

Sycamore Hills GOLF CLUB



WE FOCUS ON THE *Details*
YOU FOCUS ON THE *Day*

Congratulations on taking the first step towards your very own happily ever after. Here at Sycamore Hills Golf Club, we want to make sure that your once in a lifetime day will be just like you've always dreamt it would be.



AN UNFORGETTABLE EVENT. AN UNFORGETTABLE LOCATION.

The gorgeous tranquility of our award winning golf club is an exquisite backdrop for a picture perfect wedding. Our banquet center, in its subtle refinement and elegance, allows for spectacular views of our idyllic setting filled with natural lighting and a walk-out patio. Planning a wedding that is beautiful and reflects your individual style is easy when you choose Sycamore Hills.

The options to tailor your reception are abundant when planning your celebration atmosphere and menu. Our professional event planning staff has relationships with the best resources to bring your wedding vision to life, and it is our pleasure to assist you every step of the way. Delight your guests with butler passed hors d'ouvres as they mingle with cocktails. Impress them with a sumptuous family-style dinner featuring our executive chef's signature dishes. Treat them to a spectacular sweet ending with our impressive dessert table. Whatever your preference, our staff will be on hand to attend to your every need. Guest comfort and bridal party satisfaction is our exclusive focus, from the moment you arrive at the club, until the last toast is made.

We focus on the details, so you can focus on the day.



"My husband and I just got married at Sycamore Hills last week, it was amazing!!! Everything was perfect! Food was great! Coordination with their preferred vendors made wedding planning much easier! Coordinators and waitstaff were excellent! The golf course was beautiful to take pictures on! Definitely would recommend!"

~ Kara H.



Photo courtesy of Mike Staff Productions

WE PROVIDE THE *Setting*
YOU PROVIDE THE *Love*



"The Sycamore Hills event planning team helped us make our wedding day into everything we dreamed of and more! The staff helped to organize our vendors and made our day seamless, on schedule and beautiful. We were able to enjoy every moment of our day without any worries knowing the details were being taken care of. The venue was stunning, the food delicious and the wait staff was professional and accommodating to our guests. We will never forget the memories of our wedding day and dancing the night away with our closest friends and family." ~ Molly K.

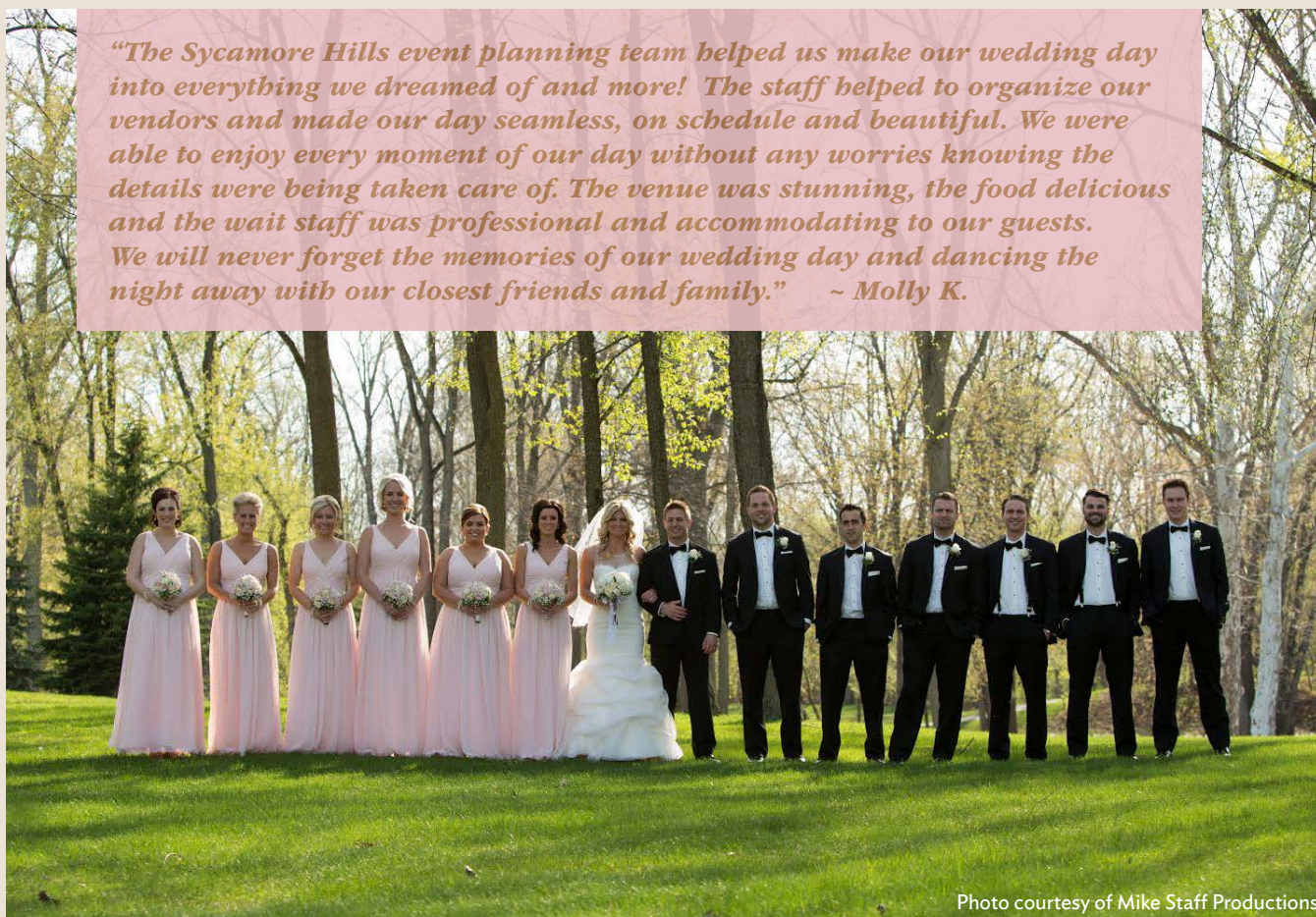


Photo courtesy of Mike Staff Productions

Exquisite Beauty



Photo courtesy of
Mike Staff Productions

Exemplary Cuisine

"The food was fabulous. The servers were very attentive and made sure we were comfortable and didn't need anything all night. The bartenders were friendly and polite also. We would definitely recommend Sycamore to other couples getting married. They really know how to provide a top notch experience and make the day special." ~ Eileen P.



