

A stylized eagle logo in a golden-brown color, with its wings spread wide, positioned above the main title. Below the title, there are several curved, leaf-like shapes in the same color, resembling a tail or decorative flourish.

Eaglebrooke

Newsletter • May



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LETTER FROM THE GENERAL MANAGER

Congratulations to our 2025 Member-Guest Champions, JP Machek and Derek Kenney! They rose to the top of a talented field of 72 teams to claim the title on a golf course that was playing exceptionally tough.



A huge thank you goes out to our entire Eaglebrooke team for putting together a truly flawless event. These tournaments don't happen without an incredible amount of effort behind the scenes—and our team delivered in every way.

The Food & Beverage crew served over 1,000 meals (not including the additional banquets happening simultaneously!) and threw an awesome Friday night party. The Agronomy Team had the “dead” greens rolling fast and true—Wes might've lost a little sleep getting them there—and our Golf Operations team executed the complex format, coordinated with sponsors, and managed a record-sized field with ease. We're already looking forward to next year's event!

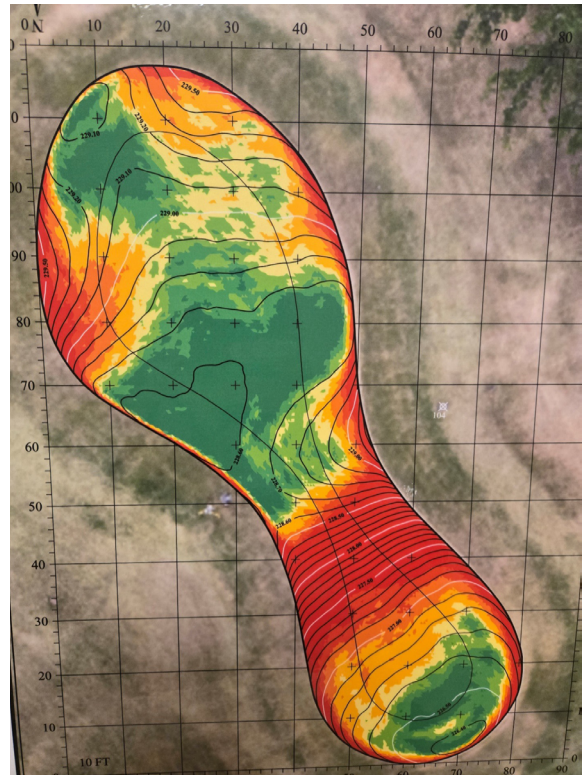
Around the Course

Things on the golf course are progressing as planned. The greens are currently being cored out—a time-consuming but necessary process. You've probably noticed the parade of dump trucks coming and going from the property. As a reminder, please park in designated areas when visiting the driving range—no parking in the street.



LETTER FROM THE GENERAL MANAGER

Our Agronomy Team is tackling several exciting projects, including tee box leveling and expansion, tree and irrigation work, and more. Work will begin soon on the brand-new chipping green, as well as bridge enhancements on hole #13 and bulkhead replacement on #17. Big improvements are on the way—get excited!





LETTER FROM THE GENERAL MANAGER

Outdoor Dining & Pool Reminders

The new outdoor dining space has come together beautifully. We have just a few finishing touches to complete, but the feedback has already been overwhelmingly positive. This space is both pet-friendly and smoking-friendly, and we're thrilled to offer it to our members.



Ryan Roberts

General Manager



CULINARY NEWS

From the Chef's Kitchen

We had an outstanding Easter Brunch this year, serving 411 guests—a 12% increase over last year! A huge thank you to the entire Food & Beverage team for making the day such a success, and for your dedication and hard work on the holiday. Your efforts do not go unnoticed.





CULINARY NEWS

Looking ahead, don't forget to RSVP for our **Annual Mother's Day Brunch** on **Sunday, May 11th**. It's always a special day at the Club, and we look forward to celebrating with you.

We're also excited to share that we've launched a **brand-new weekend Brunch Menu**, available every **Saturday and Sunday**. Come try some of our new creations, including:

- Crispy French Toast
- Steak & Eggs
- Breakfast Quesadilla
- Sweet Cheese Blintzes
- California Eggs Benedict
- Breakfast Burger
- Country Skillet
- Corned Beef Hash & Eggs

And for those with a sweet tooth, don't forget to ask your server about our **signature Pecan Ball with Kahlua Chocolate Sauce**—a decadent dessert and the perfect way to end your experience at Eaglebrooke.

We look forward to serving you soon!



