# Wedding Packages 2022





Davison Country Club 9515 E Lippincott Blvd Davison, Mi 48423 810-658-5211 x5 nicolew.dcc@gmail.com dccdac.com

# 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

Open Bar Selections
Includes soft drinks, mixes and garnishes

Pretzel Bites w/Cheese Dip & Honey Mustard

#### Liquor

Aristocrat Vodka, Aristocrat Gin, Aristocrat Rum Canadian House Whiskey, Tequila, Triple Sec Peach Schnapps, Amaretto, Irish Cream, Coffee Liquor

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 Gervice

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.

<sup>\*</sup>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**

50z Filet\* & Chicken Choice 50z 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

# Haditional Bar Dervices 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

#### 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!