



HAWORTH HOTEL
CATERING MENU

Nestled in the heart of downtown Holland, our doors first opened in 1997. With nearly 30 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.

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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 or by phone at (616) 395-7980.



ALL DAY PACKAGE

The all day package includes one breakfast, lunch, breakout and all day continuous beverage service. Priced per person. Limited selections for groups under 10.

Breakfast, lunch, breakout, and beverage service 61

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
- Chefs Seasonal Individual Egg Bakes
- Breakfast Burritos
- Vegan Breakfast Sandwiches
- Avocado Toast Board

LUNCH

Choice of one of the following buffets:

- Power Bowl
- Delicatessen
- Casa Mesa
- Tuscan
- Teriyaki Rice Bowl
- Grillmaster
- American BBQ

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)



Breakfast Burrito



Pretzel Bar

BREAKFAST

All breakfast options include water service.
Priced per person. Limited selections for groups under 10.

BUFFET OPTIONS

Select buffet options are available plated upon request.

Continental Breakfast CG

Assorted breakfast pastries, fresh fruit salad, and a yogurt parfait station **13**

Classic Breakfast CG

Assorted breakfast pastries, fresh fruit salad, cage-free scrambled eggs, choice of one potato, and one protein **15**

Sunrise Spread CG

Assorted breakfast pastries, fresh fruit salad, cage-free scrambled eggs, choice of one potato, two proteins, and one addition **18**

Breakfast Taco Bar CG

Churro donuts, fruit salad, cage-free scrambled eggs, chorizo, roasted vegetables, potatoes, shredded cheddar cheese, salsa verde, lime, cilantro, corn and flour tortillas **18**

DISPLAY BOARDS

Avocado Toast Board CG VG

Smashed avocado, radish, cucumber, hard-boiled egg, balsamic reduction, French baguette **7**

Breakfast Bread Board CG

Chefs selection of artisanal breads, gourmet cheeses, seasonal fruit, and spreads **14**

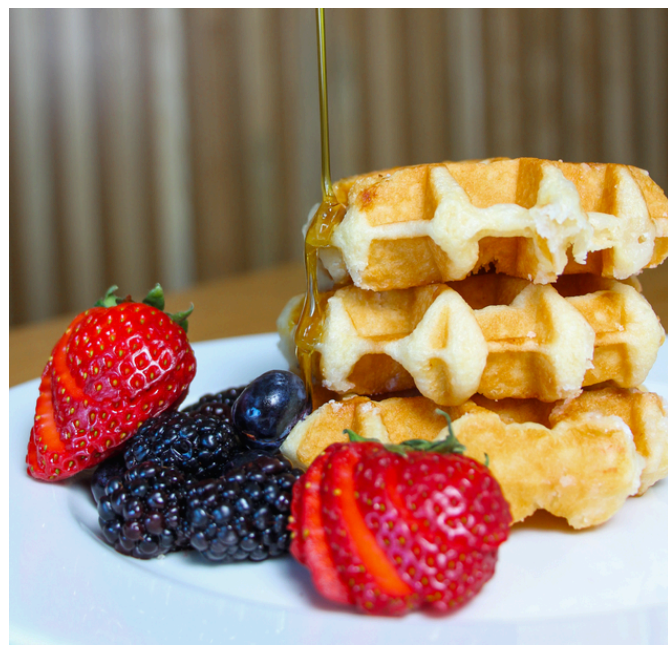


CONTAINS GLUTEN CG

VEGETARIAN OPTIONS VG

VEGAN OPTIONS V

Avocado Toast Board



Belgian Waffles

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 garden **VG** **23**

Pigs in a Blanket **CG**

Seasoned sausage wrapped in puff pastry, paired with ketchup and mustard **23**

Quiche Bites

Assorted flavors **CG** **23**

Individual Quiche **CG**

Chefs seasonal selection **9 per person**

Breakfast Burritos **CG**

Cage-free scrambled eggs, breakfast sausage, shredded cheddar, avocado, and roasted potatoes in a flour tortilla, served with sour cream and salsa verde **9 per person**

Vegan Breakfast Sandwich **CG V**

Vegan sausage patty, vegan egg patty, and spinach served on an English muffin **8 per person**

