Sycamore Hills
GOLF CLUB

48787 North Avenue, Macomb, MI 48042 • P 586-598-9500 ext. 2 • www.sycamorehills.com

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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 wedding party satisfaction is our exclusive focus, from the moment you arrive at the club, until the last toast is made.

Just thinking about this magical experience brings happy tears to my eyes! Julie and Emily are absolute blessings. They are professional, prompt, knowledgeable, and made us feel like family. Their calm demeanor and positive attitude made working with them so enjoyable and easy. EVERYTHING was absolutely perfect. We got so many compliments on the beautiful venue, delicious food, yummy drinks, exceptional service, and attention to detail. We cannot thank Sycamore Hills enough. We highly recommend this venue for your wedding! ~ Jenna G.

Photo courtesy of Elite Wedding Co.

the knot Best of Weddings 2024

the knot BEST OF WEDDINGS HALL OF FAME

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 Wedding Co.

Exquisite Beauty

Exemplary Cuisine

Photo courtesy of Elite Wedding Co.

"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 Wedding Co.

Photo courtesy of Blue Velvet Images

Photo courtesy of Elite Wedding Co.

Exceptional Service

Experience Excellence

Photo courtesy of Blue Velvet Images

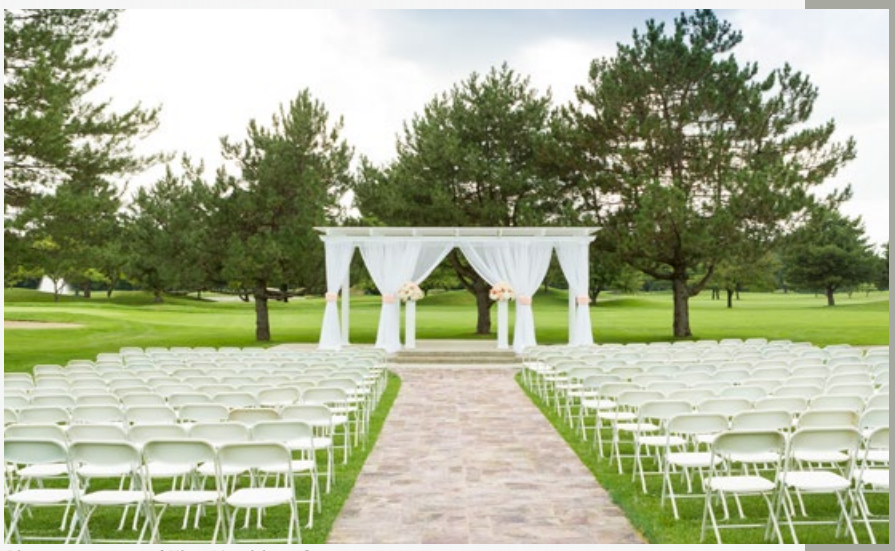

Photo courtesy of Elite Wedding Co.

Photo courtesy of Elite Wedding Co.

Photo courtesy of Blue Velvet Images

"I'd give 6 stars if I could, but a perfect 5 will have to do. My wife and I got married at Sycamore and we have nothing but good things to say about our experience. The facility was gorgeous, our guests can't stop talking about the food, and the staff treated us like royalty. If you're planning on getting married soon, go see Emily and Julie and they'll set you up for a memorable wedding experience."

~ Dane W.

Family Style & Dinner Buffet Service

Our Family Style & Dinner Buffet Service includes a pasta course, mixed greens salad with two house dressings, fresh bread & butter, main entrée(s), 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 2027

	Family Style	Buffet Style
One Entrée	$48.00 + tax	$49.00 + tax
Two Entrées	$52.00 + tax	$53.00 + tax
Three Entrées	$56.00 + tax	$57.00 + tax

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

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

Pasta		Sauces		
Gemelli	Penne	Meat	Carbonara	Alfredo
Fettuccine	Cavatappi	Marinara	Palomino	Arrabbiata

Five Cheese Macaroni and Cheese available upon request (additional charge may apply)

House Salad

Mixed garden greens topped with tomato and cucumbers, with a choice of two dressings (ranch, Italian, balsamic vinaigrette, raspberry vinaigrette, honey mustard, or blue cheese).

