

*The Lakeview Banquet  
Facility Room  
At Eagle Crest Golf Club*



**Eagle Crest Golf Club  
1201 South Huron Street  
Ypsilanti, MI 48197  
734.487.2441  
[www.eaglecrestresort.com](http://www.eaglecrestresort.com)**



## *Event Coordinator*

Beth Triantos

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734.487.2397





# *Eagle Crest Total Banquet Experience*

Eagle Crest Golf Club's Banquet Facility Room is located on the second floor of the Roy E. Wilbanks Golf Clubhouse and offers the most beautiful views in Washtenaw County, overlooking Eagle Crest Golf Course and Ford Lake. Owned by Eastern Michigan University, Eagle Crest Golf Club, is in Ypsilanti Township, Michigan.

Our facility is the perfect venue for hosting any of the following events:

- » Weddings
- » Bridal Showers
- » Birthday Parties
- » Retirement Parties
- » Family Reunions
- » Fundraising Events
- » Rehearsal Dinners
- » Baby Showers
- » Bar or Bat Mitzvahs
- » Memorial Luncheons
- » Class Reunions
- » Awards Banquets
- » Engagement Parties
- » Anniversary Parties
- » Graduation Parties
- » Corporate Meetings
- » Holiday Parties

Venue specifications:

- » Banquet Room Rental
  - Up to 3 hours \$450 / 4 hours \$600
  - 5 hours and up \$750
- » 1700 square feet
- » Wedding Capacity: Round tables of eight for 72 people
- » Banquet event round tables of eight for 120 people
- » Theater style seating for 100 people
- » Classroom style seating for 75 people
- » Conference style seating for 48 people
- » U shape style seating for 50 people



*We hope that these details will be helpful to you in your early planning.*

*Thank you for considering Eagle Crest Golf Club for your special occasion or meeting!*

*Cheers to hosting a great event!*



# Banquet Services

- » Microphone and Podium - \$50
- » Easel with Flip Chart/Markers - \$5 each
- » Video Projector and Screen - \$200
- » Dance Floor - \$250
- » Customized Buffet Menus – Custom Price
- » Colored Napkins, Table Linens, Chair Sashes, Chair Covers – Custom Price
- » Fresh Flower Centerpieces – Custom Price
- » Fruit Art – Custom Price
- » Cake Cutting Fee - \$1.50 per person
- » Champagne Toast - \$5 per person
- » One Bartender (up to 75 guests) - \$150
- » Two Bartenders (over 75 guests) - \$300

***Speak to our Event Coordinator for options and pricing information.***  
***All Prices are subject to a 24% taxable service charge and prevailing Michigan sales tax.***



***All events are subject to a spending minimum of \$1,500 (includes room rental, food charges and bartender fee)***

# Breakfast Buffet Menu

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## Continental Breakfast \$17 per person

- Coffee, Tea, Apple, and Orange Juice
  - Assorted Bagels, Muffins and Doughnuts
  - Fresh Fruit Platter (DF, GF, V, VG)
  - Cream Cheese, Butter, Honey, Fruit Jelly
- 

## Brunch \$35 per person

Includes Coffee, Tea, Apple and Orange Juice

- Scrambled Eggs (VG)
  - Hashbrowns (DF, GF, V, VG)
  - Bacon (DF, GF)
  - Sausage Links or Patties (DF, GF)
  - Chicken and Waffles
  - Fresh Fruit Platter (DF, GF, V, VG)
  - Assortment of Bagels with Cream Cheese
  - Butter, Honey, Fruit Jelly
- 

## All American Breakfast \$30 to \$40 per person

Each Tier includes Coffee, Tea, Apple, and Orange Juice

Tier One: \$30 per person

- Scrambled Eggs (GF, VG)
- Bacon (DF, GF)
- Sausage Links or Patties (DF, GF)
- Hashbrowns (DF, GF, V, VG)
- Assorted Breads
- Butter, Honey, Fruit Jelly

Tier Two: \$40 per person

- Scrambled Eggs (VG)
  - Bacon (DF, GF)
  - Sausage Links or Patties (DF, GF)
  - Hashbrowns (DF, GF, V, VG)
  - Assorted Breads
  - Butter, Honey, Fruit Jelly
  - Biscuits with Sausage Gravy
- 

