



BLAKE FARMS

Private Events

2027 GUIDE

BLAKEFARMS.COM



BOOKING YOUR EVENT

01

CONNECT WITH AN EVENT COORDINATOR

Reach out and tell us about your date, guest count, and vision.

02

EXPLORE OUR SPACES

Schedule a venue tour and meet with a Private Event Specialist. Tour our unique venues and get answers to all your questions.

03

CUSTOMIZE YOUR EVENT

Review venue options, food and beverage selections, activity enhancements, and contract details.

04

RESERVE YOUR DATE

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

05

PLANNING STAGE

Please reach out anytime with questions or updates. Final guest count, menu selections and event details are due two weeks prior to your event. A Private Event Specialist will contact you to schedule a final phone or in-person meeting to review the details.

06

RELAX AND ENJOY

Celebrate with your friends and family while our team handles the details.





THE VENUES

ORCHARD SQUARE TAP

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.

CAPACITY

48
SEATED

55
STANDING

ALL RENTALS INCLUDE

All Orchard Square Tap room rentals include non-alcoholic beverages, event staffing, tables, chairs, linens, dinnerware, flatware, glassware, a speaker and microphone.

THREE HOUR RENTAL	RENTAL FEE	ADDITIONAL TIME
Monday - Thursday	\$550	\$200/hour
Fridays	\$600	\$250/hour
Saturday - Sunday	\$800	\$250/hour

Available 11am–2pm. Not available September or October. The purchase of a dining package is required.



THE VENUES

APPLE BARN

Located on our beautiful orchard in Armada, the Apple Barn offers a charming event space connected to our award-winning Tasting Room. Guests can enjoy on-site catering, a private bar, and a selection of Blake's wine, craft beer, and hard cider.

CAPACITY

80
SEATED

80
STANDING

ALL RENTALS INCLUDE

All Apple Barn room rentals include non-alcoholic beverages, event staffing, tables, chairs, linens, dinnerware, flatware, glassware, a speaker and microphone.

THREE HOUR RENTAL

RENTAL FEE

ADDITIONAL TIME

Monday - Thursday

\$550

\$200/hour

Fridays

\$600

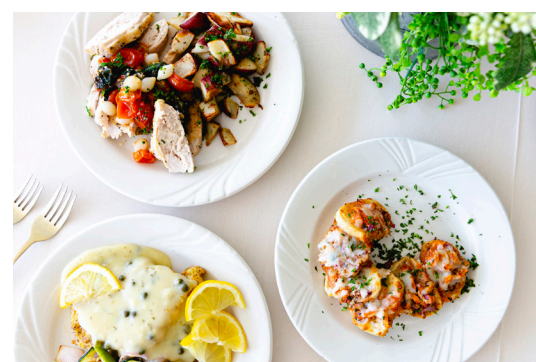
\$250/hour

Saturday - Sunday

\$850

\$250/hour

Available 11am–2pm or 5pm–8pm. Not available September through December. The purchase of a dining package is required.



THE VENUES

ORCHARD SQUARE TENT

The Orchard Square Tent offers the perfect outdoor setting for your next event, with seating for up to 250 guests. The spacious tent provides a beautiful outdoor atmosphere and is heated during cooler months for a comfortable, cozy experience.

CAPACITY

250 **300**
SEATED STANDING

ALL RENTALS INCLUDE

All Orchard Square Tent room rentals include non-alcoholic beverages, event staffing, tables, chairs, linens, dinnerware, flatware, glassware, a speaker and microphone.

THREE HOUR RENTAL	RENTAL FEE	ADDITIONAL TIME
Monday - Thursday	\$1,000	\$350/hour
Fridays	\$1,500	\$750/hour
Saturday - Sunday	\$2,000	\$750/hour

Available 11am–2pm or 5pm–8pm. Not available September or October. The purchase of a dining package is required.



THE VENUES • ALMONT (5600 VAN DYKE RD. ALMONT, MI 48003)

THE GREENHOUSE

The Greenhouse at Blake's Backyard offers a unique, serene setting featuring lush greenery walls, natural lighting, rustic farm-style tables, and a beautiful indoor water feature. The space also includes an outdoor patio, private restrooms, and heating and cooling for year-round comfort.

CAPACITY

180 **200**
SEATED STANDING

ALL RENTALS INCLUDE

All Greenhouse room rentals include non-alcoholic beverages, event staffing, tables, chairs, linens, dinnerware, flatware, glassware, a speaker and microphone.

