

## *Wedding Packages and Information*



*The Links of Novi Singh  
50395 W 10 Mile Road  
Novi, MI 48374  
Phone: 248-380-9595*



## *Picturesque Ceremony Packages*

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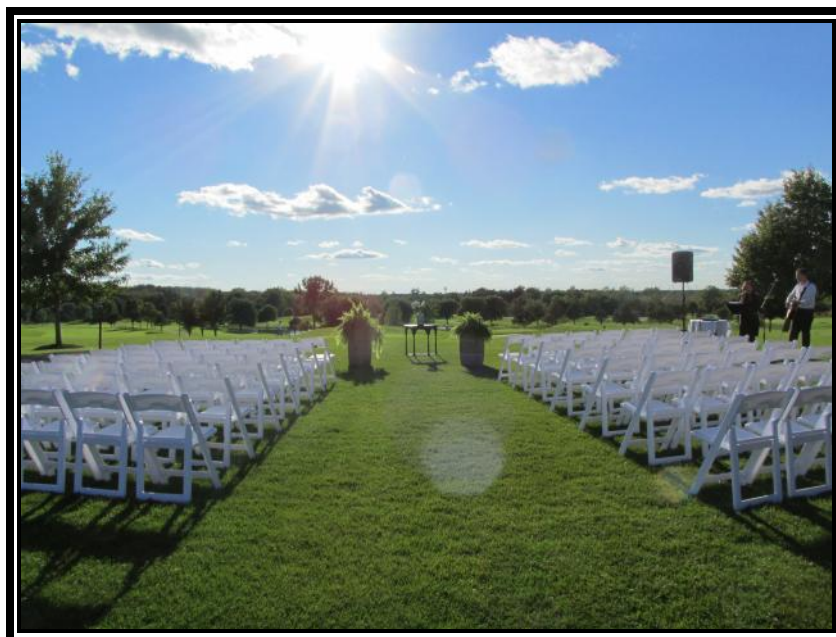
*Simplify your special day by having your ceremony at the Links of Novi! \**

*\*Ceremony requires Wedding Reception to be held at the Links of Novi*

Indoor or outdoor ceremony, standing only (no chairs) – \$150.00  
*(100 guest maximum for indoors)*

Indoor or outdoor ceremony, church theatre-style seating - \$2.95 per person  
*(100 guest maximum indoors)*

Outdoor ceremony, Church theater-style seating - padded white folding chairs - \$5.95 per person  
*(150 guest maximum)*





## *All Inclusive Reception Packages*

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Leave it to the Links of Novi Golf Club to simplify your wedding planning! Our professional event staff will ensure you and your guests enjoy an outstanding, memorable event.

We offer “All Inclusive” Wedding Reception Packages. All of our packages include a delicious buffet dinner, beer & wine service, room rental charges, linen, dance floor rental, cake cutting fees and all applicable tax and service charges.



### *All Reception Packages Include:*

*Event set up and clean up*  
*Buffet dinner*  
*Beer and wine service*  
*Linens – table cloths and napkins*  
*China, flatware, and glassware*  
*Dance floor rental*  
*Cake cutting service*  
*Tax and service charge*  
*Professional event staff*  
*Beautiful clubhouse amenities*



## *All Inclusive Reception Packages*

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### **Ruby Package**

*Up to 100 guests\* - \$5,900*

**Dinner Buffet featuring the following:**

Choice of two Hors D' Oeuvres  
Choice of Salad  
Dinner Rolls and Whipped Butter  
Two Entrees  
Two Side Dishes  
Beer and Wine Bar or Non-Alcoholic Bar for 4 Hours  
Spumante Toast

*\*Add additional guests for \$60 each*

### **Emerald Package**

*Up to 100 guests\* - \$7,000*

**Dinner Buffet featuring the following:**

Choice of three Hors D' Oeuvres  
Choice of Salad  
Dinner Rolls and Whipped Butter  
Three Entrees  
Two Side Dishes  
Beer and Wine Bar or Non-Alcoholic Bar for 5 Hours  
Spumante Toast

*\*Add additional guests for \$70 each*

### **Diamond Package**

*Up to 100 guests - \$7,500*

**Dinner Buffet featuring the following:**

Choice of three Hors D' Oeuvres  
Choice of Salad  
Dinner Rolls and Whipped Butter  
Two Buffet Entrées  
One Carving Station Entree  
Two Side Dishes  
Beer and Wine Bar or Non-Alcoholic Bar for 5 Hours  
Spumante Toast

*\*Add additional guests for \$75 each*





## *Hors D' Oeuvres Selections*

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### **Ruby**

Seasonal fresh fruit display  
Assorted cheeses & crackers  
Fresh vegetable display  
Salsa & tortilla chips  
Bruschetta with tomatoes & basil  
Spinach artichoke dip  
Traditional hummus with pita bread

