

GRAND  HARBOR

GRAND LIFE

*There is living, and then there is
Living Grand.*





GRAND LIFE

Michael Gibson, General Manager

It is truly the most exciting time of the year as we move through February and enter March. Up north, they use the phrase “In like a lion, out like a lamb”. Not in Florida. The whole month is a lion because we are so busy. It is the first sign that we are transitioning from winter to spring.

We are coming off one of the busiest weekends of the year with our annual Men’s Invitational. This year, we set a record by hosting 90 teams, 180 players, and 312 people on our final dinner dance and awards night. Thank you to all the members that are so proud of their club that they invited a guest for four days of fun, camaraderie and great golf. Congratulations to our team for putting on such a spectacular event.

Our new Club President, Tim Cutler, is off to a great start. As we begin to move into more aggressive strategic planning with our Strategic Planning Committee chaired by Simon Caldecott, we decided to go south and tour several premier clubs that focus on investing in their amenity programs consistent with some of the plans that we have.

Several Board Members, Green Committee Members and a few of our team members traveled south to tour Mizner Country Club, Boca Grove, Addison Reserve and Hunters Run. All of them are Distinguished Clubs, these Premier Clubs have recently worked through major renovations with the architects Leo A Daly. Leo Daly happens to be the architect firm that we have hired to design our two-story fitness and wellness facility along with our new aquatics center. Although we are in the conceptual design stage, we thought it was a good idea to see firsthand what results they have produced at other clubs.



Our commitment to enhancing our amenities also includes four more pickleball courts scheduled for the summer of 2025, a clubhouse renovation and enhancements to our practice facilities at the Harbor Range. All of this was looked at in every club that we visited, and it was amazing what we learned. Maybe the most exciting was practice facility improvements at some of the clubs which included the latest technology and Platinum Paspalum grass. It was simply beautiful.



We recently opened our tee complex on hole fifteen of the Harbor Course and would appreciate your feedback on how it looks and how it plays. This will help us as we continue to evaluate Platinum Paspalum for future usage around our campus. You can always reach me at feedback@grandharbor.com.

I am also incredibly proud to share that Grand Harbor Golf & Beach Club has been recognized with the Distinguished Clubs Experience Award. This honor reflects our unwavering dedication to delivering exceptional member experiences.

A special congratulations to our Director of Golf, Troy Pare, and the entire Golf Operations team for achieving one of the highest Member Experience Index (MEI) scores in 2024. Their commitment to excellence, service, and creating memorable moments for our members has truly set Grand Harbor apart.

We strive every day to elevate our club experience, and this recognition is a testament to the passion and dedication of our entire team. Thank you to our members for your continued support.



Our future has never been brighter. It reminds me of one of my favorite books “Good to Great”, by Jim Collins. We are exploding, and I am so pleased that our membership continues to support us at every turn. This is your club and without your continued support we don’t get there. Thank you, and Happy March!



MEMBERSHIP

Jodi Vogt, Director of Membership

As we welcome the beautiful spring season, many of our members enjoy hosting family and friends to experience the exceptional amenities our club offers. If you're planning to have family or friends visit this spring, I wanted to take a moment to remind you of the options available for registering them at the club. Registering your family and friends is especially important if they plan to enjoy the club in your absence. Below are the two categories for registration.

Vertical Family – Available exclusively to Full, Executive Full and Trial Members, this option allows you to register your vertical family (children, grandchildren, parents, grandparents, and all spouses of these) as members, provided they reside outside a 100-mile radius from the club. Vertical family members can enjoy the full range of benefits as active full club members.

House Guest – For family members or friends temporarily staying with you, you may register them as House Guests. There is no fee for registration, but should your guest wish to establish their own billing account, a \$40 admin fee will apply. House Guests have unlimited access to club facilities, except for golf and racquet sports, which are limited to six (6) visits per year (provided the member has golf and racquet benefits). A House Guest can be active for up to 14 days each membership year.

We look forward to welcoming your loved ones to the club! If you have any questions or need assistance with registering your guests, feel free to reach out to me at jodi@grandharbor.com or call 772-299-6623.

WELCOME TO THE GRAND HARBOR FAMILY!

New Members

Anthony and Cynthia Cahill
Theodore and Katherine D'Anna
Art and Kathi Galletta
Patrick and Donna Griffin
Richard Lee and Erica Mudd
Susanne Erikson and James Mulski
John Shimp and Cheryl Murphy
Paul and Ilene Nebrasky
Jason and Briana Stack

"Cindy and I met the summer of 1976 on Nantucket island, married in 1981, and raised our three children in Ridgefield, Ct. We still spend our summers on Nantucket, and just moved to Grand Harbor from Naples, Fl.

Cindy and I are so thrilled to be part of the Grand Harbor family. We looked at several clubs in Vero, and when we stumbled upon Grand Harbor Golf & Beach Club, we knew Grand Harbor was the place for us. We are both enthusiastic tennis players and golfers, adding a beach club and world class dining, we were convinced Grand Harbor was the club for us.

The atmosphere from the members, staff and venue is so welcoming. We really enjoy how embracing the golf and tennis programs are. We have played golf, had marvelous meals at the main clubhouse and Beach Club, and will start tennis this week. The club has so much more to offer so we are just getting started!

Life IS grand at Grand Harbor!"

Tony & Cindy Cahill



MEET THE MEMBERS

JIM AND JILL BREWSTER



Jim and Jill Brewster fell in love with Vero Beach long before making it their home away from home. Jill's parents had owned a property in the area since 1993, making Vero the backdrop for family vacations long weekends and cherished memories. Their children, Samantha (24) and Maxwell (21), have grown accustomed to the Vero way. After Jill's parents passed away in 2022, they had no interest in looking anywhere but Vero for their Florida property. With the help of their real estate agent, they were drawn to the Grand Harbor Community for the beauty, convenience and many amenities. They were especially pleased to find both golf and beach options available.

Jim and Jill currently live and work in Lancaster, PA, where they are members of Conestoga Country Club. As they approach retirement, they look forward to spending their fall and winter months in Grand Harbor.

The Brewsters enjoy golfing, skiing, traveling, exercising, and spending time at the beach. Jim plays the guitar, while Jill plays the piano. Their son is a junior at the Savannah College of Art and Design, and their daughter lives in Charlotte, NC, where she works in marketing. They are excited to become active members of the Grand Harbor community and look forward to meeting new friends.

HOLE IN ONE



EMPLOYEES OF THE MONTH

We are proud to announce that our Employees of the Month are Jennifer Moore, our Chief Financial Officer and Erika Greer, our Senior Staff Accountant. Jennifer and Erika embody the highest level of service for our members, depicting the level of empathy, care and ownership that sets Grand Harbor above the rest.

Please join us in congratulating Jennifer and Erika for always going above and beyond!



MAKING A NOMINATION

Nominate a Team Member by emailing employeeaward@grandharbor.com or writing on a nomination card at the Concierge Desk in the Main Clubhouse lobby.