## Breakfast Enhancements...Prices are per person per item:

- Doughnuts \$4
  - Assorted Breads \$2
  - Bagels \$3
  - Croissants \$3
  - Pastries \$4
  - Fresh Fruit Platter (DF, GF, V, VG) \$4
  - French Toast \$4
  - Waffles (VG) \$4
  - Chicken Salad Croissants \$4
  - Plant Based Eggs (DF, GF, V, VG) \$3
  - Gluten Free Breads (GF) \$3
  - Gluten Free Bagels (GF) \$3
  - Gluten Free Waffles (GF) \$4
  - Beyond Sausage (DF, GF, V, VG) \$4
  - Fruit Yogurt Cups \$2
  - Chicken and Waffles \$7
  - Salmon \$7
  - Shrimp and Grits \$7
  - Chicken Penne Pasta \$8
  - Homestyle Grits (GF, V) \$3
  - Turkey Bacon or Sausage (DF, GF) \$3
  - Biscuits & Sausage Gravy \$5
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**GF = Gluten Free DF = Dairy Free V=Vegan VG=Vegetarian**

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**Prices and Menu Selections subject to change.**

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**Buffets are designed for a maximum of 2 hours of continuous service (Note: Per Health Code Regulations buffet food cannot be removed from the premises.)**

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**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

**Be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, shellfish, and fish. Please let your event coordinator know about food allergies.**

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# Appetizer Buffet Menu

Select 5 Appetizer's for \$35 per person

Select 6 Appetizers for \$40 per person

Custom Menu Price for more than 6 Appetizers

Includes Coffee, Tea, and Lemonade

## Cold Appetizers

- » Veggie and Pita Hummus Platter (DF, V, VG)
- » Vegetable Crudites with Ranch Dressing (GF, VG)
- » Salsa with Tortilla Chips (DF, GF, V, VG)
- » Buffalo Dip with Tortilla Chips
- » Street Corn Dip with Tortilla Chips (VG)
- » Spinach and Artichoke Dip with Tortilla Chips (VG)
- » Phyllo Cups with Spinach and Artichoke Dip (VG)
- » Charcuterie Board
- » Fresh Fruit Platter (DF, GF, V, VG)
- » Antipasto Skewers (GF)
- » Bruschetta Crostini's (VG)

## Hot Appetizers

- » Southwest Egg Rolls
- » Smoked Salmon Canapes
- » Crab Cakes
- » Chicken Wings with Choice of Sauce or Dry Rub
- » Meatballs – BBQ or Marinara
- » Pork Belly Skewers (GF)
- » Angus Beef Sliders
- » Chicken Mini's
- » Coconut Shrimp
- » Stuffed Mushrooms

## Choose One Dessert

- » Chocolate Chip Cookies
- » Oatmeal Cookies
- » Double Chocolate Brownies
- » Lemon Bars
- » Cannoli



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*See Dessert Page for Dessert Options priced per person per item*

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# Lunch and Dinner Buffet Menus

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## Deli Sandwich and Wrap Buffet \$27 per person

- |  |  |
|--|--|
| <ul style="list-style-type: none"><li>• <b>Choose 3:</b><ul style="list-style-type: none"><li>○ Smoked Ham Sandwich</li><li>○ Smoked Turkey Sandwich</li><li>○ Roast Beef Sandwich</li><li>○ Grilled Chicken Caesar Wrap</li><li>○ Blackened Chicken Wrap</li><li>○ Smoked Turkey Club Wrap</li><li>○ Veggie Hummus Wrap (DF, V, VG)</li></ul></li></ul> | <ul style="list-style-type: none"><li><b>Includes:</b><ul style="list-style-type: none"><li>• Caesar Salad (VG)</li><li>• Potato Chips (DF, V)</li><li>• Cookies: Chocolate Chip, Macadamia Nut, and Oatmeal</li><li>• Coffee, Tea, and Lemonade</li></ul></li></ul> |
|--|--|

### Deli Sandwich and Wrap Buffet Enhancements...Prices are per person per item:

- |                     |                         |   |                                 |
|---------------------|-------------------------|---|---------------------------------|
| • Italiano Subs \$5 | • Pasta Salad (VG) \$3  | • Fresh Fruit Platter (DF, GF, V, VG) \$3 | • Lemon Bars (VG) \$4           |
| • Tuna Salad \$4    | • Potato Salad (VG) \$3 | • Salted Caramel Brownies (VG) \$4        | • Cheesecake (VG) \$5           |
| • Chicken Salad \$4 |                         |   | • Pitcher of Pepsi Products \$3 |
| • Chili \$5         |                         |   |                                 |

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## Hot Off The Grille Buffet \$30 to \$40 per person

Each Tier includes Coffee, Tea, and Lemonade

### Tier One: \$30 per person

- Angus Hamburgers (DF, GF)
- Chicken Breasts (DF, GF)
- Assorted Condiments and Cheese
- Lettuce, Sliced Tomatoes, and Sliced Onions
- Potato Salad (VG)
- Potato Chips
- Cookies: Chocolate Chip, Macadamia Nut, and Oatmeal

