



Weddings

ARMADA & ALMONT, MI | 2023





APPLE BARN

120 PERSON CAPACITY

Blake's Apple Barn is our rustic-style venue located on our beautiful orchard in Armada. The Apple Barn is connected to our award-winning Tasting Room, giving you the luxury to cater our food, wine, craft beer, and hard cider. Seating is available for up to 120 guests.

All rentals include staffing, tables, chairs, linens, dinnerware, flatware, glassware, non-alcoholic beverages, speaker and microphone, and use of screens for photo slideshows.

WEDDING RECEPTION

Jan - Aug

5 Hour Rental | \$3,500 Rental

Fee Additional Time: \$700/hr



ORCHARD SQUARE TENT

250 PERSON CAPACITY

Our large, outdoor private tent adjacent to our award-winning Tasting Room in Armada is the perfect setting for your spring/summer wedding. The Orchard Square tent has seating available for up to 250 guests along with restrooms. During cooler months, the tent is also heated, providing guests a cozy environment to enjoy with friends and family.

All rentals include staffing, tables, chairs, linens, dinnerware, flatware, glassware, and non-alcoholic beverages.

WEDDING RECEPTION

Jan - Aug | Nov - Dec

\$5,000 Rental Fee

5 Hour Rental

Additional Time: \$1,000/hr



BLAKE'S BACKYARD GREENHOUSE

120-PERSON CAPACITY

Our Greenhouse at Blake's Backyard is one-of-a-kind with its greenery walls, rolling garage doors, rustic farm-style tables, running indoor water feature and outdoor patio, offering a unique atmosphere for any gathering. The venue is complete with private restrooms and heating and cooling to allow for comfortability in any season. Although directly adjacent to our Tap Room, you feel a sense of serenity and privacy, creating an unmatched experience for you and your guests.

WEDDING RECEPTION

Jan - Dec

5 Hour Rental | \$3,500

Additional Time: \$700/hr

LOCATED AT BLAKE'S BACKYARD | 5590 VAN DYKE, ALMONT, MI 48003



OUTDOOR ORCHARD WEDDING CEREMONIES

Join us in our orchards on your special day for a ceremony you and your guests will never forget. Surrounded by our apple trees, you are completely immersed in a quiet, private, outdoor setting that makes the ceremony unique and personalized.

Our Orchard Express will transport guests from our main parking lot, to the ceremony and back to our main lot once the ceremony has ended. Our conductors make the ride fun and enjoyable as you are taken through the grounds. Seating is provided for up to 50 guests each round trip.

ORCHARD CEREMONY PRICING

May - Aug

1 Hour Rental | \$2,500

White Ceremony Chair Rental | \$6 each

Orchard Train Transportation Provided

TRAIN RIDE IS APPROXIMATELY 15 MINUTES PER ROUND TRIP | SEATS UP TO 50 GUESTS

DINING PACKAGES

ONE ACRE PACKAGE

\$48.95 PER PERSON

Salad (choose one)

Garden Salad
Caesar Salad
Apple Salad +\$5

Entrée (choose one)

Leelanau Chicken
Grilled Chicken Marsala
Roasted Pork Tenderloin Medallions
Pan Seared Salmon

Vegetable (choose one)

Vegetable Medley
Green Beans Almondine

Starch (choose one)

Macaroni and Cheese
Roasted Baby Redskin Potatoes
Farmhouse Rice Pilaf

Dessert (choose one)

Assorted Blake's Donuts
Assorted Cookies
Fresh Fruit Cobbler
Blake's Signature Apple Pie +\$2

FIVE ACRE PACKAGE

\$65.95 PER PERSON

Salad (choose one)

Garden Salad
Caesar Salad
Apple Salad +\$5

Entrée (choose two)

Braised Boneless Short Rib
Leelanau Chicken
Grilled Chicken Marsala
Roasted Pork Tenderloin Medallions
Pan Seared Salmon

Vegetable (choose one)

Vegetable Medley
Green Beans Almondine

Starch (choose one)

Macaroni and Cheese
Roasted Baby Redskin Potatoes
Farmhouse Rice Pilaf

Dessert (choose two)

Assorted Blake's Donuts
Assorted Cookies
Fresh Fruit Cobbler
Blake's Signature Apple Pie +\$2

THE WHOLE FARM

\$74.95 PER PERSON

Starter (choose two)

Tomato Bruschetta
Crab Wontons
Spinach Puffs

Salad (choose one)

Garden Salad
Caesar Salad
Michigan Apple Salad

Entrée (choose two)

Braised Boneless Short Rib
Leelanau Chicken
Grilled Chicken Marsala
Roasted Pork Tenderloin Medallions
Pan Seared Salmon

