Weddings at Eagle Vale

Thank you for considering Eagle Vale for your reception.

The Grand Ballroom, with a seating capacity of up to 400, is our largest dining room and located on the main level of the clubhouse. The lush landscaped grounds serve as a perfect tranquil backdrop. With floor-to-ceiling windows overlooking the golf course, this room creates the ideal setting for your special day.

The Stratford Room, with seating capacity of up to 150, is a more intimate space with a walkout patio and is perfect for any occasion.

**CULINARY** expertise provides the creativity and diversity to achieve a unique dining experience. Our culinary team is committed to excellence and prides itself on using the highest quality ingredients in carefully preparing your selections.

Our wedding reception packages offer many traditional as well as creative options for your guests.

The following are included with all served,

station or buffet receptions at no additional cost:

(except the Vintage Buffet as noted on pg. 6)

* Use of the facility
* Bride’s Room for the private use of the Wedding Pa
* Table Centerpieces
* Table Clothes and Napkins, colors of your choice based on a wide variety and availability from our supplier
* Gift Table
* Place Card Table
* Bridal Table – your choice of table setting (head table, sweetheart table, use of risers)
* Cake Table
* Cake cutting and serving
* Fresh Crudités with Dip – stationed (*not included with the Vintage Buffet)*
* Imported and Domestic Cheeses with Assorted Crackers – stationed *(not included with the Vintage Buffet)*
* Hand Passed Hors d' Oeuvres (*not included with the Vintage Buffet)*
* Champagne Toast
* Salad (served)
* The Elaborate Coffee Station *(Regular Coffee Station included with Vintage Buffet)*

**Access to Eagle Vale for Receptions**

Daytime receptions - 10:00am until 4:00pm \*\* Evening receptions - 5:30pm until Midnight

**All banquets are subject to 22% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.**

Wedding Receptions

**Served, Stationed and the Premier Buffet Dinner Receptions Include:**

***(see Vintage Buffet for Inclusions)***

* **Stationed Hors d’ Oeuvres**

Fresh Crudités with Dips

Displays of Imported and Domestic Cheese Boards with Assorted Crackers

* **Hand Passed Hors d' Oeuvres**

Choose three of the following:

(Based on four pieces per person)

 Arancini Artichokes French

 Assorted Crostini’s Mini Deep Dish Pizza

 Italian Bruschetta Herb & Cheese Stuffed Mushrooms

 Miniature Quiche Sausage Stuffed Mushrooms

 Swedish Meatballs Chicken Cordon Bleu

 Breaded Ravioli Fried Macaroni and Jack Cheese

 Crab Phyllo Cups Blue Cheese & Pear Filo Strudel

 Vegetable Egg Rolls Scallops Wrapped in Bacon

 Thai Chicken Spring Roll Wild Mushroom Mini Tart

 Thai Vegetable Spring Roll Crab Rangoon

 Chicken Cashew Spring Roll Chicken Potstickers

 Vegetable Egg Rolls Pork Potstickers

 Spanakopita Jalapeno Cheddar Bacon Bites

 Beef Empanada Spinach & Cheese Blossom

* **Champagne Toast**

Eagle Vale Select Champagne will be served to each guest

to toast the Bride and Groom

* **Salad**

Choose one of the following:

**Tossed Seasonal Greens**

Romaine and Iceberg Lettuce, Cucumbers, Tomatoes, Carrots

with Italian and Ranch Dressings

**Caesar Salad**

Fresh Romaine Lettuce tossed with Caesar Dressing, Croutons and Parmesan Cheese

**Eagle Vale Salad**

Spring Mix, Artichokes, Roasted Red Peppers, Mushrooms and Balsamic Vinaigrette Dressing

**Salad Melbourne**

Romaine Lettuce, Strawberries, Kiwi, Mandarin Oranges and an Orange Vinaigrette Dressing

