



APRIL 2019

THE
RIVER

Greens & Grounds

Looks like it is **FINALLY** time to dust off the clubs and tee it up! On behalf of the entire G&G team I would like to welcome all new and existing members back to Great River for the 2019 golf season. It has been an extremely busy couple of months for my team and I do not expect things to slow down anytime soon. We have been busy putting the final touches on our bunker project, pruning trees throughout the parking lot/roadway/clubhouse area, cleaning up storm damage (storms from March 4th & 10th), general spring clean-up, overseeding greens, preparing for our spring cultural events, and attending local/regional educational seminars.

The bunker project, which has been in development for the past 12 months, is a partnership between Tom Fazio II, Richard Bator (consultant), John Inguagiato, Ph.D. (UConn), and Sacred Heart University. As of April 1st, all bunkers should have been sprayed with Billy Bunker polymer and filled with sand to the appropriate level. That will mean during this project 9 bunkers were removed, all 23 greenside bunkers have been renovated, plus 4 fairway bunkers as well (6 of the total 27 renovated were redesigned due to playability, drainage, or maintenance issues). Once weather cooperates and soils dry down, we will finish



Adding stone to CG bunker

laying sod and the entire project will be complete. This should all be wrapped up by April 6th barring any excessive rainfall between now and then.

When the weather has not allowed us to work on bunkers, we have been working on various forms of clean-up. The team has been busy cleaning up after the last two snow storms where a very wet, very heavy snow caused numerous branches to break. In addition to that, we have started our general hole-by-hole spring clean-up where all the small twiglets, goose droppings, and other debris is blown and picked up. Lastly, we spent some significant time pruning and thinning all the trees around our clubhouse area, in the parking lot, and along both sides of the roadway. This was a long time in the waiting as these trees have become overgrown during the past couple of years and started to lose their natural shape. The guys did a really nice job performing this task and now the trees look much healthier and should provide some spectacular vistas this spring while in full bloom.

Greens & Grounds



Damaged trees from snowstorms



Tree pruning along roadway

While we finish the sod work to bunkers and complete any cleanup on the course there will be a great deal of planning and preparation for spring cultural practices. We have already completed a dormant spring overseeding to greens, which is a practice that was discussed at a few of the seminars I attended this winter. The theory behind it is to get seed out early and let the weather work it into the soil/voids. As soil temperatures warm up the seed will start to germinate. We decided to give it a shot because every course has different results with these practices, and I want to give GR every opportunity to improve. Also, on March 25th & 26th we completed a ¼" hollow tine aeration. This process was done for a couple different reasons. The first was to start our thatch removal program for 2019. The second was to help loosen up our compacted soils from the winter so they can be rolled smooth for opening day. The week of April 15th will start a front 9 heavy vertical mowing on tees and fairways. This process will only require two operators to complete and is done to break down the large organic layer that exists. The following week our same two operators will complete this task to back 9 tees and fairways. During the week of May 13th, we will graden greens 3, 6, 8, 12, 14 & 15. If weather is dry this process will only take two days to complete. The remaining greens will be done this fall (the six greens listed will be done a second time) when things start to slow down in November. Spring greens aeration will be the next major cultural process to take place and this year we will attempt this practice on May 13th & 14th. This is being done a little later then past years and with smaller tines. Historically, spring aeration to greens is done using ½" hollow tines and takes place in mid-April. The biggest problem we run into is recovery can take up to 14 days. If the soil temperatures are still below 50o you will just not get the quick recovery golfers expect. Compound that with the use of a ½" tine and full recovery could take almost 21 days. By moving aeration to mid-May and using the smaller 3/8" tine, recovery times will be dramatically reduced, and conditions will be better even immediately after the process is complete.

Greens & Grounds

The last topic I wanted to touch on was the use of some slow time to take advantage of numerous educational opportunities offered throughout the area during the winter months. Both myself and Jeffrey were fortunate enough to attend great 1-day seminars. These were hosted by CAGCS and some of our local vendors including Hart Seed Co, Atlantic Golf & Turf, and Tom Irwin. These seminars discussed topics from managing native areas to best management practices. We ended “seminar season” by attending the New England Regional Turfgrass Conference and Trade Show in early March. This is a great last opportunity to catch up with vendors and fellow superintendents to discuss the upcoming season. We each attended two 4-hour seminars and numerous 45-minute classes throughout the trade show. The USGA was also on hand conducting a 2-hour seminar about how rule changes effect course setup/ maintenance and a review of the problems 2018’s weather caused. This was particularly interesting because some of the problems we experienced in July and August started with weather conditions from early February. It was truly an eye-opening discussion that made me happy the calendar has turned to 2019.



