



HAMMOCK BEACH LIVING

FOR MEMBERS OF HAMMOCK BEACH GOLF RESORT & SPA

March 2023

MEMBERSHIP EVENTS

1. South Africa Safari Wine Tour
2. Ladies Invitational
3. Spring into Fashion
4. The Edwards Twins Show



Photo: L Mingledorff

INSIDE THIS ISSUE:

COUPLES GOLF | MEMBER MEMBER CHAMPIONSHIP
FAMILY & KIDS ACTIVITIES | TENNIS ROUND ROBIN & MIXER
LADIES NIGHT

Dear Club Members



Dear Hammock Beach Club Members:

We are very excited to begin the Coffee Shop Grab & Go outlet in the Lobby (former location of Breezes Boutique). In the next few weeks, you will begin to see renovation activity occurring and we anticipate opening this outlet in early to mid-summer.

The Hammock House expansion is another project underway. We are working with the architect on layout and renderings and when these have been finalized, we will share with the membership.

Hammock Beach is working with the other nearby coastal communities and the County and State on a long term plan to restore the erosion of the dune line caused by Hurricane Ian followed by Hurricane Nicole, which returned some sand. We will update everyone as we receive further information.

The Membership Department is able to send text messages to members who would like to opt in to receive this type of communication. Simply follow the steps in this link. For Members with Spectrum as their provider, please select "other" or Verizon as your provider.

For Members who use the Fitness Center after hours along with the Member Space at the Lodge, please stop by the Membership office to get your

membership cards re-programmed to access these areas. Many of the cards will have this access programming expire shortly.

We have a very busy spring break and Easter season ahead of us. Please be sure to make reservations in advance for all member events, dining, tennis court times and tee times as we will have many members, guests of members and guests visiting the Club during this season. Booking advance reservations provides us the ability to anticipate your arrival and deliver a great service experience.

We look forward to seeing everyone around the Club enjoying our world class amenities.

Best regards,

Brad Hauer, PGA
Club General Manager



Hammock Beach Staff Update



Welcome to Hammock Beach: Ramses R. De La O, Chef de Cuisine at Delfinos Italian Chophouse

Chef Ramses has returned to Palm Coast. Ramses started his culinary journey in California working at Harris Ranch and other Hansen properties. Then, he found Northern Florida and worked at Casa Monica Hotel as well as some local restaurants. His culinary journey then took him to Colorado where he spent some time at Fox Hill Country Club.

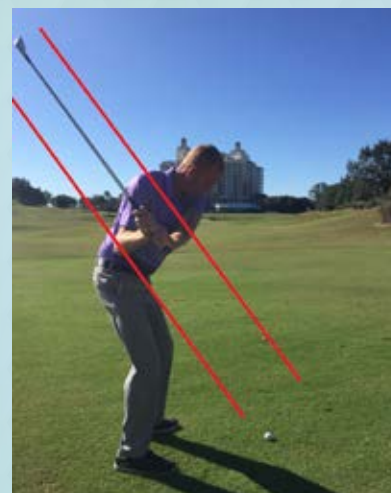
We are excited to have Chef Ramses join our team at Hammock Beach and look forward to watching him build his team and create some great experiences for everyone to enjoy. So please give a big Hammock Beach welcome to Chef Ramses.

GOLF TIP

OVER-THE-TOP

by **Eric Sargent**, Head Golf Professional

OVER-THE-TOP is perhaps the most common swing characteristics among high handicap golfers. It usually occurs because of overuse or over-dominance of the upper body during the downswing. As a result, the club is thrown outside of the intended swing plane, with the club head approaching the ball and out-to-in motion. This creates a pull if the club face is square, or a slice if the club face is open.



CORRECTIVE EXERCISES

"Throwing Motion" is a great drill to help eliminate an "over the top" swing characteristic. Use a side-arm throwing motion from a golf set up. Step toward your target, lead with your elbow and throw the ball out to the right. This will replicate the correct position during the down-swing. Notice the elbow returns back to my side in a side-arm throwing position.



Ladies Clinics

starting at 3:00 p.m and 4:15 p.m.

Every Thursday

60 minutes per clinic, 4 ladies max

\$30 | great for new and beginning ladies!

[sign up on the member website calendar](#) →

- February 16: Short Irons
- February 23: Putting
- March 2: Green Reading
- March 9: Driver
- March 16: Chipping
- March 23: Pitching/Sand
- March 30: Green Reading
- April 6: Putting

Walter Messer III

PGA
— ASSOCIATE —



February Couples Golf Recap:

It was a beautiful day on the Conservatory course for the Couples 18-hole scramble on 2/19. Thank you all who played and we hope you had a great time! There were 68 players for the event. Prizes were awarded for both the best team Gross and Net scores. Congratulations to the winners below!

Team **Bollman and Traskos** pulled off the net victory with a stunning -20.23 under par! Winning the Gross division was team **Balseiro and Gilroy** bringing it home with an impressive -11, 61!

MARCH

Couples Golf

Sunday, March 26

2:00pm Shotgun | 9 holes
Ocean Course

This fun Golf Member Couples event features golf play with beer, wine and hors d'oeuvres after play.

Couples may select other couples to be paired with, or the Golf Shop will pair you.

Entry Fee: \$60++ per couple = \$77.68
plus Cart fee for Members not on a Cart Plan.

[Click Here to Register](#) by 5:00pm on March 24.

Cancellations must be made online by 5:00pm, March 24, to avoid a full charge.



Menu

STARTER

Kale and Quinoa Salad

Grape Tomatoes, Watermelon Radish,
Curry Cauliflower,
Citrus Vinaigrette Dressing

Mixed Garden Greens Salad

Shaved Fennel, Crumbled Bleu Cheese,
Candied Pecans, Dried Cranberries,
White Balsamic Vinaigrette

ENTRÉE

Seared Chicken Breast Topped with
Basil Pesto, Sliced Tomato, Provolone
Cheese, Demi-Glace

Seared Fresh Orca Salmon, Smoked
Tomato Lemon Scallion Relish, Coconut
Cashew, Basmati Rice
Roasted Local Market Vegetables

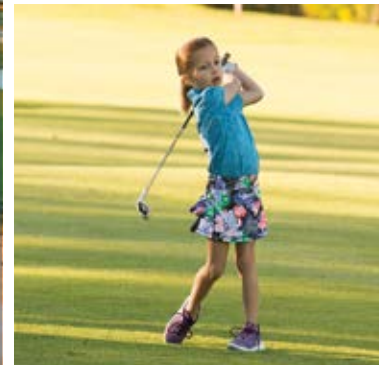
DESSERTS

Lemon Tart | Coconut Layer Cake





Oceanfront Luxury
JUST MINUTES SOUTH OF ST. AUGUSTINE



Summer of Swing

2023 Junior Golf Camp

Treat your kids to world-class golf instruction for a summer experience they'll never forget.

