

OCT 2025

CONESTOGA COUNTRY CLUB

Down the Middle

CELEBRATING SUMMER MEMORIES AND FALL TRADITIONS AT CCC

As the cool air settles in and the colors of fall begin to take over, it's a perfect time to pause and celebrate the incredible summer season we've had here at Conestoga Country Club. From poolside fun and junior golf accomplishments to packed dining nights and memorable social gatherings, this summer highlighted everything that makes CCC such a special place. Thank you to our members and staff for the energy, enthusiasm, and camaraderie that made it all possible.

A special note of appreciation goes to Dane and Cindy Whitmoyer for their generous donation of pictures in the 19th Hole. Not only did they select beautiful images, but they also personally hung them with care, creating a warm and welcoming atmosphere that our members can enjoy for years to come. We are grateful for their thoughtfulness and for the talents of our contributing photographers: Bryce Wendler, Ken Patton, and Dane himself.

The Culture of CCC

Since its founding, Conestoga has been built on the strength of its membership. The culture of volunteerism, generosity, and support has always been central to who we are. Whether it's through committee service, stepping in to help with events, or contributing to the aesthetics and spirit of the club, our members have always gone above and beyond. That tradition continues today, and it is a defining part of what makes CCC feel like family.

Upcoming Social Highlights

Our calendar is packed with reasons to come out and enjoy your club this fall:

- New Fall Menu - launching today, featuring seasonal flavors and Friday & Saturday steak specials
- Live Music on the Patio - 10/11 & 10/25
- Mahjong Nights - every Tuesday evening
- CCC Improvements Happy Hour - 10/15
- Trivia Night - 10/16
- Pig Roast - 10/18
- Trunk or Treat - 10/25, a family favorite
- Board of Governors Meeting - 10/30
- Fall Harvest Wine Dinner - 11/1
- Draw Down Dinner - 11/15

Looking even further ahead, we have a fantastic lineup of events in November and December, from holiday celebrations to dining specials that will carry the warmth of the season right into the new year. Be sure to mark your calendars so you don't miss out.

Member Survey – Your Voice Matters

As we look to 2025, your input will once again help shape the future of Conestoga. The 2025 Member Survey is now open, and we invite every member to take a few minutes to share feedback on your experiences, priorities, and ideas. This information directly guides our planning, decision-making, and improvements across all areas of the Club.

[Click here to take the 2025 Member Survey](#)

Welcome New Members!

Let's give a warm Conestoga welcome to

Full Golf Members: Sean & Kathryn MacLaughlin

Dining Members: Scott & Ana Paden

We're so excited to have you join the Conestoga family! Here's to great rounds, delicious meals, and wonderful memories ahead!

In Closing

Fall is a season of change, but at CCC it's also a season of tradition, when we enjoy the company of friends, the flavors of the season, and the shared pride of being part of a vibrant, member-driven club. Thank you for your continued support, your volunteer spirit, and your commitment to making Conestoga not just a club, but a community.

I look forward to seeing you around the Club this fall.

Warmly,

Jonathan Gehman

General Manager

Conestoga Country Club

FROM SURGES TO SEEDING: FALL TURF UPDATE

Football is back, cold air is nipping on my ears, and leaves are falling; September/October is great for growing grasses in general. Warm days and cold nights are a perfect recipe to grow grass. The optimum soil temperature for grasses is about 55 degrees F. During the last week of September, we had a “perfect storm” with adequate rainfall and soil temperature; the grasses in general literally “blew” up. What I mean by blowing up is that the grasses are growing so fast that we are having a difficult time keeping them trimmed. One particular weekend, we mowed all 20 green surrounds on Friday. By Sunday, the surrounds looked like I hadn’t mowed them in two weeks. That is how high it got in 48 hours.

We typically get these surges when the conditions are perfect. Sometimes these surges last a week up to maybe 3 weeks depending on the weather. Please be patient as we are continuously mowing the roughs daily. We have been seeding tees, fairways, and roughs. We used 4,000 lbs. of Perennial Rye on the tees and fairways. We used roughly 3,000 lbs. out of 6,000 lbs. of Tall Fescue for the roughs only. We are about halfway with seeding the rough as I write this article. We also will be seeding the left side of the driveway as you enter into the property with Hard Fescue. Once that is matured, it will be nice having both sides of the driveway full of Hard Fescue.

