



JULY 2020

THE RIVER

WHAT'S INSIDE?

MEMBERSHIP UPDATE	3
CORONAVIRUS ACTION PLAN & RULES	4
FOOD & BEVERAGE	6
GREENS & GROUNDS.....	11
JUNIOR GOLF PROGRAMS	14
WHAT'S HOT IN THE SHOP	15
TOURNAMENT CLUB	17
PLAYER DEVELOPMENT	24
EVENT PLANNER CORNER	25

Membership Update



We would like to warmly welcome the following new members to Great River Golf Club in 2020:

**Nathan Berkoff
Andrew McColough
Romeo Reyes**

We are looking forward to having you as members!

A special thank you goes out to our members and their family members who are battling on the front lines of the current health crisis. You are true heroes and our appreciation for you is larger than words can express!

Our Coronavirus Action Plan & Rules

We are committed to continuing to provide a safe environment for all of our patrons. We are happy to be open for your enjoyment and relaxation during these unprecedented times. At the same time, we request your cooperation with the safety precautions outlined below. We are confident that you all will use common sense in practicing social distancing, appropriate sanitary measures and other safety precautions to limit possible spread and exposure to coronavirus. We also want to remind you that this remains a fluid situation and may change at any time, so keep checking back for updates!

GREAT RIVER GOLF CLUB IS CURRENTLY OPERATING AS FOLLOWS:

Monty's River Grille is now OPEN for takeout, inside dining and outside dining on the patio! Because space is limited, reservations must be made in advance by calling us at (203) 701-0051. Masks or face coverings must be worn at all times, except when eating or drinking. For menus, please visit the Dining page on our website.

Monty's River Grille Hours:

Tue-Thu – 11:00 am - 8:00 pm

Fri-Sat – 11:00 am - 9:00 pm

Sun – 11:00 am - 6:00 pm

Mon – Closed

GOLF COURSE POLICIES

Hours of Operation:

Tue-Thu – 7:30 am - 7:00 pm

Fri-Sun – 7:00 am - 7:00 pm*

Mon – Closed

**The first few hours of play on weekends are reserved for Members Only. Public golfers can book tee times for 12:30 pm and later.*



- To best prepare for the safety of our golfers and staff, **tee times are required** and walk ups are not permitted.
- Please indicate at the time of booking if you will need a cart, pushcart or will be walking. See below for rules on cart use.
- We strongly recommend all patrons **wear a mask or face covering** when coming to the club. Our staff members are required to wear masks. Masks are required while inside the Pro Shop.
- Please use common sense and be respectful of social distancing guidelines. These rules apply not only to all golfers, but also to our staff. Players waiting to play should always practice social distancing.
- If you do not feel well – STAY HOME!

FACILITIES & SERVICES

- Carts and push carts will be thoroughly sanitized by our staff prior to your arrival and again once you are finished.
- **Bag Drop & Bag Storage services are in full effect.** The golf staff will disinfect all bags with a high temperature steam gun after each round.
- **Club cleaning service** will be done after your round, regardless if your bag is staying or going. If you are taking your bag, the golf staff will disinfect your bag, clean your clubs, and bring them up to the Bag Drop area.

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- **Locker rooms are open.** However, no more than 10 people may be in the locker room at one time. The Great River staff will walk through and sanitize the locker room areas every hour.
 - **The driving range** will operate on the following schedule:
 - Monday - Closed
 - Tuesday - Mats All Day
 - Wednesday - Lower Tee until 4:00 pm, Mats 4:00 pm - 7:00 pm
 - Thursday - Lower Tee 7:00 am - 7:00 pm
 - Friday - Upper Tee 7:00 am - 7:00 pm
 - Saturday & Sunday - Upper Tee until 3:00 pm, Mats 3:00 pm - 7:00 pm
 - *NOTE: If the teeing area for the day is getting severely damaged, the golf staff reserves the right to move the range to mats if needed.
 - With limited hitting bays, we ask that members not practice on the weekends between 7:00 am - 12:00 pm.
 - **The Pro Shop is open for shopping!** Masks or face coverings must always be worn when inside. We have installed a hand sanitizing station at the entrance for your use, as well as a plexiglass barrier at the counter. No more than 4 customers may be allowed inside the shop at one time. If you see that 4 people are already inside, please wait to enter. We also ask that you maintain a social distance of six feet with all other patrons as you shop. Any customers who do not follow these guidelines may be asked to leave the shop.
 - **The Snack Bar is open for service Tuesday through Sunday from 7:00 am – 7:00 pm.**

