innisbrook pipeline

MEMBERSHIP NEWSLETTER

december | 2015

MEMBERSHIP NEWSLETTER
Dear Members,

I hope you all had a wonderful Thanksgiving. As 2015 comes to close, we have lots to be thankful for at Innisbrook. December brings us numerous activities to celebrate the holidays as well as the end of a great year.

Dine with Santa on December 5 in Inverness Hall and enjoy a breakfast buffet, songs, a reading of “The Night before Christmas,” and a visit from Santa and Mrs. Claus themselves. The adults can enjoy a festive Christmas dinner at Packard’s Steakhouse or Market Salamander Grille. Bring in 2016 at the New Year’s Eve Dinner and Gala in Inverness Hall featuring live entertainment from 7 p.m. until 1 a.m.

For more information about our holiday happenings at Innisbrook, please contact your membership office.

Our public relations team has also been hard at work getting the coverage for Innisbrook and our sister properties. We are excited to share these great stories about our properties:

Loosen your belts at these local Thanksgiving buffets, The Suncoast News

5 of 2015’s Most Important Golf Course Renovations, Golf Vacation Insider

10 things to do this weekend, including Fancy Flea, Brandon Seafood Festival and more, TBOSeen.com

The Golf Addict’s Vacation Guide (Trip 3, Winter 2016), Confessions of a Golfaholic

Here’s to a happy holiday!

Yours in hospitality,

Sheila C. Johnson

SHEILA C. JOHNSON
Founder & CEO, Salamander Hotels & Resorts
Please Welcome Our Newest Members

FULL GOLF
Dennis & Shari Light

RESORT GOLF
Jeff & Valerie Anderson
Dominic & Keri Iafrate

ANNUAL TENNIS
Edward & Tiffany Rafalski
Matthew & Kara Scott

ANNUAL SOCIAL
Carl & Ellen Folkman
Stephen & Charlene Foy
Richard Holland
Hardik Pandya & Yulia Subianok
Cameron & Susan Parr

December Maintenance
Course Closings
Copperhead: December 16
Island: December 1, 2, 15
North: December 24, 25
South: December 14, 24, 25

December Practice
Course Closings
Copperhead: December 16
North: December 7, 24, 25
South: December 1, 2, 15
From the Desk of the Director of Golf:

Valued Members,

Welcome back to our Seasonal Members! It’s always an exciting time of year when our full membership is back on property. This year is extra exciting with the reopening of the Copperhead on Friday, November 27. I hope that you and your families will be here over Thanksgiving weekend and can be the first to see and enjoy the new course.

The South Course was the first course to be overseeded this fall. Monday, October 26 we began overseeding the entire course and the seed is coming in nicely. We applied 10 lbs of Poa Trivialis per 1000 sq ft. on the Greens, 350 lbs. per acre of Ryegrass on the Tees, 300 lbs. per acre of Ryegrass on the Fairways and 150 lbs. per acre in the Roughs. I was a little concerned with how warm the weather continued to be the first week of November but now the temperature and humidity have dropped and the course is looking more and more green every day.

Both the Copperhead and North Courses have been overseeded as well. This took place the week of Monday, November 16. Due to the new turf on the Copperhead, a much lower amount of over seed was applied this year compared to prior years. Specifically, 8 lbs of Poa Trivialis per 1000 sq. ft. on the Greens, 325 pounds per acre of Ryegrass on the Tees and in the Fairways and 150 pounds per acre in the Roughs. On the North Course, we applied 10 lbs. of Poa Trivialis per 1000 sq. ft. on the Greens, 350 lbs. per acre of Ryegrass on the Tees, 300 lbs. per acre of Ryegrass on the Fairways and 150 lbs. per acre in the Roughs. Temperatures were perfect for this round of over seeding and should make for optimal conditions this winter.

Finally, the Island Course will be down for 3 days, November 30, December 1 & 2. This three day closure is to overseed the Island Tee Boxes; 400 lbs. per acre of Ryegrass will be used. This will be the only part of the golf course this winter that will be overseeded. Instead, we will apply a liquid fertilizer every 2 weeks to give it the nutrients that it will need to flourish this winter. This is an exciting movement in our winter maintenance program. To date, we have not overseeded the Island Greens in over four years. I think we would all agree that they are some of the healthiest Greens on property. Not over seeding the course will make for a smooth transition in the spring/summer and help ensure a healthier golf course for seasons to come.

I hope to see you all at Inverness Hall for the Member Holiday Merchandise Sale, December 4-6.

Bobby Barnes
Daily Golf Clinics

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<td>Putting &amp; Chipping</td>
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Daily Clinics take place on the Osprey Practice Facility. The Member Fee is $20 per clinic and rental clubs are provided at no additional charge. *The Saturday Junior Full Swing clinic is complimentary.

