

AUGUST-OCTOBER 2025

FORT WAYNE, INDIANA

Sycamore Hills Golf Club

BOOM
is what
we do!

NEW CLUB INITIATION FEES

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GREEN THUMB GURU

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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 10:30AM–8:00PM

GOLF SHOP & THE ACADEMY

AUGUST

Monday 12:30PM–8:00PM
Tuesday–Friday 7:30AM–8:00PM
Saturday–Sunday 7:00AM–8:00PM

SEPTEMBER 1–15

Monday 12:30PM–7:30PM
Tuesday–Friday 8:30AM–7:30PM
Saturday–Sunday 7:30AM–7:30PM

SEPTEMBER 15–30

Monday 12:30PM–7:00PM
Tuesday–Friday 8:30AM–7:00PM
Saturday–Sunday 7:30AM–7:00PM

OCTOBER 1–20

Monday 12:30PM–6:00PM
Tuesday–Friday 8:30AM–6:00PM
Saturday–Sunday 8:00AM–6:00PM

OCTOBER 21–31

Monday Closed
Tuesday–Friday 8:30AM–6:00PM
Saturday–Sunday 8:00AM–6:00PM

GOLF COURSE

AUGUST

Monday 1:00PM–Dusk
Tuesday–Sunday 8:00AM–Dusk

SEPTEMBER

Monday 1:00PM–Dusk
Tuesday–Friday 9:00AM–Dusk
Saturday–Sunday 8:30AM–Dusk

OCTOBER 1–19

Monday 12:30PM–6:00PM
Tuesday–Sunday 9:00AM–Dusk

OCTOBER 20–31

Monday Closed
Tuesday–Sunday 9:00AM–Dusk





WELCOME, NEW MEMBERS!

SOCIAL

Doug & Missy Copley
Southwest Allen County Schools
 (p) 260-312-0483 (w) 260-431-2051

LOCAL

Dr. Robert & Carole Kinne
Adams Health
 (p) 260-402-3451

JUNIOR

Tyler Rotstein
Tourkow Crell, Rosenblatt & Johnston
 (p) 352-816-1125 (w) 260-426-0545

REGIONAL

Dr. James & Marie Beagle
Retired
 (p) 815-822-1062

CORPORATE

Dr. Micha & Elizabeth Smith
Ortho Northeast
 (p) 260-403-2664 (w) 260-484-8551

LOCAL

Richard & Vicki Rohrman
Rohrman Auto Group
 (p) 317-446-6906

JUNIOR

Justin Morken
 (p) 260-417-4054

REGIONAL

Jason & Stacey Harrington
Plaid Capital Management
 (p) 765-716-7841

NATIONAL

Derek & Betsey Moore
Moore Coins LLC
 (p) 765-277-0578 (w) 765-935-4345

LOCAL

Edwin Fisher
Enzyme Solutions
 (p) 260-553-6681 (w) 260-553-9100

JUNIOR

Jacqueline Hamby & Tyler Jankovich
US Airforce
 (p) 509-688-9786

REGIONAL

Leander LeSure & Tory Mast
Smarsh
 (p) 347-330-9348 (w) 470-869-5040

NATIONAL

Jonathon Markoff
Off-Piste LLC
 (p) 312-605-6650



#SYCAMOREPRIDE



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Fort Wayne, Indiana 46814
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Golf Shop 260-625-4397
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Executive Chef
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Meggie Flanigan
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Sue Manor
Club Bookkeeper
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FROM THE GENERAL MANAGER

WHAT A GREAT START TO THE SUMMER SEASON!

BUT WE AREN'T DONE YET!



Dear Sycamore Hills Family,

I'm still riding high from our Red, White, & BOOM (!!!) celebration! This event has truly blossomed into one of our signature summer highlights. This year, thanks to a fantastic connection by SH Member General Stohler, we added an unforgettable aerial display: four skydivers landing perfectly on the #18 fairway just after 9:00PM. The collective gasp from attendees was almost as impressive as the skydivers themselves! This thrilling prelude led seamlessly into our traditional fireworks show. Having worked at several clubs throughout my career, I can confidently say that the fireworks display here at Sycamore Hills is simply unmatched. Part of the magic, I believe, lies in our unique location, launching the show between #17 and #18. This allows our members, gathered around the Overlook and the bowl of #18 green, to enjoy an incredibly intimate and spectacular view. A huge thank you to everyone who joined us for such a memorable evening! For next year, with the 4th falling on a Saturday, we're tentatively planning Red, White, & BOOM (!!!) for Friday, July 3rd, 2026.

You might notice that I haven't started this article by discussing the weather. Although we experienced a mixed start to the season, I remain optimistic. As I've shared with many of you, if we can recoup some of those spring days in the fall, I'll be perfectly content. After all, nothing quite beats the Midwest in autumn!

What an exhilarating conclusion to this year's "The Invitational!" Congratulations to Sycamore Hills member Chris Schenkel and his son, Daniel Schenkel, on their remarkable victory. They emerged triumphantly from the "death flight" to secure the win in a thrilling playoff! Our team truly enjoys orchestrating this event each year. From our immaculate golf course to our exceptional culinary offerings, "The Invitational" consistently ranks among the finest in the region, if not the entire country. Our sincere gratitude goes out to everyone involved for making "The Invitational" weekend one of the year's standout events!

Our new Leadership Team members have quickly and impressively integrated into the vibrant culture of Sycamore Hills Golf Club. As I recently discussed with Tim Frazier, the true validation of bringing new talent on board often comes when our event calendar truly gets underway. Take "The Invitational," for example, or even our Opening Day events. When we ask Gage, Meggie, or Kylie for their thoughts on these events, their enthusiasm is palpable! Hearing feedback like, "I have never experienced anything like this before," or "We truly emphasize the details with these events, and it clearly shows in the final product," and "I've never seen multiple

departments collaborate so seamlessly to ensure an event's success at any Club I've worked at." These are just a few examples of the positive reflections we've been receiving, which, of course, send those [#sycamorepride](#) chills through us all!

I'd like to bring everyone up to speed on a change that occurred early last month: an adjustment to our Club initiation fees for golf memberships. One of the highest priorities for our Club ownership group is to protect the value of a Sycamore Hills membership. Meaning we don't want to ever get to a point where our members don't have access to their golf course or dining experiences due to an influx of new members. One key way we achieve this is by ensuring that our membership fees are priced appropriately to reflect the exceptional experience and amenities provided by the Club. Maintaining an alignment between fees and the experience helps to ensure that new memberships are sought by those who genuinely wish to be an active part of our Club community. Below, you will find a table outlining the previous and updated initiation fees for our golf memberships. Should you have any questions, please do not hesitate to speak with me directly at the Club.

CATEGORY	OLD	NEW
Local Golf	\$20,000	\$25,000
Corporate Primary	\$25,000	\$30,000
Corporate Add-On	\$10,000	\$15,000
Regional	\$12,000	\$15,000
National	\$8,000	\$11,000
Junior A&B*	\$5,000	\$6,250
Senior	\$20,000	\$25,000

*A Junior Member pays an additional initiation fee on the switch to Local Golf at age 35 to bring their total initiation fee payments to ½ of the Local Golf Initiation Fee.

While I typically don't dedicate space to promoting specific events in my newsletter articles, we have a truly special night planned for Saturday, September 5th that I sincerely hope you will mark on your calendars. Nationally known comedian and magician Denny Corby will be joining us on our pavilion for an unforgettable dinner and show. Denny has performed at large-scale corporate events for companies such as Tyson, Comcast,

Hilton, and Six Flags, and was notably featured on the television show Penn and Teller: Fool Us. To watch one of Denny's self-described "sizzle videos" and get a taste of his incredible talent, simply follow the QR link below. We truly hope you'll join us for what promises to be a fantastic evening!

