GREAT OAKS COUNTRY CLUB



2023 All-Inclusive Packages



HOSTING WEDDINGS SINCE 1971

nclusive Wedding Tackages

We understand how overwhelming it can be planning your big day. To assist with the planning process we created all-inclusive wedding packages! These packages will not only include a 6-hour reception, 5 hour bar, delectable meal options, they will also include the following:

Five Hour House Bar

The bar package will be comprised of Seagram's 7 Whiskey, Jim Beam Bourbon, Dewar's Scotch, Pinnacle Vodka, Bacardi Superior Rum, Seagram's Extra Dry Gin, Schnapps, mixers, domestic and imported bottled beer, our house wine and fountain soft drinks.

Room Rental

Your room rental includes our elegant facility along with staff set- up and breakdown of your head table, guest tables, cake table, gift table and any other tables you require to make your day truly yours. Individual place settings will be complete with all necessary silverware, glassware and China.

Taxes & Service Charges

Your package price already includes 6% sales tax & 20% service fee.

Valet

Valet Service is included for all weddings and a "complimentary valet" sign will be on display throughout your event.

Linens

All packages include chair covers, napkins, and specialty tablecloths for your guests tables, head table, cake table, gift table, place card table, and 4 high-top tables, Provided by Luxe Linens and Events, some restrictions may apply.

Champagne Toast

It is our pleasure to provide a complimentary champagne toast for the head table.

Acrylic Charger Plates

Your choice of acrylic charger plate in silver or gold.

Tasting

Tastings are complimentary for all clients that have booked their reception with Great Oaks. Up to six total guests may attend including the bride and groom. Tastings are done by appointments only during the months of April– November.

Golf Cart Escort

One of our knowledgeable staff members will be delighted to escort the Bride and Groom to our picturesque course locations to ensure you have stunning photos of your special day.

Day Of Coordinator

We want your day to be better than you could ever imagine. To ensure this, we will provide you with a day of coordinator that will be by your side from the start of the reception through dinner. To assist with planning the perfect day, we included a standard timeline example to use as a guide.



Example Day of Cimeline

10	~~~~
6:45pm	

Reception begins with Cocktails/ Hors D'oeuvres on Terrace and in first portion of ballroom, Bridal party taking photos

Wall opens - Guests transition into Main Dining Room

6:50pm

7:00pm

6:00pm

Bridal Party gets lined up in Main Foyer

Bridal Party introduced into Main Dining Room (bar closes for 1/2 hour)

- 7:15pm Bride & Groom to cut cake, then transition to dining table for speeches
- 7:30pm Dinner begins, Bar re-opens
- 8:30pm Cake/ deserts served or displayed
- 9:00pm First Dance, Bridal Party & Family Dances
- 9:15pm Party Time! :)
- 11:30pm Bar closes for the evening
- 12:00am Reception ends, DJ/ band plays last song
- 12:30am Last of guests leave

THIS TIMELINE IS A STANDARD EXAMPLE AND IS NOT SET IN STONE, EACH WEDDING IS UNIQUE AND MAY HAVE CUSTOM ADJUSTMENTS NEEDED



Silver Package

Hors D' Oeuvres

<u>ONE DISPLAYED HORS D' OEUVRE</u> Seasonal Vegetable Crudités Complete with Ranch Dip OR Cheese Board Display with Assorted Gourmet Crackers

<u>ONE TRAY PASSED HORS D' OEUVRE</u> Curried Chicken Satay, Thai Peanut Sauce Italian Sausage & Feta Stuffed Mushroom Caps Mozzarella, Tomato, Basil Skewers, Balsamic Glaze Spinach Strudel & Tzatziki Sauce Tomato & Olive Bruschetta Wild Mushroom & Goat Cheese Tartlet

Starters

SALAD COURSE Garden Salad Accompanied By Freshly Baked Rolls & Butter

Two DRESSING OPTIONS Raspberry Vinaigrette Red Wine Vinaigrette White Balsamic Ranch

