

Sycamore Hills Golf Club

HONORING A LEGEND at home.



2022 NATIONAL
PRO-SCRATCH
PAGE 8



THE AWARD
GOES TO...
PAGE 19



HUNTER ON
THE PROWL
PAGE 25



WOW! WHAT A
GREAT HONOR!
PAGE 31

WELCOME, NEW MEMBERS!

LOCAL

Mr. & Mrs. Brad Crawford
Ambassador Supply
317.430.3048

REGIONAL

Mr. & Mrs. Clint Beasley
Tremco Roofing & Building Maintenance
317.507.2300 216.292.5000

NATIONAL

Mr. & Mrs. James Vandagriff
765.532.9290

JUNIOR

Mr. & Mrs. Matthew Cole
Senior Logistics Specialist
219.208.0865 260.471.1877

SOCIAL

Marie Ehner
260.755.6790

CORPORATE

Chris Copley
Tremco Construction Products Group
260.602.2233

Mr. & Mrs. Ryan Copley
Tremco Construction Products Group
260.602.2233

Mr. & Mrs. Gary Gize
Fort Wayne Medical Oncology & Hemat
260.504.6299 260.484.8830

Mr. & Mrs. Ryan Keena
Tremco Construction Products Group
260.438.1059

Mr. & Mrs. Trevor Love
Buchanan Logistics
260.517.8989 260.471.1877

Dr. & Mrs. James O'Neil
OMSA Oral & Maxillofacial Surgery Associates
260.579.6084 260.423.2340

Mr. & Mrs. Joe Mahurin
One Diversified, LLC
317.439.8739

Mick Mentzer
Buchanan Hauling and Rigging
260.241.1079 260.471.1877

Mr. & Mrs. Tom Stockamp
260.244.5622

Mr. & Mrs. Matthew Sackett
Doxa Insurance Holdings, LLC
260.437.0091

Mr. Cameron Weikart
Crowe LLP
260.341.2010 312.899.7000

Dr. & Mrs. William Wilson
Parkview
260.433.7746 260.266.1000

Mr. & Mrs. Tim Wiggins
Doxa Insurance Holdings, LLC
260.483.5921 260.366.6875

CORPORATE DESIGNEE

Mr. & Mrs. Marcus McMillen
Labov
260.437.9681 260.497.0111



SYCAMORE HILLS GOLF CLUB

HOURS OF OPERATION

BUSINESS OFFICE

Monday–Friday 9:00AM–4:00PM

GOLF COURSE

OCTOBER 1-15

Monday NOON–DUSK
Tuesday–Sunday 9:00AM–DUSK

OCTOBER 16-31

Monday Closed
Tuesday–Sunday 9:00AM–DUSK

NOVEMBER

Weather Dependant

DECEMBER

Closed

GOLF SHOP

OCTOBER 1-15

Monday 11:30AM–6:30PM
Tuesday–Friday 8:30AM–6:30PM
Saturday–Sunday 8:00AM–6:30PM

OCTOBER 16-31

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

NOVEMBER

Monday Closed
Tuesday–Sunday 8:30AM–5:00PM

DECEMBER

Monday Closed
Tuesday–Friday 9:00AM–5:00PM
Saturday–Sunday 10:00AM–4:00PM

GRILL ROOM

OCTOBER

Monday Closed
Tuesday–Saturday 11:00AM–9:00PM
Sunday 11:00AM–8:00PM

NOVEMBER–DECEMBER

Monday Closed
Tuesday–Saturday 11:00AM–9:00PM
Sunday 10:30AM–2:00PM

WINE ROOM

By Reservation





11836 Covington Road
Fort Wayne, Indiana 46814
sycamorehillsgolfclub.com

CONTACT

Front Desk 260.625.4324
Dining Reservations 260.625.4324
Golf Shop 260.625.4397
Golf Academy 260.625.4468
Grounds Department 260.625.4551

TEAM DIRECTORY

Christopher Hampton
General Manager/COO
champton@sycamorehillsgolfclub.com

Tim Frazier
Head PGA Professional
tfrazier@sycamorehillsgolfclub.com

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

Alfredo Hildebrandt
Assistant General Manager
ahildebrandt@sycamorehillsgolfclub.com

Anthony Capua
Executive Chef
acapua@sycamorehillsgolfclub.com

Aaron Ruble
Executive Sous Chef
aaruble@sycamorehillsgolfclub.com

Kevin Ellis
Lead Assistant Professional
kellis@sycamorehillsgolfclub.com

Sabrina Bonanno
Assistant Golf Professional
sbonanno@sycamorehillsgolfclub.com

Morgan Faull
Club Merchandiser
mfaull@sycamorehillsgolfclub.com

Maria Santel
Assistant Manager
msantel@sycamorehillsgolfclub.com

Lisa Kolbasky
Office Manager
lkolbasky@sycamorehillsgolfclub.com

Misty Mettler
Director of Special Events
mmettler@sycamorehillsgolfclub.com

Sue Manor
Club Bookkeeper
smanor@sycamorehillsgolfclub.com

FROM THE GENERAL MANAGER

WE HAVE A MAJOR CLUB PROJECT HAPPENING IN JANUARY



Dear Sycamore Hills Family,

Wow! What a summer/season we had here at the Club! I have a lot of fun things to share with everyone as we head into the fall/winter season here in Fort Wayne, Indiana.

We just concluded our fifth annual National Pro-Scratch tournament at Sycamore Hills. This was the first time we dealt with inclement weather throughout the tournament. Still, I can tell everyone this, John Thompson and his team of turf warriors went twelve championship rounds with Mother Nature and never let her get the best of us. Players were shocked that our greens were like putting on glass each day after the amount of rain we would receive.

Tim Frazier and his team of professionals showed there is no one better in the game of golf to host a world-class tournament like the National Pro-Scratch. That coupled with the incredible culinary offerings from Chef Anthony and world-class service from Alfredo and our service teams—we showed the field that the best-kept secret in private Club golf and culinary resides right here in NE, Indiana.

Recently Alfredo Hildebrandt and Sycamore Hills were given a National Award for our wine program here at the Club through Golf Kitchen magazine. There is a "did you know" article in this newsletter discussing the award. I couldn't be prouder of Fredo for developing a world-class wine program here at Sycamore Hills that is starting to receive the national recognition it deserves.

Certain things happen every year at the Club that fills my heart with warmth and pride about where I work, whom I work with, and whom I work for. That happened this summer with the initiative brought about by Bob Vitoux, Steven Hollar, Brigitte Jennings, Matt Anderson, Bob Hall, and Dave Alverson, with their goal of rewarding all of our team members that spent a good chunk of the month of June and early July cleaning up the remnants of the storm (in ridiculous heat). Their storm drive raised 45k dollars, which was distributed to our team members who participated in this massive undertaking. It truly felt like Christmas in July as I passed out checks to our team.

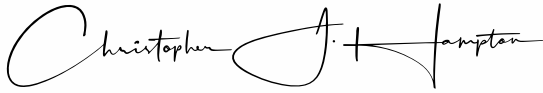
I will expand upon the last paragraph a little by sharing an experience I had at our National Pro-Scratch event. A Head Professional out of Indy, with ties to Fort Wayne, called me over to his table the night of our Players Dinner. He asked me a simple question—where did all these people come from? I wasn't sure whom he was referring to, so I asked him to elaborate on his question. His reply—your team, working at the Club, all that I get at my Club is excuses why we don't have help. He said further—I can now see that there shouldn't be any excuses because your Club has obviously figured it out. I quickly replied that—we do two things really well with our team at Sycamore Hills, we take care of our team any chance we get, and we also take an active interest in their lives, and that has paid dividends for us throughout this period of uncertainty with hospitality help.

Going the extra mile, like our membership did this summer, shows our employees that not only that they work at a special place, but they have people out there caring and rooting for them. That truly is the tale of why we have the team at the Club that we do. Between our incredible ownership group, our thoughtful and caring membership, and our Leadership Team that takes an active role in our teams' lives—got us to the place where we are today—and I couldn't be more thankful to everyone who has played a role.

