

MARCH NEWSLETT



Social Events

Outdoor Pickleball Begins

Saturday, March 1st Pickleball Season is here! Reach out to Shepherd Newcomb for more information on playing during the Pickleball Season.

Match & Mingle Friday, March 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.

St. Patrick's Day Dinner

Saturday, March 15th
Join us for an Irish themed St. Patrick's Day Dinner! The menu is attached at the end of the Newsletter.

Greenball Tournament

Saturday, March 15th | 12:00pm shotgun | \$25/person Start the Golf Season with the Greenball Tournament! For more information, reach out to Jordan Ryan. Registration deadline is March 9th.

St. Patrick's Day Tennis Social
Saturday, March 15th | 1:00pm-3:00pm | Free
Join us for the St. Patrick's Day Tennis Social with prizes, games and more! All families and skill levels are encouraged to stop by! For more information, reach out to Shepherd Newcomb.

WGA Kickoff Dinner

Thursday, March 20th | 6:00pm HHWGA welcomes you to their opening dinner and meeting. Come learn about WGA and meet current members! Contact Mary Eve Zangari at (570) 204-0975 to sign up for the dinner or to get more information.

Annual Shareholders Meeting

Thursday, March 20th | 6:00pm-8:00pm Thursday, March 20th | 6:00pm, and the Shareholders Meeting will begin at 7:00pm. All members are encouraged to

Roanoke Ballet Theatre Performance

Saturday, March 22nd | 5:00pm-6:00pm | Free The Roanoke Ballet Theatre will be performing a variety of fairy tale themed dances suitable for all ages.

Prime Rib & Seafood Night

Saturday, March 22nd

Prime Rib & Seafood Night is back! Be sure to make your reservations! The menu is attached at the end of the Newsletter.

Birthday Day!

Wednesday, March 26th Calling all March birthdays! Celebrate with us for lunch or dinner with a complimentary meal. Only available for dine-in.

Sips & Stems withe Gloriosa

Thursday, March 27th | 6:00pm-8:00pm | \$65/ticket Join us for this year's Sips & Stems with Gloriosa! Make your very own flower arrangement to take home and enjoy some delicious hors d'oeuvres with featured wines! Reservations are required, and space is limited!

Brunch Buffet

Sunday, March 30th | 11:00am-2:00pm Join us for this month's Brunch Buffet! Adults \$24.95++, Children 12 & Under \$12.95++



MARCH NEWSLETTER

A Letter from the General Manager

Dear Members,

As we transition into spring, I am pleased to share important updates and new opportunities at The Club. Our pool renovation remains on track for completion by May 1st, just in time for the summer season. For those who are new to The Club, or who missed the announcement, the pool renovation will include replacing the plaster liner, coping stones, perimeter tiling, and depth markers. Additionally, six sets of wall steps will be repaired, new tiling will be installed on the main pool steps, and the pool lighting will be upgraded to LED lights.

We are looking for members to join our Social Committee, which plays a key role in shaping The Club's social events and programming. This committee helps ensure that our dining experiences, special events, pool activities, and family programming align with the interests of our membership. If you're passionate about enhancing The Club's social atmosphere, I'd love to hear from you.

We are seeking members interested in serving on the Board of Directors for the upcoming year. If you would like to be considered, please complete the questionnaire we emailed in February. Your involvement is essential to the continued growth and success of our Club.

Additionally, you should have received our 2025 Annual Survey Email in February. If you haven't already, we encourage you to take a moment to complete the surveys that apply to the amenities you use. Your feedback is invaluable in shaping the future of The Club.

Our Annual Shareholders Meeting will be held on March 20th at 6:00pm. Light refreshments will be available from 6:00pm-7:00pm, and the meeting will begin promptly at 7:00pm. The restaurant will remain open for normal operating hours. We encourage all members to attend and participate in this important discussion.

We have an important staff update to share. John Barker, our Director of Tennis, will be retiring at the end of this month after an incredible 39 years of dedication to The Club and its members.

