

Wedding Packages 2025



Photo By Creare Media



Davison Country Club
9512 E Lippincott Blvd
Davison, MI 48423
810-658-5211
KathyC@dccdac.com

All Inclusive Wedding Packages

All Wedding Packages Will Include The Following:

Dinner Service of Your Choice

Buffet, Plated & Station Options Available

Four Hour Open Bar

(Bar will Close During Dinner)

Liquor, Beer, Wine & Soft drinks

Appetizers

Choice of 2

Champagne Toast

For the Head Table

Cake Cutting & Service

Full China Service

Table Linens & Table Skirting

White Linen

Choice of One Colored Linen Napkin

White Skirting

Room Rental

5 Hour Reception Must End by 11pm*

Room Access Starting at 9am

Expert Coordination

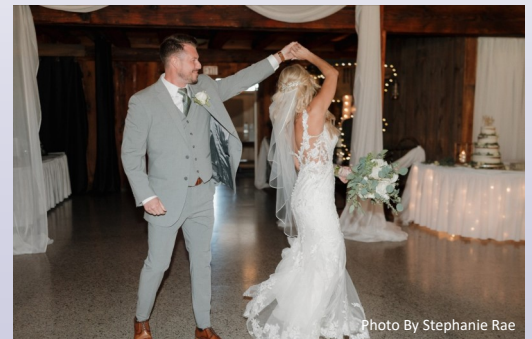
Round of Golf

4 Players with Carts

Subject to Availability

Complimentary Tasting

A Complimentary Tasting is Offered to
all Booked Couples



Venue Photos



Bridal Suite



Phot By
Create Media



Bridal Suite



Photo By
Stephanie Rae



One Hour Unlimited Hors D'oeuvres Station

(Choice of Two)

Vegetable Display with Ranch Dip

Spinach Dip & Tortilla Chips

Tomato Bruschetta

Tempura Chicken with Twin Sauces

Chinese Spring Rolls with Sweet & Sour Sauce

Cocktail Meatballs

(Swedish, Sweet & Sour or BBQ)

Hummus, Pita Chips & Veggies

Pretzel Bites with Cheese Dip & Honey Mustard



Open Bar Selections

Includes Soft Drinks, Mixers & Garnishes

Liquor

House Vodka, House Rum

Canadian House Whiskey, House Tequila, Triple Sec

Peach Schnapps, Amaretto, Irish Cream, Coffee Liqueur

Wine

Cabernet, Merlot, Chardonnay & Moscato

Beer

2 Domestic Can Beer Selections

Call Upgrade \$5 per person, Premium Upgrade \$7 per person,

Top Shelf Upgrade \$12 per person

Buffet Dinner Service

2 Entrée \$74 per person
\$69 Friday Or Sunday

3 Entrée \$82 per person
\$77 Friday or Sunday

Entrees

Chicken Piccata, Chicken Marsala, Champagne Chicken
Rosemary Chicken, Roasted Turkey w/Stuffing
Shaved Beef Burgundy, Beef Stroganoff,
Homemade Four Cheese Macaroni,
Penne Bolognese with or without Meat,
Fettuccini Chicken Alfredo
Salmon with Lobster Cream Sauce

Chef Carved: \$ Market Price

Roasted New York Strip
Roasted Prime Rib
Roast Beef Tenderloin

Starch Selection

Garlic Whipped Potatoes
Herb Roasted Yukon Gold, Rice Pilaf
Au Gratin Potatoes, Cheesy Potatoes

Vegetable Selection

Green Bean Almondine, Steamed Broccoli
Glazed Baby Carrots, Buttered Corn,
California Blend (Broccoli, Cauliflower & Carrots)
Vegetable Medley (Squash, Zucchini, Onions, Tomatoes & Mushrooms)

*All dinner buffets will be served with tossed salad and 2 dressings,
dinner rolls and butter.*

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions.

