

PERSIMMON COUNTRY CLUB

TOURNAMENTS



With our breathtaking 18-hole course designed by top designer Gene "Bunny" Mason, Persimmon Country Club offers numerous opportunities for your tournament players to challenge their game no matter the skill level.

Setting up your golf event or outing is easy, just call or email, and our experienced team will be happy to assist you in every way.

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“The championship golf course at Persimmon features varied terrain and elevations, stately trees, natural wetlands, and just enough lakes and rock-bottomed creeks to add exhilaration and inventive challenges to every round.

Nestled in a protective mountain bowl, the course is well sheltered from winds common to flatland areas. The design makes it easily walkable, great for those who enjoy exercise as part of their game.

The most difficult challenge just might be keeping your eye on the ball, resisting the magnificent distractions of mountains, meadows, and the picturesque valley below.”

~OregonGolf.com by Golf Advisor~

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PERSIMMON
COUNTRY CLUB

INTRODUCTION

GOLF OUTING INFORMATION

Whether you are planning a corporate outing, charity fundraiser or just a fun day of golf with friends, Persimmon Country Club is an ideal venue for your next golf outing. Participants enjoy spectacular golf, private club amenities and services.

Outside tournaments are available to non-members on Mondays only.

Format considerations are important when blocking space and giving price information. We can accommodate anything from tee times to shotguns for a small to a full field of golfers.

Golf club rentals are available for men and women if tournament players request them from the ProShop a week prior to the golf tournament. The rental fee is **\$50/set**.

All Golf Course Table/Linen/Chair combos have a one-time setup/teardown fee of **\$40.00** per hole. If client supplies the tables and chairs, Persimmon will charge a discounted setup fee of **\$20.00**.

Hole Sponsors will be featured on the golf cart screens when the cart approaches the hole that a company is sponsoring. This gives each of your hole sponsors noticeability. The fee per sponsor is **\$25.00**. You send us the hole sponsor logo and we will do all the work, you will no longer need to have signs made, drop or pick up signs from the golf course.

A Confirmation Agreement will be sent with details of date, start time, estimated player count, format, and other details to hold the space. Once the signed Confirmation Agreement is returned with the full deposit, the event is considered definite.

The **non-refundable deposit of \$1,000**, is required to reserve your date. You are obligated to pay for a food and beverage minimum and minimum guest guarantee. The final balance is due the day after your tournament upon receipt of your final bill. Payment for final charges will be based on the actual number of participants, service charges, breakage, cash bar, additional food, and other services or merchandise purchased on the tournament date.

Adjustments to the group's size may be made without penalty or surcharge if given before 30 days prior to the tournament date. A reduction of more than 50% of the group size 30 days or less prior to the tournament is deemed a cancellation and subject to a cancellation fee; this will be determined based on the time of year the event is taking place.

To complete your tournament experience, our **Banquet Hall** is a perfect accompaniment to a fabulous day of golf and is complimentary for your use with minimum food and beverage purchase.

PERSIMMON COUNTRY CLUB PROFILE

Golf Course Information

WOMEN

MEN

<u>PAR 72</u>	<u>YARDS</u>	<u>RATING</u>	<u>SLOPE</u>
White	5627	73.1	136
Red	5218	71.1	130
Silver	4921	69.5	127
Gold	4658	68.0	120

<u>PAR 72</u>	<u>YARDS</u>	<u>RATING</u>	<u>SLOPE</u>
Black	6399	71.6	133
Green	6048	70.1	130
White	5627	68.2	124
Red	5218	66.0	119
Gold	4658	64.0	114

FEATURES

- ◆ Located 30 minutes from downtown Portland
- ◆ Extensive tournament services to include registration, contests, cart assignments and scoring
- ◆ Beautiful banquet facilities
- ◆ Beverage Cart and On-course Beverage Stand
- ◆ Driving Range and Practice Facility (additional fee applies)

DRESS CODE

Collared shirt, slacks or appropriate length shorts or women's skort. Hats are to be worn forward and soft spike shoes only. Denim, athletic shorts, tank tops or t-shirts are NOT acceptable.