10-Hours of Professional Instruction • On-Course Teaching • Rule Class • Etiquette Training

Lunch Included • Short Game/Putting • Long Game • Daily Contests

\$260 per week or \$75 per day

Monday – Thursday: July 10-13 || July 24-27 || August 7-10 || August 28-31

**TO REGISTER, PLEASE VISIT THE GOLF SHOP OR CALL 386.447.4611 OR
EMAIL HB.GOLF@HAMMOCKBEACH.COM**



Meet at the Ocean Course Pro Shop. Daily sessions
between 9:30 am – 12:00 pm. Must register at
least one week prior to camp start date. Ages 6-16.

HAMMOCKBEACH.COM

2023 Hammock Beach Ladies Invitational

Mary Ann & Ginger's Island Bash



Wednesday, April 26th – Friday April 28th

New Format: 4 person teams
(2 members, 2 guests)

Tournament format at Ocean Course will be 2 Net Best Balls, one member + one guest. The format at the Conservatory will be a 4-person Scramble (requires 3 drives per person). Each team will consist of two Members and two Guests. A Practice Round may be scheduled on either course between Sunday, April 23rd – Wednesday, April 26th.

SCHEDULE OF EVENTS:

Wednesday, April 26th

9:00 a.m.

Fruit & Yogurt Bar
Specialty Drink
Shopping Spree
Ocean Ballroom

5:00 p.m. – 7:30 p.m.

Welcome to the
Island Party
Entertainment & Food
Stations
Lodge Pool & Tent

Thursday, April 27th

7:30 a.m. – 9:00 a.m.

Breakfast Buffet
Hammock House

8:30 a.m. Judging

9:00 a.m.

Ocean Shotgun
On Course Survival Stations

6:00 p.m. Cocktails

6:30 p.m. Dinner
& DJ Vern
Atlantic Ballroom

Friday, April 28th

8:00 a.m.

Breakfast Buffet
Conservatory Lawn

9:00 a.m.

Conservatory Shotgun

1:30 p.m.

Awards Luncheon
Conservatory Dining
Room & Terrace

Entry Fee: \$415 + tax
per player = \$444.05

Includes: \$300 shopping spree, prizes,
social functions with open bars,
and cart fees.

An invitation will be sent to
your guest upon receipt of your
Online Registration.

PRIZES AWARDED FOR:

Best Dressed and Best Cart Decoration
Foursomes at Ocean, Best Gilligan's
Island Theme Characters at Thursday
dinner, Closest to the Pin on all Par 3's,
Longest Drive.

[Click Here to Register](#)
on the Member Website.

Cancellations after April 19
will incur full charge.

2023 Member-Member Championship

FRIDAY, APRIL 14 – SUNDAY, APRIL 16

Full Golf Members

SCHEDULE OF EVENTS

FRIDAY, APRIL 14

**6:00 pm – Tournament Registration & Welcome Reception,
Ocean Ballroom**

*\$55 plus service charge and tax = \$71.20 for non-participating
spouses attending the Welcome Reception*

Saturday, April 15

MEN'S DIVISION

7:00 am – Grab & Go Breakfast @ Hammock House & Driving Range

8:30 am – 1st Round Shotgun Ocean Course

12:45pm – Box Lunch After Play

WOMEN'S DIVISION

7:00 am – Grab & Go Breakfast @ Conservatory Patio & Driving Range

8:30 am – 1st Round Shotgun Conservatory Course

12:45pm – Box Lunch After Play

Entry Fee: \$245 per person (plus service charge and tax = \$317.21)

**Entry Fee includes prizes, tee gift (\$75 gift card to entire resort)
and social functions. Cart fees not included and are additional for
non-Cart Plan Members.**

*Competitors will use 100% of their playing handicap, from their lowest
index in the last 12 months, as of 4/1/23. Flights will be determined
using team handicap index total. 10 stroke differentials will apply for
each round.*

[Click Here to Register](#) on the Member Website.

Deadline to cancel all entries to avoid full charge is 04/1/23.

SUNDAY, APRIL 16

MEN'S DIVISION

7:00 am – Grab & Go Breakfast @ Conservatory Patio & Driving Range

8:30 am – 2nd Round Shotgun Conservatory Course

2:00 pm – Flight Winner Shoot-out for Overall Champions

WOMEN'S DIVISION

7:00 am – Grab & Go Breakfast @ Hammock House & Driving Range

8:30 am – 2nd Round Shotgun Ocean Course

2:00 pm – Flight Winner Shoot-out for Overall Champions

**6:00 pm – Awards Dinner with Live Entertainment- South
Tower Pool Deck**

*\$55 plus service charge and tax = \$71.20 for non-participating spouses
attending the Awards Dinner*

Rounds 1 & 2– Best Ball of the twosome.

Tournament Tees of Play:

MEN: DIVISION 1 Conservatory – Level IV, Ocean – III/IV.

MEN: DIVISION 2 Conservatory- Level III, Ocean Level III

(Must have a minimum of 4 teams per flight)

****BOTH PARTNERS MUST PLAY FROM THE SAME TEE****

WOMEN: Level II on the Conservatory and Ocean.

**THE OVERALL WINNER CAN COME FROM ANY FLIGHT. EACH FLIGHT
WINNER WILL PLAY IN A SUDDEN DEATH ALTERNATE SHOT SHOOT-OUT
ON HOLES 16-18**

Family Life Center Golf Tournament – *A Great Time for a Good Cause!*

Hammock Beach was well represented in the Family Life Center Golf Tournament Fundraiser at Grand Haven on January 30! The mission of the Family Life Center is to provide essential support services to individuals and families to end Domestic Violence and Sexual Violence in Flagler County.

The Hammock Beach Ladies Golf Association supports the Family Life Center every holiday season as their charity of choice, so they were glad they could add do even more to help such a worthy cause.

Congratulations to the winners!

NET LADIES WON:

Janet Luisi Blake, Nancy Kyle,
Marilee Racobaldo, Kelly Pirrello

LONGEST DRIVE:

Ruth Heffernan

CLOSEST TO THE PIN:

Belinda Larison



By Club Member, Barbara Propis

RECOVERY AFTER A SERVE

by **Gene Paul Lascano**, Director of Tennis

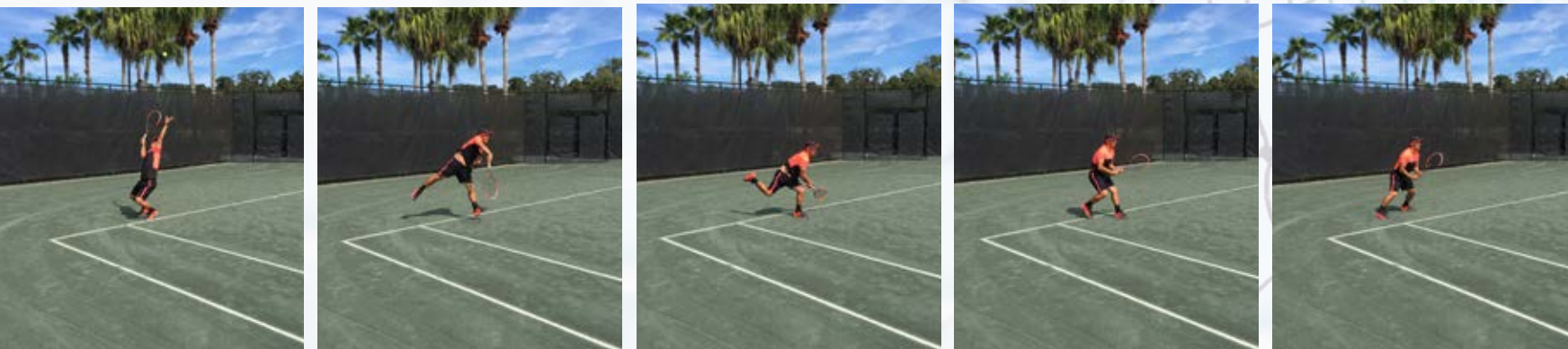
The term “No-Person’s Land” is referred to often in tennis. It is the area of the court in between the baseline and service line. Many times, recreational players make the repeated mistake of wandering into this part of the court. The mistake however isn’t actually moving into “No-Person’s Land” — it’s the fact that the player will continue to stay there during the entire point. This leads them to hit weak shots off the back leg and at times, play ineffective volleys from way too deep in the court.

One of the most common times this error takes place is immediately after a player serves. The energy of the serve typically launches a player upward and forward. By default, this causes the player to land inside of the baseline. At this point, most players tend to rush and make the error of immediately getting ready for their opponent’s next shot and are unaware that they are standing in the “No-Person’s Land.” *(Photos right)*



Ideally, the best solution to avoiding this is to immediately take a step or two back right after serving. Even if your serve is hit at a decent speed, you will have more than enough time to recover behind the baseline for your opponent’s incoming shot. *(Photos below)*

It’s called “No-Person’s Land” for a reason — STAY OUTTA THERE!



Tennis Round Robin

Friday, March 24

Yacht Harbor Village Courts

4:00pm – 6:00pm | Tennis Round Robin

6:00pm – 8:00pm | Mixer

Members \$25++ = \$32.37

Guests \$35++ = \$45.32

[Click here to RSVP online](#) for Round Robin play by Tuesday, March 21.

[Click here to RSVP online](#) for the Mixer by Tuesday, March 21.

Cancellations must be made online by 5:00pm on Tuesday, March 21 to avoid a full charge.

Players must know how to keep score and basic doubles positions.



FARMERS MARKET CRUDITÉ

Fresh Market Vegetables Crudité, Chunky Blue Cheese, Red Pepper Hummus, Lemon Hummus, Grilled Pita Bread

Mini Angus Sliders, Cheddar, Tomato Bacon Jam

BBQ Pulled Pork Sliders, Caramelized Onions

Jerk Chicken Satays, Pineapple Glaze

Brownies and Blondies



Save the Date

MEN'S & WOMEN'S TENNIS DOUBLES CHAMPIONSHIPS

MEN'S TOURNAMENT:

Saturday, April 1 (Quarterfinal & Semifinal Matches)

Sunday, April 2 (Finals)

WOMEN'S TOURNAMENT:

Saturday, May 6 (Quarterfinal & Semifinal Matches)

Sunday, May 7 (Finals)

Two Divisions offered:

- Elite (Strongly recommended for players 3.5 & above)
- Club (Recommended for players up to 3.0)

Player Rating will be based on:

1. Current GVTL Rating
2. Current USTA, ALTA, or Alternative League Rating
3. Pro's Decision

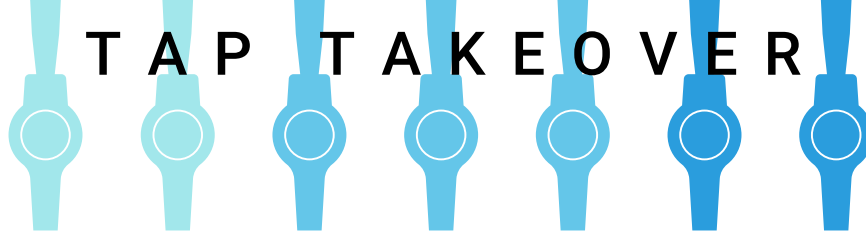
Please add your playing partner to your reservation. One division per player.

Schedule: No more than two matches per day.

Entry Fee: \$20 + tax per player

Please note that earlier rounds will be played on a "flex schedule."

Awards for winners and finalists.



BLUE SPRINGS BREWING

AT LOGGERHEADS SPORTS PUB

TUESDAY, MARCH 7 | 5:00 PM - 7:00 PM

**Enjoy all the Blue Spring
Brewery Beer you can drink!**

(Wine offered for those not interested in beers.)

Charcuterie Display

Italian Cured and Dried Meats, Pepperoncini, Greek Blend Olives, Artichoke
Hearts, Grilled Breads

Taco Bar

Trio of Taco, Chili Lime Shrimp, Pork Carnitas, Pulled Chicken, Assorted
Toppings: House-made Guacamole, Salsa, Pico, Shredded Cabbage, Queso
Fresco, Pickled Jalapenos

Fresh Cut Corn Chips, Warm Queso

Crusty Cuban Sandwich, Cuban Bread, Pulled Pork, Sliced Ham, Pickle Chips,
Wholegrain Mustard, Swiss Cheese

Beef Sliders, Bacon Jam

Black Bean and Chipotle Vegetarian Slider, Garlic Aioli

Grilled Corned Beef Reuben, Sauerkraut, Melted Swiss Cheese, Thousand Island Dressing

Dessert

Rum Pineapple Cake & Warm Cinnamon Churros

Cost: \$50++

Members receive a 20% discount.

Register online by 5:00 pm,
Monday, March 6.

*Cancel online by 5:00 pm on Monday,
March 6 to avoid a full charge.*

SPRING INTO FASHION

Fashion Show by "Love Too Par"

Tuesday March 14

12:30pm – 3:30pm | Atlantic Ballroom



Join us for a fashion-forward day filled with cocktails, lunch and most importantly SHOPPING!

Showcasing the latest clothing lines by:

Tribal, Charlie B. Hatley, Habitat, Ana Clare, Cabana Life, Sport Harley, Bette & Court, JoFit, GG Blue, Tribal Golf, Liverpool, Clara Sun Woo, Boho Chic, Nivo, Alashan Cashmere & Rain Wraps

Member: \$30++ = \$38.84

Guests of Members: \$40++ = \$51.80

Ladies – purchases may be made with a major credit card or check and a 15% discount will apply to your purchase.

Register online by 5:00pm, March 9.