Plated Dinner Service

\$82 per person-\$75 Friday or Saturday

Served with garden tossed salad, warm dinner rolls & butter

Entrée Selections

\$2 per person upcharge for multiple meal options,
no additional charge for vegetarian option or kids meals

Beef

12oz New York Strip*

8oz Filet (add \$10)

All Steaks Served w/Bordelaise Sauce

Chicken

Piccata, Marsala, Champagne or Rosemary Chicken

Seafood

Salmon with Lobster Cream or Lemon Dill

Crab Stuffed Whitefish with Lemon Cream

Duet Plate

5oz Filet* & Chicken Choice

5oz Filet* & Shrimp Scampi (add \$4)

Surf & Turf- Market Price

Vegetarian

Penne Arrabbiata

Cauliflower Au Poivre

Potato Choice

Garlic Whipped, Rice Pilaf or Herb Roasted Yukon

Vegetable Choice

Green Bean Almandine, Buttered Corn, Vegetable Medley

Or Glazed Baby Carrots

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Additional Bar Services

Bar upgrades will be in addition to house bar

Call Upgrade \$5

- Liquor:** Smirnoff Vodka, Smirnoff Raspberry & Vanilla, Bacardi, Captain Morgan, Seagram's Gin, Seagram's 7 Whiskey, Dewar's, Tequila, Triple Sec, Peach Schnapps, Coffee Liquor, Irish Cream, Amaretto
- Wine:** Cabernet, Merlot, Chardonnay, Moscato,
- Beer:** 2 Domestic Beer Selections

Premium Upgrade \$7

- Liquor:** Tito's, Smirnoff Raspberry, Sky Blood Orange, Smirnoff Vanilla Bacardi, Captain Morgan, Malibu Coconut Rum, Tanqueray Seagram's 7 Whiskey, Jack Daniel's, Jim Beam, Dewar's, Jose Cuervo Gold, Bailey's, Kahlua
- Wine:** Cabernet, Merlot, Pinot Noir, Chardonnay, Moscato
- Beer:** 2 Domestic & 1 Premium Beer Selection

Top Shelf Upgrade \$12

- Liquor:** Tito's, Grey Goose, Kettle One, Sky Blood Orange, Tanqueray, Bombay Sapphire, Captain Morgan, Bacardi, Malibu Rum, Seagram's 7 Whiskey, Jack Daniel's, Jameson Irish Whiskey, Crown Royal, Dewar's Scotch, Maker's Mark, Bulleit Bourbon, 1800 Silver, Jose Cuervo Gold, Peach Schnapps, Disaronno, Bailey's, Kahlua, Triple Sec
- Wine:** Merlot, Cabernet, Pinot Noir, Chardonnay, Moscato, Pinot Grigio
- Beer:** 3 Domestic & 1 Premium Beer Selection

Late Night Snacks \$10

Pizza Party

Pepperoni & Cheese Pizza
Breadsticks & Dipping Sauces

Mexican Munchies

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

Sliders & French Fries

2 ounce Burger Patty, Slider Buns,
Assorted Cheeses & Condiments



Rehearsal Dinner

Ask our event specialist for options!

Bridal Showers

All room rental fees will be waived for
Members of Davison Country Club.

Children and Minor Pricing

Children Age 4-12

Buffet Package- \$13

Chicken Tenders & French Fries- \$13

Children 3 & Under

Buffet- Complimentary



Additional Options

Reception Only \$1,000

Outdoor Ceremony \$900

Set up and tear down of white folding chairs

Indoor Ceremony \$700

Set up and tear down of ceremony chairs

Bridal Suite \$1000

Ask our Event Coordinator, Kathy Cunningham, for a tour of our newly remodeled Bridal Suite

Additional hour: \$500 per hour

DCC Guidelines

Outside food or beverages (including alcohol) are strictly prohibited and may not be brought onto the premises at anytime. (*Exceptions made for Bakery Cakes & Desserts*)

Proper ID is required. *DCC has a right to ask any under age guests to leave the premises and they will contact authorities if necessary.

Davison Country Club has the right to refuse service to any guests appearing intoxicated.

Due to strict health codes, we cannot allow banquet clients or guests to take home food or beverages left over from their function.

All prices are subject to change. Acceptance of this reservation does not guarantee the current price quote.

All prices subject to 20% service fee & 6% sales tax.

Entertainment must conclude promptly at 11:00pm.

Bar services will end 30 minutes prior to the 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.

If you are not a member of Davison Country Club, a membership must be obtained at the time of booking your event. A social membership is available for \$300 and is valid for one year. This includes use of our 19th Hole Lounge, dining facilities, attending clubhouse functions, hosting events and golf twice per month (green fees apply). We hope you enjoy our country club ambiance, the delicious food and our amazing staff and continue your membership for years to come.

2025 Price Breakdown

BAR

House \$15

Call \$18

Premium \$20

Top Shelf \$23

Room Charge \$2

Linens \$1

Apps \$8

SATURDAY

Buffet \$33

Plated \$40

FRIDAY/SUNDAY

Buffet \$30

Plated \$37