TOURNAMENT SCHEDULING AT PERSIMMON COUNTRY CLUB

When creating your custom tournament proposal, we will consider your player count, schedule of events and event goals. All tournaments may only be held on a Monday and require a 72 player minimum guarantee and a food & beverage minimum. Tournaments are priced at **\$100 per player (plus 12% service charge)**, that includes the following:

- Greens Fee
- Cart Fee
- Bag Drop
- Staged cart with team/player cart signs
- On-course contest/games setup
- Golf Genius Scoring
- Registration Patio & Tables

ONSITE FACILITIES AND SERVICES AVAILABLE

EQUIPMENT RENTAL

Persimmon Country Club Rental Sets are New Cleveland Sets, **\$50 per set**, and come with two sleeves of Srixon Soft Feel Golf Balls. Golf club rentals are guaranteed for men and women if reserved up to 1 day in advance, upon availability.

GOLF CARTS

Persimmon Country Club will provide two golf carts per team for up to 120 players. If additional carts are needed for more players or sponsors/vendors, they can be rented for an additional cost of \$50 per cart. The additional cart rentals are rented in sets of 10. Any cart rental cancellations need to be in writing 14 days prior to the tournament date. NOTE: You must be at least 16 years of age with a valid driver's license to operate a golf cart.

PRACTICE FACILITIES

Persimmon Country Club Offers an on-site practice facility (driving range, putting green, and a chipping green). This can be included in the tournament package for **\$200 for 2 hours prior to the start of the event.**

FOOD & BEVERAGE

All tournaments require planned food and beverage. This requirement is important for a successful event. Please consider your group's needs in advance of the tournament date. Persimmon Country Club has a variety of enticing cuisine for all tournament budgets.



FOOD AND BEVERAGE MINIMUM

May thru September \$3,500 October thru April \$2,500

THE PERSIMMON BANQUET HALL

Available for your awards banquet and includes many amenities to complete your event. A 21% service charge applies to all food and beverage purchased through Persimmon Country Club. All food purchased outside Persimmon Country Club must be arranged with our Events Department; an additional \$300 service fee will apply. We do not permit the service of alcoholic beverages to anyone who is under the age of 21, or who we determine is intoxicated. Only Persimmon employees may prepare and serve food and beverages, including alcohol.

BEVERAGE CART

Persimmon Country Club will provide one beverage cart for up to 72 players and two for tournaments with more than 72 players. **Additional beverage cart** can be provided for **\$100, unless sales on cart exceeds \$500**, the additional fee is waived. If the tournament has a minimum of two alcohol-related sponsors attending the event, an additional beverage cart, based on your players count, is not allowed to be purchased. Each hole sponsored by a **distillery, brewery or winery vendor** is subject to a **\$100** fee.

TOURNAMENT STARTING OPTIONS

SINGLE TEE

This option is ideal for small groups (16-40 players). Each foursome will tee off at the first (1st) tee in sequential order. After the first foursome (Group #1) tees off and has completed the second shot, the second foursome (Group #2) tees off next and the third foursome (Group #3) is considered "on deck". The tee times continue until all groups are in play.



SHOTGUN

Named for the idea of firing a shotgun in the air as the indication all players should start their round at the same time.

- A shotgun start sends each group in the tournament to a specific, unique starting hole or position.
- When the shotgun start happens, each group tees off from their specified hole.
- Each group plays the nine- or 18-hole round going around through the course in ordinal order from where they begin the round. *For example, a group which tees off on the 11th hole would then play holes 12-18 before riding around to the first tee and then playing holes 1-10 to round out the day.*
- A shotgun start allows a large field of players to get through a round, keeping them engaged and moving; it's a great way to condense total time to play a tournament.

SPECIAL EVENTS AND CONTESTS

CLOSEST TO THE PIN (KP)

Prize awarded for the shot that comes to rest closest to the pin; normally played on the par 3's.

CLOSEST TO THE PIN ON 2ND SHOT

Prize awarded for the shot that comes to rest closest to the pin; can be played on any hole on the golf course except the par 3's

LONGEST DRIVE (LD)

Prize awarded for the longest drive off the tee-box, in the fairway; normally played on the course's longest length par 5.

