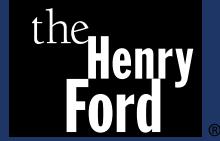


# Eagle Tavern Rehearsal & Welcome Dinner Package



## Unique. Memorable.

The perfect welcoming atmosphere to kick off your weekend of celebrations! Enter via our private drive and be transported to the picturesque heart of Greenfield Village. Immerse your guests in a truly unique dining experience like no other. Eagle Tavern is our historic 1850s venue with a welcoming front porch, hardwood floors, communal wooden tables, and unique historic chairs. Warm candlelight adds extra magic and intimacy that will have your guests remembering the evening for years to come.

Package includes a 3-course family style meal on historic china. Choose for wait staff to be in historic clothing or modern attire. This unique menu is available only in Eagle Tavern.

Follow [@THFEvents](#) on Instagram for more images and ideas.



## Cocktail Hour Enhancement

Wow your guests by enhancing their experience and allowing them to see Greenfield Village from a whole new perspective. Add historic transportation such as Model T's and horse-drawn carriage rides.

Historic transportation is a special product with limitations, including scheduling availability, maintenance and weather.

### FACILITY FEE

**\$800** includes venue, setup, parking, security, cleaning and microphone.

Open to bookings 6 months or less prior to event date.

### FOOD & BEVERAGE

Minimum guest count required,

- Sunday - Thursday is 65 guests
- Friday is 75 guests

No outside food or beverages are permitted.

### CAPACITY

**Up to 150 guests.** For sample diagrams and 360 venue views, visit [Eagle Tavern Virtual Diagram](#).

### TIMING

Total 3-hour event block.

**Events begin** as early as 6:00 p.m.

**Events conclude** as late as 11:00 p.m.

### For more information:

**313.982.6220**

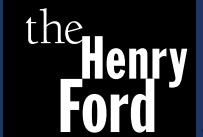
[THF.org/privateevents](#)

Prices and policies are subject to change. As of 1/15/2026.

Peak dates sell out quickly. To confirm a specific venue, date and time, a Booking Agreement will be generated that locks in your facility fee and date-specific minimum guest count and deposit schedule. Your authorization signature guarantee and nonrefundable/nontransferable deposit will be required by the due date to complete the Booking Agreement. Planning details, including menu, beverage and design selections, begin four (4) months prior to your event date.

Photo credits, top, left to right: Jenna Borst Photography, Smith & Co and Falcon Films.

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## Eagle Tavern Historic Inspired Menu

### First Course (select 1)

Tomato Basil Bisque (V, GF)

Butternut Squash Soup (V, GF)

Harvest Vegetable Soup (VG, GF, DF)

Mixed Greens Salad with Cucumbers, Tomatoes, Radishes, Red Wine Vinaigrette (VG)

Crisp Romaine Salad with Cucumbers, Tomatoes, Garbanzo Beans, Bell Peppers, Carrots, Celery Seed Dressing (VG, GF, DF)

Michigan Harvest Salad with Mixed Greens, Dried Cherries, Seared Apples, Blue Cheese Crumbles, Candied Walnuts, Cider Vinaigrette (V)

*Serve both Soup and Salad for \$6.00 per person*

### Main Course (select 1)

Includes Assorted Rolls and Butter and Chef's Selection of Starch and Vegetable

Roasted Chicken Breast with Herb Lemon Jus (GF)	\$80.00 per person
Seared Trout with Brown Butter Sauce	\$88.00 per person
Beef Short Rib with Roasted Garlic Demi-Glace (GF, DF)	\$88.00 per person
Roasted Chicken and Seared Trout Combination	\$100.00 per person
Roasted Chicken and Beef Short Rib Combination	\$100.00 per person
Beef Short Rib and Seared Trout Combination	\$105.00 per person

Chef's Selection of Vegan/Vegetarian Entrée available

### Dessert (select 1)

Cherry Pie

Apple Pie

Strawberry Shortcake

Bread Pudding with Vanilla Sauce

### Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee

Assortment of Fine Herbal Teas and Iced Tea

### Classic Bar Package, 2.5-hours

See Beverage Menus for details, signature drinks, wine service with dinner and premium options

Upgrade to a Michigan or Premium Package for \$5.00 per person

Upgrade to a Super Premium Package for \$11.00 per person

Extend Bar Service 30-minutes for \$6.00 per person

VG - Vegan, V - Vegetarian, GF - Gluten Free, DF - Dairy Free

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

Combination main course is recommended to offer your guests multiple/alternate proteins. Final count with selections, seating and escort cards provided by client at least 10 days prior to event. Choice entrees are not available with this menu.

*All meals and courses are served family style. Only available in Eagle Tavern  
Minimum guest count and facility fees apply.*

*Above prices are subject to 6% sales tax and 24% service charge.  
Availability, prices, and policies are subject to change.*