Innisbrook Holiday Merchandise Sale

December 4-6 • Inverness Hall

Just in time for the gift giving season, The Innisbrook Holiday Merchandise Sale is making a comeback. Great pricing on quality merchandise will be on sale for three days at Inverness Hall. The sale begins on Friday, December 4 from 12 noon-8pm for MEMBERS ONLY. Saturday, December 5 the hours will be 10am-4pm and Sunday, December 6 from 12noon until 4pm.

Mark Your Golf Calendar

January 29 & 30, 2016
Innisbrook Member Guest

March 9-12, 2016
PGA TOUR Valspar Championship

April 4, 2016 Innisbrook Associate Scholarship Fund Pro Shoot Out

2015-2016 Sunday Owner’s Bunch (S.O.B.’s) Schedule

December 13 North SHOTGUN 12:00 Noon
January 10 North #1 & #10
January 24 North #1 & #10
February 21 Island #1 & #10
March 6 North #1 & #10
March 20 Island #1 & #10 Annual Championship
2015-2016 IMGA Interclub Schedule

December 7  Innisbrook-Island
January 19  Belleview
February 22  East Lake CC
March 7  Crescent Oaks
April 21  Feathersound
May TBD  Dunedin

Ladies Sign up for “Tips & Sips” with Dawn Mercer

Tips & Sips • Wednesdays 3pm
Dec. 2  South
Dec. 16  North
Dec. 30  North
Jan. 6  North

Please contact tee times or golf shop on day of to sign-up

Member Monday clinics 3-5pm
$35 member / $45 members guest
Must contact Dawn via email
dawn.mercer@playinnisbrook.com
to register and be confirmed, as class size is limited.
Dec. 14 • Dec. 21 • Dec. 28

2015-2016 IWGA Schedule

December 10  Holiday Luncheon  Island 9 Hole
January 12  President’s Cup  Copperhead
January 14  President’s Cup  Copperhead
January 19  Rain Date  Copperhead
February 2  Partner Eclectic  North
February 4  Partner Eclectic  North
March 3  Ryder Cup (18 holes)  South
March 29  Championship Week  North
March 31  Championship Week  Copperhead
April 3  Championship Week  Island
April 12  Annual Meeting & Par 3  Island

2015-2016 Suncoast Interclub Schedule

January 21  Dunedin
February 18  Crescent Oaks
March 17  Eastlake Woodlands
April 21  Cypress Run

Ladies Fun Golf Event

Please contact tee times or golf shop on day of to sign-up, tee times are limited
Friday, December 18 – Copperhead
12:30pm - REMINDER – cart path only

HOLE IN ONE

Congratulations to David Ballantyne for his hole in one on November 6 on the Island course #8 using a 5 iron from the white tees for 164 yards.

Jim Perivolaris received his hole in one on November 14 on North’s #16 for 132 yards using an 8 iron.

The Island course was the location for John Verbus’ hole in one on November 16. John used an 8 iron for 162 yards on #17.

Congratulations to Dave Ballantyne, Jim Perivolaris and John Verbus!

Did you know?

Did you know that you can sign up for convenient bag storage at the Osprey Clubhouse. Annual bag storage is $80 and just $130 for 2 bags. Seasonal storage is $70 and $110 for 2 bags.
Cold Weather Adjustments

When the temperature at the end of the year is still in the 80’s, we don’t need to change anything with our golf strategy, but when it drops closer to 50 degrees there are a few things to consider.

- The ball & club are colder which makes the transfer of energy not as efficient so the ball speed will be less
- Cooler air is more dense
- Your clothing is thicker and muscles tighter so motion becomes restricted

**What to do:**
- Play a softer lower compression ball
- Keep the golf balls at room temperature (not in cold car or golf bag)
- Alternate balls between holes keeping 1 in your pocket to stay warm
- Use more club for overall distance

**IMGA & IWGA MEMBER ROSTER**

The IMGA/ IWGA membership rosters are available at the Membership office at the Island clubhouse. All current Members of the IMGA & IWGA will be entitled to receive a copy.

