

SYCAMORE HILLS GOLF CLUB

banquets

BE. OUR.
GUEST.
PUT OUR SERVICE
TO THE TEST.



WELCOME TO SYCAMORE HILLS GOLF CLUB!

Thank you for your interest in hosting 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 special event. 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,

A handwritten signature in black ink that reads "Christopher J. Hampton".

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 11:00PM.

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."

SYCAMORE HILLS MEMBER



"Life is all about creating
special moments. In the
end, only these special
moments will matter."

SYCAMORE HILLS MEMBER



MEETINGS & CONFERENCES

CAPACITY

VERANDA 40-100 PEOPLE	SALON 15-40 PEOPLE	BOARD ROOM 12 PEOPLE	WINE ROOM 12-14 PEOPLE
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EQUIPMENT		STAFFING	
75" TV	\$100	7:00AM	\$100
MICROPHONE & SOUND SYSTEM	\$100	8:00AM	\$75
<i>Per server, no charge after 10:00AM</i>			

BEVERAGE STATION	BREAKFAST	SNACKS
Includes Coffee, Orange Juice, Canned Soda, Water & Iced Tea /PERSON	LIGHT BREAKFAST \$10 /PERSON Bagels with Cream Cheese & Jam, Whole Fruit, Granola Bars	Choice of (1) Granola Bars, Snack Mix, Peanuts, Assorted Cookies & Brownies, M&Ms, Whole Fruit \$5 /PERSON
1 HOUR \$3	CONTINENTAL BREAKFAST \$14 /PERSON	
2+ HOURS \$4	Choice of (1) Breakfast Pastry (Muffins, Danishes, Cinnamon Rolls or Donuts), Fruit Platter, Yogurt with Granola	
4+ HOURS \$5		
ALL-DAY SERVICE (6+ hours) \$7		

ROOMS & EVENT SERVICES

CAPACITY

VERANDA 120 PEOPLE	SALON 40 PEOPLE	PAVILION 200 PEOPLE	WINE ROOM 12 PEOPLE
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ADDITIONAL INFORMATION		
TAX 8%	SERVICE CHARGE 20%	VALET \$100
PRINTING <50 PEOPLE \$100 PLACE CARDS WITH MEAL SELECTIONS		PRINTING >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.

COTTAGE INFORMATION

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

AMENITIES		
4 Private Bedrooms with King-Sized Beds	Kitchen with Full-Size Refrigerator, Microwave, Sink & Dishware	Laundry Room
4 Private Bathrooms	Work-Out Room	TV & Fireplace
Office Space		Pool Table
		Mini Bar*

**Additional charges apply based on consumption.*

RATES		
APRIL–OCTOBER 15TH \$800 PER NIGHT	OCTOBER 16TH–MARCH \$450 PER NIGHT	HOLIDAY WEEKS \$800 PER NIGHT



VERANDA & SALON



COTTAGES



HEARTH ROOM



SALAD BOATS

SHRIMP
COCKTAIL



HEIRLOOM
TOMATO
BRUSCHETTA



APPETIZERS

COLD PASSED/DISPLAYS

	/DOZEN
KALMATA OLIVE, HUMMUS, CITRUS FETA, CRISPY PITA	\$10
HEIRLOOM TOMATO BRUSCHETTA, PETIT BASIL	\$14
GF SWEET PICKLED COMPRESSED CUCUMBER, TOGRASHI SHRIMP, CHIVE	\$36
GF BLEU CHEESE PISTACHIO GRAPE	\$22
GF HEIRLOOM TOMATO CAPRESE SKEWER, BALSAMIC GLAZE, PETIT BASIL	\$18
CITRUS POACHED SHRIMP COCKTAIL, SAUCE LOUIS	\$32
HOUSE SMOKED SALMON CROSTINI, SWEET ONION CAPER RELISH, LEMON DILL CREAM	\$28
GF PIMENTO DEVEILED EGG, JALAPEÑO RELISH, CARROT TOP	\$28
TUNA WONTON, SCALLION, SPICY MAYO	\$30
GF WATERMELON GAZPACHO, LUMP CRAB, PETITE GREEN	\$34
GF STUFFED DATE, PROSCIUTTO, MANCHEGO	\$26
GF SHRIMP COCKTAIL	\$36

COLD PASSED/DISPLAYS

	SMALL	LARGE
SEASONAL FRUIT	\$150	\$300
CHEESE	\$150	\$300
CHARCUTERIE	\$220	\$440
VEGETABLE	\$100	\$220
SMOKED SALMON	\$360	\$700

