Waverley Country Club

1896

THE CURRENT

March 2022

Women's 9- & 18-Hole Opening
March 8 & 9

St. Patrick's Day Dinner
March 17

Plant-Based Dinner
March 31

Hours of Operation

Field House/Simulator Room
Monday | 8:00 am - 4:00 pm
Tuesday - Sunday | 7:00 am - 6:00 pm

Bag Room
Monday - Sunday | 7:00 am - Dusk

Driving Range
Monday | 9:00 am - Closes 2 hours prior to sunset
Tuesday - Sunday | 7:00 am - Dusk

Daily Course Availability and Tournament Results available on the Club's app and website.

Turn Bar
Daily | 10:00 am - Dusk

Men's Bar
Wednesday - Sunday | 11:00 am - 6:00 pm

Grille Breakfast
Saturday | 6:30 am - 11:00 am

Grille Brunch
Sunday | 9:00 am - 3:00 pm

Grille Lunch
Wednesday - Saturday | 11:00 am - 3:00 pm

Grille Dinner
Wednesday - Sunday | 5:00 pm - 8:00 pm

Reservations are suggested for lunch and required for dinner, and may be made on the Club's app/website or by contacting the Front Desk at 503.654.6521. Guests are welcome for lunch and dinner.

2021 - 2022 BOARD OF DIRECTORS & COMMITTEES

Linda Williams | *President*
Jeff Jorgenson | *Vice President | House*
William Swindells | *Vice President | Green*
Steve Reaume | *Secretary | Tournament*
T.J. McConville | *Treasurer | Finance*
Jim Carter | *Field House*
Wayne Drinkward | *Long Range Planning*
Nick Ehlen | *Membership Enhancement*
Kevin Lynch | *Membership*

2021 - 2022 WOMEN'S BOARD OF GOVERNORS

Nancy Herpers | *President*
Bridget Otto | *Vice President*
Julie Carter | *Secretary*
Kristen Kohnstamm | *Treasurer*
Tracy Stoloff | *Program*
Ann Johnson | *Assistant Program*
Marjorie Kerr | *Hospitality*
Leslie Nevius | *Junior Activities*
Katy Williams | *Assistant Junior Activities*
Karen Holce | *9-Hole Team Captain*
Diane Tucker | *9-Hole Assistant Team Captain*
Wendy Keeton | *18-Hole Team Captain*
Liz Howells | *18-Hole Assistant Team Captain*

SENIOR STAFF

Larry Batchelor | *Maintenance Director*
larry@waverley.cc
Lori Hennessy | *Membership Development Director*
lori@waverley.cc
Colleen Kenny | *Food and Beverage Director*
colleen@waverley.cc
Brian Koffler | *Green Superintendent*
brian@waverley.cc
Susan Miller | *Controller*
susan@waverley.cc
Jennifer Novak | *Events Director*
jennifer@waverley.cc
Jim Schaeffer | *PGA Head Golf Professional*
jim@waverley.cc
Eva Tate | *Executive Assistant*
eva@waverley.cc
Christian Thon | *COO/General Manager*
christian@waverley.cc
Chris Yost | *HR Manager*
chris@waverley.cc
Juan Zaragoza | *Executive Chef*
juan@waverley.cc

Hours Change

Starting Tuesday, March 8, the Grille will be open for lunch service Tuesdays from 11:00 am to 3:00 pm.

Message from the President
Linda Williams

I am writing this column on a glorious and sunny Sunday afternoon in February that had a 31-degree start and is now at a welcomed 55 degrees! How perfect that our Club can fully utilize our facilities by playing the course and dining in the Clubhouse in the winter months. Thank you to the Greens and Golf staff for your fine delivery of both weather and the game.

There have been several fantastic dining events and experiences at the Club over the last month. I have attended a few, and the Food & Beverage staff and our Chef and Kitchen staff are to be commended for excellence and creativity. Hats off to them!

Last week the Board of Directors participated in a governance session centered on the Organizational Health of High Performing Clubs. It was tailored to our Board and our Club, and there were more than a few takeaways for us to consider and implement. The specifics of our next steps and priorities were discussed at our Board Meeting in late February, and will be communicated to you throughout the year. For right now, the following are a few highlights from my notepad:

Governance: In the best practices category for high-performing clubs, it is clear that boards deliver strategic governance, creating forward-looking strategies for value, the drive for the member experience, along with a financial focus on future capital needs and resources, among others. In a nutshell, the BOD focuses on the future and not on the day-to-day club operations. This leads me to mention our capable COO and staff who hold the responsibility for operations. Their focus, of course, is on operational delivery, service and excellence, budget and outcomes, programming and staffing, to name a few. This is an important distinction to understand.