Photo courtesy of Elite Entertainment



Photo courtesy of Mike Staff Productions



Photo courtesy of Mike Staff Productions



Photo courtesy of Weddings by Adrienne and Amber

Exceptional Service



Photo courtesy of
Mike Staff Productions

Experience Excellence

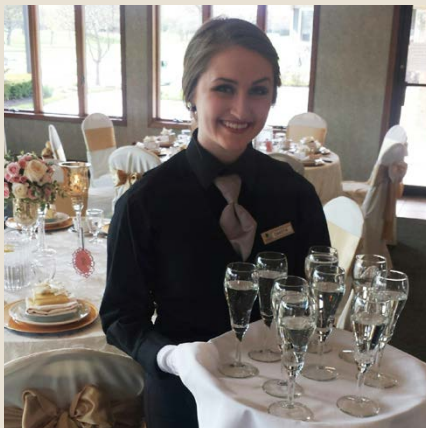


Photo courtesy of
Mike Staff Productions

“Working with Sycamore Hills was a pleasure and the perfect venue to celebrate our wedding. It ended up snowing the morning of, leading to a beautiful snowy backdrop through the wall of windows. From the beginning every member of the event staff was friendly and easy to work with, even during changes to the initial plan. The prices were very reasonable and all the staff the night of the event were extremely professional and courteous. PLUS, the food was amazing. We have had many people tell us it was the best food they have ever eaten at a wedding.” ~ Elise O.



Family Style and Dinner Buffet Service

Our Family Style & Dinner Buffet Service includes an appetizer entrée served with a pasta course, mixed greens salad with two house dressings, fresh bread & butter, main entrée, vegetable and potato. Your salad course may be upgraded to one of our select salads for an additional charge per guest.

Saturday pricing May through October 2015-2016

	<u>Family Style</u>	<u>Buffet Style</u>
One Entrée	\$42.95 + tax	\$43.95 + tax
Two Entrées	\$45.95 + tax	\$46.95 + tax
Three Entrées	\$48.95 + tax	\$49.95 + tax

We offer a discount of \$10.00 less per guest for most Friday or Sunday dinner events.

Appetizer Entrée Choices (served with your pasta course)

Stuffed Cabbage	Italian Sausage with Peppers and Onions
Swedish Meatballs	Smoked Kielbasa with Sauerkraut

Appetizer entrée selections have a value of \$1.95 per person and may be exchanged for a starter soup course, salad upgrade, or towards our "Welcome" appetizer package.

Pasta/Sauce Choices (match one pasta with a sauce)

<u>Pasta</u>		<u>Sauces</u>		
Gemelli	Penne	Meat	Carbonara	Alfredo
Fettuccine	Campanelle	Marinara	Palamino	Arrabbiata
		Florentine		

House Salads

Mixed garden greens topped with tomato and cucumbers.

Select Salads (available for an additional \$1.95 pp)

Caesar Salad

Crisp romaine hearts and parmesan cheese tossed with red onion, garlic croutons and homemade Caesar dressing.

Greek Salad

Mixed gourmet greens topped with feta cheese, beets, olives, red onion, tomato, pepperoncini, garlic parmesan croutons. Served with our house Greek dressing.

Sycamore Signature Salad

Mixed gourmet greens topped with mandarin oranges, red onion, cucumber, tomato, dried Michigan cherries, toasted croutons. Blue cheese and roasted walnuts on the side.

Spinach Salad

Tender baby spinach greens topped with sliced mushrooms, minced bacon, chopped eggs and a hot bacon dressing.

Entrée Choices

Chicken Sycamore	Chicken Tosca	Eggplant Parmesan
Chicken Marsala	Chicken Parmesan	Roasted Pork Loin*
Chicken Siciliano	Chicken Florentine	Pistachio Encrusted Tilapia
Chicken Romano	Sliced Roast Beef*	Grilled Salmon
Chicken Champagne	London Broil*	Baked Orange Roughy

Petite Prime Rib* or Beef Tenderloin* (additional charge pp based on market price)

Additional Seafood Entrées are available upon request: Walleye, Grouper, Lake Trout, and more at market pricing.

Vegetable Choices

Acorn Squash	Buttered Corn
Broccoli	Green Bean Medley
Glazed Carrots	Green Bean Almondine
Key West Blend	Normandy Blend

Starch Choices

Garlic Mashed (Au Gratin or Redskins)	
Roasted Yukon Golds	Rice Pilaf
Oven Roasted Redskins	Anna
Sycamore Twice Baked (add \$1.00 pp.)	

Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax.

Children aged 10 or under are charged a reduced rate.

Significant savings on events booked on dates November through April.

*Cooked to Order. Consumption of raw or undercooked meats may increase your chance of foodborne illness.

Formal Individual Dinners

Saturdays priced at \$47.95 per person May-October 2015-2016

We offer a discount of \$10.00 less per guest for most Friday or Sunday dinner events.

Individual Dinner Service includes a mixed greens salad with two house dressings, choice of entrée, vegetable, potato, and fresh bread with butter. A starter soup or pasta course may be added and served family-style for \$1.95 per person. Your salad course may be upgraded to one of our select salads for an additional charge per guest. A choice of two selections may be offered to your guests by prior invitation & meal choice identification is required. A vegetarian entrée may be offered for no additional charge.

Entrée Selections

Chicken Sycamore

Two boneless chicken breasts, breaded, baked, and finished with a lemon white wine artichoke heart sauce.

