



HAMMOCK BEACH LIVING

FOR MEMBERS OF HAMMOCK BEACH GOLF RESORT & SPA

November 2023

MEMBERSHIP EVENTS

1. 2023 Club Championship
2. Member Appreciation Weekend
3. Copper Cane Wine Dinner
4. Holiday Cookie Swap



2023 Men's Invitational
Welcome Reception

INSIDE THIS ISSUE:

FAMILY & KIDS ACTIVITIES | THANKSGIVING BUFFET AND TO-GO
LADIES GOLF CLINICS | GOLF & TENNIS LESSONS | PERSONAL TRAINING
DANCE LESSONS | FESTIVAL OF LIGHTS

Dear Club Members



Dear Hammock Beach Members:

As we welcome the arrival of the fall season, we eagerly anticipate the continuation of cherished member holiday traditions. In the spirit of this upcoming season, we have some exciting events to share with you.

In November, as the temperatures cool, we will be transitioning our beloved Ice Cream Social on Saturdays to "Souper Saturday." Our first Souper Saturday event will take place on November 4. Please take note that Afternoon Tea will not be available on November 21, and Souper Saturday will be on hiatus during the holiday weeks of December 23 and 30.

Our 14th Annual Member Appreciation Weekend, previously known as Member Homecoming Weekend, is set to unfold from November 16 to 19. This weekend promises a delightful array of activities, including Member Mixers, a captivating Tennis Exhibition, a showcase of talents in our Talent Show, and an engaging Golf Scramble.

As we fast approach the Thanksgiving holiday, we are thrilled to announce the 14th Annual Turkey Trot. This invigorating event begins with an 8:00am warm-up session, followed by a 5K run/walk. To complement this athletic endeavor, we will be offering a sumptuous Thanksgiving Grand Buffet in the Ballroom, as well as a convenient Thanksgiving To-Go option.

We extend our heartfelt wishes for a joyful, healthy, and safe Thanksgiving to all of our members.

Warmest regards,

Brad Hauer, PGA
PGA General Manager

GOLF TIP

Don't Keep Your Head Down, Keep Your Bum on the Wall

by Walter Messer III, Assistant Golf Professional

Keeping your head down will kill your swing, but...

...there is another swing thought we can use that solves the same root issue as "keep your head down", but without the horrible side effects that come along with actually keeping your head down during the swing.

The root issue is inconsistent ball striking caused by a changing of the spine angle both during the back swing and down swing. To avoid this swing flaw, amateur golfers fall back on the "keep your head down" swing thought, however this will cause an armsy down swing (from trying to keep your head down) which will then cause even more problems (chunk, thin, top, whiff, etc.)

To avoid both a changing spine angle and an armsy down swing, think about keeping your bum on the wall (illustrated to the right) during the back swing and the start of the down, then turn and face the target.

This tip is ideal in combination with a down swing that focuses on a proper weight shift to the front foot. Also, keeping your bum on the wall should not restrict a natural follow through, and you should be able to turn and face the target freely while holding a balanced finish position (with 100% of your weight on your front foot).



Ladies Clinics

Every Thursday

from 2:00pm – 3:00pm OR 3:00pm to 4:00pm

60 minutes per clinic, 4 ladies max

\$30 | great for new and beginning ladies!

- *November 2: Chipping/Putting Level I*
- *November 9: Chipping/Putting Level II*
- *November 16: Irons*
- *November 30: Driver Level I*

[Sign up on the Member Website](#)

Walter Messer III

PGA
—ASSOCIATE—



**SATURDAY, DECEMBER 2 –
SUNDAY, DECEMBER 3**

TOURNAMENT FORMAT

Saturday, December 2

8:00am: First Round

Men & Ladies at Conservatory

Sunday, December 3

8:00am: Second Round

Men & Ladies at Ocean

DIVISIONS

Men's Championship (Gross): Conservatory Level V; Ocean: Level V

Men's Flights (Stableford Net Scoring)*: Conservatory Level IV;
Ocean Level III/IV

Ladies Championship (Gross): Conservatory: Level II; Ocean: Level II

Ladies Flights (Stableford Net Scoring)*: Conservatory: Level II;
Ocean: Level II

- Handicaps based upon lowest 12-month index.
- Men's flights pertain to all ages and will be based on handicaps.
- Championship or Stableford Division will be selected during entry registration.

REGISTRATION INFORMATION

A minimum of two players are required to play in a Championship flight.

Entry Fee: \$75 per Member plus service charge and tax = \$97.10

Cart Fee applicable to those not on the Annual Cart Plan.

Includes trophies, beverage cart during play and Awards Dinner with open bar.

\$40++ = \$52 per non-golfing spouse attending Awards Dinner with open bar

Phone and email entries not accepted.

Click Here to Register on the Member website. Please contact the Professional Staff with any questions or concerns.

Cancellations after November 25 will be charged full entry fee.



**SATURDAY, DECEMBER 9 –
SUNDAY, DECEMBER 10**

Senior Club Championship

TOURNAMENT FORMAT

Saturday, December 9

8:00am Tee Times - First Round
Men & Ladies at Conservatory

Sunday, December 10

8:00am Tee Times - Second Round
Men & Ladies at Ocean

DIVISIONS

Senior Men's Championship (Gross), ages 60+ – Conservatory:
Level IV; Ocean: Level III/IV

Super Senior Men's Championship (Gross), ages 70+ –
Conservatory: Level III; Ocean: Level III

Men's Stableford, all ages 60+ – (Stableford Net Scoring)*

Senior Ladies Championship (Gross), ages 60+ – Conservatory:
Level II; Ocean: Level II

Super Senior Ladies Championship (Gross), ages 70+ –
Conservatory: Level II; Ocean: Level II

Ladies Stableford, all ages 60+ - (Stableford Net Scoring)* –
Conservatory: Level II; Ocean: Level II

Handicaps based upon lowest 12-month index. Men's flights pertain to all ages and will be based on handicaps. Championship or Stableford Division will be selected during entry registration.

REGISTRATION

A minimum of two players are required to play in a Championship flight.

Entry Fee: \$75 per Member plus service charge and tax = \$97.10

Cart Fee applicable to those not on the Annual Cart Plan.

Includes trophies, beverage cart during play and Awards Dinner with open bar.

\$40++ = \$52 per non-golfing spouse attending Awards Dinner with open bar

Phone and email entries not accepted.

[Click Here to Register](#) on the Member website. Please contact the Professional Staff with any questions or concerns.

Cancellations after December 2 will be charged full entry fee.

Match Play Champions

Congratulations to...

Ladies Match Play Champion, Violet Rosenblit!

Violet defeated runner-up, Danielle Balseiro in a grueling match on the Ocean Course.

Congratulations to both players. Well done!