Communications: High-performing boards are excellent in communications and messaging. Newsletters, of course, full use of digital and mobile, collecting, embracing, and sharing data, and providing regular Committee updates of how we are doing relative to our Board and Committee goals. And, note to self, well written to adequately address our audience, you.

Traditions: Many high-performing clubs have a committee with the unique purpose of enhancing the ongoing and overall club experience for our members and guests. What does that really mean? Emphasis on respect for the game of golf, the course, and the Clubhouse - for each other and our staff, following the rules, and being mindful of our 125+ year legacy. How might that be accomplished? That is to be determined, but most likely through ongoing education, orientations, and communications.

The Club vaccination policy will be at the top of the February Board agenda. We understand the current Omicron wave has crested and may be receding and that Oregon has taken steps to eliminate the mask mandate. More is to come, but rest assured we are on top of this and will keep our members current on this matter.

Last month I highlighted **Respect** as one of our core values. This month, there is good reason to highlight another: **Keeping Waverley Relevant – Members' needs and desires will predictably change over time. Services, activities, and facilities provided by the Club will adapt to these changes to ensure member satisfaction.**

In this issue Nancy Herpers, our Women's Board of Governor's President, writes an overview of our Women's Board and each member's responsibility. Also, Wayne Drinkward, Long Range Planning Committee Chair, writes the first of our communications about the work of this essential Committee.

As always, more to come, and all good wishes to you for an enjoyable month of March!

Congratulations!

Congratulations Denise Molendyk on becoming Waverley's first Historian!

Message from the Women's Board of Governor's President

Nancy Herpers

Our names are posted in the masthead of The Current but we know that many Waverley members do not know anything about the Waverley Women's Board of Governors or what we do! Our goal this year is to improve our communication with you, the members.

The Board is comprised of 13 positions with a new Board nominated and elected each October.

- **Nancy Herpers** | President
- **Bridget Otto** | Vice President (president in training!)
- **Julie Carter** | Secretary
- **Kristen Kohnstamm** | Treasurer
- **Marjorie Kerr** | Hospitality Chair
  - Personally welcomes every new member to the Club and is directly involved in the New Member Event each year.
- **Wendy Keeton, Liz Howells, Karen Holce, and Diane Tucker** | 9- & 18-Hole Golf Team Captains
  - Plans and organizes all 9- & 18-Hole Group golf, events, and activities.
- **Tracy Stoloff and Ann Johnson** | Program Chairs
  - Organizes Ladies Night Out, the Holiday and Spring Luncheons, and the Fall Event among other things.
- **Leslie Nevius and Katy Williams** | Junior Activities Chairs
  - Plans events and activities for our children and grandchildren, such as Halloween, Christmas, and Easter events, junior golf activities, holiday BBQs, and much more!

Each of these women has the responsibility of suggesting and overseeing the FUN things that go on in our Club with the goal of improving your social experiences. We all work closely with the excellent staff at Waverley. If you are interested in volunteering for any of our events, in serving on a committee, suggesting new events, or if you have questions, please feel free to reach out to any of us. We welcome your participation!

Message from the Long Range Planning Chair

Wayne Drinkward

The Long Range Planning Committee will be working this year on developing a new five-year strategic and facilities improvement plan to enhance the member experience at Waverley. This process began a couple of years ago with member surveys and an extensive outside consultant review of the findings. Last year, the Board put this on hold during Covid, but most long-term issues remain relevant. We will begin by working on some specific proposals with the Board Committees, the Women's Board, and some of our other groups. Then, later this year, we will have some broader outreach to the membership at large.

We aim to improve our golf experience, enhance our dining and social services, and look at ways to better engage our non-golf activities like tennis, swimming, and youth programs. We will also be reviewing our membership, long-term financial model, and making Waverley an excellent work experience for our employees.

We have a great Club and will always be looking to preserve its traditions and the intangibles that make it special. We will look to have a broader discussion as our process continues, into ways to make it even better.

Message from the COO/General Manager

Christian Thon

As we enter March, we see a few signs of the hope of spring. The tulips are peaking their heads through the flowerbeds, the trees are beginning to show signs of waking up, and the days are getting longer. Of course, Mother Nature can still show us who's in charge (she is!), but we are moving in the right direction toward better weather and brighter days. The Clubhouse staff has organized storerooms, cleaned the back of the house, painted, checked and updated inventory, and prepped for spring events such as Easter and Mother's Day, and a few new social events. Our catering business for 2022 looks strong as long as we don't need to pivot for Covid-19 anymore. Fingers crossed!

We have also added a couple new staff members to the team, Assistant Golf Professional, Tyler Ames, and Banquet Manager, Klark Dunning. There is no doubt they both will be successful here at Waverley. Speaking of employees, I am so grateful for the support that the members and Board of Directors have shown for our staff. As most of you know, staffing has become a challenging issue over the last year, and clubs now have to step up and do everything we can to attract and retain employees. A decent pay with the usual benefits no longer suffices, and management (with Board support) is working diligently on making Waverley the employer of choice for employees in this industry. While this is a tall task, I am confident that we will achieve it over time. Once accomplished, it will ultimately benefit us all by providing a great place to work while offering outstanding services for our members.

