

SUMMER 2018

THE OFFICIAL NEWS MAGAZINE OF SANTA ROSA GOLF & BEACH CLUB

LIFESTYLES

INSPIRED *Tradition*



8

A Taste
of Summer

9

A Game
Changer

18

Being
Social

CONTENTS

A Slice of 8 Summer



12 Summer Sipp'n



13 Honoring Those Who Serve

IN THIS EDITION

- 3 President's Letter
- 4 Meet The Board
- 5 General Manager's Letter
- 6 Staff Listing | Race Results
- 7 Private Events Update
- 8 Chef Gio's Kitchen
- 9 From The Lesson Tee
- 10 Golf Committee Update
- 11 Pool Committee Update
- 12 Food & Beverage Update
- 13 Flag Day Recap
- 14 New Members
- 15 Upcoming Golf Events
- 16 Upcoming Social Events
- 17 Tournament Results | Fantastic Shots
- 18-19 Social Lifestyles
- 20-23 Get Involved

6 Race

Results



PRESIDENT'S LETTER

Summer is here! We locals know this means it is hot and humid. Highway 30a is packed with tourists and Santa Rosa Golf & Beach Club is bustling! For many of you, it's time to head north to escape the heat and traffic. For others, summer is the time to visit family and friends while enjoying this paradise we call, "home".

By now, I hope all of you have seen and experienced the recent improvements at SRGBC. The long awaited, extensive renovations at The Vue are now complete. As requested by the majority of the members via surveys the entire area now focuses on our greatest asset – the best view on 30a! From virtually every angle you can dine or mingle comfortably while enjoying the beauty of the Gulf of Mexico. The interior is fresh, casual and more inviting than ever. Its' true inner beauty, however, lies in our wonderful members who invest so much into our Club and choose to make SRGBC come alive.

A warm, "thank you" to our entire staff as well as member volunteers who serve diligently on our committees for continually offering more activities for our membership to enjoy. I am particularly delighted to see the addition of all the activities for the children on the golf course, beach and pool.



A special thanks to Kelly, Carter and their staff for continuing to beautify our golf course and maintain the voted on best golf course in the area. As good as it is, the Board of Directors, along with the management team, are in the early planning stages of investigating significant improvements that will bring our course to the next level in years to come. We all look forward to sharing these plans with you all as we know more.

Your Club continues to do well financially thanks to the continued growth in our overall membership and the increased utilization of our facilities by the membership and their guests – so thanks to all of you! This financial stability has enabled all of the recent investments over the last couple of years on the golf course, at the Vue and at the pool. All of these investments have been funded from operations while continuing to reduce the debt of the Club which is now under \$400,000. Continuing this fiscal conservatism will enable

your Club to make investments for members to enjoy for many years to come.

Enjoy the summer with family, friends and fellow members!

Bob Baird

President
Santa Rosa Golf & Beach Club



2018-2019

BOARD OF DIRECTORS



BOB BAIRD

President

The board of directors' key purpose is to ensure the company's prosperity by collectively directing the company's affairs, while meeting the appropriate interests of its shareholders and stakeholders. In addition to business and financial issues, boards of directors must deal with challenges and issues relating to corporate governance, corporate social responsibility and corporate ethics.



JIM SHEPHERD

Vice President



STEVE TABOR

Treasurer &
Financial Chair



ROBERT REEDER

Secretary &
Membership Chair



**EDEN
COOPER-MILLSAP**

House & Social Chair



BILL WYROUGH

Policy Chair



DAVID KETTELL

Planning Chair



SAM DALTON

Green & Grounds Chair



MIKE BAGGETT

Golf Chair

GENERAL MANAGER'S LETTER

As everyone knows, summer is upon us and there isn't a better place to be than the club. First and foremost, I would like to thank everyone for their patience, understanding and excitement while Vue underwent extensive renovations and upgrades – it has been well worth the wait. The Vue has received a cosmetic makeover including a crisp new paint job and carpeting. The carpet mimics the Gulf water and helps guide the eye to our truly one-of-a-kind view. The use of carpet tiles allows us to replace specific areas of the carpet should something damage/stain it instead of replacing the entire carpet. All furniture and fixtures seen in the restaurant from the east terrace to west terrace are brand new. It is a marked improvement and gives us a more contemporary look when paired with the new light fixtures. We transferred the old setups from the terrace to the pool deck to allow for better views of the beach and Gulf. I hope you have had an opportunity to come out and enjoy all of the "newness" at Vue along with the great food and drinks.

