



Lake Forest Country Club

December 2008

www.lakeforestgolf.com
502-253-9352

Santa Brunch

Sunday December 7th

11:00 a.m. - 2:00 p.m.
\$22.95 per adult \$11.95 per child
Under 3 Eat Free

Entrees

Cheddar Scramble Eggs / Biscuits / Gravy
Sweet Corn Pudding / Mashed Potatoes
Glazed Baby Carrots / Southern Style Green Beans
Pecan Crusted Chicken with Bourbon Honey Demi
Glace / Steamed Cod with White Wine & Capers
Chicken Tenders / Macaroni & Cheese
Grouper Tenders / Cheese Pizza

Carving Station

Roasted Prime Rib & Pit Ham
au Jus, Horseradish, Henry Baines

Omelet & Waffle Station

Syrup, sliced strawberries, whipped cream, butter

Salads

Garden Salad, Fruit, Cheese Display,
Vegetable Crudités, Cheese Alouette,
Shrimp Cocktail, Spinach Berry,
Poached & Dried Fruit & Blue Cheese.

Desserts

New Year's Eve Party

Wednesday Dec 31st

8:30p.m. - 1:30 a.m.
Casino Games from 8:30 p.m.-11:30 p.m.
DJ from 9:30 p.m. - 1:30 a.m.
Champagne Toast at 12:00 a.m.
Breakfast Buffet at 12:30 a.m.
\$80 per person

Salad Bar

King Crab Legs
Smoked Swordfish
Shrimp Cocktail
Field Greens Salad
Dressings
Assortment of Marinated Vegetables
Fresh Vegetables
Fresh Fruit & Domestic & Imported Cheese
Appetizer Display Main Bar

Hot Buffet

Truffle Mashed Potatoes
Grilled Asparagus with Roasted Red Pepper
Stuffed Cornish Hen with Roasted Root Vegetables
Roasted Pork Rack with Apples

Carving

Smoked Prime Beef Tenderloin

Desserts

Wine & Cheese Party – Golf Shop Holiday Sale

Friday December 5th

IN THE 19TH HOLE AND THE GOLF SHOP FROM 4:00PM-9:00PM
ENJOY COMPLIMENTARY WINE AND CHEESE !!!
THE ENTIRE GOLF SHOP IS ON SALE.
SELECT YOUR ITEMS AND POP A BALLOON
WITH A DISCOUNT OF 15%-50% OFF.
AS ALWAYS COMPLIMENTARY GIFT WRAPPING AVAILABLE
SALE GOOD FOR IN STOCK ITEMS ONLY



SALE CONTINUES SATURDAY, 6TH & SUNDAY, 7TH

Golf News

Matt Taylor Director of Golf

*Golf Play during the Clubhouse Shut-Down: Carts will be available Tuesday thru Sunday during the Shutdown from 9:00am, weather permitting from frost.

**19th hole is closed but the locker room is available from the cart barn through the 19th hole.

***The driving range will be closed during this time.

****The course will be closed Thursday, January 1st and on Mondays.

President's Message



Letter from the President,

As outgoing club President, I would like to say that I have enjoyed working this past year with the club's Board, management and members. It was an exciting and productive year for the club. Almost all of the club's events and tournaments were well attended. In addition, the club made many improvements to the facilities and golf course. To all that marshaled or attended the Ryder Cup, it will remain as a highlight for years to come. We have many reasons to be proud of our club.

Golf Course – Play on the course has dropped off considerably now that the colder weather has set in. Regardless, the course was in great shape most of the summer given the global warming impact issues that Pete Willard and his crew had to combat. As the season ended nearly 100 new trees were planted on the course. Those trees added to the numerous ones planted in prior years will add additional character to our course as it continues to mature. By next spring the fall maintenance work completed by our grounds crew should produce a great course for next year.

Clubhouse – December should be a fun month for entertaining and dining at the club. So get out and enjoy dinner or cocktails with your friends at the club. As a reminder, the club will be hosting multiple private parties and events during December, so be sure to check the newsletter calendar for hours of operation. Also, do not forget to sign up for the club's New Year's Eve party, which is always a hit.

