

EVENTS



JOLLY PUMPKIN
GRAND RAPIDS

STAND & MINGLE BY THE PLATTER

half serves 25, full serves 50

*ARTISAN CHEESE PLATTER

seasonal cheese - served with cracker assortment
\$93 half / \$153 full

*PRETZEL BITES

soft pretzel bites served with queso cheese & JP mustard
\$93 half / \$153 full

**VEGETABLE CRUDITES

fresh seasonal vegetables - served with ranch & avocado spread
\$93 half / \$153 full

*CHIPS & SALSA

house made tortilla chips & salsa
\$33 half / \$55 full
add guac \$22 half / \$44 full

BRUSSELS SPROUTS

red pepper honey - parmesan candied bacon
\$110 half / \$208 full

*HUMMUS

roasted garlic hummus - served with cucumber slices & grilled flatbread
\$93 half / \$153 full

CHARCUTERIE

artisan meats & cheese - served with leek jam, olives, grained mustard & toast
\$110 half / \$208 full

SHRIMP COCKTAIL

fresh gulf shrimp - served with spicy cocktail sauce
\$181 half / \$323 full

STAND & MINGLE BY THE PIECE

CRAB CAKES

maryland style crab cakes served with roasted red pepper tartar & chives
25 pcs \$104 / 50 pcs \$164

BONE-IN WINGS

brined jumbo wings tossed in your choice of sweet & smoky dry rub, gochujang honey, buffalo or bbq
25 pcs \$82 / 50 pcs \$164

*TOMATO MOZZARELLA CROSTINI

heirloom tomato - fresh basil fresh mozzarella - toasted crostini balsamic glaze
25 pcs \$71 / 50 pcs \$110

CHICKEN TENDERS

chicken tenderloins - served with ranch dressing
25 pcs \$71 / 50 pcs \$110

SALADS BY THE PLATTER

half serves 25, full serves 50

CAESAR SALAD

chopped romaine - baby kale wisconsin - parmesan - garlic croutons smoked caesar dressing
\$110 half / \$192 full

**FARRO & BRUSSELS SALAD

shaved brussels sprouts - baby kale - farro dried cranberries feta cheese - roasted almonds - whole grain mustard vinaigrette
\$164 half / \$301 full

**ARTISAN VEGETABLE SALAD

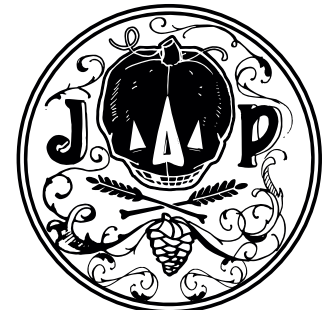
field greens - kale - arugula - pickled beets carrots - goat cheese - dried cranberries roasted pepitas - apple cider vinaigrette
\$142 half / \$273 full

GARDEN SALAD

romaine - field greens - shredded cheese tomato - carrots - croutons - choice of dressing caesar, ranch, whole grain mustard vinaigrette, apple cider vinaigrette, blue cheese
\$88 half / \$153 full

* = VEGETARIAN ** = VEGAN

prices are subject to change.



428 bridge st NW, grand rapids, michigan
to inquire about hosting an event:
616.419.4676 • events.gr@jollypumpkin.com



STATION BUFFET

priced per person

PIZZA \$30

includes garden salad & choice of 3 pizzas:

PORK PIE

pepperoni - smoked bacon
chorizo - mozzarella
charred tomato sauce

SOUTH PACIFIC

bacon - candied pineapple
jalapeño - pickled red onion
mozzarella - chipotle tomato sauce
black sesame seeds - scallions

**BRIDGE STREET VEGAN

house-made falafel - coconut curry
pickled onion - vegan tzatziki
cucumber tomato salad
chopped lettuce - sumac

*MARGHERITA

extra virgin olive oil - oven-dried
tomatoes - fresh mozzarella
fresh basil - sea salt

FIRE & SMOKE

smoked chicken - charred red
peppers - smoked mozzarella
chipotle tomato sauce
scallions - basil

*TRUFFLED MUSHROOM

creamed shiitake & creminis
goat cheese - parmesan
fresh mozzarella - truffle oil
dressed arugula

*PICKLE

roasted garlic cream sauce - house-made pickle chips
dill sauce - mozzarella - parmesan

BURGERS \$30

served with fries & toppings

*toppings: lettuce, tomato, pickles, onion, mustard & ketchup
(additional toppings available for an upcharge)*