Kelly and his staff continue to work tremendously on the golf course. He is currently working on an aggressive verti-cut program on the greens. This helps remove thatch buildup from the greens and aids in making the putting surface more level and consistent. The verti-cutting also helps control the contamination in the greens from the other grass types. Sod has been added to areas of the fairway where the common Bermuda grass did

not come back after the coolness of late winter. With summer temperatures and humidity in full swing, the new sod will be integrated into the rest of the fairways very quickly. Hole 12 has been transformed quite a bit in the last few months as well. A lot of unnecessary turf has been removed from the hole and new grass plants have been added. With the sand gaining more exposure to the sun, it will begin to bleach out and gain whiteness to continue the theme of the golf course. We will continue to push to keep improving the look and playability of the golf course.

The club focuses on making sure everyone who visits has an engaging and memorable experience. If there is anything I can do to assist in making your time with us more pleasurable, please reach out to me. Everyone is

looking forward to a fun and successful summer and I look forward to seeing you at the club.



Michael Bickett

General Manager
Santa Rosa Golf & Beach Club



facebook.com/santarosacub
&
facebook.com/vueon30a



@SRgolfclub
&
@vueon30a



instagram.com/santarosacub
&
instagram.com/vueon30a



Vue on 30a
BEACHFRONT DINING

STAFF LISTING

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THE SANTA ROSA RACE TEAM GOES THE DISTANCE

Our very own Santa Rosa Race Team has gone the ultimate distance. The club's running and walking group raised more than \$5,000 for the Annual Children's Volunteer Health Network SmileMile 5K held in Watercolor, Fla. on May 12.



"Santa Rosa Golf & Beach Club's members are devoted to increasing community outreach," said Michael Bickett general manager for Santa Rosa. "Among so many of the club's fitness and activity groups, the Santa Rosa Race Team has proven to be a wonderful outlet for this vision and we look forward to our club members continuing to support the South Walton area by engaging fitness and much more."

Through their participation and generous donations from team members and other Santa Rosa Golf & Beach Club members such as the Stein golf group, the Santa Rosa Race Team was able to raise more money than any other team with funds supporting the children's charity. For their achievements, the Santa Rosa Race Team was recognized by CVHN during the event – earning them an award and a beach-night bonfire. Elizabeth Schwarting, Santa Rosa Race Team's head coordinator says, "I am very proud to be part of such a wonderful and generous group of people who truly support each other and our local community."



The Santa Rosa Race Team enjoying their beach bonfire

PRIVATE EVENTS

July is here and so are the summer beach parties! The kickoff for the Santa Rosa Kids Summer Series occurred on June 4th at Vue on 30a's pool where the movie "Coco" played while parents relaxed and enjoyed the sunset with a cocktail in hand. Santa Rosa Golf & Beach Club has many more kid events on the schedule for the remainder of this summer. These events will include paddleboard lessons, dive in movie nights, sandcastle lessons and more. With space being limited, please remember to make a reservation and look out for dates and times.

The annual Flag Day event on June 14th was a success! We are proud to say that just over \$8000.00 was donated to Dogs on Deployment during the event. We would like to send our warmest appreciation to all of the generous members and vendors that contributed and donated to the event. The Annual Fourth of July event was from 12:00-3:00 PM at Vue on 30a and included a barbeque buffet and games for the entire family to enjoy. The Sassy Sisters will be launching the 2018 /2019 season with an event on September 11th at Vue on 30a. Please contact Bryanna

at 850.267.2229 ext. 7 if you are interested in becoming a Sassy Sister! The Endless Summer Nights party will return on September 21st and we would love to have you join in on the fun! Be sure to check your email each Wednesday for fast facts from the club with a list of upcoming social, private and golf events.



