

OUTDOOR

MAGAZINE

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OUT DOOR COUNTRY CLUB
1157 Detwiler Drive
York, PA 17404
717-764-1188
odcc.com

Team Directory

JEFFREY KING

General Manager

jeffreyking@resortdevpartners.com

TERRI PEDUZZI

Director Of Sales

tpeduzzi@odcc.com

KARL MINCEMOYER

Club Accountant

kmincemoyer@odcc.com

RICH UPDIKE

Golf Professional

rupdike@odcc.com

GEORGE SHEFFER JR.

Executive Chef

gsheffer@odcc.com

CARLA UPDIKE

Clubhouse Manager

cupdike@odcc.com

AMANDA MARTINO

Member Relations Manager

amartino@odcc.com

DEVON DEWEASE

Food & Beverage Manager

ddewease@odcc.com

SCOTT GINGRICH

Golf Course Superintendent

sgingrich@odcc.com

GEORGE SHEFFER SR.

Maintenance

maintenance@odcc.com

UP-TO-THE

WITH CARLA UPDIKE



Dear Members,

Hello everyone! I hope you all are ready for Spring and the upcoming 2024 season we have in store for you all! With the golf season kicking off, the newly renovated pool being prepared for opening, a new tennis professional joining the team, lots of course and grounds maintenance and the addition of a new fleet of golf carts, the club is off to a

great start. The team is ready and we know that you all are too!

On behalf of the entire staff we want to personally welcome all of our new members that have joined the club this year and thank all of our current members for their continued support! We are all looking forward to getting to know each of you and your families and continuing to make new memories over the years. Additionally, thank you to everyone who has encouraged a new member to join us at the Club. We will once again be offering our Member Referral Program this year and we have some new incentives added too.

Lastly, check out some of the upcoming events we have planned featuring a 'Mixology Masterclass' hosted by ODCC bartender Kaitlyn, Karaoke hosted by ODCC member Christian Quinlivan, a Princess Party with special guests Cinderella and Tinkerbell, Whiskey and Cigars, the 2024 Spring Sip & Shop, Monthly live music features, Wine Down Wednesdays, Spring Member-Guest, Mother's Day Brunch and much more! Please make sure you are registering through Jonas or contact Member Relations Manager, Amanda Martino for assistance.

We're thankful for everyone's continued support and participation thus far!

With Warmest Regards,

CARLA UPDIKE

Clubhouse Manager

cupdike@odcc.com



MINUTE

KNOW SOMEONE WHO WOULD MAKE A
*Great Addition to the
Out Door Country Club Family?*

PLEASE REFER THEM TO US!

Contact Amanda Martino amartino@odcc.com

[leave their name and email address]









LET'S GET SOCIAL

WITH AMANDA MARTINO



Hi everyone!

I hope you all are ready for warmer days and sunny skies as we enter into Spring here at Out Door! We have been continuing our hard work on bringing new, creative, and exciting events to the Club. After a few cold months we are thrilled to jump headfirst into the Spring events.

We will be continuing our monthly events like 'Wine Down Wednesday', Kid's Club, Live Music and Yoga. But we also have a lot of bigger things happening too. For example, our Princess Party on Saturday, April 6th, in the ODCC Ballroom. We had a spectacular day featuring a special visit from two princesses, crafts, story time and lunch. In May we celebrate Mother's Day Brunch on Sunday May 12th, in the ODCC Ballroom and Madison Avenue Grill is going to be another beautiful day at the Club. Chef George and his culinary team have a special brunch menu planned for the day. On Saturday June 1st we will have our annual Father-Daughter dance. Additionally, we will also have dinner features and other special events sprinkled throughout the calendar and we can't forget about the upcoming golf season!



We invite you to follow Out Door Country Club on all of our online platforms to stay up to date with what's happening around the Club. Additionally we encourage all of our members to download our mobile app Clubhouse Online to access and register for all of the amenities around the club. We would love to hear from you: if you have any suggestions, comments, or pictures please email me directly so I can help improve your ODCC experience!

Check out our new website updates at: www.odcc.com, and look for our weekly newsletter via email. (Please contact us if you are not currently receiving these emails.)

Cheers!

AMANDA MARTINO

Member Relations Manager

717-764-1188 ext. 1

amartino@odcc.com





SUNDAY, APRIL 1

NOON-3:00PM

Spring Sip & Shop

CRAFTS, FOOD, JEWELRY, HOME DECOR, CLOTHES,
CUSTOM ITEMS, AND SO MUCH MORE!

Come out and enjoy an afternoon of shopping and supporting local small businesses. We have a variety of vendors to appeal to everyone's needs, so grab some friends and spend the afternoon sipping and shopping in the ODCC Ballroom.

FULL À LA CARTE BAR & WINE SAMPLING

Free Admission

OPEN TO THE PUBLIC

Vendors Wanted

\$50 RENTAL FEE

FOR MORE INFORMATION:

AMANDA MARTINO

Member Relations Manager

717.764.1188 ext. 1

amartino@odcc.com

BE OUR GUEST

WITH TERRI PEDUZZI

Greetings Members,

The new year has been busy here at the club, we have lots of baby showers, bridal showers, corporate events, weddings, and private events booked into 2025. However, we still have plenty of availability and space to work with, so if you've been considering us for a special event, please reach out to me directly and I will be happy to assist you with all of your needs.



I want to also briefly touch on few other important details regarding membership here at the club. The member referral program is active for the 2024 year. Congratulations once again to our 2023 Member Referral winner, Mr. Chris Gross! This year's program offers the same benefits as always but we also added that with each referral you will receive one month's dues credit corresponding to the new members' category. If you refer more than one member you can receive this credit multiple times. Credits will reflect on the members statement the month following the referral.

With that being said we are also offering a new membership category this year which is known as the recreational plus membership. This membership provides access to all of the Club's amenities including: golf (after 12PM on weekdays and after 2PM on weekends) & access to the practice facilities, tennis, pool, dining, & social events.

We are constantly striving to bring you the best experience here at ODCC and we happily encourage and welcome you all to have your friends and families become members here too.

Great Friends, Make the Best Members!