The last thing I want to talk about is a little bit of a bummer, but with all facilities, you run into things that are needed but are annoying to deal with. In short, we have a bridge problem. Last year we noticed significant deterioration to the bridge that crosses over the Beal Taylor Ditch on Hole 17 (bridge on the main drive of the Club). After consulting with engineers and bridge contractors, we determined that the bridge only had 3-5 years of life left in its current condition. Instead of waiting for it to become a pressing need, we have decided to remediate this issue in January. That being said, the complete superstructure needs to be replaced, and the project, as of right now, should take about four weeks to complete. After examining our operations, we have determined that we cannot keep the Clubhouse and food service open with zero ability to use the front drive for truck deliveries and just general club traffic. So as of right now, the Clubhouse and food service will be closed for January. We will keep Golf Academy access open during its standard hours of operation through January by keeping the gate open to the Turnberry Condominiums. I will send out reminders about the closure when we get closer to January. We appreciate everyone's patience as we undertake this large project at the Club.

I am looking forward to the fall season, as it's my favorite time of year in the Midwest. To all our snowbirds leaving us for warmer pastures over the next month or two—we look forward to welcoming you back to your home-away-from-home, Sycamore Hills Golf Club. To all our die-hard Midwesterners, we look forward to seeing you throughout the offseason!

Warm autumn regards,



Christopher J Hampton
General Manager/COO

 [champtonsh](#)



AROUND THE SYCAMORE HILLS HORN WITH TOURNAMENT RESULTS



Dear Sycamore Hills Family,

As we head into the latter part of the 2022 year, I want to congratulate some of our event winners, focus on some important fall golf course care practices and encourage you to take advantage of our fantastic golf facilities even during the colder months.

Let's start with recognizing our 2022 Ladies 9 & 18 Hole Club Champions. We have two first-time champions. Tami Vardakas captured her first 9 Hole Club Championship, and new member Marcia McNagny won her first title in her first attempt as the 18 Hole Club Champion. We have repeat winners in the Men's Senior Club Championship and Club Championship; Bill Argus played some excellent golf to defend his title and win his fourth Senior Club Championship. Brad Hardin defeated Clay Spangler

to defend his match-play title and win his fourth Club Championship. Marty Rifkin and Bill Miller Jr. captured the Member-Member Championship by winning their flight and surviving the overall shootout. Most recently, Ben Langel and Daniel Schmitz captured the Olde Buddy Match Play Tournament. Congratulations to all of our event winners!

Course care is critical in the fall season due to less turf growth and regeneration. Please continue with the following course care guidelines:

BLUE & WHITE POST SYSTEM: As you approach each green, about 50 yards from the green, please return to the path with golf cars and remain on the path through the following hole tee stations. A few holes have natural water barriers like 6, 8, 12, 13, 15, and 16. Please treat the water barrier as the post and return to the path. All par 3s are cart path only.

REPLACE DIVOT/FILL WITH SAND: Please replace divots if there is a nice square turf piece. If the divot explodes or is not retrievable, please fill & level your divot with the sand provided on the golf cars.

BALL MARKS: Golf shots landing on the green surface will make an impact mark called a ball mark. Please take a few moments to locate the impact spot and fix it by probing with a tee or ball mark repair tool around the outer edge, pushing toward the center of the area.

BUNKER CARE: Please look for the nearest rake, then enter (and exit) the bunker in the most shallow portion to prevent dislodging sod and alleviate the risk of slipping and falling. Once you have played your shot, please take a few moments to rake the area from which you played your shot, along with the footprint trail you made, getting to your ball and leaving the bunker. The most effective way to smooth the sand is to have the rake handle low and push the sand away from you.

PRACTICE RANGE: Please treat the Practice Range and Short Ranges as cart path only keeping all four wheels on the cart path at all times. When hitting balls at the range, please take divots in a straight line instead of random patches or taking a huge square area of turf. Studies have shown taking straight lines while practicing affects less turf allowing the turf to grow back and recover much more quickly. Lastly, please treat the bunkers at the Short Ranges as you would on the golf course. Please enter and exit in the shallow area and rake/smooth the sand once done with your practice.

PUTTING GREEN: The most common turf damage on practice putting greens happen when golfers are working on repetitive short putts, normally utilizing an eye line mirror or straight edge checking setup and path of putting. This is a very effective way to work on your putting, but if you do this, please do not do so in golf shoes, and/or please stand on a towel to greatly reduce the risk of killing the spot where the repetitive stance is taken.



Thank you for your attention to the above care practices. These simple ideas are instrumental for the care of the golf course grounds, which leads to even greater enjoyment of Sycamore Hills Golf Club.

We still have our Men's Closing Day Tournament on the schedule for Friday, October 7th. As a reminder, this is part of your 'Player's Fee' and is a fun event that includes dinner. The format is an ABCD Scramble, and you can register on Golf Genius or by emailing/calling the Golf Shop.

As the days get much cooler and the golf season ends, please keep in mind that The Golf Academy is a tremendous member amenity for off-season golf enjoyment. Whether looking for instruction, practice, or play, The Golf Academy offers all opportunities. Fairly new to the Golf Academy is our TrackMan Virtual Golf Practice/Play. You can play a round of virtual golf with other members and enjoy some virtual practice games. Please inquire with the Professional staff regarding these opportunities.

The end of the season may leave you with gift certificate money in the golf shop. Please stop in to see our exciting fall arrivals from Holderness & Borne, Peter Millar, FootJoy, Verve and Vineyard Vines. Also, mark your calendars for our annual Holiday Wine and Shopping Tuesday, November 22, from 4:00 pm to 7:00 pm in the Golf Shop.

My staff and I look forward to seeing you at the club this fall!

Best regards,

Tim Frazier
PGA Head Golf Professional

 frazproshgc  @frazproshgc





INVITATIONAL

Anthony L. [unreadable]

2022 NATIONAL PRO-SCRATCH

The sixth annual National Pro-Scratch was held at Sycamore Hills Golf Club on September 11th–13th. The field consisted of outstanding scratch golfers, Club Professionals, PGA Tour Players, Korn Ferry Tour Players, Canadian Tour Players, and PGA Latin American Tour Players, whom all descended upon our championship course to compete for the \$75,000 winner's purse.

This is typically where we would talk about the fantastic weather the participants experienced during the tournament, but that was not the case this year. An unusual cold spell whipped through the Midwest, with the day's highs never creeping above the low sixty-degree temperatures. And although there were no significant weather delays on any of the two days of play, it seemed that as soon golf wrapped up for the day, it would rain until the following day's play.

The inclement weather never dented John Thompson's plans for our course. By the time the field would start going off of one and ten each morning, there was little to no standing water anywhere on the course, and our greens were like putting on glass. The common question from the field was – does your club have blowers under the greens to help dry them out?

Chef Anthony and his team of Culinarians once again showed the field that one of the best-kept secrets in private Club culinary resides right here in NE, Indiana. At the Players' dinner, the field was treated to an expansive Raw Bar, seared Grade-A sushi grade tuna, pasta made in carved-out parmesan wheels, prime meats, soft-shelled crabs, and an adult milkshake bar that turned out to be the highlight of the evening.



The tournament, in a nutshell, was dominated by two teams. After the first day of play, Professional Michael Davan, and his amateur partner Sean Rowen, returned to the Clubhouse with a score of eight under par (64). Michael graduated from IUPUI in 2012 and won the Indiana State open in 2019 and 2021. Just a week before our National Pro-Scratch, Michael shot a 58 at a small pro event in Evansville, Indiana. His partner Sean Rowen, an amateur, has won numerous titles in Indiana, including the 2015 Indiana Amateur Championship, and has also played in multiple USGA National Championships.



NOAH RATNER AND ANTHONY ADAMS
2022 National Pro-Scratch Invitational Winners

However, the team in second-place after the first day of play decided not to go quietly into the night. The team of professional Noah Ratner, and his amateur partner, Anthony Adams, after a first round score of seven under par (65), dominated the second day of play with a score of nine under par (63). Noah, as Assistant Professional at Biltmore Forest Country Club in Ashville, NC, spent time on PGA Tour Canada. His partner, Amateur Anthony Adams, played golf at Ohio State and is a member of Biltmore Forest Country Club.

When it was all said and done, Noah Ratner and his partner Anthony Adams, edged out Michael Davan and Sean Rowen by just one shot, with a final round score of sixteen under par (126).