* **The Elaborate Coffee Station**

Regular, Decaffeinated and Hazelnut Coffees displayed with Herbal Teas

complimented with Fresh Whipped Cream, Chocolate Shavings and Cinnamon Sticks

Served Dinner Reception

All Served Dinners include Warm Rolls & Butter with

a Salad of your choice served at each table

**Entrees**

**Maximum of (4) Entree Selections**

Most served dinners include a vegetable and potato. Exceptions noted below

**Roast Prime Rib**

A 12oz. Cut of Slow Roasted Prime Rib

served in Red Wine Garlic Au Jus

$63.99pp

**NY Strip Steak**

A 12oz. Choice Cut of New York's Favorite,

seasoned and grilled to perfection

$64.999pp

**London Broil**

Marinated Classic London Broil topped with a Mushroom Bordelaise Sauce

$52.99pp

**Filet Mignon**

An 8oz. filet seasoned and grilled to perfection

 and topped with Bordelaise Sauce

$71.99pp

**Filet of Sirloin**

**A Choice 8oz.sirloin filet,** seasoned and grilled to perfection

 And topped with Bordelaise Sauce

$56.99pp

**Bistro Tender Beef Medallions**

Choice Tender Beef Medallions with mushroom demi-glace

$56.99pp

**Eagle Vale Duo**

8oz. of Tender Beef Medallions in a Mushroom Cabernet Demi-glace

and an Eastern Shore Style Crab Cake with our Chef’s Lemon Aioli

$56.99

**Crab Cake Trio**

Three Eastern Shore Style Crab Cakes

accented with our Chef’s own Lemon Aioli

$56.99pp

**Eagle Vale Trio**

Tender Beef Medallions served with a mushroom Cabernet demi-glace, Chicken French

and your choice of Pan Seared Salmon with Dill Buerre Blanc OR an Eastern Shore Style Crab Cake with Lemon Aioli

$62.99pp

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**Stuffed Pork Chop**

Boneless Pork Chop, bread stuffed and served with an apple brandy reduction

$49.99pp

**Haddock Florentine**

 Haddock filet with a bread & spinach stuffing and roasted garlic lemon Zinfandel sauce

$47.99

**Salmon Filet**

Pan Seared Salmon topped with a Dill Buerre Blanc

$55.99pp

**Grilled Swordfish**

Topped with lemon basil compound butter

$59.99pp

 **Stuffed Sole**

Sole Fillets Rolled and Stuffed with Scallops and Crabmeat, enrobed in a Butter Sauce

$52.99pp

**Ahi Tuna**

Ahi Tuna Steak Seared and topped with a Wasabi Aioli

$57.99pp

**Chicken French**

A Regional Favorite. Chicken Breast

dipped in flour and egg, finished with a Lemon Sherry Cream Sauce

$53.99pp

**Rosemary Chicken**

Chicken breast sautéed with Fresh Rosemary

and white wine sauce

$51.99pp

**Wild Mushroom Chicken**

A sautéed Chicken Breast topped with a Wild Mushroom Ragout

$51.99pp

**Chicken Eagle Vale**

A Boneless Breast of Chicken sautéed in a Sherry Cream Sauce

finished with Shiitake Mushrooms and Sun-Dried Tomatoes

$53.99pp

**Tuscan Penne Pasta**

Penne Pasta with Julienne Peppers, Artichokes, Sun-Dried Tomatoes, Kalamata Olives and

 Fresh Basil tossed in Asiago Cheese and White Wine

Does not include Vegetable or Potato

$46.99pp

**3 Cheese Ravioli**

Ten Large 3 cheese ravioli with tomato basil pesto béchamel sauce

does not include Vegetable or Potato

$48.99pp

**Vegetarian Phyllo**

Fresh Herbs and Vegetables with Asiago Cheese in a Phyllo Purse

served with Garlic & Basil Crème Sauce

Does not include Vegetable or Potato

$45 .99pp

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Premier Buffet Dinner Reception

**$68.99pp**

Includes:

Served Rolls & Butter

A Salad of your choice, service at each table

Sliced Fresh Seasonal Fruit

Two Specialty Salads – Chef’s choice

Assorted Relishes

Seasonal Vegetables

Elaborate Coffee & Tea Station

* + - * **Potato**

choose one of the following:

