

PROSHOP NEWS

Peter Ewert's Winter Golf School

Larters at St. Andrews Golf & Country club, 30 River Road, St. Andrews, Mb

January 2nd -March 23rd

Monday to Thursday 1– 9 pm Friday & Saturdays 10– 4pm

Peter Ewert's Winter Golf School has the latest in golf teaching technology to deliver a first class golf learning experience. Whether you are an experienced golfer looking to take your game to a new level or a new golfer looking to develop your game we have the equipment and experience to get you there. With the use of high speed digital video swing analysis, flightscope technology and the TOMI Pro we have the tools to educate you and improve your game.

Golf School Includes:

Variety of package offerings

Private 1 on 1 instruction with CPGA Professionals

Digital Video Swing Analysis

New Flightscope club & swing Analysis

New TOMI Pro Putting Stroke Analysis

New I Ping Putting Stroke Trainer

Unlimited Practice Time

Club Storage

Equipment assessment

Mental coaching and playing strategy

Discount for Larters Members and past

Golf School Members

***New to this year's program**

The Winter School is excited to offer a new technology package to this year's program

Flightscope is a 3D Doppler radar ball and club tracking device that allows us to see exactly what the club is doing throughout the swing and uses this information to create a ball flight on our computer screen.

TOMI Pro Putting device allows us to capture the 8 key elements of your stroke, in real time.

To learn more about flightscope and TOMI Pro and what they can do for you please visit their websites at: Flightscope.com - tomiproseries.com

Package Options: 8 – 30 minute sessions or 5– 55 minute sessions

With or without Technology Package (flightscope and TOMI Pro)

Individual: \$310 with tech pack \$359 Senior(60+) \$269 with tech pack \$299

Partners: \$539 with tech pack \$589 Junior: \$249 with tech pack \$279

Custom Packages and Individual Lesson are available

Prices Do Not include GST

Golf School is Limited to the first 125 Students.

Contact us at wintergolfschool@larters.com or (204) 334-2107 ext. 1



Larters at St Andrews
Golf & Country Club

Newsletter



January 2013

CLUBHOUSE HOURS;

Monday & Tuesday - Closed

Wednesday & Thursday - 11 am to 2 pm

Friday - 11 am to 8 pm

Saturday & Sunday - 8 am to 8 pm

TELEPHONE 334-2107

ProShop ext. 1

Oscars Restaurant ext. 2

Banquets ext. 35

Website – www.larters.com

Email – info@larters.com

Friday Nite Menu

“Steak Sandwich & Wing Nite”

Saturday 4 – 8 pm

All you can eat

Pork Back Ribs with baked potato, french fries or mashed potatoes
\$ 23.95

Sunday Prime Rib Dinner & Prawns

5 pm to close

Dinner includes ; 8 oz \$26.95
Salad, vegetables, 10 oz \$28.95
Mashed potatoes 12 oz \$30.95

Oscars Lounge – Winter Breakfast Menu

Larters 2-2-2 Special

2 eggs any style, choice of either 2 bacon slices or 2 sausages with 2 slices of toast. Served with sautéed potatoes 5.25

French Toast

Two pieces of cinnamon and egg dipped French bread
Add strawberries or blueberries 5.95

3 Egg omelet

Served with sautéed potatoes & toast
Create your own by adding, ham, tomato, bacon, green onion, sausage, mushrooms, bell peppers, jalapenos, mixed cheese 6.00 (\$1.00 per topping)

Toasted Denver Sandwich

Diced black forest ham, green onions, two scrambled eggs and cheddar on your choice of toasted bread and sautéed potatoes 8.50

Buttermilk Pancakes

Two buttermilk pancakes served with syrup and butter 4.00
Additional pancake 1.25 / Add strawberries or blueberries 2.00

Breakfast burrito

Scrambled eggs, diced bacon or sausage, peppers, onions and mixed cheese wrap in a flour tortilla. Served with sour cream and salsa 9.25

Larters serves only omega-3 vita eggs from Steinbach. Regional bacon and sausage, AAA Certified Angus Beef and when possible local fruits and vegetables.



*Happy New Year
Wishing everyone
Health and Happiness
in 2013*

Be sure to follow Larters on Twitter and “Like us” on Facebook for more current news and information!
The links are available on www.larters.com!

Oscars Lounge – Winter Dinner Menu

Friday to Sunday will have up to 5 Dinner specials to choice from.
Call for more information (204) 334-2107 ext. 2 or check our website www.larters.com

Oscars Lounge – Winter Lunch Menu

Pulled Angus Brisket with Rosenberg blue, Dijon mayo and sautéed crimini mushrooms on toasted Sourdough bread 5.25
Pulled pork with espresso bbq sauce and Oka cheese melted onto a butter bun 5.45
Open faced Corned beef sandwich with Russian dressing caraway dill sauerkraut and Bothwell Swiss on top of thick sliced sourdough dark rye bread 5.25
Meatloaf sandwich with fried egg house made ketchup and French baguette 4.75
Arctic char po’ boy with spicy papaya chutney served in a crusty French baguette foot long or shorty 8.25/4.50
Two eggs with corned beef hash and Sourdough bread 4.25
Chicken Burger with buttermilk ranch tomato lettuce and Bothwell Swiss cheese 6.50
Angus ground beef burger with lettuce tomato Bothwell cheddar and grilled onions 5.75
Clubhouse with Shaved roasted turkey breast, bacon, lettuce, cheddar, tomato, and horseradish mayo on Winnipeg rye bread 7.75

Sides

House made soup 4.25
Classic French onion 5.75
Yam fries with Sriracha mayo 6.00
French fries 4.50
Marinated vegetables with field greens tossed with Manitoba seabuckthorn vinaigrette 4.75

January - March 2013

Oscars at Larters Restaurant will be open 5 days a week
January to March 2013

Monday & Tuesday - Closed
Wednesday & Thursday - 11 am to 2 pm
Friday - 11 am to 8 pm
Saturday & Sunday 8 am to 8 pm

Thank you !! To Clare & Shirley Moster, John & Bev Tytgat, Dave Leronowich, Wayne Dunford, and Colleen Dalton – for helping out in running our Bingo Fundraiser on December 30.

From the Office ;

- ⊖ Please be sure to have all outstanding balances paid in full
- ⊖ Membership billing will be sent out January, please review billing ASAP and call if any changes are required
- ⊖ The next newsletter will be sent out at the end March.

If you need to get a hold of the office ... I will be in the office over the winter months, but with reduced hours. Please contact me by phone (ext. 21) or email (helen@larters.com). I will be checking message daily. Thank you

*Helen Gascoigne
Office Manager*