Congrats, gentlemen! We look forward to watching you defend your titles at the 2023 National Pro-Scratch.





"How are these greens so fast? Do you have blowers under them to dry them out?"

NATIONAL PRO-SCRATCH PARTICIPANT

"This tournament is the highlight of my season!"

NATIONAL PRO-SCRATCH PARTICIPANT





MEN'S MEMBER-MEMBER INVITATIONAL

SYCAMORE HILLS GOLF CLUB

RESULTS

JACK NICKLAUS

Dubes/Buss	28
Rifkin/Miller Jr.	28
Behrens/Schumaker	26
Budzon/Clement	26

BOBBY JONES

Kruse/Kruse	29
Anderson/Argus	28
Weade/Oberlin	28
Carpenter/Carpenter	23

BEN HOGAN

Houlihan/Hoagburg	29
Deeds/Buchholz	27
McBride/Riley	27
Wagler/Koehne	25

GENE SARAZEN

Vardakas/Haire	40
Olson/Harter	28
Kline/Alverson	23
Rifkin/Ladd	17

SAM SNEAD

Schmitz/Jennings	35
Schneider/Snell	30
Widmann/Tidball	23
Goulet/Shively	21

ARNOLD PALMER

Nelson/Stefanek	31
Grabowski/Hollis	30
Langel/Fisher	29
Cosentine/Magley	18

TOM WATSON

Kleinman/Brown	33
Shim/Hall	31
Vitoux/Mirro	26
Hartman/Romary	18

PLAYER FLIGHT

York/Sporre	33
Perrott/Kreiger	27
Zimmer/Ryan	26
Hanauer/Disque	22

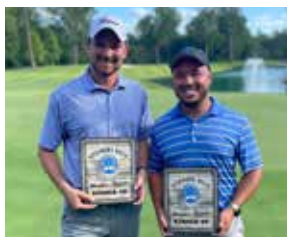
WALTER HAGEN

Neubauer/Terrill	34
Justak/Maxwell	28
Harris/Petras	27
Clevenger/Heiny	19



MARTY RIFKIN & BILL MILLER JR.
Overall Winners

NOT ALL FLIGHT WINNERS PICTURED



Jack Stefanek & Blake Nelson



Mark Kleiman & Rick Brown



George Vardakas & Tyler Haire



Robert Kruse & Ryan Kruse



Steve Hoagburg & Pat Houlihan

MEN'S CLUB CHAMPIONSHIP



Dr. Bradley Hardin



Dan Widmann

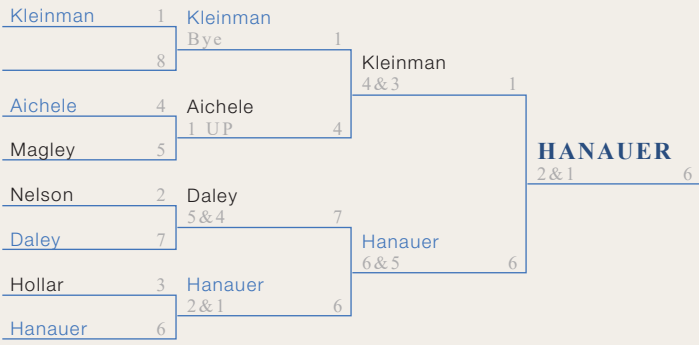
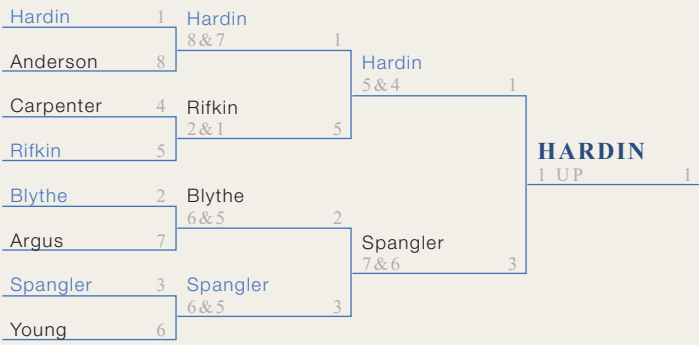


Rick Brown and Gary Walker

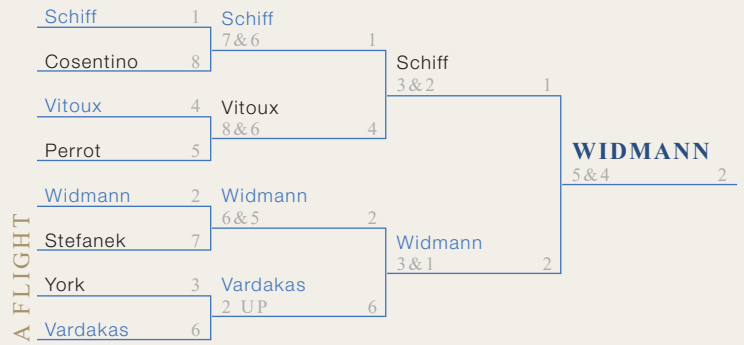


Joe Hanauer

CHAMPIONSHIP FLIGHT



B FLIGHT



A FLIGHT



C FLIGHT



SYCAMORE CUP CHAMPIONSHIP

CONGRATS:

TEAM ANDERSON

MEMBER CAPTAIN
Matt Anderson

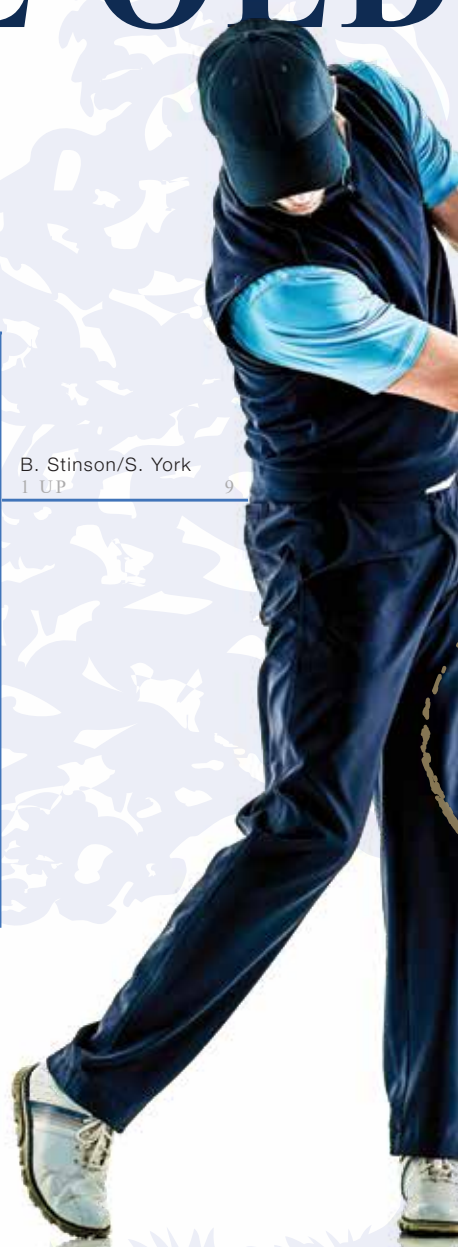
PROFESSIONAL CAPTAIN
Sabrina Bonanno

Bill Argus, Brad Justak, Jon Rondot, Jacob Flynn,
Ryan Buss, Brock Tidball, Anthony Cosentino





THE OLD





E BUDDY



B. LANGEL
D. SCHMITZ
2&1

18

B. Langel/D. Schmitz
3 & 2 18

B. Langel/D. Schmitz
3 & 2 18

P. Sauerteig/R. Sporre
DNP 26

M. Rifkin/B. Miller Jr. 2

B. Langel/D. Schmitz
4 & 2 18

P. Sauerteig/R. Sporre
3 & 2 26

L. Festa/S. Zihlerl
3 & 2 10

C. Dubes/R. Buss 3

J. Harter/M. Hollis
4 & 3 19

G. Vardakas/T. Haire
2 UP 6

K. Wagler/S. Wagler
4 & 3 21

M. Rifkin/B. Miller Jr. 2

Bye 31

C. Moore/B. Dye 15

B. Langel/D. Schmitz 18

D. Oberlin/E. Touchet 7

P. Sauerteig/R. Sporre 26

L. Festa/S. Zihlerl 10

B. Petras/C. Weade 23

C. Dubes/R. Buss 3

Bye 30

P. Rhinehart/R. Magley 14

J. Harter/M. Hollis 19

G. Vardakas/T. Haire 6

M. Stewart/R. Gonzales 27

D. Alverson/M. Kline 11

K. Wagler/S. Wagler 22

C. Dubes/R. Buss
20 HOLES 3

C. Dubes/R. Buss
5 & 4 3

G. Vardakas/T. Haire
3 & 1 6

IT'S TIME; I'M READY TO TALK ABOUT THE GREAT STORM OF JUNE 2022



The night of June 13th, 2022, will be one of those nights I will not forget anytime soon! That was when Sycamore endured one of the harshest storms seen in decades. I drove the course after the storm passed late that night with Chris Hampton, and we could not believe our eyes. Just getting to the maintenance building was no small task! To be honest, it looked better in the dark than it did when the sun rose the next day. Either way, I knew the Team would have their hands full that day!