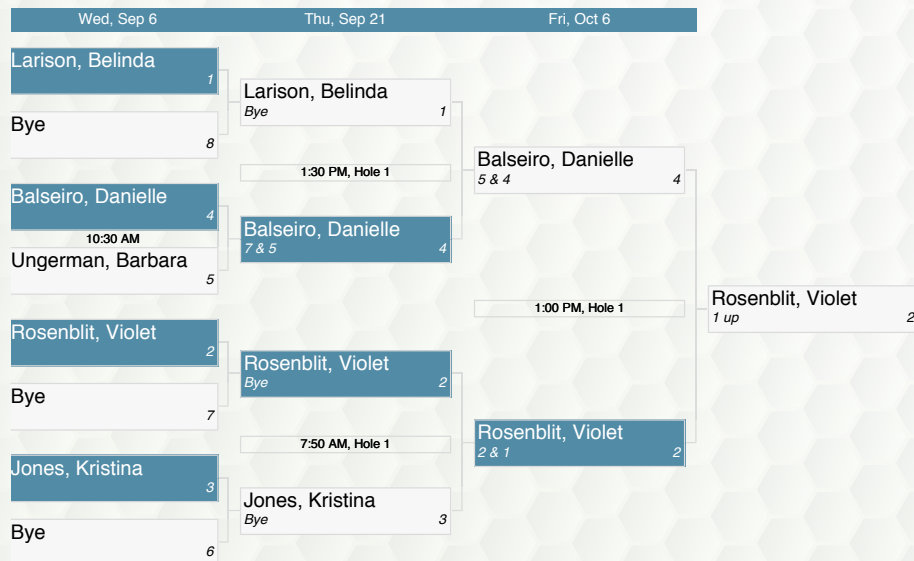
In the Men's Match-Play bracket, both divisions, gross and net are down to their final rounds with a deadline to complete by November 8.

In the Gross Division, Steve Carruthers will face Scott Zastrow for the Championship.

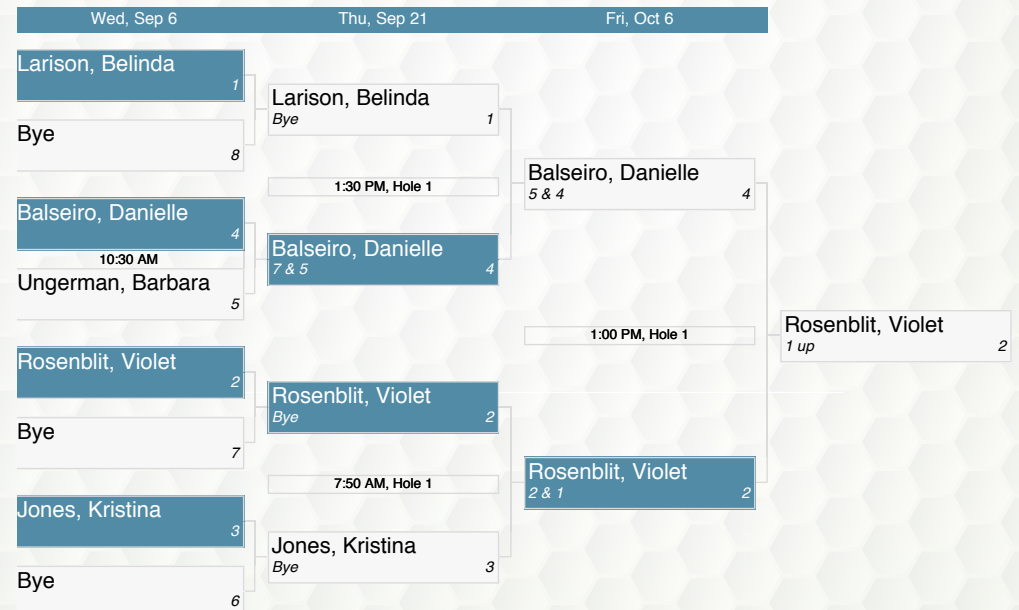
In the Net Division, Tony Tremblay will face David Hause for the Championship.

Thank you and good luck to all!

Singles Match Play – Ladies



Singles Match Play – Net

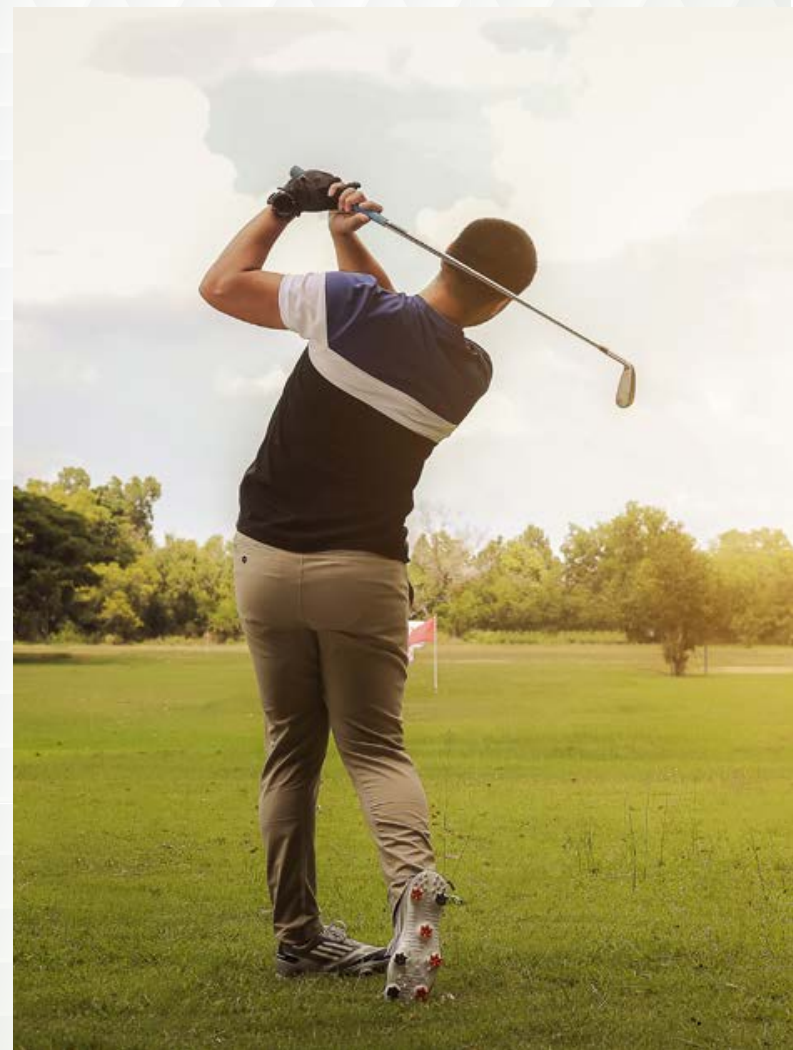


Match Play Champions (CONTINUED)

In the Gross Division, Steve Carruthers will face Scott Zastrow for the Championship.

Singles Match Play – Gross

Wed, Sep 6	Thu, Sep 21	Fri, Oct 6	Sat, Oct 21
Brewer, David 1	Brewer, David Bye 1		
Bye 16	2:40 PM, Hole 1A	Brewer, David 5 & 4 1	
Demers, John 8	Demers, John 2 & 1 8		
3:00 PM, Hole 1 Tidwell, Scotty 9			
Carruthers, Stephen 4	Carruthers, Stephen 7 & 6 4	Carruthers, Stephen 2 & 1 4	
Jones, Carl 13	2:40 PM, Hole 1B		
Haggerty, Bill 5	Haggerty, Bill 1 Up 5		
Petruno, Frank 12			
Zastrow, Scott 2	Zastrow, Scott 6 & 4 2	Zastrow, Scott 7 & 6 2	
10:00 AM, Hole 1 Mills, David 15	11:40 PM, Hole 1		
Pugh, Merrill 7	Pugh, Merrill 1 up 7		
Balseiro, John 10			
Foudray, Ron 3	Foudray, Ron 5 & 3 3	10:40 AM Zastrow, Scott 5 & 3 2	
7:25 AM, Hole 1 Tremblay, Anthony 14	4:00 AM, Hole 1	Foudray, Ron 19 Holes 3	
Gallo, Carl 6	Gallo, Carl 1 up 6		
8:05 AM, Hole 1 Sugrue, Frank 11			



Team Hammock Beach

AT THE TROON CUP

The 20th Annual Troon Cup was held at the esteemed Club at Arrowcreek in Reno, Nevada.

