

OUTDOOR

MAGAZINE

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OUT DOOR COUNTRY CLUB
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odcc.com

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UP-TO-THE

WITH CARLA UPDIKE



Dear Members,

It's hard to believe how fast 2023 flew by and that we are starting another New Year at the Club. We've been working hard over the last few months here at Out Door and we're looking forward to all of the exciting things we have planned for our members in the new year. Our objective is to deliver a membership experience that you all deserve

and we anticipate exceeding your expectations. We have been diligently working to bring creative new things to the club and help our members continue to build lasting memories with friends and family.

Welcome to all of our new members! We are all looking forward to getting to know each of you and your families. 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—great friends and family make the best members!

As you all are settling into the new year and getting back to normal life after the holidays, we hope you plan to spend the Winter season with us here at the club. Check out the great events we're featuring including a 'Mixology Masterclass', Karaoke, Trivia Night, Dinner Features, Yoga, and much more!

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 SO



Greetings!

We are off to a wonderful New Year here at Out Door Country Club! With the cold weather and the season slow, we want to make sure your still enjoying the benefits of your Membership. Between the clubhouse events and new dining menu there are plenty of entertaining activities for you and your families to enjoy! Of course the course is available for play if you can bear the cold temperatures. Make sure you check out our events calendar and follow up with the weekly newsletters so that you can stay up to date. As always, be sure to get your reservations in as things have been quickly filling up quickly. I look forward to meeting you all during these fun events and I hope you all enjoy the activities we have planned. If you haven't already, 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.



OCIAL

WITH AMANDA MARTINO

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



BE OUR GUEST

WITH TERRI PEDUZZI



Greetings Members,

Did you know that you can book at ODCC for your next business meeting, golf outing, or corporate gathering and as a member we offer special pricing just for you! We have a variety of options to accommodate your needs, from beautiful venue space options like the ballroom, the conference room, the Madison, and even the terrace. Choosing ODCC for your next event will not disappoint with the views. Let us help you create a magical, memorable experience for you and your family!

Additionally, we offer wonderful food and beverage packages, including breakfast choices as well. Finally, when booking one of our spaces we also have options that include access to our audio and video equipment. We offer a ceiling-mounted projector screen, wireless mics, complimentary high speed internet access, 55 or 75 inch flat screen televisions. With that being said, allow us to provide a stress-free experience!

Let us help you plan and organize your next event.

Sincerely,

TERRI PEDUZZI

Director of Sales

717-764-1188 ext.3

tpeduzzi@odcc.com



ST



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

COURTESY OF DEVON DEWEASE



Dear Members,

The Food and Beverage department is excited for all the upcoming events we have to offer our members. Chef George and the culinary team have created an exciting new menu for the winter season, and it's ready for you to enjoy!

We can't wait to celebrate LOVE in the month of February with our 'Date Night' menu for two. Don't forget to take advantage of babysitting at our Kid's Club to enjoy a night out in one of our restaurants!

Check out the weekly newsletters so you can stay updated on all of these events as well as Chef George's Lunch Creations and Specials!

Cheers,

DEVON DEWEASE

Food & Beverage Manager

ddewease@odcc.com

Seasonal Dining Hours

BISTRO ON THE GREEN

MONDAY	CLOSED
TUESDAY-SATURDAY	11:00AM-9:00PM
SUNDAY	11:00AM-4:00PM

MADISON AVENUE GRILL

MONDAY	CLOSED
TUESDAY-FRIDAY	11:00AM-2:00PM
FRIDAY & SATURDAY	5:00PM-9:00PM

TEAM



FROM THE

Chef's Secret: CRAB CAKES

Leftover crab cakes can be stored in the fridge for up to 4 days and in the freezer for 6 months. To make sure they taste the best, we recommend avoiding the microwave or oven for reheating. Just a quick few minutes on each side in a pan with some olive oil and they'll be warmed through and golden brown.