I have had several members ask me about man hours during the first week of cleanup. I can tell you that with the help of ALL departments from Sycamore, our man hours were well over 1300 hours that first week, with over 500 hours of overtime between all the departments. With the help of six different tree service companies, we were able to open up the front nine just

six days after the storm passed on Father's Day. If you would have asked me Tuesday morning do you think we will be open at all on Sunday, you probably would not have liked my response! An arborist from Davey Tree was sent out on behalf of the club's insurance carrier. He determined that we had well over 400 trees, or assets as he likes to call them, that were affected by the storm. This was either the removal of a tree that needed pruning or to be removed at a later point. Several of these trees are still out on the course, but the number is getting smaller each day. We still have a lot of trees that will get attention this winter. It seems like every time the wind blows, something falls out of one of our trees!

With that being said, if you bring a guest out to play. The first question they might ask you might be, "so what holes did you lose the trees?" I have personally been asked that question several times! I feel this is a great testament to our team for putting the course back together. I think if you played hole number two today, it would be hard to imagine that we lost over 50 trees just on that one hole.

A tree plan has been put in place, and over 50 trees will be planted this Fall. Most will fill the spot of a previous tree. In some areas losing some trees wasn't a bad thing for the course. The right and left sides of hole 15, are a great example. There is still plenty of trees in those areas that replanting is not necessary. In other areas we will employ patience to determine if a tree needs to go back in that spot.

The course seems to be as busy as ever. Playing surfaces have been very consistent thru the ups and downs of the summer heat. That is the goal for our agronomy team. Water management is a big key to our success. We are constantly monitoring soil moisture. When we can control the moisture you will get firm and fast conditions. When Mother Nature controls the moisture, it is going to be soft. Another huge factor is humidity. This summer has been very humid, in my opinion.

One thing I have noticed this golf season is more people practicing on the course. Please remember the course is for play only, not practice. Replace your divot first, then fill with sand. We are at the point in the year where we lose our college help, so please don't assume someone will always be available to rake the bunkers first thing in the morning. Please remember to rake the bunkers after you hit your shot. We have seen a lot of examples this summer of individuals not raking themselves out of the bunkers.

Once again, the playing surfaces will be aerified this fall. After the summer we have had, I cannot wait for this process to be completed. Topdressing of the fairways will be done twice this fall. There have been quite a few times this summer where after a raining overnight I wake up to text messages from members asking if we would be on or off the cart paths. I always get a kick out of responding that we will be off the paths, and its all due to our dedication to topdressing our fairways.

I want to thank you personally for all your support this summer. It has been a crazy weather season to say the least. It means a lot to me when a member asks me how I am doing. Not how is the course or how fast are the greens today? Maybe because, at times, I just looked beat. I tell other Superintendents around the state that I have the best membership of any club around. The collective storm drive to help reward our team was something that we will never forget. Thank you again.

Our goal is to improve the course every year. Sometimes the changes we make can be small in nature, but have a huge impact. Changing the rake we use to prep the bunkers, utilizing different mowing patterns, and landscaping design are small changes that can have a big impact. Our Team is always striving to make things better.

I am (hopefully) looking forward to a normal golf season in 2023!

Best regards,

John Thompson
Course Superintendent

 [jtsycamore](#)  [@jtgolfsuptshgc](#)



RECAPPING A FANTASTIC SUMMER AT SYCAMORE HILLS



Dear Sycamore Hills Family,

Fall is a fun time at the club; watching the landscape change from summer greens to fall colors will never get old. There is still plenty of good golf out there, so take advantage of the time left and join us outside on the overlook close to a heater for a cozy lunch or dinner.

As the weather changes, we are also changing our current menus. Our goal is to offer more seasonal items more frequently from local farms in Indiana, so stay tuned for our Fall Menu. Along with our lunch and dinner menu, we update our Signature Cocktail Menu. This seasonal cocktail menu that Sycamore Hills Lead Bartender, Reid Morris, came up with perfectly represents the change of season, so make sure to check it out!

Even though it may not seem like it, and maybe as much as we are not ready to admit it, the holiday season is approaching quickly! If you are planning an event, party, family dinner, or large carry-out or catering, now is the perfect time to speak with Misty Mettler! Our banquet spaces fill up quickly, and we would not want you to miss out on enjoying an evening with us. Also, please look at our "Gourmet to Go Menu" for your entire meal or just to fill in the gaps for your holiday spread; it is an excellent way to take the stress out of holiday cooking.

As the club remains busy through the fall and holiday season, we have numerous events planned that offer a variety of activities for the whole family. These months we are featuring Casual Wine Tastings, Sunday Brunches, and Cooking Classes with Chef Anthony, along with Ladies Happy Hour and our traditional Holiday functions. And, of course, we have a great lineup of family events, such as the Ginger Bread decorating class and Movie Nights at Sycamore Hills! Watch your email for details on these upcoming events and much more.

We recently held our "Summer Sommelier Soiree" event, and in my opinion, it was spectacular. Just talking about it, I still get goosebumps! The food was out of this world, and the wines met everyone's expectations! Kudos to Nick and Larry for putting on an epic wine pairing showdown in the Fort.

For our next wine dinner on Thursday, October 13th, we are looking forward to welcoming Chef Shawn Olah, Executive Chef, at Highlands Falls Country Club, in Highlands, North Carolina. Chef Olah is a young and incredibly talented chef making waves in the private club industry. He recently became a Fellow of the Culinary Institute of America in 2022 and is a Golf Kitchen Top Ten Chefs Under 40 recipient. This will be the last wine dinner of 2022 and one you do not want to miss!

Finally, for the wine aficionados, we have an excellent line up of great wines. This month we are featuring the following Coravin wines by the glass: DAOU Vineyards Family Cuvée 2018 Cabernet Sauvignon, Cesari Amarone della Valpolicella Classico 2017, and Raymond Vineyards 2018 Red Wine. They will be individually showcased throughout the newsletter.

Thank you again for all your support as we continue to make Sycamore Hills a world-class "home-away-from-home" for you, your friends, and your loved ones. We wish you a joyous holiday season and a new year of peace and happiness!

Cheers,

Alfredo Hildebrandt

Alfredo Hildebrandt
Assistant General Manager

DAOU

2018 FAMILY CUVÉE CABERNET SAUVIGNON



2018 VINTAGE

On the palate, this pitch-black colored Cabernet Sauvignon has a medium body with medium acidity. The mouthfeel is nicely balanced and juicy. The finish is dry, and its moderate supple tannins are nicely extended. This vintage would pair nicely with a New York strip steak or lamb.

WINEMAKER'S NOTES

The DAOU Family Cuvée is a powerful blend that exemplifies the Paso Robles region's excellence with classic Bordeaux varieties. The signatures of this wine are a toasted oak aromatics and explosive richness on the palate. An extraordinary purity of fruit is marked by aromas dark cherry, black currant, coffee, tar and cinnamon carry the lush nose of this bottling. Fine-grained tannins frame the intensely layered sip, holding up deep flavors of cassis, blueberry and dried beef, with touches of espresso and sesame seed adding intrigue. Daniel Daou's tannin management regime shines brightly here.

