



The Club Connection

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Issue 29



October



Steve Hutton
P.G.A.

From the General Manager

Can you believe we had our first frost of the year? September was a very active month. We had several golf events, class reunions, corporate events, and Geneva social events. Overall, this was an excellent month for Geneva. Thank you to each member that came out and enjoyed the club. We would also like to thank all our outside event sponsors for their patronage.

Geneva will host the 2nd Annual Geneva Hayrack Ride, Campfire, Cook-out, and more on Saturday, October 15th. We will begin at 4:00 pm. Look for more information to come!

Saturday, October 22nd, will be the 30th Annual Turkey Shoot, open to all Geneva members and guests. The format is a four-person scramble with lunch following play! The Turkey Shoot will be a 10:00 am shotgun (weather permitting).

Starting Tuesday, November 1st, lunch will be moved upstairs to the West Lounge and Patio on Tuesdays – Fridays. The Grille will be open Saturday & Sunday for lunch & drink service until the course closes. The Grille will also be available for drink service throughout the week.

The holiday season is just around the corner, and our calendar is filling fast. If you are thinking of an office or corporate Christmas party, give us a call, we would love to help.

Thru September, Geneva is trending ahead of budget. We have had a very aggressive last three months in the budget. Member usage is critical for us to stay ahead of our budget.

We look forward to seeing you around the club,

—Steve





From the Board President



Mike Eversmeyer

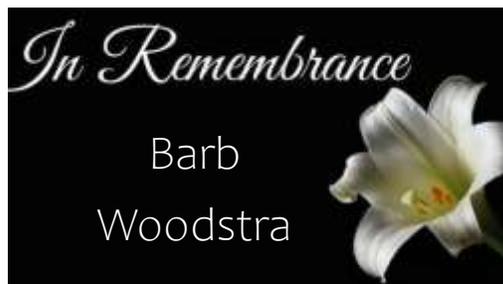
As we reflect on a busy September, we should have much gratitude for our staff. This was an incredibly busy month with both member activities and outside events. While we have had fewer total outside events over the last three years, the ones we have committed to hosting have had a positive impact on our club and has reflected our staff and facilities well in the community. Outside events should not be our life blood, but on a limited basis, they are a great way to showcase who we are to prospective members.

It was great to have so many members participate in the second annual Acorn Cup. It is on its way to becoming another signature event in the Geneva golf season. Thanks to the Golf committee for being creative in planning and executing events.

While Geneva like everyone has experienced the impact of inflation in our purchases, it is important to note that we remain ahead of budgeted pace through August and the preliminary September numbers suggest that will continue. The financial health of Geneva is important and we work each and every month to be fiscally responsible for you the membership.

As the planning process for 2023 begins in the coming weeks, any feedback is important to the Board and we value what you share. We will continue to do all we can to enhance the member experience for you.

—Mike





From The Pro Shop



Steve Hutton
Golf Pro



Matt Dail
Assistant
Golf Pro

The fall brings time to reflect on the year. In our view, we had a full year. Again, we had a busy golf course, a full field for a Member/Guest, the largest field for the Acorn Cup, and the Fall Stag should be a huge success. We had an increase of 35 kids in our Junior Golf program, with the kids having a great year!

Please let us know if you have suggestions for improving our events for next year. Thank you to all our members participating in the Golf and Course Committees. The committee's system is a vital part of all clubs.

Congratulations to the Geneva Interclub Team for winning the year-long championship. We had twenty-one members (seven at a time) play in nine matches with clubs from eastern Iowa. Way to go, guys!

We look forward to defending our title in the 2023 season

October brings us the last event, "The 30th Annual Turkey Shoot".

The Turkey Shoot is a four-person scramble, open to all members and guests to participate! Call the Golf Shop to sign up.

The fall has some of the best weather to play golf; come out and bring your family or some friends, enjoy a beautiful day on the course, and stay for lunch or dinner!

Remember to use your credit before the 31st of October.

If you have "borrowed" any demo equipment, please return it as soon as possible. I will need to send it back to each company.

See you on the course,

—Steve & Matt



Golf Shop
563-262-8894



Upcoming Golf Events



2022 Men's Fall Stag Geneva Golf & C.C.

Friday, October 7th

Lunch	Optional
Tournament	12:00 pm
Par Three Challenge	6:00 pm
Cocktails	6:00 pm
Dinner	7:30 pm
Calcutta	8:00 pm

Saturday, October 8th

Breakfast	7:30 am
Tournament	8:30 am
Lunch	12:30 pm
Awards	12:45 pm

Are you ready for some Fall Golf?

