

Eagle Tavern Wedding Reception Package

Your historic inspired reception menu includes:

- Trio of butler passed hors d'oeuvres
- Champagne toast for all guests
- Two course family style meal service
- Coffee service with dinner
- Cake cutting service
- 4-hour classic bar

Starting at
\$115 per person
Based on entrée selection

**Save \$10-\$15 per person on select Fridays & Sundays year-round;
and select Saturdays in January-March**

Menu only available in Eagle Tavern.
Food & beverage minimum and facility fee required at all venues.
Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.



Butler Passed Hors d'Oeuvres

One hour service

Please select three hors d'Oeuvres to be passed butler-style

Select 1

Michigan Apple Butter and Dried Cherry Brie Tart

Vegetable Spring Roll, Sweet Chili Mustard (VG & DF)

Tomato-Basil Bruschetta, Parmesan Toast (V)

Wild Mushrooms, Brie Cream, Phyllo Cup (V)

Select 1

Michigan Cherry Chicken Salad Savory Cup (DF)

Coconut Jerk Chicken, Ginger Sauce

Antipasto Skewer with Mozzarella, Salami, Kalamata Olive, Tomato, Basil (GF)

Korean Beef, Asian Slaw, Crisp Wonton (DF)

Select 1

Crab Cake, Lime Chili Mayonnaise

Michigan Smoked Whitefish, Roasted Corn, Crispy Shallot

Smoked Salmon Savory Cone, Chive Lemon Cream Cheese, Micro Celery

Spicy Ahi Tuna, Avocado, Wonton Chip

Add An Hors d'Oeuvres Display

Full guest count required

Walnut Grove Cheese and Charcuterie Board | \$16

Selection of Local and Imported Cheeses, Soppressata, Capicola, Dried Salami, Grilled Artichokes, Dried Fruits and Nuts, Grapes, Slow Jam Preserves, Dried Cherry Mustard, and Assorted Country Breads and Crackers

Benson Bruschetta Bar | \$12

Grilled and Roasted Vegetables, Tomato Basil Relish, Olive Tapenade, Marinated White Beans, Pickled Vegetables, Lemon-Basil Shrimp, Herb-Mozzarella Fondue with Local Breads and Grissini Breadsticks

Traditional Combination Display | \$12

Select two of the following

Vegetable Crudités with Ranch and Hummus

Fresh Seasonal Fruit Display

Gourmet Cheeses with Crackers

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free
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Eagle Tavern Historic Inspired Dinner

Package price based on entrée selection
All meals are served family style on historic china.
Historic costumed wait staff available.

First Course (select 1)

Tomato Basil Bisque (V, GF)

Butternut Squash Soup (V, GF)

Harvest Vegetable Soup (VG, GF, DF)

Mixed Greens Salad (VG)

with Cucumbers, Tomatoes, Radishes, Red Wine Vinaigrette

Crisp Romaine Salad (VG, GF, DF)

with Cucumbers, Tomatoes, Garbanzo Beans, Bell Peppers, Carrots, Celery Seed Dressing

Michigan Harvest Salad (V)

with Dried Cherries, Seared Apples, Blue Cheese Crumbles, Candied Walnuts, Cider Vinaigrette

Serve both Soup and Salad | \$6



Main Course (select 1)

Includes assorted rolls with whipped butter and chef's selection of vegetables and starch

Roasted Chicken Breast with Herb Lemon Jus (GF) | \$115

Seared Trout with Brown Butter Sauce | \$123

Beef Short Rib with Roasted Garlic Demi-Glace (GF, DF) | \$123

Roasted Chicken and Seared Trout Combination | \$135

Roasted Chicken and Beef Short Rib Combination (GF) | \$135

Beef Short Rib and Seared Trout Combination | \$140

We are happy to help with vegetarian, vegan, gluten free, dairy-free, halal, kosher and allergy concerns in the planning process.