Cancel online by 5:00pm, March 9 to avoid a full charge



LUNCH

COBB SALAD STATION

Chopped Iceberg, Grilled Chicken, Marinated Shrimp, Corn and Black Bean Salsa, Chopped Eggs, Bacon, Tomatoes, Cheddar Cheese, Green Goddess, Ranch, Bleu Cheese Dressing

BRUSCHETTA

Heirloom Tomato, Torn Basil, Garlic Confit, Cabernet Vinegar, Olive Oil

Warm Dinner Rolls and Sweet Butter

SOUP STATION

Broccoli and Farmhouse Cheddar

SHRIMP AND GRITS STATION

Blackened Shrimp, Andouille Sausage, Corn, Peppers, Caramelized Onions, Tomatoes, Cajun Butter Sauce

Pan Roasted Chicken Breast, Black-eyed Peas, Braised Kale, Bourbon Jus

DESSERT STATION

Assorted Chef's Mini Desserts



st. patty's member mixer

Wednesday, March 15 OR
Thursday, March 16

Please RSVP for ONE Member Mixer

Ocean Ballroom

6:00pm – 8:00pm:

Food & Beverage Service

7:00pm – 9:30pm:

Live Entertainment by Soulfire Band



Members: Complimentary

Extended Family & Guest of Members:
\$40 plus service charge and tax per person
(based on availability)

RSVP online for one Member Mixer by
by 5:00pm, March 10.

[Click here](#) for **Wednesday, March 15 Mixer**

[Click here](#) for **Thursday, March 16 Mixer**



celebrating st. patrick's day

MENU

Vegetable & Barley Soup

Irish Potato Salad with Chopped Cabbage, Dill Pickle
Relish and English Mustard

Mixed Green Salad, Shredded Cabbage, Pickled Onions,
Cucumber, Tomato, Champagne Vinaigrette or Balsamic
Vinaigrette

Corned Beef & Cabbage

Guinness Glazed Scottish Salmon

Irish Beef Stew, New Potatoes and Carrots

Colcannon Mashed Potato with Cabbage and Bacon

Braised Sweet Peas and Carrots

Skillet Irish Soda Bread, Lemon Zests, Crème Anglaise

Celtic Apple Crumble, Irish Whiskey Cream Sauce

Vegetarian plate available upon request.

An Update from Tony Porcellini, Director of Food & Beverage

[*VIEW UPDATE*](#)



Doing Dishes Pottery

Monday, March 20

Conservatory Clubhouse | 1:00pm – 3:00pm

Katie, the owner of Doing Dishes Pottery Studio, is coming to the Conservatory at Hammock Beach to guide your creativity! Try your talent at painting ceramics and create your perfect, personal design.



Select one of the ceramic pieces shown to the left — Pineapple Plate, Bunny Bowl or Beach Please Coffee Mug when making your reservation. There will be lots of inspiration and guidance for you to draw from and you can also visit Doing Dishes Pottery Studio's website: doingdishes.com

Once you complete painting your piece, it will be fired in one of the Pottery Studio's kilns. Your piece will be ready in 7 to 10 days for pick up in the Membership Office.

Member: \$35 plus tax (includes one ceramic piece, painting supplies, and one glass of house wine)

Space is limited.

[RSVP online](#) by Wednesday, March 15.

Cancel online by 5:00pm, Wednesday, March 15 to avoid a full charge.



Member & Manager's Zoom Meeting – Reception

ZOOM MEETING:
Monday, March 20 | 5:00 pm

RECEPTION:
Monday, March 20 | 6:00pm – 7:00pm,
Ocean Ballroom

Join us for a Video meeting to hear updates from Club Management. After the meeting, enjoy a Beer & Wine Reception with light appetizers.

Register online for the Reception by 5:00pm Friday, March 17.

Zoom link will be emailed out prior to the meeting on March 20.

FRESH & GRILLED VEGETABLE STATION

Broccoli, Cauliflower, Celery, Carrots, Peppers, Cherry Tomatoes

Grilled Asparagus, Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash Caramelized Onion Dip, Creamy Avocado Dressing

CHIP & SALSA STATION

Warm Corn Tortilla Chips, Queso, Shredded Cheese, Pico de Gallo, Sour Cream, Jalapeños, Salsa Roja, Salsa Verde

SOUTHWEST TACO STATION

Marinated Grilled Mahi Mahi, Cabbage, Cilantro, Onions, Red Peppers, Chili-lime Aioli
Roasted Pork al Pastor, Onions, Grilled Cilantro, Salsa Verde, Flour Tortillas

QUESADILLA STATION

Pulled Chicken, Caramelized Onions, Peppers, Ropa Vieja, Slow-Braised Mojo-Marinated Beef Quesadilla, Sliced Spanish Olives and Tri-Color Peppers, Black Beans and Corn Salsa, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Onions, Guacamole, Salsa Verde, Pico de Gallo, Sour Cream

SWEET STATION

Cinnamon Churros, Caramel Sauce, Chocolate Sauce, Whipped Topping

Connections

Community Showcase Lecture Series

THE OYSTER CLAM RESTORATION PROJECT

UNIVERSITY OF FLORIDA WHITNEY LAB FOR MARINE BIOSCIENCE

Tuesday, March 21 | Atlantic Ballroom | 3:30pm – 5:00pm

Dr. Todd Osborne has been a professor at Whitney Laboratory for Marine Bioscience since 2014. He obtained both his masters and PhD from the University of Florida, specializing in Environmental Engineering Sciences and Biogeochemistry. Dr. Osborne's research focuses on biogeochemical processes in soil and water in a variety of ecosystems throughout Florida.

Clams and Oysters have historically been an integral part of the waterways and ecosystems. For example, in the Indian River Lagoon ecosystem, recent overfishing and environmental degradation have led to the loss of these critical organisms. These filter-feeding bivalves of all sizes massively contribute to water clarity and quality in shallow coastal ecosystems and play a significant role in the survival of other essential ecosystem components such as seagrasses.

Dr. Todd Osborne will share the current Indian River Lagoon Clam Restoration and our new initiatives in the Matanzas River Basin in our area that combine proven aquaculture techniques with sound science to bring bivalves back into their role as water purifiers in vital Florida waterways.



Complimentary Member Event

[Click here to RSVP](#) online by
Monday, March 20.

LADIES NIGHT

Thursday, March 23

Hammock House | 5:30pm – 8:00pm

Enjoy spectacular ocean views, a glass of house wine, light bites and good times with friends!



NUTRITIOUS AND DELICIOUS LADIES NIGHT

Mixed Greens, Arugula & Romaine

Roasted Broccoli, Roasted Squash, Red Onions, Kalamata Olives, Cherry Tomatoes, Shaved Carrots, Grilled Corn, Cucumber, Chickpeas, Greek Yogurt & Lemon Dressing

PROTEINS

Grilled Chicken Breast Strips, Grilled Lime Shrimp, Soy & Ginger Marinated Tofu, Chipotle Crema, Chimichurri

GRAINS

Quinoa, Brown Rice, Farro
Cashews, Wonton Strips, Pumpkin Seeds
Freshly Baked Rolls, Olive Oil & Balsamic Vinegar

Assorted Mini Dessert Shooters

Member: \$32++ = \$41.43 | Guest of Member: \$42++ = \$54.38
(Includes light bites and one glass house of house wine.)

[RSVP online](#) by 5:00pm, March 20.

Cancel online by 5:00pm, March 20 to avoid a full charge.



BINGO NIGHT

Monday, March 13

6:00pm – 7:30pm | Atlantic Ballroom

Join your friends for a fun evening
of Bingo and win cool prizes!

