

2021-2022

FORT WAYNE, INDIANA

Sycamore Hills Golf Club

Wedding Package

WHEN YOU'RE
READY TO SAY,
"I do"

PHOTO BY GEM PHOTOGRAPHY



WELCOME TO SYCAMORE HILLS GOLF CLUB!

First and foremost, we would like to congratulate you on your recent engagement!

Here at Sycamore Hills Golf Club, we take pride in ensuring that your wedding is the most memorable day of your life. Our clubhouse leadership team is excited to help you plan and execute your dream wedding. There is no better setting in the region to host your special day. From our world-class facilities to our breathtaking views, Sycamore Hills is where dream weddings both begin and end.



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 wedding 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 to celebrate your momentous occasion!

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

A \$1,000 security deposit plus our rental fee is required to guarantee the wedding date. The security deposit shall be returned after the event (1-2 weeks), pending that there was no damage done to our facilities by the event.

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.





“ ...AND SO THE
ADVENTURE BEGINS ”



“TOGETHER IS
OUR FAVORITE
PLACE TO BE”

CEREMONY & RECEPTION

To have your wedding at the Clubhouse, you must have membership status or have a member sponsor your event. Depending on your status, Member or Guest, certain fees and deadlines apply.

MEMBER

\$3,000 Non-Refundable Deposit to Confirm Date
+\$1,000 Refundable Security Deposit

Ceremony & Reception Room Rental Fee	\$3,000
Reception Room Rental Fee	\$2,000
Ceremony Room Rental Fee	\$1,500

GUEST

\$4,000 Non-Refundable Down Payment to Confirm Date
+\$1,000 Refundable Security Deposit

Estimated Balance Due 2 Weeks Prior to Event

Ceremony & Reception Room Rental Fee	\$4,000
Reception Room Rental Fee	\$3,000
Ceremony Room Rental Fee	\$2,500

CEREMONY INCLUDES

1-hour Rehearsal Day Prior to Ceremony
Ceremony Coordination
Pavilion Set-Up & Clean Up
Locker Rooms

RECEPTION INCLUDES

Vendor Referral & Coordination
Tables, Chairs, Linens
Room Setup
Full-Day Coordinating Services
Personalized Menu

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 & SALON	150-175 people
HEARTH ROOM	30 people
PAVILION (Ceremony)	125 people
PAVILION (Dance Floor)	200 people



ADDITIONAL INFORMATION:

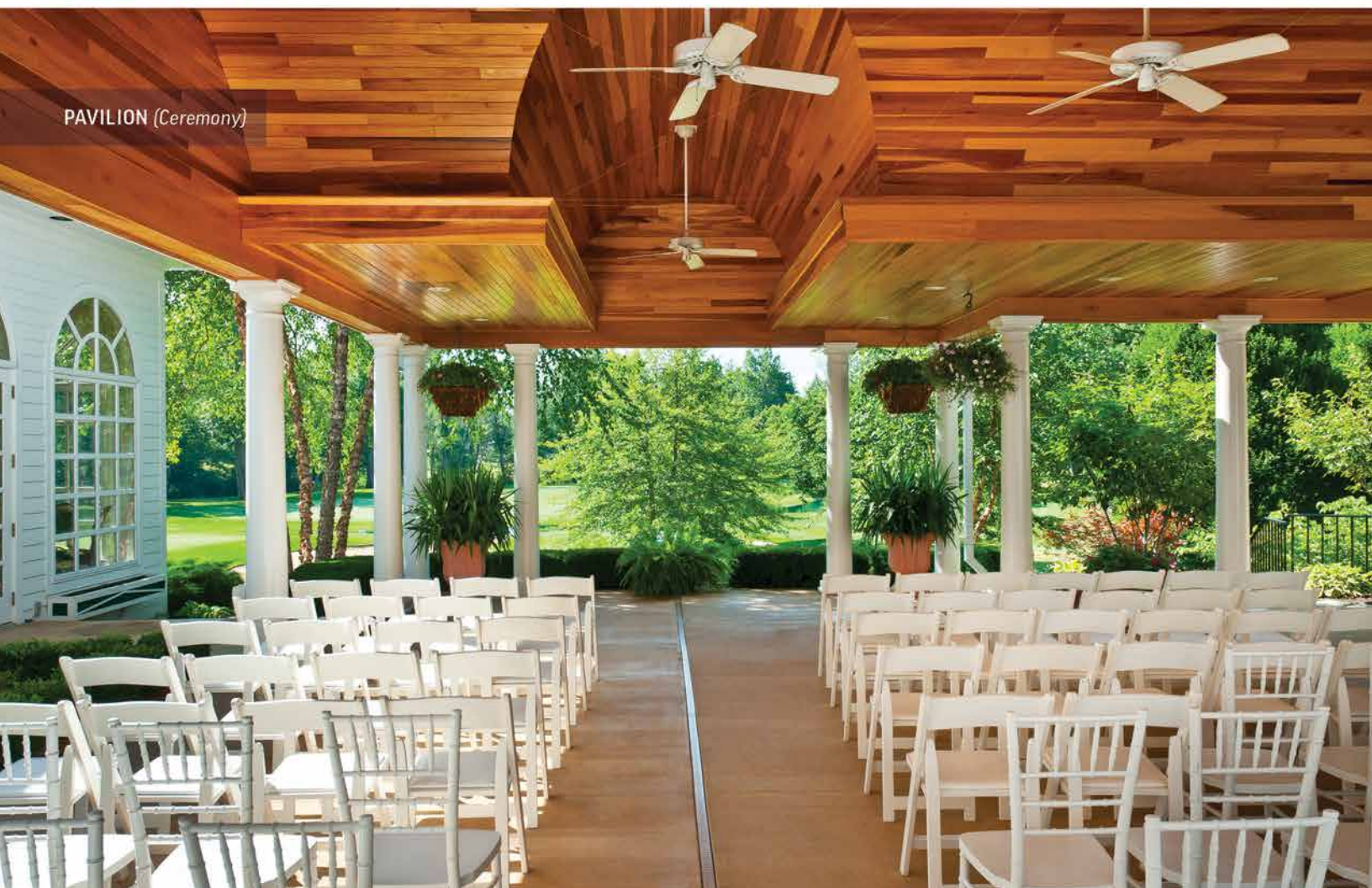
Service Charge	20%
Tax	8%
Valet	\$100
Printing	\$200
<i>Place Cards with Meal Selections</i>	
Security	\$300
<i>4 hours of service, required for weddings</i>	

