

SYCAMORE HILLS GOLF CLUB

BANQUETS

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 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

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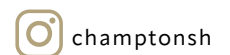




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HISTORY OF THE CLUBHOUSE

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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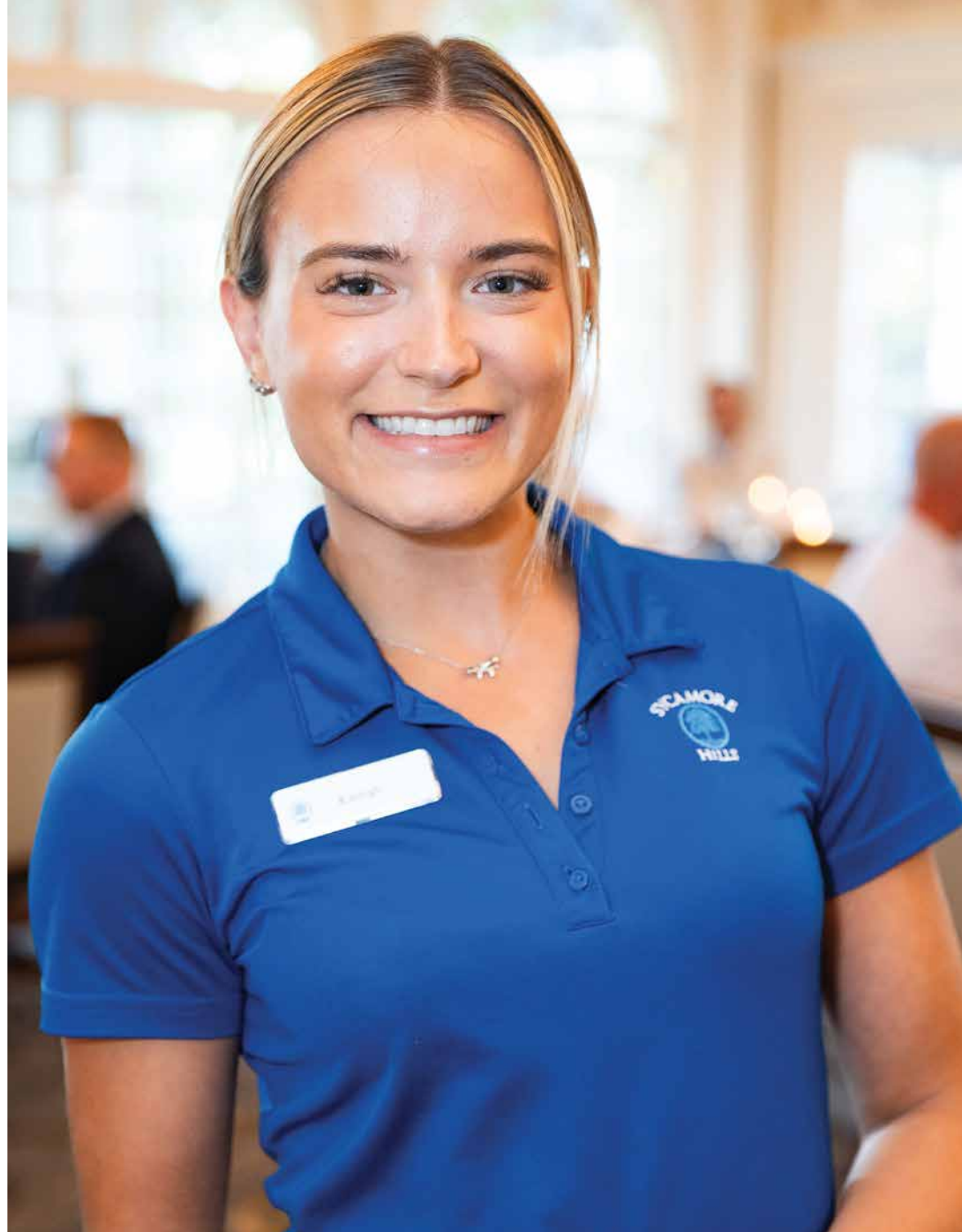


CHIEN HO
SOUS CHEF
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"These are the moments
to remember forever."