John's unwavering commitment, hard work, and passion have played a vital role in the success of our Tennis Program. While he is retiring from his full-time role, we are pleased that he plans to remain involved, helping out seasonally and assisting with the transition to a new Racquet Sports Professional.

Please join us in congratulating John on his well-earned retirement. If you see him this month, be sure to thank him for his years of service and dedication to our Club!

As always, my door is open—please reach out if you have any questions or would like to get involved in any of these opportunities. Looking forward to an exciting season ahead!

Sarah Blanchard

General Manager, Hunting Hills Country Club



Coming up at HHCC...

Blues, Brews & BBQ on the Patio Friday, April 11th

<u>Clay Courts Open for Season</u> Saturday, April 19th

> Easter Day Brunch Sunday, April 20th

<u>Birthday Day!</u> Wednesday, April 23rd



A Whimsical Performance by Roanoke Ballet Theatre

Saturday, March 22nd

Join us for a magical evening with Roanoke Ballet Theatre! Enjoy a captivating performance featuring a variety of fairy tale-themed dances, perfect for all ages. Don't miss this enchanting night of storytelling through dance at Hunting Hills Country Club!



MARCH NEWSLETTER



Golf News

Putt & Pour: Pre-Nine & Dine Golf Clinic

Hosted by - Brett Pennington

Elevate your Date Night on the Course! Join us for an exclusive couples golf clinic before your monthly Nine & Dine event. Designed for all skill levels, this fun and interactive session will help you sharpen your game while enjoying a relaxed and social atmosphere.

Clinic Details

When: Meet up 1 hour and 15 minutes before Nine & Dine starts

Where: Hunting Hills Country Club Putting Green

Who: Couples of all skill levels looking to improve their game together

Cost: \$20 per head - Limited spots are available!

What You'll Learn

- To recognize the high and low points of the green to improve your green-reading skills
- Putting drills that can improve your game during the clinic and outside of the clinic
- · What ball best fits your game
- Warm-up stretches for better performance
- Putting essentials for better scoring
- On-course strategy and teamwork tips fun couples' challenges & prizes

Why Join?

- Improve your game in a relaxed setting
- Strengthen your bond through golf
- Enjoy a seamless transition into the Nine & Dine experience

Reserve Your Spot Today! Reach out to Brett at bpennington@huntinghillscc.com

Make your next Nine & Dine outing even more memorable with Putt & Pour!



Summer Camp 2025!

Registration is now open!

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)



Annual Shareholders Meeting

Thursday, March 20th

Join us for our Annual Shareholders Meeting.
All members are encouraged to attend and participate in this important discussion. The evening will start with a cocktail hour at 6:00pm, followed by the meeting at 7:00pm.

Junior Golf Spotlight: Townse & Lee Phillips

We're excited to feature two outstanding young golfers in our Hunting Hills Junior Golf Spotlight—Townse and Lee!

These talented brothers are quickly making a name for themselves in the junior golf scene. You may have seen them practicing or competing on the course! Beyond their athletic abilities, they are known for their sportsmanship, kindness, and respect for the game. While they share a passion for golf, each brings their own unique strengths and personality to the sport.

If you see Townse or Lee around The Club, be sure to say hello and cheer them on as they continue their journey in golf!





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Racket Sports News

St. Patrick's Day Social - March 15th

Leprechauns are tricky. I can imagine that a leprechaun who played tennis would have a crafty game. They're not going to overpower you, given their size, but they're deceivingly fast. And they're annoyingly lucky with their four leaf clovers, and every net cord seems to go their way.

And of course the leprechaun has the touch. The magic touch. The drop shot.

You'll get the opportunity to learn from a leprechaun and use your magic touch to win prizes! Can you land your drop shot into a pot of gold?

Pickleball Opening Day - March 1st

Assuming the weather is nice, come out for pickleball opening day. We'll have bagels and coffee and get some pickling action underway for the season. If you're interested in pickleball, pro or novice, come on out! This is an opportunity for pickleballers to meet one another and coordinate about open play for this outdoor season.

