



- PRIVATE EVENTS -

MENU



WELCOME TO OUR HALL STREET LOCATION

Hall Street Bakery

1200 Hall Street SE
Grand Rapids, MI 49506

Phone: 616-699-5435 (Ashley)

Website: www.wealthystreetbakery.com

Facebook: www.facebook.com/hallstreetbakery

Instagram: www.instagram.com/hallstreetbakerygr

Our casual and inviting space is the perfect atmosphere for a relaxed, but delicious event. Our storefront is nostalgic for many locals as it was once a grocery store, bringing it full circle as our bakery works to serve the community with delectable and fresh food every day. Many customers would describe our bakery as a cozy, home-like space filled with fresh baked bread and espresso aromas. Hall Street Bakery offers an intimate, comfortable and enjoyable space for your event. Our open floor plan has high ceilings, a dining room/bar area with wood and stone details that is suitable for a buffet or family-style service. We believe in working as a team to find the most suitable solution for your event and we look forward to working with you!

Your Event Team

Operating Owner — Andrew Havemeier

Pastry Chef — Stephanie Crowley

Operations and Events Manager — Ashley Havemeier

Available Space

Main Dining Room — Up to 96 People, 34 seated

Patio available seasonally



APPETIZERS

BREADS & SPREADS

Olive tapenade, artichoke spread, roasted red pepper hummus

ANTIPASTI

Assorted Italian meats & cheeses, vegetables & crostini

BRUSCHETTA

Bakery bread toast points with fresh tomatoes, basil & olive oil

CHEESE BREAD STICKS

Served with tomato Sauce

FLATBREAD - 3 varieties

Sun-Dried Tomato • Apple Chutney • Four Cheese

CROSTINI - 3 varieties

Herbed Cheese & Roasted Red Pepper • Salmon, Cucumber & Dill Ranch

Fresh Mozzarella & Sun-Dried Tomato Pesto

SALADS

Salads feature Michigan produce in season and house-made dressings.

Dressings include Buttermilk Dill Ranch, Bleu Cheese, French, Italian, Raspberry Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Greek, Caesar, 1000 Island.

CEASAR

Romaine, ceasar dressing, croutons, parmesan cheese

QUINOA & APPLE

Michigan apples, dried cranberries, walnuts, scallions, baby spinach, citrus vinaigrette

GREEK

Fresh romaine lettuce, feta cheese, artichoke hearts, kalamata olives, grape tomatoes, red onions, garbanzo beans, red onion, cucumber and house Greek dressing

SAVANNAH

Premium lettuce mix, dried cherries, candied pecans, feta cheese, red onion and raspberry vinaigrette dressing

GARDEN

Premium lettuce mix, grape tomatoes, red onion, carrots, cucumber and choice of dressing

ENTRÉES

*Bistro-style entrees featuring hearty & satisfying fare
braised and roasted in our unique stone-hearth oven! Served with roasted vegetables*

BRAISED BEEF POT ROAST

Caramelized onion jam, port wine and Cabernet au jus

ROASTED CHICKEN BREAST

New Holland Dragon's Milk brine, caramelized onion & herb stuffing, lemon herb butter

SOURDOUGH CRUSTED SALMON

Basil pesto, quinoa and spinach salad, citrus vinaigrette

MOJO PORK

House-braised Mojo pork

MAC N' CHEESE

Fresh cream & white cheddar baked to perfection

PIZZAS

Gluten-Free Crust Available on Request

MARGHERITA

Olive oil, Roma tomatoes, basil, fresh mozzarella

BUFFALO CHICKEN

Classic Buffalo-style sauce, Blue cheese, arugula

PORTOBELLO MUSHROOM

Savory cream, onions, Parmigiano-Reggiano, mozzarella

BARBEQUE CHICKEN

Sweet Baby Ray's barbeque sauce, red onion, smoked mozzarella

CHICKEN PESTO

Roasted peppers, basil pesto, pine nuts, mozzarella blend

VEGGIE

Artichoke hearts, red onion, roasted peppers, goat cheese — *Voted Best Pizza by Grand Rapids Magazine*

CHICKEN ALFREDO

Alfredo sauce and mozzarella blend

FOUR CHEESE

Parmigiano-Reggiano, provolone, mozzarella, asiago

CREATE YOUR OWN

DESSERTS

Gluten-Free & Vegan Menu Available upon Request. All items available at full size or petite.

CAKE BY THE SLICE

Chocolate Espresso, Chocolate, Vanilla, Coconut, Red Velvet, German Chocolate, Carrot, Tres Leches

CUPCAKE

Espresso Chocolate, Chocolate, Vanilla, Coconut, Red Velvet, German Chocolate, Carrot

COOKIE

Chocolate Chip, Snickerdoodle, Sugar, M&M, Red Velvet, Island, Oatmeal Raisin, Seasonal Selections

TIRAMISU

Rich layered Italian dessert made with delicate ladyfinger cookies, espresso, mascarpone, rum & cocoa powder

CHOCOLATE FLOURLESS CAKE

Chocolate cake drizzled with caramel, Chocolate Sauce & whipped cream

LEMON BAR

A buttery shortbread cookie crust with a zesty lemon curd

BROWNIE

Rich classic brownie with a dusting of powdered sugar

SEASONAL BAR

Apple Crisp, Raspberry, Lemon, Toffee Chip, Oatmeal Chocolate & Butterscotch. Ask for our current selection

BAR

OPEN BAR

Charged by the beverage at menu price
Includes beer (drafts & bottles), wine, tea, coffee and soft drinks

SELECT BAR

A curated selection of beverages to match your taste
Beer pitchers, bottles of wine, coffee, tea and soft drinks



PRICING

*All prices listed per person, served buffet style.
Add \$2 per person for family style service.*

APPETIZERS

2 selections: \$6.99 | 3 selections: \$7.99

ENTRÉES/PIZZAS/SALADS

Salad & Entrée – Choice of 1 salad and 2 entrées – \$28.00

Salad & Pizza – Choice of 1 salad and 3 pizzas – \$21.00

Salad, Entrée & Pizza – Choice of 1 salad, 1 entrée and 2 pizzas – \$26.00

Additional Entrée – \$6.99

Additional Salad – \$4.99

Additional Pizza – \$4.99

DESSERTS

Full size \$7.99 | Petite \$5.99

REQUIREMENTS

Deposit

To reserve our event space, we require a deposit of \$250 that will go towards your final balance. It is non-refundable in the event of a cancellation. A room fee of \$750 will be charged for private events. There is no charge for a semi-private event.

Guest Attendance

Host must supply a confirmed guest count 72 hours prior to the event date.

Service Fee

A 6% Michigan sales tax and a 20% service fee will be added to all invoices for food and beverage. Tax-Exempt guests must notify Hall Street Bakery two weeks prior to event.

Payment

Payment in full is expected at time of departure. Payment must be made by cashier's check, corporate check, cash or major credit card. We do not accept personal checks. The guest will be fiscally responsible for any damage to Hall Street Bakery, and for any unnecessary cleaning. Guest will be notified within 5 working days.

Cancellations

Cancellations made up to two weeks prior to your event date will be charged \$100. Any cancellations made within 2 weeks of your event date will be charged \$250. Any cancellations made within 72 hours will be fiscally responsible for all food and other costs associated with the planned event based on the final guaranteed

We hope to hear from you soon! - Your friends at Hall Street Bakery