

The Royal Fox Newsletter

Summer 2017



The season is moving right along and we are looking forward to the summer months at the club. As we gear up for the rest of the season we're excited to welcome Royal Fox's New Executive Chef, Mr. Doug D'Avico. Doug, a St. Charles resident, comes to us with over 20 years of experience in the culinary world, most recently as the Chef de Cuisine at the Union League Club in downtown Chicago. I would like to recognize and thank our Interim Chef, Rob Miller for his efforts and commitment to the dining operation. Rob will continue as the Sous Chef to assist in the day to day kitchen operations. Thank you Chef Rob!

Chef Doug will be starting in mid-July and we are looking forward to his leadership and menu creativity as we enhance the dining operation and your member experience with nightly dinner specials and more. All Members are invited to join us to welcome our new Chef at the post golf poolside mixer after the Member-Member Tournament on July 15th from 4-6pm. Please see Chef Doug's bio in this newsletter. Welcome to The Fox!

We continue the month with one of our marquee events, the Member-Member Tournament on July 14th & 15. This event is two days of golf with 3 fun formats. If you haven't signed up, get your team together. The following Friday, we host the Couples Nine & Dine Guest Night & Ribfest on July 21st. Members are encouraged to invite another guest couple for golf or dinner and live music after golf by Motown artist Ollie Bonds from 7-10:30. He's toured with many great Motown and Soul performers across the world performing music of Lou Rawls, Barry White, The Temptations and The Four Tops.

Our Social Committee has been planning several fun events for the rest of the year. Next month we feature Mentalist Denny Corby for the Summer Wine Mixer 8/18. Denny has appeared on America's Got Talent and has performed at many country clubs in the country. We're looking forward to having you here for a fun evening at the club. Reservations are required. Please see the club calendar for the upcoming events for the rest of the summer and fall season. You won't be disappointed with these opportunities to get out and take advantage of the club.

The Lower Level Renovation project is progressing nicely and we are getting close to a final layout to include a 19th Hole Lounge, updated locker rooms, fitness center and pro shop. Our Ownership and Capital Improvement Committee co-chairs, Carmen Dodaro and Bob Rasmussen, have been diligently working with the architects and various contractors on a wide range of projects. Thank you for your time and commitment to oversee the capital improvement projects at the club. We have included a complete list of projects in this newsletter and anticipate the release of a final plan for the Lower Level Renovation soon. Thank you for your patience as we work through the construction process.

I am also happy to report that we have received the entire grounds equipment fleet and Mike and the grounds crew have been putting it to good use. The course is in great shape and we are implementing regular topdressing and fertilizing, along with an organized maintenance schedule. We are continually planning improvements for the course and we appreciate the ability to provide excellent playing conditions for our events and daily play. Please see Mike's article for a detailed golf course update.

The golf events have been well-attended and Chris, BJ and staff have done a great job of promoting and organizing our spring events. The Royal Fox Ladies League Committee recently

organized their Member Guest Event with their unique Biker Babes theme. They battled some inclement weather and finished in the Saloon for a fun post golf gathering. Thank you to Jeff Schmidt bringing his Harley Davidson in to use for the day. Our Men's group also battled some rainy weather for the Steak & Whiskey Night but all ended well as we relocated into the clubhouse as the weather moved in. Thanks to all our staff and committees that help organize these events and to the members that participate. Please refer to the bulletin board outside the pro shop for updates regarding the golf operation for lessons, clinics and upcoming events.

The pool operation has been challenging this year and we have awaiting confirmation on the parts to get the heater repaired and operational. Due to the age of our system, parts are not readily available and have been backordered for a few weeks. We expect to have the parts installed and the heater working very soon. We appreciate your patience as we get the equipment operational and back in working order. To assist with several minor repairs both inside and outside of the clubhouse, we have hired a part-time maintenance worker. You will start to see Mr. Rene Garcia at the club in the early hours of the morning during the week. Mr. Garcia has two daughters that are also caddies at Aurora Country Club and an Evans Scholar. We look forward to the addition of Rene to the team at Royal Fox.

On behalf of the Board of Directors and management, we truly appreciate all the member support at the events and especially for the feedback regarding the recent announcement of the minimum spending requirement, which is effective July 1st. Our plans to enhance the dining operation includes the addition of a new chef, a new summer menu, a dining room manager and a family dining area in the lower level of the Monticello. We are installing new tile in the next few weeks and this area will be available mid-month for family dining with easy access to the pool and golf course patio areas. We encourage you to take advantage of this space and we are planning some other cosmetic improvements in this area including the addition of a few TV's and décor.

