



FEBRUARY NEWSLETTER

Photograph by Anna Bowser Photography



Social Events

Off the Clock

Tuesday, February 4th | 4:30pm-6:30pm | Free
Join us for our annual networking event - "Off the Clock!" Stop by to mingle, network, and enjoy great company with food and drinks! Open to all and free of charge!

Winter Classic Doubles Tennis Tournament

Friday-Sunday, February 7th-9th
You are invited to the Tennis Clubhouse and indoor facility this weekend and next as we host the 2025 Winter Classic! Join us on Saturday, February 8th for a celebration with music, drinks, and food starting at 6:00pm!

Super Bowl Sunday Takeout

Sunday, February 9th
Place your orders by 1:00pm on Saturday, February 8th to pick up on Sunday, February 9th from 11:00am-3:00pm.

Match & Mingle

Friday, February 14th
Enjoy a match of tennis from 6:00pm-7:30pm and join the tennis participants for dinner at The Clubhouse starting at 7:30pm.

Valentine's Day Dinner with Pianist Jon Werking

Friday, February 14th
Join us for an elegant, four-course Valentine's Day Dinner, accompanied by the talented Pianist, Jon Werking. With a complimentary rose for the lady. Reservations are **required**.

Birthday Day!

Wednesday, February 19th
Calling all February birthdays! Celebrate with us for lunch or dinner with a complimentary meal. Only available for dine-in.

Winter Racket Sports Social

Friday, February 21st | 6:30pm match start
To follow up the Winter Classic Tournament, we will be hosting a Racket Sports Social on Friday the 21st with music and drinks!

Casino Night

Saturday, February 22nd | 6:00pm cocktail hour | \$55/ticket
Join us for our annual Casino Night! Cocktail hour will begin at 6:00pm, the event will begin at 7:00pm. Tickets include games and the buffet. Kid's Club hours will be extended to 9:30pm with fun and games, and reservations are **required**.

Brunch Buffet

Sunday, February 23rd | 11:00am-2:00pm
Join us for this month's Brunch Buffet!
Adults \$24.95++, Children 12 & Under \$12.95++



Member Appreciation Month!

Weekday Lunch Special

Tuesday-Saturday
11:30am - 3:00pm

Complimentary House Chips & French Onion Dip

Saturday Special

11:30am-Close

With the purchase of 2 entrées*
Your choice of one:

- Complimentary Bottle of House Wine
- 2 Domestic Draft Beers
- 2 Carbonated Beverages or Tea

Sunday Brunch Specials

11:00am-2:00pm

With the purchase of any entrée or buffet enjoy:
\$1.00 House Mimosas
OR

With the purchase of 2 entrées*
Your choice of one:

- Complimentary Bottle of House Wine
- 2 Domestic Draft Beers
- 2 Carbonated Beverages or Tea

Valentine's Day Specials

Friday, February 14th
11:30am-Close

With the purchase of any entrée* enjoy:
One Complimentary Glass of Chandon Rosé Sparkling Wine



Coming up at HHCC...

Outdoor Pickleball Begins
Saturday, March 1st

St. Patrick's Day Dinner
Saturday, March 15th

Birthday Day
Wednesday, March 26th

Sips & Stems with Gloriosa
Thursday, March 27th



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A Letter from the General Manager

As we step into 2025, our team is filled with excitement and optimism for what promises to be the best year yet at Hunting Hills Country Club. Our focus this year is simple but impactful: being member-focused in all that we do. With this in mind, we've implemented several exciting initiatives and improvements to enhance your experience.

This year, we're simplifying our social calendar to focus on delivering a smaller number of high quality social events each month. These featured events will provide opportunities to connect, relax, and celebrate with fellow members, creating an engaging social environment at the club. Be sure to mark your calendars for standout occasions like our annual Casino Night in February, Blues, Brews & BBQ Event in April, the grand reopening of the pool in May, and an Oyster Roast in October.

Last year we sent out a survey to our membership about our dining services and have worked to implement that feedback where possible. Some of the changes include revamping our wine menu to bring a more diverse offering and being more transparent with pricing on our alcohol offerings by creating a full alcohol menu for beer, liquor, and wine. We also took a comprehensive look at our alcohol pricing and lowered the prices overall while staying in line with our budgetary constraints. Our focus this year is to continue to increase the service quality, decrease service time in the restaurant and uphold our quality food standards.

Be on the lookout for a member survey email this month. This email will include multiple surveys tailored to each department of the club. We encourage you to complete the surveys relevant to you and the amenities you use frequently. You are welcome to complete as many or as few surveys as you wish. Our goal is to gather member feedback and implement improvements wherever possible.