Sincerely,

TERRI PEDUZZI

Director of Sales

717-764-1188 ext.3 tpeduzzi@odcc.com



ST

ALL YOU NEED
IS LOVE AND

cupcakes

LATE NIGHT SNACK

Wilbur Cake, Peanut Butter Filling,
Salted Vanilla Frosting, Peanut Butter Drizzle, Mini Pretzel

STRAWBERRY CHAMPAGNE

Strawberry Champagne Cake, House-Made Strawberry Filling,
Strawberry Frosting

SALTED CARAMEL

Vanilla Cake, Caramel Filling, Salted Caramel Frosting,
Caramel Drizzle

VANILLA PARTY

Vanilla Cake, Signature Vanilla Frosting, Sprinkles



OLIVIA + KYLE



BEAUTIFUL AND TIMELESS

Banquets and Private Events

As a premier private event venue in York, PA, Out Door Country Club is the perfect choice for those hosting an event, holiday party, wedding or business function, large or small. Our newly renovated spaces will accommodate up to 250 and our all-inclusive nature, combined with the outstanding quality of our cuisine and service, allows us to make your event the talk of the town!

We want you to shine with every event and are there for you from beginning to end. Membership is not required to host your next private or corporate event at ODCC. Packages are available for breakfast and/or lunch, meeting space, and an afternoon out on the golf course.

GOLF OUTINGS

Out Door Country Club combines a stunning Championship course with a staff experienced in planning successful events. Our customized golf outings in York, PA will impress your most discerning golfers while meeting the goals of your organization and staying within your budget.

We know how important your golf outing is. It is necessary for you to feel completely confident that you are in capable and caring hands. That's what we strive for at ODCC. For over 130 years, we have continually dedicated ourselves to top notch, quality service to our members and guests. Nothing pleases us more than your satisfaction, happiness, and memories that will last a lifetime.

Ballroom & patio spaces are available based on availability. Each golf tournament receives one room space per event. Usage of additional spaces will be charged appropriately.

CORPORATE MEETINGS & EVENTS

Whether you are planning a small board meeting or an annual dinner, Out Door Country Club's corporate event venue in York, PA will create a memorable event to fit your budget. We understand the 'extras' and little details that can make your event a success so we partner with you to bring new energy and creative ideas to your meetings and events. Let us customize a day for you and your staff to enjoy a day of team building out of the office. Our team will help you create an event that will be your new benchmark for future meetings—the possibilities are endless!

PRIVATE EVENTS

Modern event spaces overlooking our stunning golf course that can accommodate groups of all sizes. Our on-site event management team will work closely with you to curate the details while our talented culinary team will customize your menu to help you celebrate in style!

Out Door Country Club offers an attainable, high-end experience with personalized, start-to-finish service.

[Golf Outing Information](#)

[Online Event Inquiry](#)





AN ELEGANT, ALL-INCLUSIVE,
PRIVATE COUNTRY CLUB EXPERIENCE.

Wedding Ceremony & Reception

Let our highly experienced events team help you set the stage for your perfect day. Our beautiful event spaces can accommodate up to 200 guests and are the perfect backdrop for your dream wedding. Celebrate your day with a custom menu designed by our Executive Chef to delight your guests as they toast your happiness. Tour our wedding venue in York, PA today.

ATTENTION TO DETAIL FROM START TO FINISH

SERVICES:

- Fully Climate-Controlled Ballroom
- Private Entrance for Guests
- On-site Wedding Suites
- 14 hour event period from 9:00AM–11:00PM
- Ceremony & Reception Setup, Tear Down and Clean Up
- Golf Cart Service

COORDINATION:

- On-site venue management team
- Email check-ins and task reminders
- Quick responses to all inquiries
- Access to our preferred vendor list
- Custom floor plans

INCLUSIONS:

- Custom Sized Tables & Chairs
- Spacious Dance Floor
- All China, Silverware and Glassware
- Private Menu Tasting with the Executive Chef
- Complimentary Cake Cutting

Out Door Country Club offers an attainable, high-end experience with personalized, start-to-finish service. We proudly welcome couples of all genders, sexualities, and races at our wedding venue in York, PA.

Membership is not required to host your event at our beautiful Club.

FOR MORE INFORMATION:

TERRI PEDUZZI

Director of Sales

717-764-1188 ext.3

tpeduzzi@odcc.com

FROM THE HOSPITALITY TEAM

Dear Members,

Spring is upon us and we are excited about all of the upcoming dining events and specials we have planned. The Spring menu is expected to be ready this month so stay tuned for its debut. Chef George and the culinary team have curated some delicious dishes we think you'll love.

As always we still have our daily lunch specials that are available Tuesday through Friday from 11AM-3PM. The weekend specials are available Friday and Saturday after 4PM, weekly. We also have happy hour specials every day as well. The link to these special menus can be found in the weekly newsletter.

We will continue with our "Wine Down Wednesday" tastings and dinners, monthly live music and entertainment in the Bistro, and weekday dinner specials such as Prime Rib Night on Saturday, April 27th and Stuffed Shells on Tuesday, May 7th.

COURTESY OF
DEVON DEWEASE



Don't forget to register for our bigger annual events like the 2024 Mother's Day Brunch on Sunday, May 12th, the Father-Daughter Dance on Saturday, June 1st and the Father's Day BBQ on Sunday, June 16th!

As always, thank you for your continued support and participation. I look forward to, seeing all of you and your families around the Club!!

Cheers,

DEVON DEWEASE

Food & Beverage Manager

ddewease@odcc.com



OPCC

Marta Gross
& Piersinger


OPCC Annual Meeting Invitations

Summit Expense Policy
The Summit Expense Policy is designed to ensure that all expenses are reasonable and necessary for the Summit. It covers all expenses incurred by Summit participants, including travel, lodging, meals, and other incidentals. The policy is subject to change without notice.

Travel & Lodging
Travel and lodging expenses are reimbursed for Summit participants. Travel expenses include airfare, ground transportation, and travel insurance. Lodging expenses include hotel accommodations. Reimbursement is provided for expenses incurred from the date of departure to the date of arrival.

Charitable Contribution
The Summit is a charitable event, and all expenses incurred by Summit participants are eligible for a charitable contribution deduction. The Summit is a 501(c)(3) organization, and all expenses are deductible to the extent of the participant's adjusted gross income.