Assorted Proteins

Choice of applewood smoked bacon, sausage links, turkey bacon, Dearborn pit ham, or vegan sausage **V** **4 per person**

BAKERY

Assorted Breakfast Pastries **CG VG** **25**

Assorted Donuts **CG VG** **22**

Bakery Fresh Muffins **CG VG** **17**

Assorted Sweet Breads **CG VG**

Choice of banana, and lemon blueberry, **17 per loaf, serves eight**

FRUIT AND YOGURT

Fresh Fruit Salad **V** **5 per person**

Individual Yogurt Parfaits **VG**

Served with berries and granola **4 per person**



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

Yogurt Parfait

LUNCH BUFFETS

All lunch buffets include water service.
Limited selection for groups under 10.

Power Bowl CG

Grilled chicken, shrimp, quinoa blend, spring mix, sweet potatoes, broccoli and cauliflower blend, mushrooms, sliced cucumbers, feta cheese, maple dijon dressing, and naan bread **20**

Delicatessen CG

Choice of three sandwich selections, garden salad, and kettle chips **20**

Choice of one of the following soups:

Tomato bisque, broccoli cheddar, sweet corn chowder, potato kale

Casa Mesa CG

Seasoned ground beef, pulled adobo chicken, Spanish rice, vegetarian refried beans, shredded cheddar cheese, lettuce, guacamole, tomatoes, salsa, sour cream, cilantro, tortilla chips, corn and flour tortillas **20**

Tuscan CG

Caesar salad, seasonal vegetables, and garlic bread **20**

Choice of two of the following:

Traditional lasagna, white veggie lasagna, pesto chicken cavatappi, or baked sausage and mozzarella ziti

Teriyaki Rice Bowl

Glazed salmon bites, teriyaki chicken, white rice, cucumber, kimchi, nori papers, edamame, green onion, shredded carrot, bell pepper, sesame seeds, and sriracha mayo **23**

Grillmaster CG

Crispy French fries, broccoli slaw, leaf lettuce, tomato, onion, assorted cheese slices, house sauce, truffle mayo, on a brioche bun **22**

Choice of two of the following:

All beef patties, vegetarian patties, or grilled chicken breasts

American Barbecue CG

Classic potato salad, house-made coleslaw cornbread, bread and butter pickles, shredded romaine, and brioche slider buns **23**

Choice of two of the following:

Smoked beef brisket, honey Dijon broiled chicken thighs, or pulled Boston pork butt



CONTAINS GLUTEN CG

VEGETARIAN OPTIONS VG

VEGAN OPTIONS V

Teriyaki Rice Bowl

PLATED SALADS

All plated salads include rolls, butter, and water service.
Priced per person.

Choice of three of the following:

Berry Grain Bowl VG

Arugula, mixed greens, millet, strawberry, pepitas, pistachio, goat cheese, and blueberry pomegranate dressing **16 Seasonal**

Everything Crunch CG

Broccoli kale slaw, romaine, Parmesan, shredded carrot, everything bagel seasoning, bagel chips, green onion, and grilled chicken, topped with ranch dressing **15 Seasonal**

Flow Bowl VG

Greens, kale, carrots, beets, shaved Brussels, marinated tofu, roasted chickpeas, sesame seeds, garnished with lime wedge and sriracha vinaigrette **17**

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, and chipotle ranch dressing **15**

Chicken Caesar CG

Crisp romaine, grilled chicken breast, shaved parmesan, focaccia croutons, and a caesar dressing **16**

Michigan Harvest

Spring mix, grilled chicken, chèvre cheese, honey crisp apple slices, spiralized beets, dried cherries, sea salt cashews, and raspberry vinaigrette **16**

Cobb

Romaine lettuce, grilled chicken breast, applewood smoked bacon, black forest ham, gorgonzola cheese, hard-boiled egg, sliced avocado, grape tomatoes, and ranch dressing **16**

SALAD BAR ENHANCEMENT

Priced per person. Limited selections for groups under 10.

Make any salad deconstructed **3 per person**

SOUP ENHANCEMENT

Priced per person. Limited selections for groups under 10.

