

# Lakes of Taylor & Taylor Meadows

## BANQUET PACKAGES

WWW.TAYLORGOLF.COM (734)287-2100 WWW.CITYOFTAYLOR.COM

### BANQUET PACKAGES INCLUDE:

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

*PACKAGES REQUIRE A MINIMUM OF 50 GUESTS*

### EVENT POLICIES:

- No outside food or beverages are permitted on the premises.
- Decorations cannot 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 the 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 in the event of cancellations.

### FOR MORE INFORMATION

#### TAYLOR MEADOWS

Special Events Coordinator: Kim Barbee

(734) 287-1633

kbarbee@ci.taylor.mi.us

#### LAKES OF TAYLOR

Special Events Coordinator: Debbie Wolfe

(734) 287-1655

dwolfe@ci.taylor.mi.us



# Breakfast

## TRADITIONAL BREAKFAST BUFFET

Scrambled Eggs

Hash Browns or Breakfast Potatoes

Bacon or Sausage

Pancakes or French Toast,  
served with Fruit Compote

Includes orange juice, hot tea,  
regular and decaf coffee

*Add Biscuits & Gravy or  
additional breakfast meat for \$2*

**\$15.50 PER PERSON**

## *Additional Services*

### PREMIUM CONTINENTAL

Assortment of Danishes and Muffins

Assortment of Bagels and Cream Cheese

Includes orange juice, hot tea,  
regular and decaf coffee

**\$7.50 PER PERSON**

### STANDARD CONTINENTAL

Assortment of Danishes and Muffins

Includes hot tea,  
regular and decaf coffee

**\$4.50 PER PERSON**

# Brunch

## BRUNCH BUFFET

*Choose one from each category*

Eggs: Housemade quiche, Scrambled Eggs,  
or Scrambled Eggs with Bell Peppers

Meat: Bacon, Sausage, or Ham

Potato: Redskin, Scalloped, Classic Hash  
Browns, or Cheesy Hash Browns

Griddle: Pancakes or French Toast

Entree: Herb Baked Chicken Breast,  
Chicken and Orchette Pasta, Honey Glazed  
Pork Loin, Pasta Primavera, Oven Fried  
Chicken, Chicken Piccata, Steak Tips with  
Wild Mushrooms, Traditional or  
Vegetable Lasagna

Includes orange juice, soft drinks,  
lemonade, hot & iced tea,  
regular & decaf coffee

*Add Biscuits & Gravy or  
additional breakfast meat for \$2*

*Additional Entree \$3 per person*

**\$15 PER PERSON**

*More than 50 people*

**\$20 PER PERSON**

*Less than 50 people*

*All packages include 15% gratuity and do not include sales tax. Custom menus are available, inquire within for details.*

# Sandwich Buffets

## DELI SANDWICH BUFFET

*Choice of two sandwiches:*

Turkey, Ham, Chicken or Tuna Salad  
Served on a selection of breads with  
American and Swiss Cheese,  
with lettuce, tomato and condiments

1 Bag of Chips per person

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

**\$10.95 PER PERSON**

## GRILLED SANDWICH BUFFET

*Guests can choose from:*

Half Pound Hamburger or Grilled Chicken  
breast. American and Swiss Cheese,  
lettuce, tomato, and condiments.

Potato Salad, Baked Beans and Coleslaw

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

**\$15 PER PERSON** (MORE THAN 50 PEOPLE)

**\$18 PER PERSON** (LESS THAN 50 PEOPLE)

## PULLED PORK BUFFET

Includes 1 pulled pork sandwich per person.

Served with baked beans, cole slaw  
& potato salad.

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

**\$16.50 PER PERSON**

## SOUP, SALAD & SANDWICH BUFFET

*Choose two from each category*

Soup:

Chicken tortilla, Chicken pot pie,  
Minestrone, or Broccoli cheddar

Sandwich:

Chicken salad, Tuna salad,  
Turkey, Ham, or Roast beef

Salad Bar Includes:

Iceberg, Romaine and Spring Mix.

