

GRAVITY

TAPHOUSE ♦ GRILLE



EVENT MENU

GravityTaphouse.com



BOOK AN EVENT WITH US

Gravity has the perfect space for your next event! We have three spaces that are ideal for rehearsal dinners, business meetings, holiday parties, showers, and other group gatherings up to 50 people.

Located conveniently next to I-96 and the East Beltline, Gravity will be easy for your guests to get to! Our menu features a variety of quality food dishes that will wow your guests, paired alongside a full beverage menu including 64 taps of craft beers and cocktails.

The following services and amenities are available for all private events:

- Catered food & beverages
- Dedicated wait staff
- Free wi-fi access
- TVs with HDMI hook ups
- Audio capabilities
- Easy online booking



LARGER EVENTS

Gravity is also part of RedWater which offers several additional event venues throughout West Michigan. If you are looking to host an event larger than we are able to accommodate at Gravity, our complete list of other event venues, can be found at RedWaterEvents.com



Hop Room

Capacity: Seating up to 12 people

Room Rental Fee: \$50

Food & Bev Minimum: \$250

Ordering Options: Groups can order from Gravity's full restaurant menu or pre-order from Gravity Event Menu. Individual checks are available.



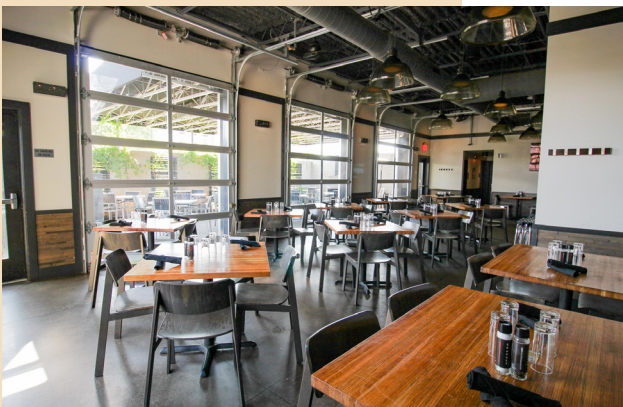
Session Room

Capacity: Seating up to 20 people

Room Rental Fee: \$100

Food & Bev Minimum: \$500

Ordering Options: Groups can order from Gravity's full restaurant menu or pre-order from Gravity Event Menu. Individual checks are available.



Stout Room

Capacity: Seating up to 50 people

Room Rental Fee: \$250

Food & Bev Minimum: \$2,000

Ordering Options: Food must be pre-selected from Gravity Event Menu. Individual checks are not available. Final guest counts are required 3 business days prior.



To view availability and to reserve the private dining space for your next gathering, visit GravityTaphouse.com Our standard booking options are for 1–4 hours. Private dining rooms may incur a room rental fee based on the day, time, and specific circumstances.

APPETIZER PLATTERS



BRUSSELS SPROUTS

fried brussels sprouts, bacon, crispy garlic, shaved parmesan, garlic aioli, balsamic glaze **\$5 per person**

GOAT CHEESE DIP v

whipped goat cheese, squash, bell peppers, red onions, zucchini, honey, pistachios, served with naan bread **\$4 per person**

CHICKEN WINGS

cured & crispy fried wings, tossed with choice of house-made buffalo sauce, hot honey, bbq sauce, sweet chili, or lemon pepper dry rub **\$2 each**

PRETZELS & GRAVITY BEER CHEESE v

house-made warm beer cheese, served with warm soft pretzel bites, brushed with gravity herb seasonings **\$4 per person**

BRISKET JALAPEÑO POPPERS

jalapeños stuffed with smoked brisket, cheddar, pimento cheese, wrapped in bacon, grilled with house bbq sauce, topped with red bell peppers **\$3 each**

WHITE TRUFFLE TATER TOTS

handcrafted three-cheese tater tots, tossed with white truffle oil, shaved parmesan & sea salt, served with roasted garlic & herb aioli **\$2 each**