Many of you have asked about the transition of ownership and how it may affect the ability to utilize Royal Fox/The Grove & Royal Hawk. For this year, there will be no change to the reciprocal policy between the three clubs. As part of this policy, all charges must be paid with a credit card at the time of service when visiting a non-home club. If you have any questions about this policy, please contact the club office.

Please remember that member involvement is the lifeblood of our club and we need your support now more than ever to introduce new members to the club and help grow the Royal Fox family. If you introduce a prospective member to the club, we will be more than happy to credit your guest fees for that day. Please be sure to let staff know your guest is a prospective member in advance. If they are approved for membership, you'll receive an entire month of a dues credit on their 1-Year Anniversary.

As always, if you have any questions about the future of our club, please feel free to reach out to me anytime.

See you soon,
Brian Tulk, PGA • Royal Fox General Manager
btulk@royalfoxcc.com

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STAFF DIRECTORY

630.584.4000
MAIN LINE

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General Manager
ext. 210

Michael Siefken
Grounds
Superintendent
630 377-9491

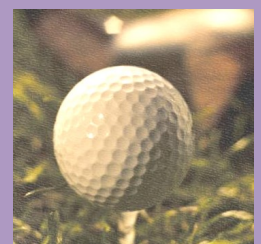
Chris Ettner
Head Golf Pro
630-584-4003

Amber Bauman
Member Services
Ext. 226

Jane Spair
Wedding & Banquets
630.584.4130

Doug D'Avico
Executive Chef
Ext. 216

Dining
Reservations
Saloon
Ext. 212





FAIRWAYS AND GREENS

Things are coming along on the golf course. The Grounds Staff has been making progress on the golf course improvement. Here is a detailed list of updates:

- We are continuing to remove dead trees throughout the course. There are some large trees beyond our ability to remove. The plan is to exploring professional services on tree removal in the fall.
- The ferns in the flowerbed at #14 ladies tee were removed. Annual flowers are being planted in their place.
- Staff is filling the stump holes during the rainy period. Seed and starter fertilizer is being applied.
- The shrubs around the clubhouse sea wall were in poor health. Staff removed and replaced with mulch.
- Several areas are being prepared for sod installation around the clubhouse (south side) and behind #16 green.
- Greens have been top dressed on June 27th and scheduled weekly going forward.
- All equipment is delivered.
- Staff is currently spraying broadleaf weeds on the course using hand sprayers. The powered sprayer will be in operation as soon as the course dries out enough.
- The fence on #12 was damaged by a vehicle at the corner of Dunham and Kirk road. This is a custom fence so it may take a few days to get the cost.
- Time is spent hand watering greens and tees in addition to our night watering. Low humidity and wind dries the sand greens out quickly.
- Cart paths are in need of more patching this week. #15, #6 turnaround near green etc.
- Our irrigation heads continue to need repairs daily. The heads stick on over night or they don't turn properly. Parts for the irrigation heads are no longer available and we are in need of some replacements.

Mike Siefken
Golf Course Superintendent
 msiefken@royalfoxcc.com

"Always make a total effort, even when the odds are against you."
 Arnold Palmer

UPCOMING GOLF EVENTS

Monticello Men's Member Member
 Friday, July 14 & Saturday, July 15
all day golf event

Couples Nine & Dine Guest Night
 Friday, July 21
4:30pm Shotgun

Couple's Club Championship
 Sunday, July 23

Ladies Vixen Chase
 Tuesday, August 1
 & Wednesday, August 2

Men's International Event
 Saturday, August 12

Men's Theme Night
 Thursday, August 17

Club Championship
 Saturday, August 19 &
 Sunday, August 20

Senior Club Championship
 Saturday, August 26 &
 Sunday, August 27

White Pants Open
 Sunday, September 3
1:00pm Shotgun

Please look for all the information for these upcoming events via your weekly email, and they will be posted on the board outside of the golf shop as well.

FROM THE GOLF SHOP

We have had a great start to the golf season here in 2017. The golf course is in great shape, and I would like to welcome everyone to come out and enjoy all that Royal Fox has to offer.

Men's Guest Day was an extraordinary event with 50 teams participating. After an exciting and somewhat rainy shootout, the team of Bob Rasmussen & Joe Perry prevailed over Chuck Mycoff & Greg Wheeler on the second hole of sudden death to take the victory. Please congratulate Bob when you see him around the club. Ladies Guest Day was also very well attended, our "Biker Babes" had a great day, with the team of Sonia Burgess, and her guest Gina Elias winning with a final score of 55. Thank you to all players for their participation, and congratulations to the winners.

