

GREENCROFT CLUB
SINCE 1964



December
2024

575 Rodes Drive | Charlottesville, Va, 22903 | (434) 296-5597 | www.greencroftclub.com

December Events

Wreath Decorating Class
Sunday, December 1st

Closed to Members for Lunch
Thursday, December 5th

Cooking Class
Sunday, December 8th

Closed to Members
Wednesday, December 11th

Closed to Members for Dinner
Thursday, December 12th

Member Holiday Party
Friday, December 13th

Grand Buffet
Sunday, December 15th

Closed to Members for Dinner
Friday, December 20th

Breakfast With Santa
Saturday, December 21st

Holiday Tea
Sunday, December 22nd

Champagne Brunch & Closed to Members for Dinner
Tuesday, December 24th

Club is Closed- Merry Christmas!
Wednesday, December 25th

Club is Closed
Thursday, December 26th

Champagne Brunch & Closed to Members for Dinner
Tuesday, December 31st

President's Message

Dear Members,

Thank you for your continued support throughout this year! As we approach December, we're excited about the many events lined up—holiday gatherings and festive activities for all ages. Please be sure to check the schedule and plan your visits accordingly so you don't miss out on the fun.

We also want to express our sincere appreciation for your support of the recent assessment. Your contributions are helping us complete much-needed repairs to enhance the club for years to come.

Wishing you and your family a joyful holiday season and a prosperous New Year. We look forward to seeing you in December and beyond!

Cheers,
David Boisvert

Wreath Decorating Class

Sunday, December 1st

10:30AM or 1:00PM

\$75 (Excludes tax & gratuity)

Open to All Members

Please bring your own garden clippers, apron and gloves and join Justine from Bluebird Barn in our annual Holiday Wreath Workshop! Class includes fresh cut cedar, boxwood, magnolia, pinecones, wire wreath frame and berries. Make a bow for your wreath too while enjoying lunch and a complimentary glass of wine.

CLUB NEWS

Gallery at Greencroft

Featuring: Kathryn Ogden Humphreys

I am an artist in every aspect of my life. Both of my parents are incredibly artistic, and they have encouraged and inspired me. They are lovers and collectors of fine art and "objects de art." Growing up, I was surrounded by what I considered beauty. Art was in everything from finely crafted furniture and textiles to the architecture of our home. I grew up with an appreciation and an eye for craftsmanship and skill. Creativity was embraced in our household and music, art, philosophy, and literature were very much the norm. This led to my passion for Art History.

On Sundays, there was always some controversial theological discussion after church, and ideas were constantly being tossed about. We were raised to be independent thinkers, which lends itself well to those who are creatively driven. I grew up with six siblings, and art and music were a way for me to forge my identity, connect with others, and at times escape the chaos of a large family!

I have a strong foundation in drawing, which has led me to many different studio disciplines. I am primarily a portrait and figurative artist. I am always drawn to the face and the soul behind the eyes. When I paint, I work in oils. For portraits, I use soft pastels, graphite, and colored pencils. I am also trained in printmaking: linoleum, woodcuts, lithography, and etching. One of the most enjoyable things that I do is create elf-like sculptures, wood fairies, and nymphs. My painting style is somewhere on the spectrum between late 19th-century ex-patriot, illustrations of the 1950s and 1930's-40's regionalism. I am constantly trying to find a narrative in my work, whether it be in the visual arts, writing or music.

Smash Burger Day

**Every Wednesday
11:30AM-9:00PM**

**\$12 double smash burger with
shredded lettuce, tomato, and beer battered fries**

**Choice of American cheese w/ Mac sauce
OR
Gruyere cheese w/ truffle aioli**

Cooking Class

**Sunday, December 8th
11:30AM-2:00PM**

**\$100 Per Person (excludes tax & gratuity)
Open to All Members**

Join Chef Chris Jack for our first cooking class focusing on Depression Era food. Through these classes, we will focus on simple pantry items found in every household and take a more elevated approach to "make do" food.

Email Alexa at alexa@greencroftclub.net to make your reservation today!

Member Holiday Party

**Friday, December 13th
5:30PM-9:00PM**

\$25 Per Ticket

Come celebrate the holidays at our annual member holiday party with your family and guests! A ticket includes complimentary hors d' oeuvres and wine tasting with our various wine reps. Cross some gifts off your list by filling out a wine order sheet. We will have all wines from our wine menu available for tasting and purchasing by the bottle or by the case as well. Our wine vendors will be on hand to tell you about their wines and answer any questions you may have. Even if you cannot attend, all members are welcome to purchase!

Grand Buffet

**Sunday, December 15th
11:30AM-2:00PM**

**Reservations required by 2:00PM on December 10th
48 hour cancellation required**

**\$50 per adult (excludes tax and gratuity)
\$25 per child 5-10 (excludes tax and gratuity)
Open to All Members**

Scrambled Eggs

Bacon and Sausage Links

French Toast w/ Maple Syrup

Tator Tots

Smoked Salmon w/ Capers and Cream Cheese

Roasted Potatoes

Roasted Vegetables

Cheddar Grits

Collard Greens

Biscuits

Pork Loin

Beef Tenderloin w/ Horseradish and Au Jus

CLUB NEWS

Racquets at Greencroft

EVENTS:

RALLY IN THE NEW YEAR: Pickleball Social on New Years Eve!

