



## **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	Swedish Meatballs
Miniature Quiche	Crab Rangoon
Herb & Cheese Stuffed Mushrooms	Chicken & Pesto Blossom
Spinach & Cheese Blossom	Chicken Pot stickers
Pesto Focaccia	Chicken Cordon Bleu
Breaded Ravioli	Fried Mac and Jack Cheese
Fruit Skewers	Asparagus in Phyllo
Vegetable Egg Rolls	Scallops Wrapped in Bacon
Chicken Quesadilla Cornucopia	Mini Deep-Dish Pizza
Spanakopita	Jalapeno Cheddar Bacon Bites
	Blue Cheese & Pear Strudel

## ❖ 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 and 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 Tenderloin Medallions

Tenderloin Medallions Topped with Melted Gorgonzola Cheese and a Balsamic Glaze

#### Filet of Sirloin

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

#### Eagle Vale Duo

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

#### Crab Cakes

A Trio of Eastern Shore Style Crab Cakes  
accented with our Chef's own Lemon Aioli

#### Eagle Vale Trio

A Petite Filet served with Bordelaise Sauce,  
Chicken French in a Sherry Cream Sauce  
and your choice of Pan Seared Salmon with a Dill Buerre Blanc  
or Twin Eastern Shore Style Crab Cake with Lemon Aioli

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**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

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# 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:

Scallop & Crab Stuffed Sole  
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 Parmesan  
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*

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# 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	Chicken Cordon Bleu
Melon Prosciutto	Italian Bruschetta	Artichokes French
Chicken & Pesto Blossom		

## ❖ 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, Chicken French, Chicken Cordon Bleu, Chicken Marsala

## ❖ 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

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# 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, Peppercini'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*

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# 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 Shrimp

## **\*Hot Hors D'oeuvres\*** (Priced Per 100 Pieces)

Swedish Meatballs	Artichoke Parmesan Hearts	Artichokes French
Italian Bruschetta	Fried Mac & Jack Cheese Wedges	Chicken & Pesto Blossom
Thai Chicken Spring Rolls	Bleu Cheese & Pear Strudel	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	Jalapeno Cheddar Bacon Bites
Thai Vegetable Spring Rolls	Vegetable Egg Rolls	Mini Beef Wellington
Chicken Cordon Bleu	Miniature Quiche	Cheese & Chorizo Mini Tacos
Antipasto Skewers	Mini Deep-Dish Pizza	Crab Rangoon
Chicken Pot Stickers	Chicken Quesadilla Cornucopia	Arancini

## **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.

#### **Cakes** - choose two of the following:

Chocolate, New York Style Cheesecake with Assorted Toppings, Tiramisu Squares, Banana, Carrot Cake or Bread Pudding

#### **Pastries**- choose four of the following:

Petit Fours, Cannoli, Chocolate covered Mini Cream Puffs, Chocolate Covered Strawberries, Mousse Filled Chocolate Cups, Crème Brulee, Tiger Brownie Squares, Peanut Butter Truffles, Triple Chocolate Truffles, Bread Pudding Bites, Assorted Cookies, and Brownies

# 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

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# 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.  
Corkage Fee -\$15/ Bottle

## 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

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# The 2<sup>nd</sup> 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

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