Chef Sam Lodovico

Head Chef
Chef Sam Lodovico



Mother's Day
Brunch

SUNDAY, MAY 11TH, 2025 | 11AM-3PM

ADULTS \$59 | KIDS \$19

10% DISCOUNT FOR ELIGIBLE MEMBERS

RESERVATIONS REQUIRED

MENU

SALAD & SEAFOOD BAR

Salad Bar with Assorted toppings & dressings

Fresh Fruits and Berries

Old Bay Shrimp Cocktail

Cold Smoked Salmon and Trout

Cheese Tortellini Salad

Buffalo Mozzarella Salad

Mustard Potato Salad

Carrot Raisin Salad

CHEF'S CARVING STATION

Salted Crusted Prime Rib of Beef

Honey Bourbon Roasted Pork Loin

All Served with Fresh Yeast Rolls & Artisan Dinner Rolls

ENTREES & SIDES

Chicken Piccata

Eggs Benedict

Baked Grouper Oscar

Asparagus Polonaise

Vegetable Medley

Loaded Mashed Potatoes

Macaroni & Cheese

Porcini Mushroom Ravioli

DESSERTS & ICE CREAM BAR

Assorted Pies & Cakes

Ice Cream & Toppings



VISIT
[EAGLEBROOKE.COM/DINING](https://www.eaglebrooke.com/dining) TO
BOOK YOUR RESERVATION





GOLF NEWS

Eaglebrooke Members,

Golf Shop Notes

- **Practice Range Use**

To help preserve the turf, the practice range will be **MATS ONLY** on **Tuesdays and Fridays** until further notice. We appreciate your understanding and cooperation as we maintain the quality of our facilities.

- **Parking Advisory**

As we begin the greens renovation project, contractors will be bringing in dozens of dump trucks and staging materials and equipment near the practice area. For your safety and to avoid traffic disruptions or potential damage to personal vehicles, **please do not park on the street between the clubhouse and the practice facilities (putting green, starter area, etc.)**. Be sure to park in a designated space in the main lot.

Thank you for your cooperation and attention to these updates.

Saturday Junior Series Golf Clinic

We're excited to offer our **Junior Golf Clinic** every **Saturday from 9:00 AM to 9:45 AM**. Open to ages **5 to 17**, and all skill levels are welcome! Each week will focus on a different aspect of the game.

- ☐ **No registration necessary – just show up and have fun!**
- ☐ **Cost: \$10 per junior per week**

2025 Men's Member-Guest Invitational

**Congratulations to our Champions:
J.P. Machek & Derek Kenney**





GOLF NEWS

Flight Winners:

Flight 1 – 1st: Matt Peterson / Scot Sealy | 2nd: James Preston / Cade Shissler

Flight 2 – 1st: Albert Sagnella / Al Hanif | 2nd: Matt Antos / A.J. Peterson

Flight 3 – 1st: Kyle Volkmann / Britton Scott | 2nd: Mark Neville / Gabe Amador

Flight 4 – 1st: J.P. Machek / Derek Kenney | 2nd: Matt Drennan / Grahm Hicks

Flight 5 – 1st: Josh Wiese / Ryan Lafferty | 2nd: Rick Condon / Richard Condon

Flight 6 – 1st: Michael Tucker / Jared Powers | 2nd: Garrett Stagner / Casey Suarez Jr.

Flight 7 – 1st: Kieth Volkmann / Chris Haake | 2nd: Dylan Beverly / Kyle Davis

Flight 8 – 1st: Tony Longa / Doug Dodgson | 2nd: George Connelly / Chris Connelly

Flight 9 – 1st: Bobby Palsa / Fredrik Bonnalt | 2nd: Paul Miller / John Abresch

Flight 10 – 1st: Robert Hartley / Dennis Jones | 2nd: Philip Bramley / DJ Feasel

Flight 11 – 1st: John Lancaster / Nate Thrift | 2nd: Ben Nolan / Roger Hoeck

Flight 12 – 1st: Don Jenkins / Dick Blackston | 2nd: Samuel Bowles / Collin Maisch

Hole-in-Ones during the Tournament:

Bob Lloyd – Hole #12

Timothy Russart – Hole #12

Brad Stolz – Hole #14

Congratulations to all our winners and thank you to everyone who participated in making the 2025 Men's Member-Guest Invitational a memorable event!



Ricky Weber

Head Golf Professional
The Club at Eaglebrooke



Titleist® FITTING DAY

Wednesday, May 14th

Custom Club Fitting

8:00am - 12:30pm

Reservation Required

Club Fittings Available:

Driver/Fairway

Hybrid/Iron

Vokey Wedge

Scan QR Code & Register Today!