The Fall Stag is a great way for you to entertain clients, customers, family, and friends. The Fall Stag is a men's only event limited to the first 72 players. The format is a Variable Best Ball Scratch Friday, and a Shambles format, two best balls of four within your flight on Saturday. So, there is no worry about handicaps! The fee is **\$150 per golf member and \$200 per Social Member or Guest**, which is an unbelievable value considering everything that is included:

2 rounds of golf, carts, range, 1 breakfast, 1 lunch, 1 awesome Steak dinner & prizes!

Do not wait; call The Golf Shop to get signed up.

Remember, the field will be limited to the first 72 players – no exceptions.

See you on the 7th!

29th Annual Geneva Turkey Shoot

4 Person Scramble

Saturday, October 22nd

10:00am Shotgun

Geneva Member Entry fee \$50.00 Per Player

Includes: Tee Package, Prizes &

Chili Lunch Following Play!



Guest are Welcomed to Participate. \$85.00 per player Includes: Golf, tee package, prizes & lunch!



Chad Shafer

From the Course Superintendent

Where has the time gone? I cannot believe it's October already. Fall is a busy time of year on the golf course. There are lots of projects and tasks that need to be completed to prepare the golf course for the winter and for the next year golf season. As you are aware our fairways here at Geneva are full of thatch and need to be aerified and seeded to improve the playability of them. This is something that is going to take time and requires a monetary and labor input. When you have areas with 2+ inches of thatch it requires multiple aerifications to get that thatch to a manageable level. In this case we must have patience and let the process play out. I guarantee that the results will be positive and worth all the work that is needed.

The deep tine that was performed on the greens was great. We were able to reach a depth of six inches and applied over 190 tons of sand to the greens. We are already seeing the benefits of this task. The roots are increasing in the sand, which is so important to strong healthy greens. We need to repeat this procedure again next year and will continue to see the benefits. Thank you to all the members that came out and help with the cleanup. We could not have done it without your help and support that day and the following days with the sanding. I appreciate your willingness to help.

Labor continues to be a huge problem for us. We really struggle to find help which makes it difficult to complete all the tasks on the golf course. I am extremely grateful for the employees that we do have on our staff. I want to take a moment and recognize their demanding work. Thanks to Gene Langstaff, Larry Kirkland, Kevin Sink, Mary and Bryce Belitz, Lucas Shafer, Austin Shafer, and John Shafer. I could not do this job without their help. If you see them on the golf course, please thank them for the work and dedication to Geneva.

Thank you for all your support and if you have any questions, please reach out to me at cshafer@genevacc.com

—Chad





Peter Smillie

From the Bar Manager

October Drink



SPECIALS



Pumpkin Spice Martini

\$10

Vanilla vodka
Pumpkin pie liquor
Bailey's

Caramel Apple Cider

\$8

Vodka
Apple cider
Caramel



Reservation Drawing Winner

We are still taking names for our monthly reservation drawing. Get your name in by making your reservations with the office Monday-Friday, 8:00AM-4:00PM. Congratulations to this month's reservation drawing winner, **Jonathan Eversmeyer**. You may stop into the main lounge to pick up your "thank you" gift from Geneva.

From the Event Coordinator



Molli Torres

Hello, October!

This month will wrap up the end of our “summer business” here at Geneva. With the golf course slowing down, lunch service will move back upstairs for the winter season starting on Tuesday, November 1st. Make sure to catch our last few golf events this season. We will host our Fall Stag the 7th and 8th and our annual Turkey Shoot event will be on Saturday, October 22nd. Our family fun for this month will take place on Saturday, October 15th. Bring out your crew for our 2nd annual Geneva Fall Fest! We will have some great food and s’mores around the campfire, a few warm and cold beverages, activities for kids, and an awesome hayrack ride across the golf course. If you or your kids would like to wear a costume, we encourage you to do so! Please make sure to RSVP for this event so we are staffed and prepared correctly.

October will also bring us a few things from Chef Laura! We are starting a new menu this month. Come out starting on Tuesday, October 4th to be the first to pick your new favorites. Chef is great about bringing new flavors to her menu while still offering all of our favorite Geneva classics. Geneva Family To Go meals will also be back this month! We will be doing GFTG meals every 2nd and 4th Thursday every month.

The closer we get to Christmas, the fuller our calendar is booking up! In the last week, I have added 3 parties to the holiday calendar! These time slots are filling up fast, so if you have a family, business, or fun dinner party to plan, send me an email at mtorres@genevacc.com or give me a call at the club at 563-263-8942. We currently have 1 weekend slot left to fill!