I am excited about what's to come. I hope you share in my enthusiasm as we move forward with making Waverley even better for everyone here.

Waverley Gate Update

We have activated the security gate, and if you haven't already done so, we are requesting that you provide us with license plate numbers for your vehicles. Please stop by the Field House or Clubhouse to complete a form with your license plate information, or call the Front Desk and provide the required information. Alternatively, you can scan the QR code, complete the information on the form, and hit "submit." Should the gate not open for you, please use the keypad for entrance by entering "*, your 4-digit code, #."

Welcome New Members!

Mitchell Morse
Proposed by Eric Jacobsen

Stuart and Barbara Cohen
Proposed by Pat Becker, Jr.

Diane and Herb Rankin
Proposed by Jim Whittemore

Cliff and Delight Curry
Proposed by Doug Houser

Scott Clark and June Andrews
Proposed by Jim Franzen

Field House & Golf Course

PGA Head Golf Professional
Jim Schaeffer

March is finally upon us, and with that starts what Waverley calls "the start of the golf season." With many new members joining the Waverley family, it's an excellent time to remind all players about our rules of play. First and foremost, the Pro Shop staff wishes to help every player have a positive golf experience. To assist in making that happen, we want to encourage all golfers to use the teaching professionals on staff to learn more about golf and improve play.

With the start of the season, we go back to some limitations on times of play. Tee times are limited to spouses on Tuesday until 11:00 am and Wednesday until 11:00 am. Play on Thursdays from 11:00 am until 2:00 pm, Saturdays before 11:00 am, and Sundays before 10:00 am is limited to members. Pro Shop staff is always available to answer questions about times of play.

The Field House Committee, in cooperation with the professional golf staff, oversees golf course access and use. This responsibility includes general player conduct and courtesy, tee times, and pace of play. Both the Committee and the Pro Shop staff want to help make every round of golf enjoyable and efficient for every player.

The Club has enabled the staff to hire a new golf professional, and we are excited to welcome Tyler Ames. You will be seeing Tyler and other staff members frequently on the golf course to talk with players, offer support, and encourage slower groups to keep pace with the group ahead of them on the course. When we make suggestions about changing habits that enhance steady play, please understand we are doing that to improve everyone's enjoyment on the course as we get into the heavy play of the season. For instance, we may be reminding you about movement from green to the next tee before carding a score, or leaving a bag on the side of the green toward the next tee, or "giving" short puts in non-tournament play. We appreciate everyone's conscious effort to keep up the pace of play.

You can also help us by familiarizing yourself with the Waverley Country Club Rules, which include rules for access to the course, as well as rules for play. Every member has a copy of these rules as part of Waverley's Rules and Bylaws. If you need another copy, please contact the Front Office.

Jim Carter, Field House Committee Chair, the rest of the Committee, and myself, welcome any feedback that you may have regarding use of the course. The Committee is here to increase enjoyment for members, spouses, and families, and we welcome any suggestions or comments to improve the golf experience.

Congratulations, Peter!

In February, Waverley's own wrapped up his professional golf career at the AT&T Pebble Beach Pro-Am. Peter Jacobsen got his start at Waverley, and it was here where he formed his game and values that he carried with him throughout his impressive career.

After the week that he considers the most important week on the PGA Tour calendar, he decided it was time to hang up his clubs (competitively) and return to broadcasting.

Congratulations, Peter, on an outstanding career.

Green Superintendent

Brian Koffler

The Evolution of Sand Topdressing and Aerification

In almost any industry, best management practices (BMPs) are in a constant state of evolution. If you were to track it throughout an individual's career, there are probably very few standard practices that remain intact from day one to retirement. Golf course maintenance is hardly an exception as research is conducted annually on varying subjects throughout the country. Everything from plant protectants applications, aerification practices, and turf type selection are studied at land grant schools across the United States. Currently, Oregon State is in year one of a two-year study on the specific subject of sand topdressing rates and conventional core aerification vs. solid tine aerification. One could argue that the BMPs of topdressing and aerification practices have changed more than any other researched topic over the past 20 years.

Going back to the days of Old Tom Morris, four-time winner of The Open Championship and the original greenkeeper at St. Andrews, our industry recognized the importance of sand topdressing to the general health of turfgrass. They may not have understood why it helped, but that it was important nonetheless. In those days, the process was much more labor-intensive as any sand applied was done manually with a shovel. Luckily, I would imagine the sand was readily available throughout the property, as being constructed on sand is one of the primary benefits of the location of true links golf courses. Nowadays, we have front-end loaders and spin topdressers that make the task much more manageable and precise.

