
The Greens Scorecard

F E B R U A R Y 2 0 2 5 E D I T I O N

Our future!

For a while now I've been hearing our staff sing the praises of Artificial Intelligence. Since I could use help with all the intelligence I can get, I decided to put it to the test. I thought, what better way to experiment than to try and make a task that I struggle with better while trying to enlighten everyone about what we have to offer in the new Rec Room. So here goes.....apologies to Hemingway!

Winter Golf Fun with Simulators

Embrace the chill and stay in the swing of things this winter with our state-of-the-art golf simulators. Perfect for all ages and skill levels, our simulators offer a comprehensive golfing experience without the hassle of winter weather.

Discover the Simulators

Our facility boasts the latest in golf simulation technology, including:

Two Launch Monitors and Hitting Nets: Hone your golf skills with precise data on your swings.

Three Multi-Sport Simulators: Beyond golf, enjoy sports like hockey, cornhole, football, lacrosse, shooting sports, and more.

48 Courses: Play on world-renowned courses such as Pebble Beach, Lancaster, St. Andrews, Banff Springs, and local favorites like Muskoka Bay and Wooden Sticks.

Culinary Delights

Golfing isn't the only treat! Our menu features delicious options to keep you energized and satisfied:

Wings, Burgers, and Nachos: Classic comfort foods.

Daily Soup: A warm, hearty option.

Breakfast and Dinner Specials: Freshly prepared to suit your palate.

Exceptional Service

Enjoy attentive service right at your table, ensuring a seamless and enjoyable experience from start to finish.

Membership Perks

Members benefit from:

10% Off Simulator Rentals: Enjoy discounted playtime.

10% Off Prepared Food from the Kitchen: Savor our delectable dishes at a discount.

Event Highlights

Simulator Leagues: Compete in our winter-long leagues and showcase your skills.

Monthly 2-Person Scramble Tournaments: Join the fun and challenge yourself in our tournaments.

Booking and Pricing

We make it easy to book your session:

Online or Over the Phone: Reserve your spot with just a few clicks or a quick call.

Pricing: \$40.00 per hour per simulator Monday to Thursday, \$45.00 Friday to Sunday.

Operating Hours

Our facility is open daily from 8am to 11pm, offering plenty of opportunities for you to enjoy a round of virtual golf and more.

Come out and visit us, and other members and regulars that have been enjoying what the Rec Room has to offer!



EVENTS WITH EMILIE

Get ready to tee off—tournament bookings are officially open for the season!

With select dates available, now is the perfect time to secure your spot. Whether you're planning a corporate outing, charity event, or a fun day on the course with family, we've got everything you need to make it a memorable day.



Say “I do” to your dream wedding at The Greens at Renton! With 2026 dates booking quickly and 2027 already starting to fill, now is the time to secure your perfect day. Our stunning spaces and expert planning support make for unforgettable celebrations.

Call Emilie today to reserve your date and start bringing your vision to life!



THE GREENS GOLF DEPOT SALES AND SAVINGS



CHECK IT OUT!

Callaway Jaws Wedges


Now only \$189.99!

That's a savings of

\$40 per wedge!

BIG SAVINGS!

