

Wedding Package #1

WEDDING
PACKAGE #1

WEDDING
PACKAGE #2

WEDDING
PACKAGE #3

REHEARSAL
DINNER

CORPORATE
MEETING
PACKAGES

CORPORATE
CONTINENTAL
& LUNCH
BUFFET MENUS

HORS D'OEUVRES STATION *Choose one display:*

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

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

AND

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

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 colors*

CAKE CUTTING

Wedding cake will be cut and plated by Eagle Eye 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.

\$69.00 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.

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

Wedding Package #2

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HORS D'OEUVRES STATION

Dips & Spreads Display — Garlic hummus, roasted red pepper hummus, bruschetta, cauliflower pesto, olive tapenade, spinach & artichoke dip served with toasted baquettes & 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, and soft pretzels with warm cheese dip

BEVERAGE SERVICE

Four Hour Tier I Bar — Includes choice of 2 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 colors*

CAKE CUTTING

Wedding cake will be cut and plated by Eagle Eye 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.

\$79.00 per person

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee.
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Room rental is additional and will be determined by room selection and day of the week.

Wedding Package #3

WEDDING
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PACKAGE #2

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HORS D'OEUVRES STATION *Choose one display:*

Sushi Display — Chef inspired, house crafted sushi served with soy sauce, pickled ginger, wasabi, and boom boom sauce

Dips & Spreads Display — Garlic hummus, roasted red pepper hummus, bruschetta, cauliflower pesto, olive tapenade, spinach & artichoke dip served with toasted baguettes & naan bread

AND

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

AND

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

Coconut Shrimp — Served with a cajun marmalade sauce

Salmon Cakes — Served with a chipotle aioli

Quesadillas — Choice of smoked chicken, brisket, or chorizo and served with sour cream and salsa

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

Meatballs — Choice of BBQ, swedish, or asian sweet chili sauce

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

Deep-Fried Veggies — Fried brussels sprouts and pickles, served with balsamic reduction & boom boom sauce

Andouille Sausage Puffs — Served with a mustard aioli

Bacon Gouda Mac & Cheese Bites — Served with ranch and chipotle aioli

DINNER SERVICE *Choose one option:*

Choice of up to Three Plated Entrées — 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, and soft pretzels with warm cheese dip

\$89.00 per person

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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

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 colors*

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

CAKE CUTTING

Wedding cake will be cut and plated by Eagle Eye 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.

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.

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

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 applicable 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 - \$34.00 *per person*

Baby Kale Salad with Ranch & Caesar Dressing

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

Choice of Two Meats — Bacon, meatballs, grilled sliced chicken, chorizo, Italian sausage crumbles, andouille sausage

Toppings — Green onion, roasted red peppers, cauliflower pesto, sauteed mushrooms, blistered tomatoes, roasted vegetable du jour, and shaved parmesan

Garlic Parmesan Breadsticks

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

PLATED REHEARSAL DINNER

All plated dinners include a house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter. All dinners include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as choice of iced tea or lemonade.

For a plated rehearsal dinner, you are welcome to order any entrée on our standard dinner menu or seasonal menus. Dinner menu pricing will apply. All plated dinners will also include an assorted mini dessert station to include dipped berries, mini chocolate mousse cups, assorted cheesecake bites, mini cannolis, mini brownie bites, and assorted housemade cookies.

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