



# UNDER THE UMBRELLA

**DECEMBER 2017**

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**BAY HILL CLUB STAFF**

- Ray Easler**  
Vice President, Hospitality
- Brian Dorn**  
Director of Golf
- Chris Flynn**  
Golf Course Superintendent
- Zach Ganger**  
Director of Tennis
- Todd Harris**  
Head Tennis Professional
- Leigh Anne Huckaby**  
Marketing Manager
- Carole Lasky**  
Membership Director
- Robert Lee**  
Executive Chef
- Terry McMullen**  
Director of Operations
- Carol Meyer**  
Human Resources Director
- Bill Parrish**  
Controller
- Magie Pickens**  
Assistant Director of Operations
- Wes Rincon**  
Food & Beverage Director
- Emily Shappell**  
Member Services Manager
- Roy Schindele**  
Director of Sales & Marketing

9000 Bay Hill Boulevard  
 Orlando, FL 32819  
 407-876-2429  
[www.bayhill.com](http://www.bayhill.com)

## NEW YEAR'S EVE CANDLELIGHT DINNER BUFFET

**Sunday, December 31**  
**The Grill, Classic and Palmer Rooms**  
**6:00pm - 9:00pm**

Take part in a Bay Hill tradition by joining family and friends at the Club as Executive Chef Robert Lee and staff prepare an old-fashioned dinner buffet.

Enjoy having your portrait drawn by a caricature artist, and a bit of magic with our strolling magician!

- Palmer, Caesar and Fruit & Berries Salads
- Tortellini Pesto Salad
- Seasonal Fruit & Berries Salad
- Club & Pretzel Rolls

Chef-attended Pasta Station, featuring:

- Penne Carbonara with Shrimp
- Penne tossed with prosciutto, spring peas and Parmesan Cream
- Cheese Ravioli with marinara sauce

- Home-style Meatballs
- Garlic Bread Breadsticks

Chef-attended Carving Station, featuring:

- Roast Tenderloin of Beef
- Roast Turkey Breast

Chef-attended Seafood Station, featuring:

- Salmon Maison with Lobster Cream Sauce
- Shrimp Scampi
- Au Gratin Potatoes
- Rice Pilaf

Roasted Asparagus

Southern-Fried Chicken Fingers & Curly Fries

Chef-attended Dessert Station, featuring:

- Chocolate Torte, Carrot Cake, Red Velvet Cake, Cheesecake,
- Sugar-free Cheesecake, Key Lime Pie, Mini Bay Hill Cookies and Brownies
- Coffee, Tea and Children's Punch Service

\$54.95++ per person • \$24.95++ per child (ages 4-12)

Reservations are required. 24-hour cancellation policy applies.  
Please call the Special Events Reservation Line at 407-876-8005.



# Inside the White Stakes

By Brian Dorn

### NOTABLE PERFORMANCES

Oct 23: **Cheryl Barger** aced hole #7 from 105-yards with her 6-hybrid. It was Cheryl’s first lifetime hole-in-one and first in the Barger family. Congratulations!

### GOLF CART USAGE

We will be lifting “cart path only” restrictions in early December, depending upon how well the rye grass is filling in. I know it seemed like this time would never come, so let’s enjoy it and do our best to use the golf carts responsibly. Please observe 90° cart rules – after teeing off drive on the paths until you reach your golf ball, you may then drive to your ball, play your shot, then proceed to the path (unless your cart partner’s ball is in close proximity to your last shot).

