

Sycamore Hills GOLF CLUB



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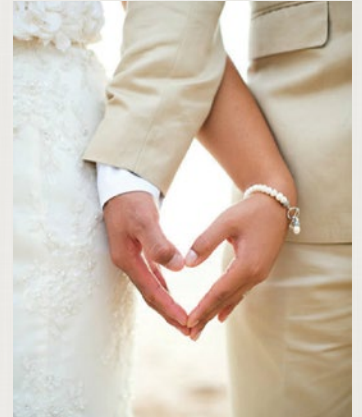
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sycamorehills

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.



"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 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 Elite Entertainment

Exquisite Beauty



Photo courtesy of Mike Staff Productions

Exemplary Cuisine

"Getting married at Sycamore Hills was wonderful. Everything looked absolutely beautiful. The backdrop of the trees and golf course was a perfect setting for our photos and our guests loved the back patio. Our guests complimented the food and appearance of the venue over and over again."

~ Noelle M.



Photo courtesy of Elite Entertainment



Photo courtesy of Elite Entertainment



Photo courtesy of Mike Staff Productions



Photo courtesy of JS Photography

*Exceptional
Service*

*Experience
Excellence*



Photo courtesy of JS Photography



Photo courtesy of Elite Entertainment



Photo courtesy of Mike Staff Productions

"Everything went so well from the very beginning of the planning process all the way to the end of our wedding night. Julie and her staff were very accommodating and always very responsive to any communication throughout the entire process. Everyone at our wedding reception raved about how perfect everything turned out. The hall was beautiful, the bartenders and wait staff were very pleasant, and the food was so delicious. We are very happy we chose Sycamore Hills for our special day!"

—Ashli



Photo courtesy of Elite Entertainment

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 2020-2021

	<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)

Swedish Meatballs Stuffed Cabbage Italian Sausage with Peppers and Onions

Appetizer entrée selections have a value of \$1.95 per person and may be exchanged for a starter soup course or salad upgrade. It may also be applied to the cost of a beef upgrade or toward 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	Cavatappi	Marinara	Palomino	Arrabbiata
Five Cheese Macaroni and Cheese available upon request				

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 garlic croutons and homemade Caesar dressing.

Greek Salad

Mixed gourmet greens topped with feta cheese, beets, olives, red onion, tomato, pepperoncini, and 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, and toasted croutons. Blue cheese and roasted walnuts on the side.

Spinach Berry Salad

Delicate baby spinach leaves topped with mixed berries, sliced almonds, red onion and crumbles of feta cheese. Served with your choice of vinaigrette dressing. (Seasonal)

Entrée Choices

Chicken Sycamore	Chicken Tosca	Eggplant Parmesan
Chicken Marsala	Chicken Parmesan	Roasted Pork Loin*
Chicken Siciliano	Tuscan Chicken	Almond Encrusted Tilapia
Chicken Florentine	Sliced Roast Beef*	Grilled or Broiled Salmon
Chicken Champagne	London Broil*	Baked Haddock
Petite Prime Rib* or Beef Tenderloin* (additional charge pp based on market price)		

Vegetable Choices

Acorn Squash	Roasted Brussel Sprouts
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. See page 18 for details.

*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 2020-2021

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 individually plated or 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 \$2.00 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.

Tuscan Chicken

Two boneless chicken breasts sautéed with oven-roasted garlic, Tuscan seasoning, sun dried tomatoes and spinach, and served with a white wine garlic 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

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

Asian Ginger: Boneless, skinless grilled salmon, coated with a sweet and tangy soy ginger glaze.

*Pistachio or Almond Encrusted Tilapia

Fresh Tilapia basted with a honey mustard sauce, encrusted with chopped nuts, 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)

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

Potato Choices – Mashed Au Gratin, Anna, Oven Roasted Redskins, Garlic Mashed 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 cold canapés and assorted hors d'oeuvre selections.

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 cold canapés served white glove butler style
You may custom select your butler-passed appetizers for an additional \$1.50 per person
(Choose any three cold canapés and any three hot hors d'oeuvres to be butler-passed.)
Seasonal fresh fruit, imported cubed cheese, or iced jumbo shrimp cocktail may be added to this package for an additional charge. Ask your banquet sales manager for details.

