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

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:

- Intimate 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: 40 people or less
- 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!

Event Coordinator

Beth Triantos
btriantos@eaglecrestresort.com
734.487.2397

Banquet Services

- » Microphone and Podium - $50
- » Easel with Flip Chart/Markers - $5 each
- » Video Projector and Screen - $200
- » Cake Cutting Fee - $2 per person
- » White Chaircovers - $2 per chair
- » One Bartender (up to 75 guests) - $175
- » Two Bartenders (over 75 guests) - $350
- » Customized Buffet Menus – Custom Price
- » Colored Napkins, Table Linens, Chair Sashes, Chair Covers – Custom Price

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 food minimum of $700

Breakfast Buffet Menu

Continental Breakfast $20 per person

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

Brunch $40 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 Meal Enhancements…Prices are per person per item:

- Doughnuts $4
- Bagels $3
- Fresh Fruit Platter (DF, GF, V, VG) $5
- French Toast $4
- Waffles (VG) $4
- Gluten Free Waffles (GF) $5
- Plant Based Eggs (DF, GF, V, VG) $4
- Gluten Free Breads (GF) $4
- Gluten Free Bagels (GF) $4
- Beyond Sausage (DF, GF, V, VG) $5
- Fruit Yogurt Cups $2
- Chicken and Waffles $10
- Homestyle Grits (GF, V) $3
- Turkey Bacon or Sausage (DF, GF) $4
- Biscuits & Sausage Gravy $5

GF = Gluten Free DF = Dairy Free V=Vegan VG=Vegetarian

All Prices are subject to a 24% taxable service charge and Michigan sales tax.
Prices and Menu Selections subject to change.

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.)

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.

Appetizer Buffet Menu

Select 5 Appetizer's for $35 per person **Custom Menu Price for more than 5 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
- Plain Cheesecake

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See Dessert Page for Dessert Options

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Lunch and Dinner Buffet Menus

Deli Sandwich and Wrap Buffet $30 per person

- **Choose 3:**
  - Smoked Ham Sandwich
  - Smoked Turkey Sandwich
  - Grilled Chicken Caesar Wrap
  - Blackened Chicken Wrap
  - Smoked Turkey Club Wrap
  - Veggie Hummus Wrap (DF, V, VG)

Includes:

- Caesar Salad (VG)
- Potato Chips (DF, V)
- Cookies: Chocolate Chip, Macadamia Nut, and Oatmeal
- Coffee, Tea, and Lemonade

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 or Bratwursts (GF)
- Assorted Condiments and Cheese
- Lettuce, Sliced Tomatoes, and Sliced Onions
- Potato Salad (VG)
- Potato Chips
- Cookies and Double Chocolate Brownies

- **Add a Toppings Bar (Bacon, Mushrooms, Caramelized Onions, Garlic Aioli) (GF, V) $5 per person**

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)
- Hard & Soft Taco Shells
- 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)
- Hard & Soft Taco Shells
- 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

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Lunch and Dinner Buffet Menus

Southern Barbecue Buffet $50 to $65 per person

Each Tier includes Coffee, Tea, and Lemonade

Tier One: $50 per person

- Smoked Beef Brisket (GF)
- Smoked 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: $65 per person

- Smoked Beef Brisket (GF) and Smoked BBQ Pulled Pork (GF)
- Smoked 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

Italian Buffet Menu $40 to $50 per person

Choose 2 Pasta Dishes for $40 per person **Choose 3 Pasta Dishes for $50 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

Steak Dinner Buffet $55 per person

- 12 Oz. Ribeye Steak
- Garlic Mashed Potatoes (VG)
- Veggie Medley (DF, GF, V, VG)
- Caesar Salad
- Dinner Rolls (V, VG) and Butter
- Coffee, Tea, and Lemonade

Dinner Buffet $50 per person

Choose 2 Entrée's:

- Sliced Smoked Brisket
- Chicken Alfredo Penne
- Tenderloin Tips with Choice of:
  - Mushroom Sauce
  - Port Wine Sauce
  - Caramelized Onion Sauce
- Salmon with Choice of:
  - Herb Lemon Sauce
  - Sweet Cajun Rub
- Chicken Breast with Choice of:
  - Caprese Sauce
  - Lemon Herb Sauce

Included Items:

- Caesar Salad
- Veggie Medley (GF, V, VG)
- Garlic Mashed Potatoes (VG)
- Dinner Rolls (V, VG)
- Cheesecake

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Lunch & Dinner Menu Enhancements

~ Enhancements are available with the purchase of a buffet package
~ Each Enhancement will feed 30 people

