

Lancaster Country Club



December 2015

December Hours of Operation:

Business Office Hours:

Monday - Friday 8:00 am - 4:30 pm

Golf Shop & Halfway House closed for the season

Grillroom Hours:

MONDAY & TUESDAY Club Closed
 WEDS. - THURS 11:00 am - 8:00 pm, Lunch & Dinner
 FRIDAY: 11:00 am - 9:00 pm, Lunch & Dinner
 SATURDAYS: 9:00 am - 9:00 pm, Breakfast, Lunch & Dinner
 SUNDAYS: 9:00 am - 8:00 pm, Breakfast, Lunch & Dinner

January Hours of Operation

Business Office Hours: Monday - Friday 8:00 am - 4:30 pm

Clubhouse Closed

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**OUR GIFT
 TO YOU:
 DESSERT
 FOR TWO!**

ON SATURDAY, DECEMBER 26TH ORDER ANY TWO (2) ENTREES FROM THE DINNER MENU AND RECEIVE FREE DESSERT FOR TWO!

BANANAS FOSTER SERVED TABLESIDE!

5:00 - 9:00 pm Dine-In Only

Reservations required: 684-3700 extension 10

Staff and Phone Extensions

Club House	(716) 684 - 3700	
Director of Catering	Lisa Alessi	ext. 13
Office Manager	Lisa Buseck	ext. 12
General Manager	Mark Maier	ext. 11
Office & Reservations	Judy Jacobi	ext. 10
Main Bar	Paul Adamczak	ext. 28
F & B Director	Edward O'Donnell	ext. 21
Executive Chef	Richard Obarka	ext. 29
Grounds Super	Gary Powers	684-3725
Pro Shop / Tee Times	(716) 683-1854	ext. 22
Head Golf Professional	Mike Dziabo	ext. 35
Asst. Golf Professional	Brad Hill	

2015 MEMBERS OF THE MONTH

APRIL MAY JUNE JULY AUGUST SEPTEMBER OCTOBER NOVEMBER



Don Tomasulo Kathy Jerzewski Mary & Tony Nosek Tom Faso, Jr. Tim Grady Al Thiemke John & Sarah Daughton Sally & Clayt Ertel

Manager's Notes by *Mark Maier*

The holiday season begins appropriately with Thanksgiving and ends with ringing in a new year. We have had much to be thankful for in 2015. In this newsletter, we again recognize our 2015 Members of the Month for their contributions, positive energy, and ambassadorship to LCC. Thank you to each of you.

Thank you also to our wonderful, dedicated staff, especially those who have been recognized by their managers through our Employee of the Month program. Thank you to our members for their great response and generous contributions to our staff holiday gift., and for the time you take to validate the important work our staff does.

Another great way to show your appreciation is to come out to the member holiday party on December 19th to honor those who have served your club as officers and board members. These members have dedicated their personal time to help LCC achieve its goals and successes.

We will also have our Member Rewards drawing that evening to recognize all those who support and attend the many events at LCC, and lastly, we will conduct the Loyalty Lottery drawing in recognition of all of those members who referred and participated in our membership program.

But perhaps most importantly of all, thank you for being a member of Lancaster Country Club...for bringing your guests and family, your membership referrals, for your support and for being an integral part of our continued success.

Many hours have already been spent preparing for an even better new year at LCC! From planning the calendar of events to finding more and better ways to make your private club experience the best it can be, while also making it an attractive membership choice for your friends and associates - our Board of Directors and management team are dedicated to these goals and look forward to serving you in 2016.

Happy holidays and safe travel to all!

President's Message by *Joseph Zdarsky*

Dear Members,

As I write this message Buffalo is about to set a record for the latest snowfall on record, and we are enjoying the longest golf season I can remember. I played on the Wednesday before Thanksgiving and the conditions were great – the ground was generally firm and the course was groomed close to mid-season form. The course has been winterized and when the snow inevitably does arrive, we will be ready. Some of the new tee boxes have been sodded and we have a nice head start for the spring. This is a fine contrast to last year when we were under seven feet of snow at Thanksgiving. Let's hope that we will have an early start in the spring and little winter damage.

As the calendar year ends I can report that the club's financial performance has continued to improve on a year over year basis. We have done a good job in controlling expenses. Overhead for the recurring operational expenses, such as golf course and building maintenance, food and beverage, and general administrative has been trimmed to the bone, but the quality standards and performance results have been maintained. The only area where spending is up is on golf course equipment purchases to enhance the quality of course conditions and expenditures necessitated by weather conditions. The only costs that continue to challenge the Board and management are the uncontrollable costs, such as repairs and replacements beyond those predicted and provided for in the budget, and capital projects paid for out of operating funds. Nevertheless, we should again achieve a decent operating profit (EBITDA) this fiscal year.

