



Douglas Golf & Country Club

December 2019

Sunday with Sunday	Dec 1
MGA Meeting	N/A
Home for the Holidays	Dec 8
Christmas	Dec 25
New Years Eve	Dec 31

Please join us in welcoming our newest members:

Chuck & Shanna Overstreet

News From The Proshop:

Check out all of the new arrivals! We now have Antiqua cool weather outerwear & ASICS golf shoes (both spikeless and spiked models)!

Golf News from Sid:

The holidays are here! Everyone please be careful in your travels to and from your destinations. The course is looking great & the greens are rolling great, so come out and enjoy some good golf. I have members telling me this is the best the course has ever looked so thank you for the compliments. We are in the process of edging our cart paths then we will begin working on # 11 walk ways to the white and blue tee boxes.

December Lunch Specials

December 4, 6, 11 & 13:

Teriyaki grilled chicken breast sandwich topped with a pineapple ring.

December 18, 20 & 27th:

Smoked sausage and pulled pork sandwich topped with bacon, bbq sauce and homemade coleslaw. \$12.00.

Dear Members:

Thank you for a successful and great year here at DGCC! We have multiple events already planned and the works for 2020. You can expect to see that calendar at the beginning of the year. Please don't hesitate to reach out with ideas, questions or concerns.

The Holidays are upon us and that means the club will be busy with parties and events. The staff here at DGCC wants to thank you for your support in hosting your parties here.

Merry Christmas & Happy New Year!

Ashleyn Adams

MARK YOUR CALENDARS NOW! The 2020 Iceburg has been set for January 25th and 26th. Call 912-384-4707 for more information and to sign up!

The Douglas Golf & Country Club will be closed Wednesday, December 25th, 2019 in celebration of Christmas. We hope everyone has a happy and safe holiday.

December Dinner Specials

December 6th: Jack Daniels Whiskey Glazed Ribeye served with garlic roasted potatoes and asparagus. This pairs wonderfully with our 14 Hands Cabernet Sauvignon wine. \$34.00

December 13th: Pan Seared Scallops Served over basmati rice and vegetable stir fry topped off with a spicy mango sauce with fresh cilantro. This pairs PERFECT with our Bella Sera Pinot Grigio. \$28.00

December 20th: Blackened and Herbal baked Chilean Sea Bass in a chorizo and muscle broth served over rice and topped with a homemade Pico to Gallo. This pairs wonderfully with our Bella Sera Pinot Grigio wine. \$32.00

December 27th: Pasta Night! Choose between homemade meatballs or bruschetta chicken served over spaghetti. Both come with garlic cheese toast and Italian salad. This meal goes perfect with our house red wine! \$27.00

Don't forget to like our Facebook page to keep up with events & specials. We also offer weekly email reminders. If you aren't receiving them call 912-384-4707 to sign up!