

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 2026****

All pricing subject to 6% sales tax and 18% operational fee

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

Inquiries for **Taylor Meadows**,
contact: kbarbee@cityoftaylormi.gov
(734) 287-1633

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

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) **\$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