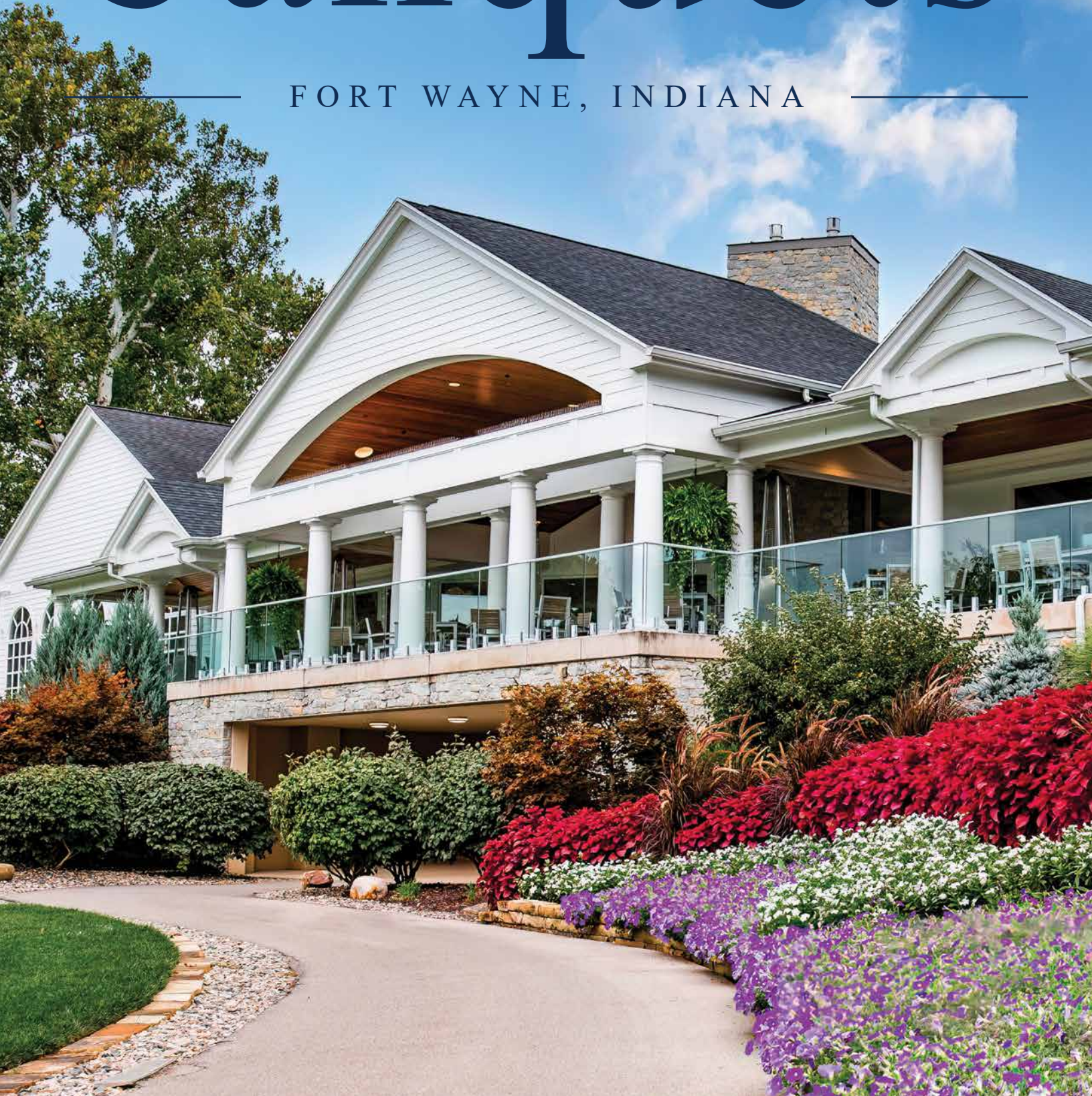


SYCAMORE HILLS GOLF CLUB

banquets

FORT WAYNE, INDIANA





11836 Covington Road
Fort Wayne, Indiana 46814
sycamorehillsgolfclub.com

CONTACT

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Golf Shop 260-625-4397
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FROM THE GENERAL MANAGER

THANK YOU FOR CONSIDERING SYCAMORE HILLS GOLF CLUB FOR YOUR NEXT EVENT



Dear Banquet Host,

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,

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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"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

