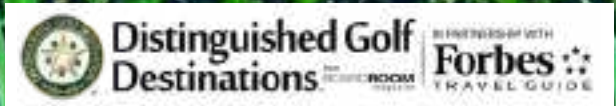




March | April 2024





Dear Members,

I want to thank you and my staff for the wonderful support that we received for our Valentine's Day Dinner. Thank you very much for coming and enjoying this special evening.

As Spring nears, we are looking forward to our Easter Brunch, Mossy Oak Happy Hours and our Cellar Master Wine Dinner. Please do not miss these events as they will be very special!

Also, we have planned a special lunch and complimentary dessert for Professional Assistants Day.

We are also starting throughout the year to offer a dinner buffet the last Friday of the month. This will be \$28++ per person to help members utilize your food and beverage minimum. This buffet will feature Chef's home cooking, Italian, Mediterranean, Mexican and more!

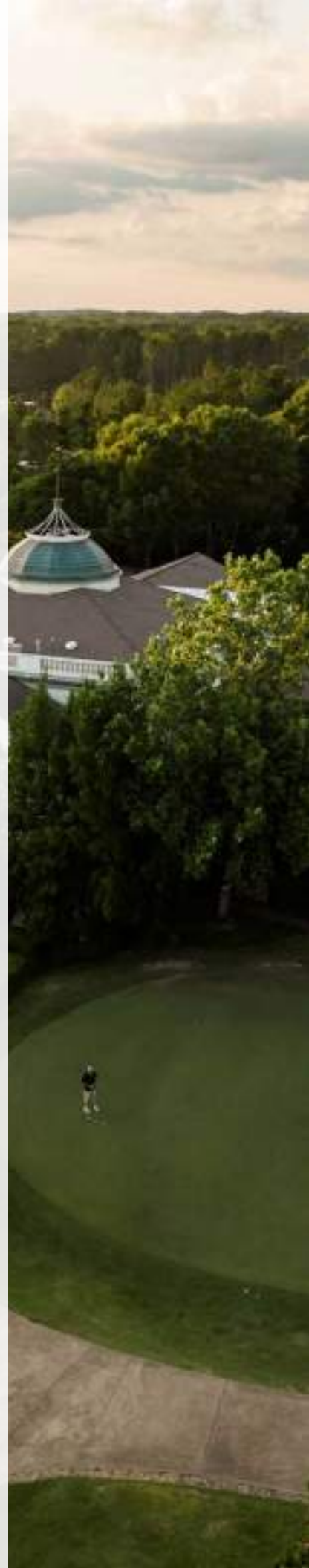
Mossy Oak will be open all this month on a regular basis. We have a new menu which includes breakfast, small bites, burgers, sandwiches, pizzas and desserts. Angie, Paige, Alston and Joseph are the team that will be taking care of you on a daily basis. Our new team member, Maurice, will also be available as the Manager on Duty.

We continue to improve our food and service for your enjoyment. We are always open for referral members to join our Club. Please contact Rosemary Prisock at rosemary@oldwaverly.com. For future banquet events, please contact Gabby Thompson at events@oldwaverly.com

Looking forward to a great year with you.

Best Regards,

*Engin Tuncay, CCM, CHA, FMP
General Manager*



OLD WAVERLY *Welcomes* NEW MEMBERS

Steven Warren | Gulfport, Mississippi
Jonathan and Lauren Trawick | Birmingham, Alabama
Steve and Lori Rogers | Columbus, Mississippi
Kellum and Jim Hawk | Columbus, Mississippi

Thank you to our Old Waverly Member SPONSORS
for sponsoring our new Members:
Tom Elmore, Steven Golding, Jason Cartee,
Wilkes Bryan, Ray Hamilton

member
SOCIAL
Thursday nights
CAMERON'S
5-6:30

*From our
Cellar Master,*

Tom Storey



EMPLOYEE OF THE MONTH

Sherman Butler

Sherman Butler is one of Old Waverly's biggest gems!

A West Point native, Sherman has been with Old Waverly for 8 years.

Sherman is an important part of the Food and Beverage Team.

Sherman is always willing to help in all areas of the Club, from running food to Murphy's, to manning our buffets, to wedding buffet setups and overall always willing to lend a helping hand.