Among the participants were the notable members of Hammock Beach, namely Dave Brewer, Tommy Stricklin, Jeff Jones, and Head Golf Professional, Eric Sargent.

We are pleased to announce that Team Hammock Beach ranked 15th out of the 63 teams that competed in the event. Furthermore, Tommy Stricklin was awarded the closest to the pin award during the 1st round, adding another feather to the cap of Team Hammock Beach.

We extend our congratulations to Team Hammock Beach on their impressive performance at the Troon Cup.



2023 Men's Invitational Results

The Men's Invitational Tournament was an astounding success, attracting seventy-two teams from all corners of the country. The event kicked off with a Gifting Gala, where players were offered a one-stop-shop and a \$400 shopping credit to purchase the latest golf apparel, from stylish shirts and outerwear to comfortable shorts and headwear. The Welcome Reception on the driving range

followed, complete with a glow golf skills challenge and The Pig & The Pearl extravaganza, featuring a traditional luau pig roast and raw bar.

The first day of golf ended with a Rock Lobsta' dinner on the Grand Event Lawn and an electrifying performance by an 80s rock band. After five nine-hole matches with a shootout on Saturday, the

event closed with a grand Awards Banquet on Saturday afternoon, offering the ultimate surf and turf experience featuring tomahawks, porterhouses, and low country boils. The Father-Son Duo of Member John Mitchell and his son Blake emerged as this year's champions, adding a perfect ending to an unforgettable tournament.



**CONGRATULATIONS
TO THE OVERALL
CHAMPIONS:**

**Blake & John
Mitchell**

CONGRATULATIONS TO THE
FOLLOWING FLIGHT WINNERS:

Nicklaus Flight:

Ian Kaswan &
John Sawka



Watson Flight:

Chris DeSantis &
Wayne Mulato



Palmer Flight:

Tom Connelly &
Steve Carruthers



Scheffler Flight:

Scotty Tidwell
& Wes Toy



McIlroy Flight:

David & Tom
Tewksbury



Smith Flight:

Rick & Thomas
Waite



Player Flight:

Dave Mills &
Terry O'Connor



Langer Flight:

Dave & Gary
Hause



Couples Flight:

Chris &
Jeff Servello



Jones Flight:

Bruce Gough &
Ramesh Reddy



Nelson Flight:

Tom Schiro &
Jean Ferreira



Hogan Flight:

Roger Arnold &
Jon Deenik



Golf Lessons

PRIVATE ADULT

HEAD PROFESSIONAL

1 Hour Lesson: \$125 Member; \$150 Guest

½ Hour Lesson: \$65 Member; \$75 Guest

Member Lesson Series: Five lessons for the price of four

ASSISTANT GOLF PROFESSIONALS

1 Hour Lesson: \$90 Member; \$125 Guest

½ Hour Lesson: \$50 Member; \$65 Guest

PACKAGE DEALS AVAILABLE

Please call our Golf Pro Shop for more details at 386.447.4611 or email eric.sargent@hammockbeach.com

Head Golf Professional – Eric Sargent

Eric is a nine-year PGA Member who started at Hammock Beach in July of 2019. His enthusiasm for teaching and love for the game go unmatched. Eric continues to work on his own game and strives to share his passion with others. A few of his career accomplishments include: 2nd Place finish in the 2014 PGA Chapter Championship, 2014 Top 10 Player of the Year NFPGA Section, and qualified for the 2017 Professional National Championship.

Assistant Golf Professional – Christine Song

Christine was born and raised in Southern California. She started playing golf at the age of ten and played professionally for ten years on the LPGA and Symetra Tour. She has five wins on the Symetra, now Epson Tour. Christine is currently in her 3rd year at Hammock Beach.

Assistant Golf Professional – Walter Messer

As a PGA Associate, Walter has spent the last 15 seasons teaching professionally across the country, from Missouri to Wisconsin and all over the state of Florida. Walter is an adept PGA instructor and specializes in teaching new and beginning golfers. He holds certifications in American Development Model and SuperSpeed Golf.

By the Toss

by **Clayton Hamilton**, *Head Tennis Professional*

The serve is one of the most important shots in tennis because without it, a point cannot begin. Since the serve is the one shot that a player can have complete control over, it is a great way to gain an immediate advantage from the start.

One of the biggest problems players have on the serve, is not their grip, or how they hit the ball, but actually on their ball toss. I always like to say that serving is, "80% tossing and 20% percent grip, legs, swing, and follow through." To simplify, if your toss is off, you will struggle with your serve — regardless of your technique.

Here are a few things we are looking to accomplish with the ball toss on the serve:

1 *While many players have a tendency to hold the ball in the palm of their hand, it is best to hold the ball gently in your fingertips.*

2 *Try to keep your arm fairly straight and in front of you when lifting the ball up to release it. A good ball toss would land inside the baseline if you did not hit it.*

3 *Look to toss the ball just higher than you can reach with your racket. Most people are surprised at the height of an ideal ball toss however that allows the player to swing up and hit the ball at peak extension.*

If a player can master those steps during the consistency on their ball toss will improve. With a more consistent toss, the serve will naturally become more consistent. Finally, the more first and second serves a player can put into the court, the higher their chances are of being a successful player!



Mixed Tennis Doubles Championship

TWO DIVISIONS:

1. Elite (*Strongly recommended for players 3.5 & above*)
2. Club (*Recommended for players up to 3.0*)

PLAYER RATING BASED ON:

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

SCHEDULE & ENTRY FEE:

- No more than two matches per day
- Entry Fee: \$20 plus tax per player

[Click Here to Register Online](#)

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

Awards for winners and finalists.



Saturday, December 9

Quarterfinal & Semifinal Matches

Sunday, December 10

Final Matches



Thanksgiving "LIVE BALL" CLINIC

Thursday, November 23 | 8:30am – 10:00am

After a quick warm-up, join the Tennis Center staff for 1.5 hours of fun and competitive point play that will improve your overall game, footwork, and fitness! This high energy live ball clinic will be themed around continuous tennis games and points moving between offense and defense.

\$30 for Members; \$40 for Guests

Limited to 20 participants

[Click Here to Register](#)

Register online by Sunday, November 20 at 5:00pm.

Cancel by 5:00pm on November 20 to avoid a charge.



Tennis Lessons

PRIVATE ADULT

Director of Tennis

1 Hour Lesson: \$95

½ Hour Lesson: \$52

Lesson Series: Five, 1 hour lessons: \$450

Head Tennis Professional

1 Hour Lesson: \$85

½ Hour Lesson: \$47

Lesson Series: Five, 1 hour lessons: \$400



Director of Tennis – Gene Paul Lascano

Gene Paul is a USPTA Elite Professional and PTR certified Professional. The former “Tennis Network of Greater Volusia County Teaching Pro of the Year” has more than 25 years of teaching experience at clubs and resorts in New York and Florida.

Head Tennis Professional – Clayton Hamilton

Clayton graduated from Guilford College where he was an All-Conference tennis player. In 2014, he moved to Virginia Beach to work at the Cavalier Golf and Yacht Club and in 2017, he also became the Head Tennis Coach for both the men’s and women’s teams at Hampton University where he was named Women’s Conference Coach of the Year.