COURSE PLAY

- **Carts**
 - At this time, 2 players may share a cart. However, both golfers must be wearing a face covering while in the cart. The driver of the cart must remain the only driver of the cart throughout the round.
 - Members of the same household are not required to wear a mask while sharing a cart and may alternate drivers, provided both drivers meet all other requirements.
 - “Hitching a ride” while on the course is prohibited.
- **Cart Path Only** will be in effect on the following holes:
 - #3 Fairway - Past the Cart Path Crossing (only)
 - #4 Fairway
 - #7 Fairway
 - #13 Fairway
 - #14 Fairway
 - #18 Fairway
- **Flagsticks, rakes, and benches may be used.** These and other high-touch items will be cleaned frequently.
- Ball washers, water coolers, and used tee baskets will remain off-limits.

Thank you for your support and cooperation as we continue to adjust to these ever-changing regulations and guidelines. We will do our best to communicate all updates regarding golf in our state and here at Great River. We will continuously reevaluate the situation based on the climate and federal and state guidance. Please feel free to reach out to a staff member with any questions or concerns you may have. See you out on the course!

- The Great River Golf Club Staff

Food & Beverage

Dear Members,

We certainly hope this newsletter finds you healthy and well!

The coronavirus pandemic has, without question, had a profound effect on all of us and changed our lives for the foreseeable future. It has touched all industries, but the restaurant business has arguably been one of the hardest hit. With this being said,



we would like to thank you for your support over the past 6 weeks. We've seen many of our members, their guests, and our public supporters visit Monty's, outside on our patio and now inside our restaurant. They're having fun getting out, socializing responsibly, and enjoying Chef Matt's new summer menu along with our exceptional service.

Due to the state's restrictions on public gatherings, our banquet operation has been suspended. Needless to say, we've been unable to host our monthly Wine Club Dinners, some of our specialty Member's Nights, and the many weddings that we had on our books. In the meantime, we're working on creative solutions to bring some of those events outside. Additionally, Chef Matt and his culinary team have developed a new Catering To Go Menu (see menu on the following page). This will allow you to enjoy our culinary fare while remaining in the comforts of your home.

We continue to stay diligent with our increased cleaning and disinfecting efforts of frequently touched surfaces, including restrooms, entrance/exits, handrails, and other high traffic areas throughout the facility.

We are confident that we will get through this together, so we appreciate all of your support during these unprecedented times.

As, always we look forward to serving you, your family and friends!

Sincerely,

Dan Piccolello
Food & Beverage Director

Matthew Adkins
Executive Chef



Family-Style Take Out Menu

(203) 701-0051

Pick up between 11 am to 6 pm daily
Please allow 24 hours notice for all orders

Entrées

Full Tray serves 8-12 | ½ Tray serves 4-6

Baked Ziti with Italian Meatballs

red sauce

Full Tray: \$70

½ Tray: \$35

Sausage, Onions, Peppers and Penne

red sauce

Full Tray: \$100

½ Tray: \$50

Sausage, Broccoli Rabe and Penne

red sauce -or- oil & garlic

Full Tray: \$100

½ Tray: \$50

Grilled Chicken, Onions, Peppers and Penne

red sauce

Full Tray: \$100

½ Tray: \$50

Grilled Chicken, Broccoli Rabe and Penne

red sauce -or- oil & garlic

Full Tray: \$100

½ Tray: \$50

Chicken Marsala

with Mashed Potato and Mixed Vegetables

Full Tray: \$100

½ Tray: \$50

Chicken Piccata

with Mashed Potato and Mixed Vegetables

Full Tray: \$100

½ Tray: \$50

Chicken Francaise

with Mashed Potato and Mixed Vegetables

Full Tray: \$100

½ Tray: \$50

Eggplant Parmigiana with Penne Pasta

red sauce

Full Tray: \$50

½ Tray: \$25

Caesar Salad

croutons, parmesan cheese, Caesar dressing

Full Tray: \$60

½ Tray: \$30

add grilled chicken: \$6/person

Mesclun Salad

carrots, tomato, cucumber, balsamic dressing

Full Tray: \$50

½ Tray: \$25

add grilled chicken: \$6/person

add crumbled gorgonzola cheese: \$3/person

Reheating Instructions:

Preheat oven to 350°F. Leave covered and cook for approx. 1 hour, or as needed until internal temperature reaches 165°F.

