



2017

Banquets



Beautiful views and décor is just the beginning.
 The atmosphere, quality and level of service you will find with Taylor Golf sets us apart from the others.
 Our experienced staff are able to anticipate and accommodate every guest's needs -
 nothing is left to chance.

ALA CARTE SERVICES

BANQUET ROOM and TERRACE RENTAL

*Terrace Rental exclusive to Lakes of Taylor Golf Club

50 Guests or Less	\$50.00/per hour
51 - 100 Guests	\$60.00/per hour
101 - 150 Guests	\$75.00/per hour
151 + Guests	\$100.00/per hour

Includes use of Sound System, Microphone, Projector, Screen and Podium.

RECEPTION ROOM RENTAL

6 Hour Rental	\$750.00
Additional Hour Rental	\$100.00/per hour

Includes set up of all guest and vendor tables, linen tablecloths and napkins, skirting, centerpieces, use of sound system, microphone, projector, screen* and podium.

*Subject to space availability

ROOM SET UP FEE

Room Set Up Fee varies by event.
Please inquire with Event Facilitator.

LINEN OPTIONS

	Price Per Unit
Table Linen - Colors other than Ivory	\$8.00
Table Linen to the Floor	\$10.00
Standard Polyester or Spandex Chair Cover	\$3.00
with Sash or Band	\$3.50
[Standard Polyester available in Ivory, Black, White & Navy Blue]	
[Spandex available in Black & White]	
Satin "Pillowcase" Chair Cover	\$3.50
[Available in Champagne, Ivory & White]	
Additional Sashes	\$1.00
52x52 Color Overlays	\$3.00
72x72 Color Overlays	\$5.00
Additional Sashes	\$1.00

Please contact the Events Facilitator at your desired location for assistance.

Lakes of Taylor Golf Club

734-287-1655

Taylor Meadows Golf Club

734-287-1633

POLICIES AND PROCEDURES

PAYMENT SCHEDULE AND DEPOSITS

- Accepted forms of payment include cash, check (personal checks not accepted after two weeks prior to event), Mastercard, Visa and American Express.

Deposit:

- A **\$400 Booking Deposit** is required to reserve your event date.

Cancellation:

- You may cancel your event at any time.
- You must cancel **120 days prior** to your event to receive a refund of your booking deposit.

30 Days Prior to Event:

- If applicable, Chaircover color choice must be finalized 30 days prior to your event.

14 Days Prior to Event by 5:00pm:

- Food and Beverage Selections due.
- Final guest count is due. Your final guest count includes vendors (photographer, DJ, etc.).
- For Assigned Seating events, a copy of the seating diagram is due. (Please note where high chairs are needed)
- Final Payment due based on the final guest count or guaranteed minimum, whichever is greater.

TAYLOR GOLF CLUB POLICIES

- All events must end no later than 12:00 Midnight. The venue must be vacated completely by 1:00am.
- Per the State of Michigan Liquor Licensing Requirements, all alcoholic beverages consumed on the premises must be provided by the Golf Club.
- We reserve the right to refuse service to intoxicated patrons.
- Taylor Golf Club Venues uphold a No Shot and No Doubles Policy.
- Per Wayne County Health Department Regulations and Taylor Golf policies, any remaining food must be disposed of and no carry-outs will be permitted.
- No outside food, other than cake or candy buffets, is permitted.
- Any outside decorations must be approved by the Event Facilitator.
- Glitter or Confetti in any form are not permitted at the facility, either indoor or outdoor.
- Rice, silk flowers or dark colored flowers are not permitted on the terrace at the Lakes of Taylor Golf Club.
- Event bars will have tip jars unless it has been otherwise requested. The request must be made 14 days prior upon finalizing the event, and if requested, the event will incur an additional bartender fee of \$100.00.

Lakes of Taylor Golf Club Room Capacities:

- The banquet room can accommodate a maximum of 184 guests with a plated dinner service and 176 with a buffet dinner service.