Contact the Tennis Center 386.597.5020 to schedule a lesson!

14TH ANNUAL

MEMBER APPRECIATION WEEKEND

Thursday, November 16 –
Sunday, November 19

Thursday, November 16 — Sunday, November 19

Celebrate with us at our Member Appreciation Holiday Sale – It's a Weekend Extravaganza!

Shop at the Ocean and Conservatory Golf Shops, and don't miss the Breezes Boutique.

Browse our gift-worthy in-stock items, featuring fantastic brands like Peter Millar, Dunning, Travis Matthew, and more. At Breezes Boutique, discover Spartina, La Mer Lux, Elan, and other delightful options.

At checkout, pick a secret holiday discount from Santa's hat, alongside your 15% Member discount — a double dose of holiday cheer!

Thursday, November 16
or Friday, November 17

Member Appreciation Mixers

*Mark your calendar for an
unforgettable evening!*

6:00 – 7:00pm: Food & Beverage Service

7:00 – 9:00pm: Entertainment & Dancing

South Tower Pool Deck

(Weather permitting)

Indulge in Culinary Delights | MENU

Soup

Velvety Butternut Squash

Salads

Autumn Chopped Salad

Chopped Romaine, Kale, Toasted Pumpkin Seeds,
Diced Pears, Apples, Bleu Cheese Crumbles, Creamy
Sherry Dijon Dressing

Fall Pasta Salad

Bowtie Pasta, Diced Sweet Potatoes, Mushrooms,
Brussel Sprouts, Red Wine Vinaigrette

Entrees

Comforting Turkey Pot Pie
Succulent Pineapple, Glazed Honey Ham
Delectable Baked Blackened Salmon

Sides

Creamy Garlic Mashed Potatoes
Bacon-Kissed Maple Glazed
Brussels Sprouts
Roasted Fall Vegetables

Desserts

Luscious Pumpkin Cheesecake
Irresistible Apple Tarts
Classic Pecan Pie

*For our vegetarian members, a special plate is
available upon request.*

Complimentary for Members.

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

**We kindly request that you RSVP
online for one of these fabulous
Member Mixers.**

[Click here to RSVP](#) for Thursday,
November 16.

[Click here to RSVP](#) for Friday,
November 17.

Register online for ONE Member Mixer by
Sunday, November 12 at 5:00pm.

Don't miss out on an enchanting evening!



Saturday, November 18

Tennis Tango with a Twist!

8:30am – 2:00pm

Courts at Yacht Harbor Village

MORNING MAYHEM

8:30AM – 12:30PM

Picture a morning where tennis transforms into a whirlwind of excitement! It's all about those high-energy drills that'll have you and your racket dancing the cha-cha. We're talking about perfecting your stroke production, adding some pizzazz to your point play, strategizing like a tennis genius, and cementing those tennis fundamentals. But that's not all – you'll be sharing the court with some of the most knowledgeable touring pros ever to grace the game!

Mikael Pernfors — Hailing from Sweden, Mikael conquered the pro tour for 11 glorious years. But before his pro days, he was a college sensation at the University of Georgia, scoring back-to-back NCAA titles in 1984 and 1985. Mikael soared to a career-high singles ranking of #10, snatching three singles titles. And guess what? He's still ruling the tennis world, recently clinching the singles and doubles World Championships in his age group!

Brenda Schultz-McCarthy — Our tennis dynamo from the Netherlands served up over 12 years on the pro tour, reaching a career-high singles ranking of #9 in the world, and capturing seven tour titles. But Brenda's not just about singles – she's a doubles superstar too, boasting nine doubles titles and a career-high ranking of #7. And, just for fun, in 2006 Brenda unleashed a 130 mph serve, earning her the title of the fastest serve in WTA history!



Ann Grossman-Wunderlich — Ann's a true tennis sensation, gracing the WTA Tour for over a decade. She's scaled the heights of tennis glory, reaching the quarterfinals at both the French Open and the U.S. Open. With a career-high singles ranking of #29, she's been a force to reckon with. In doubles, Ann was no slouch either, sporting a #31 ranking and a well-deserved career doubles title.

Tobias Svantesson — This Swedish doubles maestro rocked the tennis world, bagging two doubles titles during his career. His doubles wizardry propelled him to a career-high doubles ranking of world No. 65 in 1991, while his singles game saw him rise to a respectable No. 89 in the world rankings.

Lunchtime Delight | MENU

Your taste buds are in for a treat with a mouthwatering lunch featuring:

Wild Rice Pilaf

Roasted Sweet Potato, Brussel Sprout, Cranberries and Fresh Herbs

Green Bean Salad

Blanched Haricot Vert, Shaved Red Onion, Toasted Marcona, and Shaved Radicchio, Wildflower Honey Vinaigrette

Rosemary Roasted Chicken Thigh

Brown Butter, Cranberry Chutney, Zesty Orange Zest

Honey-Dijon Crusted Salmon

Buttered Panko and Seasonal Herbs, Roasted Sweet Potato, Seasonal Medley of Squash

A Sweet Ending

Bourbon Pecan Pie

Member: \$65 ++ = \$84.15

Extended Family & Guests of Members:
\$75 ++ = \$97.10

Includes Clinic, Tennis instruction, lunch, assorted whole fruit, granola bars, Gatorade and bottled water.

[Click here to RSVP](#) by November 14
Space is limited.

Cancellations must be made online by 5:00pm on November 14 to avoid a full charge.

TENNIS EXHIBITION

1:00pm – 2:00pm

Watch the Pros play! Complimentary for all members and guests of members.

Saturday, November 18, continued

"Souper" Saturday

2:00pm – 3:30pm | Lobby

Indulge in a playful selection of soups. We're dishing out a hearty broth-based delight and a creamy concoction. Our vegetarian friends are in for a treat too! Pair your soupy adventure with rolls and breadsticks, and finish it off with an assortment of cookies to tickle your sweet tooth.

Complimentary for Members. Extended Family & Guests of Members: \$10 plus tax per person

[Click here to RSVP](#) by November 9.

Member Talent Show

7:00pm: Bar Opens, Member Preferred Pricing

7:30pm: Showtime!

Ocean Ballroom

Join us for our third "not-so-annual" Hammock Beach Club Talent Show! It's an unforgettable evening filled with comedy, music, skits, songs, and magic.

Admission is \$10 per person, and every penny goes to a good cause. We're donating all proceeds to the Family Life Center in Bunnell, a safe-house for survivors of domestic violence. So, your night out will also be a heartwarming endeavor!

Before the talent show, savor a scrumptious dinner at one of our restaurants. And don't forget, the bar will open at 7:00pm with Member Preferred Pricing. Get ready to be part of an evening that's not only fun, but also wonderfully giving.

[Click Here to Register](#) for Admission to the Talent Show by November 16.

Sunday, November 19

Golf

8:30am shotgun | Ocean Course

It's a day for golfing fun and we're turning the course into a playground of laughter! Join us for the 18-Hole Open Scramble, a



team event for both men and women. Here's the twist — we're mixing up skills, pairing players A, B, C, and D in a quirky foursome. And we've got something special — on four holes, each player can challenge the forward tees. Men from Level II and ladies from Level I, be prepared for a unique golfing adventure. Our pin placements? Not impossible, but just tricky enough to keep the chuckles coming.

And because every game needs a prize, we're handing out gift cards to both the Gross and Net winners! An Awards Reception awaits you after the play, filled with delicious surprises.