Chicken Marsala

Two boneless chicken breasts rolled in seasoned flour, baked, and finished with a Marsala wine mushroom sauce.

Chicken Oscar

Two boneless chicken breasts rolled in seasoned flour, baked and topped with crabmeat, fresh asparagus, and a béarnaise sauce. (Extra \$1.00 per person)

Chicken Champagne

Two boneless chicken breasts rolled in seasoned flour, and finished with a champagne shallot cream sauce. Garnished with fresh grapes.

Chicken Siciliano

Two chicken breasts breaded in Italian bread crumbs mixed with parmesan cheese. Served with a cold spicy Amoglio tomato sauce on the side.

Chicken Romano

Two rolled chicken breasts filled with romano and ricotta cheese, shallots and broccoli, rolled in breadcrumbs, baked and finished with a romano bechamel sauce.

Chicken Tosca

Two chicken breasts, dipped in a parmesan egg batter and sautéed. Topped with a Beurre Blanc Sauce. Garnished with capers, tomato, scallions and parmesan cheese.

Chicken Florentine

Two boneless chicken breasts rolled in seasoned flour, and finished with a parmesan, spinach cream sauce.

*Prime Rib of Beef

A generous cut of tender rib roast; seasoned, and slow roasted to medium rare served with a demi glaze.

*Filet Mignon of Beef (additional charge based on current market prices)

A generous cut of tenderloin of beef, charbroiled to medium rare, garnished with a mushroom cap, and finished with a demi glaze sauce.

*Roasted Pork Loin

Center cut pork loin, thinly sliced, marinated and grilled. Topped with an orange teriyaki sauce and toasted sesame seeds.

Grilled Salmon

Boneless, skinless grilled salmon, topped with white wine lemon dill sauce and assorted diced peppers.

Pistachio Encrusted Tilapia

Fresh Tilapia basted with a honey mustard sauce, encrusted with chopped pistachios, and baked until golden brown.

*Tenderloin & Chicken Combination

Sliced Roast Tenderloin with our own zip sauce served with one breast of any boneless chicken entrée. (Combination dinners must be ordered as the only selection with the exception of vegetarian requests)

Chicken Piccata & Grilled Shrimp Combination

Boneless chicken breast rolled in seasoned flour, baked, and finished with a lemon wine sauce with mushrooms, capers & scallions. Succulent jumbo shrimp marinated, skewered, and grilled to perfection.

(Combination dinners must be ordered as the only selection with the exception of vegetarian requests)

Upgraded entrées may be selected for an additional charge, such as Whitefish Oscar, Filet of Beef Wellington, Veal Cordon Bleu, Crab Stuffed Flounder, Baked Lobster Tail, and Swordfish Piccata.

Vegetable Choices - Green Bean Medley or Almondine, Steamed Broccoli, Key West Blend or Asparagus.

Potato Choices - Mashed Au Gratin, Anna, Oven Roasted Redskins or Rice Pilaf.

Prices and menus subject to change without notice.

Prices include gratuity, but are subject to state sales tax. Kids meals are available at a reduced rate.

Significant savings on events booked on dates from November through April.

*Cooked to order. Consumption of raw or undercooked meats may increase your chance of foodborne illness.

Banquet Appetizer Service

Complement your beverage service and welcome your guests to your special event with an assortment of hot and cold canapés and hors d'oeuvres.

The "Welcome" Canapé and Hors D'Oeuvre Service

\$5.95 per person

Includes: Fresh vegetable crudités with house ranch dressing
Parmesan and bacon cheddar cheese spreads with gourmet cracker assortment
Artichoke/Spinach spread served hot with grilled flatbread
Assorted chef's choice canapés served white glove butler style
You may custom select your butler-passed appetizers for an additional \$1.50 per person.
(Combine cold and hot selections. Ask your banquet sales manager for details.)
Seasonal fresh fruit may be added for \$2.00 per person

Chef Exclusive Canapés

Salmon mousse with capers or ham mousse with Swiss cheese	\$1.25 each
Half shrimp on seasoned cream cheese	\$1.50 each
Sliced chicken florentine with dijon mustard	\$1.25 each
Roast beef and cheddar cheese	\$1.25 each
Fiesta pepper, parmesan, or smokey bacon cheddar cheese	\$1.00 each
Sliced ham or turkey roll-ups	\$1.00 each
Blue cheese with roasted pecans	\$1.00 each
Sliced turkey breast with Swiss cheese	\$1.00 each
Creamy feta cheese and dill	\$1.00 each
Tomato basil crostini	\$1.00 each
Tarragon chicken salad	\$1.00 each
Fresh fruit or Antipasto kabobs	\$2.00 each

Hors D'Oeuvre Platters

(Platters serve approx. 50 people – each item may be ordered for 20% less than your final guest count)	
Filet of smoked salmon garnished with capers, diced eggs, and minced onions	\$125.00
Iced jumbo shrimp with zesty cocktail sauce	\$1.50 each
Artichoke/spinach spread served hot with grilled flatbread	\$125.00
Creamy shrimp dip served with grilled flat bread	\$125.00
Hard cheese nibblers with gourmet cracker assortment	\$125.00
Bacon and cheddar plus asiago parmesan cheese spreads and crackers	\$75.00
Assorted seasonal fresh fruit platter	\$150.00
Southwestern style tortilla dip served hot with nacho chips	\$100.00
Fresh vegetable crudités with house ranch dressing or creamy shrimp dip	\$100.00
Italian antipasto platter	\$225.00

Chef Exclusive Hot Hors D'Oeuvres

Mini spring rolls	\$1.75 each
Mushroom caps stuffed with crabmeat	\$2.00 each
Quiche Lorraine	\$1.50 each
Chicken or Beef Wellington	\$1.75 each
Pigs in a blanket	\$1.50 each
Spinach and feta cheese triangles (Spanakopita)	\$1.75 each
Puff pastry with custom filling	\$1.75 each
Asian style chicken kabobs with dipping sauce	\$2.25 each
Bacon wrapped scallops	\$2.00 each
Wings – your choice of cajun, BBQ, spicy hot sauce, or breaded	\$2.00 each
Breaded chicken tenders with house ranch dip	\$2.50 each
Meatballs – BBQ, bourbon or Swedish style	\$1.25 each
Mini tacos with salsa	\$1.25 each

Warm Cheddar Cheese Appetizer Fountain (1 hour service)

Your guests will rave about the flavor of this delicious hot cheese to accompany items such as cubed breads, pretzels, broccoli, cauliflower, nacho chips and more. Price varies based on guest count.

Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax.

Minimum order and guest count required for certain menu selections.

Prices listed are for 2015 bookings and may be modified for 2016 events.

Some items are seasonal and are not available or are higher priced during certain months.

Banquet Beverage Service

Sycamore Signature Bar

\$20.00 per person

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Seven Crown Whiskey, Jim Beam Bourbon, J & B Scotch, Triple Sec, Peach Schnapps, Budweiser and Bud Light Draft Beer, and House Wines to include a Cabernet Sauvignon, Merlot, White Zinfandel, and Chardonnay.

Sycamore Select Bar

\$24.00 per person

Includes all of the items on our Signature Bar with the addition of the following bar libations:

Jack Daniels, Canadian Club Whiskey, Ketel One Vodka, Malibu Coconut Rum, Jose Cuervo Tequila, Dewars Scotch, Southern Comfort, Amaretto, Kahlua and Bailey's Irish Cream. Draft Beer choices (choose two of the following): Budweiser, Bud Light, Miller Lite, Fat Tire, Sam Adams Seasonal, Summer Shandy, or Michigan craft beers. Pinot Grigio, Riesling or Moscato, and a house select red wine are added to our Signature Bar Wine selections.

Sycamore Exclusive Bar

\$27.00 per person

Includes liquors from our Signature & Select Bar with the addition of the following bar libations: Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Chivas Regal Scotch, Hornitos Tequila, Courvoisier, Maker's Mark Bourbon, Hennessy, Jagermeister, Johnny Walker Red, Jameson Irish Whiskey and Chambord. This bar features restaurant exclusive wine selections, or upgrades such as Kendall Jackson, Cupcake, Chateau St. Michelle and Louis M. Martini.

Add any or all of the following to your bar package to upgrade & customize your beverage selections.

Bottled Beer

\$5.00 per person

Choose one or two of these bottled beer options to add to your bar package draft beer selections:

Budweiser, Bud Light, Miller Lite, Sam Adams Seasonal, Leinenkugel Seasonal, Corona or you may check availability and price of an alternate brand. If multiple brands are chosen, we cannot guarantee both choices will be available for the entire event. We will provide a quantity of total bottled beers based on two per person 21 and over on the final guest count.

Flavored Bar

\$3.00 per person

Add a variety of liquor flavors to any bar for creative cocktails your guests will love. Flavored rum and vodka are served with Malibu Coconut Rum, Fireball, Rum Chata, Blue Curacao, Godiva Liqueur, Licor 43 and various schnapps and puckers. Special drink menu provided with suggested cocktails and mixers.

Martini Bar

\$4.00 per person

Let our experienced mixologists prepare special martinis for your guests for a two-hour time period of your choice. A menu of ten different martini offerings will be placed at each bar for your guests' convenience. Your bar includes additional liquors and garnish as needed.

Beer and Wine Bar

\$17.00 per person

Includes Budweiser and Bud Light draft beer and six house wine selections.

Frozen Drink Bar

\$4.00 per person and up

Select one of our yummy cocktail options. Selections include: Margarita (Jose Cuervo Tequila), Strawberry Daiquiri (Bacardi Rum), Lemonade (Smirnoff Vodka), and Pina Colada (Malibu Coconut Rum). Drinks may be served without alcohol for \$1.00 less per person, and other flavors are available upon request. You may offer two frozen drink options for an added \$2.00 per person.

Cappuccino Smoothie Cart

\$4.00 per person and up

Enjoy sinful after-dinner drinks, hot or cold, to include eight flavors of cappuccino, espresso, latte, and smoothie beverages. Your guests will love our European style oak cappuccino bar and the glamour of the beverages served.

Non-Alcohol Soft Drink and Juice Bar

\$8.00 per person

A server fee is required and charged based on hours of service provided at \$20 per hour, per server.

Hosted Tab Bar and Cash Bar Options are available and priced per drink served with added server fees.

We offer many fine wines to complement your event. Please ask to see our most current wine list.

Additional Options

Tropical or Citrus Punch	(2.75 gallons serves approximately 50 punch glasses)	\$50.00 per 2.75 gallons
Citrus Punch served with the addition of six liquors		\$100.00 per 2.75 gallons
Upgraded Punch options (such as mimosa, margarita and daiquiri)	starting at	\$125.00 per 2.75 gallons
Energy Drinks (Monster or Red Bull)		\$3.00 each
House Spumante by the bottle		\$20.00 each

All of the listed bar packages are priced based on six continuous hours of service. Additional hours of bar service are available for a per person fee based on type of bar contracted. Discounted rates are available for events requesting fewer hours of open bar service.

All packages include bartender staff, mixers for cocktails, ice, and garnish. Minimum guest count required or a server fee will be added.

Guests under 21 years of age are charged the non-alcoholic bar price of \$8.00 per person.

A 10% gratuity will be added to the full bar bill if your function does not wish to allow tip jars.

Sycamore Hills reserves the right to monitor bar service in compliance with the Michigan Liquor Control Commission and reserves the right to discontinue bar service when appropriate.

Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax.

Minimum guest counts may apply. Prices listed are for 2015 bookings and may be modified for 2016 events.

Late Night Snack Packages to keep the party going...