Taylor Meadows Golf Club Room Capacities:

- The banquet room can accommodate a maximum of 150 guests.

Additional Policies May Apply. Please Inquire with Event Facilitator.



2017



Banquets

BREAKFAST PACKAGES

Standard Continental Breakfast

***Available Monday-Thursday Only**

Assortment of Danishes and Muffins
Freshly Brewed Regular and Decaf Coffee
Hot Tea

Premium Continental Breakfast

***Available Monday-Thursday Only**

Assortment of Danishes and Muffins
Bagels with Cream Cheese
Chilled Orange Juice
Freshly Brewed Regular and Decaf Coffee
Hot Tea

Traditional Breakfast Buffet

Buffet Includes:

Fresh Scrambled Eggs
Breakfast Potatoes
Choice of One Meat: Bacon | Sausage Link
Choice of Pancakes or French Toast with Fruit Topping (Strawberry, Melba, or Apple)
Regular and Sugar Free Syrup
Chilled Orange Juice
Regular and Decaf Coffee
Hot Tea and Soft Drinks

Minimum 50 Guest Guarantee

COMPLETE YOUR BREAKFAST PACKAGE

Biscuits and Gravy

Add additional Meat (Sausage Link or Bacon)

Packages are inclusive of: 3 Hours of Room Use | Black, White, or Ivory Linen Tablecloths | Select Colored Linen Napkins
Please Note: MI 6% Sales Tax and Gratuity is NOT included in package pricing. Gratuity Amount provided is at Customers discretion.



2017



Banquets

BRUNCH PACKAGE

Brunch Buffet

Minimum 50 Guest Guarantee

Buffet Includes:

- Choice of One (1) Egg: Scrambled | Scrambled with Sausage + Peppers | Vegetable Quiche | Meat Quiche
- Choice of One (1) Meat: Bacon | Sausage Link
- Choice of One (1) Potato: Classic Hash Browns | O'Brien Potatoes | Red Skins | Scalloped
- Choice of One (1) Item: French Toast | Pancakes
- Choice of One (1) Salad: Fresh Garden Salad | Caesar Salad | Pasta Salad | Cole Slaw
- Choice of One (1) Entrée: Honey Glazed Ham | Herb Baked Chicken | Chicken Chardonnay | Chicken Marsala
Penne with Alfredo or Marinara Sauce | Pasta Primavera | Italian Meatballs | Swedish Meatballs
Vegetable or Meat Lasagna | Chicken or Tuna Salad Croissants | Ham or Turkey Croissants

- Chilled Orange Juice
- Fresh Brewed Regular and Decaf Coffee
- Hot Tea
- Soft Drinks

COMPLETE YOUR BRUNCH PACKAGE

Biscuits and Gravy

Add Fruit Topping (Choice of Melba, Strawberry or Apple)

Add additional Meat (Sausage Link, or Bacon)

Packages are inclusive of: 3 Hours of Room Use | Black, White, or Ivory Linen Tablecloths | Select Colored Linen Napkins
Please Note: MI 6% Sales Tax and Gratuity is NOT included in package pricing. Gratuity Amount provided is at Customers discretion.



2017 Banquets



LUNCH AND DINNER PACKAGES

BUFFET STYLE Page 1 of 2

Deli Sandwich Buffet

Buffet Includes:

Choice of (2) Prepared Sandwiches: Turkey | Ham | Chicken Salad | Tuna Salad
 Served on assorted breads (White, Wheat, Croissant)
 American and Swiss Cheese
 Lettuce, Tomato and Condiments
 A Bag Of Regular or Barbeque Potato Chips
 Soft Drinks, Regular or Decaf Coffee, and Hot Tea

*Available Monday-Thursday ONLY

Grilled Sandwich Buffet

Minimum 50 Guest Guarantee

Buffet Includes:

Choice of Sandwich: 1/2 lb. Hamburger | Grilled Chicken Breast
 American and Swiss Cheese
 Each Grilled Sandwich Served With Lettuce, Tomato and Condiments
 Baked Beans, Cole Slaw or Potato Salad
 Soft Drinks, Regular or Decaf Coffee, and Hot Tea

Soup + Salad + Sandwich Buffet

Minimum 50 Guest Guarantee

Buffet Includes:

SOUP: Choice of One (1) Soup:

Mexican Tortilla | Chicken Noodle | Chicken Pot Pie | Broccoli Cheddar | Minestrone

SALAD BAR:

Romaine Lettuce | Iceberg Lettuce | Broccoli | Carrots | Cucumbers | Tomatoes | Bacon Bits | Croutons | Cheese

Choose Two (2) Dressing Selections: Italian | Ranch | Raspberry Vinaigrette | French | Thousand Island | Caesar | Honey Mustard

SANDWICH: Choice of Two (2) Sandwich Selections:

Tuna Salad | Chicken Salad | Turkey | Ham

Served on assorted breads

American and Swiss Cheese

Fresh Brewed Regular and Decaf Coffee

Soft Drinks

Hot Tea

Packages are inclusive of: 3 Hours of Room Use | Black, White, or Ivory Linen Tablecloths | Select Colored Linen Napkins
Please Note: MI 6% Sales Tax and Gratuity is NOT included in package pricing. Gratuity Amount provided is at Customers discretion.



2017 Banquets



LUNCH AND DINNER PACKAGES

BUFFET STYLE Page 2 of 2

Standard Two Entrée Buffet

Minimum 50 Guest Guarantee

Buffet Includes:

Choice of Two (2) Entrees:

Oven Fried Chicken | Marinated Chicken Breast | Herb Baked Chicken Breast | Barbeque Chicken

Meat Lasagna | Vegetable Lasagna | Pasta Primavera | Italian Sausage + Peppers

Swedish Meatballs | Italian Meatballs | Kielbasa + Kraut | Pork Tenderloin

Choice of One (1) Potato: Mashed with Gravy | Scalloped | Rice Pilaf | Red Skin

Choice of One (1) Vegetable: Green Beans | Buttered Corn | Broccoli | Mixed Vegetable

Served with Warm Dinner Rolls and a Fresh Garden Salad with Ranch and Italian Dressing

Soft Drinks

Fresh Brewed Regular and Decaf Coffee

Hot Tea

Premium Two Entrée Buffet

Minimum 50 Guest Guarantee

Buffet Includes:

Choice of Two (2) Entrees:

Chicken Chardonnay | Chicken Marsala | Honey Glazed Ham | Oven Fried Chicken

Pork Tenderloin | Herb Baked Chicken Breast | Barbeque Chicken | Pasta Primavera

Swedish Meatballs | Italian Meatballs | Lemon Pepper Tilapia | Lemon Caper Tilapia

Meat Lasagna | Vegetable Lasagna | Kielbasa + Kraut | Italian Sausage + Peppers

Choice of One (1) Potato: Mashed with Gravy | Garlic Mashed | Au Gratin | Scalloped | Rice Pilaf | Red Skin

Choice of One (1) Vegetable: Green Beans | Green Bean Almondine | Buttered Corn | Broccoli | Baby Carrots | Mixed Vegetable

Fresh Garden Salad with Choice of Two (2) Dressings: Italian | Ranch | Raspberry Vinaigrette | Thousand Island | Caesar | Honey Mustard

Warm Dinner Rolls

Soft Drinks

Fresh Brewed Regular and Decaf Coffee

Hot Tea

PASTA OPTION Add Penne Pasta with Choice of Sauce: Marinara Sauce | Alfredo Sauce

Packages are inclusive of: 3 Hours of Room Use | Black, White, or Ivory Linen Tablecloths | Select Colored Linen Napkins
Please Note: MI 6% Sales Tax and Gratuity is NOT included in package pricing. Gratuity Amount provided is at Customers discretion.