Main Course

PLEASE CHOOSE ONE OF EACH

ENTRÉE SELECTIONS Bistro Tenderloin Steak Chicken Piccata Chicken Romano Herb Encrusted Salmon Lemon Sole w/ Tropical Fruit Salsa Pasta Primavera (complete dish) <u>STARCH SELECTIONS</u> Butter Parsley Yukon Gold Potatoes Garlic Whipped Potatoes Herb Roasted Redskin Potatoes

<u>VEGETABLE SELECTIONS</u> Green Bean Almondine Honey Glazed Carrots & Parsnips Seasonal Vegetable Medley

Five Hour House Bar

Seagram's 7 Whiskey, Jim Beam Bourbon, J&B Scotch, Pinnacle Vodka, Cruzan Aged Rum, Seagram's Extra Dry Gin, Mixers, Heineken, Corona, choice of 2 light and 2 Import beers as well as our four house wine selections and sodas

\$135 PER PERSON ALL-INCLUSIVE

Includes Service Fee, Sales Tax, Room Rental, Valet, Chair Covers, and Linens



Hors D' Oeuvres

DISPLAYED HORS D' OEUVRES Seasonal Vegetable Crudités Complete with Ranch Dip YOUR CHOICE: Cheese Board Display with Assorted Gourmet Crackers

OR Seasonal Sliced Fruit Display <u>Two Tray Passed Hors D' OEUVRES</u> Beef Tenderloin Crostini, Horsey Sauce & Onion Confit Coconut Shrimp & Apricot Horseradish Curried Chicken Satay, Thai Peanut Sauce Italian Sausage & Feta Stuffed Mushroom Caps Mozzarella, Tomato, Basil Skewers, Balsamic Glaze Smoked Cheddar Grilled Cheese & Tomato Soup Shooter Wild Mushroom & Goat Cheese Tartlet Spinach Strudel & Tzatziki Sauce Tomato & Olive Bruschetta

Starters

<u>SALAD COURSE</u> Garden Salad or Bounty Salad Accompanied By Freshly Baked Rolls & Butter Two DRESSING OPTIONS Raspberry Vinaigrette Red Wine Vinaigrette White Balsamic Ranch

Main Course

PLEASE CHOOSE ONE OF EACH

<u>ENTRÉE SELECTIONS</u> Chicken En Croute Filet Mignon Chicken Piccata Chicken Romano Herb Encrusted Salmon Crab Stuffed Lemon Sole Baked Portobello Ratatouille (complete dish)

STARCH SELECTIONS

Butter Parsley Yukon Gold Potatoes Garlic Whipped Potatoes Dauphinoise Potatoes Garlic Parmesan Risotto Herb Roasted Redskin Potatoes

VEGETABLE SELECTIONS

Green Bean Almondine Honey Glazed Carrots & Parsnips Oven Roasted Asparagus Seasonal Vegetable Medley

Five Hour Premium Bar

Jack Daniels Whiskey, Bullet Bourbon, Deward Scotch, Titos Vodka, Captain Morgan and, Bacardi Rum , Bombay Gin, Mixers, choice of 2 light and 2 import beers as well as our four house wine selections and sodas

\$155 PER PERSON ALL-INCLUSIVE

Includes Service Fee, Sales Tax, Room Rental, Valet, Chiavari Chairs, and Linens



<u>Hors D' Oeuvres</u>

DISPLAYED HORS D' OEUVRES Seasonal Fresh Fruit Display Seasonal Vegetable Crudités Complete with Ranch Dip Cheese Board Display with Assorted Gourmet Crackers THREE TRAY PASSED HORS D' OEUVRES

