

MAY-JULY 2026

FORT WAYNE, INDIANA

# Sycamore Hills Golf Club

It's time  
to start  
**THE  
PARTY**

---

**COURSE UPDATE**

PAGE 12

**NEW FACE AT THE TURN**

PAGE 14

**KIDDIE KORNER**

PAGE 20

**SWING INTO SPRING**

PAGE 26

COVER PHOTO BY: JIM MANDEVILLE

# Hours of Operation

## **BUSINESS OFFICE**

---

Monday–Friday 9:00AM–4:00PM

## **WINE ROOM**

---

By Reservation

## **GRILL ROOM**

---

### **MAY 1–JULY 31**

Monday CLOSED

Tuesday–Saturday 11:00AM–9:00PM

Sunday 10:30AM–8:00PM

---

## **GOLF SHOP**

---

### **MAY 1–MAY 14**

Monday 12:30PM–7:00PM

Tuesday–Friday 8:00AM–7:00PM

Saturday–Sunday 7:30AM–7:00PM

---

### **MAY 15–MAY 30**

Monday 12:30PM–7:30PM

Tuesday–Friday 7:30AM–7:30PM

Saturday–Sunday 7:00AM–7:30PM

---

### **JUNE 1–JULY 31**

Monday 12:30PM–8:00PM

Tuesday–Friday 7:30AM–8:00PM

Saturday–Sunday 7:00AM–8:00PM

---

## **GOLF COURSE**

---

### **MAY 1–MAY 14**

Monday 1:00PM–DUSK

Tuesday–Sunday 8:30AM–DUSK

---

### **MAY 15–JULY 31**

Monday 1:00PM–DUSK

Tuesday–Sunday 8:00AM–DUSK

---







11836 Covington Road  
Fort Wayne, Indiana 46814  
sycamorehillsgolfclub.com

## CONTACT

Front Desk 260-625-4324  
Dining Reservations 260-625-4324  
Golf Shop 260-625-4397  
Grounds Department 260-625-4551

## TEAM DIRECTORY

Christopher Hampton  
*General Manager/COO*  
champton@sycamorehillsgolfclub.com

Tim Frazier  
*PGA Head Golf Professional*  
tfrazier@sycamorehillsgolfclub.com

John "JT" Thompson  
*Course Superintendent*  
jthompson@sycamorehillsgolfclub.com

Maria Santel  
*Clubhouse Manager*  
msantel@sycamorehillsgolfclub.com

Aaron Ruble  
*Executive Chef*  
aruble@sycamorehillsgolfclub.com

Rebecca Admire  
*Director of Special Events*  
radmire@sycamorehillsgolfclub.com

Reid Morris  
*Assistant Clubhouse Manager*  
rmorris@sycamorehillsgolfclub.com

Kylie Mapp  
*Assistant Clubhouse Manager*  
kmapp@sycamorehillsgolfclub.com

Morgan Faull  
*Director of Retail*  
mfaull@sycamorehillsgolfclub.com

Gage Tefft  
*PGA Lead Assistant Golf Professional*  
gtefft@sycamorehillsgolfclub.com

Meggie Flanigan  
*First Assistant Golf Professional*  
mflanigan@sycamorehillsgolfclub.com

Lisa Kolbasky  
*Office Manager*  
lkolbasky@sycamorehillsgolfclub.com

Sue Manor  
*Club Bookkeeper*  
smanor@sycamorehillsgolfclub.com

FROM THE GENERAL MANAGER

# MOMENTUM: THE ROAD TO JUNE AND JULY



Dear Sycamore Hills Family,

As the calendar turns to May, the energy at Sycamore Hills is palpable. Our grounds are lush, our dining rooms are bustling, and there is a distinct sense of momentum as we head into one of the most exciting stretches in our club's history.

We were thrilled to officially open Turning Point recently, made all the better by having our new lead, Abby Revel, at the helm. Abby's passion for hospitality is evident to anyone who has visited the turn this spring, and we are proud to feature her in this edition's Team Member Spotlight. Please give her a warm welcome when you see her.

Of course, the pristine conditions we are enjoying are a testament to the tireless work of John Thompson and his entire grounds team. We are incredibly fortunate to have a superintendent of John's caliber; his expertise and dedication to Sycamore Hills ensure that we remain one of the premier golf experiences in the country.

Looking ahead to June, the eyes of the golf world will be on us as we host the 2026 Rolex Girls Junior Championship. This is a significant milestone for our club, and while preparations are well underway, there are still ways for you to get involved. We have great opportunities remaining for volunteers to witness these future stars up close, and limited spots are still available for Monday's Junior-Am. Scan the QR code to easily register for either—I hope to see a strong membership presence supporting this elite event.



Our commitment to the future of the game doesn't stop there. I was recently speaking with our Assistant Professionals, who were beaming as they shared the record enrollment numbers for our Junior Golf programs. Seeing the next generation of golfers embrace the game here at Sycamore Hills is a reminder that the future of our club remains exceptionally strong.



On the social side, it has been wonderful to see the Overlook in full swing. There truly isn't a better dining room view in

the state of Indiana, and seeing so many of you enjoying the atmosphere and our updated menu tells us that everyone is just as excited as we were to reopen that space.



As you plan your summer, please mark your calendars for our signature Independence Day celebrations. Our Red, White, and Boom celebration will take place on Friday, July 3rd, followed by our Club Anniversary tournament on the afternoon of July 4th.

In addition to our summer festivities, I want to thank everyone for their patience during our recent clubhouse floor replacement project. Finally, a special thank you to those who have already stepped up to host AJGA officials for the Rolex Girls Junior Championship—your hospitality is what truly defines our Sycamore Hills community.

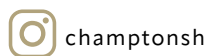
Warmest Spring Regards,

**CHRISTOPHER HAMPTON**

GENERAL MANAGER/COO

260-625-3089

[champton@sycamorehillsgolfclub.com](mailto:champton@sycamorehillsgolfclub.com)



# Let's Give A Warm *Sycamore Hills* *Welcome* To Our Newest Members

## LOCAL

Ryan & Michelle Covington  
*Protective*  
(p) 630-945-1970 (w) 331-627-4563

Jeffrey & Kim Terrill  
*Miller Arnold & Terrill*  
(p) 260-420-7777

## SOCIAL

Shawn Campbell & Freda Jiang  
*Dekko*  
(p) 812-786-0784

Barbara Choka-Snider & John Snider  
(p) 260-466-2258

Debra & Clement Galliard  
*Rye City School District*  
(p) 260-414-2600

Joe & Kristen Colley  
*Park Plastic Products*  
(p) 260-704-0056 (w) 260-459-1074

Ehren Schouweiler  
(p) 260-414-2600

## JUNIOR

Kevin & Ari Bowser  
*Bowser Family Dentistry*  
(p) 574-215-6544 (w) 260-424-6031

Lexus Hosier & Michael Makris  
*Do-It Best*  
(p) 765-228-6867 (w) 260-748-5300

## CORPORATE

Benjamin & Tiffany Batt  
*Phillips Financial*  
(p) 260-433-9054 (w) 260-420-7732

David & Holly Leininger  
*Star Financial Bank*  
(p) 260-705-5530 (w) 260-467-5559

## NATIONAL

Scott & Jamie Wenclewicz  
*Scott Wenclewicz Insurance Group*  
(p) 317-496-5884 (w) 317-350-1598



---

SAVE THE DATE

---

**BLESSINGS IN A BACKPACK**  
**CELEBRITY CHEF**  
**DINNER**

TUESDAY, SEPTEMBER 8

---

**RESERVATIONS NOW OPEN**

SCAN THE QR CODE BELOW

---

ALL PROCEEDS FROM THE FUNDRAISER WILL  
BENEFIT THE FORT WAYNE CHAPTER OF  
BLESSINGS IN A BACKPACK, INC.