FROM YOUR ADMINISTRATIVE OFFICE

Hey Eaglebrooke,

I want to give a warm welcome to our newest Eaglebrooke members:

New Members:

Kelly and John Lineberger, Russell Terry, Jill Moyer and her family Anthony and Andy Moyer, David Melville, Terry and Amera Wiseman, Jad and Lyndsey Sinclair, Josh Lloyd, Eric Hayman, Daniel Smith, Anthony Lollar and his family Tammy and William Lollar, Stephen Swafford and his family Natalie and Levi Carpenter, Sandra Tartol and her family Richard, Rebecca, and Grace Tartol, Kyle Wilson and her family Brittany Wilson and Kylee and Phoebe Sorrentino, Dean and Jenny Rocco, Stephanie Vanderwerker and her family Jesse, Cullen, and Noelle Vanderwerker, Scott and Shari Headley, Mark Levine and his family Jordan, Theo, Reagan, and Noah Levine, and Charles Pell and his family Kelley, Sam, and Emma Pell!

I also have a few updates and reminders for you this month!

REMINDERS

MEDICAL LEAVE OF ABSENCE: As a reminder, medical leave or a leave of absence of any kind is not offered during the course closure this summer. We appreciate your understanding and look forward to welcoming everyone back in October as we reopen the golf course with exciting improvements! If you have any questions about this, email our team at billing@eaglebrooke.com or email me directly at madeline.gray@eaglebrooke.com.

BILLING INFORMATION AND PAST STATEMENTS: If you would like to look over your past statements, make a payment to your account online, or update your card information for EZPay, you can always go to <https://www.goibsvision.com/WebRes/Club/clubateaglebrooke/LogIn>. If you have any questions regarding your account or need help logging in, you can email billing@eaglebrooke.com or email me directly!

BILLING INQUIRIES, STATEMENT DISPUTES, & CANCELLATIONS: Please send any/all billing inquiries, statement disputes, and cancellation of membership notices in writing to billing@eaglebrooke.com.

FRONT GATE ACCESS: To obtain a new barcode, please visit <https://www.eaglebrooke.net/barcode-request/> to complete the barcode registration form. You will be notified via email once your barcode is ready for pickup! **PLEASE NOTE:** The clubhouse does not take drop-in requests.

PAST DUE BALANCES: As you all know, statements are sent out on the first of each month. If a payment is not received by the end of that month, you will receive an automated email stating you are 30+ days past due on the following first. If payment is not received the following month,



FROM YOUR ADMINISTRATIVE OFFICE

you will receive another automated email for 60+ days past due and so forth. If you receive one of these emails and would like more information, you can check your statements on the online billing portal, email billing@eaglebrooke.com, or call me directly at 863-701-0101 ext. 5.

2025 UPDATES

- **NEW YEAR – BETTER US:** As we prepare for our October reopening, enhancements are on the horizon—not just to the course itself, but to your overall experience as a member. With a growing membership and ongoing investments in course conditions, we’re taking steps to ensure that your time at Eaglebrooke remains exceptional. In this next chapter, members will enjoy increased access and exclusivity, as public play and outside outings become more limited. It’s all part of our continued focus on making Eaglebrooke a member-first experience—every round, every visit. As our membership grows, Eaglebrooke is growing with it. Big things are coming, and we’re glad you’re along for the ride.
- **GOLF GUEST PASSES:** Unlike previous years, we did not send out golf guest passes with our Christmas cards in December. If you have not gotten your 2025 golf guest passes yet, stop by the pro shop to pick them up!

MEMBERSHIP PRICING – INITIATION FEES: As we previously announced, our initiation fees are starting to increase. If you have friends or family interested in joining our community, we encourage them to sign up as soon as possible as the initiation fees will continue to increase periodically throughout 2025. Additionally, as a thank-you for helping us grow, any member who refers a new member will receive one month of free membership dues! For any questions on memberships at Eaglebrooke, please email memberships@eaglebrooke.com.

MEMBERSHIP PRICING – UPGRADES: With our initiation fees increasing, upgrade fees for moving to a higher membership level will also rise. Thinking about upgrading? Now’s the perfect time! Lock in the current lower rates before the increases take effect this year. Don’t wait—upgrade today to save! For more information or to upgrade, email memberships@eaglebrooke.com.

Thank you for being a valued part of our community. If you have any questions, concerns, or feedback, feel free to reach out to me directly at madeline.gray@eaglebrooke.com or call 863-701-0101 ext. 5.



