

September 2026

THE RESERVE REVIEW

Official Newsletter of The Reserve Club at Woodside



A NEW SEASON TO
MAKE NEW MEMORIES



THE RESERVE CLUB

AT WOODSIDE

IN THIS ISSUE

UPDATES FROM YOUR TRC TEAM

Get the inside scoop about what's happening at The Reserve Club. Read updates from General Manager Nick Brisk, Membership Director Leah Barr, and Assistant General Manager Jared Miller.

HELP IMPROVE THE MEMBERSHIP EXPERIENCE

If you are interested in providing insight and feedback to improve your Membership at TRC, the House Committee may be the right fit for you!

DELICIOUS RECIPES

Executive Chef Jon and our Bar Manager, Michelle, share recipes for delightful meals and drinks for you to make at your next gathering!

MEET CHRIS SMITH

Chris Smith is the new Executive Sous Chef here at the Club! Learn more about him and the experience he brings.

HEALTHSPAN VS. LIFESPAN

Village Fitness is here to help you improve your healthspan through movement, strength, balance, and connection.

CELEBRATING LYDIA BROOKS

After 23 wonderful years, we celebrated Lydia's retirement from The Reserve Club. See photos from over the years and her gratitude towards the Membership.





THE RESERVE CLUB

AT WOODSIDE

Help Improve the Membership Experience

JOIN THE TRC HOUSE COMMITTEE

Are you looking for an opportunity to get involved at The Reserve Club?

If your answer is “YES,” then TRC may have just the position for you!

The Reserve Club House Committee is looking for new Members to join them in 2027.

Our Purpose

The purpose of the House Committee is to provide thoughtful feedback, insight, and perspective that help improve the overall Member experience.

The committee serves in an advisory capacity to Club Management and Ownership and focuses on the overall good of the Club.

This includes Member satisfaction, dining and clubhouse amenities, social events, Member communication, facility improvements, and long-term strategic initiatives affecting Members.

Meetings

Meetings are held monthly, and committee terms are typically 3 years.

Interested?

If you are interested, please reach out to both Nick Brisk (nbrisk@thereserveclubatwoodside.com) and Jim Tibbetts (jim.tibbs.sc@gmail.com). Please include a brief summary of your background, the reason why you are interested in serving on the committee, and how you can help contribute to improving the Member experience.



EVENTS SCHEDULE

S 2
E 0
P 2
T 6

**Mon
Sept 7**

Labor Day Buffet

11:30 AM - 2:30 PM

Ballroom

Limited A la Carte Available 11:00 AM - 4:00 PM

**Wed
Sept 16**

Artrageous! with Carol Fraser

7:00 PM

Ballroom

**Fri
Sept 18**

**Make a Splash Dunk Tank Fundraiser
with Burgers & Brews Dinner**

5:30 pm

Event Lawn

**Tues
Sept 29**

Italian Wine Dinner

5:30 pm

Ballroom

**Wed
Sept 30**

Italian Wine Dinner

5:30 pm

Ballroom

FROM THE DESK OF THE GENERAL MANAGER

Dear Members,

I hope everyone is having a wonderful summer here at The Reserve and in Woodside.

As we head into September, there's a lot of positive momentum around the Club. From capital projects and facility improvements to new programs and service enhancements, our team remains focused on delivering an exceptional Member experience while continuing to position the Club for long-term success.

Teaching Center & Capital Projects

Planning for the Teaching Center project continues to move forward, and it remains one of the most exciting initiatives currently underway. We look forward to sharing more updates as plans progress, and are confident it will become a tremendous addition to our golf amenities.

Membership & Club Growth

Membership activity remains strong, and it's great to see so many Members enjoying all the Club has to offer. As our Club continues to grow, our focus remains on enhancing service levels, expanding programming, improving facilities, and ensuring we continue to provide exceptional value to our Membership.

Food & Beverage Updates

We're excited about a few new initiatives currently taking shape, including:

- The Village Café Homemade Gelato Program
- Donna Italia Artisan Pizza Program

In addition, our Food & Beverage team has expanded events and programming throughout the Club, creating even more opportunities for Members and families to gather, connect, and enjoy the Club experience.

Racquets & Recreation

Please join me in welcoming Stewart Atkins as our new Director of Racquets & Recreation. Stewart has already jumped in with great energy and ideas, and we're excited about the future of our Racquets and Recreation programs under his leadership.