2017 Banquets



LUNCH AND DINNER PACKAGES *PLATED STYLE*

Two Entrée Plated

Minimum 50 Guest Guarantee

Plated Meal Includes:

Choice of Two (2) Entrees:

Pork Tenderloin | Lemon Pepper Tilapia | Lemon Caper Tilapia

Cheese Tortellini with choice of Marinara, Meat or Alfredo Sauce |

Chicken Chardonnay | Chicken Marsala | Oven Fried Chicken | Pasta Primavera

Marinated Chicken Breast | Herb Baked Chicken Breast | Barbeque Chicken Breast

Choice of One (1) Potato: Mashed with Gravy | Garlic Mashed | Au Gratin | Scalloped | Rice Pilaf | Red Skin

Choice of One (1) Vegetable: Green Beans | Green Bean Almondine | Buttered Corn | Broccoli | Baby Carrots | Mixed Vegetable

Fresh Garden Salad with Choice of Two (2) Dressings: Italian | Ranch | Raspberry Vinaigrette | Thousand Island | Caesar | Honey Mustard

Warm Dinner Rolls

Soft Drinks, Regular and Decaf Coffee, and Hot Tea

PASTA OPTION Add Penne Pasta with Choice of Sauce: Marinara Sauce or Alfredo Sauce

Packages are inclusive of: 3 Hours of Room Use | Black, White, or Ivory Linen Tablecloths | Select Colored Linen Napkins
Please Note: MI 6% Sales Tax and Gratuity is NOT included in package pricing. Gratuity Amount provided is at Customers discretion.



2017 Banquets



FINISHING TOUCHES

Hors D'oeuvres Selections

Display of 50 pieces

Veggie Roll Ups
Meat Stuffed Mushrooms
Crab Stuffed Mushrooms

Pineapple Chicken Skewers
Bacon Wrapped Shrimp
Chicken Wings with BBQ, Ranch &
Buffalo Sauce

Crab Cakes
Spring Rolls
Coconut Shrimp

Hors D'oeuvres Platters

Platters for 50 Guests

Italian Sausage
Cocktail Meatballs
Spinach Dip and Chips

Vegetables w/ Dip
Fruit w/ Yogurt Dip
Cheese and Crackers

Chicken and Cheese Quesadilla Triangles
Bite Size Potato Skins
Chips and Salsa
Shrimp Cocktail

Dessert

Please inquire about seasonal desserts available for your event!

Packages are inclusive of: 3 Hours of Room Use | Black, White, or Ivory Linen Tablecloths | Select Colored Linen Napkins
Please Note: MI 6% Sales Tax and Gratuity is NOT included in package pricing. Gratuity Amount provided is at Customers discretion.



2017 Banquets



BEVERAGE SERVICE OPTIONS

Standard Bar

Amaretto	Domestic Draft Beer	Rum	Whiskey
Bourbon	Gin	Scotch	Cabernet Sauvignon
Coffee Cream Liquor	Irish Cream Liquor	Sweet Vermouth	Chardonnay
Coconut Rum	Orange Liquor	Tequila	White Zinfandel
Dry Vermouth	Peach Schnapps	Vodka	Merlot

Premium Bar

Amaretto	Coconut Rum	Irish Cream Liquor	Domestic Draft Beer
Bacardi	Dewars	Orange Liquor	Cabernet Sauvignon
Bombay	Dry Vermouth	Peach Schnapps	Chardonnay
Canadian Club	Jack Daniels	Seagrams 7	White Zinfandel
Captain Morgan	Jim Beam	Skyy Vodka	Merlot
Coffee Cream Liquor	Jose Cuervo	Southern Comfort	

Beer and Wine

Domestic Draft Beer | Cabernet Sauvignon | White Zinfandel | Chardonnay | Merlot

Additional Services

Champagne At Each Table	Spiked Punch
Wine by the Liter	Mimosa's
Punch	Unlimited Soft Drinks, Coffee and Tea