**Congratulations
Sherman Butler for
being
Old Waverly's
Employee of the
Month.**

MARCH

As the March winds roll in and Spring awakens, I have chosen for WINE OF THE MONTH FOR MARCH ROMBAUER CHARDONNAY 2021. We will revisit this rich, luscious, buttery Chardonnay from the Carneros region in California that we featured many months ago. This vintage is even richer and will match well with creamy fish and chicken dishes, especially pastas in a white cream sauce. Enjoy with shrimp and lobster dishes, a supreme match. Pork loin, yes. Still owned and operated by the same Koener family that founded the winery in 1984. This wine in my opinion is the best full bodied, aged in oak, Chardonnay for the money that you can buy!

Try in March only for reduced menu price of \$65 a bottle. ENJOY, if you like rich Chardonnay.

Tom Storey, CELLAR MASTER



APRIL



As April rolls in with its usual showers, and I hope none too strong, Spring is here and flowers begin to bloom. What would be so nice to drink, but the APRIL WINE OF THE MONTH; 2021 BOEN PINOT NOIR made by famous winemaker, Joe Wagner of the Caymus Family. As he says on his story page: Boen means "The Farm" and its wines all from the cool costal vineyards exhibit a richness of red fruits such as strawberries, cherries balancing with minerality and supple texture. This beautiful edition of Joe's several Boen pinots from a blend of Russian River Valley, Santa Lucia Highlands, and Sant Maria Valley confirm these rich and enticing qualities. Always extremely good with all red meats, especially Chef's Filet Mignon, his special mushroom tart, pork loins; easy to pair even with mild red sauce

dishes. Try it yourself, even just to drink a glass or two. The price of this wine is very reasonable for its high quality and will be offered during April for only \$40 per bottle!!

Tom Storey, CELLAR MASTER.

Old Waverly
**Easter
Brunch**

Sunday, March 31, 2024

Adults \$65++

Children Ages 6-12 \$20++

Children 5 and under are complimentary

MENU:

Grits and Grillades

Parmesan Crusted Chicken

Stuffed Catfish

Waverly Baked Glazed Ham

Mini Waffles and Chicken Tenders

Ms. Frankie's Mac and cheese

Roasted Potatoes

Brussel Sprouts

Broccoli and Carrots

Deviled Eggs

Fresh Seasonal Fruit

Cheese Board

Spinach Salad

Panzanella Salad

Homemade Sweet Treats

11:00am and 1:00pm Seatings

48 Hour Cancellation Policy in effect

Mossy Oak Happy Hour

Featuring entertainment
by our very own

Peyton Young

Wednesday, March 27
And

Wednesday, April 24
5pm-7pm

Complimentary Pizza and
2 for 1 Beer

Come Join Us.



Cellar Master Tom Storey
Presents

The Wagner Family Wine Dinner

Wagner Family Wines being featured include:
Emmolo Sauvignon Blanc, Quilt Chardonnay,
Belle Glos Dairyman Pinot Noir, Emmolo Merlot,
Caymus Cabernet Sauvignon.

Wednesday, March 20
6:30pm

Limited seating/40pp/72 hour cancellation policy
\$195++ per person



Happy Birthday

**Celebrate your
birthday with us!**

Book your birthday dinner
with us and receive a
complimentary bottle of
house champagne and dessert
for the honoree!!

Please let Melody or Fay
know when you make the
reservation.

Happy Birthday.





Old Waverly is proud to offer Mr. Jimmy Bryan's Wine, B-Line 07 to the Old Waverly Wine List.

Mr. Jimmy Bryan is founder of Prairie Wildlife here in West Point, Mississippi.

B-Line 07 2020 Napa Valley Cabernet Sauvignon: Two vastly different regions; one bold hunt for excellence. For more than 100 years, the B-Line 07 brand has been synonymous with premium beef, wild quail, and sporting adventure in Mississippi's fertile Black Prairie. On the Western Coast, the Hill Family is renowned for growing the finest grapes in California's famed Napa Valley and turning them into award-winning wines. It took an understanding of the land, and appreciation for nature's moods and the ability to coax the most from its bounty to build their legacies. It has taken this bottle to bring them together. Savor the hunt! \$125 per bottle/limit one per member.



Corine Jones, Mr. T, Maurice Bowen

**SPECIAL
MARCH
PRICE
\$100**



**TUESDAY NIGHT
SPECIAL**
IN MARCH



TACO
TUESDAYS

Enjoy a variety of Street Tacos
Chips and Salsa
Mexican Rice
Refried Beans

\$25++ person
Reservations
please

662.494.6463

WE APPRECIATE
EVERYTHING YOU DO!