Herb Roasted Potatoes

Red Bliss Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Vermont Cheddar Au Gratin Potatoes

Roasted Garlic Mashed Potatoes

* + - * **Pasta**

choose one of the following:

Pasta Marinara

Tortellini Marinara

Farfalle Ala Rosa

Mediterranean Pasta

Pasta Eagle Vale

* + - * **Seafood**

choose one of the following:

 Scallop & Crab Stuffed Sole

Seafood Creole

Haddock Florentine

Haddock French

 Salmon with a Dill Buerre Blanc

* + - * **Chicken**

choose one of the following:

Rosemary Chicken

Chicken French

Chicken Marsala

Chicken Parmesan

Chicken Eagle Vale

* + - * **Chef Attended Carving Station**

 Roast Top Sirloin of Beef (Served with Au Jus and Horseradish)

and

Roast Pork Loin or Roast Turkey Breast

***Carving Station Top Sirloin Substitutions***

*Substitute the following for Roast Top Sirloin of Beef:*

*Slow Roasted Prime Rib +$6.00pp*

*Grilled Tenderloin of Beef +$11.00pp*

***Carving Station Additions***

*Add Roasted Turkey Breast or Roasted Pork Loin as a third meat +$2.50pp*

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Vintage Buffet Dinner Reception

**$52.99pp**

**Includes all of the following:**

Table Centerpieces \* Table Clothes and Napkins \* Cake Cutting and Serving \* Gift Table

Cake Table \* Place Card Table \* Bridal Table \* Use of Bride’s Room \* Champagne Toast

Served Rolls & Butter \* Salad - Tossed Seasonal Greens

Chef’s Choice Specialty Salad \* Chef’s Choice of Seasonal Vegetables

* + - * **Champagne Toast**

Eagle Vale Select Champagne will be served to each guest

to toast the Bride and Groom

* + - * **Hors d' Oeuvres**

Choose one:

Fresh Crudités with Dip

Or

Cheese Display with Assorted Crackers

Or

Hand Passed Hors d' Oeuvres

(Based on three pieces per person)

Choose two of the following:

 Arancini Assorted Crostini’s Swedish Meatballs

 Chicken Pot Stickers Spanakopita Chicken Cordon Bleu

 Cucumber Tomao Bites Artichokes French Bruschetta

Jalapeno Cheddar Cheese Bites Spinach & Cheese Blossom Fried Mac & Cheese Wedges

 Breaded Ravioli Herb & Cheese Stuffed Mushrooms Traditional Deviled Eggs

* + - * **Potato / Rice**

choose one of the following:

Herb Roasted Potatoes, Red Bliss Potatoes,

Wild Rice, Rice Pilaf, Bread Stuffing

* + - * **Pasta – Marinara, Pesto or Alfredo**

choose one of the following:

Ziti, Penne, Rigatoni, Farfalle

* + - * **Chicken**

choose one of the following:

Herb Roasted Chicken, Barbequed Chicken, Chicken Parmesan,

Chicken French, Chicken Marsala

* + - * **Beef / Ham / Pork / Turkey**

choose one of the following:

Carved Sirloin, London Broil, Honey Baked Ham, Pork Loin, Turkey Breast with gravy

Add a second selection - +$3.50pp

* + - * **Coffee Station**

Regular & Decaffeinated Coffee and Tea

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Station Party Reception

 **$69.99pp**

**Your Station Party Reception at Eagle Vale Golf Club will feature:**

**Champagne Toast**

**The Elaborate Coffee Station**

Regular, Decaffeinated and Hazelnut Coffees displayed with Herbal Teas

complemented with Fresh Whipped Cream, Chocolate Shavings and Cinnamon Sticks

**Stationary Hors oeuvres**

Display of Fresh Crudités with Dip, Imported and Domestic Cheese & Crackers

**Hand Passed or Stationed Hors oeuvres**

Choose four of the following:

Swedish Meatballs, Chicken Cordon Bleu, Fried Macaroni & Cheese Wedges, Chicken Pot stickers,