Shredded carrots, bacon,  
broccoli, cucumber, parmesan, Bleu and  
mixed cheeses, croutons, tomatoes, ranch,  
Italian, and Caesar dressings.

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

**\$16.50 PER PERSON**

## TACO BUFFET

Includes 3 tacos per person, soft & hard  
shells. Ground beef and chicken, refried  
beans, lettuce, tomatoes, cheese, onions,  
salsa, sour cream and rice.

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

**\$16.50 PER PERSON**

*All packages include 15% gratuity and do not include sales tax. Custom menus are available, inquire within for details.*

# Plated Dinner

## 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  
\$22 per person

12 oz. Sirloin  
\$20 per person

6 oz. Airline Chicken Breast with  
choice of sauce:  
Picatta, Chasseur, or Chipotle cream  
\$18 per person

Lamb Chop  
\$32 per person

6 oz. Filet Mignon  
\$26 per person

12 oz. Prime Rib  
\$22 per person

## ADD ONS

*Marinated chicken \$5 per person*

*Shrimp skewer \$10 per person*

*Lobster tail \$15 per person*

# Buffet Dinner

## ENTREE SELECTIONS

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

Lasagna  
*Meat or Vegetable*

Baked Pasta with a  
Bolognese Sauce

Pasta Primavera

Linguini with  
Clam Sauce

Chicken Picatta

Walleye Picatta

Roast Sirloin of Beef

Roasted Salmon with  
Wilted Spinach

Prime Rib  
\$5 per person surcharge

**\$20 PER PERSON**  
2 Entrees

Roasted Turkey

Oven Fried Chicken

Chicken and  
Orchette Pasta

Traditional Pot Roast

Honey Glazed  
Pork Loin

Vegetable Risotto

Wild Mushroom  
Risotto

Steak Tips with  
Wild Mushrooms

Chicken Stir Fry

Chicken Marsala

**\$24 PER PERSON**  
3 Entrees

## STARCH

Duck Roasted Yukon Gold Potatoes

Smashed Redskin Potatoes

Roasted Redskin Potatoes

Wild Rice

Spanish Rice

Macaroni & Cheese

Cheesy Potatoes

Scalloped Potatoes

Boulongere

## VEGETABLES

Green Beans

Corn on the Cob

Buttered Corn

Broccoli Mornay

Cauliflower Mornay

Mixed Vegetables

Honey Glazed Carrots

*All packages include 15% gratuity and do not include sales tax. Custom menus are available, inquire within for details.*

# Hors D'Oeuvres & Extras

## Charcuterie Platter

*Includes marinated olives, pickled vegetables, grapes & crackers*

## Meat Platter

*\$24 per lb. serves 15*

## Cheese Platter

*\$25 per lb. serves 15*

## Vegetable Platter

*\$75 each, serves 25*

## Fruit Platter

*\$75 each, serves 25*

## Hummus with Pita Platter

*\$25 each, serves 25*

## Bruschetta

Choose from:

- Traditional
- Smoked Salmon & Goat Cheese
- Filet & Cream Cheese

*\$24 per dozen*

## Breaded Chicken Drumsticks

*\$18 per dozen*

## Chicken Wings

*\$10 per lb.*

## Spinach Dip with Pita Platter

*\$40 each, serves 25*

## Deviled Eggs with Lobster & Bacon

*\$24 per dozen*

## Jumbo Shrimp Cocktail

*\$34 per lb.*

## Housemade Spring Rolls

*\$30 per dozen*

## Chilled, Roasted Filet

*\$36 per lb.*

## Smoked Fish Platter

*\$30 per lb.*

Meatballs: Your choice of Swedish, Sweet & Sour, or BBQ

*\$40 per lb.*

## Stuffed Avocado

*\$8 each*

## Sliders & Mini Sandwiches

Choose from:

- Burger, cheddar, red onion & marmalade
- Smoked Salmon & cream cheese
- Traditional Rye or Turkey Rye
- Lobster Club
- BLT
- Fried Shrimp & Bacon

*\$24 per dozen*

*All packages include 15% gratuity and do not include sales tax. Custom menus are available, inquire within for details.*

# Dessert

## PLATED DESSERT

Key Lime Pie  
Carmel Apple Pie  
Homemade Cheesecake  
Chocolate Creme Brulee  
Duo of Cannolis  
Lemon Tart

\$6 PER PERSON

## DESSERT DISPLAY

Chocolate Dipped  
Strawberries  
Chocolate Mousse Cups  
Mini Cannoli  
Assorted Cookies  
Brownies

\$5 PER PERSON

# A La Carte

## BANQUET ROOM RENTAL

*Includes set up & tear down*

Two Hour (Minimum) Room Rental \$200  
Each Additional Hour \$75

## RECEPTION ROOM RENTAL

Six Hour Room Rental \$1,000  
Each Additional Hour \$75

## TERRACE RENTAL

Two Hour (Minimum) Room Rental \$200  
Each Additional Hour \$75

## LINEN RENTALS

*Table linens are available in black, white, or ivory*

Standard Table Linen \$8 each

Full Length Table Linen \$10 each

Chair Cover \$3 each

Chair Cover with Sash \$3.50 each

# Beverage Service

## STANDARD BAR

Amaretto	Gin	Sweet Vermouth	White Zinfandel
Bourbon	Orange Liquor	Tequila	Merlot
Coffee Cream Liquor	Peach Schnapps	Vodka	Cabernet
Dry Vermouth	Rum	Whiskey	Sauvignon
Irish Cream Liquor	Scotch		

Choice of one (1) Domestic Draft Beer with 2-3 hours of service.

Choice of two (2) Domestic Draft Beers with 4-5 hours of service.

2 HOUR SERVICE \$9.50 PER PERSON

4 HOUR SERVICE \$11.50 PER PERSON

3 HOUR SERVICE \$10.50 PER PERSON

5 HOUR SERVICE \$12.50 PER PERSON

## PREMIUM BAR

DiSaronno	Malibu	Bailey's	Cabernet Sauvignon
Bacardi	Dewars White Label	Orange Liquor	Chardonnay
Bombay Sapphire	Dry Vermouth	Peach Schnapps	White Zinfandel
Tanqueray	Sweet Vermouth	Seagrams 7 Crown	Merlot
Canadian Club	Jack Daniels	Tito's Vodka	Choice of two (2)
Captain Morgan	Jim Beam	Southern Comfort	Domestic Draft Beer:
Kahula	Jose Cuervo	Kettle One Vodka	<i>Budweiser, Bud Light, Molson,</i>
Crown Royal			<i>or Miller Lite</i>

2 HOUR SERVICE \$14.50 PER PERSON

4 HOUR SERVICE \$16.50 PER PERSON

3 HOUR SERVICE \$15.50 PER PERSON

5 HOUR SERVICE \$17.50 PER PERSON

## BEER & WINE

Cabernet Sauvignon, White Zinfandel, Chardonnay, and Merlot are included.

Choice of one (1) Domestic Draft Beer with 2-3 hours of service.

Choice of two (2) Domestic Draft Beers with 4-5 hours of service.

2 HOUR SERVICE \$8.50 PER PERSON

4 HOUR SERVICE \$10.50 PER PERSON

3 HOUR SERVICE \$9.50 PER PERSON

5 HOUR SERVICE \$11.50 PER PERSON

## ADDITIONAL SERVICES

Punch or Spiked Punch \$30 per bowl, serves 25	Champagne by the Bottle \$16 per bottle, 8 servings	Wine by the Bottle \$12 per bottle, 6 servings	Mimosa's \$38 per bowl, serves 25
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