FROM THE

Chef's Secret: CRÈME BRÛLÉE

INGREDIENTS: serves 4

2 cups of heavy cream

1/3 cup of granulated sugar

6 large egg yolks

1.5 teaspoons of pure vanilla extract

2 tablespoons of granulated sugar (for the topping)

PREP TIME

15 minutes

COOK TIME

40 minutes

TOTAL TIME

55 minutes

INSTRUCTIONS:

1. Preheat the oven to 325°F (163°C). Place a large pot of water on the stove to boil.
2. In a large mixing bowl, whisk together the egg yolks and sugar until well blended and it just starts to lighten in color. Set aside.
3. Pour the heavy whipping cream in a medium-sized saucepan and heat over medium heat. Stir occasionally until the cream is warm and bubbling around the edges. Remove the cream from the heat and stir in the vanilla extract.
4. Slowly pour about 1/2 cup of the warm heavy whipping cream into the egg and sugar mixture, making sure to whisk well as you're pouring it in. Then, slowly pour in the remaining cream and continue whisking until fully combined. If there's a thin layer of foam on top of the mixture, you can skim this off with a spoon at this point.
5. Strain the mixture through a fine mesh strainer, then evenly distribute between four 6-ounce ramekins.
6. Pour the boiling water into an 8-inch square baking pan (or larger pan if you prefer) about 1/3 of the way full. Carefully place the ramekins in the baking dish. The water should come about halfway up the sides of the ramekins. If needed, add a little more boiling water to the pan.
7. Carefully place the baking pan in the oven. Bake at 325°F (163°C) for 35 to 45 minutes or until the edges are set and the center is slightly jiggly. Remove from the oven and carefully remove the ramekins from the pan using tongs or pot holders and transfer to a wire rack to cool completely. Once cooled, cover tightly and refrigerate for at least 4 hours or overnight.
8. Once chilled, blot the tops of each custard with a paper towel to remove any excess moisture. Sprinkle 1 and 1/2 teaspoons of sugar on top of each custard, shake it around into one even layer, then use a small kitchen torch to carefully caramelize the sugar. Allow the sugar to harden for 1 to 2 minutes, then serve and enjoy, or refrigerate for a few hours until ready to serve.

KITCHEN

WITH CHEF GEORGE SHEFFER JR.





BISTRO on the

starters

RED CURRY SCALLOPS

Trio of sea scallops topped with a sweet potato red curry sauce, candied pecans and fresh chives | 16

CHICKEN DUMPLINGS

Six fried chicken dumplings topped with ginger ponzu, sesame seeds and fresh cilantro | 11

MEATBALLS AL FORNO GF

Veal, Pork and Beef meatballs baked with house marinara, Ricotta cheese and basil oil served with ciabatta | 15

CHICKEN WINGS

*One pound of chicken wings with your choice of sauce:
Hot | BBQ | Garlic Butter Parmesan or dry rub:
Smoky Sweet BBQ
Caribbean Jerk
Old Bay
Nashville Hot Honey
served with buttermilk ranch or bleu cheese and celery | 15*

PRETZEL BITES

Soft pretzel bites served with cheese sauce and spicy mustard | 10

bowls

try our bowls as a GF salad!

SOUTHWEST CHICKEN GF

Adobo seasoned chicken, pico de gallo, black beans, roasted peppers and shredded Cheddar served over cilantro lime rice with chipotle aioli | 16

BUDDHA BOWL

Marinated seared rare Ahi Tuna, cucumber, tomatoes, pineapple, mango, avocado, and spicy peanut sauce served over chilled sesame noodles | 18



soups

*Cream of Crab | 8.50
Tomato Bisque | 7
Soup du Jour | 7.50
House-made Chili | 8*

pizza

Personal Brick oven fired pizzas from our Beech oven substitute a Gluten Free cauliflower crust | 4

CLASSIC CHEESE

House-made marinara and five cheese blend | 11

TARTUFO

House-made Parmesan cream sauce, whole roasted garlic, Cremini mushrooms, drizzled with truffle oil | 14

PHILLY CHEESESTEAK PIZZA

Thinly shaved steak, peppers, onions, five cheese blend and marinara sauce | 14

GREEN

Please let the service staff know if you have any dietary restrictions or food allergies. When possible, the ODCD culinary team can accommodate all dining preferences.

Consumption of raw or uncooked meat, seafood, shellfish, poultry or eggs may increase the risk of foodborne illness.

handhelds

all sandwiches are served with Martin's potato chips
substitute french fries or coleslaw | 2

gluten free bread options available upon request

MUSSELS AL DIABLO

Seven steamed mussels in a spicy
house-made marinara broth served
with toasted garlic bread | 14

BUFFALO CAULIFLOWER GF

Roasted cauliflower tossed
in buffalo sauce served with house-
made bleu cheese on the side | 13

CHIPOTLE CHICKEN QUESADILLA

Grilled chicken breast,
cheddar-jack cheese, and pico
de gallo served with a side of sour
cream and salsa | 14

salads

enhancements:
chicken 6 | shrimp 7 | ahi tuna 7
steak 9 | salmon 9

CLASSIC CAESAR

Chopped romaine, shaved Parmesan,
prosciutto, asiago and Romano cheeses,
signature Caesar dressing,
and Asiago croutons | 12

COUNTRY CLUB COBB GF

Chopped romaine lettuce, tomato, onion,
cheddar-jack cheese crumbles, hard-boiled
egg, bacon served with your
choice of dressing | 15

ULTIMATE PEPPERONI

House-made marinara,
pepperoni and five cheese blend | 12

ITALIAN STALLION

Crushed Italian tomatoes,
Chef's famous meatballs, pepperoni,
mozzarella, and grated Pecorino Romano | 14

GREEK CHICKEN PITA

Greek marinated chicken, crumbled feta,
cucumber, roasted red peppers, field
greens, tomato, red onion and
tzatziki sauce in a grilled pita pocket | 15

CRAB CAKE SANDWICH

Broiled jumbo lump crab cake,
lettuce, tomato and lemon
aioli served on toasted
Ciabatta | 18

ALL-AMERICAN BURGER

Grilled burger, melted
American cheese, lettuce,
tomato, onion
on a kaiser roll | 14
add bacon | 2

BUTTERNUT SQUASH RAVIOLI

Butternut squash & mascarpone
filled ravioli in a sage brown butter
sauce with grilled chicken and
wilted spinach | 28

FILET MIGNON

Grilled 6 oz. filet mignon
topped with Gorgonzola
cream sauce, aged balsamic and
caramelized onions served with
mashed potatoes
and Chef's vegetable | 42

CRAB CAKE GF

Jumbo lump crab cake with lemon
aioli served with whole grain mustard
and caper dressed potatoes
and Chef's vegetable | 28