THREE HOUR RENTAL	RENTAL FEE	ADDITIONAL TIME
Monday - Thursday	\$600	\$200/hour
Fridays	\$800	\$350/hour
Saturday - Sunday	\$1,250	\$350/hour

Available 11am–2pm or 5p,–8pm. Available year-round. The purchase of a dining package is required.

DINING PACKAGES

Dining package purchase required.

LITE LUNCHEON

\$34.95 / PERSON

SALADS • CHOOSE ONE

Garden Salad
Caesar Salad
Apple Salad +\$5

SANDWICHES • CHOOSE TWO

Chicken Salad Croissant
Ham & Cheddar Pretzel Sliders
Turkey Chipotle Avocado Wrap
Veggie Mediterranean Wrap

SOUPS / PASTA SALAD • CHOOSE ONE

Chicken Noodle Soup
Tomato Basil Soup
Minestrone Soup
Pasta Salad

DESSERTS • CHOOSE ONE

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

BRUNCH

\$36.95 / PERSON

INCLUDES

Fruit Kabob
Breakfast Potatoes
Scrambled Eggs*
* Add Cheese, Peppers,
Onions +\$2

MEATS • CHOOSE ONE

Bacon
Sausage Links

ENTRÉES • CHOOSE TWO

Chicken & Waffles
Biscuits & Gravy
Caesar Salad*
* Add Chicken +\$5

DESSERTS • CHOOSE ONE

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

HALF ACRE

\$39.95 / PERSON

STARTERS

Spinach Poppers
Tomato Bruchetta

ENTRÉES • CHOOSE ONE

Bone-in Chicken
Chicken Picatta

SIDES • CHOOSE ONE

Vegetable Medley
Roasted Red Skin Potatoes

DESSERT

Assorted Blake's Donuts

BBQ AT BLAKES

\$44.95 / PERSON

INCLUDES

Garden Salad
Great Lakes' Potato Chips
Creamy Rosemary Potato Salad

ENTRÉES • CHOOSE TWO

Pulled Pork
Brisket
Bone-in BBQ Chicken

SIDES • CHOOSE ONE

Macaroni & Cheese
Corn on the Cob
Grilled Vegetables w/ Balsamic

DESSERTS • CHOOSE ONE

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

DINING PACKAGES CONT.

ONE ACRE

\$44.95 / PERSON

SALADS • CHOOSE ONE

Garden Salad
Caesar Salad
Apple Salad +\$5

ENTRÉES • CHOOSE ONE

Eggplant Parmesan
Chicken Picatta
Pork Tenderloin Medallion

VEGETABLE SIDES • CHOOSE ONE

Vegetable Medley
Green Beans Almondine

STARCH SIDES • CHOOSE ONE

Wild Rice
Macaroni and Cheese

DESSERTS • CHOOSE ONE

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

FIVE ACRE

\$67.95 / PERSON

SALADS • CHOOSE ONE

Garden Salad
Caesar Salad
Apple Salad +\$5

ENTRÉES • CHOOSE TWO

Braised Boneless Short Rib
Chicken Picatta
Grilled Chicken Marsala
Pork Tenderloin Medallions
Eggplant Parmesan

VEGETABLE SIDES • CHOOSE ONE

Vegetable Medley
Green Beans Almondine

STARCH SIDES • CHOOSE ONE

Wild Rice
Macaroni and Cheese
Roasted Baby Redskin Potatoes

DESSERTS • CHOOSE TWO

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

THE WHOLE FARM

\$74.95 / PERSON

STARTERS • CHOOSE TWO

Tomato Bruschetta
Maui Shrimp Spring Rolls
Spinach & Artichoke Poppers

SALADS • CHOOSE ONE

Garden Salad
Caesar Salad
Michigan Apple Salad

ENTRÉES • CHOOSE TWO

Braised Boneless Short Rib
Chicken Picatta
Grilled Chicken Marsala
Pork Tenderloin Medallions
Eggplant Parmesan

VEGETABLE SIDES • CHOOSE ONE

Vegetable Medley
Green Beans Almondine

STARCH SIDES • CHOOSE ONE

Wild Rice
Macaroni and Cheese

DESSERTS • CHOOSE ONE

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

COMPARE PACKAGES

Seven packages, one page. Every selection is made with your event specialist.