Select Salads (available for an additional $3.00 pp and served plated)

Caesar Salad
Crisp romaine hearts and parmesan cheese tossed with garlic croutons and homemade Caesar 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. Served with your choice of vinaigrette dressing.

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 Parmesan	Eggplant Parmesan
Chicken Marsala	Chicken Piccata	Swedish Meatballs
Chicken Florentine	Tuscan Chicken	Italian Sausage *with peppers and onions*
Chicken Champagne	Sliced Roast Beef*	Grilled or Broiled Salmon
Chicken Tosca	London Broil*	*Alternate fish entrees are available at market price*

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 $2.00 pp.)	

Prices and menus are subject to change without notice. Prices include a minimum gratuity, but are subject to state sales tax. One entrée family-style menus will serve pasta with the main course. 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

Individual Dinner Service includes a mixed greens salad with two house dressings, choice of entrée, vegetable, potato, and fresh bread with butter. A pasta course may be added and served family-style for $4.00 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 or vegan entrée may be offered for no additional charge.

Saturdays priced at $54.00 per person May-October 2027

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

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

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.

Chicken Piccata
Boneless chicken breast rolled in seasoned flour, baked, and finished with a lemon wine sauce and capers.

**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.

Grilled or Broiled Salmon
Lemon Dill: Boneless, skinless salmon, topped with white wine lemon dill sauce and assorted diced peppers.
Asian Ginger: Boneless, skinless salmon, coated with a sweet and tangy soy ginger glaze.

Eggplant Parmesan (Vegetarian Entrée)
Breaded eggplant medallions topped with marinara, mozzarella, and fresh parmesan.

Vegan Stuffed Pepper
Large green pepper, filled with rice and a medley of sauteed vegetables then baked and topped with marinara sauce.

**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)

Vegetable Choices – Green Bean Almondine, Steamed Broccoli, Key West Blend or Asparagus (seasonal).
Potato Choices – Mashed Au Gratin, Anna, Roasted Yukon Gold, or Garlic Mashed Redskins.

Prices and menus are subject to change without notice. Prices include a minimum gratuity, but are subject to state sales tax. Children 10 or under are charged a reduced price for a kids meal if selected (Chicken Tenders, French Fries, and a Fruit Cup). 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.*

Banquet Appetizer Service

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

The "Welcome Package" Canapé & Hors D'Oeuvre Service — $8.00 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 $4.00 per person
(Choose any three cold canapés and any three hot hors d'oeuvres to be butler-passed.)

Chef Exclusive Canapés

Goat cheese and pear with candied walnuts	*$2.50 each*
Half shrimp on seasoned cream cheese	*$2.50 each*
Sliced chicken florentine with dijon mustard	*$2.50 each*
Roast beef and cheddar or Turkey and Swiss	*$2.50 each*
Fiesta pepper, parmesan, or smoky bacon cheddar cheese	*$2.00 each*
Sliced ham or turkey roll-ups	*$2.00 each*
Blue cheese with roasted pecans	*$2.00 each*
Fresh fruit or Caprese skewers	*$3.00 each*
Creamy feta cheese and dill	*$2.00 each*
Tomato basil crostini	*$2.00 each*
Tarragon chicken salad	*$2.00 each*
Antipasto kabobs	*$3.50 each*

Hors D'Oeuvre Platters

(Platters serve approx. 50 people – each item must be ordered for no less than 20% of your final guest count)

Filet of smoked salmon garnished with capers, diced eggs, and minced onions	*$250.00*
Iced jumbo shrimp with zesty cocktail sauce (minimum order 3 per person)	*$3.00 each*
Artichoke/spinach spread served hot with grilled flatbread	*$200.00*
Hard cheese nibblers with gourmet cracker assortment	*$200.00*
Smoky bacon cheddar and asiago parmesan cheese spreads with assorted gourmet crackers	*$150.00*
Assorted seasonal fresh fruit platter	*$250.00*
Southwestern style tortilla dip served hot with nacho chips	*$200.00*
Fresh vegetable crudités with house ranch dressing	*$200.00*
Italian antipasto platter	*$350.00*