Scallops wrapped In Bacon, Bruschetta, Spanakopita, Arancini, Artichokes French, Mini Veggie Spring Rolls,

 Herb & Cheese Stuffed Mushrooms, Assorted Crostini’s, Jalapeno Cheddar Cheese Bites, Spinach & Cheese Blossom

**Garden of Eden**

Mixed Salad Greens, Tossed Romaine Lettuce, Grated Parmesan Cheese,

Crumbled Feta Cheese, Cherry Tomatoes, Sliced Cucumber, Carrots, Black Olives,

Pepperoncini’s, Home-Made Croutons. Served with Caesar, Italian and Ranch Dressings

Two Chef's Specialty Salads

**Chef Attended Carving Station**

Roast Top Sirloin of Beef

Served with Au Jus, Mustard, Mayonnaise and Horseradish, Assorted Dinner Rolls

***Carving Station Substitutions***

*Substitute the following for Roast Top Sirloin of Beef:*

*Slow Roasted Prime Rib +$6.00pp*

*Grilled Tenderloin of Beef +$11.00pp*

***Carving Station Additions***

*Add Roasted Turkey Breast or Roast Turkey Breast as a third meat +$2.50pp*

**Choose One of the Following Three Stations:**

**Traditional Pasta Station**

Penne and Bowtie Pasta with Marinara, Alfredo and Pesto Sauces

served with Chicken, Sausage, Grated Parmesan Cheese and Crushed Red Pepper

Chef’s Seasonal Vegetables

**Potato Station**

Baked Macaroni & Cheese, Chili, Baked Potatoes, Herb Roasted Potatoes

Sour Cream, Salsa, Scallions, Black Olives, Sliced Jalapenos, Bacon Bits & Cheddar Cheese

Chef’s Seasonal Vegetables,,

**Asian Station**

Sweet and Sour Chicken, Shrimp Lo Mein, Pork Dumplings, Vegetable Spring Rolls,

Fried Rice, White Rice, Assorted Dipping Sauces

Chef’s Seasonal Vegetables,,

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Cocktail and Beverage Service

***(specific brands listed may be subject to change with brands of comparable quality)***

**\*Windsor Premium Open Bar\***

Seagram’s VO, Seagram’s 7, Smirnoff Vodka, Titos Vodka, Flavored Vodkas, Three Olives Cherry, Three Olives Grape, Bacardi Rum, Bacardi Limon, Captain Morgan Rum, Malibu Rum, Jim Beam, Peach Schnapps, Amaretto, Sweet & Dry Vermouth, Tanqueray, Dewar’s, Southern Comfort, Jose Cuervo Gold, Jack Daniels, Bombay Black Velvet, Canadian Club, Kahlua and Baileys Irish Cream.

**Wines**: White Zinfandel, Chardonnay, Pinot Grigio, Merlot and Cabernet

**Bottled Beer**: Corona, Labatt Blue, Labatt Blue Light, Bud Light, Michelob Ultra

and Eagle Vale’s Select NA Beer, Assorted Sodas, Juices and Mixers will also be available.

$14.50pp first hour, $5.50pp each additional hour (2 hr. min.)

**\*Top Shelf Open Bar Enhancement\***

**Brands included are those from the Windsor Premium Open Bar with the addition of:**

Grey Goose, Absolut, Kettle One, Bombay Sapphire, Glenlivet, Johnny Walker Black, Johnny Walker Red,

Stolichnaya, Crown Royal, Absolut Citron, Jameson, Titos

**Wines**: Kendall Jackson Chardonnay, Caposaldo Pinot Grigio,

Dr. Frank Salmon Run Riesling, Premium Merlot, Louis Martini Cabernet

**Bottled Beer**: Sam Adams, Heineken Light, I.P.A. (upon request)

Assorted Sodas, Juices and Mixers will also be available.

 $16.25pp first hour, $6.00pp each additional hour (2 hr. min.)