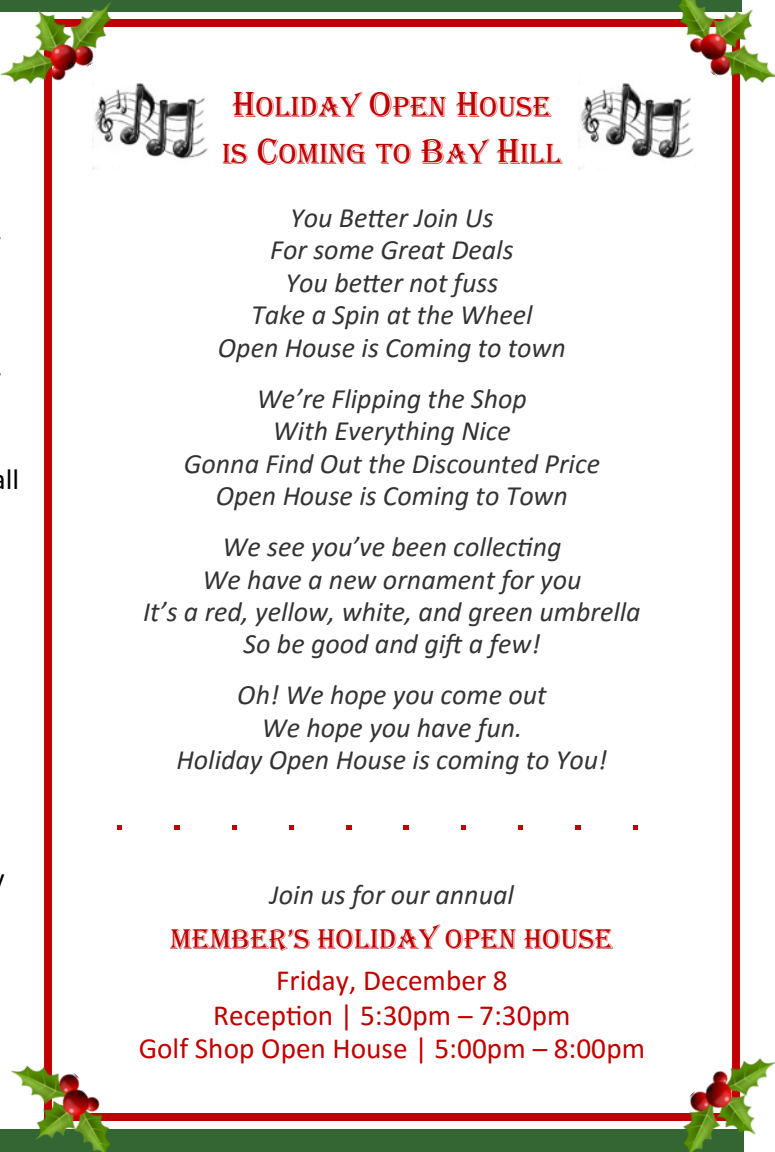
### FATHERS AND SONS


Be sure to sign up for the 23rd Annual Christmas Eve Father-Son. This event has become THE most popular event at the Club with over 120 participants last year. Gentlemen, you can be the father or the son on your respective team; if you have more than one son, you can play with both.

### SCOTTY CAMERON PUTTERS

The Scotty Cameron Putter Pack will be available for fittings and special orders from December 16—January 16. Stop by to try them out on the practice green or schedule a fitting with one of the professional staff.

**FREE PERSONALIZATION ON TITLEIST GOLF BALLS** – up to 3 lines of text (17 characters per line). Offer available through December 31.



 **HOLIDAY OPEN HOUSE IS COMING TO BAY HILL** 

*You Better Join Us  
For some Great Deals  
You better not fuss  
Take a Spin at the Wheel  
Open House is Coming to town*

*We’re Flipping the Shop  
With Everything Nice  
Gonna Find Out the Discounted Price  
Open House is Coming to Town*

*We see you’ve been collecting  
We have a new ornament for you  
It’s a red, yellow, white, and green umbrella  
So be good and gift a few!*

*Oh! We hope you come out  
We hope you have fun.  
Holiday Open House is coming to You!*

. . . . .

Join us for our annual  
**MEMBER’S HOLIDAY OPEN HOUSE**  
Friday, December 8  
Reception | 5:30pm – 7:30pm  
Golf Shop Open House | 5:00pm – 8:00pm