CHARCUTERIE BOARD

rotating cheeses & meats with chef's selection of accompaniments, served with crackers & naan bread bites **\$5 per person**

CHIPS & SALSA

corn tortilla chips, served with charred tomato salsa **\$3 per person**
add beer cheese dip for **\$1 per person**

FRESH SEASONAL FRUIT v

chef's daily selection **\$4 per person**

FRESH SEASONAL VEGETABLES v

chef's daily selection served with house made ranch dressing **\$4 per person**

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request

Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

PLATED MEALS

Pick up to FOUR dishes from the menu below for your guests to choose from, with each item priced as listed. Max two dishes per category.

Handhelds

served with kettle chips & pickle unless noted

STEAK BIRRIA TACOS 17

cheese & steak tacos with house-made pico de gallo, sweet peppers, red onions, yellow corn tortillas, topped with seasoned queso fresco, served with savory dipping sauce

TURKEY ITALIAN CLUB 15

turkey, salami, prosciutto, roasted tomatos, banana peppers, red onions, spring mix, mozzarella, italian dressing, basil pesto aioli, hoagie roll

JUNKYARD REUBEN 16

hand-pulled corned beef, coleslaw, smoked applewood bacon, sharp white cheddar, crispy haystack onions, spicy chipotle aioli, rye bread

SMOKED BRISKET SANDWICH 16

house-smoked brisket, crispy haystack onions, house-made sweet & spicy pickles, coleslaw, bbq sauce, texas toast

CALIFORNIA RANCH CHICKEN 15

choice of grilled or buttermilk-brined fried chicken breast, bacon, lettuce, tomato, avocado, bacon-ranch, toasted brioche bun

BUFFALO CHICKEN WRAP 15

choice of grilled or buttermilk-brined chicken breast, buffalo sauce, house cheese blend, shredded lettuce, tomato, served with ranch or bleu cheese dressing, warm flour tortilla

Salads & Bowls

REDWATER SALAD 15 **V/GF**

mixed field greens, strawberries, dried cranberries, candied pecans, bleu cheese, served with raspberry vinaigrette
add grilled chicken +5, 5 jumbo shrimp +7

TOSSED CAESAR SALAD 13

romaine lettuce, shaved parmesan, house croutons, tossed with classic caesar dressing
add grilled chicken +5, 5 jumbo shrimp +7

COBB SALAD 14

mixed greens, hard-boiled egg, bacon, parmesan, croutons, tomatoes, avocado, cucumbers, served with ranch dressing
add grilled chicken +5, 5 jumbo shrimp +7

BUDDHA BOWL 16 **Vegan & GF**

sweet potatoes, edamame, corn, pickled carrots, squash, zucchini, tomatoes, sweet peppers, pickled red onions, served over coconut ginger rice with citrus glaze

BANG BANG SALMON BOWL* 21 **GF**

faroe island salmon, coconut ginger rice, chipotle aioli, sweet chili sauce, red peppers, edamame, jalapeños, red cabbage, pickled carrots, avocado, green onions

SOUTHWEST CHICKEN BOWL 19

grilled chicken, spanish rice, corn salsa, pico de gallo, house cheese blend, avocado, shredded lettuce, topped with fried tortilla strips, served with chipotle ranch

Add-On Options

Garden Salad +6 mixed field greens, tomatoes, cucumber, garlic croutons, choice of dressing

Caesar Salad +7 romaine lettuce, shaved parmesan, house croutons, classic caesar dressing

RedWater Salad +8 mixed greens, strawberries, dried cranberries, candied pecans, bleu cheese, raspberry vinaigrette

Cup of Soup +5 smoked brisket chili or soup du jour

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request

Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

P L A T E D M E A L S

Pick up to FOUR dishes from the menu below for your guests to choose from, with each item priced as listed. Max two dishes per category.