Maddie Gray
Administration Office

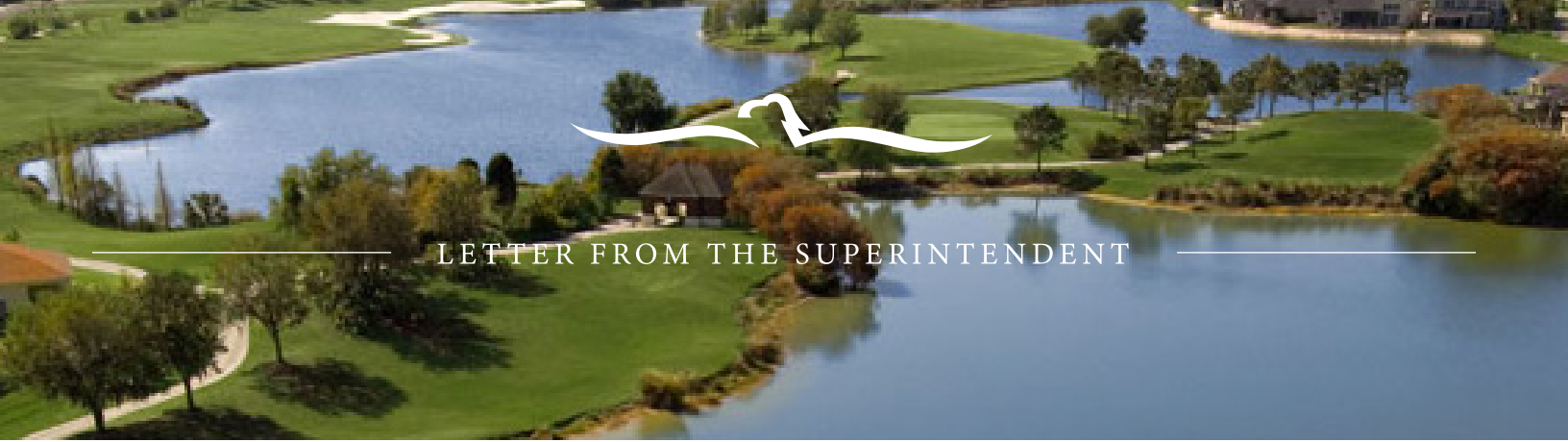


LETTER FROM THE SUPERINTENDENT

The different projects are off to a great start during the golf course closure. The outside contractors are making great progress on the greens, and the maintenance staff is also making progress on some tee renovations and other repair items. The weather has been very dry, and we are watering frequently throughout the day to prevent key areas from burning up. This is our drought time of year, and we have to manage our water carefully over the next few months.

The sub-contractor working on the greens is doing a very professional and clean job. They are working on the removal of 6-8 inches of material for all the greens. Once they are through 18 holes, they will begin to add the new material beginning on #1 and following behind the crew continuing to remove the old soil. This will be a long process because of the transportation of the material and could take a month to complete. We are looking for places to pile the material up to be utilized on projects throughout the summer. This is still very good soil and should not go to waste.





LETTER FROM THE SUPERINTENDENT

Our Eaglebrooke staff have also started tackling some needed projects on the course. We are renovating various tee boxes, bunkers, and landscape areas throughout the golf course. I have selected certain tee boxes and sand traps that we struggle to maintain in a consistent manner. We are tilling in organic matter and releveling these select tees and bunker faces to help maintain moisture in the soil to help the bermuda from drying out. We had some success with this method in some bunker areas we refurbished this past year, and I would like to keep it going. The landscape beds and areas to be sodded will be completed as we get closer to the rainy season. Always let mother nature help you out!



Thank you all for letting us work and do our work interrupted. Please stay tuned for some upcoming videos and status reports on our progress!



Wes Parker



FROM THE F&B MANAGER

Eaglebrooke,

We invite you to the Club on Friday, May 2nd, from 5pm-8pm, for our Friday Night Fish Fry paired with live music. Enjoy a fantastic evening of great food, great company, and great music. Don't miss out on this crowd- favorite event! We look forward to seeing you there.

Join us at The Club for a fiesta time at our Rita's & Fajitas Night on Wednesday, May 7th, from 5pm-8pm! Enjoy sizzling fajitas, refreshing Margaritas, and live music by Skip Frye.

Put your knowledge to the test and join us for Trivia Night at the Club on Friday, May 9th & May 23rd. Gather your team and enjoy a fun evening of friendly competition, great company, and delicious food and drinks. Trivia starts at 7pm. Kitchen closes at pm.

