



# HAWORTH HOTEL CATERING MENU



Nestled in the heart of downtown Holland, our doors first opened in 1997. With over 27 years of experience serving the Holland area, the Haworth Hotel's mission is rooted in a long-standing commitment to making every guest experience with us memorable.

In addition to our in-house, full-service catering and bar offerings, our recently renovated property boasts over 10,000 sq. ft. of flexible event space and 48 beautifully appointed guest rooms. From corporate meetings to family reunions, and passed appetizers to plated dinners, the Haworth Hotel is committed to showcasing hospitality excellence through everything we do.

---

## MENU CONTENTS

Breakfast .....	3
Breakfast A La Carte .....	4
All Day Package .....	5
Lunch Buffets.....	6
Plated Salads .....	7
Handhelds .....	8
Beverages and Snacks .....	9
Displays .....	10
Hors D'oeuvres .....	11
Dinner Buffets .....	12
Plated Dinners .....	13
Desserts .....	14
Bar Services .....	15
Alcohol Selections and Specialty Packages .....	16
Cocktails Add-ons .....	17
Bar Policies .....	18

For more information or to book your event at the Haworth Hotel,  
reach out to our dedicated sales team through  
email at [haworthevents@hope.edu](mailto:haworthevents@hope.edu) or by phone at (616) 395-7980.

Follow us on social media @haworthhotel and visit us online at [haworthhotel.com](http://haworthhotel.com)



# BREAKFAST

All breakfast options include water service.  
Priced per person. Minimum of 12 guests.

## BUFFET OPTIONS

All buffet options are available plated upon request.

### Continental Breakfast CG

Assorted breakfast pastries, fresh fruit salad, choice of a steel cut oatmeal station, or a yogurt parfait station

### Classic Breakfast CG

Assorted breakfast pastries, fresh fruit salad, cage-free scrambled eggs, choice of one potato, and one protein

### Sunrise Spread CG

Assorted breakfast pastries, fresh fruit salad, cage-free scrambled eggs, choice of one potato, two proteins, and one addition

### Breakfast Taco Bar CG

Cage-free scrambled eggs, chorizo, roasted vegetables, roasted potatoes, shredded cheddar cheese, salsa verde, lime, cilantro, warm corn and flour tortillas, fresh fruit salad, churro donuts

## DISPLAY BOARDS

### Avocado Toast Board CG

Smashed avocado, radish, cucumber, hard-boiled egg, applewood smoked bacon, balsamic reduction, French baguette

### Breakfast Breads Board CG

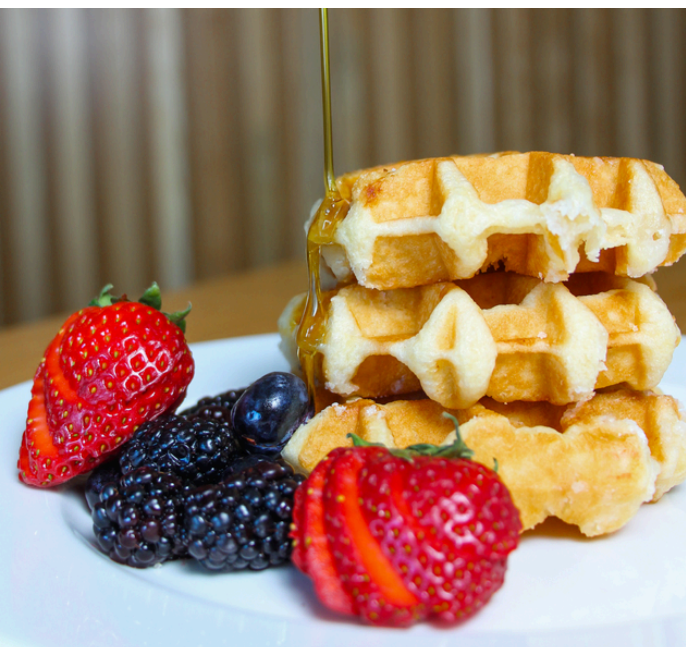
Croissants, everything and plain bagels, assorted flavored cream cheeses, chorizo, smoked salmon lox, prosciutto, soft French brie cheese, Manchego cheese, red onion, capers, grapes, seasonal berries