Pizzas

MEAT LOVERS PIZZA 18

traditional red sauce, italian sausage, pepperoni, ham, bacon, mozzarella

WILD FUNGI PIZZA 17 **v**

mushroom cream sauce, pebble creek shiitake mushrooms, white truffle oil, fresh mozzarella, parmesan

HOT HONEY CHICKEN PIZZA 18

garlic cream sauce, buttermilk-brined chicken, bacon, sweet & spicy pickles, red onions, fresh mozzarella, provolone, hot honey, scallions

BLACK & BLUE PIZZA 16 **v**

blackberries & blueberries, goat cheese, caramelized onions, herbed oil, blended cheese, basil, honey, sea salt

TEXAS TWINKIE PIZZA 19

roasted garlic cream cheese sauce, smoked brisket, bacon, candied jalapeños, red onions, house cheese blend, drizzled with house bbq sauce



Entrées

CAJUN SHRIMP FETTUCCINE 24

andouille sausage, blackened shrimp, sweet peppers, red onions, parmesan, crispy garlic, creamy cajun butter sauce

MEATLOAF 23

bacon-wrapped meatloaf, served with mashed garlic potatoes, grilled asparagus, topped with crispy haystack onions & founders scotch ale gravy

FISH & CHIPS 23

beer-battered cod, served with fries, onion rings & house-made tartar sauce

STEAK FRITES 32

12-oz. flame-grilled usda choice new york strip, prepared medium-rare, served with cowboy butter, fries & tater tots

GRAVITY PAD THAI 19 **Vegan & GF**

gravity's take on pad thai! rice noodles, mixed sweet peppers, edamame, carrots, red onions, basil, sweet & spicy coconut tamarind sauce, scallions, topped with crushed peanuts & fresh lime

BBQ BRISKET MAC 24

house-smoked brisket, bbq sauce, red onions, candied jalapeños, crispy haystack onions, house blend cheese, scallions

Protein Add-On Options

- 5-oz. grilled chicken **+5**
- 5 jumbo shrimp* **+7**
- smoked brisket **+8**
- 6-oz. steak* **+10**
- 6-oz. faroe island salmon* **+10**

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request

Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

CASUAL BUFFETS

Minimum 25 guests. Buffets are fully stocked for 1 hour. Additional fee of \$3 per person, per hour.
All add-ons are priced per person.

Taco Buffet

\$25 per person

choice of two proteins: shredded chicken, shredded pork, seasoned ground beef, or seasonal vegetarian

blackened shrimp +3, smoked brisket +3

served with refried beans, spanish rice, warm corn tortillas, corn tortilla chips, shredded lettuce, diced onion, diced tomato, cilantro sour cream, house pico de gallo, fire-roasted salsa, jalapeño, shredded cheese & fresh limes
guacamole +2, warm beer cheese queso +2.5



Mac & Cheese Bar

\$20 per person

served with your choice of house or caesar salad
upgrade to redwater salad +2

BYO Mac & Cheese Bar

our signature mac, served with sides of tomato, jalapeños, sweet peppers, roasted mushrooms, sliced scallions, red onion & diced smoked ham

premium toppings: *bacon +2, chicken +5, smoked brisket +7*

Wrap Buffet

\$21 per person

served with kettle chips & choice of house or caesar salad
upgrade to redwater salad +2

choice of two pre-made wraps:

Wrap Choices: chicken caesar, turkey caprese, veggie wrap, chicken salad, or beef & bleu cheese
add a third wrap +3, add soup du jour +5

Pizza Buffet

\$21 per person

choice of four pizzas, served with choice of house or caesar salad. **ask about gluten free crust upgrade to redwater salad +2*

Standard:

- **CHEESE**
- **PEPPERONI**
- **SAUSAGE**
- **MARGHERITA**

Deluxe:

MEAT LOVER'S PIZZA

traditional red sauce, italian sausage, pepperoni, ham, bacon, mozzarella

WILD FUNGI PIZZA

mushroom cream sauce, pebble creek shiitake mushrooms, white truffle oil, fresh mozzarella, parmesan

BLACK & BLUE PIZZA

blackberries & blueberries, goat cheese, caramelized onions, herbed oil, blended cheese, basil, honey, sea salt

TEXAS TWINKIE PIZZA

roasted garlic cream cheese sauce, smoked brisket, bacon, candied jalapeños, red onions, house cheese blend, drizzled with house bbq sauce

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request

Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

FULL DINNER BUFFETS

Includes choice of one salad. Buffet will be fully stocked for 1 hour; additional fee of \$3 per person, per hour.
Minimum 25 count order.

