



EVERY CELEBRATION AT
THE SAGAMORE CLUB
IS A **SPECIAL** EVENT.



10900 Golden Bear Way Noblesville, IN 46060 (317) 776-2000

All prices are per person and are subject to 9% State & Local Tax and 20% Service Fee.



WELCOME

THANK YOU FOR CHOOSING THE SAGAMORE CLUB!

Hello and Welcome to The Sagamore Club! Our spacious, full-service clubhouse is the perfect choice for your business meeting, bridal or baby shower, wedding reception, holiday party, private luncheon, or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and can design an event to match any style and budget.

With indoor seating in our formal dining room and outdoor seating on the elegant veranda overlooking the beautiful golf course, we are pleased to offer you first-rate accommodations with the finest amenities. Additional outdoor seating is available including an event lawn for tents under the stars.

EVENT CONTACT:

Linda James
Director, Food & Beverage
(317) 776-2000 ext. 105
ljames@thesagamoreclub.com

EVENT LOCATION:

The Sagamore Club
10900 Golden Bear Way
Noblesville, IN 46060

CLUB GENERAL MANAGER:

Wes Marshall, PGA
wmarshall@thesagamoreclub.com

CAPACITY

ENTIRE UPPER CLUBHOUSE

150 Seated
125 with Dance Floor

EVENT LAWN

250 Tent Capacity

FORMAL DINING ROOM

75 Seated
50 with Dance Floor
60 with Buffet Stations (no dance floor)

THE NICKLAUS ROOM

24 Seated

THE VERANDA

48 Seated

JACK'S BAR

50 Standing with High-Top Tables
48 Seated

MEN'S GRILL

20 Seated

LADIES' LOUNGE

6-10 Soft Seating

FACILITY RENTAL FEES

(Complimentary to members with the purchase of food and beverage.)

Entire Upper Clubhouse	\$1,000
Event Lawn*	\$500
Formal Dining Room	\$300
The Nicklaus Room	\$75
The Veranda	\$250
Jack's Bar	\$250
Men's Grill	\$75
Ladies' Lounge	\$75

Rental Fees include :

- Tables and chairs - seating up to 150
- Assistance in decorating, Formal set-up and cleaning services
- Tablecloths, skirting, and linen napkins in a variety of colors
- Use of china, glassware, silverware and chafers
- Complimentary cake cutting

** Event Lawn rental does not include cost of tent, outside tables and chairs, china and silverware.



BREAKFAST & BRUNCH

Available Tuesday-Friday 8am-11am



CONTINENTAL BREAKFAST

Muffins/Scones
Fresh Fruit Tray
Yogurt Bar (Vanilla Yogurt with sides of Granola, Blueberries and Strawberries)
Coffee and OJ
\$9.95

BREAKFAST BUFFET

(Minimum 25 people)
Muffins/Scones
Fresh Fruit Tray
Yogurt Bar (Vanilla Yogurt with sides of Granola, Blueberries and Strawberries)
Cheesy Scrambled Eggs
Bacon and Sausage
Coffee and OJ
\$14.95

BRUNCH BUFFET

Muffins/Scones
Fresh Fruit Tray
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Belgian Waffles w/Fruit Toppings
Chicken Du Jour
Vegetable Medley
Coffee, OJ, Cranberry Juice
\$21.95
(\$11.95 for children under 10, children under 4 are free)

ADDITIONS

Cheesy Potatoes \$4
Biscuits and Gravy \$4
French Toast Sticks with Syrup \$3
Stuffed French Toast with Syrup \$4
Belgian Waffles with Syrup and Whipped Cream \$6

MADE TO ORDER OMELET BAR

(\$50 Chef Attendant Fee, Min. 30 People)
Mix-ins include: Red peppers, Green peppers, onions, mushrooms, spinach, shredded cheddar cheese, feta cheese, Salsa, Ham and Sausage
\$6

CARVING STATION

(\$50 Chef Attendant Fee, Min 30 People)
Choice of Prime Rib, Roasted Turkey or Ham, includes appropriate sauce and cocktail rolls
\$8

BEVERAGES

BLOODY MARY BAR \$6

MIMOSA BAR \$5

COFFEE AND HOT TEA \$3

HOT CHOCOLATE BAR

Toppings include crushed Oreos, whipped cream, maraschino cherries and sprinkles \$5

LUNCH SALADS

GOLDEN BEAR SPINACH SALAD

With feta cheese, granny smith apples, cranberries, blueberries, red onion, and toasted almonds served with a side of hot bacon dressing.

