



SEPTEMBER 2020

THE RIVER

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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 – 8:00 am - 6:30 pm

Fri-Sun – 7:30 am - 6:30 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 & Locker Room.
- 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.

- **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,

Can you believe the summer season is almost behind us and we're about to enter into our Fall season?

With that being said, Chef Matt and his team are really excited about using the best and freshest ingredients that the autumn season has to offer. The cooler temperatures bring a variety of seasonal goodies to cook with, from crisp apples and juicy pears, to hearty greens, sweet root vegetables and sturdy winter squashes. Look for mouth-watering specials along with new menu items as Chef continues to modify his menus along with his Culinary Team.

If you haven't noticed by now, we have erected a 60' x 40' foot canopy tent on our fireplace patio. This will allow us continue serving our members and guests, up to 100 people and remain compliant with the state's COVID-19 Reopen C.T. guidelines. We've had several weddings and member events under the tent thus far. Since we have over a dozen weddings scheduled during September and October, along with Golf Outings, the tent will remain up until at least October 31st.

Due to inclement weather on its original date, our Third Annual Lobster Bake has been postponed until Friday, September 4th, beginning at 6pm. Also a friendly reminder, if you're unable to visit Monty's during the month for whatever reason, we just want to remind you of our Catering-To-Go Menu, which is posted along with our regular menus on the subsequent pages.

Sincerely,

Dan Piccoello
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

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

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:

Tuna Salad — 3.50 Chicken Salad — 3.50
Grilled Chicken — 6 Shrimp — 4 each

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



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

Jumbo Chicken Wings — 13

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

Steaks & Plates

8oz Filet Mignon— 38

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

16oz Black Angus Ribeye Steak— 42

Fresh herb butter, buttermilk mashed potato, garlic spinach, crispy Tabasco onions

Bronzini— 28

Crispy eggplant, baby arugula, fresh mozzarella, gazpacho sauce, olive oil drizzle

Day Boat Scallops— 28

Roasted garlic mashed, roasted plum tomato, fresh mozzarella, basil, balsamic reduction

Veal Saltimbocca— 28

San Daniele prosciutto, melted gruyere, wilted greens, mashed potato, lemon butter sauce

Chicken Francaise— 24

Mashed potato, wilted greens, white wine sauce

Fettuccini Carbonara— 20

Bacon and peas in a creamy Alfredo sauce over fettuccini

add chicken — 4

Broccoli Rabe, Sausage & Pasta— 24

Broccoli rabe, white beans, red roasted peppers, Italian sausage, sautéed in extra virgin olive oil, garlic and lemon finished with Grana Padano, tossed with Gemelli Pasta

Salads

Caesar

Large — 12 Small — 6

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

Strawberry Salad

Large — 14 Small — 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 greens

Add to any salad — 6

Tuna Salad | Chicken Salad
Grilled Chicken | Crispy Chicken

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



GREAT RIVER GOLF CLUB

LABOR DAY BARBECUE

MIXED GREENS SALAD
TOMATO & MOZZARELLA SALAD
WATERMELON, CUCUMBER, & FETA SALAD
ASSORTED BREAD & BUTTER
BABY BACK RIBS IN KANSAS-STYLE BBQ SAUCE
DRY RUBBED BRISKET
ASSORTED SAUSAGES WITH SAUERKRAUT
BURGERS
ROASTED POTATOES
CORN ON THE COB
ASSORTED COOKIES, BROWNIES, & CUPCAKES



Monday, September 7 | 12 to 3 PM
Fireplace Patio

\$25 per person (+ tax)



Please RSVP on the Clubster app, or contact Karin
karina@grgolfclub.com -or- (203) 876-8051 x111

Greens & Grounds

Greens and Grounds Update

August was a productive month for the Greens and Grounds department as we completed our Summer aerification project. We were able to tend to a majority of the playing surfaces and perform much needed maintenance to the greens, approaches, and fairways. The weather has been warm, but the rain cooperated throughout our operation which ensured full completion in order to open for play the following weekend. To end the month, we began a tee renovation project on number 10 and number 15 that will create ideal growing soils to encourage strong plant health and deliver a more viable teeing surface. As we began to send members of our crew off to school for the fall, they were able to experience a month of work that will pay great dividends for the course long after their departure.

