

2021-2022

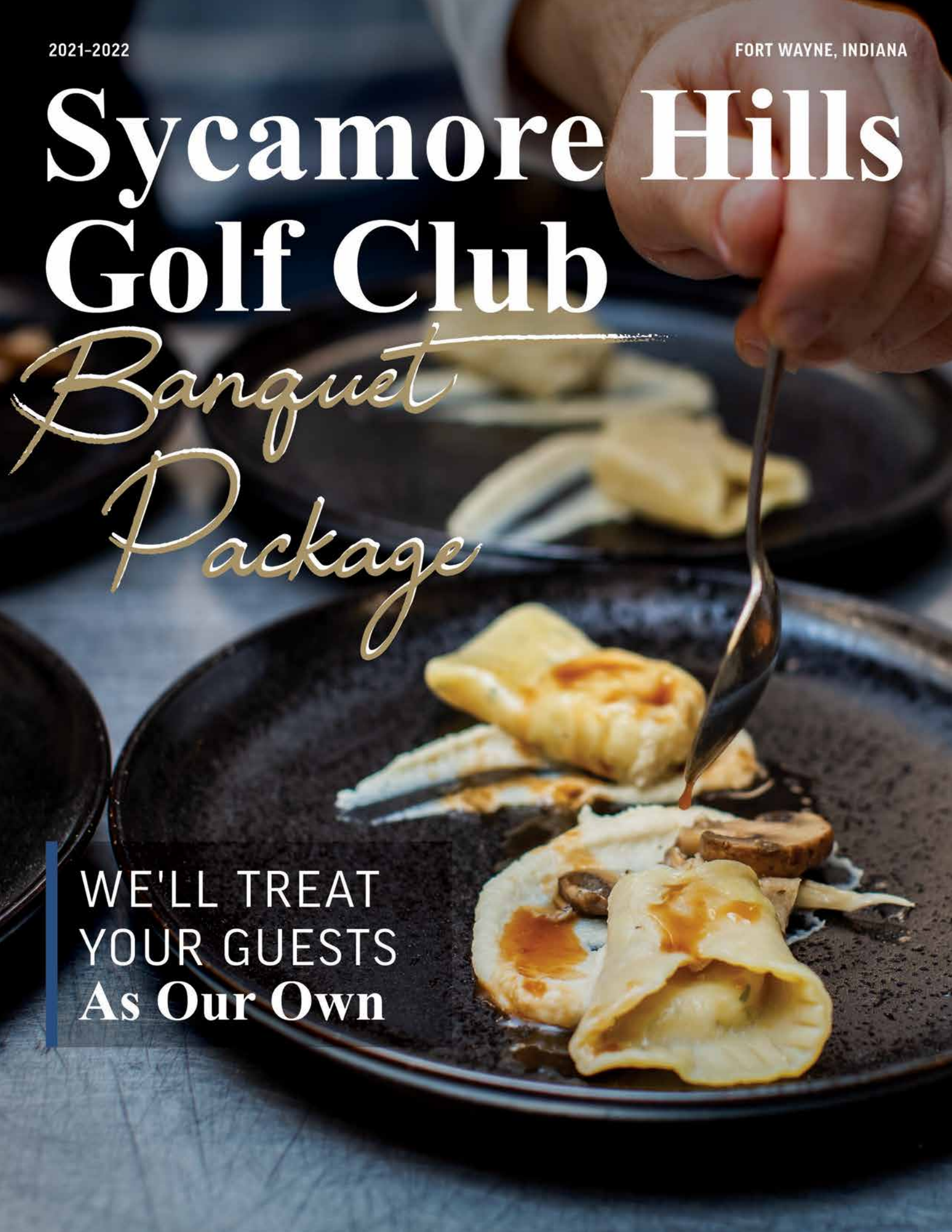
FORT WAYNE, INDIANA

Sycamore Hills

Golf Club

Banquet Package

WE'LL TREAT
YOUR GUESTS
As **Our Own**





WELCOME TO SYCAMORE HILLS GOLF CLUB!

Thank you for your interest in host your special occasion or business meeting with us.

Here at Sycamore Hills Golf Club, we take pride in ensuring that your event is very memorable day for you and your guests. Our clubhouse leadership team is excited to help you plan and put on your particular occasion. There is no better setting in the region to host your special day, from our world-class facilities to our breathtaking views.