Awards Reception | MENU

Mixed Baby Green Salad

Medley of Lettuce, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Shaved Carrot, Focaccia Croutons, Raspberry Vinaigrette, Lemon Vinaigrette, or Buttermilk Ranch

Shrimp Cocktail Display

Ice-Cold Shrimp, Zing-Zang Cocktail Sauce, Fresh Lemon, Crisp Celery

Assorted Seasonal Cheese Display

Cranberry Goat Cheese, Boursin Spread, Smoked Gouda, Stella Blue Cheese, Gourmet Crackers, Local Jams and Jellies

Herb Roasted Chicken

Sage and Rosemary Jus, Sun-dried Tomato, and Crispy Pancetta

Red Wine Braised Short Rib

Crispy Tabasco Onions

Creamed Brussel Sprouts

Caramelized Onion and Shaved Parmesan

Cauliflower Rice

Butternut Squash and Thyme

Carrot Cake

And an array of Assorted Seasonal Tarts

Members with Cart Plan: Complimentary
Without Cart Plan: \$32++ per person.

Registration is limited to 120 players, so secure your spot now!

[Click here to Register](#) on the Member website via Golf Genius by 5:00pm on November 15.



THE SPA & SALON NOVEMBER SPECIAL



**Call to schedule your
Spa service
at 386.246.5580**

Cinnamon Crunch Body Scrub

Say goodbye to dry, dull body skin and wear your Holiday best with confidence and a smooth and vibrant glow! The Cinnamon Crunch Body Scrub will help to remove pesky flakes while deeply hydrating and soothing your skin with vital nutrients from aloe vera gel, honey, cinnamon, and brown sugar.

This indulgent, aromatic exfoliation and massage is a delectable treatment your body will thank you for.

\$138 for 50-minute treatment

Plus 20% gratuity

Skin Authority BOGO Sale

November 1 – 26

BUY ONE, GET ONE FREE

For every BOGO item purchased, receive a second item of equal or lesser value free!

BINGO NIGHT

Monday, November 6
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, November 3 at 5:00pm.



SNACK BOXES (Must be pre-ordered. Optional)

Chef would love to prepare individual snack boxes for all our BINGO and Trivia lovers! If interested, please select one item from the menu when making your reservation online.

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

TRIVIA NIGHT



Wednesday, December 6
7:00pm | Atlantic Ballroom

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

Complimentary to Members.

Space is limited. **Teams of up to six players.** (Teams
with more than six players will not be eligible to win).

[Click Here to Register](#)

Register online to play by 5:00pm on Sunday, December 3.

- **Trio of Salads** – Chicken, Egg, & Tuna Salad, Bibb Lettuce, Grilled Baguette & Fresh Seasonal Fruit (\$15)
- **Vegetable Crudit ** – Assorted Fresh Crisp Vegetable Crudit , Roasted Red Pepper Hummus Dip, and Grilled Pita Bread (\$14)
- **Sweet Treats** – Chef's Selection of Assorted Petit Desserts (\$14)
- **Charcuterie** – Assortment of Fine Cheeses & Dried Meats, Fresh & Dried Fruits, Honeycomb, and Gourmet Crackers (\$16)



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

HAMMOCK HOUSE
11:00am – 5:00pm

LOBBY BAR
3:00pm – 7:00pm

LOGGERHEADS SPORTS PUB
5:00pm – 7:00pm

MEMBERS LOUNGE AT CONSERVATORY
11:00am – 5:00pm

OCEAN BAR
4:00pm – 6:00pm

14TH ANNUAL HAMMOCK BEACH

Turkey Trot

Thursday, November 23 | 8:00am

Calling all Turkey Trotters! Build up an appetite for your Thanksgiving meal by joining us for our annual Turkey Trot 5K – Run/Walk along Hammock Beach Parkway on Thanksgiving morning.

Stretching begins at 8:00am in the Atlantic Ballroom and the Run/Walk will begin on 16th Road immediately after.

Complimentary event – No RSVP needed.

\$8.00 Feeds a Child for an Entire Weekend!

All donations made will go to Provision Packs, a community based mission where 100% goes towards efforts to close the gap in childhood hunger.



THANKSGIVING TO-GO

Thursday, November 23 | 11:30 am – 4:30 pm

Pick up In Atlantic Ballroom

SALAD

Seasonal Blend of Greens, Toasted Pumpkin Seeds, Candied Walnuts, Crisp Pancetta, Shaved Red Onion, Hand-Carved Carrots, Brioche Croutons, Seedless Cucumber, Baby Heirloom Tomato, Gorgonzola Crumbles, Shredded Monterey-Jack
Cranberry Vinaigrette
Buttermilk Ranch

ENTRÉES & ACCOMPANIMENTS

Brined Herb Crusted Turkey, Pan Gravy, Cranberry Compote
Roasted Garlic Mashed Potatoes, Cheddar Crust, Scallions,
Sour Cream Drizzle
Green Beans Amaretto, Toasted Almond Butter

House Dinner Rolls & Honey Butter

DESSERT

Pecan Pie



\$90 serves two

\$45 each additional serving

Plus service charge and tax.

Members receive a 20% discount.

To order your Thanksgiving Dinner To-Go, please call Christine Losagio at 386.246.5676 or email Christine.losagio@hammockbeach.com by November 20. Reservation lines will be open from 9:00am – 5:00pm, Monday – Friday.

THANKSGIVING GRAND BUFFET

Thursday, November 23 | Ocean Ballroom | 12:00pm – 5:00pm

SOUP

Butternut Squash Bisque
Roasted Corn Chowder

FARM TABLE

Seasonal Blend of Greens, Toasted Pumpkin Seeds,
Candied Walnuts, Crisp Pancetta, Shaved Red Onion,
Hand-Carved Carrots, Brioche Croutons, Seedless
Cucumber, Baby Heirloom Tomato, Gorgonzola Crumbles,
Shredded Monterey-Jack

Dressings: Cranberry Vinaigrette | Champagne Vinaigrette
Buttermilk Ranch | Oil & Vinegar

CHILLED COMPOSITIONS

Cranberry & Toasted Almond Slaw, Green and Napa
Cabbage Blend, Almonds, Cranberries, Dijon Apple Cider
Vinaigrette, Dried Fruit

Honeycrisp Apple Salad, Feta Cheese, Pomegranate
Seeds, Pine Nuts, Watermelon Radish, EVOO Arugula

Harvest Wild Rice, Red Onion, Red and Golden Beets,
Roasted Pumpkin, Confit Brussel Sprouts

CHARCUTERIE TABLE

Baked Brie, Flaky Puff Pastry and Berries
Gourmandise with Kirsch, Tillamook Cheddar, Cambozola,
Crackers, Lavish and Grapes, Prosciutto, Bresaola,
Sopressata, Capicola, Giardiniera, Cornichons,
Pearl Onions, Roasted Seasonal Vegetables

OCEAN DELICACIES

Poached Shrimp, Jonah Crab Claws,
Green Lip Mussels, Half Shell Oysters

Florida Fish Dip, Cold Smoked Salmon and Trout
Cocktail Sauce, Mignonette, Drawn Butter, Lemons,
Herb Cream Cheese, Tomatoes, Hard Cooked Eggs,
Red Onions, Capers, Mini Bagels