Jim Skorulski, Sr. Northeast Region Agronomist from the USGA discussing 2018 weather/playing conditions



Meteorologist Herb Stevens discussing how weather took its toll on crews and golfers alike in 2018

Membership Update



**We would like to Welcome the following new members to
Great River Golf Club.**

We are looking forward to having you all as members.

Mike Ahearn
Victor Ciancetta
Craig deGuzman
Kate, Brigitte & Lou DiRenzo
Mackenzie Fuller
Mike Lynch
Jamie McCusker
Dave & Aileen Murray
Matthew Novak
Barbara Poremba
Chris Reid
Cory Watson
Ken Wood

Jim Carroll
John Corsano
Jason Doyle
Adam Friedman
Jeffrey Levene
Jeff Matto
Colin McFarlane
Robbie Mustoe
Joe Pierce
Anthony Rao
Brian Sarosky
Nick Watson
Stanley Zazula

The Opening Shot

With the Season upon us I would like to take this time to welcome all our new members and returning members. Our upcoming season is one that brings excitement because of all the integral changes that are happening. Since the opening of Great River in 2001, I haven't seen as many positive changes as we are currently experiencing this year. We have for the first time in eighteen years undertaken a total greenside bunker renovation project, which includes a sophisticated drainage system exactly like the bunker on #7 which we rebuilt last year. Also, we have fairway bunker work going on holes 5, 6, 9 & 16. The reshaping of these bunkers allows for fairer playing conditions, but at the same time, maintains the difficulty Great River is known for. In addition, more technology and new practices have made our fairway and green preparation more advanced and the results are going to be quality turf throughout the season. And I must not forget about a new and improved short game area with a more functional practice bunker and chipping area. It's going to help everyone's short game significantly, which, as we know, everybody needs to work on! Finally, the renovation of our locker room will be the icing on the cake and this project only exemplifies the quality and beauty Great River is known for. So, dust off your clubs and get ready for a great season of golf.

Play well,

Tom Rosati

Head Professional



Food & Beverage



Dear Members,

We're delighted to have you back for another fabulous golf season!

In accordance with the Farmer's Almanac, the forecast for our area looks to be cooler and drier than normal. Let's keep our fingers crossed!

In the Food & Beverage world, we have some exciting things in store as we enter our spring/summer months.

We're looking forward to showcasing our new menu which our Executive Chef Mike Legen will proudly detail in his newsletter. We're also excited to present our first "Taste of Italy" Night on Friday, March 29th. On Wednesday, April 3rd, we will have our 4th Wine Club Dinner and will be featuring wines from the renowned Winery of Freemark Abbey, located in Napa Valley, along with food pairings created by Chef Mike Legen (see menu below). Those members interested in joining us for our extravagant Easter Brunch, we encourage you to make your reservations fast. We currently have over 200 reservations and will be sold out soon. Lastly, we've modified our Snack Bar offerings to make it fast and efficient to keep your golf experience the best it can be!

We look forward to serving you & your guests and wish you another great Golf season!!

Thank you,

Dan Piccoello

Food & Beverage Director

Monty's River Grille

Dear Members,

Welcome back from the winter months. We hope you all had wonderful holidays and time away. Luckily it seems to have been a short winter so far. It is warming up around New England and the first signs of local produce have us all excited in the kitchen.

The kitchen team and I have been busy developing new spring menus for both lunch and dinner, as well as a new snack bar menu for the start of the 2019 season. Listening and observing the daily operations of the snack bar, we have created a Grab & Go style menu that will keep your round of golf on pace. In Monty's, we have brought back some of your favorite dishes, as well as many new ones, that have classic culinary roots with our own little twists on them. I, myself, am quite excited for the Denver Rack of Lamb Ribs. Slow cooked tender ribs with an Asian style plum sauce that really compliments the gaminess of the meat. For all you lamb lovers, this is a different way to enjoy those great flavors.

