



EAGLE VALE

Thank you for considering Eagle Vale for your reception.

The Grand Ballroom, with a seating capacity of 400, is our largest dining room and located on the main level of the clubhouse. The lush landscaped grounds serve as a perfect tranquil backdrop. With floor-to-ceiling windows overlooking the golf course, this room creates the ideal setting for your special day.

The Stratford Room, with seating capacity of up to 150, is a more intimate space with a walkout patio and is perfect for any occasion.

CULINARY expertise provides the creativity and diversity to achieve a unique dining experience. Our culinary team is committed to excellence and prides itself on using the highest quality ingredients in carefully preparing your entrées on-site.

SERVICE is one of the most important things that separates us from our competition. Eagle Vale's staff of professionals will give you the one-on-one attention necessary to exceed your every expectation.

Our wedding reception packages offer many traditional as well as creative options for your guests. The following are included with every served, station or buffet reception (*except the Vintage Buffet*):

- ❖ Use of the facility
- ❖ Table Centerpieces
- ❖ Table Clothes and Napkins, colors of your choice based on a wide variety and availability from our supplier
- ❖ Cake cutting and serving
- ❖ Hand Passed Hors d' Oeuvres
- ❖ Fresh Crudités with Dip
- ❖ Display of Imported and Domestic Cheese Boards with Assorted Crackers
- ❖ Champagne Toast
- ❖ Salad
- ❖ The Elaborate Coffee Station
- ❖ Gift Table
- ❖ Cake Table
- ❖ Place Card Table
- ❖ Bridal Table – your choice of table setting (head table, sweetheart table, use of risers)
- ❖ Brides Room for the private use of the Wedding Party

Access to Eagle Vale for Receptions

Daytime receptions - 10:00am until 4:00pm ** Evening receptions - 5:30pm until Midnight

Wedding Receptions

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

Served, Stationed and Buffet Dinner Receptions at Eagle Vale Golf Club Include:

❖ Stationed Hors d' Oeuvres

Fresh Crudités with Dip
Displays of Imported and Domestic Cheese Boards with Assorted Crackers

❖ Hand Passed Hors d' Oeuvres

Choose three of the following:
(Based on four pieces per person)

Arancini	Artichokes French
Assorted Crostini's	Raspberry Brie in Phyllo
Italian Bruschetta	Herb & Cheese Stuffed Mushrooms
Spinach Stuffed Mushrooms	Chicken Pot stickers
Pesto Focaccia	Chicken Cordon Bleu
Breaded Ravioli	Fried Macaroni and Cheese
Fruit Skewers	Asparagus in Phyllo
Mini Egg Rolls	Scallops Wrapped in Bacon
Chicken Quesadilla Cornucopia	Antipasto Skewers
Spanakopita	Melon Prosciutto

❖ Champagne Toast

Eagle Vale Select Champagne will be served to each guest
to toast the Bride and Groom

❖ Salad

Choose one of the following:

Tossed Seasonal Greens

Romaine and Iceberg Lettuce, Cucumbers, Tomatoes, Carrots
with Italian and Ranch Dressings

Caesar Salad

Fresh Romaine Lettuce tossed with Caesar Dressing, Croutons and Parmesan Cheese

Eagle Vale Salad

Spring Mix, Artichokes, Roasted Red Peppers, Mushrooms and Balsamic Vinaigrette Dressing

Salad Enhancements

Salad Melbourne

Romaine Lettuce, Strawberries, Kiwi, Mandarin Orange sand an Orange Vinaigrette Dressing

❖ The Elaborate Coffee Station

Regular, Decaffeinated and Hazelnut Coffees displayed with Herbal Teas
complimented with Fresh Whipped Cream, Chocolate Shavings and Cinnamon Sticks

Served Dinner Reception

All Served Dinners include Warm Rolls & Butter Rosettes,
a Salad of your choice, Coffee and Tea service at each table

Entrees

Maximum of (4) Entree Selections

Most served dinners include a vegetable and potato. Exceptions noted below

Roast Prime Rib

A 12oz. Cut of Slow Roasted Prime Rib
served in Red Wine Garlic Au Jus

NY Strip Steak

A 12oz. Choice Cut of New York's Favorite,
seasoned and grilled to perfection

London Broil

Marinated Classic London Broil topped with a Mushroom Bordelaise Sauce

Filet Mignon

An 8oz. Choice Filet seasoned and grilled to perfection
and topped with Bordelaise Sauce

