

CLUBHOUSE EVENTS

Fine Dining

Shayan Pandole, Director of F&B

The Formal Dining Room is offering dinner on Thursday, Friday and Saturday nights through the spring months. As the Dining Room will only be open for a few more weeks, until the end of spring, we encourage you to join us now! Please note, the dress code is more relaxed than ever, so while still "Formal" in look and feel of the space, the Dining Room does not require a tie, rather a jacket only.

We have fashioned an entirely new dining experience at the Club in the Formal Dining Room. Chef King has created a distinct and unique menu for the space, with specialty appetizers and entrees that are not available on the menus in the Grill Room or Semloh. Some dining enhancements include an amuse bouche at the start of the meal, popovers warm from the oven, special salt for the table and even a cocktail cart for tableside beverage service for post-dinner drinks.

The room itself has been enhanced with a new and different look from before, with crisp white linens, fewer tables to make it a more intimate and exclusive experience, and diffused lighting; all of which have transformed the feel of the space. We have also added new table ware and linens, special china, flatware and silverware, as well as a different style of service from the rest of the Club.

CHEF KINGS COURT

The Semloh Cure

The Stanwich Culinary Team is proud to introduce and launch our house cured gravlax. We have sourced the purest salmon from

Canada and have developed a flavor profile that will rival anyone's. Curing is a technique that actually preserves and flavors a product. We are using a "cure" of sea salt, sugar, lime, cilantro and a hint of vodka. The salmon is massaged with the cure, wrapped tightly and refrigerated for 48 hours. The results speak for themselves, a bright, clean fresh flavor of no comparison.

The Cure will debut on our new Semloh Menu along with new presentations of signature dishes and cocktails.



CLUBHOUSE EVENTS

Welcome our New Food & Beverage Interns!



Victoria Pask

will be with us for a year. Ever international, she is a Brazilian native, but has also lived in Germany, England and Italy. Aside from English, she is fluent in Portuguese and German. She is currently studying Hospitality and Tourism Management at The University College, Birmingham, and has an interest in events coordination and management.



Martina Vlaskova

is joining us from the Czech Republic by way of her university studies in England. She is with us for a year, and will be working as a server during her time with us. Martina is currently enrolled at The University College, Birmingham, and is studying Hospitality and Tourism Management.



Danielle Walker

will be working with our Culinary Team. She is originally from England, and is also enrolled at The University College, Birmingham. Danielle is excited to broaden her culinary horizons while working with Chef King, and is also excited to travel and taste her way through the US!

Women's Spring Cocktail Party



Wednesday, April 13

6:00-7:30 PM

Open to all women of The Stanwich Club whether or not they currently participate in any of our sporting activities

Come meet the Pros - both tennis and golf professionals will be on hand

Come meet new friends or reconnect with existing ones!

Please let us know if you plan to stay for dinner

CLUBHOUSE EVENTS

Plan Now!



SEMLOH

Grand Opening

Reception

Welcome our new space with champagne & canapes

Friday May 6th 6:00 pm

Tuesday
Lunch's
resume on
April 5th

Come try our new lunch menu!

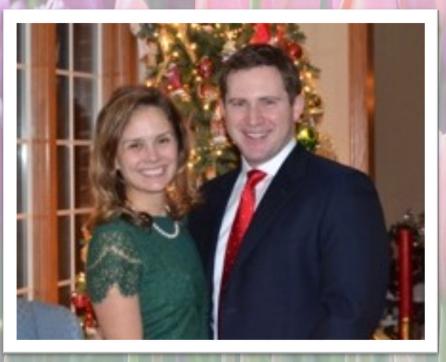
MEMBERSHIP

WELCOME NEW MEMBERS

The Board of Directors and the Staff of Stanwich wish to extend a warm welcome to the following new members and their families



The McGuire Family



Jay and Julie Rubenstein

GOLF

APRIL EVENTS

April 15 Opening Day Stag Dinner

April 16 Men's Opening Day

April 20 Women's Opening Day

April 21-24 Women's Ivy League

Championship

April 26 WMGA Team Match

April 27 18H Better Ball

NOTE: THE GOLF COURSE IS CLOSED ON APRIL 18TH

WOMEN'S OPENING DAY

WEDNESDAY, APRIL 20

9:00 Golfer Q&A 9:45 Shotgun Start

If not playing in the Shotgun there is a 10:30 free clinic

All followed by a Luncheon at Noon

Men's Opening Day & Stag Dinner

Stag Dinner Friday, April 15th
7:00 Cocktails
8:00 Dinner

Opening Day Saturday, April 16th

Optional Full Cooked Breakfast

Opening Day Tournament—Scramble Format

Lunch and Awards Following Play

Go to Foretees to Sign Up

MINT JULEP CUP

Saturday, May 7th

Better Ball of Two-Gross & Net

Stroke Play

Member+1 Guest

10:30 Brunch

11:30 Shotgun

\$180 Per Team

Go to Foretees to Sign up

Mint Fulet

Following Golf and Awards the Club's Kentucky Derby Party kicks off in grand fashion on the Terrace

COURTSIDE

Women's Tennis Kick Off Camp & Luncheon

WEDNESDAY, APRIL 27 9:00 – 11:30 AM

FOR ALL LEVELS

Cost: \$70

Lunch to follow (not included in cost)
*Rain date Friday, April 29

Please join the tennis staff at Stanwich for some fun drills and games to get a great start to the outdoor tennis season!

Sign up early as space is limited!
Email tennisshop@stanwich.com

Seasonal Lessons to End Soon!

Seasonal lessons under the bubble will end April 10th.

Weather permitting we hope to have the outdoor courts playable by Mid-April.

APRIL 2016

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						2
3	4 Club Closed	5 Open for Lunch	6	7	8	9
10	11 Club Closed	12	13 Women's Cocktail Party Meet the Pros 6:00-7:30	14	15 Men's Opening Day Stag Dinner	16 Men's Opening Day
17	18 Club Closed Course Closed	19	Women's Opening Day	21 Women's Ivy League Championship	22 Women's Ivy League Championship	23 Women's Ivy League Championship
24 Women's Ivy League Championship	25 Club Closed	26 WMGA 8:30	27 18H Better Ball	28	29	30

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SAID AHMAR

Restaurant Supervisor

RENEE RENDE

Receptionist

MARY ANNE BOYKAN

Accounts Receivable

MARY JANOCHA

Accounting Assistant

GERI MCKENNA

Administrative Assistant



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SEMLOH

UPDATE

We are excited about unveiling our new room. The construction crew worked hard through our break in order to get the room done before opening.

As most of you immediately noticed the new accent wall and light fixtures provide a new intimate setting.

New Lighting - **DONE**Pin lighting
Sconces
Picture Lights

New accent/separation wall- DONE

Brass Installed on Bar (bar also extended)

Waiting for antique finish and new nose trim

waiting for antique milish and new nose th

New Antique mirrors behind bar-DONE

New 65" TV- Installed

New Drapes -Installed

New Custom Furniture (3 weeks until delivery)
Barstools

Banquettes

Chairs

Cocktail Tables

Upon arrival of the custom furniture, new carpet, and art, the space will rebranded with its own logo and menu.