



WEDDINGS

ARMADA & ALMONT, MI | 2024



WELCOME



As we express our gratitude in the opportunity to host your event, we want you to know that choosing us is more than selecting a venue, it's becoming part of our family. Your special event is our honor, and we promise to cultivate an experience that reflects the uniqueness of your story.

From sun-kissed ceremonies to starlit celebrations, Blake's provides an enchanting setting that turns ordinary events into extraordinary experiences.

OUTDOOR ORCHARD CEREMONIES

150 PERSON CAPACITY | ARMADA LOCATION ONLY

Join us in the orchard for your special day with a ceremony you and your guests will never forget. Surrounded by our apple trees, you are completely immersed in a quiet, private, outdoor setting that makes the ceremony unique and personalized.

Our Orchard Express will transport guests from our main parking lot, to the ceremony, and back to our main lot once the ceremony has ended. Our conductors make the ride fun and enjoyable as you are taken through the grounds. Seating is provided for up to 50 guests each round trip.

Train ride is approximately 15 minutes round trip.

ORCHARD PRICING

1 Hour Rental | \$2500

May–August

White Ceremony Chair
Rental | \$6 Each

Orchard Train
Transportation Provided





APPLE BARN

120 PERSON CAPACITY

Blake's Apple Barn is our rustic-style venue located on our beautiful orchard in Armada. The Apple Barn is connected to our award-winning Tasting Room, giving you the luxury to cater our food, wine, craft beer, and hard cider. Seating is available for up to 120 guests.

All rentals include staffing, tables, chairs, linens, dinnerware, flatware, glassware, non-alcoholic beverages, speaker and microphone, and use of screens for photo slideshows.

WEDDING RECEPTION

5 Hour Rental | \$3750
January–August
Additional Time | \$700/Hr



BLAKE'S BACKYARD GREENHOUSE

120 PERSON CAPACITY

Located at 5600 Van Dyke Rd. Almont, MI 48003

Our Greenhouse at Blake's Backyard is one-of-a-kind with its greenery walls, rolling garage doors, rustic farm-style tables, running indoor water feature and outdoor patio, offering a unique atmosphere for any gathering. The venue is complete with private restrooms and heating and cooling to allow for comfortability in any season. Although directly adjacent to our Tap Room, you feel a sense of serenity and privacy, creating an unmatched experience for you and your guests.

All rentals include staffing, tables, chairs, linens, dinnerware, flatware, glassware, non-alcoholic beverages, speaker and microphone, and use of screens for photo slideshows.

WEDDING RECEPTION

5 Hour Rental | \$3750

Year Round

Additional Time | \$700/Hr

DINING PACKAGES

The purchase of a dining package is required.

Our award-winning Tasting Room, located next to our cider mill, is a great place to wind down and enjoy all Blake's Hard Cider, Blake's Brewing Co., and wines in a rustic and lively atmosphere.

The Tasting Room also offers a variety of food perfect for any time of day, seven days a week!

Upgrade your donut dessert selection with a donut wall rental - \$35 Sm | \$60 Lg

ONE ACRE PACKAGE

\$51.95 PER PERSON

Salad (choose one)

Garden Salad

Caesar Salad

Apple Salad **+\$5**

Entrée (choose one)

Leelanau Chicken

Grilled Chicken Marsala

Roasted Pork

Tenderloin Medallions

Pan Seared Salmon

Vegetable (choose one)

Vegetable Medley

Green Beans Almondine

Starch (choose one)

Macaroni and Cheese

Roasted Baby

Redskin Potatoes

Farmhouse Rice Pilaf

Dessert (choose one)

Assorted Blake's Donuts

Assorted Cookies

Fresh Fruit Cobbler

Blake's Signature

Apple Pie **+\$2**

FIVE ACRE PACKAGE

\$69.95 PER PERSON

Salad (choose one)

Garden Salad

Caesar Salad

Apple Salad **+\$5**

Entrée (choose two)

Braised Boneless Short Rib

Leelanau Chicken

Grilled Chicken Marsala

Roasted Pork

Tenderloin Medallions

Pan Seared Salmon

Vegetable (choose one)

Vegetable Medley

Green Beans Almondine

Starch (choose one)

Macaroni and Cheese

Roasted Baby

Redskin Potatoes

Farmhouse Rice Pilaf

Dessert (choose two)

Assorted Blake's Donuts

Assorted Cookies

Fresh Fruit Cobbler

Blake's Signature

Apple Pie **+\$2**

THE WHOLE FARM

\$78.95 PER PERSON

Starter (choose two)

Tomato Bruschetta

Crab Wontons

Spinach Puffs

Salad (choose one)

Garden Salad

Caesar Salad

Michigan Apple Salad

Entrée (choose two)

Braised Boneless Short Rib

Leelanau Chicken

Grilled Chicken Marsala

Roasted Pork

Tenderloin Medallions

Pan Seared Salmon

Vegetable (choose one)

Vegetable Medley

Green Beans Almondine

Starch (choose one)

Macaroni and Cheese

Roasted Baby

Redskin Potatoes

Farmhouse Rice Pilaf

Dessert (choose two)

Assorted Blake's Donuts

Assorted Cookies

Fresh Fruit Cobbler

Blake's Signature

Apple Pie **+\$2**



ADD-ONS

The purchase of a dining package is required.