With the introduction of core aerification equipment in the early 1960s, the love-hate relationship began between golfers and the golf course superintendent. All kidding aside, it is not a process that either party enjoys, and our staff would much rather eliminate completely. Unfortunately, some form of aerification, whether it be pulling a core or just with solid tines, is a necessary evil. The positive news is that the industry trend on putting surfaces has been to core aerify with smaller tines, and in some cases, with solid tines only, and to topdress on a light and frequent basis. We have been following this trend recently as we have been solid tining putting surfaces more often than not over the last three years. As long as our annual testing for organic matter and infiltration rates continues to trend in a positive direction, we will keep following this philosophy. With that said, we will continue to core aerify tees, approaches, and fairways as weather allows, as those playing surfaces require a different level of management.

Oh, and by the way, we will be aerifying the golf course in early April...

HOLE-IN-ONE!

Murray Joe

February 5, 2022, #9

Hole-in-One Insurance

This insurance pays the bar tab when you make a hole-in-one. Participation is voluntary and covers both the member and spouse. The $5 fee will be billed as the fund nears depletion. Once you have signed up, the renewal is automatic. Contact the accounting office to register for Hole-in-One Insurance.

Course Closure

The course will be closed Monday, March 14, for the OPGA Pro-Am Tournament.

Upcoming Events

April 4-6 | Aerification | *Course Closed*
April 21 | Men's Invitational Drawing
April 25 | OSGA Tournament | *Course Closed*

Penguin Golfers Closing

Friday, March 4

Join us for a luncheon to celebrate our 2021-2022 Penguin Season. Tee times start at 9:00 am. Following golf, we will have a no-host lunch in the Terrace Room and will finish with a delicious dessert and prizes.

Please call the Front Office to make a reservation for lunch. Plan to join us even if you do not play golf that day. Lunch will start at 11:30 am.

Hope to see you there!
Kathy Wilson | Head Penguin

Women's 18-Hole Opening

Tuesday, March 8
8:00 am Coffee | 9:00 am Breakfast | 10:00 am 9-Hole Shotgun

Join us for the Women's 18-Hole Opening Event Breakfast in the North Lounge, March into Spring!

Sign up required | Members only

Women's 9-Hole Opening

Wednesday, March 9
7:30 am Coffee | 9:00 am 9-Hole Shotgun

9-Holers, please join us for our season opening, with lunch to follow. Swinging FORE the gold!

Sign up required | Members only | Lunch to follow golf

Shamrock Greens Tee Tournament

Saturday, March 12
8:30 am Shotgun start

Golf format is two best balls, gross, and net with individual gross and net winners. Festive green tees and special games will consist of long drives based on age and closest to the pin.

$60 Entry Fee | Food & Irish coffee on the golf course included

Men's Invitational Drawing

Thursday, April 21 | 5:00 pm

Since 1896, the Men's Invitational has been a unique opportunity for members and their guests to share in the proud history and tradition of Waverley. The event features five, 9-hole matches with a derby determining the overall winner. The 2022 Men's Invitational will be held from July 14 - July 16.

Chairs: Pat McCauley and Glenn Bunting

High School Golf Prep
(year-round)

Saturdays at 12:00 pm

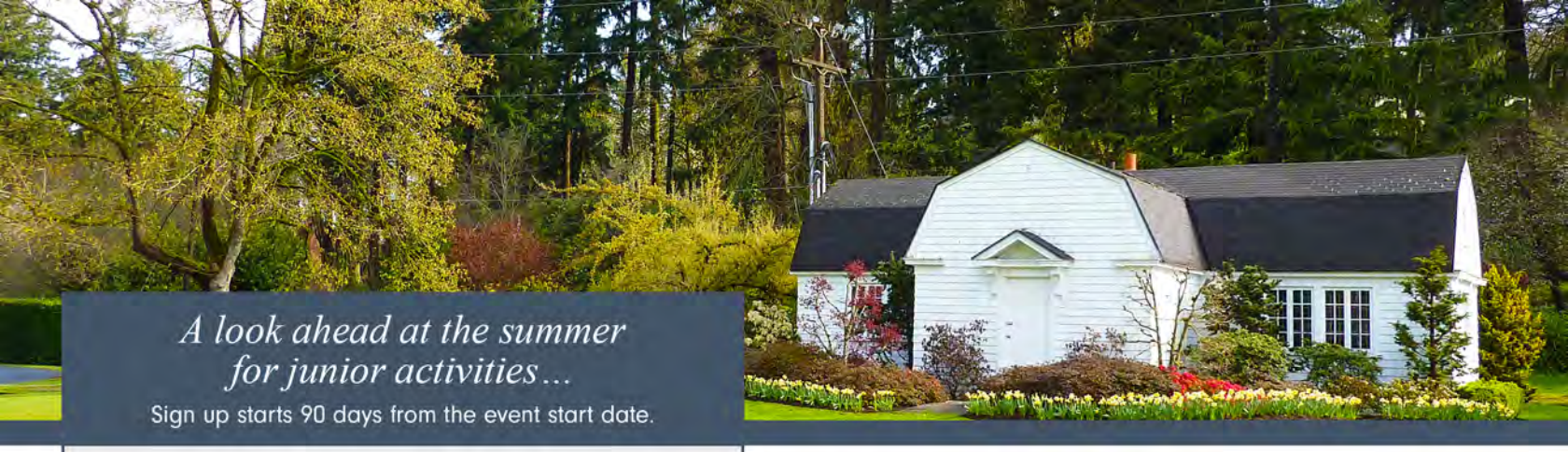
Practice and play with other juniors who already play on their high school teams, or are hoping to do so in the near future. Classes will focus on specific topics or involve playing the course and game management. Advance reservations are not required, and we will meet on the driving range outside the Field House.