We have also taken a bit of a different approach to our specials offerings this year. As always, we will be keeping the daily specials for lunch, offering different entrées each and every day. As for dinner specials, a weekly list of specials will be offered with various appetizers, fish, chicken, and beef entrées.

To end off, big plans are being made to supply the best and freshest local produce. Working with local farms around the area will accomplish this. We have so many great farms in the area and working with them will get the quality and freshness of all the ingredients we use right to your plate. In addition, we are planning on operating our own garden right here on property, providing and expanding the offerings for specials in the restaurant.

I am looking forward to seeing you all again and having the chance to serve you. The 2019 season will be a Great one!

Thank you,
Mike Legen
Executive Chef



Event Planner Corner

Happy Spring!

We are so excited that Spring is finally here! With 32 weddings booked so far for this year, we have been busy scheduling meetings with clients and firming up menus, decor and timelines. In addition, we continue to provide tours for 2020 weddings and other special events. We are honored to be hosting for the first time, the annual SHU Alumni Easter egg hunt as well as many other special events, including baby and bridal showers, birthdays, graduations and corporate events in the coming weeks.

As always, we look forward to welcoming brides & grooms, SHU staff and alumni, and many other first time and repeat clients to Great River for their special celebrations!

If you know of anyone looking for the perfect venue for their special event, please have them give me a call.

Best Regards,

Gail Hunt

Social & Corporate Event Sales Manager

(203) 876-8051 ext. 132.



EASTER BRUNCH BUFFET

Sunday, April 21ST, 2019

10:00am to 2:00pm

\$43.95 Adults

\$21.95 Children Ages 5-12

Children Under 5 Free

ONE COMPLEMENTARY MIMOSA OR BLOODY MARY

Bakery Selections

Croissants, Danish, Scones, Muffins
Butter, Cream Cheese, Preserves
Sliced Seasonal Fruits

Build Your Own Waffle Bar

Fresh Made Belgium Waffles, Various Toppings and Sauces
Sliced Smoked Salmon Platter, Miniature Bagels, Deviled Eggs

Soup and Salads

Chicken & Spring Vegetable Soup with Pasta
Classic Caesar Salad
Mesclun Greens, Grape Tomatoes, Cucumbers, Carrots, Radishes, Organic Balsamic Vinaigrette

Made to Order Omelets

Choice of Smoked Ham, Bacon, Assorted Cheeses, Tomatoes, Mushrooms, Peppers, Onions
Eggs Whites Available

Breakfast and Entrée Selections

Bacon, Sausage
Challah French Toast, Maple Syrup
Eggs Benedict
Traditional Home Fries
Seared Chicken Breast Marsala, Forest Mushrooms
Farfalle & Broccoli, Garlic Oil, Parmesan Cheese
Oven Roasted Cod Nantucket, Lemon Butter Sauce
Herbed Farro Salad
Honey Glazed Carrots
Maryland Style Crab Cakes, Spicy Remoulade

Children's Mini Buffet

Chicken Tenders, Mac & Cheese, Flanks in Blankets, Scrambled Eggs

Carved to Order

Roasted French Cut Turkey Breast, Cranberry Sauce & Traditional Gravy
Herb Roasted Beef, Mixed Mushroom Gravy, Horseradish Sour Cream

Dessert Finale

Selection of Cakes, Pies, Brownies, Cookies, Individual Desserts
Ice Cream Sundae Bar
Coffee, Decaf, Assorted Teas



RESERVATIONS REQUIRED 203-701-0051



Wine Club
April 3, 2019
Freemark Abbey
Estate Grown, Napa Valley Wines

Crab & Cucumber Salad, Creamy Chipotle Dressing
Tortilla Crisps
Sauvignon Blanc

Arugula, Humboldt Fog Crostini, Habanero Jam
Tempura Avocado
Chardonnay

Roasted Sirloin of Prime Beef, Buttermilk Sweet Potato
Haricot Vert, Cabernet Reduction
Cabernet Sauvignon