Choice of one of the following:

Sweet Corn Chowder VG **3 Seasonal**

Potato Kale CG **3 Seasonal**

Tomato Bisque VG **3**

Broccoli Cheddar CG VG **3**

SALAD DRESSINGS

Balsamic Vinaigrette V Ranch
Raspberry Vinaigrette V Caesar
Italian V



Berry Grain Bowl



Everything Crunch Bowl

CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTIONS V

HANDHELDS

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

Choice of three of the following:

Muffuletta **CG**

Roasted ham, salami, romaine, topped with truffle mayo and an olive blend, served on a dutch roll **17 Seasonal**

Mediterranean Veggie Wrap **CG VG**

Spinach artichoke spread with an olive tapenade, feta, cucumber, tomato, fresh greens, and chickpeas on a veggie wrap **13 Seasonal**

Haworth B.L.T. **CG**

Bacon, ham, crisp lettuce, ripe tomatoes, and black pepper aioli layered on multigrain bread **14**

Chicken Caesar Wrap **CG**

Grilled chicken breast, shaved parmesan, crisp romaine, and classic Caesar dressing on a spinach wrap **14**

Club **CG**

Roasted turkey breast, applewood smoked ham, applewood smoked bacon, provolone cheese, shredded lettuce, tomato, and mayonnaise on a dutch roll **16**

California Turkey **CG**

Roasted turkey breast, cucumber, bacon, tomato, fresh avocado, shredded romaine, provolone, and sweet honey vinaigrette dressing served on a dutch roll **16**

Roast Beef **CG**

Roasted top round, horseradish cheddar cheese, leaf lettuce, pickled red onion, tomato, and whole grain mustard aioli on sourdough bread **16**

Tex Mex Wrap **CG V**

Spinach wrap with roasted sweet potato, black beans, crisp romaine, pickled onion, and bell pepper, finished with a smoky BBQ drizzle. Served with fresh fruit and kettle chips **15**

Chicken Salad Croissant **CG**

Pistachio-tarragon chicken salad, Boston bibb lettuce, and tomato on a French butter croissant bun **16**

SOUP ENHANCEMENT

Priced per person. Limited selections for groups under 10.

Choice of one of the following:

Sweet Corn Chowder **VG 3 Seasonal**

Potato Kale **CG 3 Seasonal**

Tomato Bisque **VG 3**

Broccoli Cheddar **CG VG 3**



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

Haworth B.L.T.

BEVERAGES AND SNACKS

Priced per person.

A LA CARTE BEVERAGES

- Regular and Decaf Coffee 3
- Hot Chocolate 2
- Unsweetened Iced Tea 2
- Assorted Herbal and Organic Teas 2
- Lemonade 2
- Celsius Energy Drinks 4
- 12oz Pepsi Products 3
- Canned soda, Bubly, or Poppi
- 10oz Bottled Water 2

A LA CARTE SNACKS

- White Cheddar Popcorn 2
- Assorted Kettle Chips 2
- Assorted Sun Chips 2
- Jack Links Meat Sticks 4
- Hope Trail Mix 3
- Kind Bars 3
- Nature Valley Granola Bars 3
- Mixed Nuts 3

BREAKOUTS

Includes water service.

Sweet and Savory CG VG

Gourmet cookies, assorted brownies, and assorted salty snacks 10

Pretzel Bar CG VG

Regular and cinnamon sugar soft pretzels, served with warm beer cheese, mustard and warm icing 8

Recharge CG

Energy bites, meat sticks, trail mix, Celsius energy drinks, fresh vegetable crudités, and lemon artichoke hummus 15

Cinema Snacks CG VG

Regular and caramel popcorn, seasonings, and movie theater style candy 10

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 6

Half Day Continuous Service 10

Full Day Continuous Service 20

SEASONAL BEVERAGES

- Peach Iced Tea 5
- Blueberry Lavender Lemonade 5
- Strawberry Bubbly Refresher 5
- Cold Brew Coffee 5

DISPLAYS

Priced per person unless otherwise noted.