Chef Exclusive Hot Hors D'Oeuvres

Mini spring rolls	*$3.00 each*
Mongolian beef sate skewers	*$4.00 each*
Cuban cigar spring rolls	*$3.50 each*
Beef or chicken wellington	*$3.50 each*
Thai chicken curry pockets	*$3.50 each*
Pigs in a blanket	*$3.00 each*
Spinach and feta cheese triangles (Spanakopita)	*$3.00 each*
Chicken pot stickers	*$3.00 each*
Asian style chicken kabobs with dipping sauce	*$3.50 each*
Caribbean risotto cakes (vegan)	*$3.50 each*
Jalapeño and cheddar popper bites	*$3.00 each*
Meatballs – BBQ, bourbon, or Swedish style	*$2.50 each*
Coconut shrimp	*$3.50 each*
Macaroni and cheese bites	*$3.00 each*
Bacon wrapped water chestnuts	*$3.00 each*
Bacon wrapped scallops	*$3.50 each*
Peach glazed beef brisket bites	*$3.50 each*
Cheeseburger puffs	*$3.50 each*

Prices and menus are subject to change without notice. Prices include a minimum 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 — $25.00 per person

Smirnoff Vodka, Tanqueray Gin, Bacardi Rum, Seven Crown Whiskey, Jim Beam Bourbon, J & B Scotch, Triple Sec, Peach Schnapps, House Wines (Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio), and two house-selected draft beers.

Sycamore Select Bar — $30.00 per person

Tanqueray Gin, Bacardi Rum, Seven Crown Whiskey, Triple Sec, Peach Schnapps, Jack Daniel's, Tito's Vodka, Captain Morgan Spiced Rum, Malibu Coconut Rum, 1800 Blanco Tequila, Maker's Mark Bourbon, Dewars Scotch, Disaronno Amaretto, and Kahlua. Draft Beer choices (choose two of the following): Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Miller Lite, Blue Moon and Yuengling as well as seasonal and craft beer options (check with your banquet coordinator to see what specific options are available for your event date). Sauvignon Blanc and Moscato are added to the Signature bar wine selections.

Sycamore Exclusive Bar — $35.00 per person

Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Tito's Vodka, Grey Goose Vodka, Crown Royal Whiskey, Jameson Irish Whiskey, Johnnie Walker Black Scotch, Jack Daniel's, Bulleit Bourbon, Casamigos Blanco Tequila, Hennessy V.S. Cognac, Triple Sec, Peach Schnapps, Disaronno Amaretto, Kahlua, Bailey's Irish Cream, Ginger Beer, and Red Bull. This bar features six wine selections, with upgraded brands such as Josh, Meomi, Whitehaven, and Kendall Jackson.

Beer and Wine Bar — $22.00 per person

Includes two house-selected draft beers and five types of wine.

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

Flavored Bar — $4.00 per person

Add a variety of liquor flavors to the signature, select or exclusive bar for creative cocktails your guests will love. Flavored vodka selections are served with Fireball, Rum Chata, Blue Curacao, Licor 43, Dark Rum, Skrewball, Crown Royal Regal Apple, Buttershots, and Jagermeister Liqueur. Can be customized to accommodate most signature drink menus.

Mimosa Bar — Billed on consumption at $7.00 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 with assorted beverage options (choose 5 selections from a list of fruit juices, lemonade and limeade) along with fresh fruit garnishes (choose 5 fruits from a list of seasonal favorites). A minimum drink count and bartender fee of $100.00 will apply.

Seltzers, Bottled Beer, Bloody Mary Bar & Hot Chocolate Station — Available at custom pricing

Non-Alcoholic Soft Drink & Juice Bar — $14.00 per person

A server fee is required and charged based on hours of service provided.

