

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 Fondu with Local Breads and Grissini Breadsticks

Traditional Combination Display | \$12

Select two of the following

Vegetable Crudités with Ranch and Hummus

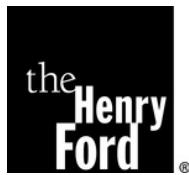
Fresh Seasonal Fruit Display

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

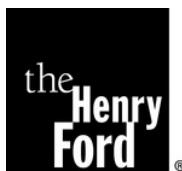
We are happy to help with vegetarian, vegan, gluten free, dairy-free, halal, kosher and
allergy concerns in the planning process.

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

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Rev. 11/21/25 ET



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

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

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

Coffee Station

Stations have a two hour service presentation

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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

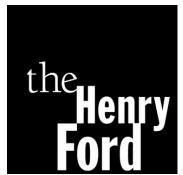
Chicken and Waffles | \$16

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

Artisan Pan 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



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

Pepsi Products
Assorted Juices
Triple Sec
Mixers

Beer

Miller Lite
Molson Canadian
Michigan Microbrews
Non-Alcoholic

Liquor

Canadian Club Whiskey
Jim Beam Bourbon
Beefeater Gin
Dewar's Scotch
Bacardi Silver Rum
Smirnoff Vodka
E&J Brandy

Wine

Chardonnay
Cabernet Sauvignon
Riesling

Premium Brands

Pepsi Products
Assorted Juices
Triple Sec
Mixers
Ginger Beer

Miller Lite
Molson Canadian
Michigan Microbrews
Non-Alcoholic
White Claw

Crown Royal Whiskey
Maker's Mark Bourbon
Bombay Sapphire Gin
Chivas Regal Scotch
Bacardi Spiced Rum
Bacardi Silver Rum
Tito's Handmade Vodka
Milagro Silver Tequila
Courvoisier VS Cognac

Chardonnay
Cabernet Sauvignon
Riesling
Pinot Noir
Sauvignon Blanc
Sparkling Wine

Super Premium Brands

Pepsi Products
Assorted Juices
Triple Sec
Mixers
Ginger Beer

Miller Lite
Molson Canadian
Michigan Microbrews
Non-Alcoholic
White Claw

Crown Royal Special Reserve Whiskey
Woodford Reserve Bourbon
Tanqueray No. Ten Gin
Johnnie Walker Black Blended Scotch
Kraken Black Spiced Rum
Bacardi 8 Rum
Grey Goose Vodka
Milagro Silver Tequila
Hennessy VSOP Cognac

Chardonnay
Cabernet Sauvignon
Riesling
Pinot Noir
Sauvignon Blanc
Sparkling Wine

Michigan Brands

Faygo Products
Assorted Juices
Triple Sec
Mixers
Ginger Beer

Michigan Microbrews
Non-Alcoholic

Two James Whiskey
Traverse City Whiskey Co. Cherry Whiskey
Traverse City Whiskey Co. Bourbon
Detroit City Gin
Rusted Crow Rum
Two James Vodka

Michigan Red & White Wines
Michigan Sparkling Wine



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

	Classic	Premium	Super Premium
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Madras

Cranberry Juice, Orange Juice and Club Soda

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Signature Cocktails

Love Potion

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

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The Blushing Bride

Vodka, Cranberry Juice, Club Soda and Lime Garnish

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Kindred Spirits

Whiskey, Ginger Ale, Bitters and Lemon Garnish

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Drunk in Love

Raspberry Vodka, Sparkling Wine and Cranberry Juice

\$1 per drink	*	*
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Moscow Mule

Vodka, Ginger Beer, Lime Juice and Lime Garnish

\$1 per drink	*	*
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French 75

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

\$2 per drink	*	*
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Peach Bourbon Arnold Palmer

Peach Bourbon, Lemonade and Iced Tea

\$2 per drink	\$1 per drink	*
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Peach Bellini

Prosecco and Peach Nectar

\$2 per drink	\$1 per drink	*
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Margarita

Classic Margarita, On the Rocks with Lime

\$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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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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