## UPCOMING EVENTS:

- Dec 7-8.....Bay Hill/Lake Nona Pro-Member-Guest — Dec 7 @ Bay Hill – 11:00am shotgun Challenger/ Champion closed all day); Dec 8 @ Lake Nona
- Dec 8 .....Members’ Holiday Reception (5:30pm-7:30pm) & OPEN HOUSE (5:00pm – 8:00pm) — Games, Prizes, Big Discounts & Complimentary Gift Wrapping
- Dec 10 .....9-Hole Sunday Scramble (2:00pm shotgun Charger)
- Dec 11 .....Challenge Cup vs. Tuscawilla
- Dec 13-14.....BHWGA Palmer Cup
- Dec 17 .....Couples Club Championship (12:30pm shotgun – followed by dinner)
- Dec 19 .....9-Hole Holiday Scramble & Luncheon (9:30am shotgun Charger)
- Dec 21 .....BHWGA Holiday Scramble & Luncheon (8:30am shotgun)
- Dec 24 .....Father – Son (8:45am shotgun – 18 hole event Challenger/Champion)
- Dec 31 .....New Year’s Eve Shootout (9:00am shotgun)

# MEN'S MEMBER-GUEST RESULTS



**NET CHAMPIONS:**  
**TOM DENNIS / SCOTT KESNER**  
**68.7-66-65.6=200.3**



**GROSS CHAMPIONS:**  
**STEVE JONES / CRAIG PESSINA**  
**66-68-68=202**

## FIRST FLIGHT

1st Place	Brian Thompson / Tanyon Sturtze	60.8-69-67.6=197.4
2nd Place	Jason Rickard / Justin Rickard	63.7-63-72.7=199.4

## SECOND FLIGHT

1st Place	Mark Simmons / Skip Volkerson	63.9-65-64.8=193.7
2nd Place	Glenn Stafford / Bret Voisin	60.3-64-71.3=195.6

## THIRD FLIGHT

1st Place	Tyler Owen / Peter Trudeau	65.8-64-71.8=201.6
2nd Place	Chris Rotermund / Dennis Zoufaly	65.2-67-71.7=203.9

## FOURTH FLIGHT

1st Place	Tom Dennis / Scott Kesner	68.7-66-65.6=200.3
2nd Place	John Guilfooy / Jason Wynn	67.8-65-68.2=201

## FIFTH FLIGHT

1st Place	Scott Hudgens / Cory Phillips	61.4-68-71.9=201.3
2nd Place	Jim Maynard / Greg Bradley	62.3-66-77.3=205.6

## SIXTH FLIGHT

1st Place	Scott Fishman / Jeff Lagos	65.1-70-71.9=207
2nd Place	Tim McGrath / Paul McGrath	66.2-70-71.8=208

## SEVENTH FLIGHT

1st Place	Doug Bross / Ron Main	60.2-69-72.5=201.7
2nd Place	Scott Elliott / Joe Fusco	64.5-69-68.6=202.1

## EIGHTH FLIGHT

1st Place	Gary White / Jason Toole	54.9-73-75.3=203.2
2nd Place	David Salazar / Nick Salazar	63.9-71-76.3=211.2





## Keepin' It Green

By Chris Flynn

The fall was quite busy with various Member and other golf events which then led to our annual practice of overseeding. As in previous years, all areas on the Championship course have been seeded except greens. Grow-in will coincide with the Holidays and before you know it API preparations will be right around the corner.

I would like to revisit what I discussed in my previous article as there was quite a bit feedback from members. The Golfer Awareness Index (USGA website/Course Care/Green Section Record/April 2017 edition) I referenced raised some questions I think are worth reviewing.

**Golf Carts:** I may sound like a broken record, but due to the amount of rounds and solo riders we have, not sharing a golf cart is simply detrimental to the conditioning of the golf course. This coupled with not observing traffic control measures just makes matters worse.

**Divots:** In most cases, using the divot mix to fill your divot is best (if the divot is large enough, replacing it is ok). This is because due to the extreme heat here, a divot would not receive enough irrigation to survive plus bermudagrass aggressively grows horizontally to fill it in. This would be opposite for cool season grass where replacing the divot is always best.

**Bunkers:** When entering & exiting, please do so on the low side. Never on the steep faces. There's plenty of room to easily access our bunkers and you should never be in a position where you need to climb in and out of them.

As for rake placement, we are trying to set them each day as we do per PGA Tour specifications during the API. This has rakes being located outside the line of play – all on the backside of the bunker. A good rule of thumb is that a rake should always be placed in the rough, never between the bunker and short grass (fairway, approach, collar). One result of this (for better or worse) is that it drastically reduces the number of rakes. Instead of a bunker being normally surrounded with rakes, it now has them on only one side. This is most noticeable on large fairway bunkers where it can seem like a rake is a mile away. There is no official rule in golf regarding bunker rake placement – it is purely personal preference.