A few upcoming events that we would like for you to get on the calendar are the following. We have a Couples 9 & Dine on July 9th, the Men's Monticello Member-Member will be contested on July 14th & 15th, and the Couples Club Championship is coming up on Sunday, July 23rd. We are also having another Men's "Theme Night" on the afternoon of July 20th up at The Grove. Qualifying for the Men's Club Championship has begun as well. Check out the scores on the board outside the golf shop, and see how your score ranks. Please contact the golf shop for more information on any and all events.

With the perfect weather we have been having, we have been seeing a lot more guest play. Please remind your guests of our dress code, no denim, shirts are to be tucked in at all times, and hats are to be worn facing forward. These rules apply to not just the golf course, but to the practice area as well. Your help with this matter is much appreciated. Thank you in advance for your continued support of the club in 2017, and I look forward to seeing everyone soon at the club.

Chris Ettner • PGA Head Golf Professional
 cettner@royalfoxcc.com • 630.584.4003

Royal Fox Mens Clinic

Open To Members and
Non Members



Mens Coaching Program

Come out to enjoy some fun with a group of guys to learn the basic skills to play your best golf in 2017. From Beginner to Intermediate skill levels, this program is fantastic for meeting fellow members and gaining confidence in your ability to perform on the course.

Class focus will be on skill building activities. Each class will begin with an intro of each session topic, followed by activity, then individual attention. Finally we will end each session with a game to put your learning to the test. Main objective is to have fun while improving your skills.

Classes on Tuesdays at 6-7:30 pm

Tuesday July 18th: Introduction, Putting and chipping techniques

July 25th: Pitching and Bunker play

Aug 1st: Develop full swing irons

Aug 8th: Develop full swing woods

Aug 15th: Playing the course

Aug 22nd: Play the course Scramble format

Cost: \$250

First 10 men to sign up

For info or to sign up contact BJ Paul
bjpaul@golfatroyal.com (630) 589-4863

"Bring a friend as guests are welcome"

Royal Fox Ladies Clinic

Open To Members and Non Members



Ladies Coaching Program

Come out to enjoy some fun with a group of ladies to learn the basic skills to play your best golf in 2017. From Beginner to Intermediate skill levels, this program is fantastic for meeting fellow lady members and gaining confidence in your ability to perform on the course.

Class focus will be on skill building activities. Each class will begin with an intro of each session topic, followed by activity, then individual attention. Finally we will end each session with a game to put your learning to the test. Main objective is to have fun while improving your skills.

Classes on Wednesdays at 6-7:30 pm

Wednesday July 19th: Introduction, Putting and chipping techniques

July 26th: Pitching and Bunker play

Aug 2nd: Develop full swing irons

Aug 9th: Develop full swing woods

Aug 16th: Playing the course, rules, etiquette

Aug 23rd: Play the course Scramble format

Cost: \$250

First 10 Ladies to sign up

For info or to sign up contact BJ Paul
bjpaul@golfatroyal.com (630) 589-4863

"Bring a friend as guests are welcome"

Golf Shop Hours

**Monday
Closed**

**Tuesday—Sunday
7:30am-8:00pm**

\$50 per couple
includes golf and cart



**Couples 9 & Dine
Guest Night**

Friday, July 21st

4:30pm 9 Hole Shotgun



**After Golf, Join us for
dinner and Live Entertainment**
ribfest dinner additional



GOLF CLINICS AND LESSONS

Sign up for the 6 week Men's or Ladies class beginning on the 18th and 19th of July. This is a great opportunity for the beginner to intermediate golfer wanting to gain a better understanding of all facets of the game. We will cover the basics of putting, chipping, pitching, full swing irons, full swing woods, and playing the course. Please call me if you have any questions. Private lessons are available as well.

BJ Paul • Golf Teaching Professional
bjpaul@golfatroyal.com • 630.589.4863

CAPITAL IMPROVEMENT UPDATES

If you have been at the club lately, you have witnessed several capital improvement projects taking place in the last several weeks. So far this year, a capital improvement investment of \$1,500,000 has already been committed. Our Capital Improvement Committee, led by Carmen Dodaro and Bob Rasmussen, coordinated these projects and we are pleased to update the membership on the current status and timeline for completion. The following items have been completed, or currently in progress:

Roof replacement has begun. The standing seam roof will be replaced with a slate look asphalt shingle. The roof drainage system will be replaced. The cornice work will be repaired/replaced as required. The brick piers on the roof have been removed. The cost of this project is \$561,600.

