



WEDDINGS

ARMADA & ALMONT, MI | 2026



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.

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.



OUTDOOR ORCHARD CEREMONIES

250 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

SUMMER ONLY

May–August

Fridays | \$2,000

Saturdays | \$2,500

Sundays | \$2,150

White Ceremony Chairs
Includes 50 Chairs
Additional Rentals | \$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

PEAK SEASON

March – August

Fridays | \$3,250

Saturdays | \$3,750

Sundays | \$3,000

OFF PEAK SEASON

January – February

Fridays | \$2,600

Saturdays | \$3,000

Sundays | \$2,400

5 Hour Rental

Additional Time | \$700/Hour

ORCHARD SQUARE TENT

250 PERSON CAPACITY

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.

WEDDING RECEPTION

PEAK SEASON

March – August & November

Fridays | \$4,500

Saturdays | \$5,000

Sundays | \$4,000

OFF PEAK SEASON

December – February

Fridays | \$3,500

Saturdays | \$4,000

Sundays | \$3,000

5 Hour Rental
Additional Time | \$1,000/Hour





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

PEAK SEASON

March – November

Fridays | \$3,750

Saturdays | \$4,000

Sundays | \$3,250

OFF PEAK SEASON

December – February

Fridays | \$3,250

Saturdays | \$3,750

Sundays | \$3,000

5 Hour Rental
Additional Time | \$750/Hour

DINING PACKAGES

The purchase of a dining package is required.

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

ONE ACRE PACKAGE

\$55.95 PER PERSON

SALADS

Choose One

Garden Salad

Caesar Salad

Apple Salad **+\$5**

ENTRÉES

Choose One

Eggplant Parmesan

Chicken Picatta

Airline Chicken Breast

Roasted Pork Tenderloin Medallions

Sauteed Salmon Fillet

VEGETABLE SIDES

Choose One

Vegetable Medley

Green Beans Almondine

STARCH SIDES

Choose One

Wild Rice

Macaroni and Cheese

Roasted Baby Redskin Potatoes

Creamy Garlic Mashed Potatoes

Penne Pasta served with Alfredo or Marinara

DESSERTS

Choose One

Assorted Blake's Donuts

Assorted Cookies

Fresh Fruit Cobbler

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

Mini Cheesecakes **+\$2**

FIVE ACRE PACKAGE

\$76.45 PER PERSON

SALADS

Choose One

Garden Salad

Caesar Salad

Apple Salad **+\$5**

ENTRÉES

Choose Two

Braised Boneless Short Rib

Chicken Picatta

Airline Chicken Breast

Roasted Pork Tenderloin Medallions

Eggplant Parmesan

Sauteed Salmon Fillet

VEGETABLE SIDES

Choose One

Vegetable Medley

Green Beans Almondine

STARCH SIDES

Choose One

Wild Rice

Macaroni and Cheese

Roasted Baby Redskin Potatoes

Creamy Garlic Mashed Potatoes

Penne Pasta served with Alfredo or Marinara

DESSERTS

Choose Two

Assorted Blake's Donuts

Assorted Cookies

Fresh Fruit Cobbler

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

Mini Cheesecakes **+\$2**

DINING PACKAGES *CONT.*

The purchase of a dining package is required.

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

THE WHOLE FARM PACKAGE

\$84.95 PER PERSON

STARTERS

Choose Two

Tomato Bruschetta
Maui Shrimp Spring Rolls
Spinach Poppers

SALADS

Choose One

Garden Salad
Caesar Salad
Michigan Apple Salad

ENTRÉES

Choose Two

Eggplant Parmesan
Braised Boneless Short Rib
Chicken Picatta
Airline Chicken Breast
Roasted Pork Tenderloin Medallions
Sautéed Salmon Fillet

VEGETABLE SIDES

Choose One

Vegetable Medley
Green Beans Almondine

STARCH SIDES

Choose One

Wild Rice
Macaroni and Cheese
Roasted Baby Redskin Potatoes
Creamy Garlic Mashed Potatoes
Penne Pasta served with Alfredo or Marinara

DESSERTS

Choose One

Assorted Blake's Donuts
Assorted Cookies
Fresh Fruit Cobbler
Blake's Signature Apple Pie **+\$2**
Mini Cheesecakes **+\$2**

BRUNCH PACKAGE

\$46.95 PER PERSON

INCLUDES

Assorted Fruit Kabob
French Toast
Breakfast Potatoes

EGGS

Choose One

Assorted Mini Quiche
Scrambled Eggs*

*Add Cheese, Peppers and Onion **+\$2**

MEATS

Choose One

Bacon
Ham
Sausage Links

ENTRÉES

Choose One

Airline Chicken
Biscuits and Gravy
Salmon Fillet

DESSERTS

Choose One

Assorted Blake's Donuts
Fresh Fruit Cobbler
Blake's Signature Apple Pie **+\$2**
Mini Cheesecakes **+\$2**

ADD-ONS

The purchase of a dining package is required.