As always, please do not hesitate to contact me or flag me down on the course with any concerns or suggestions. 'Til then – Hit 'Em Straight!



## Golf Tip of the Month

By John O'Leary III

Have you heard your friends complaining about our rough? Perhaps you have fallen victim to its density and strength. If so this month's tip on driving is to help you hit more fairways.

Do you have a normal shot shape? Is it a fade or slice? Perhaps it is a draw or hook. Regardless of what it is you can hit more fairways more often. Two big keys are to identify a specific target and to position yourself correctly on the teeing ground when you tee the ball.

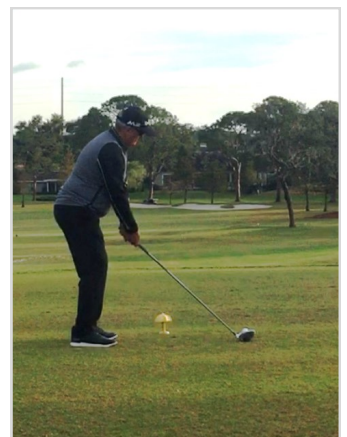
Think about the tee shots that you struggle with on our course. Do you pull or hook the ball into the water on number three? Perhaps it is a push or slice on number ten. Nevertheless your problems may likely start with not identifying a target and where you tee the ball.

When you approach the teeing ground do you identify a specific location where you want to play your next shot from? Your thought should not be "anywhere other than the water or someone's yard". For example I will use number three. Identify a specific tree beyond the fairway bunker. If you curve the ball left to right you should stay on the right half of your tee box. (Fade picture) If your shots tend to curve from right to left you should stay on the left half of the tee box. (Draw picture)

The takeaways from this tip are to know your shot shape and embrace that until you have taken lessons to alter that shape. Identify a specific target and position yourself on the proper side of the teeing ground to allow your shot shape to work into that target. Finally, be sure to swing smoothly enough to maintain your balance at the finish. When you do you will find yourself hitting from the fairways more often.



Fade



Draw

# 9-HOLERS NEWS

By Diana Freund

# 18-HOLERS NEWS

By Nicole Smith

It has been a very active month for the 9-Holers, with two major events on the calendar. The Member-Guest was held on October 24 and chaired by the imaginative **Cheryl Barger, Becky Crowley** and **Susan Latorre**. The theme was "Just Another Day in Paradise" and there were jello shots, parrots, palm trees and lost shakers of salt.

The popular Nine & Wine Event was held November 3. **Susan Latorre** and **Becky Crowley** brought their talents again to co-chair this event with **Terri Fishman**. This is an event that allows the 9-Holers and 18-Holers to join in an activity which includes golf, wine, our husbands or friends and a nice dinner buffet. What a winning combination! Many thanks for the work of our chair people and congrats to all the winners!

Wow what a month! Our first guest day brought in lots of friends, fun and laughter. Congratulations to the 1st Place Net Team of **Pam DuPont, Sabrina Marks, Sara Matin & Mary Reynolds** and 1st Place Gross Team of **Susie Keane, Debbie Ogaard-Neilson, Joyce McClane & Cathy Richey**.

Shortly after the guest day, the couples scramble pulled a good turnout with the beautiful fall weather beginning to show its face. It would beget us not to give a special shout out to our own **Cheryl Barger** for her first lifetime hole-in-one during the event! Way to go Cheryl, and congratulations to the first place team of **Mark & Joan Hutton** and **Cheryl & Roy Nassau**.

Finally, the Flag Day tournament allowed all of us the opportunity to meet a special fur legged friend named **Elroy**. The tourney, led by **Sara Ball** and **Martha Ward**, raised money for Canine Companions for Independence to help raise a service dog for a local veteran.

More fun events to come so stay tuned!