Several projects on the golf course and clubhouse have been completed for a cost of \$175,000. Golf course conditions are paramount at Royal Fox. To achieve the desired conditions, the board has spared no expense to provide the needed resources. The Grounds Fleet has been replaced with brand new Toro equipment including 2 Aerators, 2 Rough Mowers, Fairway Mower, 2 Triplex Greens Mowers, Bunker Rake, Bank Mower and 3 Utility Vehicles for a cost of \$435,000.

As we enter the peak summer season and member activity increases, expect to see more projects in process. There are additional projects being considered including the renovation of the lower level of the clubhouse and outdoor pool facility. An architect has been retained and we will be providing more information regarding these projects as the plans are finalized and funding is committed. The kitchen requires a refrigeration upgrade along with new equipment to increase the banquet productivity while being able to serve the dining needs of the membership.

Our management team is continuing to evaluate the club's amenities and identify long-range planning needs to enhance the membership experience. We feel these efforts will help to retain our current membership base and attract new members to what is expected to be one of the finest private country clubs in Chicagoland. On behalf of the Board of Directors, we appreciate your patience as the work continues throughout the summer. We hope you welcome these changes and continue to support club operations as we improve the infrastructure at the club.

Minimum Spending Policy

Effective July 1, 2017, there will be a **Quarterly Minimum Spending** requirement of \$400 for every **Three** month period. The minimum spending charges are for daily menu service in the clubhouse and cabana for food only. Beverages, tax and gratuity are not included. After receiving feedback from the membership the board has decided to allow carryout orders on food only to apply towards the minimum spending.

There are **No Balance Carriers** from previous spending periods and balances cannot be transferred to another account. Minimum spending does not apply to select club events or private parties. You will be notified at the time of event registration if the minimum does not apply.

For 2017, minimum spending will be billed on the last day of September and December. Any member not spending \$400 every three months will be charged the difference. There will not be a minimum spending requirement for the first quarter of 2018. (January 2018 through March 2018)

Please Welcome the New Executive Chef at Royal Fox CC: *Doug D'Avico*



With more than two decades of experience Doug D'Avico has worked in the Chicagoland as executive chef at Trattoria No. 10, Volare Restaurant and the Art Institute of Chicago.

D'Avico first earned his culinary stripes at the Culinary Institute of America in Hyde Park, New York. While honing his training skills, Doug worked for Restaurant Associates in the New York area before moving to Miami, FL to work at the Pavilion Grill at Hotel Intercontinental. He then moved to Honolulu, Hawaii where he worked at Bagwell's 2424 at the Hyatt Regency Waikiki.

Eventually, D'Avico moved from the warm weather to Chicago where he first began as sous chef at Trattoria No. 10 in 1988. D'Avico was quickly promoted to executive chef where he earned a three-star rating from The Chicago Tribune. He left after a few years to pursue other opportunities—including Empress Casino in Joliet IL and Arlington International Race Course in Arlington Heights, IL—before returning to Trattoria No. 10.

D'Avico was most recently part of the culinary team at the Union League Club of Chicago before accepting the Executive Chef position at Royal Fox. He and his wife Lynn reside in St. Charles.

“My goal is to use my experience to help bring a fresh look to Royal Fox.”

-Chef Doug D'Avico

Italian 'BBQ' Veal Brisket by Chef Doug D'Avico

Ingredients for Barbecue Marinade

- **2 cups** Fresh orange juice
- **1/2 cup** White balsamic vinegar
- **1/4 cup** Honey
- **1/4 cup** Molasses
- **1/4 cup** Brown sugar
- **3** Shallots, peeled and sliced
- **2** Garlic cloves, peeled and smashed
- **1 tbsp** Anise seeds
- **1 tbsp** Fennel seeds
- **1 tbsp** Cumin seeds
- **1 tbsp** Caraway seeds
- **1 tbsp** Mustard seeds

This is enough marinade for a 4–6 pound brisket

Directions

To make the marinade toast all the seeds in a pan till fragrant, remove from heat and let cool. Grind the seeds in a spice grinder till they are a rough powder. Take remaining ingredients and mix all together in bowl. Take your brisket and add to the marinade. Make sure the container is just large enough to keep the brisket submerged. Wrap and store overnight in the fridge.