Choose two entrées & two sides | \$29 per person

Choose two entrées & three sides | \$32 per person

Additional entrée | \$6 per person

Additional side | \$3 per person

Salad Options (Choose 1):

GARDEN SALAD

mixed field greens, tomatoes, cucumber, garlic croutons, choice of dressing

TOSSED CAESAR SALAD

romaine lettuce, shaved parmesan, house croutons, classic caesar dressing

REDWATER SALAD +2 per person

mixed field greens, strawberries, dried cranberries, candied pecans, bleu cheese, raspberry vinaigrette

Entrée Options

GARLIC & HERB SHRIMP

jumbo shrimp sautéed with fresh tomatoes, spinach & artichoke hearts in a garlic & herb butter sauce (*contains almonds*)

NEW YORK STRIP* **GFO**

12-oz. flame grilled usda choice new york strip, served with cowboy butter, prepared medium-rare

CHICKEN MARSALA

lightly breaded & sauteed with shallots, garlic, wild mushrooms & marsala wine sauce

GRAVITY PAD THAI **Vegan & GF**

rice noodles, mixed sweet peppers, edamame, snap peas, carrots, red onion, sweet & spicy coconut tamarind sauce & scallions topped with chopped peanuts & fresh lime

PESTO CHICKEN **GFO**

basil pesto, chicken breast, roasted garlic cream & marinated heirloom tomato

Side Options

- mixed vegetables
- brussels sprouts
- asparagus
- roasted potatoes
- mashed potatoes
- carrots
- coconut ginger rice
- french fries
- sweet potato fries
- onion rings
- tater tots **+1**
- mac & cheese **+2**



V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request
Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

CUPCAKES

Items are priced per dozen, minimum 1 dozen per flavor



Classic | 42 per dozen

gluten-free flavors marked with an asterisk

CHOCOLATE*

with chocolate buttercream frosting

VANILLA*

with vanilla buttercream frosting

FUNFETTI*

with vanilla buttercream frosting

RED VELVET

with cream cheese frosting

CARROT

with cream cheese frosting

Premium | 48 per dozen

all of our premium cupcakes can be made gluten-free

RASPBERRY LEMONADE

with vanilla buttercream frosting & shaved lemon

KEY LIME PIE

with vanilla buttercream frosting & shaved lime

SALTED CARAMEL

with vanilla buttercream frosting & caramel drizzle

CHOCOLATE PEANUT BUTTER

with chocolate buttercream frosting & crushed peanuts

COOKIES AND CREME

vanilla white cake mixed with crushed oreos, topped with vanilla buttercream frosting & crushed oreos

PIÑA COLADA

coconut flavored white cake, topped with vanilla buttercream frosting, garnished with toasted coconut & grilled pineapple

CHOCOLATE BROWNIE

rich chocolate fudgy brownie cupcake topped with chocolate buttercream frosting, mini chocolate chips & brownie square

CINNAMON TOAST CRUNCH

vanilla white cake mixed with cinnamon, topped with vanilla buttercream frosting, cinnamon sugar & cinnamon toast crunch cereal

BERRIES & CREME

vanilla white cake filled & topped with vanilla buttercream frosting & topped with fresh seasonal berries

APPLE PIE

vanilla white cake mixed with cinnamon, granny smith apples & brown sugar, topped with vanilla buttercream frosting, finely diced caramelized apples & sprinkle of crumble topping

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request

Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

DESSERTS

Items are priced per dozen, minimum 1 dozen per flavor



Bars & Brownies

Assortment | 24 per dozen

PEANUT BUTTER RICE KRISPIE

BLUEBERRY CRUMBLE BARS *Vegan*

CHEF'S SEASONAL ROTATION

SALTED CARAMEL BROWNIE WITH PRETZEL CRUST



Fresh Baked Cookies

Assortment | 23 per dozen

ask your event manager about our chef's rotating flavor selections

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request

Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.