Bistro Filets

Twin Petite Filets served with Sautéed Mushrooms,
Marinated Onions and melted Gorgonzola Cheese

Filet of Sirloin

A Choice Sirloin Filet, seasoned and grilled to perfection
And topped with Bordelaise Sauce

Bistro Apple Blue Medallions

Tenderloin Medallions topped with Bourbon sautéed Apples,
Gorgonzola Cheese and a Balsamic Glaze

Eagle Vale Duo

5oz. Beef Tenderloin topped with Bordelaise Sauce and
a 4oz. Lobster Tail served with Clarified Butter

Twin Crab Cakes

Two Eastern Shore Style Crab Cakes
accented with our Chef's own Wasabi Aioli

Eagle Vale Trio

A Petite Filet served with Bordelaise Sauce,
Sautéed Chicken in a Sambuca Cream Sauce
and your choice of oven roasted Salmon with Cucumber Slaw
or an Eastern Shore Style Crab Cake with Wasabi Aioli

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

Cider house Pork Chop

10 oz. Pork Chop with an Apple Cider Compote

Tilapia Florentine

Fresh tilapia with spinach stuffing served with supreme sauce

Salmon Filet

Pan Seared Salmon topped with a Dill Buerre Blanc

Encrusted Swordfish

A Parmesan and White Wine Encrusted Swordfish Steak

Ahi Tuna

Ahi Tuna Steak seared and topped with a Wasabi Aioli

Chicken French

A Regional Favorite.

Traditionally prepared in a Lemon Sherry Sauce

Rosemary Chicken

Tender Breast of Chicken sautéed with Fresh Rosemary topped with a White Wine Sauce

Wild Mushroom Chicken

A sautéed Chicken Breast topped with a Wild Mushroom Ragout

Chicken Eagle Vale

A Boneless Breast of Chicken sautéed in a Sherry Cream Sauce finished with Shiitake Mushrooms and Sun-Dried Tomatoes

Tuscan Penne Pasta

Penne Pasta with Julienne Peppers, Artichokes, Sun-Dried Tomatoes, Kalamata Olives and Fresh Basil tossed in Asiago Cheese and White Wine
Does not include Vegetable or Potato

Lobster Ravioli

Fresh Pasta Pillows (9) filled with Lobster and Cheese served in a Basil Crème Béchamel
Does not include Vegetable or Potato

Vegetarian Phyllo

Fresh Herbs and Vegetables with Asiago Cheese in a Phyllo Purse served with Garlic & Basil Crème Sauce
Does not include Vegetable or Potato

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

Premier Buffet Dinner Reception

Includes:

Served Rolls & Butter Rosettes
A Salad of your choice, service at each table
Sliced Fresh Seasonal Fruit
Two Specialty Salads – Chef's choice
Assorted Relishes
Fresh Seasonal Vegetables
Coffee and Tea service at each table

❖ Potato

choose one of the following:

Herb Roasted Potatoes
Red Bliss Potatoes
Scalloped Potatoes
Wild Rice Pilaf
Vermont Cheddar Au Gratin Potatoes
Cream Cheese Chive Whipped Potatoes

❖ Pasta

choose one of the following:

Pasta Marinara
Tortellini Marinara
Farfalle Ala Rosa
Mediterranean Pasta
Pasta Eagle Vale

❖ Seafood

choose one of the following:

Seafood Newberg
Seafood Creole
Tilapia Florentine
Tilapia French
Salmon with a Dill Buerre Blanc

❖ Chicken

choose one of the following:

Rosemary Chicken
Chicken French
Chicken Marsala
Chicken Piccata
Chicken Eagle Vale

❖ Chef Attended Carving Station

Roast Top Sirloin of Beef (Served with Au Jus and Horseradish)
and
Roast Pork Loin

Carving Station Substitutions

Substitute the following for Roast Top Sirloin of Beef:

Slow Roasted Prime Rib - additional cost
Grilled Tenderloin of Beef - additional cost

Carving Station Additions

Add Roasted Turkey Breast as a third meat - additional cost

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

Vintage Buffet Dinner Reception

Includes:

