

*Copper Ridge* • 8475 E. Atherton Road • Davison, MI 48423 • [www.golfcopperridge.com](http://www.golfcopperridge.com)  
Phone: 810.658.7775 • Fax: 810.653.8692 • Kevin Morgan – Director of Banquet & Catering

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## *Copper Ridge Wedding Banquet Information*

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Whether you are planning an anniversary, bridal or baby shower, engagement party, birthday party, corporate event, holiday celebration, or cocktail party, open house, wedding, our Director of Banquet & Catering will work with you to create the food and beverage package to fit your party's needs. We will create a custom menu for your party based on your selections. Price includes linen.

Our banquet facility is available for private parties and can accommodate groups up to 300 guests. The open floor plan encourages mingling and allows plenty of room for entertainment and dancing, while providing quiet areas for dining and conversation. For additional event space, we provide a second room great for parties of 80 or less. You and guests will be amazed by the comfortable elegance throughout the club and banquet center.

Copper Ridge does not charge a room or space rental fee if you party has 125 guest or more, a \$500 service charge is applicable for groups of less than 125 guests.

For space availability and further information, please contact our Director of Banquet & Catering, Kevin Morgan, by phone: 810.658.7775

The Wedding Banquet Package  
will be used for banquets  
January-December

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*COPPER RIDGE BANQUET, DAVISON, MI*  
*All prices are subject to a 18% taxable gratuity and applicable sales tax.*  
*Consuming Raw or Undercooked Eggs or Meats May Increase Your Risk of Food-Borne Illnesses.*

# Copper Package

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*Includes: Choice of Salad, Entrée, Choice of 1 Pasta, 1 Potato, and 1 Vegetable*

## Choice of Salad (Choose 1):

- House Salad** – Fresh mixed greens, ice berg, and romaine lettuce with grated carrots and red cabbage topped with fresh tomatoes, cucumbers, and red onion petals, choice of two dressings  
**Cole Slaw** - with classic cream sauce or vinaigrette  
**Classic Potato Salad** - with onions, celery, hard boiled eggs in a mustard dressing  
**Italian pasta Salad** - pasta, fresh tomatoes, onions, tri- colored peppers, and cheese tossed in Italian dressing  
**Caesar Salad** - fresh chopped romaine, home made croutons, parmesan cheese, and Caesar dressing

## Chicken Entrees (Choose 1):

- Chicken Marsala** - served with mushrooms in a Marsala wine sauce  
**Chicken Piccata** - fresh mushrooms, garlic and lemon in a white wine sauce  
**Caribbean Jerk Chicken** - Jamaican Jerk seasoned chicken breast topped with home made sweet and spicy pepper relish  
**Baked Chicken** - with your choice of seasonings  
**Raspberry Chicken** - Grilled chicken breast garnished with fresh raspberries and melba sauce

## Other Entrees:

- Shaved beef with natural Au Jus  
Swedish Meatballs  
Oven roasted Pork Tenderloin  
Honey Glazed ham

## Pasta Choices (Choose 1):

- Fresh Baked Penne Pasta**- with home made Meat Sauce topped with mozzarella cheese and fresh basil  
**Pasta Primavera** – fresh vegetables tossed in marinara sauce or herb infused olive oil topped with Parmesan cheese  
**Tri-colored Tortellini**- cheese filled tortellini in a palomino sauce  
**Meat Ravioli**- tossed in your choice of home made bolognese sauce (meat), marinara sauce, or palomino sauce (tomato cream)  
**Bourbon street pasta**- fresh tri- colored peppers, tomatoes, roasted garlic and onions in a sweet and spicy vermouth sauce  
*Add Chicken 1.99/person*  
*Add shrimp 2.99/person*  
*Add Sausage 1.99/person*

## Potato Choices (Choose 1):

- Roasted Redskin Potatoes** - with garlic, herbs and seasonings  
**Smashed Potatoes** - classic redskin smashed or roasted garlic smashed  
**Idaho Baked Potato** – served with sweet butter and sour cream