Complimentary for Members.

[Click Here to Register](#)

Register online to play by
Friday, March 10 at 5:00pm.

SNACK BOXES (Must be pre-ordered. Optional)

Chef Khalid would love to prepare individual snack boxes for all our BINGO lovers to enjoy! Please select one of the following from the menu below when making your reservation online. We hope you enjoy the selection, and good luck! As my Mom would say, "break a leg!"

- ☐ **Local Beer Cheese Fondue** – Flagler Beer, Winter Park Dairy Cheese, Assorted Veggies and a Pretzel Roll (\$9.00)
- ☐ **Smoked Trout Spread** with Pickled Peppers, Lavash and Mini Rolls (\$12.00)
- ☐ **Regional Artisanal Cheese and Charcuterie** with Honeycomb, Artisanal Breads and Crackers (\$12.00)

A 21% service charge and 7% tax will be added to all food selections listed above. Your 20% Member discount is included.



Trivia Night



Tuesday, March 21
7:00pm | Atlantic Ballroom

Challenge your general knowledge skills in this fun event, or just come and watch the competition!



Teams of up to six players.

(Teams with more than six players will not be eligible to win).

Complimentary to Members.

Space is limited.

[Click Here to Register](#)

your team for Trivia by 5:00pm on Friday, March 17.

SNACK BOXES (Must be pre-ordered. Optional. Please note price change.)

Individual snack boxes have been prepared for our Trivia lovers to enjoy. Snack boxes are optional. If interested, please select one of the following from the menu below when making your online reservation.

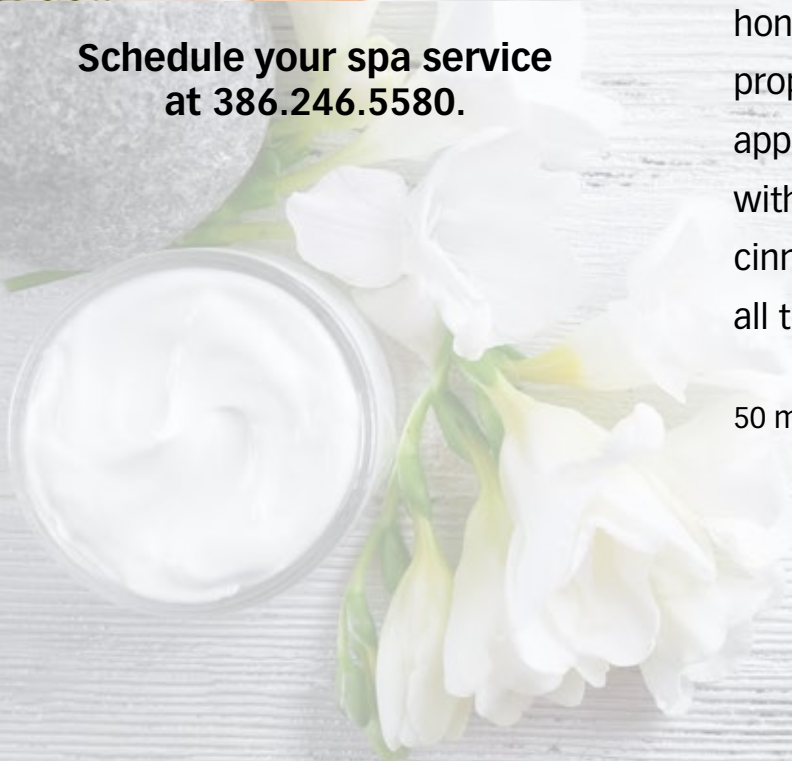
- ☐ **Local Beer Cheese Fondue** – Flagler Beer, Winter Park Dairy Cheese, Assorted Veggies and a Pretzel Roll (\$9.00)
- ☐ **Smoked Trout Spread** with Pickled Peppers, Lavash and Mini Rolls (\$12.00)
- ☐ **Regional Artisanal Cheese and Charcuterie** with Honeycomb, Artisanal Breads and Crackers (\$12.00)

A 21% service charge and 7% tax will be added to all food selections listed above. Your 20% Member discount is included.

THE SPA & SALON MARCH SPECIAL



**Schedule your spa service
at 386.246.5580.**



Cinnamon Vanilla Brown Sugar Body Scrub

An indulging experience, this natural blend of brown sugar and honey has excellent hydrating properties that help the skin appear soft and smooth. Combined with the light aroma of vanilla and cinnamon, this scrub is a treat for all the senses.

50 minutes: \$150.00 plus 20% gratuity



Member Happy Hour



Happy Hour prices are
50% OFF all beer as well as liquor
and wine priced \$10 and under.

ATLANTIC GRILLE & BAR

12:00pm – 6:00pm

DELFINOS ITALIAN CHOPHOUSE

5:00pm – 6:00pm

GOLF MEMBERS LOUNGE AT CONSERVATORY

11:00am – 5:00pm

HAMMOCK HOUSE

11:00am – 5:00pm

LOBBY BAR

3:00pm – 7:00pm

LOGGERHEADS SPORTS PUB

5:00pm – 7:00pm

OCEAN BAR

4:00pm – 6:00pm

South Africa Safari Wine Tour

Tuesday, March 28

6:00pm – 8:30pm | Delfinos Italian Chophouse

RECEPTION

Southern Right Sauvignon Blanc

CHARCUTERIE DISPLAY

Italian Cured and Dried Meats, Pepperoncini, Greek Blend Olives, Artichoke Hearts, Shaved Asiago and Manchego, Roasted Peppers, Baby Bocconcini, Sun-Dried Tomatoes, Assorted Mustards, Grilled Breads, Animal Crackers

SUSHI AND SASHIMI DISPLAY

California Roll, Spicy Tuna Roll, Vegetable Roll, Pickled Ginger, Wasabi, Soy Sauce

1ST COURSE

Starke Conde White Field Blend

Ahi Tuna Tataki, Picked Ginger, Mirin Cucumber, Radishes, Ponzu Smoked Soy Vinaigrette, Micro Cilantro

2ND COURSE

Lievlund Bushvine Pinotage

Herb Roasted Wild Boar Tenderloin, Chard Safran Cauliflower Puree, Blueberry BBQ Sauce, Red Beet Salad

3RD COURSE

The Chocolate Block Red Blend

Braised Bone in Beef Short Rib, Duet of Yukon Gold Puree, Aged Balsamic Brussels Sprouts, Natural Jus

DESSERT

Malva Pudding

South African Apricot and Croissant Bread Pudding, Warm Banana, and Dark Rum Sauce



Member: \$90++ = \$116.52

Guest of Member: \$105++ = \$135.95

[Register online](#) by 5:00pm, March 23.

Cancel online by 5:00pm, March 23 to avoid a full charge.

Remember all the wonderful Variety shows we all grew up on in the 70s & 80s?

Now is your chance to see them live and re-created by Las Vegas' number one impersonators of all time.

