

QUARTERLY NEWSLETTER



January - March Newsletter



IN THIS ISSUE

COURSE UPDATES

NOTES FROM GM LUCAS LEE

SOCIAL & DINING UPDATES

FRIDAY PRIME RIB NIGHT

Every Friday!

Available for in-house dining and to-go. Enjoy delicious prime rib served with a baked potato and vegetables.

8oz steak – 26

12oz steak – 30

LESSONS

Come get lessons from our wonderful golf instructors!

Tom Sovay

– [Tips from Tom](#)

– www.sovaygolf.com

Ryan Farago

– www.ryanfaragogolf.com

Joanne Foreman

– www.pureimpact.net

FROM THE TURF TEAM

- We are currently looking for a Superintendent.
- In the off-season, the Turf team has been working diligently to clean up the course and work on areas to set us up for success going into the 2024 season.
- We are focusing on the conditions of the greens, fairways, and tees by aerifying regularly to improve the dryer areas we encountered last season.
- The team has been cleaning up bushes and trees to help the overall aesthetic of the course, and we continue to look at drainage in some trouble areas on a few of the holes.
- Taking the time in the off-season to clean up and repair equipment to ensure it is ready.

FROM THE GOLF SHOP

Keep an eye out for promotions! We are working on a lot of great ideas to help promote the course and provide some service to our guests.

- Club Fittings
- Events – Weekly Skins games
- Men's and Ladies' club events
- Merchandise deals

GOLF HOURS

EVERYDAY

GOLF SHOP

7:00 AM - 4:00PM

PRACTICE FACILITY

7:00 AM - 4:00PM

NOTES FROM LUCAS

Hello Everyone,

What a busy year for Redmond Ridge! We have undergone a lot of changes in 2023, and continue to make adjustments to ensure our property is providing the best experience we can for our guests. We had a great year of tournaments, and we appreciate the groups that continue to return to hold their events with us each year. We continue to grow, learn, and adjust to ensure we provide a quality product.

I am happy to announce that our new Golf Professional David Grant has started and is doing a great job at organizing everything for our 2024 season. If you have yet to stop by and say hello to David, please do! We also are looking for a Superintendent and Chef to round out the leadership team here at Redmond Ridge.

As we start the new year, I am looking forward to seeing everyone out on the course again. We are working on some wonderful ideas and promotions, so please keep watch for those emails. Our goal is to continue to improve in all aspects with a continued focus on course conditions. We appreciate all our guests who have supported us this past year and look forward to a wonderful 2024 season.