Golf Operations & Agronomy

Our Golf and Agronomy teams continue working hard to enhance course conditions and improve the overall golf experience. Recent efforts include ongoing maintenance projects, improvements to bag drop operations, and maximizing tee sheet utilization to create more playing opportunities for Members.

I'd also like to extend a sincere thank you to our Golf and Maintenance teams for their tremendous efforts throughout the summer. Much of their work happens behind the scenes, but it plays a critical role in creating the experience our Members enjoy every day.

New Member Recognition Program

One initiative currently in development is a Membership Birthday and Anniversary Recognition Program. Our goal is to better celebrate the milestones and relationships that make The Reserve Club such a special community. We'll share additional details as the program takes shape.

Thank You

Finally, I thank you for your continued support of The Reserve Club. The positive feedback, participation, and involvement from our Members help drive us to keep improving and continue building something special together. We have an outstanding team, exciting projects underway, and a bright future ahead.

As always, please don't hesitate to reach out if there's ever anything I can do to assist. See you around the Club!

Warm Regards,



Nick Brisk

NICK BRISK
GENERAL MANAGER & COO

A LETTER FROM YOUR MEMBERSHIP DIRECTOR

Hooray, September! I am anxious to welcome the fall months ahead. September and October are busy and exciting here at the Club, as we will be hosting several weddings and our Women's and Men's Member-Guest Golf Tournaments, in addition to our social activities schedule.

We enjoyed another sold-out show for our Comedy Hypnotist, Elijah Edwards! Thank you all for your support. It is so much fun bringing this entertainment to you; I take great pleasure in organizing these for you all.

As Nick mentioned in his update, we are heading towards the implementation of a program to better recognize the important days in our Members' lives. I need your help with this! I have noticed that I am missing some of your birthday and anniversary information. Please email me or stop by so I can get you on the list for the recognition you deserve! I am also interested in updating your personal photo on your account page so I can see your smiling faces when I handle your Membership requests. This also helps new staff recognize and get to know you. You may send them to me via email or pop in and let me snap your photo! I'd love to see you!

Please keep checking your email, social media, and the Lobby TV for updates on social events. I truly enjoy seeing you here for the activities and gatherings the Club plans for our Membership!

As always, my door is open to you. I would love to help make your experience here at The Reserve the best that it can be!



Leah Barr

LEAH BARR
MEMBERSHIP DIRECTOR



WELCOME NEW MEMBERS!

AUGUST 2026

Beth & Gary Boetsch

Mary & Bill Ulicny

Natalie & Kenyatta Smith

Margaret & Mark Phelan

Patricia & Jamie O'Steen

Ellen & Jim Stork



DINING UPDATES

Beginning September 1st

Sunday Breakfast Options

We are excited to introduce new breakfast menu items every Sunday during lunch service from 11:00 AM - 3:00 PM.

New Breakfast Features:

Breakfast Sandwich | \$12

Eggs cooked your way with your choice of Sausage or Bacon, Cheddar, Swiss, or Provolone Cheese, on a Brioche Bun with Home Fries.

The Reserve Breakfast | \$12 / \$13

Choice of 2 or 3 Eggs cooked your way, served with your choice of Sausage or Bacon, choice of Toast, and Home Fries.

Brioche French Toast | \$12

Served with Powdered Sugar, Maple Syrup, and Blueberry-Vanilla Sauce.

Two Egg Omelet | \$13

Build-Your-Own 2 Egg Omelet, choice of Toast, and Home Fries.



Jared Miller

JARED MILLER

ASSISTANT GENERAL MANAGER

Limited Wine by the Bottle Menu

20 Specially Selected Wines for only \$25 per Bottle

We will be offering:

- 10 White Wines
- 10 Red Wines

Featured Reds:

- Natura Malbec, Chile
- Firesteed Pinot Noir, Willamette Valley, Oregon

Featured Whites:

- Crowded House Sauvignon Blanc, Marlborough, New Zealand
- MAN Family Wines Chenin Blanc, Coastal Region, South Africa



Blueberry Thyme Smash

Ingredients

- 2 oz. Gin or Vodka
- $\frac{3}{4}$ oz. Lemon Juice
- $\frac{3}{4}$ oz. Agave or Simple Syrup
- 6 – 8 Blueberries, *muddled*
- 1 – 2 sprigs of Fresh Thyme

Method

1. Muddle Blueberries and Thyme with the Gin or Vodka.
2. In a shaker, add other ingredients with ice.
3. Shake for 15 seconds and strain into a tumbler over fresh ice.
4. Garnish with fresh Thyme and a few Blueberries.