Board of Directors - The membership will be electing three board members in this month so do not forget to mail in your ballot. Over 50% of the club must turn in ballot to have a valid election. As a club member, your Board is your primary interface between yourself and the daily operations, financial wellbeing and long term planning for the club.

Club Finances – The Board has finalized the operating budget for 2009. Given the current economic conditions, the board implemented a budget to keep controllable cost at a practical level in an effort to help keep dues increases minimal. Unlike other clubs, LFCC is financially solvent and the Board is working hard to keep it that way. As part of that effort, you should have received a revised credit policy explanation in last month's bill. I would ask all members to read and understand the club's need to have timely collection of member statements. Should you have questions regarding club operations or finances, please plan to attend the club's annual meeting on December 15th.

In closing, continue to send potential new member information to Kim Stocksdale, our Membership Director. Please e-mail me at DWibbels@lakeforestgolf.com if you have concerns or comments regarding the club.

New Menu Items

STEAK TOSTADAS 7.95

Grilled Marinade Sirloin, Spring mix, Roasted Tomatoes Salsa, Sour Cream, Fried Leek over Sundried Tomato Tortilla

CHICKEN EMPANADA 6.95

Stuffed with Saffron Chicken Fricassee and Cilantro Pesto

ITALIAN MEAT BALL SANDWICH 7.95

Meat Balls in Marinara Sauce, Melted Mozzarella on Ciabatta Bread and Steam Vegetables

BLACKENED TUNA SANDWICH 8.95

Pan Seared Tuna Steak, Lettuce, Tomato, Red Onion, over Kaiser Roll and Roasted Garlic Aioli on the side

SURF AND TURF LINGUINI 11.95

Sautéed Chicken and Shrimp, Spinach, Fresh Tomatoes, Basil, Toasted Pine Nut, Olive Oil and Parmesan Cheese

BEEF LASAGNA Small 10.95

Large 14.95

Meat Sauce, Ricotta Cheese, Mozzarella & Parmesan Cheese Served with Grilled Garlic Ciabatta Bread

ROASTED HERB-LEMON CHICKEN 13.95

Roasted Chicken Breast, Marinade Fresh Spring Mix, Wild Rice and Lemon-Parsley Olive Oil

RIBEYE SANDWICH 14.95

Grilled 8oz Ribeye Steak, on a French Baguette with Shredded Lettuce, Tomatoes, Grilled Onions & Peppers. Served with Beer Battered Onion Rings

ARTICHOKE SALMON FILET 20.95

Baked Artichoke Crusted Salmon, Roasted Vegetables and Wild Rice

GRILLED SIRLOIN 15.95

Grilled 12 oz Marinade Sirloin Steak, Steamed Vegetable, and Choice of Potatoes

TURTLE CHEESECAKE \$6

Creamy New York style Cheesecake, Resting on Layer of fudge, Covered with a Caramel sauce and Topped with Pecans

New Promotions

Tuesday Nights

Happy Hour

from

6:30 p.m.—7:30 p.m.

1/2 off draft beer

\$1.00 off house wine

Level Vodka \$2.00 off

Free babysitting & Movie

6pm—9pm

Free Food for kids under 6

Choice of 1

Chicken Fingers & Fries

Bowtie Pasta

Kids Pizza

Wednesday Nights

Happy Hour

from 6:30 p.m.—7:30 p.m.

