



Sycamore Creek Country Club



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Welcome and Thank You for inquiring about Sycamore Creek Country Club! This overview was created to provide you a way to fill the gaps and answer some questions until we can chat. We love to collaborate and co-create our events, your vision with our commitment to flawless execution and communication all the way through your special day. This packet of information is just to get you started.

I am Heather Jergens, Director of Sales your walking, talking brochure focused on you, your event. I cannot wait to hear about the type of impression and memories you would like to create for your special day. I love that description since every event is different! We are more than pretty pictures and some words! We are a club with heart, something you feel when you experience it!

2021 is an exciting time for Sycamore Creek, we have repainted the interior of our clubhouse and have a new Executive Chef! We are excited to create the magic that we do everyday to your special event.

Sycamore Creek is the perfect backdrop for you event!

Scheduling a time to connect will be our next step after reviewing this information. We want to make sure your date is open and secure that date as soon as possible. All my contact information is below. I look forward to learning more about what you are wanting to create for your event and your guests.

Sycamore Creek a relaxed environment and happy place! We believe in excellence, and serving each guest one experience at a time. Experience the difference!

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Main Ballroom ... Reception Room Rentals - 50% of the room rental fee is due when date is reserved for event - (\$750 is non-refundable)

\$2000** Saturday Room Rental (Off Season)

\$2500** Saturday Room Rental (April - September, Peak Season)

Friday & Sunday Room Rates - \$ 1750** Peak Season / \$1250** Off Season

Garden Room ... \$400 - optional depending on wedding size

Dining Room ... \$ 500 - optional depending on wedding size

Covered Patio with twinkle lights, ceiling fans ... \$500.00 - optional

Green Area Outside - Next to Covered Patio - Ask Heather for details

Ceremony in addition to reception - Ask Heather for pricing

Extra Fees & Taxes- 20% service fee 7% tax

** Includes menu tasting prior to event for two, linen, choice of napkin color, banquet table skirting, gift table, cake table, in-house planning and support, customized layout, Event Manager & Executive Chef for your event, access to building starting at 10am morning of event, 4-hour reception time (additional time can be added at \$400 an hour), Bartenders included with bar package, coffee/hot tea service, dance floor, tables and standard banquet chairs, set up & tear down of room.





Hors d'oeuvres

Appetizer Trays for Your Events

- Cheese Tray \$9.00 per guest
- Charcuterie Tray.... \$5.00 per guest
- Vegetable Tray \$2.50 per guest
- Fruit Tray \$3.00 per guest
- Cocktail Shrimp Display \$3.00 per guest

The follow items below have the option of presented in a chafer or a more formal presentation server passed, your choice. (Server Passed- additional \$25 per staff member per hour)

- Bacon Wrapped Scallops \$4.00 each
- Mini 2 oz Crab Cakes \$5.00
- Chicken Skewers \$2.50 each
- Spanakopita \$1.75 each
- Mini Quiches \$1.75 each



Event Bar Pricing

Open Bar Per Drink – Each drink ordered will be charged to host at the end of the event.

Beer and Wine (William Hill) Pricing \$16 per guest for first 2 hours , \$10 per guest after. initial two hours.

Beer, Wine (William Hill) and Call Liquor \$20 per guest for first two hours, \$12 per guest after initial two hours. (Tito's, Tanqueray, Jose Silver, Bacardi and Captain Morgan, Four Roses Bourbon, Jack Daniels, Dewar's, Crown Royal)

Beer, Wine (William Hill) and Top Self Liquor \$25 per guest first two hours, \$14 after initial two hours.

(Grey Goose, Bombay Sapphire, Herrera Tequila, Bacardi, Capitan Morgan Private)



Kegs of Beer

Half barrels

Bud Lite \$141.00

Miller Lite \$147.00

Sixth barrels

Stella \$103.00

Rhinegeist \$115.00

Yellow Springs \$125.00



Buffet Dinner Options

All dinners include choice of one salad, one vegetable, and one starch

\$35 per guest, select two

Herb roasted chicken, Baked cod with sherry cream sauce, Pork shank, Vegetable Lasagna, Classic Lasagna, Beef Stroganoff

\$45 per guest, select two

Baked salmon, Chicken Marsala, Pork chops, Herb Crusted Salmon, Petite Tenderloin, Slow Roasted Brisket

\$55 per guest, select two

Short Ribs, Swordfish, Shrimp Scampi, Cordon Blue Stuffed Chicken, Chicken Florentine, Prime Rib

Salad options, choose one for your event: Garden, Royal and Caesar

Dressing options, choice of two: Ranch, Balsamic, Royal, Italian or Caesar

Vegetable options, select one for your event:

Mixed vegetable, Green beans, Brussels sprouts, Glazed carrots, Buttered corn, or Broccoli, marinated portabella mushrooms

Starch options, select one for your event

Mashed potatoes, Roasted red skins, Rice pilaf, Sweet mashed potato, Au gratin potatoes, Macaroni and cheese or Cheesy potato casserole



Chef Manned Carving Stations

Choose 2 sauces

Horseradish, Au ju, Demi, Gravy

Turkey \$4.00 per guest

Ham \$5.00 per guest

Pork Tenderloin \$6.00 per guest

Petite Tenderloin \$6.00 per guest

Beef Tenderloin \$15.00 per guest



CHILDERS PHOTOGRAPHY