V - Vegetarian, VG - Vegan, GF - Gluten Free, DF - Dairy Free
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Dessert & Coffee

Priced per person. Must be ordered for full guest count

Dessert Stations

Stations have a 90 minute service presentation

Signature Sweets | \$19

Mixed Berry Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream, S'mores Tartlets, Pina Colada Tartlets, Mini Cheesecake Bombs, Signature Wavy Cake Cones, Grand Marnier White Chocolate Mousse, Bananas Foster Pudding, Chocolate-Hazelnut Beignets

Downtown Desserts | \$18

Ice Cream Floats Made from Assorted Faygo®; Wavy Cake Carving; Cream Puff Station with Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Slab Brownie Martini Bar | \$10.50

Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

Ice Cream Sundae Bar | \$10

Vanilla, Strawberry and Chocolate Guernsey Ice Cream with Warm Strawberry, Chocolate Fudge and Caramel Sauces. Toppings Include Oreo Cookie Crumbs, Chocolate Chips, Heath Bar Crunch, Coconut, M&Ms, Sprinkles, Peanuts, Whipped Cream and Cherries

Chef's Fruit Cobbler Station | \$10

Apple, Mixed Berry and Chef's Seasonal Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream

Add Guernsey Vanilla Ice Cream | \$3

Faygo® Floats | \$8.50

Guernsey Ice Cream Floats Made from Assorted Faygo®

Add Fresh Seasonal Fruit to any Dessert Station | \$6.50

Family Style Dessert Platter

Platters are served to tables after dinner service

Miniature Sweets | \$10

Pina Colada Tartlets, Mini Cheesecake, Tuxedo Chocolate Mousse Cup, and Wavy Cake Tart

Fresh Seasonal Fruit | \$8.50

Chef's Selection of Fresh Seasonal Fruit

Coffee Station

Stations have a two hour service presentation

Classic Coffee Station | \$3

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

Deluxe Coffee Station | \$5

Includes Classic offerings plus Flavored Creams, Whipped Cream and Chocolate Shavings

Warming Station | \$8

Includes Deluxe offerings plus your choice of Hot Chocolate or Hot Cider. Bailey's, Kahlúa, Irish Whiskey and Spiced Rum added to Bar

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Rev. 8/7/25



Afterglow Stations

Priced per person

Stations have a 60 minute service presentation and must be ordered for minimum 2/3 of guest count

Soft Baked Pretzel Sticks | \$6.50

Cinnamon Sugar, Garlic Parmesan and Salted Soft Baked Pretzel Sticks Served with Vanilla Cream Cheese, Marinara, Honey Mustard, Spicy Ranch, and Cheddar Ale Dipping Sauces

Mini Slider Station* | \$8

Certified Angus Beef Mini Sliders with Cheese and Caramelized Onions, Ketchup, Mustard and Pickles

Add Better Made Potato Chips | \$1

Add Tater Tots | \$2

Coney Bar* | \$8

Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili, and Ketchup, Mustard and Onions

Add Better Made Potato Chips | \$1

Add Tater Tots | \$2

Flatbread Pizza Station* | \$8

Cheese, Pepperoni & Cheese, and Chef's Seasonal Vegetables & Cheese

Taco Bar* | \$10

Soft Locally Made Flour Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Sour Cream, Cilantro and Limes

Add Corn Chips & Guacamole | \$3

Nacho Totcho Bar | \$11

Classic Tater Tots, Tortilla Chips, Seasoned Ground Beef, Warm Nacho Cheese, Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Jalapenos and Pico de Gallo

Chicken and Waffles | \$16

Southern Style Chicken Fritters, Belgian Waffles, Warm Maple Syrup, Hot Sauce and Ranch

Artisan Pizza* | \$16

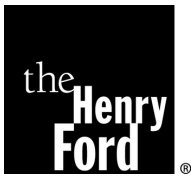
Margarita with Mozzarella, Basil and Tomato Sauce
Vegetarian with Caramelized Onions, Artichokes, Baby Spinach and Green Olives
Meat Lovers with Pepperoni, Bacon, and Sausage
BBQ Chicken with Grilled Chicken, Tangy BBQ, Mozzarella, Cheddar, Bacon and Red Onions

*Ask about gluten free options

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Rev. 4/21/26



Beverage Packages and Brands

Upgrades are priced per person

Bar Packages	4-hours	4.5-hours	5-hours
Classic Bar Package	Included	\$5	\$10
Premium Bar Package	\$5	\$10	\$15
Super Premium Bar Package	\$11	\$16	\$21
Michigan Bar Package	\$7	\$10	\$15