DIPS AND SPREADS FLIGHT

Display includes pimento cheese **VG**, smoked whitefish spread, and lemon artichoke hummus **V**, served with pita chips and assorted crackers **CG** **8**

MINI BRIOCHE SANDWICHES

Minimum order of one dozen per sandwich. Served with lettuce and tomato. Mustard and mayonnaise available on the side **31**

- 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 99
Serves 12

Medium Board CG 197
Serves 24

Large Board CG 405
Serves 50

FRESH VEGETABLE CRUDITÉ TRAY

Fresh vegetable crudités, lemon artichoke hummus, and ranch dressing

Small Board VG 48
Serves 12

Medium Board VG 96
Serves 24

Large Board VG 200
Serves 50



CONTAINS GLUTEN CG

VEGETARIAN OPTIONS VG

VEGAN OPTIONS V

Charcuterie Board

Hors D'oeuvres

Priced by the dozen unless otherwise noted.

COLD

Summer Lettuce Wraps **VG**

Boston bibb lettuce, corn, black bean, crispy chickpeas, bell pepper mango slaw, cilantro, and jalapeño crema **42 Seasonal**

Asian Cucumber Skewers **VG**

Marinated cucumber and water chestnuts, sweet chili glaze, and toasted sesame seeds **48 Seasonal**

Ricotta and Hot Honey Tarts **CG VG**

Mini tart shell with whipped ricotta, raspberry jalapeño jam, hot honey, and pistachio **37**

Watermelon Salad Shooters **VG**

Watermelon marinated in a jalapeño balsamic, tossed together with feta, arugula, and mint **21 Seasonal**

Antipasto Skewers

Chef's choice of meats, artisanal cheeses, and pickled vegetables **26**

Caprese Skewers **VG**

Fresh mozzarella, almond pesto, grape tomatoes, fresh basil, and balsamic reduction **31**

Fresh Fruit Skewers **V**

Chef's choice of fresh fruit skewers **25**

Columbian Shrimp Skewers

Grilled pineapple and shrimp soaked in a Columbian marinade **45**

HOT

Jalapeño Poppers **CG VG**

Roasted jalapeño stuffed with cranberry goat cheese **30 Seasonal**

Forest Mushroom Arancini **CG VG**

Panko crusted forest mushroom and parmesan cheese stuffed risotto balls **22**

Bacon Wrapped Dates

Sweet dates wrapped in applewood smoked bacon **19**

BBQ Glazed Meatballs **CG**

Beef and pork meatballs finished with a blueberry BBQ glaze **20**

Chicken Wings **CG**

Choice of buffalo or garlic parmesan wings, served with carrots, celery, and choice of blue cheese or ranch dressing **18**

Mini Vegetarian Spring Rolls **CG VG**

Crispy vegetable spring rolls served with sweet Thai dipping sauce **28**

Taco Bites **CG**

Phyllo cups, taco meat or seasoned black beans **VG**, green onion, cheese, salsa, and a side of lime crema **35**

Warm Dips

Choice of spinach and artichoke **VG**, or buffalo chicken. Served with tortilla chips **60**



Summer Lettuce Wraps



Columbian Shrimp Skewers

CONTAINS GLUTEN **CG**

VEGETARIAN OPTIONS **VG**

VEGAN OPTIONS **V**

DINNER BUFFETS

All dinner buffets include rolls, butter, and water service. Priced per person. Limited selections for groups under 10.

Two entrées, two salads, and two sides 32
Three entrées, two salads, and two sides 36

Vietnamese Glazed Chicken CG

Grilled chicken glazed in a hoisin sauce marinade with lime, ginger, and mint *Seasonal*

Cajun Honey Butter Salmon

Smokey Cajun marinated Norwegian salmon finished in honey butter *Seasonal*

Burgundy Braised Beef

Slow-braised beef chuck in burgundy wine with roasted vegetable au jus

Chicken Marsala

Seared chicken breast finished in a savory mushroom marsala wine reduction

Truffle Ravioli CG VG

Truffle-filled ravioli tossed in a creamy wild mushroom Alfredo, finished with truffle oil

Stuffed Portabello V

Roasted portobello mushroom filled with wild rice, quinoa, spinach, and caramelized onions