\$9

SPRING MIX SALAD

With feta cheese, blueberries, strawberries, candied pecans tossed in a raspberry vinaigrette.

\$9

CAESAR SALAD

Traditional Caesar salad tossed in house made Caesar dressing and topped with croutons and parmesan cheese.

\$9

SAGAMORE CHOPPED SALAD

Iceberg, mushrooms, corn, tomatoes, cucumbers, blue cheese crumbles and croutons tossed in our house dressing and topped with onion tanglers.

\$11

[Club Favorite]

BLACKENED CHICKEN SALAD

Julienne blackened chicken, bacon, romaine hearts, guacamole, tomato, breaded pepper jack cheese croutons and tortilla crisp served with a side of house ranch dressing.

\$14

LUNCH SANDWICHES

CHICKEN SALAD ON A HOAGIE

Club favorite chicken salad on a hoagie bun with a small side of mixed greens in a raspberry vinaigrette.

\$8

INDIANA PORK TENDERLOIN

Hand breaded, lettuce, tomato, red onion and mayonnaise on a brioche bun. Served with French fries.

\$14

CHEESEBURGER

American cheese, lettuce, tomato, onion on a brioche bun served with French fries.

\$14

BLACKENED CHICKEN WRAP

Blackened chicken, lettuce, tomato, cheddar cheese and chipotle mayonnaise wrapped in a tomato basil wrap served with French fries.

\$14

ADD TO SALADS

Grilled or Blackened Chicken \$5

Grilled or Blackened Steak \$7

Grilled or Blackened Shrimp \$7



HORS D'OEUVRES

- Olive Oil Crostini with Greens, Pine Nuts and Raisins
 - Shredded Brussel Sprouts and Ricotta Crostini
 - Boursin Cheese, Squash and Apple Flatbread Bites
 - Fig and Goat Cheese Flatbread Bites
 - Meatballs Au Poivre
 - BBQ Meatballs
 - BBQ Shrimp with Lime & Oregano
 - Mini Crab Cakes
 - Pulled Pork Sliders
 - Prime Rib Sliders
 - Tempura Battered Cauliflower
 - Spinach & Artichoke Dip with Tri-color Tortillas
 - Buffalo Chicken Dip with Tri-color Tortillas
 - Crab Dip with Tri-color Tortillas
 - Mushroom Caps Stuffed with Spinach & Feta
 - Brie & Apricot En Croûte
 - Teriyaki Chicken Skewers
 - Cherry Tomatoes Stuffed with Boursin Cheese
 - Caprese Skewers
 - Crab Bread with Marina sauce
 - Fresh Fruit Display
 - Fresh Vegetable Display
 - Domestic Cheese Display
 - Vegetable Shooters
 - Gazpacho Shooters
 - Ceviche Shooters
- \$19 Choice of 4
\$24 Choice of 6



DISPLAYS

- Antipasto Display - \$11 (Minimum 50 people)
- Smoked Salmon Display - \$8 (Minimum 50 people)
- Shrimp Cocktail - \$7 (Minimum 50 people)
- Domestic Cheese & Cracker Display - \$9 (Minimum 25 people)
- Vegetable Display w/Ranch Dip - \$9 (Minimum 25 people)
- Fresh Fruit Display - \$9 (Minimum 25 people)

ENTREES FOR A SEATED DINNER

One selection per event unless preordering. Duo entrees available upon request.

ALL ENTREES SERVED WITH A GARDEN SALAD WITH BALSAMIC DRESSING, ONE VEGETABLE, ONE SIDE AND WARM ROLLS WITH WHIPPED BUTTER.

PRIME FILET MIGNON

Charbroiled 8-ounce Filet Mignon
\$39

PAN SEARED SALMON

Atlantic Salmon Pan Seared with a White Wine Lemon Butter Sauce
\$28

PRIME NEW YORK STRIP

Grilled and Seasoned, 14-ounce New York Strip Smothered with Sautéed Onions
\$38

CHICKEN PICATTA

Chicken breast, sliced, dredged in flour, browned, with a lemon, butter and caper sauce.
\$22

THAI VEGETARIAN STIR FRY

Seasonal Fresh Vegetables Sautéed in a Mild Curry Sauce on Top of a Bed of Rice
\$18

CHILEAN SEA BASS

Blackened and Pan Seared with a Pineapple, Jalapeno, Cilantro, and Honey Salsa.
Market Price

SURF & TURF

Grilled 6oz Beef Tenderloin and 3 Sautéed Jumbo Tiger Shrimp
\$45

BLACKENED PACIFIC SWORDFISH

8-ounce Center Cut Carefully Seasoned, topped with a Sauce of Smoked Tomatoes, Lemon Juice and Capers
\$28