Each employee of the month will be announced in the upcoming editions of Grand Life. Our employee of the month will be wearing a special pin, so be sure to congratulate them for all of their hard work!

MEET THE TEAM

JENNIFER MOORE, CHIEF FINANCIAL OFFICER



Born and raised in Pittsburgh, Pennsylvania, Jennifer Moore has called Florida home since 2015. She joined Grand Harbor as Chief Financial Officer in June of 2023, bringing with her over 30 years of experience in the club industry. While no two days at Grand Harbor are ever the same, Jennifer thrives on the dynamic nature of her role.

She enjoys collaborating with different departments, the Finance Committee, and members of the Board, always striving to improve processes, enhance reporting capabilities, and refine club systems to ensure the most relevant and reliable data on club operations.

Jennifer's career in the club industry began at just 15 years old when she took on a role at a club in Pennsylvania. Over the course of 20 years, she gained hands-on experience in office work, accounting, and upper management. Her career has since taken her to some of Florida's most prestigious clubs, including Broken Sound in Boca, Orchid Island in Vero Beach, International Polo and Wanderers Club in Wellington, and High Ridge in Lantana. In addition, she has worked for two engineering firms and pursued a career in nursing in both hospital and private practice settings. Jennifer holds degrees in Psychology, Nursing, and an MBA in Accounting.

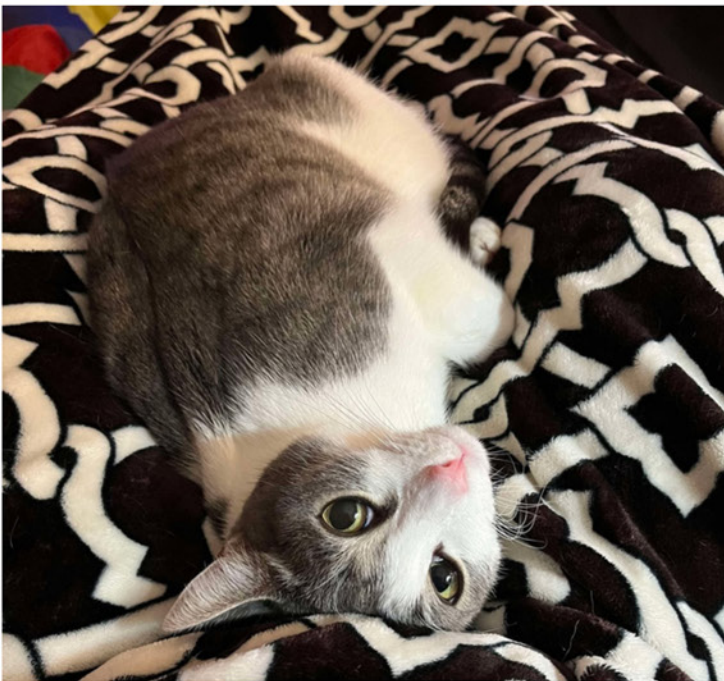


Outside of work, Jennifer enjoys hiking, biking, reading, traveling, and anything that results in fun. While she does not have children of her own, she is a proud aunt to three intelligent and beautiful nieces. Her brother, sister-in-law, and nieces reside in Georgia, where they are busy opening a franchise of Senior Helpers. Her mother, a retired school teacher, still resides in Pennsylvania and loves spending time with her grandchildren, while her father, retired from the transportation logistics division of the postal service, now lives in Orlando and continues his passion for travel—having recently completed his third world cruise.

MEET THE TEAM

JENNIFER MOORE, CHIEF FINANCIAL OFFICER

Jennifer and John met 24 years ago and are cruising on a long engagement of 20 years. They share a love for the Vero Beach lifestyle. Over the years, they have rescued several cats, all of which, coincidentally, were found in golf course maintenance or cart barn areas. Their latest rescue, Oliver, has proven to be the most mischievous, and while they originally set out to bring discipline to his life, they now find themselves well-trained to do things his way.



One of Jennifer's most fascinating life experiences came after high school when she took a year to travel before starting college. She worked as an AuPair in a small town in Germany, which allowed her to explore many countries. One of the most memorable moments of her journey was witnessing the destruction of the Berlin Wall in East Germany—complete with her very own chiseled piece of history. She tributes this with her first introduction to budgeting, as she often negotiated with train conductors for extra travel on their Eurail passes, free of charge.

Jennifer is an invaluable member of the Grand Harbor team and is excited to contribute to the club's ongoing success for years to come.



CREATING ART,
CONNECTING COMMUNITY

Grand Harbor Artist Spotlight

FEATURED ARTIST: MOLLY MUGLER

From Childhood Fascination to Lifelong Passion



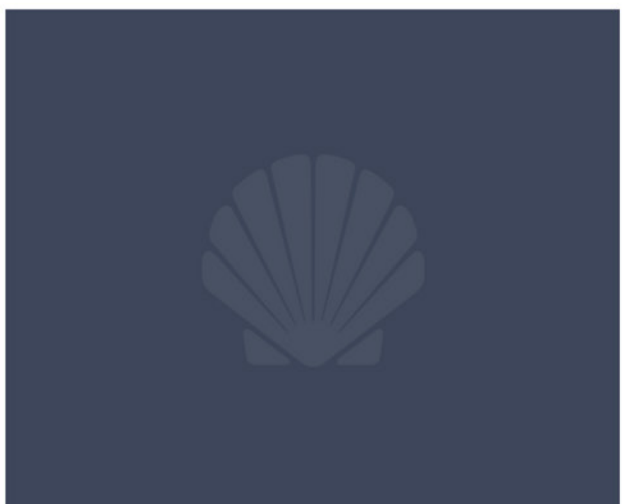
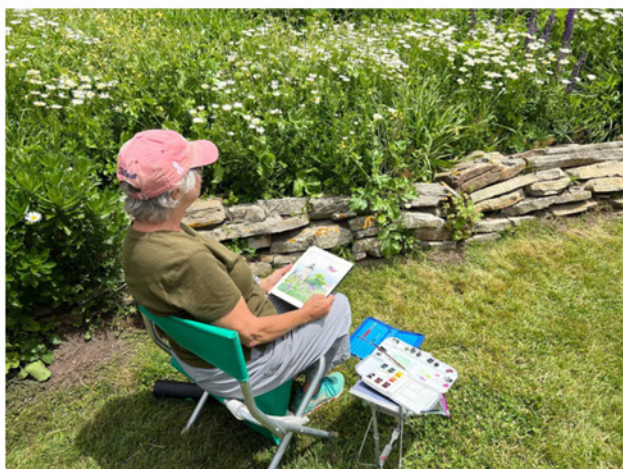
1. Can you share a little about your background and how you first became interested in art? I belong to that happy sliver of the population that never lost the childhood fascination for rendering. And so, I have rendered steadily through the years. I am primarily self-taught with assists through the years by many art masters both in studio classes and travel workshops.