INGREDIENTS: serves 6-8

- 1 can of Jumbo lump crab meat
- 1 large egg, beaten
- 3/4 c. panko breadcrumbs
- 2 tbsp. old bay
- 2 tbsp. salt & pepper
- 2 tbsp. mustard
- 1/3 c. mayonnaise
- 2 tbsp. worcestershire sauce
- 2 tbsp. freshly chopped parsley
- 1/2 freshly squeezed lemon juice
- Canola oil for frying

INSTRUCTIONS:

1. In a small bowl, whisk together mayo, egg, mustard, lemon juice, worcestershire, Old Bay, salt and pepper.
2. In a medium bowl, stir together crab meat, panko bread crumbs, and parsley. Fold in mayo mixture, then form into 8 patties.
3. In a large skillet over medium-high heat, coat pan with oil, and heat until shimmering. Add crab cakes and cook, in batches, until golden and crispy, 3 to 5 minutes per side.
4. Serve with lemon and tartar sauce.

Bon Appétit,

GEORGE SHEFFER JR.

Executive Chef

gsheffer@odcc.com

CHECK
OUT OUR
NEWSLETTER
FOR WEEKLY
CHEF'S
FEATURES!

KITCHEN

FROM THE 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 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



Happy New Year Golfers,

One of the best golf tips to learn over the years is to start playing with the right equipment. If you're playing blade iron sets or unforgiving clubs and shooting in the 90's, you are making golf much harder on yourself. You want to think about your equipment in three categories: golf clubs, shaft, and balls.

GOLF CLUBS

The first thing to think about is playing clubs that are designed for your skill level. You need to play the right

clubs for your current ability as the weight and design of the clubs are made for certain skill sets to make your swing is easier to hit straight and far. Who cares if your friends give you grief for carrying hybrids or a 7-wood instead of long irons. At the end of the round, the only thing that matters is your score!

SHAFT

While playing forgiving and lightweight clubs is important for beginners, the shafts of the clubs are equally important. Too many players opt for heavier, stiffer shafts which can be a total distance kill if you're not ready. Instead, make sure your shafts allow you to swing with speed and get the most from each club in the bag. For example, most beginners will benefit from graphite, a regular flex shaft (for men) in the beginning of their golf journey. As you advance and increase swing speed, you can test out different shaft weights and flexes to maximize each golf shot.

USE THE RIGHT BALL

The final thing to think about in terms of equipment is your golf ball. For instance, a beginner would want to emphasize more on distance than spin. As you evolve and start shooting lower scores, you can try out a softer golf ball to help you spin with your shorter clubs. Balls have different compression rates and newer golfers need softer balls to offset slower swing speed.