APPELLATION Paso Robles

AGING 21 months in 100% new French oak

ALCOHOL 14.4%

VARIETALS 75% Cabernet Sauvignon, 18% Petit Verdot,
4% Merlot, 3% Cabernet Franc

PRICE PER GLASS \$38



SYCAMORE HILLS GOLF CLUB'S QUARTERLY
CORAVIN WINES BY THE GLASS



LEFT TO RIGHT—Tim Frazier, Former Assistant Professional Toby Hill (2000-2004), Head Golf Professional and Director of Operations Bob Kruse (1987-2008), Former Assistant Professional Chad Penman (2007-2010), Former Assistant Professional Ivan Foster (2005-2008)

BY: PGA HEAD GOLF PROFESSIONAL TIM FRAZIER

JIM KELLEY AWARD GIVEN TO SYCAMORE HILLS LEGEND, BOB KRUSE

The Jim Kelley Award is presented by Sycamore Hills Golf Club in recognition of exceptional contributions to the club or outstanding performance as a player while associated with the club. This year's recipient embodies not one or the other aspects, but all of them inclusive. He will be joining esteemed company as Jack Nicklaus, our course architect, was the first award winner, followed by the club founder and accomplished player, Tom Kelley.

Robert Arthur Kruse, 'Bob' also known by many as 'The Kruse-a-matic' came to Fort Wayne, Indiana, in 1967 following his service in the US Army with a Club Professional job lined up thanks to his uncle, John Sevages, the Head Golf Professional at Orchard Ridge Country Club. Bob soon became the Head Golf Professional at Brookwood Golf Course, owned by Jim Kelley, the future founder of Sycamore Hills Golf Club. After more than 20 years of service to the Kelley family, Bob was named the founding Head Golf Professional at Sycamore Hills Golf Club in 1988. Bob served in this position before being named the Director of Operations, managing the entire club until his retirement in the fall of 2006.

Bob led Sycamore Hills Golf Club to many awards, including the initial Golf Digest Top 100 ranking of #40 in 1993. Under his directive, the golf shop was named multiple times as one of America's Top 20 Private Golf Shops by Golf World Business magazine. Along with qualifying and participating in the 1968 PGA Championship at Pecan Valley Golf Club in San Antonio, Texas, Bob was awarded many honors by the Indiana Section PGA, including the 1980 Golf Professional of the Year, 1996 Teach of the Year, 1997 Merchandiser of the Year—Private Category and 2007 Bill Strausbaugh Award.



All of these great accolades were well deserved, but Bob is most proud of the countless golfers he was able to help develop while managing the day-to-day leading of a sound golf operation. Bob's most prized trophies lie with his many former Assistant Golf Professionals who are now Head Golf Professionals or have become business leaders outside the golf business. Bob is blessed with his wonderful wife of 56 years, Pat, their two sons,

Rob and Ryan, and three beautiful granddaughters.

The Jim Kelley Award is a small token of the considerable impact Bob Kruse has been on the Sycamore Hills Golf Club. Thank you, Bob, for helping make Sycamore Hills what it is today—one of the best private club experiences in the country.



"I loved the collab dinner. The synergy between Chef Anthony and Chef Wes showed in each course."

MEMBER ATTENDEE OF
COLLAB WINE DINNER

"Chris, it isn't about who has the most wine, or the best wine, its about the overall wine experience."

DIANA DELUCIA, OWNER
GOLF KITCHEN MAGAZINE



"These are some of the best greens I have analyzed all year, and I've been at every USGA Championship site."

USGA AGRONOMIST



A SUMMER OF FUN AND FIRSTS



Dear Sycamore Hills Membership,

It's hard to believe we are entering October; it seems like summer has just flown by, and it's been quite the year here in our culinary operations at Sycamore Hills. We are excited to enter our late fall-winter season to deliver some fantastic food at my favorite time of the year to be creative. As we enter our last quarter menu change, I look back on our spring and summer seasons with a huge smile and am excited to start our holiday season. With that, we have much to look back on this season.

Our wine dinners couldn't have been more successful, with six fantastic wine dinners with a special emphasis on our collaborative dinners with some of the top Club chefs around the country. Our "Summer Sommelier Solstice" had two master-

level sommeliers match wines with our food pairings to find the perfect wine for every course. We also hosted Chef Wes Tyler from the club at Carlton Woods in Houston, Texas, for a taste of his modern Texas cuisine. We are excited to end the chef's collaboration dinner in October with Chef Shawn Olah from The Club at Highland Falls, North Carolina, with a modern twist: Carolina Mountain and Coastal Cuisine.

We look forward to next year when we will host three more chefs from the club's best culinary operations around the Country.

Last year, to end a great season, our team put on a first-of-its-kind event at private Clubs with our "Battle of the Club Chefs" event that received a lot of press and coverage from Club and Resort Business Magazine. One year later, we were recognized again by another magazine, Golf Kitchen, in a 42-page spread of our recipes, story, and gorgeous championship golf course. Alfredo and I also attended the Golf Kitchen Culinary Excellence Awards Dinner in New York City in early September, in which Alfredo and our team were given an award for the wine program that he spearheaded developing at the Club. It was well-deserved recognition for Alfredo, Maria, and their respective teams for their accomplishments with our wine program.

Lastly, we are excited to kick off the holiday season and prepare for our traditional Thanksgiving and Christmas Eve Holiday Buffets. As much as we have started to get back to normal, we are still experiencing issues with our food supply chain. So please be sure to get in that holiday to-go orders as quickly as you can this year as, unfortunately, I am already getting calls from our distributors how tight standard holiday proteins will be this holiday season.

Happy fall season to you and your families, and I look forward to seeing you all at the club this holiday season.

Respectfully,

Chef Anthony J Capua IV
[#styleandgrace](#) [#sycamorepride](#)



2017 VINTAGE

On the nose, the typical notes of raisined fruit and cherry flavors are dominant. Mild hints of vanilla and spice are present as well. Elegant and warm with a velvety mouthfeel. Incredibly long, persistent finish that lingers on the palate. Amarone ages gracefully for upwards of 10 years if stored properly.

WINEMAKER'S NOTES

Hand-harvested in late September with careful selection taking place directly in the vineyard. The best bunches are placed in plastic crates in a single layer and sent to the fruttai (drying facility).

After undergoing appassimento (drying) for 3-4 months, the grapes lose about 30-40% of their original weight. In January, the bunches are pressed and the must undergoes a slow fermentation with the skins, seeds, and stalks in stainless steel tanks at a controlled temperature for 20-30 days. Yeasts are carefully selected to resist the high alcohol content and the cold winter temperatures. The wine is racked off the lees before undergoing malolactic.

APPELLATION Veneto, Italy

AGING 20% small French oak barrels & 80% large Slavonian oak barrels for 12 months. Following blending, the wine ages an additional 16-18 months in large Slavonian oak barrels, then 6-8 months in bottle.