Field Trip: Virginia Tech Vs. Cal Men's Tennis - March 23rd

On Sunday, March 23rd we're heading to Blacksburg for an afternoon of college tennis. Come watch some of the nations best collegiate athletes compete in a head to head duall match. College tennis is played in a dual match.

The first team to collect four points wins the dual match. Doubles play will start with the team winning two of the three matches taking a single point. All six singles matches will be a single point, with a maximum score of seven.

The match starts at 3:00pm on Sunday March 23rd. Jim Thompson, Head Coach of Virginia Tech Men's Tennis, has been kind enough to extend an opportunity for anyone interested to do a meet and greet with some of the team. This is an opportunity, especially for our juniors, to see what college tennis is like and to learn from their experience.

Shepherd Newcombo Assistant Racket Sport Professional





The 2025 Winter Classic Tennis Tournament



March Family Takeout Meals

Week 1: Meatloaf & Mashed Potaotes

Week 2: Grilled Chicken Alfredo

Week 3: Fried Buttermilk Chicken

Week 4: Chicken Parmesan



Casino Night Recap







HUNTING HILLS COUNTRY CLUB

GREENBALL



FOUR PERSON TEAMS: MODIFIED BEST TWO BALLS. MAKE YOUR OWN TEAMS OR SIGN UP INDIVIDUALLY AND WE WILL PAIR YOU! EVERY GROUP OF FOUR IS GIVEN ONE GREEN BALL TO START THE ROUND. THE GREEN BALL WILL ALTERNATE AMONGST THE PLAYERS ON EACH HOLE. THE TEAM SCORE ON EACH HOLE WILL BE THE BEST BALL OF THE PLAYER WITH THE GREEN BALL, AND THE NEXT BEST BALL

To sign up, contact: **JORDAN RYAN**



st. patrick's day dinner

appetizers

irish beer cheese nachos \$12

diced corned beef, beer cheese, tomato, jalapeño, red onion & cheddar cheese, over corn chips with beer mustard on side

pretzel bites \$10

with guinness beer cheese

guinness battered fried shrimp \$ 20

with tartar sauce & a lemon wedge

entrées

beer battered fish & chips \$15

with tartar sauce, lemon wedges & malt vinegar

corned beef & cabbage \$25

with beer mustard & boiled potato

corned beef reuben \$15

with your choice of one side

guinness marinated banger & mash \$20

with green peas $\operatorname{\mathscr{C}}$ gravy

irish beef stew \$22

with potato, carrots $\mathcal E$ green peas $\mathcal E$ your choice of a salad

dessert

irish coffee apple cake \$10

with vanilla ice cream

house sides & house salads are available for order

Sips & Stems

Imported & Domestic Cheese Platter \$15 with grilled pita bread local honey & apple slices

Italian Cured Meat Board \$20 with toast point, mixed olives & peppers

Spinach & Artichoke Dip \$13 with grilled pita bread

Tempura Fried Shrimp \$15 with a tangy pub sauce





PRIME RIB & SEAFOOD

COUNTRY CLUB

-Appetizers-

Shrimp Scampi - 12

tossed in a garlic parmesan sauce

Crab-Stuffed Mushroom - 16

Ahi Tuna Tataki - 16

rare tuna, crispy wonton chips & ginger-soy drizzle

One by Land, Two by Sea - 20

one large scallop, one large shrimp $\mathcal E$ one beef medallion

-Entrees-

Grilled Maine Lobster Tail & 3 oz Filet - 45

with your choice of two sides

Sautéed Shrimp & Chicken Breast - 26

with pepper, onion & spinach

Two-Step Red Snapper - 32

8 oz snapper blackened & fried with a citrus-butter wine sauce

Crab Stuffed Flounder - 30

topped with a garlic cream sauce & your choice of two sides

Seafood Pasta - 35

shrimp & scallops in a light cream sauce over cavatappi pasta with your choice of a side salad

Slow Roasted Prime Rib of Beef

with au jus and your choice of two sides 10 oz cut - 28

14 oz cut - 35

House Desserts

House Sides