CONTAINS GLUTEN CG

VEGETARIAN OPTIONS VG

VEGAN OPTIONS V



## SELECTIONS

### Breakfast Potatoes

Roasted breakfast potatoes V  
Fried potato tots V

### Breakfast Proteins

Applewood smoked bacon  
Sausage links  
Turkey bacon  
Dearborn pit ham  
Vegetarian sausage CG VG

### Breakfast Additions

Homemade French toast bake CG VG  
Sugar pearl Belgian waffles CG VG  
Buttermilk biscuits and gravy CG  
Berry overnight oats VG  
Spinach, mushroom, and cheddar cheese frittata VG

# BREAKFAST A LA CARTE

All A La Carte items are priced by the dozen unless otherwise noted.

## EGGS AND PROTEINS

### Individual Egg Bakes

Choice of ham and swiss cheese, broccoli cheddar **VG**, or Greek **VG**

### Pigs in a Blanket **CG**

Seasoned sausage wrapped in puff pastry, served with ketchup and mustard

### Quiche Bites

Assorted flavors include three cheese **CG VG**, spinach Florentine **CG VG**, Lorraine **CG**, and ham, onion, and swiss cheese **CG**

### Individual Quiche Lorraines **CG**

Individual quiches with bacon, swiss cheese, and caramelized onion

### Breakfast Burritos **CG**

Cage-free scrambled eggs, breakfast sausage, shredded cheddar cheese, avocado, and roasted potatoes in a flour tortilla, served with sour cream and salsa verde

### Veggie Crepes **CG VG**

Roasted zucchini, summer squash, red pepper, and mushrooms, served with a roasted tomato and red pepper sauce

### Assorted Proteins

Choice of applewood smoked bacon, sausage links, turkey bacon, Dearborn pit ham, or vegetarian sausage **CG VG**

## BAKERY

### Assorted Breakfast Pastries **CG VG**

### Assorted Donuts **CG VG**

### Bakery Fresh Muffins **CG VG**

### Assorted Sweet Breads **CG VG**

Choice of banana, lemon blueberry, blueberry muffin, lemon pound cake, or orange pound cake

## FRUITS AND YOGURTS

### Individual Yogurt Parfaits **CG VG**

Served with granola and berries

### Fresh Fruit Salad **V**



CONTAINS GLUTEN **CG**

VEGETARIAN OPTIONS **VG**

VEGAN OPTIONS **V**

\*All prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change.\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



# ALL DAY PACKAGE

The all day package includes one breakfast, lunch, breakout and all day continuous beverage service. Priced per person.

**Breakfast, lunch, breakout, and beverage service**

## BREAKFAST

**Assorted breakfast pastries, fresh fruit salad, vanilla yogurt, berries, and granola**

**Choice of one of the following:**

- Egg, bacon, and swiss cheese croissant sandwiches
- Assorted bagels and cream cheese
- Assorted individual egg bakes
- Individual quiche Lorraines
- Breakfast burritos
- Veggie crepes

## LUNCH

**Choice of one of the following buffets:**

- Power Bowl Bar
- Delicatessen
- Casa Mesa
- Tuscan
- Greek
- Grillmaster
- American BBQ
- Artisan Pizza

## BREAKOUTS

**Choice of one of the following:**

- Sweet and Savory
- Pretzel Bar
- Recharge
- Cinema Snacks

## CONTINUOUS BEVERAGE SERVICE

Includes water, regular and decaf coffee, assorted herbal and organic teas, half and half, non-dairy creamer, assorted juices (AM only), and assorted Pepsi products (PM only)



\*All prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change.\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# LUNCH BUFFETS

All lunch buffets include water service. Minimum of 12 guests.

