



Wedding Packages and Information



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



Picturesque Ceremony Packages

*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) – \$350
(100 guest maximum for indoors)

Indoor or outdoor ceremony, theatre-style seating –
basic plastic folding chair \$450
(100 guest maximum indoors)

padded white folding chairs - \$800
(170 guest maximum)





All Inclusive Reception Packages

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.



All Reception Packages Include:

Event set up and clean up
Buffet dinner
Beer and wine service
Linens – white floor length 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

Basic Package

Up to 100 guests - \$8000*

Choice of Three Hors D' Oeuvres
Plated Salad
Dinner Rolls and Butter

Dinner Buffet featuring:

Two Entrees
Two Side Dishes

Four Hours of Beer and Wine Bar
or Non-Alcoholic Bar
Champagne Toast for all guests

**Add additional guests for \$80 each*

Deluxe Package

Up to 100 guests - \$10,000

Choice of Three Hors D' Oeuvres
Plated Salad
Dinner Rolls and Butter

Dinner Buffet featuring:

Two Entrees
Choice of Carving Station
Two Side Dishes

Five Hours of Beer and Wine Bar
or Non-Alcoholic Bar
Champagne Toast for all guests

**Add additional guests for \$100 each*



Hors D' Oeuvres Selections

Displays

Domestic & Imported Cheese Platter
with Assorted Crackers & Flatbreads

Vegetable Crudité
with Herbed Ranch & Roasted Garlic Hummus Dipping Sauces

Fresh Sliced Fruit & Berry Display

Roasted Mediterranean Vegetable Display
with Toasted Pita Chips, Balsamic Glaze, & Hummus Dipping Sauce

Spinach & Artichoke Dipping Station with Toasted Pita Chips

Hot Selections

Assorted Mini Quiche
Vegetable Spring Rolls
Spanakopita

Miniature Gourmet Sausage Wrapped in Puff Pastry

Beef Wellington

Brie Cheese with Pear in Puff Pastry

Hand Dipped Chicken Strips

Asian Inspired Chicken Satays

Southwestern Beef Satays

BBQ Meatballs

Wild Mushroom Arancini with Marinara Sauce

Cold Selections

Italian Bruschetta

Antipasto Kabobs

Caprese Kabobs

Chicken Waldorf Fillo Cups

Fruit Kabobs with Rebecca Dipping Sauce



Fresh Salad & Side Dish Selections

Salad Selections

Traditional Links of Novi Garden Salad with Assorted Dressings

•
Romaine with Kalamata Olives, Grape Tomatoes, Feta Cheese, & Cucumber
your choice of Greek or Italian Dressing

•
Classic Caesar with Garlic Croutons & Shaved Parmesan

•
Asian Salad with Mandarin Oranges, Toasted Almonds, Chow Mein Noodles, & Sesame Vinaigrette Dressing

•
Mixed Green Salad, with Dried Cherries, Pecans, Tomatoes, Parmesan Cheese and Raspberry Vinaigrette

Side Dish Selections

Vegetables

Green Beans Amandine
Roasted Brussel Sprouts with Bacon
Steamed Vegetable Medley
Buttered Corn O'Brian
(with peppers & onions)
Fresh Steamed Broccoli
Brown Sugar Glazed Carrots
Peas with Pearl Onions & Mushrooms

Potatoes & Rice

Roasted Garlic Yukon Gold Potatoes
With Gravy
Roasted Red Skin Potatoes
Wild Rice Primavera
Parsley Boiled Red Skin Potatoes
Potatoes O'Brian (with peppers & onions)
Au Gratin Potatoes
Scalloped Potatoes





Dinner Buffet Entrée Selections

Choose Two

Chicken

Chicken Marsala: Grilled with a roasted garlic,
wild mushroom, & Marsala wine sauce

Chicken Picatta
Grilled with a white wine, lemon, caper, & artichoke veloute

Chicken Caprese
Grilled and topped with sliced tomato, fresh mozzarella cheese,
fresh basil, & balsamic glaze

Chicken Parmesan
Breaded & sautéed golden,
topped with marinara sauce & mozzarella cheese

Chicken Grand Traverse
Sautéed with white wine, wild mushroom,
dried cherry, & mandarin orange veloute

Pork

Roasted Pork Loin
Sliced with roasted apples & caraway demi-glace

Breaded Schnitzel
Paired with a lemon butter sauce and crisp capers

Grilled Chops
Paired with an apple cider & sage demi-glace



Dinner Buffet Entrée Selections

continued

Beef

Short Ribs

Braised in a rich demi-glace, then topped with julienne vegetables

Pepper Steak

Sliced thin & tender with balsamic glaze, & shaved green onion

Beef Tips Stroganoff

Tenderloin tips are braised in a rich beef & sour cream glaze
with button mushrooms & egg noodles
(Delete potato/rice option)

Seafood

Grilled Salmon

Cucumber-Dill sour cream sauce

Panko Crusted Cod

Lemon, white wine sauce

Shrimp Scampi

Traditional garlic white wine sauce with fresh linguine
(Delete potato/rice option)

Vegetarian

Lasagna Rolls

Ricotta filled noodles with marinara & julienne vegetables

Portabella Mushroom Ravioli

Alfredo sauce & crisp wild mushrooms



Carving Station Entrée Selections

Price reflects All-inclusive Cost for Basic Package

Deluxe Package Includes Choice of One:

Tenderloin of Beef with Wild Mushroom Demi-glace
\$20

•

Oven Roasted Prime Rib with Horseradish Cream Sauce
\$18

•

Sirloin of Beef with Au jus
\$17

•

Imported Rack of Lamb
\$18

•

Center Cut Pork Loin with a Rosemary Demi-glace
\$14

•

Roasted Breast of Turkey with Pan Gravy
\$14





Beverage Selections

Beer and Wine Package

Domestic, Imported Craft and IPA Beer Selections
House Red, White and Blush Wines
Unlimited Soft Drinks, Iced Tea, Lemonade & Coffee

OR

Non-Alcoholic Package

On The Beverage Station:

Lemonade, Coffee, Iced Tea & Hot Teas

From The Bar:

Assorted Soft Drinks and Fruit Juices

Root Beer Float – featuring IBC Root Beer & Vanilla Bean Ice Cream

Fruit Punch Cooler – Fruit Punch, Lemon Lime Pop, and Rainbow Sherbet in a Wine Glass

Shirley Temple – Lemon Lime Pop & 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

*All Package Upgrades Include Applicable Service Charges and Taxes
for a Flat-rate with No Extra Fees!*

Bar and meal upgrades may be used as a full or partial concession should guest count not reach 100 guests

Bar Upgrades

- Add well liquor to bar package - \$7 per guest
- Add premium liquor to bar package - \$14 per guest
- Add one hour to bar - \$8 per hour

Room Upgrades

- Chair covers & sashes - \$8 per chair
includes delivery and installation

Meal Upgrades

- Additional hors d'oeuvre - \$6 per guest
- Additional side dish - \$5 per guest
- Additional entrée - \$97 per guest
- Carving station items – See menu for upgrade prices
- Chocolate covered strawberries - \$3 each