ALCOHOL 15.3% **TA** 5.7 g/L

VARIETALS 75% Corvina, 20% Rondinella, 5% Molinara

PRICE PER GLASS \$24



SYCAMORE HILLS GOLF CLUB'S QUARTERLY

CORAVIN WINES BY THE GLASS



CHEF'S COLLAB SERIES

FEATURING CHEF SHAWN OLAH
HIGHLANDS FALLS COUNTRY CLUB
NORTH CAROLINA

THURSDAY, OCTOBER 13th
6:00PM COCKTAIL HOUR
DINNER BEGINS AT 6:30PM

five courses, each paired with a complimentary wine

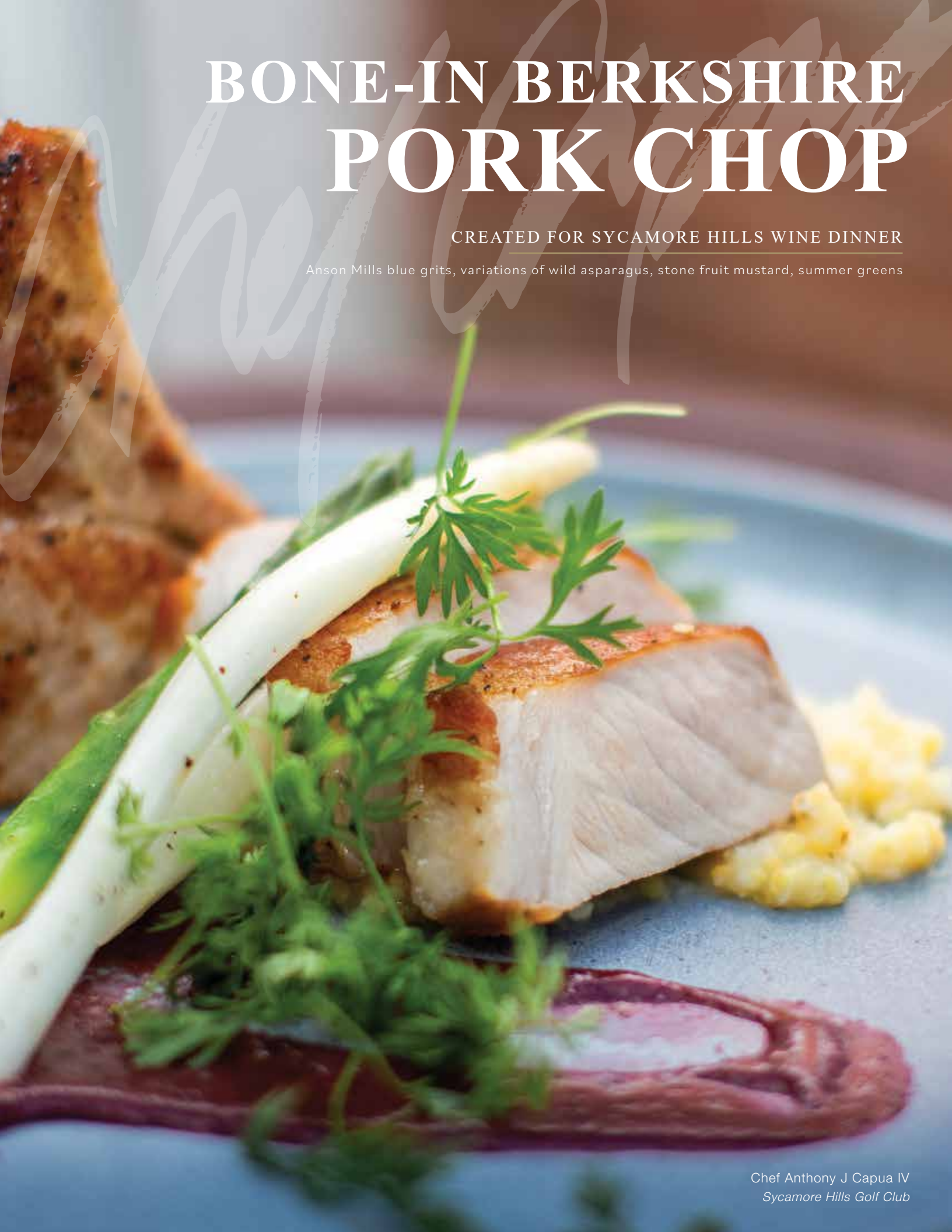
\$150
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BONE-IN BERKSHIRE PORK CHOP

CREATED FOR SYCAMORE HILLS WINE DINNER

Anson Mills blue grits, variations of wild asparagus, stone fruit mustard, summer greens



Chef Anthony J Capua IV
Sycamore Hills Golf Club

TEAM MEMBER SPOTLIGHT: HUNTER SCHWEIKERT



Well, it's official, I have officially passed off our Team Member Spotlight to Assistant Manager, Maria Santel. I know this newsletter column is in good hands.

Christopher J Hampton
General Manager/COO

Welcome, everyone, to our team member spotlight! I couldn't be more excited to take over this column and contribute to our Club newsletter. In this edition's Spotlight column, we are heading down to the grounds department to talk with Hunter Schweikert, an up and coming member of our Grounds Department team that has career aspirations in turf. When I sat down with Hunter to talk with him about this column I was

most struck by Hunter's passion and enthusiasm towards working at Sycamore Hills. It was great hearing how his experiences working in the Grounds Department has shaped who he is today.

MARIA: Tell me a little bit about Hunter.

HUNTER: I was born in Jacksonville, North Carolina and moved to South Carolina after three short weeks. My dad was in the Marine Corps so we moved around a lot. I have two brothers and we were all born in different states. My family moved to Fort Wayne right before I started First Grade and has been here ever since.

MARIA: When did you start working at Sycamore Hills?

HUNTER: I began working at Sycamore in the summer of 2017. In High School, I played rugby with JT's (Superintendent John Thompson's son). At one of our games, I learned more about Sycamore Hills by talking to JT and immediately picked up an application the next day!

MARIA: You had left Sycamore briefly to follow a passion of yours. Can you please tell me a little about that?

HUNTER: I was inspired by my dad's military career and his incredible impact on helping people overseas. I sought out a way to make an impact here in Fort Wayne so I worked for the Sheriff's Department as a Confinement Officer at the Allen County Jail. As incredible as the officers I worked with were, I realized after being there for about 6 months how much I missed the team at Sycamore Hills and the ability to work outside every day.

MARIA: What does a normal day look like for you at the Club?

HUNTER: I arrive early in the morning as one of the first people to get here. I open up the shop and get out the proper machines for the day. Then I mow greens and cut the cups. I feel that I have been lucky enough to be JT's right-hand man where he can give me any task and I can follow through.

MARIA: What has been your favorite memory you've had at Sycamore?

HUNTER: Every year I look forward to putting Christmas decorations up in the Clubhouse with the whole crew. Working with Kathi, John Merz, and Cliff is always a fun experience. I enjoy the change of scenery since I rarely go inside the Clubhouse.

MARIA: What do you enjoy doing on your days off?

HUNTER: I like working on my three trucks. I have a 2011 Dodge Ram, an old-school 1995 Dodge Ram, and a 1990 D250. I'm a diesel fanatic and love working on my trucks. I also like going to new restaurants and bars opening up in the area. Two things I look forward to doing soon are hunting (turkey and deer) and I love going to Komets games.

MARIA: What was your initial reaction when you came into work the morning after the storm?

HUNTER: I arrived to work at the same time as John Merz and he expressed to me that it was the worst storm he had seen since the 90s. I worked here when the storm occurred a few years ago, and I realized that this one was much worse. Even though I had that realization, I had full confidence that our team could clean everything up again. The difference was only a “few” more trees, ha!

MARIA: How has the leadership team in the Grounds Department affected you?

HUNTER: It has drastically affected me over the years of working here. They each have their unique attributes that create an unstoppable force when they all combine. They have taught me everything, given me direction, and have been a positive impact on my life. I am extremely grateful for each of them.

MARIA: Where do you see yourself five years from now?

HUNTER: I want to continue my career at Sycamore. I hope to be more involved with the crew work and help lead the summer team members when they join each season. I also want to pursue a degree in Turf, which I will be looking into this offseason.

#sycamorepride



HUNTER

always has a smile on his face, and he is always willing to do any task that is asked of him! He constantly asks questions about how and why we do things on the golf course. Hunter also naturally gravitates towards training the new guys because he remembers his first time learning how to mow a green or rake a bunker. In my opinion, Hunter is the ultimate team player, and we are fortunate to have someone as young and hungry as he is in our grounds department.

John Thompson
Course Superintendent

IF YOU CAN'T TELL, I'M PUMPED ABOUT THE HOLIDAY SEASON



Hello Sycamore Hills Members,

Thank you again for another great season! I cannot thank everyone enough for the amazing support and love for our Golf Shop. As always, I hope you all are having the same fun we do as the staff here at Sycamore. You are what makes Sycamore Hills Golf Club special.

Now onto our favorite time of year! That's right, ladies and gentlemen, I am talking about the Holiday Season! Or at least it is my favorite time of year with the leaves changing, buying Sycamore Hills gear, enjoying a cool night next to a warm fire, visiting the Sycamore Hills Golf Shop, sipping on hot chocolate, gooey s'mores, thinking about Sycamore Hills Apparel... you know... all the fun fall and winter things!