Michelle Walker
MICHELLE WALKER
BAR MANAGER





Brown Butter Peach Crisp

Serves 8

INGREDIENTS

Peach Filling:

8 ea. Ripe Peaches, *peeled, pitted, and sliced*

½ cup Brown Sugar, *packed*

2 tbsp. Granulated Sugar

1 tsp. Cinnamon, *ground*

1 tbsp. Cornstarch

1 tbsp. Vanilla Bean Paste

1 ea. Lemon, *zested*

Brown Butter Oat Topping:

½ cup Butter, *unsalted*

1 cup Old Fashioned Oats

¾ cup All Purpose Flour

½ cup Brown Sugar, *packed*

¼ cup Pecans, *chopped*

1 tsp. Cinnamon, *ground*

1 pinch Kosher Salt

Vanilla Mascarpone:

8 oz. Mascarpone Cheese

2 tbsp. Powdered Sugar

1 tsp. Vanilla Bean Paste

2 - 3 tbsp. Heavy Cream

As we hit the peak of Peach season, try this fun Brown Butter Peach Crisp recipe topped with Vanilla Mascarpone.

DIRECTIONS

1. Heat oven to 350° F.
2. Toss Peaches with Sugars, Cornstarch, Vanilla, Cinnamon, Salt, and Lemon Zest.
3. Transfer to a buttered 9 x 13 baking dish.
4. Brown the Butter on medium heat until nutty and amber-colored. Allow to cool slightly.
5. Mix Oats, Flour, Brown Sugar, Pecans, Cinnamon, and Salt. Stir in the Brown Butter until crumbly.
6. Sprinkle topping evenly over Peaches.
7. Bake 40 - 45 minutes or until golden and bubbling.
8. Whisk Mascarpone with Powdered Sugar, Vanilla, and enough Heavy Cream to make it spoonable.
9. Serve the Crisp warm with a dollop of Mascarpone.



Jon Gamlen

JON GAMLEN
EXECUTIVE CHEF



Chris Smith

TRC's New Sous Chef



Please join us in welcoming our new Sous Chef, Chris Smith, to The Reserve Club team! Chris brings a wealth of experience from some of the area's most respected culinary operations, including Stable View and Frog Hollow Hospitality. His background includes everything from building restaurant operations from the ground up to managing kitchens, developing menus, and creating incredible desserts.

When he's not busy creating great food, Chris enjoys finding new ways to elevate the dining experience and keep things fresh and exciting in the kitchen. We're thrilled to have his talent, creativity, and leadership at The Reserve Club and look forward to the great things ahead.

Be sure to say hello and give Chris a warm Reserve Club welcome!

LABOR DAY

September 7th | 11:30 AM
\$35+ per Adult | \$19+ per Child
Register Online or with Concierge

MAINS

Herb-Roasted Beef Striploin
Lemon-Garlic Grilled Carolina Shrimp
Brown Sugar & Mustard Glazed Pork Loin

HOT SIDES

Smoked Cheddar Mac n' Cheese
Whipped Yukon Gold Potatoes
Grilled Summer Vegetables

CHILLED SIDES

Southern Potato Salad
Watermelon & Feta Skewers
Summer Corn & Tomato Salad
Avocado, Scallion, Basil, Champagne Vinaigrette

DESSERTS

Bourbon-Peach Cobbler
Vanilla Ice Cream
Red, White, & Blueberry Shortcake
Strawberry Topping, Blueberry Topping, Whipped Cream

Limited A la Carte Available: 11 AM - 4 PM
Pub Bar Service: 11 AM - 5 PM



GOLF UPDATES

Congratulations!

2026 Men's Team Match Play Champions:

Tom Butler and Tony Klein defeated Sean Wright and Jim Elia in 21 holes. Well done, gentlemen!



2026 Club Championships:

Friday, September 18th - Tee Times: Hollow Creek

Saturday, September 19th - Tee Times: Nicklaus

The annual Men's and Women's Club Championships Tournaments are almost here! All male and female Full Golf Members are eligible to sign up. Join us for 36 holes, contested on both courses. An Awards Dinner will be held on Saturday, September 19th. Non-playing spouses are invited to dinner. Registration is open now!