Sycamore Hills has always been known for two things - championship golf and over-the-top culinary experiences. Let our team of highly regarded culinarians impress and wow your guests with the passion and pride they bring with them every day to our Club kitchen.

We look forward to welcoming both you and your guests to our home here at Sycamore Hills.

Warmest regards,



Chris Hampton
General Manager/COO



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HISTORY OF THE CLUBHOUSE

Sycamore Hills Golf Club was founded in July of 1987. Jack Nicklaus and Tom Kelley played the inaugural round of golf on July 2, 1989, officially opening the golf course. The former estate of a prominent Fort Wayne family served as a great foundation for what is one of the finest golf clubs in the Midwest. Combining a great piece of property consisting of mature trees, gentle hills, and the Aboite River with the outstanding design ability of Jack Nicklaus has provided something that is truly a masterpiece.

As one of the premiere private golf club facilities in the United States, we perennially have been included on the Golf Digest Top 100 Courses ratings. We hosted a USGA National Championship in 2009 along with the 2010-2012 Junior PGA Championships and the 2013 US Girls' Junior Championship. We hosted the Inaugural Web.Com Hotel Fitness Championship from 2013-2015.

The Club's Food & Beverage Operations continue to grow every year and include year-round dining, banquet events and the Turning Point (in season). The culinary talents of our Executive Chef and his team are outstanding.

We tailor every event to meet your needs. The packet information is just a platform to personalize any occasion.

CLUBHOUSE POLICIES

GENERAL POLICIES

The Club exists solely for the pleasure and enjoyment of its Members, their families and their guests in a setting of privacy and exclusivity. As we are a private club, we ask if you are hosting an event with us that you are a current member or sign up for membership. We do grant access to the banquet facilities, with member's permission to a friend, coworker, or family member. A non-member function is defined as an event sponsored by a current individual that holds a membership with the clubhouse. The clubhouse requires that a member contacts the member service coordinator to approve the non-member function. Members are not required to attend events that are hosted by non-member functions. Responsibility of a sponsored event falls on the member to cover any invoices that are unpaid after the function.

DAMAGES TO FACILITY

We do not charge a security deposit prior to hosting an event. However accidents do occur, if damages are made by your hired vendors or guests of your event, fees will result based on the amount of damage to facility. Please respect the clubhouse and prevent potential damages from occurring.

DRESS CODE

Dress code appropriate attire is required for all members and their guests. For men: sports coats, collared shirts, slacks, and appropriate length golf shorts are required. For women: appropriate length dress or slacks and collared shirts with or without sleeves are considered appropriate. Tasteful denim is allowed, with the exception there are no holes or tears. Gentlemen are encouraged to remove their headwear inside the clubhouse.

CLUB CLOSING HOURS

The club will close no later than midnight, due to local noise ordinance. Bar services are required to shut down 30 minutes prior to the end of an event, services will not be open past the hour of 11PM.

SMOKING

Smoking is not permitted in any area of the club that is under roof regardless of whether it is inside or outside.



“ THESE ARE
THE MOMENTS
TO REMEMBER
FOREVER. ”



“LIFE IS ALL ABOUT
CREATING SPECIAL
MOMENTS. IN THE END,
ONLY THESE SPECIAL
MOMENTS WILL
MATTER.”

COTTAGE INFORMATION

Needing overnight accommodations for guests or family? Sycamore Hills has what you are looking for. Please contact Lisa Kolbasky at 260-625-4324 for availability and booking information.

AMENITIES

- (2) Cottages available with the following:
- 4 Private Bedrooms with King-Sized Beds
- 4 Private Bathrooms
- Kitchen with Full Size Refrigerator, Microwave, Sink & Dishware
- Office Space
- Work-Out Room
- Laundry Room
- TV & Fireplace
- Pool Table
- Mini Bar*

*Additional charges apply based on consumption.

RATES (Per Cottage)

April-October 15th	\$700 per night
October 16th-March	\$400 per night
Holiday Weeks	\$700 per night



ROOMS & EVENT SERVICES

VERANDA	120 people
PAVILION	200 people
SALON	40 people
WINE ROOM	12 people



ADDITIONAL INFORMATION:

Service Charge	20%
Tax	8%
Valet	\$100
Evening Events with 40+ People & Afternoon Events	
Printing for <50 people	\$100
Printing for >50 people	\$200
Place Cards with Meal Selections	

Rental or vendor coordination by our Member Service Coordinator for your event is charged at cost plus a 30% handling fee.

