

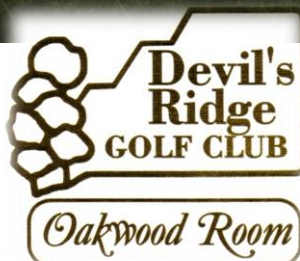
2024 Wedding Packages



LA's

PHOTOGRAPHY

Devil's Ridge Golf Club
3700 Metamora Rd
Oxford, Michigan 48371



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The Oakwood Wedding Package

In addition to our majestic landscape, exquisite ambiance and exceptional customer service all of our dinner packages will encompass the following necessities.



FIVE HOUR DELUXE BAR

Your bar package will be comprised of our house selections of vodka, rum, gin, whiskey, scotch, bourbon, tequila, coffee liqueur, cream liqueur, peach schnapps, wine and two draught beers. An assortment of non- alcoholic beverages including coffee, hot chocolate, hot and cold tea, an array of juices, mixers and Coke products will lend the finishing touch to this well- rounded bar package.



CHAMPAGNE TOAST

Provided to the head table just in time for speeches

CAKE CUTTING & SERVING

Your magnificent wedding cake will be professionally cut and hand passed to all of your guests



LINENS*

We will provide you with top quality white polyester table linens (85"x85") and napkins complimented by beautiful Luxe Event Linen white polyester chair covers with your choice of sash color.

ROOM RENTAL*

Your room rental includes our staff set- up and breakdown of the head table, guest tables, cake table, gift table and any other necessary settings to complete your day in addition to individual place settings containing silverware, glassware and china.



TAX & SERVICE CHARGES

An 18% service charge will be added to your total owed; however, the 6% sales tax is already reflected in The Oakwood Wedding Package pricing.

GOLF CART ESCORT*

A golf cart escort for the bride & groom throughout the course to our most popular picture locations will have you taking stunning photographs in a flash.

*Included in required \$1,500.00 facilities fee for over 100 people, \$750 for less than 100. There is an additional \$1500 if on a holiday.

Plated Dinner Service

All plated entrees includes a cheese, cracker, and fruit tray during cocktail hour.

All prices include our 6% sales tax

\$80.00 per guest

\$70 on Friday or Sunday

SALAD COURSE

(Your choice of one)

Accompanied by hot dinner rolls and butter

Oakwood Garden Salad

Classic Caesar Salad

Dressing Options

Your choices are complete with our selections of balsamic vinaigrette, French, Italian, ranch and raspberry vinaigrette dressings

PASTA COURSE

Choose a pasta and choose a sauce of your liking

All pasta selections are served in an unlimited, family- style presentation

Fettuccini

Gluten Free Pasta

Penne

Rotini (twist pasta)

Alfredo

Classic Italian Marinara

Palomino

Vegan Pesto

MAIN ENTRÉE

(Your choice of one)

Pecan encrusted Apple Chicken

Honey Garlic Chicken

BBQ Chicken

Chicken Marsala

Chicken Parmesan

Chicken Picatta

Chicken Siciliano

Vegan Stuffed Peppers

ACCOMPANIMENTS

(Your choice of one vegetable & one starch)

All vegetables and some starches can be made vegan upon request

Sautéed Green Beans

Fresh Seasonal Vegetable Medley

Glazed Baby Carrots

Steamed Broccoli and Cauliflower

Steamed Asparagus

Garlic Mashed Potatoes

Garlic Parmesan Roasted Redskins

Parsley New Potatoes

Wild Rice with Mushrooms

Vegan Rice Pilaf with Vegetables

Additional Plated Dinner Selections

FILET MIGNON

Market Price

Filet Mignon with your choice of Chaussuer, Diane, Merchant De Vin or Zip Sauces

FISH SELECTIONS

Add \$4.00 per guest

Broiled Tilapia Almandine

Broiled Whitefish

Grilled Atlantic Salmon

Poached Salmon Vin Blanc

Additional seafood selections available upon request at current market price

VEGETARIAN SELECTIONS

No additional cost

Eggplant Parmesan

Portobello Stack with Wild Rice

Vegetable Stir Fry

We will substitute any entrée for vegetarians, religious or medical reasons as long as we are notified fourteen days in advance

Family Style Available for \$80.00 per guest

See menu selections on buffet section

Buffet Style Dinner Service

Our two-sided buffet gives your guests a variety of excellent dinner options to choose from so everyone will have a great meal to remember your special day by. Buffet includes a cheese, cracker, and fruit tray during cocktail hour.