Anthony & Eddie Edwards use state-of-the-art make-up to look and sound like the superstars of today and yesterday. All your favorite legendary Superstars come alive in SUPER STARS ON STAGE THE ULTIMATE VARIETY SHOW. NBC's *Today Show* says "it's one of the most extraordinary shows we have ever seen."

Sonny & Cher, Billy Joel, Elton John, Neil Diamond, Lionel Richie, Stevie Wonder, Ray Charles, Lady Gaga, Celine Dion, Rod Stewart, Bette Midler, Olivia Newton John, Barbra Streisand, Andrea Bocelli, Frankie Valli, Tom Jones, and many many more hosted by THE EDWARDS TWINS FROM LAS VEGAS. All live vocals.

"A must see show."

— USA TODAY and
THE BOSTON GLOBE



Wednesday, March 29 | Atlantic Ballroom

7:15pm – Bar opens with Member Preferred pricing
7:45pm – Doors open (theatre style seating)
8:00pm – Show begins

[Click Here to Register](#) for Premium Seating \$65+tax per Person

[Click Here to Register](#) for Select Seating \$55+tax per Person

[Click Here to Register](#) for General Seating \$45+tax per Person

(Your seats will be assigned in the section you select.)

Reservations open to Guests of Members on March 20
(based on availability) and will cost an additional \$10+tax.

Cancel online by 5:00pm, Friday, March 24 to avoid a full charge.

[CLICK HERE TO
VIEW SEATING CHART](#)

[CLICK TO WATCH A
PREVIEW OF THE SHOW](#)

Kids & Family Activities

AGES 4 – 12

KIDS DROP-OFF PROGRAMS

Kids Crew at Hammock Beach Golf Resort & Spa is created just for children ages 4 – 12. We offer kids a myriad of activities and fun around the resort. Reservations are required and subject to availability. 12-hour cancellation is required to avoid a charge.

To enroll, please call Kids Crew at 386.246.5661 or email kidscamp@hammockbeach.com by 5:00 pm the day prior.



Morning Camps: Daily | 9:00am – 1:00pm

(Bring your swimsuit) Lunch is included.
\$50 per day, per child. Themes below:

- Monday: Field Day
- Tuesday: Full STEAM Ahead
- Wednesday: Marine Science Camp
- Thursday: Superheroes Unite!
- Friday: Mad Science
- Saturday: Spy Training
- Sunday: Pirate Adventure

Evening Camps: Daily | 6:00pm – 10:00pm

Dinner is included. \$55 per day, per child.
Themes below:

- Monday: Fiesta Night
- Tuesday: Building Bonanza
- Wednesday: Hook's Revenge
- Thursday: GLOW
- Friday: Dinner and a Movie
- Saturday: Great Outdoors
- Sunday: Under the Big Top



**WEEKLY
ACTIVITIES 3/1-3/11:
AT THE MAIN POOL GATE**

SATURDAY

11:00am: Fish Feeding
*(included in resort fee, complimentary
for members)*

12:00pm: Seashell Picture Frame
\$8.50 each

12:00pm – 3:00pm: Snow Cones
\$3 each

1:00pm: Tie Dye
\$18 per project

2:00pm: Wooden Puzzle Decorating
\$7.50 per project

3:00pm: Shark Tooth Necklace
\$8.50 each

SUNDAY

12:00pm: Wooden Snakes
\$7.50 each

12:00pm – 3:00pm: Snow Cones
\$3 each

1:00pm: Build a Buddy
\$18 per project

2:00pm: Sandy Candy
\$7.50 per project

3:00pm: Sand Dollar Decorating
\$7.50 per project

**WEEKLY ACTIVITIES
AFTER MARCH 12:**

**AT THE MAIN POOL GATE,
UNLESS NOTED**

SUNDAY

11:00am: Tissue Paper Flower
*(included in resort fee, complimentary
for members)*

12:00pm: Wooden Bird House Painting
\$7.50 each

12:00pm – 3:00pm: Snow Cones
\$3 each

1:00pm: Build a Buddy \$18 each

2:00pm: Sandy Candy \$7.50 each

3:00pm: Sand Dollar Decorating
\$7.50 each

MONDAY

3:30pm – 6:00pm: Snow Cones
\$3 each

3:30pm: Flower Pot Painting
\$7.50 each

4:30pm: Flag Football
Champions Event Lawn

5:30pm: Ceramic Banks
\$7.50 each

TUESDAY

3:30pm – 6:00pm: Snow Cones
\$3 each

3:30pm: Color a Stuffed Animal
\$7.50 each

4:30pm: Water Color Print
\$3 each

5:30pm: Suncatchers
\$7.50 each

WEDNESDAY

3:30pm – 6:00pm: Snow Cones
\$3 each

3:30pm: Color a Squishy
\$6 each

4:30pm: Color a Door Hanger
\$3 each

5:30pm: Tie Dye
\$18 per project

THURSDAY

3:30pm – 6:00pm: Snow Cones
\$3 each

3:30pm: Color a Squishy
\$6 each

4:30pm: Color a Sealife Magnet
\$3 each

5:30pm: Starfish Painting
\$7.50 each

WEEKLY ACTIVITIES AFTER MARCH 12, CONTINUED

FRIDAY

3:30pm – 6:00pm: Sno Cones
\$3 each

3:30pm: Color a Butterfly or Dragonfly
\$6 each

4:30pm: Beaded Bracelets
(included in resort fee, complimentary
for members)

5:30pm: Build a Buddy
\$18 per project

SATURDAY

11:00am: Fish Feeding
(included in resort fee, complimentary
for members)

12:00pm: Seashell Picture Frame
\$8.50 per project

12:00pm – 3:00pm: Sno Cones
\$3 each

1:00pm: Colortime Backpack
\$14 per project

2:00pm: Wooden Puzzle Decorating
\$7.50 per project

3:00pm: Shark Tooth Necklace
\$8.50 per project

DIVE-IN MOVIE

March 17 *The Bad Guys* (2022, rated PG)

March 24 *Aladdin* (1992, rated G)

March 31 *Paws of Fury: The Legend of Hank* (2022, rated PG)

8:00pm | Sandy Beach Pool

Our Dive-In movie features poolside seating! Enjoy a great night watching a great movie! Be sure to bring your bathing suit and you can watch the movie from in the pool or poolside. Family event, children 12 years or younger need to be accompanied by a parent or guardian. *Included in resort fee. Popcorn available for purchase separately.*

GLOW-IN-THE-DARK PUTT PUTT

March 4 | 7:00pm

March 18 & 25 | 8:00pm

Try your golf short game in the dark with our glowing golf balls. Challenge your family and friends to this unique putting game. *\$5 per participant. Glow retail sold separately.*

S'MORES UNDER THE STARS

March 11

7:00pm – 8:30pm | Champions Event Lawn

Join us at our firepits for a relaxing evening. Enjoy s'mores at the fireside with your family during this event. *\$3 per s'more kit.*

FOAM PARTY

March 14, 21 & 28

6:00pm – 7:30pm | Kid's Crew Lawn

Get ready for some FOAM-tastic fun with the family. Dance, party, and play the night away during this lively celebration located on the west side of our indoor pool. These parties are an absolute blast! Don't just take our word for it, come join in on the fun! *\$15 per guest*