MEETINGS & CONFERENCES

ROOMS	EQUIPMENT	STAFFING CHARGE
Board Room 12 people	75" TV \$200	7:00AM \$100
Wine Room 12-14 people	Microphone & Sound System \$100	8:00AM \$75
Salon 15-40 people		9:00AM \$50
Veranda 40-100 people		

Per server, no charge after 10AM

BEVERAGE STATION (per person)

Includes Coffee, Orange Juice, Canned Soda, Water & Iced Tea

1 Hour	\$3
2+ Hours	\$4
4+ Hours	\$5
All-Day Service (6+ Hours)	\$7

SNACKS (per person)

Choice of (1) Assorted Cookies & Brownies, Snack Mix, Peanuts, M&Ms, Granola Bars, Whole Fruit

LIGHT BREAKFAST (per person)

Bagels with Cream Cheese & Jam, Whole Fruit, Granola Bars

CONTINENTAL BREAKFAST (per person)

Choice of (1) Breakfast Pastry (Muffins, Danishes, Cinnamon Rolls or Donuts), Fruit Platter, Yogurt with Granola



DUCK CONFIT
WINGS

CITRUS-POACHED
SHRIMP COCKTAIL



WAGYU
MEATBALLS



APPETIZERS

Cold Passed/Displays

	<i>Priced per dozen</i>
Kalmata Olive, Hummus, Citrus Feta, Crispy Pita	\$7
Heirloom Tomato Bruschetta, Petit Basil	\$10
Sweet Pickled Compressed Cucumber, Tograshi Shrimp, Chive	\$30
Bleu Cheese Pistachio Grape	\$18
Heirloom Tomato Caprese Skewer, Balsamic Glaze, Petit Basil	\$15
Citrus Poached Shrimp Cocktail, Sauce Louis	\$26
House Smoked Salmon Crostini, Sweet Onion Caper Relish, Lemon Dill Cream	\$22
Pimento Deviled Egg, Jalapeño Relish, Carrot Top	\$22
Tuna Wonton Shrimp, Scallion, Spicy Mayo	\$24
Peruvian Ceviche, Lime Coconut Cilantro Emulsion, Crispy Plantain	\$24
Stuffed Date, Prosciutto, Manchego	\$22

Cold Passed/Displays

	<i>Small</i>	<i>Large</i>
Seasonal Fruit	\$125	\$250
Cheese	\$125	\$250
Charcuterie	\$175	\$350
Vegetable	\$80	\$175
Smoked Salmon	\$250	\$600
Shrimp Cocktail	\$26 per dozen	

Small serves 30 people | Large serves 75 people

Hot Passed/Displays

	<i>Priced per dozen</i>
Duck Fat Fingerling Potato Chip, Herb-Crusted Tenderloin, Horseradish Chive Cream	\$22
Spring Roll, Citrus Ponzu, Scallion	\$18
Anson Mills Smoked Cheddar Grit Cake, Spiced Shrimp, Tomato Bacon Jam	\$26
Coconut Shrimp, Sweet Chili Sauce	\$24
Wagyu Meatballs, Swedish Sauce	\$18
Buffalo Chicken Slider, Stilton Cheese, Buttermilk Ranch	\$30
Crispy Heirloom Tomato, Corn Relish, Frank's Red Hot Aioli	\$20
Fried Ravioli, Arrabiata Sauce, Pecorino Romano	\$22
Blue Fin Crab Cake, Charred Lemon Aioli	\$26
Mini Wagyu Slider, Crisp Romaine, Heirloom Tomato Jam	\$30

