

MAY-JULY 2025

FORT WAYNE, INDIANA

Sycamore Hills Golf Club



Time to
pour up
**SOME
FUN!**

AWARDS WERE GIVEN

PAGE 4

SPRING REFRESHERS

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GOLDEN FLASH SIGHTING

PAGE 20

NEW BRANDS INCOMING

PAGE 22

Hours of Operation

BUSINESS OFFICE

Monday–Friday 9:00AM–4:00PM

WINE ROOM

By Reservation

GRILL ROOM

Monday Closed

Tuesday–Saturday 11:00AM–9:00PM

Sunday 11:00AM–8:00PM

GOLF SHOP & THE ACADEMY

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–JUNE 30

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–JUNE 30

Monday 1:00PM–Dusk

Tuesday–Sunday 8:00AM–Dusk





WELCOME, NEW MEMBERS!

SOCIAL

Josh & Holly Wenning
Southwest Allen County Schools
 (p) 260-416-8575 (w) 260-431-2051

SOCIAL

Kurtis & Chelsea Brown
Central Insurance
 (p) 419-796-0436 (w) 419-890-5527

SOCIAL

Ms. Desiree Fish
Roblox
 (p) 917-968-7988 (w) 917-968-7988

LOCAL

Dr. & Mrs. Harbinder Singh
Parkview Medical
 (p) 773-255-0015 (w) 260-266-2000

JUNIOR

Andrew & Abigail Ross
Bertsch Family Dentistry
 (p) 765-464-9533 (w) 260-637-4648

JUNIOR

Jadden Ousley & Riley Ott
American Marketing & Publishing
 (p) 574-870-2821

NATIONAL

Sarah Dusman
United States Golf Association
 (p) 260-417-1767 (w) 908-396-0129

REGIONAL

John Scot & Lisa Kay Lindsey
Eli Lilly and Company
 (p) 614-286-4442

CORPORATE

Sean & Annemarie Asiala
Edward Jones
 (p) 260-479-9382 (w) 260-625-5700



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TEAM DIRECTORY

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Head PGA Professional
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John "JT" Thompson
Course Superintendent
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Maria Santel
Clubhouse Manager
msantel@sycamorehillsgolfclub.com

Aaron Ruble
Executive Chef
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Laurel Pike
Pastry Chef
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Rebecca Admire
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Morgan Faull
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Gage Tefft
Lead PGA Assistant
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Meggie Flanigan
Assistant Golf Professional
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Lisa Kolbasky
Office Manager
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Sue Manor
Club Bookkeeper
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FROM THE GENERAL MANAGER

AWARDS, A NEW FACE, AND AN UPCOMING RETIREMENT



Dear Sycamore Hills Family,

We have so much fun news to share with you this month, highlighting the incredible talent within our Sycamore Hills family and welcoming a new addition to our team!

In January, Tim Frazier and his dedicated team were deservedly awarded the Merchandiser of the Year award for the Indiana section. Anyone who has strolled through our Golf Shop can attest to the outstanding presentation and curated selection. More than just outfitting you for the course, Tim and his team are committed to helping our members look their best in every aspect of their lives. It's a point of pride of mine during potential member tours to point out that Sycamore Hills boasts the most extensive ladies' apparel section I've seen in my career, spanning five Clubs. While other clubs might scale back different shop selections, Tim, Morgan Faull, and the entire team consistently go above and beyond to cater to our diverse membership. Congratulations on this well-earned recognition!

Our congratulations also extend to a familiar face who continues to shine! Former Sycamore Hills Lead Assistant Sabrina Bonanno, now the Teaching Professional at Salahee Country Club in Washington state, has been named the Assistant Professional of the Year for the Indiana section for her remarkable achievements last year. We all remember Sabrina's incredible performances, competing fiercely against both women and men. We are thrilled to cheer her on as she competes in the 2025 PGA Professional Championship at the PGA Golf Club in Port St. Lucie, FL, from April 27th to 30th. Go Sabrina!

Moving from the fairways to the fantastic flavors of our Club, we are incredibly proud to announce that Executive Chef Aaron Ruble has been recognized as one of the "40 Under 40" in the world of Club culinary by Club and Resort Chef Magazine! This prestigious recognition, now in its second year, highlights the brightest young talents in our industry. Chef Aaron, having just embarked on his first full season as our Executive Chef last year, wisely chose to focus on elevating our culinary program before seeking this accolade. We joked about waiting for the "30 Under 30" list, but this is a tremendous achievement! Congratulations, Chef! We eagerly anticipate the delicious innovations you'll bring to our membership in your second full season.

As our Club continues to thrive and grow, we're excited to introduce some new faces to our team. Many of you have already had the pleasure of meeting our new Assistant Professionals, Gage Tefft and Meggie Flanigan. And we have one more talented individual joining us soon! Recognizing the increased activity across both our golf operations and culinary services, particularly during our peak seasons (May-September and December), we identified the need for additional support

for our Clubhouse Leadership Team. Clubhouse Manager Maria Santel and Assistant Clubhouse Manager Reid Morris have been doing a fantastic job, but we knew an extra pair of hands would alleviate pressure and enhance our member experience.

In seeking the ideal candidate, my first call was to Mandy Ulicney, a former Club manager and Associate Professor at Kent State University's Hospitality and Event Management program. Before the holidays in 2024, Mandy enthusiastically recommended one of her top students, describing her as "the next Maria Santel." This impressive young woman, Kylie Mapp, has been balancing full-time studies with a full-time career, working her way up to Assistant Food and Beverage Manager at Fairlawn Country Club in Akron, Ohio, my hometown. I had the pleasure of meeting Kylie at the program's annual Friends and Family dinner and was immediately struck by her maturity and potential. Dennis Courtney, the General Manager at Fairlawn, echoed this sentiment. While understandably reluctant to lose Kylie, he recognized her ambition and the significant growth opportunity Sycamore Hills offers. In fact, he jokingly told me he believes he'll be working for Kylie one day!

Since the news of Kylie's move to Sycamore Hills broke, several Fairlawn members have reached out to our members with a consistent message: "You've got a really good one coming your way!" Kylie will be joining us in mid-May as a Co-Assistant Clubhouse Manager, working alongside Reid Morris under the leadership of Maria Santel. Please join us in extending a warm Fort Wayne welcome to Kylie! I would also be remiss without sending a special thank you to our Club ownership group for recognizing the need for this position and allowing us to bring aboard Kylie to join our team here at Sycamore Hills!