DENNY
CORBY



SCAN TO LEARN MORE



I still can't quite believe it's already August! As much as the colder, greyer days of winter can seem to linger, the brighter, warmer seasons genuinely seem to fly by. We still have several wonderful summer weeks left to fully enjoy the Club, which will then transition into what many of us consider the best time in the Midwest—the fall! I hope everyone continues to create incredible memories at their home-away-from-home, Sycamore Hills!

Warmest Summer Regards,

Christopher J. Hampton

CHRISTOPHER HAMPTON
GENERAL MANAGER/COO

260-625-3089

champton@sycamorehillsgolfclub.com

champtonsh



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.



TOURNAMENT OF CHAMPIONS

WINNER

MAKING THE MOST OF YOUR MEMBERSHIP: SYCAMORE HILLS UPDATES & REMINDERS



Dear Members,

How can it possibly be August already as we are approaching 'back to school', Football season, and the fall season on the horizon? Thank you for an incredible 2025 golf season thus far. Our activities are fantastic with rounds of golf up 5% year over year and event participation continuing to climb as most events are being conducted at full capacity. Life is good at Sycamore Hills Golf Club!

As we enter the second half of the golf season, I am happy to update you with our quest toward golf course care and the 2025 focus from Club President, Rick Rifkin on raking the bunkers. The report from our Golf Course Superintendent staff is the bunker raking is doing better. Now is not the time to relax any thought on this topic, but they are reporting fewer instances of blatantly not raking.

This time of the season inevitably includes very hot and humid daily conditions. The daily conditions make fixing ball marks and replacing/sanding divots awareness heightened. Please always repair your ball mark and any others you may see. This is done by taking a tee or sharp object to the outside perimeter of the ball mark, penetrating the green then pushing toward the center. NEVER pull up as this will tear the root structure of the plant.

With divots, we still prefer you to replace your divot if there is structure that allows the plant grow back. If the divot does not have structure or is unretrievable, please fill the divot hole with sand provided on the golf cars. Always smooth the top of the sand filled divot.

This season, more than any in the past, my staff and I have received questions concerning some of our tried-and-true club policies. Two of these policies to which we are receiving many questions are designed to protect the member access and club experience. Below I will share with you these two topics, the reasoning for the policy, and the origination timing of the policy.

First, let's discuss our Guest Policy. A Guest is anyone who is not a member of the club including relatives or children 24 years old or older.

Guests are allowed to play accompanied by their host member anytime other than Saturday, Sunday and Holidays before 10:30AM. Saturdays, Sundays and Holidays tee times from 8:00AM to 10:30AM are reserved for members only. If we did not have this policy in place, members who cannot play during the week due to their

occupation or other reasons would not have the ability to play their course during weekend primetime due to the tee sheet being full of guests. This has been a club policy since the club opened in 1989.

Next, let's discuss our Junior Policy. A Junior is any child of a member 23 years old or younger on the club account and still considered a dependent. Juniors the age of 12 or older can pass a competency and knowledge test to become an 'Approved Junior'. 'Approved Juniors' are able to make their own tee times and may play without the accompaniment of their parent or guardian. 'Approved Juniors' are allowed to play anytime other than Saturday, Sunday and Holidays before 10:30AM. Saturdays, Sundays and Holidays tee times from 8:00AM to 10:30AM are reserved for members only. If we did not have this policy in place, our large group of junior golfers would fill the tee sheet during this weekend prime time. We feel it important to reserve the weekend prime time for the members whose schedules do not allow them to play anytime they choose due to work and life obligations. This has been a policy of the club since 1989.

As for very young children not yet old enough to become an 'Approved Junior', we support and encourage parents to begin bringing their children to Sycamore Hills Golf Club at any age. It is great to get them accustomed to the club and atmosphere. If very young, please find non-busy times to enjoy the golf course. I am happy to help with suggested times.

Once your child becomes an adult, and they are no longer qualified as a dependent, they become a Family Guest. As a Family Guest, they are no longer on the account and are subject to a Family Guest fee which is half price of our normal Guest Fee. Once a Family Guest, they are restricted to five guest rounds per season. Family Guests who receive the half price guest fee include the immediate family of mother/father (in-law), son/daughter (in-law), and brother/sister (in-law). Aunts, uncles, and cousins are not considered immediate family and are subject to the normal Guest Fee.

I hope this helps with clarifying these policies so you are not frustrated or taken off guard when a staff member reaches out. My staff is trained to review

the Tee Sheets on a regular basis. Weekly, we will see bookings that are outside club policy. When this happens, we reach out as soon as discovered. We strive to ensure all tee time bookings comply with club policy. Although our system is set up to prevent this, a technical glitch can sometimes occur. More commonly, issues arise when members don't accurately include the names of their guests or junior players, preventing the system from identifying a policy violation.



As we head into the Fall Season, there are so many great golf opportunities ahead. Please reference this newsletter for all opportunities. Also keep in mind the Fall Season is a perfect time to book the cottages for some unfulfilled business or friend guest golf obligations. The cottages can be reserved through the club Office Manager, Lisa Kolbasky and Tee Times through the Golf Shop.


Lastly, about mid-August our Fall Fashion drops begin arriving in the Golf Shop. Morgan has some incredible options coming for ladies with Anderson Ord and Travis Mathew while the men will see new vendors Sun Day Red and Zero Restriction apparel.

My staff and I look forward to seeing you at the club.

Best regards,

A handwritten signature in black ink, appearing to read 'Tim Frazier'.

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

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





DID YOU KNOW?

SYCAMORE HILLS' MEMBER ALEX HOLDER WINS THE INDIANA STATE AMATEUR

BY: LEAD PGA ASSISTANT PROFESSIONAL, GAGE TEFFT

Sycamore Hills Golf Club is proud to celebrate one of our own: 17-year-old member Alex Holder, who recently captured the title at the Indiana State Amateur Championship. In doing so, Alex became the youngest winner in over 60 years; an extraordinary accomplishment that highlights not just his immense talent but also his dedication to the game.



"Winning the State Amateur has shown me that all my hard work is paying off," Alex shared. "This win has given me a lot more confidence and makes me believe in what I can achieve."

When asked how it felt to be the youngest champion since Billy Kratzert, a Fort Wayne legend who went on to a successful professional career, Alex was humbled. "It's pretty amazing. It's an honor to be compared to Billy, especially since he's from Fort Wayne. His success after winning the State Amateur at a young age is inspiring, and I hope to follow a similar path."

Alex credits Sycamore Hills as a major factor in his growth as a golfer. "Sycamore Hills is a huge help for my golf game. We have great facilities and a challenging course. Everyone is also very supportive. I always look forward to coming back."

Beyond the immediate thrill of victory, this win opens up new opportunities for Alex, including a chance to compete at the 2025 U.S. Amateur at The Olympic Club in San Francisco on August 11th–17th. "Being a State Amateur Champion is something I'll always be proud of," he says.

Alex is also deeply proud to represent Sycamore Hills on a broader stage. "It's cool to hear how many people have heard of or played our course around the country," he notes. "I feel proud to represent Sycamore Hills when I'm playing in tournaments."

When asked how members and staff can continue to support him, Alex was quick to express his gratitude. "Everyone at Sycamore has always been supportive of me and my brother's golf journey. I've met so many great people since my family joined a few years ago."

Looking ahead, Alex remains focused and driven. "I want to work as hard as I can and just see how good I can get. I love to compete, and there's always something to get better at in golf. Over the next year, I'll be working hard to get my game ready for college golf at Auburn." Alex has committed to attend and play golf at The University of Auburn following his high school golf career.