Table Centerpieces * Table Clothes and Napkins * Cake cutting and serving
Gift Table * Cake Table * Place Card Table * Bridal Table * Brides Room
Served Rolls & Butter Rosettes * Salad - Tossed Seasonal Greens
One Specialty Salad – Chef's Choice * Fresh Seasonal Vegetables – Chef's Choice

❖ Champagne Toast

Eagle Vale Select Champagne will be served to each guest
to toast the Bride and Groom

❖ Hors d' Oeuvres

Choose one:

Fresh Crudités with Dip

Or

Displays of Imported & Domestic Cheese Boards with Assorted Crackers

Or

Hand Passed Hors d' Oeuvres

(Based on three pieces per person)

Choose two of the following:

Arancini	Assorted Crostini's	Swedish Meatballs
Chicken Pot Stickers	Spanakopita	Pesto Focaccia
Melon Prosciutto	Italian Bruschetta	Artichokes French

❖ Potato / Rice

Choose one of the following:

Herb Roasted Potatoes, Red Bliss Potatoes,
Garlic Smashed Potatoes, Wild Rice Pilaf, Bread Stuffing

❖ Pasta Marinara

Choose one of the following:
Ziti, Penne, Rigatoni, Farfalle

❖ Chicken

Choose one of the following:

Herb Roasted Chicken, Barbequed Chicken, Chicken Parmesan

❖ Beef / Ham / Pork / Turkey

Choose one of the following:

London Broil, Honey Baked Ham, Pork Loin, Turkey Breast with gravy

❖ Coffee Station

Regular & Decaffeinated Coffee and Tea

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

Station Party Reception

Your Station Party Reception at Eagle Vale Golf Club will feature:

Champagne Toast

Eagle Vale Select Champagne will be served to each guest for a toast to the Bride and Groom

The Elaborate Coffee Station

Regular, Decaffeinated and Hazelnut Coffees displayed with Herbal Teas complemented with Fresh Whipped Cream, Chocolate Shavings and Cinnamon Sticks

Stationary Hors oeuvres

Display of Fresh Crudités with Dip, Imported and Domestic Cheese Boards

Hand Passed or Stationed Hors oeuvres

Choose four of the following:

Swedish Meatballs, Chicken Cordon Bleu, Fried Macaroni & Cheese,

Scallops wrapped In Bacon, Pesto Focaccia, Spanakopita, Arancini,

Mini Veggie Spring Rolls, Mini Crab Cakes, Assorted Crostini's

(You may substitute Iced Gulf Shrimp with Cocktail Sauce for two of your selections)

Garden of Eden

Mixed Salad Greens, Tossed Romaine Lettuce, Grated Parmesan Cheese, Crumbled Feta Cheese, Cherry Tomatoes, Sliced Cucumber, Carrots, Black Olives, Pepperoncini's, Home-Made Croutons. Served with Caesar, Italian and Ranch Dressings
Two Chef's Specialty Salads

Chef Attended Carving Station

Roast Top Sirloin of Beef

Served with Au Jus, Mustard, Mayonnaise and Horseradish, Assorted Dinner Rolls

Carving Station Substitutions

Substitute the following for Roast Top Sirloin of Beef for an additional charge:

Slow Roasted Prime Rib

Grilled Tenderloin of Beef

Carving Station Additions

Choose the following as additions to your carving station for an additional charge:

Roasted Turkey Breast

Roast Pork Loin

Choose One of the Following Three Stations:

Chef Attended Traditional Pasta Station

Fettuccini, Penne and Bowtie Pasta with Marinara, Alfredo and Pesto Sauces served with Chicken, Sausage, Shrimp, Grated Parmesan Cheese and Crushed Red Pepper

Chef Attended Chili/Potato Station

Baked Macaroni & Cheese, Chili, Mashed Potatoes, Cajun Steak Fries, New England Clam Chowder, Sour Cream, Salsa, Scallions & Cheddar Cheese

Asian Station

Sesame Beef, Sweet and Sour Chicken, Shrimp Lo Mein, Pork Dumplings, Spring Rolls, Fried Rice, White Rice, Assorted Dipping Sauces

Raw Bar Station - (add additional charge if chosen as your station of choice)