Chocolate Mousse, Matcha Cream
Toffee Brittle, Mint Sauce
Merlot



Snack Bar

BREAKFAST

Great River Breakfast Sandwich 5

Two Eggs, American Cheese, Bacon or Sausage, Portuguese Roll

Fresh Fruit Parfaits 5

Vanilla Greek Yogurt, Fresh Seasonal Berries, Housemade Granola

Whole Seasonal Fruit 2

SIGNATURE SANDWICHES

Choice of Wheat Bread or Tortilla Wrap

Grab & Go Sandwiches 8

Daily Assortment of Fresh Sandwiches

**Roasted Turkey
Ham & Cheese
Roast Beef**

**Chicken Salad
Tuna Salad
Caprese**

All Beef Hummel Hot Dog 5

Toasted Brioche Bun, Spicy Mustard, Sauerkraut

"Please notify your server of any allergies or dietary concerns prior to ordering"

Spring Lunch Menu



STARTERS

Soup Du Jour 4/6

Grilled Chicken Nachos Grande 12

Cheddar jack Cheese, Tomatoes, Onion, Jalapeno, Olives

Gold Member Chicken Wings 13

Sam's "Liquid Gold" Sauce, Celery & Ranch

Crispy Fried Calamari 14

Lemon Pepper Seasoning, Cocktail Sauce

Blackened Steak Quesadilla 13

Caramelized Onions & Peppers, Sour Cream, Salsa

Jumbo Lump Crab Cake 14

Spicy Remoulade

Jumbo Shrimp Cocktail 3.00 ea.

Rose Marie Sauce, Lemon

SALADS

Chicken Cobb Salad 15

Marinated Chilled Chicken, Bacon, Blue Cheese, Tomato, Avocado, Egg

Monty's Strawberry Salad 14

Romaine, Candied Pecans, Strawberries, Blue Cheese
Strawberry Balsamic Vinaigrette

Classic Caesar 12

Romaine, House Made Croutons, Parmesan, Caesar Dressing

Arugula House Salad 13

Raspberries, Pomegranate, Toasted Pistachios, Feta
Orange Poppy Seed Vinaigrette

Add Shrimp 7 ♦ Salmon 7 ♦ Chicken 5



HOUSE FAVORITES

Chicken Cutlet Sandwich 13*

Vodka Sauce, Broccoli Rabe, Fresh Mozzarella, Toasted Portuguese Roll

French Dip Sandwich 14

Rare Roasted Beef, Served on a Butter Toasted Baguette
Au Jus & Horseradish Sour Cream

Tuna Salad Melt 12

Avocado, Tomato, Swiss Cheese, Toasted English Muffin

Cod Sandwich 13*

Grilled or Beer Battered Atlantic Cod
Toasted Brioche Bun, Lettuce, Tomato, Tartar Sauce, Pickled Red Onions

Monty's Club Sandwich 14

Choice of Fresh Roasted Turkey, Roast Beef or Ham
Thick Cut Bacon, Lettuce, Tomato, Mayo

Chicken Salad Sandwich 14

Choice of Classic or Waldorf Style, Lettuce, Tomato, Avocado

½ lb. Black Angus Beef Burger 14*

All Burgers Served on a Toasted Brioche Bun

Classic – Choice of Cheese, Lettuce, Tomato, Red Onion, Pickle

Make it a Surf & Turf, Jumbo Lump Crab Cake – Add \$3*

California – Cheddar Jack Cheese, Avocado, Tomato

The Greek – Olive Tapenade, Feta Cheese

"Please notify your server of any allergies or dietary concerns prior to ordering"

*This item is cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food born illness.

Spring Dinner Menu



STARTERS

Soup Du Jour 4/6

Grilled Chicken Nachos Grande 12

Cheddar Jack Cheese, Tomatoes, Onion, Jalapeno, Olives

Gold Member Chicken Wings 13

Sam's "Liquid Gold" Sauce, Celery & Ranch

Crispy Fried Calamari 14

Lemon Pepper Seasoning, Cocktail Sauce

Blackened Steak Quesadilla 13

Caramelized Onions & Peppers, Sour Cream, Salsa

Jumbo Lump Crab Cake 14

Spicy Remoulade

Jumbo Shrimp Cocktail 3.00ea.