**IMGA & IWGA 2016 dues**

Applications for the 2016 IMGA & IWGA Membership dues have been emailed to all golfing members and are available for pick up at the Membership office and the Golf Shops.
December Spa Packages

Glow and Glam $125*

**Eminence Holiday Body Treatment**
Combine the antioxidant powers of pear and apple with the exfoliating nature of a raw sugar scrub paired with our firming cinnamon and paprika body lotion to leave your skin velvety and smooth with an irresistible glow. 50 minutes

**J Beverly Hills Color Melting, Shampoo and Style**
Holiday Glam your season with J Beverly Hills color melting. Choose to go Bold with a Deep Dark Cabernet Crimson Glow OR Sparkle in the season with our Champagne Blondes and Golden Rosé Highlights. Finish your look with a J Beverly Hills Shampoo and Scalp Massage with a glamorous blowout and style.
1 Hours 50 minutes  |  Regularly priced at $175

Berry Holiday $160*

**Arctic Berry Peel & Illuminating System**
Tis the season to be berry with our Eminence Arctic Berry Peel that is an innovative 3-step peel and peptide system that will give your skin a completely fresh start. Exfoliate. Activate. Illuminate. 50 minutes

**Cranberry and Chocolate Truffle Manicure and Pedicure**
Sit back, relax and give your hands and feet a holiday treat with a cranberry-pomegranate sugar scrub and a chocolate truffle cream that will make your season complete.
Manicure 45 minutes  |  Pedicure 60 minutes
**Make Up Factory Mini Make Up Refresh**

Complete your look for the season with our ready-for-the-runway flawless make up refresher with a luscious crimson lip color to impact your holidays. 25 minutes  | Regularly priced at $225

**The Indaba Spa Holiday Experience $280***

Experience the best of Indaba Spa with our signature package, a four hour retreat. Begin your journey with our 80 minute Indaba Signature facial followed by a 50 minute Tailor-made massage and melt into our Coco Luscious 25 minute manicure and 50 minute pedicure. Highlight your day and enjoy a spa luncheon while relaxing in nature’s tranquility. You will leave feeling soft, youthful and purified within preparing you for all the holidays bring. Regularly priced at $400

Package pricing is a savings of 30% or more. Member discounts do not apply. *20% Gratuity for Services not included in spa packages.*

Enjoy a complimentary berry and bubbles champagne with any holiday package. Relax and unwind for the holidays in our eucalyptus steam room, whirlpool and restore your spirit in our stunning relaxation lounge overlooking the famous Copperhead Golf Course home to the PGA Valspar Championship.

**Holiday Gift Cards**

For that special someone, a gift card is always the sweetest present for pampering around the Holidays. Gift Cards available in increments of $50 or $100.

**Holiday Hours for Indaba Spa**

- **Christmas Eve** Thursday, December 24 • 10am-3pm
- **Christmas Day** Friday, December 25 • 12-5pm
- **New Years Eve** Thursday, December 31 • 10am-5pm
- **New Years Day** Friday, January 1 • 12pm-6pm
Something new is being offered for Innisbrook Teens “Teen Fitness”

The Teen Fitness program is designed to show teens how to be active and fit outside the fitness facilities. Certified Personal trainer, Ryan Mahoney will customize the (5) - 45 minute classes for teens ages 10-17 showing them how to achieve a fit lifestyle that can be done anywhere. Classes are scheduled for Tuesday’s and Thursday’s at 5:30pm. There is a 1 to 5 student ratio, so advance registration is required by contacting the fitness center at 727.942.5272. The cost for the 5 sessions is $60.

Fitness Center Calendar

**Monday**
- 8am Cardio Blast, 8:45am Pilates Reformer, 9:30am Body Sculpt, 5:30pm Yoga/Gentle Stretch

**Tuesday**
- 8:30am Pilates Reformer, 9:30am Aqua Blast Cypress pool, 5pm Zumba

**Wednesday**
- 8am Cardio Blast, 8:45am Pilates Reformer, 9:30am Body Sculpt, 5:30pm Yoga/Gentle Stretch

**Thursday**
- 8:30am Pilates Reformer, 9:30am Aqua Blast Cypress pool

**Friday**
- 8am Cardio Blast, 9:30am Body Sculpt

Fitness Center hours of operation

**Monday-Friday** 6am-8pm  •  **Saturday** 7am-7pm  •  **Sunday** 7am-6pm

Holiday Hours

**Christmas Eve** Thursday, December 24: 6am-3pm  
**New Years Eve** Thursday, December 31: 6am-3pm  
**Christmas Day** Friday, December 25: 7am-12pm  
**New Years Day** Friday, January 1: 7am-7pm
Tennis At Innisbrook

TENNIS CALENDAR

**Mixed Doubles Drop-in**
Wednesdays, Fridays & Saturdays, 8-11am

**Men’s Night Drills**
Thursday 6-7:30pm. Drills and match play with Tennis Professional, Patrick Gillant
$20 per Member.

