

SYCAMORE HILLS GOLF CLUB

weddings

— FORT WAYNE, INDIANA —





11836 Covington Road
Fort Wayne, Indiana 46814
sycamorehillsgolfclub.com

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FROM THE GENERAL MANAGER

THANK YOU FOR CONSIDERING SYCAMORE HILLS GOLF CLUB FOR YOUR BIG DAY



Dear Future Newlyweds,

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,

CHRISTOPHER HAMPTON
GENERAL MANAGER/COO

260-625-3089

champton@sycamorehillsgolfclub.com

champtonsh

#SYCAMOREPRIDE



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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.



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"You all made our day so easy and smooth. The food was completely delicious! All-around, it was an amazing day!"

BRIDE AT SYCAMORE HILLS







CEREMONY & RECEPTION

To have your wedding at the Clubhouse, you must have membership status or have a member sponsor your event.

NON-REFUNDABLE CEREMONY & RECEPTION ROOM RENTAL FEE	3,000
NON-REFUNDABLE RECEPTION ONLY ROOM RENTAL FEE	2,000
NON-REFUNDABLE CEREMONY ONLY ROOM RENTAL FEE	1,500
REFUNDABLE SECURITY DEPOSIT	1,000

The estimated balance is due two weeks prior to your event.

CEREMONY INCLUDES

- ◇ 1-HOUR REHEARSAL DAY PRIOR TO CEREMONY
- ◇ CEREMONY COORDINATION
- ◇ PAVILION SET-UP AND CLEAN UP
- ◇ LOCKER ROOMS

RECEPTION INCLUDES

- ◇ VENDOR REFERRAL AND COORDINATION
- ◇ TABLES, CHAIRS, LINENS
- ◇ ROOM SETUP
- ◇ FULL-DAY COORDINATING SERVICES
- ◇ PERSONALIZED MENU

ROOMS & EVENT SERVICES

CAPACITY

VERANDA & SALON 150-175 PEOPLE	HEARTH ROOM 30 PEOPLE	PAVILION 150 PEOPLE (CEREMONY)	PAVILION 200 PEOPLE (DANCE FLOOR)
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ADDITIONAL INFORMATION

SERVICE CHARGE 20%	TAX 8%	VALET \$100
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PRINTING \$100
PLACE CARDS WITH MEAL SELECTIONS

SECURITY \$300

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
4 Private Bathrooms
Office Space

Kitchen with Full-Size
Refrigerator, Microwave,
Sink & Dishware
Work-Out Room

Laundry Room
TV & Fireplace
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





HORS D'OEUVRES

COLD HORS D'OEUVRES

PER DOZEN

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

COLD DISPLAYS

PER DISPLAY

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

SMALL DISPLAY SERVES 30 | LARGE DISPLAY SERVES 75



HEIRLOOM TOMATO
CAPRESE SKEWER

HORS D'OEUVRES

HOT HORS D'OEUVRES

PER DOZEN

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

HOT DISPLAYS

PER DISPLAY

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

PER DOZEN

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

PER FLATBREAD

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

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

PLATED MEAL

PRE-SET MENU OR PRE-ORDERED MENU

Limit of 3-4 selections. Served with House Salad, Caesar Salad, or Soup. Includes dinner rolls and choice of starch and vegetable with filet, chicken, or salmon dish. Finalized menus are needed prior to sending out wedding invitations. Final counts are needed two weeks prior to event. Cancellations up to one week before the event date are permitted.

SALAD OR SOUP

GF HOUSE SALAD

artisan greens, heirloom cherry tomato, English cucumber, rainbow carrot, shaved red onion

CAESAR SALAD

crisp romaine, herb crouton, Caesar dressing, white anchovy, Parmesan crisp

GF TOMATO BASIL BISQUE

GF WILD MUSHROOM & RICE

GF CHILI

MINISTRONE

CHICKEN & NOODLE

ENTRÉE

PER PERSON

Entrées are served with two accompaniments.

