

# Wedding Packages

For questions and inquiries, please contact **Sharon Harte** for Lakes of Taylor and **Kim Barbee** for Taylor Meadows



> [www.taylorgolf.com](http://www.taylorgolf.com)

*Lakes*  
of Taylor Golf Club

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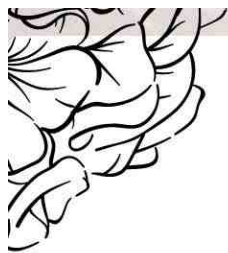
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Photo courtesy of Golden May Media LLC



# Wedding Ceremony Package

## *The Perfect Beginning To Your Happily Ever After!*

Your wedding ceremony should have as much character and individuality as you do. You'll find that at Lakes of Taylor Golf Club. The soothing sound of the surrounding waterfall, elegant decor of natural wood and stone: a stunning backdrop that will leave you, and your guests, inspired.

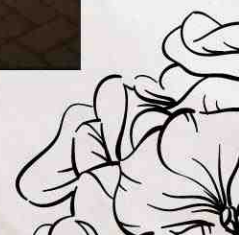


## Ceremony Site Rental

### Site rental for your ceremony includes

- Use of terrace for ceremony
- Wedding arch
- Signs for directing guests
- Site use for one hour rehearsal

**\$1,000**





# All Inclusive Wedding Packages

## Select your Wedding Package

### Gold Wedding Package Premium Buffet Dinner Service

Includes two entrees, vegetable, and potato. Fresh garden salad, rolls, soft drinks, coffee and tea

**\$69 PER PERSON**

100 Adult guest minimum

### Diamond Wedding Package Premium Plated Dinner Service

Includes two entree choices (one per person), vegetable, and potato. Fresh garden salad, rolls, soft drinks, coffee and tea

**\$76 PER PERSON**

100 Adult guest minimum

## Packages Include:

### Hall Rental:

- 6 hours of room use
- Set-up and clean-up of hall facilities
- Tables dressed with linens, skirting, linen napkins
- Chair covers with colored bands or bows
- Gift, DJ and head tables dressed with linen and skirting

### Hors D'oeuvres Display

Display of Cheese and Crackers, Vegetables and Dip Platter & Meatballs with Choice of Sauce

### 5 Hour Bar Service:

Standard bar service throughout the event including mixed drinks, wine, beer, soft drinks, coffee and tea

### Upgrade to premium bar: \$7 per person

*We reserve the right not to serve Intoxicated patrons*

### Wedding Cake or Cupcakes

Cake will be cut and displayed for guests, napkins included

**Add our ceremony site rental to any wedding package for only \$550**

MI sales tax  
**not** Included





# A la carte Services

## Reception Room Rental:

- 6 hour rental..... \$1,000
- Additional hour..... \$100 per hour

Includes set up of all guest and vendor tables, linen table covers and napkins, skirting.

*\*Subject to space availability*

## Linen Options

### Price per unit

- Table linen: black, white or ivory..... \$5
- Table linen to the floor..... \$10
- Standard chair cover..... \$3  
with bow or band..... \$3.50
- Colored linen napkin..... \$0.35

## Wedding Cake or Cupcakes

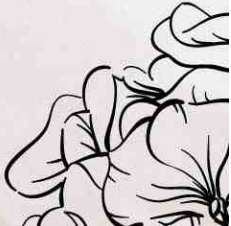
- Choice of cake or cupcakes..... \$4 per person  
Cake will be cut & displayed for guests;  
plates, forks & napkins included

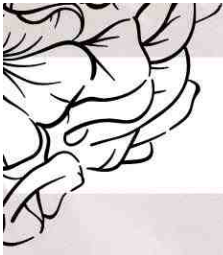
*\*Additional fees may apply,  
please inquire with Event Facilitator*

## Additional Set up/Tear down of Decorations

Please inquire with the Event Facilitator about additional set up services from the Lakes of Taylor Staff.