SMASH BURGER DUO

Two grilled smash burgers topped with
cheddar-jack cheese, grilled onions,
killer sauce and spicy bacon jam on
toasted brioche buns | 15

MEATLOAF PATTY MELT

House-made meatloaf topped
with cheddar cheese, caramelized
onions and spicy bacon jam on
toasted white bread | 15

BLACKENED CHICKEN SANDWICH

Cajun seasoned chicken breast topped
with melted Provolone cheese and fried
onion straws, chipotle aioli and bacon on
a toasted ciabatta roll | 16

VEAL SCALLOPINI AL MARSALA

Sauteed veal scallopini with
mushrooms and sweet marsala wine
sauce served over linguine pasta | 30

VEGETABLE STIR-FRY

Sauteed broccoli, mushrooms, carrots,
peppers, sugar snap peas, and water
chestnuts tossed in a savory hoisin sauce
served over lo mein noodles | 20

enhancements:
grilled chicken 6 | shrimp 7
ahi tuna 7 | steak 9 | salmon 9

TUSCAN SALMON

Seared salmon served with a creamy
Tuscan spinach sauce served over
Parmesan risotto with Chef's
vegetable | 29

ODCC STEAK WRAP

Marinated skirt steak,
Applewood smoked bacon,
mozzarella & provolone cheese,
grilled onion & chipotle aioli in
a flour tortilla wrap | 15

CLASSIC FRENCH DIP

Thinly shaved roast beef and
melted Swiss cheese on a toasted
Italian roll served with au jus to
dip | 15

FRENCH ONION GRILLED CHEESE & TOMATO BISQUE

Melted White Cheddar and Gruyere
cheeses with caramelized onions on
grilled white bread served with
a cup of tomato bisque | 14

entrees

available after 5:00pm

gluten free pasta options available upon request

SHRIMP & SAUSAGE TORTELLINI

Gulf shrimp and spicy Italian
sausage sauteed with roasted red
peppers and cheese tortellini in a
light blush sauce | 26

SEARED SCALLOPS

Seared scallops topped with an
apple fennel caponata
served with Butternut squash
risotto, sautéed spinach
and crispy Pancetta | 38

BRAISED BEEF SHORT RIB

Slow roasted beef short rib in a
Burgundy demi-glace over
Parmesan risotto with Chef's
vegetable | 39







GOLF TIP



Greetings Golfers,

Golf is a game that takes a lifetime to master. As an intermediate player, you've developed solid fundamentals and can get the ball airborne towards the intended target somewhat consistently.

However, hitting the ball is just one aspect of golf. There are many nuances and strategies that come into play to shoot lower scores. By focusing on certain golf tips tailored to intermediate players, you can start shaving strokes off your scores and bring your game to the next

level. This article will provide key tips to help intermediate golfers advance their skills and break through to that next level of play.

IMPROVING SHOT MAKING SKILLS

Beyond just the full swing, intermediate players need to refine shot-making skills from different lies and distances. Here are tips for mastering shots:

PRACTICE LONG IRONS: Long irons are tougher to hit solidly.

Work on techniques to sweep the ball cleanly.

DIAL IN DISTANCE CONTROL: Use rangefinders and GPS watches to measure distances precisely. Learn your distances with each club.

IMPROVE SHOTS FROM ROUGH: Use clubs with more loft and sweep the ball out. Keep wrists firm.

MASTER TRAJECTORY CONTROL: Alter ball flight by adjusting ball position and modifying swing path. Learn to move the ball both left and right.

TRY DIFFERENT WEDGE SHOTS: Practice hitting wedges for finesse shots around the green. Vary trajectory and spin by altering strike and stance.

See you on the course!

RICH UPDIKE

Assistant Golf Professional

717.764.9943

rupdike@odcc.com

S & TRICKS

WITH RICH UPDIKE

STAY UP-TO-DATE

Download our *New!* Out Door ClubHouse Online Mobile App

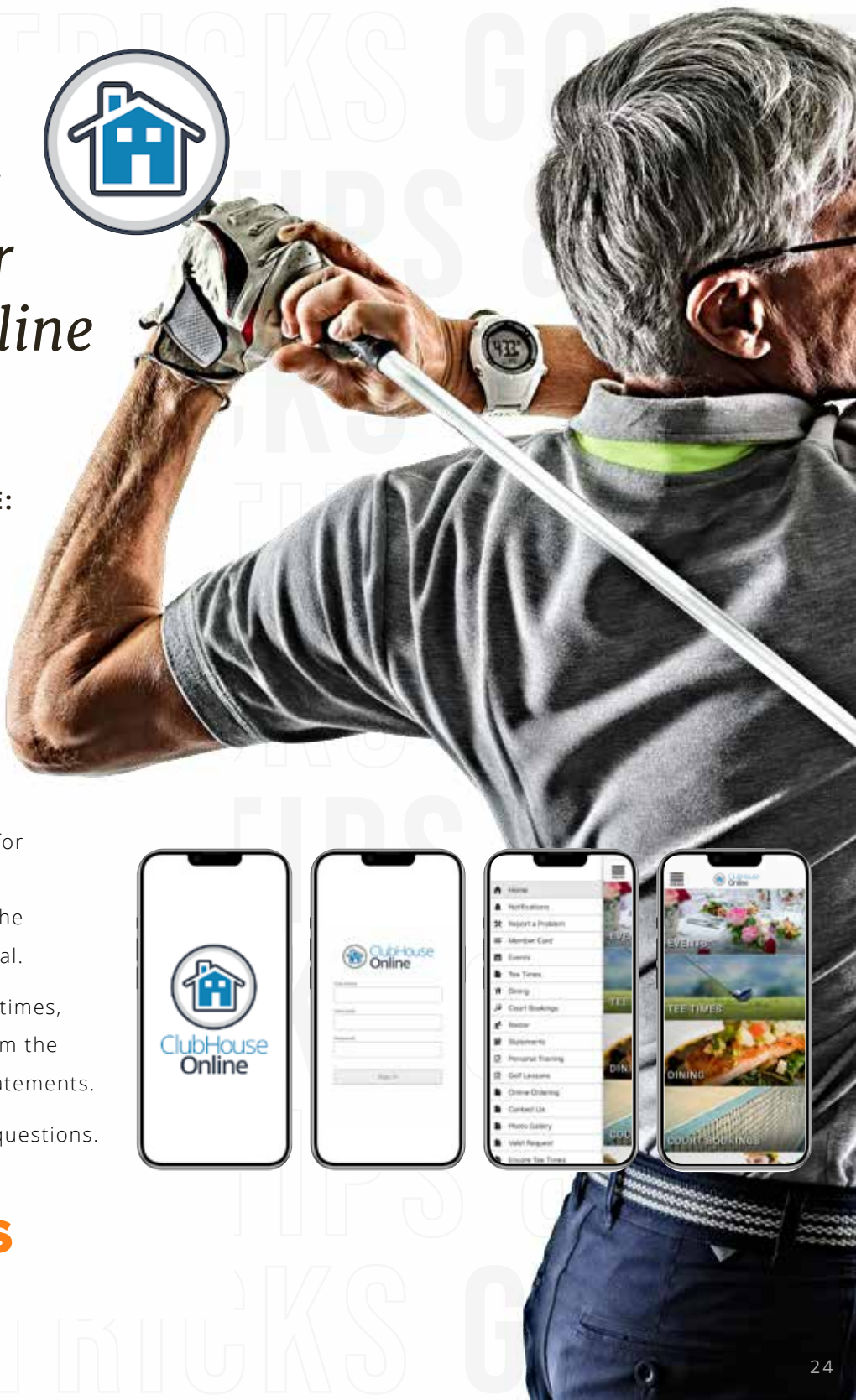
NOW AVAILABLE BELOW
FOR ANDROID AND IPHONE:



