

# 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 with a minimum of 50 guests.*

### EVENT POLICIES

*No outside 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 30 days after the deposit is placed; thereafter, the booking fee will be retained by Taylor Golf as liquidated damages. Pricing is subject to change.*

**\*\*PRICING FOR 2025\*\***

***All pricing subject to 6% sales tax and 15% operational fee***

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# Breakfast

# Brunch

## TRADITIONAL BREAKFAST BUFFET

- Scramble eggs or scrambled eggs with bell peppers
- Hash browns or diced 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*

**\$19.95 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**

*Breakfast and brunch menu pricing available for events that end by 2 p.m.*

## BRUNCH BUFFET

*Choose one per category*

### EGGS:

- House-made quiche  
*Choose two: spinach and feta, cheese and bacon, cheese and ham, cheese and sausage, just cheese*
- Scrambled eggs
- Scrambled eggs with bell peppers

### MEAT:

- Bacon
- Sausage
- Ham

### POTATOES:

- Redskin
- Scalloped
- Classic hash browns
- O'Brian hash browns
- Cubed cheesy hash browns

### SALADS

- Garden Salad
- Caesar Salad

### 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  
*+\$1.95 per person*
- Traditional lasagna
- Vegetable lasagna

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

**\$23.95 per person**

# Sandwich Buffets

## DELI SANDWICH BUFFET

*Choice of two sandwiches*

- Turkey • Chicken salad
- Ham • Tuna salad

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

- A bag of chips per person

**\$16.95 per person**

## GRILLED SANDWICH BUFFET

- Half pound hamburger
- or**

- Grilled chicken breast

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

- Potato salad, baked beans and coleslaw

**\$21.95 per person**

## PULLED PORK BUFFET

- Pulled pork sandwich
- Potato salad, baked beans and coleslaw

**\$20.95 per person**

*Sandwich buffet menu pricing available for events that end by 3 p.m.*

## SOUP, SALAD & SANDWICH BUFFET

### SANDWICH

*Choose two*

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

*Served with lettuce and a selection of breads. Assorted cheeses, tomato and condiments on side. Gluten free options available for an upcharge.*

### SOUP

*Choose two*

- Chicken noodle
- Chicken pot pie
- Minestrone
- Tomato basil
- Potato

### SALAD BAR

- Mixed and Romaine lettuce

*All salads come with shredded carrots, bacon, broccoli, cucumber, parmesan, croutons and mixed cheeses. Ranch, Italian and Caesar dressings available.*

**\$20.95 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*

**\$19.95 per person**

*All above food options include soft drinks, lemonade, hot and iced tea, regular and decaf coffee*

# 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  
**\$32 per person**

- 7 oz. Chicken breast with choice of sauce:

*Piccata, marsala, chardonnay or chipotle cream*

**\$23 per person**

- 7 oz. Filet Mignon  
**\$42 per person**

- 12 oz. Prime Rib  
**\$37 per person**

### ADD ONS

*Herb baked chicken \$8 per person*

*Lobster tail \$28 per person*

## STARCHES

- Duck roasted yukon gold potatoes
- Smashed redskin potatoes
- Roasted redskin potatoes
- Vegetable risotto
- Spanish rice
- Cheesy diced potatoes
- Scalloped au gratin 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 *+\$1.95 per person*
- Roast sirloin of beef *+\$1.95 per person*
- Roasted salmon with wilted spinach *+\$1.95 per person*
- Steak tips with wild mushrooms *+\$1.95 per person*
- Chicken stir fry
- Chicken marsala
- Prime rib *+\$5 per person*

**\$32 per person**

*Two entrees, buffet style*

*Two selections, one plated entree per guest*

**\$37 per person**

*3 entrees, buffet style*

## VEGETABLES

- Green beans
- Buttered corn
- Broccoli mornay *+\$0.50 per person*
- Cauliflower mornay *+\$0.50 per person*
- Mixed vegetables
- Honey glazed carrots

# Hot D'oeuvres & Extras

## CHARCUTERIE PLATTERS

Includes marinated olives, pickled vegetables, grapes & crackers

### MEAT PLATTER

- Salami and ham  
\$175, serves 50

### CHEESE PLATTER

- Cubed cheese platter  
with assorted crackers  
\$150, serves 50

## SLIDERS & MINI SANDWICHES

Choose two

- Burger, cheddar, red onion & marmalade \$36 per dozen
- BLT \$36 per dozen
- Traditional rye \$36 per dozen
- Turkey rye \$36 per dozen
  - Fried shrimp & bacon  
\$64 per dozen
  - Smoked salmon & cream cheese  
\$84 per dozen

## PLATED DESSERTS

Ask for details

**Starting at \$7 per person**

## DESSERT DISPLAY

Ask for details

**Starting at \$9 per person**

100 person minimum

## PARTY PLATTERS

### FRUIT PLATTER

\$150, serves 50

### VEGETABLE PLATTER

\$110, serves 50

### PITA PLATTER

Hummus, roasted red pepper dip and feta dip  
\$96, serves 60

### BRUSCHETTA

Choose from: Traditional (\$35 per dozen) or smoked salmon & goat cheese (\$38 per dozen)

### SPINACH DIP WITH PITA PLATTER

\$96, serves 60

### CHICKEN WINGS

\$16 per pound

### SHRIMP COCKTAIL

\$160, serves 25 (75 pcs)

### SPRING ROLLS

\$35 per dozen

### MEATBALLS

Your choice of Swedish, sweet & sour, or BBQ  
\$145 (100 pcs)

# A La Carte Rental Offerings

## BANQUET ROOM RENTAL

*Maximum capacity is 200 people, but may be less depending on set-up style*

### TERRACE RENTAL

*Minimum of 35 guest  
Maximum capacity is 100 guest,  
but may be less depending on  
set-up style*

- Mon-Thu

**\$125 per hour**

*Two hour (min.) room rental*

*Each additional hour*

**\$100 per hour**

### LIBRARY RENTAL

*Minimum of 35 guest  
Maximum capacity is 45 guest,  
but may be less depending on  
set-up style*

- Fri-Sun

**\$150 per hour**

*Three hour (min.) room rental*

*Each additional hour*

**\$125 per hour**

*Includes set up & tear down.*

PLEASE NOTE: All terrace servings are served on premium plasticware

## LINEN RENTALS

- Tablecloth (Black, white or ivory)

**Starting at \$8 (each)**

- Chair cover **\$3.50 (each)**
- Chair sash/band **\$0.50 (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
- Chardonnay
- Pinot Grigio

*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)*

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

*Cash bar or 'run a tab' options are available with a \$75 bartender fee for the first three hours; \$25 per each additional hour*

## BEER & WINE

- White Zinfandel
- Merlot
- Cabernet Sauvignon
- Chardonnay
- Merlot
- Pinot Grigio

*Choice of two domestic draft beers, 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)*

*5 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
- Pinot Grigio

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

*3 hour service, \$17 (per person)*

*4 hour service, \$19 (per person)*

*5 hour service, \$21 (per person)*

## ADDITIONAL SERVICES

- Punch, \$35 – serves 25
- Champaign toast, \$2.95 per person
- Spiked Punch, \$4.35 per person  
*For 3 Hours. Will be passed for the first ½ hour*
- Mimosa's, \$4.50 per person  
*For 3 Hours. Will be passed for the first ½ hour*
- Coffee, tea and soft drinks, \$3.50 per person