Interested in booking a private event or wedding? Members receive 20% off the food and beverage minimum and 50% off all room rental fees. What better way to celebrate summer with your own private party at Vue on 30a! All of the rooms include a spectacular view of the Gulf of Mexico, remarkable service and delicious menu selections. Let us take care of the details, while you relax and be a guest of your own event. Please contact me anytime to discuss more information on private events.

Soak in the sun, make a splash and enjoy the rest of the beautiful summertime!

Becca Lively
Private Events Director





CHEF GIO'S KITCHEN

A Taste Of Summer

Chef Gio Filippone

Executive Chef, Vue on 30a

Peach Napoleon

INGREDIENTS

CRUST:

3 sheets Fillo Dough
3 tbl Honey
1 shot Amoretto Liquor
¼ cup Sugar
¼ cup Almonds

FILLING:

1 can sliced Peaches
1 shot Amoretto Liquor
¼ cup Honey

DIRECTIONS

CRUST: Begin by warming honey and liquor together in microwave. Toast almonds in oven then grind in food processor with sugar. Begin with one sheet of fillo on dry surface. Brush with honey mixture and sprinkle with almonds. Top with next sheet of fillo and repeat with honey and almonds. Do the same with the last sheet. Cut the sheet of fillo into six squares and place on sheet pan. Bake them in the oven until golden brown.

FILLING: Warm Liquor and honey in microwave. Toss in bowl with peaches and let macerate for an hour. Warm the peaches in a pan when ready to serve.



Tarragon Stuffed Grouper

INGREDIENTS

8oz filet of Grouper
3 sprigs of fresh Tarragon
4 oz crushed Tomato
5oz of fresh Spinach
3oz of Pesto
4oz of cooked Orzo Pasta



DIRECTIONS

Begin by making 5 to 6 small slices in your grouper creating pockets in which to stuff with the tarragon. Stuff and season your fish then set aside. In a household blender combine the pesto and 2oz of spinach. Blend for a minute. Next heat two sauté pans over a medium heat. When up to temp add small amount of oil to each. Place your grouper into one pan to begin browning at the same time in the other pan sauté the remaining spinach with salt and pepper. When fish is golden brown on one side flip in pan and place in 350 degree oven to finish cooking. The spinach will cook in about 1 minute with a little stirring every few seconds. Remove it from pan when done and place pan back onto heat. Add a little more oil, tomato, and orzo pasta. Season and cook the pasta just till hot. Begin plate of the dish with a bed of spinach onto which the grouper rest. Place the orzo pasta along side the grouper then sauce the fish with the pesto. Garnish with lemon wedge and parsley.

Chicken Cordon Blue

INGREDIENTS

2 each chicken breast (7oz)
3 oz shredded Swiss cheese
3 oz sliced ham
1 whole egg
3 cups bread crumbs
2 cups milk
2 cups flour
Salt
Pepper

DIRECTIONS

Begin by pounding out your chicken in order to increase its size and create a uniform thickness. Salt and pepper the chicken. Place ham and cheese on chicken breast and roll chicken into a log shape. Set aside. Create a breading station by placing breadcrumbs, and flour into two separate bowls. In a third bowl whisk together the egg with the milk. Start breading the chicken in the following order. First flour, next milk, then bread crumbs. Place your breaded chicken onto a pan and cook in oven set at 350 degrees for 15 minutes. Chicken should be golden brown in color. Allow chicken to rest for 3 to 5 minutes before slicing. Plate your Chicken Cordon Blue with your choice of starch and fresh vegetables.



