

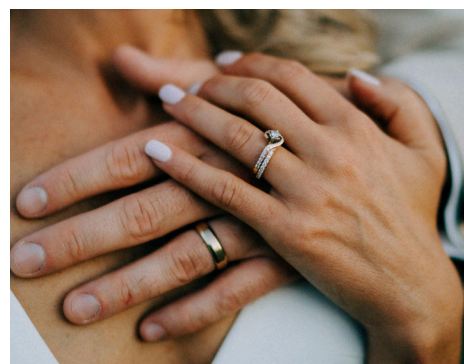
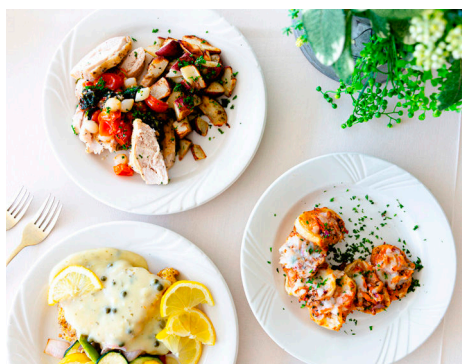


BLAKE FARMS

Weddings

2027 WEDDING PACKAGES

Your Wedding. One Simple Price.





WELCOME TO BLAKE FARMS

Let's Plan Your Wedding

Choosing Blake Farms is more than selecting a venue – it's becoming part of our family. We've designed our wedding packages to make planning simple: your venue, dinner, bar service, and event essentials are bundled together into one straightforward per-guest price, so you can focus on celebrating instead of piecing together a dozen separate invoices.

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 **CONNECT WITH A WEDDING COORDINATOR**

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

02 **EXPLORE OUR SPACES**

Request a complimentary two-week hold and schedule a tour of our venues.

03 **CHOOSE YOUR PACKAGE**

Pick the tier that fits your celebration – The Gathering, The Celebration, or Blake's Experience – and review your contract.

04 **RESERVE YOUR DATE**

Sign your contract and pay a \$2,000 non-refundable deposit to officially reserve your date.

05 **PLANNING STAGE**

A second payment – 50% of your estimated remaining balance – is due 90 days before your event. A food tasting is available ahead of your final coordinator meeting.

06 **FINAL DETAILS**

Four weeks before your event, your coordinator will reach out to confirm final guest count, menu selections, and event details. Your final balance, based on your guaranteed guest count, is due two weeks before the wedding.

07 **CELEBRATE**

Enjoy your day while our team handles the details – set up begins 3 hours before your event, with 1 additional hour after for gathering belongings.



PAYMENT SCHEDULE

PAYMENT SCHEDULE

Deposit - Due at Signing

\$2,000

Non-refundable deposit to save your date.

Second Payment – Due 90 Days Before

50% of est. balance

Based on your guest count at time of booking, or the most recent update on file.

Final Balance – Due 2 Weeks Before

Remaining balance

Based on your final guaranteed guest count, confirmed at your four-week coordinator meeting.

Questions about your payment schedule? Reach out to your Wedding Coordinator any time.

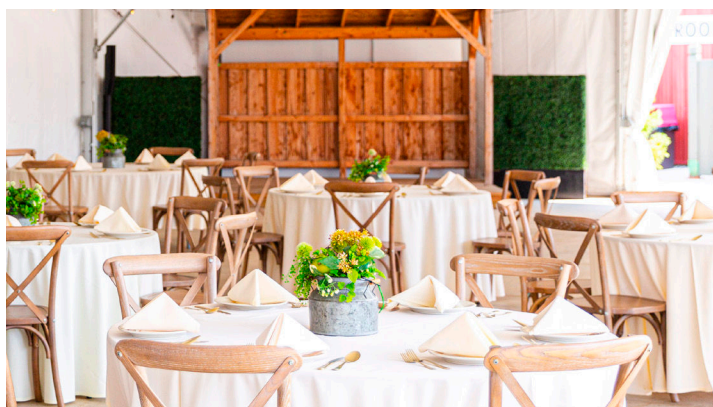


PACKAGE COMPARISON

THREE WAYS TO CELEBRATE

Every tier includes your private reception space, dinner, bar service, and all standard event essentials – the difference is in the menu, the bar, and the extra touches.