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

Additional Options

Butler-passed Champagne for 30 minutes as guests arrive	$3.00 per person
Champagne served to each guest aged 21 and over for the toast	$4.00 per person
Mimosa Punch (brut champagne, orange juice, Sprite)	$200.00 per 2.75 gallons
Citrus Punch (Orange juice, Sprite, vodka, triple sec, peach schnapps, tequila, gin, and rum)	$250.00 per 2.75 gallons
Sycamore Punch (Pink lemonade, watermelon vodka, triple sec, Malibu coconut rum)	$200.00 per 2.75 gallons
Cocktail Punch (such as peach bellini, margarita, dirty Shirley, and John Daly)	*starting at* $250.00 per 2.75 gallons
Non-Alcoholic Punch	$150.00 per 2.75 gallons
Sangria	*starting at* $400.00 per 2.75 gallons
Espresso Martini Service (attendant fee applies)	$450.00 per 50 glasses / $750.00 per 100 glasses
Frozen / Slushee Beverages (attendant fee applies)	$400.00 per 3 gallons / $650 per 6 gallons

All of the listed bar packages are priced based on six continuous hours of service. Added beverage service time is 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.

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 are subject to state sales tax.

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

Pizza Parlor $5.00 per person
Two types of one topping square pizzas with garlic bread sticks and dipping sauces.

Mexican Munchies $5.00 per person
Hot Southwestern dip and warm nacho cheese with tortilla chips served with bite-size tacos and quesadilla cones. Sour cream and salsa complete the fiesta.

Orchard Ovation (seasonal) $6.00 per person
Hot and cold apple cider with plain, cinnamon & powdered cider mill donuts, and orchard apples with caramel dip. Price includes same-day delivery from local cider mill for freshness.

Take Me Out to the Ball Game $6.00 per person
Hot dog cart with freshly grilled hot dogs and brats! Your guests can add their favorite toppings (mustard, ketchup, onion, relish, chili, & warm cheese), and pair with potato chips, Doritos and pretzels. A $50.00 attendant fee will apply.

Mac & Cheese Bar $6.00 per person
Comfort food classic with custom toppings! Warm, creamy macaroni and cheese with your choice of two proteins (bacon, ham, chicken, pulled pork) and add any of the following to make your bowl perfect for you: scallions, broccoli, salsa, crushed Doritos, crushed potato chips, jalapeños, shredded cheddar, grated parmesan, barbeque sauce, ranch dressing, hot sauce and seasoning.

Under The Big Top $7.00 per person
Carnival favorites for a late-night treat! This package includes Corn Dogs, Nachos and Soft Pretzels with warm nacho cheese, mustard, ranch dressing, & ketchup on the side and Funnel Cakes with chocolate syrup, powdered sugar and whipped cream… Scrumptious State Fair Fare!

Late Night Craving $7.00 per person
Authentic White Castle hamburgers 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: ketchup, ranch dressing, warm cheese, bacon, sour cream, green onion, and chili.

Chicken & Tots $7.00 per person
Choose your favorite type of chicken: Chicken tenders with 4 dipping sauces on the side (barbeque, ketchup, 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 Asian ginger). Paired with freshly made Idaho tater tots with warm cheese on the side.

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.

A la "Carte"
Hot Dog Cart • Ice Cream Bar Cart • Popcorn Cart • Cappuccino Cart • Cannoli Cart
Add to any package above or request custom pricing for your event.

Prices and menus are subject to change without notice. Prices include a minimum gratuity, but are subject to state sales tax. Minimum guest counts & attendant / labor fees may apply.

Sweet Endings

Fresh Fruit Table

Featured fruits may include: sliced watermelon, pineapple, honeydew, cantaloupe, apples, oranges, grapes, kiwi, pears, and assorted berries with Piña Colada fruit dip and a custom ice sculpture display. Fruit selections are subject to change seasonally.

Sycamore Sweet Finale

Hand dipped chocolate covered strawberries, classic homemade cannolis, marble cheese truffles, petite cheesecake bites, 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

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

Caramelized freshly sliced bananas are flambéed on display in spiced rum and banana liqueur, and drizzled over vanilla ice cream. A chef fee of $75.00 will apply.