**Adult Clinics – All Levels**
Monday-Sunday 9:30-10:30am
$20 per Member
Contact the Tennis Center at 727.942.5241

**Adult Advanced Clinic (3.5-4.0+)**
With Tennis Professional, Vince Trapano
Sundays 8-9:30am • $20 per Member

**After School 10 and Under & Junior Clinics (Ages 4-16)**
Mondays-Thursdays 4-7pm
Please contact Judi Alford, Head Tennis Professional for complimentary evaluation and individual class schedule

**Cardio Tennis**
All Levels Welcome • Saturdays 8:30-9:30am
Winter Holiday Tennis Camps

Monday-Thursday December 21-24 and December 28-31
(no camp on Christmas Day)
Tennis 10’s Red Camp – Ages 4-8 • Tennis 10’s Orange Camp – Ages 6-10
Tennis 10’s Green Camp – Ages 8-12 • Junior’s Camp – Ages 10-16

Full Day 9am-3pm
3 hours instruction in the am, followed by lunch and afternoon
Match Play or Loch Ness Pool/Camp Nessie
Daily $65 - Members • Weekly $220 - Members

Half Day 9am-12pm
3 hours instruction in the am
Daily $40 - Members • Weekly $140 - Members
A 10% discount if offered for second child registered
Camp requires 24 hour advance reservations. Contact the
tennis Center at 727.942.5241 for signup and additional details.

Holiday Tennis Racquet and Footwear Sale
at the Tennis Center December 1-14
Tennis Courts

With all the heavy rain we experienced this summer the tennis courts suffered a loss of clay. Fortunately, Salamander Corporate made it possible for all 11 courts to be resurfaced.

The entire project took a few weeks to complete. The work began mid November when the clay was delivered. Each of the 11 courts received 16 tons of clay. After the clay was spread, each court was laser leveled and new lines added. The courts are looking spectacular. We can once again boast that we have the best courts in Pinellas County!

First players on the newly resurfaced courts 
1-4. James from Fast-Dry, Bob Headlund (Court Maintenance), Dee Dolson, Kay Clark, Becky Mitchell, Judy Morris, Jeannine Hodges and Ria Graham.

HOLIDAY TURKEY SHOOT

Come out to play on our newly resurfaced Tennis Courts and participate in our Holiday Turkey Shoot!

Saturday, December 19 • 2 to 5pm 
Food, Fun, Games & Awards

Please contact the Tennis Center to reserve your spot!!

Congratulations to our Singles Club Champions!

3.0 Men’
Anthony Brunelle Champion  
Chris Rodgers Finalist

3.5 Men’s
Rick Frizalone Champion  
Mark Eisner Finalist

4.0+ -- Men’s
Chip Gamble Champion  
Arthur Burns Finalist

3.0 Women’s
Nancy Patchen Champion  
Mona Patel Finalist

4.0+ Women’s
Iris Kraft Champion  
Dee Dolson Finalist
Two new events have been added to the social calendar this year, “Mystery Trips” and “Dine Around Town”.

Mystery Trips
Something new has been added to the Social calendar, Mystery Trips. Only the date, time, price and clues about the trip will be given, not the destination or event itself. The object of the trips is to create new experiences and have fun doing it. Promise, no alligator wrestling! The first Mystery Trip will take place on Friday, January 15 at 7 pm.
$30 per person limited to 30 people
Contact Christine in Membership at 727.942.5275 to make your reservation and receive first set of instructions.

Dine Around Town
The other is the “Dine Around Town” events. Relax and enjoy a bus ride to a great restaurant in either St. Pete or Tampa where you can have a cocktail and bottle of wine and a delightful dinner and not worry about the drive home. The trips will be limited to 30 people and reservations are required by calling Christine in Membership at 727.942.5275.

Mark your Social Calendar

December 2015
Wednesday, December 2 – Caroling at the Fire pit
Saturday, December 5 – Breakfast with Santa
Saturday, December 5 – Dinner at Tampa Club & “Kinky Boots” at Tampa Bay Performing Arts Center
Tuesday, December 8 – Gingerbread PJ Party
Thursday, December 31 – New Years Eve

January 2016
Thursday, January 7 – Dine Around Town – Mise en Place, Tampa
Wednesday, January 13 – 3 Bites 3 Wines
Friday, January 15 – Mystery Trip
Tuesday, January 19 - Bunco
January 28-30 - Member Guest event
Sunday, December 31 – A Night to Remember – Father Daughter Date Night

February 2016
Wednesday, February 10 – Wine Dinner
Wednesday, February 17 – 3 Bites 3 Wines
Monday, February 22 – “Dali & Disney” at the Dali Museum & Lunch downtown St. Pete
Tuesday, February 23 – Bunco

March 2016
Thursday, March 3 – Dine around Town – Birchwood, St. Pete
Wednesday, March 16 – 3 Bites 3 Wines
Monday, March 28 – Tampa Bay Lightning vs. Toronto Maple Leafs
Tuesday, March 29 – Bunco

April 2016
Thursday, April 7 – Mystery Trip
Wednesday, April 13 – 3 Bites 3 Wines
Tuesday, April 19 – Bunco
Holiday Traditions at Innisbrook

Caroling at the Fire pit

Wednesday, December 2
Osprey patio

The Holiday Family Traditions continue at Innisbrook starting with Caroling at the Fire pit. Enjoy hot chocolate and cookies as we gather round the fire pit at the Osprey patio and enjoy singing some of the Holiday classics. Just bring your holiday spirit and we’ll provide the song sheets! Wednesday, December 2, 6:30pm. Complimentary for Members.

