

Loyalist Country Club

# NEWSLETTER

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**FALL IS HERE,  
TIME TO GET COZY!**



**Upcoming Events  
& Fall Menu Launch!**

Read our newsletter for more updates.

**Find us on:**



@LoyalistGolfCC



@loyalistgolfandcountryclub



@loyalistgolfcourse



@loyalistcountryclub

www.loyalistcc.com



## ARE YOU A CCC MEMBER?

Don't miss out on our e-mails! If you haven't yet, sign-up for our weekly emails and marketing info. We share important updates, ProShop tournaments plus specials and our upcoming events!

# NEWSLETTER

## FROM THE ASSISTANT SUPER INTENDANT

Message from maintenance staff,

I want to thank everyone for a great season so far, hopefully, we have another few weeks of good weather to enjoy the rest of the golf season!

As we move into fall and near the end of the season we will be performing our regular fall cultural practices to the golf course in the coming weeks. We appreciate everyone's patience with these necessary maintenance measures. We do understand it affects play for a short time but the long-term benefits go a long way.

In the next week or two we will begin aerifying and verticutting fairways, and on October 3rd and 4th, our greens will help alleviate compaction, remove thatch and produce channels for better air and water movement into the soil. The addition of topdressing sand aids in the playability of greens afterwards but also helps dilute thatch and organic matter. We will also plan to over-seed the remaining areas that have not yet healed from the disease damage early in the season.

The maintenance staff would like to thank everyone for their patience in regard to the greens this season. It was not the season we were hoping for as Mother Nature brought us quite the array of weather this season. The staff worked tirelessly throughout the summer constantly aerating and seeding damaged areas and are happy with the results we got. We plan to seed the remaining damaged areas by hand, with the cooler weather moving forward we believe everything will be fully healed by the end of the season.

As for the coming years, we will be adding a preventative application for root disease in the early spring. As well as some additional cultural practices throughout the season to improve air circulation into the root zone.

From everyone on the maintenance team, we thank you for a wonderful season and look forward to next season!



### CCC EXPERIENCES & ACTIVITIES

If you organize any CCC Exclusive activity, reach out to the Events Coordinator to add it to our Winter Newsletter!

If you are interested in having a new activity or group, let's plan! Email: [eventscoordinator@loyalistcc.com](mailto:eventscoordinator@loyalistcc.com).

# NEWSLETTER

## PROSHOP NEWS

Fall is almost upon us, with some cooler temperatures in the mornings making for great golf conditions.

As always, the golf course is in fabulous shape and playing very nicely heading into the back 9 of our season here at Loyalist. With the season winding down, there are still a lot of great golf events to be played. Our last Monday Mayhem took place September 11th, which was a great success and something we will look to continue next season.

As well our intersectional teams have been playing their respective events over the last month and have all served our great course and membership well. Congrats to all those who participated! Loyalist Cup and Fall Classic teams are finalized and as always will be an exciting few days of competition and comradery that has just begun yesterday, good luck to all those playing the next few days.

We do have our 4-person Fall Scramble which will be on October 15th. Please call the ProShop at 613-352-5152 x 212 to sign your 4some up for this event. It is great to reflect on the past few months of great golf events being held. We look forward to seeing everyone some more this fall season.

Best Regards,

- ProShop Team

### NOTE FROM THE ADMINISTRATION OFFICE

We want to send a quick welcome to all the new and recent CCC Member additions.

As fall is here, we would also like to kindly remind members who are travelling during the winter months to let us know. The CCC Dues and rates will be released soon and arrangements can be made.

Administrator, Evan VanZuylen

# NEWSLETTER

## FOOD & BEVERAGE BULLETIN

With an extremely busy month of September, we are now approaching our Fall seasonal transition period at the club - That's not to say that there is not some great golf weather and to be able to finish your round visiting our restaurant and patio. In regards to our restaurant, our team has been very busy prepping and planning the launch of our Fall menu. We are very excited to share that it will be available in a few weeks. We hope you are able to come and try some of the new dishes our Chef, Shane will be creating. October often gives us more than a few bonus days with a backdrop of autumn colours. So we encourage everyone to support some of the events we have planned during October...More details to follow!

On the other hand, It is still not too early to make your Holiday party plans with friends and family at the club - We still have some very attractive dates open. If your company or family has not yet made plans in this regard, please contact our catering team and bring it to Loyalist. We will gladly make it happen!