CARVERY

Brined Herb Crusted Turkey, Pan Gravy,
Cranberry Compote

Marinated Striploin Roast, Horseradish Cream,
Wild Mushroom Demi-Glace

SPECIALTIES

Braised Lamb, Truffled Cauliflower Puree,
Cabernet Demi-Glace

Herb Crusted Mahi, Champagne Brie Velouté
Lobster Ravioli, Asparagus-tip Tobiko Caviar,
Nantua Sauce

ACCOMPANIMENTS

Traditional Bread Stuffing, Fresh Sage and
Brunoise Vegetables
Roasted Potato Yam Wedges, Orange Blossom Honey,
Reggiano, Pine Nut Dust

Roasted Garlic Mashed Potatoes, Cheddar Crust,
Scallions, Sour Cream Drizzle

Green Beans Amaretto, Toasted Almond Butter
Butternut Squash, Cauliflower, Brussel Sprouts,
Crispy Fried Onions and Bacon

DESSERT

Pumpkin Pie, Pecan Pie, Apple Pie
Sweet Potato Cheesecake
Chocolate Mousse Cake
Berry Cobbler

Assorted Gelato Station:
Pumpkin, Toasted Almond, S'mores

KIDS MENU

Turkey Cheese Melts
Corn
Macaroni & Cheese
Baby Carrots
Chicken Fingers

\$84 Guests | \$68 Members | \$25 Children (ages 4–12)
Plus service charge and tax

Reservations required. To make reservations, please call Christine Losagio at 386.246.5676
or email Christine.losagio@hammockbeach.com by November 20.
Reservation lines will be open from 9:00am – 5:00pm, Monday – Friday.

Copper Cane Wine Dinner

Wednesday, November 15

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

RECEPTION

Elouan Rose – Oregon – 2022

Assorted Domestic Cheeses, Pickled Vegetables, Fruit, Meats, Dried Fruit, Jams, Grilled Bread, Crackers

1ST COURSE

Boen Chardonnay – Tri Appellation – 2020

Pear Salad

Roasted Pear, Gorgonzola, Arugula, Red Wine Onion Jam, Candied Pepitas, Lavender Honey

2ND COURSE

Belle Glos Dairyman – RRV – 2021

Grilled Quail

Tea Brined Quail, Roasted Rooted Vegetables (Beet, Yam, Pearl Onion, Mushroom), Wild Rice, Pomegranate Glaze

3RD COURSE

Quilt Reserve Cabernet – 2017

Cranberry Braised Beef, Shaved Brussel Sprout Bacon Salad, Rosemary Polenta, Charred Carrots

DESSERT

Apple Cider Donuts, Maple Gelato and Blackberry Compote



Member: \$100++ = \$129.47

Guest of Member: \$120++ = \$155.36

[Click Here to Register Online](#)

by 5:00pm, November 11.

*Cancel online by 5:00pm, November 11
to avoid a full charge.*



Frank Lloyd Wright

IN DEPTH TOUR

Tuesday, January 16 — Florida Southern Campus

8:00am: Motor Coach Departs for Lakeland, Florida

10:00am: Guided Tour Begins

5:00pm: Approximate Return Time

IN DEPTH TOUR

2.5 Hours Walking Tour (Rain or shine, not ADA accessible)

Take an extended dive into Frank Lloyd Wright's only college campus with the In-Depth Tour. Lasting 2.5 hours, this experience includes everything featured on the Basic Campus Tour while also revealing new details and insights into the history, design, and construction of the "Child of the Sun."

The tour begins with an overview of the campus project, detailing how Frank Lloyd Wright assembled his vision for the college as well as the unique method of construction he chose for the site. As you walk the campus grounds, your guide will inform you of the history and design of all 13 Wright-designed structures.

The tour will also journey inside six Wright-designed buildings: the E.T. Roux Library, Ordway Arts Building, and Polk County Science Building will be explored in addition to the Annie Pfeiffer Chapel, Danforth Chapel, and Usonian House.



REGISTRATION

Round trip motor coach transportation to Florida Southern Campus (provided we have a full bus of 39 passengers)

Anticipated Cost: \$96 per person (Includes ticket and transportation)

After the tour, the motor coach will take you to lunch on your own at a nearby food court called The Joinery – view options: <https://www.thejoinerylkld.com/eat>

Click here to RSVP online by 5:00pm on Friday, December 1.

Cancellations must be made online by 5:00pm on Friday, December 1 to avoid a full charge.



Afternoon Tea

**Every Tuesday (except November 21 & 28)
2:00pm – 3:30pm | Lobby**

Tuesday, November 21 – Tea time is cancelled due to approaching Thanksgiving holiday.

Tuesday, November 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 plus tax per person.

Please Note: A fee of \$10 plus tax per person will be charged for members who RSVP and fail to cancel as well as members who attend without reserving.

[Click Here to Register Online](#) 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 plus tax per person.

Please Note: A fee of \$10 plus tax per person will be charged for members who RSVP and fail to cancel as well as members who attend without reserving.

[Click Here to Register Online](#) for the next Souper Saturday.



Holiday Cookie Swap

Monday, December 4 | 2:00pm – 3:00pm
Matanzas Room



Do you have a delicious homemade cookie recipe that you would like to share?

Join us in a Holiday Cookie Swap, an event where members each bring four (4) dozen cookies to share and swap with fellow Members. This way, you only bake one recipe and get to enjoy lots of different types of cookies. It's fun to discover new-to-you cookie recipes.

Rules of the Cookie Swap

- Cookies must be homemade from scratch
- No-bake goodies such as fudge, rice krispie treats, etc. do not qualify
- Please bring four (4) dozen cookies per member to share
- Bring a few copies of your cookie recipe to share with other members
- Bring a basket or platter to arrange/display cookies
- You will need to provide three (3) cookies for the judges to taste
- Bring a container to take home your cookies
- Please indicate if your cookies include nuts

Prizes Awarded for:

- > **Tastiest Cookie**
- > **Most Festive Cookie**
- > **Overall Best**

The winner of the Overall Best category will be recognized by featuring their cookie as a dessert at a member event.

Complimentary Beverages

Assorted Soda, Coffee, Tea, Hot Chocolate, Holiday Sangria

Space is limited.

[Click here to RSVP](#) online by Friday, December 1 and indicate the type of cookie you will be bringing.

Festival of Lights

MONDAY, DECEMBER 4

All Day Breezes Boutique Holiday Sale

9:00am – 6:00pm

Select your holiday gifts and receive 15% off PLUS your 15% Member Discount! *Applies to in stock merchandise only. Does not apply to special orders or clearance merchandise. Does not apply to previous purchases.*

Member's Giving Tree

5:00pm – 6:00pm | Lobby

Members, please take in advance, a paper ornament from the Member's Christmas tree in the Lobby with the name of a needy Flagler County child and bring a new, wrapped gift for that child. Please tape the paper ornament with the child's name to the gift and place under the tree by December 10. Our Giving tree once again supports the Christmas Come True charity, aiding Flagler County families in need. Your generosity is appreciated.

Lighting of the Club

6:00pm – 6:30pm

Count down the moments until a single switch ignites over 500,000 sparkling white lights, lighting up the Club and surrounding grounds followed by Christmas carols sung by the Flagler Palm Coast High School choir in the Courtyard.



Complimentary Holiday Desserts

6:30pm – 7:30pm

Enjoy entertainment by the Flagler Palm Coast High School Jazz Band in the Breezeway.

- Peanut Brittle
- Peppermint Bark
- Assorted Holiday Cookies
- Limoncello & Strawberry
- Cream Puffs
- Mini Cannoli's
- Berry Cheesecake Bites
- Assorted Mousses Cups



RSVP not necessary

KIDS AND 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.

