

SYCAMORE HILLS GOLF CLUB

banquets

— FORT WAYNE, INDIANA —

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 a 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,

CHRIS HAMPTON
GENERAL MANAGER/COO
260-625-4324
champton@sycamorehillsgolfclub.com




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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 before hosting an event. However, accidents occur. If there are any damages by your hired vendors or guests of your event, fees will result based on the amount of damage to the 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 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	8:00AM \$75	9:00AM \$50
MICROPHONE & SOUND SYSTEM	\$100	<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 \$12 /PERSON Bagels with Cream Cheese & Jam, Whole Fruit, Granola Bars	Choice of (2) Granola Bars, Snack Mix, Peanuts, Assorted Cookies & Brownies, M&Ms, Whole Fruit	\$5 /PERSON
1 HOUR	\$3	CONTINENTAL		
2+ HOURS	\$4	BREAKFAST \$16 /PERSON Choice of (1) Breakfast Pastry (Muffins, Danishes, Cinnamon Rolls or Donuts), Fruit Bowl, 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
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PRINTING <50 PEOPLE \$100
PLACE CARDS WITH MEAL SELECTIONS

PRINTING >50 PEOPLE \$200
PLACE CARDS WITH MEAL SELECTIONS

*Rental or vendor coordination by our Director of Special Events
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](tel: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 15 \$900 PER NIGHT	OCTOBER 16–MARCH \$500 PER NIGHT	HOLIDAY WEEKS \$900 PER NIGHT
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HEIRLOOM TOMATO
BRUSCHETTA

HORS D'OEUVRES

COLD HORS D'OEUVRES

PER DOZEN

CRUDITÉ CUP celery, carrot, capsicum, cucumber, hummus, ranch	14
HEIRLOOM TOMATO BRUSCHETTA basil	16
GF PORK BELLY WATERMELON SKEWER balsamic glaze, mint	30
GF ANTIPASTO SKEWER cherry tomato, olive, artichoke, red pepper, salami, herb olive oil	20
GF HEIRLOOM TOMATO CAPRESE SKEWER balsamic glaze, basil	20
GF CITRUS-POACHED SHRIMP COCKTAIL	36
TROPICAL SHRIMP CROSTINI Tajin, fruit salsa, yuzu gel, micro cilantro	30
GF CHOICE OF 1 DEVILED EGG classic, Caesar, buffalo	24
SALMON SESAME CONE ponzu gel, wasabi cream, cucumber, avocado, scallion	30
PEACH CROSTINI peach jam, Valbreso French feta, balsamic glaze, micro basil	24
GF CRANBERRY PECAN GOAT CHEESE BITES parsley, spicy honey drizzle	26
CHOICE OF 1 PINWHEELS veggie, ham, turkey	28

COLD DISPLAYS

SMALL LARGE

SEASONAL FRUIT	150	300
CHEESE	150	300
CHARCUTERIE	250	500
VEGETABLE	150	300

SMALL DISPLAY SERVES 30 PEOPLE | LARGE DISPLAY SERVES 75 PEOPLE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



GLUTEN-FREE



VEGETARIAN



VEGAN



MEATBALLS

HOT HORS D'OEUVRES

PER DOZEN

HERB-CRUSTED TENDERLOIN	34
house potato chip, Point Reyes mousse, caramelized onion	
SPRING ROLL citrus ponzu, scallion	22
④ ITALIAN SAUSAGE-STUFFED MUSHROOM cream cheese, parmesan, micro green	26
COCONUT SHRIMP sweet chili sauce	32
MEATBALLS Swedish, sticky ginger soy, or house BBQ	28
FRIED MUSHROOM RAVIOLI black truffle oil, parmesan	26
FRIED CHEESE RAVIOLI marinara, parmesan	26
BLUE FIN CRAB CAKE charred lemon aioli, smokey remoulade, or Frank's aioli	34

