

GOLF OUTINGS

at Lakes of Taylor

For outing inquiries
contact

(734) 287-2100

agrant@cityoftaylor.mi.gov

Scan to fill
out inquiry

2026

PACKAGES AND PRICING



Lakes
of Taylor Golf Club

A LA CARTE OUTING SERVICES

GOLF & CART

- **18-Holes of golf with cart** **Monday - Thursday starting at \$50/player, Fridays starting at \$80/player, Saturdays & Sundays starting at \$92/player**
Includes 3 hours of banquet room, use of our online outing planning software, curbside bag drop service, printed scorecards, printed cart signs, post-event scoring, registration tables, prize tables, contest markers, and scoring for the event.
- **Driving Range \$5/golfer**

BREAKFAST SELECTIONS

- **Standard Continental Breakfast \$8/person**
Includes assorted muffins & Danishes with regular/decaf coffee & hot tea.
- **Premium Continental Breakfast \$10/person**
Includes assorted muffins & Danishes, bagels & cream cheese, orange juice, regular/decaf coffee & hot tea.
- **Breakfast Buffet \$17/person**
Includes scrambled eggs, breakfast potatoes, sausage, bacon, pancakes, orange juice, regular/decaf coffee & hot tea.
- **Pick Two - Bloody Mary Bar, Screwdriver Bar or Mimosa Bar \$7/person**
- **Coffee \$2/person**

LUNCH AT THE TURN

- **Hot dog, Chips & Pop \$7.50/person**
- **Hot dog, Chips & Pop or Draft Beer \$9/person**
- **Pick Two (hot dog, kielbasa, or deli half wrap) \$12/person**
Served with chips & pop or draft beer

Halal meat available for additional upcharge. \$

ON-COURSE SERVICES

- **Domestic Beverage Cart Package \$25/person**
- **Premium Beverage Cart Package \$30/person**
- **Beverage Cart Tickets \$4/each**
Redeemable from the beverage cart for:
Domestic canned beer, soft drinks, chips & candy

POST-EVENT FOOD

(Choose one option)

- **Buffet Dinner Options \$23/person**
- **Premium Dinner Options \$25/person**
- **Additional Premium Dinner Options \$5/person**

POST-EVENT BEVERAGE

- **Two-hour Standard Open Bar \$12/person**
- **Three-hour Standard Open Bar \$14/person**
- **Two-hour Premium Open Bar \$18/person**
- **Three-hour Premium Open Bar \$20/person**
- **Soft Drinks Bar \$3.50/person**

POST-EVENT MEAL OPTIONS

*Linen tablecloths and napkins are included with the post-event options.

BUFFET DINNER OPTIONS

- **Burger Bar**

Includes 1/2 lb. burger, Swiss/American cheeses, lettuce/tomato/condiments. Served with baked beans and choice of coleslaw or potato salad.

- **Pulled Pork Buffet**

Includes pulled pork and buns. Served with coleslaw and choice of baked beans or potato salad.

- **Taco Buffet**

Includes ground beef, soft and hard taco shells, refried beans, lettuce, tomatoes, onion, cheese, salsa and sour cream.

- **Bone-in Chicken Buffet**

Includes bone-in chicken. Chef's choice of potato and vegetable, plus fresh garden salad and dinner rolls.



PREMIUM DINNER OPTIONS

- 12oz New York Strip(Upcharge/Market price)
- 6oz Filet Mignon(Upcharge/Market price)
- Roasted Salmon with Spinach(\$1.25 Upcharge)
- Roast Sirloin or Beef (\$1.25 Upcharge)
- Steak Tips w/ Wild Mushrooms(\$1.25 upcharge)
- Oven Fried Chicken
- Marinated Chicken
- BBQ Chicken
- Baked Pasta with Bolognese Sauce
- Penne Pasta (Alfredo, Meat or Marinara)
- Chicken Piccata
- Chicken Marsala
- Chicken Stir Fry
- Meat Lasagna
- Vegetable Lasagna
- Pasta Primavera
- Swedish Meatballs
- Italian Sausage & Peppers
- Pork Tenderloin

STARCH OPTIONS

- Duck Roasted Yukon Gold
- Cheesy “Diced” Potatoes
- Au Gratin Potatoes
- Redskin Potatoes
- Smashed Redskins
- Scalloped Potatoes
- Spanish Rice
- Wild Rice
- Mac & Cheese

Premium dinner options are inclusive of one starch, chef's choice vegetable, warm dinner rolls, fresh garden salad with ranch and Italian dressing.



Halal meat available for additional upcharge. \$

ADDITIONAL MEAL OPTIONS

APPETIZERS

• Cold Platters

- **Vegetable Tray \$110/each**

For approximately 50 ppl

- **Fruit Tray \$150/each**

For approximately 50 ppl

- **Cheese and Cracker Tray \$150/each**

For approximately 50 ppl

- **Hummus with Pita Chips \$96/each**

For approximately 60 ppl

- **Spinach Dip with Pita Chips \$96/each**

Choice of hot or cold, for approximately 60 ppl

- **Shrimp Cocktail \$160/75 pieces**

For approximately 25 ppl

- **Charcuterie Platters Market Price**

Includes cured meats, assorted cheeses, olives, vegetables, grapes and crackers

• Mini Sandwiches

- **Burger Sliders \$48/dz.**
- **Traditional Reuben \$48/dz.**
- **Turkey Reuben \$48/dz.**
- **BLT \$48/dz.**
- **Smoked Salmon & Goat Cheese \$84/dz.**
- **Fried Shrimp & Bacon \$64/dz.**

- **Chicken Wings \$16/lb.**

- **Homemade Spring Rolls \$35/dz.**

- **Meatballs \$145/100 pieces**

Choice of Swedish, BBQ or Sweet and Sour

• Bruschetta

- **Traditional \$35/dz.**

- **Smoked Salmon & Goat Cheese \$38/dz.**



DESSERT OPTIONS

• Mini Dessert Table Starting at \$9/person

Includes chocolate dipped strawberries, mini cheesecakes, mini cannoli, assorted cookies & brownies.

• Plated Dessert Starting at \$7/person

Choice of one:

- **Brownies**
- **Sheet Cake**
- **Assorted Cookies**
- **Mini Cannolis**

*18% operational fee will be added to all post-event food and beverage items.

CUSTOM
MENU ITEMS
AVAILABLE
UPON
REQUEST