HOT APPETIZERS

Barbeque Glazed Meatballs

Glazed with Blake's Triple Jam BBQ sauce.
Serves 50 guests / **\$240**

Brisket Sliders

Shredded brisket topped with apple & cabbage slaw and a honey-chipotle glaze on brioche.

Serves 25 guests / **\$385**

Crab Wontons

Crispy, fried wontons with a warm crab and cream cheese center, served with a plum sauce.

Serves 50 guests / **\$185**

Fried Chicken & Waffle Bites

Served with a sriracha honey drizzle.

Serves 50 guests / **\$265**

Pretzel Bites

Served with cheese
Serves 50 / **\$175**

COLD APPETIZERS

Veggie Tray

Assorted fresh veggies served with dip.

Serves 50 guests / **\$185**

Fruit Tray

Assorted fresh, seasonal fruit.

Serves 50 guests / **\$185**

Tomato Bruchetta

Fresh mix of farm grown tomatoes, red onion, parsley, parmesan, garlic and olive oil served with garlic crostinis.

Serves 50 guests / **\$160**

Charcuterie Board

Variety of locally-sourced meats, cheeses, pickled vegetables and preserves served with crackers and garlic crostinis.

Serves 50 guests / **\$215**

Blake's Deviled Eggs

Topped with bacon and baby dill pickle.

Serves 50 guests / **\$185**

Spinach Puffs

Crispy puff pastry with spinach and cream cheese.

Serves 50 guests / **\$215**

SIDES

Green Beans Almondine

Fresh steamed green beans with shaved almonds.

Serves 50 guests / **\$238**

Vegetable Medley

Seasonal mix of farm-fresh, sautéed vegetables.

Serves 50 guests / **\$238**

Roasted Baby Redskin Potatoes

Roasted red skin potatoes in garlic butter and herbs.

Serves 50 guests / **\$185**

Macaroni & Cheese

Large macaroni shells in a creamy cheese sauce.

Serves 50 guests / **\$240**

Farmhouse Rice Pilaf

Assorted rice pilaf with seasonal farm-fresh vegetables.

Serves 50 guests / **\$185**

Grilled Vegetables with Tofu

Seasoned mix of farm-fresh vegetables and tofu.

Serves 50 guests / **\$260**



ADD-ONS CONT.

The purchase of a dining package is required.

ENTRÉES

Leelanau Chicken

Breaded chicken with an artichoke and roasted garlic cream sauce.

Serves 25-30 guests / \$395

Braised Boneless Short Rib

Garnished with roasted root vegetables.

Serves 25-30 guests / \$475

Grilled Chicken Marsala

Grilled chicken with a demi-glaze marsala wine mushroom sauce.

Serves 25-30 guests / \$345

Roasted Pork Tenderloin Medallions

Served with a cremini mushroom and fresh thyme sauce.

Serves 25-30 guests / \$395

Smoked Salmon

Served with a smoked tomato butter sauce.

Serves 25-30 guests / \$475

SALADS

Garden

Mixed greens, cucumber, cherry tomatoes, red onion, and croutons.

Serves 50 guests / \$210

Caesar

Fresh romaine, shaved parmesan, and croutons.

Serves 50 guests / \$185

Michigan Apple

Romaine lettuce, mixed greens, pumpkin seeds dried cherries, white cheddar, roasted pecans, apple chips & house-made vinaigrette.

Serves 50 guests / \$240



PARTY FAVORS

GOURMET APPLES

Large apples hand-dipped in caramel with a white stick wrapped in cellophane with ribbon*.

Plain | \$5.99 ea • **Nutty or Sprinkle** | \$6.99 ea

Extra Fancy Caramel & Fudge | \$10.99 ea

**Ribbon must be provided. Plain apples come in plastic packaging*

BLAKE'S FARM STYLE JAMS & JELLIES

Choose from a variety of fruit jams and jellies that make the perfect gift for your guests.

\$6.99 per jar | 10% discount by the case.