Still a lot going on at the club and we are looking forward to seeing everyone during the Fall/Winter season. -Enjoy the club!

Food & Beverage Team

## FROM THE CHEF



### We Welcome Chef Shane!

This fall Chef Shane has a new menu coming to the Restaurant, along with some exciting event menus!

From this past Chef's Table, we had a few requests to share his Basil Syrup Recipe.

#### Basil Syrup

Ingredients: 1 Bunch of fresh basil, 1 Cup of sugar, 1 Cup of water, Optional green food colouring.

Bring the water to a boil, and slowly whisk in sugar, once the sugar is dissolved remove the saucepan from the heat. Steep the full bunch of basil with stems in the sugar mixture for 20-30 minutes and strain into a container of choice. Optional to mix in the food colouring. Store in the fridge, up to a few weeks.

Enjoy this syrup on ice cream, over shaved ice or in a gin cocktail.



## HEAD OVER TO THE CCC MEMBERSPACE!

On [www.loyalistcc.com](http://www.loyalistcc.com) we created a page just for CCC members! This space is for updates and info directly for CCC only. It's a great spot to keep an eye out for news releases.

# NEWSLETTER

## EVENTS COORDINATOR ANNOUNCEMENTS

Summer feels like it zoomed by this year, but we have many exciting things for fall!  
Stay tuned as the Restaurant undergoes some big changes!

Holiday Events are also now starting to be booked, if you would like to host your family or friends gathering at the Club let's start planning!

Fall Activities are near, keep an eye on the website! We will have a schedule available online. As always visit the events page for our Food and Beverage Events. We hope to add some additional activities for members who are with us during the winter, but if you have an idea for an activity, please reach out!

-Nektita



### CCC UPDATES

- Watch the CCC Memberspace for Fall & Winter Activity schedule.
- Healthy Hearts is now accepting Registrations
- Watch for the new Restaurant Menu
- New CCC Dues will be released in the coming weeks

## UPCOMING 2023 EVENTS:

September 29, 2023 - Closing Dinner & Dance

October 6, 2023 - The Turkey Banquet

October 13, 2023 - Chef's Table

October 15, 2023 - Fall Scramble

October 27, 2023 - Spooky Dinner Party

November 10, 2023 - Chef's Grill

November 17, 2023 - Chef's Table

November 24, 2023 - Pub Night

December 1, 2023 - Gift Giving Dinner

December 8, 2023 - Chef's Table

December 15, 2023 - Christmas Carols Pub Night

December 19, 2023 - Closing Luncheon

December 31, 2023 - New Year's Eve Dinner & Dance



## CONTACT INFORMATION:

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Admin: 613-352-5152 ext. 210

ProShop 613-352-5152 ext. 212

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# Chef's Table

October 13, 2023

Arrival 5:30 pm // Dinner 6:00 pm

## M E N U

### A P E R I T I F

Negroni Sbagliato - Campari, Sweet Vermouth, Prosecco

### F I R S T

Beef Carpaccio ~ Thinly Sliced Crusted Beef, Arugula, Flaked Parmesan, Crispy Capers, Smoked Olive Oil

### S E C O N D

Bruschetta ~ Spiced Tomato Chutney, Grilled Sourdough, Whipped Goat Cheese

### T H I R D

Raviolo ~ Giant Ravioli Stuffed with Ricotta Cheese, Sautéed Kale, Cured Egg Yolk, Parmesan Cheese

### E N T R E E S

Roast Duck Breast ~ Red Wine Reduction, Glazed Radicchio, Pommes Pavé  
~ OR

Prime Beef Striploin ~ Served Medium Rare, Salsa Verde, Ponte Neuf Potatoes, Roasted Garlic Aioli

### D E S S E R T

Apple Cake ~ Apple Spice Cake, Whiskey Caramel, Vanilla Ice Cream

**DINNER \$89.99++**

**WINE PAIRING \$29.99++**

CCC DISCOUNT APPLIES

Reserve a table or your seat by emailing: [events@loyalistcc.com](mailto:events@loyalistcc.com) or call: 613-352-5152 ext. 210 prior to October 6th, 2023. This event is open to the public community.  
Cancellations not accepted after reservation deadline.