BROOKE WILLIAMSON  
Los Angeles Chef, Restaurateur,  
and Cookbook Author

# MEET OUR CELEBRITY CHEF:

## BROOKE WILLIAMSON

Born and raised in Los Angeles, California, Brooke Williamson has carved out a résumé full of leading roles and professional achievements, such as winning Bravo's "Top Chef" Season 14, being crowned the first winner of Food Network's "Tournament of Champions," participating as one of the three titans on the cut-throat competition, "Bobby's Triple Threat" on Food Network, and most recently, debuting her first cookbook in November 2024: *Sun-Kissed Cooking: Vegetables Front & Center*. Beginning her career at the young age of 17, Williamson always wanted to be a chef for as long as she can remember. "I love creating things that make people happy, and I've found that food genuinely does that," she explains.

Williamson began her culinary career as a teacher's assistant at the Epicurean Institute of Los Angeles, followed by securing her first kitchen position as a pastry assistant at Fenix at the Argyle Hotel, under the tutelage of Michelin-starred Chef Ken Frank. Her undeniable star quality and concentrated creative energy brought her to Chef Michael McCarty's nationally acclaimed restaurant Michael's of Santa Monica, where she worked her way up from line cook to being their youngest sous chef. Desiring to travel and experience other restaurants, Williamson later staged at the renowned Daniel restaurant by Chef and Owner Daniel Boulud in New York City. Two years later, Williamson was appointed her first executive chef position at the notable Los Angeles restaurant Boxer. Following that, she opened the Brentwood eatery Zax as Executive Chef, where she began to develop her signature California-inspired cuisine—infused with local ingredients, global flavors, and centered around the idea that simplicity goes a long way. While at Zax, she also met her business partner Nick Roberts.

The two opened their first independent venture together a couple years later, Amuse Café in Venice, followed by Beechwood restaurant soon after, earning them the title of "Rising Star Chefs" from StarChefs in 2004. In 2014, the duo debuted their unique, beloved four-in-one-concept, Playa Provisions, featuring a grab-and-go marketplace, King Beach; an artisanal ice cream shop, Small Batch; a seafood dining spot, Dockside; and an intimate whiskey bar, Grain. Their other Southern California restaurant ventures—Hudson House in Redondo Beach, The Tripel in Playa del Rey, and Da Kikokiko in Playa Vista—unfortunately fell victim to the COVID-19 pandemic, and closed in 2020.

When not in the restaurant kitchen, Brooke can often be found on network television. Williamson won Bravo's "Top Chef" Season 14 in Charleston in March 2017 and a few years prior was a runner-up on "Top Chef" Season 10 in Seattle, which catapulted her career. She's also participated on other national shows like Bravo's "Top Chef Duels," Esquire network's "Knife Fight" (where she took home the win), and Food Network's "Guy's Grocery Games" and "BBQ Brawl" as a recurring judge. Most recently in 2022, Brooke was the West Coast captain on Food Network's "Beachside Brawl," and she also participates as one of the three titans on "Bobby's Triple Threat" on Food Network (alongside Tiffany Derry and Michael Voltaggio).

During her day-to-day operations, she works alongside Roberts creating new menus and running the front and back-of-house of Playa Provisions; takes her talents on the road to local and national food events and festivals such as Coachella, The Food & Wine Classic in Aspen, New York City Wine & Food, The Food Network South Beach Wie & Food Festival, Outstanding in the Field, and more; and regularly participates in philanthropic efforts with No Kid Hungry.

When she finds time outside of cooking, Brooke stays active by running, playing tennis, and spending time with her son, Hudson.



FROM THE PROFESSIONAL STAFF

## FROM THE GOLF SHOP: SETTING THE STAGE FOR THE 2026 SEASON



Dear Members,

Welcome to the 2026 golf season! My staff and I are very excited to have the winter months behind us, and we are looking forward to seeing each of you at the Club. I am happy to report that nearly the entire Golf Shop Operations team is returning for 2026. We are currently finalizing our new hire for the Director of Locker Room Services. The staff and I had a productive winter planning and putting all the details together for this golf season. We have many events planned for creating special memories for you, your families, and your guests.

Membership continues to be as strong as I have seen in my 28 years as your Head Golf Professional! As mentioned in recent years, when the season kicks off and you are at the Club more often, you will see some new faces. Ownership and management staff ask our members to carry on our proud club tradition and healthy Midwestern club culture by taking a moment to introduce yourself to new faces and being open to inviting them to play in your golf groups.

With the kickoff of the new golf season, it is always good to review our golf course care policies. Golf Course Superintendent John Thompson and his team do a tremendous job ensuring ultimate course conditions, and we ask each member to complement their pride in Sycamore Hills Golf Club with their own course care habits. I think we have all heard the saying, "Leave the golf course in at least as good of condition as you found it." This is a "high bar" to achieve due to JT and his crew's superb work, but we ask that you please participate in the following ideals when playing:

- Follow the golf car rule of the day.
- Please replace your divots. If the divot is not replaceable, please fill and smooth it with sand.
- Please repair your ball marks (and any others that you may see).
- Please rake the bunker after use by entering and exiting at the shallowest spot.

Additionally, please keep in mind that as a club, we are continuing our focus on raking bunkers with the goal of leaving them in at least as good of condition as they were found. When raking bunkers, the proven best method is to keep the rake handle low to the ground and push the sand away from you. Please rake the club impact location and all of your footprints as you rake your way out of the bunker.

For the practice facilities, please keep golf cars on the path at all times. When hitting practice range balls, JT is emphasizing taking straight lines for divots. This means when you hit a shot, place the next ball immediately behind the divot and repeat this so a narrow, straight line is formed. This is proven to repair the turf most

efficiently. If a square patch of turf is taken during a practice session, depending upon the size, it may not grow back for the entire golf season. Lastly, keep in mind our premium range balls are for range use only. Range balls are not allowed to be taken from the range and, especially, are not to be used on the golf course.

The game of golf continues an incredible period of explosive growth. This growth is terrific, especially since it appears to be happening across all generations and varied "walks of life." With this explosion, there is a divergence between traditional golf ideals and the more modern goals of making golf a fun, outdoor activity. At Sycamore Hills, we are fortunate to be a club full of members who love the game and, in doing so, respect not only the course and facilities, but also their fellow members.

Although we have had a good history with golf etiquette, "times are a-changing" in the golf world regarding what is accepted—particularly when we look at golf attire and the influx of Bluetooth speakers. The core of who we are at Sycamore Hills will never change, especially when we always put the whole of the Club first rather than personal agendas.

I think it's important for everyone to occasionally refresh themselves on the Club policy for attire when visiting both the practice facilities and the golf course. For easy access, I have provided the "Requested Attire" section from the Golf Guidelines of our new Member Handbook below:

- Appropriate golf attire is required for all players on the golf course and practice facilities.
- For men: Shirts with a collar and sleeves, slacks, and appropriate-length golf shorts. Hats will be worn facing forward; shirts must be tucked in with a belt. Please remove hats for "under roof" dining areas. Hats are permitted in the Golf Shop, Turning Point, Golf Academy, and Locker Room.
- For women: Golf-length skirts, slacks, shorts, and collared shirts with or without sleeves. Women may wear hats facing forward anywhere on the property.
- Denim is not permitted for men or women on the golf course or at practice facilities during the season.