Appetizers

Shrimp Cocktail

cocktail sauce & lemon

4 – \$12 ♦ 8 – \$24 ♦ 12 – \$36

Crab Cakes

remoulade & lemon

2 – \$14 ♦ 4 – \$28 ♦ 8 – \$56

Jumbo Chicken Wings

bleu cheese, carrots & celery

choice of sauce: tossed or traditional, buffalo, bbq, or liquid gold

7 – \$13 ♦ 14 – \$26 ♦ 21 – \$39 ♦ 28 – \$52

Beverages

Beer

Miller Lite – \$5

Coors Light – \$5

Bud Light – \$5

Heineken – \$5.50

Budweiser – \$5

Corona – \$5.50

Wine by the Bottle

Pinot Grigio (Vicolo, Italy) – \$26

An elegant, crisp style, with citrus aromas and floral notes. Delicate, rich, and refreshing.

Sauvignon Blanc (Kendall-Jackson, California) – \$28

Luscious honeysuckle, ripe pear & fresh lemongrass, medium-bodied.

Chardonnay (Kendall-Jackson, California) – \$34

Pineapple, mango, and papaya with citrus notes that explode in your mouth.

Rose (Prophecy, France) – \$30

Delicate and bright with layers of fresh strawberries, raspberries and a hint of white peach.

Pinot Noir (Bridlewood, California) – \$34

Dark fruit of raspberry & dark cherry meld with hints of caramel & toffee on the palate.

Cabernet Sauvignon (J. Lohr, California) – \$34

Intense fruit aromas of black cherry and plum are accented by a bouquet of hazelnut.

Cabernet Sauvignon (Joel Gott 815, California) – \$44

The wine enters sweet on the palate, well-structured and with firm tannins.

Chianti (Querceto, Italy) – \$30

Bold & Rich with spice, pepper dried cherry and oak. Long finish.

Please notify your order taker of any allergies or dietary concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.



Lunch Menu – Summer 2020

Call for Takeout! (203) 701-0051

Starters

Soup of the Day

Cup – 4 Bowl – 6

Homemade Crispy Tortillas & Guacamole – 12

Served with fresh pico de gallo

Colossal Shrimp Cocktail – 4 each

Horseradish cocktail sauce, lemon

Point Judith Calamari – 14

Banana peppers and olives, served with marinara sauce

Plates & Things

Blackened Fish Taco – 16

Fresh blackened catch of the day, shaved lettuce, pico de gallo

Jumbo Chicken Wings – 13

Your choice of sauce: tossed or traditional, buffalo, bbq, or liquid gold. Served with bleu cheese, celery, and carrots

Quesadilla – 10

Caramelized peppers & onions, cheddar jack cheese, salsa, sour cream
add chicken – 3.50

Build Your Own Sandwich

All of our deli sandwiches are layered with beef steak tomato and leaf lettuce. Pressed or not pressed. Served with a kosher dill pickle and your choice of house made chips, fries, or coleslaw

Deli – 12 Club – 14

MEAT

In-House Slow Roasted Turkey, Pastrami, Black Forest Ham, Albacore Tuna Salad, Bell & Evans Chicken Salad

CHEESE

American, Vermont Cheddar, Wisconsin Swiss

FRESH BREAD

White, Wheat, Rye, Wrap, Portuguese Roll

Salads

Caesar – 12

Romaine, roasted tomato, garlic croutons, parmesan, creamy Caesar dressing

Strawberry Salad – 12

Baby arugula, fresh berries, toasted pistachios, cucumber, radish, scallion, feta cheese, mint, strawberry balsamic dressing

Great River Cobb – 13

Beets, tomatoes, cucumber, raspberries, candied pecans, crumbled bleu cheese, applewood bacon, hard cooked egg, mesclun

Add to any salad – 6

Tuna Salad | Chicken Salad | Grilled Chicken

Sandwiches, Burgers +

Dogs

Served with a kosher dill pickle and coleslaw, plus your choice of house made chips or fries

Rachel or Reuben – 14

Your choice of roasted turkey or pastrami with sauerkraut, Swiss cheese and Russian dressing

Italian – 14

Capicola, pepperoni, prosciutto, salami with sliced provolone, baby arugula, sun dried tomato aioli and olive tapenade. Served on a butter pressed Portuguese roll

Burger – 13

Char grilled with Monty's seasoning
*add cheese – 1 add bacon – 1.50
add fried egg – 1.50*