Oysters, Jumbo Shrimp, Little Neck Clams, Crab Claws, Assorted Sauces and Garnishments

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

Cocktail and Beverage Service

Windsor Premium Open Bar*

Seagram's VO, Seagram's 7, Smirnoff Vodka, Titos Vodka, Flavored Vodkas, Three Olives Cherry, Three Olives Grape, Bacardi Rum, Bacardi Limon, Captain Morgan Rum, Malibu Rum, Jim Beam, Peach Schnapps, Amaretto, Sweet & Dry Vermouth, Tanqueray, Dewar's, Southern Comfort, Jose Cuervo Gold, Jack Daniels, Bombay Black Velvet, Canadian Club, Kahlua and Baileys Irish Cream.

Wines: White Zinfandel, Chardonnay, Pinot Grigio, Merlot and Cabernet

Bottled Beer: Corona, Labatt Blue, Labatt Blue Light, Bud Light, Michelob Ultra and Eagle Vale's Select NA Beer, Assorted Sodas, Juices and Mixers will also be available.

Top Shelf Open Bar Enhancement

Brands included are those from the Windsor Premium Open Bar with the addition of:
Grey Goose, Absolut, Kettle One, Bombay Sapphire, Glenlivet, Johnny Walker Black, Johnny Walker Red, Stolichnaya, Crown Royal, Absolut Citron, Jameson, Titos

Wines: Kendall Jackson Chardonnay, Caposaldo Pinot Grigio, Dr. Frank Salmon Run Riesling, Premium Merlot, Louis Martini Cabernet

Bottled Beer: Sam Adams, Heineken Light, I.P.A. (upon request)
Assorted Sodas, Juices and Mixers will also be available.

Beer and Wine Open Bar

Eagle Vale's Select Wines: White Zinfandel, Chardonnay, Pinot Grigio, Riesling, Merlot and Cabernet
Bottled Beer: Corona, Labatt Blue, Labatt Blue Light, Budweiser, Michelob Ultra and Eagle Vale's Select NA Beer
Assorted Sodas, Juices will also be available.

Soda and Juice Open Bar

Host Sponsored Bar & Cash Bar

Host sponsored and cash bars will be charged on a per drink basis. There is a \$400.00 minimum in sales required. If the minimum is not met, a \$100.00 set up fee for the first hour and \$20.00/hour for each additional hour will be added to the sales to a maximum of \$400.00.

Soda - Coke, Diet Coke and other Coca Cola products, Club Soda and Tonic Water

Juice - Orange, Grapefruit, Cranberry and Pineapple

Domestic Beer - Sam Adams, Budweiser, Coors Light, Michelob Ultra

House Liquors - Seagram 7 Whiskey, Dewar's White Label Scotch, Smirnoff Vodkas, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Jim Beam Bourbon, Peppermint & Peach Schnapps, Flavored Brandy, Amaretto, Sweet & Dry Vermouth, Kahlua and Baileys

Imported Beer - Heineken, Labatt Blue, Labatt Blue Light, Labatt Nordic, Amstel Light and Corona

Premium Liquors - Absolut, Bombay Sapphire, Johnny Walker, Crown Royal, Makers Mark, Sambuca, Amaretto Di Saronno, Cordials and Cognacs

House Wine - White Zinfandel, Chardonnay, Riesling, Pinot Grigio, Merlot and Cabernet

Punch

(Priced per Gallon and displayed in a punch bowl)

Fruit Punch
(Non- Alcoholic)

Wine Punch

Fuzzy Navel

Mimosa

Bloody Mary

Whiskey Punch

Unlimited Soda Station

Pitchers, Cans or Bottles (Eagle Vale's choice) of soda and water.
Not available when there is a bar option chosen. Applies to all attending the event.