To minimize clubhouse closures and boost revenue, we're expanding our catering services to include off-site events, bringing HHCC's exceptional food to new venues. This year, we'll reduce restaurant closures by offering dinner in the clubroom during private events and we will limit restaurant rentals. Our goal is to create a new revenue stream that enhances the club's offerings without disrupting member access.

I am proud to lead an experienced and committed team. As I mark my fifth year as General Manager, I want to highlight some of our staff members who celebrated significant milestones in 2024:

- John Barker - 39 years of service – Director of Racket Sports
- Karen Amos - 24 years of service – Finance Assistant
- Mike Janney - 15 years of service – Grounds Superintendent
- Nathan Orange - 14 years of service – Grounds
- Christine Potgieter - 6 years of service – Director of Finance
- Kyle Femrite - 5 years of service – Sous Chef
- Jaime Rodriguez - 5 years of service – Grounds

Our club is fortunate to have such dedicated, long-term employees, and we thank them for their continued contributions to making HHCC a special place.

One of the most exciting updates on the horizon is the renovation of our pool. This vital amenity is a cornerstone of our social membership and contributes significantly to the club's overall operations. Demolition is set to start in March and the total project will be completed by May for our season opening. We're committed to ensuring the refreshed pool area is ready for an successful 2025 season. Our Family Activities Director, Stephen Smigielski, has been instrumental in elevating staffing and safety protocols at the pool.

Growing our membership remains a top priority for 2025. Over the years, we've seen the majority of our new members join through referrals from our current membership. This year we will continue our "Refer a Friend" program. This initiative rewards you for helping us welcome new members to our community. Simply have your friend fill out the "referred by" section on the membership application and we will credit your account for the referral. The referral credit amount is based on the type of membership that they choose. Additionally, new for 2025, we are launching a new Corporate Membership program. It's a fantastic way for companies to give their employees and clients access to the club's amenities. They'll also enjoy perks like waived room rental fees, pool passes, and discounts on personal memberships for their team. If you know a business that would love these benefits, send them our way—we'd love to welcome them to the club!

Thank you all for being part of the HHCC family, your support and commitment make all of this possible.

Sarah Blanchard

General Manager, Hunting Hills Country Club



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Tips from Golf

The Mental Game: How to Stay Focused and Confident

Most golfers, when asked how to lower their scores, will answer with more distance off of the tee and straighter shots into the green. This may indeed be true, but one important aspect to help lower scores that is often overlooked is the mental game.

I have never played a sport as mental as the game of golf can be. For this reason, if you want an easy way to lower your scores, it is important to use your mind for good and not evil. The most important shot is the next shot. We all have those bad shots on the golf course that we wish we could have back. Unfortunately, those shots are in the past and dwelling on the double bogey that we made two holes ago only leads to a negative thought process and more than likely a poor upcoming shot. Stay in the present and put all of your focus into the shot you are about to hit; not the shot you just hit.

Another helpful tip is to tell yourself you can. Everything else being equal, if you are faced with a difficult shot and have a series of negative thoughts race across your head, you are not thinking about the correct things. Even when faced with a difficult shot, take your time, take a deep breath, remember to go through your pre-shot routine and tell yourself that you can!

A final thought for you to take to the golf course is that golf is not a game of perfection. Too often in golf, we have such high expectations for ourselves and we consider it a failure for not executing shots or for not playing perfectly. No one is perfect so set realistic goals for yourself. The best players in the world do not hit every fairway, hit every green in regulation, or make every putt so how can we expect ourselves to? Put a premium on keeping the ball in play and managing your miss opposed to trying to play perfect golf; often times proper course management can aid in this regard.

Jordan Ryan, PGA

Head Golf Professional
Hunting Hills Country Club



Summer Camp 2025!

We are excited to announce that we are once again offering Summer Camp programs to our members and their families!

Registration will open on February 7th

Member Rate: \$250 / 10% Early Bird Discount for families that enroll before March 28th: \$225

Guest Rate: \$275

- Session 1:** June 2nd-6th (Nature)
- Session 2:** June 9th-13th (Sports Camp #1)
- Session 3:** June 16th-20th (Culinary Camp #1)
- Session 4:** June 23rd-27th (Sports Camp #2)
- Session 5:** July 7th-11th (Halloween)
- Session 6:** July 14th-18th (Sports Camp #3)
- Session 7:** July 21st-25th (Art/STEM)
- Session 8:** July 28th-August 1st (Sports Camp #4)
- Session 9:** August 4th-8th (Disney Adventure)

FAQs

Q: What are the ages that can attend camp?

