

Wedding Package #1

WEDDING
PACKAGE #1

WEDDING
PACKAGE #2

WEDDING
PACKAGE #3

REHEARSAL
DINNER

CORPORATE
MEETING
PACKAGES

CORPORATE
LUNCHEON
MENU

HORS D'OEUVRES STATION *Choose two displays:*

Artisanal Cheese Display — Assorted artisanal cheeses, roasted nuts, dried fruits, olives, and crackers

Crudite Display — Seasonal garden vegetables, poblano ranch dip, housemade ranch dip, and hummus

Fresh Sliced Fruit Display — Assorted melons, berries, pineapple and grapes

DINNER SERVICE *Choose one option:*

Choice of Two Plated Entrées — Includes house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter

One Entrée Buffet — Includes house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, choice of one entrée selection, and house baked focaccia bread with butter

BEVERAGE SERVICE

Four Hour Beer, Wine & Soft Drink Inclusive Bar — Includes choice of 2 kegs, house wines, and fountain soft drinks

Coffee Station — Freshly brewed regular & decaf Biggby coffee, served with assorted cream and sugar

LINENS & NAPKINS

Full Length or Lap Length Table Linens — Available in white, black or ivory

Polyester Napkins — Available in assorted colors*

Skirting for Specialty Tables — Available in white, black or ivory

**Please ask your event planner for available color choices*

CAKE CUTTING

Wedding cake will be cut and plated by Eagle Eye Banquet staff and displayed on a station.

MEAL TASTING

Complimentary tasting for up to 4 guests on a specified tasting date. This date will be provided upon booking your event.

\$65.00 per person

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee.

All prices are subject to review based on market conditions, and are subject to Michigan sales tax and 20% service charge.

EagleEyeGolfClub.com

1-18-22

Room rental is additional and will be determined by room selection and day of the week.

Wedding Package #2

WEDDING
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PACKAGE #3

REHEARSAL
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HORS D'OEUVRES STATION Choose two displays in addition to Spinach Artichoke Dip:

Artisanal Cheese Display — Assorted artisanal cheeses, roasted nuts, dried fruits, olives, and crackers

Crudite Display — Seasonal garden vegetables, poblano ranch dip, housemade ranch dip, and hummus

Fresh Sliced Fruit Display — Assorted melons, berries, pineapple and grapes

Spinach Artichoke Dip — House made dip served with naan bread

DINNER SERVICE Choose one option:

Choice of Two Plated Entrées — Includes house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter

Two Entrée Buffet — Includes house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, choice of two entrée selections, and house baked focaccia bread with butter

LATE NIGHT SNACK Choose one option:

Party Pizzas — Includes choice of three types of pizza

Nacho Bar — Includes tortilla chips, queso dip, jalapenos, tomatoes, pickled red onions, black beans and corn, sour cream, salsa, shredded cheddar, sauteed peppers and onions, salsa verde, limes and hot sauce

Salty Snacks — Includes housemade chips with garlic & onion dip and freshly popped popcorn with a variety of seasonings, and soft pretzels with warm cheese dip

BEVERAGE SERVICE

Four Hour Tier I Bar — Includes choice of 2 domestic or import kegs, house wines, Tier I liquor and fountain soft drinks

Coffee Station — Freshly brewed regular & decaf Biggby coffee, served with assorted cream and sugar

LINENS & NAPKINS

Full Length or Lap Length Table Linens — Available in white, black or ivory

Polyester Napkins — Available in assorted colors*

Skirting for Specialty Tables — Available in white, black or ivory

**Please ask your event planner for available color choices*

CAKE CUTTING

Wedding cake will be cut and plated by Eagle Eye Banquet staff and displayed on a station.

MEAL TASTING

Complimentary tasting for up to 4 guests on a specified tasting date. This date will be provided upon booking your event.

\$75.00 per person

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee.

