

GARAI AIVER GOLE

DECEMBER 2022

RIVER

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This Month at a Glance

Sunday, December 4 Superintendent's Revenge Tournament

Last Day of Golf

Tuesday, December 6 Holiday Wreath Building & Cookie Swap

Friday, December 9 Holiday Wine Club Dinner

Sunday, December 11 Brunch with Santa



Holiday Hours

Office & Pro Shop Holiday Hours of Operation

Friday, December 23

Office: 9:00 am - 12:00 pm

Pro Shop: 9:00 am - 3:00 pm

Saturday, December 24

Office: Closed

Pro Shop: Closed

Sunday, December 25

Office: Closed

Pro Shop: Closed

Monday, December 26

Office: Closed

Pro Shop: Closed

Tuesday, December 27

Office: 9:00 am - 5:00 pm

Pro Shop: 9:00 am - 5:00 pm

Wednesday, December 28

Office: 9:00 am - 5:00 pm

Pro Shop: 9:00 am - 5:00 pm

Thursday, December 29

Office: 9:00 am - 5:00 pm

Pro Shop: 9:00 am - 5:00 pm

Friday, December 30

Office: 9:00 am - 12:00 pm

Pro Shop: Closed

Saturday, December 31

Office: Closed

Pro Shop: Closed

Sunday, January 1

Office: Closed

Pro Shop: Closed



Holderness & Bourne



Golf Ball Special TP5X Golf Balls \$42/DZN



Srixon Z Star Golf Balls \$36/DZN



Titleist TSr Drivers Back in Stock \$599.99



Club Sale All Wedges 15% Off In-Stock Only



Callaway Rogue Drivers/Woods 15% Off In-Stock Only



TaylorMade Stealth Drivers & Hybrids 15% Off In-Stock Only





All Putters 10% Off In-Stock Only



Food & Beverage

Dear Members,

As we enter into December, we have a chance to reflect back on the year. Needless to say, we had our challenges but nothing compared to the past two years. Despite the challenges, we would like to thank you for allowing us and the rest of the F&B Team to serve you, your families and friends during the year!

We have several festivities through the month that are noteworthy:

On Friday, December 9th, we will be hosting our Wine Club dinner. Sunday, December 11th, Brunch with Santa will be back again. Also returning this year, is our Gingerbread House Decorating Kit and Christmas-To-Go Package, details will be forthcoming. Lastly, we will be ringing in 2023 with our New Year's Eve four course dinner package on Saturday, December 31st.

Finally, with the Golf Course closing for the winter on Monday, December 5th, we will be modifying our Monty's hours of operation as follows:

Effective Tuesday December 6th through Saturday, December 31st:

Mondays: Closed Tuesdays: Closed

Wednesdays: 12 pm — 3pm, Serving Lunch

Thursdays: 12pm – 8pm, Serving Lunch and Dinner (Burgers & Brews Night)

Fridays: 12pm – 9pm, Serving Lunch and Dinner Saturdays: 12pm - 9pm, Serving Lunch and Dinner

Sundays:11am − 2pm, Serving Lunch with Brunch Specials

Monty's River Grille will be closed for the months of January and February. Our opening day in March will be determined as we get closer to that date. There will be many major maintenance projects being conducted during the closure.

Thank you again for allowing us to serve you and may you have a safe & healthy holiday season!

Sincerely,

Dan Piccolello, Food & Beverage Director

Matthew Adkins, Executive Chef





Executive Chef Matthew Adkins Presents: Christmas Celebration

Friday, December 9, 2022 6:00 pm

First Course

Spiced Maple Leaf Duck Breast, Potato Fritter, Harvest Chutney, Smoked Maple Jus

Paired with: J Vineyards Chardonnay

Second Course

Lobster Corn Crème Brulée
Paired with: J Vineyards Pinot Gris

Third Course

Beef Wellington, Roasted Chestnut-Parsnip-Potato Puree, Shaved Truffle, Glace de Veau Paired with: J Vineyards Pinot Noir

Dessert

Warm Sticky Figgy Pudding, Brandy Crème Anglaise, Chocolate Truffles

Paired with: J Vineyards Cuvee 20 Brut

Brunch with Santa!

SUNDAY, DECEMBER 11, 2022 10am – 2pm

Adults - \$46 (+tax)

Kids 5-12 - \$22 (+tax)

Kids Under 5 – FREE!