## Vegetable Choices (Choose 1):

- California Blend** - cauliflower, broccoli, carrots  
**Malibu Blend** – bias cut carrots, cauliflower, broccoli, bias cut yellow carrots,  
**Green Beans** - Almondine

**\$17.99 per Person**

*Includes freshly Baked Rolls and Sweet Butter, freshly Brewed Coffee and Assorted Teas*

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# Gold Package

*Includes: Choice of 2 Salads, 1 Beef or Pork Loin or fish Entrée, 1 Chicken Entrée, Choice of Pasta, Potato, and Vegetable*

## Choice of Salad (Choose 2):

**House Salad** – Fresh mixed greens, ice berg, and romaine lettuce with grated carrots and red cabbage topped with fresh tomatoes, cucumbers, and red onion petals, choice of two dressings

**Cole Slaw** - with classic cream sauce or vinaigrette

**Michigan Field salad** - Fresh mixed greens, Sundried Cherries, toasted almonds, fresh tomatoes, red onion petals, sliced cucumber and your choice of cheese

**Classic Potato Salad** - with onions, celery, hard boiled eggs in a mustard dressing

**Italian pasta salad** - pasta, fresh tomatoes, onions, tri- colored peppers, and cheese tossed in Italian dressing

**Caesar Salad** - fresh chopped romaine, home made croutons, parmesan cheese, and Caesar dressing

## Chicken Entrees (Choose 1):

**Chicken Piccata** - fresh mushrooms, garlic and lemon in a white wine sauce

**Caribbean Jerk Chicken** - Jamaican Jerk seasoned chicken breast topped with sweet and spicy peppered relish

**Baked Chicken** - with your choice of seasonings

**Raspberry chicken** - Grilled chicken breast garnished with fresh raspberries and melba sauce

**Chicken Marsala** - served with mushrooms in a Marsala wine sauce

## Beef Entrees:

**Roasted Shaved Beef** - served with natural Au Jus

**Swedish Meatballs** – served in a creamy home made sauce

~Or~

## Fish Entree

**Stuffed Sole** - topped with a lobster cream sauce

**Baked Atlantic Cod** – lightly seasoned and served with home made tarter sauce and lemon wedges

**Tilapia Almondine** – baked and topped with toasted almonds

~or~

## Pork Loin Entrée:

**Oven Roasted Pork Loin**

**Honey Glazed Ham**

## Pasta Choices (Choose 1):

**Fresh Baked Penne Pasta** - with home made Meat Sauce topped with mozzarella cheese and fresh basil

**Pasta Primavera** – fresh vegetables tossed in marinara sauce or herb infused olive oil topped with Parmesan cheese

**Tri-colored Tortellini** - cheese filled tortellini in a palomino sauce

**Meat Ravioli** - tossed in your choice of home made bolognese sauce (meat), marinara sauce, or palomino sauce (tomato cream)

**Cheese Ravioli** – tossed in a creamy homemade Alfredo sauce, marinara, palomino, or pesto sauce

**Bourbon Street Pasta** - fresh tri- colored peppers, tomatoes, roasted garlic and onions in a sweet and spicy vermouth sauce

Add Chicken 1.99/person

Add shrimp 2.99/person

Add Sausage 1.99/person

## Potato Choices (Choose 1)

**Roasted Redskin Potatoes** - with garlic, herbs and seasonings

**Smashed Potatoes** - classic redskin smashed or roasted garlic smashed

**Idaho Baked Potato** – served with sweet butter and sour cream

**Anna Potatoes** – peeled and baked in chicken stock and caramelized onions

**Sweet Potato** – whipped or baked sweet potatoes topped with brown sugar, cinnamon, and creamy butter

## Vegetable Choices (Choose 1):

**California Blend** - cauliflower, broccoli, carrots

**Malibu Blend** – bias cut carrots, cauliflower, broccoli, bias cut yellow carrots,

**Green Beans** - Almondine

**\$20.99 per Person**

*Includes freshly Baked Rolls and Sweet Butter, freshly Brewed Coffee and Assorted Teas*