Our membership has continued to grow, and every additional member will add revenue to our bottom line. The dues line in our operating statement is by far the most significant source of revenue. This year we experienced a \$100,000 net dues growth. We are very close to once again instituting an initiation fee for new members, so please inform any prospective members that now is the time to make the move to join our club so as to avoid the initiation fee. The Board has scheduled a work session devoted to financial planning and capital development this month, and I hope to provide more information in my next newsletter. Initiation fees, earmarked at least in part to capital reserves, will likely be a part of the long range financial plan.

Our committees are hard at work planning next season's activities, and under the leadership of our golf chairman, Rob Farolino, we are hoping to announce soon a plan which will enable more members to participate in the men's league in 2016. Further information will follow in next month's newsletter.

Finally, I wish all of you and your families a very Merry Christmas, Happy Chanukah, Happy New Year and Happy Holiday Season. See you at the club.

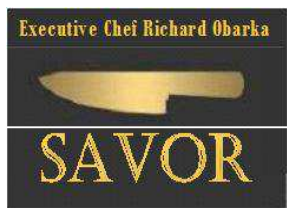
Joseph E. Zdarsky, President

Grounds Update by Gary Powers

The irrigation system has been blown out. We are starting to put out our snow mold applications to all of our playing surfaces this should be done by the end of the week.

Tee decks – One woman's tee deck is completed. Two woman's tee and 12 men's tee box have the creeping bentgrass on the tops with a portion of the surrounds completed on them. We will finish the rest of the sod on the surrounds in the spring. We will continue to work on the tee decks we started to shape, 7, 15,6,13 as long as the weather permits. We hope to have these ready for sod the first thing in spring.

Winter care on Greens – This year I will be adding an additional pigment to our greens snow mold application. This will help delay the onset of dormancy, improve the efficacy of the fungicide and increase the turf quality through the winter. Tomorrow we will be using a process called shockwave on 1, 6, and possibly 3 green to create channels in the greens that are 10" inches on center and 5 inches deep. The grooves will run with the slope of the green to help move water off them. The damage that occurred on our greens last year was due to free standing water on them during the course of melt off. We are trying to avoid this situation again on the greens that we didn't sod with bentgrass. Bentgrass will not break dormancy as quickly in spring as poa will. With the large amount of bentgrass on 3, 10 and 17 I feel these greens should make it through winter without any major problems. Its always a difficult question to answer what to do to greens during the winter time. The best approach when there is snow on them is to let them be. When the melting process starts this is when we may need to react. It's crucial to move the water off them as soon as we can, especially when temperatures dip below freezing. Our collars around our greens can trap water trying to move off the green. An example of this is on the front right of one green. To help ensure that this doesn't happen, we will cut a channel in the collar or approach to remove that barrier so water can move off the green. The sod will then be replaced in spring time. If we see significant pooling of water, we will squeegee the green off along with taking a shop vac out to remove as much water as possible. These are all steps we will take this year to prevent what happened to us last year. I will not say we won't have damage because of this, but I am hoping to minimize any damage we may have.



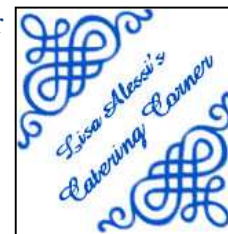
I cannot believe that another season has passed at Lancaster. I am just finishing up my sixth season and Lancaster and it seems that each year goes by more quickly

I really just want to take this time to thank the members at the club for supporting all of our house events this year and my move back into the kitchen. We had a few minor hiccups in the back this year, but as always, try to fine-tune everything for the upcoming season.

I also want to thank the back of the house members for all their hard work and sacrifice throughout the year. We are a very small staff which does not leave much flexibility with scheduling and they have done an exceptional job! Knowing the holiday season is here, please everyone have a safe and happy holiday season, spend time with people you care about and have a great start to the new year!

I hope that everyone has time to relax and enjoy this holiday season. Ring in the new year with our festive holiday brunch on Sunday, December 27 from 10:00 am to 2:00 pm.

Don't forget about the Santa brunch on December 13th. There is still time to reserve your table. Before Santa arrives, Jeff Musial from Nickel City Reptile will be here with all his funny creatures. I can't wait to see what he brings this year! Although the Grillroom is closed in January. I am in the office to help plan your special event. Merry Christmas and Happy New Year! Lisa



Food and Beverage News by Edward O'Donnell

Thank you to all the members that have come in and introduced themselves to me, it is much appreciated. I hope everyone that came in for the Thanksgiving Dinner enjoyed everything, it was great meeting your family and friends. Looking forward into this month please check out the calendar for some great events that are coming up, Jack Civiletto on the 4th, comfort food menu on Sundays starting on the 6th, Member appreciation happy hour with music by Meet The Bacons on Thursday the 10th and that is just the start, so please check your calendar, and watch your email.



