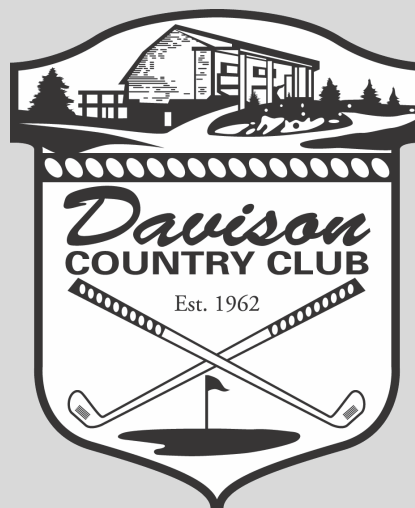


Wedding Packages 2022



Davison Country Club
9515 E Lippincott Blvd
Davison, Mi 48423

810-658-5211 x5
nicolew.dcc@gmail.com
dccdac.com

All Inclusive Wedding Packages

All Wedding Packages Will Include The Following

Dinner Service of Your Choosing

Buffet, Plated & Stations Options Available

Five Hour Open Bar

Liquor, Beer, Wine & Soft drinks

Appetizers

Choice of 2 House Specialties

Champagne Toast

For the Head Table

Cake Cutting & Service

Full China Service

Table Linens & Table Skirting

White, Black or Ivory Table Tops

Choice of Colored Linen Napkin

White Skirting with Lighting

Full China Service

Room Rental

6 Hour Reception (Must end by Midnight)

Room Access Starting at 9am

Expert Coordination

Round of Golf

4 Players with Carts

Subject to Availability

Complimentary Tasting

A complimentary tasting is offered to
all booked couples



One Hour Unlimited Station Hors D'oeuvres

(Choice of Two)

Vegetable Display w/ Ranch Dip

Spinach Dip w/ Tortilla Chips

Tomato Bruschetta

Tempura Chicken w/ Twin Sauces

Chinese Spring Rolls w/ S&S Sauce

Cocktail Meatballs

(Swedish, Sweet & Sour or Bbq)

Hummus, Pita & Veggies

Pretzel Bites w/Cheese Dip & Honey Mustard

Open Bar Selections

Includes soft drinks, mixes and garnishes

Liquor

Aristocrat Vodka, Aristocrat Gin, Aristocrat Rum

Canadian House Whiskey, Tequila, Triple Sec

Peach Schnapps, Amaretto, Irish Cream, Coffee Liqueur

Wine

Cabernet, Merlot, Chardonnay, Pinot Grigio

White Zinfandel and Moscato

Beer

2 Draft Beer Selections

Call Upgrade \$3 per person, Premium Upgrade \$5 per person



Buffet Dinner Service

2 Entrée \$55 per person
\$52 Friday or Sunday

3 Entrée \$58 per person
\$55 Friday or Sunday

Entrees

Chicken Piccata, Chicken Marsala, Champagne Chicken
Chicken Havarti

Roasted Turkey w/ Stuffing, Cuban Brown Sugar Pork Loin
Shaved Beef Burgundy, Beef Tips & Noodles

Beer Stroganoff, Homemade Four Cheese Macaroni

Beef or Vegetarian Lasagna, Italian Sausage Pasta

5 Cheese or Meat Ravioli w/ Palomino Cream Sauce or Meat Sauce

Salmon with Lobster Cream Sauce additional \$5 per person

Roasted New York Strip \$5 per person

Roasted Prime Rib* additional \$6 per person

Roast Beef Tenderloin* \$9 per person

Starch Selection

Garlic Smashed Yukon & Gravy (Beef or Chicken)

Shredded Cheesy Potatoes, Au Gratin Potatoes

Herb Roasted Yukon Gold, Rice Pilaf

Vegetable Selection

Green Bean Almandine, Malibu Blend, Zucchini Medley

Glazed Baby Carrots, Buttered Corn

All dinner buffets will be served with tossed salad and 3 dressings
chef's choice deli salad, dinner rolls and butter.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Plated Dinner Service

\$60 per person
\$57 Friday or Sunday

Served with garden tossed salad
warm roll baskets & butter

Entrees Selections

\$1 per person upcharge for multiple meal options
No additional charge for vegetarian option or kids meals

Beef

12oz Ribeye*, 12oz New York Strip*,
8oz Filet add \$9 12oz Prime Rib add \$6
All Steaks served w/ choice of Bearnaise or Hollandaise
Sautéed Mushrooms and Zip Sauce