Summer Aerification Process

During the week of August 10th, Mother Nature cooperated with us and we were able to complete aerating the greens, approaches, and fairways. Abnormally cool nights paired well with diligent cultural practices helped ensure a speedy healing process. Aerification is a process that promotes strong plant health and amends the soils that hinder resilient plant growth. The process on the greens was much more extensive but was necessary to ensure we removed a maximum amount of organic matter from the soil profile and replaced it with sand from the topdressing process. Getting sand into the soil profile creates a soil that promotes root growth and surface drainage. The thatch layer that we are working to remove is cored out with hollow tines, pulling the CO₂ gases out and exchanging it with Oxygen while filling the voids with the topdressing sand that creates for a better growing soil. Following the first aerification, we rolled the greens to smooth the surfaces and begin to close the holes. The following day, we took the aerifiers out with solid tines after another round of topdressing. Aerifying with solid tines after the extensive topdressing process ensures we get a maximum amount of sand into the soil profile and make our work count. Besides plant health, a soil profile that is less thatch and more sand dries down quicker after heavy rains and creates a firmer and faster playing surface. Extensive rolling following the aerification process helps push the healing along.

We were also able to perform cultural practices on the approaches by pulling cores and topdressing them followed by a roll. The entire property struggles with heavy amounts of thatch, so the more organic matter we can remove and replace with sand, the stronger the playing surface will perform. Aerification will allow us to mow tighter with less gouging due to the amendment to the thatch layer that acts like a sponge when heavy equipment is used on the surface.

After our three Aerification Programs since November 2019, we've removed & modified 30.2% of surface area on our putting greens. To put into perspective, the USGA's Agronomic Consulting Department recommends that facilities aim for a high benchmark of 20% total surface area removal per calendar year in order to maintain healthy turf and improved playing conditions. Once our upcoming Fall 2020 Aerification Program has been completed, we will have effectively removed & sand modified a total 45.6% of the putting greens at Great River since this past November 2019.

Tee Renovation Project

As we approach the final weeks of summer and plan for this upcoming fall, we are making plans ready for a number of golf course improvement projects at the Greens & Grounds Department. Our foremost priority will be to perform a full reconstruction of the back three tee boxes on #15 and the back two tee boxes on #10.



We have received much feedback regarding the available teeing area and viable turf to hit from on #15 White, Blue, and Black tee boxes. We understand that there is a major opportunity for improvement on these tees, and we have formed a construction plan to enhance the experience of our signature Par 3 and make these surfaces the best they can possibly be. Maintaining healthy turf on the back two tees on #10 has been unattainable due to poor sod & dramatic thatch issues, and I would like to discuss our upcoming solutions briefly.

Agronomically, these teeing surfaces present a handful of challenging factors. The soil types directly below the turf consists of native clays and previous construction spoils which are extremely dense, compacted, and anaerobic. The Creeping Bentgrass sod installed prior was harvested with a very thick clay layer to hold the roots together during transport. This growing medium has proven very detrimental to drainage and new root development of divot seed, delaying healing time. The number of trees surrounding the 14th Green & 15th Tee Complex severely limit the amount of sunlight making its way to these tees, which is tantamount to photosynthesis and plant development.

In the upcoming weeks, we will perform construction work on #15's White, Blue, and Black tees one at a time. This will allow us to keep the other two tee boxes open at all stages throughout the Fall and minimize disruption to the playing experience as we enjoy the fall golfing months. Once the summer heat begins to subside, we will perform the major heavy equipment work on Mondays during course closures and any evening opportunities with lesser rounds. Once one tee box is complete and the

new sod has matured for play, we will open the new tee and move to the next one until the project is complete.