A: We can take ages 6-13

Q: How many weeks can I sign up for?

A: Campers can only attend a total of five weeks each. These do not have to be consecutive, and siblings do not need to attend at the same time.

Q: Can non-members attend?

A: Yes, but only as a guest of an attending member. With a maximum of one guest per child in attendance.

Q: When/Where is Pick up and Drop off?

A: Drop off is anytime between 7:30am-9:00am at the Clubroom. Pick up is anytime before 5:00pm (we will be at the pool from 1:00pm-4:45pm)

Q: What will my campers eat?

A: Our kitchen provides freshly prepared meals provided for lunch at no additional cost. We also provide a simple morning snack at no additional charge.

Q: Who is looking after my camper?

A: Your camper will be supervised by no less than two staff members per age group. All staff receive additional training prior to the summer season. Training topics include but are not limited to: Emergency policies and procedures, CPR & First Aid, Abuse prevention and awareness, Active Supervision, and much more.

Q: How can I register?

A: Registrations will be available at the front desk, on our website, or you can reach out to Kid's Club at kidsclub@huntinghillsc.com.

Reach out to Stephen Smigielski, Family Events Director, (kidsclub@huntinghillsc.com) for more information.



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Racket Sports News

Winter Classic Doubles Tournament Underway

Hunting Hills, you are invited to the Tennis Clubhouse and indoor facility this weekend and next as we host the 2025 Winter Classic. The Winter Classic has been a staple in the local tennis community since 1992, and has been hosted at Hunting Hills since 2010.

This year's event takes place over two weekends, and the draws are compiled of players from throughout the local area. The opening weekend features men's and women's doubles, and is followed up the next weekend with mixed doubles.

Saturday Night Prime Time Mixed Doubles Entertainment

Everyone is welcome to come socialize in The Clubhouse and watch the action courtside. February 8th, there will be finger foods and beverages available for purchase. Members and guests are invited to come out and enjoy a good time!

January 31st-February 2nd: Men's and Women's Doubles

February 9th-11th: Mixed Doubles

February 21st Winter Racket Sports Social

We'll follow up the Winter Classic tournament with a social on Friday the 21st. At 6:30pm we'll bump some music and play live ball doubles games on the two indoor courts. Everyone interested in playing or learning tennis is welcome to join. There will be a bar set up in the Tennis Clubhouse with drinks for purchase.

The event is free for members, and guests are welcome to join for a \$20 fee.

Remember, if you're going to play tennis with a drink in hand, it's important to eat first!

Recap: A Day of Tennis with Luke Jenson

A huge thank you to Luke Jenson, his team, and everyone that came out for his guest pro day at Hunting Hills. It was a fun day of tennis for adults and jr. players, tennis parents, and spectators. Luke brought the energy, encouragement, and excitement – and he left it all lingering on the court after he'd packed up his tennis bag and gone to the next stop on his current tour.

With the adults, he did an advanced doubles clinic focused on playing aggressive at the net and how to use anticipation. With the juniors, he focused on how to use a positive mindset to fuel the hard work it takes to become a competitive tennis player.

Shepherd Newcomb
Assistant Racket Sport Professional



Hunting Hills Country Club members with Luke Jenson.



February Family Takeout Meals

Week 1: Meatloaf & Mashed Potatoes

Week 2: Grilled Chicken Alfredo

Week 3: Fried Buttermilk Chicken

Week 4: Chicken Parmesan



Luke Jenson Day Recap



Hunting Hills Country Club Tennis Team with tennis hero, Luke Jenson.

SUPER BOWL TO-GO

Starters

20 servings Per platter

Hummus Platter...\$80

Served with Pita Chips, Sliced Cucumbers, Carrots &, Celery Sticks

Seasonal Fruit Platter...\$120

Sliced Seasonal Fruit & Berries served with Honey Yogurt Dip

Crudité Platter...\$105

Vegetable Sticks, Toasted Pita Chips, Crostini with Buttermilk Ranch Dressing, Caramelized Onion Dip, Creamy Hummus & Tapenade

Entrees

Sliders

Philly Cheesesteak...\$48 per dozen

Pulled Pork BBQ...\$36 per dozen

Grilled Chicken, Swiss Cheese & Bacon...\$48 per dozen

Hand-Rolled Meatballs

Oven-Baked Beef Meatballs served with a Traditional Italian Red Sauce

10 Servings...\$65 | 20 Servings...\$120

Wings or Boneless Wings

Buffalo, BBQ, 12 Pepper Dry Rub Blend, Southwestern Dry Rub, Garlic Parmesan & Asian Zing...\$20 per dozen