Sycamore Hills Golf Club
MEMBER



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

Sycamore Hills Golf Club
MEMBER



MEETINGS & CONFERENCES

CAPACITY:

Veranda	40-100	Board Room	12
Salon	15-40	Wine Room	12-14

EQUIPMENT:

75" TV	100	Microphone & Sound System	100
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STAFFING:

priced per server

7:00AM	100	8:00AM	75	9:00AM	50	10:00AM
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BEVERAGE STATION:

priced per guest

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

1 Hour	3	2+ Hours	4	4+ Hours	5	6+ Hours	7
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BREAKFAST:

priced per guest

LIGHT BREAKFAST 12

Bagels with Cream Cheese and Jam, Whole Fruit, Granola Bars

CONTINENTAL BREAKFAST 16

Fruit Bowl, Yogurt with Granola, plus choice of one Breakfast Pastry:

Muffins, Danishes, Cinnamon Rolls, or Donuts

SNACKS:

priced per guest

choice of two: 5

Granola Bars, Snack Mix, Peanuts, M&Ms, Assorted Cookies and Brownies, Whole Fruit

ROOMS & EVENT SERVICES

CAPACITY:

Veranda	120	Wine Room	12
Salon	40	Pavilion	200

ADDITIONAL INFORMATION:

Service Charge	20%	Valet	100
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Tax	8%
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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. Additionally, printing of place cards, table numbers, seating charts, and other signage is available. Please ask Rebecca for pricing.



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
choice of one: Veggie, Ham, Turkey		

COLD DISPLAYS

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

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

SALAD DISPLAYS

	sm	lg
HOUSE SALAD	125	200
CAESAR SALAD	125	200
MIXED BERRY SALAD	125	200

Small Display serves 40
 Large Display serves 50+



HOT HORS D'OEUVRES

per dozen

HERB-CRUSTED TENDERLOIN	38
House potato chip, Point Reyes mousse, caramelized onion	
SPRING ROLL	24
Citrus ponzu, scallion	
ITALIAN SAUSAGE-STUFFED MUSHROOM 	30
Cream cheese, parmesan, micro green	
COCONUT SHRIMP	36
Sweet chili sauce	

MEATBALLS	32
Swedish, Sticky Ginger Soy, or House BBQ	
FRIED RAVIOLI	30
choice of one: MUSHROOM black truffle oil, Parmesan CHEESE marinara, Parmesan	
BLUE FIN CRAB CAKE	38
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
Bacon, tomato, green onion, Monterey Jack, Cheddar cheese, chipotle ranch	
MARGHERITA	20
Cherry tomato, basil, fresh mozzarella	

FIG & PROSCIUTTO	22
Fig jam, arugula, goat cheese, red onion, prosciutto, balsamic glaze	



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.

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

Choice of three items from the options listed below per guest
30

Please feel free to combine Breakfast and Lunch items.

SMALL SALAD

Served with assorted rolls.

choice of one:

- HOUSE  CAESAR
SOUTHWEST  ARUGULA 

BREAKFAST

QUICHE

choice of three ingredients:

Wild Mushroom, Onion, Tomato, Spinach,
Asparagus, Grilled Chicken, Bacon, Sausage,
Ham, Turkey, Provolone, Swiss, Cheddar

BAGEL

Cream cheese spread, fresh fruit chutney

BREAKFAST CROISSANT

choice of one:

Bacon, Ham, Sausage

BREAKFAST BOWL

Scrambled egg, potato hash,

plus choice of one protein:

Bacon, Ham, Sausage



plus choice of three toppings:

Wild Mushroom, Onion, Tomato, Spinach,
Bell Pepper, Valbreso French Feta, Cheddar