I have been called an emerging artist. Although, how I could be an emerging anything at 73 years of age is beyond me. That said, I am an artist. I have been painting for decades while also practicing law, raising children and providing elder care. Now retired, with children grown and gone, the only elder care I provide is to myself and my friends. So, I have been able commit time to experimenting with various mediums, techniques and forms of expression, honing my art skills, and developing my personal approach. It has been wonderfully fulfilling.

2. What inspires your artwork? While paintings by the masters have influenced me, I get most of my inspiration from my fellow artists. It is they who are in the struggle with me to find our own styles and voices and then to portray our visions. There is something quite validating when your fellow creatives are reaching for paper towels and muttering under their breath as much as you are. This is one reason I like painting with others (plein air or in a shared studio).

3. What is your preferred medium or style? While watercolors have been my primary medium, I also work in oil, acrylic and other mediums. I have been known to brandish a glue gun, torn paper, pencils, gel pads and brayers, charcoal, waxed paper, inks and spray bottles, crayons, twigs and leaves (basically anything that will adhere to paper or make a mark).

4. How has Grand Harbor influenced your artistic journey? Grand Harbor has beauty in spades. Florida gives us great natural material to work with — clouds, skies, water bodies, birds and flowers. But Grand Harbor has curated many of those natural elements so that there are scenes to paint almost anywhere you look. Additionally, the man-made elements within Grand Harbor integrate well with the natural beauty. I love the roof lines of Wood Duck, the terracotta roofs of Harmony against a blue sky in the afternoon sun, the clock tower at sunset. So, I would say Grand Harbor has made it easy for all of us to appreciate this time and place.



2. *Clubhouse.*



3. *The Reserve Before.*



4. *Late Day Cormorants.*



5. *Beach Club*



FEATURED ARTIST: MOLLY MUGLER

5. What advice would you give to someone looking to explore their artistic side? There are some terrific teachers at the Vero Beach Museum of Art with classes in all kinds of media and expression. That is a great way to get started or refresh old skills. Within Grand Harbor, I have organized a small group of “plein air” painters (“field” painting outside). The group meets every 2-3 weeks, depending on schedules, weather, etc. and we encourage and support all skill levels. If anyone is interested, I hope he or she will reach out to me directly (this is not a class with instruction – just working side-by-side and learning what swear words your friend uses as her still-wet oil painting topples into the grass). As for plein air painting — field sketchers know this well — in an age when we’re never more than a swipe away from a powerful camera, field sketching seems radically homespun. The practice forces you to slow down, to take things in, to simply look. The promise of field sketching is the promise of mindfulness and tech-free moments.

ABOUT THE ART FEATURED:

1. *River 7.* This aerial view looking back from the green of River 7 depicts my favorite time of day for paintings — long shadows from an oblique light source which accentuate contours of the land. An assist from my drone in creating this watercolor.

2. *Clubhouse.* This is a sketch, done plein air, of the clubhouse, so it is a lot smaller and a bit looser. Because I wanted to highlight the architectural details, I used watercolor with ink as an outliner.

3. *The Reserve Before.* Before The Reserve was built up, I enjoyed some wonderful foggy morning walks. This view is looking towards Harbor 12 and 6 across the berm. Watercolor.

4. *Late Day Cormorants.* This watercolor painting is of a gulp (look it up!) of cormorants late in the day at River 6. It is mostly a monochromatic silhouette painting, as I was really focused on the various postures of the birds.

5. *Beach Club.* Painting plein air at the Beach Club offers its own challenges. To keep things simple, I work very fast and very small. This sketch is probably only about 5" x 7".



Around the Club

Shain Rodrigues, Assistant GM

Dear Members and Guests,

As we step into March, we are thrilled to share the latest updates, upcoming events, and important announcements. Your continued support and participation make our club and community thrive, and we look forward to another fantastic month together!

April Reservations Now Open

Reservations for all April dining and events are now available via ForeTees. In the meantime, don't miss these exciting March events that still have availability:

- **Wine Social – March 5:** Enjoy an exquisite wine lineup curated by Robby, featuring a Bellini & Sauvignon Blanc from Italy, Chardonnay from Chile, and a Red Blend & Cabernet Sauvignon from California.
- **Pearls Luncheon – March 10:** Back by popular demand! The International Pearl Group returns to host "Love the Pearls!" after last year's successful luncheon.
- **Vero Beach Film Festival Presents "Movies & Mimosas" – March 10:** Get a sneak preview of the upcoming Vero Beach Film Festival while sipping bubbles.
- **Greek Night – March 12:** Opa! Join us for a festive evening celebrating Greek cuisine and a perfect evening at Spoonbills.
- **Keenan Wine Dinner – March 13:** Meet winemaker and owner Michael Keenan as he presents ultra-premium Bordeaux-style wines from Napa Valley & Spring Mountain Estate.
- **South African Safari Presentation & Cocktails – March 16:** Discover the wonders of an African safari as Morne and Carl will be showcasing another trip this year in October while enjoying some South African Pinotage and Chenin Blanc.
- **St. Patrick's Day Celebration – March 17:** "We are Shamrocking our Green!" Dance to the tunes of *Riptide* for a lively celebration filled with Irish cheer and green beer.
- **Lobster Night – March 19:** A seafood extravaganza featuring mussels, sushi, oysters, shrimp, and of course, fresh lobster!
- **Health Talk – March 20:** The Eagle Society presents Cleveland Clinic doctors covering info on essential health topics, including ER expectations, mental health crisis management, and recognizing warning signs when every second counts.
- **Under The Stars – March 27:** Italian singing sensation Franco Corso returns to Grand Harbor Beach Club, setting the mood with beautiful melodies while you indulge in Chef Rico's delicious pre-fixed dinner.
- **Speaker Series – March 31:** Colonel Leonard J. DeFrancisci, Retired Marine Corps Reserves, will provide an insightful overview of the 2004 Battle of Fallujah, where he served with Regimental Combat Team-1.



February Recap & Community Appreciation

A heartfelt thank you to everyone who participated in our February events! Many were sold out, with increased attendance from last year.

One of our standout new events: Farm 2 Table, successfully raised awareness of IRC Cattlewomen, IFAS Extension, 4-H, and the Youth Guidance Program. Supporting locally-sourced ingredients by Chef Joe which means enjoying fresher flavors, reducing environmental impact, and directly contributing to our dedicated farmers.