HOSTED CONSUMPTION BAR SERVICE

LEMONADE BAR

6 per person

includes assortment of flavors & fresh fruit garnishes

BLOODY MARY BAR

5 per person

bloody mary mix, celery, bacon, olives, pickles, limes, lemons, a variety of sauces, seasonings & choice of vodka

vodka poured by staff & charged per shot

SANGRIA BAR

32 per carafe

(approximately 4 glasses per carafe)

includes a selection of red & white sangria with seasonal fresh fruit garnishes

MIMOSA BAR

30 per bottle + \$5 per person

includes a selection of three refreshing juices & seasonal fresh fruit garnishes topped off with sparkling wine

CHAMPAGNE TOAST SERVICE

bottle cost, charged per bottle opened

includes 2-oz pour per person

HOSTED CONSUMPTION BAR SERVICE

Beverages priced by the drink. You can select which types of beverages you would like, and drinks will be tallied throughout the event. You will be billed per drink based on what is actually served. Price per drink based on current restaurant pricing. Hosted consumption bar service tab will be added to the host's final invoice.

TICKET BAR SERVICE

Each ticket can be exchanged for a beverage at the bar, within the price point provided by the paying host. The event host determines the number of drink tickets provided per guest, allowing control over the overall beverage budget.

CASH BAR SERVICE

Your guests pay the bartender individually for their own beverages. Price per drink based on current restaurant pricing.

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request

Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

LET'S STAY CONNECTED

Stay in the loop! Follow us on social media, visit our website, or reach out to book your next unforgettable event. We can't wait to hear from you!