Sycamore Hills could not be more proud to watch Alex's journey unfold. His dedication, humility, and competitive spirit embody the very best of our club. We look forward to cheering him on as he continues to reach new heights, both on and off the course.

"I love coming to the
Club to take pictures;
there are smiles
everywhere!"

JORDAN WINKERT
Club Photographer



"I play in four or five
member-guests at various
clubs each season, and
nothing compares to
The Invitational at
Sycamore Hills."

THE INVITATIONAL
Guest



DO YOU KNOW THE ZUFFS?

A FRESH TAKE ON MEMBERSHIP EXPERIENCE

FROM THE DESK OF CHRISTOPHER HAMPTON, GM/COO

I couldn't be prouder of how our newsletter has grown over the past seven seasons. It's truly evolved into something special, not only keeping you informed about club happenings but also capturing the joy of shared memories and serving as a welcoming peek into our club family for prospective members.

For years, I've wanted to include member testimonials—stories from all of you about your experiences joining Sycamore Hills or simply loving life here in the Hills. I'm thrilled to announce that this highly anticipated section is finally here! While it might not be in every edition, I aim to feature at least one or two heartfelt stories each year.

For our inaugural article, I reached out to one of our newer families, the Zuffinettis. Adam (who goes by Zuff) graciously agreed to share his family's experience since joining the club late last year. Adam was introduced to the club by his new neighbor, Tom Kelley. And for anyone who follows the Zuffinettis on social media, it is clear this family knows how to make fantastic memories wherever they go!

A SECOND HOME AMONGST THE SYCAMORES

After moving our family to Fort Wayne from San Diego in 2023 and touring many of the local golf clubs, I will never forget our first time driving between the sycamore trees to the elegantly understated clubhouse at SHGC. A golden thread seemed to weave itself into everything at the club, yet could not be seen on its own. It felt like home. As we were leaving, we sat by the most beautiful farmhouse fireplace and felt the wonderful spirit, love, and care that existed in that special room. We knew we were about to start a new and exciting adventure for our family, but we had no idea how incredible it would actually become for us.

Sycamore Hills is known for its championship Jack Nicklaus Signature Design golf course, which consistently ranks as a Top 200 course by Golf Digest. But Sycamore Hills combines golfing with a "culinary experience." From Reid to Nate to Danielle to Chef Aaron, we have been greeted with such a warm welcome, and it is indeed a special experience for us every time we eat at the club. Tim Frazier has helped my wife and sons feel more welcome as beginning golfers than at any of our other clubs. Tim, Sabrina, Meggie, Gage, Alex, and Jay have all helped integrate us into the club culture and have provided first-class service at all times.

Our sons, Rio (10) and Dante (8), particularly enjoyed participating in the PGA Jr. League. They know this is their parents' club and that it is a special privilege for them to be there. As older parents, we welcome all of you to help us guide them in their manners, their demeanor, their dress, and their sportsmanship. We continually teach our little Zuff boys to give people "7" when they meet them (5 fingers and 2 eyes), so please let us know if they ever fall short.

It can be quite intimidating to come into a new golf club, but you have all made us feel so welcome. It takes the right village to raise a family, and we are so happy to have found such an exceptional and world-class course and club to help us. Our family is grateful to have found this haven, and we look forward to creating so many lasting memories and fun times with each of you. From the bottom of our hearts, thank you, Sycamore Hills Golf Club, and to all who have sacrificed so much to share your vision and golden thread with our family.

Adam and Carly Zuffinetti



WILD SWINGS IN THE WEATHER HAVE KEPT US ON OUR TOES!

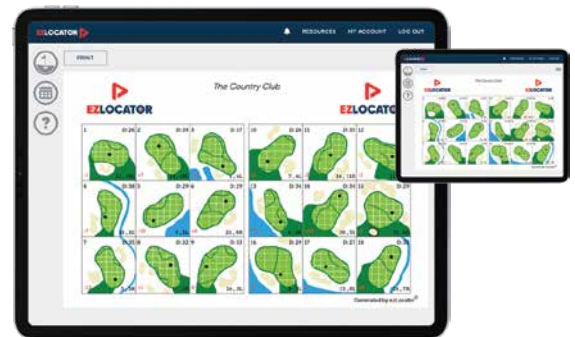


Dear Members,

What a wild golf season we've had so far! June started off with an unusual twist—three mornings of frost—and quickly shifted to extreme heat and humidity. According to the National Weather Service, Fort Wayne experienced 128 consecutive hours of dew points above 70°F from the morning of June 21 through June 26. That's the second-longest stretch on record since 1950, breaking the previous June record set in August 1995. Hopefully, we'll see a break soon and enjoy some more comfortable golfing conditions.

TURF MANAGEMENT IN THE HEAT

Our chemical and turf management program has definitely been put to the test over the past couple of months. Thankfully, we've stayed ahead of the disease pressure, and I haven't seen any outbreaks on our playing surfaces. Water management has also been critical. With such high humidity, the grass isn't losing much moisture during the day, so irrigation has mostly been used for cooling the turf, not for hydration. In many cases, I'll run one heavy irrigation cycle and ride it out, maintaining those fast and firm conditions we strive for.



INTRODUCING ezLOCATOR

This season, we've also introduced ezLocator to help manage our daily pin placements. The ezLocator app uses GPS mapping and data analysis to select optimal hole locations based on slope, wear patterns, and overall course setup. It allows us to provide fair, challenging, and balanced pin positions that enhance playability while also protecting the greens from overuse. Members can view the day's pin locations right from the app, making it easier to plan your approach shots and navigate each green more strategically. So far, the feedback has been positive, and we're excited about how this tool is helping us elevate the playing experience here at Sycamore Hills.

POA CURE TRIAL UPDATE

Several members have asked about the Poa Cure trial on the putting green. I'm happy to report that most of the bare spots from spring have filled in—with Bentgrass! The larger area near the front left of the green is nearly grown in. I believe it would already be fully healed if we had experienced a warmer spring. Interestingly, that area used to require a lot of hand-watering in the afternoons. Since removing the Poa, we've barely had to water that section at all. This fall, I plan to treat the entire green to hopefully eliminate Poa entirely.

WILDLIFE ON THE COURSE: OUR EAGLES!

On the wildlife front, the eagles have once again been a highlight this season. I really enjoy the pictures members have shared—it's been incredible to see them in action around the course. Since 2023, the eagles have raised seven eaglets here at Sycamore Hills. The parents will soon lead the fledglings away from the nest, giving it time to air out. According to the DNR, the young eagles can travel up to 400 miles to find a mate. Meanwhile, mom and dad will return and begin prepping the nest for next year's hatch.

UPCOMING EVENTS AND AERIFICATION

It's been an exciting season of events at Sycamore Hills, and we're proud to showcase the course during all the guest play, outings, and tournaments. We're looking forward to finishing strong with the 100th Anniversary of the City Tournament, the Club Championship, the National Pro Scratch, and finally, the Sycamore Cup.

Once the tournament season wraps up, it will be time for aerification. I suspect by the third week of September, the course will really appreciate the break.