	The Gathering	MOST POPULAR The Celebration	Blake's Experience
DINNER PACKAGE	One Acre Package	Five Acre Package	The Whole Farm
BAR SERVICE	Standard Open Bar (5 hrs)	Premium Open Bar (5hrs)	Reserve Bar (5 hrs) – top shelf + signature cocktail
COCKTAIL HOUR PASSED APPS	—	1 selection	2 selections
LINENS	Included	Included	Included
CHAMPAGNE TOAST	—	—	Included
LATE-NIGHT SNACK STATION	—	—	Included
BRIDAL SUITE (GREENHOUSE ONLY)	Available, +\$250	Included	Included
TABLES, CHAIRS, DINNERWARE	Included	Included	Included
CAKE CUTTING SERVICE	Included	Included	Included
DEDICATED EVENT STAFF	Included	Included	Included
SETUP & TEARDOWN	Included	Included	Included



PACKAGE COMPARISON

YOUR DINNER, BY TIER

Every package includes a plated or buffet dinner featuring Blake's farm-to-table menu.
Here's what's on the table at each level.

	One Acre Package	MOST POPULAR Five Acre Package	The Whole Farm
STARTERS	—	Chef's selection of seasonal starters, choose two	Chef's selection of seasonal starters, choose two
SALAD	Choose one: Garden, Caesar, Michigan Apple Salad (+\$5)	Choose one: Garden, Caesar, Michigan Apple Salad (+\$5)	Choose one: Garden, Caesar, Michigan Apple Salad
ENTRÉE	Choose one: Short Rib, Chicken Piccata, Pork Tenderloin, Eggplant Parmesan, Salmon	Choose two, from the full entrée selection	Choose two, from the full entrée selection
SIDES	One vegetable, one starch	One vegetable, one starch	One vegetable, one starch
DESSERT	Choose one: Donuts, Cookies, Fruit Cobbler, Apple Pie (+\$2), Mini Cheesecakes (+\$2)	Choose two, from the full dessert selection	Choose two, from the full dessert selection





ALL-INCLUSIVE WEDDING PACKAGE

APPLE BARN

BEST VALUE

UP TO 80 GUESTS ARMADA MINIMUM GUEST COUNT: 40

A charming, intimate event space connected to our award-winning Tasting Room. Our Apple Barn wedding packages are priced to be the best value on the property – a beautiful, more budget-friendly way to celebrate at Blake Farms.

DAY	THE GATHERING	★ THE CELEBRATION	BLAKE'S EXPERIENCE
Friday	\$150	\$200	\$240
Saturday	\$155	\$205	\$245
Sunday	\$150	\$195	\$235

Pricing shown is per guest, all-inclusive of the 12% service charge and 12% gratuity. Weddings below the minimum guest count are billed at the minimum.



ALL-INCLUSIVE WEDDING PACKAGE

ORCHARD SQUARE TENT

UP TO 250 GUESTS ARMADA MINIMUM GUEST COUNT: 80

A spacious outdoor tent setting, heated during cooler months for year-round comfort – a striking backdrop for a larger celebration.

DAY	THE GATHERING	★ THE CELEBRATION	BLAKE'S EXPERIENCE
Friday	\$160	\$210	\$250
Saturday	\$165	\$215	\$255
Sunday	\$155	\$205	\$245

Pricing shown is per guest, all-inclusive of the 12% service charge and 12% gratuity. Weddings below the minimum guest count are billed at the minimum.



ALL-INCLUSIVE WEDDING PACKAGE

BLAKE'S BACKYARD GREENHOUSE

MOST POPULAR

UP TO 180 GUESTS ALMONT – 5600 VAN DYKE RD, ALMONT, MI 48003 MIN. GUEST COUNT: 50

A serene setting with lush greenery walls, natural lighting, and an indoor water feature – Blake Farms' most-booked wedding venue, complete with an on-site bridal suite.

DAY	THE GATHERING	★ THE CELEBRATION	BLAKE'S EXPERIENCE
Friday	\$185	\$230	\$270
Saturday	\$190	\$235	\$275
Sunday	\$175	\$225	\$260

Pricing shown is per guest, all-inclusive of the 12% service charge and 12% gratuity. Weddings below the minimum guest count are billed at the minimum.