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Wedding Package #3

WEDDING
PACKAGE #1

WEDDING
PACKAGE #2

WEDDING
PACKAGE #3

REHEARSAL
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HORS D'OEUVRES STATION *Choose two displays:*

Artisanal Cheese Display — Assorted artisanal cheeses, roasted nuts, dried fruits, olives, and crackers

Crudite Display — Seasonal garden vegetables, poblano ranch dip, housemade ranch dip, and hummus

Fresh Sliced Fruit Display — Assorted melons, berries, pineapple and grapes

Charcuterie Display — Assorted meats, artisanal cheeses, roasted nuts, olives, and toasted baguettes

Choose two hot items: (1.5 pieces served per item, per person)

Coconut Shrimp — Served with a cajun marmalade sauce

Walleye Cakes — Served with a chipotle aioli

Boneless Chicken Wings — Served with buffalo sauce, poblano ranch dip, and barbecue sauce

Meatballs — Choice of BBQ, Swedish, or Asian sweet chili sauce

Beef Bourbon Skewers — Served with orange wedges and a bourbon glaze

Polenta Mushroom Squares — Served with sauteed mushrooms and Fontina cheese

Vegetarian Thai Potsticker — Served with soy sauce and sweet chili garlic sauce

DINNER SERVICE *Choose one option:*

Choice of One Duet Entrée — Includes house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter

Three Entrée Buffet — Includes house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, choice of three entrée selections, and house baked focaccia bread with butter

LATE NIGHT SNACK *Choose one option:*

Party Pizzas — Includes choice of three types of pizza

Nacho Bar — Includes tortilla chips, queso dip, jalapenos, tomatoes, pickled red onions, black beans and corn, sour cream, salsa, shredded cheddar, sauteed peppers and onions, salsa verde, limes and hot sauce

Salty Snacks — Includes housemade chips with garlic & onion dip and freshly popped popcorn with a variety of seasonings, and soft pretzels with warm cheese dip

BEVERAGE SERVICE

Four Hour Tier II Bar — Includes choice of 2 kegs, house wines, Tier II liquor, and fountain soft drinks

Coffee Station — Freshly brewed regular & decaf Biggby coffee, served with assorted cream and sugar

\$85.00 per person

Continued on back

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COLORED LINENS & DECOR

Full Length or Lap Length Table Linens — Available in white, black or ivory

Polyester Napkins or Satin Napkins — Available in assorted colors*

Skirting for Specialty Tables — Available in white, black or ivory

Chair Covers and Sashes — Chair covers available in white, black or ivory. Sashes available in assorted colors*

Eagle Eye Warehouse Décor & Premium Linens — Access to our warehouse with centerpiece and décor options, table runners, overlays, premium linens and premium napkins**

**Please ask your event planner for available color choices*

***Warehouse items based on availability and are first come first serve*

CAKE CUTTING

Wedding cake will be cut and plated by Eagle Eye Banquet staff and displayed on a station.

MEAL TASTING

Complimentary tasting for up to 4 guests on a specified tasting date. This date will be provided upon booking your event.

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Rehearsal Dinner

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All rehearsal dinner options include room rental charge for Eagle's Nest, Log Cabin Room, or Patio II. Room selection based on availability and the standard food & beverage minimum must be met. Complimentary room rental charges only applicable if a wedding reception is being held at Eagle Eye or Hawk Hollow.

PASTA BAR BUFFET DINNER - \$32.00 *per person*

Kale Caesar Salad

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

Choice of Two Meats — Smoked chicken, brisket, pulled pork, bacon, or meatballs

Sides — Green onion, sauteed peppers, caramelized onions, cauliflower pesto, sauteed mushrooms, blistered tomatoes, chef's selection of roasted vegetables

House Baked Focaccia Bread — Served with butter

Dessert — Assorted mini dessert station to include dipped berries, mini chocolate mousse cups, assorted cheesecake bites, mini canolis, mini brownie bites, and housemade chocolate chip cookies

MEXICAN FAJITA DINNER BUFFET - \$32.00 *per person*

Mexican Slaw

Flour Tortillas

Choice of Two Meats — Smoked chicken, brisket, or pulled pork

Mexican Rice

Refried Beans

Toppings — Sauteed peppers & onions, sour cream, shredded cheese, hot sauce, and jalapenos

Tortilla Chips — Served with assorted salsas

Chef's Choice Dessert

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