**\*Beer and Wine Open Bar\***

**Eagle Vale's Select Wines**: White Zinfandel, Chardonnay, Pinot Grigio, Riesling, Merlot and Cabernet

**Bottled Beer**: Corona, Labatt Blue, Labatt Blue Light, Budweiser, Michelob Ultra and Eagle Vale’s Select NA Beer

Assorted Sodas, Juices will also be available.

$10.00pp first hour, $4.00pp each additional hour (2 hr. min.)

**\*Soda and Juice Open Bar\***

$5.00pp first hour, $1.50pp each additional hour (2 hr. min.)

**\*Host Sponsored Bar & Cash Bar\***

**Host sponsored and cash bars will be charged on a per drink basis. $400.00 minimum required.**

**If the $400.00 minimum is not met, the amount short will be added to the invoice.**

**Soda -** $3.00 - Coke, Diet Coke and other Coca Cola products, Club Soda and Tonic Water

**Juice -** $3.00 - Orange, Grapefruit, Cranberry and Pineapple

**Domestic Beer -** $6.00 - Sam Adams, Budweiser, Coors Light, Michelob Ultra

**House Liquors -** $7.50 - Seagram 7 Whiskey, Dewar’s White Label Scotch, Smirnoff Vodkas, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon, Peppermint & Peach Schnapps, Flavored Brandy, Amaretto, Sweet & Dry Vermouth, Kahlua and Baileys

**Imported Beer -** $7.00 - Heineken, Labatt Blue, Labatt Blue Light, Labatt Nordic, Amstel Light and Corona

**Premium Liquors -** $8.50 - Absolut, Bombay Sapphire, Johnny Walker, Crown Royal, Makers Mark, Sambuca, Amaretto Di Saronno, Cordials and Cognacs

**House Wine -** $7.50 - White Zinfandel, Chardonnay, Riesling, Pinot Grigio, Merlot and Cabernet

**Premium Wine -** $11.00 - Kendall Jackson Chardonnay, Caposaldo Pinot Grigio, Dr. Frank Salmon Run Riesling, Premium Merlot, Louis Martini Cabernet

**\*Unlimited Soda Station\***

Pitchers, Cans or Bottles (Eagle Vale’s choice) of soda and water.

Not available when there is a bar option chosen. Applies to all attending the event.

$4.75pp for up to 3 hours, $1.00pp each additional hour

**\*House Table Wine By The Bottle\***

**House Wine -** White Zinfandel, Chardonnay, Riesling, Pinot Grigio, Merlot and Cabernet

$31.00/bottle

**\*Cold Hors D'oeuvres\***

***(Priced Per 100 Pieces)***

**Assorted Crostini Iced Shrimp Crab Phyllo Cups Traditional Deviled Eggs** Antipasto Skewers

 $155.00 $270.00 $240.00 $190.00 $380.00

 **Shrimp Tartlets Cucumber Tomato Bites Cranberry Pork Phyllo Cups**

 $270.00 $160.00 $220.00

**\*Hot Hors D'oeuvres\***

***(Priced Per 100 Pieces)***

 Swedish Meatballs Maple Bacon Wrapped Chicken Artichokes French

 $155.00 $310.00 $225.00

 Italian Bruschetta Fried Macaroni & Jack Cheese Wedges Bacon Onion Applewood Turnover

 $165.00 $195.00 $340.00

 Asparagus in Phyllo Blue Cheese & Pear Filo Strudel Scallops Wrapped in Bacon

 $310.00 $315.00 $360.00

 Sausage Stuffed Mushrooms Herb & Cheese Stuffed Mushrooms Beef Empanada

 $230.00 $220.00 $290.00

 Breaded Ravioli Raspberry Brie in Phyllo Spanakopita

 $180.00 $320.00 $240.00

 Thai Chicken Spring Rolls Chicken Sate Wild Mushroom Mini Tart

 $290.00 $300.00 $305.00

 Thai Vegetable Spring Rolls Vegetable Egg Rolls Beef Wellington

 $230.00 $240.00 $365.00

 Shrimp & Lobster Spring Rolls Miniature Quiche Assorted Crab Phyllo Cups

 $340.00 $290.00 $200.00

 Pork Cuban Spring Roll Mini Deep Dish Pizza Crab Rangoon

 $310.00 $290.00 $240.00

 Chicken Cashew Spring Rolls Chicken Quesadilla Cornucopia Spinach & Cheese Blossom