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

VERANDA & SALON



PAVILION (Ceremony)



HEARTH ROOM



PAVILION (Dance Floor)





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	<i>per dozen</i>

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 ROLL	\$18
<i>One Flatbread 8 Pieces</i>		Choice of Pork, Chicken or Vegetarian	
Bacon, Tomato, Avocado, Green Onion, Monterey Jack, Cheddar Cheese, Chipotle Ranch, Cilantro Lime Crème		CHICKEN WING	\$20
MARGHERITA FLATBREAD	\$14	Choice of Buffalo, BBQ or Teriyaki Sauce	
<i>One Flatbread 8 Pieces</i>		ARTICHOKE DIP WITH PITA CHIP	\$70
Roma Tomato, Basil, Fresh Mozzarella		<i>Serves 45 people</i>	
		CHICKEN DIP WITH PITA CHIP	\$85
		<i>Serves 45 people</i>	

FROM THE KITCHEN

PLATED MEALS

Finalized menus are needed prior to sending out wedding invitations. Final counts are needed 2 weeks prior to event. Cancellations up to 1 week before the event date are permitted.

Beef

6oz FILET	\$42
8oz FILET	\$46
<i>Sauces/Toppings</i>	
Cognac Peppercorn	
Red Wine Veal Jus	
Roasted Salsa Verde	
S-1 Sauce	
Boursin Crust +\$2	
Bleu Cheese Crust +\$2	

Pork Tenderloin

MUSHROOM & ONION SAUCE	\$30
MAPLE GLAZE	\$30

Chicken

GRILLED PARMESAN GARLIC CREAM	\$30
MOROCCAN BBQ	\$30
BRUSCHETTA	\$30

Kid's Meal

12 and under; served with fries & fruit

CHICKEN TENDER	\$14
HAMBURGER SLIDER	\$14
PETIT FILET	\$22

Duo Plate

"Build Your Own"

4oz FILET	\$28
4oz CHICKEN	\$16
4oz SALMON	\$20
(2) JUMBO SHRIMP	\$18
(2) DIVER SCALLOP	\$26
6oz LOBSTER TAIL	\$32

Salmon

ARRABBIATA	\$38
LEMON THYME HERB EMULSION	\$38
BUERRE BLANC	\$38

Pasta

BOLOGNESE	\$30
SHRIMP SCAMPI	\$30
CHICKEN PESTO	\$30

Vegetarian and Vegan

LEMON THYME FETTUCCINI	\$26
CAULIFLOWER STEAK	\$26
STUFFED MOROCCAN EGGPLANT	\$26
WILD MUSHROOM RISOTTO	\$26

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)

BUFFET & CARVING STATIONS

Finalized menus are needed prior to sending out wedding invitations. Final counts are needed 2 weeks prior to event. Cancellations up to 1 week before the event date are permitted.

CHOICE OF 2 ENTRÉES & 2 SIDES \$40

CHOICE OF 3 ENTRÉES & 3 SIDES \$54

ENTRÉE

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

CARVING STATION*

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

STARCH

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

VEGETABLE

Seasonal Vegetable Medley
Heirloom Carrot
Grilled Asparagus
Butter Poached Broccoli

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

VENDOR MEAL'S

CLUB SANDWICH WITH FRIES, SYCAMORE BURGER WITH FRIES or SIGNATURE SALAD	\$18
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VICAMORIE

1888

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

Displayed Dessert

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

*Additional Chef's Charge \$100

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* per person

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* per person

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* per person

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*

SIGNATURE

Drinks



GROOM'S
CLASSIC MAI TAI
DARK RUM
ORANGE CURACAO
GOLDEN RUM
ORGEAT
LIME JUICE
SIMPLE SYRUP

BRIDE'S
BLUEBERRY LEMON
SMASH

COGNAC
RASBERRIES
LIME JUICE
BLUEBERRY JAM
CANTALOUPE
SPARKLING WATER
ICE







PHOTOGRAPHY BY MORGAN RUTH PHOTOGRAPHY

Love 



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