

Wedding Package #1

HORS D'OEUVRES STATION *Choose one display:*

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

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

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

AND

Dips & Spreads Display — Hummus, caramelized onion dip, bruschetta, olive tapenade, cowboy caviar, spinach & artichoke dip. Served with assorted crackers, toasted baguettes, pesto toasts, naan bread, and tortilla chips

DINNER SERVICE *Choose one option:*

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

Two Entrée Buffet — Includes house salad with ranch dressing and Italian dressing, choice of one vegetable and one 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
or

Nacho Bar — Includes tortilla chips, queso dip, taco meat, jalapenos, tomatoes, sour cream, salsa, and shredded cheddar
or

Slider Bar — Your choice of our house-smoked shredded brisket, pork, or chicken on slider buns. Served with BBQ sauce, Memphis BBQ sauce, and homemade chips and dip
or

Pretzel Bar — Salted and cinnamon sugar pretzel bites. Served with cheese sauce, vanilla glaze, and assorted pretzel dips

BEVERAGE SERVICE

Four Hour Bar Package #2 — Includes choice of two house beer selections, house wine, house liquor, hard seltzers and fountain soft drinks

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

\$75.00 per person

Continued on back

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.

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 6 guests on a specified tasting date.

This date will be provided in January of the year of your event.

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 #2

HORS D'OEUVRES STATION

Choose one display:

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

Artisanal Cheese Display — Assorted artisanal cheeses and crackers

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

AND

Choose one display:

Dips & Spreads Display — Hummus, caramelized onion dip, bruschetta, olive tapenade, cowboy caviar, spinach & artichoke dip. Served with assorted crackers, toasted baguettes, pesto toasts, naan bread, and tortilla chips

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)

Mexican Street Corn Shrimp — Served with boom boom sauce

Smoked Salmon Pinwheels

Bacon-Wrapped Scallops

Boursin Asparagus Chicken Puff

Smoked Chicken Quesadillas — Served with sour cream and salsa

Boneless Chicken Wings — Served with honey BBQ, garlic parmesan, and sweet chili sauce

Meatballs — Choice of BBQ or Swedish

Memphis Rib Fingers

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

Grilled Zucchini Hummus Boats

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 dressing and Italian dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter
or

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

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

\$90.00 per person

Continued on back

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

LATE NIGHT SNACK *Choose one option:*

Party Pizzas — Includes choice of three types of pizza

or

Nacho Bar — Includes tortilla chips, queso dip, taco meat, jalapenos, tomatoes, sour cream, salsa, and shredded cheddar

or

Slider Bar — Your choice of our house-smoked shredded brisket, pork, or chicken on slider buns. Served with BBQ sauce, Memphis BBQ sauce, and homemade chips and dip

or

Pretzel Bar — Salted and cinnamon sugar pretzel bites. Served with cheese sauce, vanilla glaze, and assorted pretzel dips

BEVERAGE SERVICE

Four Hour Bar Package #2 — Includes choice of two house beer selections, house wine, house liquor, hard seltzers and fountain soft drinks

Elevated Wines — Includes choice of two elevated wines in addition to our house wine selections

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 color choices*

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

CAKE CUTTING

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MEAL TASTING

Complimentary tasting for up to 6 guests on a specified tasting date.

This date will be provided in January of the year of your event.

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

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Rehearsal Dinner

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 - \$34.00 per person

House Salad — Served with Asiago crisps, ranch dressing and Italian dressing

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

Meats — Meatballs and grilled sliced chicken

Toppings — Caramelized onions, roasted red peppers, cauliflower pesto, sauteed mushrooms, blistered tomatoes, roasted vegetable du jour, and shaved parmesan cheese

Garlic Parmesan Breadsticks

Dessert — Dipped berries, assorted cookies, caramel pretzel brownie, rice Krispie treats, chef's choice cannoli, and yuzu beignets

MEXICAN FAJITA BUFFET - \$34.00 per person

Mexican Slaw

Flour Tortillas

Tortilla Chips

Choice of Two Meats — Taco meat, grilled sliced chicken, smoked pulled chicken, and smoked pulled pork

Queso

Mexican Rice

Pinto Beans

Sauteed Peppers & Onions

Toppings — Sour cream, shredded cheddar cheese, black bean & corn mix, red onions, jalapenos, limes, hot sauce, and salsa

Dessert — Dipped berries, assorted cookies, caramel pretzel brownie, rice Krispie treats, chef's choice cannoli, and yuzu beignets

PLATED REHEARSAL DINNER

All plated dinners include a house salad with ranch dressing and Italian 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.

All plated dinners will also include an assorted mini dessert station to include dipped berries, assorted cookies, caramel pretzel brownie, rice Krispie treats, chef's choice cannoli, and yuzu beignets.

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