Show your appreciation to those in your office
that keep things running smoothly.

— WEDNESDAY, APRIL 24, 2024 —
ADMINISTRATIVE PROFESSIONAL DAY

Enjoy a very special lunch or
our soup and salad bar and a complimentary dessert.

Reservations required 662.494.6463

Tuesday Night Special in April

BBQ SHRIMP

ENJOY DELICIOUS BBQ SHRIMP
GARDEN SALAD
CHEESE GRITS
FRENCH BREAD

\$25++ PER PERSON
Reservations please



Cheers!



COCKTAIL OF THE MONTH
FOR MARCH

THE OLD
WAVERLY
MOJITO

\$16

GOES GREAT WITH
TACO TUESDAY



COCKTAIL OF THE MONTH
FOR APRIL

FRENCH 75

\$14

GOES GREAT WITH
THE BBQ SHRIMP

LAISSEZ LES BON TEMPS
ROULER...LET THE GOOD
TIMES ROLL

Golf Shop

NEWS

Winter Shootout March 2-3

Sign-up on mossyoakgolf.com



THE INVITATIONAL

April 6-7

Sign-up on
mossyoakgolf.com



TaylorMade Fitting Day

April 20
1-5pm



Golf Shop



New Merchandise from Peter Millar, Holderness & Bourne, Foot Joy, Greyson Clothiers, and more arriving daily.

Golf Shop Hours 7AM-6:30PM (Tuesdays - Sunday) Closed Mondays

Old Waverly and Mossy Oak are proud to introduce our newest team members

Introducing

Jeff Adkerson

CO - GENERAL MANAGER



The Golf Clubs of Mississippi are proud to announce Jeff Adkerson, PGA Master Professional as the Co-General Manager of Old Waverly Golf Club and Mossy Oak Golf Club.

Adkerson returns home to Mississippi following a stint in Kentucky where he served as CEO/Executive Director of Golf House Kentucky and as Director of Account Management, North America for Golf Genius Software. Before his move to Kentucky, Jeff served 17 years as the Director of PGA Golf Management and Golf Operations at Mississippi State University. His ties to Mississippi State date back to his days as college student where he received a Master's Degree in Business Administration along with a Bachelor's Degree in Business Administration and Marketing coupled with a Concentration in PGA Golf Management. Adkerson also served as the PGA Golf Professional at Richland Country Club in Nashville, Tennessee, and Marietta Country Club in Kennesaw, Georgia, before he took the position at Mississippi State.

Adkerson comes to the Golf Clubs of Mississippi with a decorated history which includes 6 Gulf State PGA Section Awards, including PGA Professional of the Year, and being selected as recipient of the National PGA of America Horton Smith Award in 2017. Shortly before receiving the national award, Adkerson became a PGA Master Professional in Golf Operations, joining an elite of ~400 PGA Professionals to earn this designation in the 100+ year history of the PGA of America. Adkerson also served twelve years as a Member of the Gulf States PGA Section Board of Directors with the last eight years of service as an officer.

Additionally, Adkerson has served 6 terms on PGA of America National Committees and Multiple PGA Presidential task forces.

Jeff will be accompanied in his move back to the Golden Triangle by his wife, Amy, and their daughters, Emily and Lauren.

Introducing Blake Hatfield

DIRECTOR OF GOLF



Blake Hatfield is a graduate of Mississippi State University's PGA Golf Management Program. His most recent experience was as Head Golf Professional and Club Manager at The Refuge in Flowood, MS. He also has experience as the Head Golf Professional at Fallen Oak in Saucier, MS and as an Assistant Professional at Reunion Golf & Country Club in Madison, MS. Hatfield was named the Assistant Golf Professional of the Year for the Central Chapter of the Georgia PGA Section in 2015 as well as for The Mississippi Chapter of the Gulf States PGA Section in 2017. He most recently won the Merchandiser of the Year award for the Gulf States PGA section in 2020.

Introducing Hunter Atkins

GOLF PROFESSIONAL



The Golf Clubs of Mississippi are excited to announce Hunter Atkins as our new Golf Professional.