Turning to the golf course, we are incredibly fortunate to have a grounds crew led by our dedicated and talented Course Superintendent, John Thompson. John and his team work tirelessly year-round, and their commitment is never more evident than in the spring. The off-season checklist is extensive, but John and his team tackled it with their usual professionalism. When the early break in winter weather allowed us to consider an earlier course opening around the first of April, John didn't hesitate. I believe anyone who had the chance to play during those traditionally closed days would agree that the course was in impeccable condition, a true testament to the work ethic and high standards of our Grounds Department. Thank you, John and team!

Finally, I want to acknowledge a cornerstone of our Club, our dedicated Club bookkeeper, Sue Manor. Sue has

been an integral part of our Sycamore Hills family since November 2006. Over her remarkable tenure, she has worn many hats and has been a constant source of stability and knowledge. Each year, Sue and I discuss the upcoming year and her potential retirement plans. For the past six years, I've been delighted to hear her say she wants to spend another year "in the Hills." However, during our year-end conversation last year, Sue shared that this year would be different. She has given her official one-year notice of retirement. While she still loves her job and has the energy to continue, she feels it's the right time to dedicate more time to her family and friends as she approaches her 70th birthday. We are now in month four of the "Sue Manor retirement tour," and I wanted to inform our membership about this significant transition due to the vital role Sue has played for so many years. On a personal level, the bond between a Club GM and their Bookkeeper/Controller is unique and invaluable, and my relationship with Sue is no exception. She has become a dear friend and someone I rely on immensely. We will certainly celebrate



Sue and her contributions more formally as her retirement date approaches, but I wanted to give everyone ample time to express their gratitude for her 20 years of dedicated service to Sycamore Hills.


A season of fun and excitement is right around the corner. We look forward to seeing everyone here making incredible memories with friends and family at your home-away-from-home, Sycamore Hills Golf Club!

Warmest Spring Wishes,

CHRISTOPHER HAMPTON
GENERAL MANAGER/COO

260-625-3089

champton@sycamorehillsgolfclub.com

 [champtonsh](https://www.instagram.com/champtonsh)

 **#SYCAMOREPRIDE**



SAVE THE DATE

BLESSINGS IN A BACKPACK
CELEBRITY CHEF
DINNER

TUESDAY, SEPTEMBER 16

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.



MEET OUR CELEBRITY CHEF:

ANTONIA LOFASO



Chef Antonia Lofaso is the Executive Chef and Owner of three acclaimed Los Angeles restaurants—Black Market Liquor Bar (Studio City, California), Scopa Italian Roots (Venice, California), and DAMA (Downtown Los Angeles, California). Though diverse in cuisine and style, each of her restaurants combines deep-rooted, personal culinary traditions with the influence of her globetrotting adventures and formal French training.

Antonia is the current Co-Host of Food Network's Worst Cooks in America: Celebrity Edition: Heroes vs Villains and is widely recognized from Tournament of Champions (Seasons 1-5) and was a season five finalist, Host of Beachside Brawl, as well as recurring roles on Guys Grocery Games, and Supermarket Stakeout, Beat Bobby Flay, Chopped, as well as Bravo's Top Chef and CNBC's Restaurant Startup.

In addition to her thriving restaurant businesses and television career, Antonia is also an entrepreneur who has launched two highly specialized and successful business endeavors: Chefletics, an athletic-inspired line that has redefined the traditional fit and function of kitchen apparel, and Antonia Lofaso Catering which has executed high-end dining events for up to 2,000 people.



A FEW SPRING REFRESHERS AS WE HEAD OUT TO THE COURSE



Dear Members,

Welcome to the 2025 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. Our new Assistant Golf Professionals, Gage and Meggie, are settling in well, and I know Red is excited for some traffic in the Locker Rooms. 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 27 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 around the club. Ownership and management staff ask for everyone to continue our proud club tradition with a healthy mid-western club culture. Please take a moment to introduce yourself to new faces and be open to inviting them to play in your golf groups.

With the kick-off 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 to ensure ultimate course conditions, and we ask each member to complement their pride in Sycamore Hills Golf Club with their 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 the point is to please participate with 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.

This last course care point above will be a facility focus for the season as directed from ownership. We will be monitoring play as normal, but taking extra care to remind members to rake bunkers with a goal in mind to leave the bunker in at least as good of condition as 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.

The game of golf continues an incredible period of explosive growth. This growth is terrific, especially since it appears to be happening with all generations and varied "walks of life." With this explosion, there is a divergence between traditional golf ideals

and the more modern goals of just making golf a fun, outdoor activity. At Sycamore Hills, we are fortunate with being a golf club full of Members who love the game of golf and, in doing so, respect not only the course and the facilities, but also their fellow members.

Although we have had a good history with golf etiquette, "times are a-changing" in the golf world with 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 and not personal agendas.

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

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 tucked in with a belt. Please remove hats when inside 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 property. *Denim is not permitted for men or women on the golf course.*

Bluetooth speakers are becoming commonplace on the golf course. At Sycamore Hills, these speakers are allowed and sold in the golf shop. The key to a considerate environment with a Bluetooth speaker is the volume control. The easiest way to consider volume control is the golfer should enjoy the speaker while in the golf car, but those ten yards or more away should not be able to hear the speaker.

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 the pace of play guidelines mentioned above.

Sycamore Hills Golf Club has prided itself since day one on offering a world-class golf and culinary experience. Additionally, we have been fortunate to have so many wonderful members and talented staff. The staff challenge themselves each day to offer the best member and guest experience possible. In 2025, we will return to a club focal point that took a step back during COVID-19. We strive for each member and guest to have a complete SHGC experience each time they visit the club. This season, we are returning to our policy that all members and guests must change their shoes in the Locker Room. Red is 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 club safety information to share. The golf car storage area in the basement is restricted to employees only unless a special club event invites members into the area. I know you sometimes forget items in your golf bag or golf car. The floor in this area becomes extremely slick at times, especially if you are wearing golf shoes. Please do not enter this area, but have a Sycamore Hills team member help you with items that need to be retrieved.

In the event of a medical emergency, please call the Golf Shop or Clubhouse immediately. A staff member will contact medical assistance, and be of support immediately. The club has two defibrillators on property. During the summer months there is one located in the Turning Point Grill. Off season, the defibrillator in the Turning Point Grill is moved to The Golf Academy. The Clubhouse has a defibrillator year around in the Mail Room (small office behind the front desk).