From the **Lesson Tee** by Carter Murchison SRGBC's Director of Golf

A GAME CHANGER: FANCY FOOTWORK

If you want to improve rhythm, balance and to become a more consistent player, work on improving the use of your feet.

Here's how –

The key to creating rhythm and balance is in the movement of and the finished position of your feet. In most cases, players should start with equal weight on both feet, creating increased pressure on the back foot during the backswing, ending with the majority of the weight on the front foot at the finish.

Notice the position of Sarah's feet – the right foot is up and turned, balancing on the toe of the shoe, while her left foot is flared to an open position. Both allow the body to rotate freely into impact and to a nice, full finish.

**Good footwork –
great form!**



GOLF COMMITTEE UPDATE

With the summer months upon us, we hope everyone is enjoying the beauty of our course and staying cool. We are pleased to report increased participation in our tournaments, First Tee Program, regular member play and we have received an overwhelming amount of support on many different levels.

We held our first Golf Committee Meeting with the new committee early this June where we announced new committee members: Mike Baggett-chairman, Ken Colbert, Charlie Hoffner & Cheryl Hoffman-LGA President. We would like to give a special thanks to David Kettell for leading the committee over the last two years and all past committee members who have assisted in making our golf operation one of the the best in the area. The committee will continue to improve all aspects of our golf operation and focus on enhancing overall experience for our members and guests.

As Cheryl Hoffman assumes the role of LGA President from Donna Pierson, who did a wonderful job in her role, LGA will be in good hands. There are many exciting upcoming events already in the works for the ladies this summer. Pertinent information regarding these events will be published soon.

As a reminder, to ensure proper regulation of handicaps, the committee requires proper and timely posting of all scores in the handicap computer regarding tournament and non-tournament rounds. Our golf staff is always available to assist in posting guidelines and procedures.

TOURNAMENT UPDATES:

Superintendents Revenge Tournament: July 28th MEMBERS ONLY.

- As a note for this tournament, Kelly Barker will have the flexibility to set the course up at his discretion – be prepared for some creativity, it will be diabolical.

Men's Open Club Championship: September 29th & 30th

The Men's Senior & Super Senior Championships: SPRING 2019.

Ladies Championship divisions: SPRING 2019.

Our committee continues to encourage member input and thoughts to assist in improving golf operation service to members and guests. Please submit any specific topics to a committee member for consideration and discussion at the next committee meeting.

To stay up to date with all of the happenings at the course, stay tuned into your weekly Fast Fact emails and the digital communication board at the club.

We wish everyone a wonderful summer and Happy Golfing!

Carter Murchison

Director of Golf
Santa Rosa Golf & Beach Club



DRESS CODE POLICY REMINDER:

Appropriate Attire Includes

For the men

- Golf Slacks
- Standard length golf shorts
- Collared or mock neck golf shirts
- Clothing approved by the PGA Tour

For the ladies

- Standard golf shirts, with or without collars, sleeve or sleeveless
- Standard golf shorts, skorts or skirts
- Clothing approved by the LPGA Tour

Inappropriate Attire Includes

- Jeans (Defined as: men's, ladies or children's pants made of denim of any color)
- Cut-offs (un-hemmed shorts)
- Gym shorts, short shorts, jogging shorts
- Tee shirts or jerseys • Bathing suits
- Tops designed to be worn as undergarments • Tank tops for men

We are a spikeless golf shoe facility. Golfers may wear either soft spiked golf shoes, flat soled sneakers/tennis shoes or any approved golf shoe wear supported by the major shoe companies.

POOL COMMITTEE UPDATE

Our pool is always the place to be at SRGBC and because of this, our Pool Committee stays hard at work to make sure our members and guests are having an experience deserving of our club.