Bluetooth speakers are becoming commonplace on the golf course. At Sycamore Hills, these speakers are allowed and are sold in the Golf Shop. The key to a

considerate environment with a Bluetooth speaker is volume control. The easiest rule of thumb is that the golfer should enjoy the speaker while in the golf car, but those ten yards or more away should not be able to hear it.

Pace of play is also a form of etiquette. Please remember our monitored pace of play is four hours and fifteen minutes for eighteen holes as a foursome. This breaks down to two hours and five minutes per nine, with five extra minutes allotted for the turn. Always be respectful of your fellow members. If there is open room ahead of your group, please allow faster players to play through. If a staff member approaches your group to discuss pace of play, please remember they are directed to ensure groups are adhering to these guidelines.

Sycamore Hills Golf Club has prided itself since day one on offering a world-class experience. In 2026, we will return to a club focal point that took a step backward during COVID-19: we strive for each member and guest to have a complete SHGC experience each time they visit. This season, we are emphasizing our policy that all members and guests must change their shoes in the Locker Room. Our next Director of Locker Room Services will be ready, willing, and more than capable of making each person's visit more enjoyable by following this policy. Thank you in advance for your cooperation.

Beyond club policy, I have some safety information to share. The golf car storage area in the basement is restricted to employees only. I know you may sometimes forget items in your golf bag; however, the floor in this area becomes extremely slick, especially when wearing golf shoes. Please do not enter this area; instead, have a Sycamore Hills team member help you retrieve your items.

In the event of a medical emergency, please call the Golf Shop or Clubhouse immediately. A staff member will contact medical assistance and provide immediate support. The Club has two defibrillators (AEDs) on property. During the summer months, one is located in the Turning Point Grill. In the off-season, that unit is moved to The Golf Academy. The Clubhouse has a defibrillator year-round in the Mail Room.

Lastly, regarding golf cars: please understand you must have a valid driver's license to operate (including steer) a golf car. This is a requirement of our club insurance policy. For everyone's safety, please refrain from encouraging anyone without a valid driver's license to operate a vehicle.

The caddy program at Sycamore Hills has been part of our culture since our inception. The Club has been a member of the Western Golf Association since 1989, supporting the WGA Evans Scholars program. This scholarship is for deserving young men and women who are at the top of their academic class, have an impeccable caddy record, and have a household financial need. We have been fortunate to boast 26 Chick Evans Caddy Scholars over the years. As we begin the 2026 season, please keep the WGA Evans Scholars in mind for tax-deductible donations, and please consider supporting the program by taking a caddy during your next round.

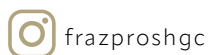
Finally, we are excited to be hosting the AJGA Girls Rolex Championship from June 15-18. This is one of the most prestigious junior championships in the world and will feature the top 72 ranked girls globally. You will see tomorrow's LPGA superstars firsthand. Our goal is to conduct the best championship these elite players have ever experienced, and we need your help with volunteering and financial support. When you see club emails asking for help, please consider contributing to this fantastic event.

It is a new year with so many exciting adventures ahead! Thank you for being an integral part of what makes Sycamore Hills Golf Club such a special place.

Best regards,



**TIM FRAZIER**  
 PGA HEAD GOLF PROFESSIONAL  
 260-625-3104  
 tfrazier@sycamorehillsgolfclub.com



SYCAMORE HILLS GOLF CLUB HOSTS:

# LADIES INVITATIONAL

## SYCAMORE DERBY

\$350 PER PLAYER

WEDNESDAY, JULY 29

**Welcome Soiree** 6:00PM-8:00PM  
 in the Veranda

It's Race Day! Come dressed to impress and enjoy cocktails, hors d'oeuvres, and live entertainment!

THURSDAY, JULY 30

**Registration & Brunch** 10:30AM-11:45AM  
 at the Turning Point

**Steeplechase** 11:45AM-12:45PM

**Shotgun Start** 1:00 PM

Shamble-1 Best Ball Gross & Net

**Dinner & Awards** Following Play



REGISTER USING ANY METHOD



**MEGGIE FLANIGAN**  
 260-625-3258  
 mflanigan@sycamorehillsgolfclub.com



**THE GOLF SHOP**  
 260-625-4397  
 golfshop@sycamorehillsgolfclub.com



**Golf Genius**  
 golfgenius.com

"By far, the best  
course and experience  
in the Midwest."

Sycamore Hills Golf Club  
MEMBER



"Everything here is  
done at an incredibly  
high level."

Sycamore Hills Golf Club  
MEMBER

## COURSE UPDATE: SPRING 2026



Dear Members,

The old adage, "April showers bring May flowers," is certainly holding true this spring in Northeast Indiana. After the drought of 2025, the recent rain is a welcome sight. From March through April, the course has received nearly 10 inches of rainfall—about 4 inches above the seasonal norm. We are finally beginning to chip away at the 12-inch deficit left behind by last year's dry spell.

It is fantastic to see golfers back on the fairways. I truly appreciate the positive feedback regarding our winter projects. Aside from the course conditions, the most frequent question I get is, "How are the eagles?" I'm happy to report they are back! Mom is currently on the nest with Dad standing guard nearby; we are expecting a new hatch any day now.

### TREE MANAGEMENT & COURSE PLAYABILITY

We tackled a significant amount of tree work this past winter. While some years focus on pruning, this year involved more strategic removals to restore the course's original design.

#### 12th Green & 13th Fairway:

Many of you have noticed changes to the walnut and the massive cottonwood.

#### Restoring the Line:

Satellite imagery revealed the cottonwood had grown 30–40 feet in the last decade alone. For those who remember the course in the 1990s, there was once a clear shot to the green that had become completely obstructed.

#### Strategy:

Despite the work, the 13th remains a challenge. A drive down the left side of the fairway still offers your best approach angle.

### INNOVATION AT THE PRACTICE FACILITY

Keep an eye out for our new autonomous ball picker and mower at the driving range. Through a partnership with Toro, Sycamore is transitioning to robotic turf management.

#### The Picker:

Capable of collecting 15,000–20,000 balls per day, automatically docking to unload before returning to work.

#### The Mower:

Unlike older "random path" robots, this unit operates in a precise pattern and can adjust cutting heights on the fly.



**Efficiency:**

Traditionally, mowing the range requires six mowers once a week. These units will reduce labor, fuel costs, and equipment wear while providing a more consistent, manicured look.

**THE FUTURE OF TURF TECH**



In February, Thomas, River, and I attended the Golf Industry Show in Orlando. The surge in "Smart Turf" technology—from drones to plant health scanners—is incredible.

We are particularly excited to announce a three-month trial of SKIM Turf Management starting May 1.

**How it works:**

Every day at noon, satellite imagery scans our greens, tees, and fairways. It analyzes moisture levels, nutrient status, and disease pressure.

This data allows us to be surgical with our irrigation and product applications. Even in water-abundant Indiana, our goal is maximum efficiency and peak playing conditions.

There is a great deal of momentum behind our team this year, and we can't wait to see you out there.

