



Happy Holidays



December 18th, 2009

BOARD OF GOVERNORS

Congratulations to our newly elected Board of Governor Members.

**Chuck Dunsey
and
Dave Lanzi**

GOLF

Congratulations to Kaitlyn Rohrbak



Here she is signing her letter of intent to University of Tennessee- she received a full ride- Way to go Kaitlyn!

GOLF

CURRENT COURSE CONDITIONS

are now available by calling the club 410.721.3111 and selecting **OPTION 8**

PLEASE WELCOME THE FOLLOWING NEW MEMBERS.

HAROLD & JOAN SILVERMAN

sponsored by Steve Wakefield & Edie Pembleton

EUGENE & SANDRA MATTISON

sponsored by Conrad & Bobbi Angel

Please welcome back to the Club-

**CRAIG HUGHES
JASON HUGHES &
LARRY HOLT**

MICHAEL MENOCAI
sponsored by Craig Hughes

**Board of
Governors**

WINTER GUEST RATES
Effective November 24th.

Weekend
/Holiday 18 holes
\$55.00 before 12pm.
\$35.00 after 12pm. or after shotgun

Tuesday and Thursday
\$35.00 before 12pm.
\$25.00 after 12 pm.

ALL Day Wednesday \$25.00



Brian Sheehy
Rick George
Sharon Puckett
Mario Cadori
Dave Stevenson
Grace Wetterman
Mike Giuffrida
Jerry Longanecker
Judy Harlow
John Davey
Chuck Woods

PRIME RIB SATURDAY



PRIME RIB SATURDAYS

Prime Rib Dinner

Only \$15.95

10oz. Slow Cooked Angus Prime Rib
Choice of Salad
Baked Potato & Asparagus;
Served w/ Au Jus &
Horseradish Cream

Reservations requested call Traditions Grille
at 410.721.3111 ext. 222

TRADITIONS GRILLE

Ambassador Council

Steve Wakefield
Marie Barton
Bud O'Malley
Wendy Baldwin
Bob Wakefield
Roeanne Bell
Judy Harlow
John Harlow
Grace Wetterman
Ed Wetterman
Sharon Puckett
Chuck Woods
Dan Werner
Andy Barresi
Karen Klocko

Your Staff at the Club

General Manager
Richard Sheffler

Golf Pro
Matt Hoffmann

Golf Superintendent
Phil White

Catering and Tournaments
Amy Rippey



***As the shopping season begins, remember
Traditions Grille, to catch a bite to eat with friends.***

(Remember jeans may be worn in clubhouse until March 15th, 2010)

December 22nd & 23rd

Entrees

All Entrees Include House, Caesar, or Wedge Salad.

Chicken Francaise - \$9.95

6oz. Chicken Breast Battered & Sautéed w/ Lemon Herb
Parmesan Sauce;

Served over Linguine w/ Vegetables

Stuffed Shells Bolognese - \$9.95

Four Jumbo Ricotta Stuffed Shells, Baked w/ House
Made Bolognese Sauce;

Served w/ Side Vegetable.

Pan Seared Salmon - \$14.95

8oz North Atlantic Salmon; Pan Seared w/ White Wine &
Shallots;

Served w/ Asparagus & Jasmine Rice

Teriyaki Tuna - \$14.95

8oz North Carolina Yellowfin Tuna: Marinated & Grilled

Membership
Kelly Rushmann

Important Numbers

Main line 410.721.3111

**Accounting
ext. 201**

**Membership
ext.205**

**Catering and
Tournaments
ext. 206**

**Pro Shop
ext.218**

**Traditions Grille
ext. 222**

Hibachi Style;

Served w/ Asparagus & Jasmine Rice

Blackened Cowboy Ribeye - \$22.95

14oz Angus Bone in Ribeye Charred w/

House Seasoning & Herb Butter;

Served w/ Smashed Potatoes & Vegetables

NEW YEARS EVE PARTY

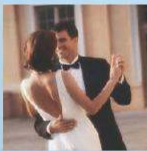


December 31st 8:00pm - 1:30am
Midnight Sun Productions Presents

A New Year's Eve Celebration

Tickets \$145 * Couples \$250 * Tables of 8 \$960

*Midnight Sun Productions Inc. Invites You to
Welcome The Arrival of 2010 in Spectacular Style!*



Highlights Of The Evening Include:

- Cocktail Hour With Live Keyboard & Delectable Hors d'oeuvres
- Elegant Three Course Seated Dinner (Make Menu Selections Online)
- Dancing to 6 Piece Live Band
- Champagne Toast & Celebration at Midnight
- Scrumptious Breakfast Buffet
- Complementary Full Open Bar Included All Evening



*Enjoy Live Cocktail & Dance Music Featuring Ian Walter,
Keyboardist & Band Director.*



**Event Location:
Crofton Country Club
1691 Crofton Parkway
Crofton, MD 21114**

(301)237-0976 * Email: dance@eventsbymidnightsun.com

Limited Space * Purchase Your Tickets Online * Reservations Required

www.EventsByMidnightSun.com