As always, thank you for a great last month here at Geneva. September was SO busy! We had 17 different events here, some of which lasted more than 1 day, that kept us moving this past month. We saw a few wedding celebrations, business dinners, day meetings, retirement lunch, golf events, class reunions, and so much more! Geneva had the opportunity to create some new relationships, such as the Professional Developers of Iowa group we had in, and got to see some of our favorite “regulars” – a special thanks to Kent, Phelps, CBI, our Industry Cup teams, Trinity Friends, and all other organizations that planned with us. On top of all of these events, we were still able to see so many of our members out enjoying birthday and anniversary celebrations, coming out with friends, or having a nice meal with your families. We are grateful to be a part of whatever reason is bringing you out to the club, and we hope to see you, soon!

—Molli





2022 Social Highlights

Geneva Golf & Country Club

October

15th FALL FEST – Hay Rack & Bonfire

November

12th Geneva Game Night

24th Thanksgiving

December

3rd Kid's Christmas Party

10th Geneva Christmas Dinner / Dance

18th Santa Brunch

25th Merry Christmas!

Steve Hutton – General Manager / PGA
Johnnie Jindrich – Social Chair



Ladies Golf



Duots & Drinks

CASUAL LADIES' GOLF THURSDAYS

Ladies...Grab your friends, play some golf, drink some drinks and stay for food after.

No rules. No expectations. No pressure.

- Reserve your tee time with your group anytime after 3pm.
- You play how you want to play—play your own ball, keep score, don't keep score, do a scramble with another group, stop after 9 holes—the only requirement is to have fun!
- After golf, stick around for drinks, apps, dinner with your Geneva friends.
- Looking for a group to play with—let the pro shop know as there will likely be some 2- and 3-somes they can introduce you to.



Geneva Events



IMPACT



STICK MOBILITY

Improve flexibility, strength, and coordination. Focus on joint mobilization, strength training, and active stretching to increase performance and reduce risk of injury.

Sat. October 29th
10:30A

NUTRITION TALK

During our talks we will talk about a holistic habit & how we can add them into our daily routine. These topics could be about: Nutrition, Exercise, Sleep, Stress, Lifestyle & Support.

Sat. October 29th
11:30A



Geneva Events

★ Family ★ fall fest

RSVP by 10-12 October 15

Make a Trick or Treat Bag
Hot Chocolate Bar
Hay Rack Rides
Camp Fire
GAMES
Music
SMORES
Weiner Roasting



Geneva Family To Go

Pre-order dinner **by 4:00p.m. Tuesday** & pick up dinner for FOUR on Thursday between 5:30p.m.– 6:30p.m.

Available the 2nd & 4th Thursday of the month beginning in October.



Serves four people | \$60

Sorry, no substitutions.

Please indicate any allergies.

October 13

Chicken Softshell Tacos
Spanish Rice
Refried Beans
Southwest Salad
Churros

Orders Due
By 4:00p.m.
Oct 11

October 27

Lasagna
Garlic Bread
Plantation Salad
Tirimisu

Orders Due
By 4:00p.m.
Oct 25



New Menu



Geneva GOLF & COUNTRY CLUB

Lunch Menu

APPETIZERS

SOUTHWEST CHICKEN EGGROLLS	\$13.00
3 House-Made Chicken Egg Rolls, Chipotle Ranch or Sweet Chili Sauce.	
POPCORN SHRIMP	\$14.00
Fried Shrimp, Sliced Lemon, Cocktail Sauce.	
BRUSCHETTA	\$12.00
5 Pieces of Garlic Bread, Tomato, Onion, Garlic, Balsamic Drizzle.	
PRIME RIB CHEESE FRIES	\$14.00
Steak Fries, Mushroom, Bell Pepper, Onion, Horsey Crema.	
DRUMMIES	\$12.00
8 Pieces, Choice of Sauce.	
STEAK CARVER	\$26.00
Steak Filet, Garlic Toast, Gorgonzola Sauce, Blue Cheese Crumbles.	