Beef Tenderloin Crostini, Horsey Sauce & Onion Confit Coconut Shrimp & Apricot Horseradish Curried Chicken Satay, Thai Peanut Sauce Italian Sausage & Feta Stuffed Mushroom Caps Mini Crab Cakes & Dill Remoulade Mozzarella, Tomato, Basil Skewers, Balsamic Glaze Smoked Cheddar Grilled Cheese & Tomato Soup Shooter Wild Mushroom & Goat Cheese Tartlet Spinach Strudel & Tzatziki Sauce

Starters

SALAD COURSE

Garden Salad, Bounty Salad Or Spinach & Berry Salad Accompanied By Freshly Baked Rolls & Butter **TWO DRESSING OPTIONS**

Raspberry Vinaigrette Red Wine Vinaigrette White Balsamic Ranch

Main Course

PLEASE CHOOSE ONE OF EACH

ENTRÉE SELECTIONS Beef Wellington Chicken En Croute Pan Seared Sea Scallops Eggplant Parmesan Filet Mignon Chicken Piccata Chicken Romano Herb Encrusted Salmon Crab Stuffed Lemon Sole Baked Portobello Ratatouille (complete dish) <u>STARCH SELECTIONS</u> Butter Parsley Yukon Gold Potatoes Garlic Whipped Potatoes Dauphinoise Potato Garlic Parmesan Risotto Herb Roasted Redskin Potatoes

VEGETABLE SELECTIONS Green Bean Almandine Honey Glazed Carrots & Parsnips Oven Roasted Asparagus Seasonal Vegetable Medley

Five Hour Super Premium Bar

Crown Royal, Jack Danial's Whiskey, Makers Mark, Woodford Bourbon, Chivas Regal, Johnny Walker Red Scotch, Grey Goose, Kettle one, Tito's Vodka, Bacardi, Captain Rum, Bombay Sapphire, Tanqueray Gin, Mixers, choice of 2 Domestic, 2 Import beers, and 2 Specialty Beers, Our four house wine selections and sodas

> Late Night Station Your choice of Late Night Station included

\$170 PER PERSON ALL-INCLUSIVE

Includes Service Fee, Sales Tax, Room Rental, Valet, Chiavari Chairs, and Linens



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Hors D' Oeuvres

DISPLAYED HORS D'OEUVRES Seasonal Vegetable Crudités Complete with Ranch Dip YOUR CHOICE: Cheese Board Display with Assorted Gourmet Crackers OR Seasonal Sliced Fruit Display <u>Two TRAY PASSED HORS D' OEUVRES</u> Curried Chicken Satay, Thai Peanut Sauce Italian Sausage & Feta Stuffed Mushroom Caps Mozzarella, Tomato, Basil Skewers, Balsamic Glaze Smoked Cheddar Grilled Cheese & Tomato Soup Shooter Wild Mushroom & Goat Cheese Tartlet Spinach Strudel & Tzatziki Sauce Tomato & Olive Bruschetta

Starters

<u>SALAD COURSE</u> Garden Salad or Bounty Salad Accompanied By Freshly Baked Rolls & Butter Two DRESSING OPTIONS Raspberry Vinaigrette Red Wine Vinaigrette White Balsamic Ranch

Main Course

PLEASE CHOOSE ONE OF EACH

<u>ENTRÉE SELECTIONS</u> Chicken En Croute Chicken Piccata Chicken Romano Baked Portobello Ratatouille (complete dish)

> <u>Vegetarian Entrees</u> Baked Portobello Ratatouille \$17 Eggplant Parmesan \$21 Pasta Primavera \$17 Trio- Colored Quinoa \$17

<u>STARCH SELECTIONS</u> Butter Parsley Yukon Gold Potatoes Garlic Whipped Potatoes Herb Roasted Redskin Potatoes

VEGETABLE SELECTIONS

Green Bean Almandine Honey Glazed Carrots & Parsnips Seasonal Vegetable Medley

Five Hour Bar

Seagram's 7 Whiskey, Jim Beam Bourbon, Dewars Scotch, Pinnacle Vodka, Bacardi Superior Rum, Seagram's Extra Dry Gin, Schnapps, Mixers, choice of 2 Domestic and 2 Import Beers as well as our four house wine selections and sodas