Burger of the Day – 16

Chef's daily creation

Jumbo Hot Dog – 8

Dog of the Day – 12

Chef's daily creation

Light Lunch

Half Sandwich & Cup of Soup – 12

Please notify your server of any allergies or dietary concerns prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

MONTYS

RIVER GRILLE

Dinner Menu – Summer 2020
Call for Takeout! (203) 701-0051

Starters

Soup of the Day

Cup — 4 Bowl — 6

Housemade Crispy Tortillas & Guacamole — 12

Served with fresh pico de gallo

Colossal Shrimp Cocktail — 4 each

Horseradish cocktail sauce, lemon

Point Judith Calamari — 14

Banana peppers and olives, served with marinara sauce

Jumbo Chicken Wings — 13

Your choice of sauce: tossed with buffalo, bbq, or liquid gold sauces. Served with bleu cheese, celery, and carrots

Small Things

Blackened Fish Taco — 16

Fresh blackened catch of the day, shaved lettuce, pico de gallo

Quesadilla — 10

Caramelized Poblano, Bell peppers & onions, cheddar jack cheese, cilantro, salsa, sour cream

add chicken — 3.50

add blackened catch of the day— 6.00

Burger — 13

Char grilled with Monty's seasoning

add cheese — 1 add bacon — 1.50

add fried egg — 1.50

Burger of the Day — 16

Chef's daily creation

Salads

Caesar

Entrée — 12 Appetizer — 6

Romaine, roasted tomato, garlic croutons, parmesan, creamy Caesar dressing

Strawberry Salad

Entrée — 14 Appetizer — 7

Baby arugula, fresh berries, toasted pistachios, cucumber, radish, scallion, feta cheese, mint, strawberry balsamic dressing

Chicken Milanese — 24

Baby arugula, tomato, parmesan, lemon, extra virgin olive oil, balsamic drizzle, lemon caper butter

Great River Cobb — 14

Beets, tomatoes, cucumber, raspberries, candied pecans, crumbled bleu cheese, applewood bacon, hard cooked egg, mesclun

Add to any salad — 6

Tuna Salad | Chicken Salad
Grilled Chicken | Crispy Chicken

Steaks, Chops & Plates

Filet Mignon — 35

Roasted garlic buttered shallots & mushrooms, rosemary Yukon potatoes, balsamic asparagus

26oz Ribeye Steak — 38

Chimichurri, chipotle mashed, garlic greens, tomato reduction

Stuffed Pork Chop — 28

Broccoli rabe and provolone stuffing, red pepper coulis, roasted potatoes

Grilled Mahi Mahi — 26

Citrus pico de gallo, grilled vegetable tabbouleh, lime aioli drizzle

Day Boat Scallops — 28

Roasted garlic mashed potato, baked plum tomato, fresh mozzarella, basil, balsamic reduction

Chicken Francaise — 24

Mashed potato, wilted greens, white wine sauce

Italian Sweet Sausage and Gnocchi — 24

Broccoli rabe, onion, peppers, garlic, extra virgin olive oil, fresh mozzarella

Please notify your server of any allergies or dietary concerns prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Greens & Grounds

June has been an extremely challenging month for our team at Greens & Grounds given the lack of any significant rainfall since our spring green-up. Our crew has been working hard around the clock to combat this challenging stretch and were able to make headway in many other areas of the property and improvement of our programs. I'd like to take a brief moment to highlight our past month on-course.

Weather Update & Maintenance Responses

NOAA's National Weather Service reports that we have experienced a 4-6" rain deficit over the past 60 days for our area of Connecticut (April 27-June 27), marking a historical drought. Over the past 2 months, we have had to meet that rain deficit and "break even" to simply replenish moisture levels in the soil for the turf. We were able to achieve this through hard work hand-watering throughout the day to identify specific spots in most need to moisture, all the while walking a tight line of providing the minimal amount of "blanket irrigation" necessary to the property as a whole via overhead sprinkler heads. Our "roller-basin" portable sprinkler heads were invaluable in keeping areas of the course with irrigation malfunctions or poor water coverage "in the game" to make it through this drought period.



Over the final weekend of June, we received a total of 2.6" of rain, which will bring us much needed recovery and green-up going into July. We went out to "needle-tine" vent all Putting Greens following the rain in order to promote drainage, reduce "water-logged" soil conditions, promote an aerobic soil environment that allows for gas exchange to the roots in order to prepare for the upcoming hot, wet, and humid projected forecast for early July.



