Salmon Flatbread Pieces
Jumbo Shrimp Cocktail
Mini Cheesecake bites

Warmed Options (\$58 per dozen):

Ham & Emmental on ciabatta with Dijon mustard
Stuffed mushroom caps with tarragon
Herbed Cheese stuffed peppers
Thuringer meatballs with Mornay
Herbed Potato Croquettes
Cherry Crumble Cups
Bavarian Pretzel Sticks with Sauce

Premium Warmed Options (\$60 per dozen):

Thin-sliced sirloin mini-sandwich with blue cheese
Confit Duck with Parsnip Puree & Fig
Mini BLT Sliders
Shrimp Beignets
Glazed Pork Belly Skewers
Bananas Foster Cups
Beignets with Fruit Sauce

RECEPTION DISPLAYS

Carving Stations

Whole Chateaubriand: \$535 (Serves 10-20)

Whole Roasted Turkey: \$325 (15 lbs)

Whole Roasted Turkey Breast: \$185 (all-white meat)

Chef Fee for Carving Stations: \$135 for max 2 hours (one chef per 100 guests),
additional chefs \$90 per hour

Seafood Displays

Oysters on the Half Shell: \$5 per piece (Min 20 pieces)

Shrimp Cocktail Display: \$4.5 per piece (Min 20 pieces)

Crab Claw Display: Market price (Min 20 pieces)

Grand Plateau de Fruits de Mer: \$175/\$250 (Serves 2-3 / 4-6)

Reception Displays

Smalls serve 25 | Large serves 50

Cheese & Meats Display: 5lbs - \$365 | 10lbs - \$565

Steak Display: 2.5 lbs steak & cheese, serves 10-20 / \$425; 5 lbs, serves 20-25 / \$790;
10 lbs, serves 40-50 / \$1,275

Vegetable Display: Small- \$155; Large- \$260

Fresh Fruit Display: Small, serves 25 - \$225; Large- \$395

Vegetable & Fresh Fruit Display: Small \$170; Large - \$325

Additional Displays

Spinach Dip for 25: \$135

Poutine Bar for 25: \$150

Cajun Shrimp Dip for 25: \$175

Sweet Displays

Cheesecake Dip with Fresh Fruit \$160

Assorted Chocolate Truffles - \$180

Mini Macaron Tower \$200

Croquembouche Tower \$350

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	Elite	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.

Non-Alcoholic Package - Please indulge in some of the N/A wine, beer, mocktail, liquor like offerings that Mertens offers to their guests. Pricing is based on unique guest needs and is available under the same pricing for the Hourly bar and the rest will be al a carte. Special requests can be taken and pricing adjusted accordingly

All the above include fruit garnishes and basic mixers. Mixers that are not offered as standard on the menu or custom syrups are subject to upcharges.

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

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.

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.