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
Bacon/Pretzel cheese ball bites	\$1.50 each
Roast beef and cheddar cheese	\$1.25 each
Fiesta pepper, parmesan, or smoky 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	\$150.00
Iced jumbo shrimp with zesty cocktail sauce	\$1.95 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
Smoky bacon cheddar and asiago parmesan cheese spreads with assorted gourmet 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	\$2.25 each
Mushroom caps stuffed with crabmeat or sausage	\$3.00 each
Quiche Lorraine	\$2.25 each
Chicken or Beef Wellington	\$2.50 each
Pigs in a blanket	\$2.25 each
Spinach and feta cheese triangles (Spanakopita)	\$2.25 each
Pork Empanadas	\$2.50 each
Asian style chicken kabobs with dipping sauce	\$3.00 each
Chicken Samosa	\$2.25 each
Broccoli and Cheddar Bites	\$2.25 each
Meatballs – BBQ, bourbon, or Swedish style	\$2.00 each
Coconut shrimp	\$3.00 each
Macaroni and Cheese Bites	\$2.50 each
Bacon wrapped water chestnuts	\$2.25 each
Bacon wrapped scallops	\$3.00 each
Peach Glazed Beef Brisket Bites	\$2.50 each
Brie and Pear Phyllo Purses	\$2.50 each

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.

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 liquor and wine on our Signature Bar with the addition of the following bar libations:

Jack Daniels, Canadian Club Whiskey, Tito's Vodka, Malibu Coconut Rum, Jose Cuervo Tequila, Dewars Scotch, Southern Comfort, Disaronno Amaretto, and Kahlua. Draft Beer choices (choose two of the following): Budweiser, Bud Light, Coors Lite, Labatt Blue, Labatt Blue Light, Fat Tire, and Blue Moon, as well as seasonal and Michigan craft beer options from favorites such as Sam Adams, Bell's, Founders and Rochester Mills. Check with your banquet coordinator to see what specific options are available for your event date. 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, Bailey's Irish Cream, and Chambord. This bar features restaurant exclusive wine selections, or upgrades such as Kendall Jackson, Cupcake, Chateau St. Michelle, Josh, J. Lohr and Louis M. Martini.

Add any the following to your bar package to upgrade & customize your beverage selections:

Bottled Beer

\$5.00 per person

Check with your banquet sales manager for options available on your event date. 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.

Beer and Wine Bar

\$17.00 per person

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

Mimosa Bar

Billed on consumption at \$4.50 per glass

Our bartender will graciously serve your guests their choice of a Dry Brut, Sweet Spumante or an Italian Prosecco in a tall champagne flute from the bar. They will be able to top it off at a mimosa station with assorted beverage options (choose 5 selections from a list of fruit juices, lemonade and limeade) along with fresh fruit infusions (choose 5 fruits from a list of seasonal favorites). A minimum drink count and bartender fee of \$20.00 per hour will apply.

Bloody Mary Bar

Billed on consumption and custom priced

Our bartender will graciously serve your guests their choice of vodka on the rocks. They will be able to add in a variety of items to make a custom Bloody Mary to preference! Your bloody Mary bar may include: tomato juice, Bloody Mary mix, Tabasco sauce, Worcestershire sauce, bacon, meat sticks, celery, pickle spears, olives, cherry tomatoes, pickled asparagus, pepperoncini, lemon and lime wedges, cubed cheese skewers, chilled shrimp, salt and pepper.

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-Alcoholic 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.

Additional Options

Tropical or Citrus Punch	(2.75 gallons serves approximately 50 punch glasses)	\$75.00 per 2.75 gallons
Citrus Punch served with the addition of six liquors		\$150.00 per 2.75 gallons
Upgraded Punch (such as mimosa, peach bellini, margarita and daiquiri)	starting at	\$150.00 per 2.75 gallons
Sangria		\$300.00 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 15% 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. Minimum guest counts may apply.

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

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

Pizza Parlor

\$2.95 per person

Square pepperoni, meat lovers, and veggie pizza slices with garlic cheese bread sticks and dipping sauces.

Orchard Ovation *(seasonal)*

\$2.95 per person

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

Mexican Munchies

\$3.95 per person

Southwestern hot tortilla dip with nacho chips, served with bite-size tacos, mini fajitas, 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. A \$50.00 attendant fee will apply.

Sweet Ending

\$4.95 per person

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

Take Me Out to the Ball Game

\$4.95 per person

Hot dog cart with freshly grilled hot dogs and brats! Your guests can add their favorite toppings (mustard, catsup, onion, relish, & cheese), and pair with potato chips, Doritos and pretzels. A \$50.00 attendant fee will apply.

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.

Late Night Craving

\$5.95 per person

Authentic White Castle Cheeseburgers accompanied with a French Fry Bar! Sliders are already a fan favorite for a late night crave, but we take it up a notch by pairing it with the opportunity to load up our fantastic French Fries with any of the following: catsup, ranch dressing, warm cheese, bacon, sour cream, green onion, and chili.