SOUPS & SALADS

PLANTATION	Small \$ 9.00 / Regular \$15.00
Iceberg Lettuce, Garlic Bagel Crisps, Parmesan Cheese, Garlic Dressing.	
HOUSE	Small \$10.00 / Regular \$16.00
Romaine Lettuce, Tomato, Onion, Cucumber, Carrot, Jack Cheese, Crouton, Choice of Dressing.	
CAESAR	Small \$ 9.00 / Regular \$15.00
Romaine Lettuce, Parmesan Cheese, Crouton, Caesar Dressing.	
STRAWBERRY	Small \$12.00 / Regular \$18.00
Spinach, Strawberry, Onion, Goat Cheese, Dried Cranberry, Slivered Almond, Raspberry Vinaigrette.	
*Add Chicken (\$5/\$7), Shrimp (\$6/\$10), or Salmon (\$12) to Your Salad.	
SOUP	Cup \$4.00 / Bowl \$6.00
Ask Your Server About Our Soup Du Jour.	

SANDWICHES

PORK-T	\$14.00
Hand Pounded Pork Tenderloin, Grilled or Ranch Breaded & Fried, Bibb Lettuce, Tomato, Red Onion, Pickle, Brioche Bun.	
PB BACON BURGER	\$18.00
Fresh Angus Craft Blend Burger, Peanut Butter, Roasted Red Pepper Gastrique, Caramelized Onion, Cheddar Cheese, Pretzel Bun.	
RASPBERRY JALAPENO TURKEY MELT	\$15.00
Sliced Turkey, Provolone Cheese, Raspberry Jalapeño Aioli, Oat Nut Bread.	
HOT HAWAIIAN CHICKEN	\$18.00
Fried Chicken Breast, Grilled Pineapple, Sautéed Bell Pepper & Onion, Hot Honey Drizzle, Brioche Bun.	
EGG SANDWICH	\$14.00
Over Hard or Easy Egg, Ham, Swiss Cheese, Sautéed Bell Pepper, White or Oat Nut Bread. Add Bacon \$2.	
RIBEYE SANDWICH	\$20.00
8 oz, Thick Cut Ribeye, Provolone Cheese, Sautéed Mushroom, Onion & Pepper, Horseradish Aioli, French Roll.	

PIZZA

10" Hand Tossed or Cauliflower Crust	\$12.00
Classic Marinara or Cheese Sauce.	
PROTEIN	each \$1.00
Pepperoni, Sausage, Ham, Chicken, Corned Beef, Shaved Beef, Bacon, Breakfast Sausage, Egg, Extra Cheese.	
TOPPINGS	each \$.50
Jalapeño, Banana Pepper, Bell Pepper, Pineapple, Onion, Black Olive, Green Olive, Tomato, Mushroom, Lettuce, Spinach, Sauerkraut, Gardeneria Pepper.	
Ask for an Extra Sauce Drizzle on Top.	

BUILD YOUR OWN SANDWICH

Half Sandwich	\$5.00
Full Sandwich	\$9.00
Served with a pickle spear and kettle chips. Price includes choice of 1 meat, 2 meats or double meat is +\$2.	
BREAD	Oat Nut, White, Rye
MEAT	Roasted Turkey, Roast Beef, Black Forest Ham, Smoked Bacon
CHEESE	Provolone, Cheddar, Swiss, American, Pepper Jack
VEGGIES	Dill Pickles, Red Onion, Bibb Lettuce, Tomato, Avocado (+\$1)
SPREADS	Mayo, Mustard, Plantation, Ranch, Raspberry, Jalapeño Aioli

*** Consumer Advisory**
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Wash hands if you have contact with raw meats.

SIDES
Asparagus * Cottage Cheese
Fruit * Grilled Zucchini * Broccoli
Mashed Potatoes * Kettle Chips
Mac & Cheese * Shattering Fries
Sidewinder Fries
Sweet Corn Succotash
Sweet Potato Fries



New Menu

Geneva Golf & Country Club

APPETIZERS

SOUTHWEST CHICKEN EGGROLLS 3 House-Made Chicken Egg Rolls, Chipotle Ranch or Sweet Chili Sauce.	\$13.00
POPCORN SHRIMP Fried Shrimp, Sliced Lemon, Cocktail Sauce.	\$14.00
BRUSCHETTA 5 Pieces of Garlic Bread, Tomato, Onion, Garlic, Balsamic Drizzle.	\$12.00
PRIME RIB CHEESE FRIES Steak Fries, Mushroom, Bell Pepper, Onion, Horsey Crema.	\$14.00
DRUMMIES 6 Pieces Chicken Drummies, Choice of Sauce.	\$12.00
STEAK CARVER Steak Filet, Garlic Toast, Gorgonzola Sauce, Blue Cheese Crumbles.	\$26.00