MG Day in Paradise Jello Shots: Bobbie Elbert, Anita Saathoff, & Pam Reese



Member Guest Winners: Kathie Hohns, Cindy Feng, Leslie Weeks, Vivian Hilmer



MG Best Dressed Pair: Linda Schumacher & Dee Dee Hughes with "Lost Shaker of Salt"



9 & Wine Committee, Susan Latorre, Terri Fishman & Becky Crowley



Flag Day Birdies for Veterans: Sara Ball, Robin Sanchez, CCI Board Member; Martha Ward, and Elroy



Guest Day 1st Net: Pam duPont, Sabrina Marks, Sara Matin, Mary Reynolds



1st Gross: Susie Keane, Debbie Ogaard-Neilson, Joyce McClane, Cathy Richey



9 & Wine After Play Party



9 & Wine Winners: Linda Schumacher & Kay Yurko



Oct Mixed Golf Winners: Mark & Joan Hutton; Cheryl & Roy Nassau



2nd Team: Bill & Denise Martin; Linda & Don Schumacher





## Health Matters

By Magie Pickens

### COLD PREVENTION TIPS

There's no vaccine for the common cold, but you can take common-sense precautions to slow the spread of cold viruses:

- Wash your hands. Clean your hands thoroughly and often with soap and water, and teach your children the importance of hand-washing.
- Disinfect your stuff. Clean kitchen and bathroom countertops with disinfectant, especially when someone in your family has a cold. Wash children's toys periodically.
- Use tissues. Sneeze and cough into tissues. Discard used tissues right away, then wash your hands.
- Teach children to sneeze or cough into the bend of their elbow when they don't have a tissue. That way they cover their mouths without using their hands.
- Don't share. Don't share drinking glasses/utensils with other family members. Use your own glass or disposable cups when you or someone else is sick. Label the cup or glass with the name of the person with the cold.
- Avoid close contact with any-one who has a cold.
- Take care of yourself. Eating well, getting exercise and enough sleep, and managing stress might help you keep colds at bay.

#### SPA NEWS:

- **Babor Winter Sale:** Receive 40% off the purchase of any Babor Products with the purchase of any facial.
- **Check out our New Fitness Class Schedule** and times.
- The **Member Holiday Open House** right around the corner, Call the Spa today and preorder your Gift Certificates for 20% off massage and facial services, then simply stop by the spa table at the Open House to pick up your certificates...Christmas shopping made easy!



## Fitness News

By Tim Shuman, C.S.C.S., RKC

### ROCKING

Last month I wrote about how Squatting helps with better movement and how Rocking helps with Squatting. Since then, I have had a lot of questions about the actual process of Rocking.

Rocking (yes, just like a baby does before it crawls ) has been shown to improve posture, increase reflexive stability (balance) and help with mobility. This relaxing and gentle movement helps to ease muscle tension and free up joints while connecting the "X". Our muscles work in an "X" pattern (upper left with lower right and upper right with lower left), making this movement a great reset before and after exercise and at the start or end of your day.

#### How to Rock:

- Start on your hands and knees, shoulders over your hands, hips over your knees,
- Big chest, head up eyes on the horizon
- Sit back on your heels, then move forward till your shoulders just pass your finger tips.
- That's one, now do 4-20 more.

Rocking is a base movement, once you have it down you can change it up. Try adding head nods, widening your hips, changing speed, different breathing patterns, or going in circles. Results can be felt immediately; one particularly noticeable place is the "Dear Abby's", not only will you feel this in the 6 pack but more importantly in the deeper abs and as well as in the diaphragm, the center of the "X" which strengthens the connection between right and left.

Rocking is a simple but not easy BIG BANG exercise that will help you move better during the day, on the course, and on the courts.

Should you have any questions about rocking or any other aspect of your fitness workout, please feel free to contact me at The Spa at Bay Hill at 407-876-8011.

SPA & FITNESS CENTER						
Hours of Operation and Class Schedule						
SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
7 a.m. - 7 p.m.	6 a.m. - 8 p.m.	6 a.m. - 8 p.m.	6 a.m. - 8 p.m.	6 a.m. - 8 p.m.	6 a.m. - 8 p.m.	7 a.m. - 7 p.m.
	IBurn Cardio 8:00am  Aqua Aerobics 9:00am	Rise & Shine Yoga 7:30am  Yoga with Weights 4:30pm	Full Body Circuit 8:00am  Aqua Aerobics 9:00am	Pilates 7:30am  Gentle Yin Yoga 4:30pm	U-Jam Cardio 8:00am  Aqua Aerobics 9:00am	



## Zach's Spin

By Zach Ganger

I hope everyone had a safe and Happy Thanksgiving! Thanks to all that attended our Pickleball Social in November. We had an extraordinary time and we are looking forward to what December brings. Thank you also to the C+ Ladies for having a surprise birthday celebration for Doug. He was caught by complete surprise and loved all of the Auburn colors!