To solve this issue on #10's back two tees, we have stripped the thatch layer and failing turf surface down to the original USGA Construction Mixture installed 20 years ago. From a timeframe standpoint, we will be leveling & re-sodding these two surfaces in conjunction with the #15 Tee project throughout this upcoming week. We will follow our re-sodding with intensive topdressing, fertilization packages, and cultural procedures over the course of the next 2-3 weeks to accelerate rooting & establishment to reopen to play as soon as possible.

Managing the Fescue

The fescue that brings so much character and aesthetic appeal to the property needs to be managed to maintain its purity and the growth of undesirable grassy and broadleaf weeds. Cleaning the native areas is imperative to making sure the fescue is not penal to such a degree that balls are unplayable, however it takes multiple applications in the spring and summer months to keep it thinner and an integral part of a round at Great River. We are committed to providing the best golf course for the membership and the fescue areas are a major aspect of our property that need to be kept pure and healthy.

Looking Forward

We are excited to present the course for a number of events in September including the Club Championship, Member-Member Championship, and the Semifinals and Finals of the Great River Open. As we approach the fall season, we look forward to taking on major projects on the golf course that will bring great improvements to the golfer's experience at Great River.

- 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 Fall Clinic Program (ages 7-14)

Regular Price \$180

Members, SHU Alumni/Faculty \$150

- Sundays 10:00 am - 11:00 am
Sept 6, 13, 20, 27, Oct 4



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

KJUS Badus Jacket

\$275.00

Versatile, cleanly styled, 4-way stretch jacket with zippered front pockets for practicality that anyone can wear any time. A thin layer of highly effective KJUS FAST® THERMO provides the insulation, and a hidden under-helmet hood helps when the mercury keeps dropping.



Bushnell ION 2 GPS Watch

\$199.99

Sleek, comfortable design with reversible band and wireless course updates. Pre-loaded with 36,000+ courses in more than 30 countries. Long battery life – play 3 full rounds before charging.

Under Armour Apparel & Footwear

Polo Tees \$68.99



The Ultimate Driving Iron

\$249.99

Designed with insights from the game's best players, SIM UDI is truly the Ultimate Driving Iron. It can bring a new dimension to the upper end of your bag as a complement to fairway woods, Rescues or long irons.



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

Tournament Club

Men's & Ladies' Club Championships

Saturday, September 5th - Monday, September 7th

Labor Day Weekend is your weekend to have your name etched into the history books at Great River! The Great River Club Championship weekend will feature both the Men's & Ladies' Championships.

Men's Championship: Single Elimination Match Play Bracket – Championship Field will be determined by low 7 qualifiers and 2019 Champion. The championship flight will be played from the Black Tees.

Qualifying Rounds: Qualifying rounds will be 18-holes of individual stroke play from the Black Tees. Members may attempt to qualify between August 14th and September 3rd. Any player attempting to qualify must do so with another player attempting to qualify or a member of the professional staff. Players may only attempt to qualify one time. Any player that does not qualify will be allowed to play in the flighted championships if they wish.

Flighted Championship: Players that would like to compete in the Club Championship outside of the Championship flight may do so in our Flighted Championship. Players entering the flighted championship will be placed into flights of eight based upon handicap index. Players will play in a single elimination match play bracket.

Ladies' Club Championship: The Ladies' Club Championship will be a 36-hole individual stroke play competition played on Sunday and Monday, September 6th & 7th. There will be a gross and net division.

Mixed Golf Championship

Sunday, September 6

This month's Sunday mixed golf will be a little different. In the spirit of the Club Championship weekend, this month we will play a two-person scramble and crown our Couples Golf Champion. Couples will play alongside with another couple, but remember this event is a two-player team. There will be prizes for gross and net teams. Each player's tee shot must be used 3 times.

The event will begin with 4PM Shotgun and our traditional BBQ and awards will follow.

This event is \$65 per couple.