Breakfast with Santa

Saturday, December 5
8:30 am • Inverness Foyer

Our favorite North Pole couple will once again be making their appearance at Innisbrook to bring the magic of Christmas to the children of Innisbrook. Mr. & Mrs. Claus will visit Inverness Hall on Saturday, December 5. The doors will open at 8:30 am for a great breakfast buffet. At 9:15 Mr. & Mrs. Claus make their entrance and everyone is treated to a reading of the Night before Christmas by Santa. Be sure to have cameras on hand to capture the children visiting with Santa. This is the perfect holiday family gathering and a wonderful Innisbrook Holiday tradition.

Adult Members $16.99 ++ • Child Members (ages 2-10) $9.99 ++

Contact Christine in Membership at 727.942.5275 to make your reservations. Reservations are required; sorry no cancellations will be accepted after December 2.

The Gingerbread PJ Party

Tuesday, December 8 • 6-8:30pm
Toscana at the Island Clubhouse

Innisbrook families love the Gingerbread PJ party. Join us this year for the fun on Tuesday, December 8 in Toscana at the Island clubhouse and decorate a Gingerbread house to enjoy throughout the Holiday season. All the trimmings are available to decorate either pre-constructed or from scratch houses. To add to the fun the kids get to enjoy the party in their PJ’s, watch a Holiday Movie and enjoy hot chocolate and cookies.

The event is priced at $25 per family which includes 1 gingerbread house and $8 each additional house. Contact Christine in Membership at 727.942.5275.

Sorry no cancellations after December 4.

“Tickets for Kinky Boots”

Saturday, December 5

Broadway’s hottest show is coming to Tampa and there are a limited number of tickets available.

The bus will pick up at 4:15 pm at the Osprey Clubhouse and drop the group in Tampa for a panoramic view of downtown on top of the Bank of America building while we enjoy a specially prepared menu at dinner at the Tampa Club. Following dinner the bus will deliver everyone to the Tampa Bay Performing Arts Center for the 8:00pm performance of “Kinky Boots”.

The cost of the tickets, dinner and transportation is $174 per person. Contact Christine in Membership at 727.942.5275. Sorry no cancellations once committed. SOLD OUT
Happy Hour! All Outlets
Mon.-Fri. 4-6pm  |  Sat. & Sun.  |  1-4pm
Well drinks $2.99  |  Select domestic drafts $3.99
Member discount does apply.
Members only Special: Darkhorse Wine $6 featured all day every day

December Entertainment Schedule

Friday, December 4  Time Trax
Saturday, December 5  Backstreet Band
Friday, December 11  Time Trax
Saturday, December 19  Backstreet Band
Friday, December 25  Time Trax
Saturday, December 26  Backstreet Band

Sorry for the inconvenience, Packard’s Steakhouse is fully committed the evening of December 1 and for Breakfast and Lunch on December 11. Market Salamander Grille is fully committed for the evenings of December 12 and December 18.
Monday Night Football
Market Salamander Grille Bar 5pm to closing

Boneless Wings

Choice of Hot, Medium, Mild, BBQ, or Chef’s Special Sauce
Celery, Blue Cheese or Ranch Dressing $6

Sliders Special

2 Cheese Burger Slider
Choice of Cheese: Cheddar, Swiss, Provolone, Pepper Jack, American, and Smoked Cheddar
Fresh Fried Yukon Gold Potato Chips $6

All prices are plus tax and gratuity
Member discount applies
Every Thursday (except holidays) from 5pm until 9pm will be “Philly Me Up” With Cheese Steak Night at the Osprey Grille Bar

Proteins
Shaved Steak • Shaved Chicken

Cheeses
Cheese Wiz • Provolone • Pepper Jack

Sautéed Vegetables
Onions • Peppers • Mushrooms

Cold Items
Shredded Lettuce • Diced Tomato • Pickled Jalapeno

Condiments
Mayo • Chipotle Aioli • Horseradish Cream Sauce

Beer Specials
Pitchers of Domestic Beer
(Bud Light, Mich Ultra, Shock Top, Yuengling) $11

16 oz Domestic Draft Beer
(Bud Light, Mich Ultra, Shock Top, Yuengling) $3

$16.99
Plus tax and gratuity Member discount applies
Please note “Philly Me Up” not offered on Christmas Eve.
For most holiday meals we always make the same things like turkey and ham. This year I challenge you to try something new, Oven Roasted Duck. Duck is one of my favorite foods to eat and this recipe can become a new family tradition in your house.