Lancaster Country Club and Jack Civiletto present:

An evening of musical favorites made famous
by entertainment giant, Frank Sinatra

Open Bar and hand passed hors d'oeuvres

6:00 - 7:00 PM

7:00 PM Sit-down Dinner

Member Charge Bar begins

Live entertainment by Jack Civiletto

Music and Dancing 7:00 - 10:00 PM

Menu

Dual entrée of Filet Mignon and Crab Cake
Potato and Vegetable du Jour

Petite Pumpkin Bundt cake with Ice Cream
served with Coffee and Tea

\$49.99++ per person

Guests Welcome! Reservations: 684-3700

CIVILETTO SINGS SINATRA

Friday, December 4, 2015

LCC LADIES' 5TH ANNUAL HOLIDAY ORNAMENT EXCHANGE

Wednesday, December 9, 2015

All LCC Women are Invited!
Please bring one wrapped Holiday Ornament!

SOLD OUT!

with cocktails (member charge) with Dinner to follow
Reservations: 684-3700

**DON'T MISS OUT!
RESERVATIONS ARE LIMITED
TO THE FIRST 36 LADIES!
CALL 684-3700 EXT 10**

DINNER BUFFET - \$14.95++ per person

Soup and Salad Bar with Paul's Beef Brisket Vegetable Soup, warm rolls and herbed butter, vegetable display, salad greens, sliced grilled Chicken Breast and Pork Tenderloin with Cheeses, Egg, Bacon, and assorted dressings.

Penne d' Angelo - Penne pasta with diced tomato and shallots in a white wine, olive oil, garlic, and pecorino reggiano sauce garnished with crushed red pepper. Dessert: Carrot Cake served with coffee and tea

Hosts: Andrea Sapone, Mickey Ryan, Kathy Jerzewski

Sundays, December 6, 13, and 20

Dinner 5:00 - 8:00 PM

Featuring a hearty, homey Comfort Food Menu that's priced just right!

**BEAT
THE
COLD
WITH
COMFORT
FOOD!**



**TRY
ALL OF
THESE
COMFORT
MENU
ITEMS!**

All entrees come with choice of House or Caesar Salad

Meatloaf

Seasoned Ground Beef, celery, onion, carrots, served with whipped potatoes and gravy, and vegetable du jour

14

Stuffed Pork Chops

Cranberry bread stuffing, whipped potatoes, vegetable du jour, house-made apple sauce

15

Spaghetti with Sunday Gravy

House-made Spaghetti, traditional meat sauce, pecorino cheese, and garlic toast

13

Fish and Chips

Beer-battered Haddock, French Fries, Coleslaw, lemon and tartar sauce

15

Chicken and Biscuits

Slow-roasted Chicken, corn, peas, carrots and potatoes with a rich buttermilk biscuit crust

14

Stuffed Bell Peppers

Basmati rice, Chorizo, and sofrito stuffed bell peppers with charred tomato sauce

15

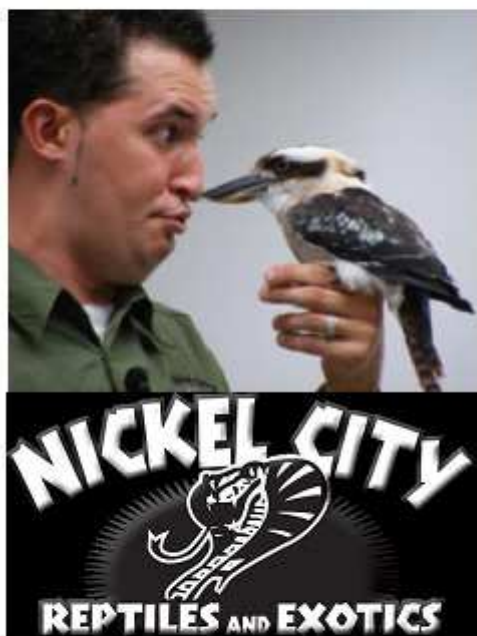
Bar Menu and Children's Menus will also be served.

The regular Dinner menu will not be available.