Rose Marie Sauce, Lemon

SALADS

Monty's Strawberry Salad 14

Romaine, Candied Pecans, Strawberries, Blue Cheese
Strawberry Balsamic Vinaigrette

Classic Caesar 12

Romaine, House Made Croutons, Parmesan, Caesar Dressing

Arugula House Salad 13

Raspberries, Pomegranate, Toasted Pistachios, Feta
Orange Poppy Seed Vinaigrette

Add Shrimp 7 ♦ Salmon 7 ♦ Chicken 5



HOUSE FAVORITES

Chicken Milanese 24

Arugula Salad, Lemon Caper Brown Butter

Stuffed Pork Chop 25*

Spinach & Sweet Italian Sausage Stuffed, Natural Jus

Double Cut Bone-In Rib Eye 34*

Choice of Gorgonzola Butter, Port Wine Reduction or Spring Herb Sauce

Pan Seared King Salmon 27*

Sautéed Spinach & Lemon Burre Blanc

Spring Risotto 24

Country Ham, Green Peas, Roasted Red Peppers

Grilled Denver Lamb Ribs 26*

Plum Ginger Soy Glaze, Sesame Seed, Scallion

Shrimp & Pesto 25

Grilled Shrimp, Heirloom Tomato, Fresh Mozzarella, Angel Hair & Pesto

Grilled Veal Porterhouse 36*

Morel Mushroom Forestiere Sauce

Pan Seared Scallops 28

Cream of Lobster Sauce

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Member Events



Annual Spring Cocktail Party

**KICK OFF THE SEASON
THURSDAY, APRIL 18TH 6-9PM
OPEN BAR & COMPLIMENTARY APPETIZERS**

**RSVP WITH KARIN ATTOLINO
AT (203) 876-8051 X111**

We hope to see you all there, spouses are welcome to attend

2019 Member Social Events

February

Wednesday, February 6th Wine Club 6:30pm

Thursday, February 7th Paint & Pour Craft Night 6:30pm

Friday, February 16th Family Mini Golf Event 1:00pm – 5:00pm

Friday, February 16th Adult Golf Event and Cocktail Party featuring Track Man and Mini Golf 6:00pm – 9:00pm

March

Wednesday, March 6th Wine Club 6:30pm

Friday, March 22nd Family Movie Night (Showing “Incredibles II”) 6:00pm

Sunday, March 24th Master Cooking Class 5:30pm (Limited to 12 people)

April

Wednesday, April 3rd Wine Club 6:30pm

Thursday, April 18th Spring Cocktail Hour 6:00pm – 9:00pm

May

Wednesday, May 1st Wine Club 6:30pm

Friday, May 24th Member happy hour on Fireplace Patio 4:00pm – 7:00pm

Thursday, May 30th Paint & Pour Fire Place Patio 6:30pm

June

Wednesday, June 5th Wine Club 6:30pm

Friday, June 28th Pig Roast with a Doo-Wop Band on Fireplace Patio 6:00pm

July

Wednesday, July 10th Wine Club 6:30pm

Friday, July 26th Island Night with Steel Drum Band on fireplace patio 6:00pm

August

Wednesday, August 7th Wine Club 6:30pm

Friday, August 23rd Lobster Bake with live music on fireplace patio 6:00pm

Friday, August 30th Member Happy Hour fireplace patio 4:00pm – 7:00pm

September

Wednesday, September 4th Wine Club 6:30pm

Saturday, September 28th Oktoberfest with Oompah Band fireplace patio 6:00pm

October

Wednesday, October 2nd Beer Club 6:30pm

Sunday, October 27th Fall Member Brunch with Acapella group in ball room 10:30am – 2:00pm

November

Wednesday, November 6th Wine Club 6:30pm

Friday, November 15th Asian Night 6:00pm

December

Wednesday, December 4th Holiday Wine Club 6:30pm

Friday, December 6th Cookie Swap & Wreath Building 6:00pm

Thursday, December 12th Member Christmas/Holiday Party ballroom 6:00pm

Golf Operations

I would like to take this opportunity to welcome back all our members and to share with you some of the changes that we will be implementing for the 2019 golf season. The two most obvious changes that you will notice deal with an upgrade to our Fleet Management System and Golf Cart Key Policy.