**Power Bowl Bar CG**

Grilled chicken, blackened shrimp, quinoa blend, spring mix, roasted sweet potatoes, roasted broccoli and cauliflower blend, roasted mushrooms, sliced cucumbers, sliced red pepper, shredded carrots, feta cheese, maple dijon dressing, naan

**Delicatessen CG**

Choice of three sandwich selections, kettle chips  
**Choice of one of the following soups:**  
Tomato bisque, broccoli cheddar, butternut squash, or Italian wedding  
**Choice of one of the following:**  
Fresh fruit salad, pasta salad, or garden salad

**Casa Mesa CG**

Seasoned ground beef, adobo chicken, Spanish rice, vegetarian refried beans, shredded cheddar cheese, lettuce, diced onions, diced tomatoes, salsa verde, sour cream, tortilla chips, corn and flour tortillas

**Tuscan CG**

Caesar salad, seasonal vegetables, garlic bread  
**Choice of two of the following:**  
Traditional lasagna, white veggie lasagna, pesto chicken cavatappi, or baked sausage and mozzarella ziti

**Greek CG**

Chicken shawarma, falafel, Greek salad, tabbouleh, spanakopita, basmati rice, roasted red pepper hummus, pita bread

**Grillmaster CG**

French fries, broccoli slaw, leaf lettuce, tomato, onion, assorted cheese slices, bacon-onion jam, caramelized mushrooms, Haworth house sauce, truffle mayo, brioche buns  
**Choice of two of the following:**  
All beef patties, vegetarian patties, or grilled chicken breasts

**American Barbecue CG**

Potato salad, coleslaw, cornbread, bread and butter pickles, shredded romaine, brioche slider buns  
**Choice of two of the following:**  
Smoked beef brisket, honey Dijon broiled chicken thighs, or pulled Boston pork butt

**Artisan Pizza CG**

Garlic bread, Caesar salad  
**Choice of three of the following:**  
Cheese, pepperoni, pesto chicken, margarita, meat lovers, vegetarian, or BBQ chicken



**CONTAINS GLUTEN CG**  
**VEGETARIAN OPTIONS VG**  
**VEGAN OPTIONS V**

\*All prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change.\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



# PLATED SALADS

All plated salads include rolls, butter, and water service.

## Choice of three of the following:

### Fall Mix VG

Kale, arugula, gorgonzola cheese, roasted butternut squash, roasted beets, sliced pear, sugared pecans, maple vinaigrette *Seasonal*

### Thai Crunch CG

Kale, cabbage, curried shrimp, sliced cucumber, green onion, shredded carrot, peanuts, chow mein noodles, ginger mint dressing *Seasonal*

### Power Bowl VG

Mixed greens, falafel, feta cheese, quinoa, sliced avocado, spiralized beets, cucumber, grape tomatoes, spiced almonds, red wine vinaigrette

### Southwest Chicken

Romaine lettuce, cumin and coriander rubbed grilled chicken, queso fresco cheese, black bean and roasted corn salsa, sliced avocado, grape tomatoes, tortilla strips, chipotle ranch dressing

### Chicken Caesar CG

Romaine lettuce, grilled chicken breast, parmesan cheese, focaccia croutons, caesar dressing

### Orchard Harvest

Spring mix, grilled chicken, chèvre cheese, honey crisp apple slices, spiralized beets, dried cherries, sea salt cashews, raspberry vinaigrette

### Spring

Boston bibb lettuce, chicken salad, berries, spiced almonds, dried cherries, mandarin oranges, raspberry vinaigrette

### Cobb

Romaine lettuce, grilled chicken breast, applewood smoked bacon, black forest ham, gorgonzola cheese, hard-boiled egg, sliced avocado, grape tomatoes, red wine vinaigrette



## SOUP ENHANCEMENT

**Priced per person. Choice of one of the following:**

**Butternut Squash VG** *Seasonal*

**Italian Wedding CG** *Seasonal*

**Tomato Bisque VG**

**Broccoli Cheddar CG VG**

**CONTAINS GLUTEN CG**

**VEGETARIAN OPTIONS VG**

**VEGAN OPTIONS V**

# HANDHELDS

All handhelds include kettle chips, fresh fruit salad, and water service.