LONGEST PUTT

Prize awarded to person making the longest putt on a specific green. Recommend this contest is played on the course's putting green at the clubhouse prior to the start of the tournament to promote a fun and competitive atmosphere yet providing a reasonably rapid pace of play.

STRAIGHTEST DRIVE

A white line is placed down the middle of the fairway. The drive off the tee-box that comes to rest closest to the line is the winner; normally played on the course's last par 5 but not necessarily the same par 5 used for the longest and shortest drive contests.

PRO DRIVE

During tournament play, the host charity, host company, etc. may charge golfers a small fee to hit their 2nd shot from where a Golf Professional would land their drive.

PUTTING CONTEST

This contest can be played on the Clubhouse Putting green prior to the tournament shotgun time. A long putt would be chosen by the host and attempts can be made to make the long putt by the players.

BREAKFAST BUFFETS

Priced Per Person

PERSIMMON CONTINENTAL 12

Assorted Muffins & Danishes
Selection of Chilled Juices
Seasonal Sliced Fruits



GOLFER'S BREAKFAST 24

Assorted Muffins & Danish
Seasonal Sliced Fruits
Selection of Chilled Juices
Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Skillet Potatoes
With Peppers and Onions

THE BREAKFAST BOX 21

Breakfast Burrito or Breakfast Sandwich
Yogurt and Granola
Bottle of Orange Juice

TASTY ADDITIONS

Tomato, Bacon, Basil Frittata 7
Breakfast Burrito 15
Breakfast Sandwich 12
French Toast 3
Pancakes 2
Yogurt & granola 7
Chef Attended Omelet Station 15

MADE TO ORDER OMELETS 25

Includes Skillet Potatoes

Chef Attended Omelet Station

Cage-free eggs cooked in butter, with bacon, sausage, ham, cheddar and Swiss, peppers, green and yellow onions, tomato, mushrooms, olives



LUNCH BUFFET

Priced per person based on highest priced entrée chosen.
Includes bread and butter with Chef's Choice of starch and vegetable

AMAZING ENTREES

SELECT TWO (Additional +\$10)

Chicken Saltimbocca 32
Chicken breast, fresh sage, prosciutto, swiss cheese, San Marzano tomato sauce

Chicken Marsala 30
Pan seared chicken breast, mushrooms, espagnole marsala wine sauce

Slow Roasted Salmon 36
Salmon fillet, celery, onion, bay leaf, apple cider butter sauce

Center Cut Coulotte Sirloin 38
Grilled beef sirloin with a Pinot Noir demi-glace sauce

Pork Picatta 31
Pan seared boneless pork chops, white wine reduction, lemon caper sauce

Vegetarian Lasagna 34
Layered with noodles, onions, squash, bell peppers, mozzarella, ricotta, San Marzano tomato sauce



DELICIOUS SALADS

SELECT TWO (Additional +\$5)

Mixed Green Salad
Spring mix, cucumber, tomato, carrots, pepitas, assorted dressings

Caesar Salad
Romaine, parmesan, homestyle croutons, roman caesar dressing

Potato Salad
Red potato, celery, onion, garlic, relish, honey mustard dressing

Pasta Salad
Elbow macaroni, relish, red pepper, red onion, celery, onion, garlic, tangy mayonnaise dressing

Mediterranean Salad
Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ALA CARTE UPGRADES

Garlic Butter Prawns 5

Pear Apple Crisp 5



SWEET ENDINGS

SELECT ONE (Additional +\$5)

Chefs Choice Assorted Cookies

Chocolate Fudge Brownies

Prices subject to change without notice.

LUNCH "To Go"

PRICED PER PERSON

BIRDIE BOX LUNCH 20

Smoked Ham or Roasted Turkey

Piled high on wheat bread, cheddar cheese, lettuce, tomato, mayo, mustard, potato chips, fresh baked cookie



ALA CARTE ADDITIONS AND SUBSTITUTIONS

Green Salad 2

Caesar Salad 2

Substitute Potato Salad for Chips 2

Substitute Chocolate Brownie 2

SIGNATURE BOX LUNCHES

Grilled Chicken Pesto Wrap 21

Grilled chicken, spring mix, tomato, pesto, ranch, cheddar cheese, potato chips, fresh baked cookie

Grilled Chicken Caesar Wrap 21

Grilled chicken, parmesan, romaine, Roman Caesar dressing, potato chips, fresh baked cookie

Tuscan Italian Sub Sandwich 22

Shaved salami, ham, roasted turkey, cheddar cheese, tomato, red onion, lettuce, Italian vinaigrette, hoagie roll, potato chips, fresh baked cookie



Prices subject to change without notice.