### Tier Two: \$40 per person

- Angus Hamburgers and Chicken Breasts (DF, GF)
- Angus Beef Hot Dogs and Bratwursts (GF)
- Assorted Condiments and Cheese
- Lettuce, Sliced Tomatoes, and Sliced Onions
- Potato Salad (VG) and Caesar Salad (VG)
- Potato Chips
- Cookies and Double Chocolate Brownies

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### Hot Off The Grille Buffet Enhancements...Prices are per person per item:

- |   |   |
|---|---|
| • Toppings Bar (Bacon, Mushrooms, Caramelized Onions, Garlic Aioli) (GF, V) \$5 |   |
| • Pulled Pork \$4   | • Gluten Free Buns (GF) \$3               |
| • Angus Beef Hot Dogs (DF, GF) \$3  | • Macaroni and Cheese (V, VG) \$4         |
| • Bratwurst or Kielbasa (GF) \$4  | • Caesar Salad (VG) \$3                   |
| • Beyond Burgers (DF, GF, V, VG) \$4  | • Pasta Salad (VG) \$3                    |
| • Black Bean Burgers (V, VG) \$4  | • Fresh Fruit Platter (DF, GF, V, VG) \$3 |

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# Lunch and Dinner Buffet Menus

## Mexican Fiesta Buffet \$35 to \$45 per person

Each Tier includes Coffee, Tea, and Lemonade

### Tier One: \$35 per person

- Ground Beef (DF, GF)
- Shredded Chicken (DF, GF)
- Chips and Salsa (DF, GF, V, VG)
- Mexican Sauces and Guacamole (DF, GF, V, VG)
- Churros (VG)

### Tier Two: \$45 per person

- Ground Beef and Shredded Chicken (DF, GF)
- Pork Carnita (DF, GF)
- Chips and Salsa (DF, GF, V, VG)
- Mexican Sauces and Guacamole (DF, GF, V, VG)
- Street Corn (GF, V) and Black Beans (DF, GF)
- Cilantro Lime Rice (GF)
- Churros (VG) and Tres Leches Cake

### Mexican Fiesta Buffet Enhancements...Prices are per person per item:

- |                             |   |                               |
|-----------------------------|---|-------------------------------|
| • Pork Carnita (DF, GF) \$4 | • Chicken Enchiladas \$5                    | • Street Corn (GF, V) \$3     |
| • Shrimp (DF, GF) \$7       | • Black Beans (DF, GF) \$3                  | • Cilantro Lime Rice (GF) \$3 |
| • Cheese Enchiladas (V) \$5 | • Fajita Peppers and Onions (DF, GF, V) \$3 | • Southwest Salad \$4         |
| • Beef Enchiladas \$5       |   | • Tres Leches Cake \$4        |

## Southern Barbecue Buffet \$35 to \$50 per person

Each Tier includes Coffee, Tea, and Lemonade

### Tier One: \$35 per person

- Beef Brisket (GF)
- Smoked or Fried Chicken Pieces (GF)
- Macaroni and Cheese (VG)
- Corn on the Cob (V, VG)
- Potato Salad (VG)
- Green Beans (GF)
- Dinner Rolls (V, VG)
- Cheesecake

### Tier Two: \$50 per person

- Beef Brisket (GF) and BBQ Pulled Pork (GF)
- Smoked or Fried Chicken Pieces (GF)
- Macaroni and Cheese (VG)
- Potato Salad (VG)
- Yams (GF, V) and Collard Greens (GF)
- Corn on the Cob (V, VG) and Baked Beans (V)
- Corn Bread Muffins (GF, V)
- Cheesecake

### Southern Barbecue Buffet Enhancements...Prices are per person per item:

- |                            |                           |                                  |
|----------------------------|---------------------------|----------------------------------|
| • Smoked Ribs (GF) \$5     | • Green Beans (GF) \$3    | • Coleslaw (GF, V) \$2           |
| • BBQ Pulled Pork (GF) \$5 | • Black Eye Peas (GF) \$3 | • Pasta Salad (VG) \$3           |
| • Smoked Sausage (GF) \$4  | • Yams (GF, V) \$3        | • Dinner Rolls (V, VG) \$2       |
| • Red Beans and Rice \$3   | • Collard Greens (GF) \$4 | • Corn Bread Muffins (GF, V) \$2 |
| • Baked Beans (GF, V) \$3  |                           |                                  |

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# *Lunch and Dinner Buffet Menus*

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## **Italian Buffet Menu \$40 to \$45 per person**