See you around the course,

*John Thompson*

**JOHN THOMPSON**  
GROUNDS SUPERINTENDENT  
260-625-4551  
jthompson@sycamorehillsgolfclub.com

jtsycamore jtgolfsuptshgc



SYCAMORE HILLS GOLF CLUB HOSTS:

# Get Ready GOLF CLINIC

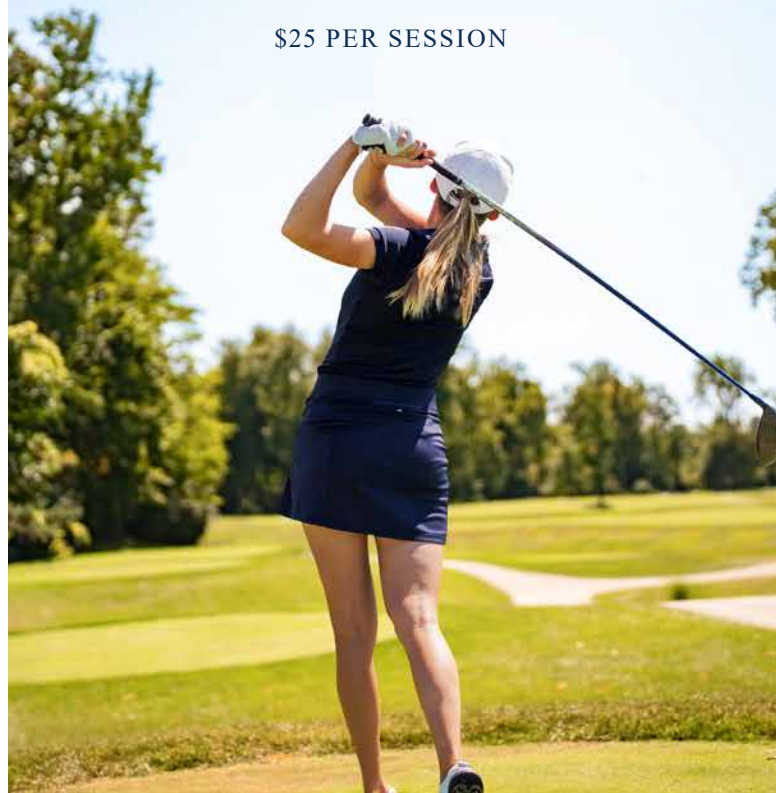
LADIES-ONLY

4 FRIDAYS IN MAY

May 1 | May 15 | May 22 | May 29

5:30PM–6:30PM

\$25 PER SESSION



REGISTER USING  
ANY METHOD



**MEGGIE FLANIGAN**  
260-625-3258  
mflanigan@sycamorehillsgolfclub.com



**THE GOLF SHOP**  
260-625-4397  
golfshop@sycamorehillsgolfclub.com



**Golf Genius**  
golfgenius.com

## TEAM MEMBER SPOTLIGHT: ABBY REVEL



At Sycamore Hills Golf Club, we are incredibly fortunate to offer a facility as unique and vibrant as the Turning Point. We recognize that when you're making the turn, high-quality cuisine, efficient beverage service, and a seamless overall experience are essential to your round.

This winter, we found the perfect leader to elevate those standards: Abby Revel. Abby, alongside a dedicated and talented team, is committed to providing the exceptional service our membership deserves. This season, she is introducing several exciting enhancements, including:

**A Refined Coffee Program:**

High-quality brews to jumpstart your back nine.

**Signature Family Recipes:**

Bringing a personal, "home-cooked" touch to our menu selections.

**Renewed Energy:**

An unmatched level of enthusiasm for hospitality and service.

We believe this will be the best year yet for the Turning Point. Below, Abby shares a bit about her background and her vision for the upcoming season. After reading her interview, we're confident you'll be just as excited as we are to see her in action!

**REID MORRIS:**

**TELL US A LITTLE ABOUT YOURSELF?**

**ABBY REVEL:**

Hi, my name is Abby Revel. I'm 22 years old and was born and raised in Fort Wayne by grandparents. I graduated from Snider High School in 2022 and enjoy doing anything outside, especially with my dog Blaze.



**REID MORRIS:**

**HOW DID YOU HEAR ABOUT SYCAMORE HILLS?**

**ABBY REVEL:**

I found out about Sycamore Hills Golf Club through Chris Hampton. I was the general manager of Dunkin' Donuts, and he was one of our regulars that came through almost daily. Not just any regular—he would order a large ice tea or cold brew with a sippy lid. You knew that was him! After 2 years at Dunkin', I wanted to step away from fast food, but knew I still wanted to be in an industry with customer service. I mentioned this to Chris, and he offered for me to come talk to him at the Club. I knew during the first interview I wanted to be here.

REID MORRIS:

**WHAT ARE SOME THINGS THAT YOU LIKE ABOUT SYCAMORE HILLS?**

ABBY REVEL:

I would say my all-time favorite thing so far is the people! Either member or coworker, everyone here has made me feel so welcome. I love the experience the members have and all their relationships with the team as well as the relationship I've built so far with some members.

REID MORRIS:

**IS THERE ANYTHING YOU PLAN ON BRINGING TO TURNING POINT THAT YOU THINK WILL EXCITE THE MEMBERS?**

ABBY REVEL:

Yes, actually, this year we've added a few different things. I've brought my coffee skills here, and we will be offering cold brew with different flavors and homemade cold foam. We also now have egg salad, and this one is special to me because it's my family's recipe. But overall, I know this year's service will be top notch and I hope to bring a whole new experience for TP.

REID MORRIS:

**DO YOU HAVE ANY LAST WORDS FOR THE MEMBERSHIP?**

ABBY REVEL:

I'm just really excited to experience a full summer here at Turning Point. I hope to see everyone this year, golf or social members that doesn't matter here at TP—I hope to see everyone.



*Congratulations*  
to Sycamore Hills' Server  
Pam Durdahl, who recently  
celebrated her 55th wedding  
anniversary with her  
husband Joe!



## SUMMER IN THE HILLS IS RIGHT AROUND THE CORNER



Dear Members,

Welcome to the best Season of the year at Sycamore Hills!

As we head into another exciting season at Sycamore Hills, we are thrilled to welcome you back for a summer filled with exceptional dining and memorable events. Our team has curated a lineup of experiences designed to bring members together while showcasing the very best of what the Club has to offer.

We are also incredibly proud to introduce our new a la carte dinner menu and refreshed specialty cocktail program, both thoughtfully designed to highlight the flavors of the season. There is something especially wonderful about experiencing these new offerings from the reopened Overlook—taking in the beautiful surroundings and watching fellow golfers finish their rounds right from your seat. It truly is great to be back in the full swing of things!

### AROUND THE CLUB

Be sure to stop by Turning Point throughout the season, where we are happy to welcome back Abby Revel. Abby is looking forward to reconnecting with familiar faces and ensuring every visit is as enjoyable as ever. We are also pleased to introduce several new team members at Turning Point who are eager to meet our membership and enhance your experience.

Additionally, a true fan favorite—the Pimento Cheese Sandwich—will be available in our Grab-and-Go section inside the Turn. It is the perfect quick, delicious bite to enjoy during your round.



### UPCOMING EVENTS

We kick off the season with our Kentucky Derby Celebration on Saturday, May 2. Join us in a la carte for a complimentary bourbon tasting accompanied by light hors d'oeuvres. We encourage you to wear your most festive Derby attire (don't forget your best hat!) and cheer on your favorite horse. Special Derby-themed dinner features will also be available for those looking to continue the evening with a classic, Southern-inspired menu.

For those who enjoy culinary creativity, we are bringing back a member favorite! Join us Tuesday, May 12 for our Sushi Cooking Class. This hands-on experience features expert instruction from Chef Chien—perfect for refining your skills or simply enjoying an evening of great food.

## WINE & SPIRITS

Wine enthusiasts will have several opportunities to indulge this summer:

### Dominus Annual Release Party

Friday, May 29: This complimentary event features a selection of wines from the latest Dominus release paired with live music.

### Cellar Sale

Friday, June 19: This is the perfect opportunity to stock up for the summer with specially priced selections from the Sycamore Hills Vault.

### Stag's Leap Wine Dinner

Wednesday, July 15: A curated pairing experience that promises an unforgettable evening of exceptional wines and culinary artistry. Seats are limited; please call Lisa at the Front Desk to reserve your spot.