Our last club safety topic relates to golf cars. Please understand you must have a valid driver's license to operate (including steer) a golf car. Many times, my staff and I witness young children steering and sometimes driving golf cars with their parents. This is very dangerous and is in violation of our club insurance policy. For everyone's safety, please refrain from

encouraging anyone without a valid driver's license to operate a golf car.

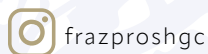
The caddy program at Sycamore Hills Golf Club has been a part of our culture since the inception of the club. The club has been a member of the Western Golf Association each year since 1989, supporting the WGA Evans Scholar program. This program is a caddy scholarship program for deserving young men and women who are at the top of their academic class, have an impeccable caddy record, and most importantly, have a household financial need. We have been fortunate to boast 26 Chick Evans Caddy Scholars over the years. As we begin the 2025 season, please keep the WGA Evans Scholar donation in mind as this is a tax-deductible donation, but also please consider supporting the caddy program by taking a caddy. Sycamore Hills Golf Club is an enjoyable walk, and getting to know the young men and women who caddy at the club is always fun.

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 a special place.

Best regards,



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



SYCAMORE HILLS GOLF CLUB LADIES GOLF

Hello Lady Golfers,

As the season quickly approaches, I am excited to be a part of such a welcoming and passionate group. Whether you are new to the club or have been here for years, I look forward to getting to know you, learning about your goals, and helping you get the most enjoyment out of your time on the course. Please don't hesitate to stop by the golf shop, say hello, or reach out with any questions. My door is always open, and I cannot wait to support you in every part of your golf journey!

Here is to a season full of birdies, laughs, and lasting connections.

Best regards,



MEGGIE FLANIGAN
ASSISTANT GOLF PROFESSIONAL
260-625-3104
mflanigan@sycamorehillsgolfclub.com

UPCOMING LADIES' EVENTS

Thursday, May 15	Ladies' Opening Day Ladies' 9-Hole League Begins
Wednesday, May 28	Mystery Play Travel Day
Wednesday, June 4	Ladies' 6-Hole League Begins
Thursday, July 24	Ladies' Member/Member
Wednesday, July 30	Ladies' Invitational Welcome Party
Thursday, July 31	Ladies' Invitational
August 8	Ladies' Club Championship

TUESDAY MORNING LADIES' CLINICS

10:00AM-11:00AM

Every Tuesday from May 13 until August 5

FRIDAY MORNING LADIES' GET READY CLINICS

8:30AM-10:30AM

May 23 | June 6 | July 11 | August 1



DID YOU KNOW?

THE SCOOP ON BUNKER WASHOUTS

FROM THE DESK OF CHRISTOPHER HAMPTON, GM/COO

Ever wondered why the course sometimes stays closed a bit longer after a really heavy downpour? Often, the culprit is something we call "bunker washout." Since you usually see the course after we've fixed it, let's talk about what that means.

WHAT'S A BUNKER WASHOUT?

It happens when we get a lot of rain very quickly. The force of the water washes the sand off the steep bunker faces and dumps it all in the bottom. Think of the picture we shared of the #9 greenside bunker—that's a classic washout. Lighter, steadier rain doesn't usually cause this kind of issue. Specific to the day that the picture was taken, we received an inch and a half of rain in a short 90 minute period.



WHY IT TAKES TIME TO FIX

Fixing washed-out bunkers is more involved than it might appear. It's a physically demanding task where our grounds crew uses shovels to manually move heavy, wet sand back into place on the bunker faces. There isn't a lot that is automated in this process; it's an all-hands-on-deck, manual effort. As a case in point, after the recent washouts (like by the 9th green), it required 96 person-hours (12 crew members working 8 hours) dedicated just to bunker repair to make them playable again.

WAIT! I THOUGHT OUR BETTER BILLY BUNKER SYSTEM HELPED WITH BUNKER WASHOUTS?

Does the Better Billy Bunker system prevent washouts? It significantly reduces them. Installed during our renovation, this system uses a water-permeable polymer liner that holds sand while letting water drain. While highly effective, extremely intense, short bursts of rain can sometimes overwhelm its capacity. Rest assured, without the Better Billy Bunker system, the bunker washouts we experience would be far more severe and frequent.

SAFETY FIRST: WHY WE CLOSE THE COURSE

You might ask, "Why not just play around the crew?" It really boils down to safety.

CREW SAFETY: It's dangerous for our team to work in bunkers with golf balls flying. Stopping for every group would make the long process even longer.

YOUR SAFETY: Washed-out bunkers are tricky. The sand is uneven, and the wet dirt underneath can be very slippery.

PATIENCE IS APPRECIATED

When we have a washout, getting the bunkers fixed is our top priority. Our grounds team works incredibly hard, often putting in long hours, to get the course ready for you. So, next time you hear "bunker washout" after a storm, please picture our crew hard at work. We appreciate your understanding and patience as we get things back in playing shape!

GROUNDS TEAM IS READY FOR AN INCREDIBLE GOLF SEASON



Hello Members,

Well, the 2025 golf season is officially open... kind of! Mother Nature didn't quite get the memo here in Fort Wayne, giving us a real mix of weather since opening day—one day it's 60 and sunny, the next it's snowing! Add to that a record 3.5 inches of rain in early April, and it's been tough not only for golfing but also for getting work done out on the course.

We're all hoping these April showers truly bring May flowers (and warmer golfing weather!). The tulips along the main drive have poked through and are just waiting for some sunshine to show their colors. I feel the same way about the course—it's ready to pop as soon as we get some consistent warmth and the soil temperatures climb!

WHAT'S HAPPENING ON THE MAIN PUTTING GREEN?

If you've been out, you might have noticed some off-color areas on the main putting green. That's where we applied a product called Poa Cure to target Poa annua (annual bluegrass). While Poa can survive low mowing, it struggles in summer heat and its spring seed heads mess with ball roll.

Did it work as planned? Yes, it definitely took out the Poa annua. Did I expect the voids to be quite so noticeable? Honestly, no. The persistent cool soil has meant nothing is really growing vigorously yet to fill things in.

But don't worry! Once things warm up, I have no doubt the desirable Bentgrass will fill these areas in quickly. My team has already seeded and topdressed these spots to give the new growth a head start. Our goal is a Poa-free surface there. Most importantly, it really hasn't affected how the ball rolls over these areas, and consistent ball roll is always goal number one.