Cherries Jubilee

Decadent cherries are flambéed with liqueur and grand marnier to top our vanilla ice cream. A chef fee of $75.00 will apply.

Chocolate Fountain

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

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)

Individual Desserts

Sample offerings are shown below, but please inquire for other options.

Vanilla ice cream served with your cake, or an individual cup

Vanilla ice cream with chocolate or strawberry topping

Chocolate dipped strawberry

Homemade Italian Petite Cannolis

Mini parfait cups

Apple crisp or Cherry crisp a la mode

Christine's famous poured chocolate cake

Carrot cake

Raspberry almond torte

Signature 3-layer chocolate mousse torte

New York style cheesecake topped with strawberry or chocolate sauce

Gourmet Cheesecake (ask for current options)

Raspberry Chambord cake

Classic tiramisu

Hot fudge cream puff

Classic cassata cake

Tray of assorted mini desserts served to tables

Tiered display of assorted gourmet cupcakes

Dessert pricing varies - ask your sales manager for pricing based on guest count and event date.

Carved Fruit Displays & Ice Sculptures are available & 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 a minimum gratuity, but are subject to state sales tax. Minimum guest counts 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–

Decorating Assistance

White, ivory or black chair covers with choice of organza or satin sash color	*$7.00 & up per chair*
Resin Chiavari chair rental (silver, black, gold, mahogany-additional set-up and pick-up fees apply)	*$8.00 & up per chair*
Farmhouse chair rental (walnut or whitewash-additional set-up and pick-up fees apply)	*$9.00 & up per chair*
Resin Willow chair rental (black, gold or chestnut-additional set-up and pick-up fees apply)	*$9.00 & up per chair*
Cocktail table rental for inside or patio use (linens billed separately)	*$30.00 per table*
Floor-length 132" white table coverings	*$10.00 per table*
(Standard guest table linens are a white 85" x 85" square)	
Silver, gold, rose gold, walnut, or black acrylic charger plates	*$2.00 per setting*
(Upgraded options are available for slightly higher pricing, or you may provide your own for an added labor fee.)	
Clear acrylic cupcake stand rental (up to 7 levels)	*$75.00*
Cake stand rental	*$50.00 & up*
Audio Guestbook (complete with cocktail table, linen, LED sign, acrylic sign, and phone)	*$300.00 & up*
Flower or Greenery Wall Rental (8 x 8)	*$400.00 & up*
Inventory set-up fee	*$75.00 & up*
Labor fees to set and clear items rented from Sycamore Hills are included unless otherwise noted.	
Client provided item install fee (such as table runners, charger plates, or placemats) - $5.00 per table and up	
Amenity baskets for the restrooms	*$75.00 each*

A variety of upgraded table linens are available to rent.
Ask your banquet manager for options and pricing.

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 175 people, or we have a pergola with golf course view that 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 a preferred vendor officiant 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. Custom gazebo or pergola decorating can be added for an additional charge. Ask your sales representative for more details.

Gazebo Package	*$800.00*
Pergola Package	*$1300.00*
On-site rehearsal	*$100.00*

Ceremony rehearsals are scheduled Monday through Thursday based on availability within 72 hours of the event date for a full 60 minutes of time with a hall coordinator in attendance. Weekend rehearsals (Friday through Sunday) can be selected based on availability for an added charge.

Wedding ceremonies may sometimes take place inside the venue. Let us know if we can provide information on these options at custom pricing.

Gazebo

Pergola

Dining Room

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 Wedding Co. - see page 19 for more details.

Breakfast & Brunch Selections

Sunrise Buffet — *$24.00 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 family-style, with a fresh fruit cup and basket of pastries on each table for an additional $2.00 per person plus tax.)

Champagne Brunch Buffet — *$32.00 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 — *$35.00 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 $200 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 — *$26.00 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 seasonal fruit bowl are included with your meal.

Croissant Sandwich Buffet — *$25.00 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 — *$26.00 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 — *$27.00 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 $4.00 per person.