Classic Brands

Standards	Beer	Liquor	Wine
Pepsi Products	Miller Lite	Canadian Club Whiskey	Chardonnay
Assorted Juices	Molson Canadian	Jim Beam Bourbon	Cabernet Sauvignon
Triple Sec	Michigan Microbrews	Beefeater Gin	Riesling
Mixers	Non-Alcoholic	Dewar's Scotch	
		Bacardi Silver Rum	
		Smirnoff Vodka	
		E&J Brandy	

Premium Brands

Pepsi Products	Miller Lite	Crown Royal Whiskey	Chardonnay
Assorted Juices	Molson Canadian	Maker's Mark Bourbon	Cabernet Sauvignon
Triple Sec	Michigan Microbrews	Bombay Sapphire Gin	Riesling
Mixers	Non-Alcoholic	Chivas Regal Scotch	Pinot Noir
Ginger Beer	White Claw	Bacardi Spiced Rum	Sauvignon Blanc
		Bacardi Silver Rum	Sparkling Wine
		Tito's Handmade Vodka	
		Milagro Silver Tequila	
		Courvoisier VS Cognac	

Super Premium Brands

Pepsi Products	Miller Lite	Crown Royal Special Reserve Whiskey	Chardonnay
Assorted Juices	Molson Canadian	Woodford Reserve Bourbon	Cabernet Sauvignon
Triple Sec	Michigan Microbrews	Tanqueray No. Ten Gin	Riesling
Mixers	Non-Alcoholic	Johnnie Walker Black Blended Scotch	Pinot Noir
Ginger Beer	White Claw	Kraken Black Spiced Rum	Sauvignon Blanc
		Bacardi 8 Rum	Sparkling Wine
		Grey Goose Vodka	
		Milagro Silver Tequila	
		Hennessy VSOP Cognac	

Michigan Brands

Faygo Products	Michigan Microbrews	Two James Whiskey	Michigan Red & White Wines
Assorted Juices	Non-Alcoholic	Traverse City Whiskey Co. Cherry Whiskey	Michigan Sparkling Wine
Triple Sec		Traverse City Whiskey Co. Bourbon	
Mixers		Detroit City Gin	
Ginger Beer		Rusted Crow Rum	
		Two James Vodka	

**Standard
Mixers & Juices**

Cranberry Juice, Pineapple Juice, Orange Juice,
Pink Grapefruit Juice, Lemon Juice,
Lime Juice, Tonic, Soda Water
Pepsi, Diet Pepsi, Starry, Bitters,
Grenadine, Sour Mix, Vermouth

**Non-Alcoholic Bar
\$10 Discount***

Iced Tea, Guernsey Lemonade, Bubly,
Faygo Bottles, Assorted Juices,
Ginger Beer, Soda, Bottled Water

* Cannot be combined with any other discounts

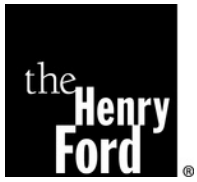
In accordance with Michigan State Law:

Absolutely no outside beverages permitted and guests must be 21 years or older with valid ID to be served alcohol

No Shots of Alcohol will be served

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Rev. 1/7/26



Signature Cocktails

Select up to two (2) with your bar package
Priced per drink based on your package level