When initially creating an account, enter **OUT DOOR COUNTRY CLUB** for the *Club Name*, and use the same *Username* and *Password* as used in the Outdoor Country Club Member Portal.

Use this app to easily schedule tee times, make dining reservations, order from the Madison Avenue Grille, and view statements.

Please let us know if you have any questions.



2024 GOLF

APRIL

- 13** Master's Golf Event
- 20** Men's Opening Day
- 24** Women's Opening Day
- 25** Thursday Night League
- 30** TNL Opening Night

MAY

- 1** Ladies' 9 & 18-Holer's
- 2** Thursday Night League
- 3** Friday Night Mixed Doubles
- 5** Junior Club Championship
- 10** Cleveland Golf Demo Day
- 23** Spring Member-Guest
- 26** Sunday Couples
- 27** 3 Jacks & 1 Jill Tournament

JUNE

- 7** WYCAGA Team Matches
- 14** WYCAGA Team Matches
- 16** Parent-Child Tournament
- 21** Cleveland Golf Demo
- 22** 6-6-6 Tournament
- 23** Sunday Couples

JULY

- 4** 4th of July Tournament
- 5** Friday Night Mixed Doubles
- 7** Senior Club Championship
- 11** Member-Guest Invitational
- 12** Member-Guest Invitational
- 13** Member-Guest Invitational
- 21** Sunday Couples
- 26** WYCAGA Team Matches
- 27** Club Championships
- 28** Round 1 Club Championships



Reserve thru Jonas

Reserve by Phone



SCHEDULE

AUGUST

- 2** Friday Night Mixed Doubles
- 3** Round 2 Club Championships
- 4** Round 3 Club Championships
- 18** Sunday Couples
- 24** Member-Member Golf Event
- 25** Member-Member Golf Event

SEPTEMBER

- 2** Presidents Cup Matches
- 6** Friday Night Mixed Doubles
- 10** TNL Playoffs Round 1
- 15** Sunday Couples
- 17** TNL Playoffs Round 2
- 19** Fall Member-Guest
- 21** Couple's Championship
- 22** Couple's Championship
- 24** TNL Playoff Round 3
- 25** Women's Cup Matches
- 29** Men's Cup Matches

OCTOBER

- 1** TNL Playoffs
- 2** Women's Closing Day
- 6** Impossible Pin
- 12** Pink Power Better Ball
- 19** Men's Closing Day

NOVEMBER

- 2** Turkey Shoot





MAKE A SPLASH
THIS SUMMER!



OUT DOOR COUNTRY CLUB DOLPHINS SWIM TEAM

ODCC'S INTER-CLUB SWIM TEAM OFFERS AFFORDABLE,
PROFESSIONAL COACHING AND INSTRUCTION
WITH TONS OF SUMMER FUN!

EMAIL AMY QUINLIVAN TO REGISTER

aim0281@yahoo.com

Some experience swimming is preferred but competitive swimming experience is not required.



REGISTER TODAY!

6 WEEKS OF INSTRUCTION
WITH HOME & AWAY MEETS

MAY 28 - JULY 10

KIDS AGES 5-18

\$75 PER CHILD

STATE OF T

Dear Members,

Spring has arrived at ODCC and hopefully some nice weather to go with it. As I write this warmer weather has been forecasted to begin March. Because of that the crew is getting a head started by completing our spring aerification. Despite the forecasted warmth mother nature always seems to correct itself and I would expect colder that average temperatures will return before the consistent warmth of late spring arrives. The goal of completing aerification early is to have the greens performing well by the beginning of the handicap season which starts April 1st. March, April, and May are three of the most important months agronomically. The practices we complete during time period sets the stage for the success over the course of the season. Some of those practices are applications for season long broad leaf weed control, crabgrass control, first generation Annual Bluegrass Weevil (ABW) control and even how we manage mowing heights on greens. Proper timing and application will ensure the success for ODCC the whole season.

We have also been working on several projects over the winter. The expansion of #6 tee being one those projects. The increased tee space will spread out the wear and help improve playing conditions. The back tee will be leveled and re-grassed with Bermuda to improve sustainability during the summer when usage is at its highest. The tree work that was completed around the course will help improve growing conditions for the turf and improve the aesthetics of the entire property. Between removals and tree pruning the crew was able to work on 90-100 trees this winter. There will also be work being done to the bunkers. Fixing the bunker liner, checking sand depths, adding sand, weeding and edging are all tasks that will help improve playability and the appearance here at the club.