Easter

ACTIVITIES

EASTER EGG DYEING

April 7 & 8

3:00pm – 4:00pm | Kid's Crew Room

Enjoy the Easter holiday by joining this tradition of decorating eggs. Please schedule by 5:00pm the previous day. Reservations required in advance and subject to availability. *\$6 for six eggs.*



EASTER BUNNY TUCK-IN'S

April 8 | 7:00pm – 10:00pm

The Easter Bunny will hop on by to tuck-in your little one. To have a Easter basket delivered by the Easter Bunny is a memory you will not forget. Easter Basket includes over a dozen items in a sand bucket. Reservations required in advance and limited availability. *\$40 plus tax and gratuity.*

EASTER BASKET PICK-UP ORDER

April 8 | 4:00pm – 6:00pm

For a quick pick-up option Easter Basket can be ordered in advance. Easter Baskets include over a dozen items. Reservations required in advance and limited availability. *\$25 plus tax.*

HAMMOCK BEACH ANNUAL EASTER EGG HUNT

April 9 | Meet at Champions Event Lawn

9:30am Sharp — The "Inbetweeners" (Ages 9–12)

10:00am Sharp — The "I Will Find Them Alls" (Ages 4–8)

10:15am Sharp — The "Terrific Toddlers" (Ages 0–3)

Baskets are not provided. Please bring your own. Meet on the Champions Event Lawn for this complimentary family activity. Please be reminded that due to the Easter Egg Hunt, the Sandy Beach Pool will be closed until approximately 9:45am and the Volleyball court will be closed until 10:15am.



Afternoon Tea

**Every Tuesday (except March 28)
2:00pm – 3:30pm | Lobby**

Tuesday, March 28 —

Join us at the Conservatory Clubhouse for Tea Time!

Guests and Extended Family will be accommodated based on availability. Guest/Extended Family fee \$10 + tax per person.

Please Note: A “No Show” fee of \$10+ tax per person will be charged for members who RSVP and fail to cancel.

[Click here to RSVP](#) for the next Afternoon Tea.

Souper Saturday

Every Saturday | 2:00pm – 3:30pm | Lobby

Enjoy a selection of:

A Broth-Based Soup & Cream Based Soup (Includes a Vegetarian Offering)
Rolls/Breadsticks
Assorted Cookies

Complimentary for Members

Guest/Extended Family fee \$10 + tax per person.

Please Note: A “No Show” fee of \$10+ tax per person will be charged for members who RSVP and fail to cancel.

[Click here to RSVP](#) for the next Souper Saturday.



Casablanca Night!

Tuesday, April 4

6:00pm – 9:00pm

Conservatory Clubhouse

Enjoy Live Entertainment

Member: \$40++ = \$52

Guests: \$50++ = \$65

[Click here to RSVP](#) online
by 5:00pm on March 31.

*Cancel online by 5:00pm
March 31 to avoid a full charge.*

MEDITERRANEAN MEZZA & SALAD STATION

Baba Ghanoush, Hummus, Tabouli, Marinated Feta,
Pickled Radish, Olives

Falafel, Tzatziki, Labneh, Grilled Flatbread, Lavosh, Nan

Cucumbers, Vine-Ripe Tomatoes, Kalamata Olives, Green
Peppers, Red Onions, Fresh Mint, Oregano Vinaigrette

Moroccan Spiced Rack of Lamb, Minted Citrus Salsa,
Harissa Yogurt Dipping Sauce

Olive Tapenade-Crusted Baked Mahi, Tomato and
Cilantro Chermoula Sauce

Moroccan Chicken, Lemon, Sweet Onions, Green Olives,
Saffron Cilantro Sauce

Golden Raisins and Toasted Almonds, Steamed Jasmine Rice,
Chermoula-Braised Spring Vegetables

DESSERT

Lemon Pudding Cake, Rose Water Anglaise

Citrus Honey and Fresh Mint-Scented Greek Yogurt Whip,
Tri-Berry Compote, Toasted Almonds



Easter GRAND BUFFET

Sunday, April 9 | 11:00am – 3:00pm | Ocean Ballroom

Sweet Corn and Lump Crab Chowder
Potato Leek Soup with Crispy Lardons
Florida Seafood Chowder

Hammock Beach Garden: Mixed Baby Lettuce, Baby Romaine, Heirloom Tomatoes, Cucumbers, Red Onions, Candied Pecans, Raisins, Garlic Croutons, Applewood Smoked Bacon, Almonds, Cranberries, Shredded Cheeses, Assorted Dressings

Spring Salad: Asparagus, Snap Peas, Prosciutto, Parmesan Cheese, Boiled Eggs, Mustard Vinaigrette

Ranch Pasta & Potato Salad: Tricolor Rotini, Red Bliss Potatoes, Haricot Verts, Bacon, Bell Peppers, Cayenne Ranch Dressing
Soft Rolls & Sweet Butter

Muffaletta: Provolone, Capicola, Salami and Olive Salad, Served on Fresh Baked Sourdough

Cheese Boards: Domestic & Imported Cheese, Artisan Breads, Crostini & Crackers, Fresh Oils & Spreads

Fresh from the Sea: Cocktail Shrimp, Oysters on the Half Shell, Crab Claws, Marinated Green Mussels, Spicy Cocktail Sauce, Lemons, Smoked Seafood Display, Traditional Accompaniments

ACTION STATIONS

Carving

Herb Prime Rib, Rosemary Jus, Horseradish
Pineapple & Bourbon Glazed Ham

Omelet Station

Farm Fresh Eggs, Traditional Toppings & Cheese
Belgian Waffles
Fresh Whipped Topping, Maple Syrup, Pecans, Chocolate Chips

ENTREES

Scrambled Eggs, Chives
Applewood Smoked Bacon
Chicken Apple Sausage
Hammock Breakfast Potato, Fresh Herbs

Baked Chicken Pot Pie
Creamy Scalloped Potatoes
Vegetable Rice Pilaf
Baked Atlantic Salmon, Heirloom Tomatoes, Caper Salsa

CHILDREN'S ENTREES

Chicken Tenders, Ketchup, Mustard
Penne Primavera
Meatball Marinara
Green Beans

SWEETS

Mini Cupcakes, Apple and Caramel Pie, Assorted Cheesecakes, Pecan Pies, Petit Fours, Assorted Dessert Shooters, Easter Cookies, Seasonal Sliced Fruits and Berries

Members: \$68++ | Guests: \$85++ | Children 3-12: \$32++

To make reservations please contact Michelle Liedtke at 386.246.5527 or
Michelle.Liedtke@hammockbeach.com.

Easter

SUNDAY SERVICE

Sunday, April 9

Atlantic Ballroom | 7:00am – 8:00am

Non-denominational

No reservation required.