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BREAKFAST STATION

Assorted Breads, Muffins, Bagels • Fresh Fruit Display
Applewood Smoked Bacon • Maple Sausage
Hashbrowns • Scrambled Eggs

MADE-TO-ORDER OMELET & SCRAMBLE STATION

Assorted Meats, Veggies & Cheeses

Egg Whites Available

WAFFLE STATION

Berries, Whipped Cream, Maple Syrup

ENTRÉES

Harvest Chicken – Fig-Date Chutney, Spinach, Smoked Maple Jus Mediterranean Seasoned Swordfish – Lentil Couscous, Red Chimichurri Roasted Rosemary Fingerling Potatoes • Seasonal Vegetables

FOR THE KIDS

Penne Pasta with Butter & Marinara Sauce Chicken Tenders • Mac and Cheese Tater Tots • Assorted Veggies

CARVING STATION

Smoked London Broil • Smoked Turkey Breast • Salmon en Croute

SOUPS & SALADS

Chicken Barley Soup • Pasta Salad Smoked Salmon • Shrimp Cocktail • Greek Salad • Antipasto Mesclun & Romaine with Assorted Toppings and Dressings

HOLIDAY DESSERT DISPLAY

Assorted Pastries, Cakes, Yule Logs, Cookies, Ice Cream, Warm Apple Crisp

Freshly Brewed Coffee & Tea Station

Also Featuring a Children's Meet & Greet with Santa and Mrs. Claus!

Reservations are REQUIRED in advance by calling (203) 701-0051



at Monty's River Grille 5:00-9:00 pm \$85 per person | Four Course Dinner | Live Entertainment

Appetizers

New Year's Salad

Shaved Butternut Squash, Sweet Cranberry, Mustard Greens, Fig Balsamic

Delicate Squash Bisque

Roasted Chestnut, Green Apple, Focaccia Crouton, Crème Fraiche

French Helix Escargot -n- Pastry

Provencal Herb Butter, Tomato Concasse, Puff Pastry Vol-au-Vent

White Mexican Shrimp Cocktail

Mediterranean Cocktail Sauce

Asian Steam Buns

Hoisin Duck, Stir Fry Vegetables, Cilantro Chutney

Kobe Beef Meatballs

Whipped Ricotta, Tomato-Basil Sauce, Crispy Garlic

Japanese A5 Kobe Beef

French Toast Crouton, Shaved Truffle, Blackberry Glace de Veau (supplemental \$30)

<u>Intermezzo</u>

Blackberry Merlot Sorbet

Reservations Required! Call (203) 701-0051 to make yours today!



at Monty's River Grille 5:00-9:00 pm \$85 per person | Four Course Dinner | Live Entertainment

<u>Entrees</u>

Black Angus Filet Mignon

Hudson Valley Foie Gras, Mascarpone Potato, Garlic Swiss Chard, Glace de Veau

20 oz. Bone in Ribeye

Asian Mushrooms, Chives, Tempura Onions, Bok Choy, Siracha Mashed, Teriyaki Butter

Veal Chop Saltimbocca

Prosciutto Wrapped Veal Chop, Risotto Milanese, Shaved Truffles, Garlic Spinach, Truffle Butter Sauce

Chilean Sea Bass

Miso Glazed, Sweet-n-Spicy Cauliflower Florets, Snow Peas, Mushrooms, Forbidden Coconut Sticky Rice

Manchurian Prawns

Sweet Potato Hummus, Lentil-Yellow Split Pea Infused Jasmine Rice, Saag Paneer, Sweet-n-Spicy Garlic Sauce, Mint Chutney

General Tso Style French Chicken

Crispy Frenched Chicken Breast, Shiitake-Beech Mushrooms, Broccoli Florets, Tempura Asparagus, Crispy Garlic, Ginger-Green Tea Jasmine Rice, Tso Sauce

Land & Sea

Sea Salted Japanese A5 Kobe Sirloin, Braised Char Sui Pork Belly,
Split Grilled Teriyaki Buttered Lobster Tail, Wasabi Potato,
Bulgogi Seasoned Bok Choy Cabbage, Crispy Garlic
(supplemental \$60)

Reservations Required! Please call (203) 701-0051 to make yours today!



at Monty's River Grille
5:00-9:00 pm
\$85 per person | Four Course Dinner | Live Entertainment

Dessert

Chocolate Marquise

Chocolate Genoise, Ganache, Velvety Mousse, Raspberry Puree

Classic Crème Brule

Vanilla Bean Crème Brule, Assorted Macaroons and Chocolate Truffles

Cherry Cheesecake Purse

Buttery Phyllo Dough, Creamy Cheesecake, Warm Sour Cherry Filling, Port Wine Macerated Berries

Reservations Required! Please call (203) 701-0051 to make yours today!