Recently, there have been many wonderful upgrades to our area. With the help of club management and our supportive staff, we have been able to replace both entrance gates to ensure proper security, a double shower has been added with new pavers and drainage areas to compensate for water runoff, our beautiful terrace has gotten more beautiful with the addition of a newly painted ceiling, extra lighting fixtures and four wonderfully large marine grade fans, custom planters have been built and stained properly to compliment the flower decorum, our pool's restrooms have received classic wall décor and a paint job, there is now a bike rack for rider convenience stationed right outside the pool's gates, we new have an upgraded bar service area and perhaps most exciting of all is the addition of security lighting/camera that have been installed in both the pool and terrace area.

In addition to these wonderful renovations, I would like to take the time to give my warmest appreciations to Bo Bowman, our fabulous pool monitor for all he has done in support of our beach club and for his devotion to providing every pool guest with a fantastic experience. Bo has gone above and beyond for not only our pool, but the club as a whole.

The Pool Committee welcomes all additional ideas, questions or concerns at any time. Please reach out to Bo or myself to have these topics discussed at the next monthly meeting.

I look forward to a wonderful summer with you all.

Dianna Owings

Pool Committee Chair



SAY HELLO TO Summer

Summer is definitely upon us, family and friends are visiting and Vue on 30a is larger than life. To make sure you give your guests the best flavors of 30a, sample these party-style cocktails at your next get-together to keep everyone cooled down and ready to enjoy paradise.

We'll start off with a lifelong classic. Sweet and tart, this **Hard Lemonade Cocktail** is everything you could want in a drink. It's fun, has familiar and easy to find ingredients, and is easy to customize by making non-alcoholic if you'd prefer it that way!

In a small saucepan, combine granulated sugar and water and heat over MED heat. Heat until sugar dissolves into water and mixture is clear. Simmer 1-2 minutes, then remove from heat. Add lemon juice, mint leaves, and Bourbon, then let mixture cool. Pour mixture through a fine strainer into a large pitcher to remove solid particles and mint leaves. Add ginger ale and stir to combine. Add ice and lemon slices and serve cold.

To serve as pictured: Add a bit of water, lemon juice or light corn syrup to a shallow plate. To another shallow plate, add coarse white sugar. Dip the open end of glasses onto the liquid plate, then onto the sugar plate to create the sugar rim. Serve drink over ice cubes, garnish with a lemon slice and sprig of mint.



Hard Lemonade Cocktail

3/4 cup granulated sugar
3/4 cup water
1 1/2 cups fresh lemon juice (from approximately 6 lemons)
1/2 cup fresh mint leaves
1/2-2/3 cup Bourbon (depending on your tastes)
6 cups ginger ale
additional lemon slices (for garnish)



Next up, is a modern drink dubbed the **Tabernacle Crush**. This light and refreshing cocktail is as reminiscent of the American South as it is of the South of France.

In a tall glass, muddle the peach with the 6 basil leaves and the lemon juice. Add the gin, Lillet and simple syrup. Add ice cubes and top with club soda. Garnish with basil.

To top things off, many family visiting for the summer have their kiddos with them and they deserve to have some fun too. What better way to make them happy than with a **Virgin Pina Colada**. This drink is fun for the whole family and a photo with it will make a great addition to the family scrapbook.

Cut off top of pineapple and hollow it out. (You can use the pineapple you shell out for your drink – no need to discard.) Blend pineapple, coconut milk, lemon zest and honey till smooth. Add enough ice cubes to make the beverage to a consistency of your liking. Serve chilled.

These show-stopping drinks are sure you make you the talk of the town this summer. Now, you just need to make sure you make enough for everyone because seconds are a must.

Stewart Meecham

Food & Beverage Director,
Vue on 30a



Tabernacle Crush

1/2 large peach, sliced
6 small basil leaves, plus more for garnish
1/2 ounce fresh lemon juice
1 1/2 ounces gin
1 ounce Lillet
1/2 ounce simple syrup
Ice
Club soda



Virgin Pina Colada

Pineapple chunks - 2 cups, fresh
Coconut milk - 1 can (1 1/4 cups)
Lemon zest - 1 tsp, optional
Honey - 1-2 tbsp, optional
Ice cubes - 10-12

HONORING THOSE WHO SERVE

Santa Rosa Golf & Beach Club, named "Best Golf Course" by Visit South Walton voters, held a special week of festivities in honor of U.S. service men and women in celebration of Flag Day.