Our new Coravin wine selections, curated by Beverage Specialist Alexis Robbins, offer a diverse and exciting range of varietals:

### Chimney Rock Elevage Blanc

White Blend, 2023, Napa Valley

Vibrant with aromas of fresh peach and white nectarine, highlighted by delicate notes of jasmine, brioche, and caramel.

### Tenuta IL Poggione

Brunello di Montalcino, 2020, Tuscany

A very intense, persistent nose with red fruit notes. Warm and balanced with velvet-smooth tannins.

### Nickel & Nickel "John C. Sullenger Vineyard"

Cabernet Sauvignon, 2022, Napa Valley

Palate-driven notes of juicy black cherry, rich tobacco, spicy anise, and a touch of toast, enhanced by a lively yet balanced acidity.

We look forward to another incredible season. I am truly grateful for our membership and deeply appreciate your continued support and enthusiasm for the Club.

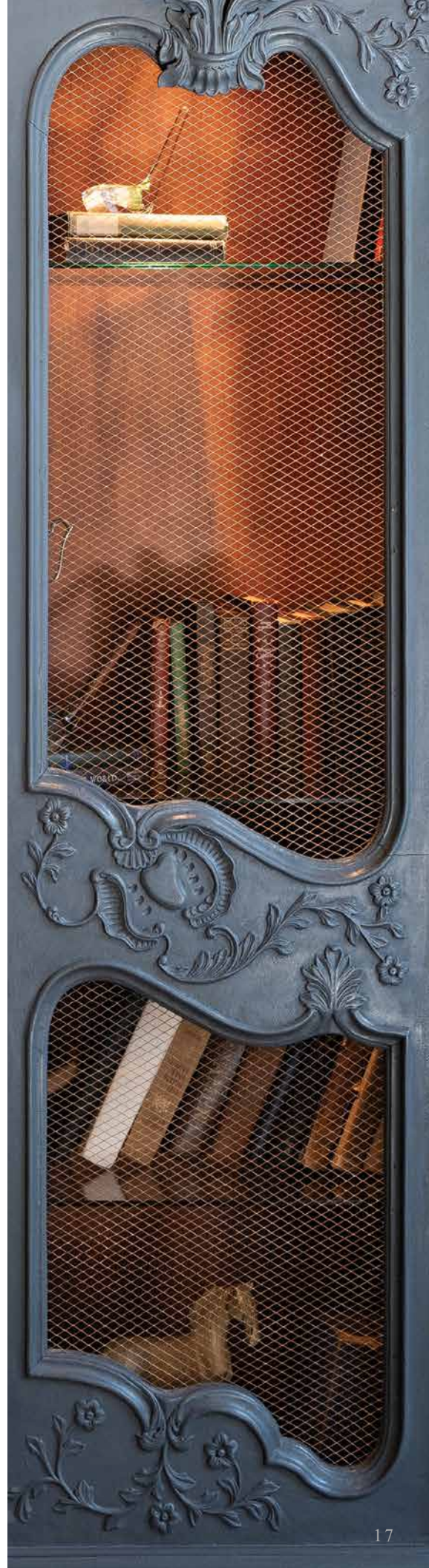
Sincerely,



MARIA SANTEL  
CLUBHOUSE MANAGER

260-625-4324

[msantel@sycamorehillsgolfclub.com](mailto:msantel@sycamorehillsgolfclub.com)



---

SUNDAY, MAY 10

---

# Mother's Day Brunch Buffet

**RESERVATION REQUIRED**

SEATINGS AT 10:30AM & 1:30PM

**Adults \$50 | Kids 10-14 \$30 | Kids 6-9 \$18**

**Kids 5 & Under FREE!**







DOMINUS

*Dominus*

*Napa Valley*

2025

*Christian Moneix*

ESTATE BOTTLED

ALC. 14.5% BY VOL - 750 ML

NAPA VALLEY RED WINE  
CONTAINS SULFITES - PRODUCED AND BOTTLED BY  
DOMINUS ESTATE, YOUNTVILLE, CALIFORNIA, U.S.A.

FRIDAY, MAY 29

6:00PM–8:00PM

*Dominus*  
ANNUAL  
RELEASE  
PARTY

COMPLIMENTARY

Enjoy live music and a variety of wines featuring  
Dominus Estate's Annual Release.



# Kiddie CORNER

## **MAGICAL MOMENTS, MOMS, & MARC'S ARK: SUMMER AT THE CLUB**

BY: ASSISTANT CLUBHOUSE MANAGER, KYLIE MAPP

I hope you are enjoying the start of a beautiful spring season at the club!

We're delighted to share that our recent Royal Tea Party was a magical success. The clubhouse was filled with laughter, creativity, and plenty of royal charm as our young members enjoyed treats, tea, and time spent with our close friends, Princess Belle and Princess Tiana. It was truly a joy to see so many smiling faces.

Looking ahead, we're excited to continue offering fun, family-friendly experiences for everyone to enjoy!

### **MOM & ME BAKING CLASS**

Join us on Sunday, May 3, just in time for Mother's Day. Led by our Pastry Chef, Leah Peterson, this hands-on experience invites moms and their little ones to create sweet treats side-by-side.

### **FAMILY NIGHT AT THE TURNING POINT PATIO**

Kick off summer on Friday, June 12. Enjoy a relaxed evening featuring backyard games, delicious food, and fun for all ages.

### **MARK'S ARK**

On June 14, we welcome Mark's Ark to the Club for an exciting and educational animal experience. This interactive event is always a favorite among our younger members.

### **BINGO BRUNCH**

Finally, mark your calendars for Sunday, July 26. Gather the family for a lively morning of friendly competition, great food, and fun prizes.

We look forward to seeing you and your families at these upcoming events as we continue to create memorable experiences here at the Club.



SUNDAY, MAY 3

CLASS STARTS AT NOON



# Mommy & Me Baking Class

**\$20 PER CHILD**

Decorate cookies with Chef Leah,  
and make a craft for mom!



FRIDAY, JUNE 12

4:30PM-7:30PM

# Family Night

ON THE  
Turning Point Patio

Join us for a BBQ buffet and family-friendly games!

**\$35 PER ADULT | \$20 PER CHILD\***

\*14 and under



SUNDAY, JUNE 14

SHOW STARTS AT 12:30PM

# Mark's Ark

**\$15 PER CHILD**

Enjoy a live showcase of exotic animals including  
a Ball Python, Leopard Gecko, Lionhead Rabbit,  
plus more, followed by a delicious lunch buffet!



SUNDAY, JULY 26

BUFFET STARTS AT 11:30AM

# Bingo Brunch

**\$30 PER ADULT | \$20 PER CHILD**

Join us for a delicious brunch buffet followed by bingo  
starting at 12:30PM! Fun prizes for kids and adults!



All Ages  
Welcome

FROM THE KITCHEN

## SEASONAL EVOLUTION: THE 2026 CULINARY OUTLOOK



Dear Sycamore Hills Family,

Spring has a way of resetting everything—in the kitchen just as much as outside. As the season starts to open up, I always find myself leaning into that shift: cleaner flavors, lighter touches, and

ingredients that don't need much to shine.

With this latest menu refresh, that's exactly where our focus has been. We're working with what's coming into its own right now—fresh produce, balanced proteins, and dishes that feel a little more alive on the plate. The goal hasn't changed, but the approach continues to evolve: keep things seasonal, thoughtful, and worth coming back for.