A TRUE *love story* NEVER ENDS. SAY HELLO TO *forever.*

A stunning seaside setting for dream weddings, The Club at Hammock Beach is where fairytales begin. When looking for a venue to plan your dream wedding or renew your vows, look no further than your own backyard. With over 50,000 square feet of dazzling indoor and outdoor event space, the possibilities are endless. Intimate or grand. Casual or chic. Whatever you dream up, The Club at Hammock Beach will deliver.

For more information on planning your dream wedding or vow renewal, please call 386.597.6363 or email hbcatering@hammockbeach.com.



Member Referral Program

If your friends and family love the Club life, please invite them to become a member. If they join, you will

receive a \$1,000 credit on your club account.

We appreciate your support and thank you for all your help with referring new members to the Club.

March 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2	3 Spring Fling Dinner, Conservatory, 6pm Bill Doyle Jazz Trio, Lobby, 8pm	4 Souper Saturday, 2:00-3:30pm Guitar Player, Lobby, 8pm
5	6	7 Afternoon Tea, 2 – 3:30pm Blue Springs Brewing Tap Takeover, 5pm	8 Cooking with Chef, 6pm	9	10 DJ Vince, Lobby, 8pm The Capones Band, Ocean Event Lawn, 8pm	11 Souper Saturday, 2:00-3:30pm Guitar Player, Lobby, 8pm
12	13 Bingo Night, 6pm	14 Afternoon Tea, 2 – 3:30pm Spring into Fashion Show, 12:30pm	15 Tennis “Stroke of the Month” Member Mixer, 6pm	16 Member Mixer, 6pm	17 <i>St. Patrick's Day</i> Conch Fritters Duo, Lobby, 8pm DJ Tony, Ocean Event Lawn, 8pm	18 Men's Tennis Doubles Championships Souper Saturday, 2:00 – 3:30pm Guitar Player, Lobby, 8pm
19	20 Doing Dishes Pottery Painting, 1pm Member & Manager Reception, 6pm	21 Afternoon Tea, 2 – 3:30pm Connections — Lecture Series, 3:30pm Trivia Night, 7pm	22	23 Ladies' Night, Hammock House, 5:30pm	24 Tennis Round Robin & Mixer, 6pm DJ Vince, Lobby, 8pm The Voodovibes Band, Ocean Event Lawn, 8pm	25 Souper Saturday, 2:00 – 3:30pm Guitar Player, Lobby, 8pm
26 Couples Golf – 9 Holes, Ocean Course, 2pm	27	28 Afternoon Tea, Conservatory, 2 – 3:30pm Trip to the Charles Morse Museum, 8am South Africa Safari Wine Dinner, Delfinos, 6pm	29 The Edwards Twins Show, 7pm	30	31 DJ Chris, Lobby, 8pm DJ Tony, Ocean Event Lawn, 8pm	

April 2023

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Souper Saturday, 2:00-3:30pm Guitar Player, 8pm, Lobby
2	3	4 Afternoon Tea, 2 – 3:30pm Connections— Lecture Series, 3:30pm Casablanca Night, Conservatory, 6pm	5	6	7 Bill Doyle Jazz Trio, Lobby, 8pm	8 Souper Saturday, 2:00-3:30pm Guitar Player, 8pm, Lobby
9 <i>Happy Easter</i> Easter Service, 7am, Atlantic Ballroom Easter Brunch Buffet, Ocean Ballroom	10 Bingo Night, 6pm	11 Afternoon Tea, 2 – 3:30pm Cooking with Chef, 6pm	12 California Dreaming Wine Dinner, Delfinos, 6pm	13	14	15 Souper Saturday, 2:00 – 3:30pm Guitar Player, 8pm, Lobby
					2023 MEMBER MEMBER CHAMPIONSHIP	
16 2023 MEMBER MEMBER CHAMPIONSHIP	17 Member Mixer, 6pm	18 Afternoon Tea, 2 – 3:30pm Member Mixer, 6pm	19 Tennis “Stroke of the Month” Trivia Night, 7pm	20	21 Conch Fritters Duo, Lobby, 8pm	22 Souper Saturday, 2:00 – 3:30pm Guitar Player, 8pm, Lobby
23 Couples Golf, Conservatory, 2pm	24	25 Afternoon Tea, Conservatory, 2 – 3:30pm Sake Tasting, Stix Sushi, 5pm	26	27	28	29 Souper Saturday, 2:00 – 3:30pm Guitar Player, 8pm, Lobby
30						

CONTACTS

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Carsten George 386.446.0085

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Nathan Wade 386.387.2010

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Neil Kaczmarek 386.348.3114
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YACHT HARBOR ENTRY SECURITY GATE
386.597.5045

HOURS OF OPERATION

ATLANTIC GRILLE

Breakfast: 7am – 10:30am
Lunch: 11:30am – 4pm
Dinner: 5pm – 10pm

BEACH ARCADE

Daily: 9am – 11pm

BREEZES BOUTIQUE

Daily: 9am – 6pm

COFFEE BAR

Daily: 7am – 12pm

CONCIERGE DESK

Open 24 hours per day

DELFINOS

Seasonal, 5pm – 10pm

FITNESS CENTER & LOCKER ROOMS

Mon–Sat: 7am – 7pm
Sunday: 7am – 5pm

INDOOR POOL

Daily: 6am – 11pm

LOBBY BAR

Daily: 12pm – 10pm

LOGGERHEADS

Mon–Fri: 5pm – 10pm,
food service
5pm – 12am, bar service
Sat–Sun: 11:30am –
10pm, food service
Sat–Sun: 11:30am –
12am, bar service

MEMBERSHIP OFFICE

Mon–Sat: 9am – 5pm

OCEAN BAR CAFÉ

Bar:
Sat–Thurs: 11am – 7pm
Fri: 11am – 11pm
Café:
Daily: 11am – 5pm
Weather permitting

PIZZA & GELATO

Daily: 11am – 10pm

POOL COMPLEX

Sun–Thurs: 9am – 9pm
Fri–Sat: 9am – 10pm

PUTTING GREEN

Daily: 9am – 5pm

THE CONSERVATORY

(Hours of Operation subject to change)

Pro Shop: Daily 7:00 am – 5:00 pm | Beverage Carts: Daily 9:00 am – 5:00 pm

Turn Café: Daily 7:30 am – 3:30 pm

Fitness Room: Daily 7:00 am – 5:00 pm | Pool: Daily 8:00 am – 5:00 pm

THE OCEAN COURSE

(Hours of Operation are subject to change)

Pro Shop: Daily 7:00 am – 5:00 pm | Beverage Carts: Daily: 9:00 am – 5:00 pm

Hammock House: Daily: 7:00 am – 6:00 pm

STIX AUTHENTIC SUSHI

Daily: 5pm – 10pm

TENNIS CENTER

Courts: 8am – 8pm daily

TENNIS PRO SHOP

Mon–Fri: 8am – 5pm
Sat–Sun: 8am – 2pm

THE SPA

Mon–Sat: 9am – 5pm
Sundays: 10am – 3pm



THE CLUB

HAMMOCK BEACH GOLF RESORT & SPA



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MEMBERSHIP: 888.252.6294 | THECLUBATHAMMOCKBEACH.COM