Hot Displays

	<i>Priced per dozen</i>		<i>Priced per dozen</i>
FRIED CHICKEN SLIDER	\$30	CHIPOTLE CHICKEN QUESADILLA	\$26
PULLED PORK SLIDER	\$26	Avocado, Tomato, Cilantro, Green Onion, Jalapeño Cheese, Salsa, Sour Cream	
CHIPOTLE CHICKEN FLATBREAD	\$16	SPRING ROLLS	\$18
One Flatbread 8 Pieces		Choice of Pork, Chicken or Vegetarian	
Bacon, Tomato, Avocado, Green Onion, Monterey Jack, Cheddar Cheese, Chipotle Ranch, Cilantro Lime Crème		CHICKEN WINGS	\$20
MARGHERITA FLATBREAD	\$14	Choice of Buffalo, BBQ or Teriyaki Sauce	
One Flatbread 8 Pieces		ARTICHOKE DIP WITH PITA CHIPS	\$70
Roma Tomato, Basil, Fresh Mozzarella		Serves 45 people	
		CHICKEN DIP WITH PITA CHIPS	\$85
		Serves 45 people	



FROM THE KITCHEN

PLATED LIMITED MENU

ORDER ON ARRIVAL | 15 PEOPLE OR LESS

Lunch

STARTER

Served with dinner rolls

House Salad (choice of dressing)	\$6
Caesar Salad	\$6
Cup of Soup Du Jour	\$3.50

ENTRÉE

Choice of 4 selections

Seasonal Cobb Salad	\$14
Southwest Salad	\$16
Chipotle Chicken Flatbread	\$14
Quesadilla	\$14
Sycamore Burger	\$14
Sycamore Club Sandwich	\$12
Sycamore BLT	\$12
Pork Tenderloin Sandwich	\$12
Walleye Sandwich	\$12
Chicken or Tuna Salad	\$10

Sandwiches served with your choice of

House Made Chips, French Fries, Onion Rings,
Cottage Cheese, Fruit, Cole Slaw.

Dinner

STARTER

Served with dinner rolls

House Salad (choice of dressing)	\$6
Caesar Salad	\$6
Cup of Soup Du Jour	\$3.50

ENTRÉE

Choice of 4 selections

5oz Filet & Red Wine Veal Jus	\$34
8oz Filet & Red Wine Veal Jus	\$42
New York Strip	\$38
Scottish Salmon	\$30
Seasonal Seafood Entrée	MP
Joyce Farms Chicken Breast	\$26
Seasonal Pasta Dish	\$20
Seasonal Vegetarian Entrée	\$20
Seasonal Vegan Entrée	\$20

Served with your choice of starch & vegetable.

PLATED MEALS

PRESET MENU OR PREORDERED MENU | 20+ PEOPLE

Finalized menus are needed 30 days prior to event. Final counts are need 1-2 weeks prior to event.
Cancellations up to 3 days before the event date are permitted.

Plated Brunch Trio \$18

STARTER

Choice of 1

Tossed Salad with Dinner Rolls
Yogurt Parfait
Mini Bagel with Cream Cheese Spread & Fresh Fruit Chutney

ENTRÉE

Choice of 1

Quiche
CHOICE OF 3 INGREDIENTS: Wild Mushroom, Onion, Tomato, Spinach, Asparagus, Bacon, Sausage, Ham, Turkey, Grilled Chicken, Swiss, Cheddar, Provolone
Breakfast Croissant
CHOICE OF: Bacon, Ham or Sausage
Breakfast Bowl over Potato Hash
CHOICE OF 3 INGREDIENTS: Scrambled Egg, Poached Egg, Sausage, Ham, Bacon, Onion, Wild Mushroom, Spinach, Tomato, Pepper, Feta, Cheddar

SIDE

Choice of 1

Fresh Sliced Fruit
Shredded Potato
Potato Hash
Baked Cinnamon Apple
Cheesy Potato Casserole +\$2

Plated Lunch Trio \$20

CUP OF SOUP

Tomato Basil Bisque
Minestrone
Wild Mushroom & Rice
Chicken & Rice
Chili

MINI CROISSANT | HALF WRAP

Chicken Salad
Tuna Salad
Turkey Club
Ham & Swiss
Chicken Caesar

SMALL SALAD

Caesar
Greek
House Salad
Strawberry & Spinach
Southwest Salad

PLATED LUNCH

PRESET MENU OR PREORDERED MENU | 20+ PEOPLE

Limit of 3-4 Selections for Preordered Menu

Served with House Salad, Caesar Salad, or Cup of Soup | Includes Dinner Rolls

Served with Your Choice of Starch & Vegetable with Filet, Chicken, or Salmon Dish.