Here are some outstanding local farms and markets in the Vero Beach area where you can find fresh produce, meats, flowers, honey, and more:

- **Birdie Hogan Farm:** Dedicated to producing premium vegetables and USDA grass-fed, grass-finished beef using sustainable and humane methods.
- **Florida Homegrown Meat Co.:** Specializing in locally raised USDA beef, pork, chicken, and other exotic meats, this meat shop is committed to providing exceptional taste and quality.
- **Fojtik Flatwoods Farm:** Offering fresh eggs, pasture-raised chicken, and pastured pork, their products are available at Schacht Groves Farm Store in Vero Beach.
- **Schacht Groves:** A family-owned citrus farm renowned for its delicious citrus gifts available from November through April.
- **Countryside Citrus:** A fifth-generation family farm specializing in growing, harvesting, and shipping premium Indian River citrus, including Ruby Red Grapefruit, Florida Oranges, Honeybell Tangelos, and Tangerines.
- **Ye Ole Davis Family Farms:** A USDA Certified Organic produce farm offering fresh, local vegetables from their farm to your table.
- **Osceola Organic Farm:** This 10-acre farm is a haven for fresh, sustainably grown produce, including lettuces, arugula, kale, microgreens, and seasonal favorites like tomatoes and cucumbers.
- **Painted Sky Farms:** This family-run farm offers fresh-cut flowers, eggs, horse boarding, riding lessons, and various workshops. Their farm store features handmade items, including skincare products and decorative pieces.
- **Indian River Bee Company:** Providing 100% raw and unprocessed honey straight from their hives, they offer a variety of honey products available at their store, The Hive, and other local retailers.
- **Schell Bee Farm:** Offering pure, raw honey harvested from their own hives, Schell Bee Farm's products are available for purchase at local retailers, including 82nd Street Deli.



- **Peterson's Groves:** A century-old, family-owned business specializing in locally grown Indian River citrus, other produce, fruit trees, local honey, and a range of house-brand sauces, jellies, jams, and salsas.
- **Grasso Family Farms:** This five-acre farm offers fresh pasture-raised eggs, fresh-cut flowers, seasonal produce, and raw honey harvested from their own hives.

By choosing to shop at these local establishments, you are not only enjoying high-quality, fresh foods but also investing in sustainable agriculture and the prosperity of our local community. Eat fresh, support local farmers, and experience the best our region has to offer! We look forward to another wonderful month ahead—see you at our upcoming events!

I would also like to take this opportunity to discuss a topic that often arises in our conversations: *The financial approach behind our Food & Beverage program.*

With over 15 years in the Private Club industry, I can confidently say that the F&B program is the heart of any Club. Unlike for-profit restaurants, our F&B operations are not intended to turn a profit. Instead, they are a member-focused amenity, thoughtfully subsidized to ensure the highest quality of service and offerings. The term "subsidy" means that your membership dues help support F&B operations, allowing us to focus on quality, variety, and service instead of profitability. Have you ever heard the phrase "Membership has its Privileges"? I encourage you to compare our food and beverage pricing and quality to that of outside restaurants.

This approach is intentional and typical for the highest-performing clubs in the country, which prioritize member satisfaction over profitability. There is a misconception that a club is healthier if it makes money from food and beverage. That assumption is incorrect.

Why We Don't Operate Like a Restaurant

Restaurants are designed to generate profit by balancing costs, pricing, and volume. At our club, the priorities are different:

- **Your Preferences Come First:** We maintain dining options and multiple outlets that meet the unique tastes and needs of our members, even if some offerings don't drive revenue. In contrast, a restaurant usually has a single location or concept.



- **Exclusive Events:** Holiday celebrations, themed dinners, and other special events enhance the member experience, often at a cost that we gladly absorb to create unforgettable moments.
- **Exceptional Service:** Our staff is trained to provide personalized, attentive service, requiring more resources than a typical restaurant would invest, as they cater to a more diverse customer base, focusing on efficiency rather than personalization.
- **Revenue Goals:** Food and Beverage is an amenity rather than a revenue stream. Success is measured by how it supports the overall membership experience and retention. Restaurants are designed to make money. Data shows they typically mark up prices 3 to 4 times the cost of the item. For instance, if the ingredients cost \$7, the menu price will be in the \$21-\$28 range. If the ingredients cost \$7 at a club, that same entrée could be on the menu for \$14. The same is true for alcohol sales. For example, if you compare our wine list prices to those in outside establishments, you will see how competitive we are. Our wine delivery service, another wonderful amenity for our membership, is sold at an 85%-90% cost of sales, which is yet another practice unseen at stand-alone restaurants.
- **Compensation:** At a Premiere Club like ours, service is highly personalized to meet members' specific requests and tailored to their needs. Member recognition is paramount. We invest in training and professional development to maintain high standards. Long-term employees are a goal of ours, as they can provide greater personalized service to every member. That comes at a cost, as the longer an employee is at the Club, the more they get paid. Unlike a restaurant where servers depend on turning tables and tips and are paid a low wage, our dining staff is paid a competitive hourly wage. Our investment in Food & Beverage goes far beyond serving meals. It's a commitment to creating exceptional experiences. It enhances member satisfaction and improves retention, and ultimately, the F&B subsidy is an investment in our community.

If you have further questions about this topic, I am available to meet in person to discuss this further. At this time, I want to thank you for your ongoing support and understanding of the Club's approach. Your participation and feedback are what make this Club a truly special place.

Sincerely,

Shain Rodrigues

WEDNESDAY, MARCH 5, 2025

Wine Social at the Clubhouse

Reservations
5:30 pm - 7:30 pm

\$55

plus service charge & tax

Featured Wine Included!

FEATURED WINES

Volante, Bellini, IT

Tunella, Sauvignon Blanc, IT

Escudo Rojo, Chardonnay, CH

Madman, Red Blend, CA

Cloissone, Cabernet Sauvignon, CA

Country Club Casual
Attire.

RESERVE VIA FORETEES APP OR MEMBER WEBSITE

DELUXE SALAD BAR & SOUP DU JOUR

RAW BAR (GF)

Oysters, Shrimp Cocktail, Tuna Tartar Cucumber Cups
Mignonette, Lemon, Cocktail Sauce, Horseradish

CHARCUTERIE BOARD

Assorted Meats, Cheeses, Preserves, Dried Fruit, Nuts, Honey & Crackers

ROASTED EXOTIC MUSHROOMS (GF/VG)

Gratitude Farms Mushrooms, Mushroom Demi-Glace, Sauteed Spinach

PAELLA (GF)

Clams, Mussels, Chicken, Shrimp, Sausage, Local Fish, Fresh Vegetables, Valencia Rice

CARVED TRI-TIP (GF)

Horseradish Cream House Steak Sauce
Roasted Red Potatoes, Fresh Herb Garnish (GF/VG)
Roasted Cauliflower, Toasted Hazelnut (GF/VG)

DESSERT BY CHEF TIM

Cherry Red Berry Flambe with Vanilla Ice Cream



Love the Pearls!®

Join us at the Main Clubhouse on

Monday, March 10, 2025 at 11:30 am

For a presentation on

THE WONDERFUL WORLD OF PEARLS

Our guest speaker is a global pearl producer who will deliver this entertaining, informative and fun new presentation about the wonderful world of pearls.

All ladies attending will receive a beautiful pair of pearl stud earrings as our gift for coming! In addition to classic pearl jewelry, there will be more new designs than ever before at incredible savings direct from the producer.

**GIFTS FOR ATTENDEES! ~ RAFFLE PRIZES!
Pearl Jewelry Shopping!**

~ Welcome Champagne & Mimosas. ~

Plated luncheon at 11:30 am, presentation to follow.
\$34 plus service charge and tax. Member charge bar.