SALADS & SOUPS

PLANTATION Iceberg Lettuce, Garlic Bagel Crisps, Parmesan Cheese, Garlic Dressing.	<i>Small \$ 9.00 / Regular \$15.00</i>
HOUSE Romaine Lettuce, Tomato, Onion, Cucumber, Carrot, Jack Cheese, Crouton, Choice of Dressing.	<i>Small \$10.00 / Regular \$16.00</i>
CAESAR Romaine Lettuce, Parmesan Cheese, Crouton, Caesar Dressing.	<i>Small \$ 9.00 / Regular \$15.00</i>
STRAWBERRY Spinach, Strawberry, Onion, Goat Cheese, Dried Cranberry, Slivered Almond, Raspberry Vinaigrette.	<i>Small \$12.00 / Regular \$18.00</i>

**Add Chicken (\$5/\$7), Shrimp (\$6/\$10), or Salmon (\$12) to Your Salad.*

SOUP Ask Your Server About Our Soup Du Jour.	<i>Cup \$4.00 / Bowl \$6.00</i>
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DRESSINGS

1000 Island * Balsamic * Blue Cheese * Caesar * Citrus Vinaigrette * French
Honey-Mustard * Italian * Ranch * Raspberry Vinaigrette * Plantation

SANDWICHES

PORK-T Hand Pounded Pork Tenderloin, Grilled or Ranch Breaded & Fried, Bibb Lettuce, Tomato, Red Onion, Pickle, Brioche Bun.	\$14.00
PB BACON BURGER Fresh Angus Craft Blend Burger, Roasted Red Pepper Gastrique, Peanut Butter, Caramelized Onion, Cheddar Cheese, Applewood Smoked Bacon, Pretzel Bun.	\$18.00
RASPBERRY JALAPENO TURKEY MELT Sliced Turkey, Provolone Cheese, Raspberry Jalapeño Aioli, Oat Nut Bread.	\$15.00
HOT HAWAIIAN CHICKEN Fried Chicken Breast, Grilled Pineapple, Sautéed Bell Pepper & Onion, Hot Honey Drizzle, Brioche Bun.	\$18.00
EGG SANDWICH Over Hard or Easy Egg, Ham, Swiss Cheese, Sautéed Bell Pepper, White or Oat Nut Bread, Add Bacon \$2	\$14.00
RIBEYE SANDWICH 8-oz. Thick Cut Ribeye, Provolone Cheese, Sautéed Mushroom, Onion & Pepper, Horseradish Aioli, French Roll.	\$20.00

SAUCES

BBQ * Blue Cheese * Chipotle Ranch * Frank's Red Hot * Garlic Parmesan * Honey Mustard
Honey Sriracha * Korean BBQ * Ranch * Sweet Chili
* 1 sauce included, each additional sauce is \$0.50 each

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



New Menu

Geneva Golf & Country Club

ENTRÉES

FILET 5 or 8 oz. Chargrilled Filet of Beef Tenderloin. Boursin Mashed Potatoes. Asparagus. Marsala Sauce.	MKT PRICE
RIBEYE 12 or 16 oz. Beef Ribeye. Sweet Corn Succotash with Smoked Sausage. Baked Potato. 3 Creamy Cajun Shrimp Topper.	MKT PRICE
SALMON 8 oz. Pan Seared Salmon. Roasted Garlic Parmesan Potatoes. Grilled Zucchini. Bourbon Glaze.	\$28.00
CHICKEN FRIED CHICKEN 6 oz. Fried Chicken Cutlet. Boursin Mashed Potatoes. Broccolini. Sautéed Mushroom & Onion. White Peppered Gravy.	\$22.00
LAMB PORTERHOUSE 2 - 5 oz. Lamb Steaks. Baked Potato. Bacon & Onion Green Beans. Herb Butter.	\$34.00
RIBS Cherry & Applewood Smoked Baby Back Ribs. Geneva BBQ. Hashbrowns. Bacon & Onion Green Beans.	Half Rack \$28.00 / Full Rack \$36.00

SIDES

Asparagus * Baked Potato * Bacon & Onion Green Beans * Cottage Cheese
Fruit * Boursin Mashed Potatoes * Roasted Garlic Parmesan Potatoes
Grilled Zucchini * Broccolini * Hashbrowns * Kettle Chips * Mac & Cheese
Shoestring Fries * Sidewinder Fries * Sweet Corn Succotash * Sweet Potato Fries