Vegetable (choose one)

Vegetable Medley
Green Beans Almondine

Starch (choose one)

Macaroni and Cheese
Roasted Baby Redskin Potatoes
Farmhouse Rice Pilaf

Dessert (choose two)

Assorted Blake's Donuts
Assorted Cookies
Fresh Fruit Cobbler
Blake's Signature Apple Pie +\$2



ADD-ONS

PURCHASE OF DINING PACKAGE REQUIRED

COLD APPETIZERS

Veggie Tray

Assorted fresh veggies served with dip.
Serves 50 guests | **\$175**

Fruit Tray

Assorted fresh, seasonal fruit.
Serves 50 guests | **\$175**

Tomato Bruchetta

Fresh mix of farm grown tomatoes, red onion, parsley, parmesan, garlic and olive oil served with garlic crostinis.
Serves 50 guests | **\$150**

Charcuterie Board

Variety of locally-sourced meats, cheeses, pickled vegetables and preserves served with crackers and garlic crostinis.
Serves 50 guests | **\$200**

Blake's Deviled Eggs

Topped with bacon and baby Dill pickle
Serves 50 guests | **\$150**

HOT APPETIZERS

Barbeque Glazed Meatballs

Glazed with Blake's Triple Jam BBQ sauce.
Serves 50 guests | **\$225**

Brisket Sliders

Shredded brisket topped with apple and cabbage slaw and a honey chipotle glaze on brioche.
Serves 25 guests | **\$375**

Crab Wontons

Crispy, fried wontons with a warm crab and cream cheese center, served with a plum sauce.
Serves 50 guests | **\$175**

Fried Chicken and Waffle Bites

Served with a siracha honey drizzle.
Serves 50 guests | **\$250**

Vegetarian Spring Rolls

Cabbage, carrots, spring onions served with dipping sauce.
Serves 50 guests | **\$175**

Spinach Puffs

Crispy puff pastry with spinach and cream cheese.
Serves 50 guests | **\$200**

SIDES

Green Beans Almondine

Fresh steamed green beans with shaved almonds.
Serves 50 guests | **\$225**

Vegetable Medley

Seasonal mix of farm-fresh, sautéed vegetables.
Serves 50 guests | **\$225**

Roasted Baby Redskin Potatoes

Roasted red skin potatoes in garlic butter and herbs.
Serves 50 guests | **\$175**

Macaroni and Cheese

Large macaroni shells in a creamy cheese sauce.
Serves 50 guests | **\$225**

Farmhouse Rice Pilaf

Assorted rice pilaf with seasonal farm fresh vegetables
Serves 50 guests | **\$175**



ADD-ONS (CONT'D)

SALADS

Garden

Mixed greens, cucumber, cherry tomatoes, red onion, and croutons.

Serves 50 guests | **\$200**

Caesar

Fresh romaine, shaved parmesan, and croutons.

Serves 50 guests | **\$175**

Michigan Apple

Romaine lettuce, mixed greens, pumpkin seeds dried cherries, white cheddar, roasted pecans, apple chips and house-made vinaigrette.

Serves 50 guests | **\$225**

ENTRÉES

Leelanau Chicken

Breaded chicken with an artichoke and roasted garlic cream sauce.

Serves 25–30 guests | **\$375**

Braised Boneless Short Rib

Garnished with roasted root vegetables.

Serves 25–30 guests | **\$450**

Grilled Chicken Marsala

Grilled Chicken with a demi-glaze marsala wine mushroom sauce.

Serves 25–30 guests | **\$325**

Roasted Pork Tenderloin

Medallions

Served with a cremini mushroom and fresh thyme sauce.

Serves 25–30 guests | **\$375**

Pan Seared Salmon

Served with a smoked tomato butter sauce.

Serves 25–30 guests | **\$450**

BBQ

Hot Dogs

All-beef premium hot dogs on white buns.

Serves 25–30 guests | **\$200**

Hamburgers

All-beef premium hamburgers on white buns.

Serves 25–30 guests | **\$280**

With cheese | **\$300**

Brisket

Slow-roasted.

Serves 25 guests | **\$300**

Pulled Pork

Hand-pulled pork served with Blake's Flannel Mouth BBQ sauce and white buns.

Serves 25–30 guests | **\$325**

Blake's Corn on the Cob

Blake's Super Sweet Corn on the cob seasoned with butter, salt and pepper.

Serves 50 guests | **\$175**

Tri-Tip Steak

Served with creamy horseradish sauce.