Tables of 8 & 10.
Smaller reservations will be combined.

~ This is a MEMBER ONLY EVENT ~

RESERVE ONLINE VIA FORETEES APP.

DUO OF SOUP & SALAD

Truffled Vichysoissee

Arugula, Asparagus Tips, Beets, Chevre, Chive, Blackberry,
Walnut Vinaigrette

Smoked Salmon & Crab Roulade

DESSERT BY CHEF TIM

"The Grand Pearl"

Dark Chocolate Oyster Shell, White Chocolate Mousse Pearl,
Graham Crumble, Exotic Fruit Gel

All nonalcoholic beverages included.

GREEK NIGHT

on the Spoonbill's Patio

Wednesday, March 12, 2025

\$42 PLUS SERVICE CHARGE & TAX ~ MEMBER CHARGE BAR

RESERVATIONS AVAILABLE 5:30 PM - 7:30 PM

RESERVE VIA FORETEES OR MEMBER WEBSITE

JOIN US FOR A GREEK FEAST!

DELUXE SALAD BAR & SOUP DU JOUR

PAPOUTSAKIA

(EGGPLANT, TOMATO SAUCE, FETA) (V)

SPANAKOPITA

(PHYLLLO, SPINACH, FETA, FETA GARNISH) (V)

CHICKEN SOUVLAKI

TZATZIKI, HUMMUS, TOMATO, CUCUMBER (GF)

CYPRriot SALAD WITH GRILLED PITA (VG)

DOLMADES WITH LEMON (GF)(VG)

KALAMATA OLIVE CRUSTED SALMON

LEMON BUTTER SAUCE (GF)

BRIAM

ROAST GREEK VEGETABLES (GF) (VG)

CARVED STRIPLOIN

TYROKAFTERI (SPICY FETA DIP)(GF)

BOILED GREEK POTATOES (GF)(VG)

GREEN BEANS

SWEET TOMATO SAUCE (GF)(VG)

DESSERTS BY CHEF TIM

BAKLAVA ~ GREEK YOGURT & BERRY SHOOTERS ~ LEMON CHEESECAKE ~ ALMOND MACAROONS (GF)

CHOCOLATE APRICOT CAKE ~ WALNUT TARTS ~ CHOCOLATE MOUSSE BROWNIES (GF)



EAT, DRINK & BE **IRISH**

MONDAY, MARCH 17, 2025

SPOONBILL'S PATIO

Reservations Available 5:30 pm - 7:00 pm

\$40 plus service charge & tax ~ Member Charge Bar

Tables of 8, 10 & 12 ~ smaller reservations will be combined.

LIVE MUSIC BY  *Riptide*

MENU

Cabbage Beef & Barley Soup ~ Salad Bar with Assorted Dressings

Corned Beef (GF) ~ Cabbage, Potatoes & Carrots (GF)

Irish Bangers with Bacon Fried Cabbage

Grilled Salmon with Roast Parsnips & Pommery Buerre Blanc (GF)

Roast Chicken with Vegetable Medley & Natural Jus (GF)

Colcannon (V/GF) ~ Shepherd's Pie (GF) ~ Irish Soda Bread

DESSERTS BY CHEF TIM

Bread & Butter Pudding with Whiskey Creme Anglaise

Bailey's Irish Cream Cheesecake ~ Shamrock Iced Cookies ~ Chocolate Mint Tarts

Guinness Chocolate Mousse Brownies ~ Creme de Menthe Cream Puffs

Key Lime French Macarons (GF) ~ Mixed Berry Fool Shooters (GF)

FOOD & BEVERAGE

HOURS OF OPERATION & DINING



BEACH CLUB

A La Carte Lunch: Mon.- Sun. 11:00 a.m. to 3:00 p.m.

Bar Hours: Mon. - Tues. 11:00 a.m. to 5:00 p.m.

Wed. - Sun. 11:00 a.m. - 9:00 p.m.

Bar Menu: Wed. - Sat. 3:00 to 5:30 p.m.

A La Carte Dinner - Wed. - Sun.

Reservations available 5:00 p.m. to 8:00 p.m.



SPOONBILL'S

Current Hours: Open daily from
7:30 a.m. to 3:30 p.m.

KENNAN WINE DINNER

WEDNESDAY, MARCH 13

6:00 P.M. AT THE MAIN CLUBHOUSE



Join us for an exquisite dining experience featuring
expertly crafted pairings from Kennan Winery.

FOOD & BEVERAGE

HOURS OF OPERATION & DINING



JOE LEE & HAPPY HOUR

A La Carte Lunch: Available daily
from 11:00 a.m. to 3:30 p.m.

A La Carte Dinner: Available Fridays
Reservations 5:30 p.m. to 7:30 p.m.

Bar Service: Mon., Thurs., Sat.
11:00 a.m. to 5:30 p.m.

Tues., Wed., Fri., Sun. 11:00 a.m. to 9:00 p.m.

Happy Hour: Fridays from 4:30 p.m. to 9:00 p.m.



BISTRO MENU IN THE JOE LEE

Offered Sunday 3/2, 3/16, 3/23, 3/30

Reservations available from
4:00 p.m. to 7:00 p.m.

Burgers & Tapas Night

TUESDAYS 3/4, 3/11, 3/18, 3/25
RESERVATIONS AVAILABLE 5:30 TO 7:30

Indulge in an unforgettable evening of flavor! Explore a mouthwatering selection of small plates, from Tuna Tacos and Caprese Napoleon to Maple Glazed Brussels Sprouts and more. Dive into our signature Smash Burgers, like the classic GH Smash or the savory Smokey Salmon Smash—each crafted to perfection.



GOLF

Troy Pare, Director of Golf

MARCH DEMO/FITTING DAYS

- March 3 - PXG Golf
- March 7 - Mizuno Golf
- March 10 - Taylor Made
- March 14 - Titleist
- March 21 - XXIO
- March 27 - Callaway Golf

HOW TO BOOK YOUR DEMO DAY:

1. Click on Golf Tab at the Top
2. Click Tee Times
3. Click Lessons Tab
4. Click Individual Lessons
5. Under Lesson Pro, Click the Company you want
6. On the calendar screen, you need to click two things, A) On the upper left click the box that says "(Company name) + Club Fitting", B) Find the date that is green, that is the date of the event, click it
7. Choose Your Time
8. Please add your phone number if needed
9. Click Submit



HOLE-IN-ONES

CONGRATULATIONS

A big round of applause to our members who scored a hole-in-one this month! Your skill, precision, and maybe a little bit of luck have earned you a moment to remember on the course. Well done on this incredible achievement!



JOHN GROVES

Hole #16 on the River Course
*It's John's first hole-in-one at Grand Harbor!
(3rd in his life)*



DREW CLARK

Hole #17 on the Harbor Course
17" hybrid
It's Drew's 1st Hole-In-One!



HOLE-IN-ONES

CONGRATULATIONS

A big round of applause to our members who scored a hole-in-one this month! Your skill, precision, and maybe a little bit of luck have earned you a moment to remember on the course. Well done on this incredible achievement!



