

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,
contact: dwolfe@ci.taylor.mi.us
(734) 287-1655**

**Inquiries for Taylor Meadows,
contact: 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 rye
 - Turkey rye
- \$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)

DEVILED 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)

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

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

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, \$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)