Reservations: 684-3700

BRUNCH WITH SANTA

Sunday, December 13, 2015
11:00 am Breakfast Buffet



Please bring a small wrapped gift for your child with their name written on it

Adult Buffet \$21.95++

Coffee, Tea, and Juices

Danish Pastries

Yogurt with Granola

Fresh Sliced Fruit

French Toast

Bacon and Sausage

Hash Brown Potatoes

Scrambled Eggs

Egg Benedict

Panko Chicken with Plum Sauce

Roasted Salmon

Potatoes Au Gratin

Roasted Carrots and Parsnips

Assorted Desserts

Reservations required: 684-3700

Host: Karen Miller

Child's Buffet \$12.95++

Children Ages 4-10, 3 & under are free

Fruit Juices and Chocolate Milk

Fresh Vegetable Platter

Lumps of Coal

(Oreo crisped rice treats)

Grinch Skewers

Scrambled Eggs with Cheese

Stuffed French Toast

Loaded Potato Spheres

Sausage and Bacon

Shell Macaroni and Cheese

Chicken Fingers

Decorated Christmas Cookies

Holiday Crafts, Cookie Decorating

Don't miss a visit from Santa!

**TREAT YOUR STAFF, YOUR FAMILY, AND YOURSELF TO OUR
HOLIDAY BUFFET LUNCHEON
SERVED 11:00 AM - 3:00 PM \$15.95++ PER PERSON**

Wednesday, December 16, 2015

Soup and Salad Bar

Chicken Noodle soup

Chili with Cheddar and jalapenos

Mixed greens and Romaine lettuce

Assorted toppings and dressings

Deli Platter

Sliced Meat & Cheese Board

Fresh vegetables and condiments

Stir Fry Station

Chicken, Beef & Shrimp

Assortment of Vegetables

Steamed Rice

Buffet

Sliced Fresh Fruit

Vegetable Quiche

Chicken and Dumplings

Dauphinoise Potatoes

Seasonal Vegetables

Dessert: Holiday Cookies

Thursday, December 17, 2015

Soup and Salad Bar

Beef Barley soup

Chili with Cheddar cheese

Mixed greens and Romaine lettuce

Assorted toppings and dressings

Pasta Station

Chicken, Shrimp and Beef

Assorted Vegetables

Penne Pasta and Cheese Tortellini

Marinara and Alfredo sauces

Carving Station

Smoked Turkey with Pecan glaze

Top Sirloin of Beef au jus

Fresh Sandwich Rolls

Horseradish and Cranberry Aioli

Dessert: Holiday Cookies

Friday, December 18, 2015

Soup and Salad Bar

Chicken Noodle soup

New England Clam Chowder

Mixed greens and Romaine lettuce

Assorted toppings and dressings

Stir Fry Station

Chicken, Scallops & Shrimp

Assortment of Vegetables

Rice and Asian Noodles

Carving Station

Corned Beef & Roast Turkey Breast,

mustard, cranberry aioli

Sauerkraut, Rye bread and Rolls

Buffet

Sliced Fresh Fruit

Broiled & Beer Battered Haddock

Au Gratin Potatoes

Seasonal Vegetables

Dessert: Holiday Cookies



**MEMBER
HOLIDAY PARTY**

December 19, 2015

Hors d'oeuvres, Cocktail Piano

6:00 - 7:00 pm

Dinner 7:00 pm

DJ and Dancing 6:00 - 11:00 pm

Member Charge Bar

\$29.00++ per person

**Member Rewards and
LoyalTee Lottery Drawings**

**Recognize and Honor your Past
and Present Presidents, Officers
and Board Members**

**Celebrate the Holidays
with your
LCC Family!**

Menu

Displayed International Cheese Board with cured meats and breads
Hand-Passed Shrimp Cocktail, Scallop BLT, Vegetable Quiche,
Beef Wellingtons, Lamb Lollipops, Crispy Polenta with Mango salad

Soup and Salad Bar

featuring Wild Mushroom and Red Pepper Bisque
Assorted artisan breads

Carving Station

Roast Strip Loin of Beef, Carved Ham, Roast Turkey Breast

Pasta Station

Meats and Seafood, assorted pastas, veggies, and choice of sauces

Buffet

Salmon en Croute with Gruyere and cracked mustard sauce
Roast Asparagus with Bearnaise sauce, Potatoes Au Gratin
Chicken Breast with Marcona Almonds, cranberries and parsley
Braised Pork Shanks with root vegetables, apples and Brandy