One-Day Member Guest Tournament

Friday, September 11th

1:00 pm Shotgun

The final member-guest event of the season will be a team event. Members and their guests will compete in a two best balls of four competition with a Gross Division, Net Division, and Best Gross/Net Combined Division.

Members can bring up to three guest or pair up with another member & guest combination. Golf is only half the fun of this event, with our Steak & Cigar Dinner to follow.



Tom Follo Member-Member Tournament

September 26th & 27th

Tee Times Starting at 8:00 am

The last major tournament of the season is one of the best! The Tom Follo Member-Member is a 36-Hole Ringer Tournament. Teams will play Better Ball of Partners for both rounds. Round two, teams will try and improve their hole by hole score from round one. Teams will take the scores from both rounds to create their best 18-hole score. There will be a gross and a net division.



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.

~~Round 1 Match Deadline: June 14th~~

~~Round 2 Match Deadline: July 19th~~

~~Round 3 Match Deadline: August 23rd~~

Round 4 Match Deadline: September 13th

Semi-Finals Match Deadline: September 27th

Finals Deadline: October 4th

Twilight League Playoff

The regular season of the 2020 Twilight League has come to an end. The top three teams in each division move onto the playoffs with the top point leaders in each division receiving a bye week. The playoff schedule will be as followed:

Wednesday, September 2nd

Match 1 - 5:00 – Seperack/Chacho/Heslin VS. Tyler & Justin Rehm

Match 2 - 5:12 – Laime/Candee Vs. Dziubina/Tranquilli/Yan

Wednesday, September 9th

5:00 - John & Thomas Yavorka Vs Winner of Match 1

5:12 – DiRenzo/DiRenzo/Sayour Vs Winner of Match 2

Wednesday, September 16th

5:00 -East Division Champion Vs. West Division Champion

All twilight league players are invited to a BBQ dinner on September 16th as we crown our 2020 champion and look back at the season.

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 jlloomis@grgolfclub.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!



G R E A T R I V E R G O L F C L U B

steak & cigar dinner

f r i d a y , s e p t e m b e r 1 1 , 2 0 2 0

\$65 per person (+tax)

Member-Guest Participants receive a \$10 discount

Bourbon Tasting & Cigars | 5:00-6:00 pm

Fireplace Patio

Steak Dinner at Monty's River Grille | 6:00 pm

Grilled Romaine Caesar Salad

Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

Black Angus Strip Steak

Center Cut Black Angus New York Strip Steak, Grilled Beefsteak Tomato, Pesto Crust, Melted Buffalo Mozzarella, Buttermilk Herbed Mashed Potato, Balsamic Reduction, Micro Basil

Please RSVP on Clubster, or contact Karin
(203) 876-8051, ext. 111 karina@grgolfclub.com

Event Planner Corner

Greetings!

We hope this email finds you well, safe, and healthy. As we continue to navigate events beyond our “new normal”, we were extremely happy to have hosted five outdoor weddings during the month of August. A special congratulations go out to Eric & Haley and Kevin & Joanna, two of Great River’s newest Junior members who tied the knot here at the Club. In addition, we send our best wishes to Heather & Jason; Jessica (SHU Alumna) & Andrés; and Jessica & Andre (yes, we had 2 Jessica & Andre’s!) who were determined to get married this year, despite strict COVID restrictions! Our staff remains hypervigilant about the health & safety of our guests, to ensure that we can continue to host these events in a way that is safe for all.

We hope you are enjoying the tent that is set up at the fireplace patio. It certainly gives us the opportunity to keep the momentum going by hosting small outdoor events, as well as providing much needed shade during the hot summer months.

The Events team at Great River would love to help get your next event on your calendar. We look forward to a full calendar of events in 2021 and are now booking for 2022. Please call 203-876-8051 ext. 132 or email ghunt@grgolfclub.com for availability, menus, and pricing.

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

Great River Golf Club | greatrivergolfclub.com | (203) 876-8051 | 130 Coram Lane, Milford, CT