



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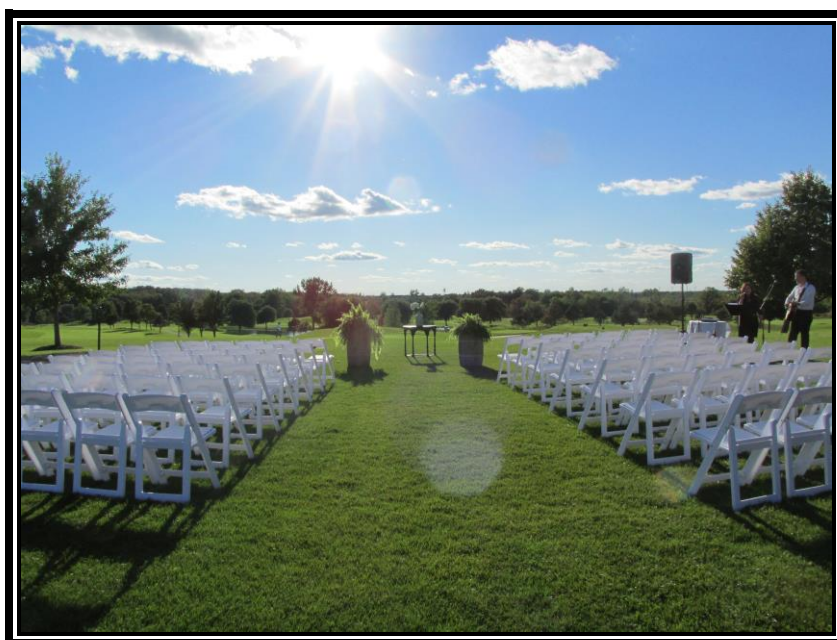
*Simplify your special day by having your ceremony at the Links of Novi! \**

*\*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  
*(180 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 Standard 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 One Standard Hors D' Oeuvre and One Premium Hors D' Oeuvre

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 Plus One Hors D' Oeuvre Display

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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### **Standard**

Currie Chicken Salad Profiterole  
Fresh Mozzarella Wrapped in Prosciutto with Balsamic Glaze  
Tomato and Mozzarella Bruschetta  
Tempura Chicken  
Cheese Quesadilla  
Coconut Chicken Strips  
Grilled Asparagus en Croute  
Andouille Sausage en Croute  
Meatballs - Swedish, Sweet & Sour, or BBQ  
Petite Chicken and Pineapple Kabobs  
Petite Quiche Lorraine  
Sesame Chicken Strips  
Duxelle Stuffed Mushroom Caps  
Thai Chicken Sates with Peanut Sauce

### **Premium**

Blue Cheese Mousse with Candied Walnuts and Grapes  
Chilled shrimp Shooters with a Tropical Fruit Salsa  
Petite Roasted Vegetable Kabobs with Olive Oil Drizzle  
Arancini-Italian Risotto Croquets with Marinara  
Bacon Wrapped Shrimp with Tangy BBQ  
Coconut Fried Shrimp  
Spanakopita  
Petite Beef or Chicken Wellington  
Crab Rangoon  
Sweet Cream Cheese Stuffed Strawberries

### **Display**

Imported and Domestic Cheese Display  
Vegetable Crudit   
Fresh Fruit Display  
Spinach and Artichoke Dip Display  
Jumbo Shrimp Cocktail





## *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

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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 Amandine

Roasted Lemon Pepper Asparagus

Brown Sugar Glazed Baby Carrots

Buttered Sweet Corn

Fresh Buttered Broccoli

#### Potatoes & Rice

Garlic Smashed Yukon Gold Potatoes  
with Gravy

Roasted Redskin Potatoes

AuGratin Potatoes

Rice Pilaf

Duchess 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 Artichokes, Capers & lemon  
Grilled Bourbon Chicken Breast with Pineapple Bourbon Sauce  
Pecan Chicken with Raspberry Melba Sauce  
Chicken Grand Traverse

### **Pork**

Roast Pork Loin with Roasted Apple Demi-glace  
Honey Ham with a Pineapple Glaze  
Breaded Pork Chops with a Granny Smith Apple Compote

### **Beef**

Pepper-Crusted Steak with a Balsamic Glaze  
Slow-Roasted Beef Burgundy with Egg Noodles  
Lasagna with House-made Bolognese  
Beef Stroganoff with Buttered Egg Noodles

### **Seafood**

Marinated Grilled Salmon with a Dill Chardonnay Sauce  
Baked Orange Roughy with a Citrus Beurre Blanc  
Crispy Baked Cod with Newberg Sauce

### **Vegetarian**

Portobello-Stuffed Ravioli with Mushroom Cream Parmesan Sauce  
Vegetable Lasagna with Ricotta & Spinach  
Roasted Garlic and Wild Mushroom Risotto



## *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  
\$15

•

Oven Roasted Prime Rib with Horseradish Cream Sauce  
\$13

•

Beef Strip Loin with Au jus  
\$11

•

Imported Rack of Lamb  
\$10 •

Pork Loin with a Rosemary Demi-glace  
\$10

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Roasted Breast of Turkey with Pan Gravy  
\$10

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Honey Ham with Pineapple Glaze  
\$10







## ***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 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 - \$5  
Add premium liquor to bar package - \$9  
Add one hour to bar - \$5 per hour

### **Room Upgrades**

Chair covers & sashes - \$6 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 - \$4  
Additional side dish - \$3  
Additional entrée - \$6  
Carving station items – See menu for upgrade prices  
Chocolate covered strawberries - \$2 each