## Choice of three of the following:

### Turkey Ciabatta CG

Roasted turkey breast, applewood smoked bacon, spring mix, candied pecans, and cranberry brie cheese spread on ciabatta *Seasonal*

### Charred Vegetable CG VG

Arugula, charred zucchini, summer squash, sweet potato, carrot ribbons, onion, and almond pesto on a sub bun *Seasonal*

### Chicken Caesar Wrap CG

Grilled chicken breast, parmesan cheese, romaine, and caesar dressing in a spinach wrap

### Club Sandwich CG

Roasted turkey breast, applewood smoked ham, applewood smoked bacon, provolone cheese, shredded lettuce, tomato, and mayonnaise on focaccia

### California Turkey CG

Roasted turkey breast, applewood smoked bacon, provolone cheese, Boston bibb lettuce, smashed avocado, cucumber, tomato, and green goddess dressing on a sub bun

### Roast Beef CG

Roasted top round, horseradish cheddar cheese, leaf lettuce, pickled red onion, tomato, and whole grain mustard aioli on sourdough bread

### Vegan Wrap CG V

Spring mix, smashed avocado, shredded carrot, cucumber, tomato, pickled red onion, and roasted red pepper hummus in a spinach wrap

### Chicken Salad Croissant CG

Pistachio-tarragon chicken salad, Boston bibb lettuce, and tomato on a French butter croissant bun

## SOUP ENHANCEMENT

### Priced per person. Choice of one of the following:

Butternut Squash VG *Seasonal*

Italian Wedding CG *Seasonal*

Tomato Bisque VG

Broccoli Cheddar CG VG



CONTAINS GLUTEN CG

VEGETARIAN OPTIONS VG

VEGAN OPTIONS V



# BEVERAGES AND SNACKS

Priced per person.

## A LA CARTE BEVERAGES

**Regular and Decaf Coffee**

**Cold Brew Coffee**

**Hot Chocolate**

**Unsweetened Iced Tea**

**Assorted Herbal and Organic Teas**

**Assorted Fruit Juices**

Choice of orange, apple, grape, or cranberry

**Lemonade**

**Celsius Energy Drinks**

**12oz Pepsi Products**

Canned soda or canned Bubly

**16oz San Pellegrino Bottled Sparking Water**

**Fiji Bottled Water**

**10oz Bottled Water**

## A LA CARTE SNACKS

**White Cheddar Popcorn**

**Assorted Kettle Chips**

**Assorted Sun Chips**

**Jack Links Meat Sticks**

**Assorted Welch's Fruit Snacks**

**Trail Mix**

**Kashi Trail Mix Bars**

**Granola Bars**

**Mixed Nuts**

## BREAKOUTS

**Includes water service.**

**Sweet and Savory** CG VG

Gourmet cookies, assorted brownies, assorted salty snacks

**Pretzel Bar** CG VG

Regular and cinnamon sugar soft pretzels, served with warm beer cheese, mustard and warm icing

**Recharge** CG

Energy bites, meat sticks, trail mix, Celsius energy drinks, fresh vegetable crudité's, roasted red pepper hummus

**Cinema Snacks** CG VG

Regular and caramel popcorn, seasonings, movie theater style candy

## CONTINUOUS BEVERAGE SERVICE

Includes water, regular and decaf coffee, assorted herbal and organic teas, half and half and non-dairy creamer

**Choice of one of the following:** Assorted juices, iced tea, or assorted Pepsi products

One Time Service

Half Day Continuous Service

Full Day Continuous Service

## H2O INFUSION DISPENSERS

1.5 gallon dispenser

3 gallon dispenser

**Choice of one of the following:** Cucumber, orange-lime, or lemon

# DISPLAYS

Priced per person unless otherwise noted.