Table Wine By The Bottle

House Wine - White Zinfandel, Chardonnay, Riesling, Pinot Grigio, Merlot and Cabernet

Cold Hors D'oeuvres (Priced Per 100 Pieces)

Assorted Canapés	Fruit Skewers	Assorted Crostini
A Display of Gravlox & Accompaniments	Melon Prosciutto	Iced Gulf Shrimp
Crab or Shrimp Stuffed Cherry Tomatoes		Marinated Lobster Medallions
Marinated in Balsamic, Sun Dried Tomato and Italian Vinaigrettes		

Hot Hors D'oeuvres (Priced Per 100 Pieces)

Swedish Meatballs	Artichoke Fritters	Artichokes French
Italian Bruschetta	Fried Macaroni & Cheese Wedges	Chicken & Pesto Blossom
Pesto Focaccia	Cajun Seared Scallops	Scallops Wrapped in Bacon
Sausage Stuffed Mushrooms	Beef Empanada	Herb & Cheese Stuffed Mushrooms
Breaded Ravioli	Raspberry Brie in Phyllo	Spanakopita
Asparagus in Phyllo	Chicken Sate	Beef Sate
Asian Spring Rolls	Mini Egg Rolls	Mini Beef Wellington
Chicken Cordon Bleu	Miniature Quiche	Mini Maryland Style Crab Cakes
Antipasto Skewers	Coconut Shrimp	Crab Rangoon
Chicken Pot Stickers	Chicken Quesadilla Cornucopia	Arancini Arborio rice, mozzarella, pecorino Romano, prosciutto, sweet peas, onion & garlic Panko fried

Sweets Displays

The Final Indulgence

Mini Cream Puffs and Mini Cannoli's

Chocolate Fountain Station

Strawberries, Pineapple, Pretzel Rods, Marshmallows, Bananas, Pound Cake, Graham Crackers

The Gourmet

Petit Fours, Cannoli's, Cream Puffs and Cookies

The Decadent Indulgence

Choose six desserts as noted.

Tortes & Cakes - choose two of the following:

Chocolate Truffle Torte, New York Style Cheesecake with Assorted Toppings,
Tiramisu Torte topped with Kahlua, Italian Mocha Torte, Raspberry Waltz, Carrot Cake

Parfaits - choose one of the following:

Ice Cream Parfait (Chocolate, Mint or Strawberry), Mousse (Chocolate or Vanilla), English Trifle, Crème Brulee

Pastries - choose three of the following:

Petit Fours, Cannoli, Assorted Bar Sweets, Mini Cream Puffs, Dark and White Chocolate Strawberries, Mousse Filled Chocolate Cups

Reception Enhancements

Display Enhancements

Italian Antipasto

Prosciutto, Genoa Salami, Mild Coppa, Displayed with Marinated Mushrooms, Imported Olives, Roasted Red Peppers, Artichoke Hearts, Fontina and Provolone Cheeses, Assorted Breads

Fresh Fruit Display

An Array of Seasonal Sliced Fruits and Berries with Yogurt and Dipping Sauces

Raw Bar Station

Oysters, Jumbo Shrimp, Little Neck Clams, Crab Claws, Assorted Sauces and Garnishments

Appetizer Enhancements

Sliced Seasonal Melon With Prosciutto

Fresh Melon wrapped with Imported Prosciutto

Chilled Gulf Shrimp Cocktail

Five Large Gulf Shrimp with Our Home-Made Cocktail Sauce

Pasta Enhancements

A Served Pasta Course added to a Served or Buffet Reception

Imported pasta of your choice: Penne or Ziti

Served in a Marinara, Pesto, Alfredo or Eagle Vale's "Vodka Sauce"

Lobster Ravioli

in Roasted Tomato Basil Crème Sauce - Substituted for any pasta

Stuffed Rigatoni or Cheese Ravioli

in House Marinara - Substituted for any pasta

Entree Enhancements

4oz. Cold Water Lobster Tail

A Cold Water Lobster Tail Broiled or Grilled to Perfection served with Our Special Drawn Butter and Lemon

4oz. Brazilian Lobster Tail

A Brazilian Lobster Tail Broiled or Grilled to Perfection served with Our Special Drawn Butter and Lemon

Shrimp Florentine

Twin Gulf Shrimp with Italian Pancetta and Sautéed Spinach

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

Buffet & Station Reception Enhancements

Chef Attended Traditional Pasta Station

Fettuccini, Penne and Bowtie Pasta with Marinara, Alfredo and Pesto Sauces served with Chicken, Shrimp, Grated Parmesan Cheese and Crushed Red Pepper