Sincerely,

SCOTT GINGRICH

Golf Course Superintendent

sgingrich@odcc.com

THE STATE OF THE FUTURE

THE FUTURE

WITH SCOTT GINGRICH





GOLF SHOP

TUESDAY-SUNDAY

9:00AM-5:00PM



johnnie-O



ALL YOUR

FAVORITE BRANDS

PLUS

CUSTOM FITTINGS

Titleist[®]



SCOTTY CAMERON



FJ FOOTJOY[®]

APRIL 2024

SUN	MON	TUE	WED	THU	FRI	SAT
	1 CLUBHOUSE CLOSED	2	3 MIXOLOGY MASTERCLASS	4 APRIL BOOK CLUB	5	6
7	8 CLUBHOUSE CLOSED	9 JAMAICAN JERK CHICKEN FEATURE	10 WOMEN'S GOLF MEET & GREET	11 WHOLE LOBSTER DINNER	12	13 THE MASTERS TOURNAMENT KARAOKE FUNDRAISER
14	15 CLUBHOUSE CLOSED	16	17 VINO & VINYASA	18 WHISKEY & CIGARS	19 KIDS' CLUB LIVE MUSIC	20 MEN'S OPENING DAY
21 SPRING SIP & SHOP	22 CLUBHOUSE CLOSED	23	24 WINE TASTING	25	26	27 PRIME RIB LIVE MUSIC
28	29 CLUBHOUSE CLOSED	30 TUESDAY NIGHT LEAGUE				

MAY 2024

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2 MAY BOOK CLUB	3 FRIDAY NIGHT MIXED DOUBLES GOLF	4 LIVE MUSIC
5 JUNIOR CHAMPIONSHIP	6 CLUBHOUSE CLOSED	7 STUFFED SHELLS FEATURE	8 NEW MEMBER HAPPY HOUR	9 LINE DANCING	10 CLEVELAND GOLF DEMO DAY	11
12	13 CLUBHOUSE CLOSED	14	15	16 WHISKEY & CIGARS	17	18
19	20 CLUBHOUSE CLOSED	21	22 YOGA IN THE BALLROOM	23 SPRING MEMBER-GUEST	24 LIVE MUSIC	25
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JUNE 2024

SUN	MON	TUE	WED	THU	FRI	SAT
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2	3 CLUBHOUSE CLOSED	4	5	6	7 FRIDAY NIGHT MIXED DOUBLES GOLF	8
9 SUNDAY COUPLES' GOLF YAPPY HOUR	10 CLUBHOUSE CLOSED	11	12	13	14	15
16 PARENT-CHILD TOURNAMENT FATHER'S DAY BBQ @ THE POOL	17 CLUBHOUSE CLOSED	18	19 WINE DINNER	20 WHISKEY & CIGARS	21	22 6-6-6 TOURNAMENT
23	24 CLUBHOUSE CLOSED	25	26	27	28	29
30						



MIXOLOGY MASTERCLASS

Wednesday, April 3

6:00PM–8:00PM

Reserve thru Jonas

BLEND OF BOURBON: in the Madison Avenue Grill. \$40.00++ per person.
Includes appetizers, our featured cocktails & cocktail recipes card for your home bar!



APRIL BOOK CLUB

Thursday, April 4

6:00PM

Reserve thru Jonas

DINNER & DISCUSSION AT THE CLUB: *The Island of Sea Women* by Lisa See. Purchase or download the book of the month, then join us at the Club for discussion over dinner.



JAMAICAN JERK CHICKEN FEATURE

Tuesday, April 9

5:00PM–8:00PM

Reserve thru Jonas

717.764.1188 ext. 1

\$18.00 per person. Reservations recommended.
Served with red beans and rice. No substitutions.



WOMEN'S GOLF MEET & GREET

Wednesday, April 10
5:30PM–7:00PM

Reserve thru Jonas

Join us in the Madison Avenue Grill, register for the 2024 season, and meet the golf team.



WHOLE LOBSTER DINNER

Thursday, April 11
6:00PM–8:00PM

Reserve thru Jonas

717.764.1188 ext. 1



Market Price++ per person. Reservation required. Includes 1 pound whole steamed lobster with drawn butter, baked potato, and asparagus. Limited availability. No substitutions.



THE MASTERS TOURNAMENT

Saturday, April 13
9:00AM Shotgun

 **Golf Genius**
SOFTWARE

717.764.9943

\$20++ per player. Cart fees apply. Your score, added to the tour player's score at Augusta for Saturday's round gross and net winners. À la carte masters menu in the bistro following play.



KARAOKE FUNDRAISER IN THE BISTRO

Saturday, April 13

7:00PM–9:00PM

Reserve thru Jonas

717.764.1188 ext. 1



Join special host, swim dad, Mr. Christian Quinlivani, sing your heart out, and support the ODCC Dolphins Swim Team at the same time!



VINO & VINYASA

Wednesday, April 17

6:00PM–8:00PM

Reserve thru Jonas

717.764.1188 ext. 1



6:00PM–7:00PM: Vinyasa Yoga in the Ballroom 7:00PM–8:00PM: Wine Tasting in the Madison
\$30.00++ per person. Includes yoga, wine tasting, and hors d'oeuvres.



WHISKEY & CIGARS

Thursday, April 18

6:30PM–9:00PM

Reserve thru Jonas

CIGAR & WHISKEY FLIGHT | \$40.00 WHISKEY FLIGHT ONLY | \$30.00

Reservations required. Members may bring their own cigars. Includes light appetizers.



KIDS' CLUB IN THE BALLROOM

Friday, April 19
5:30PM-8:30PM

Reserve thru Jonas

717.764.1188 ext. 1



Let us babysit! Join us for dinner while the kids enjoy the party in the ballroom! \$25.00++ per child ages 3-12. Includes pizza buffet & snacks. Bounce house, craft station, and movie starts at 7:00PM.



LIVE MUSIC IN THE BISTRO

Friday, April 19
6:00PM-8:00PM

Reserve thru Jonas

Featuring Jake Mach.



MEN'S OPENING DAY

Saturday, April 20
9:00AM Shotgun

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\$35.00++ per player. Entry includes tee gift, prize pool, and on-course contests. Cart fees apply.
FRONT 9: step aside ABCD scramble BACK 9: 2 best balls of 4 gross & net prizes



SPRING SIP & SHOP

Saturday, April 21
NOON-3:00PM

Venors Wanted! **717.764.1188 ext. 1**

Free Admission—Open to the Public. Come out and enjoy an afternoon of shopping and supporting local small businesses. Grab Some Friends And Spend The Afternoon Sipping And Shopping.



WINE DOWN WEDNESDAY

Wednesday, April 24
6:00PM-8:00PM

Reserve thru Jonas

717.764.1188 ext. 1



TICKETS AVAILABLE: \$25.00++ per person. Joining us will be one of our local wine ambassadors who will be pouring six exclusive wines. During the tasting, enjoy a specially paired cheese and grape display.



