

# BANQUET PACKAGES

*Lakes of Taylor & Taylor Meadows*



## BANQUET PACKAGES INCLUDE

*All packages include three (3) hours room use. White, ivory or black linen table cloths and colored napkins. Bar packages are available, see page 7 for details.*

## EVENT POLICIES

*No food or beverages are permitted on the premises with the exception of desserts provided by a professional bakery. Decorations can not be taped or pinned to the walls, no glitter or confetti. Booking deposit and signed contract are due ten days after booking date. Confirmation, final count, menu selections and remaining balances are due 14 days prior to event. Cancellations must be made no more than 90 days after the deposit is placed; thereafter, the booking fee will be retained by Taylor Golf as liquidated damages.*

***All packages include 15% gratuity and does not include sales tax.  
Custom menus are available.***

**Inquiries for Lakes of Taylor,  
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(734) 287-1655**

**Inquiries for Taylor Meadows,  
contact: [kbarbee@ci.taylor.mi.us](mailto:kbarbee@ci.taylor.mi.us)  
(734) 287-1633**

# Breakfast

# Brunch

## TRADITIONAL BREAKFAST BUFFET

- Scramble eggs or scrambled eggs with bell peppers
- Hash browns or breakfast potatoes
- Bacon, sausage or ham
- Pancakes or french toast, served with fruit compote
- Orange juice, hot tea, regular and decaf coffee

*Add biscuits & gravy or additional breakfast meat for \$2 per person*

**\$17.50 per person**

## STANDARD CONTINENTAL

- Assortment of danishes & muffins
- Orange juice, hot tea, regular & decaf coffee

**\$8 per person**

## PREMIUM CONTINENTAL

- Assortment of danishes & muffins
- Assortment of bagels & cream cheese
- Orange juice, hot tea, regular & decaf coffee

**\$10 per person**

## BRUNCH BUFFET

*Choose one per category*

### EGGS:

- House-made quiche
- Scrambled eggs
- Scrambled eggs with bell peppers

### MEAT:

- Bacon
- Sausage
- Ham

### POTATOES:

- Redskin
- Scalloped
- Classic hash browns
- Cheesy hash browns

### GRIDDLE:

- Pancakes
- French toast

### ENTREE:

- Herb baked chicken breast
- Chicken and orecchiette pasta
- Honey glazed pork loin
- Pasta primavera
- Oven fried chicken
- Chicken piccata
- Steak tips with wild mushrooms
- Traditional lasagna
- Vegetable lasagna

*Includes orange juice, soft drinks, hot tea, regular and decaf coffee*

**\$21.50 per person**

# Sandwich Buffets

## DELI SANDWICH BUFFET

*Choice of two sandwiches*

- Turkey
- Ham
- Chicken salad
- Tuna salad

*Served with American and Swiss cheese, lettuce, tomato and condiments*

- A bag of chips per person
- Includes soft drinks, lemonade, hot and iced tea, regular and decaf coffee

**\$14.95 per person**

## GRILLED SANDWICH BUFFET

- Half pound hamburger
- Grilled chicken breast

*Served with American and Swiss cheese, lettuce, tomato and condiments*

- Potato salad, baked beans and coleslaw
- Includes soft drinks, lemonade, hot and iced tea, regular and decaf coffee

**\$19.50 per person**

## PULLED PORK BUFFET

- Pulled pork sandwich
- Potato salad, baked beans and coleslaw
- Includes soft drinks, lemonade, hot and iced tea, regular and decaf coffee

**\$18.50 per person**

## SOUP, SALAD & SANDWICH BUFFET

*Choose two per category*

### SANDWICH

- Turkey
- Ham
- Roast beef
- Chicken salad
- Tuna salad

*Served with a selection of breads and assorted cheeses with lettuce, tomato and condiments*

### SOUP

- Chicken tortilla
- Chicken pot pie
- Minestrone
- Broccoli cheddar

### SALAD

- Iceberg lettuce
- Romaine lettuce
- Spring mix

*All salads come with shredded carrots, bacon, broccoli, cucumber, parmesan, bleu and mixed cheeses, croutons, ranch, Italian and Caesar dressing*

- Includes soft drinks, lemonade, hot and iced tea, regular and decaf coffee

**\$18.50 per person**

## TACO BUFFET

*Three tacos per person*

*Chicken and ground beef, soft and hard tortillas, refried beans, lettuce, tomatoes, cheese, onions, salsa, sour cream and rice*

- Includes soft drinks, lemonade, hot & iced tea, regular and decaf coffee

**\$17.50 per person**

# Plated Dinners Buffet Dinners

## ENTREE SELECTIONS

All plated dinners are served with warm dinner rolls, fresh garden salad and choice of one starch and one vegetable

- 12 oz. New York Strip  
**\$28 per person**
- 6 oz. Airline chicken breast with choice of sauce:  
*Piccata, chasseur or chipotle cream*  
**\$20 per person**
- 6 oz. Filet Mignon  
**\$36 per person**
- 12 oz. Prime Rib  
**\$28 per person**

### ADD ONS

*Marinated chicken \$8 per person*  
*Shrimp skewer \$13 per person*  
*Lobster tail \$20 per person*

## STARCHES

- Duck roasted yukon gold potatoes
- Smashed redskin potatoes
- Roasted redskin potatoes
- Vegetable risotto
- Spanish rice
- Macaroni & cheese
- Cheesy potatoes
- Scalloped potatoes
- Wild mushroom risotto