GF FIVE OUNCE FILET 54

GF EIGHT OUNCE FILET 64

Cognac Peppercorn Cream, Boursin, Blue Cheese, Red Wine Veal Jus, or Sautéed Mushroom & Caramelized Onion

GF SIX OUNCE FAROE ISLAND FILET 50

House Teriyaki, Charred Citrus Cream, Greek Seasoning & Cucumber Salsa, or Cilantro Lime Emulsion & Tropical Fruit Pico

GF SIX OUNCE PORK TENDERLOIN 46

Herb Cream, Soy Ginger Glaze, Spiced Maple Glaze, Apple Chutney, or Sautéed Mushroom & Caramelized Onion

GF EIGHT OUNCE BALSAMIC HERB 38

CHICKEN BREAST

Parmesan Garlic, Pesto Cream, Bruschetta, Coconut Curry, or House BBQ

V GF CAULIFLOWER STEAK 34

V GF MUSHROOM RISOTTO 34

V GF VEGETABLE STIR FRY 34

V GF MARINATED PORTOBELLO 34

DUO PLATE

PER PERSON

Build-Your-Own

GF FIVE OUNCE FILET 54

GF FOUR OUNCE PORK TENDERLOIN 28

GF FOUR OUNCE CHICKEN 22

GF FOUR OUNCE SALMON 32

GF TWO JUMBO SHRIMP 20

GF TWO DIVER SCALLOPS 34

GF SIX OUNCE LOBSTER TAIL MP

PLATED MEAL CONTINUED

PASTA

PER PERSON

Build-Your-Own

34

NOODLE

fettuccine, spaghetti, penne, or cavatappi

SAUCE

Alfredo, vodka, pesto, beurre blanc,
or citrus herb cream

PROTEIN

chicken, tofu, house sausage +2,
shrimp +4, salmon +6, or beef +8

VEGGIES

choice of two: local mushroom, red onion,
asparagus tip, broccoli, cauliflower,
heirloom cherry tomato, bell pepper,
summer squash, or carrot

KIDS

PER CHILD 12 & UNDER

Served with fries and fruit.

HAMBURGER SLIDER

14

CHICKEN TENDER

14

 PETIT FILET


22


available gluten-free


ACCOMPANIMENTS

 Alouette Potato Purée


 Grilled Asparagus

 Herb-Roasted New Potato


 Butter-Poached Broccoli

 Baked Potato

 Heirloom Rainbow Carrot

 Jasmine Rice

Crispy Brussels Sprout

 Parmesan Risotto

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



BUFFET & CARVING 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.

DINNER BUFFET


PER PERSON

Served with house salad and assorted rolls.

CHOICE OF TWO ENTRÉES & TWO ACCOMPANIMENTS	48
CHOICE OF THREE ENTRÉES & THREE ACCOMPANIMENTS	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









House 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.

 PRIME RIB +25	 SMOKED HAM +15
 BEEF TENDERLOIN +25	 ROASTED TURKEY +10
 NEW YORK STRIP +25	 PORK LOIN +25

ACCOMPANIMENTS

 Homestyle Mashed Potatoes, <i>loaded</i> +4	 Seasonal Vegetable Medley
 Herb-Roasted Marble Potatoes	 Glazed Heirloom Carrot
 Rice Pilaf	 Grilled Asparagus
 Sycamore Potato	 Butter-Poached Broccoli

VENDOR MEALS

SYCAMORE BURGER with fries	18	 SIGNATURE SALAD	18
CLUB SANDWICH with fries	18		

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GLUTEN-FREE



VEGETARIAN



VEGAN







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

PER PERSON

Additional Chef's Charge +100.	
ICE CREAM SUNDAE STATION	16
vanilla ice cream, chocolate ice cream, mixed berries, sprinkles, whipped cream, heath, nestle crunch, chocolate, caramel, raspberry sauce <i>available gluten-free</i>	
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	

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GLUTEN-FREE



VEGETARIAN



VEGAN



BAR PACKAGES

Table-side wine service can be added for an additional +3 per person. Special requests for liquor, bottled beer, and wines are available with 3 weeks notice, are market-priced and sold by the bottle or case.

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.

SILVER PACKAGE

PER PERSON

FOUR HOURS OF SERVICE 40

FIVE HOURS OF SERVICE 47

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

GOLD PACKAGE

PER PERSON

FOUR HOURS OF SERVICE 46

FIVE HOURS OF SERVICE 54

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

PLATINUM PACKAGE

PER PERSON

FOUR HOURS OF SERVICE 52

FIVE HOURS OF SERVICE 62

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







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