

Oronoque Links

FRIDAY, APRIL 24, 2015

From the General Manager

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

Inside this issue:

From the GM	1
Upcoming Events	2
Highlight Event	3
Food & Beverage	4/5
Golf Shop News & Events	6/7
Membership	8
Calendar	9

It has been wonderful getting to know many of you over the past few weeks. I am looking forward to seeing more of all of you in the near future. You have all made me feel at home and I truly appreciate this.

I wanted to spend time on this week's note to highlight the Food & Beverage team. Our executive Chef, Thomas Kelly and our Sous Chef, LeAnn Battey have put in a lot of thought and effort this winter to come up with ideas that we hope the membership will enjoy. Our spring menus have been offered for the past month and I have heard a number of positives coming from the selections offered. New this year is a weekly specials menu. This menu includes weekly sandwich, salad, appetizer and entree specials. It also highlights a special sandwich daily for \$5.

An additional adjustment to this year's Food & Beverage service is our "At the Turn" service. A sandwich board is being placed on the 8th Tee during the weekends with the menu and our daily sandwich special. You call the number, place your order and when you finish #9, your food is ready for you to go to the back nine. This will give us the opportunity to provide you with more options as well as help with pace of play.

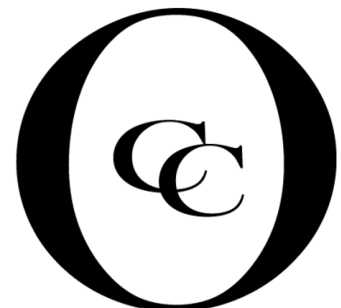
Just this week, we have created a Beer and Wine list. A number of new wines have been introduced and all of our beer options are now available in print. We plan to evaluate these offerings and make adjustments as the season progresses. We also have a "To Go" menu. We enjoy having you dine with us, but when you can't, we can make it and have it ready for you to take with.

Our goal here at the club is to provide amenities and services that all members would enjoy. Every department strives to achieve this goal and works to make every day better than the previous day. Your opinions matter and please feel free to share them with me. While I might not be able to act on every item, I promise to listen and take under consideration all ideas, thoughts and comments.

Now that golf has started, please think of us when thinking about who you would like to join the club. Two certificates have been mailed to you to give to those candidates to apply to the initiation. A great benefit of those certificates is that dues will not start for them until June 1st. The sooner they join, the better benefit for them. When you make the referral, please let myself or Liz know so we can help you get them enrolled in to your club.

As always, if there is anything I can do for you, please let me know. Thank You.

Jason Waters, PGA
General Manager, PGA



1972

Upcoming Events

Contact Liz Shaw, Membership Director, for Member Event Reservations, 203-375-4293, x 18

Friday, April 24 9 & Dine, 5:30pm

Thursday, April 30 Pasta & Prime Rib Night, 4-7pm

HIGHLIGHT EVENT: Friday, May 1 "Pre Opening Day Celebration"
beginning with Demo Day at 3pm, Happy Hour at 5pm, and Jazz Night at 5:30pm

Saturday, May 2 Opening Day Tournament

Wednesday, May 6 Wednesday Night Game

Thursday, May 7 Ladies Golf Clinic

Sunday, May 10 Mother's Day Brunch



ORONOQUE LADIES

Meet & Greet

Wednesday, May 13th, 2015

5:30 – 6:30 COCKTAILS

(Happy Hour Pricing)

Antipasto Cups

6:30 BUFFET DINNER

Salad Bar

Extensive Ingredients Offered

Buffet Includes

*Rolls and Butter
Stuffed Shells
Grilled Hot Vegetables
Lemon Chicken
Salmon En Croute*

Dessert

*Make Your Own Sundae Bar
Coffee and Tea*

**Thanks to Executive Chef Thomas Kelly,
All Inclusive Pricing is \$23.00!**

**PLEASE EMAIL KATE LAYMAN – KLAYMAN@CENTURYGOLF.COM OR CALL HER AT
(203) 377-1453, WITH YOUR RESERVATION BY MAY 6TH, 2015**

We welcome all female members to attend this informal evening to meet and greet our staff, see friends we have not seen this past winter and form new friendships.

If you would like to offer a door prize for this evening



Ladies Annual Member-Guest

**SAVE THE DATE!
FRIDAY, JULY 10**

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

Invitations coming soon!



Event Highlight

For Reservations, please contact Liz Shaw, lshaw@centurygolf.com

jazz night

Opening Day "Eve" Celebration!

Bourbon Street
New Orleans



friday, may 1

3-7pm GOLF DEMO DAY

5-8pm HAPPY HOUR

featuring Chef's Bourbon dining specials

5:30pm JAZZ ENTERTAINMENT

Reservations for Happy Hour ARE REQUIRED. Please contact
Liz Shaw, **203.375.4293**, extension 12.