Serves 25 guests | **\$425**





PARTY FAVORS

Gourmet Apples

Large apples hand-dipped in caramel with a white stick wrapped in cellophane with ribbon*.

Plain | **\$4.95 each**

Nutty or Sprinkle | **\$5.95 each**

Extra Fancy Caramel & Fudge | **\$10.00 each**

**Ribbon must be provided.*

Plain apples come in plastic packaging

Mini Pies

6-inch fresh baked pies in a variety of fruit flavors.

\$6.95 each

Blake's Farm Style Jams and Jellies

Choose from a variety of fruit jams and jellies that make the perfect gift for your guests.

\$6.99 per jar | 10% discount by the case.

Blake's Wines

Choose from our award-winning classic and fruit wines.

\$15.99 per bottle

10% discount by the case.



DONUT WALLS

Small Donut Wall

Wooden donut wall. Holds up to 5 dozen donuts (plain, cinnamon sugar, powdered sugar) | **\$75**

Large Donut Wall

Holds up to 10 dozen donuts (plain, cinnamon sugar, powdered sugar) | **\$150**

DESSERTS

Blake's Fresh Donuts

Cinnamon Sugar, Plain or Powdered Sugar
Per Dozen | **\$11.50**

Fresh Baked Pies

Classic Apple or Dutch Apple
Whole Pie | **\$15.95**
Specialty fruit flavors
Whole Pie | **\$18.95**

Cookie Platter

Variety of fresh-baked cookies.
25 cookies | **\$50**

Lemon Bars

Freshly-baked lemon bars with graham cracker crust.
Half-sheet (40 squares) | **\$100**

Seasonal Fruit Cobbler

Served warm with whipped topping.
Serves 25 guests | **\$50**



BAR SERVICE

ALCOHOLIC BEVERAGES

Cidermosa Bowl

Includes 5 gallons of our famous cidermosa with your choice of Blake's Hard Cider and orange juice.

Serves 50 guests | **\$250**

Mimosa Bar

Includes Prosecco, fresh orange juice, pineapple juice and cranberry juice with an assortment of fresh fruit.

Serves up to 50 guests | **\$350**

Sangria Bowl

Blend of Blake's Autumn Cranberry and Riesling wines with freshly cut fruit and Sprite®.

Serves 50 guests | **\$300**

Prosecco Wall

Pop the bubbly!

Champagne flutes and Prosecco included.

Serves up to 60 guests | **\$750**

Serves up to 120 guests | **\$1,250**

Blake's Open Bar

Standard | \$38 per person (5 hours)

Additional Time: \$8 per person/per hour

Classic Blake's Hard Ciders, craft beers and house wines.

Premium | \$42 per person (5 hours)

Additional time: \$9 per person/per hour

Classic and barrel-aged Blake's Hard Ciders, craft beers, house wines and premium wines.

NON-ALCOHOLIC

Blake's Sweet Apple Cider

Per gallon | \$11.50

Included in all dining packages

Soda, water, lemonade, unsweetened iced tea and coffee.



FAQs

Can we bring our own decorations?

Yes. Guests are more than welcome to bring their own decorations and centerpieces.

How much time is allotted to decorate the venue prior to my event?

Please work with your event coordinator for setup time dependent on room availability. An additional hour after the event has ended is also designated for gathering belongings.

Can we bring our own liquor?

Outside alcohol of any kind is not permitted.

Does Blake's allow food tastings prior to my event?

Yes, we would be happy to accommodate a complimentary tasting for the bride and groom. Additional guests can join for \$25 per person. Please coordinate your food tasting with your event coordinator.

Are there private restrooms and bridal suites in or near the venue?

Orchard Square Tap and the Backyard Greenhouse do have private restrooms. Our Apple Barn and Orchard Square Tent facilities share restrooms with our Tasting Room. We do not offer private bridal suites.

Does Blake's offer catering?

Blake's offers pick-up catering only. We do not provide delivery or setup.

Can we bring outside desserts/cakes?

Yes. Guests are allowed to bring desserts such as cakes, cupcakes and other sweets. All items must be produced in a licensed bakery.

What is the best way to contact Blake's if we have questions about our event?

For any questions regarding your event or if inquiring about hosting an event at Blake's, please contact events@blakefarms.com and our team will get back to you within 48-72 hours.

Are you able to accommodate dietary restrictions?

Yes, please work with your event coordinator for any dietary restrictions. Our chef is pleased to offer vegan, vegetarian, gluten free dishes or curate a meal specific to your needs.



BLAKE'S

ORCHARD & CIDER MILL



FIND US

17985 Armada Center Rd.
Armada, MI 48005

5600 Van Dyke Rd.
Almont, MI 48003

CONTACT US

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