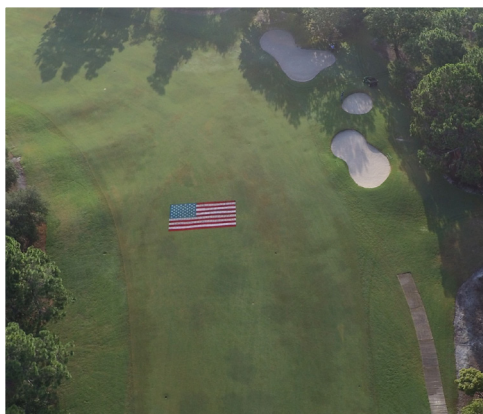
On Thursday, June 14 at Vue on 30a, a special recognition ceremony and fundraising event was held with 100% of proceeds from the live auction benefitting Dogs on Deployment, a national, not-for-profit organization which places pets in a happy home while their owners are deployed. This event alone raised over \$8,000! Beginning at 3:30 p.m. members, guests and the public were welcome to browse patriotic-inspired auction items and enjoy happy hour pricing at Vue on 30a. The program and live auction began at 5 p.m. Auction items included: a one week stay in a deluxe vacation home in Eagle Vail, CO, an American flag flown over the United States Capitol, spa packages, pet care bundles and much more.

The club also recognized its very own members who have served or continue to serve in the armed forces during the celebrations.

In addition, June 14 through 17, Santa Rosa Golf & Beach Club offered \$20 golf rounds for all retired, active and veteran military members at its award-winning golf course with waived cart and walking fees for all who are current or former military club members.

"Since our club was originally founded by military members, honoring our service men and women holds a special space for us," said Michael Bickett, General Manager of the club. "We are honored to recognize those deserving of acknowledgement as well as fundraise for a wonderful cause."

To kick off the week leading up to the event, the club revealed a 30-foot painted American flag on the approach of its 18 green in honor of U.S. service men and women.



PLEASE WELCOME OUR NEWEST MEMBERS



Doyal & Judy Akers



Todd & Elizabeth Drake



Robert & Anna Garrett



Dan & Kathy McMillan



Jimmy & Kristen Ross



Paul & Jane Jenkins



Amy Wahl



Megan & Matthew Titus



Paul & Kris Weatherby

*EQUITY MEMBERS NOT PICTURED:
Jesse & Nancy Vance*

*JUNIOR MEMBERS NOT PICTURED:
Sam and Morgan DeWeese
Kendall & Jim Hood*

*SOCIAL MEMBERS NOT PICTURED:
John & Sydney LaSarge
Angela & Jason Pannell
Stephanie & George Brannon*

UPCOMING

GOLF EVENTS

JULY

July 16 – Course Closed

July 28 – Superintendents Revenge Tournament

AUGUST

August 6-9 – Course Closed for Maintenance

SEPTEMBER

September 15-16 – Lite Scratch Tournament

September 20 – FSGA Tournament

September 22 – Sandcastle Charity Tournament, TBD

September 28 – Fore Her Golf Tournament

September 29-30 – Men's Club Championship, Open Division

MEN & WOMEN OPEN TEE TIMES NO TEE TIME NEEDED!

Join SRGBC's Open Member Play each week.
For more information, contact the golf shop at
850.267.2229.

TUESDAY

Ladies Golf 10 a.m.

Men's 9-Hole Golf 1 p.m.

FRIDAY

Men's Open Golf 10:40 a.m.

Men's 9-Hole Golf 1 p.m.

WEDNESDAY

Men's Open Golf 10:40 a.m.

SATURDAY

Men's Open Golf 7 a.m.

THURSDAY

Ladies Golf 9 a.m.

Ladies Golf 11 a.m.