GOOD NEWS: THE EAGLES ARE BACK!

It's great seeing members back, and the big question I keep getting is, "Are the Bald Eagles back?" Yes, they absolutely are! Around March 27th, my team noticed a lot of activity up in the nest – the eagles were clearly busy tending to what we assume were newly hatched eaglets! It was amazing to watch. Since then, you definitely know when it's feeding time, as they've been spotted bringing fish, squirrels, and more back to the nest.

One thing you might notice is that the nest is HUGE this year! It's gotten so big you can barely see the adults sitting in there sometimes, so spotting the babies might be tricky. These nests can weigh over two tons, and ours is getting impressive! This is their third season nesting here, and they look like they plan to stay.



OUR TEAM IS READY!

My team is excited for the season to truly kick off and for you to see all the hard work done over the winter. I'm thrilled to have such a great returning staff this year—so much so that for the first time in 7 years, I had a waiting list for summer help! We're also welcoming a very sharp and impressive intern from Purdue and two young local interns with a ton of potential from Carroll High School. Other than those three, everyone on the team has worked here before, some for many seasons through high school and college. It's great to have that experience come back year after year!

Hope to see you around the course soon!

Best,

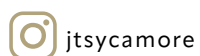
John Thompson

JOHN THOMPSON

GROUNDS SUPERINTENDENT

260-625-4551

jthompson@sycamorehillsgolfclub.com



[jtgolfsuptshgc](#)



PLENTY OF FUN ON TAP WITH EVENTS THIS SEASON



Dear Sycamore Hills Membership,

There's nothing quite like summertime at Sycamore Hills. The tulips are back in full bloom along our drive, bringing with them a bright pop of color and a cheerful reminder that this vibrant season is almost in full swing. These bursts of color are just the beginning of what promises to be a truly memorable summer at the Club. Hopefully, everyone enjoyed a beautiful Easter celebration surrounded by loved ones. It was truly wonderful having so many of you here at the Club to mark this special occasion. This is one of my favorite holidays, as I love to see the excitement from the kids as they meet the Easter bunny!

We're excited to officially welcome you back to the course for the summer season! As you make your way through your round, be sure to stop by Turning Point—the perfect place to refuel, refresh, and recharge before heading to your next hole. And if you're in the mood for a beverage while out on the course, don't hesitate to give the Clubhouse a call at 260-625-3292. We'll be happy to bring refreshments out to you!

We're also pleased to announce that our Overlook patio is now open for the summer! It's one of the best spots on the property to enjoy a delicious meal from our Culinary Team while taking in the view. There's no better place to relax on a warm evening with family or friends while watching fellow golfers finish their round. The Overlook is a popular destination, especially on weekends, so we highly recommend making reservations in advance to ensure your favorite table is waiting for you.

We've put together a full calendar of events designed to bring our community together through great food, fine wine, creative fun, and holiday celebrations. One of our most cherished traditions, the Mother's Day Brunch Buffet, returns on Sunday, May 11th. Reservations are filling quickly, so please call soon to secure your table for this special occasion. We will have seatings at 10:30AM, noon, and 1:30PM, and don't forget to stop by the Pavillion for a photo with your family!

June brings a variety of fun to the clubhouse. On June 10th, our Ladies' Night Out features a cookie decorating class with Chef Laurel—a fun, hands-on evening that promises plenty of laughs. Then on June 24th, bring your inner artist to life at our Painting with a Twist event, where you can sip wine and create your own masterpiece.

Looking ahead to July, our Red, White, and Boom Festivities will once again light up the Club with fun, food, and fireworks. It's the perfect evening to gather, celebrate, and make lasting summer memories together. The excitement begins Friday, July 4th at 6:30, call Lisa at the Front Desk to reserve your spot for the evening.

For those with a passion for bourbon, we're thrilled to announce the upcoming release of our very own Sycamore Hills Maker's Mark Private Barrel. Our Team had

the unique experience of hand-selecting the staves that will age with the bourbon for nine weeks, resulting in a flavor profile that is entirely unique. This special release will be something truly distinct to Sycamore Hills, and we can't wait to share it with you. Keep your eye out for our Sycamore Maker's Mark Bottles and other bourbon events in the future!

Wine lovers will have plenty to look forward to as well. On May 20th, we'll host a Greek Wine Tasting during dinner service, followed by a Fortified Wine Tasting on June 18th, perfect for those who enjoy a sweeter sip. The highlight of our wine events will be on June 25th, when we welcome Master Sommelier Larry O'Brien for a Wine Blending Class. You'll learn the art of creating your own custom wine blend, followed by an elegant Freemark Abbey Wine Dinner hosted by Larry himself.

And for the foodies, be on the lookout for various favorite features in the Grill Room such as: Taco Tuesday, Wok Wednesday, Smashed Burger Night, Sushi Night Action Station, and Lobster Night. Stay tuned for more information and make your reservation to join us!

In our a la carte dining, we've recently added a new selection of Coravin Wines by the glass. This system allows us to offer premium wines without uncorking the bottle, so that each pour is as fresh as the first. It's a wonderful way to explore new wines and enjoy a refined glass with your meal.



EHLERS ESTATE SAUVIGNON BLANC

2022 | NAPA VALLEY, CA

Bursting with notes of bright guava, honeysuckle, and lemongrass on the palate.

Mouthfeel is silky with a lovely tart finish.

CA' MARCANDA

GAJA CA'MARCANDA PROMIS TOSCANA

2022 | TUSCANY, ITA

Palate is fruit forward with red cherry and blackberry flavors balancing out notes of tobacco and spice. Possesses smooth tannins with a beautiful length.



CHIMNEY ROCK CABERNET SAUVIGNON

2021 | NAPA VALLEY, CA

Bold and structured with flavors of ripe red and black fruits, as well as oak and vanilla, on the palate. The body is extremely well balanced with a lush finish.

I want to thank you all for being part of what makes Sycamore Hills such a special place. With the flowers blooming, the sun shining, and the Club full of life, we can't wait to share this exciting summer with you. We look forward to seeing you around the Club very soon!

Warmest regards,

A handwritten signature in black ink that reads 'Maria L. Santel'.