BBQ BUFFET

Priced per person based on highest priced entrée chosen.

Minimum 50 guests

AMAZING ENTREES

SELECT TWO (Additional +\$10)

Hot Dogs or Brats and Burgers 24

Served with appropriate condiments, toppings, rolls, and buns

Grilled Chicken Thighs 20

Brined and basted with house-made BBQ

Baby Back Pork Ribs 24

Spice rubbed and basted with house-made BBQ

Braised Beef Brisket 36

Ale-braised beef basted with house-made BBQ

Pulled Pork 20

Brined and rubbed slow roasted pork shoulder served with house-made BBQ



DELICIOUS SALADS

SELECT TWO (Additional +\$5)

Mixed Green Salad

Spring mix, cucumber, tomato, carrots, pepitas, assorted dressings

Caesar Salad

Romaine, parmesan, homestyle croutons, roman caesar dressing

Potato Salad

Red potato, celery, onion, garlic, relish, honey mustard dressing

Pasta Salad

Elbow macaroni, relish, red pepper, red onion, celery, onion, garlic, tangy mayonnaise dressing

Mediterranean Salad

Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ENTICING ADDITIONS

Baked Pork & Beans 2

Corn on the Cob 5

Cornbread and Butter 2

House-Made Beef Chili 6

Flourless Chocolate Torte 5

Pear Apple Crisp 5



Decadent Desserts

SELECT ONE (Additional +\$5)

Assorted Cookies

Chocolate Fudge Brownies

SPECIALTY BUFFETS

Priced Per Person. Minimum 50 guests

DELI BUFFET 24

Build Your Own Sandwich

Sliced roast beef, turkey, smoked ham, appropriate toppings, condiments, and assorted breads

Potato Salad or Cole Slaw

Caesar Salad or Garden Salad

Chef's Choice Assorted Cookies



DELI ADDITIONS

Fresh Baked Croissants 3

Tuna Salad 3

Egg Salad 2

LITTLE ITALY BUFFET 32

Caprese Skewers

Cherry tomato, fresh mozzarella, basil leaf, balsamic glaze

Traditional Caesar Salad

Romaine, parmesan, sourdough croutons, Roman Caesar dressing

Marinated Mediterranean Salad

Roma tomato, English cucumber, red onion, parsley, oregano, mint, lemon, red wine vinegar

Chicken Fettuccini Alfredo

Grilled chicken breast, fettuccini pasta, garlic parmesan cream sauce, parsley

Italian Sausage and Marinara Penne

Hot Italian sausage links, penne pasta, San Marzano tomato sauce, parmesan, parsley

Garlic Bread

Garlic butter, sourdough baguette, parmesan, fresh Italian herbs

Pear Apple Crisp

Bartlett pear, green apples, lemon, cinnamon, and sweet crumble topping



SUPPLEMENTO

Lasagna (Meat or Vegetarian) 4

Shrimp Scampi 5

Prices subject to change without notice.

SPECIALTY BUFFETS

Priced Per Person. Minimum 50 guests



MEXICALI BUFFET 26

Salsa Bar

Jalapeno cheese sauce, guacamole, green & red salsas, sour cream, and tortilla chips

Taco Bar

Flour and corn tortillas, seasoned ground beef, seasoned shredded chicken, tomatoes, lettuce, yellow onion, cheddar cheese, cilantro, and black olives