Toast of Italy Family Style Menu — *$32.00 per person*

Antipasto salad, garlic bread, penne pasta with meat sauce, fettuccine alfredo, chicken entrée (parmesan, marsala, or piccata), vegetable choice, and starch choice. Add an additional entrée for $4.00 per person.

Weeknight Shower Package — *$27.00 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 a credit of up to $4.00 per person to use towards the punch selection(s) of your choice (see the bottom of page 9 for options). Weeknight showers offer discounts on upgraded linens and chair covers.

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

- *Standard minimum gratuity (except on chef omelet fee)*
- *85" x 85" white table linens with white 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. Discounted rates available for our popular weeknight (Monday-Thursdays) showers on alternate menus. Prices and menus are subject to change without notice. Prices include a minimum 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. Two 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. Additional selections may be made for an added charge. Plated pasta or a seasonal fruit cup may be added to any plated entrée lunch for $4.00 per person.

Chicken Sycamore — *$25.00 per person*
Boneless chicken breast breaded, baked, and finished with a lemon, white wine artichoke sauce.

Chicken Marsala — *$25.00 per person*
Boneless chicken breast rolled in seasoned flour, baked, and finished with a Marsala wine mushroom sauce.

Chicken Champagne — *$25.00 per person*
Boneless chicken breasts rolled in seasoned flour, and finished with a champagne shallot cream sauce. Garnished with fresh grapes.

Chicken Tosca — *$25.00 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 Piccata — *$25.00 per person*
Boneless chicken breast rolled in seasoned flour, baked, and finished with a lemon wine sauce and capers.

Chicken Florentine — *$25.00 per person*
Two boneless chicken breasts rolled in seasoned flour, and finished with a parmesan, spinach cream sauce.

Eggplant Parmesan — *$23.00 per person*
Breaded eggplant medallions topped with marinara, mozzarella, and fresh parmesan. This entrée does not include a starch or vegetable choice.

Grilled Salmon — *$27.00 per person*
Lemon Dill: Boneless, skinless salmon, topped with white wine lemon dill sauce.
Asian Ginger: Boneless, skinless salmon, coated with a sweet and tangy soy ginger glaze.

*Beef Tenderloin** — *Market price*
Beef tenderloin topped with our special zip sauce.

*Tenderloin and Chicken Combination** — *Market price*
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. Plated pasta or a seasonal fruit cup may be added to any plated entrée lunch for $4.00 per person.

Sycamore Hills Signature Salad — *$23.00 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 blue cheese on the side. Topped with a charbroiled boneless breast of chicken.

Chicken Caesar Salad — *$22.00 per person*
Crisp Romaine lettuce tossed in our house Ceasar dressing with homemade croutons and parmesan cheese. Topped with a charbroiled boneless breast of chicken.

Oriental Crispy Chicken Salad — *$23.00 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 — *$23.00 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 — *$23.00 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 a minimum 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

$29.00 per person
Pulled pork
**BBQ beef*
Grilled boneless BBQ chicken
Italian sausage with peppers and onions
**Beef brisket*

BBQ Entrée Selections: Choice of 3

$33.00 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*

Sides

Choose one from each category (extra sides may be added for $3.00 pp).

Cold	Starch	Vegetable
Fruit bowl	Potato wedges	Corn on the cob
Sliced watermelon	Mashed au gratin	Baked beans
Cole slaw	Macaroni & cheese	Broccoli
Pasta salad	Pasta with marinara or meat sauce	Green beans
Potato salad	Baked potato	Fresh crudité with ranch dip

Far East Feast

$29.00 per person includes the following:
Choose pork eggrolls or vegetable spring rolls to add to a buffet menu with a cold, crisp Asian slaw, white or fried rice, stir-fry vegetable medley, and your choice of two entrees: Sweet and sour pork, Asian ginger pork, General Tso chicken, Sesame chicken, Mongolian beef, or Pepper steak. Served with fortune cookies.

Mexican Fiesta Buffet

$28.00 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 Buffet

$31.00 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, piccata, or Florentine), hot vegetable selection, and homemade cannolis for dessert. Italian sausage with peppers and onions or Italian meatballs may be added for an additional $4.00 per person.