*\*Additional fees may apply*





# Dinner Packages

## Premium Buffet

### Buffet Includes

Minimum 50 guest guarantee

- Two entrées..... \$30 per person
- Three entrées..... \$36 per person

### Choice of Entrées:

- |                               |                                    |                                      |
|-------------------------------|------------------------------------|--------------------------------------|
| • Chicken Piccata             | • Roasted Turkey                   | • Vegetable Risotto                  |
| • Chicken Marsala             | • Pasta Primavera                  | • Wild Mushroom Risotto              |
| • Honey Glazed Pork Loin      | • Baked Pasta with Bolognese Sauce | • Steak Tips with Wild Mushrooms     |
| • Oven Fried Chicken          | • Roast Sirloin of Beef            | • Roasted Salmon with Wilted Spinach |
| • Walleye Piccata             | • Traditional Pot Roast            | • Chicken Stir Fry                   |
| • Chicken & Orecchiette Pasta | • Meat Lasagna                     | • Prime Rib (+ \$5/person)           |
|                               | • Vegetable Lasagna                |                                      |

### Choice of one Starch:

- Smashed Redskin Potatoes
- Roasted Redskin Potatoes
- Scalloped
- Wild Rice Pilaf
- Spanish Rice
- Duck Roasted Yukon Gold Potatoes
- Macaroni & Cheese
- Potatoes Boulangère
- CheesyPotatoes

### Choice of one Vegetable:

- Green Beans
- Buttered Corn
- Broccoli Mornay
- Cauliflower Mornay
- Mixed Vegetables
- Honey Glazed Carrots

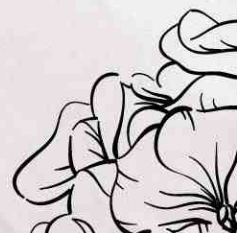
#### All buffet packages come with:

- |                     |                          |
|---------------------|--------------------------|
| • Warm dinner rolls | • Regular & decaf coffee |
| • Soft drinks       | • hot tea                |

### Choice of Salad:

- Fresh Garden Salad with Italian & Ranch Dressing
- Michigan Salad with Balsamic Vinaigrette
- Caesar Salad with Caesar Dressing

MI sales  
tax **not**  
Included





# Dinner Packages

## Two Entrée Plated Style

### Plated Meal Includes:

*Minimum 50 guest guarantee*

### Choice of two Entrées:

*One selection per guest*

- 12oz. New York Strip
- 12oz. Sirloin
- 6oz. Filet Mignon
- 12 oz. Prime Rib
- 6 oz. Airline Chicken Breast with choice of sauce:
  - Piccata, Chasseur, or Chipotle cream

### Add ons:

- Marinated Chicken \$5 per person
- Shrimp Skewer \$10 per person
- Lobster Tail \$15 per person

### Choice of one Starch:

- Smashed Redskin Potatoes
- Roasted Redskin Potatoes
- Scalloped
- Wild Rice Pilaf
- Spanish Rice
- Duck Roasted Yukon Gold Potatoes
- Macaroni & Cheese
- Potatoes Boulangère
- Cheesy Potatoes

### Choice of one Vegetable:

- Green Beans
- Buttered Corn
- Broccoli Mornay
- Cauliflower Mornay
- Mixed Vegetables
- Honey Glazed Carrots

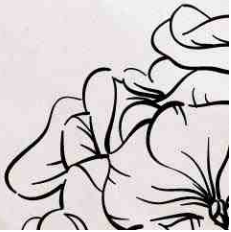
### All buffet packages come with:

- Warm dinner rolls
- Soft drinks
- Regular & decaf coffee
- hot tea

### Choice of Salad:

- Fresh Garden Salad with Italian & Ranch Dressing
- Michigan Salad with Balsamic Vinaigrette
- Caesar Salad with Caesar Dressing

MI sales  
tax **not**  
Included





# Hors D'oeuvres

## Selections

- Chicken Wings ..... \$115, 60-80 wings
- Deviled Eggs with Lobster & Bacon..... \$24 per dozen
- Jumbo Shrimp Cocktail..... \$150, serves 25 (50 pcs)
- Spring Rolls..... \$36 per dozen
- Bruschetta..... \$35 per dozen
- Meatballs (Swedish, Sweet & Sour or BBQ)..... \$140, serves 50 (100 pcs)

## Sliders & Mini Sandwiches

Your choice of

- Burger: Cheddar, Red Onion & Marmalade
- BLT
- Traditional Reuben
- Turkey Reuben
- Fried Shrimp & Bacon
- Smoked Salmon & Cream Cheese *\$48 per dozen*