Refried Beans or Black Beans

Spanish Rice or Mexican Pasta Salad

Fried Churros with chocolate sauce

A LA CARTA ADDITIONS

Steak Fajitas 5

Marinated and grilled skirt steak on top of sauteed bell peppers and onions

Chicken Enchiladas 5

Shredded chicken, pepperjack cheese, corn tortilla, red enchilada sauce

Beyond Taco Beef 3

Seasoned plant-based taco meat

ALOHA HAWAIIAN BUFFET 33

Kalua Pig

Slow roasted pork rubbed in Chef's special Seasonings and wrapped in banana leaves

Huli Huli Chicken

Rotisserie style chicken thighs brushed with lime juice, honey, soy sauce, brown sugar, and garlic glaze

White Sticky Rice

Steamed sticky rice balls garnished with furikake seasoning

Mixed Spring Greens

Cucumber, tomato, red onion, carrot, pepita, sesame ginger vinaigrette

Tropical Fruit Display (Seasonal)

Pineapple, mango, kiwi, honeydew, cantaloupe, watermelon, and assorted berries

Potato Mac Salad

Macaroni salad mixed with creamy potato salad with hardboiled eggs and green peas

Pineapple Upside Down Cake

Soft and buttery cake topped with pineapple, caramelized brown sugar, and cherries

OHANA ADDITIONS

Ahi Poke 8

Raw tuna tossed with red and green onion, soy sauce, sesame oil, and furikake

Vegetable Spring Rolls 3

Cabbage, carrot, onion, mung beans, peas, vermicelli, peanut and sesame oil, sweet chili



Prices subject to change without notice.

HORS D'OEUVRE

ELEGANT BOARDS

Priced per person. Minimum 50 guests

Artisan Cheese Display 10

Imported and domestic cheeses served with assorted crackers and garnished with fresh fruit

Seasonal Fresh Fruit Display 9

Array of sliced fresh seasonal fruits and berries

Willamette Valley Crudité 7

Variety of fresh seasonal vegetables from the Valley served with pesto ranch

Antipasto Display 12

Imported, domestic, and premium meats and cheeses, pickled vegetables, fresh berries

DELICIOUSLY COLD NIBBLES

Priced per 50 pieces

Turkey Pinwheels 200

Sliced turkey, applewood smoked bacon, spinach, sundried tomato, and pesto cream cheese wrapped in a flour tortilla

Bruschetta 180

Roma and sundried tomatoes, confit garlic, feta, balsamic glaze, sourdough crostini

Chilled Prawns 200

Seasoned and boiled shrimp, bloody Mary cocktail sauce, fresh lemon

Caprese Skewers 180

Cherry tomato, fresh mozzarella, basil leaf, balsamic glaze

Smoked Salmon Rilette 300

Smoked salmon belly, caper, dill, tarragon, cream cheese, sourdough crostini, fresh chives

HOT BITES

Priced per 50 pieces

Spanish or Swedish Meatballs 100

Beef and pork meatballs, tomato or creamy mustard sauce, fresh parsley

Cajun Crab Cakes 275

Dungeness crab, red pepper, red onion, Cajun seasoning, lemon garlic aioli

Chicken and Prosciutto Croquets 250

Breaded and lightly fried croquets served in a savory cheese sauce

Grilled Pita Flatbread 300

Pears, gorgonzola, hazelnuts, red onion, arugula, garlic oil, balsamic glaze

Thai Chicken Skewers 250

Marinated and grilled chicken served with a ponzu peanut sauce.

Grilled Steak Skewers 260

Marinated and grilled flank steak, sofrito tomato sauce, smoked paprika, pickled onion

Bacon Wrapped Stuffed Dates 200

Medjool dates, gorgonzola cheese, applewood smoked bacon, balsamic glaze

Santa Fe Eggrolls 125

Grilled chicken, pepperjack, corn, black beans, bell peppers, cilantro, flour tortilla

Mozzarella Arancini 135

Italian carnaroli rice stuffed with mozzarella with San Marzano marinara sauce

Vegetable Spring Rolls 100

Cabbage, carrot, onion, mung beans, peas, vermicelli, peanut and sesame oil, sweet chili

Crab Ragoons 150

Seasoned cream cheese and imitation crab wrapped in wonton with sweet chili sauce

Buffalo Chicken Empanadas 200

Shredded chicken, cream cheese, celery, blue cheese, buffalo sauce, flakey dough

Prices subject to change without notice.