In the November DTM, I will lay out all of the projects that we need to do over the winter months in preparation for the next upcoming season.

Happy Halloween and enjoy this beautiful fall weather!

Matt Turner

CONESTOGA COUNTRY CLUB

Live Patio Sessions



10/11 - ANDREA AMOROSO (Keyboard/Vocals)

10/25 - CLYDE SPANGLER (Guitar/Vocals)

5:30PM-7:30PM

**SATURDAYS TWICE A MONTH IN THE
CCC PUB/PATIO.**

**RESERVATIONS ARE ENCOURAGED
BUT NOT NECESSARY.**





AMERICAN MAHJONG @CCC

EVERY TUESDAY IN
OCTOBER & NOVEMBER

TIME: 5:30-6: TIPS & TRICKS FOR BEGINNERS
6-8: GAME PLAY

LOCATION: 19TH HOLE

WHAT TO BRING: YOUR 2025 MAHJONG CARD



CONESTOGA COUNTRY CLUB

PIZZA & PASTA NIGHT

DINING ROOM & PUB | 430-8PM

DATES: 10/8, 11/12

FEATURED ITALIAN BUFFET
DRINKS BY MEMBER SIGNATURE

\$20 PER ADULT
\$12 PER TEEN (13-17)
\$6 PER CHILD (6-12)
5 & UNDER ARE FREE

reservations are encouraged



REGISTER
HERE



CONESTOGA COUNTRY CLUB

SHAPING TOMORROW TOGETHER

HAPPY HOUR

WEDNESDAY, OCTOBER 15TH

5:30PM-7PM

CCC BALLROOM

***COME OUT AND CHAT WITH OUR BOARD ABOUT
THE EXCITING FUTURE CAPITAL PROJECTS WE'RE PLANNING!***

COMPLIMENTARY HOR D' OEUVRES

DRINKS BY MEMBER SIGNATURE

***ALL MEMBERSHIP CLASSIFICATIONS
ARE ENCOURAGED TO ATTEND.***

REGISTER
HERE FOR
OCTOBER

TRIVIA NIGHT

October 16th
November 26th

CONESTOGA
BALLROOM

6:30-8:30PM

Dinner service starts in the Ballroom
at 5:30PM for Trivia Players.

Drinks by Member Signature.

Prizes for 1st and 2nd place winners!

4 - 6PM

SAT, 10/25

ADMISSION
FREE

PRIZES FOR BEST
DECORATED
TRUNKS



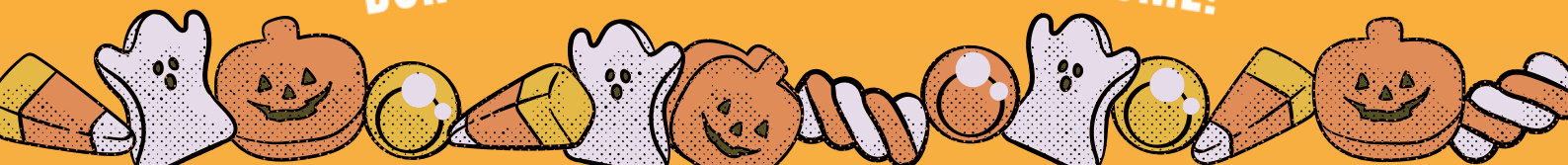
CONESTOGA COUNTRY CLUB

TRUNK or TREAT

REGISTER
HERE

LOWER PARKING LOT

PRIZES, CANDY, PUMPKIN PAINTING, GAMES
DON'T FORGET TO WEAR YOUR COSTUME!





Conestoga Country Club

WINE DINNER

*featuring
Blu Giovello, Fess Parker, Curvature,
Tonnino, Rare North, and Braida Wines*

SATURDAY
NOVEMBER 1, 2025
6:00 PM

CCC BALLROOM

RESERVATIONS REQUIRED
Limited Seating Available | \$110 PER GUEST

Food menu coming soon!