**Ingredients**

**Yield: 5-7 people**

- 1 Each- Whole Duck (4-5 pound)
- 4 Cups- Dry White Wine
- 6 Cups- Water
- 1 Cup- Sugar
- ¾ Cup- Kosher Salt
- 3 Each- Bay Leaf
- 8 Sprigs- Fresh Rosemary (picked, chopped)
- 2 Sprigs- Fresh Thyme (picked, chopped)
- 12 Cloves- Crushed Garlic
- 5 Stalks- Celery (washed and rough cut)
- 2 Each- Carrots (peeled and rough cut)
- 1 Each- Yellow Onion (peeled and rough cut)

**Method**

1. Defrost duck completely, remove the giblets (set aside and hold for roasting) and trim extra skin around the neck area (discard). Wash duck under cold running water.
2. In a large enough container (not aluminum) mix white wine, water, sugar, kosher salt, bay leaf, rosemary, thyme and garlic. Mix until sugar and salt is dissolved.
3. Pierce the duck skin with a sharp knife 20-30 times (this helps the brine absorb into the meat).
4. Place duck, breast side down, in brine (marinade) and cover entire duck. Put lid on container and refrigerate overnight.
5. Next day, remove from brine and set aside.
6. Preheat oven to 425 degrees.
7. Place giblets, celery, carrots and onions on bottom of a roasting pan.
8. Put duck, breast side up, on top of giblets and vegetables.
9. Take some brine and put in bottom of pan just below the duck itself.
10. Cook in oven for 15 minutes to create a crust.
11. Turn oven down to 325 degrees and cook for 1-1 ½ hours while basting every 20 minutes.
12. Cook to an internal temperature of 165 degrees.
13. Remove duck from oven and let rest for 15 minutes before carving.
DECEMBER 24 & 25
11:00am – 9:30pm

COURSE ONE
(SELECT ONE)
- Seafood Chowder
- Steamed Little Neck Clams and Parmesan Crostini
- Seasonal Salad
  - Toasted Almonds, Fresh Pomegranate, Goat Cheese on Bed of Lettuce with Blueberry Vinaigrette

COURSE TWO
(SELECT ONE)
- Rosemary Rubbed Pork Loin
  - Brandy Mushroom Demi Glaze
- Roasted Prime Top Sirloin
  - Whole Grain Mustard finish and Natural Au-jus
- Holiday Spice Honey Glazed Atlantic Salmon
  - Citrus and Grape Salsa

All Entrées are served with Warm Fingerling Potatoes Salad and Bacon Roasted Brussels Sprouts

COURSE THREE
- Home Made Black Forest Chocolate Cake
- Fresh Berries Whipped Cream

$52 per person
Plus tax and gratuity | Member discount applies

Consumer warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CHRISTMAS DINNER

Pan Roasted Turduckin
Orange Spiced Gravy,
Sautéed Swiss Chard and Shallots,
Herb Roasted Root Vegetables

$19.99
Plus tax and gratuity
DECEMBER
24 & 25
5:30pm – 9:30pm

COURSE ONE (SELECT ONE)
Seafood Chowder
Steamed Little Neck Clams and Parmesan Crostini
Seasonal Salad
Toasted Almonds, Fresh Pomegranate, Goat Cheese on Bed of Lettuce with Blueberry Vinaigrette

COURSE TWO (SELECT ONE)
Rosemary Rubbed Pork Loin
Brandy Mushroom Demi Glaze
Roasted Prime Top Sirloin
Whole Grain Mustard finish and Natural Au-jus
Holiday Spice Honey Glazed Atlantic Salmon
Citrus and Grape Salsa

All Entrées are served with Warm Fingerling Potatoes Salad and Bacon Roasted Brussels Sprouts

COURSE THREE
Home Made Black Forest Chocolate Cake
Fresh Berries Whipped Cream

$52 per person
Plus tax and gratuity | Member discount applies

Consumer warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Evening in PARIS
Soir a Paris

12.31 2015

Celebrate & Honor the City of Light

INVERNESS HALL • 7PM–1AM

Hors d’oeuvres • Three Course Dinner • Grand Pâtisserie Display • Open Bar
Exceptional Music of Every Genre from High Tolerance • Live Ball Drop on the Big Screen
Balloon Drop and Complimentary Champagne Toast at Midnight
Take Home Keepsake Photo

MEMBERS $99* • GUESTS $114* • View full menu at visitinnisbrook.com
Reservations required at innisbrookgolfresort.com/eventreservations or 727.942.5544
*Price is per person and includes Reception, Dinner, Open Bar and Entertainment. Plus tax and gratuity.

