

# THE LOOP

ONTARIO GOLF CLUB  
& PUB ON THE GREEN  
OCTOBER 2023 EDITION



## OUR MISSION STATEMENT

Our mission is to deliver the highest level of leisure, recreation, and camaraderie by seamlessly blending the refined elegance of our golf course with the welcoming warmth of our pub restaurant, creating an exceptional destination where members and guests forge lasting memories amidst pristine fairways and exceptional dining experiences.



# ONTARIO GOLF CLUB

## WELCOME'S DIRECTOR OF INSTRUCTION

BILLY W. MANZENE

Born and raised in Syracuse, NY, Billy graduated from Liverpool High School in 1986 and Florida Southern College in 1991. Turning professional in 1992, Billy turned his passion for the game of golf into a profession and has been teaching ever since.

With over thirty (30) years of experience, Billy has worked domestically and internationally. This includes private clubs in eleven (11) states, as well as Mexico and the Caribbean. Throughout the years, he has trained with some of the best teachers in the world, including, but not limited to, Top 100 instructors Jim McLean, Todd Anderson, and Bob Toski.

Through his years of experience, Billy has learned “golf must be trained, not taught”. His system is designed around the principle that instruction needs to be “simple, accurate, and concise”. The system uses video analysis, drills and course assessments based on the individual to help them reach their goals.

*Billy offers individual, group and on course instruction.*

### Lesson Packages

One Hour (1) Lesson - \$100.00

Three (3) Hours - \$250.00

Six Hours (6) - \$500.00

Ten Hour (10) - \$800.00



# CLUB CHAMPIONSHIP RESULTS

<b>MEN'S REGULAR</b>	<b><u>TOTAL</u></b>		<b><u>PLACE</u></b>
	<b><u>GROSS</u></b>	<b><u>NET</u></b>	
Phillips, Tyler	147	153	1ST GROSS
Formicola, Tony	182	152	1ST NET
<b>MEN'S SENIOR</b>	<b><u>TOTAL</u></b>		<b><u>PLACE</u></b>
	<b><u>GROSS</u></b>	<b><u>NET</u></b>	
O'Dell, Norm	165	151	1ST GROSS
Stuart, James	178	152	1ST NET
<b>MEN'S SUPER SENIOR</b>	<b><u>TOTAL</u></b>		<b><u>PLACE</u></b>
	<b><u>GROSS</u></b>	<b><u>NET</u></b>	
Ryan, John	177	159	1ST GROSS
Mealey, Dan	178	164	T-1ST NET
Hall, Bill	194	164	T-1ST NET
<b>WOMEN'S REGULAR</b>	<b><u>TOTAL</u></b>		<b><u>PLACE</u></b>
	<b><u>GROSS</u></b>	<b><u>NET</u></b>	
Yeager, Upar	199	157	1ST GROSS
Emison, Kathy	201	159	1ST NET
<b>WOMEN'S SENIOR</b>	<b><u>TOTAL</u></b>		<b><u>PLACE</u></b>
	<b><u>GROSS</u></b>	<b><u>NET</u></b>	
White, Sharon	99	73	1ST GROSS
Ammerman, Tracy	103	79	1ST NET



# NOTES FROM THE SUPERINTENDENT

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First and foremost, what an amazing summer we have had at Ontario Golf Club. Although we had a wet summer, the course remained pleasantly firm, and we are truly grateful for everyone who came out and enjoyed a round of golf throughout the season.

Our focus this season was improving the overall playability and turf quality of the golf course. In doing so, we saw tremendous improvements in both our fairway and tee quality. Greens are the life of a course, and we are very proud of the vast improvement of our greens in under two (2) seasons. The greens will be a constant point of focus and will continue to improve year after year.

As stated above, the greens will be a constant point of focus and with that comes aerification. Aerification is a necessary part of the process to remove excess thatch and replace that thatch layer with sand. This helps to firm up the putting surface and allow for a faster and smoother roll, as well as cut down on the risk of developing disease.

Front 9 Aeration – Monday, October 16th

Back 9 Aeration – Tuesday, October 17th

As we transition into fall, we will have our normal fall focus of irrigation improvements, cleanup, limb, and tree removal. An exciting fall focus will be on bringing back some of the structure and beauty of our bunkers by transplanting sod on many of the backdrops where erosion and thistle had previously taken over.