Promoting Plant Health

With the hot and humid weather we have been experiencing, we have placed our two portable Greens Fans out on the property to promote a healthier turf environment through improved air circulation and the alleviation of heat stress. Research and field observations are very clear that putting greens can be greatly improved with the use of fans because of the cooling effect on the turf canopy and soil temperature (Duff and Beard, 1966; Guertal et al., 2005). Fans also help to dry the soil and reduce turf leaf wetness duration, both of which reduce pathogen pressure. Using a fan to dry the surface improves putting green wear tolerance, too. Oppressive heat and humidity makes it a challenge to grow healthy Creeping Bentgrass/Poa annua mixed Greens during the “dog days of summer” in the Northeast Atlantic region.



Keeping true to our agronomic & cultural programs, we have continued to make routine sand topdressing to the Greens and Approaches. Staying consistent on a topdressing program comes with a number of benefits to the playing surface that includes improved smoothness and increased firmness which greatly impact playability. Imperfections within the turf canopy that cause inconsistent ball roll are smoothed and leveled, promoting smoother and truer putts that stay on-line. Furthermore, our kiln-dried topdressing sand of choice helps provide a faster and firmer surface, increasing the playability value of our course. Agronomically, topdressing helps with diluting thatch and improving the rootzone. Turf produces organic matter in the upper rootzone which is the thatch layer that creates soft, spongy playing conditions. It is important to dilute that thatch layer to maintain good turf quality and draining ability that is achieved through the accumulation of a consistent topdressing program throughout the playing season, along with aggressive core aeration given shoulder-season opportunities to do so.



Next Phase of COVID Guidelines

As the state of Connecticut continues to roll out new guidelines to combat the threat of Coronavirus, the greens and grounds department will continue to adapt and add course accessories as they begin to be reallocated into everyday play. Effective June 17, 2020 flagsticks and rakes may be handled, and benches may be used. These items are to be cleaned frequently. Pencils may be distributed, and items previously banned from touching such as ropes and stakes may be handled. Ball-washers, used tee baskets, and hand-operated water coolers and jugs remain off-limits and are to remain covered or removed. Once Connecticut reaches 'Phase 3', we will continue to reinstall the remainder of the course accessories. We really appreciate your assistance and understanding as we try to adapt to the restrictions put in place while providing premier playing conditions and experiences.

With the updates made to golf operations by the CSGA, we will be hosting the Connecticut Open Qualifier on July 7th and the Member/Guest on the weekend of July 17th as scheduled, and we are excited to produce a product for the competitors that will challenge golfers and showcase our unique property. Thank you, and we look forward to seeing you on the course.

- Steve McDonald

Assistant Golf Course Superintendent



Junior Golf Programs

TOM ROSATI



GOLF ACADEMY

All Camp and Clinic programs will be conducted under new guidelines due to COVID-19:

- All programs will be limited to 8 students
- Face masks must be worn by both student and instructor
- Students will be in groups of no more than three and they will be in designated areas such as the putting green, the driving range and the chipping area
- Students must always be 10 feet apart
- Parents must record child's temperature every morning
- Camps will be all half day programs
- Only two students allowed inside the learning center at the same time
- Frequent hand washing is required
- Each child must have his or her own water bottle labeled with their name
- We will have a designated sick area if a child gets ill

Junior Clinic Programs (ages 7-14)

Regular Price \$180

Members, SHU Alumni/Faculty \$150

- Summer Clinic #1: Tuesday-Friday July 7-10, 8:30 am - 10:00 am
- Summer Clinic #2: Tuesday-Friday Aug 11-14, 8:30 am - 10:00 am
- Fall Clinic: Sundays 10:00 am - 11:00 am
Sept 6, 13, 20, 27, Oct 4

Half-Day Camps (ages 8-16)

Regular Price \$350

Members, SHU Alumni/Faculty \$300

- June 29 - July 3,
9:00 am - 12:00 pm OR 1:00 pm - 4:00 pm
- July 13-17,
9:00 am - 12:00 pm OR 1:00 pm - 4:00 pm
- July 20-24, 9:00 am - 12:00 pm
- Aug 3-7, 9:00 am - 12:00 pm

Advanced Player 3 Day School (ages 13-18)

Regular Price \$360

Members, SHU Alumni/Faculty \$300

- July 28-30, 1:00 pm - 6:00 pm



What's Hot in the Shop?