Respectfully,

John Thompson

JOHN THOMPSON

GROUNDS SUPERINTENDENT

260-625-4551

jthompson@sycamorehillsgolfclub.com

 jtsycamore  jtgolfsuptshgc



SYCAMORE HILLS
GOLF CLUB

TOURNAMENT RESULTS

MEN'S OPENING DAY

1st Place Gross (-8 / 46)

Bob Kruse, Nick Branchina,
Roy Robertson, Ray Dusman

1st Place Net (-23 / 31)

Chris Schenkel, Craig Hartman,
Don Disque, James Childers

MEN'S STEEPLECHASE

Overall "King of the Hills" George Vardakas

Nicklaus Flight Champion Cam Weikart
Nicklaus Flight Runner-Up Johnny Watts

Palmer Flight Champion Matt Peters
Palmer Flight Runner-Up Brock Tidball

Player Flight Champion George Vardakas
Player Flight Runner-Up Thomas Teel

Snead Flight Champion Chris Shim
Snead Flight Runner-Up Roger Sporre

Nicklaus Flight Skins
Johnny Watts \$100, Justin Morken \$75,
Cam Weikart \$50

Palmer Flight Skins
Brock Tidball \$100, Matt Peters \$75,
Jack Stefanek \$25, Brad Stinson \$25

Player Flight Skins
George Vardakas \$125, Richard Magley \$50,
Scott Federoff \$50

Snead Flight Skins
Chris Shim \$125, Roger Sporre \$100

JUNIOR CLUB CHAMPIONSHIP

1st Place, Boys 11-15 Division Connor Daniels
& Overall Champion

1st Place, Boys 8-10 Division Dante Zuffinetti
(Won in playoff after 1 Hole)

1st Place, Girls 8-10 Division Demi Flynn

CLUB ANNIVERSARY

1st Place Gross

Jadden Ousley, Riley Ott,
Jamison Ousley, Adeline Wittmer

1st Place Net

Eric Clark, Cherie Clark,
Cassidy Clark, Ron Rufatto

SENIOR CLUB CHAMPIONSHIP

Overall Champion Joe Mahurin

50-65 Flight Gross Winner Matt Peters

50-65 Flight Net Winner Scott York

66+ Flight Gross Winner George Vardakas

66+ Flight Net Winner Roger Sporre

LADIES OPENING DAY

1st Place Gross (-2 / 52)

Alena Gordy, Tami Vardakas,
Anne Schenkel, Jane Childers

1st Place Net (-26 / 28)

Brigitte Jennings, Peggy Trenkner,
Kelly Kriegel, Kristin Marquell

Closest to the Hole #4 Kristin Marquell

Closest to the Hole #7 Anne Schenkel

Closest to the Hole #11 Diane Wagler

Closest to the Hole #14 Kristin Marquell

COUPLES GUEST DAY

1st Place Gross (-4 / 32)

McCormick Clouser, Logan Clouser,
Scott Hoepfner, Kelsey Hoepfner

1st Place Net (-11 / 25)

Chris Schenkel, Anne Schenkel,
Tom Schuerman, Dorothy Schuerman

Closest to the Hole #4 David Howenstine

Closest to the Hole #7 Larry Dickey

Longest Putt #9 Leah Keena

COUPLES 9 & DINE "SIP & CHIP"

Gross Results

Larry Dickey, Bonnie Dickey,
Ryan Shepherd, Tricia Shepherd
84 Points

Charles Dubes, Jamie Dubes,
Ryan Buss, Shilpa Buss
77 Points

Ryan Keena, Leah Keena,
Chris Copley, Megan Copley
74 Points

Jonathan Finley, Alyssa Finley,
Casey Weade, Chelsie Weade
71 Points

Quinn Nofziger, Sarah Nofziger,
Glenn Tecschi-Coats, Laura Tecschi-Coats
65 Points

Stanley Zihlerl, Jeana Regan,
Mark Kleiman, Sandy Kleiman
63 Points

Dustin Thomas, Jennifer Thomas,
Paras Ramolia, Austin Nicole Ramolia
59 Points

William Collis, Stephanie Collis,
Josh Gordy, Alena Gordy
57 Points

Chris Schenkel, Anne Schenkel,
James Childers, Jane Childers
54 Points

Brock Tidball, Amy Tidball,
Sean Asiala, Annvmarie Asiala
53 Points

Kevin Wagler, Diane Wagler,
Jason Grover, Amy Grover
44 Points

Adam Zuffinetti, Carly Zuffinetti,
Eric Harris, Emily Harris
41 Points

SPRING ONE-DAY MEMBER-GUEST

1st Place Gross

Luke Miller, Zach Schroeder,
Jadden Ousley, Luke Prall

1st Place Net

Aditya Maheshwari, Reese Olden,
Nathan Scherer, Isaac Adams

COUPLES 9 & DINE "SIP & CHIP"

Net Results

Charles Dubes, Jamie Dubes,
Ryan Buss, Shilpa Buss
161 Points

Ryan Keena, Leah Keena,
Chris Copley, Megan Copley
160 Points

Brock Tidball, Amy Tidball,
Sean Asiala, Annmarie
149 Points

Kevin Wagler, Diane Wagler,
Jason Grover, Amy Grover
140 Points

Larry Dickey, Bonnie Dickey,
Ryan Shepherd, Tricia Shepherd
138 Points

Chris Schenkel, Anne Schenkel,
James Childers, Jane Childers
84 Points

Stanley Zisherl, Jeana Regan,
Mark Kleiman, Sandy Kleiman
135 Points

Jonathan Finley, Alyssa Finley,
Casey Weade, Chelsie Weade
130 Points

Quinn Nofziger, Sarah Nofziger,
Glenn Teceschi-Coats, Laura Teceschi-Coats
124 Points

William Collis, Stephanie Collis,
Josh Gordy, Alena Gordy
112 Points

Dustin Thomas, Jennifer Thomas,
Paras Ramolia, Austin Nicole Ramolia
109 Points

Adam Zuffinetti, Carly Zuffinetti,
Eric Harris, Emily Harris
109 Points

Closest to the Pin Hole #4 Josh Gordy
2' 8"

Longest Putt Hole #9 Sarah Nofziger
22' 6"



THE INVITATIONAL

SYCAMORE HILLS GOLF CLUB

JACK NICKLAUS

M. Clouser, T. Imel	41
Q. Carpenter, G. Carpenter	41
D. Oberlin, K. Pearson	45
M. Rifkin, D. Dumas	51
A. Budzon, L. Kolquist	46
J. McBride, L. McBride	46

BOBBY JONES

W. Argus, D. Argus	52
T. Haire, D. Finley	53
D. Strasser, M. Cumberland	44
C. Weade, M. Dobbins	40
T. Kelley, R. Norton	41
L. Festa, T. Geiger	40

GARY PLAYER

J. Buchholz, J. Bragalone	44
B. Miller, Jr., J. Markoff	60
E. Deeds, K. Russ	49
M. Hollis, D. Thomas	33
C. Copley, J. Fitzgerald	42
D. Alverson, T. McGeehan	42

GENE SARAZEN

C. Perrott, P. Sabo	41
E. Schneider, J. Lombardo	48
B. Stinson, K. Horoky	48
C. Hartman, S. Terry	48
R. Dusman, M. Dusman	46
B. Petras, Jr., J. Cavacini	39

TOM WATSON

D. Garwood, R. Russell, Jr.	43
K. Kolar, L. Gilbert	36
S. Fisher, M. Fisher	40
M. Kleiman, J. Moore	51
R. Brown, S. McClanahan	47
Q. Nofziger, E. Salter	53

ARNOLD PALMER

R. Campbell, M. Heminger	53
P. Ramolia, R. Miers	52
K. Schneider, N. Schneider	35
J. Rifkin, T. Eichesteadt	37
C. Moore, S. Sandkuhler	40
C. Mapes, V. Petrella	42

SAM SNEAD

G. Raptis, C. Raptis, Jr.	46
S. Hollar, S. Magruder	47
C. Schenkel, D. Schenkel	43
B. Dye, P. Dye	40
M. Connolly, B. Connolly	61
A. Alwin, L. Johnson	33

