

Wedding Packages

pricing for the 2026 season

For questions and inquiries, please contact
Abigail Portmann for
Lakes of Taylor and **Kim Barbee** for **Taylor Meadows**



www.taylorgolf.com



Contact Abigail Portmann



aportmann@cityoftaylormi.gov



(734) 287-1655



Contact Kim Barbee



kbarbee@cityoftaylormi.gov



(734) 287-1633

Photo courtesy of Golden May Media LLC

*All pricing is subject to change



Wedding Ceremony Package

The Perfect Beginning To Your Happily Ever After!

Your wedding ceremony should have as much character and individuality as you do. You'll find that at Lakes of Taylor Golf Club. The soothing sound of the surrounding waterfall, elegant decor of natural wood and stone: a stunning backdrop that will leave you, and your guests, inspired.



Ceremony Site Rental

Site rental for your ceremony includes

- Use of terrace for ceremony
- Wedding arch
- Signs for directing guests
- Site use for one hour rehearsal

\$1,000





All Inclusive Wedding Packages

Select your Wedding Package

Gold Wedding Package

Premium **Buffet** Dinner Service

Includes two entrees, vegetable, and potato. Fresh garden salad, rolls, soft drinks, coffee and tea

\$72 PER PERSON

Friday or Sunday

\$74 PER PERSON

Saturday

100 adult guest minimum

Diamond Wedding Package

Premium **Plated** Dinner Service

Includes two entree choices (one per person), vegetable, and potato. Fresh garden salad, rolls, soft drinks, coffee and tea

\$76 PER PERSON

Friday or Sunday

\$79 PER PERSON

Saturday

100 adult guest minimum

Packages Include:

Hall Rental:

- 6 hours of room use
- Set-up and clean-up of hall facilities
- Tables dressed with linens, skirting, linen napkins
- Chair covers with colored bands or bows

Hors D'oeuvres Display

Display of Cheese and Crackers, Vegetables and Dip Platter & Meatballs with Choice of Sauce

5 Hour Bar Service:

Standard bar service throughout the event including mixed drinks, wine, beer, soft drinks, coffee and tea

***Upgrade to premium bar: \$7 / person**

We reserve the right not to serve Intoxicated patrons

Wedding Cake or Cupcakes

Cake will be cut and displayed for guests, napkins included

MI Sales Tax

and 18% Operational Fee NOT Included





A la Carte Services

Reception Room Rental:

- 5 hour rental..... \$1,000
- Additional hour..... \$125 per hour

Includes set up of all guest and vendor tables, linen table covers, napkins, and skirting.

**Subject to space availability*

Linen Options

- Table linen..... starting at \$8 each
- Standard chair cover..... \$3.50 each
- Chair sash/band..... \$0.50 each
- Colored linen napkin..... starting at \$0.35 each

Wedding Cake or Cupcakes

- Choice of cake or cupcakes..... \$5 per person
- Cake will be cut & displayed for guests; plates, forks & napkins included

**Additional fees may apply,
please inquire with Event Facilitator*

Additional Set Up/Tear Down of Decorations

Please inquire with the Event Facilitator about additional set up services from the Lakes of Taylor Staff.

**Additional fees may apply*



Dinner Packages

All **BUFFET** packages include warm rolls, soft drinks, reg/decaf coffee, hot tea

Minimum 50 guest guarantee - Includes 3 hours of room rental

- Two entrées..... \$32 per person
- Three entrées..... \$37 per person

Choice of Entrées:

- | | | |
|--------------------------|-------------------------|---------------------------|
| • Chicken Piccata | • Pasta Primavera | • Wild Mushroom Risotto |
| • Chicken Marsala | • Baked Pasta with | • Steak Tips with Wild |
| • Honey Glazed Pork Loin | Bolognese Sauce | Mushrooms |
| • Oven Fried Chicken | • Roast Sirloin of Beef | (+\$1.95/person) |
| • Walleye Piccata | (+\$1.95/person) | • Roasted Salmon with |
| (+\$1.95/person) | • Traditional Pot Roast | Wilted Spinach |
| • Chicken & | • Meat Lasagna | (+\$1.95/person) |
| Orecchiette Pasta | • Vegetable Lasagna | • Chicken Stir Fry |
| • Roasted Turkey | • Vegetable Risotto | • Prime Rib (+\$5/person) |

Choice of one Starch:

- Smashed Redskin Potatoes
- Roasted Redskin Potatoes
- Scalloped Potatoes
- Wild Rice Pilaf
- Spanish Rice
- Duck Roasted Yukon Gold Potatoes
- Potatoes Boulangère
- Diced Cheesy Potatoes

Choice of one Vegetable:

- Green Beans
- Buttered Corn
- Broccoli Mornay
- (+\$0.50/person)
- Cauliflower Mornay
- (+\$0.50/person)
- Mixed Vegetables
- Honey Glazed Carrots

- Add a Carving Station for \$45 -

Choice of Salad:

- Fresh Garden Salad with Italian & Ranch Dressing
- Michigan Salad with Balsamic Vinaigrette
- Caesar Salad with Caesar Dressing

MI Sales Tax

and 18% Operational Fee NOT Included





Dinner Packages

All **PLATED** packages include warm rolls, soft drinks, reg/decaf coffee, hot tea

Minimum 50 guest guarantee - Includes 3 hours of room rental

Choice of Two Entrées:

- 12oz. New York Strip
- 12oz. Sirloin
- 6oz. Filet Mignon
- 12 oz. Prime Rib
- 6 oz. Chicken Breast
with choice of sauce:
Piccata, Chardonnay,
Marsala or Chipotle cream

Choice of Salad:

- Fresh Garden Salad with Italian & Ranch Dressing
- Michigan Salad with Balsamic Vinaigrette (+\$1.95/person)
- Caesar Salad with Caesar Dressing

Choice of One Starch:

- Smashed Redskin Potatoes
- Roasted Redskin Potatoes
- Diced Cheesy Potatoes
- Potatoes Boulangère
- Scalloped Potatoes
- Duck Roasted Yukon Gold Potatoes
- Wild Rice Pilaf
- Spanish Rice

Choice of One Vegetable:

- Green Beans
- Buttered Corn
- Broccoli Mornay (+\$1.95/person)
- Cauliflower Mornay (+\$1.95/person)
- Mixed Vegetables
- Honey Glazed Carrots

Add Ons:

- Marinated Chicken \$8 per person
- Shrimp Skewer \$10 per person
- Lobster Tail \$28 per person

**MI Sales Tax
and 18% Operational Fee NOT Included**





Hors D'oeuvres

- Chicken Wings \$16 / pound
- Shrimp Cocktail..... \$160, serves 25 (50 pcs)
- Spring Rolls..... \$35 / dozen
- Bruschetta..... \$35 / dozen
- Meatballs (Swedish, Sweet & Sour or BBQ)..... \$145, serves 50 (100 pcs)
- Smoked Salmon and Goat Cheese..... \$38 / dozen

Sliders & Mini Sandwiches (pick two) \$36 / dozen

- Burger: Cheddar, Red Onion & Marmalade
- BLT
- Traditional Reuben
- Turkey Reuben
- Fried Shrimp & Bacon (+\$28 per dozen)
- Smoked Salmon & Cream Cheese (+\$48 per dozen)

Platters for 50 Guests

- Charcuterie Platter.....\$16 / pound
(marinated olives, pickled vegetables, grapes, crackers)
- Meat Platter..... \$160, serves 25, (50 pcs)
(salami, capicola, roast beef)
- Cubed Cheese Platter \$150
- Spinach Dip with Pita\$96
- Vegetable Platter\$110
- Fruit Platter\$150
- Hummus with Pita\$96

Dessert

Please inquire about seasonal desserts available for your event!

**MI Sales Tax
and 18% Operational Fee NOT Included**



Beverage Service

Standard Bar

Amaretto - Bourbon - Coffee Cream Liqueur - Coconut Rum - Dry Vermouth
Domestic Draft Beer - Gin - Irish Cream Liquor - Orange Liquor - Peach
Schnapps - Rum - Scotch - Sweet Vermouth - Tequila - Vodka - Whiskey
Cabernet Sauvignon - Chardonnay - White Zinfandel - Merlot - Pinot Grigio

- 2 hour service..... **\$10 per person**
- 3 hour service..... **\$12 per person**
- 4 hour service..... **\$14 per person**
- 5 hour service..... **\$16 per person**

Premium Bar

Bailey's Irish Cream - Bacardi - Bombay Sapphire - Canadian Club -
Captain Morgan Spiced Rum - Disaronno - Kahlúa - Crown Royal -
Dewars White Label - Dry Vermouth - Jack Daniels - Jim Beam - Jose Cuervo -
Kettle One Vodka - Malibu Coconut Rum - Orange Liqueur - Peach Schnapps -
Seagrams 7 Crown - Southern Comfort - Sweet Vermouth - Tito's Vodka -
Cabernet Sauvignon - Chardonnay - Merlot - White Zinfandel - Pinot Grigio
Choice of 2 Domestic Draft Beers:

Budweiser, Bud Light, Miller Lite, Labatt Blue or Labatt Blue Light

- 2 hour service..... **\$15 per person**
- 3 hour service..... **\$17 per person**
- 4 hour service..... **\$19 per person**
- 5 hour service..... **\$21 per person**

Beer & Wine

Domestic Draft Beer - Cabernet Sauvignon
White Zinfandel - Chardonnay - Merlot

- 2 hour service..... **\$9 per person**
- 3 hour service..... **\$11 per person**
- 4 hour service..... **\$13 per person**
- 5 hour service..... **\$15 per person**