At this time, all guests must wear a face covering or mask while inside the shop. No more than 4 customers may be allowed inside at one time, and all shoppers must maintain a social distance of 6 feet with others. Any customers who do not follow these guidelines may be asked to leave the shop.

We are also happy to take special orders and will work with you to coordinate a contactless pick-up!

To place an order, contact Karin Attolino at (203) 876-8051 x111 or karina@rgolfclub.com

Ecco Biom Cool Pro Gore-Tex Golf Shoes \$230



Ecco S-Three Gore-Tex Golf Shoes \$199.99



Acushnet Golf USA Collection

Shirts \$82.00

Socks \$9.99

Hats \$32.00

Flag ProV1 Golf Balls \$29.00



XXIO Drivers

X Black \$699.99

Prime X Driver \$849.99



To place an order, contact Karin Attolino
(203) 876-8051 x111 or karina@rggolfclub.com

Tournament Club

Standings Through Week 3

Wednesday Night Twilight League

East Division	Team Points	West Division	Team Points
Andrew Seperack		Chris Laime	
Jim Chacho	17.5	Scott Candee	20.5
Kevin Heslin		Will DeMeo Jr.	
Ray Romeo		John Doolittle	
Brenden Luddy	17.5	Bill Doolittle	19.5
Drew Acquarulo		Louis DiRenzo	
Chris Saja	16.5	Brigid DiRenzo	17.5
John Mulrooney		John Sayour	
Melvin Saunders		Carl Walker	
Mackenzie Fuller	14.5	Jim Brown	17.5
		Steven Tanzer	
Tyler Rehm		Paul Vimini	
Lisa Rehm	14.5	Peter Vimini	14
Justin Rehm		Bob Morton	
Alex Cardona		Cherly Dziubina	
Mario Lucibello	14	Darlene Tranquilli	13.5
Matt Dziubina		Christine Yan	
John Yavorka		Scott Walker	
Thomas Yavorka	14	Bill DeMeo	12.5
Nick Watson		Dave Leskow	
Cory Watson	14	David D'Ausilio	11.5
Brian Sarosky			
Scott Warkentin		Barbara Poremba	
Robert Richter	10	Frank Barucci	11
James McCusker		Chris Lynch	



Father's Day Tournament

Father & Son 18- Holes

Gross Division—Score 67
Mackenzie & Art Fuller



Net Division

1st - Score 58

Brian & Robert Philips



T-2nd - Score 62

Sean & Seamus O'Rourke
Mike & Matt Mossbarger



Father & Son 9-Holes

Matt & Tom Maleri
Score 36

Father & Daughter 18-Holes

John & Sydney Doolittle
Score 66



Father & Daughter 9-Holes

Stewart & Jena Gross
Score 36



The 2020 Great River Invitational

July 17th, 18th, & 19th

It is with great pleasure that we invite you to be part of the 2020 Great River Invitational. The Great River Invitational is our premier member-guest event of the season which features a range of uniquely designed events to enhance the golfing, dining and social experiences for you and your guest. This event will kick off Friday, July 17th with practice rounds, skills competitions, and the Invitational Commencement Dinner.

The tournament will be five nine-hole matches conducted over Saturday and Sunday. Teams will be placed into flight based upon combined handicap and play a round robin competition. All flight winners will participate in a shoot-out on the 9th hole to determine our 2020 Champion.

The Tournament entry fee is \$750 per Team and includes:

- 54-Holes of Golf Competition for You & Your Guest
- All Carts/Pull Cart Fees
- Friday Night Commencement Dinner
- Tournament Gifts
- Practice Round & Par 3 Challenge
- Breakfast Buffet Saturday & Sunday
- Hot Grill Selection & On-Course Refreshments
- Awards Luncheon following Shoot-Out
- Prizes for Shoot-Out Winner, Flight Winners & Runner-up
- Team Hat Pool which pays out Flight Winners, Runner-ups, & Pot of Gold (Hat Pool is \$200 and mandatory for each team)

Other Contests:

- Team Skins Game
- Golf Shop Raffle
- Pari-Mutuel Betting Friday Night
- Closest to the Pin Challenges
- 50/50 Hit the Green Raffle



Covid-19 Restrictions & Policies

The field will be limited to 36 teams (6-flights) due to the possibility of single-rider carts. If the restrictions are loosened, we will consider adding another flight.

As of now we plan on tee times Saturday and a shotgun start Sunday. However, Sunday is subject to change to tee times if shotguns are still not permitted.

