

SYCAMORE HILLS GOLF CLUB

WEDDINGS

FORT WAYNE, INDIANA





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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 extend our congratulations on your recent engagement!

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 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

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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CEREMONY & RECEPTION

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

RENTAL FEES:

CEREMONY & RECEPTION ROOM non-refundable	3,000	CEREMONY ROOM non-refundable	1,500
RECEPTION ROOM non-refundable	2,000	SECURITY DEPOSIT refundable	1,000

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

CEREMONY INCLUDES:

1-Hour Rehearsal the day prior to the Ceremony Ceremony Coordination	Pavilion Set-Up and Clean Up Locker Rooms
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RECEPTION INCLUDES:

Vendor Referral and Coordination Tables, Chairs, and Linens with Room Set-Up	Full-Day Coordinating Services Personalized Menu
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ROOMS & EVENT SERVICES

CAPACITY:

VERANDA & SALON	150-175	PAVILION (ceremony)	150
HEARTH ROOM	30	PAVILION (dance floor)	200

ADDITIONAL INFORMATION:

SERVICE CHARGE	20%	VALET	100
TAX	8%		

Rental or vendor coordination by our Director of Special Events for your event is charged at cost plus a 30% handling fee. Additionally, printing of place cards, table numbers, seating charts, and other signage is available. Please ask Rebecca for pricing.

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

**Sycamore Hills Golf Club
BRIDE**





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, and Dishware

Work-Out Room
Laundry Room

Mini Bar
Additional charges apply
based on consumption

TV and Fireplace
Pool Table

RATES PER NIGHT:

April 1-October 15 900

October 16-March 31 500

Holiday Weeks 900





HORS D'OEUVRES

COLD HORS D'OEUVRES

		per dozen
CRUDITÉ CUP 	16	34
Celery, carrot, capsicum, cucumber, choice of hummus or ranch		
FRUDITE CUP	16	36
Mango, honeydew, pineapple, strawberry, blackberry, honey vanilla yogurt		
HEIRLOOM TOMATO BRUSCHETTA	18	28
Basil		
BRÛLÉED BRIE CROSTINI	28	30
Apple butter, brie, demerara sugar		
ANTIPASTO SKEWER 	22	32
Cherry tomato, olive, artichoke, red pepper, salami, herb olive oil		
HEIRLOOM TOMATO CAPRESE SKEWER 	22	32
Balsamic glaze, basil		
CITRUS-POACHED SHRIMP COCKTAIL 	40	32
TROPICAL SHRIMP BITE		34
Tajin, fruit salsa, yuzu gel, micro cilantro, phyllo cup		
SALMON SESAME CONE		36
Ponzu gel, wasabi cream, cucumber, avocado, scallion		
PEACH CROSTINI		28
Peach jam, Valbreso French feta, balsamic glaze, micro basil		
CRANBERRY PECAN GOAT CHEESE BITES 		30
Parsley, spicy honey drizzle		
PINWHEELS		32
choice of one: Veggie, Ham, Turkey		

COLD DISPLAYS


			sm	md	lg
SEASONAL FRUIT	175	260	345	CHARCUTERIE	285 430 575
CHEESE	175	260	345	VEGETABLE	175 260 345

Small Display serves 30
 Medium Display serves 50
 Large Display serves 75



HOT HORS D'OEUVRES

per dozen

HERB-CRUSTED TENDERLOIN	38	MEATBALLS	32
House potato chip, Point Reyes mousse, caramelized onion		Swedish, Sticky Ginger Soy, or House BBQ	
SPRING ROLL	24	FRIED RAVIOLI	30
Citrus ponzu, scallion		choice of one:	
ITALIAN SAUSAGE-STUFFED MUSHROOM 	30	MUSHROOM black truffle oil, Parmesan	
Cream cheese, parmesan, micro green		CHEESE marinara, Parmesan	
COCONUT SHRIMP	36	BLUE FIN CRAB CAKE	38
Sweet chili sauce		Charred lemon aioli, Frank's aioli, or smokey remoulade	