**\$36 PER DOZEN**

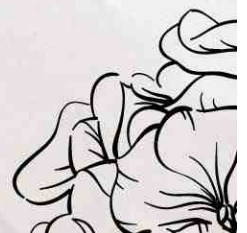
## Platters for 50 Guests

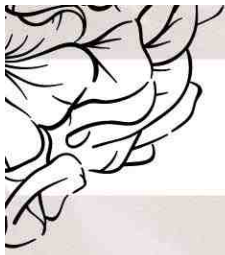
- Charcuterie Platter
  - Includes: marinated olives, pickled vegetables, grapes & crackers
    - Meat Platter..... \$175
    - Cheese Platter..... \$150
- Spinach Dip with Pita..... \$100
- Vegetable Platter..... \$95
- Seasonal Fruit..... \$150
- Hummus with Pita..... \$75

MI sales  
tax **not**  
Included

## Dessert

Please inquire about seasonal  
desserts available for your event!





# Beverage Service

## Standard Bar

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

- 2 hour service..... \$10 per person
- 3 hour service..... \$12 per person
- 4 hour service..... \$14 per person
- 5 hour service..... \$16 per person

## Premium Bar

Bailey's Irish Cream - Bacardi - Bombay Sapphire - Canadian Club -  
Captain Morgan Spiced Rum - Disaronno - Kahlúa - Crown Royal -  
Dewars White Label - Dry Vermouth - Jack Daniels - Jim Beam - Jose Cuervo -  
Kettle One Vodka - Malibu Coconut Rum - Orange Liqueur - Peach Schnapps -  
Seagrams 7 Crown - Southern Comfort - Sweet Vermouth - Tito's Vodka -  
Cabernet Sauvignon - Chardonnay - Merlot - White Zinfandel -

Choice of 2 Domestic Draft Beers:

Budweiser, Bud Light, Miller Lite, Labatt Blue or Labatt Blue Light

- 2 hour service..... \$15 per person
- 3 hour service..... \$17 per person
- 4 hour service..... \$19 per person
- 5 hour service..... \$21 per person

## Beer & Wine

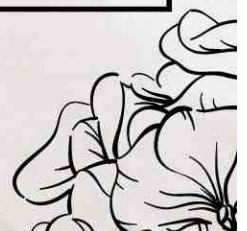
Domestic Draft Beer - Cabernet Sauvignon  
White Zinfandel - Chardonnay - Merlot

- 2 hour service..... \$9 per person
- 3 hour service..... \$11 per person
- 4 hour service..... \$13 per person
- 5 hour service..... \$15 per person

## Additional Services

- Champagne at Each Table ..... \$20 per bottle, serves 6
- Wine by the bottle..... \$15 per bottle
- Punch..... \$35 per bowl, serves 25
- Spiked Punch..... \$40 per bowl, serves 25
- Mimosas..... \$50 per bowl, serves 25
- Unlimited Soft Drinks, Coffee & Tea..... \$3.50 per person

MI sales  
tax **not**  
Included







# Policies & Procedures

## Payment Schedule & Deposits

Accepted forms of payment: cash, check (personal checks not accepted after two weeks prior to event), MasterCard, Visa & American Express

### Deposit & Cancellation:

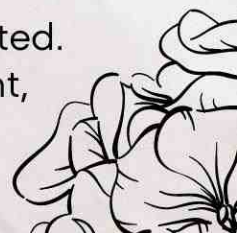
- An \$800 booking deposit is required to reserve your wedding date
- You may cancel your event at any time
- You must cancel 90 days after placing your deposit to receive a booking deposit refund

### 14 Days Prior to Event by 5 p.m.

- All linen color choices must be finalized
- Wedding details checklist is due
- Menu & beverage selections due
- The final guest list count is due. Your final guest count includes vendors (photographer, DJ, etc.)
- Final payment due based on the final guest count or guaranteed minimum, whichever is greater.

## Venue Policies

- All events must end no later than 12 a.m. (midnight). The venue must be vacated completely by 1:00 a.m.
- The bridal suite is available two hours prior to your event start time.
- Per the State of Michigan Liquor Licensing Requirements, all alcoholic beverages consumed on the premises must be provided by the venue.
- The venue upholds a "No shot, no doubles" policy
- Per the Wayne County Health Department Regulations & Taylor Golf Venue Policies, any remaining food must be disposed of & no carry-outs will be permitted.
- No outside food, other than desserts by a professional bakery or candy buffets are permitted.
- Any outside decorations must be approved by the Event Facilitator.
- Glitter, confetti or rice are not permitted; Silk flowers are not permitted on the terrace.
- Event bars will have tip jars unless it has been otherwise requested. The request must be made 14 days prior upon finalizing the event, & there will be a charge of \$100 applied to the event.