1/2 off draft beer

\$1.00 off house wine

Level Vodka \$2.00 off

Drawing for a free appetizer



December 2008

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Club Closed	2 Palmer Room Open Kids Movie	3 Palmer Room Closed	4 Palmer Room Closed 19th hole open	5 Palmer Room Closed 19th hole closed due to pro shop sale	6 Palmer Room Closed 19th hole open
7 Breakfast with Santa 11-2	8 Club Closed	9 Palmer Room Open	10 Palmer Room Closed 19th hole open	11 Pasta Night Lounge Closed	12 Palmer Room Closed 19th hole open	13 Palmer Room Closed 19th hole open
14 Sunday Brunch 11-2	15 Annual Meeting 7:00	16 Palmer Room Open Kids Movie	17 Palmer Room Open	18 Pasta Night	19 Palmer Room Open Seafood Night	20 Entire Club Closed
21 Sunday Brunch 11-2	22 Club Closed	23 Palmer Room Open Kids Movie	24 Club Closes at 3:00 P.M.	25 Club Closed Merry Christmas	26 Palmer Room Open Seafood Night	27 Palmer Room Open
28 Sunday Brunch 11-2	29 Club Closed	30 Palmer Room Open Trivia Night & Kids Movie	31 New Years Eve Party	<div style="background-color: red; color: white; padding: 10px; text-align: center;"> <p>The Club Will be Closed Jan 1st—12th. We will reopen Tuesday Jan 13th</p> </div>		

Due to large parties the Palmer Room may be closed more nights than are listed on this calendar. Please call the club for a reservation.
Thank You, in advance, for your understanding.

Upcoming Events



Pasta Night

Every Thursday 5:30-9:00
Chef Attended Station

Create your own Dinner

Salad Bar

Chicken Parmesan and Meatballs

Choices of Pasta

Penne, Bowtie, Fettuccini, Linguini,
Low Carb Penne or Linguini, and Wheat Pasta

Choices of Protein

Chicken, Shrimp, Sausage, Bacon, Ham

Choices of Vegetables

Broccoli, Bell Peppers, Mushroom,
Onions, Artichokes, Asparagus, Spinach,
Tomatoes, and Sun Dried Tomatoes.

Choice of Sauces

Marinara, Alfredo, Wine and Vodka

A Wonderful Display of Desserts

Adults \$18.95

Children \$9.50

3 & Under is free

Seafood Night Every Friday

Cash Prize Giveaway up to \$2100.00

Drawing at 7:30

Here is how it works. We draw a name from a bowl that has the entire membership in it. If the name we draw is present for dinner that night they win.

Salad Bar

Caesar Salad
and variety of Seafood Salads

Hot Line

2 Fried Seafood Items
2 Additional Seafood Entrée's
Seasonal Vegetables
Chef Choice of Starch
Crab Legs w / Melted Butter
Chef Carved Black Angus Prime Rib
Dessert Station

Adults \$24.95

Children \$12.50

3 & Under is free

With a reservation before 2p.m. on Friday
\$5.00 more per person after 2p.m. on Friday

Tuesday Night is Kids Night

We will have free
babysitting and a movie for
members who want to dine at the club.
5:30p.m.-9:00p.m.

Trivia & Movie Night

Last Tuesday of Every Month 6:30p.m.—8:30p.m.

Bring a group of people and have a great evening of brain twisting trivia while your children enjoy dinner and a movie.

Palmer Room and 19th hole menus are available.

Children's movie is free.

Dinner is Ala Carte.

1st Place \$25.00, 2nd Place \$20.00

3rd Place \$15.00

Annual Meeting

**Monday, December 15th
at 7:00 p.m.**

Hours of Operation

19th Hole Hours:

Tuesday-Sunday 8:30 am until dark
(May—October)

Tuesday-Sunday 9:00 am until dark
(November—April)

Palmer Room Hours:

Tuesday-Saturday 5:30 pm to 9:30 pm.
(May—August)

Tuesday-Saturday 5:30 pm to 9:00 pm
(October—April)

Sunday Brunch 11:00 am to 2:00 pm

19th Hole 502-254-1886

Tennis Shop 502-254-7383

Golf Shop 502-245-6184

Accounting 502-245-0304

Club Staff:

Club Manager:

Jeff Campione C.C.M.

Catering Manager

Susannah Bradbury

Assistant Manager:

Bernie Rison

Executive Chef:

Danillo Criolo

Controller:

Jim Gast

Head Tennis Pro:

Clay Shulhafer

Membership Director:

Kim Stocksdale

Golf Staff

Director of Golf:

Matt Taylor

Golf Course Superintendent:

Pete Willard

1st Assistant Golf Professional:

Hunter Cassady

2nd Assistant Golf Professional:

Ron Frisch

Golf Shop Merchandiser

Paul Meiman

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