Hunter is a West Point native and an OHA alumnus where he played on the golf team. While at OHA, Hunter received the title of Individual State Champion twice. He then moved on to Southern Mississippi, where he finished in the Top 10 5 times. Atkins also received an invitation to the 2018 Amateur at Pebble Beach.

Hunter attributes his love and skill for the game of golf to some of Old Waverly & Mossy Oaks very own staff. He is excited to return back and embark on this exciting journey together!



Golf Stix are in stock
and ready for your
enjoyment!
Order today at
www.golfstixpretzels.com

MOSSY OAK CLUBHOUSE



MOSSY OAK MENU

Mossy Oak Golf Club

Make a reservation
862.526.6005

BREAKFAST

Jam on all items

Sausage Biscuit	4
Breakfast Burrito	6
<small>2 eggs, ham, sausage, bacon and cheese in flour tortilla</small>	
Mossy Muffin	8
<small>2 eggs, American cheese, bacon or ham on English muffin</small>	
Classic Cheese Omelette	12
<small>Served with sausage or bacon and toast</small>	
Greek Omelette	12
<small>with feta cheese and fresh tomatoes, served with sausage or bacon and toast</small>	
Oatmeal	8
<small>served with strawberries, bananas, brown sugar and cream</small>	

SMALL BITES

Chips and Queso	12
<small>served with salsa</small>	
Crispy Egg Rolls	12
<small>served with Thai chili sauce</small>	
Mezzarella Cheese Sticks	12
<small>served with marinara sauce</small>	
Sausage and Cheese Platter	14
<small>plenty to share for two</small>	

FRESH AND LOCAL GREENS

Fresh Green Salad	8
<small>with tomatoes and cucumbers</small>	
Caesar Salad	8
Grilled Chicken Caesar Salad	11
Mossy Oak Side Salad	8
<small>add it to a sandwich or burger</small>	

PIZZA

Flatbread Pizza	12
<small>individual pan with flatbread base</small>	
Protein Toppings	1
<small>pepperoni, Italian sausage, ham, chicken</small>	
Vegetable Toppings	10
<small>jalapeno, peppers, onions, mushrooms, black olives</small>	

BURGERS AND SANDWICHES

Classic Burger	17
Black and Bleu Burger	18
Mossy Burger	18
<small>two cheeses, bacon, onions, cheddar and Swiss cheese</small>	
Mississippi Fish and Chips	14
<small>Mississippi fried catfish and fries with homemade tartar</small>	
Philly Cheesesteak	14
Classic BLT	12
Grilled Chicken Sandwich	12
Hot Dog	10
Chicken Tender/S	14
Turkey and Provolone	10
Ham and Cheddar	10
Pimento and Cheese	10

DESSERTS

Cheesecake	10
Pecan Pie	8
Ice Cream Double Dip	8
<small>waffle or chocolate or one of each</small>	

all burgers and sandwiches come with choice of homemade chips, fries or sweet potato fries, add a topping: bacon/2, pimento and cheese/1.5, cheese/1. Any sandwich can become a wrap!

DRINKS Tea/Soda/Coffee/Juice

Beer	5
<small>Michelob Ultra, Coors, High Noon, Miller, Budweiser, Bud Light, Transfusion</small>	

Wine	8 glass/20 bottle
Woodbridge: Cabernet, Chardonnay, Merlot, Sauvignon Blanc, Pinot Grigio	10 glass/20 bottle
J. Loeb: Chardonnay, Pinot Noir	10 glass/20 bottle

Enjoy
our new
menu at
Mossy
Oak Golf
Club

Hours of
Operation:

Monday
7am-6pm

Tuesday
Closed

Wednesday
7am-6pm

Thursday
7am-6pm

Friday
7am-6pm

Sunday
7am-6pm



*Mr. T
preparing
THE BEST
Cherries
Jubilee!!!
Great job
Mr. T!*



Save the Date

**Chef John's
Dinner Buffet**

**Friday, April 29
6-9pm**



The Lodge Team
wants to remind
our Members
to make
reservations early
for 2024 holidays,
events and
football games.