## DIPS AND SPREADS FLIGHT

Display includes pimento cheese **VG**, smoked whitefish spread, and roasted red pepper hummus **V**, served with pita chips and assorted crackers **CG**

## MINI BRIOCHE SANDWICHES

**Minimum order of one dozen per sandwich. Served with lettuce and tomato, mustard and mayonnaise available on the side.**

Ham and swiss cheese **CG**, turkey and colby jack cheese **CG**, roast beef and cheddar cheese **CG**, vegetarian **CG VG**

## CHARCUTERIE BOARD

**Chef's choice of cured meats, artisanal cheeses, assorted accompaniments of crackers**

**Small Board CG**

Serves 12

**Medium Board CG**

Serves 24

**Large Board CG**

Serves 50

## FRESH VEGETABLE CRUDITÉ TRAY

**Fresh vegetable crudités, roasted red pepper hummus, ranch dressing**

**Small Board VG**

Serves 12

**Medium Board VG**

Serves 24

**Large Board VG**

Serves 50



**CONTAINS GLUTEN CG**

**VEGETARIAN OPTIONS VG**

**VEGAN OPTIONS V**



# Hors D'oeuvres

Priced by the dozen unless otherwise noted.

## COLD

### Vegan Lettuce Wraps **V**

Boston bibb lettuce, glass noodles, shredded carrots, red pepper, cucumber, cilantro, mint, cashews, served with ginger mint dressing **Seasonal**

### Beef Tenderloin Crostini **CG**

Grilled beef tenderloin, Boursin smear, pickled red onion, toasted baguette

### Beet Crostini **CG VG**

Red and golden beets, arugula, pistachio, goat cheese spread, citrus, seasoned baguette **Seasonal**

### Antipasto Skewers

Chef's choice of meats, artisanal cheeses, pickled vegetables

### Caprese Skewers **VG**

Fresh mozzarella, almond pesto, grape tomatoes, fresh basil, balsamic reduction

### Fresh Fruit Skewers **V**

Chef's choice of fresh fruit skewers

### Brie and Fig Tarts **CG VG**

Soft French brie cheese, mission fig preserves, marcona almonds, savory tart shell

### Jumbo Shrimp Cocktail

Old Bay poached shrimp, cocktail sauce, lemon

## HOT

### Zucchini Fritters **CG VG**

Fried zucchini fritters, lemon aioli, fresh dill **Seasonal**

### Coconut Shrimp **CG**

Panko crusted coconut shrimp served with mango chutney

### Forest Mushroom Arancini **CG VG**

Panko crusted forest mushroom and parmesan cheese stuffed risotto balls

### Bacon Wrapped Dates

Applewood smoked bacon wrapped dates

### BBQ Glazed Meatballs **CG**

Beef and pork meatballs with a grilled peach BBQ sauce

### Chicken Wings

Choice of buffalo or garlic parmesan wings, served with carrots, celery, and choice of blue cheese or ranch dressing

### Mini Vegetarian Spring Rolls **CG VG**

Served with a sweet Thai dipping sauce

### Warm Dips

Choice of spinach and artichoke **VG**, crab, or buffalo chicken. Served with tortilla chips



**CONTAINS GLUTEN **CG****

**VEGETARIAN OPTIONS **VG****

**VEGAN OPTIONS **V****

# DINNER BUFFETS

All dinner buffets include rolls, butter, and water service.  
Priced per person. Minimum of 12 guests.

Two entrées, two salads, and two sides  
Three entrées, two salads, and two sides

## Tuscan Chicken

Seared chicken breast, sun-dried tomato sauce,  
basil chiffonade *Seasonal*

## Whiskey Glazed Salmon

Grilled salmon filet, sticky bourbon glaze,  
bacon walnut topping *Seasonal*

## Burgundy Braised Beef

Red wine braised beef chuck, roasted vegetable au jus

## Chicken Marsala

Seared chicken breast, mushroom marsala wine sauce

## Truffle Ravioli **CG VG**

Truffle filled pasta, wild mushroom alfredo, truffle oil

## Marinated Grilled Vegetable Skewers **V**

Marinated grilled vegetable skewers, chimichurri

# SALAD SELECTIONS

## Garden Salad **V**

Mixed greens, tomatoes, cucumbers, carrots, radishes,  
choice of dressing

## Caesar Salad **CG VG**

Romaine, parmesan cheese, onions, croutons, caesar dressing

## Spinach Salad

Spinach, bacon, feta cheese, strawberries, red onions, spiced almonds,  
choice of dressing