HOT DISPLAYS

per dozen

BLACK ANGUS SLIDER	40
Heirloom tomato, bacon jam, arugula, roasted garlic aioli	
SYCAMORE PORK SLIDER	40
BBQ sauce, sweet & spicy pickle, apple slaw	
CRISPY CALIFORNIA CHICKEN SLIDER	40
Bacon, avocado crema, provolone, Frank's aioli	
ITALIAN SLIDER	40
Salami, pepperoni, ham, Swiss, lettuce, tomato, black olive, banana pepper, Italian dressing	
CHIPOTLE CHICKEN QUESADILLA	28
Tomato, cilantro, green onion, jalapeño cheese, salsa, sour cream	

DIPS

sm lg

FRENCH ONION	90	230
House chips		
SOUTHWEST CORN	100	255
Tortilla chips		
SPINACH ARTICHOKE	100	255
Pita chips		
BUFFALO CHICKEN	115	285
Tortilla chips		
Small Display serves 30		
Large Display serves 75		

FLATBREAD DISPLAYS

per flatbread (8 pieces)

CHIPOTLE CHICKEN	22	FIG & PROSCIUTTO	22
Bacon, tomato, green onion, Monterey Jack, Cheddar cheese, chipotle ranch		Fig jam, arugula, goat cheese, red onion, prosciutto, balsamic glaze	
MARGHERITA	20		
Cherry tomato, basil, fresh mozzarella			



GLUTEN-FREE



VEGAN

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

PLATED MEAL

PRE-ORDERED MENU

Limit of 4 selections. Includes dinner rolls and choice of starch and vegetable with filet, chicken, pork, 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.

STARTER

per guest

HOUSE SALAD 	5	TOMATO BASIL BISQUE 	5
Artisan greens, heirloom cherry tomato, English cucumber, rainbow carrot, shaved red onion		BROCCOLI CHEDDAR	5
CAESAR SALAD	5	CHILI 	5
Crisp romaine, herb crouton, Caesar dressing, white anchovy, Parmesan crisp		MINISTRONE	5
		CHICKEN & NOODLE	5

ENTRÉE

per guest

Served with two Accompaniments.

FILET MIGNON 	five ounce 62	PORK TENDERLOIN 	six ounce 52
choice of one:	eight ounce 74	choice of one:	
Cognac Peppercorn Cream		Herb Cream	
Boursin		Soy Ginger Glaze	
Blue Cheese		Spiced Maple Glaze	
Red Wine Veal Jus		Apple Chutney	
Sautéed Mushroom & Caramelized Onion		Sautéed Mushroom & Caramelized Onion	
FAROE ISLAND SALMON 	six ounce 58	CAULIFLOWER STEAK  	38
choice of one:		MUSHROOM RISOTTO  	38
House Teriyaki		VEGETABLE STIR FRY  	38
Charred Citrus Cream		MARINATED PORTOBELLO  	38
Greek Seasoning & Cucumber Salsa			
Cilantro Lime Emulsion & Tropical Fruit Pico			
BALSAMIC HERB	eight ounce 44		
CHICKEN BREAST 			
choice of one:			
Parmesan Garlic			
Pesto Cream			
Bruschetta			
Coconut Curry			
House BBQ			

DUO PLATE

per guest

Build-Your-Own

FILET 	six ounce 62	JUMBO SHRIMP 	three shrimp 22
PORK TENDERLOIN 	four ounce 32	DIVER SCALLOP 	two scallops 38
CHICKEN 	four ounce 25	LOBSTER TAIL 	six ounce MP
SALMON 	four ounce 36		



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PLATED MEAL CONTINUED

PASTA

per guest

Build-Your-Own 38

NOODLE

choice of one:

Fettuccine, Spaghetti, Penne, Cavatappi

SAUCE

choice of one:

Alfredo, Vodka, Pesto, Beurre Blanc, Citrus Herb Cream

PROTEIN

choice of one:

Chicken, Tofu, House Sausage +2, Shrimp +4, Salmon +6, Beef +8

VEGETABLES

choice of one:

Local Mushroom, Red Onion, Asparagus Tip, Broccoli, Cauliflower, Heirloom Cherry Tomato, Bell Pepper, Summer Squash, Carrot

KIDS

per child 12 & under

Served with Fries and Fruit.