Small serves 30 people | Large serves 75 people

HOT PASSED/DISPLAYS

	/DOZEN
HOUSE POTATO CHIP, HERB CRUSTED TENDERLOIN, HORSERADISH CHIVE CREAM	\$28
SPRING ROLL, CITRUS PONZU, SCALLION	\$22
GF BACON WRAPPED SCALLOP, SIRACHA BBQ, SCALLION	\$34
COCONUT SHRIMP, SWEET CHILI SAUCE	\$28
SWEDISH MEATBALLS, SWEDISH SAUCE	\$22
BUFFALO CHICKEN SLIDER, STILTON CHEESE, BUTTERMILK RANCH	\$36
CAJUN SHRIMP TOAST, PETITE LOCAL GREEN	\$26
FRIED RAVIOLI, ARRABIATA SAUCE, PECORINO ROMANO	\$26
BLUE FIN CRAB CAKE, CHARRED LEMON AIOLI	\$34
BLACK ANGUS SLIDER, CRISP ROMAINE, HEIRLOOM TOMATO JAM	\$36

HOT DISPLAYS

	/DOZEN
FRIED CHICKEN SLIDER	\$36
PULLED PORK SLIDER	\$32
Moroccan BBQ Sauce, Sesame Slaw	
CHIPOTLE CHICKEN FLATBREAD	\$22
One Flatbread 8 Pieces	
Bacon, Tomato, Avocado, Green Onion, Monterey Jack, Cheddar Cheese, Chipotle Ranch, Cilantro Lime Crème	
MARGHERITA FLATBREAD	\$20
One Flatbread 8 Pieces	
Roma Tomato, Basil, Fresh Mozzarella	
CHIPOTLE CHICKEN QUESADILLA	\$28
Avocado, Tomato, Cilantro, Green Onion, Jalapeño Cheese, Salsa, Sour Cream	

PLATED LIMITED MENU

Order on arrival | 18 people or less

STARTER

Served with Dinner Rolls

HOUSE SALAD (choice of dressing)	\$8
CAESAR SALAD	\$10
CUP OF SOUP DU JOUR	\$6

ENTRÉE

Choice of 4 selections

SEASONAL COBB SALAD*	\$24
SOUTHWEST SALAD*	\$24
CHIPOTLE CHICKEN FLATBREAD	\$17
QUESADILLA	\$17
SYCAMORE BURGER	\$18
SYCAMORE CLUB SANDWICH	\$16
SYCAMORE BLT	\$16
PORK TENDERLOIN SANDWICH	\$16
WALLEYE SANDWICH	\$16
CHICKEN OR TUNA SALAD	\$12

Sandwiches are served with your choice of House Made Chips, French Fries, Onion Rings, Cottage Cheese, Fruit, Cole Slaw.

**Includes Grilled Chicken Breast*

STARTER

Served with Dinner Rolls

HOUSE SALAD (choice of dressing)	\$8
CAESAR SALAD	\$10
CUP OF SOUP DU JOUR	\$6

ENTRÉE

Choice of 4 selections

5 OZ FILET & RED WINE VEAL JUS	\$45
8 OZ FILET & RED WINE VEAL JUS	\$55
NEW YORK STRIP	\$52
SCOTTISH SALMON	\$36
SEASONAL SEAFOOD ENTRÉE	MP
JOYCE FARMS CHICKEN BREAST	\$34
SEASONAL PASTA DISH	\$26
SEASONAL VEGETARIAN ENTRÉE	\$24
SEASONAL VEGAN ENTRÉE	\$24

Served with choice of starch & vegetable.

PLATED MEALS

PLATED BRUNCH TRIO \$24

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	Choice of 3 Ingredients: Scrambled Egg, Poached Egg, Sausage, Ham, Bacon, Onion, Wild Mushroom, Spinach, Tomato, Pepper, Feta, Cheddar

SIDES

Choice of 1

FRESH SLICED FRUIT
SHREDDED POTATO
POTATO HASH
BAKED CINNAMON APPLE
CHEESY POTATO CASSEROLE +\$2

PLATED LUNCH TRIO \$24

CUP OF SOUP
TOMATO BASIL BISQUE
MINISTRONE
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

Preordered Menu | 19+ 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.