- Antipasto Salad (GF) $120
- Panzanella Salad (DF) $90
- Insulta Caprese Salad (VG) $90
- Pasta Salad (VG) $90
- Caesar Salad $90
- Coleslaw (GF, V) $60
- Potato Salad (VG) $90
- Chicken Caprese (GF) $180
- Shrimp Scampi $240
- Shrimp Capellina Elena $240
- Gluten Free Pasta (GF) $120
- Stuffed Manicotti $180
- Creamy Pancetta Pasta Del Mariscalillo $180
- Fresh Fruit Platter (GF, VG) $120
- Collard Greens (GF) $120
- Black Beans (DF, GF) $90
- Green Beans (GF) $90
- Baked Beans (GF, V) $90
- Street Corn (GF, V) $90
- Cilantro Lime Rice (GF) $90
- Southwest Salad $120
- Red Beans and Rice $90
- Herb Potatoes (GF, V, VG) $90
- Macaroni & Cheese (V, VG) $120
- Black Bean Burgers (V, VG) $120
- Tuna Salad $120
- Chicken Salad $120
- Fajita Peppers & Onions (V) $90
- Cheese Enchiladas (V) $150
- Pork Carnita (DF, GF) $120
- Bratwurst (GF) $120
- Beyond Burgers (V, VG) $120
- Chili $150
- Smoked Ribs (GF) $150
- BBQ Pulled Pork (GF) $150
- Smoked Sausage (GF) $120
- Dinner Rolls (V, VG) $60
- Corn Bread Muffins (V) $60
- Gluten Free Buns (GF) $90
- Gluten Free Bread (GF) $90
- Pitcher of Pepsi Products $5 per pitcher

Children's Menu

$15 per child aged from 4-10 years old
Children aged 3 and under eat free / Children over the age of 10 will be charged as an adult

- Chicken Tenders with French Fries
- Kid's Cheeseburger with French Fries
- Grilled Cheese with French Fries
- Hot Dog with French Fries

Dessert Menu

~ Each dessert will feed 15 people

Cheesecake…$60	Chocolate Cake…$65	Salted Caramel Cookies…$60
Turtle Cheesecake…$60	Peach Cobbler…$60	Chocolate Chip Cookies…$30
Oreo Cheesecake…$60	Key Lime Pie…$65	Macadamia Nut Cookies…$45
Strawberry Cheesecake…$60	Pecan Pie…$60	Double Chocolate Cookies…$45
Salted Caramel Brownies…$60	Cannoli…$45	Wild Berry Crumble (V, VG)…$65
Double Chocolate Brownies…$60	Lemon Bars…$60	Chocolate Cake (DF, GF, V, VG)…$65

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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.

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.

Cocktails Charged Per Person:

Bloody Mary: $15 per person	Long Island: $15 per person
Champagne Toast: $15 per person	Martini: $12 per person
Old Fashioned: $15 per person	Margarita: $12 per person
Manhattan: $15 per person	Mimosa: $10 per person

Cash and Open Bars are subject to a $175 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 6% 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.

Event Policies and Guidelines

1. DEPOSIT AND PAYMENT DETAILS:
   a. A $600 deposit is required to hold the event space and must be received at the time the event is booked.
   b. Fourteen (14) days prior to your event a 50% deposit is due, based on the guest guarantee and menu choices.
   c. Final payments are due on the day of the event prior to the event starting. Deposits received will be credited towards the total cost of the event.
   d. Payments can be made via Cash, Check, or Credit Card. Payments made via Credit Card will incur a non-refundable 6% processing fee.
   e. There will be a $40 non-refundable fee for all items returned by the bank.
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. **All prices and menu selections are subject to change without notice due to market fluctuations.**
4. SPENDING MINIMUM: All events are subject to a food minimum of $700.
5. SMOKING POLICY: Eagle Crest Golf Club does not allow smoking, vaping or e-cig use inside the facility or on the outside patio.
6. SERVICE CHARGES AND SALES TAX:
   a. A taxable 24% service charge will be added to the event charges. Service charges are not gratuities.
   b. Applicable Michigan 6% Sales Tax will be added to the event charges unless the customer/entity is Sales Tax Exempt.
   c. A Sales Tax Exemption Certificate must be received fourteen (14) days prior to the event. Sales tax will be applied to the total until the appropriate documentation is received.
   d. Sales tax exemption will be honored if the payment for the event is made by a company check, company credit card, or ACH transaction from the customer/entity that is tax exempt.
7. GUEST COUNT AND MENU SELECTION:
   a. A final guest count and menu selection is required fourteen (14) 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.
   b. At this time, you will receive a copy of the banquet agreement for your review and return it to us with your signature.
   c. At this time, you will receive an invoice with a payment link for the 50% deposit that will be due.
8. FOOD & BEVERAGE: State law requires that all food and beverages 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 beverages may not be removed from Eagle Crest premises per Health Code Regulations.
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 people 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:
    a. The customer shall provide notice of any cancellation in writing.
    b. Events not cancelled fourteen (14) days prior to the event will be subject to a cancellation fee of 50% of the estimated revenue lost.
    c. The cancellation fee and any related taxes are payable within seven (7) days of the date of cancellation.
    d. 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 damage 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 beverages 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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