LARGE SALAD	\$24	SALMON	\$32
SMALL SALAD	\$18	Teriyaki	
<i>Served with Chicken or Shrimp Salmon +\$8</i>		Lemon Butter Dill	
Southwest Salad		Cognac Cream	
Romaine, Black Bean, Corn, Tomato,		PASTA	\$22
Green Onion, Avocado, Monterey Jack,		Creamy Tuscan Chicken	
Cheddar, Cilantro, Chipotle Ranch		Chicken Carbonara	
Berry Salad		Shrimp Puttanesca	
Spring Mix, Strawberry, Blueberry, Raspberry,		VEGETARIAN & VEGAN	\$16
Feta, Raspberry Vinaigrette		Pasta Primavera	
Cranberry & Apple Salad		Seasonal Harvest Bowl	
Spring Mix, Dried Cranberry, Sliced Apple,		Stuffed Sweet Potato	
Candied Pecan, Poppy Seed Dressing		Stir Fry Bowl	
4oz FILET	\$38		
CHICKEN	\$25		
Piccata			
Parmesan			
Marsala			
Arrabbiata			

PLATED DINNER

PRESET MENU OR PREORDERED MENU | 20+ PEOPLE

Limit of 3-4 Selections for Preordered Menu

Served with House Salad, Caesar Salad, or Cup of Soup | Includes Dinner Rolls

Served with Your Choice of Starch & Vegetable (Excluding Pasta Dish)

BEEF		PASTA	\$28
6oz Filet	\$40	Bolognese	
8oz Filet	\$44	Shrimp Scampi	
<i>Sauces/Toppings</i>		Chicken Pesto	
Cognac Peppercorn		VEGETARIAN & VEGAN	\$24
Red Wine Veal Jus		Lemon Thyme Fettuccini	
Roasted Salsa Verde		Cauliflower Steak	
S-1 Sauce		Stuffed Moroccan Eggplant	
Boursin Crust +\$2		Wild Mushroom Risotto	
Bleu Cheese Crust +\$2		DUO PLATE "Build Your Own"	
PORK TENDERLOIN	\$28	4oz Filet	\$26
Mushroom & Onion Sauce		4oz Chicken	\$14
Maple Glaze		4oz Salmon	\$18
CHICKEN	\$28	(2) Jump Shrimp	\$16
Grilled Parmesan Garlic Cream		(2) Diver Scallops	\$24
Moroccan BBQ		6oz Lobster Tail	\$30
Bruschetta			
SALMON	\$36		
Arrabbiata			
Lemon Thyme Herb Emulsion			
Buerre Blanc			





FROM THE KITCHEN

BUFFET & ACTION STATIONS

All buffets and action stations must have a minimum of 25 people or more.
Finalized menus are needed 30 days prior to event. Final counts are need 1-2 weeks prior to event; we take cancellations up to 3 days before the event date.

SYCAMORE BREAKFAST BUFFET

Choice of 3 Breakfast Items	\$18
Choice of 4 Breakfast Items	\$22

BREAKFAST ITEMS

Hot Breakfast Sandwiches
Sliced Ham +\$2
Bacon & Sausage
Biscuits & Gravy
French Toast
Scrambled Eggs
Waffles
Hash Browns
Potato Hash
Yogurt & Granola
Fresh Cut Fruit Bowl
Assorted Muffin & Danish
Cheese Potato Casserole +\$2

BREAKFAST STATIONS

Priced per Person
Maximum of 50 People
Additional Chef's Charge \$100
Omelet Station |\$15
Bananas Foster Station | \$10

BREAKFAST DISPLAYS Priced per Person

Donut Wall	\$8
Bagel Wall	\$8
Seasonal Fruit Display	\$5

GRILLED LUNCH BUFFET

Choice of 2 Entrées & 2 Sides	\$26
Choice of 3 Entrées & 3 Sides	\$32

Served with House Salad & Dinner Rolls

ENTRÉE

Hamburgers
Pulled Pork or Chicken
Brats
Angus Beef Hot Dogs
Grilled Chicken Breast
Smoked Brisket +\$2

SIDES

Baked Beans
Cole Slaw
Pasta Salad
Potato Salad
French Fries
Grilled Assorted Vegetable
Green Beans
Mac & Cheese +\$2