SALAD SELECTIONS

Garden Salad V

Mixed greens, tomatoes, cucumbers, carrots, and radishes,
Choice of dressing

Caesar Salad CG VG

Romaine, parmesan cheese, onions, croutons, and caesar dressing

Spinach Salad

Spinach, bacon, feta cheese, strawberries, red onions, and spiced almonds

Choice of dressing

Michigan Salad VG

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



CONTAINS GLUTEN CG

Vietnamese Glazed Chicken

VEGETARIAN OPTIONS VG

VEGAN OPTIONS V

SALAD DRESSINGS

Balsamic Vinaigrette V Ranch
Raspberry Vinaigrette V Caesar
Italian V



Signature Vegetable Blend

SIDE SELECTIONS

Asparagus V Seasonal

Parmesan Crusted Brussels Sprouts CG VG

Garlic 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:

Creamy Garlic Chicken

Seared airline chicken breast, creamy garlic sauce, herb roasted Yukon potatoes, and steamed broccoli **25 Seasonal**

Grilled Salmon

Grilled salmon over lemon-miso infused wild rice with roasted asparagus spears **30 Seasonal**

Seared Shrimp

Golden-seared shrimp served atop creamy sweet corn and asparagus risotto, finished with fresh herbs and a touch of lemon **22 Seasonal**

Burgundy Braised Beef CG

Red wine braised beef chuck, roasted vegetable au jus, served with creamy chive mashed potatoes and parmesan crusted Brussels sprouts **32**

Filet Mignon CG

Center cut angus beef tenderloin, bordelaise sauce, served with smoked cheddar au gratin potatoes and roasted asparagus **45**

Chicken Marsala

Seared airline chicken breast, mushroom marsala wine sauce, served with creamy chive mashed potatoes and salt and pepper green beans **25**

Pistachio Pork Chop

Pistachio crust, cherry chutney, served with parmesan risotto and salt and pepper green beans **26**

Truffle Ravioli CG VG

Truffle filled pasta, wild mushroom alfredo, truffle oil, served with garlic roasted broccoli **22**

Veggie Stir Fry V

Seasonal vegetable stir fry with carrots, water chestnuts, bamboo shoots, edamame, celery, onion, and broccoli in a sweet teriyaki glaze, served over steamed rice and garnished with sesame seeds and fresh green onions **20**

SALAD SELECTIONS

Garden Salad V

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

Caesar Salad CG VG

Romaine, parmesan cheese, onions, croutons, and caesar dressing

Spinach Salad

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

Michigan Salad VG

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



Seared Shrimp



Pistachio Pork Chop

CONTAINS GLUTEN CG

VEGETARIAN OPTIONS VG

VEGAN OPTIONS V

DESSERTS

Priced per person unless otherwise noted.

SMALL BITES

Cannoli CG VG 5

Chocolate Covered Strawberries V 4

Fudge Brownies CG VG 24 per dozen

Assorted Gourmet Cookies CG VG 20 per dozen

Petite Dessert Bites Display 6

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

Vanilla Bean Crème Brûlée CG VG 8

Cheesecake CG VG

Choice of New York style, or pistachio 8

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 30 per dozen

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

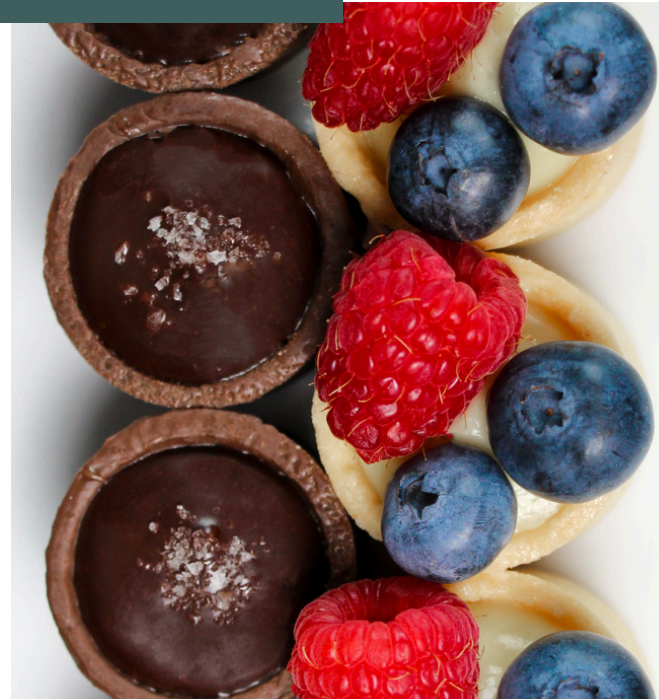
Cream Cheese VG

Priced per item.