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# Diamond Package

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Choice of 2 entrees, this package will satisfy your pallet as well as present a fine dining menu to you guests

## Salads (Choose 2):

**House Salad** – Fresh mixed greens, ice berg, and romaine lettuce with grated carrots and red cabbage topped with fresh tomatoes, cucumbers, and red onion petals, choice of two dressings

**Cole Slaw** - with classic cream sauce or vinaigrette

**Michigan Field salad** - Fresh mixed greens, Sundried Cherries, toasted almonds, fresh tomatoes, red onion petals, sliced cucumber and your choice of cheese

**Classic Potato Salad** - with onions, celery, hard boiled eggs in a mustard dressing

**Italian pasta salad** - pasta, fresh tomatoes, onions, tri- colored peppers, and cheese tossed in Italian dressing

**Caesar Salad** - fresh chopped romaine, home made croutons, parmesan cheese, and Caesar dressing

**Mandarin Salad**- Fresh mix of Iceberg, romaine and field greens tossed with Mediterranean oranges, fresh strawberries, and toasted almonds

**Caprese Salad**- Fresh ripe tomatoes, fresh mozzarella, fresh basil drizzled with extra virgin olive oil or balsamic reduction

**Cobb Salad**- Diced chicken, crisp bacon, boiled egg, Chopped tomatoes, shredded cheese and diced onion

## Entrees (Choose 2):

**Raspberry Chicken**- garnished with fresh raspberries and melba sauce

**Chicken Crapes**- Chicken breast meat, mushrooms, herbs de provence topped with supreme sauce

Any chicken entrée from the previous two menus are also an option

## Beef Entrees:

Steak Crapes- onion, mushroom and cheese

Roasted beef Medallions- Thin cut of beef roasted and carved into medallions in a natural Au Jus

Oven Roasted Prime Rib

## Seafood Entree

Stuffed Sole- Ivory white Fillets wrapped around crab, Stuffed baked and drizzled with lobster cream sauce

Seafood Crepes- Crab, scallops and shrimp

Baked Salmon served with fresh sour cream dill sauce

## Pasta Choices (Choose 1):

**Fresh Baked Penne Pasta** - with home made Meat Sauce topped with mozzarella cheese and fresh basil

**Pasta Primavera** – fresh vegetables tossed in marinara sauce or herb infused olive oil topped with Parmesan cheese

**Tri-colored Tortellini** - cheese filled tortellini in a palomino sauce

**Meat Ravioli** - tossed in your choice of home made bolognese sauce (meat), marinara sauce, or palomino sauce (tomato cream)

**Cheese Ravioli** – tossed in a creamy homemade Alfredo sauce, marinara, palomino, or pesto sauce

**Bourbon Street Pasta** - fresh tri- colored peppers, tomatoes, roasted garlic and onions in a sweet and spicy vermouth sauce

Add Chicken 1.99/person

Add shrimp 2.99/person

Add Sausage 1.99/person

## Starch Choices (Choose 1):

**Roasted Redskin Potatoes** - with garlic, herbs and seasonings

**Anna Potatoes** – peeled and baked with chicken stock and caramelized onions

**Redskin Smashed Potatoes** – classic redskin smashed, or roasted garlic smashed

**Sweet Potato** – whipped or baked sweet potatoes topped with brown sugar, cinnamon, and creamy butter

## Vegetable Choices (Choose 1):

**California blend** - cauliflower, broccoli, carrots

**Malibu Blend** – bias cut carrots, cauliflower, broccoli, bias cut yellow carrots

**Green Beans** - Almondine

**\$25.99 per Person**

*Includes freshly Baked Rolls and Sweet Butter, freshly Brewed Coffee and Assorted Teas*