Chicken and Tots

\$5.95 per person

Choose your favorite type of chicken: Chicken tenders with 4 dipping sauces on the side (barbeque, catsup, ranch, and honey mustard) OR Boneless Chicken Wings, coated with your choice of two sauces from the following: (buffalo, barbeque, garlic parmesan, sweet habanero, and teriyaki). Paired with freshly made Idaho tater tots.

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

\$29.95 per person

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.

(Weeknight rehearsal dinner menus without open bar and dessert 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.

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 Piña Colada fruit dip and a custom 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, fresh fruit tartlets, caramel apple delights, lemon berry supremes, fresh fruit melange, and a custom ice sculpture display.

Pie or Cheesecake Table Perfection

\$7.95 per person

Create a custom pie or cheesecake table for a sweet ending your guests will rave about! Select five different pies or cheesecakes from over 10 traditional and seasonal options. A beautiful custom ice sculpture will be surrounded by assorted petite slices so guests can try two or three of the flavors you have chosen as your favorites. Ask your banquet sales manager for a list of pie or cheesecake 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 krispy 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. (Standard or Deluxe Options)

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
Signature 3-layer chocolate mousse torte	\$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. 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

Butler-passed champagne for 30 minutes as guests arrive	\$1.75 per person
Champagne served to each guest aged 21 and over for the toast	\$2.50 per person
With strawberry garnish	\$4.00 per person
With a touch of Chambord & raspberry garnish	\$5.00 per person
Amenity baskets for the restrooms	\$60.00 each
Professional uniformed doorman service upon entry (30-60 minutes)	\$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-\$5.50 per chair
Chiavari chair rental with cushion (additional set-up and pick-up fees apply)	\$7.00 - \$8.00 per chair
Cocktail table rental for inside or patio use (linens billed separately)	\$30.00 per table
Floor-length 132" white or ivory linen table coverings (Standard guest table linens are a white or ivory 84" x 84" square)	\$10.00 per table
Beautiful table linen overlays in a variety of colors and fabrics	\$15.00 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, gold, or black acrylic charger plates (Upgraded options are available for slightly higher pricing, or you may provide your own for an added labor fee.)	\$2.00 per setting
Custom garden gazebo or pergola decorating	\$150.00 & up
Rental arch for ceremony use or grand entrance	\$100.00 & up
White or ivory lockable card box rental	\$30.00
Votive cups with white or ivory non-scented candle	\$1.50 each
14" round mirror tile rental	\$4.00 each
Clear acrylic cupcake stand rental (up to 7 levels)	\$75.00 - \$100.00
Cake stand rental	\$50.00 & up
Inventory set-up fee	\$50.00 & up
Labor fees to set and clear items rented from Sycamore Hills is included unless otherwise noted.	
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 available upon request – ask your Sales Manager for details

Ceremony Packages

Sycamore Hills is pleased to offer two locations for you to conveniently hold your wedding ceremony on-site prior to your reception. Our garden gazebo is located at the South side of the banquet center, and seats up to 200 people, or we have a golf course view raised Pergola which seats up to 300 guests. Package pricing includes use of the chosen space for a full 60 minutes, white folding ceremony chairs for your full guest count, and preferred vendor officiants to perform a legal wedding ceremony to your specifications. Ceremony locations will include neutral florals (gazebo) or white pedestal rental for your own flowers (pergola), reserved signs for family rows of chairs, and staff to direct your guests to the proper location at the time designated.

Gazebo Package	\$795.00
Pergola Package	\$1095.00
On-site rehearsal (To be scheduled based on availability within 72 hours of the event date for a full 60 minutes of time with both a hall coordinator and the officiant in attendance.)	\$75.00

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. Some items are subject to set up or delivery fees.

Additional items can be rented from Sycamore Hills and will be provided by Elite Entertainment - see page 19 for more details.

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 be served plated, with a fresh fruit cup and basket of pastries on each table for an additional \$1.00 per person plus tax.)

Champagne Brunch Buffet

\$24.95 per person

Quiche (Lorraine or Florentine), sausage links or hickory smoked bacon, cinnamon French toast with warm maple syrup, chicken entrée (Sycamore, Florentine or Champagne), pasta with choice of sauce or hash browns au gratin, assorted morning pastries, green bean medley, seasonal fruit bowl, and Mimosa punch.