HOT DISPLAYS

SMALL LARGE

SOUTHWEST CORN DIP tortilla	80	200
SPINACH ARTICHOKE DIP pita	90	220
BUFFALO CHICKEN tortilla	100	250

PER DOZEN

KOBE PROFITEROLE BITES	28
heirloom tomato, bacon jam, arugula, roasted garlic aioli	
KOREAN PORK SLIDER BBQ sauce, sweet & spicy pickle, apple slaw	36
CRISPY CALIFORNIA CHICKEN SLIDER	36
bacon, avocado crema, provolone, Frank's aioli	
ITALIAN SLIDER	36
salami, pepperoni, ham, Swiss, lettuce, tomato, black olive, banana pepper, Italian dressing	
CHIPOTLE CHICKEN QUESADILLA	24
tomato, cilantro, green onion, jalapeño cheese, salsa, sour cream	

PER FLATBREAD

CHIPOTLE CHICKEN FLATBREAD 8 PIECES	20
bacon, tomato, green onion, Monterey Jack, cheddar cheese, chipotle ranch	
MARGHERITA FLATBREAD 8 PIECES	18
cherry tomato, basil, fresh mozzarella	



PLATED LIMITED POLICY

- 15 PEOPLE or LESS** Order Lunch or Dinner off the à la Carte Menu
- 16–20 PEOPLE** Limited Menu from the à la Carte Lunch or Dinner Menu
Choice of up to 2 Starters, 4 Entrées, and 2 Desserts
- 21 PEOPLE or MORE** Pre-Set Menu (Pre-Ordered/RSVP) selected from Page 14
Choice of up to 3-4 Entrées; each Entrée comes with the same 2 sides

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.

PLEASE REACH OUT TO OUR OFFICE MANAGER OR
DIRECTOR OF SPECIAL EVENTS TO SEE OUR CURRENT À LA CARTE MENU

PLATED TRIO

26 PER PERSON

Select 3 items from the options listed below. You may combine Breakfast and Lunch items.
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.

SMALL SALAD

CHOICE OF 1

served with assorted rolls

CAESAR

ICEBERG WEDGE

HOUSE

ARUGULA

SOUTHWEST

BREAKFAST

QUICHE

choice of 3 ingredients: wild mushroom, onion, tomato, spinach, asparagus, bacon, sausage, ham, turkey, grilled chicken, Swiss, cheddar, provolone

BAGEL

cream cheese spread, fresh fruit chutney

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, bell pepper, feta, cheddar

CUP OF SOUP

CHOICE OF 1

served with assorted rolls

TOMATO BASIL BISQUE

MINISTRONE

WILD MUSHROOM & RICE

CHICKEN & RICE

CHILI

LUNCH

MINI CROISSANT or HALF WRAP

chicken salad, tuna salad, turkey club, ham & Swiss, or chicken Caesar

SIDES

CHOICE OF 1

YOGURT PARFAIT

 CUP OF FRUIT

BAKED CINNAMON APPLE

SHREDDED POTATO

POTATO HASH

CHEESY POTATO CASSEROLE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



GLUTEN-FREE



VEGETARIAN



VEGAN

CAESAR
SALAD



FRESH BREAD
DISPLAY

CHARCUTERIE





NEW YORK STRIP
WITH SEASONAL
VEGETABLES



BONE-IN
RIBEYE



LOBSTER TAIL

PLATED MEAL

STARTERS

	PER PERSON
HOUSE SALAD artisan greens, heirloom cherry tomato, English cucumber, rainbow carrot, shaved red onion, herb crouton	4
CAESAR SALAD crisp romaine, herb crouton, Caesar dressing, white anchovy, Parmesan crisp	4
SOUP DU JOR	4

ENTRÉE SALAD

	PER PERSON
Comes with eight ounce grilled chicken, six ounce sautéed tiger shrimp +4, or four ounce seared salmon +6	
SOUTHWEST blackened chicken, crisp romaine, black bean, corn, tomato, scallion, avocado, Pepper Jack, cheddar, cilantro, tortilla strip, chipotle ranch dressing	32
ARUGULA spiced walnut, roasted grape, cranberry, Point Reyes blue cheese, lemon ginger emulsion	32
MIXED BERRY artisan greens, raspberry, blackberry, blueberry, candied pecan, Valbreso French feta, roasted strawberry mint dressing	32