Pâtisserie Package
Join the Party for Dancing, Open Bar and Dessert.
10PM – 1AM • $40 Plus tax and gratuity.

Stay the Night on New Years Eve
EXECUTIVE SUITES $99** • Suite reservations: 877.686.5067
**Plus $18 resort fee and taxes.
Evening in PARIS
Soir a Paris

Celebrate & Honor the City of Light

UPON ARRIVAL
Passed Hors d’oeuvres • Traditional Chilled French Display • Artisan Cheese and Crackers

FIRST COURSE
Blanc Poire Salade
Frisée and Red Oak Lettuce, Micro Onions, Pickled Parisian Pears, Shaved Cantal Cheese and Chardonnay Tarragon Vinaigrette

SECOND COURSE (SELECT ONE)
Filet of Beef Pâte à Choux
Petite Filet Mignon, Blistered Teardrop Tomatoes wrapped in Puff Pastry, Cabernet Bordelaise

Butter Poached Sea Bass
Citrus and Fig Glacer

ALL ENTRÉES SERVED WITH
Herbes de Provence Whipped Potatoes with Crème Fraîche
Trumpet Mushrooms and Baton Root Vegetable Tie
Crispy French Baguettes and Whipped Butter

THIRD COURSE
Patisserie, Dessert and Coffee Station
Display of Fresh Pastries, Desserts, Premium Coffee and Assorted Tea Selection

CHAMPAGNE TOAST
Ring in the New Year at midnight with a complimentary glass of Champagne

MEMBERS $99* • GUESTS $114*
RESERVATIONS REQUIRED BY CALLING 727.942.5544
OR AT INNISBROOK.COM/EVENTRESERVATIONS

*Price is per person and includes Reception, Dinner, Open Bar and Entertainment; Plus tax and gratuity.
New Year's Eve Dinner

THURSDAY, DECEMBER 31, 2015
5:30PM - 9:30PM

AMUSE BOUCHE
Pickled Cucumber Boursin Cheese and Lobster Roll
Chili Glaze and Fresh Chives

FIRST COURSE (SELECT ONE)
Crab and Sweet Corn Bisque
Sprinkled with Sherry Wine and Chopped Parsley
Waldorf Salad
Sliced Apple, Candied Pecans,
Touch of Blue Cheese Lightly Dressed on Crispi Romaine Lettuce

SECOND COURSE (SELECT ONE)
Deconstructed Beef Wellington
Hand Cut Beef Tenderloin, Puff Pastry, Mushroom Duxelle and Rich Demi
Seared Chilean Sea Bass
Bed of Sautéed Baby Spinach and Orange Beurre Blanc
Tournedos of Venison
Sautéed in Merlot and Finished with Crushed Berries and Balsamic Reduction

THIRD COURSE
House Made Ten Layers Chocolate Cake
Raspberry Syrup, Fresh Whipped Cream and Dark Chocolate Shavings

Add Broiled 6oz Lobster for $15

$74
Plus tax and gratuity

Consumer warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
You are cordially invited to join us for a very special evening of entertainment and fun! Dads, grab your little cutie pie, get dressed up in your very best and dance the night away! Featuring refreshments, DJ, gifts and prizes, and souvenir portraits, to make this a night to remember for dads, daughters, grandfathers, and granddaughters!

Attendance Fee: Members: $25 per couple, $3 for each additional girl
Dinner Option Fee: $15 per adult, $10 per child

Dinner Menu

Chicken Fingers • Macaroni & Cheese • Lasagna
Chicken Pasta Alfredo • Fried Vegetables
House Salad • Water & Lemonade

Ages: 3-13, will review requests for other ages.

RSVP by January 13, 2016 by contacting the Recreation Department.
727.942.5518 or by email to michael.rolnick@playinnisbrook.com

Reservations after January 13 are subject to availability.
Dinner Reservations deadline is January 22, 2016.
The Holiday Gift Show

We appreciate and thank those that attended the Innisbrook Associate Scholarship Fund’s Holiday Gift Show on November 1. The event was a success with over 65 vendors represented and proceeds of nearly $4,000 were raised for our Scholarship Fund. This would not have been possible without our vendors, their raffle items and other donations. The proceeds will allow the Fund to provide college tuition support to our recipients, who are children and grandchildren of our employees.

In addition to the monies raised for the Innisbrook Associate Scholarship Fund, the Holiday Gift show is an important community event that brings people from the surrounding areas together to enjoy merchandise offered by our local businesses. We hope you enjoyed the event and plan on attending again next year.