Sycamore Brunch Buffet

\$27.95 per person

Scrambled eggs, sausage links and hickory smoked bacon, cinnamon French toast, starch selection, seasonal fruit bowl, assorted morning pastries, two entrée selections, pasta with choice of sauce, vegetable selection, tossed salad with two dressings, warm bread and butter.

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 blue cheese, grape tomatoes, carrots, melted cheese, croutons, and assorted dressings. Fresh baked rolls and butter and a fruit bowl are included with your meal.

Croissant Sandwich Buffet

\$17.95 per person

Your guests can make their own sandwich on our flaky croissants, with choices of Virginia ham, chicken salad, and fresh turkey breast with cheese selections and assorted condiments. Complemented with seasonal fruit bowl, pasta 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 meat sauce, sherbet, chicken entrée (parmesan, marsala, or siciliano), vegetable choice, and starch choice. Add an additional entrée for \$3.00 per person. If preferred, the palate cleansing sherbet can be switched to vanilla bean ice cream to be served with the cake the lessee provides for dessert.

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:

- Standard minimum gratuity (except on chef omelet fee)
- 85" x 85" white or ivory stock table linens with white, ivory or black napkins
- Cake cutting and serving by our staff
- Breakfast functions include coffee, tea, orange juice and cranberry juice
- Lunch events include coffee, tea, soft drinks, lemonade and iced tea
- Brunch events include coffee, tea, juices, soft drinks, lemonade and iced tea

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

All buffet menus on this page and page 15 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 (Monday-Thursdays) 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.

Plated Entrée Lunch

Lunch portion entrées are served with a tossed salad, two 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 added charge. Family-style pasta, homemade soup, or a seasonal fruit cup may be added to any lunch plated menu for \$1.95 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* \$23.95 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, mashed au gratin, garlic mashed redskins, or roasted potatoes.

Plated Light Lunch

All salads are served with assorted fresh breads and butter. Family-style pasta, homemade soup, or a seasonal fruit cup may be added to any plated light lunch for \$1.95 per person.

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

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

Chef's Salad \$16.95 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. Choice of two dressings on the side.

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.

Spinach Berry Salad \$16.95 per person
Delicate baby spinach leaves topped with mixed berries, sliced almonds, red onion and crumbles of feta cheese.
Served with your choice of vinaigrette dressing, and topped with a charbroiled boneless breast of chicken. (Seasonal)

Cobb Salad \$16.95 per person
Rosemary grilled chicken breast on a bed of crisp greens with fresh tomato, cucumber, hard-boiled egg, blue cheese, smoked bacon & fresh avocado. Choice of two dressings on the side.

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

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. *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 with 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

Pasta with marinara or meat sauce

Baked potato

Vegetable

Corn on the cob

Baked beans

Broccoli

Green beans

Fresh crudité with ranch dip

Afternoon High Tea

\$27.95 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, fresh fruit tartlets, 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

\$18.95 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

\$21.95 per person includes the following:

Antipasto salad with Italian and ranch dressings, fresh baked bread and butter, penne pasta with two sauce choices, chicken entrée (parmesan, marsala, or 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 may 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.

Minimum and maximum guest counts may apply.

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

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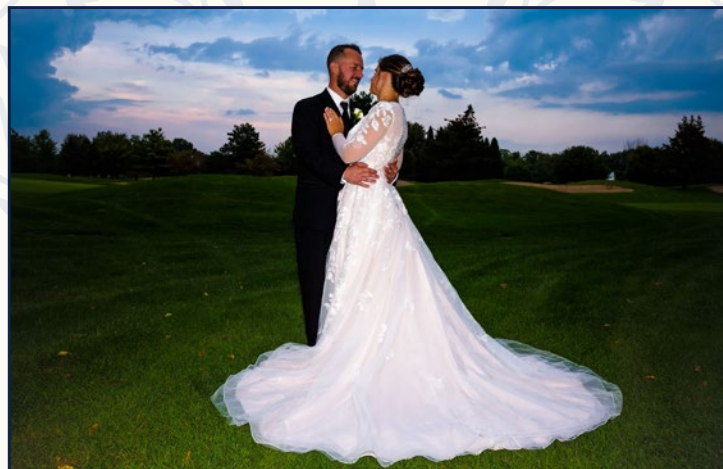


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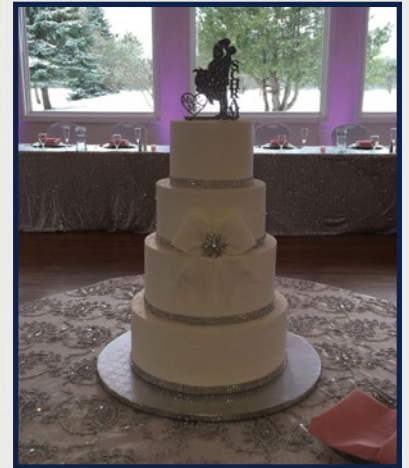
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Dining room photos courtesy of Elite Entertainment



Smaller dining room hall available October-April and holiday weekends for up to 180 people – images at left.