## Michigan Salad **VG**

Mixed greens, gorgonzola cheese, dried cherries, candied pecans,  
raspberry vinaigrette



**CONTAINS GLUTEN **CG****  
**VEGETARIAN OPTIONS **VG****  
**VEGAN OPTIONS **V****



# SIDE SELECTIONS

**Parmesan Crusted Brussel Sprouts **CG VG****  
**Garlic Ginger Roasted Broccoli **V****  
**Salt and Pepper Green Beans **V****  
**Signature Vegetable Blend **V****  
**Creamy Chive Mashed Potatoes **VG****  
**Smoked Cheddar Potato Au Gratin **VG****  
**Rosemary Roasted Potatoes **V****  
**Lemon Herb Rice Pilaf **V****



# PLATED DINNERS

All plated dinners include rolls, butter, one salad selection, and water service. Lunch portions are available upon request. Priced per person.

## Choice of two of the following:

### Tuscan Chicken

Seared chicken breast, sun-dried tomato sauce, basil chiffonade, served with mushroom risotto and seasonal vegetables *Seasonal*

### Whiskey Glazed Salmon CG

Grilled salmon filet, sticky bourbon glaze, bacon walnut topping, served with creamy chive mashed potatoes and parmesan crusted brussel sprouts *Seasonal*

### Poached Whitefish

Poached whitefish, capers, lemon, served with roasted Yukon gold potatoes and roasted asparagus *Seasonal*

### Burgundy Braised Beef CG

Red wine braised beef chuck, roasted vegetable au jus, served with creamy chive mash potatoes and parmesan crusted brussel sprouts

### Filet Mignon CG

Center cut angus beef tenderloin, bordelaise sauce, served with smoked cheddar au gratin potatoes and roasted asparagus

### Chicken Marsala

Seared airline chicken breast, mushroom marsala wine sauce, served with creamy chive mashed potatoes and salt and pepper green beans

### Pistachio Pork Chop

Pistachio crust, cherry chutney, served with parmesan risotto and salt and pepper green beans

### Truffle Ravioli CG VG

Truffle filled pasta, wild mushroom alfredo, truffle oil, served with garlic roasted broccoli

### Cauliflower Steak V

Braised lentils, roasted red pepper and tomato purée, served with seasonal vegetables

## SALAD SELECTIONS

### Garden Salad V

Mixed greens, tomatoes, cucumbers, carrots, radishes, choice of dressing

### Caesar Salad CG VG

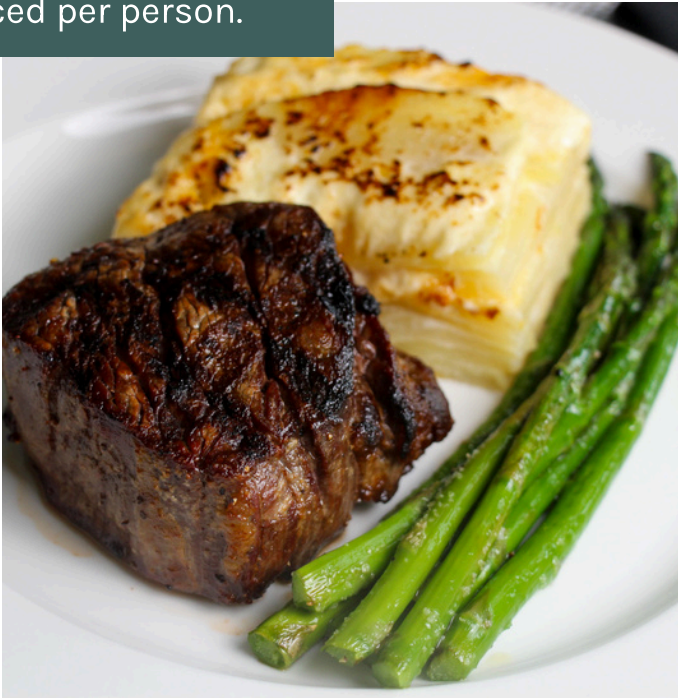
Romaine, parmesan cheese, onions, croutons, caesar dressing

### Spinach Salad

Spinach, bacon, feta cheese, strawberries, red onions, spiced almonds, choice of dressing

### Michigan Salad VG

Mixed greens, gorgonzola cheese, dried cherries, candied pecans, raspberry vinaigrette



CONTAINS GLUTEN CG  
VEGETARIAN OPTIONS VG  
VEGAN OPTIONS V

\*All prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# DESSERTS

Priced per person unless otherwise noted.