Celebrate Mother's Day at the Club on Sunday May 11th, from 11am-3pm. Treat Mom to a special day with great food and beautiful ambiance! Reservations are Required, so book your table early.

Come experience our Prime Rib Dinner Buffet, on Friday, May 16th, from 5pm-8pm. Enjoy a mouthwatering prime rib dinner while listening to live music. It's the perfect way to end the week with great food, music, and friends!

Our local favorites Suttly & Ed will be at The Club on Wednesday, May 28th from 6pm-8pm, providing live music for the evening! Come out and enjoy great tunes, delicious food, and good vibes.



Drink of the Month: Matriarch Spritz

- Prosecco (split)
- .5 oz Aperol
- Top with ginger ale



Brandy
Booth



It's Fiesta Time!

'Ritas & Fajitas NIGHT

Wednesday, May 7th | 5pm - 8pm
Adults \$29.95 | Children \$17.00

MARGARITA SPECIALS AVAILABLE!

Menu Includes:

Sauteed Chicken, Beef, & Shrimp
Soft Flour Tortillas
Spanish Rice
Sauteed Onions and Peppers
Refried Beans
Mexican Street Corn
Queso Dip
Chips & Salsa
Guacamole
Sopapillas & Ice Cream

Book your table now by emailing reservations@eaglebrooke.com
or visit eaglebrooke.com/dining



FROM THE SALES & EVENT COORDINATOR

Hello & Happy Spring, Y'all!

What a fantastic way to kick off the season with our **Men's Member-Guest Weekend!** It was wonderful seeing so many of you enjoying the club before course closure, and we hope everyone had as much fun as we did hosting you.

In addition to Member-Guest, it's been a busy and exciting stretch around the Clubhouse! We've had the pleasure of hosting a variety of private and community events—from **corporate luncheons** and a **bridal shower** to a **birthday dinner**, **fashion show**, and festive family favorites like **Breakfast with the Bunny** and our annual **Easter Brunch Buffet**. We were also honored to welcome our very own local celebrity, **Sheriff Grady Judd**, as a guest at one of our recent dinners.





FROM THE SALES & EVENT COORDINATOR

We're currently working with the **Lakeland Chamber of Commerce** to finalize a **Ribbon Cutting Ceremony** to celebrate the reopening of the golf course. We're proud to continue building strong partnerships in our community, and recently had the privilege of representing Eaglebrooke as a vendor at the **23rd Annual Luau**, where we had the opportunity to showcase the Club to more than 300 attendees.

We're also excited to announce that **rental details have been finalized for the pool and patio area**—this unique and beautiful space is now available **exclusively for members** to host private parties and events. Whether you're planning a birthday, graduation, or casual summer get-together, it's the perfect venue to celebrate.

As always, don't forget to stop by and say hello the next time you're at the Clubhouse—we love seeing our members and helping bring your event ideas to life!



Deborah Winter

Banquet & Event Coordinator

Deborah.winter@eaglebrooke.com



CORNHOLE TOURNAMENT

FRIDAY, MAY 2ND

5:00PM-7:00PM

MEN & LADIES OF ALL AGES AND ABILITIES WELCOME!

EVENT INCLUDES:

MEMBERS
\$5/PERSON
GUESTS
\$10/PERSON

PRIZES FOR TOP PERFORMERS
ROUND ROBIN FORMAT
MUSIC & FUN FOR ALL

INVITE YOUR FRIENDS!

SIGN UP AS A TEAM OF 2, OR SOLO AND WE'LL MATCH YOU UP!

**FOR MORE INFORMATION OR TO REGISTER, PLEASE
EMAIL INFO@EAGLEBROOKE.COM**



MEN'S GOLF ASSOCIATION

Men's Golf Association Update

The **2025 Eaglebrooke Member-Guest** was a tremendous success! We've received overwhelmingly positive feedback, and we'd like to extend a heartfelt **thank you** to Ryan, Ricky, and the entire Eaglebrooke team for putting on an exceptional event.

Our **MGA Calcutta** was once again a major highlight of the weekend, boasting a total purse of **\$47,570**. Congratulations to **MGA member J.P. Machek and his partner Derek Kenney**, this year's champions!