TWO ENTREE~ \$76.00 PER GUEST

\$72 FRIDAY OR SUNDAY

THREE ENTRÉE~ \$80.00 PER GUEST

\$74 FRIDAY OR SUNDAY

SALAD SELECTIONS

(Your choice of one)

Oakwood Garden Salad

Classic Caesar Salad

Dressing Options

Your choices are complete with our selections of balsamic vinaigrette, French, Italian, ranch and raspberry vinaigrette dressings

PASTA COURSE

Choose a pasta and choose a sauce of your liking

Fettuccini
Gluten Free Pasta
Penne
Rotini (twist pasta)

Alfredo
Classic Italian Marinara
Palomino
Vegan Pesto

ENTRÉE SELECTIONS

(Your choice of two or three)

Apple Chicken
Beef Stir Fry over Rice
Broiled Tilapia
Carved Prime Rib with Au Jus- Add \$6
Chicken A La Ridge
Chicken Marsala
Chicken Parmesan

Chicken Picatta
Eggplant Parmesan
Pecan Chicken
Pepper Steak over Rice
Poached Salmon Vin Blanc
Sliced Bistro Steak with Bordelaise- Add \$5
Roasted Pork Loin with Apples or Gravy

ACCOMPANIMENTS

(Your choice of one vegetable & one starch)

Bean & Carrot Medley
Fresh Vegetable Medley
Glazed Baby Carrots
Italian Style Medley
Steamed Asparagus

Garlic Mashed Potatoes
Garlic Roasted Redskins
Load Mashed Potatoes add \$1
Parsley New Potatoes
Wild Rice

Bar Selections

NON- ALCOHOLIC BAR

Deduct \$8.00 per guest

Assorted juices, coffee, hot & cold tea, hot chocolate, lemonade & Coke products

DELUXE BAR

This bar is included in The Oakwood Wedding Package

Our house selections of vodka, rum, gin, whiskey, scotch, bourbon, tequila, coffee liqueur, cream liqueur, peach schnapps, wine and two draught beers. An assortment of non- alcoholic beverages including coffee, hot chocolate, hot and cold tea, an array of juices, mixers and Coke products

PREMIUM BAR

Upgrade for \$5.00 per guest

Includes our top of the line liquors: Absolut, Bacardi, Captain Morgan, Tanqueray, Seagram's 7, Canadian Club, Dewar's, Jack Daniels, Jim Beam, Southern Comfort, Amaretto Di Serrano, Bailey's & Kahlua with two draught beers. An assortment of non- alcoholic beverages including coffee, hot chocolate, hot and cold tea, an array of juices, mixers and Coke products completes the premium selection. This bar package also includes a signature drink at no additional charge.

ADDITIONAL HALL RENTAL IS \$350 PER HOUR.

DUE TO LIABILITY AND LIQUOR LAWS WE DON NOT EXTEND OUR BAR HOURS

Hors D' Oeuvres & Late Night Snacks

Round out your day by adding these special touches that will keep your guests full and happy.

BUTLER- STYLE PASSED HORS D' OEUVRES

\$5.00 per guest per selection

\$3.00 per guest per selection if more than two options are chosen

Asian Pot Stickers
Assorted Mini Quiche
Bacon Wrapped Water Chestnuts
Beef Satay Skewers
Chicken Quesadilla Cornucopia
Crab Rangoon

Marinated Portobello Mushrooms
Mini Beef Wellington
Shrimp Cocktail
Spanakopita
Spring Rolls
Swedish or Barbeque Meatballs

LATE NIGHT SNACKS

\$5.00 per guest for half the total guest count

Nacho Station
Dearborn Coney Island Station
Quesadilla Station
Slider Station

Important Information

DEPOSIT & PAYMENT INFORMATION

Initial Deposit- \$1,500.00

This secures your chosen date and contract

Second Deposit- \$1,500.00

To be paid no later than 180 days prior to event date

Final Payment- Remaining Balance

Due 14 days prior to event less any prior deposits

Payments may be made by cash, personal check, cashier's check, debit card or credit card.