As you remember from last year Great River had installed the screenless version of the E-Z-Go GPS software that identified when a cart entered a restricted part of the golf course. This year we have installed the screen version of this system that will provide a better experience for our members once they have begun their round. The screen will display each hole as well as the par as the cart approaches the next teeing area. The system, although it does allow us to communicate with individual carts as well as the fleet in general does not allow carts to communicate with the pro shop, nor can it provide yardages on the course. TFM (Textron Fleet Management) will relay text messages to the cart informing each player about updates on course activities, social events at Great River as well as notifications when a cart has entered a restricted area. Carts in violation of cart rules will be informed specifically as to the nature of the violation as well as how to proceed. The TFM Software will provide us a better opportunity to keep our members more informed about daily activities at the club as well as timely information while on the course.

We also will be implementing a new Golf Cart Key Policy that will enable the Outside Staff to provide a higher level of service. It has always been a goal of Great River to have our members check into the pro shop prior to their round. The information provided when a member checks into the pro shop is an invaluable help to the Outside Operations Staff. We rely heavily on the information provided via the tee sheet; players names, guests, accurate tee times etc. With that idea in mind we ask all our members to familiarize themselves with this new policy.

- Carts staged at bag drop will have keys provided.
- Carts brought down from bag drop area, with players that have assigned tee times, will be staged with keys. Anyone dropping off clubs without a tee time will have cart with bag staged but no key will be assigned until player has checked into Pro Shop.
- Members scheduled for play and on tee sheet will have clubs pulled, placed on carts, staged with tee times, fully stocked and ready for play and provided with keys.
- Carts in staging area outside of cart barn will have keys removed.
- Members, introduced via pro shop, will be assigned a cart and will subsequently have cart prepared for play, staged in appropriate area and will have keys installed.
- Any player (Member or Guest) requesting a cart key must be on the tee sheet or have checked into the pro shop.
- Identified carts for range use only will be staged and cart keys will be provided as requested.

TOURNAMENT SEASON IS HERE!

The Great River Tournament Club kicks off its season on Saturday, May 4th, with the ABCD Shamble. It will be a 9am S/G start, \$50 entry fee, breakfast and lunch included and great prizes! Sign up on Clubster or in the golf shop, we look forward to seeing everyone!!

Opening Day ABCD Shamble – Saturday, May 4th, 9:00am Shotgun

Twilight Golf League – Wednesdays, May 15th - June 26th, tee times start at 4:30pm

Great River Open – Saturday, May 18th, 1st round matches, tee times start at 7:30am

Spring One Day Member – Guest – Friday, June 7th, 1:00pm Shotgun

Stember Cup – Friday, June 28th, (Members & GR Staff) tee times start at 3:00pm

Red, White and Blue – Saturday, July 6th, 9:00am Shotgun

Two Day Member – Guest – Friday, Saturday & Sunday, July 19th – 21st tee times

Great River Open Semifinal & Final Matches – Sat. & Sun., July 27th – 28th tee times

Summer Skins Game – Saturday, August 3rd, 9:00am Shotgun

1st Annual Junior Club Championship – Saturday, August 17th, 1:00pm tee times

Parent Child Tournament – Sunday, August 18th, 3:00pm Shotgun

Club Championship – Saturday – Monday, August 31st - September 2nd, Tee Times

Tom Follo Member/Member – September 14th & 15th, 9:00am Shotgun

Stember Cup – Friday, Sept 20th, (Members & GR Staff) tee times start at 3:00pm

Senior Club Championship – Saturday, September 28th, Tee Times

Women's Club Championship – Saturday, September 28th, Tee Times

Ryder Cup – Saturday, October 12th & Sunday, October 13th, **Invitation Only*, Tee Times

Cross Country Turkey Shoot – Saturday, November 16th, 10:00am Shotgun

SIGN UP IN THE GOLF SHOP OR RSVP ON YOUR CLUBSTER APP

Pro Shop Corner

It's Golf Ball Loyalty Season. Buy 3 Get 1 Free with complimentary personalization.