*Includes soft drinks, lemonade, hot and iced tea, regular and decaf coffee*

## ENTREE SELECTIONS

All buffet dinners are served with warm dinner rolls, fresh garden salad, choice of one starch and one vegetable

- Meat lasagna or vegetable lasagna
- Roasted turkey
- Oven fried chicken
- Baked pasta with a bolognese sauce
- Chicken and orecchiette pasta
- Traditional pot roast
- Pasta primavera
- Honey glazed pork loin
- Chicken piccata
- Walleye piccata
- Roast sirloin of beef
- Roasted salmon with wilted spinach
- Steak tips with wild mushrooms
- Chicken stir fry
- Chicken marsala
- Prime rib

*\$5 per person subcharge*

**\$25 per person**

*Two entrees, buffet style*

*Two selections, one plated entree per guest*

**\$28 per person**

*3 entrees, buffet style*

## VEGETABLES

- Green beans
- Buttered corn
- Broccoli mornay
- Cauliflower mornay
- Mixed vegetables
- Honey glazed carrots



# Hot D'oeuvres & Extras

## CHARCUTERIE PLATTERS

Includes marinated olives, pickled vegetables, grapes & crackers

### MEAT PLATTER

\$175, serves 50

### CHEESE PLATTER

\$150, serves 50

## SLIDERS & MINI SANDWICHES

Choose from:

- Burger, cheddar, red onion & marmalade
  - Lobster club
  - BLT
  - Fried shrimp & bacon
  - Traditional rueben
  - Turkey rueben
- \$36 per dozen
- Smoked salmon & cream cheese
- \$48 per dozen

## PLATED DESSERTS

Ask for details

**\$7 per person**

## DESSERT DISPLAY

Ask for details

**\$9 per person**

100 person minimum

## PARTY PLATTERS

### FRUIT PLATTER

\$150, serves 50

### VEGETABLE PLATTER

\$95, serves 50

### PITA PLATTER

Hummus, roasted red pepper dip and feta dip  
\$75, serves 25

### BRUSCHETTA

Choose from: Traditional, smoked salmon & goat cheese, or filet & cream cheese  
\$35 per dozen

### SPINACH DIP WITH PITA PLATTER

\$75, serves 50

### CHICKEN WINGS

\$115, 60-80 wings (10 lbs)

### DEVEILED EGGS, LOBSTER & BACON

\$40 per dozen

### JUMBO SHRIMP COCKTAIL

\$150, serves 25 (50 pcs)

### SPRING ROLLS

\$35 per dozen

### MEATBALLS

Your choice of Swedish, sweet & sour, or BBQ  
\$140 (100 pcs)

# A La Carte Rental Offerings

## BANQUET ROOM RENTAL

*Includes set up & tear down*

- Two hour (minimum) room rental  
**\$200**

*Each additional hour*  
**\$100**

## WEDDING RECEPTION ROOM RENTAL

- Six hour (minimum) room rental  
**\$1,000**

*Each additional hour*  
**\$100**

## TERRACE RENTAL

- Two hour (minimum) room rental  
**\$200**

*Each additional hour*  
**\$100**

PLEASE NOTE: All terrace servings are served on premium plasticware

## LINEN RENTALS

- Tablecloth (Black, white or ivory)  
**\$8 (each)**
- Chair cover  
**\$3 (each)**
- Chair cover with sash  
**\$3.50 (each)**
- Napkin  
**\$0.35 (each)**

# Beverage Service

## STANDARD BAR

- Amaretto
- Bourbon
- Coffee cream liquor
- Dry vermouth
- Irish cream liquor
- Gin
- Orange liquor
- Peach schnapps
- Rum
- Scotch
- Sweet Vermouth
- Tequila
- Vodka
- Whiskey
- White Zinfandel
- Merlot
- Cabernet Sauvignon

*Choice of one domestic draft beer, with 2-3 hours of service or two domestic draft beers with 4-5 hours of service*

*2 hour service, \$10 (per person)*

*3 hour service, \$12 (per person)*

*4 hour service, \$14 (per person)*

*6 hour service, \$16 (per person)*

## BEER & WINE

- White Zinfandel
- Merlot
- Cabernet Sauvignon
- Chardonnay
- Merlot

*Choice of one domestic draft beer, with 2-3 hours of service or two domestic draft beers with 4-5 hours of service*

*2 hour service, \$9 (per person)*

*3 hour service, \$11 (per person)*

*4 hour service, \$13 (per person)*

*6 hour service, \$15 (per person)*

## PREMIUM BAR

- Di Saronno
  - Bacardi
  - Bombay Sapphire Tanqueray
  - Captain Morgan
  - Kahlua
  - Crown Royal
  - Malibu
  - Dewars White Label
  - Dry Vermouth
  - Sweet Vermouth
  - Jack Daniels
  - Jim Beam
  - Jose Cuervo
  - Bailey's
  - Orange liquor
  - Peach Schnapps
  - Seagram's 7 Crown
  - Tito's Vodka
  - Southern Comfort
  - Kettle One Vodka
  - Cabernet Sauvignon
  - Chardonnay
  - White Zinfandel
  - Merlot
- 2 hour service, \$14.50 (per person)*  
*3 hour service, \$15.50 (per person)*  
*4 hour service, \$16.50 (per person)*  
*6 hour service, \$18.50 (per person)*

## ADDITIONAL SERVICES

- Punch, \$35 – serves 25
- Spiked Punch, \$40 – serves 25
- Champaign, \$20/bottle – serves 6
- Wine, \$15/bottle – serves 4
- Mimosa's, \$50/bowl – serves 25