WOMEN'S OPENING DAY

Wednesday, April 24
9:00AM Shotgun

 **Golf Genius**
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PRIME RIB DINNER SPECIAL

Saturday, April 27

6:30PM–9:00PM

Reserve thru Jonas

717.764.1188 ext. 1

AVAILABLE AT THE BISTRO ONLY. \$38.00++ per person. Reservations required. In-house only. No substitutions. Limited quantities. 10 oz. Queen Cut Prime Rib, baked potato, chef's vegetable.



LIVE MUSIC IN THE BISTRO

Saturday, April 27

7:00PM–9:00PM

Reserve thru Jonas

Featuring Curtis Smith.



TUESDAY NIGHT LEAGUE

Every Tuesday Starting April 30

4:00PM Range | 5:15PM Shotgun

 **Golf Genius**
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717.764.9943

Registration includes entry to prize pool.



MAY BOOK CLUB

Thursday, May 2

6:00PM

Reserve thru Jonas

DINNER & DISCUSSION AT THE CLUB: *The Bird Hotel* by Joyce Maynard. Purchase or download the book of the month, then join us at the Club for discussion over dinner.



FRIDAY NIGHT MIXED DOUBLES GOLF

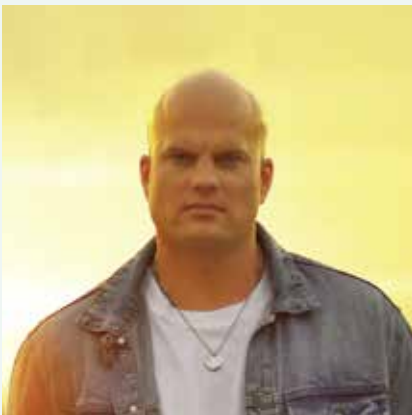
Friday, May 3

5:00PM Drinks | 5:30PM Shotgun

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\$20 per team. Teams are comprised of one female player and one male player.



LIVE MUSIC IN THE BISTRO

Saturday, May 4

7:00PM–9:00PM

Reserve thru Jonas

Featuring Ryan Mayersky.



JUNIOR CHAMPIONSHIP

Sunday, May 5

Time TBD



717.764.9943



\$20.00 per player. Cart fees apply. Open to all Junior Golfers under age 18.
Age ≤12: 9 holes, gold tee | 18-HOLE CHAMPIONSHIP FLIGHT | Age ≥13: 18 holes, white tee



STUFFED SHELLS FEATURE

Tuesday, May 7

5:00PM–8:00PM

Reserve thru Jonas

717.764.1188 ext. 1



\$18.00++ per person. Available for Curbside Takeout Tuesdays. Jumbo pasta shells stuffed with herb & ricotta cheese filling topped with house-made marinara and parmesan cheese.



NEW MEMBER HAPPY HOUR

Wednesday, May 8

5:00PM–6:00PM

Reserve thru Jonas

717.764.1188 ext. 1



2024 New Members receive a complimentary drink ticket. Raffle drawings for club credits. All members are encouraged to attend. Join us for cocktails to meet our newest ODCC members!



LINE DANCING

Thursday, May 9
6:00PM–9:00PM

Reserve thru Jonas

717.764.1188 ext. 1



\$10.00++ Per person. All ages welcome. Includes 1 hour instruction followed by 2 hours of open dance. No outside food or beverage allowed. À la carte food and drink menu available.



CLEVELAND GOLF DEMO DAY

Friday, May 10
3:00PM–7:00PM

Reserve thru Jonas



WHISKEY & CIGARS

Thursday, May 16
6:30PM–9:00PM

Reserve thru Jonas

CIGAR & WHISKEY FLIGHT | \$40.00 WHISKEY FLIGHT ONLY | \$30.00

Reservations required. Members may bring their own cigars. Includes light appetizers.



YOGA IN THE BALLROOM

Wednesday, May 22

5:30PM–6:30PM

Reserve thru Jonas

Join Vanessa McFeeley, certified yoga instructor to build muscle, find balance, and be aware of your body. No experience necessary. Please bring a mat & towel. Classes are donation based.



SPRING MEMBER-GUEST

Thursday, May 23

1:00PM Shotgun

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\$85.00 Per member. \$125.00 Per guest. Open to men and women. Includes carts, lunch on the patio at noon, dinner following play, tee gifts, and entry into prize pool. 1 BB of 2. Members can bring 1 or 3 guests.



LIVE MUSIC IN THE BISTRO

Saturday, May 24

7:00PM–9:00PM

Reserve thru Jonas

Featuring Patrick Cusick.



SUNDAY COUPLES' GOLF

Sunday, May 26

1:00PM Shotgun



717.764.9943



\$20.00 per couple. 1 Ladies' BB & 1 Men's BB. Dinner will be pre-ordered prior to play and reserved seating will be available on the patio following golf.



MEMORIAL DAY TOURNAMENT

Monday, May 27

9:30AM Shotgun



717.764.9943

REGISTRATION DEADLINE: May 27, 5:00PM. \$20.00 Per player. Carts not included. 3 Jacks and a Jill. ABCD pairings by handicap scramble (front nine). 2 better ball (back nine). Gross & net prizes.



KIDS' CLUB IN THE BALLROOM

Friday, May 31

5:30PM-8:30PM

Reserve thru Jonas

717.764.1188 ext. 1



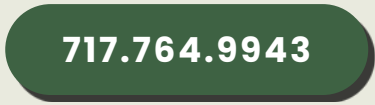
Let us babysit! Join us for dinner while the kids enjoy the party in the ballroom! \$25.00++ per child ages 3-12. Includes pizza buffet & snacks. Bounce house, craft station, and movie starts at 7:00PM.



FRIDAY NIGHT MIXED DOUBLES GOLF

Friday, June 7

5:00PM Drinks | 5:30PM Shotgun



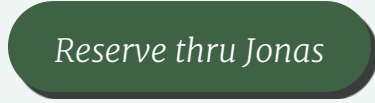
\$20 per team. Teams are comprised of one female player and one male player.



YAPPY HOUR ON THE PATIO

Sunday, June 9

3:00PM–5:00PM

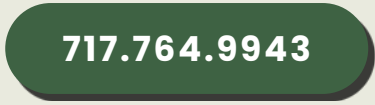


Join us for a dog-friendly happy hour on the patio. Food and drink features. Dog treats and toys. Only friendly, well socialized dogs please! RSVP requested.