Looking forward to a great fall,

Gaetan Foos, GCSAA

Superintendent



# DISCOVER WHAT'S NEW AT THE PUB ON THE GREEN!

At the Pub on the Green, we're committed to providing an exceptional dining experience for our valued customers. Our mission is simple: to exceed your expectations in every aspect, from mouthwatering cuisine and refreshing drinks to creating the perfect ambiance and offering top-notch live entertainment. This season, we're thrilled to share some exciting updates and offerings that will make your visits to our pub even more memorable.

## Happy Hour Extravaganza

Join us for an unforgettable Happy Hour experience! We've crafted a dedicated menu filled with tempting delights to elevate your evenings at the Pub on the Green. Sip on your favorite cocktails, enjoy delectable appetizers, and unwind in style.

**HAPPY HOUR MENU**  
MONDAY THROUGH FRIDAY 3PM-6PM  
& REVERSE HAPPY HOUR THURSDAY THROUGH SATURDAY 9PM-11PM

<b>Boneless Wings / \$9</b> Ten boneless wings tossed in your choice of sauce (mild, medium, hot, sweet & sour, Nashville hot, chipotle BBQ, Guinness BBQ, Spicy Asian, Garlic Parm). Served with celery & bleu cheese	<b>Bullseye Burger / \$15</b> 1/4 steakburger, pepperjack cheese, house bacon, onion rings, chipotle BBQ, over easy egg. Served on a kaiser roll with french fries.
<b>Vegetable Spring Rolls / \$10</b> Six veggie spring rolls served with sweet chili sauce	<b>Buffalo Chicken Quesadilla / \$17</b> Buffalo grilled chicken, Danish bleu cheese, shredded cheddar jack, onions, tomatoes, black olives. Served with sour cream & salsa.
<b>Pizza logs / \$11</b> Six pepperoni & cheese stuffed eggrolls served with marinara sauce	<b>Deep Fried oreos / \$10</b> 5 oreos wrapped in pastry, deep fried & dusted with sugar. Served with whipped cream and mint
<b>The Baby OGC / \$13</b> 1/4 steakburger, lettuce, tomato, onion, pickles, mayo, & ketchup. Served on a kaiser roll with fries. [Add cheese \$1]	

**BAR**  
\$5 Well Drink  
\$5 Glasses of House Wines  
\$1 Off All Call Drinks & Wines  
\$1 Off All Draft & Bottle Beer  
\*\*Excludes Specialty Drink Menu\*\*

**COMING SOON**  
Sunday Specials

**PUB On The Green**



## Autumn Cocktail Menu

As the leaves change colors, so does our drink selection! Our new Autumn Cocktail Menu is here, featuring seasonal favorites and innovative concoctions that will warm your heart. From Pumpkintini's to cozy salted caramel coffee, we've got your fall cravings covered.

## Weekly Specials

Experience culinary excellence with our weekly specials. Our talented chef has curated a rotating selection of dishes that highlight the best flavors of the season. From fresh seafood to savory steaks, there's always something extraordinary on our specials board.



## Catering with a Twist

Planning a special event? Look no further! The Pub on the Green now offers catering services. Our food truck is ready to bring the pub experience to your doorstep. Whether it's a corporate gathering or a private celebration, our team will ensure your event is a hit!



# Pizza



Our New Pizza Oven is Coming Soon

## Entertainment

Follow us on Pub on the Green Facebook page to see our upcoming music schedule



Stay connected with us on social media for the latest updates (like our Pub on the Green page), promotions, and exclusive events. Thank you for being a part of our Pub on the Green family. We look forward to creating wonderful memories together! For reservations and inquiries, please call 585-495-4653



# ILLUMINATING MOMENTS: FLAG DAY & HALLOWEEN GLOW GOLF



72 PLAYER  
LIMIT

9 HOLE  
ILLUMINATION

10.21.23  
8PM SHOTGUN

## GLOW GOLF EVENTS

- LIGHTED CARTS FOR YOUR SAFETY
- ILLUMINATED COURSE FROM TEE TO GREEN WITH LED GLOW BLASTERS

Contact Scott :  
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#GETLIT #GLOWPARTY #GLOWVIBE

**GLOW VIBE  
GOLF**