RED SNAPPER

Pan Seared and served with a Dill Cream Sauce
\$27

WHOLE PORK TENDERLOIN

Roasted, Sliced and Drizzled with an Apple Bourbon Glaze
\$26

PRIME RIB

14-ounce Cut Seasoned with Herbs and Rubbed with Mustard, Slow-Roasted, served with Horseradish Cream Sauce and Au Jus
\$35

PASTA PRIMAVERA

Capellini Pasta with Artichoke, Tomato, Red Onion, Broccoli, Sweet Basil, Garlic, tossed with Lemon, Olive Oil & White Wine
\$18



THEMED BUFFETS

A minimum of 30 guests are required for buffets.

ALL ENTREES SERVED WITH A GARDEN SALAD WITH TWO DRESSING OPTIONS,
ONE VEGETABLE, ONE SIDE AND WARM ROLLS WITH WHIPPED BUTTER.

BACKYARD BBQ

Grilled Hamburgers and Grilled Chicken
with Potato Salad, Creamy Cole Slaw,
Kettle Chips, Sliced Cheddar, Swiss &
Pepper Jack Cheeses
\$20

MESQUITE SMOKED BBQ

Slow Smoked Ribs or Pulled Pork and
Home Smoked Chicken with Baked Beans,
Herb Roasted Red Potatoes, Corn on the
Cobb, Coleslaw, Cornbread Muffins.
\$26

ITALIAN BUFFET

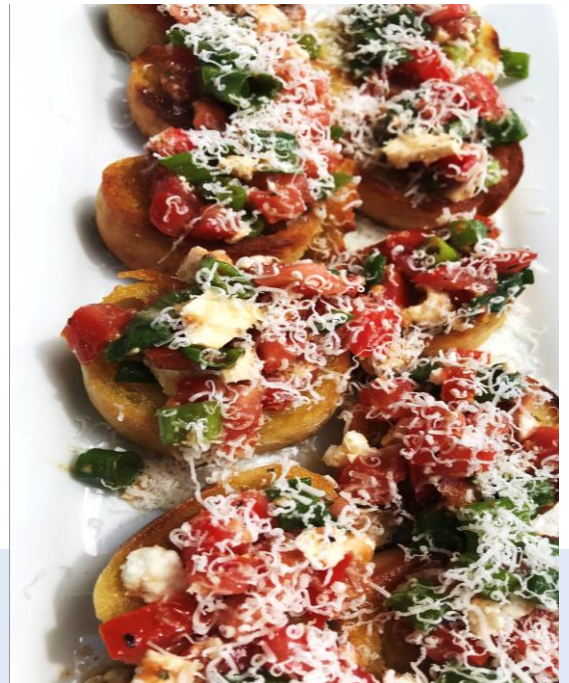
Traditional Chicken Marsala, Pork
Scallopini, Penne with Alfredo or Marinara
Sauce, Bruschetta, Roasted Italian
Vegetables.
\$26

MEXICAN BUFFET

Seasoned Ground Beef, Seasoned Chicken
with Taco Shells and Flour Tortillas served
with Cheddar cheese, Guacamole, Sour
Cream, Salsa, Shredded Lettuce, Diced
Tomatoes, Jalapeños, Diced Onions and
Black Olives. Beef and Cheese Enchiladas.
Refried Beans, Spanish Rice and Chips and
Salsa.
\$20

SEAFOOD BUFFET

Homemade Clam Chowder, Salad Niçoise,
Rice Pilaf, Cocktail Shrimp, Lemon Dill
Baked Perch Filets, Fried Oysters, Grilled
Tuna with Balsamic Onions and Peppers,
with One Vegetable and One Side.
\$34



DINNER BUFFETS

A minimum of 30 guests are required for buffets..

ALL ENTREES SERVED WITH A GARDEN SALAD WITH TWO DRESSING OPTIONS,
ONE VEGETABLE, ONE SIDE AND WARM ROLLS WITH WHIPPED BUTTER.