CUP OF SOUP

Served with assorted rolls.

choice of one:

- TOMATO BASIL BISQUE 
BROCCOLI CHEDDAR
CHILI 
MINISTRONE
CHICKEN & NOODLE

LUNCH





MINI CROISSANT or HALF WRAP

choice of one:

- | | |
|----------------|-------------|
| Chicken Salad | Tuna Salad |
| Turkey Club | Ham & Swiss |
| Chicken Caesar | |

ACCOMPANIMENTS

choice of one:

- | | |
|---|---|
| Yogurt Parfait  | Shredded Potato  |
| Cup of Fruit  | Cheesy Potato Casserole  |
| Potato Hash | |



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PLATED MEAL

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 SALAD

per guest

Entrée Salads are topped with Eight Ounce Grilled Chicken Breast.









SUBSTITUTE Six Ounce Sautéed Tiger Shrimp +4 or Four Ounce Seared Salmon +6.

SOUTHWEST 	36	MIXED BERRY 	36
Grilled blackened chicken breast, crisp romaine, black bean, corn, tomato, scallion, avocado, Pepper Jack, Cheddar, cilantro, tortilla strip, chipotle ranch dressing		Grilled chicken breast, artisan greens, raspberry, blackberry, blueberry, candied pecan, Valbreso French feta, roasted strawberry mint dressing	
ARUGULA 	36	CLASSIC COBB	32
Grilled chicken breast, spiced walnut, strawberry, cranberry, Point Reyes blue cheese, lemon ginger emulsion		Grilled chicken breast, smoked bacon, bleu cheese, hen's egg, avocado, cherry tomato	

ENTRÉE

per guest

Served with two Accompaniments.

FILET MIGNON 	five ounce 62	BALSAMIC HERB	eight ounce 44
choice of one:		CHICKEN BREAST 	
Cognac Peppercorn Cream		choice of one:	
Boursin		Parmesan Garlic	
Blue Cheese		Pesto Cream	
Red Wine Veal Jus		Bruschetta	
Sautéed Mushroom & Caramelized Onion		Coconut Curry	
		House BBQ	
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			
PORK TENDERLOIN 	six ounce 52		
choice of one:			
Herb Cream			
Soy Ginger Glaze			
Spiced Maple Glaze			
Apple Chutney			
Sautéed Mushroom & Caramelized Onion			



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PLATED MEAL CONTINUED

DUO PLATE

per guest

Build-Your-Own

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

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 ^{GF}	24	also available gluten-free ^{GF}	

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}

BREAKFAST 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 guest

Maximum of 50 people. Additional chef's charge +100.

OMELET STATION ^{GF}	28	SMOOTHIE STATION ^{GF}	25
WAFFLE STATION	28	choice of one:	
CARVED PORK BELLY ^{GF}	32	Strawberry Banana	
CARVED HAM ^{GF}	30	Mango Pineapple	
		Mixed Berry	

SYCAMORE BREAKFAST BUFFET

per guest

Choice of three items	28
Choice of four items	32

BACON & SAUSAGE ^{GF}

BISCUITS & GRAVY

SCRAMBLED EGG ^{GF}

with toppings

HOT BREAKFAST SANDWICH

Scrambled egg, Cheddar, English muffin,
plus choice of one protein:

Black Forest Ham

Smoked Bacon

Sausage Patty

FRENCH TOAST

with fresh berries

ASSORTED MUFFIN & DANISH

FRESH-CUT FRUIT BOWL ^{GF}

YOGURT & GRANOLA ^{GF}

POTATO HASH

HASH BROWN ^{GF}

CHEESE POTATO CASSEROLE ^{GF}



LUNCH

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.

SYCAMORE LUNCH BUFFET

per guest

Choice of two Entrées + two Accompaniments	38
Choice of three Entrées + three Accompaniments	50

Served with House Salad and Assorted Rolls.