**BOOK
NOW**

Contact The Lodge at
662.495.5485 or email
lodge@oldwaverly.com

For Golf Groups over 8 players,
Contact Chloe Vaughn,
Golf & Hospitality Coordinator



Phone:
662-495-5082

E-mail:
chloe@oldwaverly.com

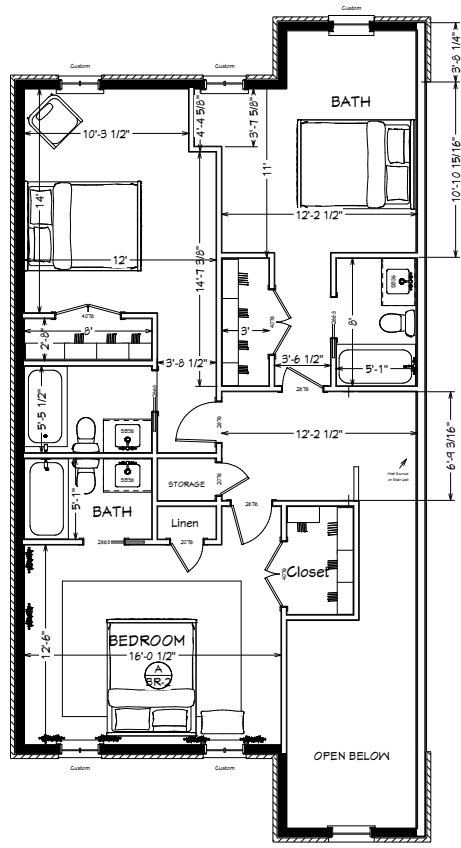


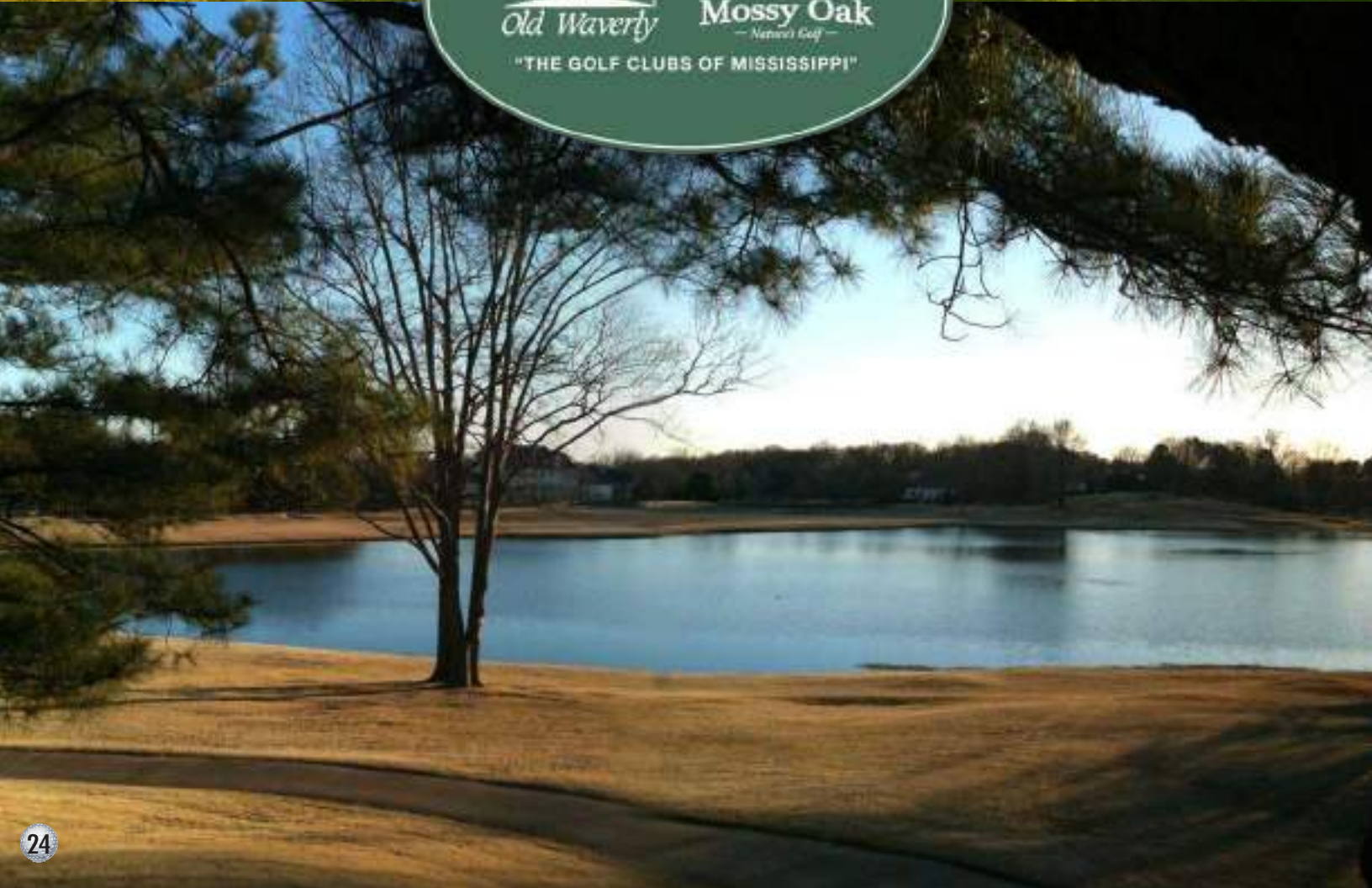
COME HOME TO OLD WAVERLY



New Condos at Old Waverly
Call Shane Williams 662.295.0101

Open entertaining floorplan flows out to large wrap around back porch, private courtyard with garage and separate golf cart bay. Residences offer 2400 conditioned sq ft being built as 3 bedroom 3 1/2 baths as well as an option for a 4 bedroom 4 1/2 bath plan.





March

2024 at Old Waverly







SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Down Home Lunch Buffet	2 Hot Breakfast Buffet Winter Shootout
3 Hot Breakfast Buffet Winter Shootout	4 Club & Course Closed	5 Tuesday Night Taco Tuesday	6	7 Member Social 5-6:30pm 	8 Down Home Buffet	9 Hot Breakfast Buffet
10 Hot Breakfast Buffet Daylight Savings Time 	11 Club & Course Closed	12 Tuesday Night Taco Tuesday Old Waverly Garden Club	13 	14 Member Social 5-6:30pm 	15 Down Home Lunch Buffet Magnolia Classic	16 Hot Breakfast Buffet Magnolia Classic
17 Hot Breakfast Buffet Magnolia Classic  Happy St. Patrick's Day	18 Club & Course Closed	19 Tuesday Night Taco Tuesday	20 First Day of Spring 	21 Member Social 5-6:30pm 	22 Down Home Lunch Buffet	23 Hot Breakfast Buffet Top Floor Closed Wedding