Chef Attended Taste of Italy Pasta Station

Fettuccini, Penne and Bowtie Pasta with Marinara, Alfredo and Pesto Sauces served with Chicken, Sausage, Shrimp, Grated Parmesan Cheese and Crushed Red Pepper and
4 Cheese Lasagna, Antipasto Salad, Herb and Cheese Bread sticks and Imported Tuscan Breadsticks

Chef Attended Shrimp Scampi

Jumbo Shrimp sautéed in a garlic, lemon and butter sauce served over a choice of rice pilaf or linguini

Raw Bar Station

Oysters, Jumbo Shrimp, Little Neck Clams, Crab Claws, Assorted Sauces and Garnishments

Additional Dinner Enhancements

SOUP du JOUR

A Lovely introduction to Dinner. Our Chef will create a delectable Soup to complement your meal.

A SERVED PASTA COURSE

An imported pasta of your choice: Penne, Farfalle, Tortellini, Ravioli or Ziti.
Served in a Marinara, Pesto, Alfredo or Eagle Vale's "Vodka Sauce"

CAESAR SALAD

A Hand Made Caesar Salad. Fresh Romaine Lettuce tossed with Caesar Dressing, Croutons and Parmesan Cheese.

ANTIPASTO SALAD

Served with Artichoke Hearts, Ripe Olives, Provolone, Salami and Fresh Basil

INTERMEZZO

Refresh Your Palate. Sorbet with just a Splash of Champagne

10 oz. LOBSTER TAIL

A Cold Water Lobster Tail Broiled or Grilled to Perfection served with Our Special Drawn Butter and Lemon
\$market price pp

Cocktail Service Enhancements

Enhanced Club House Open Bar

Addition of Cordials and Cognacs

Wine Service

Wine Service is Priced By the Bottle. Wine can be Served or Displayed on Tables
Cost Furnished Upon Request

After Dinner Cordials

Served at The Bar

The Gourmet Coffee Station

Add some Spirit to your Elaborate Coffee Station.
Baileys, Amaretto Di Saronna, Tia Maria, Frangelico, Grand Marnier and Kahlua.

Dessert Enhancements (Priced Per 100 Pieces)

Chocolate Dipped Strawberries

Dark or White Chocolate dipped Strawberries

Mini Chocolate Cordial Cups

Imported Chocolate Cups filled with Assorted Mousses and Fruit Preserves

Mini Crème Brulee

Sweets Display Fee

Eagle Vale will store, plate and display pastries being brought in by our customers. Pastries must come from a Health Department Licensed and Approved Source

Reception Enhancements

Hand Crafted Ice Sculptures

Individual, Hand Crafted Ice Sculptures are available for your Hors D'oeuvre and/or Sweets Tables.
Prices Start at:

Standard Chair Covers with Standard Sash Bows

White or Ivory

Overlays

White or Ivory Linen

Enhance your dinner tables with additional table linen overlays

Center Piece Overlay

Choice of any color napkin to enhance the center of your tables

Valet Parking

Have your guests drive directly to the front door and have our personal Valet park their cars

Coat Check

Let Eagle Vale supply a Coat Room Attendant

Wedding Ceremonies at Eagle Vale

Depending the time, outdoor ceremonies may be possible. Indoor ceremonies can be performed in your reception room.
Speak to your coordinator for details

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.

The 2nd Wind

Late Night Snack Station

Following are late night snack options.
This enhancement is the perfect gift for your guests towards the end of the reception.

Chili/Potato Station

Cream Cheese Chive Mashed Potatoes,
Bacon Garlic Mashed Potatoes, Chili, Gravy,
Sour Cream, Salsa, Scallions, Jalapenos,
Cheddar Cheese & Assorted Hot Sauces
Provided with Martini Glasses.

The Ballpark Station

Hot Dogs with Rolls
French Fries
Pretzel twists

Pub Lovers

Pizza Squares
Boneless Buffalo Wings

The Deli Belly

Assorted Deli Pinwheels
Home-Made Potato Chips
Chef Specialty Salad

Eagle Vale Trash Plate

Choice of either hamburgers or hot dogs (one per guest)
Macaroni Salad
Home Fries
Meat Sauce
Condiments

All Functions are subject to 20% Facility Fee and sales tax. Prices are subject to change without notification. The Facility fee is an administrative charge for the banquet; it is not a gratuity & will not be distributed as a gratuity to the employees of Eagle Vale.