SUMMER SPORTS CAMP

Tuesday, June 11–Wednesday, June 13



Ages 6–14. \$275 per member.



FATHER'S DAY BARBEQUE AT THE POOL

Sunday, June 16

5:00PM-7:00PM

Reserve thru Jonas

717.764.1188 ext. 1



BBQ Buffet: \$25.00++ per adult. \$10.00++ per child age 6-12. Children under 6 are free. Grill station, summer sides, salads, and ice cream sundae bar.



PARENT-CHILD TOURNAMENT

Sunday June 16

10:00AM Tee Times



717.764.9943

\$25.00 Entry per team. Includes entry into prize pool. 2-person modified scramble: age 15 & over (18 holes); ages 10-14 (9 holes); ages 7-9 (6 holes); 6 & Under (3 holes). Prizes for all junior players!



"A NIGHT IN SPAIN" WINE DINNER

Wednesday, June 19

6:00PM-8:00PM

Reserve thru Jonas

717.764.1188 ext. 1



\$80.00++ per person. Very limited availability. Reservations required. Includes an exclusive, themed, three-course dinner with wine pairings in the Madison.

Wine Dinner

A NIGHT IN SPAIN

June 19th

6-8PM in the Madison

\$80++ per person

*includes a three course dinner
with wine pairing*

Chef George and his culinary team have cultivated an exclusive dining experience for you all. Each winner dinner will feature a themed menu inspired by countries across the world. Each dinner will also have a special hand picked wine tasting paired with each course.

Limited Availability, this event will sell out quickly!

Reservations Required!

***Reserve through Jonas or contact Member Relations Manager
Amanda Martino at amartino@odcc.com | 717.764.1188 Ext. 1***





WHISKEY & CIGARS

Thursday, June 20

6:30PM–9:00PM

Reserve thru Jonas

CIGAR & WHISKEY FLIGHT | \$40.00 WHISKEY FLIGHT ONLY | \$30.00

Reservations required. Members may bring their own cigars. Includes light appetizers.



6-6-6 TOURNAMENT

Saturday, June 22

9:30AM Shotgun

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\$30.00 per player. Cart fees apply. Pick your own partner. 6 Holes scramble; 6 holes best ball; 6 holes modified alternate shot, flighted based on team total. Includes entry into prize pool and lunch on the turn.



SUNDAY COUPLES' GOLF

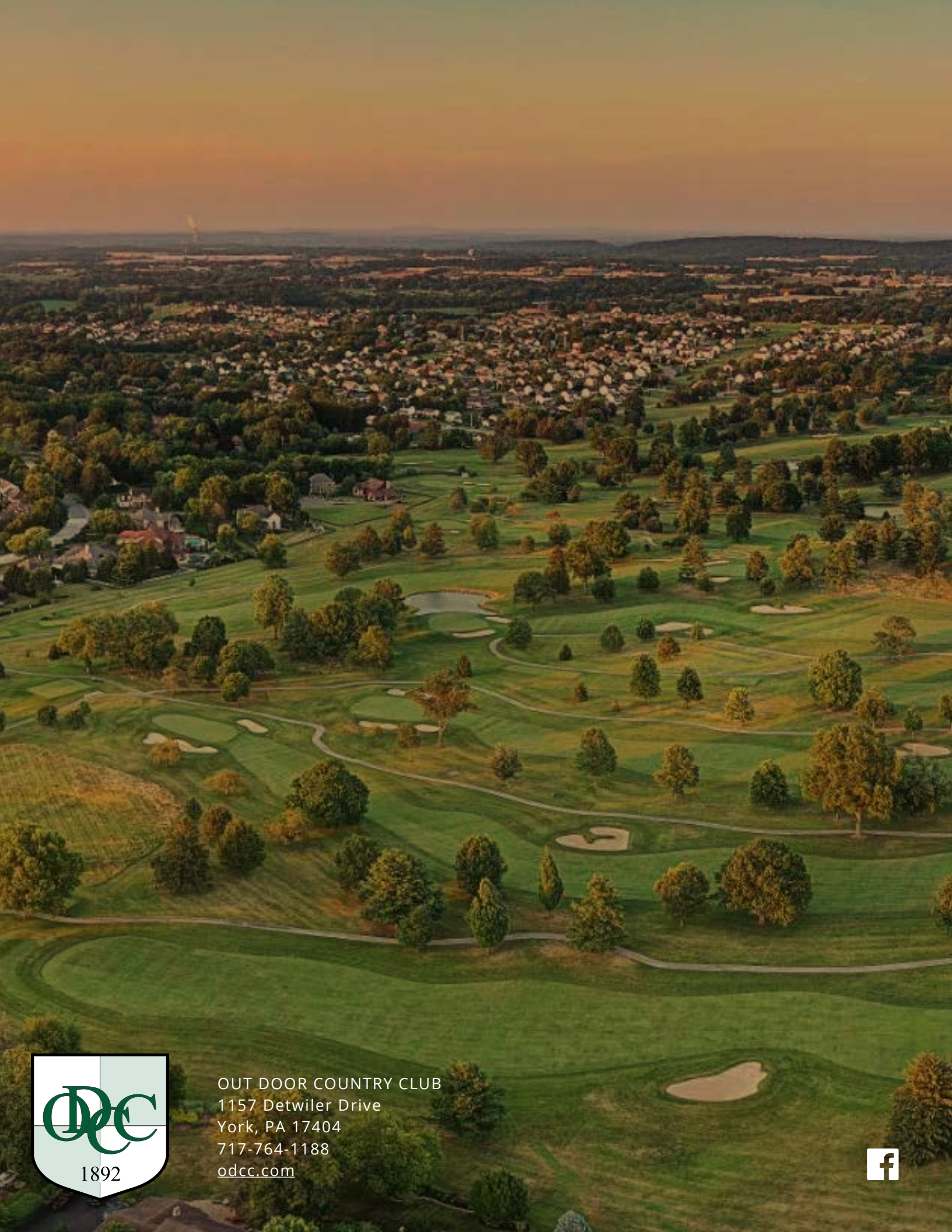
Sunday, June 23

1:00PM Shotgun

 **Golf Genius**
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\$20.00 per couple. 1 Ladies' BB & 1 Men's BB. Dinner will be pre-ordered prior to play and reserved seating will be available on the patio following golf.



OUT DOOR COUNTRY CLUB
1157 Detwiler Drive
York, PA 17404
717-764-1188
odcc.com