ENTRÉE

	PER PERSON
served with two accompaniments	
FIVE OUNCE FILET	54
EIGHT OUNCE FILET cognac peppercorn cream, boursin, blue cheese, red wine veal jus, or sautéed mushroom & caramelized onion	64
SIX OUNCE FAROE ISLAND FILET miso teriyaki, charred citrus cream, Greek seasoning + cucumber salsa, or cilantro lime emulsion + tropical fruit pico	50
SIX OUNCE PORK TENDERLOIN herb cream, soy ginger glaze, spiced maple glaze, apple chutney, or sautéed mushroom & caramelized onion	46
EIGHT OUNCE BALSAMIC HERB CHICKEN BREAST parmesan garlic, pesto cream, bruschetta, coconut curry, or house bbq	38
CAULIFLOWER STEAK	34
MUSHROOM RISOTTO	34
VEGETABLE STIR FRY	34
MARINATED PORTOBELLO	34

DUO PLATE

	PER PERSON
Build-Your-Own	
FIVE OUNCE FILET	54
FOUR OUNCE PORK TENDERLOIN	28
FOUR OUNCE CHICKEN	22
FOUR OUNCE SALMON	32
(2) JUMBO SHRIMP	20
(2) DIVER SCALLOPS	34
SIX OUNCE LOBSTER TAIL	MP

PASTA

	PER PERSON
Build-Your-Own	34
NOODLE fettuccine, spaghetti, penne, or cavatappi	
SAUCE alfredo, vodka, pesto, burre blanc, or citrus herb cream	
PROTEIN chicken, tofu, house sausage +2, shrimp +4, salmon +6, or beef +8	
VEGGIES choice of 2: local mushroom, red onion, asparagus tip, broccoli, cauliflower, heirloom cherry tomato, bell pepper, summer squash, or carrot	

KID'S MEAL

	PER CHILD
12 and under served with fries and fruit	
CHICKEN TENDER available gluten-free	14
HAMBURGER SLIDER	14
PETIT FILET	22

ACCOMPANIMENTS

Alouette Potato Purée
Herb-Roasted New Potato
Jasmine Rice
Crispy Brussels Sprout
Grilled Asparagus
Butter-Poached Broccoli
Heirloom Rainbow Carrot
Baked Potato

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GLUTEN-FREE



VEGETARIAN



VEGAN



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GLUTEN-FREE



VEGETARIAN



VEGAN

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.

BREAKFAST STATIONS

PER PERSON

maximum of 50 people | additional chef's charge +100

GF OMELET STATION	24
SMOOTHIE STATION	22
WAFFLE STATION	24
CARVED PORK BELLY	28
CARVED HAM	26

BREAKFAST DISPLAYS

PER PERSON

DONUT WALL	12
BAGEL WALL	12
GF SEASONAL FRUIT DISPLAY	10

SYCAMORE BREAKFAST BUFFET

PER PERSON

CHOICE OF 3 BREAKFAST ITEMS	24
CHOICE OF 4 BREAKFAST ITEMS	28
GF bacon & sausage	GF fresh-cut fruit bowl
biscuits & gravy	GF yogurt & granola
GF scrambled egg	potato hash
french toast	GF hash brown
hot breakfast sandwich	GF cheese potato casserole
assorted muffin & danish	

GRILLED LUNCH BUFFET

PER PERSON

served with house salad and assorted rolls

CHOICE OF 2 ENTRÉES & 2 SIDES	34
CHOICE OF 3 ENTRÉES & 3 SIDES	44

ENTRÉE

GRILLED CHICKEN BREAST

Parmesan garlic, pesto cream, bruschetta, coconut curry, or house bbq

PULLED CHICKEN	PULLED PORK
HAMBURGER	BRAT
GF SMOKED BRISKET +2	ANGUS BEEF HOT DOG

SIDES

GF baked bean	potato salad
mac & cheese	cole slaw
French fry	green bean
roasted marble potato	grilled assorted vegetable
pasta salad	