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

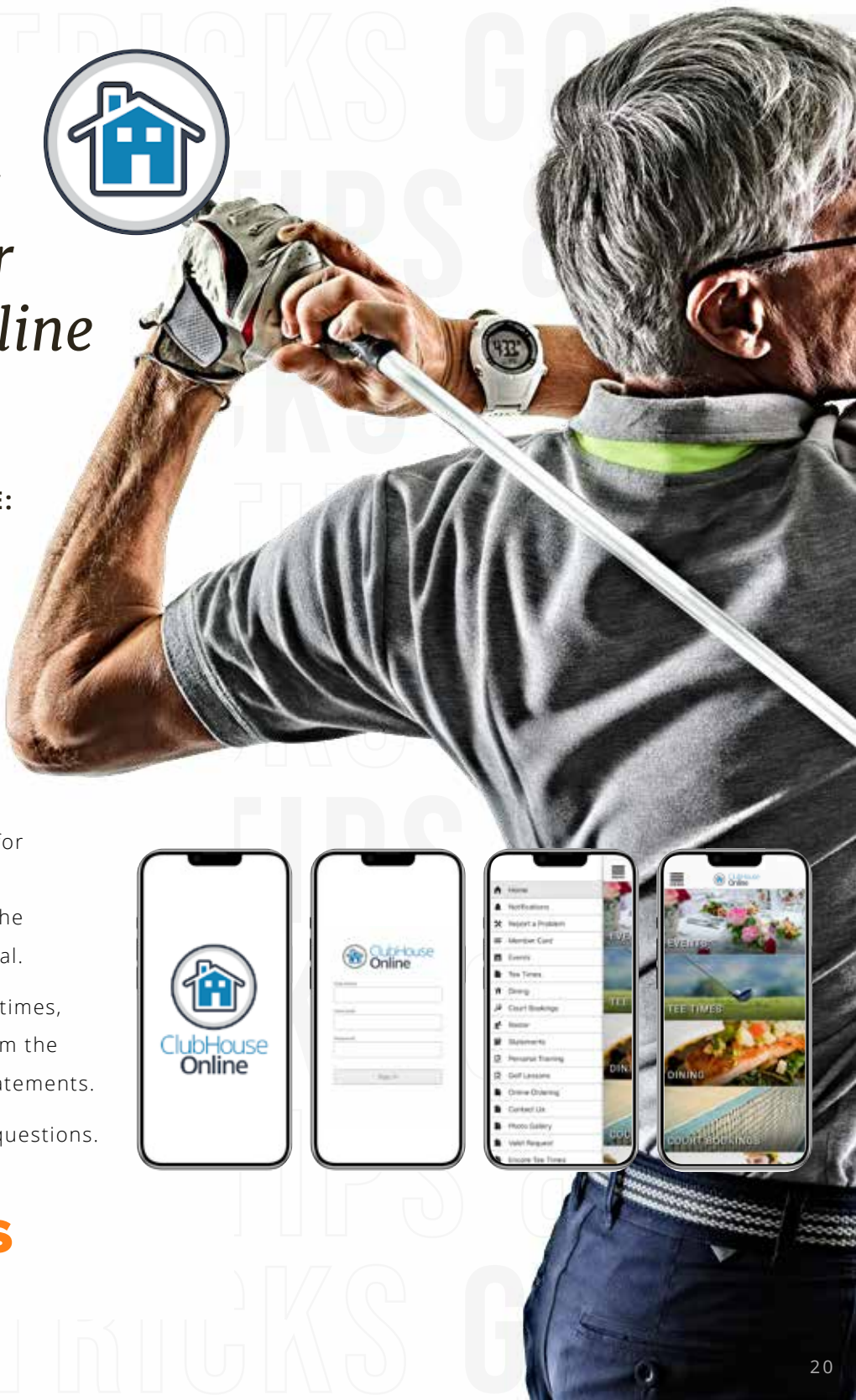
NOW AVAILABLE BELOW
FOR ANDROID AND IPHONE:



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



STATE OF T

Dear Members,

Cooler weather has started to arrive at ODCC. That means a few things for the course. Leaf cleanup will be picking up as we continue into the fall. We should be able to focus more on that as the turf growth starts to slow down. We will also be starting to get into days where a frost delay will be required. While the plant is actively growing it's very susceptible to damage and that is the primary reason, we will have delays. The delays will also allow the grounds staff to get out on the course ahead of golf to prepare the course for the day. With our summer staff long gone, we don't have the ability to maintain everything as frequently. As Members, you play an important role in helping with the upkeep of the course. There are three things that help us out the most. Fixing divots with either sand or replacing the divot, repairing ball marks, and raking bunkers. Raking bunkers is a time-consuming task for the staff. With your help this time can be reduced, and we can focus on other areas like leaf cleanup. Currently our main rough mower is down for repairs. I appreciate your patience this week as we try and get caught back up on mowing rough and leaf clean up. Overall, the course is playing well. I hope everyone can find some time to get out and enjoy the conditions.

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[®]

FEBRUARY 2024

SUN	MON	TUE	WED	THU	FRI	SAT
				1	2	3
4	5 CLUBHOUSE CLOSED	6	7	8	9 LIVE MUSIC in the Bistro ART GALLERY Opening Reception MARDI GRAS Dinner Specials	10 MARDI GRAS Dinner Specials
11	12 CLUBHOUSE CLOSED	13 SWEET AS CANDY Valentine's Exchange	14 GALENTINE'S Pajama Party	15	16 KID'S CLUB	17
18	19 CLUBHOUSE CLOSED	20	21	22	23	24
25	26 CLUBHOUSE CLOSED	27	28 WINE TASTING	29 Build-Your-Own PASTA NIGHT		

MARCH 2024

SUN	MON	TUE	WED	THU	FRI	SAT
					1	2
3	4 CLUBHOUSE CLOSED	5	6	7	8 KID'S CLUB	9
10	11 CLUBHOUSE CLOSED	12	13 TACOS & TEQUILA	14	15 ST. PATRICK'S DAY Party	16
17	18 CLUBHOUSE CLOSED	19	20 BURGERS & BINGO BALLROOM YOGA	21	22 LIVE MUSIC in the Bistro	23
24	25 CLUBHOUSE CLOSED	26	27	28	29	30
31 EASTER BRUNCH & Egg Hunt						



LIVE MUSIC IN THE BISTRO

Friday, February 9

3:00PM–4:30PM

Reserve thru Jonas

Reserve by Email



Featuring Dave McCullough. Reservation recommended.