DEBBIE HIGGINS

Hole #15 on the Harbor Course
65 yards, Gap Wedge
First career hole-in-one!



KATHY MCQUILLAN

Hole #2 on the Harbor Course
85 yards, Pitching Wedge
First career ace!



MEN'S INVITATIONAL

2025 MEN'S INVITATIONAL

Congratulations to David Hathaway (Grand Harbor) and Bo Means (Quail Valley) on an incredible victory! Friends for 60 years, this marks the first golf tournament they've won together. Their journey to the title was hard-earned—they survived Flight Play, battled through a four-team playoff to reach the final grouping, and secured the Overall Championship with Mr. Means sinking a five-foot par putt on #9 of the River. Well done, gentlemen!

2025 Men's Invitational Champions! - David Hathaway and Bo Means







MEN'S INVITATIONAL



GRAND GOLF EVENTS

Looking Back on Memorable Moments on the Course





Mardi Gras

NINE & DINE





LADIES
MEMBER-GUEST





COURSE UPDATES

Josh Breda, Director of Agronomy

COURSE UPDATES

The property received over 5” of rain on Monday, February 24th, which left us no choice but to go walkers-only on Tuesday. We hope to be dry enough to accommodate carts on Wednesday for the practice rounds for the upcoming Men’s Invitational. On Tuesday, February 25, we attached our deep rake onto our sand machine for the River Course green side bunkers. This allowed us to aggressively plow through some of the bunkers that tend to hold more moisture. We are going to leave the sand disturbed throughout the day and allow the sun and wind to aid in drying them out.



The following morning the bunkers will be prepped as normal and should play more consistently. If successful, we will implement this process weekly.

The Platinum Paspalum tee on 15 Harbor is ready for play. It has been nine weeks since we laid the sod down. It certainly looks a lot better and shows promise of being a good playing surface. The tee will open on Thursday, February 27th. As always, please be cognizant of where we drive our golf carts. With more golf rounds comes more traffic, which can be tough on the bermudagrass this time of year. Also, please repair ball marks, fill divots, and rake your bunkers, all which assist in better playability for the groups behind you. The agronomy team looks forward to finishing the season strong and thanks the membership for all of their support.





SPORTS

Marco Osorio, Director of Sports

UPCOMING EVENTS

Per its reputation, March appears to be coming in like a lion. While making life more interesting at the Sports Complex, it does not hamper our style nor our activities.

On Saturday, March 15th, our members will dress in green for the St. Paddy's Tennis Funday. You may sign up with a partner OR we will find you one. All play will begin at 8:30 a.m. and registration is on Playbypoint. Free margaritas!

Tuesday, March 18th, professionals Brandon Lane, Marco Osorio, and company will treat spectators to a pickleball exhibition extraordinaire. Beginning at 5:30 p.m., the Food Truck will be in attendance, so register on ForeTees.

The next day, Wednesday, March 19th, Brandon and Glauka Lane will conduct a clinic at 11:30 a.m. Participants will be limited to only eight, and all must have a DUPR rating of 3.5+. Take advantage of this top shelf training. Registration is on Playbypoint.

On Thursday, March 20th, the annual Bocce Bash at the Bocce Event Tent is the place to be. Beginning at 5:30 p.m., all will be treated to awards, videos, music and top-shelf Italian cuisine. There is never a dull moment at this event, so sign up on Foretees ASAP!

Monday, the 31st, will see another Pro Exhibition at 5:30 p.m. ~ tennis this time! The Food Truck will be in attendance with its perfect menu and refreshing beverages.

“Answer to Cancer” racquet activities will take the courts (pickleball and tennis) on March 24th. The focus again will be on fun and games, beat the pros, and a rousing good time. Your donation is hugely appreciated.

PICKLEBALL UPDATE

Beginning on March 3rd, pickleball will have a scheduling facelift. The concept of “Open Play” has been fine-tuned, with other programs getting time changes, new names, and more structure. These changes will enable more play, less waiting, and a variety of time choices for all levels to enjoy. The Club Newsletter (2/21) has a summary and link to provide you with detailed information.



SPORTS



GHO Homes opened the doors to their stunning model in The Reserve to host a lovely gathering of supporters and sponsors of our VBITO. With two videos running, beautifully presented and delicious fare, and appreciation articulated by Michael Gibson, Marco Osorio and our new Sports Committee Board rep, Jeanine Nestor, it was a smashing success. The loyalty of our sponsors is so gratifying and a confirmation of the Grand Harbor commitment to the fabulous Vero Beach International Tennis Open.

We are anticipating our Volunteer Appreciation Night, Monday, March 3rd, will exude the same warmth and enthusiasm. The VBITO is nonexistent without our Grand Harbor member volunteers. Their hard work, time invested and willingness to donate their energy and caring is unparalleled.

INDIAN RIVER COUNTY TENNIS ASSOCIATION

The Indian River County Tennis Association Leagues are doing splendidly. Our top men's and ladies' teams are both in first place, as are our Divisions 3 and 4 ladies. This is quite an accomplishment for Grand Harbor and a testament to the commitment of the captains, players and pros who train together weekly.

BOCCE

BOCCE LEAGUE IN FULL SWING: FRIENDLY COMPETITION AND COOL VIBES

As the Bocce Winter League continues, the courts are alive with energy, camaraderie, and friendly competition. With every toss of the pallino, players showcase their skills, strategy, and sportsmanship, creating an atmosphere that is welcoming.

We've seen some nail-biting finishes that were exciting!



As we move further into the season, each game is a reminder of why bocce has become such a beloved tradition.

So grab your bocce balls, enjoy the fresh air, and let's keep rolling toward another fantastic month of fun and competition.

Open Play Reminder

Join us for Open Play every
Wednesday at 10 a.m. —
a perfect chance to practice and
connect with fellow players.
See you on the courts!





Fitness

Gigi Robinson, Fitness Coordinator

A MESSAGE FROM YOUR FITNESS STAFF

Join us for Beach Yoga with Callie - Monday Mornings at 8 a.m.

Start your week with a refreshing yoga session at the Beach Club! Join Callie on the Cabana Deck every Monday at 8 a.m. for a gentle Beach Yoga class designed to relax, restore, and revitalize your body and mind.

Feel the ocean breeze and listen to the soothing waves as you move through calming poses that enhance flexibility and mindfulness. This serene experience is perfect for all levels.

Member Price: \$10

Sign up now on ForeTees, and don't forget to bring your mat!



FITNESS

FITNESS CENTER HOURS & CLASSES

Open daily from 5:30 a.m. to 8:00 p.m. Please wipe down the equipment after using it!

SIGN UP VIA FORETEES APP!