Pizza Parlor

\$2.95 per person

Square cheese and pepperoni, meat lovers, and veggie pizza slices accompanied with cheese bread sticks and dipping sauce. White Castle cheeseburgers with the fixings may be added for \$1.50 each a la carte.

Orchard Ovation (seasonal)

\$2.95 per person

Hot and cold apple cider, plain, cinnamon & powdered cider mill donuts, orchard apples with caramel dip.

Mexican Munchies

\$3.95 per person

Southwestern hot tortilla dip with nacho chips, served with bite-size mini tacos and cheese quesadillas. Sour cream and salsa complete the fiesta.

Cinema Snack

\$4.95 per person

Popcorn cart with freshly popped buttery popcorn, tortilla chips and soft pretzels served with warm nacho cheese, and assorted movie style candy.

Sweet Ending

\$4.95 per person

Assorted cookies, cupcakes & brownies. Served with fresh sliced fruit & berries.

Picnic Party

\$5.95 per person

Jumbo submarine sandwich, assorted bowls of salty snacks, fresh seasonal fruit in a watermelon carved basket display, and assorted cookies and brownies.

All American Goodies

\$5.95 per person

Hot dog cart with Dearborn Sausage hot dogs complete with staff and all the fixings. Served alongside White Castle cheeseburgers, potato chips, and pretzels. A chef fee of \$50 will apply.

After Dinner Appetizer Assortment

\$6.95 per person

Pigs in a blanket, BBQ or breaded chicken wings, chicken tenders with ranch dipping sauce, meatballs in your choice of sauce, and mini tacos with sour cream and salsa. (May substitute other items from appetizer menu of equal value.)

Nacho Bar

\$6.95 per person

Grab a plate, fill it with tortilla chips, and pile on the toppings. Carumba!

Includes: seasoned ground beef, refried beans, cheddar cheese sauce, diced tomatoes, bell peppers, Jalapeno peppers, green onions, black olives, sour cream, salsa, hot pepper sauce, and guacamole.

Snack items may be ordered a la carte upon request. Ask your sales manager for assistance in pricing.

Late night snack menus may be ordered for 20% less than your final guest count.

Rehearsal Dinner Package

Enjoy a relaxing evening among friends and family with a beautiful view and great food.

Your package includes a two entrée family-style dinner with a mixed greens tossed salad, warm rolls and butter, potato or pasta selection, vegetable choice, and a chef's selection dessert.

Rehearsal dinner packages include a two hour Sycamore Signature open bar.

\$29.95 per person

(Weeknight rehearsal dinner menus without open bar service start at \$15.95 per person plus tax.

See your Sycamore Hills event manager for these menu choices.)

Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax.

Minimum guest counts may apply.

Prices listed are for 2015 bookings and may be modified for 2016 events.

Sweet Endings

Fresh Fruit Table

\$5.95 per person

Includes sliced watermelon, pineapple, honeydew and cantaloupe. Other featured fruits may include apples, oranges, grapes, kiwi, pears, and assorted berries with Pina Colada fruit dip and an ice sculpture display.

Sycamore Sweet Finale

\$7.95 per person

Hand dipped milk and white chocolate dipped strawberries, classic homemade cannolis, marble cheese truffles, petite cheesecake cups, chocolate mousse cups, Oreo dream bars, almond custard puffs, caramel apple delights, lemon berry supremes, fresh fruit melange, and an ice sculpture display.

Pie Table Perfection

\$7.95 per person

Create a custom pie table for a sweet ending your guests will rave about! Select five different pies from over 10 traditional and seasonal options. A beautiful custom ice sculpture will be surrounded by assorted petite pie slices so guests can try two or three of the delicious fruit and cream pies you have chosen as your favorites. Ask your banquet sales manager for a list of pie options available on your event date.

Bananas Foster

\$7.95 per person

Caramelized freshly sliced bananas are flambéed on display in spiced rum and banana liqueur, and drizzled over vanilla ice cream. A chef fee of \$60.00 will apply.

Cherries Jubilee

\$7.95 per person

Decadent cherries are flambéed with liqueur and grand marnier to top our vanilla ice cream. A chef fee of \$60.00 will apply.

Chocolate Fountain

*Price varies based on guest count

A spectacular way to end your meal. Your guests will cover pieces of fresh fruit, cream puffs, rice crispy treats, and much more, with rich Belgium milk chocolate cascading from a three tier fountain.

S'mores Bar

*Price varies based on guest count

Who needs a campfire...indulge in our indoor s'more bar. Your guests will roast their own marshmallows and sandwich it between a rich chocolate bar and fresh graham cracker. Yum! A true hands on experience that will leave your guests wanting s'more.

Sycamore Candy Table

\$2.95 - \$5.95 per person

Assorted candies, selected by you, to showcase your individuality & thrill your guests. Price varies based on candy selected, guest count, and the way the sweets are distributed to your attendees.

Individual Desserts

Vanilla ice cream served with your cake, or an individual cup	\$1.00 each
Vanilla ice cream with chocolate or strawberry topping	\$1.50 each
Chocolate dipped strawberry	\$1.95 each
Homemade Italian Cannolis	\$1.95 each
Dutch apple pie or Cherry crisp a la mode	\$2.95 each
Christine's famous poured chocolate cake	\$2.95 each
Carrot cake	\$2.95 each
Raspberry almond torte	\$3.95 each
Chocolate mousse cake	\$3.95 each
Achatz Michigan four berry pie	\$3.95 each
Old fashioned strawberry shortcake	\$3.95 each
New York style cheesecake topped with strawberry or chocolate sauce	\$3.95 each
Raspberry Chambord cake	\$3.95 each
Classic tiramisu	\$4.95 each
Hot fudge cream puff	\$4.95 each
Classic cassata cake	\$4.95 each
Tray of assorted mini desserts served to each table	price based on selections
Tiered display of assorted gourmet cupcakes	price based on selections

Carved Fruit Displays and Ice Sculptures are available and priced based on design.

Cake cutting and serving is included for all events. Fees will be charged for boxing or wrapping.

Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax.

Minimum guest counts may apply. Prices listed are for 2015 bookings and may be modified for 2016 events.

Some items are seasonal and are not available or are higher priced during certain months.

Sycamore Hills can help you make your special day carefree & more unique by offering the following accompaniments.

A Special Welcome

Elegant seating chart scroll with gold or silver stand	\$175.00 and up
Butler-passed champagne upon entry or served tableside for the toast	\$1.75 per person
With strawberry garnish	\$2.50 per person
With a touch of Chambord & raspberry garnish	\$3.00 per person
Amenity baskets for the restrooms	\$60.00 each
Professional uniformed doorman service upon entry	\$150.00
Valet parking services (minimum guest counts required)	\$2.25 per guest

Decorating Assistance

White, ivory or black chair covers with choice of organza or satin sash color	\$3.50-\$5.00 per chair
Satin pillowtop chair cover or ruched flair chair cover	\$3.50-\$5.00 per chair
Chiavari chair rental w/cushion (additional set-up and pick-up fees apply)	\$8.00 per chair
Cocktail table rental with floor-length linen for inside or patio use	\$25.00 per table & up
Elegant floor-length 132" white or ivory linen table coverings	\$10.00 per table
Beautiful table linen overlays in a variety of colors and fabric	\$10.00 per table & up
Colored napkin selection from stock colors	\$5.00 per table
Colored napkin selection from non-stock colors	\$10.00 per table & up
Silver or gold acrylic charger plates	\$2.00 per setting
Custom garden gazebo decorating	\$150.00-\$250.00
Rental arch for ceremony use or grand entrance	\$200.00 & up
Tulle or elegant chiffon draped with decorative lights for the head table or staircase	\$150.00
Tulle or elegant chiffon draped with decorative lights for the cake table or gift table	\$125.00
Tulle or elegant chiffon for the cake table or gift table	\$75.00
Votive cups with white non-scented candle	\$2.00 each
14" beveled edge round mirror tiles rented	\$5.00 each
Round 22" silver cake plateau rental	\$50.00
Inventory set-up fee	\$50.00 & up
Platform risers/staging and alternate table sizes available for an added rental charge.	
Centerpiece rentals and guest favors are also available - see your sales manager for information.	

Slide Show/Video Assistance

Presentation screen rental (96x96)	\$50.00
Presentation screen rental (120x120)	\$100.00
LCD projector rental (based on availability)	\$150.00
Laptop computer rental for presentation when renting our LCD projector	\$75.00
DVD player with monitor	\$100.00

Gazebo Service Fees

Gazebo rental for your wedding or social ceremony (with on-site event only)	\$250.00
White outdoor chair rental	\$1.00 per chair
Ceremony music and sound system with microphones	\$200.00

Ceremony packages are available with gazebo rental, ceremony chairs, rehearsal time and an officiant. Ask your sales manager for details.

Prices and offerings are subject to change without notice. Prices include labor & gratuity, but are subject to state sales tax.

Advanced notice required to reserve any of the above items and are based on availability.

Minimum guest counts may apply. Prices listed are for 2015 bookings and may be modified for 2016 events.

Some items are subject to set up or delivery fees.

Breakfast & Brunch Selections

Sunrise Buffet

\$17.95 per person

Scrambled eggs, hash browns au gratin, sausage links, hickory smoked bacon, assorted morning pastries, seasonal fruit bowl, and cinnamon French toast with warm maple syrup. (May also be offered as plated service, with a fresh fruit cup and basket of pastries on each table.)

Champagne Brunch

\$21.95 per person

Quiche (Lorraine or Florentine), sausage links, cinnamon French toast with warm maple syrup, chicken Sycamore or Champagne chicken, pasta with choice of sauce or hash browns au gratin, Danish & muffins, green bean medley, seasonal fruit bowl, and Mimosa punch.

Sycamore Brunch

\$23.95 per person

Scrambled eggs, sausage links and hickory smoked bacon, cinnamon French toast, chef's selection starch, assorted morning pastries, chicken entrée selection, pasta with choice of sauce, chef's select vegetable, tossed salad with dressings, dinner rolls and butter. Served with coffee, tea, juices, and soft drinks.

Make the occasion even more special by adding our "Omelets To Order" service for an additional \$150 per station plus 20% chef gratuity. A per chef fee of \$50 will apply. A maximum of 75 people per omelet station.

Lunch Served Buffet or Family Style

Garden Party Buffet

\$18.95 per person

Perfect for an afternoon shower. Add your preferred toppings to our jumbo baked potatoes or pasta selection along a bountiful salad bar. Toppings for your starch and salad may include: grilled chicken, crispy bacon, grated cheddar cheese, Chinese noodles, chives, sour cream, hard cooked eggs, red onion, cucumbers, crumbled bleu cheese, grape tomatoes, carrots, melted cheese, croutons, and assorted dressings. Fresh baked rolls and butter and a fruit bowl are included with your meal.

Sandwich Buffet

\$17.95 per person

Select from Virginia ham, chicken salad, and fresh turkey on assorted breads with cheese selections and assorted condiments. Complemented with seasonal fruit bowl, pasta salad and potato salad.

Social Event Buffet

\$19.95 per person

Choose any of our boneless chicken entrées accompanied with a potato or pasta selection, tossed salad with choice of dressings, vegetable choice, seasonal fruit bowl, pasta salad, and fresh bread and butter.

Shower Lunch Buffet/Family Style Menu

\$20.95 per person

One entrée buffet or family-style lunch with a pasta selection, tossed salad with choice of dressings, starch and vegetable choice, and assorted breads and butter. Add an additional entrée for \$3.00 per person.

Toast of Italy Family Style Menu

\$22.95 per person

Antipasto salad, garlic bread, penne pasta with meatsauce, sherbet, chicken parmesan or chicken siciliano, vegetable choice, and starch choice. Add an additional entrée for \$3.00 per person.