\$120 PER PERSON ALL-INCLUSIVE

Includes Service Fee, Sales Tax, Room Rental, Valet, Chair Covers, and Linens



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Children's Meal

All entrees served with Fresh Fruit and French Fries: Chicken Strips, Hamburger/Cheeseburger, Hot Dog, or Mac & Cheese \$16 per child

<u>Vendor's Meal</u>

Gourmet Sandwich/Wraps \$20 per person Plated Hot Meal (same as guests, no filet or seafood) \$40 per person

Desserts

MINI DESSERT EXTRAVAGANZA \$12 per guest

An Eclectic Table Display of Miniature Desserts & Pastries including: Assorted Cheesecakes, Mini Cannoli's, Mini Fruit Tarts, Chocolate Covered Strawberries, Carrot Cake, Red Velvet Cake, Cookies, Brownies & Chocolate Mousse Cups

THE GRAND CHOCOLATE CASCADE \$16 per guest

An Exquisite Array of Individual Miniature Desserts surrounding our Two Flowing Chocolate Fountains, One with Milk Chocolate & One with Your Choice of White Chocolate or Peanut Butter Served with Assorted Toppings & Treats Ready to Dip

Late Night Stations

MINI SANDWICH STATION \$8 PER GUEST

Assorted Finger Sandwiches, Chips & Condiments, Add French Fries- \$2 per guest

BUDDY'S PIZZA STATION \$10 PER GUEST

Buddy's Deep Dish Pizza with Assorted Toppings, Ranch, Grated Parmesan Cheese & Red Pepper Flakes

NACHO BAR \$9 PER GUEST

House Fried Corn Tortilla Chips, Ground Beef, Sautéed Peppers & Onions, Hot Cheddar Cheese & Assorted Toppings

CONEY DOG STATION \$10 PER GUEST

Dearborn Hot Dogs, Chili, Cheese & Assorted Toppings & Condiments

SLIDER STATION \$10 PER GUEST

Mini Beef Sliders, Assorted Sliced Cheese, Lettuce, Tomato, Onion, Pickles & Condiments

Bar Options

CHAMPAGNE TOAST FOR ALL GUESTS

Served at individual place settings or passed \$5.00 per guest

WINE POUR SERVICE

Your choice of one red wine & one white wine to be offered to each table during dinner Minimum of one bottle of each per table Starting at \$24.00 per bottle

SIGNATURE DRINK

We would be delighted to help you customize your bar by making a signature drink for your wedding, whether its your favorite cocktail with a twist and fun name, or a creative cocktail to match your color pallet, let us help! *Prices vary on selections*



PRICES ON THIS PAGE ARE SUBJECT TO 6% MI SALES TAX & 20% SERVICE FEE

Fees & Policies

CHIAVARI CHAIR UPGRADE PACKAGE \$10 PER PERSON

Upgrade your chair covers to the gorgeous and elegant Chiavari chairs. Choose from silver, gold, mahogany and black Delivery Fee of \$250.00 applies for receptions of under 100 guests

ADDITIONAL ROOM RENTALS

Great Oaks Country Club is happy to include the room rental charges for all rooms necessary to make your guests comfortable. If you would like to add on an additional space, prices are

as follows:

Board Room- \$250.00 - Oak Room- \$500.00 - Club Room- \$750.00

UP LIGHTING \$100 FOR 4 LIGHTS

Choose from 15 colors to create a romantic and custom glow throughout your reception space

STAGING \$200 SET-UP FEE

Elevate your head table, band or DJ with our adjustable staging

DEPOSIT & PAYMENT SCHEDULE

\$2,000.00- Due with signed contract 50% of estimated balance- Due 120 days prior to your event date Final Balance- Due two weeks (14 days) prior to your event All deposits and payments are non-refundable and are deducted from your final balance

FINALIZATION

Final guest count, menu selections, event details and full balance is due 2 weeks (14 days) from the wedding date. Changes made after this time may result in an event change fee.