Room One

Room Two

Room Three

Prices may be higher during peak months and reduced during off-season.
Prices and menus are subject to change without notice. Prices include a minimum 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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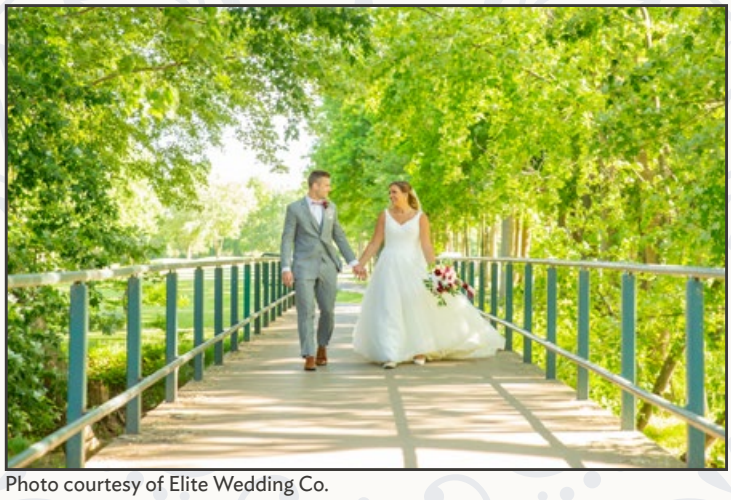
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Our dining room banquet space is available October-April for events up to 160 guests (see images below).

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Standard Savings Package

(served family-style)

- *Pasta Entrée*
- *Mixed Greens House Salad with freshly baked breads*
- *Premium 6 hour Sycamore Signature Open Bar with a 6 hour Hall Rental*
- *Two standard entree selections*
- *Vegetable Selection*
- *Starch Selection*

$65.00 per person on Saturdays January through March
$55.00 per person on Fridays or Sundays January through March
$70.00 per person on Saturdays in November, December, or April
$60.00 per person on Fridays or Sundays in November, December, or April

Select Savings Package

(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*
- *Three high-top cocktail tables with white or black linens*
- *Floor-length white stock linens*
- *Bar Upgrade to a 6 hour Select Open Bar*
- *Chiavari Chair Rental (gold, black, silver or mahogany)*
- *Pizza Parlor late night snack*

$80.00 per person on Saturdays January through March
$70.00 per person on Fridays or Sundays January through March
$85.00 per person on Saturdays in November, December, or April
$75.00 per person on Fridays or Sundays in November, December, or April

Exclusive Savings Package

(served family-style)
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*
- *After Dinner Delight (choose one of the following):*

Sycamore Sweet Finale Dessert Table *Indoor Deluxe S'Mores Bar* *Decadent Chocolate Fountain*

$95.00 per person on Saturdays January through March
$85.00 per person on Fridays or Sundays January through March
$100.00 per person on Saturdays in November, December or April
$90.00 per person on Fridays or Sundays in November, December, or April

