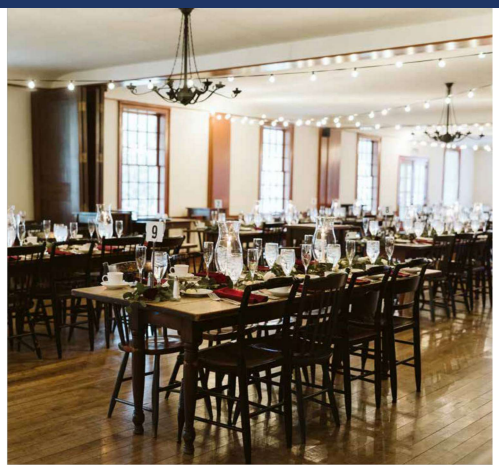
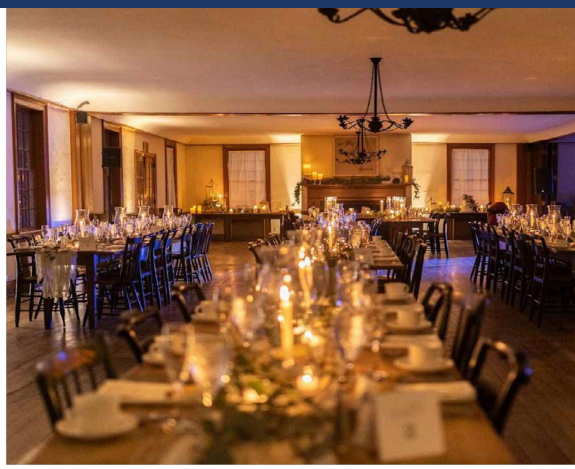
Eagle Tavern Private Dinner Package





Unique. Memorable.

Eagle Tavern's welcoming atmosphere is perfect for an intimate gathering. Enter via our private drive and be transported to the picturesque heart of Greenfield Village. Immerse your guests in a truly unique dining experience like no other. Eagle Tavern is our historic 1850s venue with a welcoming front porch, hardwood floors, communal wooden tables, and unique historic chairs. Warm candlelight adds extra magic and intimacy that will have your guests remembering the evening for years to come.

Package includes a 3-course family style meal on historic china and bar package.
This unique menu is available only in Eagle Tavern.

Follow @THFEvents on Instagram for more images and ideas.

Cocktail Hour Enhancement

Wow your guests by enhancing their experience and allowing them to see Greenfield Village from a whole new perspective. Add historic transportation such as Model T's and horse-drawn carriage rides.

Historic transportation is a special product with limitations, including scheduling availability, maintenance and weather.

PACKAGE GUIDELINES

$800 Facility Fee includes venue, setup, parking, security and cleaning.

No outside food or beverage permitted.

Package offered 6 months or less prior to event date.

Not available in October and December, or any Saturday year-round.

TIMING

- Total 3-hour event block.
- Begin as early as 6:00 p.m.
- Conclude as late as 11:00 p.m.

Up to 150 GUESTS

- Minimum 65 Sunday - Thursday
- Minimum 75 Friday

For sample diagrams and 360 venue views, visit **Eagle Tavern Virtual Diagram.**

For more information:
313.982.6220
THF.org/privateevents

Prices and policies are subject to change. As of 10/20/2026.
Peak dates sell out quickly. To confirm a specific venue, date and time, a Booking Agreement will be generated that locks in your facility fee and date-specific minimum guest count and deposit schedule. Your authorization signature guarantee and nonrefundable/nontransferable deposit will be required by the due date to complete the Booking Agreement.

Photo credits, top, left to right: Jenna Borst Photography, Smith & Co and Falcon Films.

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Eagle Tavern Historic Inspired Menu

First Course (select 1)

Tomato Basil Bisque (V, GF)

Butternut Squash Soup (V, GF)

Harvest Vegetable Soup (VG, GF, DF)

Mixed Greens Salad with Cucumbers, Tomatoes, Radishes, Red Wine Vinaigrette (VG)

Crisp Romaine Salad with Cucumbers, Tomatoes, Garbanzo Beans, Bell Peppers, Carrots, Celery Seed Dressing (VG, GF, DF)

Michigan Harvest Salad with Mixed Greens, Dried Cherries, Seared Apples, Blue Cheese Crumbles, Candied Walnuts, Cider Vinaigrette (V)

Serve both Soup and Salad for $6.00 per person

Main Course (select 1)

Includes Assorted Rolls and Butter and Chef's Selection of Starch and Vegetable

Roasted Chicken Breast with Herb Lemon Jus (GF)	$80.00 per person
Seared Trout with Brown Butter Sauce	$88.00 per person
Beef Short Rib with Roasted Garlic Demi-Glace (GF, DF)	$91.00 per person
Roasted Chicken and Seared Trout Combination	$100.00 per person
Roasted Chicken and Beef Short Rib Combination	$103.00 per person
Beef Short Rib and Seared Trout Combination	$108.00 per person

Chef's Selection of Vegan/Vegetarian Entrée available

Dessert (select 1)

Cherry Pie

Apple Pie

Strawberry Shortcake

Bread Pudding with Vanilla Sauce

Beverages

Locally Roasted and Ground, Freshly Brewed Regular and Decaffeinated Zingerman's Coffee

Assortment of Fine Herbal Teas and Iced Tea

Classic Bar Package, 2.5-hours

See Beverage Menus for details, signature drinks, wine service with dinner and premium options

Upgrade to a Michigan or Premium Package for $5.00 per person

Upgrade to a Super Premium Package for $11.00 per person

VG - Vegan, V – Vegetarian, GF - Gluten Free, DF - Dairy Free

We are happy to help with vegan, gluten-free, kosher and allergy concerns in the planning process. Combination main course is recommended to offer your guests multiple/alternate proteins. Final count with selections, seating and escort cards provided by client at least 10 days prior to event. Choice entrees are not available with this menu.

All meals and courses are served family style. Only available in Eagle Tavern
Minimum guest count and facility fees apply.
Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.

Rev. 10/20/2026