—
CAESAR
SALAD
—



—
FRESH BREAD
DISPLAY
—

—
TOMATO BASIL
BISQUE
—





NEW YORK STRIP
WITH SEASONAL
VEGETABLES



JOYCE FARMS
CHICKEN BREAST



LOBSTER TAIL

PLATED LUNCH

LARGE SALAD	\$28	5 OZ FILET	\$45
SMALL SALAD	\$22	CHICKEN	\$30
SOUTHWEST SALAD Romaine, Black Bean, Corn, Tomato, Green Onion, Avocado, Monterey Jack, Cheddar, Cilantro, Chipotle Ranch		PICCATA	
BERRY SALAD Spring Mix, Strawberry, Blueberry, Raspberry, Feta, Raspberry Vinaigrette		PARMESAN	
CRANBERRY & APPLE SALAD Spring Mix, Dried Cranberry, Sliced Apple, Candied Pecan, Poppy Seed Dressing		MARSALA	
		ARRABBIATA	
		SALMON	\$38
		TERIYAKI	
		LEMON BUTTER DILL	
		COGNAC CREAM	
		PASTA	\$26
		CREAMY TUSCAN CHICKEN	
		CHICKEN CARBONARA	
		SHRIMP PUTTANESCA	
		VEGETARIAN & VEGAN	\$20
		PASTA PRIMAVERA	
		SEASONAL HARVEST BOWL	
		STUFFED SWEET POTATO	
		STIR FRY BOWL	

All Salads are served with Chicken or Shrimp
Substitute Salmon +\$8



PLATED DINNER

BEEF		PASTA	\$34
5 OZ FILET	\$45	BOLOGNESE	
8 OZ FILET	\$55	SHRIMP SCAMPI	
SAUCES/TOPPINGS Cognac Peppercorn, Red Wine Jus, Roasted Salsa Verde, S-1 Sauce, Boursin Crust +\$2, Bleu Cheese Crust +\$2		CHICKEN PESTO	
PORK TENDERLOIN	\$38	VEGETARIAN & VEGAN	\$30
MUSHROOM & ONION SAUCE		LEMON THYME FETTUCCINI	
MAPLE GLAZE		CAULIFLOWER STEAK	
CHICKEN	\$34	STUFFED MOROCCAN EGGPLANT	
GRILLED PARMESAN GARLIC CREAM		WILD MUSHROOM RISOTTO	
MOROCCAN BBQ		DUO PLATE "BUILD-YOUR-OWN"	
BRUSCHETTA		5 OZ FILET	\$45
SALMON	\$44	4 OZ CHICKEN	\$15
ARRABBIATA		4 OZ SALMON	\$28
LEMON THYME HERB EMULSION		(2) JUMBO SHRIMP	\$16
BUERRE BLANC		(2) DIVER SCALLOPS	\$30
		6 OZ LOBSTER TAIL	MP

Preordered Menu | 19+ People

Limit of 3-4 Selections for Preordered Menu. Served with House Salad,
Caesar Salad, or Cup of Soup. Includes Dinner Rolls and Choice of
Starch & Vegetable with Filet, Chicken, or Salmon Dish.



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 needed 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 \$22

CHOICE OF 4 BREAKFAST ITEMS \$26

BREAKFAST ITEMS

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

BREAKFAST STATIONS

Priced per Person. Maximum of 50 People. Additional Chef's Charge \$100.

- OMELET STATION \$22
- BANANAS FOSTER STATION \$14

BREAKFAST DISPLAYS

Priced per Person

- DONUT WALL \$12
- BAGEL WALL \$12
- SEASONAL FRUIT DISPLAY \$10

GRILLED LUNCH BUFFET

Served with House Salad & Dinner Rolls

CHOICE OF 2 ENTRÉES & 2 SIDES \$32

CHOICE OF 3 ENTRÉES & 3 SIDES \$42

ENTRÉE

- Hamburger
- Pulled Pork
- Angus Beef Hot Dog
- Grilled Chicken Breast
- Brat
- Pulled Chicken
- Smoked Brisket +\$2

SIDES

- Baked Bean
- Pasta Salad
- French Fry
- Grilled Assorted Vegetable
- Cole Slaw
- Potato Salad
- Green Bean
- Mac & Cheese +\$2

SYCAMORE LUNCH BUFFET

\$26

SANDWICH

Choice of 1

- ASSORTED WRAPS: 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
- Pasta Salad
- Fruit Bowl
- Soup of the Day
- Cole Slaw

SALAD

Choice of 1

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

BOXED LUNCH

Served with Bag of Chips, Whole Fruit & Cookie

- ASSORTED TURKEY & HAM SANDWICHES OR WRAPS* \$22
Lettuce, Tomato, Cheese, Condiments on Side **Veggie Wraps Available on Request*