Calling all 9-Hole Women Golfers!

Are you wanting to expand your golf game this year? A new Ladies 9- & 18-Hole mentorship program is being offered to encourage ladies to play more golf! The mentorship will pair one 18-Hole member with a 9-Hole Member who is interested in joining the 18-Hole group. The on-course program will cover course etiquette, scoring, ready golf, and other helpful tidbits to complete a successful round. After soaking up new knowledge to feel comfortable and confident, a friendly scramble will be held on June 22. Contact Zach Emery in the Field House if you'd like to be a mentor or a mentee this spring!

Golf Course Dress Code

Please remember that golf course attire for men consists of tucked-in collared golf shirts, appropriate crew neck or sweaters, and tailored pants. Tailored shorts are permissible on the golf course, provided they are longer than five inches above the knee. For women, skirts, dresses, or pants with shirts or sweaters. Skirts and shorts must be longer than five inches above the knee. Halter tops, bare midriff garments, leggings, and yoga pants are not permitted. Caps may be worn (outside) with the brim facing forward, and **as always** denim is not permitted for men or women. If you have any questions, please contact a member of the Field House staff.



A look ahead at the summer for junior activities…

Sign up starts 90 days from the event start date.

Discovery Golf | May 21, June 25, July 23, August 6, Sept. 3
Junior Golf Camp | June 1 - October 26
Junior Golf Clinics | June 2 - October 27
Father's Day Tournament | Sunday, June 19
Camp Waverley | June 21 - 24 | July 19 - 22 | August 9 - 12
Kid's Cooking Class | Thursday, July 28
Family Camp Out | Saturday, July 30
Junior Club Championship | Sunday, August 14
Labor Day BBQ & Festivities | Monday, September 5

Father's Day Tournament

Sunday, June 19

Format is Best Ball Gross, Net, and Callaway Flights
Fathers & Children Only | Father-Daughter & Father-Son Divisions

$5 per team | $5 per each additional child

Camp Waverley | Ages 6 - 10

June 21 - 24 | July 19 - 22 | August 9 - 12
Daily 9:00 am - 3:00 pm

Four days of fun that includes golf, tennis, swimming, and activities. Children & grandchildren of Members may participate.

$250 per child | Reservations required | Limit 30 per camp session

Junior Golf Clinics | Ages 7 - 10

June 2 - October 27 | Weekly on Wednesdays
9:00 am - 11:00 am

Campers will not only learn full swing, short game, and putting fundamentals, but they will also develop important fitness and life skills that will help them as they advance and grow in golf.

$60 per child | Reservations required | Limit 15 students

Junior Golf Camp | Ages 11 - 15

June 1 - October 26 | Weekly on Tuesdays
9:00 am - 11:00 am

This camp will focus on short game fundamentals and different chipping options, putting fundamentals and how to correctly read putts, and course management.

$60 per child | Reservations required | Limit 15 students

Operation 36 | Ages 7 - 17

Operation 36 is back in 2022!

- Your goal is to shoot 36 from 25 yards away for 9 holes
- As you beat that goal you will move further and further away and continue to try to shoot 36
- You will have access to one clinic per week (a set day and time) and one match per week
- You will have access to an app that will allow you to log play and practice, and track your progress
- If you participated last year, you will begin your matches right where you left off

Available sessions are the following:

Spring: Week of February 28 through week of May 23
Summer: Week of May 30 through week of August 22
Fall: Week of August 29 through week of October 24

The clinics available (you will pick one of these slots and that will be your weekly clinic and group):

Tuesdays: 4:00 pm - 5:00 pm (ages 11 - 15)
Wednesdays: 4:00 pm - 5:00 pm (ages 7 - 10)
Saturdays: 1:00 pm - 2:00 pm (ages 7 - 10)
Sundays: 1:00 pm - 2:00 pm (ages 11 - 15)
Sundays: 2:00 pm - 3:00 pm (ages 7 - 10)

The Match:

The Match is available to be played on Sundays beginning at 12:00 pm, if you cannot make this time you may play another time during the week.