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\$40.95 per person on Fridays or Sundays January through March
\$50.95 - \$56.95 per person on Saturdays in November, December, or April
\$42.95 - \$46.95 per person on Fridays or Sundays in November, December, or April

(served family-style)

Enjoy items from our Standard Savings Package, with the following upgrades and additions:

- Beef Entrée upgraded to Petite Prime Rib or Beef Tenderloin
- Starter soup course, served family-style
- Floor-length white or ivory stock linens
- Bar Upgrade to a 6 hour Select Open Bar
- Chair covers with stock color sash installed
- Pizza Parlor late night snack

\$56.95 per person on Saturdays January through March
\$50.95 per person on Fridays or Sundays January through March
\$60.95 - \$66.95 per person on Saturdays in November, December, or April
\$52.95- \$56.95 per person on Fridays or Sundays in November, December, or April

(served buffet, family-style or plated combination)

Enjoy items from our Standard and Select packages, with the the following upgrades and additions:

- Bar Upgrade to a 6 hour Exclusive Open Bar
- Welcome Package Appetizers/Custom Select
- Afer Dinner Delight (choose one of the following):
Sycamore Sweet Finale Dessert Table Cappuccino/Smoothie Cart after dinner
Decadent Chocolate Fountain Indoor Deluxe S'Mores Bar

\$66.95 per person on Saturdays January through March
\$60.95 per person on Fridays or Sundays January through March
\$70.95 - \$76.95 per person on Saturdays in November, December or April
\$62.95 - \$66.95 per person on Fridays or Sundays in November, December, or April

For a wedding that guarantees a minimum guest count of 250 or more adults on a Saturday night, 200 or more adult guests on a Friday night, or 150 or more adult guests on a Sunday night when booking our Select or Exclusive Savings Package at standard printed rates, Sycamore Hills will include one of the following three options (based on availability at time of booking): 6 hours of DJ only service from Elite Entertainment, 6 hour photo booth package from Elite Entertainment, or a \$500 voucher that can be applied to your final invoice from a select list of preferred vendors (see your sales manager for a current list). Items within the packages can be upgraded for an additional charge.

Prices include gratuity, but are subject to state sales tax. Minimum guest counts and monetary minimums may apply. Certain dates may not apply for package pricing, and certain items may be based on availability. Check with one of our banquet sales coordinators to verify availability and pricing.

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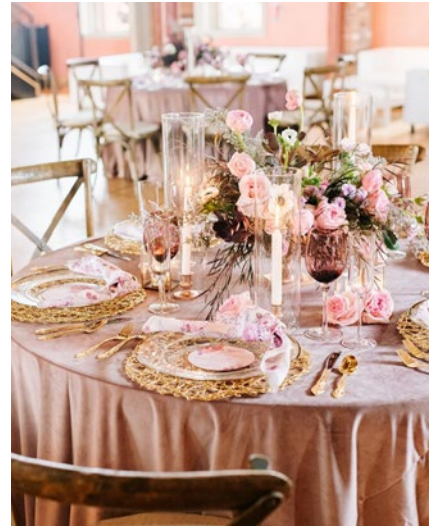
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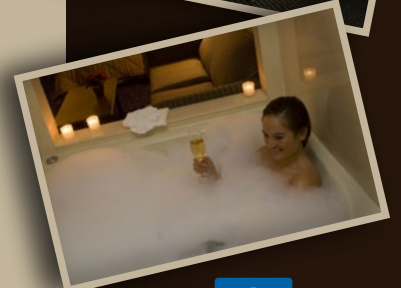
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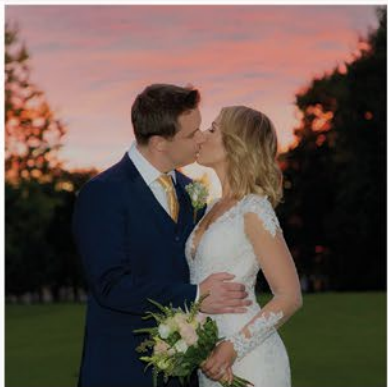
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