July & August Hole-in-Ones

#15 Nicklaus

Brent Loeloff

Linda Makris

Thomas Pettinga

#2 Zoeller

Jim Sands

TRC Dress Code Policy:

At The Reserve Club, we have adopted a dress code that adapts to today's more casual lifestyle and apparel trends, while remaining respectful of the expectations of a private club environment. In this spirit, fellow Members, guests, and associates must be mindful of their attire and abide by the dress code etiquette established to create a uniform benchmark for acceptable personal appearance while utilizing the various club facilities.

Golf Course & Practice Facilities:

Men: (Expectations)

- Golf slacks / Bermuda-style or khaki shorts
- Golf shirts or other such tops available for purchase and widely marketed as golf apparel
 - With or without collars
 - Tucked unless designed to be worn out
- Hats with a brim to be worn with bill forward

Women: (Expectations)

- Golf slacks / Capri pants / Skirts / Bermuda-style or khaki shorts
 - Stretch-style golf pants with pockets
 - Leggings only if worn underneath skirts or shorts
- Golf shirts or other such tops available for purchase and widely marketed as golf apparel
 - With or without collars or sleeves
 - Tucked unless designed to be worn out
- Hats with a brim to be worn with bill forward



Chris Bates

CHRIS BATES
DIRECTOR OF GOLF



SUPERINTENDENT’S MESSAGE

Happy Dog Days of August! It’s been hot and humid here during the month, and it is great for our bermudagrass! I’ve been told by many Members that the course is in as good a shape as ever, and your maintenance team is working hard to keep it that way!

I have also heard a number of comments about the rough, which, due to the great growing conditions and our fertilization program, is very healthy. A few Members have asked about the height of the rough, which is cut to two inches, as it is all season long. Honestly, we cannot cut it any lower due to the ground that the rough occupies. Even at the current level, we must replace bearings on our rough mowers virtually every week – going lower would only exacerbate the problem.

During the month of August, we finished aerating the fairways on Hollow Creek that we were unable to get to due to weather conditions in July. In addition, we aerated the areas surrounding the greens to promote growth and get the courses ready for the busy October event season.

I hope you noticed the new waste receptacles on Hollow Creek! They look great and blend in with the sandboxes. Over the next few weeks, we will have three more for the Reserve Course. Also, we installed the box on the #1 tee of Hollow Creek that holds scorecards, pencils, tees, etc.

Thank you again for continuing to respond to the Member Surveys. The issue with the survey results has been fixed, and the system is recording your feedback accurately again. The 2026 results are below, and I appreciate all of your input!

Due to rain, the “Superintendent’s Revenge” Twilight golf event has been rescheduled for Thursday, October 8th. Please come out and “enjoy” the golf – it’ll be an experience!

For more information on what’s happening, please check out the minutes from the July Greens Committee meetings and the 2025 Annual Report on the website. They are located under the Resources tab and the Advisory Board & Committee Role and Responsibility tab.

I’ll see you on the course!



Robert Padgett
ROBERT PADGETT
GOLF COURSE SUPERINTENDENT

Our new trash receptacles look great!

Month	Year	# of Surveys	Score	Reserve Greens	Reserve Fairways	Reserve Tees	Reserve Bunkers	HC Greens	HC Fairways	HC Tees	HC Bunkers
January	2026	28	9.54	4.86	4.43	4.29	3.77	4.73	4.36	4.05	3.76
February	2026	31	8.87	4.45	4.05	3.90	3.61	4.14	3.90	3.95	3.30
March	2026	67	9.25	4.38	4.00	3.95	3.44	4.32	3.82	3.66	3.43
April	2026	54	8.94	4.60	4.31	4.03	3.57	4.38	4.20	4.13	3.70
May	2026	73	9.27	4.68	4.43	4.27	3.37	4.53	4.31	4.21	3.40
June	2026	68	8.82	4.51	4.59	4.47	3.09	4.60	4.48	4.34	2.96
July	2026	65	9.03	4.57	4.63	4.45	3.04	4.24	4.32	4.32	3.17
August	2026	29	8.97	4.62	4.67	4.33	3.35	4.16	4.58	4.50	3.26
Total	2026	416	9.08	4.70	4.75	4.40	3.42	4.16	4.58	4.50	3.26