DAY	TIME	CLASS	LOCATION	INSTRUCTOR
MONDAY	8:00 am - 8:50 am	Beach Club Yoga	BC	Callie Trautman
MONDAY	9:00 am - 10:00 am	Water Fitness	WD	Jane Sendrovich
MONDAY	9:00 am - 9:45 am	Mat Pilates	FC	Gigi Robinson
MONDAY	10:00 am - 10:45 am	F.I.T.	FC	Elle Reidel
MONDAY	11:00 am - 12:00 pm	Qi Gong/Tai Chi	FC	Janet Zabrosky
MONDAY	4:00 pm - 4:45 pm	Strength, Cardio & Stretch	FC	Dalia Jakubauskas
TUESDAY	9:30 am - 10:15 am	Tabata	FC	Gigi Robinson
TUESDAY	10:30 am - 11:15 am	Barrelates	FC	Elle Reidel
TUESDAY	4:00 pm - 4:45 pm	Strength, Stability & Stretch	FC	Elle Reidel
WEDNESDAY	9:00 am - 10:00 am	Water Fitness	WD	Jane Sendrovich
WEDNESDAY	10:00 am - 10:45 am	Yoga Flow	FC	Elle Reidel
WEDNESDAY	11:00 am - 11:45 am	Mat Pilates	FC	Gigi Robinson
WEDNESDAY	4:00 pm - 5:00 pm	Qi Gong/Tai Chi	FC	Janet Zabrosky
THURSDAY	9:30 am - 10:15 am	Strength, Stability & Stretch	FC	Elle Reidel
THURSDAY	10:30 am - 11:15 am	Total Body Strength	FC	Elle Reidel
THURSDAY	4:00 pm - 4:45 pm	Core Conditioning For Golf & Racquets	FC	Elle Reidel
FRIDAY	9:00 am - 9:45 am	Mat Pilates	FC	Gigi Robinson
FRIDAY	10:00 am - 10:50 am	Gentle Yoga	FC	Gigi Robinson
SATURDAY	9:00 am - 10:00 am	Water Fitness	WD	Jane Sendrovich
SATURDAY	9:30 am - 10:20 am	Gentle Yoga	FC	Callie Trautman

****Please Do Not Disturb Classes in Progress****
 ~Massage tables are put away
 15 minutes before class.

Class Location Key:

- (FC) Fitness Center Pilates/Yoga Room
- (BC) Beach Club
- (WD) Club Pool at Wood Duck
- (AR) Aqua Range at Main Clubhouse
- (TB) Tent by the Bocce Courts

SOUND BATH

with *Agathe*

Due to popular demand,
Agathe is back in March!

Join Agathe Bance for a Sonic Journey of Deep Therapeutic Relaxation.

THURSDAY, MARCH 13, 2025 ~ 5:15 PM

Fitness Center ~ Yoga/Pilates Room

\$35 inclusive ~ Sign up via the ForeTees App or Member Website.

SPACE IS LIMITED, RESERVE EARLY!

Immerse yourself in a deeply restorative Sound Bath with Agathe, where the soothing vibrations of Tibetan singing bowls, crystal bowls, gongs, drums, chimes, and other calming instruments weave together to create a symphony of healing.

Sink into comfort on provided mats as Agathe gently guides you into the experience. As the harmonic tones wash over you like a gentle tide, you'll be enveloped in an immersive atmosphere of peace and tranquility.

Some of the Benefits but not limited to: stress relief, better sleep, pain alleviation, emotional balance, and mental clarity.

This session is a gentle yet profound embrace of sound and vibration, designed to release tension, align your energy, and restore your inner harmony. No experience is necessary.

For your own comfort, we suggest bringing your own blankets and pillows; some participants also like to use eye masks.



Please note that individuals with pacemakers might experience discomfort due to the vibrations of the sound healing instruments and are encouraged to consult their physician before attending.

BIRD OF THE MONTH

COMMON YELLOWTHROAT



A broad black mask lends a touch of highwayman's mystique to the male Common Yellowthroat. These furtive, yellow and olive warblers can be seen skulking through tangled vegetation, often at the edges of marshes and wetlands. Females lack the mask and are much browner, with a hint of warm yellow at the throat. Yellowthroats are vocal birds, and both their witchety-witchety-witchety songs and distinctive call notes help reveal the presence of one of our most numerous warblers.

Common Yellowthroats forage on or near the ground, eating insects and spiders from leaves, bark, branches, flowers or fruit. Like many birds, Common Yellowthroats also eat grit, which possibly helps them digest food or adds minerals to their diet.

The female selects the nest site, usually on or near the ground. She takes from 4-5 days to build it with a platform of grasses and leaves and gradually weaves a loose, bulky outer cup of grasses. The inner cup of the nest averages 2.2 inches wide and 1.8 inches deep. They lay 1-6 eggs one or two times a year. The incubation period is 12 days as is the nestling period. The chicks are helpless, with dark orange skin and wisps of grayish down when hatched. Nest predators include snakes, mice, chipmunks, raccoons, skunks and possums. Adult yellowthroats are sometimes prey for Loggerhead Shrikes and American Kestrels.

Brown-headed Cowbirds often lay their eggs in the nests of Common Yellowthroats. The yellowthroats will desert a nest if it contains a cowbird egg, or if their own eggs have been removed or damaged by a visiting cowbird. Yellowthroats may build a second or a third nest on top of a parasitized nest.

Common Yellowthroats are of low conservation concern. They suffer from habitat degradation and loss. They are also susceptible to poor water quality and other pollutants. They also fall prey to carnivorous birds or even fish. The oldest Common Yellowthroat on record was at least 11 years 6 months old when recaptured during banding operations in Massachusetts.

PHILANTHROPY CORNER



Answer to Cancer was started over 15 years ago by a group of Grand Harbor residents. They have grown to be one of the largest donors to the Scully-Welsh Cancer Center at the Cleveland Clinic Indian River Hospital with over \$1,000,000 in donations to date. Each year, the Answer to Cancer committee chooses state-of-the-art programs or products to sponsor for the patients being treated at Scully – Welsh. Visit www.answertocancer.info for more information.



The mission of the Grand Harbor Outreach Program is to address the unmet needs of groups and individuals in the area of health, education and human services in Indian River County. The Grand Harbor Community Outreach Program is an all-volunteer organization operating as a 501 (C) (3) non-profit charity founded in 2001. Outreach raises funds which are distributed to over 30 local charities. Nearly 400 donors and volunteers support the activities of GHCOP. Visit www.ghcop.org.



Grand Harbor Eagle Society
Cleveland Clinic Indian River Foundation

The Eagle Society is a Cleveland Clinic Indian River Hospital philanthropic foundation that has been raising money for over 20 years focused on financing capital campaigns to improve our hospital's facilities and capabilities needed to guard our health. The hospital's world class facilities combined with the latest medical science applications and technology is located in our backyard to treat us, our families, our friends and neighbors, the community at large and the indigent.



Grand Harbor Audubon's mission is to educate and motivate residents to embrace an active commitment to our natural environment including native plants, waterways and wildlife, especially birds and butterflies. They are committed more than ever to our continuing mission and invite you to visit their Nature Garden or join Audubon at their informative programs and field trips.