We are still monitoring restrictions in regards to Food & Beverage, mainly Friday's commencement dinner & Sunday's awards luncheon. If CDC & state guidelines will not allow us to do so, we will adjust our food & beverage offerings and adjust the tournament entry fee accordingly.

Everyone's safety is our number one concern and we will strictly conform to all guidelines to ensure you enjoy a safe and enjoyable event.

More information and schedule of events will be posted on Clubster and sent to registered players. Please contact Jason Loomis with any questions at jloomis@grgolfclub.com

2020
Great River Invitational
July 17, 18, & 19

The Format: Round Robin, Five Nine Hole Matches, Better Ball of Partners using 90% of Handicap, teams are flighted according to handicap. The differential of partners handicaps must be 9 or less.

The Point System: 10-points scoring system. Each hole is worth 1 point, ties are ½ point. The match is worth an additional 1 point, if the match is tied each team will receive ½ a point.

The Shootout: All Flight Winners will compete in a sudden death shootout starting on the 9th fairway on Sunday afternoon. The winner of The Shootout will be our 2020 Great Invitational Champion!

Schedule of Events

Friday July 17th

Practice Round and Par 3 Tournament

6:00 Cocktails & Hors d'oeuvre Fireplace patio

7:00 Dinner by Outside Gazebo

Pari-Mutuel Betting Fireplace patio 6:00 – 9:00

Saturday July 18th

Breakfast: 6:30 – 9:30 in Monty's

Round 1: Tee Times from 7:30 – 9:30

Round 2: Tee Times from 10:00 – 12:30

Round 3: Tee Times from 1:00 -3:30

Lunch available on course and in the members grill room from 11:00 – 4:00

Sunday July 19th

Breakfast Buffet: 7:00 in Monty's

Round 4: 8:30 Shotgun

Round 5: 10:00 Shotgun.

50/50 Cash Raffle Hole 15

Lunch: 11:30 – 4:30 at the Members Grill Room & Fireplace Patio

Shootout: approx. 1:00; Flight winners will all meet in the 9th fairway for a sudden death shootout

Awards: Directly after shootout. We will announce raffle winners, skins winners, flight winners, and 50/50 raffle winners. Spouses are encouraged to attend the shootout and awards luncheon.

Great River Invitational Teams

Acquarulo	Drew	&	Gary	Diaz
Best	Rich	&	David	Nyden
Brennan	Christopher	&	Bill	Wallace
Campbell	Ken	&	Andrew	Kenler
Candee	Scott	&	Stuart	McCarthy
Chacho	Jim	&	Gregory	Smith
Cody	Brett	&	Mike	Bianco
Coppola	Tony	&	Jon	Crowe
DeMeo	William	&	Joseph	Bottone
Doolittle	Bill	&	Dave	MacDonald
Doolittle	John	&	Bill	Stuart
Fait	Alex	&	Alex	Stuart
Fuller	Mackenzie	&	Casey	Fuller
Gracia	Aurelio	&	Mike	Wilson
Gray	Michael	&	Michael	McCarthy
Gross	Stewart	&	Allen	Marx
Healy	Matthew	&	John	Ruggles
Heslin	Kevin	&	Justin	DiMauro
Intravia	Bob	&	Jim	Intravia
Kelly	Rick	&	Matt	Edleman
Laime	Chris	&	Matt	Corrigan
Lynch	Michael	&	Kevin	Hines
Lyon	Rick	&	Robert	Merturi
Macdonald	Ryan	&	Jeff	Maurutis
MacLean	Doug	&	Alex	Danais
Magid	Jeff	&	Gerry	Barker
Maleri	Matthew	&	Chris	Moore
Maloney	John	&	Ron	Dubuque
Marino	John	&	Wayne	Garrett
McCusker	James	&	Matt	Wagner
McKinnon	Matt	&	Matthew	Novak
Michetti	Dino	&	Kevin	Mabley
Murray	David	&	Frank	Rully
Rehm	John	&	John	Andros
Saja	Chris	&	TJ	Trimboli
Saunders III	Melvin	&	Michael	Vitale
Shanley	Tyler	&	Tim	Pane
Van Aman	JJ	&	Mark	Young
Walker	Carl	&	Chris	Pavelic
Walker	Scott	&	Jeff	Moore
Warkentin	Scott	&	Nick	Warkentin
Wood	Ken	&	Bryan	Orouke
Yavorka	John	&	Chris	Busa
Yavorka	Thomas	&	Ryan	Connor
Yimoyines	John	&	Kevin	Yimoyines

Red, White & Blue Tournament

Saturday, July 4th, 7:00 am Tee Times

Start your Independence Day with our Red, White, and Blue tournament. This tournament is a Two-Person Shamble. In this event both players will tee off, they will pick the best tee shot, then will play their own ball in from that location. The team will then use the best score between them as their team score. Teams will play from the tournament tees which will be a mix of red, white, and blue tees.