WALTER HAGEN

D. Thomas, R. Gardner	36
M. Stewart, K. Lee	33
K. Shirey, M. McKibben	44
B. Justak, T. Rounds	54
S. Gerbers, I. White	57
E. Harris, S. Eddy	46

DEATH FLIGHT

M. Clouser, T. Imel	21
L. Festa, T. Geiger	19
M. Hollis, D. Thomas	14
B. Petras, Jr., J. Cavacini	16
K. Kolar, L. Gilbert	16
K. Schneider, N. Schneider	20
C. Schenkel, D. Schenkel	24
D. Thomas, R. Gardner	18

Denotes Flight Winner

Denotes Overall Champion

Denotes Overall Runner-Up



#SYCAMOREPRIDE



THURSDAY, AUGUST 7



CLASE AZUL®
MÉXICO

Collaboration Dinner

WITH CHEF JOHNNY PEREZ

owner of Te Gustó Hospitality and Mercado



COCKTAILS AT 6:00PM | DINNER AT 6:30PM | \$175 PER PERSON

FROM 4TH OF JULY FIREWORKS TO FALL FLAVORS:

WHAT'S HAPPENING AT SYCAMORE HILLS



Dear Sycamore Hills Membership,

Summer is off to a vibrant start here at Sycamore Hills, and it has been an absolute joy to see so many familiar faces around the club. The energy, the community, and the beautiful weather have combined to make this one of our most memorable summers yet. The highlight so far? Without a doubt, our Fourth of July celebration. It was truly special to watch families enjoying the day together—kids laughing and playing on the inflatables, members catching up over food and drinks, and the sky lighting up with a dazzling firework show. Just when we thought the evening couldn't get any better, a group of surprise paragliders landed gracefully on the 18th green! It was the kind of unexpected, unforgettable moment that makes Sycamore Hills feel so unique.

If you haven't had the chance to try our new summer menu, now is the perfect time. Chef Aaron and our culinary team launched it last month with a focus on fresh, seasonal ingredients and bold, creative flavors. Alongside the menu, we're excited to offer a variety of hands-on cooking classes over the next few weeks. Chef Aaron will teach members how to make homemade ravioli and sauces, Chef Chien will share techniques for spring rolls and fried rice, and Chef Laurel will guide a fun cake decorating session. We also have classes for the kids, including a pizza-making class and a spooky Monster Rice Krispie Treat class—perfect for inspiring creativity in the kitchen!

To kick off August, we're proud to present our Clase Azul Dinner on Thursday, August 6th. This exclusive evening will feature a one-of-a-kind menu collaboratively designed by our own Chef Aaron and Chef Johnny Perez, owner of Te Gustó Hospitality and Mercado. Paired with premium Clase Azul tequilas, the dinner promises a sophisticated and flavorful experience you won't want to miss. Space will be limited, so please be sure to reserve early.

Later in August, we're excited to unveil our Sycamore Bourbon Barrel, selected at Maker's Mark. Join us for the Maker's Mark Release Night on Thursday, August 21st on the Pavilion. You'll get to try our custom bourbon, enjoy live music, connect with friends, and take home your very own bottle. And save the date for Friday, October 24th, when the ever-popular Sycamore Bourbon Trail returns for another evening of great pours from various distilleries, view of our course, and a party at the Academy to end the night. As always, this event fills up quickly—so don't wait to reserve your spot!

Wine lovers, we haven't forgotten about you. Throughout August, September, and

October, keep an eye out for pop-up wine tastings during dinner service. These spontaneous tastings will feature wines from Italy, California, Portugal and more—perfect for the adventurous palate. On Tuesday, October 22nd, we're hosting a large-format tasting with Far Niente, complete with live music and a relaxed atmosphere. Invite a few friends and join us for a lovely evening of outstanding wines.

We're also excited to feature some stunning new Coravin wines by the glass from August through October.



**DOMAINE VACHERON SANCERRE BLANC
SAUVIGNON BLANC, 2022, LOIRE VALLEY, FRANCE**

This wine is biodynamic and the purity shows. On the palate, there is great freshness of green apple, minerality, saline, citrus, and a perfect amount of oak.



**PENNER-ASH ZENA CROWN VINEYARD
PINOT NOIR, 2021, EOLA-AMITY HILLS, OREGON**

On the nose, a floral bouquet is intermingled with ripe black and blue fruits. The palate has earthy notes and is well-balanced.



**ROMBAUER VINEYARDS
CABERNET SAUVIGNON, 2021, NAPA VALLEY, CALIFORNIA**

Notes of plum, blackberry, cassis, vanilla, and leather. Tannins are well integrated while still noticeable.

There's truly something for everyone this season—bourbon tastings and cooking classes to exceptional wines and one-of-a-kind dinners. We're so excited to spend these next few months with you and continue making memories that reflect the heart and hospitality of Sycamore Hills.

Thank you for your continued support, enthusiasm, and for making Sycamore Hills such a special place to be. We couldn't do it without you.

See you soon!

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

**MARIA SANTEL
CLUBHOUSE MANAGER**

260-625-4324

msantel@sycamorehillsgolfclub.com



**SYCAMORE HILLS
GOLF CLUB**



**TUESDAY, SEPTEMBER 30
CLASS STARTS AT 6:00PM**

Cake Decorating

WITH CHEF LAUREL

\$45 PER PERSON

Decorate your personal cake with Chef Laurel
and enjoy complimentary wine & light hors d'oeuvres.

WHAT'S COOKING AT SYCAMORE HILLS THIS SEASON?



Dear Sycamore Hills Family,

Summer is officially upon us, and the golf season is in full swing! My team and I have truly enjoyed designing and executing a variety of exciting and creative menus for our recent golf events. These have ranged from live-action stations at the Quarterhouses during Couple's Sip and Chip to themed dinners for Tuesday Night Men's League, and of course, the marquee event of the season: The Men's Invitational. As the summer progresses, the Food and Beverage team will continue to work closely with Golf Operations to ensure each event remains fresh, enjoyable, and memorable for all participating members.

Beyond the golf course, we have an exciting lineup of social events planned in the coming months, including cooking classes and wine tastings. One event I'm particularly excited about is the Clase Azul Dinner on August 7, where we'll welcome guest chef Johnny Perez, owner of Te Gusto Hospitality Group. Johnny and I first

TE GUSTO
HOSPITALITY

worked together in 2018 at Proximo, where he hired me to work the grill station. I've long admired his culinary talent and leadership, and we're thrilled to have him

join us in the Sycamore Hills kitchen for what promises to be a unique and flavorful tequila-inspired evening.

As I've shared in past newsletters, your feedback is invaluable in helping us shape and evolve the culinary program. A recent example is the Sycamore Burrito, now featured on our sandwich menu. While any of our salads can be ordered as a wrap, it was a member's suggestion to create a signature burrito that inspired this addition—and I'm happy to report it's quickly become a favorite! If you have ideas for seasonal dishes or ways we can improve your dining experience, please don't hesitate to call me out to the dining room. I always welcome the chance to hear your thoughts.

In closing, all of us in the Sycamore Hills kitchen are looking forward to a successful 2025 season and to continuing to provide you with an exceptional and engaging culinary experience.