Please note that any payments made with a debit or credit card will be subject to an additional 5% processing fee. We will hold any date for up to 72 hours without obligation. It is the responsibility of the client to inform Devil's Ridge Golf Club if they wish to book after this grace period. If no effort is made by said client the hold will be released.

CANCELATION & REFUND PROCEDURES

Should a cancellation occur, your initial deposit may be refunded less a 50% administrative fee upon the chosen date being re-booked with a like event. If the date is not re-booked all deposits are forfeited. Should a refund be owed, Devil's Ridge Golf Club has 30 days from the event date to mail a check to the address specified in the event contract.

GUARANTEE PROCEDURES

It is the responsibility of the client to contact us 14 days prior to the date of the function with a guaranteed number of guests, menu selections & other applicable information. Absolutely no reductions in guaranteed figures will be accepted less than 14 days prior to the event date.

LIABILITY

Devil's Ridge Golf Club reserves the right to inspect and control all private functions. By making this agreement you are liable for any damage to Devil's Ridge property during your event. Devil's Ridge cannot be held accountable for damage or loss of any personal articles left in the facility prior to or following your event. Devil's Ridge Golf Club cannot be held liable for minors or anyone leaving the premises intoxicated. Any alcohol not provided by Devil's Ridge & alcoholic shots are prohibited at all times. If outside alcohol is found it will be immediately confiscated and disposed of. We reserve the right to deny any guest alcohol based on age or over- intoxication.

TAX & SERVICE CHARGE

All prices include 6% sales tax but do not include the 18% service charge fee. Groups requesting tax exemption must furnish a completed tax exemption form not later than 14 days prior to the event.

MISCELLANEOUS INFORMATION

Devil's Ridge Golf Club reserves the right to refuse any booking, which, at its sole discretion is considered inappropriate or inconsistent with the well-being or reputation of the facility. All pricing is based on a per person basis and, in addition to menu selections, is subject to change. If Devil's Ridge Golf Club is unavailable to perform its obligation for any reason beyond its control, such non- performance is excused and lessor will not be held liable for any consequential damages. In order for additional arrangements to be valid they must be stated in your signed contract.

Devil's Ridge Golf Club requests that no rice, bird seed, confetti or glitter be used on the premises. Nails, tacks, staples and adhesives are not permitted when decorating. Use of any of the above items can result in additional clean-up and/or maintenance fees.

Preferred Vendors

Beauty

Brides on Location
Kristen McInerney
www.bridesonlocationdetroit.com
(586) 944-8888

J Graham Studio Salon
Metamora, MI
(810) 678-8484

Officiants

A Simple I Do
(248) 987-0474

Reverend Diane Clancy
(586) 933-5785

I Do's Your Way
(734) 818-6385

Décor, Centerpieces and Floral Arrangements

Jacobsen's Florist
Lake Orion, MI
248-693-8383

Hotels

Crowne Plaza
Auburn Hills
www.cpauburnhills.com
(248) 373-4550

Hyatt Place
Auburn Hills
www.hyattplaceauburnhills.com
248-475-93936

DJ Services

TNT Sound Productions
www.tntsoundproductions.net
Tony 586-215-3525

Ultimate Entertainment
Joe Nagraha
www.ultimateentertainmentinc.com
(248) 814-1075

Memory Makers
www.memorymakerdjs.com
Troy, MI
(248) 619-1790

Full Package Event Services

JD Entertainment

www.jdentertainment.com

(586) 468-9560

DJ Services (DJ Will), Up-Lighting, Photo Booth,
Photography and Videography

Photography

Sondography Photography

Gina Bologna

www.Sondography.com

(586) 354-4422

Engagement shoots, Save the Date, Boudior and
Wedding Photography Services

Stefanie Russo Photography

Stefanie Russo

<https://www.stefanierusso.com/>

(586) 610-5521

Derek Cookson Photography

Derek Cookson

www.dcooksonphoto.com

(248) 224-7423

Taylor Sumner Photography

Taylor Sumner

www.taylorsumnerphoto.com

(810) 919-1173

Videography

Lightcraft Entertainment

lightcraftentertainment.zenfolio.com

Clawson, MI

(586) 202-6596

Bakery

Fun With Frosting

(810) 354-8699

Tasty Layers

(810) 743-0123

Bands

My Friendz Band

Jeff

www.myfriendzband.com

(586) 419-5198