To place your orders, contact Karin Attolino
karina@grgolfclub.com or (203)876-8051 X111



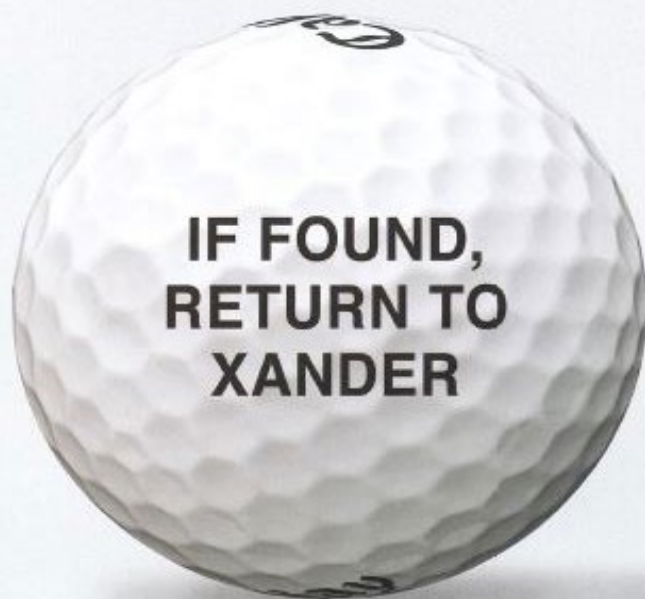
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LOYALTY GOES A LONG WAY

NOW'S THE PERFECT TIME TO STOCK UP

You've helped Callaway become the fastest-growing golf ball brand* and that's why we are rewarding our loyal fans. Buy 3 dozen personalized Chrome Soft or Chrome Soft X Golf Balls and you'll receive a 4th dozen for FREE!

Ask your Pro for details.



LIMITED TIME OFFER
FEBRUARY 15 — APRIL 15

Thru April, 15th

Pro Shop Corner



STOCK UP FOR THE SEASON

PURCHASE 3 DOZEN **FREE** PERSONALIZED TP5 OR TP5X GOLF BALLS AND GET A PERSONALIZED DOZEN **FREE** FOR A LIMITED TIME.

THE ALL-NEW
TP5 / TP5X



RICKIE FOWLER / TEAM TAYLORMADE

Thru April, 15th

LOYALTY REWARDED

THANK YOU FOR TRUSTING YOUR GAME TO TITLEIST. PURCHASE THREE DOZEN AND RECEIVE ONE DOZEN FREE.



Thru April, 22nd

Junior Programs

Don't forget about your junior golfer in the family!

Our Spring Clinic starts May 5th and runs every Sunday to June 2nd from 10-11am

Email Tom at tom@grgolfclub.com to sign up and get more details.

2019 Junior Golf Programs

Junior Clinic Programs

Regular Price \$180, Members, SHU Alumni and Faculty \$150 (ages 7-14)

- **Spring Junior Clinic: Sundays, May 5, 12, 19, & 26, June 2, 10:00am – 11:00am**
- **Summer Clinic #1: Tuesday-Friday July 16th – 19th, 9:00am – 10:30am**
- **Summer Clinic #2: Tuesday-Friday Aug 13th – 16th, 9:00am – 10:30am**
- **Fall Clinic: Sundays - Sept 8, 15, 22, 29, Oct 6, 10:00am – 11:00am**

Half-Day Camps

Regular Price \$350, Members, SHU Alumni and Faculty \$300 (ages 8-16)

- **July 22nd – 26th, 9:00am – 12:00pm**
- **Aug 5th – 9th, 9:00am – 12:00pm**

Full Day Camps

Regular Price \$600, Members, SHU Alumni and Faculty \$550 (ages 10-17)

- **July 8th – 12th, 9:00am – 4:00pm**
- **July 29th – August 2nd, 9:00am – 4:00pm**

Elite Players Program

Regular Price \$800, Members, SHU Alumni and Faculty \$700 (ages 13-18)

- **July 11th, 18th, 25th, Aug 1st, & 15th, Thursdays 2:00pm – 4:00pm**

SNAG Little Golfers Clinics

\$30 (ages 4-6)

- **Saturday, June 22nd, 3-4:00**
- **Saturday, July 13th, 3-4:00**