REGISTER
HERE

[CLICK HERE
FOR FAQs](#)

[REGISTER
HERE](#)

CONESTOGA COUNTRY CLUB

DRAW DOWN DINNER

SATURDAY, NOVEMBER 15TH

1950 STONE MILL ROAD
LANCASTER, PA 17603

CCC BALLROOM

EVENT STARTS AT 5:30PM

MENU HIGHLIGHTS

CHARCUTERIE, CAVIAR, SMOKED FISH

ROASTED TENDERLOIN & PORK LOIN CARVING STATION

SEAFOOD STATION: SHRIMP, CLAMS, MUSSELS, CALAMARI, SCALLOPS

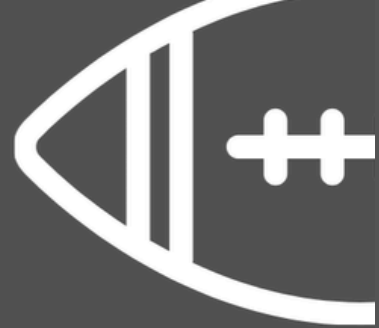
PAN SEARED SEA BASS

VEGETARIAN SELECTIONS

\$125 PER GUEST | BEER & WINE INCLUDED

A CHANCE TO WIN \$10,000

SPONSORED BY HARDWOOD FLOORS OF LANCASTER



CONESTOGA COUNTRY CLUB

TAILGATE PARTY

EAGLES VS. **COWBOYS**

11.23.25 | 4PM | CCC BALLROOM

GAME DAY FUN!

WEAR YOUR FAVORITE JERSEY & CHEER ON YOUR TEAM

PLAY THE "SQUARES" GAME

CHILI COOKOFF - PUT YOUR BEST RECIPE FORWARD!

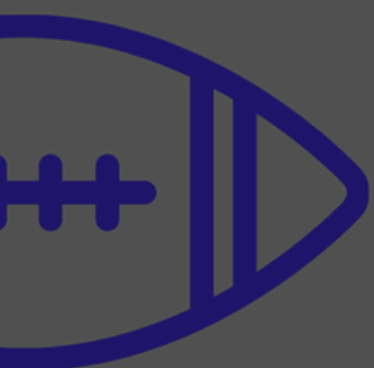
IF YOU PLAN TO COOK CHILI, PLEASE COMPLETE A SEPARATE REGISTRATION FORM.

À LA CARTE MENU & DRINKS BY MEMBER SIGNATURE WILL BE AVAILABLE

NO FIXED PRICE – CHOOSE WHAT YOU LOVE AND SPEND WHAT YOU WISH!

**REGISTER
HERE**

**IF YOU PLAN
TO PARTAKE IN
THE CHILI
COOKOFF,
CLICK HERE**



Thanksgiving

SIDES TO-GO



NOV
26

BACK BY POPULAR
DEMAND,
THANKSGIVING SIDES
TO-GO WILL BE
AVAILABLE AGAIN!

MORE DETAILS AND
MENU COMING SOON.

12 -
3PM
PICK UP

Looking Ahead to December



FRIDAY
DECEMBER 5

PRO SHOP OPEN HOUSE

THURSDAY
DECEMBER 11

HOLIDAY HAPPY HOUR

SUNDAY
DECEMBER 14

BRUNCH WITH SANTA

SUNDAY
DECEMBER 21

UGLY SWEATER
CHRISTMAS PARTY

WEDNESDAY
DECEMBER 31

NEW YEAR'S EVE DINNER

Registrations coming soon!