## SMALL BITES

**Cannoli** CG VG

**Chocolate Covered Strawberries** V

**Fudge Brownies** CG VG

**Assorted Gourmet Cookies** CG VG

**Petite Dessert Bites Display**

Choice of three of the following: fruit tarts CG VG, key lime tarts CG VG, flourless chocolate cake VG, salted caramel chocolate tarts CG VG, or pecan pie tarts CG VG

## PLATED DESSERTS

**Assorted Desserts** CG VG

Choice of two of the following: vanilla bean crème brûlée, key lime pie, chocolate truffle cake, lemon mascarpone cake, or tiramisu

**Cheesecake** CG VG

Choice of New York style, pistachio, chocolate, or s'mores

## GOURMET CUPCAKES

**Minimum order of one dozen per flavor** CG VG

Cookie dough, espresso, cherry almond, honey lavender, vanilla bean mousse with berries, strawberry cheesecake, or strawberry pistachio

## CAKES

**Choice of one of the following cake flavors:**

Chocolate CG VG

Vanilla CG VG

Marble CG VG

Red Velvet CG VG

Carrot Cake CG VG

**Choice of one of the following fillings:**

Bavarian Custard VG

Raspberry V

Lemon V

**Choice of one of the following frosting flavors:**

Vanilla or Chocolate Whipped VG

Vanilla or Chocolate Buttercream VG

Cream Cheese VG

**Priced per item.**

**Quarter Sheet**

**Half Sheet**

**Full Sheet**



**CONTAINS GLUTEN** CG  
**VEGETARIAN OPTIONS** VG  
**VEGAN OPTIONS** V

\*All prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change. \*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## HOSTED UNLIMITED BAR

Priced per person. All guests over 21 years of age will be charged the full menu price.

### Beer, Wine and Spirits

	Select	Premium
	House brand cocktails, domestic and imported beers, house brand wines, and Pepsi products	Premium brand cocktails, domestic and imported beers, craft beers and seltzers, premium brand wines, and Pepsi products
TWO HOURS	priced per person	priced per person
THREE HOURS	priced per person	priced per person
FOUR HOURS	priced per person	priced per person
FIVE HOURS	priced per person	priced per person

### Beer and Wine

	Select	Premium
	Domestic and imported beers, house brand wines, and Pepsi products	Domestic and imported beers, craft beers and seltzers, premium brand wines, and Pepsi products
TWO HOURS	priced per person	priced per person
THREE HOURS	priced per person	priced per person
FOUR HOURS	priced per person	priced per person
FIVE HOURS	priced per person	priced per person

## HOSTED CONSUMPTION BAR

Hosted consumption bars are hosted by the client, who is responsible for the total of all drinks consumed. Invoices will be calculated after the conclusion of the event based on consumption.

PEPSI PRODUCTS
DOMESTIC BEER
IMPORTED BEER
CRAFT BEER/SELTZER
SELECT SPIRITS
PREMIUM SPIRITS
SELECT WINE
PREMIUM WINE

## CASHLESS AND TICKETED BARS

Cash is not an accepted form of payment, only credit and debit cards will be accepted. Event hosts also have the option to provide drink tickets to guests. Invoices will be calculated after the conclusion of the event based on consumption.

PEPSI PRODUCTS
DOMESTIC BEER
IMPORTED BEER
CRAFT BEER/SELTZER
SELECT SPIRITS
PREMIUM SPIRITS
SELECT WINE
PREMIUM WINE

\*All prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change.