Warmest regards,

Aaron Ruble

AARON RUBLE
EXECUTIVE CHEF

260-625-4324

aruble@sycamorehillsgolfclub.com



WEDNESDAY, OCTOBER 29

CLASS STARTS AT 6:00PM

Halloween Cocktail Class

\$40 PER PERSON

Includes Light Hors D'oeuvres



BY: ASSISTANT CLUBHOUSE MANAGER, REID MORRIS

MEET OUR GREEN THUMB GURU: MARY KAY THOMPSON

At Sycamore Hills Golf Club, we pour our pride into every detail, from the clubhouse to the expansive grounds and everything in between. This month, we're thrilled to shine a spotlight on Mary Kay Thompson, our new Head of Horticulture. In just a few short months, Mary Kay has already exceeded all expectations, transforming our landscape and enhancing the club's indoor and outdoor decor with her remarkable talent and dedication. Join us as we chat with Mary Kay about her passion for horticulture and get some expert tips on keeping your home flowers as vibrant as those at Sycamore Hills.



REID: Let's start this off by telling the membership a little bit about yourself.

MARY KAY: I grew up in a small farming community in Edon, Ohio, have been married for 45 years, and enjoy spending time with my children and granddaughter. My career has involved various roles related to flowers, color, and design, all fueled by my artistic side.

REID: Where does your passion for Horticulture come from?

MARY KAY: My passion for horticulture was inspired by my father. He certainly influenced my early experiences planting flowers and maintaining the yard. My passion really grew after visiting and working in a greenhouse while living in northern Wisconsin.

REID: In the few months that you have been here, what have you thought about Sycamore Hills Golf Club?

MARY KAY: The members are very friendly, and it is a beautiful place to be while working. All my coworkers push me to do a better job, they really care, and I love that so much!

REID: What are some things that people should know about simple gardening?

MARY KAY: Use quality soil, match plants with sun exposure, and remember to fertilize and water. Google can answer most questions.

REID: Are there any holidays that you especially get excited to decorate for?

MARY KAY: CHRISTMAS!!!

REID: What are some other places that you have worked?

MARY KAY: I have six years of experience in the seasonal décor department and three years in landscape maintenance at Bruce Ewing Landscaping. Additionally, I spent nine years with Allisonville Nursery in Fishers and have worked for several flower shops and greenhouses. Also worked at Bear Slide Golf Course in Cicero, IN.

REID: What do you like to do in your free time?

MARY KAY: I enjoy spending time with loved ones, growing flowers, decorating my home for different seasons, and cooking.

REID: Finally, give a sneak peek to the membership on anything you plan to change in the up-and-coming months?

MARY KAY: At this point of time, I really want to maintain the quality and enhance it whenever possible. You only have one chance to make a first impression, so, when anyone is entering or leaving the property, I would like them to remember how great this place is, so perhaps enlarging the inground beds for annuals at the street entrance!





**THERE'S EXCITEMENT
THERE'S MYSTERY
ALSO
THERE'S
MAGIC**

**DENNY
CORBY**

DENNYCORBY.COM

SATURDAY, SEPTEMBER 6

COCKTAILS	6:30PM
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DINNER	7:00PM
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COMEDY SHOW	8:00PM
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\$90 PER PERSON

Includes Dinner and Comedy Show

SYCAMORE HILLS SIZZLES: NEW ARRIVALS & MORE THIS SUMMER!



Dear Sycamore Hills Members,

Happy Summer! The heat and rain does not stand a chance against the will of the Sycamore Hills Membership! I always like to start my newsletters off with gratitude. I know I can speak for the Golf Shop Staff when I say, seeing new faces and welcoming back old friends is always a joy. Personally, Sycamore Hills has been a place I have lovingly called my home away from home for the past 5 years. Being halfway through my sixth season, it is only fair that I show my appreciation to the amazing staff and membership here at Sycamore Hills! Thank you to all who make this place so special.

What better time to talk about what's "hot" than in the heat of the summer? So, what's new in the shop? Going from head to toe we will cover all things merch in this summer newsletter. You may have noticed that we have significantly increased our variety and design selection of hats. This is due to member requests but mainly due to a Mr. Tim Fraizer coming to me at the end of the 2024 season and goes, "Our hat game is.... Mid..." For those of you not familiar with the term, "Mid" it means... well mediocre. So, you know it is bad when Mr. Frazier has something to say! You will find hats from Branded Bills, Imperial, Levelwear, and Titleist. Stop by and ask about our selection. Hopefully, you find it more exciting than Mr. Frazier!!

Moving on to our apparel options for the summer and early fall. As I write this newsletter, we have our first drop of Sun Day Red on the floor and it is going FAST. We have a limited run of shoes and apparel. Have no fear! We will be expecting another drop of Sun Day Red at the start of October. In the meantime, feel free to ask the Golf Shop staff about the fit and feel of this new line. After many requests we also introduced Johnnie-O golf for the spring and summer. Check



SUN DAY RED



out the great selection

of men's polos, pullovers, hoodies and other goodies! For our ladies, we brought back crowd favorites of Draw & Fade, Peter Millar, and the up-and-coming Travis Mathew. We had great success with the new Zero Restriction for our ladies and we look forward to bringing more in this fall. As always we like to have a large stock of casuals. Check out new Sycamore t-shirts, hoodies, and more from Levelwear as we are set for a few more shipments this summer and fall!



For our juniors, we have a great spread of Johnnie-O, Holderness & Bourne, Footjoy and Garb! All brands have some great back to school options for the kiddos in your life. Taking a last minute trip to the beach, pool or lake? Don't forget that we carry youth and men's swimsuits. Have a new addition in your life? We have infant apparel as well! Onesies, infant dresses and bonnets! Check out our "Kids Korner" in the shop on your next visit.

As many of you know, my job as your merchandiser is to find the latest and the greatest. Part of that requires me to go on "the hunt". Every year the Sycamore Hills Professional Golf Staff attends the PGA Merchandise Show in Orlando. This convention is a great opportunity to find and visit with popular golf brands. However, when it comes to lifestyle companies the PGA Show doesn't always offer many options. Which is why our Seasonal Assistant, Caroline Boyd, and I found ourselves in the Windy City at the Chicago Men's Collective this past February. While at the Men's Collective we got to see and book from a line called "Save the Duck." Let us travel to luxury as we introduce this Italian fashion brand. The name "Save the Duck" comes from the company's 100% animal-free and cruelty-free apparel, and their commitment to conservation of natural resources. While many companies use

down feathers to fill the vests and jackets we love to wear, Save the Duck uses a high end synthetic insulation called Plumtech. At first, I was not convinced that anything could be as nice as real feathers in a quality jacket or vest.

When Caroline and I got our hands on the pieces from their Fall & Winter line while at the Men's Collective, we knew we had found something special! You will see their iconic orange duck waddle its way into our shop this coming fall!



Till then, I wish you all warm and sunny days ahead!