There are limited spots available for this program. The cost is $175 per month, there is also a one-time $40 set up fee for the use of the app. Please email or call Zach Emery at zach@waverley.cc or 503-654-9509 to sign up or with any questions.

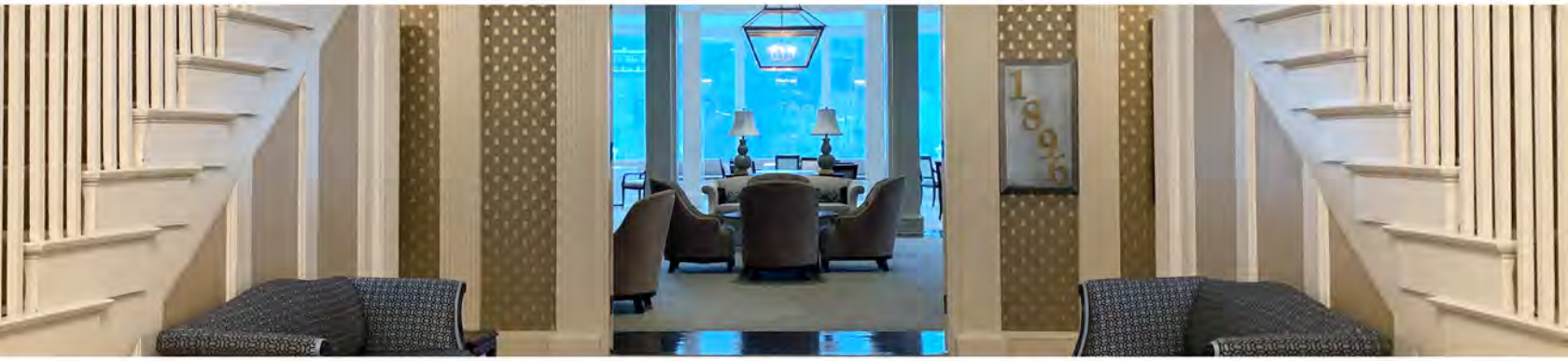
Discovery Golf | Ages 4 - 6

May 21, June 25, July 23, August 6, September 3
3:30 pm - 4:30 pm

Discovery Golf will focus on building a solid base for your young junior golfer. We will address the fundamentals of the game including grip, posture, and set up while keeping the tone light and fun.

$40 per child | Reservations required | Limit 8 children

Social & Dining Events



Father-Daughter Dance

Saturday, March 5 | 5:00 pm

Join us and celebrate an evening with your daughter. Enjoy dinner, dancing, music, photobooth, and Name that Tune Bingo!

$65 Adults per person | $25 Daughters
Jackets encouraged | Reservations required | 48-hour cancellation

Dusky Goose Wine Dinner

Friday, March 11 | 6:00 pm Reception | 6:30 pm Dinner

Waverley is proud to welcome award-winning winemaker, Lynn Penner-Ash to host the Dusky Goose Wine Dinner.

Since the beginning, Dusky Goose wines have been made by famed Oregon Winemaker Lynn Penner-Ash. Lynn's Oregon winemaking story began with her appointment as head winemaker at Rex Hill Vineyards in 1988. She launched her own eponymous winery in 1998 and is among Oregon's most decorated and most celebrated winemakers. Wines will be paired with a three course dinner prepared by Chef Juan Zaragoza.

Guests welcome | Clubhouse attire
$95 per person | Reservations required | 48-hour cancellation

MENU

2020 Rambeaux Pinot Noir Rose

First Course
Hamachi crudo
Avocado, cucumber, watermelon, jicama, micro cilantro, lime vinaigrette

2020 Rambeaux Chardonnay
2017 Dusky Goose Chardonnay

Second Course
Roasted lamb leg
Masa cake, esquites, chocolate mole sauce

2019 Rambeaux Pinot Noir
2015 Dusky Goose Pinot Noir

Third Course
Mango coconut entremet
Young coconut habanero sabayon

St. Patrick's Day Dinner

Thursday, March 17 | 5:00 pm – 8:00 pm

Join us for Irish fare and traditional Celtic music.

Adults $45 per person | Ages 5 to 12 $20
Ages 4 & under complimentary
Clubhouse attire | Guests welcome
Reservations required | 48-hour cancellation
No a la carte dinner service in the Grille this evening.

Plant-Based Dinner

Thursday, March 31 | 5:00 pm – 8:00 pm

Come out and enjoy a plant-based meal with family and friends.