Honestly, we will have shipments of some AMAZING apparel and gifts coming to the Golf Shop, starting now and throughout the holiday season. So please keep your eyes out and stay tuned to our Instagram account for all the latest arrivals. Follow us at [@shgc_golf_shop](https://www.instagram.com/shgc_golf_shop) for updates!

Now is the time to start stocking up on all your fall and winter needs! We will have plenty in Men's, Ladies, and Juniors. All in your favorite brands; Peter Millar, Vineyard Vines, Holderness & Bourne, Adidas, G-Fore, Footjoy, Travis Mathew, Verve, and Garb. For our gift-givers, we will have products from Corkcicle, Sterling Cut Glass, and OTG 24/7! This will cover your travel drinkware, fine crystal barware, handbags, and purses. We will have Bushnell with range finders and Wingman Bluetooth speakers on the tech side. We will also bring back the famed G-Tech battery-powered hand warmers!

Just in time for the holidays, we will have a dozen custom Sycamore Hills blankets. Items like these will go fast, so grab yours while you can.

We are excited to host our Annual Wine and Shopping on Tuesday, November 22nd, 2022. This is a fantastic time to cash in on great sales and enjoy complimentary wine. Then, of course, we will continue our famous tradition with our 12 Days of Christmas, along with our daily sales and videos during December. Before we all know it, the 2023 season will be upon us.

To send off the final newsletter of the 2022 year, I would again like to thank the Sycamore Hills membership for another memorable year. I am blessed to have been here for the past three seasons, and I can say that each gets better than the last. Here's to 2022 and to many more seasons ahead!

Happy golfing,

Morgan Faull
Club Merchandiser

SCARY GOOD
SALE

OCTOBER 9-16th



shgc_golf_shop



sycamorehillsgolf



@shgc_golf_shop



3

2

1

TUESDAY,
DECEMBER 13
UNTIL
SATURDAY,
DECEMBER 24

SYCAMORE HILLS GOLF SHOP

12 DAYS OF CHRISTMAS

12 DAYS LEADING UP TO CHRISTMAS.....
.....12 NEW SALES EACH DAY!

Each sale rolls onto the next day until the final day has 12 different sales going on in the Golf Shop. Products shown may vary from actual sales offers.







BY: GENERAL MANAGER CHRIS HAMPTON

DID YOU KNOW?

A few months ago, we were approached by Diana DeLucia, the owner, and editor of Golf Kitchen Magazine, about a potential feature about Chef Anthony Capua and our culinary program here at Sycamore Hills. We wholeheartedly agreed to participate, and Diana made the journey to Fort Wayne, Indiana, to experience what she had heard a lot about—the Sycamore Hills Golf Club culinary program.

A little background on Diana. At one point, Diana was one of the top food photographers in the country before starting Golf Kitchen magazine. Her previous publication, which she ran for over ten years, focused on the incredible chefs in and around New York City. She shut down that publication to start Golf Kitchen after some fantastic culinary experiences while visiting several private Clubs. She saw the untapped potential of Club culinary, and her focus is to bring awareness to a segment of the hospitality industry that typically doesn't get much recognition. Her goal is to inspire others to enter the world of private Clubs instead of the standard restaurant/hotel/resort path.

Diana holds the Golf Kitchen Culinary Awards Excellence Dinner each fall just north of New York City. At this dinner, she picks a Chef of the year from the twelve to fourteen chefs she features each year in her publications. Although Chef Anthony won't be up for consideration until next year's event, we decided to support the event by sending a group from the Club. In September, Chef Anthony, Alfredo Hildebrandt, Scott Winling (Assistant Grounds Superintendent), Jay Tropf (Outside Operations Manager), and Larry Festa made the trip to GlenArbor Golf Club.

Chef Anthony was on cloud nine because he could spend the day with incredible Club Chefs from around the United States while the rest of the group played in the golf portion of the event. That evening the group was treated to course after course of incredible culinary offerings from the Chefs up for this prestigious award at the event.

Then something really incredible happened that we were not anticipating. Diana also evaluates the wine and spirits programs of the Clubs she visits—as she did ours when she was in town. That evening, at the event, out of nowhere, Alfredo Hildebrandt and Sycamore Hills were presented with their—Golf Kitchen Wine Program award. It turns out it was a new category, so we were the first and only Club to receive the award. The competition was thick with names like Winged Foot, Addison Reserve, and Bonnie Briar. However, in the end, after speaking to Diana a few days later on the phone after the award was given, she said to me, "Chris, it's not about who has the most wine or the best wine on their lists; it's about the overall wine experience at the Club." That brought a smile to my face that is still there to this day.

Congrats, Alfredo! This recognition could not be more well deserved!



SYCAMORE HILLS GOLF CLUB'S QUARTERLY

CORAVIN WINES BY THE GLASS



NAPA VALLEY

Raymond

2018 VINTAGE

2018 was a near picture-perfect growing season that began in late February followed by a mild Spring yielding uniform grape clusters. Temperatures remained moderate to cool throughout the season with 2018 being considered one of the coolest vintages of the past decade. The cooler temperatures allowed for a longer hangtime resulting in an even and temperate harvest.

WINEMAKER'S NOTES

Harvested between September 25 and November 8, 2018, the grapes are the perfect blend of eight vineyards throughout Napa Valley. The Cabernet Sauvignon, Petit Verdot and Cabernet Franc grapes were picked from select vineyards in St. Helena providing the wine with power and a good midpalate respectively. The Malbec grapes, which are from Rutherford, lend a nice spice characteristic to the wine. The grapes went through extended maceration with an average of 38 days on the skins before being aged in 16% new French oak barrels for 19 months before being bottled unfiltered.

This 2018 Napa Valley Red Wine offers beautiful notes of blackcurrants, dried flowers and baking spices. Flavors of a baked blackberry pie, cassis and leafy herbs coat the palate with nuances of licorice. This is a balanced wine with finely-grained tannins and a charming and velvety finish.

APPELLATION Napa Valley

AGING 19 months in 16% new French oak

ALCOHOL 14.5% **pH** 3.71 **TA** 6.3 g/L

VARIETALS 68% Cabernet Sauvignon, 11% Petit Verdot,
9% Malbec, 9% Petite Sirah, 3% Cabernet Franc

PRICE PER GLASS \$18





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
\$800 per night (plus 15% tax)

OCTOBER 16–MARCH 31
\$450 per night (plus 15% tax)
EXCLUDES HOLIDAY WEEKENDS

AMENITIES

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

CONTACT LISA FOR MORE INFORMATION
260.625.4324 lkolbasky@sycamorehillsgolfclub.com





EVERY THURSDAY

LADIES

ALL DAY

HAPPY HOUR

\$2.00
off
ALL DRINKS

SYCAMORE HILLS GOLF CLUB
SIGNATURE
COCKTAILS

- APPLE STRUDEL SPRITZ 12
prosecco, apple juice, cinnamon liqueur, club soda
- BEES KNEES 12
Tanqueray Gin, lemon juice, honey syrup, rosemary sprig
- BERRY MARTINI 12
raspberry vodka, strawberry vodka, triple sec, lime juice, fresh berry, edible bubble
- BLUEBERRY LEMON DROP 12
Absolut Vodka, Cointreau, sweet and sour mix, blueberry purée, blueberry
- CUBA LIBRE 12
Plantation Guatemala XO Rum, lime juice, Coca-Cola, lime
- RED SANGRIA 12
Christian Brothers Brandy, Silver Creek Marlot triple sec, apple, orange, lime
- STRAWBERRY LIME MULE 13
Absolut Vodka, ginger beer, lime juice, strawberry, lime
- SUMMER BREEZE 13
Zinhook Bourbon, peach schnapps, pineapple juice, raspberry syrup, lemon juice, lemon
- NO PISCO PUNCH 13
Pisco, St. Germain Elderflower Liqueur, lime juice, lemon juice, agave nectar, basil leaf, lemon twist
- MORE MANHATTAN 13
Bourbon, sweet vermouth, cherry
- SYCAMORE OLD FASHIONED 13
Zinhook Bourbon, orange curaçao, bitters, orange peel, Luxardo Maraschino cherry
- TEQUILA OLD FASHIONED 13
Añejo Tequila, agave nectar, orange bitters, orange peel





OCTOBER 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3 CLUBHOUSE CLOSED	4	5	6 	7  MEN'S CLOSING DAY	8 PRIME RIB NIGHT
9	10 CLUBHOUSE CLOSED	11	12	13  CHEF'S COLLAB SERIES	14 	
16	17 CLUBHOUSE CLOSED	18	19 BLESSINGS IN A BACKPACK CLUB CLOSED for event	20 		
23	24 CLUBHOUSE CLOSED	25 	26	27  AMERICAN BEER DAY		29 HALLOWEEN B-I-N-G-O
30	31 CLUBHOUSE CLOSED				  LADIES "ALL-DAY" HAPPY HOUR	

SATURDAY, OCTOBER 8th 6:00-8:00PM

PRIME RIB NIGHT

14oz QUEEN CUT \$44 20oz KING CUT \$50

served with a house salad or soup du jour, horseradish,
veal jus, whipped potato purée & lemon roasted asparagus

DINE-IN
ONLY



—
ALL DOMESTIC
BEER \$3
—



American BEER DAY

THURSDAY, OCTOBER 27th
— ALL DAY —

Halloween BINGO

JOIN US FOR A VERY SPOOKY GAME NIGHT!