@Gravity_GR



@Gravity Taphouse Grille



Gravity@RedWaterRestaurants.com



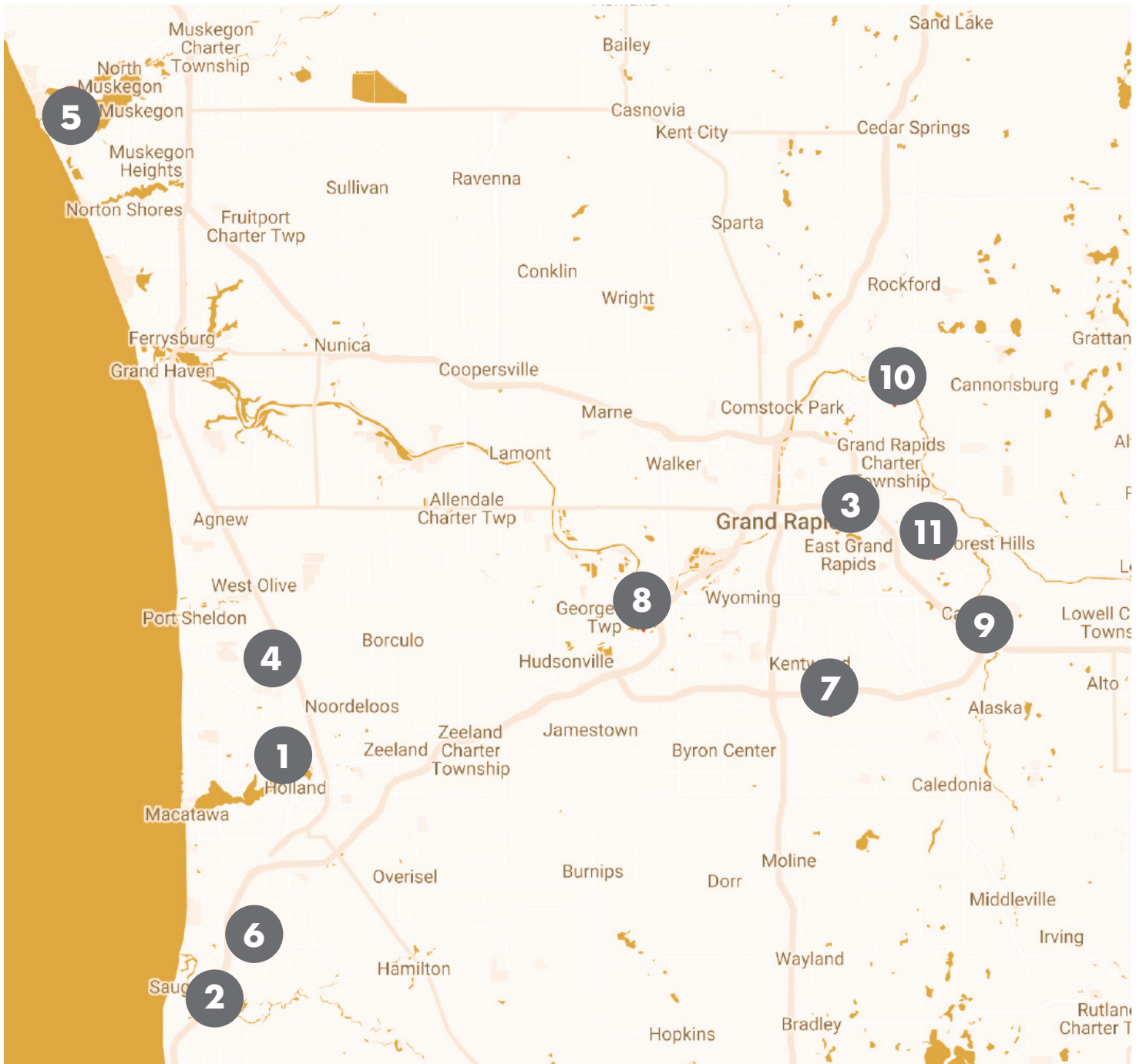
(616) 719-4944



GravityTaphouse.com/Private-Dining

V = Vegetarian (may contain dairy or eggs) / **Vegan** = Vegan / **GF** = Gluten-free / **GFO** = Gluten-free option by request
Menu prices do not include tax or service charge. Items & pricing subject to change. RedWater guarantees menu and bar prices 30 days prior to your event.

Experience Excellence in Dining, Golf & Events!