MARIA SANTEL
CLUBHOUSE MANAGER

260-625-4324

msantel@sycamorehillsgolfclub.com



WEDNESDAY, JUNE 25

FREEMARK ABBEY

Blending Class & **Wine Dinner**

with Master Sommelier Larry O'Brien

BLENDING CLASS

5:30PM

COCKTAIL HOUR

6:30PM

DINNER BEGINS

7:00PM



Blending Class \$25 | Dinner \$175

NOW OFFERING RECIPROCAL PRIVILEGES TO SYCAMORE HILLS GOLF CLUB MEMBERS



M E M B E R W I N G S

REIMAGINING AIR TRAVEL WITH LUXURY AND CONVENIENCE

**WE'RE REDEFINING WHAT IT MEANS TO FLY, COMBINING SAFETY, COMFORT,
AND EXCLUSIVITY TO CREATE A ONE-OF-A-KIND TRAVEL EXPERIENCE.**

TIME

Skip long lines and airport delays with seamless boarding and private terminals. Member Wings allows you to save valuable time—often up to six hours compared to commercial flights.

LUXURY

Enjoy customized dining and premium beverages on your private or shared flight experience, tailored to your needs with 24/7 concierge services so you can relax and enjoy the journey.

SAFETY

Member Wings partners with trusted operators that undergo rigorous safety audits by industry-leading organizations like ARGUS and Wyvern.

INQUIRIES: Contact Janet Sipe at **317-313-5180** or **JANET@MEMBERWINGS.VIP**

NEW TURNING POINT TEAM, NEW SOUS-CHEF, AND A COUPLE OF NEW MENU SELECTIONS TO TRY



Dear Sycamore Hills Family,

As we shake off the last bits of winter and welcome the bright, refreshing days of spring, I find myself once again inspired by the season's energy. The subtle warmth in the air, the longer evenings, and the first signs of new growth all spark a sense of renewal—both in life and in the kitchen.

This time of year always brings a shift in ingredients, techniques, and presentation. With the recent refresh to our menu, we've focused on showcasing the beautiful spring produce and proteins coming into season. As always, our goal is to highlight the best of what's available while crafting dishes that feel vibrant, seasonal, and memorable.

There are three dishes I'm particularly excited about on this spring menu. The Spring Pea Burrata is a light, salad-like appetizer that centers around fresh seasonal produce and bright flavors. The Capellini di Mare is a pasta dish that not only celebrates the bold, coastal flavors of Sicily but also features pasta made in-house with our brand-new extruder. Lastly, our Airline Chicken has taken on a more tropical twist this season, introducing the subtle smokiness of the Scotch Bonnet pepper. Feel free to taste your way through the menu—and as always, we welcome your feedback!

Last month, I had the opportunity to attend the Club + Resort Chef to Chef Conference in Baltimore. It was an incredible few days of learning and collaboration with some of the most talented chefs in the club industry. I was especially inspired by sessions on integrating AI into kitchen operations, advanced dry-aging techniques, and the evolving dynamics of team leadership and interaction. I'm already working to implement these insights into our daily operations here at Sycamore—both in how we cook and how we grow as a team.

Chef Jae Jae will be joining us for her seventh season at Sycamore Hills and second season as Sous Chef, she will be continuing to oversee the Banquet and Event operations. Her organization, attention to detail and ability to stay cool under pressure are the perfect attributes for this role, and we are looking forward to watching her ingenuity show up on culinary events during the 2025 Golf Season.



Returning for his second season at Sycamore Hills—but first season as Sous Chef—is Chien Ho. Chien is an incredibly creative and passionate culinarian whose laser



focus and driven nature will no doubt lead him to great things in the hospitality world. I'm proud to have Chef Chien by my side leading the À la Carte team this year, and you'll definitely notice his influence in our seasonal selections.

In addition, we have an all-new culinary team at Turning Point this year. You'll be greeted by the smiling faces of Regan, Lu'Trice, and Cassandra, eager to prepare your meal while you enjoy everything our beautiful golf course has to offer.

The energy within the culinary program here continues to build. I'm proud of the passion and consistency this team brings to every service, and we're all looking forward to a season filled with exciting flavors, memorable events, and meaningful connections.

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

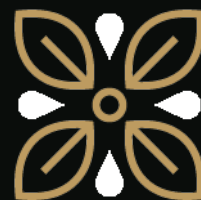
Warmest regards,

Aaron Ruble

AARON RUBLE
EXECUTIVE CHEF

260-625-4324

aruble@sycamorehillsgolfclub.com



SNEAK PEEK:

Clase Azul Dinner

THURSDAY, AUGUST 7
SAVE THE DATE

Join us for a Collaboration Dinner
with Chef Johnny Perez, owner of
Te Gustó Hospitality and Mercado

BY: ASSISTANT CLUBHOUSE MANAGER, REID MORRIS

A GOLDEN FLASH IS STREAKING OUR WAY...

Great news for our Club! We're thrilled to welcome Kylie Mapp to our team as a Co-Assistant Clubhouse Manager. She will be working closely with me and under the guidance of Clubhouse Manager Maria Santel. You might recognize her alma

mater, Kent State University— we've had great success bringing Golden Flashes aboard in the past! I'm personally excited to have another leader focused on developing new and improved service experiences for all of you, our valued members.

Please give Kylie a warm welcome!



REID: Before we start talking about clubs, tell us a little about yourself (where you grew up, where you went to school, fun things you did growing up, sports you played, etc.).

KYLIE: My name is Kylie Mapp, and I am a graduating senior at Kent State University. I am getting my degree in Hospitality and Event Management. I grew up in Medina, Ohio, and graduated from Highland High School. I grew up playing soccer and was also a swimmer.

REID: It seems like everyone in hospitality has had that one moment when they said to themselves, "This is what I want to do, hospitality is the life for me!" Talk to us about your moment.

KYLIE: I was initially unsure about what I wanted to do with my future. I was having a conversation with my grandpa about it, and he suggested hospitality. He mentioned that I reminded him a lot of his younger self. Years ago, he was asked to move to North Canton, Ohio, from High Wycombe, England, to work on the Hoover Estate as their property manager and chef. Hearing his story and then looking more into the hospitality program at Kent State convinced me that it was something I definitely wanted to pursue.

REID: Hospitality is such a broad segment; what made you focus on the private club industry?