HAMBURGER SLIDER 16 **CHICKEN TENDER** 16

PETIT FILET 24 also available gluten-free 16

ACCOMPANIMENTS

Alouette Potato Purée GF

Herb-Roasted New Potato GF

Bacon Cheddar Potato Cake GF

Baked Potato GF

Sycamore Potatoes

Jasmine Rice GF

Parmesan Risotto GF

Crispy Brussels Sprout

Grilled Asparagus GF

Butter-Poached Broccoli GF

Charred Broccolini

Heirloom Rainbow Carrot GF

VENDOR MEALS

SYCAMORE BURGER with fries 18 **SIGNATURE SALAD** 18

CLUB SANDWICH with fries 18

DINNER

BUFFET & CARVING STATIONS

All Buffets and Carving 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 guest

Choice of two Entrées + two Accompaniments	56
Choice of three Entrées + three Accompaniments	66

Served with House Salad and Assorted Rolls.

ENTRÉE

BEEF TIPS

mushroom, onion,
plus choice of one:
Egg Noodles
Homestyle Mashed Potatoes GF

FAROE ISLAND SALMON GF

choice of one:
House Teriyaki
Charred Citrus Cream
Greek Seasoning & Cucumber Salsa
Cilantro Lime Emulsion & Tropical Fruit Pico

BALSAMIC HERB CHICKEN BREAST GF

choice of one:
Parmesan Garlic
Pesto Cream
Bruschetta
Coconut Curry
House BBQ

PORK TENDERLOIN GF

choice of one:
Herb Cream
Soy Ginger Glaze
Spiced Maple Glaze
Apple Chutney
Sautéed Mushroom & Caramelized Onion

CARVING STATION

Substitute for one Entrée. Additional chef's charge +100.

PRIME RIB GF +28

Horseradish cream

SMOKED HAM GF +16

Maple glaze

BEEF TENDERLOIN GF +28

Horseradish cream

PORK LOIN GF +30

Soy ginger glaze

NEW YORK STRIP GF +28

Horseradish cream

ACCOMPANIMENTS

Homestyle Mashed Potatoes GF, *loaded* +4

Herb-Roasted Marble Potatoes GF

Cajun Dirty Rice

Parmesan Risotto

Sycamore Potatoes GF

Seasonal Vegetable Medley GF

Glazed Heirloom Carrot GF

Grilled Asparagus GF

Butter-Poached Broccoli GF



GLUTEN-FREE

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






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 guest

Please note, some Plated Desserts may also be available as Action Stations.

FLOURLESS CHOCOLATE TORTE 	16
Coulis, seasonal berries	
CHEESECAKE	16
Topping of your choice, gourmet crumb crust	
APPLE CRISP	16
Crisp apple, cinnamon, nutmeg, sweet oat crumble, topped with whipped cream or ice cream upon request	
PEACH or BERRY COBBLER	16
Topped with whipped cream or ice cream upon request	

DISPLAYED DESSERT per dozen

ASSORTED COOKIES	28
MINI ASSORTED DESSERT	38
DONUT WALL	34
200 flat fee to fill wall, additional donuts by the dozen	

ACTION STATIONS per guest

Additional Chef's Charge +100.