RCMGA NEWS

*Fun, Competitive Tournaments with
Your Friends at the Club!*



2026 RCMGA BOARD

Dave Hemingway, President
Ron Kuntz, Vice President
Tom Butler, Treasurer
Andy Stolarski, Secretary
Rob Ekeland, Events Coordinator
Wayne Powell, Communications
Brent Loeloff, Board Member

ADVISORS

Joe Drolz, Advisor
Mark Omura, Advisor
Scott Vieweg, Advisor

RECENT WINNERS

John Petterson - 1575 Points
Rob Scarfo - 1500 Points
Gary Flemming - 1475 Points
Steve Feldman - 1400 Points
Brent Loeloff - 1350 Points

UPCOMING EVENT:

Designer Builders Classic

September 24

Hollow Creek Course

4-Man Teams
Best 3 of 4 Net Balls
Stableford Scoring
Maximum Net Double Bogey

Hello to all current and future RCMGA members,

Living in the TRC just keeps getting better and better. Golf is in full swing, and our golf courses are in great condition. Yeah, it may be a little warm these days, but we won't let that slow us down. This too shall pass.

As of this writing, we just finished our 2nd annual RCMGA Road Trip. 60 manly men went to Augusta and played at the beautiful Westlake Country Club. Those people are always good to us, and we had a great day. Results and winners will be announced at our August 20th Jim Hudson Challenge. Two-man teams, best ball, stableford scoring. You guys know the drill.

The Jim Hudson Cup is getting pretty exciting as we have completed the first 5 of our 8 regular season events. Current leaders are:

Petterson, John: 1575 points
Scarfo, Rob: 1500 points
Flemming, Gary: 1475 points
Feldman, Steven: 1400 points
Loeloff, Brent: 1350 points

We have three remaining events, and our season is scheduled to end on October 15th with our second major of the season, The Reserve Classic. Let's be sure to close the season strong, guys. This event leads us to the Woodside Cup, which is becoming a great event as we compete against Woodside Country Club.

Last but certainly not least, we are preparing for our Board of Directors election. For any of you interested in serving on the 2027 board, please reach out to one of our current board members to understand the process. Andy Stolarski runs the process for us and really does a great job.

That's all for now, folks. See you in the fairway!

Dave Hemingway, President

Find more information about the RCMGA on the Club website.

RCWGA 18 NEWS



The RCWGA 18 had a busy August with several fun games planned by our amazing Play Day Committee, Karen O'Keefe, Marietta Castellano, and Sean Holloway. Thank you, ladies, for all you do to make our Wednesdays exciting. We especially enjoyed only counting holes that started with T and F on Zoeller; we had some great scores. 16, 17, and 18 didn't count!

Thirty of our ladies enjoyed a wonderful Exchange Day at Woodside Country Club on August 4th. Thank you to all the Woodside ladies who organized the Luau event, complete with a style show, and to our chairs, Lori Shea and Debbie Behlke.



Our next major event will be The Camellia Classic, our annual Member-Guest, September 30th - October 2nd. The committee, chaired by Debbie Riddle, has a fantastic tournament planned. There will be two days of golf, a delicious dinner and luncheon, and memories to be made with special friends. We know you will all enjoy this wonderful event.

This year we have our largest membership ever: 103 members! If you are new to The Reserve Club and are interested in learning more about our organization, please contact our Membership Chair, Holly Connelly, at hconnelly54@att.net.

As we head into what we hope will be a cooler September, remember, "Golf is deceptively simple and endlessly complicated." Enjoy each adventure on the course.

Kay Loeloff, RCWGA 18 President

RACQUETS UPDATES



Hello Tennis, Pickleball, and Pool Members!

First things first, let me say how fantastic it is to be at this wonderful Club, in this wonderful town, with you wonderful people! My wife Karen and I are so happy to be here, and very grateful that you've all been so gracious and welcoming to us. I truly look forward to getting to know everyone well. There are so many things that we have coming up; I can hardly contain my excitement!

As we move into the fall season, I'm very much looking forward to seeing everyone at the facility, no matter if you're dinking, crashing the net to put away a volley, or turning a few laps after Jennifer's amazing class! Eric and I are getting to know each other well, and we are incredibly excited about working together to improve your tennis, pickleball, and pool experience. Please see the new clinic schedule below.

It's amazing here, and as I've said to everyone I've already had the privilege to meet, please don't hesitate to reach out to me at any time!