SPECIAL SERVICES

OPTIONAL ENHANCEMENTS

Want to make your day even more memorable? Add any of the following to your package

Outdoor Orchard Ceremony **FROM \$1,500**

Say "I do" beneath the orchard canopy (summer only, May-August). Includes white ceremony chairs, staffing, and Orchard Express train transportation. Friday \$1,500 / Saturday \$2,000 / Sunday \$1,700.

Additional Bar Hour **+\$8-\$10 / PERSON**

Extend service beyond 5 hours: Standard +\$8, Premium +\$9, Reserve +\$10 per person, per hour.

Late-Night Snack Station **FROM +\$5 / PERSON**

Included in Blake's Experience: available as an add-on for *The Gathering* and *The Celebration*.

Bloody Mary Bar **\$425 (SERVES 50)**

A fun, interactive Bloody Mary station with premium vodka, house-made mix, and classic garnishes.

Coffee Service **\$3 / PERSON**

Freshly brewed iced coffee, premium flavored syrups, and gourmet toppings.

Bridal Suite Access **+\$250**

Gathering tier, Greenhouse only. Included automatically in *The Celebration* and *Blake's Experience*; available as an add-on for Gathering-tier Greenhouse Weddings.

Extra Passed Appetizer Selection **+\$5 / PERSON**

Add one more passed hors d'oeuvre selection to your cocktail hour.

Dessert Display Upgrade **+\$4 / PERSON**

Add a mini pie, cheesecake bite, or donut wall display to your dessert course.

Espresso Martini Bar **\$425 (SERVES 50)**

Handcrafted Espresso Martinis with Blake's vodka, coffee liqueur, and freshly brewed espresso.

Lemonade Stand **\$3 / PERSON**

A refreshing self-serve lemonade station, premium flavored syrups, and fresh fruit.



ADD-ONS

APPETIZERS & SALADS

Optional additions to your all-inclusive wedding package.

COLD APPETIZERS • SERVES 50 GUESTS

Veggie Tray	+\$195
Assorted fresh veggies served with dip.	
	+\$200
Fruit Tray	
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.	

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
India 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.	



ADD-ONS

SIDES, ENTRÉES, & BRUNCH

SIDES • SERVES 50

Green Beans Almondine	+\$195
Fresh steamed green beans with shaved almonds.	
Vegetable Medley	+\$200
Seasonal mix of farm-fresh, sautéed vegetables.	
Roasted Baby Redskin Potatoes	+\$250
Roasted baby red skin potatoes in garlic butter and herbs.	
Macaroni & Cheese	+\$200
Large elbow noodles in a creamy cheese sauce.	
Vegetables with Tofu	+\$200
Seasoned mix of farm-fresh grilled vegetables and tofu.	
Wild Rice	+\$200
Premium gluten free grain rice.	
Garlic Mashed Potatoes	+\$200
Smooth, buttery potatoes blended with roasted garlic.	



ENTRÉES • SERVES 50

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.	
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.	



BRUNCH • SERVES 50

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

ADD-ONS

LATE NIGHT & DESSERT

LATE NIGHT SNACKS • PER PERSON

Churros **+\$4**
Crispy, fried pastries coated in cinnamon sugar, served with a cream cheese dip.

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.

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.

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.



ADD-ONS

PARTY FAVORS & BAR

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.

SPECIALTY BAR ADDITIONS • SERVES 50

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®.

Espresso Martini Bar \$425

Handcrafted Espresso Martinis with Blake's vodka, coffee liqueur, and freshly brewed espresso.

Bloody Mary Bar \$425

A fun, interactive Bloody Mary station with premium vodka, house-made mix, and classic garnishes.

NON-ALCOHOLIC

Sweet Apple Cider \$12.95

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

Standard Included

Standard beverages including soda, water, lemonade, unsweetened ice tea and coffee.

Open bar service is included in every package.

Ask about our custom cocktail offerings.



BLAKE FARMS

Let's Start Planning Your Wedding

Whether you're hosting 40 guests or 250 guests, we'd love
to help create an unforgettable experience.

WHY BLAKE'S?

Unique Orchard & Greenhouse Venues

All-Inclusive, Transparent Pricing

Dedicated Wedding Coordinator

Award-Winning Food & Beverage

Simple, Guided Planning Process



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