THE GREENS AT RENTON



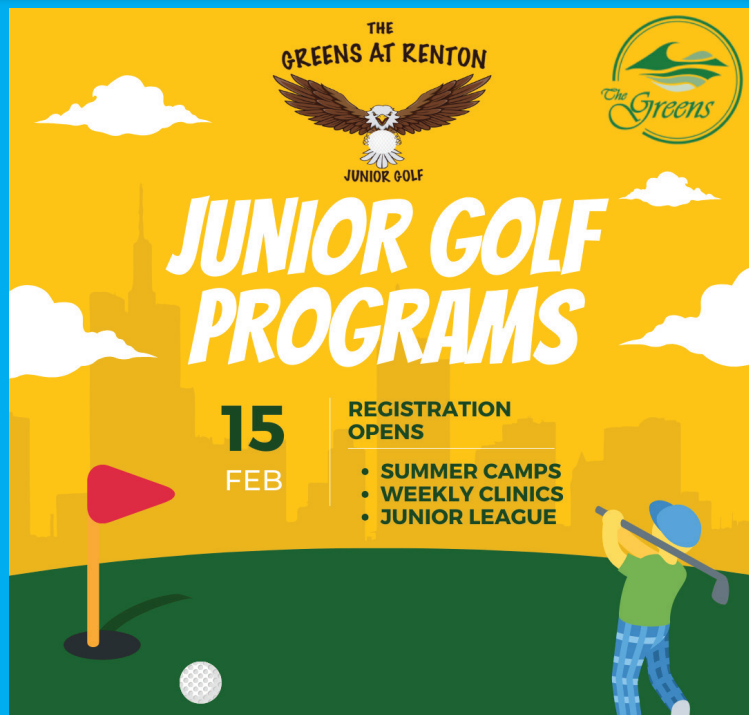
JUNIOR GOLF

JUNIOR GOLF PROGRAMS

15
FEB

REGISTRATION OPENS

- SUMMER CAMPS
- WEEKLY CLINICS
- JUNIOR LEAGUE



TaylorMade

FITTING EVENT

EXPERIENCE THE LATEST IN TAYLORMADE EQUIPMENT



Scan QR code or ask your Pro for more details

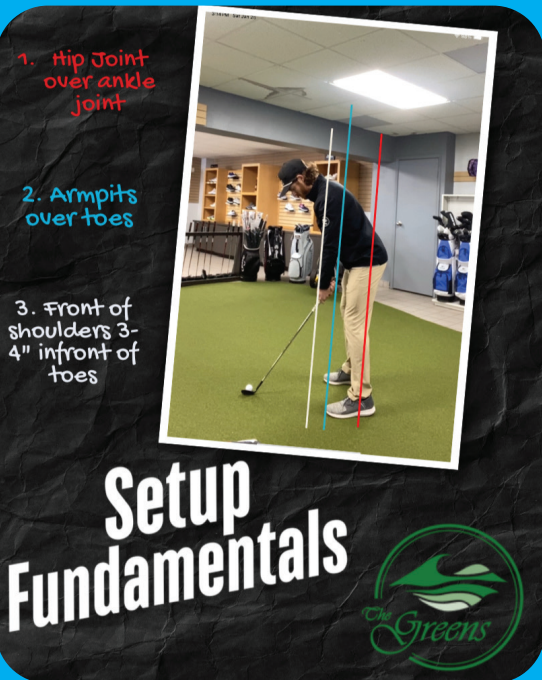
MYFITTING EXP

DATE: **February 27** TIME: **10am-3pm**

LOCATION: **Greens at Renton Simulators**

JAKE'S GOLF CORNER

JAKE'S GOLF TIP



On February 8 & 9 come on out to The Greens at Renton and test out our new launch monitors free of charge in the hitting nets. Our Director of Golf, Jacob Erwin will be on site giving out tips and pointers for the day to all participants. Please reserve your time slot by emailing dog@greensatrenton.com. There will be availability from 9am - 7pm. Can't wait to see everyone there!

What to Watch in Golf:

Tiger Woods and Rory McIlroy have helped to develop the TGL golf league that takes place on Tuesday evenings. There are 6 teams representing various cities with a total of 24 PGA Tour players.

Two teams face off in a head to head match each week using the latest simulator technology mixed with ultra realistic green complexes for short game shots.

The league kicked off in January, but will continue through the winter months. Make sure to check it out on Tuesday evening and watch the best in the world take on the challenges of simulator golf.



WHAT'S HAPPENING AT THE GREENS BISTRO?

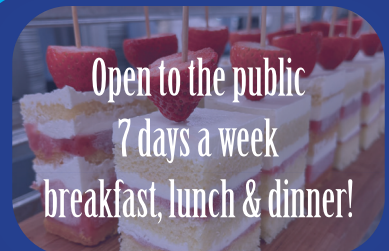
Dave's Homemade Borscht (Beet Soup):

Ingredients:

- 3 medium beets, peeled and grated
 - 4 Tbsp olive oil, divided
 - 8 cups chicken broth
 - 3 medium yukon potatoes, peeled and sliced into bite size pieces
 - 2 carrots, peeled and thinly sliced
 - 2 celery ribs, trimmed and finely chopped
 - 1 small red bell pepper, finely chopped
 - 1 medium onion, finely chopped
 - 4 Tbsp ketchup
 - 1 cans of white cannellini beans with their juice
 - 2 bay leaves
 - 2-3 Tbsp white vinegar
 - 1 large garlic cloves, pressed
 - 3 Tbsp chopped dill
 - Sea salt and black pepper to taste
1. Prepare all vegetables before begining.
 2. Heat a large soup pot over med/high heat and add 2 Tbsp olive oil. Add beets and cook 10 minutes, stirring occasionally until beets are softened.
 3. Add 8 cups of broth, potatoes and carrots then cook 10-15 minutes, until vegetables are easily pierced with fork.
 4. Meanwhile, heat a large skillet over med/high heat and add 2 Tbsp oil. Add onion, celery and bell pepper. Cook stirring occasionally until softened and lightly golden. 5. Add 4 Tbsp of ketchup and stir fry 30 seconds then transfer to soup pot to continue cooking with the potatoes.
 6. When potatoes reach desired softness, add remaining ingredients and simmer for an additional 2-3 minutes. Add more salt and vinegar to taste.

It's never too early to start gearing up for the busy season ahead. That said, the Food and Beverage department is on the search for cooks and service staff to add to our team!

If you or someone you know is looking for a position in the restuarant please send an email with your resume to Brodie at fb@greensatrenton.com. Experience is not necessary, but is always an asset.



Brodie's Chocolate-Covered Cherry Old Fashioned

Ingredients (makes 1 serving):

- 2 oz bourbon
- 0.5 oz cherry liqueur (e.g., Luxardo or Heering)
- 1 tsp dark chocolate syrup
- 2 dashes chocolate bitters
- 1 splash soda water (optional, for a lighter touch)
- Brandied cherry and a shaved chocolate garnish

Instructions:

- In a mixing glass, combine bourbon, cherry liqueur, chocolate syrup, and chocolate bitters. Add ice and stir for 20-30 seconds until well chilled. Strain into a rocks glass over a large ice cube. If desired, add a splash of soda water for a lighter finish. Garnish with a brandied cherry on a pick and a sprinkle of shaved dark chocolate.

Events You Don't Want to Miss:

- February 8th: Italian Theme Night
- February 14th: 2 Can Dine Dinner Special for Valentines Day
- February 23rd: Prime Rib Dinner

ON THE COURSE

Hello all, I hope this finds you in good health and spirits after the holiday.

It's February already, it feels like we just put the course to bed and we are now nearing the halfway point of winter.

Things out on the course are looking good, I would have liked to have had a little more snow cover on the greens and tees through these cold spells to protect the crowns of the grass plants, but that is why we put the heavy coat of top dressing sand on them at the end of the season.

We are working on getting the last of the dead trees out there cut down and cleaned up, and should have that done by spring. We have been busy meeting with our suppliers to get our programs in place for the next season.

At the end of the month I'll be attending the Canadian/Ontario golf superintendents conference for the first time. I'm looking forward to the trade show and seminars that are offered to find new and better ideas to take care of our course.

Have a good rest of the winter!

Al Binkley

THE GREENS AT RENTON PRESENTS COMMUNITY DAY

Join us to support 27 Local Charities within our community. The Greens will be donating all green fees to 27 Local Organizations.

\$70 for 9 Holes
\$110 for 18 Holes

- Fun interactive games at each hole
- Vendor Village full of Free Samples
- Silent Auction and Raffle Tables
- 50/50 Draws

Pre-Payment due
upon Booking

20 JUNE 2025

969 CONCESSION 14 TOWNSEND, SIMCOE, ON

Sponsored by:



REGISTER NOW

519-426-3308, EXT. 1

GreensAtRenton.com/CommunityDay

Important Upcoming Dates:

- February 8: Italian Theme Night Buffet
- February 8 & 9: FREE Launch Monitor Demo
- February 14: 2 Can Dine Valentines Day Special
- February 15: Junior Golf Registration Opens
- February 22: Simulator Tournament
- February 23: Prime Rib Dinner
- February 27: TaylorMade Fitting Day

Follow our Socials to Stay in the Know!

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| @greens.bistro | The Greens Bistro |
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This Newsletter has been designed and edited by Cynthia Aul.
Please send any feedback or suggestions to tgarsocial@gmail.com