For a wedding that guarantees a minimum guest count of 225 or more adults on a Saturday night, 200 or more adult guests on a Friday night, or 175 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 Wedding Co. ($1395.00 value), Photo Booth package from Elite Wedding Co. or UV Photo (up to $895.00 value - ask for details), 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). A few select dates will not include the DJ, photo booth or voucher program regardless of guest count minimum (blackout dates). Please verify that your date is applicable if you are interested in this promotion. 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.
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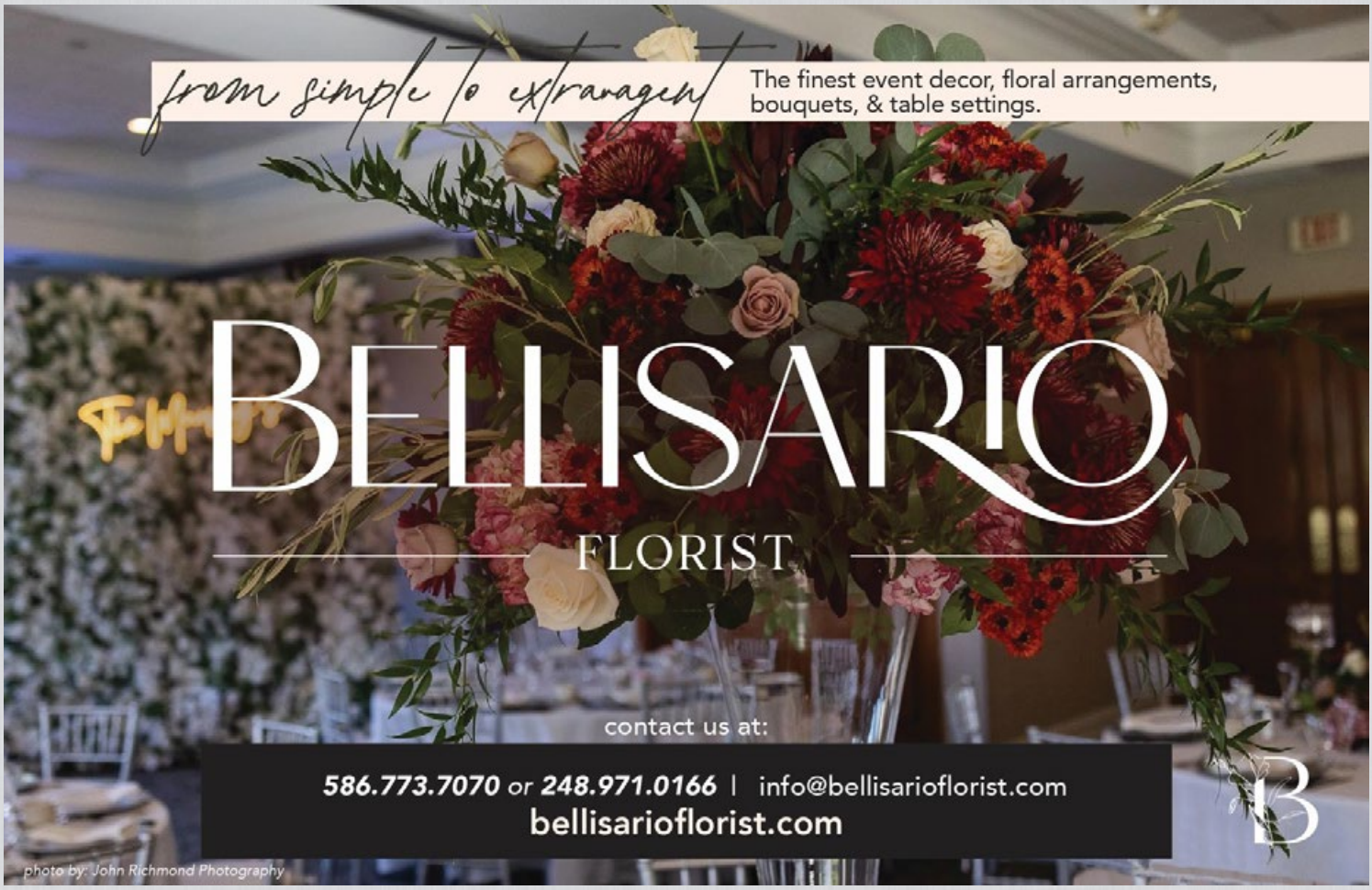

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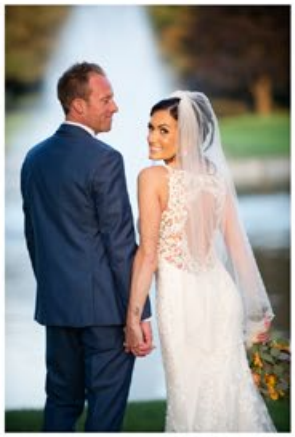

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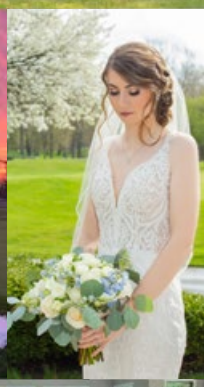

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