

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

## **DINNER SERVICE** *Choose one option:*

**Choice of Two Plated Entrées** — Includes house salad with ranch dressing and honey dijon 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 honey dijon 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, jalapenos, tomatoes, pickled red onions, black beans and corn, sour cream, salsa, shredded cheddar, sauteed peppers and onions, salsa verde, limes and hot sauce  
*or*

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

## **BEVERAGE SERVICE**

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

**Coffee Station** — Freshly brewed regular & decaf Bigby 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.

## Wedding Package #1 — Continued

### 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.

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

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## Wedding Package #2

### **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

*or*

**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)*

**Mexican Street Corn Shrimp** — Served with boom boom sauce

**Salmon Cakes** — Served with a chipotle aioli

**Sesame Scallop on the Half Shell** — Glazed in a honey garlic sesame sauce and served with pickled red onions

**Boursin Asparagus Chicken Puff**

**Smoked Chicken Quesadillas** — 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 Sticky Thai with sesame seeds

**Vegetarian Thai Potsticker** — Served with soy sauce and sweet chili garlic 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 dressing and honey dijon 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 honey dijon dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter

*or*

**Three Entrée Buffet** — Includes house salad with ranch dressing and honey dijon 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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## Wedding Package #2 — Continued

### **LATE NIGHT SNACK** *Choose one option:*

**Party Pizzas** — Includes choice of three types of pizza

*or*

**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

*or*

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

### **BEVERAGE SERVICE**

**Four Hour Bar Package #2** — Includes choice of two house beer selections, house wine, house liquor, high noon 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**

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.

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

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 honey dijon dressing

### **Cavatappi Pasta**

**Sauces** — Four cheese sauce and tomato sauce

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

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

### **Garlic Parmesan Breadsticks**

**Dessert** — Assorted mini dessert station to include dipped berries, donut-misu mini chocolate cups, lemon bars, brownie bits, dark chocolate mini cannolis, rice Krispie treats, and assorted homemade cookies

## **MEXICAN FAJITA BUFFET - \$34.00** per person

### **Mexican Slaw**

### **Flour Tortillas**

**Choice of Two Meats** — Grilled sliced chicken, shredded smoked chicken, shredded smoked brisket, and smoked pulled pork

### **Queso**

### **Mexican Rice**

### **Refried Beans**

### **Sauteed Peppers & Onions**

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

### **Tortilla Chips and Assorted Salsas**

**Dessert** — Assorted mini dessert station to include dipped berries, donut-misu mini chocolate cups, lemon bars, brownie bits, dark chocolate mini cannolis, rice Krispie treats, and assorted homemade cookies

## **PLATED REHEARSAL DINNER**

*All plated dinners include a house salad with ranch dressing and honey dijon 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, donut-misu mini chocolate cups, lemon bars, brownie bits, dark chocolate mini cannolis, rice Krispie treats, and assorted homemade cookies..

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