MINI PIES

6-inch fresh baked pies in a variety of fruit flavors | \$8.95 ea

DESSERTS

BLAKE'S FRESH DONUTS

Cinnamon Sugar, Plain or Powdered Sugar

Per Dozen | \$11.95

FRESH BAKED PIES

Assorted Varieties

Whole Pie | \$19.95

COOKIE PLATTER

Variety of fresh-baked cookies.

25 cookies | \$51.95

LEMON BARS

Freshly-baked lemon bars with graham cracker crust.

Half-sheet (40 squares) | \$100

SEASONAL FRUIT COBBLER

Served warm with whipped topping.

Serves 25 guests | \$50



DONUT WALLS

Upgrade your donut dessert selection with a donut wall rental
\$35 Sm | \$60 Lg

SMALL DONUT WALL

Includes 5 dozen donuts (plain, cinnamon sugar, powdered sugar) | \$80

LARGE DONUT WALL

Includes 10 dozen donuts (plain, cinnamon sugar, powdered sugar) | \$160

BAR SERVICE

ALCOHOLIC BEVERAGES

Cidermosa Bowl

Includes 5 gallons of our famous cidermosa with your choice of Blake's Hard Cider and orange juice.

Serves 50 guests / \$300

Mimosa Bar

Includes Prosecco, fresh orange juice, pineapple juice and cranberry juice with an assortment of fresh fruit.

Serves up to 50 guests / \$375

Sangria Bowl

Blend of Blake's Autumn Cranberry and Riesling wines with freshly cut fruit and Starry®.

Serves 50 guests / \$375

BLAKE'S OPEN BAR

Standard

Classic Blake's Hard Cider, Craft Beers and House Wines.

\$38 per person (5 hours)

Additional Time: \$8 per person/per hour

Premium

Classic Blake's Hard Cider, Craft Beers, House Wines, Premium Wines & Blake's Spirits.

\$45 per person (5 hours)

Additional Time: \$10 per person/per hour

NON-ALCOHOLIC

Blake's Sweet Apple Cider

Per gallon / \$11.95

Included in all dining packages

Soda, water, lemonade, unsweetened iced tea and coffee.



BOOKING YOUR EVENT

A step-by-step guide to help ease your special day.

01

REACH OUT AND INQUIRE

Let us check dates and find one that works for you.

02

COMPLIMENTARY TWO WEEK HOLD

Request a complimentary two week hold while you are scoping out other venues and discussing options.

03

REQUEST AND REVIEW OUR CONTRACT

Ask us questions and make sure we are the right fit for each other!

04

SIGN CONTRACT AND PAY DEPOSIT

To officially book and reserve the room, we require an electronically signed contract and a deposit of 1/2 of the room rental.

05

PRE-EVENT PHASE

From the time you book your event until four weeks before your event, we do not need any information from you. We understand that this day is important to you and are happy to answer any questions about your special day at any time. A food tasting can also be scheduled prior to your final meeting with your event coordinator.

06

FINAL INFORMATION AND PAYMENT DUE

Four weeks prior to your event, one of our coordinators will reach out and set up a meeting to go over your final event details. Final payment is due one week before your event.



FAQ'S

Can we bring our own decorations?

Yes. Guests are more than welcome to bring their own decorations and centerpieces.

*No glitter, confetti, balloons with confetti, or open flame.

How much time is allotted to decorate the venue prior to my event?

Guests are given one hour prior to their event to set up. An additional hour after the event has ended is also designated for gathering belongings.

Can we bring outside desserts/cakes?

Yes. Guests are allowed to bring desserts such as cakes, cupcakes and other sweets. All items must be produced in a licensed bakery.

Are you able to accommodate dietary restrictions?

Yes, please work with your event coordinator for any dietary restrictions. Our chef is pleased to offer vegan, vegetarian, gluten free dishes or curate a meal specific to your needs.

Are there private restrooms and bridal suites in or near the venue?

Orchard Square Tap and Blake's Backyard Greenhouse do have private restrooms. Our Apple Barn & Orchard Square Tent shares restrooms with our Tasting Room. We do not offer private bridal suites.

Does Blake's offer catering?

Blake's offers pick-up catering only. We do not provide delivery or setup.

Can we bring our own liquor?

Outside alcohol of any kind is not permitted.

What is the best way to contact Blake's if we have questions?

For any questions regarding your event or if inquiring about hosting an event at Blake's, please contact **events@blakefarms.com** and our team will get back to you within 48-72 hours.



BLAKE'S

ORCHARD & CIDER MILL

FIND US

17985 Armada Center Rd.
Armada, MI 48005

CONTACT US

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FOLLOW US

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