CANCELLATION POLICY

Cancellation within 300 days are subject to charges 25% of the anticipated Revenue In Addition to the Deposit 120 days = 50% | 30 days= 100%

COUNTRY CLUB ATTIRE

Given that Great Oaks County Club is a private facility, we require all guests to dress accordingly.

No denim is to be worn on premises at anytime, even when touring. It is part of your contract that you also note this in your invitation to inform all possible

guests of our dress code.



DJ SERVICES

Elysium Experience www.elysiumexp.com (586) 203-8575

Mike Staff Productions www.mikestaff.com (248) 689-0777

The Block Party Www.theblockparty.com (248) 736-2760

Pro DJ Services- Jason Parent www.pdjsinc.com (313) 884-0130

Prestige Entertainment www.prestigeentertainment1.com (248) 823-6190

Impact Events Services Lighting, DJ, Furniture, Audio www.impacteventsinc.com (248) 514-8532

BANDS

Jerry Ross Band www.jerryrossband.com (248) 398-9711

> 2XL Band Www.band2xl.com (248) 909-6541

Intrigue Band Www.intrigue-online.com (248) 839-1625

Dal Bouey Band www.dalbouey.com (248) 943-6664 **PHOTO BOOTHS**

Snapshot Photobooth www.snapshotphotoboothsmi.com (586) 944-4654

> Shutter Booth www.shutterbooth.com (248) 545-6460

SPECIALTY LINENS

Luxe Linen www.luxeeventlinen.com (248) 822-9400

CENTERPIECES

Florals By Lori Florals By Lori (248) 894-3585

Emerald City Designs www.emeraldcitydesigns.com (248) 474-7077

> Viviano Flower Shop www.viviano.com (866) 293-7436

<u>Photographers</u>

Mioara Dragan Photography www.mioaradragan.com (586) 436-0033

Robert Hall Photography Info@robhallphoto.com (248) 229-2822

Bella Uno Photography Www.bellaunophotography.com (248) 672-1792

Sarah Sutherland Photography sarahsutherland.me (248) 421-5812

The Camera Chick www.thecamerachick.com (586) 216-4983

VIDEOGRAPHERS

Mike Staff Productions www.mikestaff.com (248) 689-0777

3rd Street Films www.3rdstreetfilms.com (248) 726-9588

Lee Thomas Films www.leethomasfilms.com (248) 650- 2135

Tell Studio www.tellstudios.com (248) 721-9542

LIMOUSINES

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Dream Limousine (248) 463-7326

OFFICIATES

A Simple I Do (248) 238-7249

La Donna Weddings (586) 469-9100

We Are Gathered... Reverend Fred G. Jolicoeur (248) 684-9178

HOTELS

Embassy Suites by Hilton 8 miles 14 Minutes Free Breakfast & Shuttle 2300 Featherstone Rd Auburn Hills, MI 48326 (248) 334-2222

The Royal Park - 1.5 miles 6 Minutes 600 E University Dr Rochester, MI 48307 (248) 652-2600

Crowne Plaza - 7 miles 13 Minutes 1500 Opdyke Rd Auburn Hills, MI 48326 (248) 373-4550

The Hyatt Place - 7 miles 13 Minutes 1545 N Opdyke Rd Auburn Hills, MI 48326 (248) 475-9393

MISCELLANEOUS

Absolute Beauty On Location Hair & Make-up www.absolutebeautyonlocation.com (586) 994-1078

Brides On Location Make-up www.bridesonlocationdetroit.com (586) 709-2367

Sarah J Makeup www.beautybysarah.mua@gmail.com (586) 713-5634

