

Salt Creek News Line

Salt Creek Golf Club

March, 2010

Did you Know.....

The grill room located in our clubhouse is open daily Monday through Friday during the off season for lunch from 11:00 a.m. to 2:30 p.m. Enjoy our fabulous lunch buffet featuring homemade soups, salads and many of your favorite entrees and beverage for \$7.75. For more information on our restaurant or banquets visit us on the web at www.saltcreekgolfclub.com or call us at 630-773-0184 ext. 19.

From the Desk of Anthony Perry, General Manager.....

The Management team is dedicated to make the Salt Creek Golf Club your Home Club in 2010; we offer the full gamut of a private club without the dues. Our facility offers panoramic views of the golf course that you can enjoy when stopping in for lunch or if you are having a private event; your guests will be impressed with your choice of openness our facility has to offer.

Salt Creek Golf Club is very excited to be hosting this years' "5th Annual Silent Auction & Hawaiian Luau" on Friday, April 30th from 4:30 p.m. to 8:30 p.m. Come and join this great event with your co-workers, friends and family (all participants must be 21 years of age to enter). Proceeds will benefit the combined scholarship programs and the food pantry from both the Bensenville/Wood Dale areas. A limited amount of tickets are available at the Salt Creek Golf Club for advanced purchased, so put on your best Hawaiian outfit and enjoy food, music, dancing and entertainment along with a cash bar.

Pro Shop.....

New resident ID's and card renewals for the upcoming 2010 season will go on sale April 1st. Stop in the Pro Shop to either purchase or renew your 2010 resident pass – a valid driver's license, State ID or tax bill can be used to verify residency within the Wood Dale Park District or City of Wood Dale.

Restaurant.....

Our scrumptious Friday Night Fish Fry is in full swing!! We offer a variety of entrees including homemade four cheese lasagna, sautéed mahi mahi & tilapia (a great alternative for those who are not into eating fried haddock or perch), ½ lb. angus pub burgers, chicken finger basket and others. FYI... All our fried items are fried in canola clear fry oil with zero trans fat & cholesterol. Our chef takes pride when serving one of our show stopper desserts "Deep Fried Ice Cream"; this is a must and large enough to be shared.

Friday Night Fish Fry
Fried Haddock ~ Ocean Perch ~ Combo
Includes: Soup & Salad Bar
Adults.....\$11.95
Seniors (60 yrs.).....\$10.95

Reservations are highly recommended by calling 630-773-0184 Ext. 4 or 10. The Fish Fry will be served through Friday April 2nd.



Join us on Wednesday, March 17th for our Irish Luncheon Buffet Special
“Corned Beef & Cabbage” with all the trimmings for the low price of \$7.75



Summer is right around the corner and it's never too early to start planning for an upcoming Graduation Party or any other special event. Contact Eleni in our banquet department for a consultation at 630-773-0184 ext. 19 or by email at www.ehasapis@saltcreekgolfclub.com

Birthdays.....

We would like to acknowledge the following employee birthday!

John Birkett Ranger 3/21

Many best wishes for a wonderful birthday & a great year!

From the Desk of Gary Hearn, Greens Superintendent.....

March is a very transitional month; we are hoping for warming temperatures to enable us to open the golf course. When the course does open the frost rule will be in effect. There are seven covered greens on the course and until warmer temperatures are consistent temporary pin placements in front of these greens will be used.

March & April Projects

- Clean up debris on the golf course
- Set up course with equipment/supplies
- Remove excess water from the course
- Remove green covers
- Trim ornamental grasses
- Mow greens & prep the course for the new season
- Install drainage under #9 Blue fairway
- Expand #9 White back tee
- Start on expansion of putting green -- New chipping area