SUNDAY

Couples Golf 12 p.m.

Couples 9-Hole Golf 2 p.m.



UPCOMING

SOCIAL EVENTS

JULY

- July 15 – Private Event, WW, 5:00-10:00 pm
- July 18 – Santa Rosa Kids Summer Series – Paddleboard Lessons
- July 26 – Santa Rosa Kids Summer Series – Beach Break
- July 26 – New Member Mixer
- July 27 – Private Event, Terrace, 6:30-11:00 pm
- July 28 – Private Event, Terrace, 6:30-11:00 pm

AUGUST

- August 1 – Book Club, West Wing, 3:00-5:00 pm
- August 6 – Santa Rosa Kids Summer Series – Dive In Movie Night
- August 10 – Santa Rosa Kids Summer Series – Sandcastle Lessons
- August 18 – Santa Rosa Kids Summer Series – Paddleboard Lessons
- August 25 – Santa Rosa Kids Summer Series – Beach Break

SEPTEMBER

- September 5 – Book Club, West Wing, 3:00-5:00 pm
- September 11 – Sassy Sisters Event, West Wing, 4:00-7:00 pm
- September 20 – Sassy Sister's "Let's Play Cards," West Wing, 1:00-4:00 pm
- September 21 – Endless Summer Nights Party, Full Club, Vue Closed
- September 25 – Sassy Sisters Seablaster Cruise, Tentative
- September 29 – Private Event, West Wing, 4:00-10:00 pm

For a detailed list of upcoming events, regularly scheduled events and event times visit SantaRosaClub.com



FANTASTIC SHOTS & ROUNDS



HOLE IN ONE

Stephen Vetter

Stephen Vetter
– from St. Lois MO
Hole in One

Charley Criswell
– Hole in One on #16

Lee Underwood
– Hole in One on #16

Bob Longmire
– shot his age, 66

Roy Messer
– first time breaking 80,
shot a 79

Tim Lamb
– beat his age shooting
a 74, he is 75

TOURNAMENT RESULTS



MEN'S MEMBER-GUEST CHAMPIONS

Joe Johnson & Mark Feltenstein



2018 AFFORDABLE HOME INSURANCE TOURNAMENT CHAMPIONS

Jeff Cooper, Charley Criswell,
Tommy Brantley & Carter Muchison



Men's Member-Guest, May 2nd-5th

Champions

Joe Johnson/Mark Feltenstein

Flight Winners

Chris Tallent/Josh Broadwayway
Dennis Gagnon Jr/Drew Armacost
Casey Joiner/Davin Joiner
Joe Capers/Kit Sause
Robert Cavallo/Dennis Farrell
Mike Baggett/Jeff Shaw
Charlie McQuagge/Jeff Berline
Jack Rehm/Don Smith
Rod Thatcher/Connor Fitzmorris



MEN'S MEMBER-GUEST

Overall & Flight Winners



Social Lifestyles

*David & Hadley Burba
at the Easter Egg Hunt*



*The Durr Family
at the Easter Egg Hunt*



Kelly Barker, Bryanna Muscella, Rebecca Lively and Chef Giovanni at the Perfect in South Walton Event where we won the diamond award for Best Golf Course and the platinum award for Best Fine Dining



Young members enjoying the summer's first Dive-In Movie Night

Members at the New Member Mixer!



*Donald & Janet Dempsey
at the New Member Mixer*



*Patty Reeder & Robert Rogers
at the New Member Mixer*

*Vue on 30a's Refresh Party on June 19
in Celebration of Renovations*





Aqua Fitness



A way of life.



Get Wet

SANTA ROSA RACE TEAM

ALL SKILL LEVELS WELCOME.
Tuesdays | 8:00am
Vue on 30a parking lot.



