

LUCY'S

THE LOFT

Private Events



Welcome to Lucy's

LOCATED AT:

1747 Plainfield Ave. NE, Grand Rapids, MI 49505

Phone: 616-591-3149

Web: lucysgr.com

YOUR EVENT TEAM

Private Events Coordinator – Isabella Ebbert

Chief Culinary Officer – Jeremy Paquin

FOOD FIRST. GUESTS ALWAYS.

At Lucy's, our promise is to provide a one-stop, full-service hospitality experience that encompasses honest food, genuine service, convenient grab-'n-go coffee & baked goods, and a commitment to supporting our community through neighborhood events, sponsorships and outreach.

AVAILABLE SPACE

The Loft

Located on the upper level of the restaurant, The Loft is a private dining space overlooking the restaurant with fantastic natural light and a modern diner aesthetic. From bridal showers to business mingles, this space is the perfect spot for any intimate gathering.

Capacity: 30 seated guests, 60 standing guests

PRICING + POLICIES

Hours

Monday–Tuesday: Closed

Wednesday–Friday: 8 am–3 pm

Saturday–Sunday: 7 am–2 pm

Please inquire for dinner availability and minimums.

Minimums

\$500 food and beverage minimum, \$275 room fee & automatic 20% gratuity.

If not met, the difference will be charged as an unmet minimum. Tax, gratuity, parking and any other non-food or beverage costs are not included in the F/B minimum. A card is required to be held, with a signed contract, to charge in the case of a cancellation. This card cannot be accessed for the final bill.

Final Event Menu is due no later than **FOURTEEN DAYS** prior to the event.

Confirmed Guest Count

Must be supplied no later than 72 hours prior to the event. If less than 75% of confirmed guest count is not met, a fee of \$35/absent guest will be incurred. 6% Michigan Sales Tax and 20% gratuity will be added to the final bill (including any incurred fees).

Payment in full is expected at the time of departure. Separate checks will be permitted at the discretion of management. Payment may be made by corporate check, cash or major credit card. No personal checks please. The guest will be fiscally responsible for any damage to Lucy's and for any unnecessary cleaning. Guests will be notified within five working days.

Cancellations within 30 days of the event will result in the card on file being charged \$250. Cancellations within 72 hours of the event will result in the card on file being charged \$500. Cancellations within 24 hours of the event will result in the estimated total for the event charged to the card on file.

Private Events Menu

PLATTERS

FRESH FRUIT

seasonal rotating assortment
per person - 6

DEVILED EGGS

green, pickled onion
per person - 5

ASSORTED PASTRY TRAY

served with housemade buttermilk ranch
per person - 6

BISCUITS

served with truffled honey butter
per person - 6

VANILLA YOGURT

served with housemade granola and fresh fruit
per person - 8

ASSORTED QUICHE

per person - 9

HAM & SWISS CROISSANTS

per person - 9

BUFFET

BAKED FRENCH TOAST

served with dried cherries and cream
per person - 10

PROSCIUTTO & GRITS

served with fried brussels sprouts and green onion
per person - 14

BREAKFAST CASSEROLE

hashbrowns, bacon, sausage, ham, scrambled eggs,
Béchamel sauce, cheese, biscuit crumble
per person - 12

BISCUITS & GRAVY

served with sausage gravy and green onion
per person - 12

PEARL SUGAR WAFFLES

Served with fresh fruit and maple syrup
per person - 10

*Buffet options are priced per person and served
in bowls, platters and/or chafers on a buffet
table for guests to approach with a plate.*

SIDES

BACON

per person - 6

BREAKFAST SAUSAGE

per person - 6

HASHBROWNS

with onion
per person - 6

CRISPY LUCY POTATOES

per person - 4

BEVERAGES

WINE

Red
White
Rosé
Sparkling Wine

BEER

Oberon Draft
Hamm's Draft
Two Hearted Can
High Noon Can

ESPRESSO MARTINI

EK Utility vodka, EK Coffee Liqueur,
demerara

THE EARLY BIRD

EK American Dry Gin, triple sec,
fresh lemon, orange marmalade

HELLO SPRING

EK American Dry Gin, lavender
syrup, fresh lemon, raspberry +
strawberry tonic

BREAKFAST BELLINI

Peach syrup, orange soda

CUCUMBER SPRITZ

Cucumber syrup, fresh lime, soda

MIMOSA BAR

per bottle - 25

BLOODY MARY BAR

per person - 10

COFFEE & TEA STATION

per person - 5

NON-ALCOHOLIC

Cola, Diet Cola, lemonade, etc.
per beverage - 3