Chicken

Piccata, Marsala, Champagne
Cordon Blue or Havarti

Seafood

Salmon with Lobster Cream or Lemon Dill
Stuffed Sole

Duet Plate

5oz Filet* & Chicken Choice
5oz Filet* & Shrimp Scampi add \$4
Surf & Turf- Market Price

Vegetarian

Vegetarian Lasagna, 5 Cheese Ravioli w/Cream Sauce
Vegetarian Cavatappi Alfredo

Potato

Garlic Smashed Red Yukon
Au Gratin Potatoes, Rice Pilaf
Herb Roasted Yukon, Cheesy Shredded

Vegetable

Green Bean Almandine, Buttered Corn
Malibu Blend, Zucchini Medley
Glazed Baby Carrots

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Additional Bar Services

Bar upgrades will be in addition to house bar

Call Upgrade \$3

Liquor: Smirnoff Vodka, Smirnoff Raspberry
Smirnoff Orange, Smirnoff Vanilla, Bacardi, Captain Morgan
Seagram's Gin, Seagram's 7 Whiskey
Famous Grouse, Tequilla

Wine: Cabernet, Merlot, Pinot Noir
Pinot Grigio, Chardonnay, Moscato, White Zinfandel

Beer: 2 Draft Beer Selections

Premium Upgrade \$5

Liquor: Tito's, Smirnoff Raspberry, Smirnoff Orange, Smirnoff Vanilla
Bacardi, Captain Morgan, Malibu Coconut Rum, Tanqueray
Seagram's 7 Whiskey, Jack Daniel's, Jim Beam
Famous Grouse, Dewar's, Jose Cuervo Gold
Bailey's, Kahlua

Wine: Cabernet, Merlot, Pinot Noir
Pinot Grigio, Chardonnay, Moscato, Riesling

Beer: 1 Domestic & 1 Seasonal Draft Beer Selection

Top Shelf Upgrade \$8

Liquor: Tito's, Grey Goose, Kettle One, Effen Blood Orange
Effen Black Cherry, Tanqueray, Bombay Sapphire
Captain Morgan, Bacardi, Malibu, Seagram's 7 Whiskey
Jack Daniel's, Jameson Irish Whiskey, Crown Royal
Crown Regal Apple, Dewar's, Chivas Regal, Maker's Mark
Bulleit Bourbon, 1800 Silver, Jose Cuervo Gold,
Disarrono, Bailey's, Kahlua

Wine: Selected Premium Wines

Beer: 1 Domestic & 1 Premium Draft Beer Selection

Late Night Snacks

Ordered for half of original guest count

Pizza Party

Pepperoni & Cheese Pizza
Breadsticks & Dipping Sauces
\$6

Mexican Munchies

Tortilla Chips, Queso Dip, Sour Cream, Salsa
Mini Tacos, Mexican Pizza
\$6

Coney Station

\$6

Sliders & French Fries

\$6

Rehearsal Dinner

Ask our event specialist for options!

Bridal Showers

Davison Country Club Brides will receive waived room rental fees and a complimentary Mimosa Punch Bowl!

Kids Meals and Minor Pricing

Guest Age 13-20

\$15 reduction of package price

Children Age 4-12

Buffet Package- \$13

Plated Package, Chicken Tenders & French Fries- \$13

Children 3 & Under

Buffet- Complimentary

Plated Package, Chicken Tenders & French Fries- \$6
(If Ordered)

Additional Options

Outdoor Ceremony \$500

Includes use of dressing rooms

Set up and tear down of white folding chairs

Ceremonies over 200 with incur an additional chair rental

Indoor Ceremony \$200

Includes guest access 1 hour prior to reception

Set up and tear down of ceremony chairs

Linen Upgrade

Price varies by product

Chair Covers & Sash

\$4 installed

Outside food or beverages (including alcohol) is strictly prohibited and may not be brought onto the premises at anytime.

Proper ID is required.

Exceptions made for bakery cakes and deserts.

Due to very strict health codes, no banquet client or guest may take home food or beverages left over from their function

Acceptance of this reservation does not guarantee a current price quotation as prices are subject to change.

Entertainment must conclude promptly at 12:00 am

Bar Services will end 15 minutes prior to end time of your function.

All items must be removed after the conclusion of your function unless prior arrangements have been made with management approval.

Davison Country Club is not responsible for any personal or rented items left at the closing of your function.

All prices subject to 20% service fee & 6% sales tax

If you are not presently a member of Davison Country Club, a membership must be obtained. A social membership is available for \$300 and is valid for 1 year and is due at the time of booking.

For this year you will not be responsible for clubhouse minimums. You will be welcomed to use our bar, dining facilities, attend clubhouse functions, host events and golf twice per month (Green fees apply). We hope that you enjoy our ambiance often and continue on with your membership!