**Choose 2 Pasta Dishes for \$40 per person**

**Choose 3 Pasta Dishes for \$45 per person**

**Custom Menu Price for more than 3 Pasta Dishes**

**Includes Coffee, Tea, and Lemonade**

**Includes Garlic Bread Sticks, Caesar Salad, Cannoli and Cheesecake**

### **Pasta Dish Choices:**

- Tri-Color Cheese Tortellini with Palomino Sauce (VG)
- Ravioli
- Lasagna
- Pasta Primavera (DF, VG)
- Spaghetti and Meatballs
- Blackened Chicken Alfredo Penne
- Pasta Alla Norcina (Sausage Alfredo)
- Grilled Chicken Alfredo Penne
- Chicken Parmesan

### **Italian Buffet Menu Enhancements...Prices are per person per item:**

- Antipasto Salad (GF) \$4
- Panzanella Salad (DF) \$3
- Insulta Caprese Salad (GF, VG) \$3
- Chicken Caprese (GF) \$6
- Shrimp Scampi \$8
- Shrimp Capellina Elena \$8
- Beyond Meat (DF, GF, V, VG) \$4
- Gluten Free Pasta (GF) \$4
- Stuffed Manicotti \$6
- Creamy Pancetta Pasta Del Mariscalillo \$6
- Herb Potatoes (DF, GF, V, VG) \$3
- Macedonia de Frutas (Fruit) (DF, GF, V, VG) \$3

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# Dessert Menu

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Cheesecake...	\$5
Turtle Cheesecake...	\$5
M&M Cheesecake...	\$5
Oreo Cheesecake...	\$5
Strawberry Cheesecake...	\$5
Salted Caramel Brownies...	\$4
Double Chocolate Brownies...	\$4
Churros...	\$2
Tres Leches Cake...	\$4
Chocolate Cake...	\$5
Peach Cobbler...	\$4
Key Lime Pie...	\$5
Pecan Pie...	\$4
Sweet Potato Pie...	\$4
Banana Pudding...	\$4
Cannoli...	\$3
Lemon Bars...	\$4
Salted Caramel Cookies...	\$4
Chocolate Chip Cookies...	\$2
Oatmeal Cookies...	\$2
Macadamia Nut Cookies...	\$3
Double Chocolate Cookies...	\$3
Wild Berry Crumble (V, VG)...	\$5
Chocolate Cake (DF, GF, V, VG)...	\$5

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# Bar Services

**OPEN BAR SERVICE:** Host pays for all guests' beverages; this service is offered based on consumption. All bars include assorted beer, liquor, and wine. Host pays the bar tab and gratuity at the conclusion of the event.

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**CASH BAR SERVICE:** Individuals with the group pay for their beverages and are responsible for the gratuity. We will offer assorted beer, liquor, and wine.

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**HOSTED BAR SERVICE:** Host pays a per person fee for a hosted bar, this service offers unlimited beverage availability for a specific time period and will be a cash bar after the specified time period has elapsed.

## **Hosted Bar #1: Call Brands**

Includes Domestic & Specialty Beer, Vodka, Gin, Rum, Bourbon, Tequila, Scotch and Wine

Options: 2 Hour Bar: \$25 per person    3 Hour Bar: \$30 per person    4 Hour Bar: \$35 per person

## **Hosted Bar #2: Premium Brands**

Includes Domestic & Craft Beer, Vodka, Gin, Rum, Bourbon, Tequila, Scotch and Wine

Options: 2 Hour Bar: \$30 per person    3 Hour Bar: \$35 per person    4 Hour Bar: \$40 per person

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## **Custom Bars:**

Beer and Wine

Elite Bar

Bloody Mary

Beer, Wine, and Signature Drink

Mimosa Bellini

Custom Bars will be priced according to your specific requirements and beverages chosen.

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*Cash, Hosted and Open Bars are subject to a \$150 bartender fee per bartender.*

*One bartender is required for up to 75 guests. Two bartenders are required for more than 75 guests.*

*All open bar prices and bartender fees are subject to a 24% taxable service charge and prevailing Michigan sales tax.*

***NOTICE: In accordance with the laws of the State of Michigan, Eagle Crest Golf Club is the only licensee authorized to purchase, sell, or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought on to Eagle Crest property from outside licensed premises, nor are they permitted to leave the premises. ID required.***

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# *Event Policies and Guidelines*