EQUIPMENT

75" TV
MICROPHONE & SOUND SYSTEM

\$100
\$100

7:00AM \$100
Per server, no charge after 10:00AM

STAFFING

8:00AM \$75
9:00AM \$50

BEVERAGE STATION

Includes Coffee, Orange Juice,
Canned Soda, Water, and
Iced Tea

/PERSON
1 HOUR \$3
2+ HOURS \$4
4+ HOURS \$5
ALL-DAY SERVICE (6+ hours) \$7

BREAKFAST

LIGHT BREAKFAST \$12 /PERSON
Bagels with Cream Cheese and Jam,
Whole Fruit, Granola Bars

CONTINENTAL
BREAKFAST \$16 /PERSON
Choice of (1) Breakfast Pastry
(Muffins, Danishes, Cinnamon
Rolls or Donuts), Fruit Bowl,
Yogurt with Granola

SNACKS

Choice of (2) Granola Bars,
Snack Mix, Peanuts, M&Ms,
Assorted Cookies and Brownies,
Whole Fruit \$5 /PERSON

ROOMS & EVENT SERVICES

CAPACITY

VERANDA
120 PEOPLE

SALON
40 PEOPLE

PAVILION
200 PEOPLE

WINE ROOM
12 PEOPLE

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 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 DEVEILED 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

LIMITED MENU 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 needed 1-2 weeks prior to event. Cancellations up to 3 days before the event date are permitted.

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

PLATED TRIO

Select 3 items from the options listed below.

26 PER PERSON

Please feel free to combine Breakfast and Lunch items.

SMALL SALAD CHOICE OF 1

Served with assorted rolls.

-  HOUSE  CAESAR
-  SOUTHWEST  ARUGULA
-  ICEBERG WEDGE

BREAKFAST

QUICHE

choice of three 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 three ingredients:
poached egg, scrambled 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
-  WILD MUSHROOM & RICE
-  CHILI
- MINISTRONE
- CHICKEN & NOODLE

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

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GLUTEN-FREE



VEGETARIAN



VEGAN



PLATED MEAL

STARTER

PER PERSON

GF	HOUSE SALAD	4	GF	TOMATO BASIL BISQUE	4
	artisan greens, heirloom cherry tomato, English cucumber, rainbow carrot, shaved red onion		GF	WILD MUSHROOM & RICE	4
	CAESAR SALAD	4	GF	CHILI	4
	crisp romaine, herb crouton, Caesar dressing, white anchovy, Parmesan crisp			MINISTRONE	4
				CHICKEN & NOODLE	4

ENTRÉE SALAD

PER PERSON

Entrée salads are topped with eight ounce grilled chicken, however, six ounce sautéed tiger shrimp can be substituted for +4 or four ounce seared salmon +6.

GF	SOUTHWEST	32	GF	MIXED BERRY	32
	blackened chicken, crisp romaine, black bean, corn, tomato, scallion, avocado, Pepper Jack, Cheddar, cilantro, tortilla strip, chipotle ranch dressing			artisan greens, raspberry, blackberry, blueberry, candied pecan, Valbreso French feta, roasted strawberry mint dressing	
GF	ARUGULA	32			
	spiced walnut, roasted grape, cranberry, Point Reyes blue cheese, lemon ginger emulsion				

ENTRÉE

PER PERSON

Entrées are served with two accompaniments.



GF	FIVE OUNCE FILET	54	GF	EIGHT OUNCE BALSAMIC HERB	38
GF	EIGHT OUNCE FILET	64		CHICKEN BREAST	
	Cognac Peppercorn Cream, Boursin, Blue Cheese, Red Wine Veal Jus, or Sautéed Mushroom & Caramelized Onion			Parmesan Garlic, Pesto Cream, Bruschetta, Coconut Curry, or House BBQ	
GF	SIX OUNCE FAROE ISLAND FILET	50	V GF	CAULIFLOWER STEAK	34
	House Teriyaki, Charred Citrus Cream, Greek Seasoning & Cucumber Salsa, or Cilantro Lime Emulsion & Tropical Fruit Pico		V GF	MUSHROOM RISOTTO	34
			V GF	VEGETABLE STIR FRY	34
GF	SIX OUNCE PORK TENDERLOIN	46	V GF	MARINATED PORTOBELLO	34
	Herb Cream, Soy Ginger Glaze, Spiced Maple Glaze, Apple Chutney, or Sautéed Mushroom & Caramelized Onion				

PLATED MEAL CONTINUED

DUO PLATE

PER PERSON

Build-Your-Own

 FIVE OUNCE FILET	54	 TWO JUMBO SHRIMP	20
 FOUR OUNCE PORK TENDERLOIN	28	 TWO DIVER SCALLOPS	34
 FOUR OUNCE CHICKEN	22	 SIX OUNCE LOBSTER TAIL	MP
 FOUR OUNCE SALMON	32		

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	<i>available gluten-free</i>	

ACCOMPANIMENTS

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

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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.