Doug's Birthday celebration before the Auburn/Georgia game.

Tennis stays extremely active this month with our continued league play through the middle of December. Our WAIT Teams have been improving each week and we need to keep our games sharp during the holiday break. Our Men's team has given themselves a chance to win the league for the first time and playoffs are set for the 3rd week of the month. Good luck gentlemen and bring home the championship!

We will be having a Holiday themed Round Robin on Thursday, December 14 from 9:00am – 11:00am. Please sign up by Monday, December 11. Once sign-ups are finished, the teams will be established and the members for each team will be notified. It is highly encourage to dress according to your teams theme.

Please make a note of the following days in which the Tennis Pro Shop hours will be slightly adjusted:

Christmas Eve – 8:00 am - 11:00 am

Christmas Day – Closed all day

New Year's Eve – 8:00 am - 12:00 pm

New Year's Day – 8:00 am - 1:00 pm

If you are going to be traveling for the Holidays, please be safe and enjoy your time with your friends and family.

# CLUB NEWS & EVENTS

## Welcome New Members

Please join us in welcoming the following new members to the Bay Hill Club:



**James & Tracey Weitzel**  
Social



**Philip & Alexis Spade**  
Social



**Jerramy & Cassandra Hainline**  
(Skias, Evanthea, Elektra & Vasi)  
Resident Corporate Golf

**Conrad & Bonnie Muilenburg**  
Social



*In Memoriam*  
**Gene Farrell**

# HOLIDAY HAPPENINGS AT THE CLUB



*Join us for our next...*

Ladies' Lunch & Learn

## THE ART OF MAKING A HOLIDAY CENTERPIECE

Friday, December 15  
10:30am  
Palmer Terrace

Our guest speaker is Master Designer/Owner of Petals By Design Flower Shop, Tracy Ferguson. Learn "tricks of the trade" and how to arrange a fabulous holiday centerpiece to take home, just in time for the holidays!

### Menu

Club & Pretzel Rolls and Mini Muffins  
Brie & Roasted Red Pepper Chicken  
sautéed chicken breast crowned with brie cheese  
and roasted red pepper sauce  
Sautéed Asparagus  
Orzo Pilaf  
Red Velvet Cake  
a Southern classic  
Coffee & Tea Service

\$18.95<sup>++</sup> per person-lunch  
\$10.00<sup>++</sup> per person-class

Seating is limited. Reservations are required.  
24-hour cancellation policy applies. Please call the  
Special Events Reservation Line at 407-876-8005.

## MEMBER'S HOLIDAY OPEN HOUSE

Friday, December 8  
5:30pm – 7:30pm

Palmer Terrace, Grill & Classic Rooms, Tennis & Golf Shops

Celebrate the holiday season by joining us for an evening filled with friends, fabulous food and good cheer! Complimentary heavy hors d'oeuvres, festive food stations, wine and champagne will be offered. The Spa & Salon staff will also be on hand so you may do a bit of holiday shopping! Enjoy plenty of savings, games and of course, some holiday cheer! Complimentary gift wrapping available.

Members only, please. RSVP by Wednesday, December 6, by calling the Special Events Reservation Line at 407-876-8005.



## KIDDIE KOOKIE DAY!

Saturday, December 9  
10:00 a.m. - 1:00 p.m. • Palmer Room

Children can delight in baking, decorating and eating their own holiday cookies!  
Lunch will be provided.

\$16.95<sup>++</sup> per child (ages 4-10 only)

Seating is limited. Reservations are required.  
24-hour cancellation policy applies. Please call the  
Special Events Reservation Line at 407-876-8005.