INSPIRED Tradition GO THE DISTANCE. SANTA ROSA GOLF & BEACH CLUB



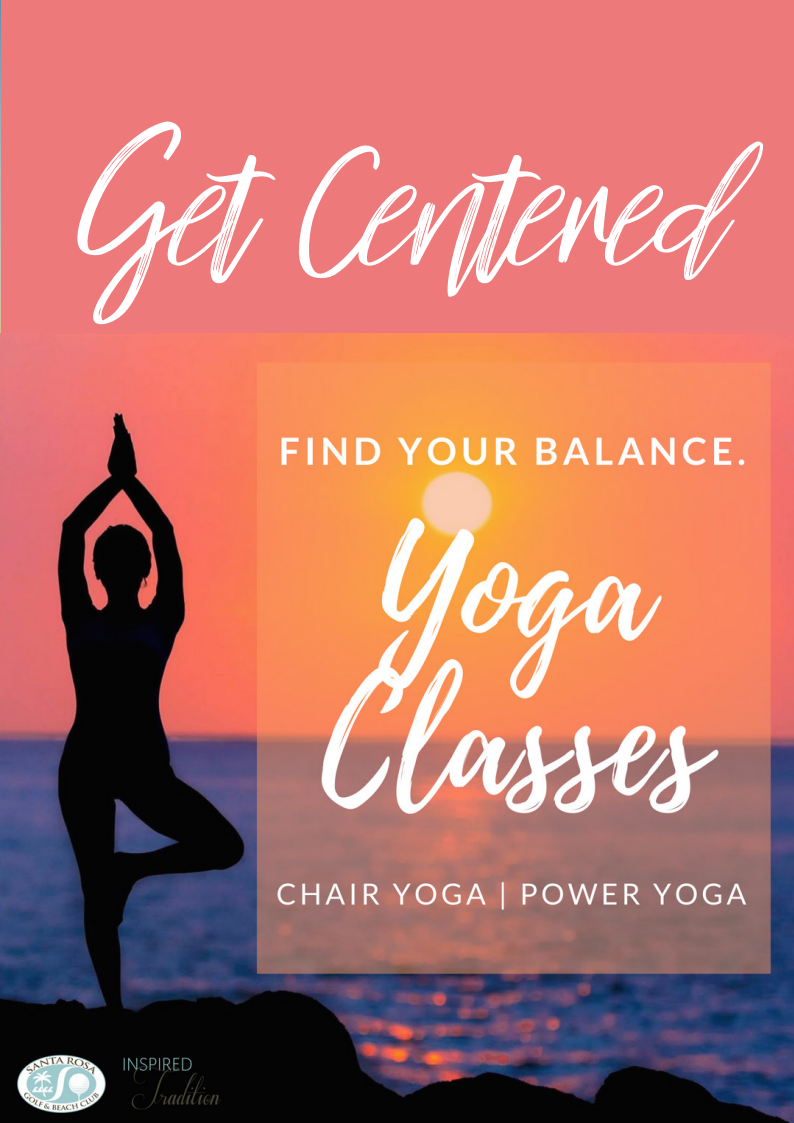
GET GOING



GET LOST
BOOK CLUB
MEETINGS



So many books, so little time.
- Frank Zappa



Get Centered

FIND YOUR BALANCE.

Yoga
Classes

CHAIR YOGA | POWER YOGA





9:00AM SHOTGUN

SUPERINTENDENT'S REVENGE

SATURDAY, JULY 28

ENTRY FEE

\$25 PER PLAYER

includes cart fee, prizes & lunch following play

ELIGIBILITY

Senior - Equity - Junior

FORMAT

4 player scramble - gross & net prizes

PLEASE SIGN UP AS A FOURSOME - teams may consist of all women, all men or a mix of both.

Course set up will be creative but diabolical. - Kelly Bakey & Staff

Private Events



**RECEIVE 50% OFF
ROOM RENTAL FEES**

CONTACT:

becca@santarosaclub.com or 850.267.1240 ext. 3



VUE ON 30A POOL
DECK

TWEEN NIGHT!

AUGUST 18, 2018
6:30PM - 8PM





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334 Golf Club Drive
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