24 Hot Breakfast Buffet	25 Club & Course Closed	26 Tuesday Night Taco Tuesday	27 Mossy Oak Happy Hour 5-7pm	28 Member Social 5-6:30pm 	29 Down Home Lunch Buffet Terrace Closed Rehearsal Dinner † Good Friday	30 Hot Breakfast Buffet Top Floor Closed Wedding
31 Easter Brunch  Happy Easter						

Secret Member Number

Look for your Member Number in the Newsletter To enjoy Sunday Brunch for 2! Call Melody at 662.494.6463 with your find!

April

2024 at Old Waverly

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	1 Club & Course Closed	2 Tuesday Night BBQ Shrimp Special	3	4 Member Social 5-6:30pm 	5 Down Home Lunch Buffet Terrace Closed Private Dinner	6 Hot Breakfast Buffet Top Floor Closed Wedding The Invitational
7 Hot Breakfast Buffet The Invitational	8 Club & Course Closed	9 Tuesday Night BBQ Shrimp Special Old Waverly Garden Club	10	11 Member Social 5-6:30pm 	12 Down Home Lunch Buffet	13 Hot Breakfast Buffet Top Floor Closed Wedding
14 Hot Breakfast Buffet	15 Club & Course Closed Tax Day	16 Tuesday Night BBQ Shrimp Special	17	18 Member Social 5-6:30pm 	19 Down Home Lunch Buffet	20 Hot Breakfast Buffet Top Floor Closed Wedding Taylor Made Demo/Fitting Day
21 Hot Breakfast Buffet	22 Club & Course Closed Earth Day 	23 Tuesday Night BBQ Shrimp Special	24 Mossy Oak Happy Hour 5-7pm	25 Member Social 5-6:30pm 	26 Down Home Lunch Buffet Arbor Day 	27 Hot Breakfast Buffet
28 Hot Breakfast Buffet	29 Club & Course Closed	30 Tuesday Night BBQ Shrimp Special				

Dining Reservations: 662-494-6463

Golf Shop: 662-494-8780

Lodging: 662-495-5485

Mossy Oak: 662-524-1000

Mossy Oak Dining Reservations: 662-526-6005