

SYCAMORE HILLS GOLF CLUB

weddings

FORT WAYNE, INDIANA



CHEERS TO YOUR
BEST.
DAY.
EVER.



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,

Christopher J. Hampton

SYCAMORE

HILLS



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

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

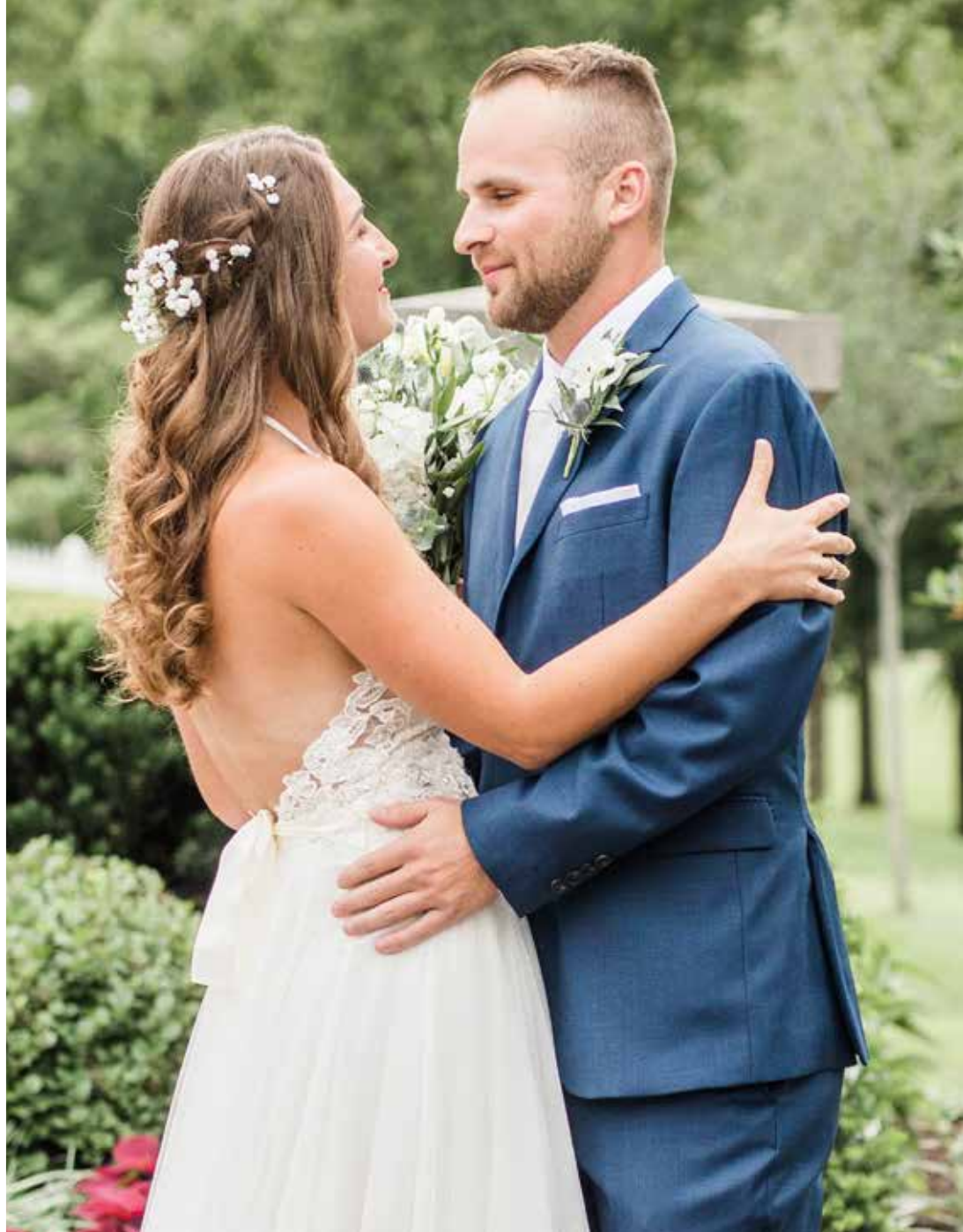
The club will close no later than midnight, due to local noise ordinance. Bar services are required to shut down 30 minutes prior to the end of an event, services will not be open past the hour of 11:00PM.

SMOKING

Smoking is not permitted in any area of the club that is under roof regardless of whether it is inside or outside.







