

Corporate Meeting Packages

WEDDING
PACKAGE #1

WEDDING
PACKAGE #2

WEDDING
PACKAGE #3

REHEARSAL
DINNER

CORPORATE
MEETING
PACKAGES

CORPORATE
CONTINENTAL
& LUNCH
BUFFET MENUS

ALL DAY MEETING PACKAGE - \$59.00 per person

Price includes tax and service charge

Monday — Eagle Continental Breakfast + Mexican Fajita Buffet or Deli Buffet

Tuesday — Birdie Continental Breakfast + Bacon-Gouda Chicken Buffet or Deli Buffet

Wednesday — Eagle Continental Breakfast + Low & Slow Buffet or Deli Buffet

Thursday — Birdie Continental Breakfast + Pasta Bar Buffet or Deli Buffet

Friday — Your Choice of Continental Breakfast + Your Choice of Lunch Buffet

Morning Break — Biggby coffee, hot tea, and assorted soft drinks

Afternoon Break — Biggby coffee, hot tea, and assorted soft drinks

** For any groups less than 25 people, a plated luncheon will be selected instead of a buffet.
If a buffet is still requested, a fee of \$150.00 will be added to the final invoice.*

HALF DAY MEETING PACKAGE - \$39.00 per person

Price includes tax and service charge

Morning Half Day Package

Morning Break — Biggby coffee, hot tea, assorted soft drinks

Lunch — Choice of the “Hot Buffet of the Day” or Deli Buffet

Afternoon Half Day Package

Lunch — Choice of the “Hot Buffet of the Day” or Deli Buffet

Afternoon Break — Biggby coffee, hot tea, and assorted soft drinks

** For any groups less than 25 people, a plated luncheon will be selected instead of a buffet.
If a buffet is still requested, a fee of \$150.00 will be added to the final invoice.*

CORPORATE RETREAT PACKAGES *Price includes tax and service charge. Maximum of 75 guests.*

Morning Retreat Package — \$2,000.00 for up to 25 people

(Additional guests above 25 are \$55.00 inclusive per person)

Includes a continental breakfast (varies by the day), a lunch buffet (varies by the day), a 2-hour private golf outing at Little Hawk Putting Course, room rental charges, and a full meeting and audio visual setup with a microphone, screen, projector and speakers.

Afternoon Retreat Package — \$2,500.00 for up to 25 people

(Additional guests above 25 are \$70.00 inclusive per person)

Includes a lunch buffet (varies by the day), a post-golf appetizer buffet, a 2-hour private golf outing at Little Hawk Putting Course, room rental charges, and a full meeting and audio visual setup with a microphone, screen, projector and speakers.

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

Corporate Continental & Lunch Buffets

WEDDING
PACKAGE #1

WEDDING
PACKAGE #2

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EAGLE CONTINENTAL BREAKFAST

Biggby coffee, hot tea, assorted chilled cans of juice, assorted breads for toasting, danishes, muffins, assorted whole fruit, yogurt, and granola

BIRDIE CONTINENTAL BREAKFAST

Biggby coffee, hot tea, assorted chilled cans of juice, bagels, croissants, cinnamon twists, assorted whole fruit, overnight oats

MEXICAN FAJITA BUFFET

Mexican Slaw

Flour Tortillas

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

Queso

Mexican Rice

Refried Beans

Toppings — Sautéed peppers & onions, sour cream, shredded cheese, black bean & corn mix, pickled red onions, jalapenos, limes, hot sauce, tortilla chips, assorted salsas

Chef's Choice Dessert

BACON-WRAPPED GOUDA CHICKEN BUFFET

House Salad with Ranch & Balsamic Dressing

Bacon-Wrapped Gouda Chicken

Chef's Choice Vegetable

Chef's Choice Starch

House Baked Focaccia Bread with Butter

Chef's Choice Dessert

LOW & SLOW SMOKED BUFFET

Coleslaw

Assorted Breads

Choice of Two Meats — Shredded smoked chicken, brisket, pulled pork, roasted chicken

BBQ Sauce & Carolina Sauce

Baked Beans

Mac n' Cheese

Chef's Choice Dessert

PASTA BAR BUFFET

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, sautéed mushrooms, blistered tomatoes, roasted vegetable du jour, and shaved parmesan

Garlic Parmesan Breadsticks

Chef's Choice Dessert