CONESTOGA COUNTRY CLUB

19TH HOLE

BREAKFAST

Two Egg Breakfast \$9	Fried Egg Sandwich \$7	Fresh Fruit ^{GF/V} \$5
Two eggs, any style, with your choice of bacon or sausage. Home fries and toast on the side.	Fried Egg with cheese and choice of bacon or sausage. On wheat or white toast.	*Fresh fruit may be substituted for meat choice in any breakfast with no additional charge*
Three Egg Omelet \$10	French Toast \$10	Add French Toast \$4
Additions: American cheese, Cheddar cheese, Peppers, Onions, Bacon, Sausage, Ham, Spinach, Tomato, and Feta. Served with home fries and toast on the side.	(Available until Noon) 3 pieces of French toast topped with powdered sugar. Choice of bacon or sausage on the side.	Available until Noon. Add 2 pc. French toast to any breakfast
		Add Bacon/Sausage/Ham \$3

Toast Choices: White, Wheat, Rye, or English Muffin

STARTERS

Maple Glazed Pork Belly ^{GF} \$12	Short Rib Nachos \$14	Traditional Wings \$8/\$16
With Apple Slaw and a Cider Reduction.	Braised Short Rib, Homemade Tortilla Chips, Caramelized Onions, and American Cheese Sauce.	6 or 12 Jumbo wings tossed in your choice of sauce:
Wild Mushroom Toast ^V \$14		<i>Mild, Medium, Hot, BBQ, Sweet & Hot, Garlic-Parm, Sweet Thai Chili, Old Bay, or Lemon Pepper.</i>
With Whipped Ricotta and Roasted Garlic on Sourdough		Add Bleu Cheese or Ranch with Celery for \$2

SALADS

Harvest Salad ^{GF/V} \$14	Autumn Cobb ^{GF} \$17	CCC Caesar ^V \$12
Mixed Greens, Roasted Beets, Candied Walnuts, Goat Cheese, and an Apple Vinaigrette.	Romaine, Roasted Turkey, Bacon, Hard Boiled Egg, Cheddar Cheese, Roasted Butternut Squash, and Ranch Dressing.	Romaine lettuce, shaved parmesan, croutons, and house made Caesar dressing.
Warm Brussels Caesar ^V \$15		*Choice of Traditional or Grilled Romaine
Shaved Brussel Sprouts, Parmesan Cheese, Brioche Croutons, and a Homemade Caesar Dressing.		Add:
		Chicken \$6
		Shrimp \$8
		Salmon \$8
		Crabcake \$20

HANDHELDS

All Sandwiches served with chips and pickles. Fries can be substituted for an additional charge.

Turkey & Brie Melt \$12	Cheesesteak \$16	Pot Roast Grilled Cheese \$14
Cranberry Chutney and Arugula on Toasted Sourdough.	Fresh Ribeye, Caramelized Onions, and American Cheese on a Philly Roll.	Braised Beef, Caramelized Onions, and White Cheddar on Whole Grain Bread.
Club Burger \$15	Crispy Chicken Sandwich \$12	Turkey Club \$13
Soz Angus Patty, American Cheese, Lettuce, Tomato, Onion, and Pickle on a Brioche Bun.	With Hot Honey, Apple Slaw, and Pickles, on a Toasted Bun.	Turkey, Bacon, Swiss, Lettuce, Tomato, and Mayo on Whole Wheat Toast.
Add:		
Bacon \$3		
Fried Egg \$2		

SIDES

French Fries \$3	Side House Salad \$4	Soup du Jour Cup \$4
Seasonal Vegetable \$3	Side Caesar Salad \$4	Soup du Jour Crock \$8



CONESTOGA COUNTRY CLUB

STARTERS

Maple Glazed Pork Belly ^{GF} With Apple Slaw and a Cider Reduction.	\$12	Short Rib Nachos Braised Short Rib, Homemade Tortilla Chips, Caramelized Onions, and American Cheese Sauce.	\$14	Traditional Wings 6 or 12 Jumbo wings tossed in your choice of sauce: <i>Mild, Medium, Hot, BBQ, Sweet & Hot, Garlic-Parm, Sweet Thai Chili, Old Bay, or Lemon Pepper.</i> <i>Add Bleu Cheese or Ranch with Celery for \$2</i>	\$8/\$16
Wild Mushroom Toast ^V With Whipped Ricotta and Roasted Garlic on Sourdough	\$14				