TOURNAMENT BUFFET

Priced per person based on highest priced entrée chosen.
Includes bread and butter with Chef's Choice of starch and vegetable

CHEF'S SELECT ENTREES

SELECT TWO (Additional +\$10)

Chicken Saltimbocca 34
Chicken breast, fresh sage, prosciutto, swiss cheese, San Marzano tomato sauce

Chicken Marsala 32
Pan seared chicken breast, mushrooms, espagnole marsala wine sauce

Slow Roasted Salmon 38
Salmon fillet, celery, onion, bay leaf, apple cider butter sauce

Center Cut Coulotte Sirloin 40
Grilled beef sirloin with a Pinot Noir demi-glace sauce

Pork Picatta 33
Boneless pork chops in a white wine lemon caper sauce



SPECIALTY SALADS

SELECT TWO (Additional +\$5)

Mixed Green Salad
Spring mix, cucumber, tomato, carrots, pepitas, assorted dressings

Caesar Salad
Romaine, parmesan, homestyle croutons, roman caesar dressing

Potato Salad
Red potato, celery, onion, garlic, relish, honey mustard dressing

Pasta Salad
Elbow macaroni, relish, red pepper, red onion, celery, onion, garlic, tangy mayonnaise dressing

Mediterranean Salad
Spring mix, cucumbers, tomato, red onion, olives, feta, red wine vinaigrette

ALA CARTE UPGRADES

Garlic Butter Prawns 5
Decadent Carrot Cake w/ Pecans 5
***Carved to order Prime Rib 15**
***Carved to order Honey Ham 7**

*\$50 Chef attendant fee per an hour



SIGNATURE DESSERTS

SELECT ONE (Additional +\$5)

Chefs Choice Assorted Cookies
Pear Apple Crisp
Chocolate Fudge Brownies
Flourless Chocolate Torte w/ Hazelnuts

BEVERAGE SERVICE

BAR SET UP FEE \$200

(No-Host Bar will require a Bar Set Up Fee, and a Minimum of \$300)



WINE

- House
- Premium
- Ultra Premium

Please inquire about pricing of each and options available

BEER

- Domestic \$6
- Imported/Microbrew \$8

Please inquire about options available.

LIQUOR

- Well \$8
- Call \$9
- Top Shelf \$10 and up

Please inquire about options available.

SPECIALTY BEVERAGES & BARS

- Margarita Bar \$*
- Bloody Mary Bar \$*
- Mimosa Bar \$*

* Pricing dependent on liquor request.

Champagne Toast \$8 per glass

Sparkling Cider Toast \$4 per glass

All Bars with Liquor include tonic, soda water, variety of Coca-Cola products, orange juice, and cranberry juice.

HOSTED BAR PACKAGES

Choice of beer, wine, & liquor

Beer / Wine	\$20 / per person
Beer / Wine / Well	\$25 / per person
Beer / Wine / Call	\$30 / per person
Beer / Wine / Top Shelf	\$35 / per person*

*Rare Liquor selections available to add for an additional fee.

TOURNAMENT PLANNING

PLANNER "TO DO'S"

- ◆ Have all players, vendors, sponsors arrive "on time" no later than 30 minutes before starting time and/or first catering function.
- ◆ Alert the course how the group will be arriving: motor coach, limo, vans or individual.
- ◆ Have complete and legible NAMES on each golf bag.
- ◆ Provide pre-tournament agenda listing starting times, locker room usage, catered functions and golf, and which expenses are the responsibilities of each golfer.
- ◆ Provide the player's list to the course no later than two weeks prior to the event.
- ◆ Notify and have delivered to the course, all sponsor signs, welcome banners, tee markers or contest prizes, no later than 72 hours prior to the event. When shipping to course; address all shipping labels to the attention of: "Director of Golf" and note "hold for (Golf Tournament and Date)" to ensure proper delivery and holding.
- ◆ If using a master bill (or full payment at the completion of the event), provide and make KNOWN to the PCC the list of person(s) authorized to charge to the group's account.

CONTACT US

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DIRECTOR OF GOLF

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