Complement your event by adding a traditional wine selection. We suggest Salgari Valpolicella Classico, Sticciano Chianti or El Vin Pinot Grigio for \$20.00 per bottle.

Weeknight Shower Package

\$19.95 per person

Two-entrée buffet or family-style dinner served with a mixed greens house salad, choice of pasta, starch and vegetable, with assorted breads and butter. Includes any two punch selections of your preference throughout the event.

All social event breakfast, brunch and lunch menus include the following services:

- White table linens and gratuity (except on chef omelet fee)
- Cake cutting and serving by our staff
- Breakfast and brunch functions include coffee, tea, and juices
- Lunch events include coffee, tea, and soft drinks

Prices may be higher during peak months and reduced during off-season.

All buffet menus are priced based on a minimum of 50 adult guests. Smaller parties will incur an additional fee to serve a buffet-style menu for parties under this minimum requirement.

Additional discounted rates available for our popular weeknight showers on alternate menus.

Prices and menus are subject to change without notice and may vary based on date of event.

Prices include gratuity, but are subject to state sales tax.

Minimum guest counts may apply. Prices listed are for 2015 bookings and may be modified for 2016 events.

Plated Entree Lunch

Lunch portion entrées are served with a tossed salad, dressings, vegetable, potato, and fresh bread with butter. Multiple luncheon choices may be pre-ordered per person with proper guest entrée selection identification and will be billed at the cost of the highest priced entrée. Two entrée selections are standard; additional selections may be made for an additional charge. Family-style pasta, homemade soup, or a seasonal fruit cup may be added to any lunch plated menu for \$1.75 per person.

Chicken Sycamore \$18.95 per person
Boneless chicken breast breaded, baked, and finished with a lemon, white wine artichoke sauce.

Chicken Marsala \$18.95 per person
Boneless chicken breast rolled in seasoned flour, baked, and finished with a Marsala wine mushroom sauce.

Chicken Champagne \$18.95 per person
Boneless chicken breasts rolled in seasoned flour, and finished with a champagne shallot cream sauce.
Garnished with fresh grapes.

Chicken Tosca \$18.95 per person
Boneless chicken breast, dipped in a parmesan egg batter and sautéed. Topped with a Beurre Blanc sauce.
Garnished with capers, tomato, scallions and parmesan.

Chicken en Crouté \$16.95 per person
Light, flaky pastry filled with tender chicken, provolone and spinach, and topped with a herb cream sauce.
Garnished with broccoli florets. This entrée does not include a starch or added vegetable choice.

Chicken and Pasta \$17.95 per person
Lightly breaded breast of chicken served over pasta with your choice of pasta sauce.
This entrée does not include a starch or vegetable choice.

Eggplant Parmesan \$16.95 per person
Breaded eggplant medallions topped with marinara, mozzarella, and fresh parmesan.
This entrée does not include a starch or vegetable choice.

Almond Crusted Tilapia \$18.95 per person
Fresh tilapia basted with parmesan and herbs, encrusted with almonds.

Grilled Salmon \$20.95 per person
Boneless, skinless grilled salmon, topped with white wine, lemon dill sauce and assorted diced peppers.

Beef Tenderloin* \$21.95 per person
Beef tenderloin topped with our special zip sauce.

Tenderloin and Chicken Combination* \$22.95 per person
Beef tenderloin served with one breast of any chicken entrée. Must be ordered as the only selection for your event.

Vegetable Choices: Key West blend, steamed broccoli, green bean medley, or Normandy blend.

Starch Choices: Anna, garlic mashed au gratin, or roasted redskin potatoes. May substitute a side of pasta.

Plated Light Lunch

All salads are served with your choice of two dressings, with assorted fresh breads and butter. Family-style pasta, homemade soup, or a seasonal fruit cup may be added to any lunch plated menu for \$1.75 per person.

Sycamore Hills Signature Salad \$16.95 per person
Mixed premium salad greens topped with roasted walnuts, mandarin oranges, red onions, cucumber, grape tomatoes, croutons, dried Michigan cherries, and blue cheese on the side. Topped with a charbroiled boneless breast of chicken. Served with raspberry vinaigrette dressing.

Chicken Caesar Salad \$15.95 per person
Crisp Romaine lettuce tossed with homemade croutons and parmesan cheese with Caesar dressing on the side.
Topped with a charbroiled boneless breast of chicken.

Chef's Salad \$15.95 per person
Mixed salad greens garnished with julienne of ham, turkey, American and Swiss cheeses, hardboiled egg, cucumber, olives, grape tomato and garnished with a pepperocini pepper.

Oriental Crispy Chicken Salad \$16.95 per person
Mixed salad greens garnished with tomato wedges, cucumbers, hard boiled egg, red onion, oriental noodles, shredded mozzarella cheese, and crispy fried sesame chicken strips. Served with our house Asian sesame dressing.

Chicken or Tuna Salad \$15.95 per person
Half a cantaloupe stuffed with our homemade chicken or tuna salad. Served with fresh grapes and grilled flatbread.

Discounted rates available for our popular weeknight showers.

Prices and menus are subject to change without notice and may vary based on date of event. Prices include gratuity, but are subject to state sales tax.

Prices listed are valid for 2015 bookings and may be modified for 2016 events.

*Consumption of raw or undercooked meats may increase your chance of foodborne illness.

BBQ Buffet

Either buffet includes a garden tossed salad with bakery buns or breads & butter.

BBQ Sandwich Selections: Choice of 2

\$19.95 per person

Pulled pork

*BBQ beef

Grilled boneless BBQ chicken

Italian sausage with peppers and onions

*Beef brisket

BBQ Entrée Selections: Choice of 3

\$23.95 per person

*Boneless pork chops

*Fresh St. Louis BBQ ribs

Italian sausage with peppers and onions

Boneless grilled chicken with bourbon glaze

BBQ roasted chicken

*Beef brisket

*Grilled sirloin with mushrooms and caramelized onions
(\$1.00 additional per person)

Sides

Choose one from each category (extra sides may be added for \$1.50 pp).