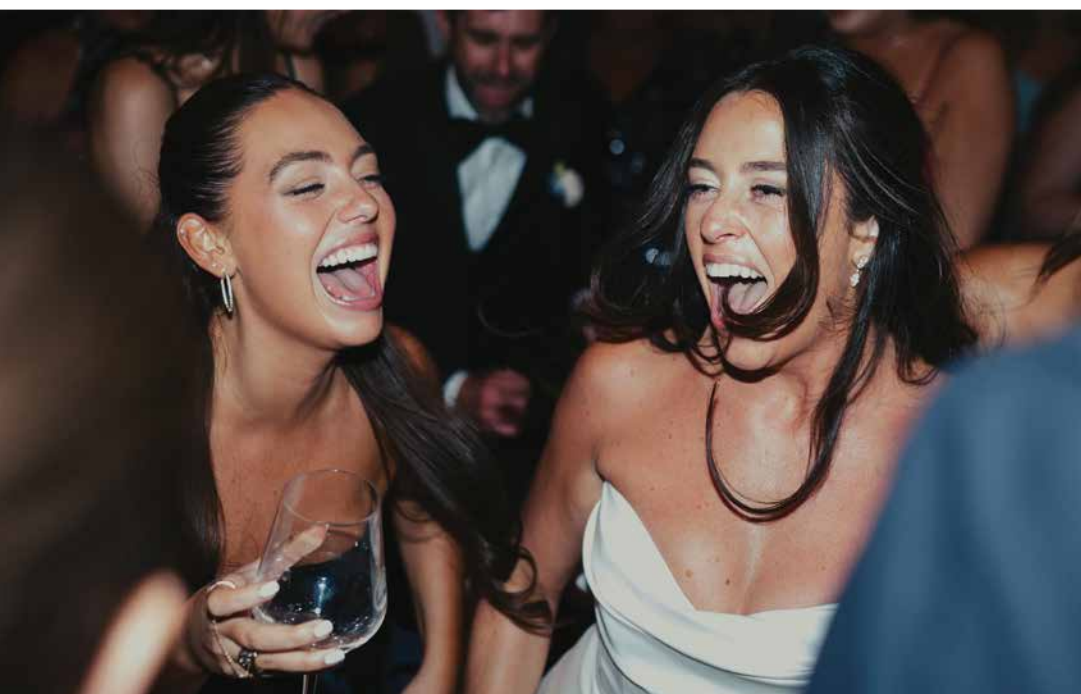
ICE CREAM SUNDAE STATION	18
Vanilla ice cream, chocolate ice cream, mixed berries, sprinkles, whipped cream, heath, nestle crunch, chocolate, caramel, raspberry sauce also available gluten-free 	
LIQUID NITROGEN ICE CREAM STATION	28
Vanilla, chocolate, strawberry, bourbon brown sugar also available gluten-free 	
FOSTER STATION	24
choice of one: Berries Foster or Bananas Foster with creamy vanilla ice cream	
CHURRO STATION	24
Cinnamon-sugar, caramel, chocolate, vanilla glaze, assorted sweet toppings	

SPECIALTY DESSERT

CELEBRATION CAKE or CUPCAKES	MP
Please request a <i>Cake Order Form</i> for pricing and details.	

 GLUTEN-FREE  VEGAN

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BAR PACKAGES

Table-side wine service can be added for an additional +3 per guest. 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 guest

FOUR HOURS OF SERVICE	40
FIVE HOURS OF SERVICE	47
EACH ADDITIONAL HOUR OF SERVICE	10

WINE choice of four:

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

LIQUOR

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

BEER choice of three:

Domestic: Bell's Two Hearted IPA, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import: Amstel Light, Corona Extra, Heineken

GOLD PACKAGE

per guest

FOUR HOURS OF SERVICE	46
FIVE HOURS OF SERVICE	54
EACH ADDITIONAL HOUR OF SERVICE	12

WINE choice of four:

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

LIQUOR

Absolut Vodka, Tito's Vodka, Bacardí Superior Rum, Captain Morgan Rum, Bombay Sapphire Gin, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Larceny Bourbon, Patrón Silver Tequila

BEER choice of four:

Domestic: Bell's Two Hearted IPA, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import: Amstel Light, Corona Extra, Heineken

PLATINUM PACKAGE

per guest

FOUR HOURS OF SERVICE	52
FIVE HOURS OF SERVICE	62
EACH ADDITIONAL HOUR OF SERVICE	14

WINE choice of four:

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, Hendrick's Gin, Tanqueray Gin, Johnnie Walker Black Scotch, Macallan 12 Scotch, Crown Royal Whiskey, Angel's Envy Bourbon, Maker's Mark Bourbon, Woodford Reserve Bourbon, Casamigos Blanco Tequila

BEER choice of five:

Domestic: Bell's Two Hearted IPA, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling
Import: Amstel Light, Corona Extra, Heineken



CATALOG PHOTOGRAPHY COURTESY OF
MORGAN McINTIRE
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