	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
	SEASONAL FRUIT DISPLAY	10

SYCAMORE BREAKFAST BUFFET

PER PERSON

	CHOICE OF 3 BREAKFAST ITEMS	24
	CHOICE OF 4 BREAKFAST ITEMS	28
	Bacon & Sausage	
	Biscuits & Gravy	
	Scrambled Egg	
	French Toast	
	Hot Breakfast Sandwich	
	Assorted Muffin & Danish	
	Fresh-cut Fruit Bowl	
	Yogurt & Granola	
	Potato Hash	
	Hash Brown	
	Cheese Potato Casserole	

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BUFFET & ACTION STATIONS

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GRILLED LUNCH BUFFET

PER PERSON

Served with house salad and assorted rolls.

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

ENTRÉE

GRILLED CHICKEN BREAST
Parmesan Garlic, Pesto Cream, Bruschetta, Coconut Curry, or House BBQ

PULLED CHICKEN

HAMBURGER

SMOKED BRISKET +2

PULLED PORK

BRAT

ANGUS BEEF HOT DOG

ACCOMPANIMENTS

Baked Beans

Mac & Cheese

French Fries

Pasta Salad

Roasted Marble Potatoes

Potato Salad

Coleslaw

Green Beans

Grilled Assorted Vegetables

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

SALAD

CHOICE OF 1

- HOUSE
- BERRY +2

- CAESAR
- SOUTHWEST +2

ACCOMPANIMENTS

CHOICE OF 1

- House-made Chips
- Pasta Salad
- Fruit Bowl
- Coleslaw
- Choice of Soup

BOXED LUNCH

PER PERSON

ASSORTED TURKEY & HAM SANDWICHES OR WRAPS*	22
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lettuce, tomato, cheese, condiments on side, bag of chips, whole fruit, cookie

**veggie wraps available on request*



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.

DINNER BUFFET


PER PERSON

Served with house salad and assorted rolls.

CHOICE OF 2 ENTRÉES & 2 ACCOMPANIMENTS	48
CHOICE OF 3 ENTRÉES & 3 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, *loaded* +4

Seasonal Vegetable Medley

Herb-Roasted Marble Potatoes

Glazed Heirloom Carrot

Rice Pilaf

Grilled Asparagus

Sycamore Potatoes

Butter-Poached Broccoli

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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	

SPECIALTY DESSERT

CELEBRATION CAKE	MP
please request a <i>Cake Order Form</i> for pricing and details	

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GLUTEN-FREE



VEGETARIAN



VEGAN





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. No-Host bar services will have an additional \$250 fee applied.

Sycamore Hills is a cashless facility; we accept credit cards.

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

PREMIUM LIQUOR

PER GLASS	12
VODKA: Absolut Tito's	
RUM: Bacardí Superior Captain Morgan	
GIN: Tanqueray	
SCOTCH: J&B Dewars	
BOURBON: Jim Beam Larceny Bourbon	
WHISKEY: Jack Daniel's	
TEQUILA: Campo Bravo Plata	

SUPER PREMIUM LIQUOR

PER GLASS	16
VODKA: Ketel One Grey Goose Belvedere	
RUM: Bacardí 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	

CHAMPAGNE TOAST

PER BOTTLE	32
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DOMESTIC BEER

PER BOTTLE	5
Bud Light Budweiser Coors Light Michelob Ultra Miller Lite Yuengling	

IMPORT BEER

PER BOTTLE	5
Amstel Light Heineken Corona Light	

HOUSE WINE

PER GLASS	8
WINE SERVED WITH DINNER ≥ 100 guests +250	

WHITE: Chardonnay Sauvignon Blanc Pinot Grigio Rosé	
RED: Cabernet Sauvignon Merlot Pinot Noir	

Wine may be brought in from an outside source, with a corkage fee of +20 per bottle.

MIMOSA BAR

PER GUEST	14
Champagne with assorted berries and juices	

BLOODY MARY BAR

PER GUEST	14
Tito's, bloody Mary mix, bacon, carrot, celery, cucumber, pickle, olive, horseradish	

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 3 weeks notice, are market-priced and sold by the bottle or case.

SILVER PACKAGE

20 PER PERSON

10 PER PERSON FOR EACH ADDITIONAL HOUR

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

23 PER PERSON

12 PER PERSON FOR EACH ADDITIONAL HOUR

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

26 PER PERSON

14 PER PERSON FOR EACH ADDITIONAL HOUR

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

BEER & WINE PACKAGE

15 PER PERSON

8 PER PERSON FOR EACH ADDITIONAL HOUR

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 Light, Yuengling
Import: Amstel Light, Corona Light, Heineken







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