Signature Mocktails

Lavender Mint Lemonade

Lavender Simple Syrup, Lemon Juice, Club Soda and Mint

Madras

Cranberry Juice, Orange Juice and Club Soda

Signature Cocktails

Love Potion

Rum, Triple Sec, Orange Juice, Pineapple Juice, Grenadine and Starry

The Blushing Bride

Vodka, Cranberry Juice, Club Soda and Lime Garnish

Kindred Spirits

Whiskey, Ginger Ale, Bitters and Lemon Garnish

Drunk in Love

Raspberrry Vodka, Sparkling Wine and Cranberry Juice

Moscow Mule

Vodka, Ginger Beer, Lime Juice and Lime Garnish

French 75

Gin, Simple Syrup, Lemon Juice, Topped with Sparkling Wine and Lemon Garnish

Peach Bourbon Arnold Palmer

Peach Bourbon, Lemonade and Iced Tea

Peach Bellini

Prosecco and Peach Nectar

Margarita

Classic Margarita, On the Rocks with Lime

	Classic	Premium	Super Premium
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	\$1 per drink	*	*
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	\$1 per drink	*	*
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	\$2 per drink	*	*
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	\$2 per drink	\$1 per drink	*
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	\$2 per drink	\$1 per drink	*
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	\$6 per drink	\$3 per drink	\$2 per drink
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Vintage Signature Cocktails (based on historic recipe)

Ginger Lemon Punch

Rum, Ginger Beer and Lemonade

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Planters' Punch

Dark Rum, Lemonade, Starry and Bitters

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Michigan Maple Sour

Traverse City Bourbon, Lemonade, Maple Syrup and Maraschino Cherry Garnish

	\$2 per drink	*	*
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Cordials

Amaretto, Baileys, Chambord, Kahlua and Frangelico

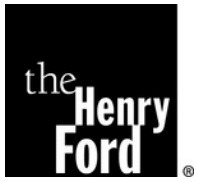
	\$5 per drink	\$4 per drink	\$3 per drink
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* Denotes available within bar package

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Wine List

Priced per bottle

Red Wines

Cabernet Sauvignon

Canyon Road, California (C)	\$26
Trinity Oaks, California (P)	\$32
Sterling Vineyards, California	\$40
J. Lohr, Seven Oaks (SP)	\$42
Clos du Bois, Sonoma	\$42
Kendall-Jackson, Sonoma	\$56
Treana, Paso Robles, California	\$60
Franciscan Estate	\$64

Merlot

Canyon Road, California	\$26
Columbia Crest Grand Estate, Washington	\$33
Sterling Vineyards, Napa Valley	\$40
J. Lohr, Los Osos	\$42
Kendall-Jackson, Sonoma	\$56
Markham, Napa Valley	\$60

Pinot Noir

Trinity Oaks, California (P)	\$32
Mark West, California	\$32
J. Lohr, Falcon's Perch (SP)	\$40
Carmel Road, Monterey	\$46
Bella Glos, Monterey	\$70

Alcohol Removed Wines

Luminara Cabernet Sauvignon, Napa Valley	\$45
Luminara Chardonnay, Napa Valley	\$45
Luminara Sparkling, Napa Valley	\$45

Champagne and Sparkling Wines

William Wycliff, NV, California (P, SP)	\$26
Arte Latino Cava, Spain	\$28
La Marca Prosecco, Italy	\$36
Caposaldo Moscato	\$40
Chandon Estates, NV, Napa Valley	\$58
Moet and Chandon, Imperial, France	\$98

White Wines

Chardonnay

Canyon Road, California (C)	\$26
Trinity Oaks, California (P)	\$32
Sterling Vineyards, California	\$40
J. Lohr, Riverstone (SP)	\$42
Clos du Bois, Sonoma	\$42
Kendall-Jackson, Sonoma	\$42
Ferrari-Carano, California	\$55
Cutrer, Russian River Ranches, Sonoma	\$86

Pinot Grigio

Joel Gott, Oregon	\$36
Santa Margherita, Italy	\$51

Sauvignon Blanc

Ava Grace, California, (P, SP)	\$30
Sterling Vineyards, California	\$40
Chasing Venus, New Zealand	\$42
Markham, Napa Valley	\$55

Rose

Chateau Ste Michelle, Columbia Valley	\$30
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Michigan Wines

Grand Traverse Riesling (C, P, SP)	\$30
Black Star Farms White	\$30
Black Star Farms Red	\$35
L. Mawby, "Detroit," Sparkling	\$37
L. Mawby, "Sex," Sparkling	\$42
Black Star Farms, Arcturos Pinot Gris	\$42
Black Star Farms, Arcturos Pinot Noir	\$63

**Wine Pour
with Dinner**

Single pour; Priced per person

Classic | \$6

Premium | \$8

Super Premium | \$10

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