COURSE	Lite Luncheon	Brunch	Half Acre	BBQ at Blake's	One Acre	Five Acre	The Whole Farm
PER PERSON	\$34.95	\$36.95	\$39.95	\$44.95	\$44.95	\$57.95	\$74.95
STARTERS	—	—	Included	—	—	—	Choose 2
SALAD	Choose 1	—	—	Garden	Choose 1	Choose 1	Choose 1
ENTREES	Choose 2	Choose 2	Choose 1	Choose 2	Choose 1	Choose 2	Choose 2
SIDES	Soup or pasta salad	Potatoes, eggs, meat	Choose 1	Chips, potato salad +1	Veg + starch	Veg + starch	Veg + starch
DESSERTS	Choose 1	Choose 1	Donuts	Choose 1	Choose 1	Choose 2	Choose 1
BEST FOR	Daytime meetings	Showers	Plated on a budget	Casual gatherings	Banquets	Corporate dinners	Milestone celebrations

ADD-ONS

COLD APPETIZERS
SERVES 50 GUESTS

- Veggie Tray

Assorted fresh veggies served with dip.

+\$195
- Fruit Tray

Assorted fresh, seasonal fruit.

+\$200
- Charcuterie Board

Assorted fresh, seasonal fruit.

+\$250

SALADS
SERVES 50 GUESTS

- Garden Salad

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

+\$230
- Caesar Salad

Fresh romaine, shaved parmesan, with croutons.

+\$230
- Michigan Apple Salad

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

+\$260

HOT APPETIZERS
SERVES 50 GUESTS

- BBQ Glazed Meatballs

Glazed with Blake’s Triple Jam BBQ sauce.

+\$250
- Chicken & Waffle Bites

Served with a sriracha honey drizzle.

+\$300
- Pretzel Bites

Served with cheese.

+\$195
- Chicken Tandoori

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

+\$285
- Chicken Satay

Southeast Asian marinated and grilled skewered chicken.

+\$280
- Mau Shrimp Spring Roll

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

+\$290
- Tomato Bruchetta

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

+\$175

HOT APPETIZERS
SERVES 50 GUESTS

- Reuben Puff

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

+\$225
- Beef Satay

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

+\$300
- Spinach & Artichoke Popper

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

+\$200

ALL RENTALS INCLUDE

The purchase of a dining package is required. Add-ons are priced by tray and cannot be substituted for a package.



ADD-ONS CONT

SANDWICHES

SERVES 25 GUESTS

Ham & Cheddar Pretzel Sliders **+\$230**
Sliced ham and cheddar on mini pretzel roll buns served with house-made honey mustard.

Chipotle Avocado Turkey Club Wraps **+\$240**
Sliced turkey, cheddar, lettuce, avocado, tomato and crispy bacon on white or wheat wraps served with a chipotle mayo.

Mini Chicken Salad Croissants **+\$250**
House-made chicken salad, lettuce and tomato served on flaky croissants.

Mediterranean Veggie Wraps **+\$225**
Hummus, spinach, tomato, feta, red onion, cucumber and pesto aioli. Available on white or wheat wraps.

HOT APPETIZERS

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.

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 **+\$525**
Topped with demi glaze and caramelized pearl onions.

Grilled Chicken Marsala **+\$355**
Grilled chicken with a demi-glaze marsala wine mushroom sauce.

Roasted Pork Tenderloin Medallions **+\$405**
Served with cremini mushroom and fresh thyme sauce.

The purchase of a dining package is required.

ADD-ONS CONT

LATE NIGHT SNACKS SERVES 50 GUESTS

Churros **+\$185**
Crispy, fried pastries coated in cinnamon sugar, served with a cream cheese dip.

Blake's Pizza **+\$250**
Crispy, crust with perfectly melted toppings and a smoky flavor.

Mac & Cheese Bites **+\$200**
Creamy macaroni and cheese coated in breadcrumbs, fried until golden and crunchy.

Pigs in a Blanket **+\$200**
Small hot dogs wrapped in dough, baked until golden.

Beef Sliders **+\$240**
Bite-sized beef patties with cheese, lettuce and tomato.

Nacho Bar **+\$600**
Tortilla chips with melted cheese, salsa, jalapenos, sour cream, guacamole, lettuce, tomato, seasoned beef and shredded chicken.

BBQ SERVES 25-30 GUESTS

Hot Dogs **+\$225**
All-beef premium hot dogs served on white buns

Hamburgers **+\$300**
All-beef premium hamburgers served on white buns

Cheeseburgers **+\$320**
All-beef premium hamburgers with melted cheese served on white buns.