Sincerely,

Lucas Lee

General Manager



LUCAS LEE, GENERAL MANAGER

For golf inquiries contact

Lucas Lee

LucasL@redmondridgegolf.com

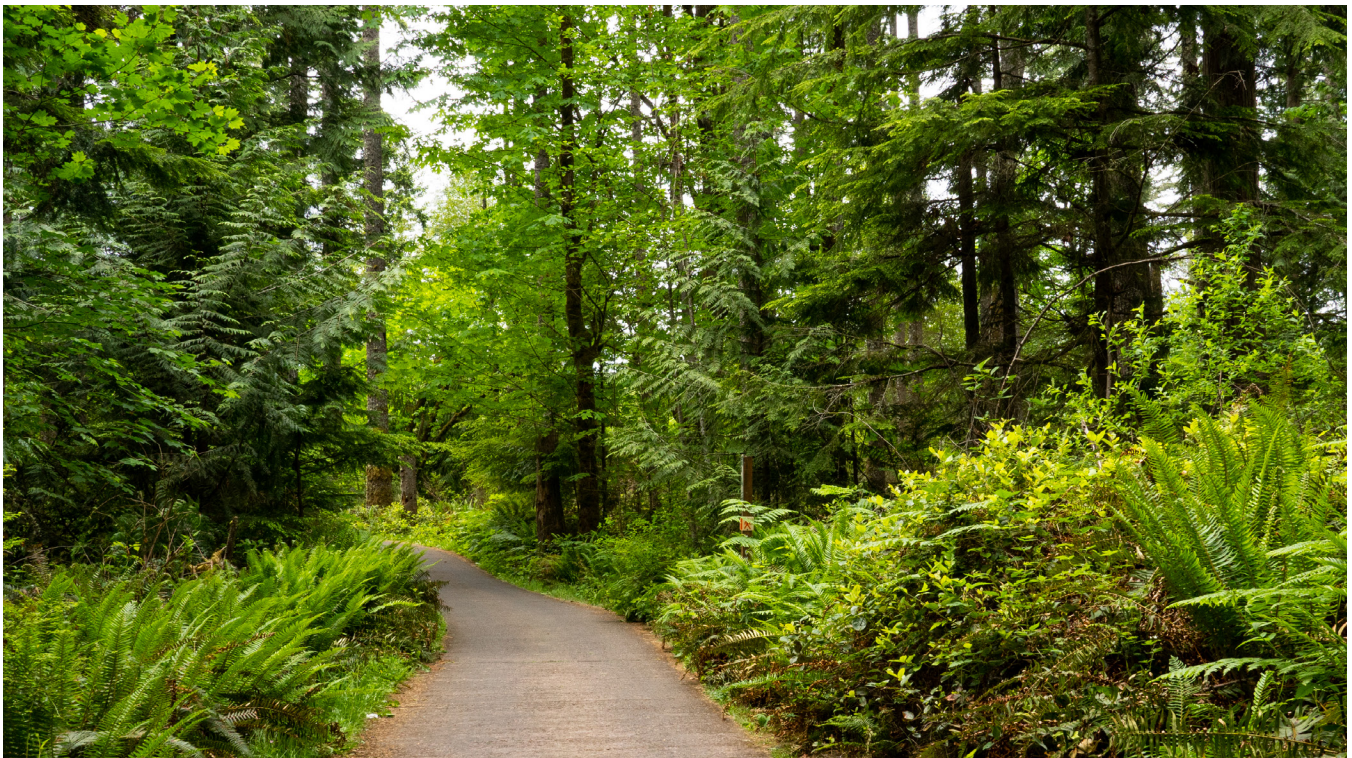
EMPLOYEE SPOTLIGHT

Meet David Grant, our new Head Golf Professional at The Golf Club at Redmond Ridge! David joins us after working with our partner property, The Plateau Club. We welcome David to this new chapter in his career, and are excited to have him with us. Below are a few fun facts about David:

- 1) Has been in the golf industry since 1996
- 2) He has 6 kids, 4 boys and 2 girls!
- 3) Favorite course he has ever played: PGA West Stadium Course
- 4) Favorite Food: Mexican
- 5) Favorite Clubs: Wedges and Putter



DAVID GRANT, HEAD GOLF PROFESSIONAL





THEMED NIGHTS

MARTINI MONDAYS
TACO TUESDAYS
PASTA NIGHT WEDNESDAYS
WHISKEY THURSDAYS
PRIME RIB FRIDAYS

MONTHLY CHEF SPECIAL
4TH SATURDAY OF EACH MONTH

SOCIAL EVENTS

UPCOMING SPECIALS!

VALENTINE'S DINNER
MARDI GRAS
ST. PATRICK'S DAY

For F&B inquiries contact:
Jeff Kaplan
JeffK@redmondridgegolf.com

DINING HOURS

CROOKED SPOON

SUNDAY	8:00 AM - 8:00PM
MON-FRI	11:00 AM - 8:00PM
SATURDAY	8:00 AM - 8:00PM

JANUARY CHEF'S SPECIAL

SATURDAY, JANUARY 27

APPETIZER: CILANTRO LIME PRAWN SKEWERS TOPPED WITH PICO DE GALLO.

SALAD: GRILLED ROMAINE SALAD WITH ROASTED HAZELNUTS, BACON BITS AND A BLUE CHEESE VINAIGRETTE DRESSING.

ENTRÉE: CHICKEN PICCATA

PARMESAN BREADED CHICKEN BREAST WITH CAPERS AND A LEMON BUTTER SAUCE. SERVED WITH A BAKED POTATO CAKE AND SEASONAL VEGETABLES.

DESSERT: GATEAU RICHIE

ALMOND LACED TULLES WITH ICE CREAM, CHOCOLATE GANACHE, WHIP CREAM, AND STRAWBERRIES.

INFORMATION

MANAGEMENT TEAM

Lucas Lee - General Manager

LucasL@redmondridgegolf.com

David Grant - Head Golf Professional

DavidG@redmondridgegolf.com

Jeff Kaplan - Food & Beverage Manager

JeffK@redmondridgegolf.com

GOLF HOURS

GOLF SHOP

MON-SUN 7:00am – 4:00pm

PRACTICE FACILITY

7:00am – 4:00pm

FIRST TEE TIME

MON-SUN 7:30am

DINING HOURS

CROOKED SPOON

MON-FRI 11:00am – 8:00pm

SAT-SUN 8:00am – 8:00pm