# HOLIDAY HAPPENINGS AT THE CLUB

## CHILDREN'S BRUNCH WITH SANTA

Sunday, December 10  
11:00am and 11:45am Seatings  
Palmer, Grill and Classic Rooms

Join us for Santa's stop at Bay Hill!  
Enjoy a photo op with Santa, caricature artist,  
face painters and balloon artist!

### *Buffet Menu*

Assorted Children's Juice & Milk Boxes  
Donuts Holes, Mini-muffins and Scones  
Caesar Salad  
Broccoli & Cheddar Salad  
Fresh Seasonal Fruits & Berries Salad  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon & Sausage Links  
Breakfast Potatoes  
Belgian Waffles  
with warm maple syrup and whipped cream  
French Toast Sticks  
with warm maple syrup  
Carving Station:  
Roasted Vermont Turkey  
Mashed Potatoes & Gravy  
Club & Pretzel Rolls  
Bowtie Pasta  
with tomato basil sauce and Alfredo sauce  
Home-style Meatballs  
Fresh Green Beans  
Southern-Fried Chicken Fingers  
Curly Fries  
Coffee & Tea Service  
Holiday Cookies and Mini Desserts

\$28.95<sup>++</sup> per person  
\$18.95<sup>++</sup> per child (ages 4-10)

Seating is limited.  
Reservations are required.  
24-hour cancellation policy  
applies. Please call the Special  
Events Reservation Line  
at 407-876-8005.



## CHRISTMAS EVE CHAMPAGNE BRUNCH

Sunday, December 24  
Palmer, Grill and Classic Rooms  
Reservations available between 11:00am—2:00pm

The tradition continues with our beautiful brunch  
filled with festive foods and holiday cheer. And, of course,  
complimentary champagne, or perhaps, enjoy one  
of our popular champagne "poinsettias!"

### *Buffet Menu*

Bay Hill Chopped Salad Bar  
with low-fat Ranch dressing, bleu cheese dressing  
and champagne vinaigrette  
Roasted Vegetable Salad  
Ambrosia Salad  
Seasonal Fruit Salad  
Club & Pretzel Rolls and Mini Muffins  
Carving Stations featuring:  
Carved Prime Rib of Beef  
with au jus and horseradish cream sauce  
Carved Roast Pork Loin Station  
with port wine sauce  
Chef-attended Pasta Station  
Pasta & Shrimp Navidad  
farfalle pasta tossed with shrimp, mushrooms,  
roasted red peppers and capers in a lemon-butter sauce  
with a splash of chardonnay  
Scalloped Potatoes  
Sautéed Asparagus  
Chef-attended Omelet Station  
Chef-attended Waffle Station  
Applewood Smoked Bacon and Sausage Links  
Southern-Style Chicken Fingers and Curly Fries  
Coffee, Tea and Children's Punch Service  
Chef's Creation Dessert Table  
Mini European Pastries and Petite Fours  
Chocolate Dipped Strawberries  
Mini Bay Hill Cookies

\$46.95<sup>++</sup> per person - \$21.95<sup>++</sup> per child (ages 4-12)

Seating is limited. Reservations are required.  
24-hour cancellation policy applies. Please call the Special  
Events Reservation Line at 407-876-8005.

\*\* Club Closes at 3:00pm today. \*\*

# DINING NEWS & EVENTS



## HOURS OF OPERATION

**TERRACE CAFÉ**  
11:00am - 3:00pm

**BAY WINDOW**  
2:00pm - 10:00pm

**MEMBERS LOUNGE**  
5:00pm - 10:00pm

**GRILL & CLASSIC ROOMS**  
Breakfast & Lunch Daily  
6:30am - 2:00pm

## HOLIDAY HOURS OF OPERATION

**SUNDAY, DECEMBER 24**

**GRILL & CLASSIC ROOMS**  
Christmas Eve Brunch..... 11:00am - 2:00pm  
**TERRACE CAFÉ**..... 11:00am - 3:00pm  
**BAY WINDOW**..... 6:30am - 11:00am  
**MEMBERS LOUNGE**..... Closed

**MONDAY, DECEMBER 25**

**\*\* CLUB CLOSED \*\***

**SUNDAY, DECEMBER 31**

**GRILL & CLASSIC ROOMS**  
Breakfast..... 6:30am - 11:00am  
Lunch..... 11:00am - 2:00pm  
**BAY WINDOW**..... 2:00pm - 10:00pm  
\*Prix Fixe Menu Only .... 5:00pm - 10:00pm  
**TERRACE CAFÉ**..... 11:00am - 6:00pm

## Kiddie Kraft Day!



**SATURDAY, JANUARY 13**

**11:00am – 1:00pm**

Children ages 4 to 10 can join us for some old-fashioned craft making and fun! Lunch will be provided for the children.