The first wine dinner

The Taste of the NFL Wine Dinner was held on November 11 at Packard’s Steakhouse. The event was the first of two wine dinners for the season and a very special one in joining the fight against hunger. The menu presented by Executive Chef Andrew Coniglio was a creative twist on the NFL. The wines were paired with a portfolio of wines from E. J. Gallo. For every bottle of wine purchased that night the Taste of the NFL will donate 2.5 meals for the hungry and 30 meals for every case purchased.
Take a trip around the country and beyond. Taste culinary delights as the Innisbrook culinary team introduces dishes inspired by city classics.

Destination: “Nickel City” – Buffalo, NY

Roast Beef on Weck
Sliced Roast Beef, Kimmelweck, Au Jus, Horseradish, Fries
$15.00

Chicken Finger Sub
Frank’s Red Hot, Provolone, Blue Cheese Dressing, Lettuce, tomatoes, Costazo’s Roll
$12.00

NEXT STOP:
Toronto

Available for lunch and dinner 11am – 12am

Consumer warning: Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Turkeys are powerful fliers, especially for short distances. Their wings are designed for short, fast flight, but by alternating gliding and flapping, they can cover a mile rather easily. Speeds of up to 55 mph have been observed. To conserve energy, however, turkeys primarily walk. They spend much time on the ground, hunting for acorns, seeds, fruits, insects, leaves, and small vertebrates. Turkeys are wary and will run away or fly to a tree to escape danger. They prefer open forests and forest edges and occur throughout Florida in suitable habitat.

The tracks in the sand traps were my first clue that a wild turkey was on property. One summer day a large hen turkey was seen at the Innisbrook post office. This bird gave me several good photos as she headed for the Copperhead golf course. When we came to a pond she looked at me as if to say “I can fly, you can’t”, then took flight over the pond. I am sure we will meet again my friend.
DON’T MISS OUT
This Limited Time Opportunity
IS EXPIRING DECEMBER 31, 2015***
Innisbrook Real Estate Services presents
The Perfect Pairing
Special Pricing on The Full Golf Rental Pool Membership Initiation Fee
Plus a $2,000 Loyalty Bonus

Current Full Golf Members:
When you Purchase a 2nd Condominium for Your Family and Dedicate it to the Rental Pool
You Will Pay only $8,750* for your 2nd Family Golf Membership
and Salamander Innisbrook will Deposit $2,000 Into Your Rental Pool Escrow Account**

Current Resort or Executive Golf Members:
When you Purchase a Condominium and Dedicate it to the Rental Pool
You Will Pay Only the Difference between what you paid for your current membership and $14,500*
and Salamander Innisbrook will Deposit $2,000 Into Your Rental Pool Escrow Account**

Current Social or Tennis Members:
When you Purchase Your New Condominium and Dedicate it to the Rental Pool
You Will Pay only $14,500* for your Initiation Fee
and Salamander Innisbrook will Deposit $2,000 Into Your Rental Pool Escrow Account**

For a complete price list and pictures of our available condos,
visit www.innisbrookrealestate.com/condopricelist

**This exclusive offer is for Purchasers of condominiums contracted for purchase through Innisbrook Real Estate Services between July 15, 2015 and December 31, 2015 and immediately dedicated to the Rental Pool Program for a minimum commitment of three consecutive, full one-year periods (through 12/31/18). The $2,000 can be used towards upgrades to your condominium. Rental Pool Full Golf Memberships (*regularly priced at $17,500 + tax) includes individual, spouse and children up to the age of 23. Restrictions apply; see Sales Associate for details. Sales tax of 7% is applied to the Initiation fee. This offer is subject to change and may be cancelled without notice. (*** You are not required to close prior to 12/31/15. You can sign a contract to purchase the condominium prior to December 31, and then close in 2016)
Did you know, as a Rental Pool Participant...

when you have a friend or family member staying as a guest of owner in your rental pool unit reserved for owner occupancy, your guest will enjoy guest-of-member rates on the golf course and will enjoy ALL other privileges and discounts allowed to you as a Rental Pool Full Golf Member including the 15% discount on food & beverage, use of the tennis courts, fitness center, and pools.

Additionally, Rental Pool participants enjoy, annually, Resort provided bonus coupons: 8 golf certificates for your friends/family to play any course for cart fee only and you receive 5 food & beverage certificates for $25 each to apply to any food & beverage purchase over $50.

Learn more about the benefits of Rental Pool participation by contacting Debbie Nobile and Donna Lindner at 727.942.5210.

Would you like to receive INNISBROOK REAL ESTATE’S WEEKLY MARKET UPDATE via email?

Simply register on-line at www.innisbrookrealestate.com/condopricelist and enter your name and email address. Then, only once a week, you will receive an email with information regarding “Just Listed”, “Just Reduced” and “Just Sold” condominiums.

Debra J. Nobile, Broker and Donna Lindner, Sales Associate
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727.942.5210 Debbie.Nobile@PlayInnisbrook.com and Donna.Lindner@PlayInnisbrook.com