SYCAMORE LUNCH BUFFET \$20

SANDWICH Choice of 1

Assorted Wraps | Choice of Turkey, Ham, or Veggie
"Build Your Own" | Turkey, Ham, & Roast Beef
Assorted Bread | Assorted Cheese | Assorted
Condiments | Lettuce | Red Onion |
Tomato | Pickles

SIDES Choice of 1

House Made Chips
Soup of the Day
Pasta Salad
Cole Slaw
Fruit Bowl

SALAD Choice of 1

House Salad
Caesar Salad
Berry Salad +\$2
Southwest Salad +\$2

BOXED LUNCH | \$18

Served with Bag of Chips, Whole Fruit & Cookie
Assorted Turkey & Ham (Sandwich or Wraps)
Lettuce, Tomato, Cheese, Condiments on Side
* Veggie Wraps Available on Request

DINNER BUFFET

Choice of 2 Entrées & 2 Sides	\$36
Choice of 3 Entrées & 3 Sides	\$48

Served with House Salad, Dinner Rolls & Dessert

ENTRÉE Choice of Sauce

Beef Tips
Grilled Pork Tenderloin
Joyce Farms Chicken Breast
Faroe Island Salmon +\$7

STARCH

Whipped Potato Puree
Herb Roasted Fingerling Potato
Carolina Gold Rice Pilaf
Sycamore Potato +\$2

CARVING STATION

Substitute for 1 Entrée. Additional Chef's Charge \$100.

Beef Tenderloin +\$14
Prime Rib +\$14
New York Strip +\$12
Smoked Ham +\$6
Roasted Turkey +\$4

VEGETABLE

Seasonal Vegetable Medley
Heirloom Carrot
Grilled Asparagus
Butter Poached Broccoli

DESSERT

Assorted Cookies & Brownies
Assorted Pies
Vanilla or Chocolate Cake

DELECTABLE DESSERTS

All desserts must be preordered or preset with the menu prior to event.

Off-Site Wedding Cakes/Cupcakes (Certified Baker Required) | \$1 per person, service fee

Plated Dessert

SYCAMORE TEMPTATION Cocoa Sponge Cake, Hazelnut Crunch, Chocolate Hazelnut Mousse, Mirror Glaze	à la mode +\$4 \$8 per person
FLOURLESS CHOCOLATE TORTE Chocolate Cake, Ganache	\$8 per person
CHEESECAKE Topping of your Choice, Graham Cracker Crust	\$8 per person
POT DE CRÈME House-Made Custard Choice of Flavor Vanilla, Salted Caramel, Chocolate, Maple Bourbon	\$8 per person
APPLE CRISP Crisp Apple, Cinnamon, Nutmeg, Sweet Oat Crumble	\$8 per person
PEACH COBBLER Fresh Peach, Cinnamon, Spiced Sugar, Cobbler Topping	\$8 per person
BERRIES & CREAM Angel Food Cake, Strawberry, Blackberry, Raspberry, Blueberry, Grand Marnier, Whipped Cream	\$8 per person

Displayed Dessert

DONUT WALL Glazed Donuts, Sprinkles, Chocolate, Caramel	\$8 per person
ASSORTED COOKIES Triple Chocolate Chip, Caramel Pecan, Sugar, Snickerdoodle, Peanut Butter	\$16 per dozen
MINI ASSORTED DESSERT Chocolate Truffle Bomb, Cheesecake, Mousse, Tropéziennes, Tiramisu	\$22 per dozen
CELEBRATION CAKE 9" ROUND Choice of Flavor White, Chocolate, Carrot, Strawberry Choice of Icing Vanilla Butter Cream, Chocolate Butter Cream, Whipped Ganache, Cream Cheese	\$40 per cake
ICE CREAM SUNDAE STATION Vanilla Ice Cream, Chocolate Ice Cream, Mixed Berries, Sprinkles, Whipped Cream, Heath, Nestle Crunch, Chocolate, Caramel, Raspberry Sauce	\$9 per person
BANANAS FOSTER STATION* Brown Sugar, Butter, Rum, Banana Liquor, Vanilla Ice Cream	\$10 per person
LIQUID NITROGEN ICE CREAM STATION* Vanilla, Chocolate, Strawberry, Bourbon Brown Sugar	\$10 per person

*Additional Chef's Charge \$100





FROM THE BAR

BAR SERVICES

Sycamore Hills reserves the right to refuse beverage service to anyone they feel is intoxicated or not the age of 21. Identification is required for everyone that looks under the age of 27.