# ALCOHOL SELECTIONS

## BEER

### Domestic

Coors Light, Budweiser, Bud Light, Michelob Ultra

### Import

Stella Artois, Corona

### Craft

Bell's Seasonal, Founders All Day IPA, New Holland Tangerine Space Machine, New Holland Lake Life Seltzer, Angry Orchard, High Noon

## WINE

### Select

Fox Brook Pinot Grigio, Fox Brook Chardonnay, Fox Brook Cabernet Sauvignon, Fox Brook Merlot

### Premium

Parducci Chardonnay, Parducci Cabernet Sauvignon, Parducci Pinot Noir, Kono Sauvignon Blanc

## SPIRITS

### Select

House Vodka, Whiskey, Bourbon, Gin, Spiced Rum, Silver Rum, Tequila

### Premium

Tito's Vodka, Crown Royal Whiskey, Maker's Mark Bourbon, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, 1800 Silver Tequila

## SPECIALTY PACKAGES

All beverages are charged on consumption.

## MADE IN THE MITTEN PACKAGE

Includes assorted local craft beers, Michigan wines, and Holland made spirits

## MIMOSA BAR

Includes La Luca Prosecco, orange, cranberry, and pineapple juice, with a selection of seasonal fruit

## BLOODY MARY BAR

Includes Tito's vodka, bloody mary mix, celery, olives, pickles, limes, lemons, hot sauce, and Worcestershire sauce

## BUBBLY

### Choice of one of the following:

St. Julian Sparkling Wine

La Luca Prosecco

Red or white sparkling grape juice

\*All prices are subject to a 20% service charge and 6% sales tax. Prices and items are subject to change.



# COCKTAIL ADD-ONS

Priced per drink.

## WARM WEATHER

### **The Tulip**

Tito's Vodka, St. Germain Liqueur, cranberry juice, lime juice

### **Haworth 75**

Tanqueray Gin, St. Julian Sparkling Wine, lemon juice, simple syrup

### **Paloma**

1800 Tequila, grapefruit juice, lime juice, club soda, simple syrup

### **Citrus Mint Mojito**

Bacardi Rum, lime juice, orange juice, sparkling water, mint simple syrup

## COLD WEATHER

### **Spicy Margarita**

1800 Tequila, margarita mix, splash of orange juice, jalapeño simple syrup

### **Apple Cider Moscow Mule**

Tito's Vodka, apple cider, ginger beer, splash of lime juice

### **Bourbon Smash**

Maker's Mark Bourbon, cranberry juice, lime juice, simple syrup

### **Sangria**

Parducci Pinot Noir, chopped fruit (apples, cranberries, and oranges), cinnamon, club soda, cranberry juice

## MOCKTAILS

### **Strawberry Margarita**

Sour mix, strawberry daiquiri mix, Bubly, lime juice

### **Strawberry Mojito**

Strawberry nectar, Starry, mint simple syrup

### **The Sunrise**

Orange juice, pineapple juice, sparkling grape juice, grenadine

### **Apple Cider Mule**

Apple cider, ginger ale, lemon juice

### **Paloma**

Grapefruit juice, Bubly, lime juice

# BAR POLICIES

Guests must be a minimum age of 21 years old with a valid physical ID to be served.

Consumption bars require a minimum sales amount based on the final guest count. If the minimum is not met, the remaining balance will be charged to the final invoice.

Alcohol services will be available for a maximum of 5 hours per event.

No more than (2) alcoholic beverages will be served per valid ID at a time.

No shots, doubles or drinks that require more than (1) standard pour of alcohol will be served.

Alcohol is to be consumed in designated event spaces only.

Haworth Hotel reserves the right to refuse service or terminate bar service at any time.

Bars will close a minimum of 30 minutes prior to the conclusion of each event and will be open no later than 10:30 p.m. In the event that a bar closes due to safety concerns, no refunds will be provided.

Haworth Hotel at Hope College, as a licensee, is the only authority on the administration of sale and service for all alcoholic beverages on the premises. Therefore, all liquor, beer, and wine must be supplied by the Haworth Hotel and consumed on the premises.

## SPECIAL ORDERS

Special orders are available. Please speak with your event contact to learn more. There will be a minimum quantity requirement on special orders and the total must be paid in full.