1. **DEPOSIT AND PAYMENT DETAILS:** A \$600 deposit is required to hold the event space and must be received at the time the event is booked. Twenty-One (21) days prior to your event a 50% deposit is due, based on the guest guarantee and menu choices. Final payments are due on the day of the event. Payments can be made via Cash, Check, or Credit Card. Payments made via Credit Card will incur a non-refundable 2.9% processing fee.
2. **RENTAL TIMES:** All events must end by the contracted time. If your event goes over the contracted time by 30 minutes, there will be an additional fee of \$200. If your event lasts more than 1.5 hours over the contracted end time, there will be an additional fee of \$300. The banquet facility room must be vacated by 11:00pm, no exceptions.
3. **Prices and menu selections subject to change.**
4. **SPENDING MINIMUM:** All events are subject to a spending minimum of \$1,500. This includes room rental, food, and bartender fee. This excludes miscellaneous services like screen, projector, podium, microphone, colored linen, flip charts, easels, fresh flower centerpieces, fruit art, service charges, sales tax, etc.
5. **SMOKING POLICY:** Eagle Crest Golf Club does not allow smoking, vaping or e-cig use inside the facility. Smoking, vaping, and e-cig use is allowed on the banquet facility outdoor patio.
6. **GUEST COUNT:** A final guest count is required twenty-one (21) days prior to the event. The final count cannot be lowered after this deadline. If the final count is not received by this deadline, the contracted number of guests will be used as the final count. Charges will be based on this final count or actual attendance, whichever is greater. A banquet attendant will verify the number of guests in attendance. Children must always be accompanied by an adult.
7. **MENU SELECTION:** All menu selections must be submitted twenty-one (21) days prior to your event. All food and beverage selections are subject to a taxable 24% service charge and prevailing Michigan sales tax.
8. **FOOD & BEVERAGE:** State law requires that all food and beverage must be consumed on the premises and must be purchased from Eagle Crest Golf Club. No outside food or beverages are permitted, except for specialty cakes (wedding, retirement, shower, and birthday). Food and beverage may not be removed from Eagle Crest premises per Health Code.
9. **ALCOHOL POLICY:** In accordance with the laws of the State of Michigan, Eagle Crest Golf Club, a state-licensed facility, will not serve alcoholic beverages to persons under the age of 21. The Michigan Liquor Commission directly forbids any alcoholic beverages to be brought onto the premises. All alcoholic beverages must be purchased from Eagle Crest Golf Club and served by an employee of Eagle Crest Golf Club. The guests acknowledge the right of our bartenders to suspend the serving of alcohol to any person to ensure responsible drinking. The bar's last call will be at 10:30 p.m. All functions must end by 11:00 p.m.
10. **ALCOHOL CONDUCT:** Eagle Crest Golf Club will require proof of the legal drinking age before serving alcohol to any guest. Consumption of alcohol by any person under the age of 21 will be grounds for immediate termination of your event. Excessive alcohol consumption by anyone will not be tolerated and will lead to their removal and/or the termination of the function. No refunds. The customer will be liable for all fees and charges related to the event before leaving the premises.
11. **CUSTOMER CANCELLATIONS:** The customer shall provide notice of any cancellation in writing. Events not cancelled twenty-one (21) days prior to the event will be subject to a cancellation fee of 50% of the estimated revenue lost. The cancellation fee and any related taxes are payable within seven (7) days of the date of cancellation. There will be no cancellation fee if the Event is scheduled for a new date that is within ninety (90) days of the original booking.

12. **DECORATIONS:** Customers may come in and decorate the room, schedule the time with your Event Coordinator. Decorations or displays brought onto the premises must be approved by Eagle Crest. Customers must remove decorations immediately following the event. We do not allow the following items: open flames, sparklers, birdseed, rice, confetti, glitter, bubbles. We do not allow anything to be attached to the walls with nails, staples, tape, or glue. Additional charges will be incurred if more than standard cleanup is required after your event.
13. **DAMAGES OR REMOVAL OF PROPERTY:** The customer is responsible and shall reimburse Eagle Crest for any damage occurring to the property of Eagle Crest by a client, their guests, or contractors. The cost of any damages will be added to the customer's bill and billed to the credit card on file.
14. Eagle Crest Golf Club is not responsible for any items left on the premises that are lost, stolen, or damaged prior to or following the event. This includes decorations (signs, decorations, etc) brought in by the client.
15. Eagle Crest Golf Club reserves the right to inspect and control all functions held on the premises. All state and local laws governing the purchase and consumption of food and beverage will be strictly enforced. If Eagle Crest observes any activity that may be illegal or inappropriate, or that may result in harm to people or Eagle Crest property, Eagle Crest has the right to cancel the event, in which case all Event guests must immediately vacate the premises. The customer will be liable for all fees and charges related to the function before leaving the premises.



*Your Next Event Happens Here*

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