Mashed Potato Bar

Whipped Russet potatoes and Puree of Yams
with assorted toppings and condiments

Dessert Station

Assortment of Holiday Classic Desserts, Pies and Cakes
Coffee Station



Festive Holiday Brunch

SUNDAY, DECEMBER 27, 2015

10:00 AM - 2:00 PM RESERVATIONS 684-3700

\$22.00++ Adults, \$12.00++ Children

includes Coffee, tea, fruit juices and milk

Brunch Buffet Menu

Cream of Asparagus Soup

Roquefort Pear salad with Cashews and Mimosa vinaigrette

Fresh Baked Muffins and Stuffed Croissants

Charcuterie Board: Olives, Pickled Onions, Wheel Cheese, Grilled Breads

Chef-carved Baked Ham and Strip Loin of Beef

Made-to-order Omelets, Blintzes, and French Toast Station

Eggs Benedict, Bacon and Sausage Patties, Loaded Potato Croquettes

Sauteed Mussels, Shrimp and Grits, Candied Yams with dried fruit

Herb Roast Chicken with citrus, Glazed Carrots and Brussels Sprouts

Cheesecake and Bundt Cake served with coffee and tea

NEW YEAR'S EVE DINNER

Tuesday, December 31, 2015

Served 5:00 - 8:00 PM

Entertainment by Peter Van Scozza

Piano and Violin 5:30 - 8:30 pm

Appetizers

French Onion Soup

Beef stock, sherry, crostini, gruyere
6

Seafood Bisque

Scallops, shrimp, mussels, cognac
crème fraiche
12

Banana Peppers

Five cheese blend, anchovy, garlic
olive oil, crème fraiche
12

Oysters

Chef selection, classic mignonette
MP

Chicken Fried Steak Fritters

Beef strip loin, sausage gravy
and roasted corn
9

Shrimp Cocktail

Poached shrimp, cocktail sauce, lemon
12

Lamb

Grilled lamb, pomegranate, arugula
Israeli feta
12

Scallops and Foie Gras

Seared Scallop, Hudson Valley Foie Gras
brioche, micro wasabi, hot pepper jelly
19

Entrées

All Entrées served with your choice of Caesar or House Salad, rolls and butter

Scallops

Cajun rubbed Sea Scallops, roasted corn maque choix, crispy fingerling potatoes
35

Bistro Tender

Shoulder cut steak, roasted asparagus, hunter's sauce, potatoes au gratin
26

Lobster Tails

Broiled Two 4 oz South African lobster tails, asparagus
and potatoes au gratin
MP

Filet Mignon

8 oz center cut beef tenderloin steak, asparagus
potatoes au gratin, and sauce béarnaise
36

Surf and Turf

5oz filet, 4oz Lobster tail, asparagus, potatoes au gratin
MP

Chicken

Seared airline Chicken breast, fingerling potatoes, dill, eggplant
flageolet beans, chicken glaze
26

Salmon

Chef's selection of wild Salmon, heirloom potatoes
asparagus, beurre rouge
29

Rack of Lamb

Seared Australian Lamb rack, heirloom potatoes, Eggplant ragout
34

Gnocchi

House made Italian dumplings, traditional red sauce, pecorino reggiano
21

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2015 EMPLOYEES OF THE MONTH

APRIL

MAY

JUNE

JULY

AUGUST

SEPTEMBER

OCTOBER

NOVEMBER



Mark Dinsbier

Thomas Doyle

Erin Maroney

Kyle Johnson

Ashley Hayes

Bobby Harrington

Katie Pollak

Kelsey Bukowski

Jennifer Loncz

**Lancaster Country Club
Board of Directors**

Joseph Zdarsky, President
Robert Costino, Vice President
Mike Donnelly, Secretary
Norm Piotrowski, Treasurer
Albert Broadbent
Henry Bourg
Rob Farolino
William Schutt
Donald Tomasulo

Lancaster Country Club
6061 Broadway
Lancaster, NY 14086
Phone 716-684-3700
Fax: 716-684-8472
www.lccny.com



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
DECEMBER		1 Club Closed	2	3	4 Civiletto Sings Sinatra	5 FF Closed for Dinner
6 Comfort Food Dinner	7 Club Closed	8 Club Closed	9 Women's Ornament Exchange	10 Member Appreciation Happy Hour	11	12 FF Closed for Dinner
13 Brunch with Santa Comfort Food Dinner	14 Club Closed	15 Club Closed	16 Holiday Luncheon Buffet	17 Holiday Luncheon Buffet	18 Holiday Luncheon Buffet	19 Member Holiday Party
20 Comfort Food Dinner	21 Club Closed	22 Club Closed	23	24 Christmas Eve Club Closed	25 Christmas Club Closed	26 FF Closed for Dinner
27 Festive Holiday Brunch	28 Club Closed	29 Club Closed	30	31 New Year's Eve Dinner		