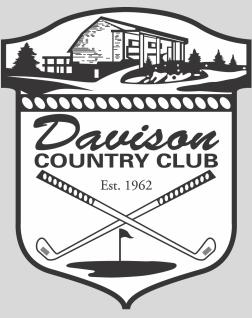
Wedding Packages 2021





Davison Country Club 9515 E Lippincott Blvd Davison, Mi 48423 810-658-5211 x5 nicolew.dcc@gmail.com dccdac.com

All Wedding Packages Will Include The Following

Dinner Service of Your Choosing

Buffet, Plated & Stations Options Available

Five Hour Open Bar

Liquor, Beer, Wine & Soft drinks

Appetizers

Choice of 2 House Specialties

Champagne Toast

For the Head Table

Cake Cutting & Service

Full China Service

Table Linens & Table Skirting

White, Black or Ivory Table Tops Choice of Colored Linen Napkin White Skirting with Lighting

Full China Service

Room Rental

6 Hour Reception (Must end by Midnight) Room Access Starting at 9am

Expert Coordination

Round of Golf

4 Players with Carts Subject to Availability

Complimentary Tasting

A complimentary tasting is offered to all booked couples







One Hour Unlimited Station Hors D'oeuvres

(Choice of Two)

Vegetable Display w/ Ranch Dill Dip
Spinach Dip w/ Tortilla Chips
Tomato Bruschetta
Wing Dings w/ Dipping Sauce
Fresh Fruit Display
Tempura Chicken w/ Twin Sauces
Chinese Spring Rolls w/ S&S Sauce
Cocktail Meatballs

Open Bar Selections

Includes soft drinks, mixes and garnishes

<u> Liguor</u>

Aristocrat Vodka, Aristocrat Gin, Aristocrat Rum Canadian House Whiskey, Black Velvet, Tequila, Triple Sec Peach Schnapps, Amaretto, Irish Cream, Coffee Liquor

Wine

Cabernet, Merlot, Chardonnay, Pinot Grigio White Zinfandel and Moscato

Beer

2 Draft Beer Selections

Call Upgrade \$3 per person, Premium Upgrade \$5 per person Top Shelf Upgrade \$8 per person



Buffet Dinner Gervice

2 Entrée \$45 per person \$42 Friday or Sunday 3 Entrée \$48 per person \$45 Friday or Sunday

Entrees

Chicken Piccata, Chicken Marsala, Champagne Chicken
Southern Fried Chicken, Chicken Havarti
Roasted Turkey w/Stuffing, Rosemary Roasted Pork Loin
Baked Ham, Hawaiian Baked Ham
Salmon with Lobster Cream or Lemon Dill Sauce
Sliced Beef Bordelaise, Beef Tips & Noodles
Beef or Vegetarian Lasagna, Italian Sausage Pasta
Penne Pasta w/ Marinara, Meat or Alfredo Sauce
Roasted Prime Rib* additional \$4 per person
Roast Beef Tenderloin* \$6 per person

Starch Selection

Garlic Smashed Red Skins & Gravy (Beef or Chicken)
Scalloped Potatoes, Au Gratin Potatoes
Rosemary Roasted Red Skins, Rice Pilaf
Four Cheese Macaroni

Vegetable Selection

Green Bean Almandine, Green Bean Casserole California Medley, Zucchini Medley, Buttered Corn Glazed Baby Carrots, Broccoli w/ Cheese Sauce

All dinner buffets will be served with tossed salad and 3 dressings chef's choice deli salad, dinner rolls and butter.

Plated Dinner Service

\$49 per person \$46 Friday or Sunday

Served with garden tossed salad warm roll baskets & butter

Entrees Selections

\$1 per person upcharge for multiple meal options No additional charge for vegetarian option or kids meals

Beef

12oz Ribeye*, 12oz New York Strip*, 8oz Filet add \$6 12oz Prime Rib add \$4 All Steaks served w/ choice of Bearnaise or Sautéed Mushrooms and Zip Sauce

Chicken

Piccata, Marsala, Champagne Cordon Blue or Havarti

Seafood

Salmon with Lobster Cream or Lemon Dill Whitefish

Duet Plate

50z Filet* & Chicken Choice 50z Filet* & Shrimp Scampi add \$3 Surf & Turf- Market Price

Vegetarian

Vegetarian Lasagna, Pasta Ala Roma Vegetarian Fettuccini Alfredo

Potato

Garlic Smashed Red Skins, Baked Au Gratin Potatoes, Rice Pilaf Rosemary Roasted Red Skins