 $310.00 $310.00 $195.00

 Apple & Chicken Spring R`olls Chicken Bourbon & Boursin En Croute Pork Potstickers

 $310.00 $320.00 $210.00

 Chicken Cordon Bleu Chicken Pot Stickers Arancini

 $195.00 $210.00 $175.00

**Sweets Displays**

***Based on 2 pieces per person.***

**Chocolate Fountain Station**

Strawberries, Pineapple, Pretzel Rods, Marshmallows, Bananas, Pound Cake, Graham Crackers

$10.75pp

**The Final Indulgence**

Mini Cream Puffs and Mini Cannoli’s

$8.50pp

**The Gourmet**

Cannoli’s, Chocolate Covered Cream Puffs, Brownies and Cookies

$10.75pp

**The Decadent Indulgence**

**Cakes -** An assortment of the following**:**

Chocolate Double Layer, Carrot, Banana, New York Style Cheesecake, Tiramisu Squares, Bread Pudding

**Pastries-** An assortment of the following:

Cannoli, Chocolate Covered Mini Cream Puffs, Chocolate Covered Strawberries,

Mousse Filled Chocolate Cups, Crème Brulee, Assorted Mini Cheesecakes, Brownies, Cookies

$12.25pp

**Reception Enhancements**

**Display Enhancements**

**Italian Antipasto**

Prosciutto, Genoa Salami, Mild Coppa, Mortadella, Pepperoni, Displayed with Marinated Mushrooms, Olives,

Roasted Red Peppers, Artichoke Hearts, Provolone Cheeses, Breads

$11.50pp

**Fresh Fruit Display**

An Array of Seasonal Sliced Fruits and Berries

$7.25pp

**Raw Bar Station**

Oysters, Jumbo Shrimp, Little Neck Clams, Crab Claws, Assorted Sauces and Garnishments

$21.50pp

**Appetizer Enhancements**

**Sliced Seasonal Melon With Prosciutto**

Fresh Melon wrapped with Imported Prosciutto

$3.50pp

**Chilled Shrimp Cocktail**

Five Large Gulf Shrimp with Our Home-Made Cocktail Sauce

$13.50pp

**Pasta Enhancements**

**A Served Pasta Course added to a Served or Buffet Reception**

Imported pasta of your choice: Penne or Ziti

Served in a Marinara, Pesto, Alfredo or Eagle Vale's "Vodka Sauce"

$5.25pp

**Stuffed Rigatoni or Three Cheese Ravioli**

 in House Marinara - Substituted for any pasta

$2.25pp

**Entree Enhancements**

**4oz. Cold Water Lobster Tail**

A Cold Water Lobster Tail Broiled or Grilled to Perfection

served with Our Special Drawn Butter and Lemon

$market price pp

**Shrimp Florentine**

Twin Shrimp with Italian Pancetta and Sautéed Spinach

$10.50pp

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**Buffet & Station Reception Enhancements**

**Chef Attended Traditional Pasta Station**

Fettuccini, Penne and Bowtie Pasta with Marinara, Alfredo and Pesto Sauces

served with Chicken, Shrimp, Grated Parmesan Cheese and Crushed Red Pepper

$8.99pp

**Chef Attended Taste of Italy Pasta Station**

Fettuccini, Penne and Bowtie Pasta with Marinara, Alfredo and Pesto Sauces

served with Chicken, Sausage, Shrimp, Grated Parmesan Cheese and Crushed Red Pepper

and

4 Cheese Lasagna, Antipasto Salad, Herb and Cheese Bread sticks and Imported Tuscan Breadsticks

$11.99pp

**Chef Attended Shrimp Scampi**

Jumbo Shrimp sautéed in a garlic, lemon and butter sauce served over a choice of rice pilaf or linguini

$11.99pp

**Raw Bar Station**

Oysters, Jumbo Shrimp, Little Neck Clams, Crab Claws, Assorted Sauces and Garnishments

$14.50pp

**Additional Dinner Enhancements**

**Soup du jour**

A Lovely introduction to Dinner. Our Chef will create a delectable Soup to complement your meal.