Additional Services

- Champagne Toast..... **\$2.95 per person**
- Punch..... **\$35 per bowl, serves 25**
- Spiked Punch..... **\$4.35 per person**
- Mimosas..... **\$4.50 per person**
- Unlimited Soft Drinks, Coffee & Tea..... **\$3.50 per person**



Policies & Procedures

Payment Schedule & Deposits

Accepted forms of payment: cash, check (personal checks not accepted after two weeks prior to event), MasterCard, Visa, American Express & Discover

Deposit & Cancellation:

- An \$800 booking deposit is required to reserve your wedding date
- You may cancel your event at any time
- You must cancel 30 days after placing your deposit to receive a booking deposit refund

14 Days Prior to Event by 5 p.m.

- All linen color choices must be finalized
- Wedding details checklist is due
- Menu & beverage selections due
- The final guest list count is due. Your final guest count includes vendors (photographer, DJ, etc.)
- Final payment due based on the final guest count or guaranteed minimum, whichever is greater.

Venue Policies

- All events must end no later than 12 a.m. (midnight). The venue must be vacated completely by 1:00 a.m.
- The bridal suite is available two hours prior to your event start time.
- Per the State of Michigan Liquor Licensing Requirements, all alcoholic beverages consumed on the premises must be provided by the venue.
- The venue upholds a "No shot, no doubles" policy
- Per the Wayne County Health Department Regulations & Taylor Golf Venue Policies, any remaining food must be disposed of & no carry-outs will be permitted.
- No outside food, other than desserts by a professional bakery or candy buffets are permitted.
- Any outside decorations must be approved by the Event Facilitator.
- Glitter, confetti or rice are not permitted; Silk flowers are not permitted on the terrace.
- Event bars will have tip jars unless it has been otherwise requested. The request must be made 14 days prior upon finalizing the event, & there will be a charge of \$100 applied to the event.



Policies & Procedures

continued...

Room Capacities:

- The terrace (ceremony site) at the Lakes of Taylor Golf Club can accommodate 100 guests seated, & allows for additional standing guests.
- The Lakes of Taylor Golf Club reception room can accommodate a maximum of 184 guests with a plated dinner service & 176 with a buffet dinner service.
- The Taylor Meadows Golf Club reception room can accommodate a maximum of 150 guests.

Fees:

- Pricing does not include Michigan 6% sales tax and 15% Operational Fee

Marketing:

- By entering into a contract with the Lakes of Taylor Golf Club or Taylor Meadows Golf Club, you are authorizing the use of images from your event for venue marketing purposes.

Food Tasting:

- A food tasting is provided for the bride and groom that have signed a contract for their wedding event and paid the deposit. Arrange a date and time with the Event Facilitator.

On-site Photography

- Photo opportunities are available on the grounds of each location. Please inquire with Event Facilitator.

Ceremony at Lakes of Taylor Golf Club

- Use of sound system is available, however music coordination is not included for ceremonies.
- A minister/officiant is **NOT** provided.
- Glitter, confetti and rice are **NOT** permitted.

*Additional guidelines and restrictions may apply.
Please inquire with Event Facilitator.*



It's All in the Details...

Wedding Day Checklist

Please complete and provide to Event Facilitator no later than 14 days prior to event.

Final Guest Count (this includes photographers, videographers, DJ, etc. as well as head table). _____

Ceremony start time (if applicable): _____ Unity sand/candle/wine box table needed? ☐ ^Y ☐ ^N

Ceremony rehearsal date and time: _____ ☐ Provide list of bridal party names & titles (ex. MOH, Best Man) in order

Will you be utilizing the bridal suite (available 2 hours prior to event start)? ☐ ^Y ☐ ^N Arrival time: _____

Reception start time: _____ Reception end time (no later than midnight): _____

Linen selections Napkin color: _____ Linen color: _____

Head/Sweetheart Table

Head table **or** Sweetheart table (circle one) Number of guests at table (including Bride & Groom): _____

Are you providing custom champagne flutes? ☐ ^Y ☐ ^N

☐ Champagne toast for head table? Are all guests 21 or older? ☐ ^Y ☐ ^N

☐ Champagne toast for all guests? Are all guests at head table 21 or older? ☐ ^Y ☐ ^N

Musical Entertainment

☐ DJ **or** ☐ Band Name of DJ or Band _____

Entertainer's phone number _____ Entertainer's email address _____

Cake/cupcake table? ☐ ^Y ☐ ^N Cake/cupcake vendor name: _____

Vendor's phone number _____ Vendor's email address _____

Specific cake instructions: _____ Are you providing decorative cake knife/server? ☐ ^Y ☐ ^N
(*Ex. save the top cake)

Seating assignment table ☐ ^Y ☐ ^N **or** Seating assignment table ☐ ^Y ☐ ^N Favor table ☐ ^Y ☐ ^N

Gift table ☐ ^Y ☐ ^N

Additional Vendors:

Company name: _____ Contact name: _____

Phone number _____ Email address _____