Since 2006, Grand Harbor residents have provided thousands of volunteer hours working together with Indian River Habitat for Humanity in the new construction of affordable housing, home repairs to help those in need, and supporting the merchandising efforts of Habitat's ReStore, a home furnishings thrift store, located at 4568 N US 1, Vero Beach.

GRAND HARBOR VOLUNTEERS

The website, ghvolunteers.com, lets you quickly find the types of volunteering or mentoring opportunities you could enjoy. You can help those on the waiting lists receive the help they need now and help these organizations' staffs become more productive. Almost all of the organizations in need of volunteers will accommodate your schedule, even if it is for only one hour occasionally.

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 Men's Invitational Water Fitness Gentle Yoga Men's Invitational Dinner A La Carte Dinner-BC
2 Bistro Menu Joe Lee Grill 4:00 pm - 8:00 pm A La Carte Dinner Beach Club	3 Beach Club Yoga Audubon Field Trip Water Fitness Mat Pilates F.I.T. Qi-Gong/Tai Chi Social Bridge Strength, Cardio, Stretch FOOD TRUCK NIGHT	4 Ladies 18 Association Play Tabata Barrelates Canasta Strength, Stability & Stretch Burgers & Tapas	5 Men's 9/18 Association Play Water Fitness Yoga Flow Mat Pilates Canasta Mah Jongg Rummikub Qi-Gong/Tai Chi Wine Social	6 Ladies 9 Association Play Strength, Stability, Stretch Total Body Strength Duplicate Bridge Mat Pilates Cooking Demo Pre-Concert Dinner A La Carte Dinner-BC	7 Mat Pilates Gentle Yoga Freestyle Card Games Happy Hour Clubhouse A La Carte Dinner Clubhouse A La Carte Dinner-BC	8 Water Fitness Gentle Yoga A La Carte Dinner Beach Club
9 9 & Dine A La Carte Dinner Beach Club	10 Beach Club Yoga Water Fitness Bridge Lessons Mat Pilates F.I.T. Qi-Gong/Tai Chi Love The Pearls Luncheon Social Bridge Strength, Cardio, Stretch Speaker Series VBFF FOOD TRUCK NIGHT	11 Ladies 18 Association Play Tabata Barrelates Canasta ELC Pelican Island Tour Strength, Stability & Stretch Burgers & Tapas	12 Men's 9/18 Association Play Water Fitness Yoga Flow Mat Pilates Canasta Mah Jongg Rummikub GH Book Club Qi-Gong/Tai Chi Greek Night A La Dinner-BC	13 Ladies 9 Association Play Strength, Stability, Stretch Total Body Strength Duplicate Bridge Mat Pilates Sound Bath Kennan Wine Dinner	14 Mat Pilates Gentle Yoga Freestyle Card Games Happy Hour Clubhouse A La Carte Dinner Clubhouse A La Carte Dinner-BC	15 Water Fitness Gentle Yoga A La Carte Dinner Beach Club
16 Bistro Menu Joe Lee Grill 4:00 pm - 8:00 pm Safari Travel Presentation A La Carte Dinner Beach Club	17 Beach Club Yoga Water Fitness Mat Pilates F.I.T. Qi-Gong/Tai Chi Social Bridge Strength, Cardio, Stretch St Patrick's Day Dinner	18 Ladies 18 Association Play Tabata Barrelates Canasta Techie Training Strength, Stability & Stretch Burgers & Tapas	19 Men's 9/18 Association Play Water Fitness Yoga Flow Mat Pilates Canasta Mah Jongg Rummikub Qi-Gong/Tai Chi Lobster Night A La Dinner-BC	20 Ladies 9 Association Play Strength, Stability, Stretch Total Body Strength Duplicate Bridge Cleveland Clinic Lecture Mat Pilates Bocce Bash A La Carte Dinner-BC	21 Mat Pilates Gentle Yoga Freestyle Card Games Happy Hour Clubhouse A La Carte Dinner Clubhouse A La Carte Dinner Beach Club	22 Water Fitness Gentle Yoga A La Carte Dinner Beach Club
23 Bistro Menu Joe Lee Grill 4:00 pm - 8:00 pm A La Carte Dinner Beach Club	24 Beach Club Yoga Water Fitness Bridge Lessons Mat Pilates F.I.T. Qi-Gong/Tai Chi Social Bridge Strength, Cardio, Stretch ATC Day/Golf Dinner	25 Ladies 18 Association Play Tabata Barrelates Canasta Strength, Stability & Stretch Burgers & Tapas	26 Men's 9/18 Association Play Water Fitness Yoga Flow Mat Pilates Canasta Mah Jongg Rummikub Qi-Gong/Tai Chi Prime Rib Night A La Dinner-BC	27 Ladies 9 Association Play Strength, Stability, Stretch Total Body Strength Duplicate Bridge Mat Pilates Under the Stars with Franco Corso - BC	28 Mat Pilates Gentle Yoga Freestyle Card Games Happy Hour Clubhouse A La Carte Dinner Clubhouse A La Carte Dinner Beach Club	29 Water Fitness Gentle Yoga A La Carte Dinner Beach Club
30 Sunday Fun-day Bridge Bistro Menu Joe Lee Grill 4:00 pm - 8:00 pm A La Carte Dinner Beach Club	31 Beach Club Yoga Water Fitness Mat Pilates F.I.T. Qi-Gong/Tai Chi Social Bridge Strength, Cardio, Stretch Speaker Series: Col DeFrancisci Tennis Ex/FOOD TRUCK	MAIN CLUBHOUSE <u>Spoonbill's</u> Daily, 7:30 am - 3:30 pm <u>Joe Lee Grill</u> A La Carte Lunch Daily, 11:00 am - 3:30 pm		BEACH CLUB <u>A La Carte Lunch</u> Monday- Sunday 11:00 am - 3:00 pm		Bar Service Monday-Tuesday 11:00 am - 5:00 pm Wednesday - Sunday 11:00 am - 9:00 pm

PHONE NUMBER DIRECTORY

Concierge - 772-778-9000

Beach Club - 772-231-2600

Golf - 772-778-9200

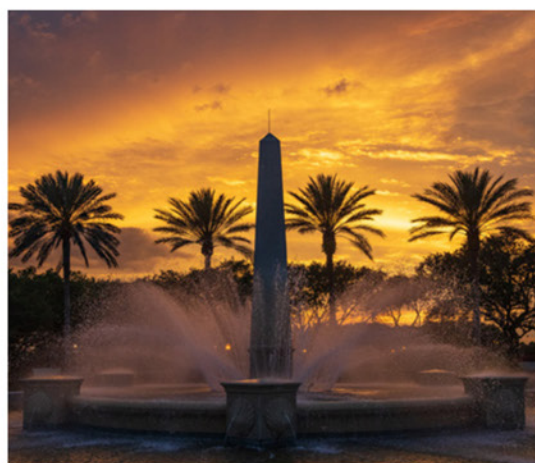
Racquet Sports - 772-778-9100

Accounting - 772-778-8490

Marina - 772-770-4470

Membership - 772-299-6623

feedback@grandharbor.com



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