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Oronoque Links

SUNDAY, JUNE 21ST, 2015

From the General Manager

Jason Waters, PGA General Manager, Oronoque Country Club / Orchards Golf Club

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It's tough to believe it's Father's Day already. It seems like yesterday we were still waiting to have the snow melt off so we could play golf. I don't miss those days, but wish summer would slow down a bit and last a little longer.

There are so many exciting things happening at your club. In the past couple weeks, the sight I think all were waiting for was the arrival of our new cart fleet. Three tractor trailers pulled in to the parking lot and over the course of two days, our brand new fleet from EZ Go was ready for all of us to enjoy. We're waiting on our logo to be applied as the last step to completing our fleet.

Recently, we were able to get some minor fixes that most probably don't recognize or see every day, but help us improve our operations. New lights have recently been replaced and installed in the golf shop as well as the upstairs Men's Bathroom.

In the downstairs kitchen, we have been able to replace two freezers, add a more efficient toaster and replace our 29 year old grille.

Over the past couple weeks, numerous repairs have been made to our air conditioning units, including a full replacement of one unit that was no longer operational.

Additionally, plumbing repairs have been made, helping reduce some leaking and staining of the ceiling tiles in the Men's Locker Room. As we finalize the fix of all the leaks, replacement tiles will be put in.

As we continue this season, we are working on additional repairs and replacements that will make our club better. We aren't able to fix everything at once, but are working to keep checking items off our lists.

I want to recognize all the hard work Garth and the grounds crew have done to continue to beautify the grounds of the club. The work done around the clubhouse, along with the recent work on the 7th tee just continue to add to our already beautiful property. If you get a chance, please thank them for all the hard work they do.

Jason L. Waters



Upcoming Events

Contact Liz Shaw, Membership Director, for Member Event Reservations, 203-375-4293, x 112

HIGHLIGHT EVENT: Happy Hour!

Friday June 26th 5:00pm to 8:00pm

Monday, June 22	Course Closed
Tuesday, June 23	Hat Guest Day—Guests get free hat!
Wednesday, June 24	Wednesday Game, 5:30pm
Thursday, June 25	Taco's, Tequila and Beer 4:00pm
Thursday, June 25	Ladies Golf Clinic 5:30
Friday, June 26	9 and Dine 5:30PM
Monday, June 29	Course Closed



Men's 3 Day Member Guest July 16th, 17th & 18th

Thursday July 16th

12:00pm to 1:30pm – Registration Opens
12:00pm – Optional Lunch
1:30pm – Optional Practice Round
(Carts Included in Entry Fee)
(Side Game Available Optional)
6:00pm – Cocktail Hour (2)
Hour Open Bar, Contests and Registration
7:00pm – Optional Wagering Available

Friday July 17th

7:30am to 8:45am – Players Breakfast
9:00am – Shotgun Round 1 (Assorted snacks, sandwiches and ice cream available)
11:30am – Shotgun Round 2
2:00pm – Players Lunch
2:45pm Shotgun Round 3
6:00pm Optional Couples Dinner & Entertainment

Saturday July 18th

7:30am to 8:45am – Players Breakfast
9:00am – Shotgun Round 4 (Assorted snacks, wraps and ice cream available)
11:30am – Shotgun Round 5
2:00pm to 5:00pm – Players Meal and Awards (Steak and Lobster Dinner, Spouses welcome for additional fee)
Shoot-Out to occur after play of 5th Round

Book Club

Upcoming Dates

Date: Tuesday, June 23rd
5:30pm

Book: The Nightengale
Author: Kristen Hannah

Date: Tuesday, July 21st
5:30pm

Book: Legends & Lies
Author: Bill O'Reilly

Ladies Annual Member-Guest



FRIDAY, JULY 10

8:30am Shotgun
7:30am Breakfast
\$90pp Entry Fee

Registration is Open in Golf Shop!
Sign Up available on ForeTees



June 2015

Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.
	1 Course Closed	2 3 for \$99 Guest Day \$3 Sandwich Special	3 Skins Game 5:30pm \$3 Sandwich Special	4 Ladies Golf Clinic 5:30pm Taco's Tequila and Beer	5 Happy Hour 5:00-8:00pm \$3 Sandwich Special	6 MGA President/Vice President Cup \$3 Sandwich Special
7 MGA President/Vice President Cup \$3 Sandwich Special	8 Course Closed	9 TaylorMade Tuesday Guest Day \$3 Sandwich Special	10 Skins Game 5:30pm \$3 Sandwich Special	11 Ladies Golf Clinic 5:30pm Taco's Tequila and Beer	12 Happy Hour 5:00-8:00pm \$3 Sandwich Special	13 MGA President/Vice President Cup Blues Brews & BBQ - Food Truck
14 MGA President/Vice President Cup \$3 Sandwich Special	15 Course Closed	16 Callaway Tuesday Guest Day \$3 Sandwich Special	17 Skins Game 5:30pm Ladies Night Out 6:00pm \$3 Sandwich Special	18 Ladies Golf Clinic 5:30pm New Member Celebration 5:30-7:30pm Taco's Tequila and Beer	19 Happy Hour 5:00-8:00pm \$3 Sandwich Special	20 \$3 Sandwich Special
21 \$3 Sandwich Special	22 Course Closed	23 Oronogue Hat Guest Day \$3 Sandwich Special	24 Skins Game 5:30pm \$3 Sandwich Special	25 Ladies Golf Clinic 5:30pm Taco's Tequila and Beer	26 9 & Dine 5:30PM Happy Hour 5:00-8:00pm \$3 Sandwich Special	27 \$3 Sandwich Special
28 \$3 Sandwich Special	29 Course Closed	30 3 for \$99 Guest Day \$3 Sandwich Special				

notes

On event days, there will be times set aside for member play. Please inquire in the golf shop for further information.



