

Reminder ...

Membership Payments must be made
by April 1st or sooner
in order to activate golf privileges

PROSHOP NEWS

Changes... The proshop would also like to announce new staffing changes for the 2012 season; Matt Lorenz and Jason King will both be leaving the Larters family. Jason has started in a new position with TD Bank. We know Jason will do real well with the bank. Matt Lorenz will be leaving Larters and taking his skills to Elmhurst G. & CC where he will be the Asst Pro. We would like to thank both Matt and Jason for their time and efforts in the past years.

New... Joining the proshop staff for the 2012 season will be **Mr. Graham Frey**. Graham brings with him extensive experience in the golf industry; spending 2 years working at Harvest Golf Club in Kelowna and most recently the last few seasons Mountain View G C in Whitehorse, Yukon. Please join me in welcoming Graham to Larters.

Returning... Coming back for a 3rd season and coming off another great curling season, BJ Neufeld is eager to service the customers here at Larters. Returning as well, Danielle Schmidt, Michael Kalturnyk and Jessie Klym will round off the returning staff to the golf shop.

New for 2012 season... Lots of new golf equipment will be hitting the links this season... Come on in and see all the "Latest, greatest and straightest" woods and irons. WE will have all the demo's available to try this great equipment... and remember your best price in town is definitely at Larters... We will offer the "best price guarantee" every time!!!!

Please join me in congratulating **ALAN PHILLIPS** on his appointment to the position of Director of Food & Beverage for Larters at St. Andrews Golf and Country Club.

Alan joined Larters on February 21st, 2012, and comes to us with all levels of experience in hotel and private club management, with a particular strength in food & beverage operations. In between his lengthy career in the hotel industry, he was the General Manager of the Manitoba Club in Winnipeg for nine years. He is a former member of the Chain des Rotisseurs, and a current member of SKAL International.

Alan, who is originally from Brighton, England, began his career in hospitality in the culinary field obtaining the level of Food & Beverage Manager in the UK. He later graduated to hotel administration, and went on to achieve the Certified Hotel Administrator designation (CHA). He has opened and operated numerous hotels across Canada.

Alan's objective is to raise the level of quality in service and operations for the members and customers at Larters. With his strong background, and enthusiasm, he looks forward to meeting and serving the members and future customers as their Food & Beverage Manager. When you see Alan, please take a moment to congratulate him on his new appointment.

Also, join me in congratulating **Brent Barna** on his appointment to the position of Executive Chef for the Larters at St. Andrews Golf and Country Club

Brent joined Larters on March 6th, 2012 as the Executive Chef. He comes to us with all levels of experience in restaurants, catering operations and clubs. His most recent position was at the Niakwa Golf and Country Club as the Executive Chef.

Brent has also received the Canadian Red Seal Certification from the Province of Manitoba, and is also a Member of the Chaine des Rotisseurs.

Brent's mission is to provide customer satisfaction when providing quality food that is pleasing to the eye and palate.

Brent will be applying his strengths and enthusiasm to his new position. When you see Brent, please take a moment to congratulate him on his new appointment.

Peter Ewert
Director of Golf



Larters at St Andrews Golf & Country Club

Newsletter



April 2012

CLUBHOUSE HOURS;
8 am – 8 pm

TELEPHONE 334-2107
ProShop ext. 1
Oscar's Restaurant & Lounge ext. 2
Banquets ext. 22

Website – www.larters.com
Email – info@larters.com

Friday Nite Menu

“Wing Nite”

Watch for our new Friday Nite Specials

Saturday 4 – 8 pm

Plate of **Pork Back Ribs** with baked potato, french fries or mashed potatoes

\$ 23.95

Sunday Brunch

Adult – \$ 19.95 / 6–12 years – \$9.95 / Kids 4-5 years – \$4.50
(beverage not included, not including taxes or gratuity)

10 am – 2 pm

Please phone for reservations

Brunch includes;

Carving & Omelet Station

Roast of the day

Gourmet omelets with fresh assorted ingredients

Hot Food

Hot Entrée, sautéed potatoes

Crisp bacon, breakfast sausage

Platters

Charcuterie Mirror: assorted cold cuts

Cold Food

Mediterranean potato salad, vegetable tray

Caesar salad

Pastries & Desserts

Croissants, bread, muffins, assorted spread

Assorted fruit and berry pies

Assorted cheese tray, dainties

Champagne & Orange juice available – \$4.50

Attention Members;



Please join us on Thursday, April 12th
for our opening

Wine & Cheese

6:30 pm – 9 pm

Come and welcome the new members and enjoy complimentary wine and hors d'oeuvres

Starting March 28th
Restaurant & ProShop Hours:
8 am – 8 pm
Office Hours: 9 am – 5 pm

EASTER BRUNCH - April 8th

Reservations taken between 10:00 am & 1:00 pm

\$33.00 Adults / \$15.95 kids 6-12 years old

\$4.50 Kids 2-5 years old

(not including taxes or gratuity)

Carving & Omelet Station

Baron of Beef

Gourmet omelets with
fresh assorted ingredients

Hot Food

Marinated chicken & Vegetable stir-fry

Breakfast sausage and crisp bacon

Sautéed potatoes, French toast, Penne rose

Platters

Charcuterie mirror:

Assorted pates & terrines, cured meats

Cold Food

Marinated grilled vegetables

Roasted cauliflower salad, Caesar salad

Mediterranean potato salad, Zucchini carpaccio

Dessert

Assorted fruit & cream, fruit & berry pies

Assorted cheese tray, dainties & cookies

Pastries

Croissants, breads, muffins, assorted spreads



EASTER DINNER BUFFET - April 8th

Reservations taken between 5:00 & 8:30 pm
\$34.00 Adults / \$16.00 kids 6-12 years old

\$4.50 Kids 2-5 years old

(not including taxes or gratuity)

Carving & Omelet Station

Baron of Beef with Yorkshire pudding
& traditional fixings

Carved ham, Manhattan chowder

Hot Food

Lemon chicken piccata

Roasted salmon with pesto cream

Oven roasted potatoes

Grilled vegetables, Penne rose

Beer battered fish & chips

Platters

Sushi mirror:

Assorted pates & terrines, cured meats

Cold Food

Broccoli, cheddar, & bacon salad,
Caesar salad, Mediterranean potato salad

Bok choy, shrimp and crab salad

Tomato, basil and feta salad

Dessert

Assorted fruit & cream, fruit & berry pies

Assorted cheese tray, dainties & cookies

Assorted cheese cakes

Pastries

Freshly bake breads, lavash

Have you planned
your Anniversary,
Wedding, or
Christmas Party ?

Let Larters
help make
your event
memorable

For Reservations
call 334-2107 ext. 22

Alan Phillips
or Eileen Kafka
will be happy to help you !