Cold

Fruit bowl

Sliced watermelon

Cole slaw

Pasta salad

Potato salad

Starch

Potato wedges

Mashed au gratin

Macaroni & cheese

Hashbrown au gratin potatoes

Baked potato

Vegetable

Corn on the cob

Baked beans

Broccoli

Green beans

Fresh crudite with ranch dip

Afternoon High Tea

\$24.95 per person includes the following:

Sandwich Selections

(Choice of three, buffet style or served on a three-tier plate stand at each table. Served on assorted chef's selection breads)

Cucumber on brioche with dill cream cheese, smoked salmon with caper spread, prosciutto with mascarpone cheese, eggplant pesto, Fuji apple with chevre cheese, English cheddar and tomato, egg and watercress, California avocado with tomato & sprouts, tarragon chicken salad, pear and walnut with blue cheese or customize your own choices.

Pastries

Served on the buffet or to each table in baskets. Served with an individual fresh fruit cup (if table service) or sliced fruit tray if buffet is preferred

Homemade scones with fresh fruit preserves and Devonshire cream, assorted fruit muffins.

Desserts

Chocolate dipped strawberries, lemon berry bars, almond custard puff, assorted butter cookies

Beverage Selections

Gourmet tea station, mimosas (sparkling wine and splash of orange juice) or magnolias (sparkling wine and orange juice, kissed with grenadine), fresh coffee, lemonade and iced tea.

Mexican Fiesta

\$17.95 per person includes the following:

Customize your Mexican meal with warm flour tortillas, nacho chips and corn taco shells, seasoned ground beef, shredded chicken, south of the border rice, refried beans, enchiladas, diced onions and tomatoes, shredded cheese and lettuce, black olives, salad greens, homemade salsa, sour cream and guacamole, and churros for dessert.

Italian Intermission

\$19.95 per person includes the following:

Antipasto salad with Italian and ranch dressings, fresh baked bread and butter, penne pasta with two sauce choices, chicken parmesan or chicken Siciliano, hot vegetable selection, and homemade cannolis for dessert. Italian sausage with peppers and onions or Italian meatballs may be added for additional \$2.00 per person.

Prices will be higher during peak months and reduced during off-season.

Prices and menus are subject to change without notice. Prices include gratuity, but are subject to state sales tax. Prices listed are valid for 2015 bookings and may be modified for 2016 events. Minimum and maximum guest counts may apply.

*Consumption of raw or undercooked meats may increase your chance of foodborne illness.

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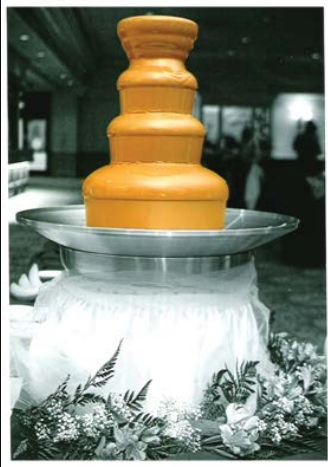
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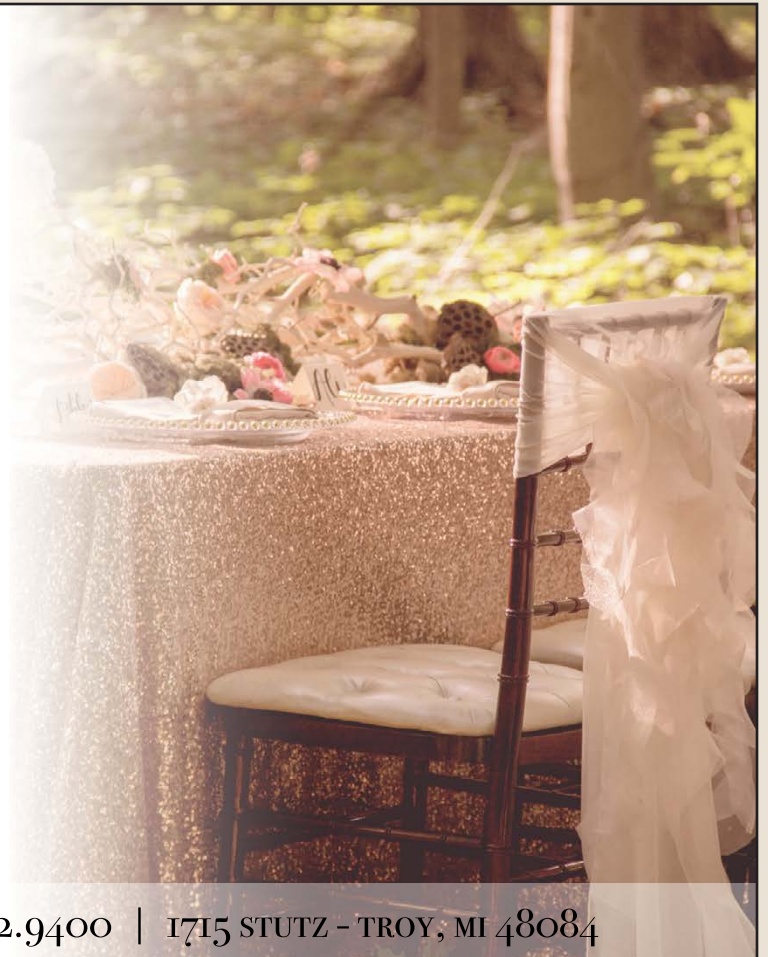
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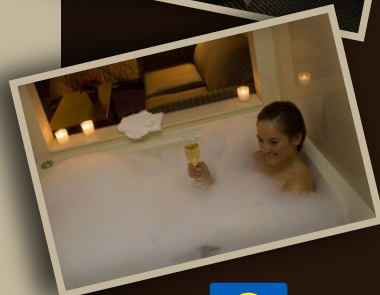


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