Thomas Kelly, Executive Chef

LeAnn Battey, Sous Chef



dining specials APRIL 22—26

appetizer

Mushroom & Goat Cheese Flatbread

\$10.95

our flatbread topped with mushrooms, chicken, goat cheese with drizzled balsamic glaze

sandwiches

Grilled Caprese Sandwich

\$8.95

fresh sliced mozzarella and sliced tomato, with basil pesto, on your choice of bread—served with a side

Grilled Chicken Cordon Bleu Wrap

\$8.95

grilled chicken, with sliced ham, Swiss cheese, mustard mayo blend, wrapped in a tomato wrap and pressed on the panini—served with a side

salad

Broccoli Apple Salad

\$7.50/9.50

chopped broccoli topped with grated carrots, apples, onions, raisins and walnuts and choice of dressing

entrees

available after 4pm

Lemon Ricotta Pasta

\$15.95

penne pasta tossed in a lemon ricotta sauce, with spinach and red peppers

Grilled Trout *

\$17.95

grilled trout, seasoned and served with French fries and a dinner salad

**gluten free option—substitute French fries for Chef's selection of vegetable*

No Carb Ribeye

\$18.95

a 10 oz ribeye grilled to your liking, topped with gorgonzola cheese, and served with a dinner salad

\$5 daily sandwich specials

Wednesday

sloppy joes—simmered ground beef with spices and peppers and onions on a toasted Kaiser roll

Thursday

turkey on rye bread or toast, with lettuce and tomato

Friday

chicken salad on wheat bread or toast, with lettuce and tomato

Saturday

corned beef Rachel on grilled rye, with Swiss cheese, coleslaw, pickles and mustard

Sunday

egg salad on white bread or toast, with lettuce and tomato

drink specials

\$2.50 blue moon bottle • \$3.00 yuengling lager draft
\$5 Drink Specials: grey goose flavors, l'orange, la poire, and cherry noir

[CLICK HERE FOR A PRINTABLE VERSION](#)

Thomas Kelly, *Executive Chef*

LeAnn Battey, *Sous Chef*

DINING SPECIALS

THURSDAY

Pasta & Prime Rib Night
4—7pm

[CLICK HERE FOR MENU](#)

FRIDAY

Happy Hour
5—8pm

SATURDAY/SUNDAY

Breakfast
beginning at 8:30am

WEDNESDAY-SUNDAY

\$5 Sandwich Specials

TO GO MENU NOW
AVAILABLE!!

[CLICK HERE](#)



Mother's Day Brunch
Sunday, May 10, 2015
seatings from 12pm—3pm

- Warm Breads and Rolls
- Chef-prepared Salads and Salad Bar
- Chef-carved Prime Rib of Beef and Roasted Turkey Breast
- Smoked Salmon with Traditional Accompaniments
- Crab Stuffed Salmon
- Shrimp Cocktail
- Homemade Crab Cakes
- Vegetable Lasagna
- Grilled Asparagus
- Baked Tomato Gorgonzola
- Mashed Potatoes
- Stuffed Chicken Florentine
- Chocolate Extravaganza Dessert Buffet
- Assorted Cakes, Pies and Ice cream Sundae Bar

\$29.95++ Adults, \$13.95++ children 12-5 yrs

Please contact Liz Shaw for Reservations,
203-375-4293, extension 12

TRADITION'S GRILLE APRIL

open Tuesday—Sunday

Tuesday—Thursday	11am—7pm
Friday	11am—8pm
Saturday	8:30am—8pm
Sunday	8:30am—7pm

Dustin Haddad, Head Golf Professional

Just a couple of reminders for the weekend:

First—we still have a spot for a twosome as well as a couple of openings for singles if anyone would like to play in this evenings 9&Dine at 5:30. The format is a scramble and the cost is \$35 with all the money going towards a fantastic dinner as well as great prizes for the top Gross team and the top 2 net teams. With that being said the first tee will close today at 3:45 in order to clear room for the shotgun, however, we will still be able to accommodate anyone not playing in the event by utilizing the back 9. If you do wish to join the event please call us in the golf shop as you won't be able to sign up on Foretees the day of.

Also for this weekend we are bumping the first tee time up to 7:30am but beware of a possible frost delay tomorrow morning as temperatures are supposed to dip below 32 tonight. We will post an update in the morning so as soon as we know, you'll know. Also a reminder that golf carts are mandatory on Fridays, Saturdays and Sundays before noon time. The only exception to this rule is if we are experiencing a cart paths only day. If we are cart paths only, you may walk during those times. We are going to continue this weekend with the \$50 guest special so please feel free to bring friends, colleagues and relatives out to see our beautiful golf course at a great early season discount.

You will also notice the driving range will be on the grass this weekend and it will be our goal to be on the grass as often as possible so long as weather and turf conditions allow us to do so. You

will notice a number of new targets on the driving range which really enhance your ability to practice with more purpose rather than just using the range as a warm up. We are working on getting some signage out there as well so you will know the distances to the new targets but for now I would say bring your Bushnell Range Finder out there to get dialed in. Wait. what's that you say? You don't have a Bushnell Range Finder well luckily your fully stocked golf shop has all the latest and greatest from Bushnell and as members you'll receive the best prices in the country on such items.

