

PROSHOP NEWS

As the 2012 golf season comes to a close, we would like to thank all of our members and guests for a fantastic season. This year we experienced a nice increase in the amount of rounds played, most of which could be attributed to our pristine playing conditions and exceptional weather.

The ProShop will be running on our winter hours for the month of November. The shop will be open Monday to Friday from 10 am to 4 pm. If you require access to the shop outside of these hours, please contact Peter by phone 334.2107 ext. 1 or email pewert@larters.com.

With the golf course closing and winter around the corner two things come to mind, Christmas and winter golf. Luckily we have you covered on both fronts. We still have some great items on hand and plenty of time to do custom ordering for any of your seasonal needs. We are now accepting registrations for our Winter Golf School. We have added some new features to this year's program including a variety of lesson packages as well as an optional technology package that includes TOMI PRO putting device and a flight scope. You can register by phone or email.

On behalf of Peter Ewert and all of the Larters ProShop staff, thanks again and we look forward to seeing you all soon.



Attention Members:

Larters Year End was on
October 31st.

Please ensure that your
account is paid in full.

Service charges will
apply to all
outstanding accounts. !

November & December Hours

The Restaurants
of Larters will be
open 7 days a week

Monday - Thursday
8 am to 2 pm

Friday - Sunday
8 am to close

The Office will be open
Monday - Friday
9 am to 4 pm



*Larters at St Andrews
Golf & Country Club*

Newsletter



November 2012

CLUBHOUSE HOURS;
Monday - Thursday 8 am - 2 pm
Friday - Sunday 8 am - Close
TELEPHONE 334-2107
ProShop ext. 1
Oscar's 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

Sunday Brunch

Full Sunday Brunch will resume
 Sunday, November 18

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, scrambled eggs
 Sautéed potatoes, crisp bacon, breakfast sausage

Platters

Charcuterie Mirror: assorted cold cuts
 Vegetable tray, & assorted salads

Pastries & Desserts

Croissants, bread, muffins, assorted spread
 Assorted fruit and berry pies
 Assorted cheese tray, dainties

Up Coming Event

Wine Paired – 6 Course Gourmet Dinner

Saturday, November 17, 2012

Hors d'oeuvres at 5:30 pm
 Dinner at 6:00 pm

- *Chefs choice passed hors d'oeuvre, paired with Sparkling Wine*
- *Smoked diver scallops with orange and mint caviar, paired with Chablis*
 - *Forest mushroom soup, paired with Pinot Grigio*
- *Compressed watermelon with micro greens and butter lobster, paired with Muscat*
- *Seared beef tenderloin topped with foie gras and truffle oil, paired with Cabernet Sauvignon*
- *Passion fruit mille feuille, paired with Late Harvest Riesling*

Call Sarah at ext. 22 for more information and to make your reservation

Wine provided by PMA Canada and Treasury Wine Estates



Great Gift Idea...

Larters Gift Cards
 available in the
 ProShop & Restuarant



Let Larters help make your holiday season memorable.

Call now to book your Christmas Party.



For reservations call
 204-334-2107 ext. 35
 Sheena will be happy to help you.

Chili Con Carne

If you have a chance, make this dish a day in advance and reheat when needed. The flavours will brighten and meld as it rests overnight.

Top with cheddar, sour cream and green onions.

2 tblsp	Canola Oil	5 tblsp	Hungarian paprika
2 kg	Ground Beef	½ tblsp	Cumin
2 2/3 cups	Yellow Onions	½ tblsp	Tabasco sauce
¼ cup	Minced Garlic	¾ cup	Brown sugar
1 1/3 cups	Celery	4 tblsp	Dried oregano
1¾ cups	Carrots	4 tblsp	Dried basil
1 1/3 cups	Mushrooms	1¼ ltrs	Chicken stock
½ cup	Red Peppers	2.25 ltrs	diced canned tomatoes
710 ml	canned kidney beans	2 tblsp	Lemon juice
135 ml	canned black beans	¼ cup	Red wine
710 ml	canned chick peas		
½ cup	Chili powder		

In a large pot over medium high heat, add oil. Brown the ground beef and drain. On med low heat add in onions, garlic, celery, carrots, mushroom and peppers and cook until tender. Add the kidney beans, black beans and chick peas. Add the chilli powder, paprika, cumin, Tabasco, brown sugar, oregano and basil. Slowly add the chicken stock, tomatoes, lemon juice and red wine. Reduce heat and leave to simmer for up to 3 hours. Season with salt and pepper to taste. Makes 5L. Enjoy. Executive Chef Brent Barna



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!