Adults $45 per person | Ages 5 to 12 $20
Ages 4 & under complimentary
Clubhouse attire | Reservations required
No a la carte dinner service in the Grille this evening.

Afternoon High Tea

Saturday, April 2 | 1:00 pm - 3:00 pm

Join us for a traditional tea with a little Portland flair. Teas, tea sandwiches, scones, and pastries. Craft cocktails with tea-infused spirits and bubbles will also be available.

Adults $40 per person | Ages 5 to 12 $20
Guests welcome | Clubhouse attire

Wine Dinner featuring Seven Hills

Saturday, April 9 | 6:00 pm Reception | 6:30 pm Dinner

Guests welcome | Clubhouse attire
$95 per person | Reservations required | 48-hour cancellation

GRILLE ROOM & GRILLE PATIO CLOSURES:

- Thursday, March 17: Dinner for St. Patrick's Day
- Thursday, March 31: Dinner for Plant-Based Dinner
- Saturday, April 16: Dinner for Easter Setup
- Sunday, April 17: Brunch and Dinner for Easter
- Friday, April 28: Dinner for Spring Dinner

Saturday Morning Bridge

Join Barbara Beale's group for Saturday Morning Bridge in the Ladies Lounge every Saturday at 9:00 am!

Easter Brunch

Sunday, April 17 | 10:00 am - 2:00 pm
11:00 am - 1:00 pm | Kids activities featuring the Easter Bunny, Easter Llamas, & photographer taking family photos
12:00 pm | Easter Egg Hunt

Join us for our Easter Brunch celebration!
Hunt for the "Golden Egg" to win a special prize.

Adults $60 per person | Ages 5 to 12 $35
4 & under complimentary

Guests welcome | Jackets encouraged | Reservations required
48-hour cancellation | No a la carte service in the Grille all day.

Easter Dinner

Sunday, April 17 | 5:00 pm - 7:00 pm

Adults $60 per person | Ages 5 to 12 $30
4 & under complimentary

Guests welcome | Jackets encouraged | Reservations required
48-hour cancellation | No a la carte service in the Grille all day.

Spring Dinner

Thursday, April 28 | 6:00 pm – 8:00 pm

Come out and enjoy a limited seasonal spring menu with family and friends, featuring items from our own Waverley Garden and Oregon gardens.

$55 per person | Reservations required | 48-hour cancellation
No a la carte dinner service in the Grille this evening.

Staff Highlight

Madelin Cahill
Food & Beverage Captain

Madelin Cahill is our newest addition to the Food and Beverage Team. She previously worked at The Hive Social, a restaurant and bar in Oregon City. Starting as Lead Bartender at their catering company, she grew in her role and became the Bar Manager. Madi has been with Waverley for two months and has loved her time here so far! Working with Elizabeth Runkel and Nick Burger, she spends her time setting up meetings, running events, and helping with "winter projects."

Madi comes from a military family and grew up all over the world - from Germany to Oregon. Madi, her husband, and her 8-year-old daughter, Cora, have two dogs; a Frenchie named Waffles and a Black Lab named Bleu. She earned her bachelor's degree in wildlife biology and minored in geology.

Madi's favorite things:

- Favorite Hobby: Making craft cocktails and experimenting with new liquors and flavors
- Favorite TV Show: Anything HGTV
- Favorite Movie Genre: Horror
- Favorite Movie: The Big Lebowski
- Favorite Food: Nachos
- Favorite Place: Santorini, Greece