ART GALLERY FEATURE OPENING RECEPTION

Friday, February 9

Work on display January 16–March 9

Reserve thru Jonas

Reserve by Email



Featuring Kayode Malomo.



MARDI GRAS DINNER SPECIALS

Friday, February 9 & Saturday, February 10

5:00PM–8:00PM

Reserve thru Jonas

Reserve by Email



Features include: New Orleans BBQ Shrimp, Jambalaya, Fried Catfish Platter, and Banana Foster. No Substitutions.



SWEET AS CANDY: CHILDRENS' VALENTINE'S EXCHANGE

Tuesday, February 13
5:00PM—6:00PM

Register thru Jonas

Register by Email



Celebrate love in the sweetest way! Bring Valentine's Day Cards to exchange and we'll provide some fun treats and crafts! Join us for Dinner service, afterwards.



GALENTINE'S PAJAMA PARTY

Thursday, February 14
6:00PM—8:00PM

Register thru Jonas

Register by Email



Drink specials, gift raffle, heart-shaped pizza, and photos! Grab some gals, and put on your cutest pajamas for a Girls' Night Galentine's Party in the 1892 Lounge. Chance to win gifts and prizes!



KIDS' CLUB

Friday, February 16
5:30PM—8:30PM

Register thru Jonas

Register by Email



\$25++ per child (ages 3–12). Babysitting available. Children under 3 must have a parent present. Pizza buffet and snacks, bounce house, craft station, and movie (7:00PM).



WINE TASTING

Wednesday, February 28

6:00PM–8:00PM

Reserve thru Jonas

Reserve by Email



\$25++ per person. Come spend the evening in the 1892 Lounge for a special wine tasting featuring six local wines. Enjoy specially paired cheese and grape display.



BUILD-YOUR-OWN PASTA NIGHT

Thursday, February 29

5:00PM–8:00PM

Reserve thru Jonas

Reserve by Email



\$20.00++ per adult. \$14.00++ per child under 12. Unlimited servings of Build-Your-Own Pasta. Variety of sauces and toppings available. Dine-in only. Now in the Madison Avenue Grill.



KIDS' CLUB

Friday, March 8

5:30PM–8:30PM

Register thru Jonas

Register by Email



\$25++ per child (ages 3–12). Babysitting available. Children under 3 must have a parent present. Pizza buffet and snacks, bounce house, craft station, and movie (7:00PM).



TACOS & TEQUILA

Wednesday, March 13

5:00PM–8:00PM

Reserve thru Jonas

Reserve by Email



Reservations recommended. Menu coming soon!



ST. PATRICK'S DAY PARTY

Friday, March 15

6:00PM–9:00PM

Reserve thru Jonas

Reserve by Email



Join us in The Bistro for a featured performance by Irish dancers from the Ni Riain School of Irish Dance at 7:00PM. On-theme food and drink specials. All ages welcome.



BURGERS & BINGO

Wednesday, March 20

5:30PM–8:00PM

Reserve thru Jonas

Reserve by Email



Specialty burgers from The Bistro, BINGO, and prizes! Fun for all ages.



BALLROOM YOGA

Wednesday, March 20

5:30PM–6:30PM

Register thru Jonas

Register by Email



Build muscle, find balance, and be aware of your body with Certified Yoga Instructor Vanessa McFeeley. No experience necessary. Bring a mat and towel. Classes are donation-based.



LIVE MUSIC IN THE BISTRO

Friday, March 22

7:00PM–9:00PM

Reserve thru Jonas

Reserve by Email



Featuring Rob Basselgia. Reservation recommended.