Open Bar

Pricing Based on Consumption

Bar Setup Fee | +\$200

Includes Bartender for Time of Event

SPECIAL ORDERING AVAILABLE UPON REQUEST.

PLEASE PROVIDE 2-3 WEEKS PRIOR TO EVENT.

PREMIUM LIQUOR \$9

Vodka: Absolut, Tito's

Rum: Bacardi, Captain Morgan

Gin: Tanqueray

Scotch: J&B, Dewars

Whiskey/Bourbon: Jim Beam, Jack Daniel's,
Larceny Bourbon

SUPER PREMIUM LIQUOR \$12

Vodka: Ketel One, Grey Goose, Beveledere

Gin: Bombay, Beefeaters

Scotch: Johnny Walker Black, Glenmorangie,
Glenlivet 12, Macallen 12

Whiskey/Bourbon: Crown Royal, Angels Envy,
Woodford Reserve

DOMESTIC BEER \$4.50

Bud Light, Budweiser, Miller Lite, Coors Light,
Blue Moon, Sam Adams, Yuengling

IMPORT BEER \$5

Corona, Heineken, Stella, New Castle,
Becks, Killian's

HOUSE WINE \$32 per bottle

Wine Served with Dinner | +\$250 (100+ People)

White Wine: Chardonnay, Sauvignon Blanc,
Pinot Grigio, Moscato

Red Wine: Cabernet Sauvignon,
Merlot, Pinot Noir

Wine may be brought in from an outside source,
with a corkage fee of \$15 per bottle.

CHAMPAGNE TOAST

Glass \$7

Endless per person \$23

(Ask about Champagne to Bar Package)

MIMOSA BAR

Champagne with Assorted Berries & Juices

Glass \$12

Endless per person \$30

BLOODY MARY BAR

Absolut or Tito's mixed with Zing Zang, bacon,
carrot, celery, cucumber, pickle, olive, horseradish

Glass \$12

Endless per person \$30



BAR PACKAGES

All Packages include (4) hours of Open Bar.

Table-side wine service can be added for an additional \$3 per person.

Special requests for liquor, bottled beer and wines are available with 2-3 weeks notice, are market-priced and sold by the bottle or case.

Silver Package

\$30* perperson

WINE Choice of 4

Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Pinot Grigio, Chardonnay, Rosé

LIQUOR

Bacardi Silver Rum, Captain Morgan Rum, Canadian Club, Famous Grouse Scotch, Jim Beam, Seagram's Gin, Smirnoff Vodka, Sauza Tequila

BEER

Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light

*\$7 per person for each additional hour

Gold Package

\$36* perperson

WINE Choice of 4

Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Pinot Grigio, Chardonnay, Rosé

LIQUOR

Absolut Vodka, Tito's Vodka, Beefeater Gin, Bacardi Silver Rum, Captain Morgan Rum, Dewar's Scotch, Jack Daniel's Tennessee Whiskey, Canadian Club, Jim Beam, Jose Cuervo Especial

BEER

Budweiser, Bud Light, Michelob Ultra, Miller Light, Heineken, Heineken Light, Coors Light, Sam Adams Boston Lager, Corona Extra, Corona Light

*\$8 per person for each additional hour

Platinum Package

\$40* perperson

WINE Choice of 4

Cabernet Sauvignon, Merlot, Pinot Noir, Sauvignon Blanc, Pinot Grigio, Chardonnay, Rosé

LIQUOR

Tito's Vodka, Grey Goose Vodka, Bacardi Silver Rum, Captain Morgan Rum, Bombay Sapphire Gin, Tanqueray Gin, Chivas Regal Scotch, Johnny Walker Red Scotch, Jack Daniel's Tennessee Whiskey, Crown Royal, Jameson Irish Whiskey, Larceny Bourbon, Jose Cuervo Especial

BEER

Budweiser, Bud Light, Michelob Ultra, Miller Light, Heineken, Heineken Light, Coors Light, Sam Adams Boston Lager, Corona Extra, Corona Light

*\$10 per person for each additional hour







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