Member's may signup as a team or an individual and be paired up by the golf staff.

There will be prizes for low gross and low net teams. Teams will also compete in a gross and net team skins.

The entry fee is \$50 per player and includes a BBQ lunch after golf.

All-American Mixer

Sunday, July 5th, 4:00 pm Shotgun

This 4th of July Weekend grab your spouse, significant other, or anyone you want to spend 9-holes with and sign up for our next Mixed Golf event of the season. You can sign up with another couple or the golf staff can pair you with another couple. We will have a traditional Fourth of July BBQ following play.



The cost is \$65 per couple which includes prizes and dinner. There will be no additional green fees for your spouse/other.

2020 Great River Open

Good Luck to all our players in this year's Great River Open! This might be one of the hardest titles to win at Great River and one that will etch you into the club's record book.

See the next page for the full bracket!

~~Round of 64 Match Deadline: June 14th~~

Round of 32 Match Deadline: July 19th

Round of 16 Match Deadline: August 23rd

Semi-Finals Match Deadline: September 13th

Finals Deadline: October 4th

Player Development



TaylorMade Fitting Day

Friday, July 10th, 2:00 pm - 6:00 pm

I am excited to announce that we have booked an exclusive TaylorMade fitting experience on July 10, 2020 at our venue, where all members will have the opportunity to go through a Tour-level custom club fitting.

Please go to <https://my.taylormadegolf.com/myFittingExp/event/4geR> to register for this event. There you can book a specific time for your appointment, as well as check other available dates.

Thursday Night Ladies Golf Clinic & Sweet Sixteen Challenge

The Thursday Night Ladies Clinic series is growing quickly with more ladies joining each week. With the popularity growing, we now offer two different clinic times:

1st Clinic - 5:15 PM
2nd Clinic - 6:00 PM

The clinics are \$10 for members or their spouses, and \$20 for guests

Sign up on Clubster or email Jason at jloomis@rggolfclub.com

Ladies will learn from close to hole and work their way backwards. In the four hole challenge everyone will start 25 yards from the hole and attempt to shoot a score of 16 for the 4-holes. If successful, the next week they will attempt the 4-hole challenge from 50 yards, then 75..100..150...until they are at the red tees. The clinics will be constructed to help players adapt the skills needed to complete each yardage challenge.

The mission of this program is to introduce new golfers to the game, get former golfers back in the game, and to meet other women with similar interests. This is a fun and encouraging golf environment and every lady golfer, member, spouse, or friend is welcome to participate. Participants are encouraged to stay after golf for everyone's favorite part, drinks and dinner!



Event Planner Corner

Hello!

We hope you are continuing to stay safe and healthy during this unprecedented time. While June has historically been our busiest month of the season, we are missing our couples and clients terribly because of COVID, and the restrictions that have been placed upon us.

During Phase 2 of Connecticut's re-opening plan, we have been very limited to indoor events (under 25 people). On or about July 20th, the governor is expected to announce Phase 3 determining how many people will be allowed for indoors events. In the meantime, we are currently planning for a few outdoor events for up to 100 people, utilizing the Governor's approved outdoor option.

Congratulations to Susan & Scott, who tied the knot in a small intimate ceremony, with their family by their side. They will return next Summer to celebrate with us, hopefully with no restrictions.

Lastly, we will soon be posting our first ever virtual tour of Great River's property and indoor venue spaces to our online Wedding Wire account. A professional videographer from Wedding Wire came in for a few hours and covered all the indoor and outdoor event spaces. We can't wait to provide couples with this fun, interactive way to view the venue from the comfort of their home! This will certainly add to our photo library of beautiful weddings at Great River.

We look forward to hosting special events soon!

Gail Hunt | Social & Corporate Event Sales Manager | ghunt@grgolfclub.com
Erin Grady | Assistant Event Planner | egrady@grgolfclub.com





Let us make *your dream wedding* a reality!



*Stunning Backdrop
Elegant Ballroom
Only One Wedding at a Time*



RACHEL GIROUARD PHOTOGRAPHY

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