SALADS

Harvest Salad ^{GF/V} Mixed Greens, Roasted Beets, Candied Walnuts, Goat Cheese, and an Apple Vinaigrette.	\$14	Autumn Cobb ^{GF} Romaine, Roasted Turkey, Bacon, Hard Boiled Egg, Cheddar Cheese, Roasted Butternut Squash, and Ranch Dressing.	\$17	CCC Caesar ^V Romaine lettuce, shaved parmesan, croutons, and house made Caesar dressing. <i>*Choice of Traditional or Grilled Romaine</i> Add: Chicken \$6 Shrimp \$8 Salmon \$8 Crabcake \$20	\$12
Warm Brussels Caesar ^V Shaved Brussel Sprouts, Parmesan Cheese, Brioche Croutons, and a Homemade Caesar Dressing.	\$15				

HANDHELDS

All Sandwiches served with chips and pickles. Fries can be substituted for an additional charge.

Turkey & Brie Melt Cranberry Chutney and Arugula on Toasted Sourdough.	\$12	Cheesesteak Fresh Ribeye, Caramelized Onions, and American Cheese on a Philly Roll.	\$16	Pot Roast Grilled Cheese Braised Beef, Caramelized Onions, and White Cheddar on Whole Grain Bread.	\$14
Club Burger 8oz Angus Patty, American Cheese, Lettuce, Tomato, Onion, and Pickle on a Brioche Bun. Add: Bacon \$3 Fried Egg \$2	\$15	Crispy Chicken Sandwich With Hot Honey, Apple Slaw, and Pickles, on a Toasted Bun.	\$12	Turkey Club Turkey, Bacon, Swiss, Lettuce, Tomato, and Mayo on Whole Wheat Toast.	\$13

FLATBREADS

3 Cheese Mozzarella, Parmesan, and Pecorino Romano. Add Pepperoni \$5	\$10	Buffalo Chicken Roasted Chicken, Buffalo Sauce, Cheddar Jack Cheese, Scallions, and a Ranch Drizzle	\$13	Brussels and Bacon Shaved Brussel Sprouts, Pancetta, and a Light Maple Mustard Drizzle.	\$13
---	------	--	------	--	------

ENTREES

All entrees come with choice of a side House Salad, Caesar Salad (regular or grilled), or a cup of soup du jour

Braised Short Ribs ^{GF} Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes, and Seasonal Vegetables.	\$28	Butternut Squash & Sausage Pasta Roasted Squash, Italian Sausage, Spinach, Fennel, and a Touch of Cream Tossed in Angel Hair Pasta	\$18	Conestoga Crab Cakes ^{GF} Choice of single or twin cakes. Served over wild rice with seasonal vegetable and butter sauce.	\$MKT
Maple Glazed Salmon ^{GF} Sweet Potato Puree, Spiced Pecans, and Seasonal Vegetable on the side.	\$26				

FROM YOUR PRO SHOP

Remaining MGA Events

- **MGA Closing Day is scheduled for Saturday, October 4th. Entries close on Wednesday, October 1st at 12 pm. Register on the Golf Genius site today.**
- **The MGA-WGA DeSade Tournament is scheduled for Saturday, October 18th with a 9:30 Shotgun Start.**

2025 Pro Shop Open House

This year's event is scheduled for Friday, December 5th from 4:30 pm to 7 pm. There will be complimentary wine and beer available, and everything will be on sale. We are working on a special vendor for that evening, as well. Chef Christian will also feature a great buffet after the sale. Plan on attending and make your reservations now!

2026 Golf Schedule

We are currently working on the 2026 Golf Schedule and will have a tentative version out soon. The Three-Day Member-Guest Committee is also hard at work in planning the 2026 event. Stay tuned for more information in the coming months.

See you around the course!

Robert



MGA Desade

- Saturday October 19th
- 9:30 am shotgun start
- Scramble format
- Select your own foursome
- Gross and net prizes
- Skins will be charged to member account, no need for cash
- All food will be member signature
- Registration opens September 18th at noon
- Registration closes October 15th at noon

WOMEN'S FIVE AND DINE

**Wednesday evenings 5:30 first tee time
5 holes followed by dinner**

May 28th first date

Full golf members cart fee (\$14)

Social members \$25

Food after play by member signature



REGISTER BY CALLING THE PRO SHOP

717-394-0664 Ext. 1