Brisket **+\$370**
Slow roasted savory brisket.

Pulled Pork **+\$345**
Hand-pulled pork served with Blake's Triple Jam BBQ sauce on white buns.

Corn on the Cob **+\$195**
Blake's super sweet corn on the cob seasoned with butter, salt and pepper.

BRUNCH SERVES 50 GUESTS

Assorted Bagels & Cream Cheese **+\$35/dz**
Priced 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.

Crustless Spinach & Swiss Quiche **+\$385**
Savory gluten free frittata style dish stuffed with spinach and swiss cheese.

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.

The purchase of a dining package is required.

PARTY FAVORS

DONUT WALL

Donut Wall Rental \$35 Sm • \$60 Lg

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.

TAKE-HOME FAVORS

Gourmet Caramel Apples \$12.99 ea

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 ea

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 ea

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 ea

Apple | Dutch Apple | Cherry | Blueberry
6-inch fresh baked pies in a variety of fruit flavors.

DESSERTS

Blake's Fresh Donuts \$13.95/dz

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

Fresh Baked Pies \$22.95 ea

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.



BLAKE'S SIGNATURE EXPERIENCES

Add a piece of the farm to your event.

EXPERIENCE ENHANCEMENTS

U-Pick Experience	\$18 / person
Funland Admission May-August	\$18 / person
Funland Admission September-October	\$18 / person
Hard Cider Tasting September-October	\$18 / person
Team Building Workshop	\$18 / person
Wagon Ride	\$18 / person
Pumpkin Decorating Seasonal	\$18 / person
Haunted Full Experience September-October Zombie paintball, haunted hayride, haunted barn and access to Spookyland	\$18 / person

ADDITIONAL EXPERIENCES

U-Pick Experience	\$20 / person
Funland Admission	\$25 / person
Funland Admission	\$22 / person



Seasonal experiences are subject to availability. Please confirm with your Private Event Specialist.

BAR SERVICE

BLAKE'S OPEN BAR
THREE HOUR SERVICE

- Standard**

+\$26.95 / person

Classic Blake's Hard Cider, craft beers and house wines. Additional time \$8 per person, per hour
- Premium**

+\$26.95 / person

Classic & barrel-aged Blake's Hard Cider, craft beers, house wines and premium wines. Additional time \$9 per person, per hour.

BLAKE'S OPEN BAR
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®.

Outside alcohol of any kind is not permitted.
Blake Farms provides all bar service.

ALCOHOLIC ENHANCEMENTS
SERVES 50 GUESTS

- Bloody Mary Bar**

\$425

A fun, interactive Bloody Mary experience featuring Blake's vodka, house-made mix, and an assortment of classic garnishes including celery, olive, pickles, and specialty toppings. Guests can customize their perfect cocktail with a variety of flavors and fixings.
- Espresso Martini Bar**

\$425

A sophisticated cocktail station serving handcrafted Espresso Martinis made with Blake's vodka, simple syrup, and freshly brewed espresso.

NON-ALCOHOLIC

- Standard**

Included

Included in all dining packages. Soda, water, lemonade, unsweetened ice tea and coffee.
- Coffee Service**

\$3 / person

An enhanced coffee bar including freshly brewed iced coffee, a selection of premium flavored syrups, and an assortment of gourmet toppings to create a customized café-style experience.
- Lemonade Stand**

\$3 / person

Premium flavored syrups and fresh fruit toppings.
- Sweet Apple Cider**

\$12.90

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



ON THE FARM

BLAKE'S SIGNATURE EXPERIENCES

Add a piece of the farm to your event.

WHY BLAKE'S?

- ✓ Unique Orchard & Greenhouse Venues
- ✓ All-Inclusive, Transparent Pricing
- ✓ Dedicated Wedding Coordinator
- ✓ Award-Winning Food & Beverage
- ✓ Simple, Guided Planning Process

WHY BLAKE'S?

privateevents@blakefarms.com

(586) 784-5343 ext. 1125

WHY BLAKE'S?

Instagram @blakefarms

Facebook @blakefarmsarmada



FIND US

ARMADA

17985 Armada Center Rd.
Armada, MI 48005

BLAKE'S BACKYARD

17985 Armada Center Rd.
Armada, MI 48005



BLAEFARMS.COM