$4.75pp

**A Served Pasta Course**

An imported pasta of your choice: Penne, Farfalle, Tortellini, Ravioli or Ziti.

Served in a Marinara, Pesto, Alfredo or Eagle Vale's "Vodka Sauce"

$6.50pp

**Antipasto Salad**

Served with Artichoke Hearts, Ripe Olives, Provolone, Salami and Fresh Basil

$4.99pp

**Intermezzo**

Refresh Your Palate. Sorbet with just a Splash of Champagne

$3.25PP

**10 oz. Lobster Tail**

A Cold Water Lobster Tail Broiled or Grilled to Perfection served with Our Special Drawn Butter and Lemon

$market price pp

**Cocktail Service Enhancements**

**Enhanced Club House Open Bar**

Addition of Cordials and Cognacs

+$1.25pp per hour

**Wine Service**

Wine Service is Priced By the Bottle. Wine can be Served or Displayed on Tables. Cost Furnished Upon Request

**After Dinner Cordials**

Served at The Bar

$6.50 per serving

**\*Punch\***

**(Priced per Gallon and displayed in a punch bowl)**

 **Fruit Punch Wine Punch Fuzzy Navel Mimosa Bloody Mary Whiskey Punch**

 (Non- Alcoholic) $61.00 $61.00 $62.00 $63.00 $63.00

 $44.00

**The Gourmet Coffee Station**

Add some Spirit to your Elaborate Coffee Station.

Baileys, Amaretto Di Sirona, Tia Maria, Frangelico, Grand Marnier and Kahlua.

+$4.75pp

**Corkage Fee**

$15.00/bottle

**Dessert Enhancements (Priced Per 100 Pieces)**

**Chocolate Dipped Strawberries**

Dark or White Chocolate dipped Strawberries

$195.00++

**Mini Chocolate Cordial Cups**

Imported Chocolate Cups filled with Assorted Mousses and Fruit Preserves

$185.00++

**Mini Crème Brulee**

$300.00++

**Sweets Display Fee**

 Eagle Vale will store, plate and display pastries being brought in by our customers.

Pastries must come from a Health Department Licensed and Approved Source

$2.50pp

**Reception Enhancements**

**Hand Crafted Ice Sculptures**

Individual, Hand Crafted Ice Sculptures are available for your Hors D'oeuvre and/or Sweets Tables.

Prices Start at:

$300.00++

**Standard Chair Covers with Standard Sash Bows**

White or Ivory

$ 7.50 per chair

Add $1.50 for Satin Chair Covers and add $1.50 for Satin Sashes

**Overlays**

**White or Ivory Linen**

Enhance your dinner tables with additional table linen overlays

$6.50 per table

**Center Piece Overlay**

Choice of any color napkin to enhance the center of your tables

$6.50 per table

**Valet Parking**

Have your guests drive directly to the front door and have our personal Valet park their cars

$250 plus $1.50pp

**Coat Check**

Let Eagle Vale supply a Coat Room Attendant

$1.50 pp

(minimum $150.00, maximum $350.00)

**Wedding Ceremonies at Eagle Vale**

$490.00 plus $3.25/chair

Depending the time, outdoor ceremonies may be possible. Indoor ceremonies can be performed in your reception room.

Speak to your coordinator for details

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**The 2nd Wind**

*Late Night Snack Station*

Following are late night snack options.

This enhancement is the perfect gift for your guests towards the end of the reception.