Of course, the Calcutta's success would not be possible without the support of our **incredible sponsors**. We are grateful to the following businesses and individuals for their generous contributions:

ServPro, Champs Sports Bar, Sam Morrone, Cary Liptak, Rod Davis, Steve Beck, Dan Kiehl, Hank Bolding, Rick Condon, Eric Burton, Matt Petersen, Dave Warta, Keith Volkman, Mike Campbell, Bill Whitney, Robbie Collins, Anthony Broxton, Bobby Palsa, Ben Nolan, Dave Nielsen, Luke Holbrook, Bob Max, Irish Lockard, Gilbert Rincon, Tim Milcich, Ron Lloyd, Bob Lloyd, Reggie Alford, Bob Hartley, Tony Longa, Jeff Morris, Andrew Michalsky, and TurfX.

We'd also like to acknowledge **Angela Davis, Lithia Beck, Sherry Hammond, and Juanita Nielsen** for their behind-the-scenes help in ensuring a smooth, organized, and accurate event.

Special thanks to **Chef Sam**, who always goes above and beyond for the MGA, and to **Tori**, whose exceptional hospitality and consistent support help make this event memorable year after year.

We wish everyone a fantastic summer and look forward to seeing all our MGA members back on the course for the **annual Monster Bash Tournament on October 25th!**

Rod Davis
MGA President

The MGA Board for 2024-2026

Rod Davis, President

Tim Milcich, Treasurer

Bob Max, Secretary

Bobby Hartley / James Preston, Co-Tournament Chairs

Keith Volkmann / Kevin Wasilewski, Board Members



WOMEN'S GOLF ASSOCIATION

The **Club Championship** was held on **March 15th and 16th**, and we are proud to announce the following champions:



Women's Championship Flight: Beth Burton

Women's Senior Flight: Sisi Hedges (*EWGA Member*)

Women's Super Senior Flight: Jo Ahearn (*EWGA Member*)

Women's Legacy Flight: Maria Moore (*EWGA Member*)

Congratulations to all our flight winners!

We wrapped up the season with our **Closing Day Scramble** on **March 26th**, followed by a luncheon and business meeting. The scramble format was a fun twist—**your putter plus three clubs**, played from the yellow tees.

Tied for First Place:

Jo Ahearn, Kristy Hutchens, Yadelkis Kormos, and Lithea Beck

Kathy Freeland, Florence Young, Jane Phillips, and Bonnie Hicks

Third Place:

Susan Buchanan, Mary Parker, Lynda Wolverton, and Fran Hall

During the business meeting, we celebrated those who made **birdies throughout the season**, recognized our **gross and net ringer winners**, and honored our **Most Improved Player**.



WOMEN'S GOLF ASSOCIATION

We also elected our new officers for the upcoming season.

Congratulations to the **2025–2026 EWGA Officers:**

President: Mary Anne Morrone

Vice President: Jo Ahearn

Secretary: Lynda Wolverton

Treasurer: Kathy Freeland

As many of you know, the course will be **closed for the summer** for the greens renovation and several other golf course improvement projects. We're excited to resume our season when the course reopens in **October 2025**, running through **May 2026**.

Have a wonderful summer—we look forward to seeing everyone back on the course this fall!



FROM THE YOGA STUDIO

When I speak to yoga students one to one, many share with me that they want to “work” their spine more or have more “flexible” knee joints. I’d like to take a moment to debunk these ideas. When it comes to the joints of our body, we want to create support and embody design. What does this mean? We certainly want to have a strong and healthy spine, but the strength to lift heavy weights or twist powerfully in a golf swing isn’t coming from the joints themselves. It’s coming from our soft tissue - our muscle and fascial systems. Even here the ligamentous part of the soft tissue provides direction while the muscles primarily bring the force. If we consider the knee joint, we want to have stability at the joint and a balance of flexibility and strength in the soft tissue around the joint. This highlights a commonly misunderstood concept about yoga.

Yoga is as much about strength as it is flexibility. Only a small percentage of yoga poses are “yin” or “restorative” and while they offer some amazing benefits, they are by no means the majority of yoga practices. In standing poses as well as seated poses and reclining ones, strength is used to create the active stretch required. The result is that yogis appear to have powerful spines and flexible knees, but in truth they have actually developed a balanced support system for their joints that embodies the natural design and function of the human form. What is the biggest pay off when we include this approach in our training? We get to do what we love to do longer and with more ease. If you are interested in learning new ways to support your spine, or what we commonly call our “back”, consider joining me for my next workshop “I Love My Spine” on May 17th, 2025. I’ll share with you simple ways to embody the function and design of your spine, all the while honoring the concept that although we want powerful movement, the movement of each aspect of our vertebral system is meant to be soft, smooth, balanced and fluid. In this way we avoid over use, under use, or injury at any one location. In addition, remember to take advantage of our daily yoga classes at Satya Life Yoga for a healthy and happy body. Check out our full schedule at satyalife.com.