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## *Additional information*

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### *All Packages include:*

China plates and silverware  
House linen / 72 inch white table cloths on all tables  
Head table and cake table linen and skirting  
House cotton napkins (White, Black, Brown, Evergreen, Red)  
Additional colors available may have additional cost of .25 cents  
Set up and clean up  
125 or more guests hall fee is also included at no additional cost

### *Other services offered:*

Cake cutting  
Chair covers with sash set-up and take down only \$3.50  
On site wedding options  
Rehearsal dinners  
Floor hang linen only \$15 per table  
Valet parking

### *Vendors available:*

DJ services  
Photographer  
Decorator  
Hotel services  
Cake services  
Florist  
Chair covers

**Combine and save**

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# *Bartender's Guide Selections*

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## *Non-Alcoholic beverages only*

*4.95 per person Unlimited beverages*

### *Champagne Toast*

\$5 per person

Head table is included in all bar packages

### *Beer and Wine bar*

Up to 4 hours \$9.95

5 hours 12.95

6 hours \$14.95

~or~

### *Open House Bar*

Up to 4 hours: \$12.95 per person

5 hours 14.95

6 Hours: \$16.95 per person

*House Liquor Brands:* *House* Vodka, Gin, Rum, Whiskey,

Draft Beer, House Wine, soft drinks and Mixers

~or~

### *Open Call Bar*

Up to 4 hours: \$13.95 per person

5 hours 15.95

6 Hours: \$17.95 per person

*Call Liquor Brands:* Absolute Vodka, Seagram's Gin, Bacardi, Captain Morgan Rum and Malibu, Whiskey- Jack Daniels

Jim Bean , Tequila-Jose Cuervo ,

Draft Beer, House Wine, soft drinks and Mixers

~or~

### *Premium Bar*

Up to 4 hours: \$17.95 per person

5 hours 21.95

6 Hours: \$25.95 per person

*Premium Liquor Brands:* Jim Beam Bourbon, Malibu Rum, Seagram 7, Southern Comfort Whiskey, Grey Goose

Vodka, Tanqueray Gin, Bacardi, Captain Morgan Rum, Crown Royal, Scotch, Johnny Walker, Apple Pucker,

watermelon pucker, Jose Cuevo, Beer, Wine, soft drinks and juices

**ALL CASH REQUIRE BARTENDERS**

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## *Hors d'oeuvres Menu #1*

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*Pick 3 for \$6.99 per person*

*Pick 4 for \$7.99 per person*

*Pick 5 for \$8.99 Per person*

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- Pigs in a blanket – With spicy mustard sauce
  - Fruit Tray- Market fresh and ripe assortment
  - Cheese Tray- Traditional Mix with imported cheese
  - Smoked Chicken Quesadillas
  - Chicken Satay with spicy peanut sauce
  - Artichoke Dip
  - Bruchetta canapé with tomato, basil, red onions, garlic, asiago cheese and extra virgin olive oil
  - Sesame chicken with sweet chili sauce
  - Mini quiche with cream fresh reduction
  - Mini Riblets with sweet BBQ glaze
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## *Hors d'oeuvres Menu #2*

*Pick 3 for \$8.99 per person*

*Pick 4 for \$9.99 per person*

*Pick 5 for \$10.99 Per person*

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- **Shrimp cocktail with spicy cocktail sauce**
  - **In house smoked salmon, served with toast points, capers, red onion, grated egg and cream cheese**
  - **Blackened beef Tenderloin tips with zip sauce**
  - **Coconut shrimp with orange marmalade**
  - **Gourmet Deli Spirals**
  - **Puff pastry baked brie with raspberries and almonds**
  - **Spanakopita, sausage stuffed mushroom caps with creamy Italian style dressing**
  - **Chocolate fountain served with fresh fruit, berries, marshmallows, pretzel rods, cookies and other sweet treats**
  - **As well as any other selections from Hors d'oeuvres menu #1**
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## *On The Sweeter Side*

*\$2.50 per person*

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- **Chocolate Fountain served with fresh fruit, Pretzel Rods, And assorted sweets (Marshmallows, cookies puff pastries and other sweet treats)**
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