There are three dishes I'm especially excited about this spring. Making an appearance a bit earlier than usual, the Ahi Tuna Duo highlights the bold, clean flavors of Peruvian Nikkei cuisine. Our Pasta Primavera leans into the brightness of the season while also showcasing pasta made in-house with our extruder. And the Sablefish moves in a more Asian direction this year, paired with enoki mushrooms we're now sourcing locally from Myzel Risin. As always, I encourage you to explore the menu and let us know what stands out.

Last month, I had the opportunity to attend the Club + Resort Chef to Chef Conference at The Broadmoor. It was a valuable few days spent learning, exchanging ideas, and connecting with chefs across the industry. A few things that stuck with me: working with ingredients like shio koji to build deeper flavor, continuing to invest in developing young leaders, and staying sharp with how quickly global food trends are moving. Those takeaways are already finding their way into how we operate day to day—both in the food and in the team behind it.

Chef Jae Jae returns for her eighth season at Sycamore Hills and third as Sous Chef, continuing to lead our Banquet and Event operations. Her organization, attention to detail, and composure under pressure make her an essential part of what we do, and I'm excited to see her continue to elevate our events throughout the 2026 golf season.



Chien Ho is back for his third season with us—and second as Sous Chef—leading the À la Carte team. His creativity and drive continue to push our menu forward, and his influence will be clear across our seasonal offerings. We're also welcoming Alex Ridge as our Roundsman this year, a role similar to a junior sous chef. He's eager, focused, and already showing strong potential as an important piece of this team.

In addition, we've brought in a new group at Turning Point this season. You'll see Abby, Addy, Alexis, and Madyn in action, working hard to make sure your experience matches the setting. And if you're grabbing something quick—keep an eye out for the pimento cheese sandwich in the grab-and-go.

The momentum in our culinary program continues to build. I'm proud of the consistency, the effort, and the care this team brings every day, and we're looking forward to a season full of great food, strong service, and a lot of memorable moments.

Looking forward to seeing you around the club—and at the table.

Warmest Regards,

*Aaron Ruble*

AARON RUBLE  
EXECUTIVE CHEF

260-625-4324

[aruble@sycamorehillsgolfclub.com](mailto:aruble@sycamorehillsgolfclub.com)



**SOURCE:**

Estate Grown, Stags Leap District

**VARIETAL COMPOSITION:**

85% Petite Sirah, 15% other varieties

**VINIFICATION:**

Aged in 100% American Oak barrels for 13 months (28% new)

**ALCOHOL BY VOLUME:**

14.1%

WEDNESDAY, JULY 15  
COCKTAILS AT 6:00PM | DINNER AT 6:30PM

# *Stags' Leap* Wine Dinner

Join us for a five-course culinary and wine experience featuring pairings from Stags' Leap.

\$175 PER PERSON

RESERVE  
TODAY!  
Limited Seating



"The team at the Club made us feel like the most important people there."

Sycamore Hills Golf Club  
GUEST



"We focus on the small details to make a big difference."

Sycamore Hills Golf Club  
TEAM MEMBER



FROM THE GOLF SHOP

## SWINGING INTO SPRING!



Dear Sycamore Hills Members,

The course is open, so let's play some golf! What better way to kick-start your season than refreshing your closet with some new golf gear? Or better yet, as our General Manager, Chris Hampton, says, "Some Sycamore swag!" We are elated to bring your favorites back into the shop and hopefully surprise

and get you excited for some new brands and products this season.

To get the season going, I would like to share that our very own Hannah Partain has proudly been promoted from Golf Shop Sales Associate to Merchandiser's Assistant. Many of you have seen or interacted with Hannah over the past year in the Golf Shop. She has done a great job; because of that and her growing interest in the merchandising world, it was a clear choice for me to move her up the ranks. Please congratulate Miss Hannah next time you see her in the Golf Shop as she takes on her new role!

Rain, rain, go away! I know it's said, "April showers bring May flowers," but boy oh boy, we better be swimming in petals come May with all this rain! Speaking of rain, have you checked out the Golf Shop's supply of rain gear? We are proud partners with some of the best of the best in the industry. To start at the top, we carry a large stock of jackets, pullovers, and pants from the esteemed Zero Restriction and FootJoy. Most of you are familiar with the high-quality work that FootJoy provides, so I will give a quick overview of Zero Restriction, which has been part of the Golf Shop for just shy of a year.

Zero Restriction started in 1991 in a barn, believe it or not! It all came from a frustrated golfer who wanted more movement from rain gear—making it so flexible that there would be "Zero Restriction." From there, ZR has been worn by the best of the best, including Payne Stewart. His iconic moment of cutting the sleeves off his Zero Restriction rain jacket in the 1999 U.S. Open led to the popularization of the half-sleeve rain pullover many see today. In 2015, Zero Restriction became the official outfitter for the Solheim Cup team, and finally, at the request of Tiger Woods, it became the Preferred Outerwear Provider for the Presidents Cup in 2019. With a long history of quality and trust from the greats, Zero Restriction is a perfect addition to any golfer's wardrobe. We carry both men's and ladies' rain gear and lifestyle apparel in the shop, so stop in today to see what we have for you!

Okay, so what is new? For our lovely ladies, we will introduce Sun Day Red for the first time this season. This will be a small drop with staple pieces that are perfect for the range, course, and more! With elevated fabrications and silhouettes, Sun Day Red is ready to impress women golfers of all skill levels. We are excited to see the feedback our ladies have for this new line. Have no fear, we will also have shipments from classics such as Adidas, Draw & Fade, RLX, and more!

For the first time in my tenure at Sycamore Hills Golf Club, I am beyond ecstatic to bring in jewelry for both women and men—yes, you read that right, men too! Now, as many of you know, I like to “vet” any new brand or company that we introduce to the Golf Shop. I am proud to say that at the 2025 PGA Merchandise Show, we came across Salty Cali and I bought my first piece: a simple pearl on a fine silver chain. When I say that I have worn that necklace almost every day for the last 14 months, I would not be exaggerating. Not only has it lasted, but it looks just like the day I bought it. This is how I knew that Salty Cali would be a brand I could proudly share with the members of Sycamore Hills.

Who is Salty Cali? They come to us from the Golden State of California! This women-owned and operated business offers a beautiful variety of delicate, high-quality, everyday-wear jewelry. For our ladies, we will have a large selection of necklaces, bracelets, and earrings. For our gentlemen, the Salt & Grit line consists of heavy metal chains and bracelets that are the perfect accessories for every day.

Finally, I would like to end my newsletter where I usually start it. I want to extend a huge thank you to all who joined our Pre-Purchased Credit program! This is something we take pride in offering our membership, and the support you give is felt. I would also like to thank all those who helped with our Annual Ladies Fashion Show. Our Clubhouse staff is amazing in all they do, and without their support, we would not be able to host such wonderful events. I would also like to thank all our models and, of course, all those who attended!



Until next time, swinging into Spring!



**MORGAN FAULL**  
DIRECTOR OF RETAIL

260-625-4021

[mfaull@sycamorehillsgolfclub.com](mailto:mfaull@sycamorehillsgolfclub.com)

  [shgc\\_golf\\_shop](https://twitter.com/shgc_golf_shop)





## SYCAMORE HILLS LUXURIOUS COTTAGES

Located adjacent to the practice putting green on the first tee, two 3700 square foot golf cottages are available for Members and their guests for overnight accommodations. Each cottage contains four bedrooms with king-size beds and four private bathrooms. Entertainment areas include plush leather furniture, large flat-screen televisions, lounge area, exterior deck, pool table, poker table, utility kitchen, and a fitness and media room.