EASTER BRUNCH & EGG HUNT

Sunday, March 31

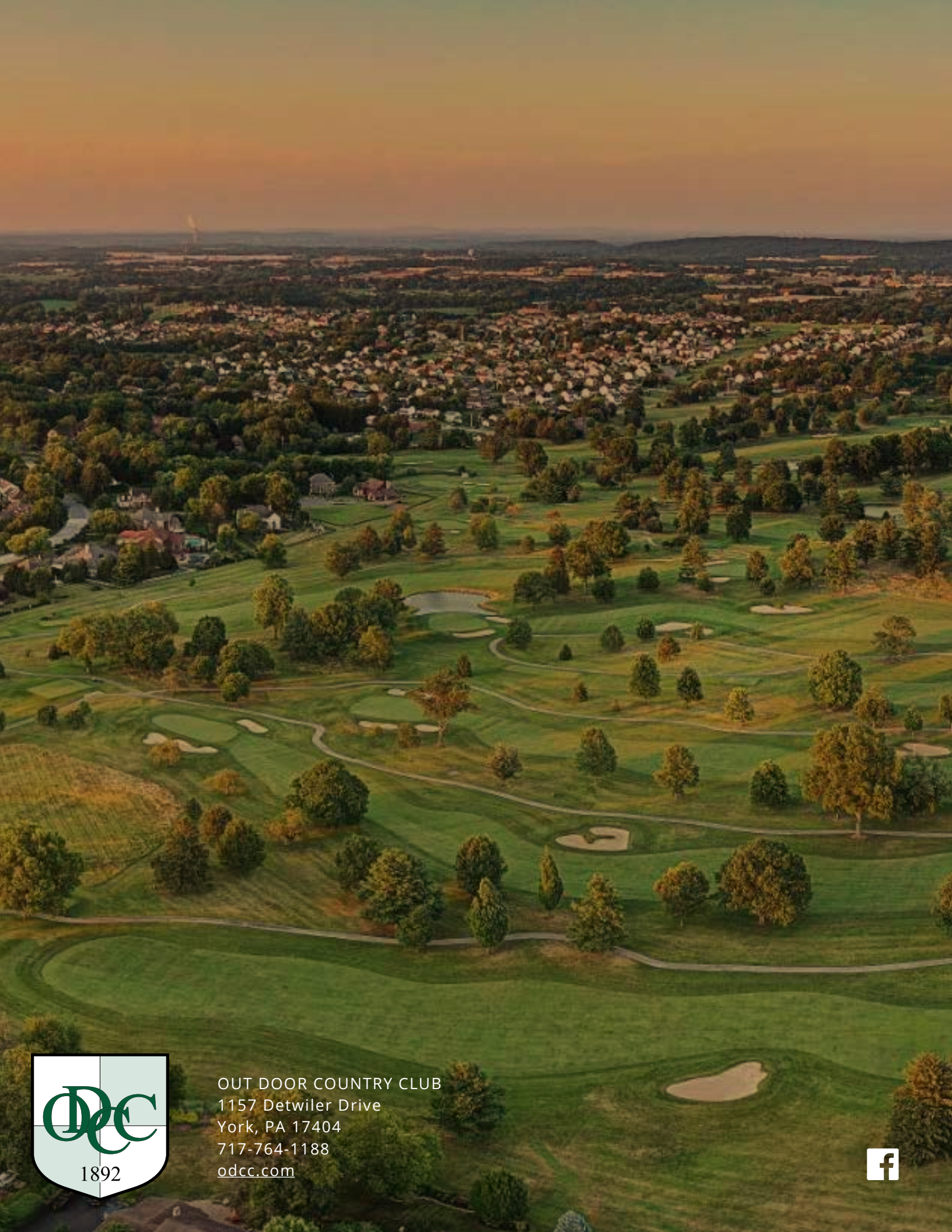
Seatings 11:30AM–1:00PM

Reserve thru Jonas

Reserve by Email



\$25++ per adult. \$20++ per child aged 6–12. Children under 6 eat free. Photos with the Easter Bunny at 2:00PM. Egg hunt at 2:30PM. Bring your own Easter basket.



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