### **Emerald**

*Choose any of the above or*

Swedish, BBQ, or sweet and sour meatballs  
Glazed water chestnuts wrapped in bacon  
Italian sausage stuffed mushrooms  
Shrimp and vegetable spring rolls  
Chicken tenders with dipping sauce  
Spinach pie  
Mini quiche  
Chicken salad canapés

### **Diamond**

*Choose any of the above or*

Cocktail shrimp  
Crab Rangoon with Thai chili sauce



## *Fresh Salad & Side Dish Selections*

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### Salad Selections

Traditional Links of Novi garden salad with assorted dressings

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Romaine with Kalamata olives, grape tomatoes, feta cheese, & cucumber  
your choice of Greek or Italian dressing

•

Classic Caesar with garlic croutons & shaved parmesan

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Asian salad with mandarin oranges, toasted almonds, chow mein noodles, & sesame vinaigrette dressing

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Mixed green salad, with dried cherries, pecans, tomatoes, parmesan cheese and raspberry vinaigrette

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### Side Dish Selections

#### Vegetables

Steamed vegetable medley

Green beans almandine

Roasted lemon pepper asparagus

Glazed baby carrots

Buttered sweet corn

Buttered broccoli

#### Potatoes & Rice

Garlic mashed potatoes with gravy

Roasted redskin potatoes

Whipped sweet potatoes

Rice pilaf

Parsley boiled redskin potatoes





## *Dinner Buffet Entrée Selections*

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Choose two for Ruby or Diamond Package  
Choose three for Emerald Package

### **Poultry**

Chicken Marsala with mushrooms and sweet Marsala wine sauce  
Chicken Piccata with capers, artichokes, mushrooms & lemon  
Grilled Bourbon Chicken Breast with pineapple bourbon sauce  
Pecan Chicken with Dejon mustard cream sauce

### **Pork**

Roast Pork Loin with roasted apple demi-glace  
Honey Ham with a pineapple glaze

### **Beef**

Pepper-Crusted Steak with a balsamic glaze  
Slow-Roasted Beef Burgundy with egg noodles  
Lasagna with house-made marinara

### **Seafood**

Marinated grilled Salmon with a dill chardonnay sauce  
Baked Orange Roughy with a citrus beurre blanc

### **Vegetarian**

Portobello-Stuffed Ravioli with mushroom cream parmesan sauce  
Vegetable Lasagna with ricotta & spinach



## *Carving Station Entrée Selections*

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*Price reflects all-inclusive cost for Ruby & Emerald packages; tax and service charges are included*

*Diamond package includes choice of one*

Tenderloin of Beef with wild mushroom demi-glace  
\$14.95 per person

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Oven Roasted Prime Rib with horseradish cream sauce  
\$12.95 per person

•  
Beef Strip Loin with au jus  
\$10.95 per person

•  
Pork Loin with a rosemary demi-glace  
\$9.95 per person

•  
Roasted Breast of Turkey with pan gravy  
\$9.95 per person

•  
Honey Ham with pineapple glaze  
\$9.95 per person







## *Beverage Selections*

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### Beer and Wine Package

Domestic Beer

House chardonnay, merlot, white zinfandel, and cabernet sauvignon

Unlimited soda, iced tea, lemonade & coffee

**Toast:** Spumante sparkling wine

**OR**

### Non-Alcoholic Package

**On The Beverage Station:**

Lemonade, coffee, iced tea & hot teas

**From The Bar:**

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew & Dr. Pepper

Root beer float – featuring IBC Root Beer & vanilla bean ice cream

Fruit punch cooler – fruit punch, Sierra Mist, and rainbow sherbet in a wine glass

Shirley Temple – Sierra Mist & grenadine garnished with cherry

Virgin Sangria – sparkling grape juice, fresh fruit, and cranberry juice

Virgin Strawberry Daiquiri or Piña Colada – served on the rocks

Iced Coffees – French vanilla or hazelnut

**Toast:** Sparkling grape juice





## *All Inclusive Package Upgrades*

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*All package upgrades include applicable service charges and taxes for a flat-rate addition with no extra fees!*

### **Bar Upgrades**

*(May be used as a concession should guest count not reach 100 guests)*

- Add well liquor to bar package - \$4.95 per person
- Add premium liquor to bar package - \$8.95 per person
- Add one hour to bar - \$4.95 per person per hour

### **Room Upgrades**

Chair covers & sashes - \$5.95 per chair *includes delivery and installation*

### **Meal Upgrades**

*(May be used as a concession should guest count not reach 100 guests)*

- Additional hors d'oeuvre - \$3.95 per person
- Additional side dish - \$2.95 per person
- Additional entrée - \$5.95 per person
- Carving station items – See menu for upgrade prices
- Chocolate covered strawberries - \$1.95 each