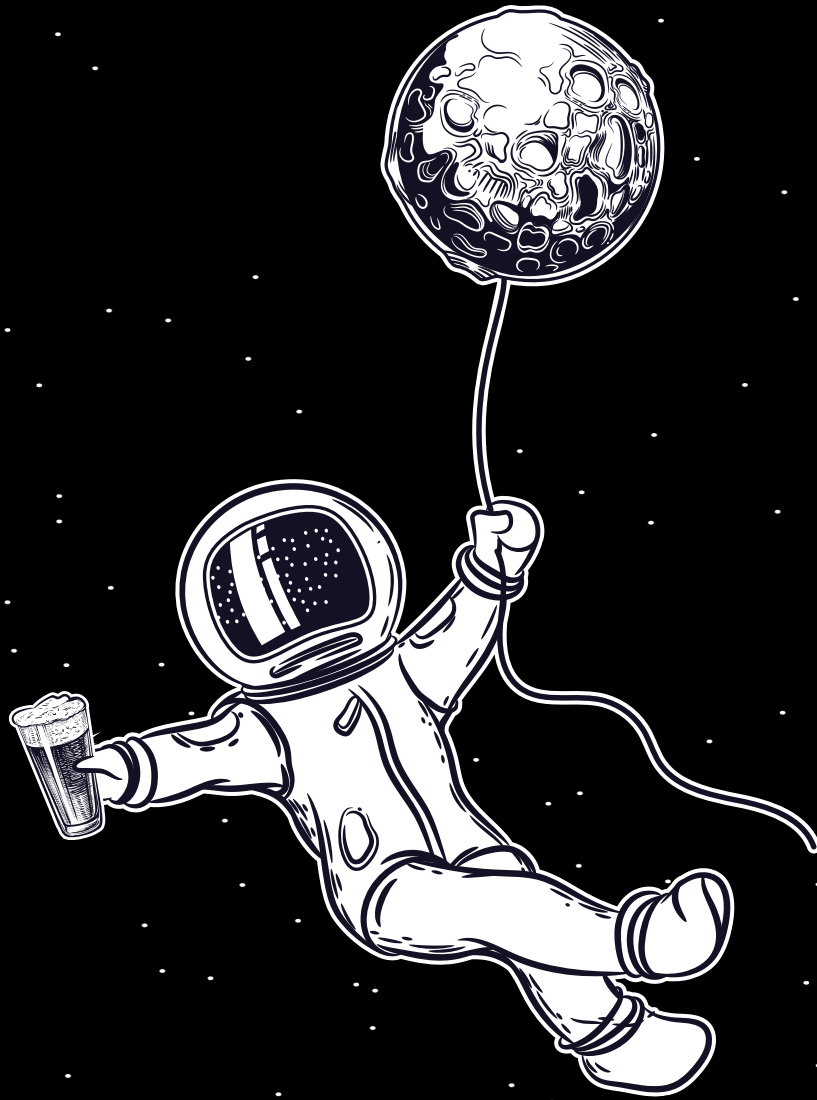


Founded in 1998 as Watermark Properties then rebranded in 2020, RedWater now includes 9 restaurants, 9 event venues, 6 golf simulator facilities, 8 golf courses, 5 private pools, and 2 fitness facilities.

- 1 Boatwerks**
216 Van Raalte Avenue, Holland, MI 49423
Public Restaurant & Event Venue
- 2 The Butler**
40 Butler St, Saugatuck, MI 49453
Public Restaurant & Seasonal Event Venue
- 3 Gravity Taphouse Grille**
3210 Deposit Dr NE, Grand Rapids, MI 49546
Public Restaurant & Event Venue
- 4 Macatawa Country Club & RedRock Grille**
4600 Macatawa Legends Blvd, Holland, MI 49424
Public Restaurant, Event Venue & Golf Simulators, Private Golf Club & Pool
- 5 Muskegon Country Club & Lake Bluff Grille**
2801 Lakeshore Dr, Muskegon, MI 49441
Public Restaurant, Event Venue & Golf Simulators, Private Golf Club & Pool
- 6 Ravines Golf Club**
3520 Palmer Dr, Saugatuck, MI 49453
Public Event Venue & Golf Club
- 7 StoneWater Country Club & FireRock Grille**
7177 Kalamazoo Ave SE Suite A, Caledonia, MI 49316
Public Restaurant, Event Venue & Fitness Facility, Private Golf Club & Pool
- 8 Sunnybrook Country Club & Rush Creek Bistro**
624 Port Sheldon St SW, Grandville, MI 49418
Public Restaurant, Event Venue & Golf Simulators, Private Golf Club & Pool
- 9 Thornapple Pointe Golf Club**
7211 48th St SE, Grand Rapids, MI 49512
Public Event Venue, Golf Club & Golf Simulators
- 10 Thousand Oaks Golf Club & Reds at Thousand Oaks**
4100 Thousand Oaks Drive, Grand Rapids, MI 49525
Public Restaurant, Event Venue & Golf Simulators, Private Golf Club
- 11 Watermark Country Club & Cork Wine & Grille**
1600 Galbraith Ave SE, Grand Rapids, MI 49546
Public Restaurant, Event Venue, Golf Simulators & Fitness Facility, Private Golf Club & Pool



Visit **RedWater.com** for more information about RedWater's remarkable establishments throughout West Michigan.



GRAVITY

TAPHOUSE • GRILLE