To cook, preheat the oven or grill (using indirect heat) to 225 and cook for 3 1/2 to 4 hours.

When time is up, remove from heat and let stand on a rack loosely covered with foil for 20 minutes then serve.

Royal Fox Country Club
presents
Christmas in July

Be part of the latest trend and book in July.
Right now is the perfect time to book your Christmas Party.
The dates go fast so if you are interested in a special date please don't wait. Our chef is creating a special menu that is sure to please your guests. As always we can customize a menu to fit your personalized taste. We would be glad to help you with entertainment, decorations and transportation.
Members that book early with a dinner party of 50 or more will receive a free appetizer.

To book your party contact Jane Spair
jspair@royalfoxcc.com
or call 630.584-4130



Royal Fox Wedding Expo



Attention all Bride, Grooms and their families,
be on the lookout for more details coming regarding our *Wedding Expo* being held at the Royal Fox on October 22nd. You will be able to learn about and visit with an array of vendors to help make your dream wedding come true all in one location. We would like to help those of you with an event business by either meeting with future clients at the expo or providing handouts. Raffle prizes will be provided through vendors. You must be present to win.
Please contact Jane for any additional questions or information.



4405 Royal & Ancient Drive, Saint Charles, IL 60174 • 630-584-4035 • royalfoxcc.com



WEDDINGS AND SPECIAL EVENTS

The wedding season has begun. Love is in the air. We have many prime wedding dates still available in 2018. If you are looking for a wedding venue or know someone who is, why not celebrate the special day here at the club. We also host a variety of showers, business meetings, charity events, graduation parties, holiday events and pool parties. What ever the occasion we can help plan and execute the perfect event. We have an assortment of menus that cater to our memberships needs. The chefs can also customize a menu to fit your event or theme. Contact me to let me know how to assist in your party needs.

Jane Spair • Weddings & Banquet Sales
jspair@royalfoxcc.com • 630. 584.4030

 **SAVE THE DATES** 

Friday, July 14
Monticello Member Event

Saturday, May 15
Monticello Member Event
& Member Social Hour

Friday, July 21
RibFest and Motown night

Friday, July 28
Dive In Movie *Finding Dory*

Friday, August 4
Glow Night and Couples Golf

Friday, August 18
Summer Wine Mixer with Denny Corby

Saturday, August 26
Tailgating Party and Chili Cook off

**Did
you
know?**
**The Royal Fox
serves Breakfast
Saturday
and Sunday
Mornings
from
7am-12pm**

**Royal Fox
Breakfast Menu**
*available on Saturday's and Sunday's
from 7:00-12:00pm*

Custom Made Omelet \$9
*Made to order with Ham, Bacon, Onion, Cheese
Mushrooms, Peppers, Spinach, or Tomatoes
accompanied by breakfast potatoes or fresh fruit*

Biscuits and Gravy \$7
Served with Fresh Fruit

First Tee \$10
*2 eggs, bacon or sausage, toast,
and breakfast potatoes*

Salmon and Bagels \$12
Smoked Salmon, cream cheese, and mini bagels

Early Birdie \$6
*English muffin breakfast sandwich
with choice of fried or scrambled eggs,
bacon or sausage, and cheddar cheese.
accompanied by roasted breakfast potatoes*

Cup of Fresh Fruit \$3
*Yogurt, Berry,
and Granola Parfait \$4*

July 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 Dining Room 11a-9p Wedding
2 Couples Mixer Pool Party 11a-7p	3 Dining Room 11a-7p	4 BBQ by the Patio 11a-6p	5 Dining Room 11a-9p Pasta Night	6 Dining Room 11a-9p	7 Dining Room 11a-9p	8 Dining Room 11a-3p Wedding
9 Dining Room 11a-8p	10 Dining Room Closed	11 Dining Room 11a-9p	12 Dining Room 11a-9p Pasta Night	13 Dining Room 11a-9p	14 Monticello Golf Event Dining Room 11a-9p	15 Monticello Golf Event Dining Room 11a-9p
16 Dining Room 11a-8p	17 Dining Room Closed	18 Dining Room 11a-9p Ladies Day	19 Dining Room 11a-9p Pasta Night	20 Dining Room 11a-9p	21 9 & Dine Dining Room 11a-9p RibFest & Motown	22 Dining Room 11a-9p Wedding
23 Dining Room 11a-8p	24 Dining Room Closed	25 Dining Room 11a-8p	26 Dining Room 11a-9p Pasta Night	27 Private Event Dining Room 11a-9p	29 Dining Room 11a-9p Dive in Movie	29 Dining Room 11a-9p Wedding
30 Dining Room 11a-8p	31					