ENTRÉE

GRILLED CHICKEN BREAST

choice of one:

- Parmesan Garlic
- Pesto Cream
- Bruschetta
- Coconut Curry
- House BBQ

PULLED CHICKEN Buffalo sauce

HAMBURGER






SMOKED BRISKET BBQ sauce +2

PULLED PORK BBQ sauce

BRAT Sauerkraut

ANGUS BEEF HOT DOG

ACCOMPANIMENTS

- Baked Beans
- Mac & Cheese
- French Fries
- Pasta Salad
- Roasted Marble Potatoes 
- Potato Salad 
- Coleslaw 
- Green Beans 
- Vegetable Medley 

DELI LUNCH BUFFET

per guest

Choice of one Sandwich + one Salad + one Accompaniment	30
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SANDWICH



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

- HOUSE 
- CAESAR
- BERRY  +2
- SOUTHWEST  +2

ACCOMPANIMENTS

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

BOXED LUNCH

per guest

ASSORTED TURKEY & HAM SANDWICHES or WRAPS*	24
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Lettuce, tomato, cheese, condiments on side, bag of chips, whole fruit, cookie

*Veggie Wraps available upon request.



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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 

BALSAMIC HERB CHICKEN BREAST

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

PORK TENDERLOIN

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

FAROE ISLAND SALMON

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

CARVING STATION

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

PRIME RIB +28

Horseradish cream

BEEF TENDERLOIN +28

Horseradish cream

NEW YORK STRIP +28

Horseradish cream

SMOKED HAM +16

Maple glaze

PORK LOIN +30

Soy ginger glaze

ACCOMPANIMENTS


Homestyle Mashed Potatoes , *loaded* +4

Herb-Roasted Marble Potatoes 

Cajun Dirty Rice

Parmesan Risotto

Sycamore Potatoes 

Seasonal Vegetable Medley 

Glazed Heirloom Carrot 

Grilled Asparagus 

Butter-Poached Broccoli 




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 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

VODKA:	Absolut Tito's	12
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

VODKA:	Ketel One Grey Goose Belvedere	16
RUM:	Bacardí Superior Captain Morgan	
GIN:	Bombay Sapphire	
SCOTCH:	Johnnie Walker Black Glenlivet 12 Macallan 12	
BOURBON:	Angels Envy Maker's Mark Woodford Reserve	
WHISKEY:	Crown Royal	
TEQUILA:	Patrón Silver	

BLOODY MARY BAR

per guest

Tito's Vodka, bloody Mary mix, bacon, carrot, celery, cucumber, pickle, olive, horseradish	14
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MIMOSA BAR

per guest

Champagne with assorted berries and juices	14
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HOUSE WINE

per glass

WHITE:	Chardonnay Sauvignon Blanc Pinot Grigio Rosé	8
RED:	Cabernet Sauvignon Merlot Pinot Noir	

WINE SERVED WITH DINNER ≥ 100 guests +250

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

CHAMPAGNE TOAST

per bottle

32

DOMESTIC BEER

per bottle

Bell's Two Hearted IPA	5
Bud Light	
Coors Light	
Michelob Ultra	
Miller Lite	
Yuengling	

IMPORT BEER

per bottle

Amstel Light	5
Corona Extra	
Heineken	

BAR PACKAGES

All packages include (2) hours of Open Bar. 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.

SILVER PACKAGE

per guest

WINE choice of four: 20

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

+10 PER PERSON FOR EACH ADDITIONAL HOUR

GOLD PACKAGE

per guest

WINE choice of four: 23

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

+12 PER PERSON FOR EACH ADDITIONAL HOUR

PLATINUM PACKAGE

per guest

WINE choice of four: 26

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

+14 PER PERSON FOR EACH ADDITIONAL HOUR

BEER & WINE PACKAGE

per guest

WINE choice of four: 15

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

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

+8 PER PERSON FOR EACH ADDITIONAL HOUR







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