Pizza

Cheese \$12 Medium | \$14 Large

Pepperoni \$14 Medium | \$17 Large

Meat Lovers \$14 Medium | \$18 Large

Pepperoni, Sausage, Ham, Bacon, Ground Beef, Mozzarella & Red Sauce

BBQ Chicken \$14 Medium | \$18 Large

Chicken, Red Onions, BBQ Sauce & Mozzarella

Veggie Deluxe \$12 Medium | \$16 Large

Mushrooms, Peppers, Onions, Tomato, Black Olives, Mozzarella & Red Sauce

Please place orders by Saturday, February 8th at 1:00pm

Pickup on Sunday, February 9th from 11:00am-3:00pm

540-774-4435, Option 0

VALENTINE'S DAY MENU

YOUR CHOICE OF ONE HORS D'OEUVRE, ONE SALAD &
ONE DESSERT WITH ENTRÉE PURCHASE

HORS D'OEUVRES

Assorted Deviled Eggs

*toppings: salmon caviar, sautéed onions & bacon,
poached shrimp & chives*

Creamy Sherry Seafood Bisque

Grilled Citrus Shrimp Cocktail

SALADS

Strawberry & Feta Cheese Spinach Salad

Classic Caesar

Bibb Salad

with heirloom tomatoes, candied bacon & Brie

ENTRÉES

16oz. Cowboy Steak \$60

8oz. Center Cut Filet of Oscar \$60

with crabmeat & béarnaise sauce

Twin Main Lobster, Scallops & Shrimp \$60

with tarragon butter & a twice baked potato

Lobster, Scallops & Shrimp Porcini Mixed Mushroom Risotto \$60

Vegetarian Porcini Mixed Mushroom Risotto \$40

Chicken Francese \$40

VALENTINE'S DAY

MENU

DESSERTS

Three-Layer Red Velvet Cake

Bailey's Cognac Crème Brûlée

Assortment of Chocolate-Covered Long Stem Strawberries

Cotton Candy Cheesecake

FEATURED WINES

The Federalist Red Blend \$40

Meiomi Pinot Noir \$30

Bar Dog Pinot Grigio \$30

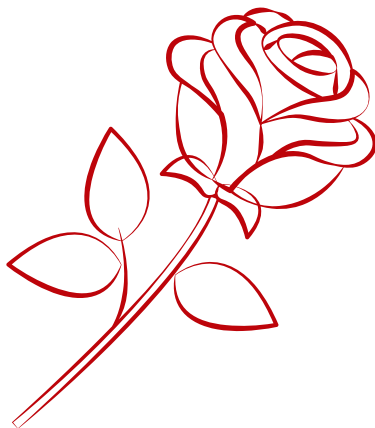
Chevalier Crémant de Bourgogne Champagne \$33

Snoqualmie Chardonnay \$24

Sycamore Lane White Zinfandel \$18

Scarpetta Prosecco \$35

Rosé All Day \$36



CASINO NIGHT

STARTERS

Seafood Cocktail Shooters: Shrimp & Crab in Spicy Tomato Sauce
Mini Caprese Skewers: Cherry Tomato, Mozzarella, Basil & Balsamic Drizzle
Assorted Flatbreads: Truffle Mushroom, Margherita & BBQ Chicken
Spinach and Artichoke Dip: Served with Sourdough Crostini

SALAD STATION

Caesar Salad: Crisp Romaine, Shaved Parmesan & Housemade Croutons
Mediterranean Salad: Mixed Greens, Feta, Kalamata Olives, Cucumber & Lemon-Oregano Vinaigrette
Quinoa Power Bowl: Roasted Vegetables, Baby Kale, Dried Cranberries & Citrus Dressing

CARVING STATION

Prime Rib: Herb-Crusted with Au Jus & Horseradish Cream
Honey-Glazed Ham: Served with Dijon Mustard & Pineapple Chutney

HOT ENTREES

Chicken Marsala: With Wild Mushrooms & Marsala Wine Sauce
Salmon en Croûte: Salmon Wrapped in Puff Pastry with Dill Cream Sauce
Vegetarian Lasagna: Layers of Zucchini, Eggplant, Ricotta & Spinach

SIDE DISHES

Garlic Mashed Potatoes: Topped with Chives & Butter
Roasted Seasonal Vegetables: Drizzled with Herb Olive Oil
Wild Rice Pilaf: With Dried Apricots & Toasted Almonds

INTERACTIVE STATIONS

Cherry Jubilee station
Mini French Pastry

DESSERT ACTION STATION

Crêpes Made to Order: With fillings like Nutella, Fresh Berries & Whipped Cream.