SYCAMORE LUNCH BUFFET

26 PER PERSON

SANDWICH

CHOICE OF 1

assorted wraps: turkey, ham, or veggie
build-your-own sandwich: turkey, ham, roast beef, assorted bread, assorted cheese, assorted condiments, lettuce, red onion, tomato, pickle

SIDES

CHOICE OF 1

house-made chips	soup du jour
pasta salad	cole slaw
GF fruit bowl	

SALAD

CHOICE OF 1

house salad	Caesar salad
GF berry salad +2	southwest salad +2

BOXED LUNCH

ASSORTED TURKEY & HAM SANDWICHES OR WRAPS*

lettuce, tomato, cheese, condiments on side, bag of chips, whole fruit & cookie

22

*veggie wraps available on request

DINNER BUFFET

PER PERSON

served with house salad and assorted rolls

CHOICE OF 2 ENTRÉES & 2 SIDES	48
CHOICE OF 3 ENTRÉES & 3 SIDES	58

ENTRÉE

BEEF TIPS

egg noodles or homestyle mashed potatoes

BALSAMIC HERB-MARINATED CHICKEN

Parmesan garlic, pesto cream, bruschetta, coconut curry, or house bbq

PORK TENDERLOIN

herb cream, soy ginger glaze, apple chutney, spiced maple glaze, or sautéed mushroom & caramelized onion

FAROE ISLAND FILET

miso teriyaki, charred citrus cream, Greek seasoning + cucumber salsa, or cilantro lime emulsion + tropical fruit pico

CARVING STATION

substitute for one entrée | additional chef's charge +100

GF PRIME RIB +25	GF SMOKED HAM +15
GF ROASTED TURKEY +10	PORK LOIN +25

ACCOMPANIMENTS

homestyle mashed potatoes, loaded +4

GF herb-roasted marble potatoes
GF rice pilaf
GF Sycamore potatoes
GF seasonal vegetable medley
GF glazed heirloom carrot
GF grilled asparagus
GF butter-poached broccoli



DELECTABLE DESSERTS

All desserts must be pre-ordered prior to your event. You may use an off-site certified bakery, there will be a \$2 fee per person added to your event invoice.

PLATED DESSERT

PER PERSON

GF FLOURLESS CHOCOLATE TORTE	15
coulis, seasonal berries	
CHEESECAKE	15
topping of your choice, gourmet crumb crust	
APPLE CRISP	15
crisp apple, cinnamon, nutmeg, sweet oat crumble, topped with whipped cream or ice cream upon request	
PEACH OR BERRY COBBLER	15
topped with whipped cream or ice cream upon request	
BERRIES & CREAM	15
sponge cake, whipped cream, berries, coulis	

DISPLAYED DESSERT

PER DOZEN

ASSORTED COOKIES	24
MINI ASSORTED DESSERT	34
DONUT WALL	30
200 flat fee to fill wall, additional donuts by the dozen	

ACTION STATIONS

(ADDITIONAL CHEF'S CHARGE +100)

PER PERSON

ICE CREAM SUNDAE STATION	16
vanilla ice cream, chocolate ice cream, mixed berries, sprinkles, whipped cream, heath, nestle crunch, chocolate, caramel, raspberry sauce	
LIQUID NITROGEN ICE CREAM STATION	24
vanilla, chocolate, strawberry, bourbon brown sugar <i>available gluten-free</i>	
GOURMET S'MORE STATION	18
house-made marshmallows, chocolate bars, graham crackers	
TIRAMISU TRIFLE STATION	20
sponge cake, white chocolate mousse, espresso, chocolate shell	

SPECIALTY DESSERT

CELEBRATION CAKE	MP
please request a Cake Order Form for pricing and details	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



GLUTEN-FREE



VEGETARIAN



VEGAN





BAR SERVICES

Sycamore Hills reserves the right to refuse beverage service to anyone who 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. No-Host bar services will have an additional \$250 fee applied. Sycamore Hills is a cashless facility, we accept credit cards or Apple Pay.