ONE ENTRÉE - \$24 TWO ENTREES - \$30

CHICKEN MARSALA

Golden Pan-Fried Chicken Cutlets
and Mushrooms in a
Rich Marsala Wine

CHICKEN PARMESAN

Hand-breaded Chicken Breast
Topped with Mozzarella Cheese
and Marinara

CHICKEN CAPRESE

Seasoned and Grilled Chicken
Breast Topped with Tomatoes and
Mozzarella

CHICKEN FLORENTINE

Pan Seared Chicken Breast served
with a Spinach and White Cream
Sauce

PORK CHOP

Seasoned and Char-Grilled, Topped
with a Honey Mustard Cream
Sauce

FLANK STEAK

Marinated and Cooked Medium
Rare, Thinly Sliced with Natural Au
Jus

BEEF BURGUNDY TIPS

In a Burgundy Cream Sauce served
over Egg Noodles

BLACKENED MAHI MAHI

Topped with a pineapple salsa

TILAPIA

Pan Seared and Topped with Pineapple,
Jalapeno, Cilantro and Honey Salsa

SEAFOOD SAFFRON RISOTTO

Tender Arborio rice tossed with surimi crab,
bay scallops, mussels, shrimp, smoked
tomatoes, and peas

PASTA PRIMAVERA

Tender penne pasta tossed in a light lemon
cream sauce with parmesan cheese fresh
herbs and seasonal fresh vegetables

PAN SEARED SALMON +\$4

Served with a white wine lemon butter sauce

BLACKENED SALMON +\$4

Prepared with a house smoked tomato,
shrimp and Chablis sauce

PRIME CUTS

PRIME NEW YORK STRIP +\$12

14oz NY strip seasoned and grilled to a perfect
medium rare then smothered with sauteed onions

PRIME FILET MIGNON +\$15

6oz filet mignon cooked medium rare

SPECIALTY STATIONS

\$50 Chef fee

CARVED PRIME RIB

Seasoned with herbs and rubbed with mustard, slowly roasted, and served with horseradish cream sauce and au jus
+\$10



CARVED BEEF TENDERLOIN

Served with a brandy sauce
+\$15



VEGETABLES

Grilled Asparagus

Green Beans with Bacon

Roasted Italian Vegetables Medley

Roasted Root Vegetables Medley

Candied Baby Carrots

Steamed Broccoli with Parmesan

Steamed California Medley

Roasted Brussel Sprouts

Garlic scented sautéed Spinach

Vegetable Ratatouille

SIDES

Herb Roasted Red Potatoes

Buttermilk Whipped Potatoes

Au Gratin Potatoes

Roasted Fingerling Potatoes

Spanish Style Rice

Wild Rice Pilaf

Mushroom Risotto

Duchess Potatoes

Citrus Couscous

Loaded Baked Potato (plated only)

SPECIALTY DESSERTS

Please choose one selection per event.

\$7

CARAMEL APPLE CHEESECAKE

Creamy Cheesecake Combined with the Pleasant Tartness of Fall Apples with the Buttery Sweetness of Caramel

BLUEBERRY WHITE CHOCOLATE CHEESECAKE

Moist Chunks of Vanilla Bean and Sweet Swirls of Berry Compote Paired with Creamy White Chocolate Cheesecake

CARROT CAKE

Delicious Moist Cake Loaded with Shredded Carrots, Pecan Pieces and Crushed Pineapple. Filled and Iced with a Decadent Cream Cheese Frosting

CHOCOLATE FUDGE CAKE

Two Layers of Chocolate Devil's Food Cake, Filled and Iced with a Rich Fudge Icing

FUDGE DIVINE LAVA CAKE

Warm Chocolate Cake with Melt in your Mouth Chocolate Fudge Filling

SWEETS TABLE

Eclairs, Cream Puffs, Petit Fours, Mini Cupcakes, Cookies and Brownies

ASSORTED CUPCAKES

\$5

ICE CREAM SUNDAE BAR

Toppings include: Chocolate Syrup, Caramel Syrup, Crushed Oreo's, Mini M&M's, Chocolate Chips, Sprinkles, Maraschino Cherries, Whipped Cream



BAR & LIQUOR OPTIONS

CASH BAR

Individual guests pay for all beverages. There is no additional charge to the host of the event. This is an attractive option if there are only a few guests that prefer to drink.

BEER & WINE OPEN BAR

Includes: draft beer, bottled beer and house wines (Chardonnay, Pinot Grigio, Cabernet, Merlot, and Pinot Noir).

\$8 per person for the first hour
\$4 per person for each additional hour

Once the pre-determined time limit has been reached on any Open Bar package, a Cash Bar, as previously described, will go into effect and guests will be responsible for the payment of their own beverages.

DELUXE OPEN BAR

Includes: draft beer, bottled beer, house wine as well as: Platinum X Vodka, Beefeater Gin, Peach Schnapps, Don Q Rum, Dewar's Scotch, Benchmark Bourbon, Jim Beam Bourbon, Margaritaville Tequila, and Seagram's 7 Whiskey.