Morgan Faull

MORGAN FAULL
DIRECTOR OF RETAIL

260-625-4021

mfaull@sycamorehillsgolfclub.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

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





AUGUST 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<div>CLUBHOUSE CLOSED</div> <div>MAHJONG 5:00PM</div>					<div>1</div> <div>SAUVIGNON BLANC TASTING</div>	<div>2</div> <div>MEN'S CITY CHAMPIONSHIP 100th Anniversary</div>
<div>3</div> <div>MEN'S CITY CHAMPIONSHIP 100th Anniversary</div>	<div>4</div> <div>MEN'S CITY CHAMPIONSHIP 100th Anniversary <i>Clubhouse Open for Lunch 11AM-4PM</i></div>	<div>5</div> <div>MEN'S LEAGUE</div>	<div>6</div> <div>LADIES' 6 @ 6 LEAGUE COOKING CLASS SPRING ROLL</div>	<div>7</div> <div>9-HOLE LADIES' LEAGUE CLASE AZUL DINNER</div>	<div>8</div> <div>MEN'S & LADIES' CLUB CHAMPIONSHIPS</div>	<div>9</div> <div>MEN'S CLUB CHAMPIONSHIP S'MORES NIGHT</div>
<div>10</div> <div>MEN'S CLUB CHAMPIONSHIP</div>	<div>11</div> <div>CLUBHOUSE CLOSED</div>	<div>12</div> <div>MEN'S LEAGUE</div>	<div>13</div> <div>LADIES' 6 @ 6 LEAGUE LOBSTER NIGHT</div>	<div>14</div> <div>9-HOLE LADIES' LEAGUE ITALIAN WINE TASTING</div>	<div>15</div> <div></div>	<div>16</div> <div>PARENT/CHILD GOLF TOURNAMENT</div>
<div>17</div> <div></div>	<div>18</div> <div>CLUBHOUSE CLOSED</div>	<div>19</div> <div>MEN'S LEAGUE</div>	<div>20</div> <div>LADIES' 6 @ 6 LEAGUE</div>	<div>21</div> <div>9-HOLE LADIES' LEAGUE EUCHRE Maker's Mark RELEASE PARTY</div>	<div>22</div> <div>MEN'S MEMBER/ MEMBER</div>	<div>23</div> <div>MEN'S MEMBER/ MEMBER</div>
<div>24</div> <div></div>	<div>25</div> <div>CLUBHOUSE CLOSED</div>	<div>26</div> <div>MEN'S LEAGUE</div>	<div>27</div> <div>LADIES' 6 @ 6 LEAGUE FLOWER ARRANGING CLASS</div>	<div>28</div> <div>NINE & DINE</div>	<div>29</div> <div>NAPA VALLEY WINE TASTING</div>	<div>30</div> <div></div>
<div>31</div> <div>LABOR DAY SMOKER SPECIAL</div>						

EVERY TUESDAY at 5:00PM
FOLLOWED BY DINNER

mahjong night

RESERVATION REQUIRED
260-625-4324

FRIDAY, AUGUST 1

5:30PM–7:30PM

Sauvignon Blanc Wine Tasting

COMPLIMENTARY
in à la carte



WEDNESDAY, AUGUST 6

6:00PM–8:00PM

SPRING ROLL COOKING CLASS

\$40 PER PERSON

Join Chef Chien, and create your own spring rolls
with choice of chicken or beef fried rice.

Class Limited to 20 Participants



SATURDAY, AUGUST 9

7:30PM–9:30PM

S'MORES NIGHT

Join us for S'more fun at our fire pits
by the Turning Point!



WEDNESDAY, AUGUST 13

4:30PM–9:00PM

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

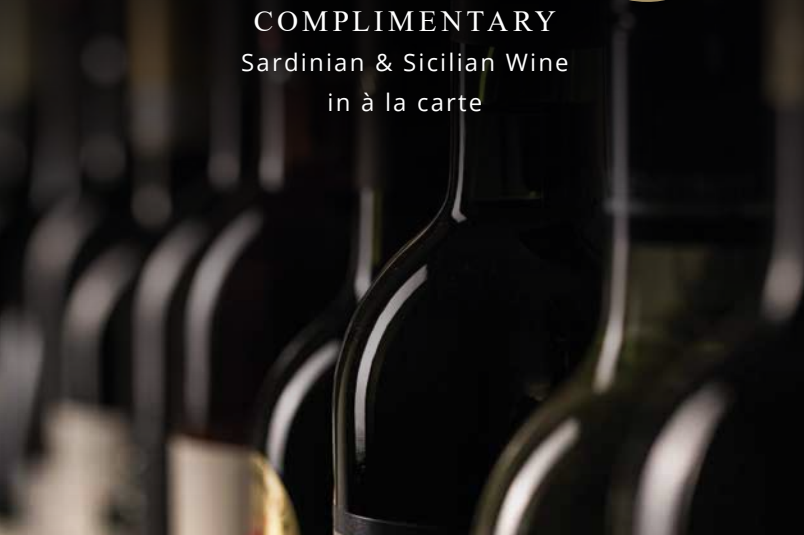
Whipped Potato Purée, Charred Broccolini,
Lemon Tarragon Cream, Drawn Butter

THURSDAY, AUGUST 14

5:30PM–7:30PM

Italian Wine Tasting

COMPLIMENTARY
Sardinian & Sicilian Wine
in à la carte



THURSDAY AUGUST 21

6:00PM–8:00PM

Maker's
 Mark®

RELEASE PARTY

COMPLIMENTARY

Enjoy a night out on our Pavilion tasting our
Sycamore Maker's Mark Barrel Release,
and bring home your very own bottle!
Live music and hors d'oeuvres.

WEDNESDAY AUGUST 27

6:00PM–7:30PM

Flower Arranging CLASS

WITH RUBY MOON FLOWER FARM

\$75 PER PERSON

Complimentary Wine & Hors D'oeuvres



FRIDAY, AUGUST 29

5:30PM–7:30PM

Napa Valley Wine Tasting

COMPLIMENTARY
in à la carte



SEPTEMBER 2025

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 LABOR DAY SMOKER SPECIAL	2 	3 PORTUGUESE WINE TASTING	4 9-HOLE LADIES' LEAGUE TABLESIDE GUACAMOLE	5 	6 COMEDY SHOW 
8 NATIONAL PRO-SCRATCH CLUBHOUSE CLOSED	9 NATIONAL PRO-SCRATCH	10	11 LADIES' CLOSING DAY	12 	13 SYCAMORE CUP
14 SYCAMORE CUP 	15 CLUBHOUSE CLOSED <i>Course Aerification</i>	16  BLESSINGS IN A BACKPACK FORT WAYNE, INDIANA <i>Course Aerification</i>	18 SUSHI ACTION STATION EUCHRE 	19 PINOT NOIR WINE TASTING	20 SYCAMORE UNDER THE LIGHTS
21  JUNIOR CHEFS' COOKING CLASS PIZZA	22 CLUBHOUSE CLOSED	23  TACO TUESDAY	24 FALL MEN'S ONE-DAY MEMBER/GUEST	25 	26  FISH FRYDAY
	29 CLUBHOUSE CLOSED	30  CAKE DECORATING CLASS	 CLUBHOUSE CLOSED  MAHJONG 5:00PM		
					

SUNDAY, AUGUST 31 & MONDAY, SEPTEMBER 1

4:30PM–8:00PM

LABOR DAY Smoker Special

\$30 PER PERSON

1/2 RACK OF SMOKED RIBS

Mac & Cheese, Baked Beans, Corn on the Cob, Jalapeño Cornbread

WEDNESDAY, SEPTEMBER 3

5:30PM–7:30PM

Portuguese Wine Tasting

COMPLIMENTARY

in à la carte



THURSDAY, SEPTEMBER 4

4:30PM–9:00PM

Tablesides Guacamole

IN À LA CARTE

\$10 PER ORDER



SATURDAY, SEPTEMBER 13

4:30PM–9:00PM

Sycamore

UNDER THE LIGHTS

WITH SPECIAL DINNER FEATURES

Dine with us on the Pavilion, and enjoy complimentary wine tasting and live music.