DINNER BUFFET

Served with House Salad, Dinner Rolls & Dessert

CHOICE OF 2 ENTRÉES & 2 SIDES \$42

CHOICE OF 3 ENTRÉES & 3 SIDES \$50

ENTRÉE

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

CARVING STATION

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

- Prime Rib +\$28
- Smoked Ham +\$15
- Roasted Turkey +\$20
- Beef Tenderloin +\$28
- New York Strip +\$28

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

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		/PERSON
CHOCOLATE BOMB		\$13
Chocolate Cake, Dark Chocolate Pudding, Chocolate Ganache, Chocolate Shaving		
GF FLOURLESS CHOCOLATE TORTE		\$13
Chocolate Cake, Ganache		
CHEESECAKE		\$13
Topping of your Choice, Graham Cracker Crust		
BREAD PUDDING		\$13
Brioche Bread, Brown Sugar, Bourbon, Blueberry		
APPLE CRISP		\$13
Crisp Apple, Cinnamon, Nutmeg, Sweet Oat Crumble		
PEACH COBBLER		\$13
Fresh Peach, Cinnamon, Spiced Sugar, Cobbler Topping		
BERRIES & CREAM		\$13
Angel Food Cake, Strawberry, Blackberry, Raspberry, Blueberry, Grand Marnier, Whipped Cream		
ASSORTED PIES		\$13
<hr style="width: 100%; border: 0.5px solid black;"/>		
À LA MODE +4		
DISPLAYED DESSERT		
DONUT WALL		\$12 PER PERSON
Glazed Donuts, Sprinkles, Chocolate, Caramel		
ASSORTED COOKIES		\$20 PER DOZEN
Triple Chocolate Chip, Caramel Pecan, Sugar, Snickerdoodle, Peanut Butter		
CELEBRATION CAKE 9" ROUND		\$70 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		\$12 PER PERSON
Vanilla Ice Cream, Chocolate Ice Cream, Mixed Berries, Sprinkles, Whipped Cream, Heath, Nestle Crunch, Chocolate, Caramel, Raspberry Sauce		
GF BANANAS FOSTER STATION*		\$12 PER PERSON
Brown Sugar, Butter, Rum, Banana Liquor, Vanilla Ice Cream		
LIQUID NITROGEN ICE CREAM STATION*		\$20 PER PERSON
Vanilla, Chocolate, Strawberry, Bourbon Brown Sugar <i>Available Gluten-Free</i>		
MINI ASSORTED DESSERT		\$34 PER DOZEN

**Additional Chef's Charge \$100*

Must have a minimum of 25 people.



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 plus \$200 bar set-up fee.
Includes bartender for time of event.

Special ordering available upon request. Please provide requests 2-3 weeks prior to event.

PREMIUM LIQUOR

\$12

- VODKA:** Absolut
Tito's
- RUM:** Bacardi
Captain Morgan
- GIN:** Tanqueray
- SCOTCH:** J&B
Dewars
- BOURBON:** Jim Beam
Jack Daniel's
Larceny Bourbon

SUPER PREMIUM LIQUOR

\$16

- VODKA:** Ketel One
Grey Goose
Belevedere
- GIN:** Bombay
Beefeater
- SCOTCH:** Johnny Walker Black
Glenmorangie
Glenlivet 12
Macallen 12
- WHISKEY:** Crown Royal
- BOURBON:** Angels Envy
Woodford Reserve

DOMESTIC BEER

\$5

- Bud Light Blue Moon
Budweiser Sam Adams
Miller Lite Yuengling

IMPORT BEER

\$6

- Corona New Castle
Heineken Becks
Stella Killian's

HOUSE WINE

\$32 PER BOTTLE

Wine served with dinner +\$250 (100+ People)

- WHITE:** Chardonnay
Sauvignon Blanc
Pinot Grigio
Moscato
- RED:** Cabernet Sauvignon
Merlot
Pinot Noir

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

CHAMPAGNE TOAST

\$32 PER BOTTLE

(Ask about Champagne to Bar Package)

MIMOSA BAR

Champagne with assorted berries & juices
\$14 PER GLASS

BLOODY MARY BAR

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

\$14 PER GLASS



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

/PERSON

WINE-CHOICE OF 4

\$36

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

LIQUOR

\$36

Absolut Vodka, Bacardí Silver Rum, Captain Morgan Rum, Canadian Club, Famous Grouse Scotch, Jim Beam, Jose Cuervo Especial Tequila, Seagram's Gin