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

	PER GLASS		PER GLASS
PREMIUM LIQUOR	12	HOUSE WINE	8
VODKA: Absolut Tito's		<i>Wine served with dinner +250 (100+ People)</i>	
RUM: Bacardi Superior Captain Morgan		WHITE: Chardonnay Sauvignon Blanc Pinot Grigio Rosé	
GIN: Tanqueray		RED: Cabernet Sauvignon Merlot Pinot Noir	
SCOTCH: J&B Dewars		<i>Wine may be brought in from an outside source, with a corkage fee of +20 per bottle.</i>	
BOURBON: Jim Beam Larceny Bourbon		MIMOSA BAR	14
WHISKEY: Jack Daniel's		Champagne with assorted berries & juices	
TEQUILA: Campo Bravo Plata		BLOODY MARY BAR	14
SUPER PREMIUM LIQUOR	16	Tito's, bloody Mary mix, bacon, carrot, celery, cucumber, pickle, olive, horseradish	
VODKA: Ketel One Grey Goose Belvedere			
RUM: Bacardi Superior Captain Morgan			
GIN: Bombay Sapphire			
SCOTCH: Johnnie Walker Black Glenlivet 12 Macallan 12			
BOURBON: Angels Envy Woodford Reserve			
WHISKEY: Crown Royal			
TEQUILA: Patrón Silver			
DOMESTIC BEER	5		
Bud Light Budweiser Coors Light Michelob Ultra Miller Lite Yuengling			
IMPORT BEER	5		
Amstel Light Heineken Corona Light			



	PER BOTTLE
CHAMPAGNE TOAST	32
<i>Ask about Champagne-to-Bar Package</i>	

BAR PACKAGES

All packages include (2) 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

20 PER PERSON

WINE-CHOICE OF 4

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

LIQUOR

Tito's Vodka, Bacardí Superior Rum, Captain Morgan Rum, Broker's Gin, J&B Scotch, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Campo Bravo Plata Tequila

BEER-CHOICE OF 3

Domestic: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import: Amstel Light, Corona Light, Heineken

10 PER PERSON FOR EACH ADDITIONAL HOUR

GOLD PACKAGE

23 PER PERSON

WINE-CHOICE OF 4

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

LIQUOR

Absolut Vodka, Tito's Vodka, Bacardí Superior Rum, Captain Morgan Rum, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Tennessee Whiskey, Larceny Bourbon, Jim Beam Bourbon, Campo Bravo Plata Tequila

BEER-CHOICE OF 4

Domestic: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import: Amstel Light, Corona Light, Heineken

12 PER PERSON FOR EACH ADDITIONAL HOUR

PLATINUM PACKAGE

26 PER PERSON

WINE-CHOICE OF 4

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

LIQUOR

Grey Goose Vodka, Ketel One Vodka, Bacardí Superior Rum, Captain Morgan Rum, Bombay Sapphire Gin, Tanqueray Gin, Macallan 12 Scotch, Johnnie Walker Black Scotch, Crown Royal Whiskey, Woodford Reserve Bourbon, Angel's Envy Bourbon, Patrón Silver Tequila

BEER-CHOICE OF 5

Domestic: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import: Amstel Light, Corona Light, Heineken

14 PER PERSON FOR EACH ADDITIONAL HOUR

BEER & WINE PACKAGE

15 PER PERSON

WINE-CHOICE OF 4

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

BEER-CHOICE OF 4

Domestic: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import: Amstel Light, Corona Light, Heineken

8 PER PERSON FOR EACH ADDITIONAL HOUR









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