HOT APPETIZERS

SERVES 50 GUESTS

Barbeque Glazed Meatballs +\$250

Glazed with Blake's Triple Jam BBQ sauce.

Chicken & Waffle Bites +\$300

Served with a sriracha honey drizzle.

Pretzel Bites +\$195

Served with cheese.

Chicken Tandoori +\$285

Indian chicken marinated in spiced yogurt and grilled for a smoky tender flavor.

Chicken Satay +\$280

Southeast Asian marinated and grilled skewered chicken.

Reuben Puff +\$225

Crispy savory pastries filled with corned beef, sauerkraut, swiss cheese and wrapped in puff pastry.

Beef Satay +\$300

Tender slices of sirloin marinated to perfection, served on skewers.

Spinach & Artichoke Popper +\$200

Bite-sized appetizer filled with a creamy mixture of spinach, artichokes and cheese with a crispy outer layer.

Maui Shrimp Spring Roll +\$290

Whole shrimp spiced with hot chilies, curry and fresh cilantro.

Tomato Bruchetta +\$175

Garlic crostini topped with mozzarella, blistered cherry tomatoes and fresh basil, drizzled with balsamic glaze.

COLD APPETIZERS

SERVES 50 GUESTS

Veggie Tray +\$195

Assorted fresh veggies served with dip.

Fruit Tray +\$200

Assorted fresh, seasonal fruit.

Charcuterie Board +\$250

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

Blake's Deviled Eggs +\$200

Topped with bacon and baby dill pickle.

Hummus Board +\$200

Fresh vegetables, pita chips and an array of savory toppings.

SALADS

SERVES 50 GUESTS

Garden Salad +\$230

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

Caesar Salad +\$230

Fresh romaine, shaved parmesan, with croutons.

Michigan Apple Salad +\$260

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

SIDES

SERVES 50 GUESTS

Green Beans Almondine +\$245

Fresh steamed green beans with shaved almonds.

Vegetable Medley +\$245

Seasonal mix of farm-fresh, sautéed vegetables.

Roasted Baby Redskin Potatoes +\$195

Roasted baby red skin potatoes in garlic butter and herbs.

Macaroni & Cheese +\$250

Large elbow noodles in a creamy cheese sauce.

Vegetables with Tofu +\$270

Seasoned mix of farm-fresh grilled vegetables and tofu.

Wild Rice +\$195

Premium gluten free grain rice.

Garlic Mashed Potatoes +\$160

Smooth, buttery potatoes blended with roasted garlic.

ADD-ONS *CONT.*

The purchase of a dining package is required.

ENTRÉES

SERVES 25-30 GUESTS

Chicken Picatta +\$375

Sautéed in butter, simmered in a tangy lemon, caper and white wine sauce.

Braised Boneless Short Rib +\$25

Topped with demi glaze and caramelized pearl onions.

Airline Chicken Breast +\$340

Grilled and seasoned to perfection served on a bed of grilled cherry tomatoes and pearl onion.

Roasted Pork Tenderloin Medallions +\$395

Served with cremini mushroom and fresh thyme sauce.

Salmon Fillet +\$485

Cooked with a rich, zesty butter, infused with fresh lemon and herbs.

LATE NIGHT SNACKS

PER PERSON

Churros +\$4

Crispy, fried pastries coated in cinnamon sugar, served with a cream cheese dip.

Coconut Chicken Finger +\$5

Crispy, juicy chicken strips coated in shredded coconut and breadcrumbs.

Blake's Pizza +\$5

Crispy, crust with perfectly melted toppings and a smoky flavor.

Mac & Cheese Bites +\$4

Creamy macaroni and cheese coated in breadcrumbs, fried until golden and crunchy.