BEER

\$36

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

\$7 per person for each additional hour

GOLD PACKAGE

/PERSON

WINE-CHOICE OF 4

\$42

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

LIQUOR

\$42

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

BEER

\$42

Budweiser, Bud Light, Michelob Ultra, Miller Light, Heineken, Heineken Light, Coors Light, Corona Extra, Corona Light

\$8 per person for each additional hour

PLATINUM PACKAGE

/PERSON

WINE-CHOICE OF 4

\$48

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

LIQUOR

\$48

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

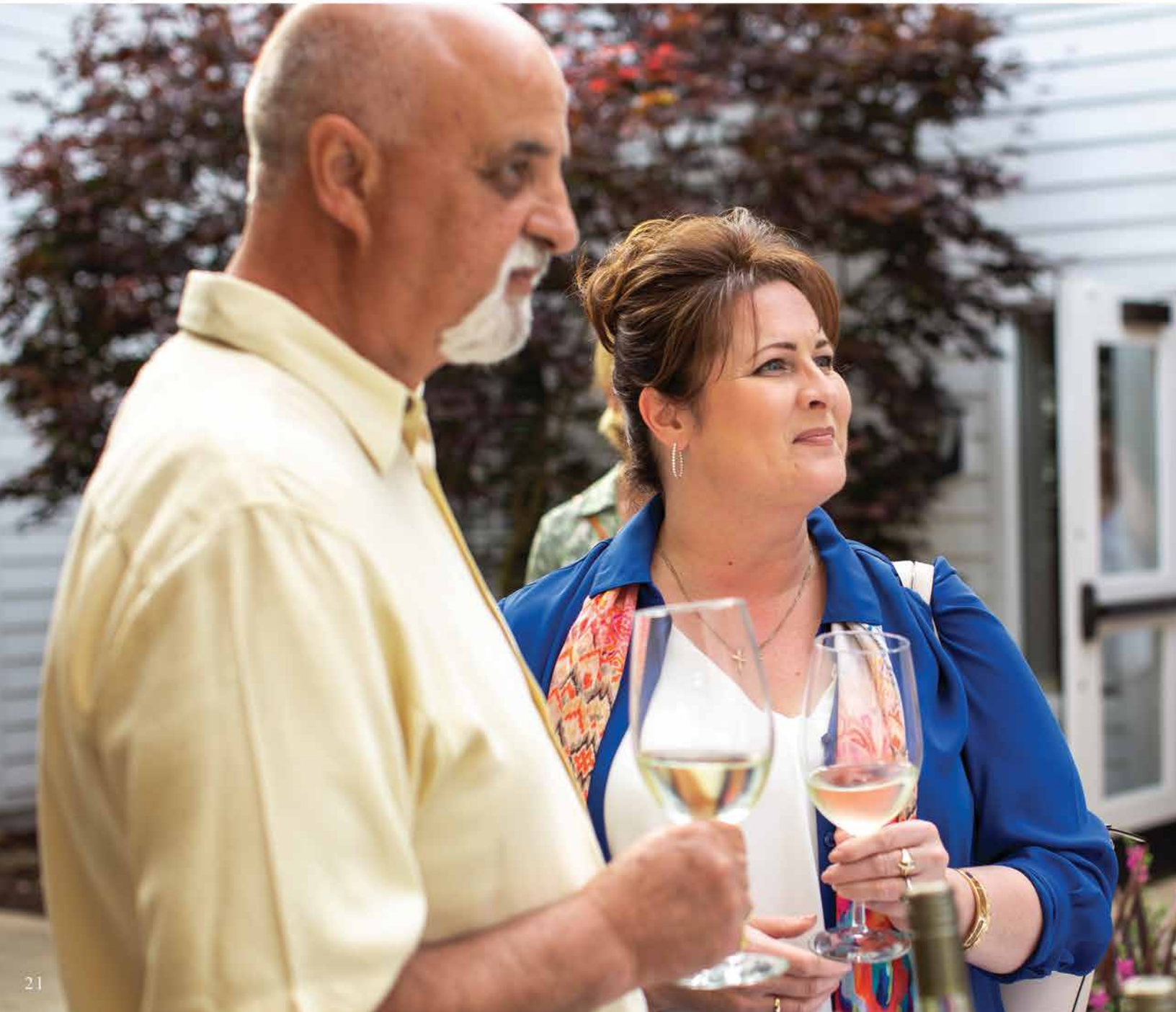
BEER

\$48

Budweiser, Bud Light, Michelob Ultra, Miller Light, Heineken, Heineken Light, Coors Light, Corona Extra, Corona Light

\$10 per person for each additional hour









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