Burger Nights

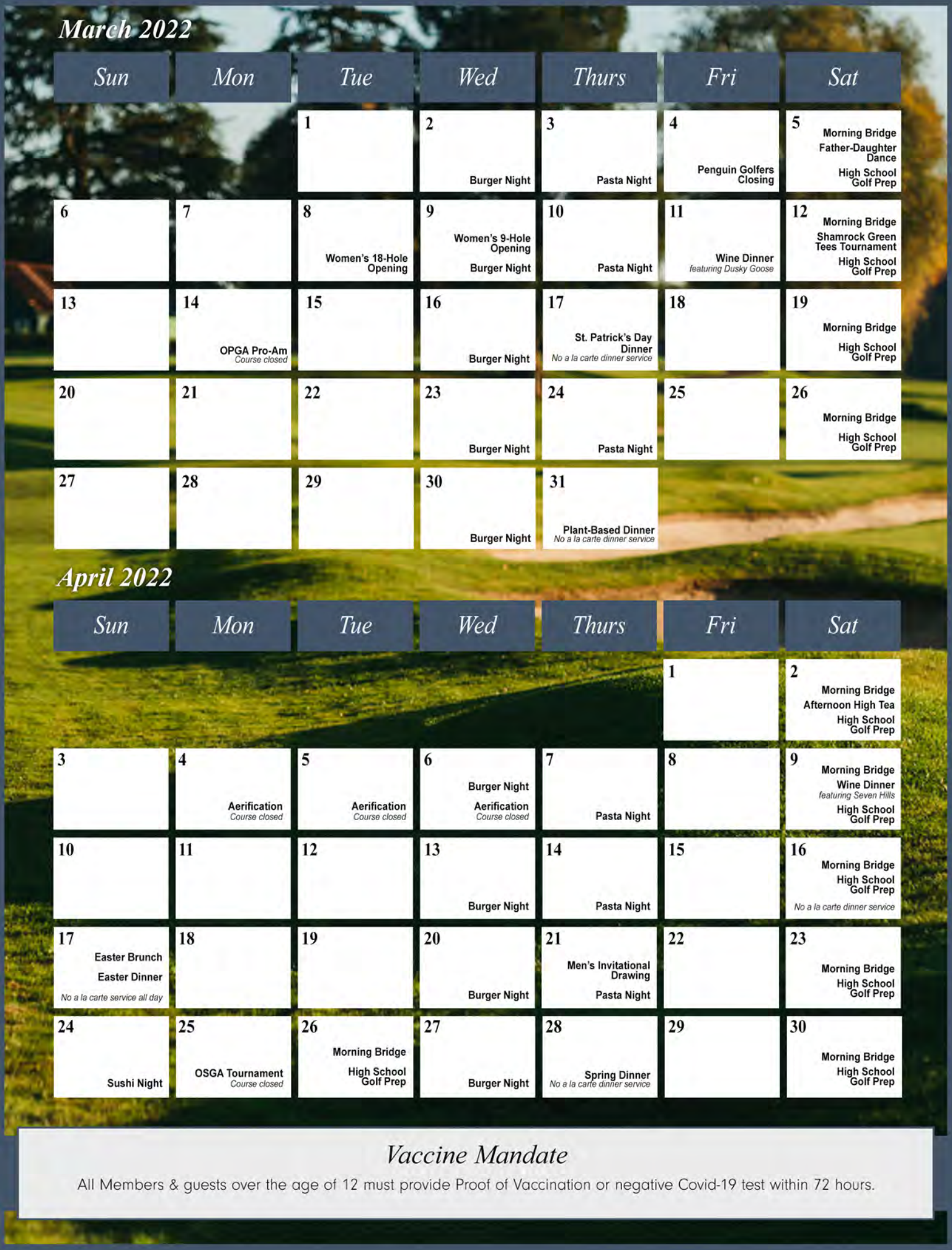
5:00 pm - 8:00 pm
March 2, 9, 16, 23, 30 | April 6, 13, 20, 27

Casual attire | Reservations required
Full a la carte dinner menu will also be available

Pasta Nights

5:00 pm - 8:00 pm
March 3, 10, 24 | April 7, 14, 21

Casual attire | Reservations required
Full a la carte dinner menu will also be available



March 2022

Sun	Mon	Tue	Wed	Thurs	Fri	Sat
		1	2 Burger Night	3 Pasta Night	4 Penguin Golfers Closing	5 Morning Bridge Father-Daughter Dance High School Golf Prep
6	7	8 Women's 18-Hole Opening	9 Women's 9-Hole Opening Burger Night	10 Pasta Night	11 Wine Dinner *featuring Dusky Goose*	12 Morning Bridge Shamrock Green Tees Tournament High School Golf Prep
13	14 OPGA Pro-Am *Course closed*	15	16 Burger Night	17 St. Patrick's Day Dinner *No a la carte dinner service*	18	19 Morning Bridge High School Golf Prep
20	21	22	23 Burger Night	24 Pasta Night	25	26 Morning Bridge High School Golf Prep
27	28	29	30 Burger Night	31 Plant-Based Dinner *No a la carte dinner service*		

April 2022

Sun	Mon	Tue	Wed	Thurs	Fri	Sat
					1	2 Morning Bridge Afternoon High Tea High School Golf Prep
3	4 Aerification *Course closed*	5 Aerification *Course closed*	6 Burger Night Aerification *Course closed*	7 Pasta Night	8	9 Morning Bridge Wine Dinner *featuring Seven Hills* High School Golf Prep
10	11	12	13 Burger Night	14 Pasta Night	15	16 Morning Bridge High School Golf Prep *No a la carte dinner service*
17 Easter Brunch Easter Dinner *No a la carte service all day*	18	19	20 Burger Night	21 Men's Invitational Drawing Pasta Night	22	23 Morning Bridge High School Golf Prep
24 Sushi Night	25 OSGA Tournament *Course closed*	26 Morning Bridge High School Golf Prep	27 Burger Night	28 Spring Dinner *No a la carte dinner service*	29	30 Morning Bridge High School Golf Prep

Vaccine Mandate

All Members & guests over the age of 12 must provide Proof of Vaccination or negative Covid-19 test within 72 hours.