All reservations are subject to availability, a 12-hour cancellation notice is required to avoid a charge. Register on the Hammock Beach website on the Kids Crew Page. Please schedule by 5:00 pm the previous day. Reservations required in advance.



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

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

- Monday: Field Day
- Tuesday: Don't Be A Turkey
- Wednesday: Fiesta Day
- Thursday: Superheroes Unite!
- Friday: Mad Science
- Saturday: Turkey Extravaganza
- Sunday: Pirate Adventure

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

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

- Monday: Outdoor Adventures
- Tuesday: Building Bonanza
- Wednesday: Hook's Revenge
- Thursday: Game Night
- Friday: Dinner and a Movie
- Saturday: Pajama Party
- Sunday: Fall for All



WEEKEND ACTIVITIES

11/4 – 11/16

at the Main Pool Gate, unless noted

SATURDAY

11:00am: Fish Feeding

Included in resort fee, complimentary for members

11:00am – 3:00pm: Hot Chocolate Bar

\$3 each

12:00pm: Seashell Picture Frame

\$8.50 per project

1:00pm: Ceramic Banks *\$7.50 per project*

2:00pm: Tie Dye T-shirts *\$18 per project*

3:00pm: Shark Tooth Necklace

\$8.50 per project

SUNDAY

11:00am: Beaded Necklace

Included in resort fee, complimentary for members

11:00am – 3:00pm: Hot Chocolate Bar

\$3 each

12:00pm: Plaster of Paradise Magnet

\$7.50 each

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

2:00pm: Sandy Candy *\$7.50 each*

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

GLOW-IN-THE-DARK PUTT PUTT

November 4, 11, 18, 25 | 7:00pm – 9:00pm

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

GOLF CART DRIVE-IN MOVIE

Champions Event Lawn | 7:00pm Start

Our Drive-In movie features drive in seating! Enjoy a great night watching a great movie! Family event, children 12 years or younger need to be accompanied by a parent or guardian. Included in resort fee. *Popcorn and Snow Cones available for purchase separately.*

— **November 4:** *Elemental*, PG (1 HR 41 MIN)

— **November 18:** *Christopher Robin*, PG (1 HR 44 MIN)

S'MORES & HOT CHOCOLATE UNDER THE STARS

November 11, 25 | 7:30pm – 9:30pm | Champions Event Lawn

Join us at our firepits for a relaxing evening. Enjoy s'mores and hot chocolate at the fireside with your family during this event. *\$5 per s'more kit and \$5 for hot chocolate.*

FALL FESTIVAL

November 18 | 11:00am – 2:00pm | Champions Event Lawn

Join us for all your favorite fall festivities! Fun for the whole family. Enjoy butter making, a petting zoo, inflatable lawn games, face painting, and so much more fall entertainment! *\$20 per person.*



DECEMBER 1 – 24

Boys and girls, it is that special time of year again to prepare your wish list for Jolly Old Saint Nick. Letters will be available at the concierge desk, fill them out and place in the mailbox located by the concierge's desk.

Hammock Beach Special Elves will make sure your letters arrive to Saint Nick. Please put your return address on your letter and we assure you that you will receive a letter back after the Holiday.

Personal Training

Contact the Fitness Center to schedule your complimentary Wellness Assessment and Personal Training: 386.246.5589

MEMBER RATES

Package of 5 or 10 sessions:

1 hour session = \$50

½ hour session = \$30

Private One-on-One Sessions:

1 hour session = \$60

½ hour session = \$40



Nina Dessner

Fitness Trainer/Instructor

CERTIFICATIONS:

Cardio, Strength Training, TRX, Mat Science (Yoga/Pilates), Indoor Cycling, Senior Fitness and Aqua.

In 2003 Nina attained her Primary Group Fitness certification and CPR/AED and in 2005 she received her one-on-one Personal Training certification as well.



Petra Wagner

Fitness Trainer/Instructor

CERTIFICATIONS:

Weight Training, Spinning, Yoga, Pilates, Aerobics, Nordic Walking, Step Aerobics, Water Aerobics, Youth and Senior Fitness.

Petra has been working with individuals for over 30 years since receiving her Personal Training certification in 1991!



Chandon Johnson

Personal Trainer/Spin Instructor

CERTIFICATIONS:

Personal Training and Spin Instructor.

He loves everything about fitness.

Four and a half years ago he lost over 70 pounds and hasn't looked back since. He will make your wellness goals a priority.

Dance Lessons

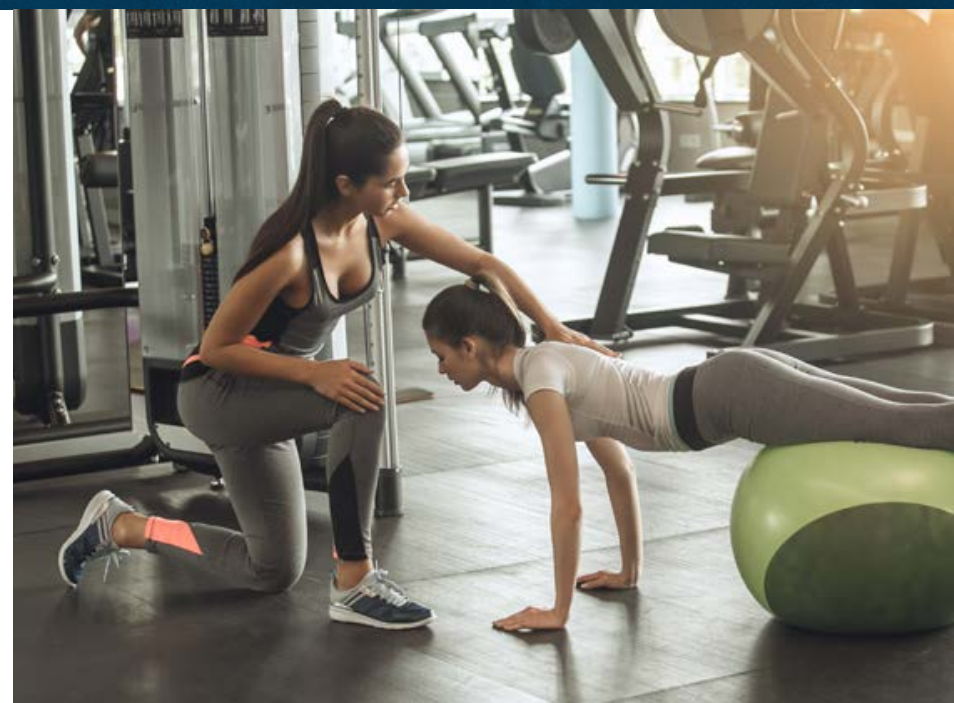


Torie Bembry

Ballroom Dance Instructor

Private Dance Classes, Small Group Classes of 3 to 5 and Large Group Classes of 6 to 12 offered.

Contact Torie at Toriebembry@gmail.com or 386.864.1045 to schedule your dance lesson!



