



734.287.1655

2017

# 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 the Lakes of Taylor Golf Club.

The soothing sound of the surrounding waterfall, elegant décor 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:

- Three hours of Terrace use
- Wedding arch and decorating
- Pew bows
- Signs for directing guests
- Site use for two hour rehearsal

**\$850.00**



Photos Courtesy of Paris Productions and  
Jaqueline Marie Photography, LLC



(734)287-1633

2017

# All Inclusive Wedding Packages



(734)287-1655

## SELECT YOUR WEDDING PACKAGE

### **GOLD WEDDING PACKAGE**

PREMIUM BUFFET DINNER SERVICE

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

**100 Adult Guest Minimum**

### **DIAMOND WEDDING PACKAGE**

PREMIUM PLATED DINNER SERVICE

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

**100 Adult Guest Minimum**

## PACKAGES INCLUDE:

### **HALL RENTAL:**

Hall Rental for your special event includes:

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

### **CHAMPAGNE TOAST**

Complimentary glass of champagne for all 21 and older guests.

### **WEDDING CAKE OR CUPCAKES:**

Cake will be cut and displayed for guests, napkins included.

### **5 HR BAR SERVICE:**

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

**Upgrade to premium bar: \$5.75 per person**

*We reserve the right to not serve intoxicated patrons*

### **HORS D'OEUVRES DISPLAY**

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

**ADD OUR CEREMONY SITE RENTAL TO ANY WEDDING PACKAGE FOR ONLY**

Please Note: MI 6% Sales Tax NOT included in package pricing.

Gratuity is not included in package pricing. Gratuity Amount provided is at Customers discretion.



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# WEDDINGS



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## ALA CARTE SERVICES

### 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 table covers and napkins, skirting, centerpieces, use of sound system, microphone, projector, screen\* and podium.

\*Subject to space availability

### LINEN OPTIONS

#### Price Per Unit

Table Linen - Colors other than Black, White, or Ivory	\$5.00
Table Linen to the Floor	\$10.00
Standard Polyester or Spandex Chair Cover with Sash or Band	\$3.00 \$3.50
<small>[Standard Polyester available in Ivory, Black, White &amp; Navy Blue] [Spandex available in Black &amp; White]</small>	
Satin "Pillowcase" Chair Cover <small>[Available in Champagne, Ivory &amp; White]</small>	\$3.50
Additional Napkin Colors	\$0.35
52x52 Linen Overlays	\$3.00
72x72 Linen Overlays	\$5.00
Overlays [Organza, Taffeta & Polyester]	\$12.00
Overlays [Satin]	\$14.00
Additional Sashes	\$1.00

### WEDDING CAKE OR CUPCAKES

Choice of Cake or Cupcakes	\$3.50/Per Person
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Cake will be cut and displayed for guests, 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.



(734) 287-1655  
25505 Northline Rd.  
TaylorGolf.com



(734) 287-1633  
25360 Ecorse Rd.  
TaylorGolf.com



Photos courtesy of Paris Productions



## LUNCH + DINNER PACKAGES

### Premium Two Entrée Buffet Style

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 | French | Thousand Island | Caesar | Honey Mustard

Warm Dinner Rolls

Soft Drinks

Fresh Brewed Regular and Decaf Coffee

Hot Tea

### Two Entrée Plated Style

Minimum 50 Guest Guarantee

#### Plated Meal Includes:

##### Choice of Two (2) Entrees:

Chicken Chardonnay | Chicken Marsala | Oven Fried Chicken | Pasta Primavera  
Marinated Chicken Breast | Herb Baked Chicken Breast | Barbeque Chicken Breast  
Pork Tenderloin | Lemon Pepper Tilapia | Lemon Caper Tilapia  
Cheese Tortellini with choice of Marinara, Meat or Alfredo Sauce

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 | French | 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 | Alfredo Sauce

## 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 Bites

Spring Rolls

Coconut Shrimp

### *Hors D'oeuvres Platters*

Platters for 50 Guests

Italian Sausage

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!

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

### Beer and Wine

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

### Additional Services

Champagne At Each Table	Spiked Punch
Wine by the Litre	Mimosas
Punch	Unlimited Soft Drink, Coffee and Tea

## 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:**

- **\$800 Booking Deposit** is required to reserve your wedding date.

#### **Cancellation:**

- You may cancel your event at any time.
- You must cancel **180 days prior** to your event to receive a refund of your booking deposit.

#### **30 Days Prior to Event:**

- All Linen color choice must be finalized 30 days prior to your event.

#### **14 Days Prior to Event by 5:00pm:**

- Wedding Details Checklist is due.
- Menu Selections and Beverage Selections due.
- The 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.

### VENUE POLICIES

- All events must end no later than 12:00 Midnight. The venue must be vacated completely by 1:00am.
- The Bridal Suite is available 3 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 and No Doubles Policy.
- Per Wayne County Health Department Regulations and Taylor Golf Venue 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, Confetti, Rice, or dark colored flowers are not permitted. In addition, 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, and there will be a charge of \$ 100.00 applied to the event.

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2017

# WEDDINGS



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## POLICIES AND PROCEDURES CONTINUED

### Room Capacities:

- The terrace (ceremony site) at the Lakes of Taylor Golf Club can accommodate 120 guests seated and 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 and 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
- Pricing does not include Gratuity. Gratuity amounts are at customers discretion.

### 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 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 at 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. \*Available for additional fee
- A minister/officiant is not provided, however recommendations can be provided. Please inquire with the Event Facilitator.
- Glitter, Confetti, Rice, silk or dark colored flowers 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?  Yes  No

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)

Yes

No

Arrival Time: \_\_\_\_\_

Reception Start Time : \_\_\_\_\_

Reception End Time : \_\_\_\_\_ (no later than 12Midnight)

Linen Selections:

Linen Color: \_\_\_\_\_

Napkin Color: \_\_\_\_\_

Upgrade Napkin Color (Color Selected: \_\_\_\_\_) \*Chosen through Beautiful Beginnings

Head Table -or- Sweetheart Table

# of Guests at Table (including Bride & Groom) \_\_\_\_\_

Champagne Toast for Head Table

Are All Guests at Head Table 21 or Older?  Yes  No

Champagne Toast for Guests?

Are All Guests 21 or Older?  Yes  No

Are You Providing Custom Champagne Flutes

Yes  No

Musical Entertainment:

DJ

Band

Name of DJ or Band: \_\_\_\_\_

Telephone Number and Email Address: \_\_\_\_\_

Cake / Cupcake Table:

Yes

No

Cake / Cupcake Vendor Name: \_\_\_\_\_

Specific Cake Instructions: \_\_\_\_\_

Telephone Number and Email Address: \_\_\_\_\_

(Ex: Save the Top Cake)

Are you providing decorative cake knife and server?  Yes  No

Registration Table (8ft):

Yes

No

Registration Table (HighTop):  Yes  No

Registration Easel:  Yes  No

Gift Table:

Yes

No

Favor Table:

Yes

No

Additional Vendors:

Company Name: \_\_\_\_\_ Contact Name: \_\_\_\_\_

Telephone No. and Email Address \_\_\_\_\_