There are also some spots remaining for the MGA Opening Day Spring Shamble on Saturday May 2nd at 12:30pm for any MGA Members. This will be a fantastic tournament with a great lunch at 11:00, golf at 12:30, open bar, dinner and Kentucky Derby themed menu and prizes as well. Please remember a couple of things, if you are signed up and haven't paid your MGA dues by Monday the 27th you will be removed from the event and also if you'd like to join the MGA there is still plenty of time to do so and join the first of many great fun golf events we have in store for you this year.

BRIDGESTONE
GOLF

Callaway
GOLF

TaylorMade

OPENING WEEKEND EVENTS!

FRIDAY, MAY 1

Callaway, TaylorMade and Ada Demo Day
3—7pm

SATURDAY, MAY 2

Opening Day
Call Golf Shop for Details

SUNDAY, MAY 3

Bridgestone Ball Fitting & Club Demo
9am—1pm

Interested in coming to the
the Opening Day Dinner?

\$30 MGA Members
\$60 Non-Members
(inclusive)

MUST RSVP BY
WEDNESDAY, APRIL 29

MGA, 18-Hole Golf Event
12:30pm Shotgun Start
Sign-up on ForeTees.com

\$80 inclusive

OPENING DAY

SATURDAY, MAY 2

11:30am LUNCH

New England Clam Chowder
House-made Coleslaw
Orzo Salad
Deli Board: Turkey, Roast Beef & Ham
Tuna Fish Salad
Tom's Chicken Salad
Assorted Breads
Lettuce, Tomato, Onion & Pickles
Cookies & Brownies
Coffee & Tea

Complimentary Beverage Cart
On Course

DINNER

Following Golf

Cheese ,Vegetable & Antipasto Display
Cocktail Franks
Boneless Bourbon Bites
Carved Prime Rib & Bourbon-Glazed Turkey
Glazed Carrots & Trio Roasted Potatoes
Chef's Salad Bar:
*mixed greens, grape tomatoes, cucumbers, red onion,
roasted red peppers, carrots, black olives, crasins, snap
peas, croutons, feta, gorgonzola, pecans & walnuts*

Penne Bolognese
Tortellini Aglio Olio
Hush Puppies & Cornbread
Pecan Pie & Chocolate Cake
Coffee, Tea & 2 Hour Open Bar
Mint Juleps at Score Board

Liz Shaw, Membership Director

WELCOME OUR NEWEST MEMBERS!



Mr. Dan Tucci



Mr. Carroll, with son, Justin Carroll



Mr. and Mrs. Deluca

Have you handed out your certificates to your friends, family members and co-workers?

Yes, you read correctly—NO DUES UNTIL JUNE 1!! There has NEVER been a better time to join your club! Take advantage of this opportunity before it's too late...

AND, remember, the more new members you sponsor, the better chance you have at winning an all expenses paid trip to PGA National for the Partner's Invitational in November!

Please contact Liz Shaw, Membership Director at **203-375-4293 ext. 12**, to redeem this certificate and apply for Membership.

Haven't received your certificates in the mail? Let us know so that we can get them out to you right away!

\$2,500

**Towards a Full Golf Membership
Plus Complimentary Monthly Dues Until June 1, 2015.**

Authorized by Jason Waters, General Manager

This certificate fully satisfies the current initiation fee of \$2,500 for a new Membership. This certificate retains no cash value, may only be used towards the purchase of a new Membership and cannot be combined with any other offer.

APRIL 2015

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	30	31	1	2	2	4
Easter Brunch 11am-2pm			\$5 Sandwich Specials	Pasta / Prime Rib 4-7pm	Happy Hour 5-8pm	
5	6	7	8	9	10	11
			\$5 Sandwich Specials	\$5 Sandwich Specials Pasta / Prime Rib 4-7pm	\$5 Sandwich Specials Happy Hour 5-8pm	8am Breakfast \$5 Sandwich Specials
			Golf Shop Sale	Golf Shop Sale	Golf Shop Sale	Golf Shop Sale
12	13	14	15	16	17	18
8am Breakfast \$5 Sandwich Specials			\$5 Sandwich Specials	\$5 Sandwich Specials Pasta / Prime Rib 4-7pm	\$5 Sandwich Specials Happy Hour 5-8pm	8am Breakfast \$5 Sandwich Specials
19	20	21	22	23	24	25
8am Breakfast \$5 Sandwich Specials		Book Club 5:30pm	\$5 Sandwich Specials	\$5 Sandwich Spec Pasta / Prime Rib 4-7pm New Member Welcome 5:30pm	\$5 Sandwich Specials 9 & Dine 5:30pm	8am Breakfast \$5 Sandwich Specials
26	27	28	29	30	1 MAY	2
8am Breakfast \$5 Sandwich Specials			\$5 Sandwich Specials	\$5 Sandwich Specials Pasta / Prime Rib 4-7pm	Demo Day 3-7pm Jazz Night (happy hour) 5-8pm	Opening Day