



# BANQUETS & PRIVATE EVENTS

2024



[BLAKEFARMS.COM](http://BLAKEFARMS.COM)

# 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.*

# ORCHARD SQUARE TAP

**40 PERSON CAPACITY | SHOWERS | BIRTHDAYS  
BANQUETS | CORPORATE EVENTS**

Blake's Orchard Square Tap is a casual concept on our property, directly next to our event tent, offering a variety of Blake's Hard Cider, Blake's Brewing Co. craft beers, and wine. The bar itself holds approximately 40 guests and is a modern space designed for small, private gatherings, complete with roll-up garage doors for open air flow, a private patio with bonfire, and private restrooms.

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

## *MONDAY- WEDNESDAY*

\$550 Rental Fee  
3 Hour Rental  
Jan-Aug | Nov-Dec  
11am-2pm  
Additional Time: \$200/hr

## *THURSDAY- SUNDAY*

\$800 Rental Fee  
3 Hour Rental  
Jan-Aug | Nov-Dec  
11am-2pm  
Additional Time: \$250/hr





# APPLE BARN

**120 PERSON CAPACITY | SHOWERS | BIRTHDAYS  
BANQUETS | CORPORATE EVENTS**

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.

## **MONDAY- WEDNESDAY**

\$550 Rental Fee  
3 Hour Rental  
January–August  
11am–2pm or 5–8pm  
Additional Time: \$200/hr

## **THURSDAY- SUNDAY**

\$800 Rental Fee  
3 Hour Rental  
January–August  
11am–2pm or 5–8pm  
Additional Time: \$250/hr

# ORCHARD SQUARE TENT

**250 PERSON CAPACITY | SHOWERS | BIRTHDAYS  
BANQUETS | CORPORATE EVENTS**

Our large, outdoor tent adjacent to our award-winning Tasting Room in Armada is the perfect setting for your next event. The Orchard Square Tent has seating available for up to 250 guests. During cooler months, the tent is also heated, providing guests a cozy environment to enjoy with friends and family.

All rentals include staffing, tables, chairs, linens, dinnerware, flatware, glassware, and non-alcoholic beverages.

## **MONDAY- WEDNESDAY**

\$1000 Rental Fee

3 Hour Rental

Jan-Aug | Nov-Dec

11am-2pm or 5-8pm

Additional Time: \$350/hr

## **THURSDAY- SUNDAY**

\$2000 Rental Fee

3 Hour Rental

Jan-Aug | Nov-Dec

11am-2pm or 5-8pm

Additional Time: \$750/hr





# BLAKE'S BACKYARD GREENHOUSE

**120 PERSON CAPACITY | SHOWERS | BIRTHDAYS  
BANQUETS | CORPORATE EVENTS**

*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.

## **MONDAY- WEDNESDAY**

\$550 Rental Fee

3 Hour Rental

January–December

11am–2pm or 5–8pm

Additional Time: \$200/hr

## **THURSDAY- SUNDAY**

\$800 Rental Fee

3 Hour Rental

January–December

11am–2pm or 5–8pm

Additional Time: \$250/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

## **LITE LUNCHEON** \$30.95 PER PERSON

### **Salad** (choose one)

Garden Salad

Caesar Salad

Apple Salad **+\$5**

### **Sandwich** (choose two)

Chicken Salad Croissant

Ham & Cheddar Pretzel Sliders

Turkey Chipotle Avocado Wrap

Veggie Mediterranean Wrap

### **Soup** (choose one)

Chicken Noodle

Tomato Basil

Minestrone

### **Dessert** (choose one)

Assorted Blake's Donuts

Fresh Fruit Cobbler

Blake's Signature  
Apple Pie **+\$2**

## **BRUNCH** \$32.95 PER PERSON

### **Includes**

Assorted Fruit Salad

Scrambled Eggs  
Add Cheese, Peppers  
& Onions **+\$2**

French Toast

Breakfast Potatoes  
w/ Peppers & Onions

### **Meats** (choose one)

Bacon

Sausage Links

### **Entrée** (choose one)

Grilled Chicken Marsala

Pan Seared Salmon

### **Dessert** (choose one)

Assorted Blake's Donuts

Fresh Fruit Cobbler

Blake's Signature  
Apple Pie **+\$2**

## **BBQ AT BLAKE'S** \$41.95 PER PERSON

### **Includes**

Garden Salad

Great Lake's Potato Chips

Creamy Rosemary  
Potato Salad

### **Entrée** (choose two)

Pulled Pork

Brisket

Bone-In BBQ Chicken

### **Side** (choose one)

Macaroni and Cheese

Grilled Vegetables  
w/ Balsamic

### **Dessert** (choose one)

Assorted Blake's Donuts

Fresh Fruit Cobbler

Blake's Signature  
Apple Pie **+\$2**

# DINING PACKAGES *CONT.*

*The purchase of a dining package is required.*

## **ONE ACRE PACKAGE**

**\$41.95 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**

**\$51.95 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**

**\$68.95 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.*

## **BRUNCH**

**Assorted Bagels  
& Cream Cheese**  
*\$30 per dozen*

**Biscuits & Gravy**  
Warm flaky buttermilk biscuits served with homemade peppercorn sausage gravy.  
*Serves 50 guests / \$215*

**French Toast**  
Served golden brown, lightly dusted with powdered sugar and served with whipped butter and hot syrup.  
*Serves 50 guests / \$185*

## **SANDWICHES**

**Ham & Cheddar  
Pretzel Sliders**  
Sliced ham and cheddar on mini pretzel roll buns served with house-made honey mustard.  
*Serves 25 guests / \$215*

**Chipotle Avocado  
Turkey Club Wraps**  
Sliced turkey, cheddar, lettuce, avocado, tomato, crispy bacon on white or wheat wraps, served with a chipotle mayo.  
*Serves 25 guests / \$225*

**Mini Chicken Salad Croissants**  
House-made chicken salad, lettuce and tomato on flaky croissants.  
*Serves 25 guests / \$290*

**Mediterranean Veggie Wraps**  
Hummus, spinach, tomato, feta, red onion, cucumber, and pesto aioli. Available on white or wheat wraps.  
*Serves 25 guests / \$215*

## **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*



# 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**

## **BBQ**

### **Hot Dogs**

All-beef premium hot dogs on white buns.  
Serves 25-30 guests / **\$215**

### **Hamburgers**

All-beef premium hamburgers on white buns.  
Serves 25-30 guests / **\$290**  
With cheese / **\$310**

### **Brisket**

Slow-roasted.  
Serves 25 guests / **\$340**

### **Pulled Pork**

Hand-pulled pork served with Blake's Triple Jam BBQ sauce and white buns.  
Serves 25-30 guests / **\$330**

### **Blake's Corn on the Cob**

Blake's Super Sweet Corn on the cob seasoned with butter, salt and pepper.  
Serves 50 guests / **\$185**

### **Tri-Tip**

Served with creamy horseradish sauce.  
Serves 25 guests / **\$450**



# 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.

**\$24 per person (3 hours)**

Additional Time: \$8 per person/per hour

### Premium

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

**\$29 per person (3 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 three weeks prior to your event, we do not need any information from you. You are welcome to reach out and ask questions, but final head counts, menu choices, etc. are not due until three weeks prior to your event.

06

## **FINAL INFORMATION AND PAYMENT DUE**

Three weeks prior to your event, one of our coordinators will reach out and set up a phone call or meeting to go over your final event details. Final payment is due one day 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**

(586) 784-5343 x 1187  
events@blakefarms.com

## **FOLLOW US**

Instagram @blakefarms  
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