HOST YOUR NEXT MEETING OR EVENT AT HAMMOCK BEACH

- Group rates starting at \$189
- Earn 12% commission
- Request a proposal today, [click here](#)
- LIMITED TIME OFFER – book a group of 50 total room nights or more and choose six complimentary perks on us! To view the perks, [click here](#)



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.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<h1>November 2023</h1>			1 Trivia Night, 7pm	2	3 Bill Doyle Jazz Trio, 8pm – 11pm, Lobby Mix & Mingle for Singles, 5:30pm, 8pm – 11pm, Lobby	4 Souper Saturday, 2 – 3:30pm DJ Vince, 8pm – 11pm, Lobby
			2023 COUPLES CHAMPIONSHIP			
5	6 Bingo Night, 6pm	7 Afternoon Tea, 2 – 3:30pm	8	9	10 DJ Chris, 8pm – 11pm, Lobby	11 Souper Saturday, 2 – 3:30pm Guitarist, 8pm – 11pm, Lobby
			CONSERVATORY MEMBER GUEST			
12	13	14 Afternoon Tea, 2 – 3:30pm	15 Tennis "Stroke of the Month", 10am Copper Cane Wine Dinner, 6pm	16 Member Appreciation Weekend Mixer, 6pm	17 Member Appreciation Weekend Mixer, 6pm Conch Fritters Duo, , 8pm – 11pm, Lobby	18 Member Appreciation Weekend Tennis Event, 8:30am Fall Festival, 11am – 2pm Souper Saturday, 2 – 3:30pm Member Appreciation Weekend Talent Show, 7pm DJ Vince, 8pm – 11pm, Lobby
			MEMBER APPRECIATION WEEKEND			
19 Golf Scramble, 8:30am, Ocean Course	20	21	22	23 <i>Thanksgiving!</i> Membership Office Closed Turkey Trot, 8:00am Tennis "Live Ball" Clinic, 8:30am Thanksgiving Buffet, 12pm – 5pm, Ocean Ballroom Thanksgiving To-Go 11:30am – 4:30pm, Pick up	24 DJ Chris, 8pm – 11pm, Lobby	25 Souper Saturday, 2 – 3:30pm Guitarist, 8pm-11pm, Lobby
MEMBER APPRECIATION WEEKEND						
26	27	28 Afternoon Tea at Conservatory, 2 – 3:30pm	29	30		

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CONTACTS

MANAGING DIRECTOR

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Carlton.Grant@hammockbeach.com

GENERAL MANAGER

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Brad.Hauer@hammockbeach.com

ATLANTIC GRILLE

386.447.4610
Cassandra Gabriel 386.246.5546
Cassandra.Gabriel@hammockbeach.com

BREEZES BOUTIQUE

386.246.5514

BELL, VALET & TRANSPORTATION

Bell Stand 386.246.5590

CATERING & CONFERENCE SERVICES

386.246.6363

CONCIERGE DESK

386.246.5555

DELFINOS ITALIAN CHOPHOUSE

386.246.5650

Daniel Kreglo

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Tony.Porcellini@hammockbeach.com

GOLF TEE TIMES

THE CONSERVATORY 386.246.6710
OCEAN COURSE 386.447.4611

HOMEOWNERS ASSOCIATION MANAGEMENT

May Management – Conservatory
Carsten George 386.446.0085

Tomoka Property Mgmt. – Ocean
Tower, Villas & One Bedroom Condo
Nathan Wade 386.387.2010

May Management – Ocean Hammock
POA, Yacht Harbor POA & Phase I
Joe Estrada 386.446.0085

Cinnamon Beach Condos & HOA
Claudine Polsenberg 386.446.0085 x512

Southern States Management
Group, Yacht Harbor HOA
Charla Khatib 386.446.6333 x207

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Director of Housekeeping
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Anthony.Abreu@hammockbeach.com

KIDS CREW

386.246.5661
kidscamp@hammockbeach.com

LOGGERHEADS SPORTS PUB

386.246.5655

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Marianne.Murphy@hammockbeach.com

Lisa Bryl 386.246.5437
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Kelsi Whitehurst 386.246.5533
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Justine Hamilton 386.246.5531
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Member Services 888.252.6294
HB.membership@hammockbeach.com

MEMBER CLUB STATEMENTS

Denise Pemberton 386.246.5497
HBMA@hammockbeach.com

OCEAN BAR

Monica Johnson 386.246.5501
Monica.Johnson@hammockbeach.com

PIZZA & GELATO

386.302.3543

POOL COMPLEX & BEACH SERVICES

Director of Recreation
Catrina Vargas 386.246.5232
Catrina.Vargas@hammockbeach.com

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Director of Property Management
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Katarzyna Mroz 386.447.4632
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Yvette Ruiz 386.246.5526
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ROOM RESERVATIONS

866.841.0287

SECURITY DIRECTOR

Adam Dennison 386.246.5551
Adam.Dennison@hammockbeach.com

Security Office 386.246.5550

Main Club Entry Security Gate
386.246.5559

STIX AUTHENTIC SUSHI

386.246.5226

TENNIS COURT TIMES

386.597.5020

TENNIS DIRECTOR

Gene Paul Lascano 386.597.5020
GenePaul.Lascano@hammockbeach.com

THE SPA

386.246.5580
Kadie Withrow 386.246.5423
Kadie.Withrow@hammockbeach.com

WATER PARK, POOL & BEACH MANAGER

Alec Greenhalgh 386.246.5351
Alec.Greenhalgh@hammockbeach.com

YACHT HARBOR VILLAGE/MARINA

Neil Kaczmarek 386.348.3114
nkaczmarek@hammockbeachmarina.com

YACHT HARBOR ENTRY SECURITY GATE

386.597.5045



HOURS OF OPERATION

ATLANTIC GRILLE

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

BEACH ARCADE

Daily: 9 am – 11 pm

BEACH SERVICES

Daily: 9 am – 5 pm

BREEZES BOUTIQUE

Sunday: 9 am – 5 pm
Mon–Thurs: 10 am – 6 pm
Fri–Sat: 10 am – 7 pm

BEACH BREW

Sun–Thurs: 7 am – 5 pm
Fri–Sat: 7 am – 7 pm

CONCIERGE DESK

Open 24 hours per day

DELFINOS

Seasonal, 5 pm – 10 pm

FITNESS CENTER & LOCKER ROOMS

Mon–Sat: 7 am – 7 pm
Sunday: 7 am – 5 pm

INDOOR POOL

Daily: 6 am – 11 pm

LOBBY BAR

Mon–Thurs: 2 pm – 10 pm
Fri–Sun: 12 pm – 11 pm

LOGGERHEADS

Food Service:
Mon–Fri: 5 pm – 10 pm
Sat–Sun: 11:30 am – 10 pm

Bar:

Mon–Fri: 5 pm – 12 am
Sat–Sun: 11:30 am – 12 am

MEMBERSHIP OFFICE

Mon–Sat: 9 am – 5 pm

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

OCEAN BAR CAFÉ

Bar:
Sun–Thurs: 11 am – 6 pm
Fri & Sat: 11 am – 11 pm

Café:

Daily: 11 am – 5 pm
Weather Permitting

PIZZA & GELATO

Daily: 11 am – 9 pm

POOL COMPLEX

Sun–Thurs: 9 am – 7:30 pm
Fri–Sat: 9 am – 9 pm

PUTTING GREEN

Daily: 9 am – 5 pm

STIX AUTHENTIC SUSHI

Daily: 5 pm – 10 pm

TENNIS CENTER

Courts: 8 am – 8 pm daily

TENNIS PRO SHOP

Tues–Fri: 8 am – 5 pm
Sat–Mon: 8 am – 2 pm

THE SPA

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



THE CLUB

HAMMOCK BEACH GOLF RESORT & SPA



200 OCEAN CREST DRIVE | PALM COAST, FLORIDA 32137
MEMBERSHIP: 888.252.6294 | THECLUBATHAMMOCKBEACH.COM