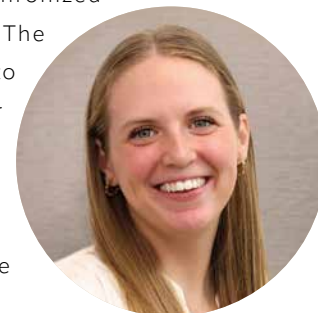
KYLIE: I also love that private clubs allow for a more curated and elevated service experience. It's about creating memorable moments over time—not just a single visit. That sense of belonging, combined with the ability to impact someone's everyday life in a meaningful way, is what makes this segment of hospitality so fulfilling for me.

REID: Why do you love private clubs?

KYLIE: I love private clubs because I love the connections you make with the members. There is something special about the consistency of seeing familiar faces that lead to deeper conversations and similar interests.

REID: You worked up to a management position at your last club while attending Kent State full time. Tell us a little about that Club and your journey there.

KYLIE: I began working at Fairlawn Country Club five years ago, initially as their synchronized swimming coach and lifeguard. The following season, I was asked to be one of the pool snack bar supervisors. Once the pool closed that season, I decided to work in the clubhouse as an a la carte server and eventually became the lead service trainer.



Following that, I was offered a clubhouse management internship for the summer, where I gained practical experience running events and overseeing dinner service. After my internship concluded, I was promoted to service supervisor in the clubhouse!

REID: When did you first hear about Sycamore Hills?

KYLIE: I first heard about Sycamore Hills from my professor, Mandy Ulicney. In our Club Management class, she often spoke about how amazing Sycamore Hills is. Chris Hampton was also a guest speaker for that class. I remember telling Professor Ulicney right after his presentation that I hoped to work for him one day!

REID: Picking up and moving right after graduation is a big step for someone to take. What made you want to make that step to Fort Wayne and Sycamore Hills?

KYLIE: I wanted to take this step because I have heard nothing but great things from all my professors about how amazing Chris and Maria are! I knew it would benefit me to learn from the best and the rest of their amazing team!

REID: Thinking about your interactions at your previous club, what's a favorite memory you have of connecting with a member or making their day better?

KYLIE: My favorite memories of interactions with members at the club are after our annual synchronized swim show and all of the girls are so excited to perform, and the parents get to watch their children make memories! The fact that I can create those special moments for them are my personal favorite! I always handwrite them notes to read before the show and it makes me so happy when their parents tell me they hung them up on their wall!

As for ways I try to make a member's day better, I enjoy finding out if they are celebrating a special occasion. When I learn about something like an anniversary or birthday, I like connecting with our Executive Chef to see if we can arrange something special—perhaps a complimentary dessert or a personalized greeting—to make their celebration even more meaningful.

REID: You're moving to an area where sports allegiances are divided over a couple of cities (Indy, Cleveland, Chicago, etc.). Are you into sports, and where do your allegiances lie?

KYLIE: Yes, I love sports! I am a Cleveland fan especially a huge fan of the Cavs!

REID: When you are not working, what do you enjoy doing?

KYLIE: When I am not working, I am normally getting coffee, going for a walk outside if it's nice, working out, and reading.

REID: You told me something about one of your family members that I thought was really cool, and I know some of our members will, too. Do you mind sharing what you told me here?

KYLIE: My older brother is a professional soccer player in Europe! He started playing in Europe about five years ago in Sweden and just recently played in England for Beaconsfield which is a full circle moment for my family because my dad grew up in Beaconsfield watching that team when he was younger!

REID: What were your first impressions of Sycamore Hills (the grounds, the clubhouse, the atmosphere) when you first visited or saw it?

KYLIE: I was blown away! The drive up to the clubhouse of all the Sycamore trees took me breathe away! I cannot wait to see it when its summertime and everything is blossoming. The atmosphere was so welcoming!

REID: If you could have dinner with two people (living or historical), who would they be and why?

KYLIE: (1) Taylor Swift, I would love to hear how she plans and comes up with all the creative new things she is working on! (2) Katie Ledecky, her drive, and passion for swimming is inspiring!

REID: What's your go-to 'comfort' activity after a busy week?

KYLIE: My go-to 'comfort' activity after a busy week would be baking a sweet treat and watching a movie, I also enjoy calling my friends and family and catching up with them on the phone!

REID: Time to wrap this interview up. Anything else you would like to share with our membership?

KYLIE: I am so excited and grateful to be part of this amazing club and community! I cannot wait to meet and connect with the members!

NEW BRANDS AND A WHOLE LOT OF FUN...



Sunshine and salutations,

The winter has finally thawed and spring is here to stay. As we watch the flowers bloom and hear the spring birds sing, the Golf Shop is also coming to life with new products! I am so excited to talk about all the fun and new things we will be bringing to you in the 2025 season.

Before I get ahead of myself, I want to offer my thanks to a few people. I owe a huge thank you to all our members who joined our esteemed Pre-Purchased Credit Program. I love the excitement that our membership brings to each season. I also want to thank all those who helped make our Annual Ladies Spring Fashion Show a success. I would like to thank Caroline Boyd, our Seasonal Golf Assistant, for being my right-hand lady in all things merchandise, the Clubhouse staff for all that they do to make this event special, the models who volunteered their time and talents to help bring the apparel to life, and of course the amazing group of ladies who attended the event. Without all of you, this event would not be possible.

Now, let's have even more fun! What is new and upcoming in the Golf Shop, you ask? Well, let me tell you. I will kick-start this off for our youngest shoppers. This spring you will see a few new brands to help dress your junior for both on and off the course! We are welcoming apparel for both boys and girls from RLX, also known as Ralph Lauren. This drop will consist of fun patterns and colors, with some pieces that coordinate with our Men's spring drops as well. We will also be welcoming back some of our favorites from FootJoy, Holderness & Bourne, and Garb. We will have a great selection for infants, girls, and boys, so come check it out in the shop!

For our ladies, those who attended our Ladies Spring Fashion Show will have already gotten a sneak peek at our newest additions to the ladies' section of the Golf Shop. For those who didn't attend, we are happy to share that we are introducing: RLX for golf, Puma, and Zero Restriction. RLX and Puma are household names that many of you know. We will be bringing in a nice variety of golf and lifestyle pieces from both brands. As for Zero Restriction, this is a New York-based company that has been perfecting rain gear and performance wear for over 30 years. We have seen some of their rain gear in the Golf Shop in the past; however, this is the first time we are expanding into the world of golf and lifestyle with Zero Restriction. Feel free to ask in the Golf Shop about this new brand! This spring and summer, you will see collections from our favorite brands such as: Peter Millar, FootJoy, Draw & Fade, Foray, Levelwear, and Travis Mathew.