Satya Life Yoga
strong body, quiet mind

Frankie
Hart

4684 Cleveland Heights Blvd
Lakeland, FL 33813
863-802-9642

hartleap@mac.com

Like us on Facebook at <https://www.facebook.com/satyalifyoga>



EAGLEBROOK HOA NEWS

Eaglebrooke Residents,

Just a reminder to all residents, the next Board of Directors meeting wont take place until August 12, 2025.

Barcodes: If you need a barcode, please go onto Eaglebrooke.net and fill out a barcode request form. Once you have completed the barcode form you will also pay online. We will no longer be handling barcodes at the office and exchanging cash. Once I have your barcode ready, I will contact you with a time you can pick up the barcode from the clubhouse.

Trash/Lawn debris and miscellaneous items: Lawn debris needs to be taken by your lawn company or placed out of view of the street or neighboring properties. Lawn debris and trash may only be placed out on Thursday night. When you place these items out, please make sure to not block the sidewalk as residents walk and bike along these areas.

Please make sure that you are not storing large items outside your home unless you have called for pickup. If you have called the county for pickup, please email Manager@eaglebrooke.net.

Trash cans and lawn debris should not be placed out until Thursday night.

Pets: Pets must be on a leash when outside the home. Polk County Leash Law, Section 14-22 states, “a dog at large is one who is off premises of its owner or custodian and who is not under the direct control by means of a leash, fence, chain or cord of sufficient strength.” Also, on page 36, Section 4, Animals and Pets of the Covenants, it states, “dogs shall at all times, whenever they are outside a Lot, must be confined on a leash held by a responsible person.” Therefore, your Pet must be on a leash at all times. An electronic fence does not mean your Pet may be left outside unattended. **Please also be courteous of your neighbors and pick up any feces that may have been left on other’s lawns and/or common areas.**

Architectural Request: Any exterior modification does require Architectural approval (even if you are painting your home the same color. You can find request forms online at Eaglebrooke.net.

JoAnna Likar
HOA Manager



Karaoke Party

SATURDAY, MAY 17TH | 7PM-10PM

COME JOIN US FOR SOME KARAOKE FUN PROVIDED BY
ANGELA DAVIS
SINGERS MUST BE 16 YEARS OR OLDER

DINNER SERVICE UNTIL 8PM
FOR RESERVATIONS VISIT EAGLEBROOKE.COM/DINING



\$13
MEMBERS

\$16
NON-MEMBERS

*Plated Dinner
Including:
Fried Fish,
Hush Puppies,
French Fries,
& Cole Slaw*

FISH FRY



EVERY FIRST
FRIDAY
5:00 PM - 8:00 PM



**ENJOY
GREAT FOOD
&
LIVE MUSIC**

To Book Your Table, Email Reservations@Eaglebrooke.com
or visit Eaglebrooke.com/Dining

JUNIOR



GOLF CLINIC

The Club at Eaglebrooke is excited to announce our new junior golf clinic.

No registration required—just show up and have fun learning the game of golf! Whether your child is a beginner or looking to improve their skills, this is the perfect opportunity to get involved and enjoy the sport.

EVERY SATURDAY*

*weather permitting



9:00 AM - 9:45 AM

KIDS AGED 5-17 ARE WELCOME



\$10 PER KID PER WEEK

For more information:



863-701-0101 ext. 1



info@eaglebrooke.com



JOIN US FOR

Prime Rib Night at The Club

ENJOY LIVE MUSIC & DINNER!

MENU INCLUDES:
GARLIC CRUSTED PRIME RIB

SERVED WITH
ASPARAGUS & BROCCOLI AU GRATIN

BAKED POTATO BAR
SALAD BAR

EVERY 3RD FRIDAY

5 - 8 PM

\$36 PER PERSON

**RESERVATIONS REQUIRED.*

**SALAD BAR
ONLY
OPTION
\$18**

BOOK YOUR TABLE BY EMAILING RESERVATIONS@EAGLEBROOKE.COM OR VISITING EAGLEBROOKE.COM/DINING



BINGO NIGHT

EVERY THURSDAY NIGHT

At The Club at Eaglebrooke

Game Start: 6:00pm | \$5 Cash Per Ticket

DINE | PLAY | WIN

RESERVE YOUR TABLE NOW!