SATURDAY, OCTOBER 29th
BUFFET 5:00PM BINGO 5:45PM

ADULTS \$20 KIDS 6-14 \$15 UNDER 5 FREE

—
AWARD
FOR BEST
COSTUME!
—



NOVEMBER 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 National Deviled Egg Day 	2	3 	4	5 WINE CELLAR SALE 
6	7 CLUBHOUSE CLOSED	8		10 	11 ★ VETERANS DAY SPECIALS	12 ADULT TRIVIA NIGHT
13 SUNDAY BRUNCH BUFFET	14 CLUBHOUSE CLOSED	15	16	17 	18	19 COMPLIMENTARY WINE TASTING 
20	21 CLUBHOUSE CLOSED	22 GOLF SHOP Holiday Wine & Shopping 	23 ALL-YOU-CAN-EAT SOUP, SALAD & FLATBREADS	24  THANKSGIVING BRUNCH BUFFET	25 CLUBHOUSE CLOSED	26
27 SUNDAY BRUNCH BUFFET	28 CLUBHOUSE CLOSED					

UNCORK
YOUR
SAVINGS

 LADIES "ALL-DAY" HAPPY HOUR

WINE & SHOPPING

TUESDAY, NOVEMBER 22nd 4:00PM-7:00PM

SELECT A WINE CORK TO REVEAL
YOUR HIDDEN DISCOUNT!

SEE YOU AT THE GOLF SHOP!



WEDNESDAY, NOVEMBER 2nd

6:00PM-8:00PM

NATIONAL DEVILED DEGG *Day*



\$8.00

DEVILED EGGS
DINE-IN ONLY

SATURDAY, NOVEMBER 5th

6:00PM-8:00PM

WINE CELLAR *Sale*

COMPLIMENTARY
APPETIZERS



THANK YOU
FOR YOUR
SERVICE

ALL DAY
NOVEMBER 11th

VETERANS DAY SPECIALS

50% OFF
DRINKS

25% OFF
FOOD

DINE-IN ONLY. VETERANS ONLY.

SATURDAY, NOVEMBER 12th

6:00PM-8:00PM

ADULT TRIVIA

\$30 PER
PERSON

INCLUDES
BUFFET



TWO DATES
IN NOVEMBER
AND ONE IN
DECEMBER

SUNDAY BRUNCH BUFFET

NOVEMBER 13th & 27th

DECEMBER 11th

10:30AM–1:30PM

ADULTS \$26 KIDS 6-12 \$15 UNDER 5 FREE

WEDNESDAY, NOVEMBER 23rd
5:00PM–8:00PM

ALL-YOU-CAN-EAT
SOUP, SALAD &
FLATBREADS

DINE-IN ONLY. **\$16**
/PERSON



SATURDAY, NOVEMBER 19th
6:00PM–8:00PM

Wine
TASTING

COMPLIMENTARY

ITALIAN WINES
& APPETIZERS



THURSDAY, NOVEMBER 24th

11:00AM-1:00PM

Thanksgiving
BRUNCH
BUFFET



ADULTS
\$45

CHILDREN 10-14
\$30

CHILDREN 6-9
\$18

CHILDREN 5 & UNDER
FREE

HOLIDAY

Craft Cocktail

CLASS

PER PERSON • PER PERSON • PER PERSON • PER PERSON

\$70



WEDNESDAY























FEATURING

DECEMBER 7th
6:00PM

MATT
LIPSKY

COMPLIMENTARY APPETIZERS & COCKTAILS

DECEMBER 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
 GOLF SHOP 12 DAYS OF CHRISTMAS  LADIES "ALL-DAY" HAPPY HOUR			 <p>FREE Hot Cocoa 7-8PM</p>	 <p>1 National Christmas Lights Day</p>	<p>2</p> <p>Wagner FAMILY of WINE</p> <p>WINE TASTING</p>	<p>3</p>
<p>4</p> <p><i>Santa</i> BRUNCH BUFFET</p>	<p>5</p> <p>CLUBHOUSE CLOSED</p>	<p>6</p>	<p>7</p> <p>HOLIDAY CRAFT COCKTAIL CLASS</p>	 <p>8 National Brownie Day</p> <p>\$4 BROWNIE SUNDAES all day</p>	 <p>9</p>	<p>10</p> <p>KID'S GINGERBREAD HOUSE DECORATING CLASS</p>
<p>11</p> <p>SUNDAY BRUNCH BUFFET</p>	<p>12</p> <p>CLUBHOUSE CLOSED</p>	 <p>13</p>	 <p>14</p>	 <p>15</p>	 <p>16</p>	 <p>17</p> <p> SYCAMORE CHRISTMAS CHEER</p>
 <p>18</p>	 <p>19</p> <p>CLUBHOUSE CLOSED</p>	 <p>20</p> 	 <p>21</p> <p>ALL-YOU-CAN-EAT SOUP, SALAD & FLATBREADS</p>	 <p>22</p>	 <p>23</p>	 <p>24</p> <p>CHRISTMAS EVE BUFFET</p>
<p>25</p> <p>CLUBHOUSE CLOSED</p>	<p>26</p> <p>CLUBHOUSE CLOSED</p>	<p>27</p> 	<p>\$16 /PERSON</p>	 <p>29</p>	<p>30</p>	<p>31</p> <p>NEW YEAR'S EVE DINNER</p>

SATURDAY, DECEMBER 24th
11:00AM-1:00PM

Christmas Eve BRUNCH BUFFET

CALL
260.625.4324
OR GO ONLINE
TO MAKE YOUR
RESERVATION

ADULTS \$45 CHILDREN 10-14 \$30
CHILDREN 6-9 \$18 CHILDREN 5 & UNDER FREE

FRIDAY, DECEMBER 2nd
6:00PM-8:00PM

WINE TASTING

Wagner
FAMILY of WINE

COMPLIMENTARY

SUNDAY, DECEMBER 4th
11:00AM-1:00PM

Santa BRUNCH BUFFET

ADULTS	\$45
CHILDREN 10-14	\$30
CHILDREN 6-9	\$18
CHILDREN 5 & UNDER	FREE

CALL 260.625.4324 OR GO ONLINE
TO RESERVE YOUR SPOT TODAY!

SATURDAY, DECEMBER 10th

Gingerbread House DECORATING

11:00AM

FUN FOR KIDS &
THEIR PARENTS

PER PERSON • PER PERSON • PER PERSON
\$80
PER PERSON • PER PERSON • PER PERSON



SATURDAY, DECEMBER 17th
6:00PM-8:00PM

SYCAMORE CHRISTMAS Cheer

COMPLIMENTARY
FOOD, WINE TASTING & MUSIC





SATURDAY, DECEMBER 31st

New Year's Eve
DINNER

RESERVATIONS
AVAILABLE FROM
6:00PM
UNTIL
9:00PM

CALL 260.625.4324 OR GO ONLINE
TO RESERVE YOUR TABLE TODAY!



11836 Covington Road
Fort Wayne, Indiana 46814
sycamorehillsgolfclub.com