For our gentlemen, as always, we will carry our staple brands of Peter Millar, FootJoy, Stitch, and Holderness & Bourne. Within each of these brands, there will be an

awesome variety of on-and-off-the-course wear with some beautiful colors, patterns, and fabrics! Our men will also be seeing the introduction of Puma for this spring and summer for the first time. Last, but certainly not least, it is with great excitement that I share that for the first time, we are now proud partners with the famed Tiger Woods apparel company, Sunday Red. We will have two shipments for our men, in July and in October. These drops are limited and will certainly go quickly, so be sure to keep your eyes out for the iconic tiger logo in the shop!

As a reminder, our capabilities extend outside of just the Golf Shop. We are always here to help provide standard or custom gifting for daily guests, corporate clients, and even small groups. Feel free to reach out to any of the staff in the Golf Operation, and we would be happy to help!

I am looking forward to another wonderful season here at Sycamore Hills Golf Club!

Easy breezy,

Morgan Faull

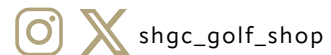
MORGAN FAULL
DIRECTOR OF RETAIL

260-625-4021

mfaull@sycamorehillsgolfclub.com



SYCAMORE HILLS
GOLF CLUB





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

4 Private Baths

Spacious Kitchen & Bar

Pool Table

Bedroom Balconies

Exercise Room

Office Room

Complimentary Snacks












CONTACT LISA FOR MORE INFORMATION

260-625-4324 lkolbasky@sycamorehillsgolfclub.com





MAY 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
				1 	2 MEN'S OPENING DAY	3 KENTUCKY DERBY EVENT 
4 KIDS' BIRDHOUSE PAINTING CLASS	5 CLUBHOUSE CLOSED	6 SUSHI NIGHT ACTION STATION 	7 	8	9	10
11 <i>Mother's Day Brunch Buffet</i> 	12 CLUBHOUSE CLOSED	13 TACO TUESDAY 	14 MEN'S SPRING MEMBER/ GUEST	15 LADIES' OPENING DAY EUCHRE	16 	17 OLDE BUDDY MATCH
18 	19 CLUBHOUSE CLOSED	20 GREEK WINE TASTING 	21	22 LADIES' 9-HOLE LEAGUE COUPLES' SIP & CHIP		24
25 MEMORIAL DAY SMOKER SPECIAL	26 MEMORIAL DAY SMOKER SPECIAL MEMORIAL DAY 6-6-6 GOLF	27	28	29 LADIES' 9-HOLE LEAGUE ADOBE ROAD WINERY WINE TASTING 	30	31

EVERY TUESDAY at 5:00PM
FOLLOWED BY DINNER

mahjong night

RESERVATION REQUIRED
260-625-4324



KENTUCKY DERBY EVENT

SATURDAY, MAY 3

5:00PM–7:00PM

Join us for a Pinhook Tasting with
Devon from Skurnik Wines & Spirits.



Sycamore
Favorite

SUSHI NIGHT ACTION STATION

TUESDAY, MAY 6

5:00PM–9:00PM

\$10 MAKI ROLL | \$16 SPECIALTY ROLL



SUNDAY, MAY 4
CLASS STARTS AT NOON

Birdhouse Painting CLASS

In this hands-on class, kids will paint and
decorate their very own birdhouse, perfect for
springtime and feathered friends!

Let your little artists' creativity take flight!

\$25 PER CHILD



MOTHER'S DAY Brunch Buffet

SUNDAY, MAY 11

RESERVATION REQUIRED

AVAILABLE SEATINGS:

10:30AM | NOON | 1:30PM

ADULTS \$50

KIDS 10-14 \$30 | KIDS 6-9 \$18

KIDS 5 & UNDER FREE



TUESDAY, MAY 13

5:00PM–9:00PM

TACO Tuesday

\$5 À LA CARTE TACOS

\$5 Sides | \$10 Dip Trio | \$6 Dessert

Margarita
Special



TUESDAY, MAY 20

5:30PM–7:30PM

Greek Wine Tasting

COMPLIMENTARY
in à la carte



Memorial Day Smoker Special

Sunday, May 25 | Monday, May 26

4:30PM–7:30PM

\$30 PER PERSON

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

THURSDAY, MAY 29

6:00PM–8:00PM



ADOBE ROAD
WINERY

Tasting

COMPLIMENTARY

Continue your Indy 500 celebration by joining
us on the Pavillion to explore the
Adobe Road Winery portfolio by former
racecar driver and winemaker Randy Lewis.



JUNE 2025



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1	2 CLUBHOUSE CLOSED	3 MEN'S LEAGUE	4 LADIES' SIX @ SIX LOBSTER NIGHT	5 LADIES' 9-HOLE LEAGUE	6	7
8 F45 TRAINING FITNESS CLASS	9 CLUBHOUSE CLOSED	10 MEN'S LEAGUE LADIES' NIGHT OUT Cookie Decorating CLASS	11 LADIES' SIX @ SIX WOK WEDNESDAY	12 LADIES' 9-HOLE LEAGUE COUPLES' GUEST DAY EUCHRE	13	
15 FATHER'S DAY SMOKER FEATURES	16 CLUBHOUSE CLOSED	17 MEN'S LEAGUE	18 LADIES' SIX @ SIX FORTIFIED & DESSERT WINE TASTING	19 THE INVITATIONAL PRACTICE ROUNDS	20 THE INVITATIONAL ROUND ONE	21 THE INVITATIONAL ROUND TWO
22	23 CLUBHOUSE CLOSED	24 MEN'S LEAGUE PAINTING WITH A TWIST	25 LADIES' SIX @ SIX FREEMARK ABBEY Blending Class & Wine Dinner	26 LADIES' 9-HOLE LEAGUE	27 FISH FRY FRIDAY	28
29	30 CLUBHOUSE CLOSED					

SUNDAY, JUNE 15

4:30PM–8:00PM

Father's Day Smoker Features

CARNE ASADA HANGER 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



SWEAT-DRIPPING, HEART-PUMPING FUN.

JOIN US FOR A COMPLIMENTARY F45 WORKOUT

ON THE PAVILLION

SUNDAY, JUNE 8

CLASS STARTS AT NOON

F45 Training Fort Wayne is coming to Sycamore Hills Golf Club for a special outdoor fitness event on Sunday, June 8th at 1:00PM—and you're invited!