# Policies & Procedures

*continued...*

## **Room Capacities:**

- The terrace (ceremony site) at the Lakes of Taylor Golf Club can accommodate 100 guests seated, & allows for additional standing guests.
- The Lakes of Taylor Golf Club reception room can accommodate a maximum of 184 guests with a plated dinner service & 176 with a buffet dinner service.
- The Taylor Meadows Golf Club reception room can accommodate a maximum of 150 guests.

## **Fees:**

- Pricing does not include Michigan 6% sales tax.

## **Marketing:**

- By entering into a contract with the Lakes of Taylor Golf Club or Taylor Meadows Golf Club, you are authorizing the use of images from your event for venue marketing purposes.

## **Food Tasting:**

- A food tasting is provided for all of the brides and grooms each year that have paid deposits and signed a contract for their wedding event. Potential dates will be provided by the Event Facilitator.

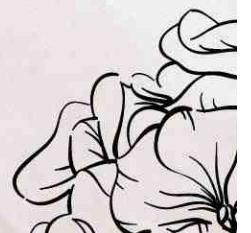
## **On-site Photography**

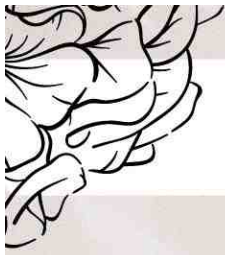
- Photo opportunities are available on the grounds of each location. Please inquire with Event Facilitator.

## **Ceremony at Lakes of Taylor Golf Club**

- Use of sound system is available, however music coordination is not included for ceremonies.
- A minister/officiant is **NOT** provided.
- Glitter, confetti and rice are **NOT** permitted.

*Additional guidelines and restrictions may apply.  
Please inquire with Event Facilitator.*





# It's All in the Details...

## Wedding Day Checklist

Please complete and provide to Event Facilitator no later than 14 days prior to event.

Final Guest Count (this includes photographers, videographers, DJ, etc. as well as head table). \_\_\_\_\_

Ceremony start time (if applicable): \_\_\_\_\_

Unity sand/candle/wine box table needed?  <sup>Y</sup>  <sup>N</sup>

Ceremony rehearsal date and time: \_\_\_\_\_

Provide list of bridal party names & titles (ex. MOH, Best Man) in order

Will you be utilizing the bridal suite (available 3 hours prior to event start)?  <sup>Y</sup>  <sup>N</sup> Arrival time: \_\_\_\_\_

Reception start time: \_\_\_\_\_ Reception end time (no later than midnight): \_\_\_\_\_

**Linen selections** Napkin color: \_\_\_\_\_ Linen color: \_\_\_\_\_

### Head/Sweetheart Table

Head table **or** Sweetheart table (circle one) Number of guests at table (including Bride & Groom): \_\_\_\_\_

Are you providing custom champagne flutes?  <sup>Y</sup>  <sup>N</sup>

Champagne toast for head table? Are all guests 21 or older?  <sup>Y</sup>  <sup>N</sup>

Champagne toast for all guests? Are all guests at head table 21 or older?  <sup>Y</sup>  <sup>N</sup>

### Musical Entertainment

DJ **or**  Band Name of DJ or Band \_\_\_\_\_

Entertainer's phone number \_\_\_\_\_ Entertainer's email address \_\_\_\_\_

Cake/cupcake table?  <sup>Y</sup>  <sup>N</sup> Cake/cupcake vendor name: \_\_\_\_\_

Vendor's phone number \_\_\_\_\_ Vendor's email address \_\_\_\_\_

Specific cake instructions: \_\_\_\_\_ Are you providing decorative cake knife/server?  <sup>Y</sup>  <sup>N</sup>  
(\*Ex. save the top cake)

Seating assignment table  <sup>Y</sup>  <sup>N</sup> **or** Seating assignment table  <sup>Y</sup>  <sup>N</sup> Favor table  <sup>Y</sup>  <sup>N</sup>

### Additional Vendors:

Company name: \_\_\_\_\_ Contact name: \_\_\_\_\_

Phone number \_\_\_\_\_ Email address \_\_\_\_\_