Tournament News

Black Friday Turkey Trot Results

Gross Division

1st: Willie DeMeo & Kevin Miculcy (+2) - \$125 per player 2nd: John & Connor O'Brien (+3) - \$100 per player 3rd: John & Thomas Yavorka (+5) - \$85 per player

Net Division

1st: Gene & Michael Horne (-16) - \$125 per player 2nd: Dave Leskow & Rick Blosio (-8) - \$100 per player 3rd: Tom & Jacob Miko (-5) - \$85 per player





2022 Superintendent's Revenge Sunday, December 4th

The time has come to truly wrap up the season. Join us for the last member tournament and final day of the 2022 season. You will be faced with the toughest course the grounds crew can conjure up, including ridiculous pin placements and a few obstructions on your way to the green. This will be an 18-hole two-person scramble with teams competing for gross and net prizes.

We'll start our day with breakfast before the 10:00 am shotgun and finish up with lunch and cocktails.

Tournament Fee: \$50

Tom Rosati Golf Academy



Ben James Invited to Walker Cup Practice Session

University of Virginia freshman Ben James was one of 16 players invited by the USGA's International Team Selection Committee to attend a practice session December 15-18 for the 2023 Walker Cup Match. The three days of practice will be held in Jupiter, Florida.

Harrison Browne Wins CIAC State Championship

Junior member Harrison Brown fired a 69 to win the CIAC State Championship in early November. Both Harrison and our current Junior Club Champion Robby Rosati were both named All State. Congrats on a fine High School season!



Greens & Grounds

Irrigation Install Update

The irrigation team has been doing an amazing job keeping on track with the timeline during the irrigation installation. As of Thanksgiving week, they are finishing up the mainline installation on hole 3. Once completed with the mainline on number 3, all mainline on the course will be finished and in the ground. They will begin installation of lateral pipe across fairways as well as the tee and greens loops. They have fully completed holes 9 and 18, as well as the laterals on number 7. With the ground getting more frozen day by day, we do not expect them to be able to work much longer, estimating them stopping around the first week of December. They will return next year, weather dependent, once the ground has thawed enough for them to dig. Again, the Greens and Grounds Team would like to thank the membership for all their understanding and cooperation during this irrigation project with the moving of cart traffic, tee makers and temporary greens. It is an important part of the project to keep everyone safe and keep the project moving along smoothly.

Greens and Grounds would like to wish all of our members happy holidays and we hope everyone has a great new year. We would also like to thank everyone for the constant and continued support from the beginning of the season all the way through to the end. We look forward and are excited for what the new year will bring to Great River. Happy Holidays!

Blake Thomas

1st Assistant Superintendent Great River Golf Club



Event Planner Corner

Hello!

The Events Team at Great River had a very busy November! We hosted our final five wedding celebrations of the calendar year, as well as multiple corporate events, fundraisers, and a bridal shower. A special congratulations goes out to the following couples who tied the knot last month: Kristen & Steve, Daniella & Toni, Samantha & Michael, Selena & Jay, and Nicole & Stephen!

Collectively this year, we hosted 54 wedding celebrations plus 3 "micro-weddings", which brought a total of 7,216 people through our doors! (This number doesn't include the 5,000+ guests who attended our numerous non-wedding events throughout the year!) Many thanks to our wonderful banquet staff who worked tirelessly to ensure a top-notch experience for all.

As we move into December, we are excited to be hosting many festive company holiday parties, including five of our valued corporate members: Sikorsky, Turner Construction, Eastern Land Management, Budderfly, and MicroBoard!

Looking ahead into 2023, the Events Team at Great River would love to help get your next event on the calendar! If you are planning an upcoming bridal shower, baby shower, birthday party, or any other type of celebration or gathering, please reach out to our sales team for information on menus and pricing. We also still have dates available for 2023 & 2024 weddings!

All the Best,

Karin Attolino, Director of Sales Chelsea Jones, Assistant Event Planner & Social Media Caitlin Wardlow, Assistant Event Planner & Social Media



Anthony Tomassi Photography

