

You're Invited
to
"A Truly Southern Occasion"



2009 Men's Member-Guest

Friday, April 24th—Sunday, April 26th

Imagine How Beautiful Life Can Be!

Join Us for the 2009 Men's Member-Guest

Friday, April 24th—Sunday, April 26th

“A Truly Southern Occasion”

FORMAT: 45 Hole Match Play
(5) 9-Hole Matches Friday - Sunday
Teams are pre-flighted by adjusted handicap
Members receive 100% &
Guests receive 75% of handicap
ENTRY FEE: \$495.00 per team
ENTRY DEADLINE: APRIL 19th, 2009
CONTACT: 843-669-1838 or
rglover@countryclubsc.com



Schedule of Events

FRIDAY, APRIL 24th:

First 9-Hole Match ~ Shotgun Start at 2:00PM

“A Backyard BBQ- Come On Over Ya'll” 7:00PM

The Clubhouse Veranda

Attire: Country Club Casual

Dinner Buffet / Open Bar - Featuring Grey Goose Vodka

Whole Slow Cooked BBQ Pig

with Pineapple Bourbon Barbeque Sauce

Lowcountry Chicken Bog

Fried Catfish with Cajun Roumalaude

Tomato, Basil and Cucumber Salad

Butternut Squash Coleslaw

Blue Cheese and Bacon Potato Salad

Cracklin' Cornbread

Stewed Collard Greens

Peach Cobbler with Vanilla Bean Ice Cream

Featuring

GREY GOOSE
—VODKA—

SATURDAY, APRIL 25th:

Breakfast at Duffers Grill 7:30AM-9:00AM

Scrambled Eggs

Stone Ground Grits with Cheddar Cheese

Hickory Smoked Bacon, Toast with Whipped Butter

Freshly Squeezed Orange & Grapefruit Juices

Freshly Brewed Regular & Decaffeinated Coffee

Second 9-Hole Match ~ Shotgun Start at 9:00AM

Lunch at Duffers Grill 11:30-1:00PM

Char-grilled ½ Pound Burgers &

Hickory Smoked Sausage Dogs

Gourmet Accompaniments

Fried Herb Infused Butternut Squash Chips

with Parmigianino Reggiano

Sautéed Corn and Tomatoes

Gourmet Cookies

Third 9-Hole Match ~ Shotgun Start at 1:00PM

Gentleman's Afternoon on the Practice Tee

Light Hors D' Oeuvres and Grey Goose Cocktails

"A Southern Celebration" 7:30PM

Upstairs of the Clubhouse

Attire: Semi Formal

Live Entertainment / Heavy Hors D' Oeuvres / Open Bar

Carved Beef Tenderloin

with Horseradish Sour Cream Sauce

& Spiced Mayonnaise

Seafood Station

Chilled Shrimp & Oyster Shooters

with a Tangy Cocktail Sauce

Smashed Potato Martini Bar

Purple Peruvian Potatoes, Sweet Potatoes,

and Buttermilk Mashed Potatoes

with Smoked Bacon, Sautéed Mushrooms,

Cheddar Cheese, Chives, Sour Cream and Whipped Butter

Hors D' Oeuvres

Sesame Chicken with Peanut Dipping Sauce

Marinated and Grilled Vegetables, Spinach Phyllo Cups, Pimento Cheese

Rollups, Mini Beef Wellingtons

Aunt Bee's Dessert Shop

Assorted Southern Cakes & Pies

SUNDAY, APRIL 26th:

Breakfast at Duffers Grill 8:00AM-10:00AM
Scrambled Eggs with Cheddar Cheese
Homemade Biscuits with Whipped Butter
Country Sausage Links, Hash Brown Potatoes
Freshly Squeezed Orange and Grapefruit Juices
Freshly Brewed Regular and Decaffeinated Coffee

Fourth 9-Hole Match ~ Shotgun Start at 10:00AM

Lunch at Duffers 12 Noon - 1:30PM

Cajun Roast Beef, Oven Gold Turkey, Black Forest Ham
Freshly Baked Breads, Artisan Cheeses
Traditional Deli Accompaniments
Pasta Salad, Assortment of Fresh Fruit
and Banana Pudding

Fifth 9-Hole Match ~ Shotgun Start at 1:30PM

Sunday Sippin' - for the Ladies 2:30PM

CHAMPIONSHIP SHOOT-OUT

Awards Ceremony on the Veranda

Light Hors D' Oeuvres & Open Bar

“Truly Southern” Champions

Recent Member-Guest Champions

2008 Mark Gaynor & Grey Raines
2007 Jim Shaw & Brent Roof
2006 Andy Flynn & Mike Singletary
2005 Rob Berger & Mike Berger
2004 Tom Robertson & Englis Glover
2003 Branin Thorn & Eric Naud