**APRIL 1–OCTOBER 15**  
 \$900 per night (plus 15% tax)

**OCTOBER 16–MARCH 31**  
 \$500 per night (plus 15% tax)  
*Excludes holiday weekends*

### AMENITIES

4 King Sized Bedrooms	Spacious Kitchen & Bar	Bedroom Balconies	Office Room
4 Private Baths	Pool Table	Exercise Room	Complimentary Snacks

**CONTACT LISA FOR MORE INFORMATION**  
 260-625-4324    [lkolbasky@sycamorehillsgolfclub.com](mailto:lkolbasky@sycamorehillsgolfclub.com)





# MAY 2026

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

					1	2 KENTUCKY DERBY EVENT
3 COOKIE DECORATING CLASS	4 CLUBHOUSE CLOSED	5 TACO TUESDAY	7	8 MEN'S OPENING DAY	9	
10 MOTHER'S DAY BRUNCH	11 CLUBHOUSE CLOSED	12 LADIES' OPENING DAY SUSHI CLASS	13 SOUTH AFRICAN WINE TASTING	15	16 OLDE BUDDY MATCH	
17	18 CLUBHOUSE CLOSED	19 BURGERS & BOURBON	21 MEN'S SPRING MEMBER/GUEST	22	23 SPANISH WINE TASTING	
24 SMOKER FEATURES	25 * Memorial Day * 6-6-6 GOLF TOURNAMENT AND SMOKER FEATURES	26 PIZZA & PINTS	27	28 COUPLES' SIP & CHIP	29 Dominus ANNUAL RELEASE PARTY	30 31

EVERY TUESDAY  
PLAY STARTS AT 5:00PM  
FOLLOWED BY DINNER

# mahjong night

RESERVATION REQUIRED

SATURDAY, MAY 2

5:00PM-7:00PM

# Kentucky Derby EVENT

Wear a festive hat and root on your favorite horse  
while enjoying race-day dinner features.



Complimentary  
Bourbon Tasting  
& Hors D'oeuvres  
in À la Carte

TUESDAY, MAY 5

5:00PM-9:00PM

# TACO Tuesday

\$5 À LA CARTE TACOS

Complimentary Tequila Tasting



TUESDAY, MAY 12

STARTS AT 6:00PM

# SUSHI CLASS

\$45 PER PERSON



WEDNESDAY, MAY 13

5:30PM-7:30PM

# South African Wine Tasting

COMPLIMENTARY



SATURDAY, MAY 23

5:30PM-7:30PM

# Spanish Wine Tasting

COMPLIMENTARY



ALL DAY SUNDAY & MONDAY

MAY 24 & 25

# Memorial Day Smoker Special

\$30 PER PERSON

1/2 Rack of Smoked Ribs, Baked Beans, Smoked Cheddar Mac, Corn on the Cob, Jalapeño Cornbread



TUESDAY, MAY 19

4:30PM-9:00PM

# Burgers & Bourbon

\$12 SINGLE

\$16 DOUBLE

\$18 TRIPLE

Complimentary Bourbon Tasting in À la Carte

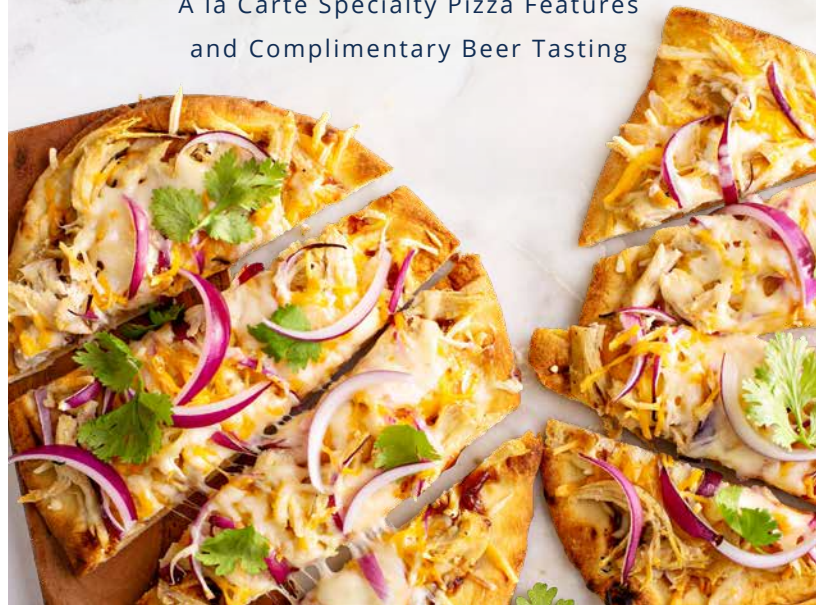


TUESDAY, MAY 26

5:00PM-8:00PM

# PIZZA & PINTS

À la Carte Specialty Pizza Features and Complimentary Beer Tasting



# JUNE 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 CLUBHOUSE CLOSED	2 National LADIES' GOLF DAY MEN'S LEAGUE BEGINS	3 	4	5	6
7 	8 CLUBHOUSE CLOSED	9  	10 WOK WEDNESDAY	11 COUPLES' NINE & DINE	12 BACKYARD BBQ AT THE TURNING POINT	13 JUDGEMENT OF PARIS WINE TASTING
14 MARK'S ARK SUNDAE SUNDAY 	15 ROLEX GOLF JUNIOR CHAMPIONSHIP	16 ROLEX GOLF JUNIOR CHAMPIONSHIP	17 ROLEX GOLF JUNIOR CHAMPIONSHIP	18 ROLEX GOLF JUNIOR CHAMPIONSHIP EUCHRE NIGHT	19 WINE TASTING FISH FRY FRIDAY 	20 ANNUAL CELLAR SALE 
21 FATHER'S DAY FEATURES	22 CLUBHOUSE CLOSED	23 	24 	25 THE INVITATIONAL PRACTICE ROUND 	26 THE INVITATIONAL ROUND ONE	27 THE INVITATIONAL
28 	29 CLUBHOUSE CLOSED	30 				

JOIN US FOR  
**EUCHRE!**

EVERY THIRD THURSDAY  
 OF EVERY MONTH

Play starts at 6:00PM with a break for dinner.

CALL THE CLUB TO RECEIVE YOUR  
 EUCHRE SIGN-UP APP CODE

260-625-4324

WEDNESDAY, JUNE 10

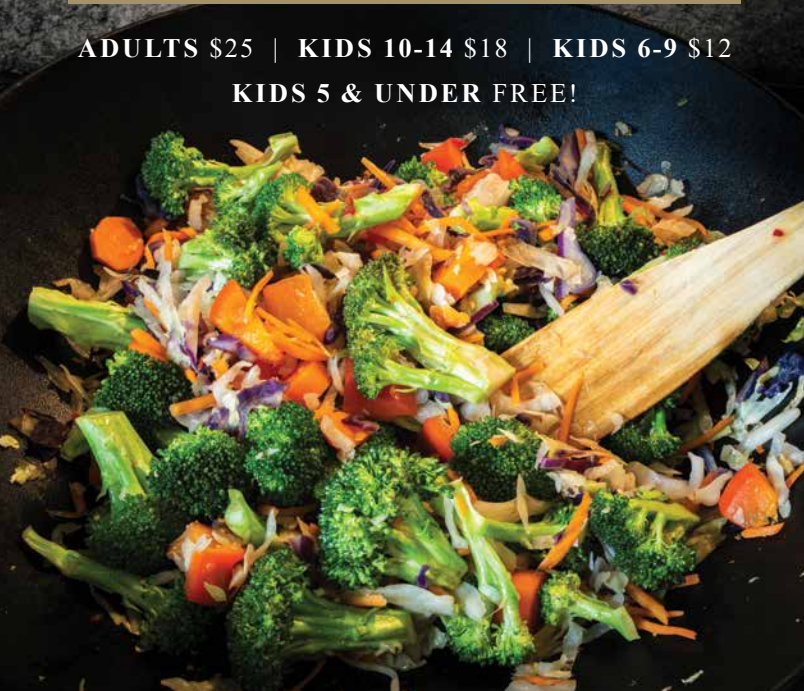
5:00PM-8:00PM

# Wok Wednesday

ALL-YOU-CAN-EAT

ADULTS \$25 | KIDS 10-14 \$18 | KIDS 6-9 \$12

KIDS 5 & UNDER FREE!