Stewart Atkins

STEWART ATKINS
DIRECTOR OF RACQUETS & RECREATION

NEW TENNIS CLINIC SCHEDULE

MONDAYS

C-Team Clinic with Stewart & Eric: 8:30 AM - 10:00 AM
A-Team Clinic with Stewart & Eric: 10:00 AM - 11:30 AM

TUESDAYS

B-Team Clinic with Stewart & Eric: 8:30 AM - 10:00 AM

WEDNESDAYS

Advanced Clinic with Stewart & Eric: 8:30 AM - 10:00 AM
(A Co-Ed Doubles Clinic for High Level 3.5 and Higher Players)

THURSDAYS

Multi-Level Clinic with Stewart & Eric: 8:30 AM - 10:00 AM
(A Co-Ed Doubles Clinic for All Levels)

SATURDAYS

1000 Ball Clinic with Eric: 9:00 AM - 10:00 AM
Advanced Clinic with Eric 10:00 AM - 11:30 AM



TIP FROM THE TEAM

LIFESPAN IS YEARS. HEALTHSPAN IS LIFE.

The goal is not simply to live longer, but to stay strong, capable, and connected.

Josiah Frederick

JOSIAH FREDERICK
VILLAGE FITNESS GENERAL MANAGER



WHAT IS HEALTHSPAN?

Lifespan measures how long we live. Healthspan asks a more meaningful question: how many of those years are lived with the strength, mobility, clarity, and independence to keep doing what matters? A longer life is valuable; a longer life with function and purpose is the real prize.

Healthspan is not built by one perfect workout or a dramatic overhaul. It grows through ordinary choices repeated over time: moving often, challenging the muscles, training balance, eating nourishing foods, sleeping well, managing stress, and maintaining meaningful relationships.

For exercise, variety matters. Aerobic activity supports the heart and lungs. Strength training helps preserve muscle mass, bone density, and the ability to perform daily tasks. Balance and mobility work protect confidence and movement options. Together, they help us keep participating - on the golf course, in the garden, while traveling, and with the people we love.

BUILD YOUR HEALTHSPAN

MOVE

Add aerobic activity throughout the week.

STRENGTHEN

Train the major muscle groups regularly.

STEADY

Practice balance before you need to recover it.

CONNECT

Protect sleep, purpose, and relationships.

A useful question for this season: what do you want your body to keep allowing you to do five, ten, or twenty years from now? Let that answer shape what you practice today.

COMING UP AT VILLAGE FITNESS

September 25, 2026 at 7 PM

MOONLIGHT YOGA



A restorative outdoor event designed to help you breathe deeply, move gently, and reset together. Light refreshments to follow! \$25/person to attend. Call the Wellness Concierge to book or use the Village Fitness app!

September 21 - 25, 2026

FALL PREVENTION WEEK

Falls are not an inevitable part of aging. Stay tuned for details on upcoming seminars and new balance-centric opportunities in September during Fall Prevention Awareness Week 2026!

SEPTEMBER SPA SPECIAL

Indulge in 75 minutes of extended massage and restorative skincare designed to relax the senses, replenish hydration, and reveal renewed, luminous skin. Enjoy 15% off the Nourishing Cloudsilk Facial throughout September.



Lydia Brooks

CELEBRATING 23 YEARS AT THE RESERVE CLUB

Thank you!

I would like to sincerely thank the Membership, management, and staff of The Reserve Club for making my farewell reception so special and memorable.

After more than 20 years at The Reserve Club, it is difficult to put into words how much this place and the people here have meant to me. I am truly grateful for all the friendships, memories, laughter, and wonderful moments we have shared over the years.

A very special thank you for the generous gifts and thoughtful presents. Your kindness and generosity touched my heart more than you know, and I will treasure these gifts as a reminder of the wonderful people I have had the privilege of working with.

Thank you for celebrating this special chapter of my life with me. Although I am retiring, I will always carry The Reserve Club and its wonderful people in my heart.

With Sincere Appreciation and Love,
Lydia





the
Village
at Woodside

BLUEGRASS BURGERS & BREWS

WITH JOHNNY & DARLENE

**SCAN
ME!**
FOR MORE
INFO



FRIDAY
SEPT. 25TH
6 - 8 PM

THE VILLAGE CAFÉ
WILL BE OPEN LATE
SERVING BURGERS,
BREWS, WINE, COFFEE,
GELATO, AND MORE!

110 COACH LIGHT WAY AIKEN, SC, 29803



THE RESERVE CLUB

803.648.1601

www.TheReserveClubAtWoodside.com