Pigs in a Blanket +\$4

Small hot dogs wrapped in dough, baked until golden.

Beef Sliders +\$5

Bite-sized beef patties with cheese, lettuce and tomato.

Nacho Bar +\$10

Tortilla chips with melted cheese, salsa, jalapenos, sour cream, guacamole, lettuce, tomato, seasoned beef and shredded chicken.

BRUNCH

SERVES 50 GUESTS

Assorted Bagels & Cream Cheese +\$35 Per Dozen

Biscuits & Gravy +\$230

Warm flaky buttermilk biscuits with homemade peppercorn sausage gravy.

French Toast +\$195

Golden brown, dusted with powdered sugar, served with whipped butter and hot syrup.

Bagels & Lox +\$200

Fresh bagels topped with cream cheese and slices of cured salmon.

Assorted Danish +\$160

Flaky, buttery pastries with sweet fillings topped with powdered sugar.

Mini Quiche +\$195

Bite-sized, savory pastries made with creamy egg filling.

Deep Dish Blueberry Granola Pancakes +\$180

Thick, fluffy buttermilk blueberry granola pancakes.

Deep Dish Cranberry Apple Pancakes +\$180

Thick, fluffy buttermilk cranberry apple pancakes.

PARTY FAVORS

GOURMET CARAMEL APPLES | \$12.99 Each

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

**Ribbon must be provided by client.*

SPECIALTY FUDGE APPLES | \$14.95 Each

M&M's / Peanuts / Cookie Crumble / Sprinkles

Hand-dipped caramel apples wrapped in Blake's fudge with your choice of toppings on a white stick wrapped in clear cellophane with ribbon*.

**Ribbon must be provided by client.*

FARM STYLE JARRED GOODS | \$7.99 Each*

Jams / Jellies / Vegetables / Butters / Salsa / Sauces

Choose from a variety of Blake's farm style jarred goods that make the perfect gift for your guests.

**10% discount on full 12 count cases.*

FRESH MADE MINI PIES | \$11.95 Each

Apple / Dutch Apple / Cherry / Blueberry

6-inch fresh baked pies in a variety of fruit flavors.

DESSERTS

BLAKE'S FRESH DONUTS | \$13.95 Per Dozen

Blake's fresh made donuts available in plain, cinnamon sugar or powdered sugar.

FRESH BAKED PIES | \$22.95 Each

Assorted variety of Blake's fresh-baked pies.

COOKIE PLATTER | \$55

Platters Contain 25 Cookies Each

Variety of fresh-baked cookies, served warm.

LEMON BARS | \$115

Sheets Contain 40 Squares Each

Fresh lemon bars with graham cracker crust.

SEASONAL FRUIT COBBLER | \$55

Serves 25 Guests

Fresh fruit cobbler served warm.

MINI CHEESECAKES | \$80

Serves 25 Guests

Assorted bite-sized desserts featuring a creamy cheesecake filling on a graham cracker crust.



DONUT WALLS

DONUT WALL RENTAL | \$35 Small*, \$60 Large*

Upgrade your donut dessert selection with a rustic wooden donut wall rental.

**Price does not include donuts.*

SMALL DONUT WALL | \$85

Includes 5 Dozen Donuts

Small wooden donut wall filled with your choice of Blake's plain, cinnamon sugar or powdered sugar donuts.

LARGE DONUT WALL | \$165

Includes 10 Dozen Donuts

Large wooden donut wall filled with your choice of Blake's plain, cinnamon sugar or powdered sugar donuts.

BAR SERVICE

ALCOHOLIC BEVERAGES SERVES 50 GUESTS

Cidermosa Bowl | \$320

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

Mimosa Bar | \$395

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

Sangria Bowl | \$395

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

BLAKE'S OPEN BAR 5 HOUR SERVICE

Standard | \$40.95 Per Person*

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

**Additional time: \$8 per person/per hour.*

Premium | \$45.95 Per Person*

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

**Additional time: \$10 per person/per hour.*

Ask about our custom cocktail offerings!

NON-ALCOHOLIC

Sweet Apple Cider | \$12.95

Blake's fresh-pressed cold apple cider served per gallon.

Standard | *Included in all Dining Packages*
Standard beverages including soda, water, lemonade, unsweetened ice tea and coffee.



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 three hours 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 provides catering for all our private events.

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

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Armada, MI 48005

CONTACT US

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