Thomas Kelly, Executive Chef

LeAnn Battey, Sous Chef

Tequila, Taco's & BEER



EVERY THURSDAY IN June, 5-CLOSE

25% OFF ALL Tequila & 1/2 off ALL DRAFTS

Cobb Salad Taco 9.95

Chopped hard boiled egg, chopped bacon, pulled rotisserie chicken, shredded lettuce, diced tomatoes, avocado, gorgonzola crumbles

Steak Taco 11.95

Grilled flank, shredded lettuce, pico de gallo, avocado, cilantro, shredded cheese

Chipotle Chicken 9.95

Corn relish, arugula, grilled chicken, chipotle sauce, pepper jack cheese

Fish Taco 10.95

Cod, red cabbage, pico de gallo, tequila lime dressing



Original Beef 8.95

Seasoned ground beef, shredded lettuce, diced tomatoes, shredded cheese



Three soft tacos per order, or over mixed greens, with Black bean Lime Salad



[CLICK HERE FOR A PRINTABLE VERSION](#)

Thomas Kelly, Executive Chef

LeAnn Battey, Sous Chef

TO GO MENU NOW
AVAILABLE!!

[CLICK HERE](#)

Dining Specials

TUESDAY-SUNDAY

\$5 Sandwich Specials

THURSDAY

Tequila, Taco's & Beer*

1/2 priced: draft beer

4—close

Limited Grille Menu Available

FRIDAY

Happy Hour

5pm—8pm

SATURDAY/SUNDAY

Breakfast

beginning at 6:30am

Chef LeAnn's Demo Night

Saturday June 27th

7:00 pm sharp

Join us for an exclusive night of fine food
and drink

“This is a live show”

*A Three course Dinner, each course will be
demoed live by your Chef then served to you
for your enjoyment.*

New England Clam Chowder

Truffle Risotto topped with a poached egg and crispy pancetta

Braised Osso Bucco with fresh herbs and Vegetable

\$25++/\$31.60 per person

Please sign up early,

Seats are limited to 15 ppl

TRADITION'S GRILLE JUNE

open Tuesday—Sunday

Tuesday—Friday 10:30am—9:00pm

Saturday—Sunday 6:15am—9:00pm

For Reservations, please contact 203-375-4293



dining specials June 19 - June 25

appetizer

Mozzarella Sticks \$6.95
(8) Fried Mozzarella sticks served with piping hot marinara sauce

sandwiches

Ham Cheddar Cranberry Melt \$8.95
Grilled white bread, topped with ham, cheddar cheese, and cranberry sauce. Served with a side

Tamales \$4.95
(3) tamales stuffed with chicken, cheese and peppers, topped with enchilada sauce

salad

Strawberry Arugula Salad \$7.50/\$9.50
Baby arugula with sliced strawberries, toasted almonds, and goat cheese finished with a drizzled balsamic glaze

entrees *available after 4pm*

Gnocchi \$15.95
Kale and Italian sausage tossed with gnocchi in a white wine garlic sauce

Gluten Free Flatbread (cooked to order) \$9.95
Flatbread topped with caramelized onions, goat cheese, and arugula

Pork Chops \$11.95
Pork chops topped with a mango chutney, served over risotto

Soft Shell Crab \$15.95
Fried soft shell crab served with French Fries and tartar sauce

\$5 daily sandwich specials

Friday

Clam Boat

Fried clam strips on a hot dog roll topped with tartar sauce

Saturday

Red Wine Grilled Cheese

Grilled white bread topped with gruyere cheese and red wine reduction

Sunday

2 for \$5 Bacon, Egg and Cheese

Tuesday

Corned Beef Rachael

Grilled rye, topped with corned beef, Dijon mustard, pickles and cole slaw

Wednesday

Curry Chicken Salad Wrap

Poached chicken tossed with curry, diced apples, sliced grapes and sliced almonds

Thursday

Twin Hot Dogs

drink specials

\$2.50 Stella • \$3.00 Summer Love Draff \$5 Drink Special: Michter's Rye Whiskey

Dustin Haddad, Head Golf Professional

I want to once again congratulate the winners of the Presidents Cup, Vice Presidents Cup and Governors Cup on their victories.



Men's Presidents Cup

1st Guy Gellatly and Matt Neeley

2nd Lee Moncho and Ted Kemp

Men's Vice Presidents Cup

1st Tom Charney and Richard Schock

2nd Art Butcaris and Tony Fratarolla

Men's Governors Cup

1st Dick Schatz and Steve Thrush

2nd Tony Fino and Dave Backer

Congratulations to you all!!!

Ladies Presidents Cup

1st Kate Davoli

Joan Barbarich

2nd MiK Emory

Judy Gamble

Ladies Vice Presidents Cup

1st Garie Mulcahey

Isabel Moglia

2nd Gilda Pavlech

Marilyn Coffey

Congratulations to you all!!!



Oronoque Country Club

Be My Guest Day

Monday July 6th

1:00PM Shotgun

\$40 Guests

\$20 Members

Price Includes Dinner After Play

Featuring

Cheese and Vegetable Display

Passed Chefs Hors D'oeuvres

Fresh from the Garden Salad Station

Meat Lasagna

Green Bean Almandine

Roasted Potatoes

Chicken Marsala

Chef Carved Pork Tenderloin

Cash Bar