THURSDAY, SEPTEMBER 18

5:00PM–8:30PM

Sushi Night

ACTION STATION

\$10 MAKI ROLL | \$16 SPECIALTY ROLL



FRIDAY, SEPTEMBER 19

5:30PM–7:30PM

Pinot Noir Wine Tasting

COMPLIMENTARY
in à la carte



Junior Chefs' Cooking Class

SUNDAY, SEPTEMBER 21
STARTS AT NOON

MAKE-YOUR-OWN
PIZZA

\$15 PER CHILD



TUESDAY, SEPTEMBER 23
4:30PM–9:00PM

TACO Tuesday

\$5 TACOS | \$10 DIP TRIO

Complimentary Tequila Tasting



FRYER ACTION STATION

FISH Fryday

FRIDAY, SEPTEMBER 26
4:30PM–9:00PM

Walleye, Tiger Shrimp, Calamari

\$30 PER PERSON

OCTOBER 2025

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<div>CLUBHOUSE CLOSED</div> <div>MAHJONG 5:00PM</div>			1	2 TABLESIDE CEVICHE	3 MEN'S CLOSING DAY	4 SPANISH WINE TASTING
5	6 CLUBHOUSE CLOSED	7	8	9 	10 	11
12 FOPS INTERCLUB	13 CLUBHOUSE CLOSED	14 	15 SMASHBURGER SCORECARD	16 EUCHRE 	17 SCOTCH TASTING	18
19  JUNIOR CHEFS' COOKING CLASS MONSTER RICE KRISPY	20 CLUBHOUSE CLOSED	21  COOKING CLASS RAVIOLI	22  WINE TASTING	23 PRIME RIB NIGHT	24 SYCAMORE BOURBON TRAIL	25 HALLOWEEN BINGO
	27 CLUBHOUSE CLOSED	28  TACO TUESDAY	29 HALLOWEEN COCKTAIL CLASS	30 TABLESIDE CRÈME BRÛLÉE	31 	



JOIN US FOR
EUCHRE!

AUG 21 | SEPT 18 | OCT 16

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

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

260-625-4324

THURSDAY, OCTOBER 2

4:30PM–9:00PM

Tableside Ceviche

IN À LA CARTE

\$18 PER ORDER

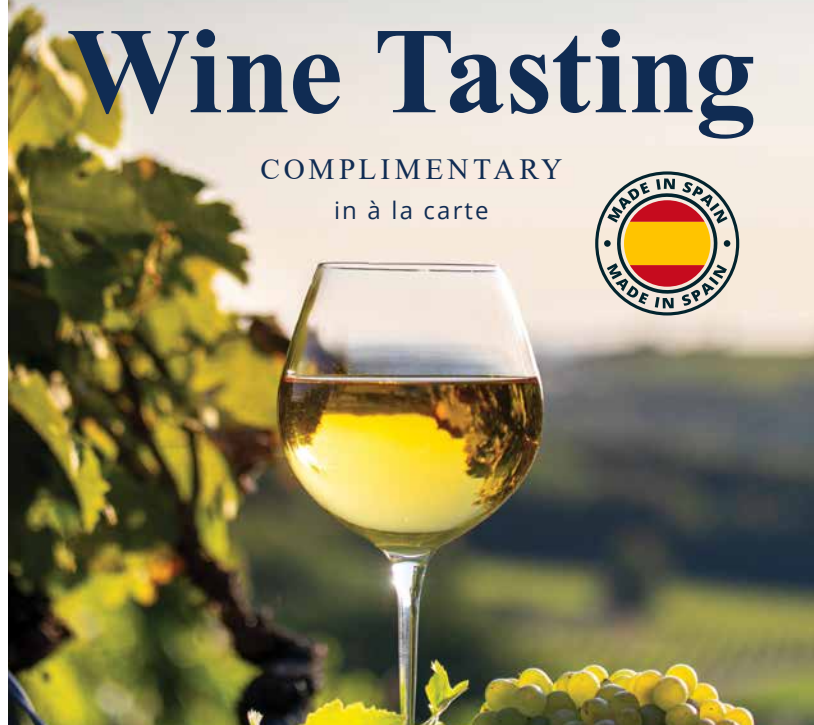


SATURDAY, OCTOBER 4

5:30PM–7:30PM

SPANISH Wine Tasting

COMPLIMENTARY
in à la carte



THURSDAY, OCTOBER 15

4:30PM–9:00PM

SmashBurger NIGHT

BUILD-YOUR-OWN BURGER

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

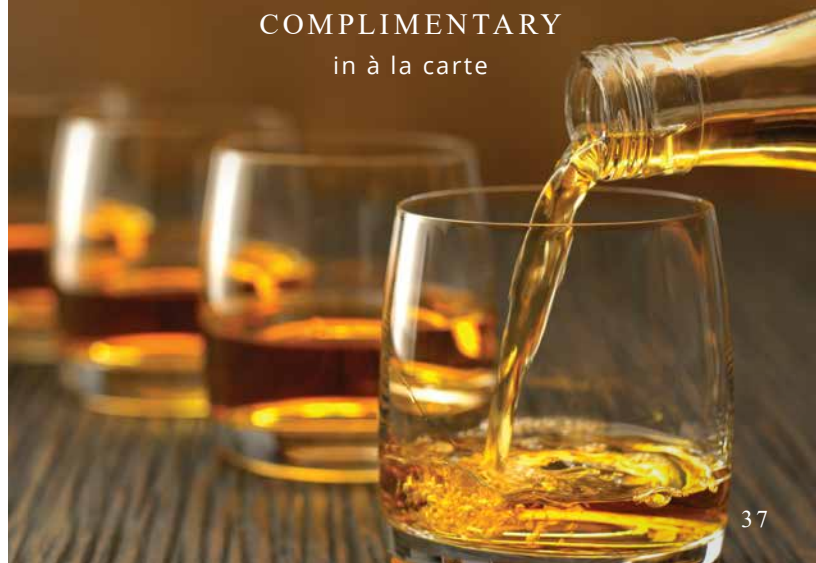


FRIDAY, OCTOBER 17

5:30PM–7:30PM

SCOTCH TASTING

COMPLIMENTARY
in à la carte





Junior Chefs' Cooking Class

SUNDAY, OCTOBER 19
STARTS AT NOON



MAKE-YOUR-OWN
MONSTER RICE KRISPY

\$15 PER CHILD

TUESDAY, OCTOBER 21
STARTS AT 6:00PM

RAVIOLI COOKING CLASS

\$45 PER PERSON

Learn how to make home-made ravioli with
alfredo, pesto, and marinara sauces.

Class Limited to 10 Participants



WEDNESDAY, OCTOBER 22
6:00PM–8:00PM



THE NAPA VALLEY WINE ESTATE
ESTABLISHED 1885

TASTING

COMPLIMENTARY

Enjoy an evening of live music, wine, and
hors d'oeuvres in in à la carte dining.

THURSDAY, OCTOBER 23
4:30PM–9:00PM

Prime Rib NIGHT

Twelve ounce Prime Rib with smashed new potato,
charred broccolini, au jus, horseradish cream

\$48 PER PERSON



FRIDAY, OCTOBER 24
5:00PM–7:00PM

Sycamore Bourbon Trail

Join us for our Sycamore Bourbon Trail, and cruise
around the course to sample various bourbons!

\$95 PER PERSON



SATURDAY OCTOBER 25
5:00PM–8:00PM

Halloween BINGO

WITH BUFFET DINNER

Decorate a pumpkin from 5:00PM–6:00PM, then play
a spooky game of BINGO from 6:00PM–8:00PM.

ADULTS
\$30

KIDS
\$20

—
AWARD
FOR BEST
COSTUME!
—



TUESDAY, OCTOBER 28
4:30PM–9:00PM

TACO Tuesday

\$5 TACOS | \$10 DIP TRIO



THURSDAY, OCTOBER 30
4:30PM–9:00PM

TABLESIDE Crème Brûlée

IN À LA CARTE DINING

\$12 PER PERSON





11836 Covington Road
Fort Wayne, Indiana 46814
sycamorehillsgolfclub.com

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