August 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Dining Room 11a-9p Ladies Vixen	2 Pasta Night Dining Room 11a-9p Ladies Vixen	3 Dining Room 11a-9p	4 Dining Room 11a-9p	5 Dining Room 11a-9p Wedding
6 Dining Room 11a-8p	7 Dining Room Closed	8 Dining Room 11a-9p Ladies Day	9 Dining Room 11a-9p Pasta Night	10 Dining Room 11a-9p	11 Dining Room 11a-9p Glow Night	12 Dining Room 11a-9p Wedding
13 Dining Room 11a-8p	14 Dining Room Closed	15 Dining Room 11a-9p Ladies Day	16 Dining Room 11a-9p Pasta Night	17 Dining Room 11a-9p	18 Dining Room 11a-9p Summer Wine Mixer with Denny Corby	19 Dining Room 11a-9p Wedding
20 Dining Room 11a-8p	21 Dining Room Closed	22 Dining Room 11a-9p Ladies Day	23 Dining Room 11a-9p Pasta Night	24 Dining Room 11a-9p	25 Dining Room 11a-9p	26 Tailgating Party & Chili Cook Off Dining Room 11a-9p
27 Dining Room 11a-8p	28 Dining Room Closed	29 Dining Room 11a-9p Ladies Day	30 Dining Room 11a-9p Pasta Night	31 Dining Room 11a-9p		

*Motown Night
and*

RIBFEST



at the Royal Fox

ribfest dining begins at 5:30pm



Come Hungry and ready to party at the Royal Fox .
An outstanding Rib buffet featuring BBQ chicken,
mac and cheese, baked potato bar, watermelon
salad, collared greens, sweet corn on the cob,
baked beans, peach cobbler and of course an
assortment of Ribs and BBQ sauces.

Gather a group of friends and reserve your table today.

Live Motown Music

from 7pm-10:30pm

Ollie Bolds

with Michael Dee



Yep! That Ollie Bolds!!

Former lead singer from The Moods

You know Ollie Bolds as the lead singer for The Moods. He has also toured with many great Motown and Soul performers across the world. Ollie has recently completed an extended performance series at the famed Dick Clark Theater in Branson, Missouri. Ollie's rich baritone voice is perfect for the Lou Rawls, Barry White and Motown music of the Temptations, Four Tops and even Little Anthony! He is a great performer who always gets the crowd involved!

**This event will take place outdoors weather permitting
9 & Dine Guest Night at 4:30pm~ Join us after for the fun**

Wine Pairing Dinner



Thursday, July 27th

at the Royal Fox Country Club

Cocktails at 6pm

Dinner and Wine Presentation begins at 6:30pm

Jules Martin from Aquitaine Wine Company
in Bordeaux France cordially invites you to an exclusive
wine pairing dinner featuring Bordeaux Wines.

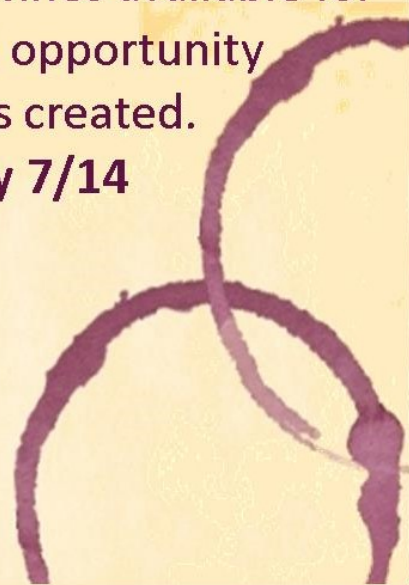
Our new chef Doug D' Avico has prepared a fabulous five
course menu that enhances the exquisite wines available for
sampling. This evening is an excellent opportunity
to experience what Chef Doug has created.

Space is limited **Please RSVP by 7/14**

\$120 per person

Heritage

WINE CELLARS LTD.





Enjoy a Unique

evening at the Royal Fox
complete with samplings
of summer wines, and
dinner and be amazed
by Mentalist
Denny Corby.

\$75 per person

*includes cocktail hour, wine
tasting, dinner and show
tax and service charge additional*

Summer Wine Mixer

Friday, August 18
with Mentalist Denny Corby



space is limited, make your reservations today