**Chili/Potato Station**

**Baked Potatoes, Bacon Garlic Mashed Potatoes,**

**Chili, Gravy, Sour Cream, Salsa, Scallions, Jalapenos,**

**Cheddar Cheese & Assorted Hot Sauces**

**$9.99pp**

**The Ballpark Station**

Hot Dogs with Rolls

French Fries

Pretzel twists

$9.50pp

**Pub Lovers**

Pizza Squares

Boneless Buffalo Wings

$10.75pp

**The Deli Belly**

Assorted Deli Pinwheels

Home-Made Potato Chips

Chef Specialty Salad

$9.75pp

**Eagle Vale Trash Plate**

Choice of either hamburgers or hot dogs (one per guest)

Macaroni Salad

Home Fries

Meat Sauce

Condiments

$12.99pp

**Soft Pretzels**

Soft pretzels with Nacho Cheese & Honey Mustard Dips

$7.00pp

**All Functions are subject to 22% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.**

**GENERAL INFORMATION**

The following information is provided to assist you in arranging your function.

**CHILDREN’S PRICING**

Children 4 and under – no charge

Children 5 to 10 – ½ of the total cost of all served food, nonalcoholic beverages and additional services

**BEVERAGE SERVICE**

We offer a complete selection of beverages to complement your function. Please note that the State of New York regulates alcoholic sales and services. Eagle Vale, as a licensee, is responsible for the administration of these regulations. Therefore, it is policy that no liquor, beer or wine may be brought onto the property.

**FOOD BROUGHT IN TO EAGLE VALE**

Due to various regulations, we do not allow food to be brought in from outside sources with the exception of wedding cake and pastries if produced by a Health Department licensed and approved facility.

**CANCELLATIONS**

Cancellations must be made within the time frame indicated on the Sales Contract to avoid incurring a cancellation fee. A fee will be charged if a cancellation is received after the stated deadline. Any additional expenses incurred by Eagle Vale in preparation for the function becomes the responsibility of the client.

**DECORATIONS**

Eagle Vale will not be responsible for placing your centerpieces or favors unless agreed upon in advance.

**GUARANTEES**

We require a final guarantee ten (10) business days prior to the event. This number will be considered the minimum guarantee and is not subject to reduction. Should no final guarantee number be received, we will consider the number indicated on the original banquet event order to be the final count and it will become the final guaranteed number of guests. We will be prepared to serve 5% over the final guarantee. However, we may not be able to provide your exact chosen menu to those guests over the final guaranteed number.

**EQUIPMENT PROVIDED**

Equipment supplied by Eagle Vale at no extra charge is our inventoried tables, chairs and podium. Services supplied by Eagle Vale at an additional charge are audio visual services and all other furniture, tables, chairs and equipment on a rental basis. Rates will be quoted upon request. Speak to your coordinator for details on our available equipment.

**DAMAGE**

The client will be held responsible for any damage or loss to Eagle Vale incurred during an event that is caused by the client or the client’s guests and associates. Affixing materials to the floor, walls or ceiling is strictly prohibited.

**PRICING**

Due to continually changing food costs and the length of time required in planning most weddings, we cannot guarantee our prices for more than 90 days. Menu prices are subject to change without notice. All Functions are subject to 22% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

**MINIMUM EXPENDITURE**

Minimum expenditures are based on the date, time and room location of the reception. The minimum expenditure refers to food and beverage purchases only and is calculated before the addition of service charges and taxes.

**PAYMENT POLICY FOR WEDDINGS**

Eagle Vale can only accept Cash or Checks for Wedding Receptions. A one thousand and five hundred dollar ($1500.00) deposit is required at the time of booking. A progressive payment, which is based on the minimum expenditure, is due eight (8) months prior to the reception date. The remaining balance of the expected minimum expenditure is due ten (10) days prior to the reception date. We also require a credit card authorization form to be signed giving Eagle Vale permission to charge to a credit card any money owed that is not paid at the conclusion of the reception.

**PROPERTY LOSS OR DAMAGE**

Eagle Vale will not assume responsibility for the damage to, or loss of, any merchandise or articles brought onto the property. Special arrangements for security can be made with proper advance notice through our Sales Office.

**SHIPPING AND RECEIVING**

Packages may be delivered to the property no earlier than two (2) business days prior to the event. Any alternate arrangements are to be pre-approved by the Sales Office. Clients are responsible for the coordination of return shipping.