Quarter Sheet 45

Half Sheet 70

Full Sheet 125



CONTAINS GLUTEN CG
VEGETARIAN OPTIONS VG
VEGAN OPTIONS V

BAR SERVICES

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 House brand cocktails, domestic and imported beers, house brand wines, and Pepsi products	Premium Premium brand cocktails, domestic and imported beers, craft beers and seltzers, premium brand wines, and Pepsi products
TWO HOURS	24/ per person	28/ per person
THREE HOURS	28/ per person	33/ per person
FOUR HOURS	32/ per person	38/ per person
FIVE HOURS	36/ per person	43/ per person

Beer and Wine

	Select Domestic and imported beers, house brand wines, and Pepsi products	Premium Domestic and imported beers, craft beers and seltzers, premium brand wines, and Pepsi products
TWO HOURS	22/ per person	26/ per person
THREE HOURS	26/ per person	31/ per person
FOUR HOURS	30/ per person	36/ per person
FIVE HOURS	34/ per person	41/ 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	2
DOMESTIC BEER	5
IMPORTED BEER	6
CRAFT BEER/SELTZER	7
SELECT SPIRITS	7
PREMIUM SPIRITS	9
SELECT WINE	26/ bottle
PREMIUM WINE	38/ bottle

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	2
DOMESTIC BEER	6
IMPORTED BEER	7
CRAFT BEER/SELTZER	8
SELECT SPIRITS	8
PREMIUM SPIRITS	10
SELECT WINE	8/ glass
PREMIUM WINE	10/ glass

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 **7 per drink**

MIMOSA BAR

Includes La Luca Prosecco, orange, cranberry, and pineapple juice, with a selection of seasonal fruit **38 per bottle**

BLOODY MARY BAR

Includes Tito's vodka, bloody mary mix, celery, olives, pickles, limes, lemons, hot sauce, and Worcestershire sauce **9 per drink**

BUBBLY

Choice of one of the following:

St. Julian Sparkling Wine **26 per bottle**

La Luca Prosecco **35 per bottle**

Red or white sparkling grape juice **12 per bottle**

*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.

COCKTAIL ADD-ONS

Priced per drink.

WARM WEATHER

The Tulip

Tito's Vodka, St. Germain Liqueur, cranberry juice, lime juice 9

Haworth 75

Tanqueray Gin, St. Julian Sparkling Wine, lemon juice, simple syrup 10

Paloma

1800 Tequila, grapefruit juice, lime juice, club soda, simple syrup 9

Citrus Mint Mojito

Bacardi Rum, lime juice, orange juice, sparkling water, mint simple syrup 8

COLD WEATHER

Spicy Margarita

1800 Tequila, margarita mix, splash of orange juice, jalapeño simple syrup 9

Apple Cider Moscow Mule

Tito's Vodka, apple cider, ginger beer, splash of lime juice 9

Bourbon Smash

Maker's Mark Bourbon, cranberry juice, lime juice, simple syrup 8

Sangria

Parducci Pinot Noir, chopped fruit (apples, cranberries, and oranges), cinnamon, club soda, cranberry juice 10

MOCKTAILS

Strawberry Margarita

Sour mix, strawberry daiquiri mix, Bubly, lime juice 3

Strawberry Mojito

Strawberry nectar, Starry, mint simple syrup 3

The Sunrise

Orange juice, pineapple juice, sparkling grape juice, grenadine 3

Apple Cider Mule

Apple cider, ginger ale, lemon juice 3

Paloma

Grapefruit juice, Bubly, lime juice 3

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.