“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 125 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 4 HOURS OF SERVICE, REQUIRED FOR WEDDINGS
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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 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







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
 PORK BELLY WATERMELON SKEWER balsamic glaze, mint	30
 ANTIPASTO SKEWER cherry tomato, olive, artichoke, red pepper, salami, herb olive oil	20
 HEIRLOOM TOMATO CAPRESE SKEWER balsamic glaze, basil	20
 CITRUS-POACHED SHRIMP COCKTAIL TROPICAL SHRIMP CROSTINI Tajin, fruit salsa, yuzu gel, micro cilantro	36
 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
 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 MEALS

PRE-SET MENU OR PRE-ORDERED MENU

Limit of 3-4 selections. Served with house salad, Caesar salad, or cup of soup du jour. Includes dinner rolls and choice of two accompaniments with filet, pork, 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.

BEEF

PER PERSON

FIVE OUNCE FILET	54
EIGHT OUNCE FILET	64
cognac peppercorn cream, boursin, blue cheese, red wine veal jus, or sautéed mushroom and caramelized onion	

PORK TENDERLOIN

SIX OUNCE TENDERLOIN	46
herb cream, soy ginger glaze, apple chutney, spiced maple glaze, or sautéed mushroom and caramelized onion	









CHICKEN

EIGHT OUNCE BALSAMIC HERB CHICKEN BREAST	38
parmesan garlic, pesto cream, bruschetta, coconut curry, or house bbq	

SALMON

SIX OUNCE FAROE ISLAND FILET	50
miso teriyaki, charred citrus cream, Greek seasoning + cucumber salsa, or cilantro lime emulsion + tropical fruit pico	

VEGAN & GLUTEN-FREE

  CAULIFLOWER STEAK	34
  MUSHROOM RISOTTO	34
  VEGETABLE STIR FRY	34
  MARINATED PORTOBELLO	34

DUO PLATE "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 "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 2: local mushroom, red onion, asparagus tip, broccoli, cauliflower, heirloom cherry tomato, bell pepper, summer squash, or carrot

KID'S MEAL

12 and under. Served with fries and fruit.

CHICKEN TENDER	14
available gluten-free	
HAMBURGER SLIDER	14
PETIT FILET	22

ACCOMPANIMENTS

Alouette Potato Purée, Herb-Roasted New Potato, Jasmine Rice, Parmesan Risotto +3, Bacon Cheddar Potato Cake, Crispy Brussels Sprout, Grilled Asparagus, Butter-Poached Broccoli, Heirloom Rainbow Carrot, Baked Potato

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GLUTEN-FREE



VEGETARIAN



VEGAN

BUFFET & CARVING STATIONS

CHOICE OF 2 ENTRÉES & 2 ACCOMPANIMENTS
CHOICE OF 3 ENTRÉES & 3 ACCOMPANIMENTS

48 PER PERSON
58 PER PERSON

BUFFET ENTRÉES

BEEF TIPS

homestyle mashed potatoes
or egg noodles

GRILLED PORK TENDERLOIN

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

BALSAMIC HERB CHICKEN BREAST

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

FAROE ISLAND SALMON 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

BEEF TENDERLOIN +25

PRIME RIB +25

NEW YORK STRIP +25

PORK LOIN +25

SMOKED HAM +15

ROASTED TURKEY +10

ACCOMPANIMENTS

 HERB-ROASTED MARBLE POTATOES

 RICE PILAF

 SYCAMORE POTATO

HOMESTYLE MASHED POTATOES
loaded +4

 SEASONAL VEGETABLE MEDLEY

 GLAZED HEIRLOOM CARROT

 GRILLED ASPARAGUS

 BUTTER-POACHED BROCCOLI

VENDOR MEALS

SYCAMORE BURGER with fries 18

CLUB SANDWICH with fries 18

 SIGNATURE SALAD 18



LOBSTER TAIL





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	

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GLUTEN-FREE



VEGETARIAN



VEGAN



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.

Cash Bar services are not permitted for wedding receptions.

SILVER PACKAGE

40 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

7 PER PERSON FOR EACH ADDITIONAL HOUR

GOLD PACKAGE

46 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

8 PER PERSON FOR EACH ADDITIONAL HOUR

PLATINUM PACKAGE

52 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

10 PER PERSON FOR EACH ADDITIONAL HOUR









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