Tuesday, December 31st
10:00AM - 11:30AM
\$15

INCLUDES: French Toast Shooters (French Toast Sticks and Syrup), Hot Coco, Hot Mulled Cider, and Coffee!

Join us in ringing in the New Year out by the fire pit while enjoying hot drinks and some pickleball! Please sign up with any guests that would like to participate as well!

Open to ALL LEVELS! Play will be organized courtside by Jim Kucera, Director of Racquets, and matchups will alternate between mixed and like leveled teams.

ALL MEMBERSHIP TYPES can join us for the **New Years Bash in the Living Room** to follow (please sign up separately)!

WEEKLY PROGRAMS:

GREENCROFT GLADIATORS

Weekly Competitive Pickleball Ladder
Fridays, 10:30AM-12:30PM
\$5/week

(players can sign up for individual weeks, no full-time commitment)

LEVEL: (3.5-4.5), Gold Gurus, Platinum Pro's
Gladiators accepts up to 16 players every Friday morning to test their metal against others at GC. Week to week, results are averaged with past results to organize a player's position on the Greencroft Gladiators Ladder.

PICKLE & PUB

Evening Open Play
Wednesdays, 3:30PM - 5:00PM

Open Play, but in the evenings! Join your fellow players on the courts and then visit the Greencroft Pub for Happy Hour Specials!

QUESTIONS?

Contact Jim Kucera, Director of Racquet Sports: jim@greencroftclub.net

Breakfast with Santa

Saturday, December 21st

9:00AM-11:30AM

Reservations required by 2:00PM on December 19th
48 hour cancellation required

\$30 per adult (excludes tax and gratuity)
\$15 per child 5-10 (excludes tax and gratuity)
Open to All Members

Elf on the Shelf Scrambled Eggs

Silver Bells Bacon

Frosty's French Toast Sticks

Twinkle Tater Tots

Santa's Sausage Gravy and Biscuits

Feliz Navidad Fruit Salad

Dancer's Danishes

Blitzen's Bagels

Merry Mini Muffins

Ho Ho Hot Chocolate Bar

Menu is subject to change

Holiday Tea

Sunday, December 22nd

11:30AM-2:00PM

\$25 per person (excludes tax and gratuity)
Open to All Members

Treat your guests to an afternoon tea party with Panache! Chef Chris Jack will be serving classic tea sandwiches and bites alongside your choice of hot tea. Enhance with Crescent Simple Syrups or spice it up with a glass of prosecco for an additional charge.

Champagne Brunch

Tuesday, December 24th & 31st

11:30AM-2:00PM

Open to All Members

In addition to our a la carte lunch menu, we will be featuring the following entrees, served with a glass of champagne. Top it off with a splash of cranberry juice for a festive "Poinsettia!"

The 'Croft' Benne \$14

2 poached eggs, biscuit, fried green tomato, sauce choron, tater tot hash

The 'Club' Tostada \$15

2 fried eggs, seasoned black beans, salsa verde, tater tot hash, crispy tortilla

'Surf & Turf' Sandwich \$20

crab cake, fried egg, lettuce, tomato, brioche bun, old bay aioli

December 2024

Sun Mon Tue Wed Thu Fri Sat

1 Wreath Decorating Class	2	3	4 Smash Burger Day	5 Closed to Members for Lunch	6	7
8 Cooking Class	9	10	11 Closed to Members	12 Closed to Members for Dinner	13 Member Holiday Party	14
15 Grand Buffet	16	17	18 Smash Burger Day	19	20 Closed to Members for Dinner	21 Breakfast With Santa
22 Holiday Tea	23	24 Champagne Brunch	25 Closed Merry Christmas!	26 Closed	27	28
29	30	31 Champagne Brunch				

Mailing Address: PO Box 14, Ivy, VA 22945

Dining Room Hours of Operation

Lunch 11:30AM-2:00PM Dinner 5:00PM-9:00PM
Last Reservation 1:45PM Last Reservation 8:45PM

Monday.....CLOSED	Saturday.....Lunch & Dinner
Tuesday.....Lunch	Sunday.....Lunch only
Wednesday.....Lunch & Dinner	<u>Office Hours:</u>
Thursday.....Lunch & Dinner	Tuesday: 9:00AM-2:00PM
Friday.....Lunch & Dinner	Wednesday-Friday: 9:00AM-3:00PM

Club Contacts

Katy Kirby, General Manager
katy@greencroftclub.net

Alexa Jahn, Director of Food and Beverage
alexa@greencroftclub.net

Kirstin Scott, Events Manager
kirstin@greencroftclub.net

Chris Jack, Executive Chef
chris@greencroftclub.net

Kathy Russell, Office Manager
kathy@greencroftclub.net

Jim Kucera Director of Racquet Sports
jim@greencroftclub.net

Reminder:

The Club will be closed on January 1st-8th.

Wishing everyone Happy Holidays and a wonderful New Year!