\$12.95++ per child (ages 4 –10)

Seating is limited. Reservations are required. 24-hour cancellation policy applies.

Please call the Special Events Reservation Line at 407-876-8005.

## On the Front Burner By Executive Chef Robert Lee



### Crab Cakes

*Yields approx. 20 2.5 oz. crab cakes*

2 lbs. jumbo lump crab meat	1 tbs. chopped basil
½ ea. finely diced red, green and yellow peppers	1 tsp.. chopped thyme
1 ea. shallot finely chopped	¼ cup fresh lemon juice
2 ea. egg whites	1sp. Worcestershire sauce
1 ½ oz. clarified butter	½ tsp. Tabasco sauce
1 ½ cups Mayonnaise	½ tsp salt
1 tbs. chopped parsley	½ tsp paprika
1 tbs. chopped oregano	½ tsp. granulated garlic
	1 tsp Florida bay seasoning
	3 ½ cups fine panko bread crumbs

Sauté the peppers and shallots in clarified butter over medium heat until tender. Combine the remaining ingredients folding in the crab last. Form the cakes into 2 ½ oz. patties. Brown each crab cake over medium heat on each side then serve with cocktail sauce and lemon.

# DECEMBER

SUN	MON	TUE	WED	THU	FRI	SAT
 <p><b>HAPPY HOLIDAYS</b> <i>from the staff of the Bay Hill Club</i></p>					1	2
3	4	5	6	7 Bay Hill/ Lake Nona Pro- Member-Guest @ Bay Hill 11:00am	8 Bay Hill/ Lake Nona Pro- Member-Guest @ Lake Nona  <b>MEMBER'S HOLIDAY OPEN HOUSE</b> 5:30pm-7:30pm	9 <b>KIDDIE KOOKE DAY</b> 10:00am
10 <b>CHILDREN'S BRUNCH WITH SANTA</b> 11:00am & 11:45am seatings  Sunday Scramble 2:00pm	11 Challenge Cup vs. Tuscawilla  Ladies' Bridge Holiday Luncheon	12	13 BHWGA Palmer Cup Day 1	14 BHWGA Palmer Cup Day 2  Tennis Holiday Round-Robin 9:00am	15 <b>LADIES' LUNCH &amp; LEARN...THE ART OF MAKING A HOLIDAY CENTERPIECE</b> 10:30am	16
17 Couples Club Championship 12:30pm	18	19 9-Holer Holiday Scramble & Luncheon 9:30am	20	21 BHWGA Holiday Scramble & Luncheon 8:30am	22	23
24 Father-Son Tournament 8:45am  <b>CHRISTMAS EVE CHAMPAGNE BRUNCH</b> 11:00am  Club Closes at 3:00pm	25  <i>Merry Christmas!</i>  <b>CLUB CLOSED</b>	26	27	28	29	30
31 New Year's Eve Shootout 9:00am  <b>NEW YEAR'S EVE CANDLELIGHT DINNER BUFFET</b> 6:00pm-9:00pm	JANUARY 1	2	3	4 BHWGA Play Day	5	6





9000 Bay Hill Boulevard  
Orlando, FL 32819



**MEMBER HOLIDAY RATE FOR  
THE LODGE AT BAY HILL...\$99<sup>+tax</sup>**

Expecting out-of-town guests this holiday season? This year, why not make it a stress-free occasion by having your friends and family stay at The Lodge at Bay Hill for the Holiday Member Rate of just 99+tax?

Your guests will enjoy the comfort and privacy of their own room while you enjoy peace of mind knowing they are being treated like family at the Club! Rate valid November 19 through January 5.

To receive the special rate, charges must be applied to your member number.

Please call our Bay Hill Reservations Department at 407-876-2429 to make your reservation today!