Visit us online at Eaglebrooke.com/RESTAURANT
or Email: Reservations@Eaglebrooke.com

COMPLIMENTARY
LADIES' GOLF CLINIC

EVERY
1ST & 3RD
THURSDAY*
9:00 - 9:45 AM

**Weather Permitting*



Hosted by Eaglebrooke
Golf staff.
No registration required

Questions? Contact our Pro Shop at 863-701-0101 option 1
or Email Ricky Weber at RWeber@Eaglebrooke.com



TRIVIA NIGHT


Tease Your
Brain & Win

Every
2nd & 4th
**FRIDAY
NIGHT**

7PM
Trophy
Room

For reservations & full details
EMAIL
Reservations@Eaglebrooke.com





**Join us every
Wednesday for your
chance to win!**

WEEKLY POT OF GOLD DRAWING

***Win \$500 to \$1000 to be applied to
your member account.
Open to Dining, Social, Snowbird,
Silver, Gold, & Platinum members.***



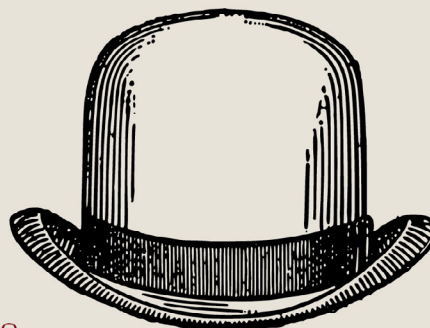
KENTUCKY DERBY PARTY



SATURDAY, MAY 3RD AT 5:00PM

FEATURING PLATED:

KENTUCKY HOT BROWN
PIMENTO CHEESE SPREAD
BOURBON MEAT BALLS
HONEY HAM BISCUITS
& MINT JULEP DRINK SPECIALS



BEST LADIES HAT &
BEST DRESSED GENTLEMAN
CONTESTS

A PRIZE WILL BE
AWARDED FOR BEST
IN EACH CONTEST

TO MAKE A RESERVATION, VISIT
EAGLEBROOKE.COM/DINING OR EMAIL
RESERVATIONS@EAGLEBROOKE.COM





Brunch

at The Club

Vanilla Bean French Toast \$12
three pieces of French toast topped with maple syrup, fresh blueberries and powdered sugar

Crispy French Toast \$12
sour dough bread dipped in cinnamon egg batter and covered in corn flakes served with maple syrup

Eaglebrooke Omelet \$15
three eggs and your choice of cheese and three toppings: onions, peppers, tomato, ham, bacon, sausage, or mushrooms

The Traditional \$15
three eggs, bacon or sausage, served with home fries and choice of toast

Steak & Eggs \$22
two eggs cooked to order served with home fries and toast

Breakfast Quesadilla \$15
overstuffed whole wheat flour tortilla with sausage, scrambled eggs, and house blend of shredded cheese

Sweet Cheese Blintzes \$12
3 each, topped with choice of blueberry or apple compote

California Eggs Benedict \$15
English muffin topped with ham, poached egg, hollandaise sauce and sliced avocado

Broken Egg Sandwich \$11
fried egg, tavern ham, and American cheese on white bread

Breakfast Burger \$19
grilled chuck patty, melted gouda cheese, smoked bacon topped with fried egg and served on a brioche bun

Breakfast Skillet \$15
choice of sausage or ham, sautéed with peppers, onions, and scrambled eggs topped with a cheddar cheese sauce

Country Skillet \$15
sausage, scrambled eggs, house biscuits and topped with sausage gravy

Corn Beef Hash & Eggs \$12
two eggs with grilled corn beef hash

Sides

Breakfast Breads \$3
Three Slices of Bacon \$5
Cup of Fruit \$6
Home Fries \$4
Two Sausage Patties \$5
Egg \$3.50

Served every
Saturday & Sunday
11am-3pm

Now offering:
Bottomless Mimosas &
Bottomless Bloody Marys!

Our Mission

Our mission is to empower our team to provide a “Fun & Enjoyable” experience for every person that steps onto our property. We will always display a positive attitude and provide superior service so our guests may enjoy a safe, casual, genuine, and comfortable experience. We will assemble a forward-thinking team and use our creativity to continually encourage change and always be an industry leader.

Contact Our Staff

Ryan Roberts
General Manager
rroberts@eaglebrooke.com

Brandy Booth
Food and Beverage Manager
bbooth@eaglebrooke.com

Ricky Weber
Head Golf Professional
rweber@eaglebrooke.com

Wesley Parker
Superintendent
wparker@eaglebrooke.com

Deborah Winter
Banquet and Event Coordinator
deborah.winter@eaglebrooke.com

Madeline Gray
Administrative & Member Services
madeline.gray@eaglebrooke.com

Sam Lodovico
Executive Chef
slodovico@eaglebrooke.com