F45 Training is part of a global fitness community known for high-energy, coach-led group workouts that build strength, mobility, and endurance through functional movements. Whether you're looking to add power to your swing, improve flexibility, or just feel better on and off the course, this workout is designed to meet you where you're at—no matter your current fitness level.

This 45-minute workout will use just your bodyweight—no equipment required—and will be

led by certified F45 coaches who'll guide you every step of the way. You'll move at your own pace, challenge yourself, and enjoy a fun, team-focused atmosphere with fellow members.

After class, stick around for complimentary light snacks and mimosas—because what's a Sunday without a little reward?

Please RSVP to reserve your spot, and come ready to move, laugh, and connect. The workout will take place on concrete, so we recommend bringing a yoga mat if you have one. We'll have extras on hand too, just in case.



WEDNESDAY, JUNE 4

5:00PM–8:30PM

Lobster NIGHT

FRIED LOBSTER BITES \$24

Cajun Honey Butter, Burnt Orange Gel,
Charred Lemon

LOBSTER MAC \$20

Aged Cheddar, Parmesan Herb Breadcrumb, Chive

TWIN 5.5 oz LOBSTER TAILS \$50

Whipped Potato Purée, Charred Broccolini,
Lemon Tarragon Cream, Drawn Butter

WEDNESDAY, JUNE 11

5:00PM–8:30PM

WOK WEDNESDAY

ALL-YOU-CAN-EAT

ADULTS \$25

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

KIDS 5 & UNDER FREE



LADIES' NIGHT OUT

Cookie Decorating CLASS

TUESDAY, JUNE 10

6:00PM

\$35 PER PERSON

Spend the evening decorating your personal cake
with your friends and Chef Laurel!
Complimentary wine & light hors d'oeuvres.



WEDNESDAY, JUNE 18

5:30PM–7:30PM

FORTIFIED & DESSERT WINE

Tasting

Explore the world of fortified wines and the
different cocktails that can be made from them!

COMPLIMENTARY



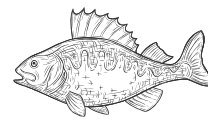
TUESDAY, JUNE 24

6:00PM–8:00PM

Painting WITH A TWIST

\$60 PER PERSON

Ready to unleash your inner artist? Grab a drink, pick up a brush, and let the creativity flow at our fun-filled painting event! Bring your friends, bring a date—or just bring yourself. All are welcome!



FRYER ACTION STATION

FISH Fryday

ON OVERLOOK

FRIDAY, JUNE 27

5:00PM–8:00PM

WALLEYE, TIGER SHRIMP, CALAMARI

Coleslaw, Macaroni Salad, Waffle Fries,
Smokey Remoulade, Tartar Sauce, Charred Lemon

\$30 PER PERSON

WEDNESDAY JULY 2

5:00PM–8:30PM

WOK WEDNESDAY

ALL-YOU-CAN-EAT

ADULTS \$25

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

KIDS 5 & UNDER FREE



SUNDAY, JULY 13









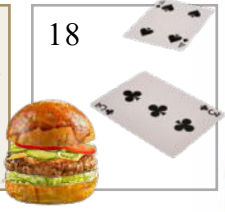






6:00PM–8:00PM

Sunday Sundae ACTION STATION

\$10 PER SUNDAE



JULY 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
 CLUBHOUSE CLOSED MAHJONG 5:00PM		1  MEN'S LEAGUE	2 LADIES' SIX @ SIX WOK WEDNESDAY	3 	4  CLUB ANNIVERSARY RED, WHITE & BOOM CELEBRATION	5 STEEPLECHASE
6 	7 CLUBHOUSE CLOSED	8  MEN'S LEAGUE	9 LADIES' SIX @ SIX GUEST DAY COUPLES' NINE & DINE	10 LADIES' 9-HOLE LEAGUE	11 	12 SENIOR CLUB CHAMPIONSHIP
13 SUNDAY SUNDAE ACTION STATION SENIOR CLUB CHAMPIONSHIP	14 CLUBHOUSE CLOSED	15  MEN'S LEAGUE	16 LADIES' SIX @ SIX STEAK COOKING CLASS	17 LADIES' 9-HOLE LEAGUE EUCHRE SMASH BURGER NIGHT	18 	19 
20  JUNIOR CHEFS' BAKING CLASS NO-BAKE COOKIE	21 CLUBHOUSE CLOSED	22  MEN'S LEAGUE	23 LADIES' SIX @ SIX	24 LADIES' MEMBER/MEMBER	25 CHRISTMAS IN JULY	
27 	28 CLUBHOUSE CLOSED	29  MEN'S LEAGUE	30 LADIES' INVITATIONAL LADIES' SIX @ SIX	31 LADIES' INVITATIONAL		



JOIN US FOR

EUCHRE!

MAY 7 | JUNE 12 | JULY 17

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

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

260-625-4324

MAKE YOUR
RESERVATION
TODAY!



RED, WHITE & BOOM!



FRIDAY, JULY 4

6:30PM–10:00PM



Join us at your home-away-from-home for a fantastic July 4th Celebration,
featuring a Barbeque Buffet, Kids Games, Live Music, and a Firework Finale!

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

Cooking Class

Mastering the Perfect Steak

WEDNESDAY, JULY 16
5:30PM

Eight oz Beef Tenderloin with Beurre Rouge,
plated with Charred Broccolini, Seared Marble
Potato, and Compound Tallow.

\$60 PER PERSON



\$20 PER CHILD



JUNIOR CHEFS' Baking Class

SUNDAY, JULY 20
NOON

Learn how to make a batch of delicious

NO-BAKE COOKIES

with Chef Laurel!



THURSDAY, JULY 17

5:00PM–9:00PM

Smashed Burger NIGHT

BUILD-YOUR-OWN BURGER

\$12 Single | \$16 Double | \$18 Triple



FRIDAY JULY 25

6:00PM–8:00PM

Christmas in July!

Join us for a fabulously festive celebration where
the joy of the holidays meets the warmth of July!
Bring your friends, family and your holiday spirit!
Enjoy complimentary wine, spirits and appetizers.

Award for best dressed.

COMPLIMENTARY





11836 Covington Road
Fort Wayne, Indiana 46814
sycamorehillsgolfclub.com

STAY UP-TO-DATE

FOLLOW US ON