PASTA

SALMON Roasted Salmon. Pappardelle. Asparagus. Creamy Lemon Garlic Sauce.	\$24.00
SPAGHETTI & MEATBALLS Handmade Meatballs. Linguini. Marinara Sauce.	\$18.00
SHRIMP SCAMPI 7 Shrimp. Tomato. Spinach. Lemon. Garlic. Roasted Red Pepper Flake. Linguini.	\$26.00
ITALIAN SAUSAGE Italian Sausage. Pappardelle. Bell Pepper. Onion. Creamy Tomato Sauce. Mozzarella Cheese.	\$20.00

PIZZA

10" Hand Tossed or Cauliflower Crust Classic Marinara or Cheese Sauce.	\$12.00
PROTEIN Pepperoni, Sausage, Ham, Chicken, Corned Beef, Shaved Beef, Bacon, Breakfast Sausage, Egg, Extra Cheese.	each \$1.00
TOPPINGS Jalapeno, Banana Pepper, Bell Pepper, Pineapple, Onion, Black Olive, Green Olive, Tomato, Mushroom, Lettuce, Spinach, Sauerkraut, Gardiniera Pepper.	each \$.50

Ask for an Extra Sauce Drizzle on Top

DESSERTS

Fudge Lava Cake Dark Chocolate Fudge Cake. Malted Chocolate Center. Raspberry Coulis. Vanilla Ice Cream.	\$8.00
Pineapple Upside Down Cake Buttery Mini Bundt Cake. Brown Sugar Sauce. House Made Whipped Cream. Maraschino Cherry.	\$8.00
Key Lime Pie Key Lime Custard on a Graham Cracker Crust With an Almond Crumble.	\$7.00
Ice Cream Vanilla Bean. Chocolate. Seasonal Favorites.	1 scoop \$3.00 2 scoops \$5.00

3108 BIDWELL ROAD
GENEVA@GENEVACC.COM
(561) 261-8942

OCTOBER

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Lunch Service is in the Grille						1 Lunch 11:30-3
2 Lunch 11:30-3	3 Club Closed	4 Lunch 11:30-3	5 Lunch 11:30-3	6 Lunch 11:30-3	7 Lunch 11:30-3	8 Lunch 11:30-3
9 Lunch 11:30-3	10 Club Closed	11 Lunch 11:30-3 ORDER GFTG BY 4 PM	12 Lunch 11:30-3	13 Lunch 11:30-3 PICK UP GFTG	14 Lunch 11:30-3	15 Lunch 11:30-3 FALL FEST
16 Lunch 11:30-3	17 Club Closed	18 Lunch 11:30-3	19 Lunch 11:30-3	20 Lunch 11:30-3	21 Lunch 11:30-3	22 Lunch 11:30-3
23 Lunch 11:30-3	24 Club Closed	25 Lunch 11:30-3 ORDER GFTG BY 4 PM	26 Lunch 11:30-3	27 Lunch 11:30-3 PICK UP GFTG Geneva Board Meeting 5:30 PM	28 Lunch 11:30-3	29 Stick Mobility 10:30 Nutrition Talk 11:30

Geneva Board

Mike Eversmeyer
Whitney Phelps

Scott Heinrichs
Jennifer Nienhaus

Dave Pustell

Dillon Cooney

Adam Belcher

Dave Gardner

Johnnie Jindrich

President

*Vice President/
Membership & Promotion*

Treasurer

Secretary/Pool

Greens & Course

Golf

House

Social Activities



Geneva Staff

Steve Hutton

Matt Dail

Chad Shafer

Krista DeRiemacker

Shanda Milder

Laura Simmons

Andy White

Molli Torres

Peter Smillie

Kristyn Flake-Manjoine

PGA General Manager

Asst. Golf Professional

Grounds Superintendent

Office Manager

Office Assistant

Executive Chef

Dining Room Manager

Event Coordinator

Bar Manager

Pool/Snack bar Manager

Hours Of Operation

Front Office:

Monday—Friday

8:00 AM—4:00 PM

Pro Shop:

Monday

Noon—6:00 PM

Tuesday—Friday

8:00 AM—6:00PM

Saturday & Sunday

7:00 AM—6:00 PM

Lunch in the Grille

Tuesday—Sunday

11:30 AM—3:00 PM

Dining Room

Tuesday—Saturday

5:30 PM—9:00 PM

Main Bar

Tuesday—Saturday

Open at 4 PM



Contact Information

Clubhouse:

(563) 263-8942

Fax:

(563) 263-5326

Email:

geneva@genevacc.com

Pro Shop:

(563) 262-8894

Email:

shutton@genevacc.com

Or visit:

www.genevacc.com