SATURDAY, JUNE 13

5:30PM-7:30PM

# Judgement of Paris Wine Tasting

COMPLIMENTARY

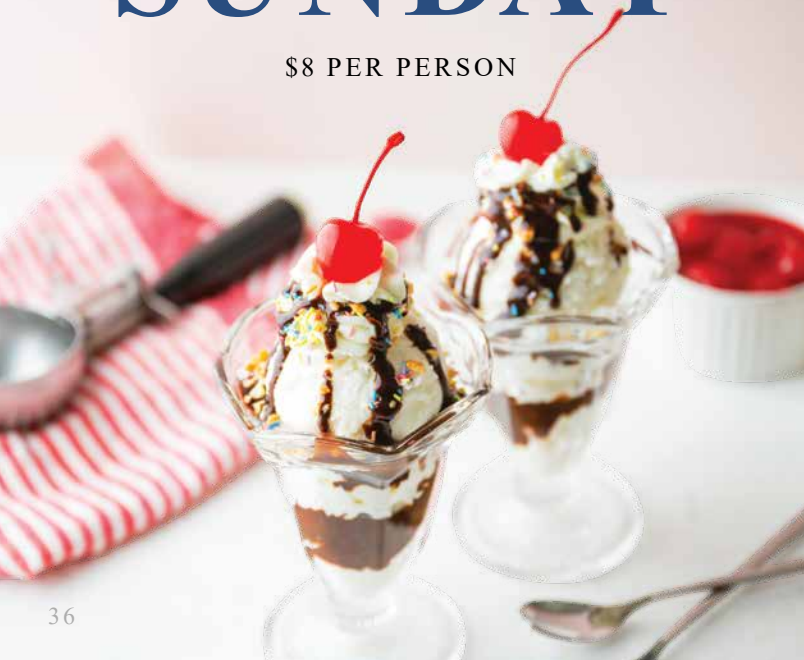


SUNDAY, JUNE 14

5:00PM-8:00PM

# SUNDAE SUNDAY

\$8 PER PERSON



FRIDAY, JUNE 19

5:00PM-8:00PM

# FISH FRY FRIDAY

WALLEYE, TIGER SHRIMP, CALAMARI

Coleslaw, Macaroni Salad, Waffle Fries

\$30 PER PERSON



---

SUNDAY, JUNE 21

4:30PM–8:00PM

---

# Father's Day Smoker Features

---

## FLANK STEAK

\$40 PER PERSON

Caramelized Peppers and Onions,  
Crispy New Potato Tostones,  
Chimichurri, Flour Tortilla

---

## 1/2 RACK OF SMOKED RIBS

\$30 PER PERSON

Mac & Cheese, Baked Beans,  
Corn on the Cob, Jalapeño Cornbread,  
Carolina Gold, Sycamore BBQ

---

FRIDAY, JUNE 19

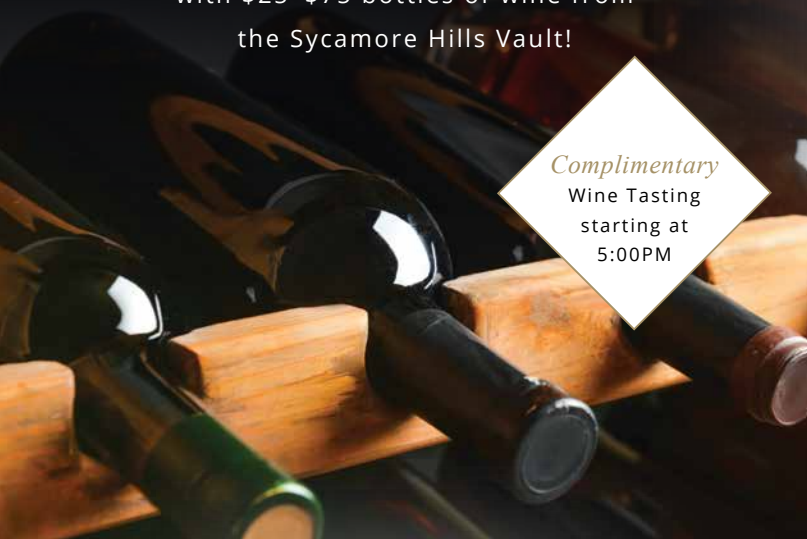
4:00PM-8:00PM

# CELLAR SALE

STOCK YOUR LOCKER FOR THE SUMMER

with \$25-\$75 bottles of wine from the Sycamore Hills Vault!

Complimentary  
Wine Tasting  
starting at  
5:00PM



WEDNESDAY, JULY 1

5:00PM-8:00PM

# Walleye Wednesday

\$30 PER PERSON

Two walleye fillets (sautéed, blackened, or fried) with soup or salad, roasted potatoes, green beans



FRIDAY, JULY 3

6:30PM-10:30PM

# RED, WHITE & BOOM!



ADULTS \$50 | KIDS 10-14 \$30 | KIDS 6-9 \$18  
KIDS 5 & UNDER FREE!



Buffet Dinner, Live Animals, Inflatables, DJ, and Fireworks!

MAKE YOUR RESERVATION TODAY!



FRIDAY, JULY 10

4:30PM-9:00PM

# Surf & Turf

5oz Black Angus Filet + South African Lobster Tail

or

5oz Elk Tenderloin + U8 Diver Scallops

with Lyonnaise Potatoes, Maitake Mushroom, Crispy Broccoli Floret, Fried Shallot

\$60 PER PERSON



# JULY 2026



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 WALLEYE WEDNESDAY JUNIOR CLUB CHAMPIONSHIP	2	3 RED, WHITE, & BOOM!	4 CLUB ANNIVERSARY
5	6 CLUBHOUSE CLOSED	7 	8 LADIES' 6-HOLE GUEST DAY	9 COUPLES' NINE & DINE	10 SURF & TURF NIGHT	11 STEEPLECHASE
12	13 CLUBHOUSE CLOSED	14 LADIES' 9-HOLE GUEST DAY	15 <i>Stags Leap</i> WINE DINNER	16 EUCHRE NIGHT	17 ITALIAN WINE TASTING	
19	20 CLUBHOUSE CLOSED	21 LADIES' MEMBER/MEMBER	22 SUMMER FUN CAMP	23 SUMMER FUN CAMP	24 SUMMER FUN CAMP	25 SENIOR CLUB CHAMPIONSHIP
26 SENIOR CLUB CHAMPIONSHIP BINGO BRUNCH	27 US SENIOR QUALIFIER CLUBHOUSE CLOSED	28 LADIES' Club Challenge	29 LADIES' INVITATIONAL	30 LADIES' INVITATIONAL	31	



FRIDAY, JULY 17

5:30PM-7:30PM

# ITALIAN WINE TASTING

COMPLIMENTARY



STAY UP-TO-DATE: FOLLOW SYCAMORE HILLS GOLF CLUB ON **LinkedIn**



11836 Covington Road  
Fort Wayne, Indiana 46814  
[sycamorehillsgolfclub.com](http://sycamorehillsgolfclub.com)