Vegetable

Green Bean Almandine,, Buttered Corn California Medley, Zucchini Medley Glazed Baby Carrots

Haditional Bar Dervices Bar upgrades will be in addition to house bar

Call Upgrade \$3

Liquor: Smirnoff Vodka, Smirnoff Raspberry Smirnoff Orange, Smirnoff Vanilla, Bacardi, Captain Morgan Cruzan Coconut Rum, Seagram's Gin, Seagram's 7 Whiskey Famous Grouse, Margaritaville Gold Wine: Cabernet, Merlot, Pinot Noir Pinot Grigio, Chardonnay, Moscato, White Zinfandel **Beer:** 2 Draft Beer Selections

Premium Upgrade \$5

Liquor: Tito's, Smirnoff Raspberry, Smirnoff Orange, Smirnoff Vanilla Bacardi, Captain Morgan, Malibu Coconut Rum, Tanqueray Seagram's 7 Whiskey, Jack Daniel's, Jim Beam Famous Grouse, Dewar's, Jose Cuervo Gold Bailey's, Kahlua

Wine: Cabernet, Merlot, Pinot Noir, Red Blend Pinot Grigio, Chardonnay, Moscato, White Zinfandel, Riesling **Beer:** 1 Domestic & 1 Seasonal Draft Beer Selection

Top Shelf Upgrade \$8

Liquor: Tito's, Grey Goose, Kettle One, Effen Blood Orange Effen Black Cherry, Tanqueray, Bombay Sapphire Captain Morgan, Bacardi, Malibu, Seagram's 7 Whiskey Jack Daniel's, Jameson Irish Whiskey, Crown Royal Crown Regal Apple, Dewar's, Chivas Regal, Maker's Mark Bulleit Bourbon, Cabo Wabo, Jose Cuervo Gold, Disarrono, Bailey's, Kahlua

Wine: Selected Premium Wines

Beer: 1 Domestic & 1 Premium Draft Beer Selection

Late Night Snacks

Ordered for half of original guest count

Pizza Party

Pepperoni & Cheese Pizza Breadsticks & Dipping Sauces \$4

Mexican Munchies

Tortilla Chips, Queso Dip, Sour Cream, Salsa Mini Tacos, Mexican Pizza

\$4

Sliders & French Fries

Hamburger & Cheese Burger Sliders Topped with Pickle & Onion Straight Fries & Seasoned Waffle Fries \$5

Rehearsal Dinner Pizza Buffet

A Variety of Cheese, Pepperoni, Meat Lovers and Veggie Pizza, Breadsticks Garden Tossed Salad with 3 Dressings \$14

Ask our event specialist for additional options!

Bridal Showers

Davison Country Club Brides will receive waived room rental fees and a complimentary Mimosa Punch Bowl!

Kids Meals and Minor Pricing

Guest Age 13-20

\$15 reduction of package price

Children Age 4-12

Buffet Package- \$13 Plated Package, Chicken Tenders & French Fries- \$13

Children 3 & Under

Buffet- Complimentary Plated Package, Chicken Tenders & French Fries- \$6 (If Ordered)

Additional Options

Outdoor Ceremony \$350

Includes use of locker rooms

Set up and tear down of white folding chairs

Indoor Ceremony \$100

Includes guest access 1 hour prior to reception Set up and tear down of ceremony chairs

Linen Upgrade

Price varies by product

Chair Covers & Sash

\$3.25 installed

Outside food or beverages (including alcohol) is strictly prohibited and may not be brought onto the premises at anytime.

Proper ID is required.

Exceptions made for bakery cakes and deserts.

Due to very strict health codes, no banquet client or guest may take home food or beverages left over from their function

Acceptance of this reservation does not guarantee a current price quotation as prices are subject to change.

Entertainment must conclude promptly at 12:00 am
Bar Services will end 15 minutes prior to end time of your function.

All items must be removed after the conclusion of your function unless prior arrangements have been made with management approval.

Davison Country Club is not responsible for any personal or rented items left at the closing of your function.

All prices subject to 18% service fee & 6% sales tax

If you are not presently a member of Davison Country Club, a membership must be obtained. A social membership is available for \$300 and is valid for 1 year. For this year you will not be responsible for clubhouse minimums. You will be welcomed to use our bar, dining facilities, attend clubhouse functions, host events and golf twice per month (Green fees apply). We hope that you enjoy our ambiance often and continue on with your membership!