SLIDERS \$25

choice of two styles - served with fries
*pulled pork, fried chicken, burger, or *falafel*

TACOS \$21

choice of two proteins - served with chips & salsa
*pulled pork, seasoned ground beef,
shredded chicken, impossible chorizo*

DESSERT ADD-ON

brownie tray \$5 per person
panna cotta \$5 per person
fresh fruit tray \$6 per person
cheesecake \$7 per person

PLATED DINNER

*one choice \$39/person • two choices \$50/person
includes one starch choice & one vegetable choice*

ENTREE CHOICES

prime rib
baby back ribs
bbq grilled chicken
peppercorn mushroom grilled chicken
salmon
pork tenderloin
**vegan meatloaf

STARCH CHOICES

mashed potatoes
rice pilaf
roasted red potatoes
ancient grains

VEGETABLE CHOICES

fresh seasonal blend
brussels sprouts
broccoli
asparagus

BEVERAGE OPTIONS

FULL OPEN BAR

\$44/person • 3 hour time limit

B/W/L

\$36/person • 3 hour time limit

BEER & WINE

\$31/person • 3 hour time limit

HOSTED BAR OPTIONS

current drink menu pricing

OPTIONS:

full bar menu • beer only
beer/wine only • beer/wine/well drinks only

CASH BAR

individuals pay their own charges



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EVENT POLICIES, CONDITIONS, & AUTHORIZATION

PRIVATE PARTY AGREEMENT FOR PRIVATE / SEMI-PRIVATE EVENTS:

the following conditions will be an agreement between Client & Jolly Pumpkin Grand Rapids Restaurant at the time of reserving private or semi-private space. A valid credit card number along with picture of valid ID must accompany the signed authorization/event contract form to reserve date of event.

FOOD & BEVERAGE

- All food and beverages must be purchased through Jolly Pumpkin Restaurant. Client may be able to provide their own desserts when approved by Jolly Pumpkin Management.

GUARANTEES

- Final guarantee for the number of guests to be served as well as menu choices must be received no later than (14) days prior to function. Guarantee guest count increases may be made up to (7) days prior to your function. Client understands that if extra guests are brought to function without notice there may be no room or food available for extra guests.

PAYMENTS / FEES / SERVICE CHARGES

- Payment Methods: Cash or Credit
- Service Fees: 20% of Total Food and Beverages
- Sales Tax 6% (Tax Exemption Allowed with Proper Tax-Exempt Documentation)
- Client agrees to Jolly Pumpkin's minimum guarantee for food and beverage charges, not including service fees or applicable taxes. Food & Beverage Minimum will be \$_____
- Room Rental Fees: Monday - Thursday \$_____ Friday - Sunday \$_____
- Cancellation Fee: In the event of cancellation Jolly Pumpkin must be contacted 30 days prior to date. Failure to inform prior to 30 days of event will acquire a cancellation fee: Monday - Thursday Event \$200 Fee / Friday - Sunday Event \$300 Fee

OTHER DISCLOSURES

- Any malicious damage caused by event to Jolly Pumpkin facility, furniture, fixtures, or equipment will be the responsibility of the client. All costs of repairs or cleaning will be billed at full cost plus a 20% administration fee to Credit Card number on file.
 - Jolly Pumpkin will not be responsible for equipment or personal property of the client on premises during or following the function.
 - Jolly Pumpkin will not be responsible for cancellation of function if building is unable to be occupied for any reason that may interfere with health or safety of attendees, other guests, or employees and no cancellation fees will be assessed to client.
 - An agreed time frame for private or semi-private space, will be _____ hours of time.
 - Alcoholic Beverages: Patrons consuming alcohol must be at least 21 yrs. old and possess valid photo identification. If any guest of client does not possess valid photo ID, and/or are under the age of 21 years old are found consuming alcoholic beverages, or if any of the client's guests, are intoxicated on the premises, we reserve the right to discontinue alcoholic beverage service to that individual or terminate the function, at no expense to Jolly Pumpkin Restaurant and no refund will be issued to client.
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AUTHORIZATION / EVENT CONTRACT FORM

Function Day _____ Function Date ___ / ___ / ___ Function Start / End Time _____

Contact Name _____ Contact Phone _____

Contact Email _____

Credit Card _____

Expiration Date _____ CCV _____

Client or Representative _____
(Print)

Client or Representative _____
(Signature)

Date _____

Jolly Pumpkin Representative _____
(Print)

Jolly Pumpkin Representative _____
(Signature)

Date _____