\$11 per person for the first hour
\$6 per person for each additional hour

PREMIUM OPEN BAR

Includes: draft beer, bottled beer, house wine as well as: Tito's Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Red Scotch, Crown Royal Whisky, Jose Cuervo Gold Tequila.

\$13 per person for the first hour
\$7 per person for each additional hour



EXTRAS

TENT & DANCE FLOOR RENTAL

A dance floor may be rented, and the prices vary according to the size. Tent rentals and outside tables and chairs may be arranged through the club at the expense of the event host.

ICE SCULPTURES

Available for decoration or a focal point for food displays. Clam Shell Ice Sculpture for a seafood display is \$600. A custom Ice Sculpture or lighted Ice Sculpture price is based on size.

CHEF ATTENDANTS

\$50 per Chef Attendant for 2 hours.

LINENS

The Sagamore Club is pleased to offer a variety of linen selections for your event.

DECORATIONS

To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Our Event Coordinator will assist with the details and can provide you some advice for planning, centerpieces, room setup, and overall logistics to ensure a successful event. You may start decorating your event two-hours prior to the scheduled event start time.

ENTERTAINMENT

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content. We have several contacts within the entertainment industry that we can use to assist you in booking the entertainment. Wedding favors, photographers and videographers will be the responsibility of the host.



FOOD AND BEVERAGE GUIDELINES

All food and beverage consumed onsite must be purchased through the Sagamore Club with exception of specialty desserts such as wedding cakes, birthday cakes and mints. Due to health regulations, leftovers may not leave the premises.

All Indiana State liquor laws, including but not limited to drinking age, will be observed and enforced, and The Sagamore Club staff reserves the right to refuse service to anyone not abiding the law. Any guest(s) attempting to serve alcohol in violation of the liquor laws, or The Sagamore Club's policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from The Sagamore Club premises. No alcoholic beverages will be served without valid identification. Only one drink may be served per person at any one time.

Any person attempting to serve an alcoholic beverage to a minor will be asked to leave the premises.

The consumption of alcoholic beverages by a minor is a serious violation of state and federal laws and will be treated as a crime. Our staff is fully trained to ask for age identification from any person who appears to be under the age of 21 and is trying to obtain alcohol. We ask that you inform any guests who may be under the legal drinking age of our policy.

GUARANTEE AND CANCELLATIONS

To Secure Date: \$1000 deposit
Signed contract with preliminary count

Final Menu Selections: Must be submitted two-weeks prior to the event
(to ensure availability of desired menu items)

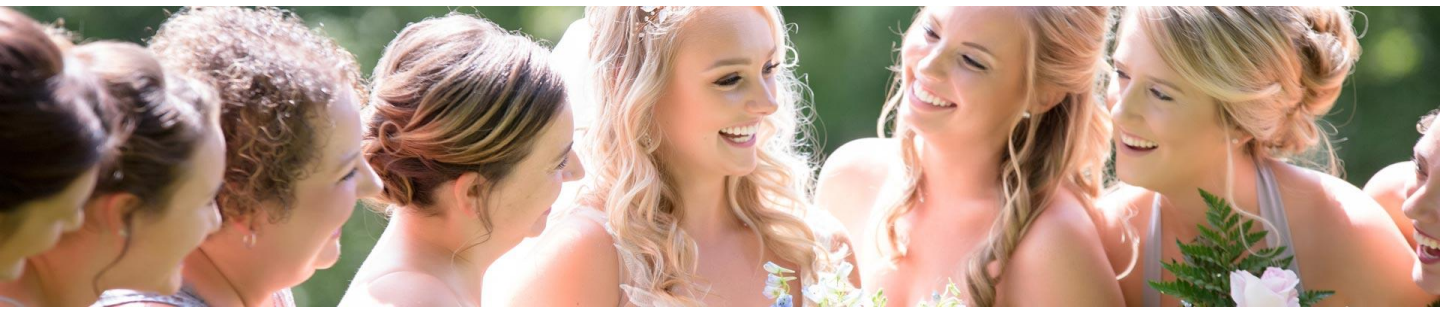
Final Headcount: Must be submitted one-week prior to event
(you will be invoiced based on this headcount)

If we do not receive a final count, we will charge according to your preliminary count.

* Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit.

The event bill will be based on the final count given by the host and will be due two (2) business days prior to your event.

We accept Cash, Checks, Visa, MasterCard and American Express. Pre-payment installments are welcome as long as invoice amount is received prior to the two business days. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.



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Linda James, Director of Food and Beverage