

AUGUST 2026

MONTHLY

NEWSLETTER

READING COUNTRY CLUB





SUMMER LOVIN'

As summer blazes on, we are grateful for a break in the heat wave, smoke and tornado warnings of the last few weeks. We are enjoying mild morning tee times and sunny afternoons with the restaurant windows open. We completed a busy month of private events & weddings along with a few record days in the restaurant. Chef Michael has been diligently working on creating stunning new presentations for our dishes alongside some mouth-watering specials. We are in the early stages of revamping our catering and restaurant menus for a well-deserved refresh this autumn and look forward to sharing them in the coming weeks.

We'd like to formally welcome our new Banquet Chef, Michael Ellingsworth to the team! Chef Mike (yes we have two now!) has a long history in events including time spend with our sister venue, Stokesay Castle under the Gulati's leadership. We are thrilled to see him join us and elevate our private event experiences.

As we gear up for a change in the season (yes we are already planning for fall events & cooler days), keep an eye on our socials and weekly emails for updates on Mulligans hours, new menus & course updates. We hope to see you all at the club soon!

Mark Rose
-General Manager-

Kayla Cepeda
-Assistant GM-

Wine Pairing Dinner

Five Course Menu Paired With Wines
From The State of Washington

Theme: America 250

LIMITED SEATS
Book Now!



MONDAY, SEPTEMBER 14 | 6 PM
\$100 Per Person

Book Your Reservation at ReadingCountryClub.com

credit card required to book reservation, cancellations accepted up to 72 hours
in advance or a 50% cancellation fee will be billed
payment due in full the evening of the event / 20% gratuity & 6% sales tax applies

MENU

Monday, September 14th at 6pm

Amuse Welcome

Smashed Blackberry & Goat Cheese Crostini with Wildflower Blossom Honey
paired with Substance Riesling, Columbia Valley

Second Course

Curly Endive, Bosc Pear, Toasted Walnuts, Dried Cranberry & Feta with a
White Wine Vinaigrette
paired with Substance Chardonnay, Columbia Valley

Third Course

Grilled Shrimp Skewer, Citrus Herb Orzo, Roasted Cherry Tomato with a
Meyer Lemon Aioli
paired with Casa Smith Sangiovese Rosé, Columbia Valley

Fourth Course

Coffee Rubbed Flank Steak, Plum Demi-Glace, Parsnip Puree & Wilted
Swiss Chard
paired with Luke Wines, Red blend, Wahluke Slope

Dessert

Dark Chocolate Torte, Blackberry Coulis
paired with Luke Wines, Merlot, Wahluke Slope

CREDIT CARD REQUIRED TO BOOK RESERVATION, CANCELLATIONS ACCEPTED UP TO 72 HOURS
IN ADVANCE OR A 50% CANCELLATION FEE WILL BE BILLED
PAYMENT DUE IN FULL THE EVENING OF THE EVENT / 20% GRATUITY & 6% SALES TAX APPLIES

COURSE UPDATES

I believe we have made it through my least favorite month of the year with a pretty good golf course. Next up, my second least favorite month of the year.*

Thus far we have seen some very challenging weather but fortunately we have had some decent recovery weather in between each episode. July usually hits us with the years' highest temperatures and this year certainly supports that fact. August, however is no picnic either. Temperature generally hold in challenging ranges until the end of the month when the sun angle changes enough to keep direct rays off of the region. But now we are on the lookout for those nasty little storms known as hurricanes.

Obviously we are still in a pretty sizeable drought but we have been lucky enough to get a storm or two every once in a while. For those of you who don't realize it, there is a vast difference between the water we use from the creek for irrigation and that which falls from the sky. The chemistry could not be father apart.



That is why when we get a nice thunderstorm, the grass instantly greens up. In other words, it can rain occasionally but in moderation. Hurricanes are bad, one day soakers are good. Sorry, enough about the weather.

Aeration season is coming up soon so next months article will cover the dates and agendas for the various surfaces we will be addressing. Until then, have a wonderful month and keep coming out to visit.

Brian Ahrens
-Course Superintendent-

**Editors Note- don't believe this tone. Brian Ahrens is an absolute ray of sunshine -Kayla*



GOLDEN HOUR GOLF

Play As Many Holes As You Can Before Sundown!

Summer Evening Rates

Daily After 5pm

Not Applicable On Tuesdays

Weather Permitting

Monday - Thursday: \$25

Friday: \$30

Saturday - Sunday: \$35

PROMOTION DOES NOT GUARANTEE 18 HOLES
CARTS MUST BE RETURNED 15 MINS PRIOR TO SUNDOWN

GolfNews

July has been a great month for golf here at RCC! With our twilight tee times full just about every night, you have plenty of opportunities to beat the summer heat and hit the links for a few quick holes in the evening. At only \$25 during the week for all the holes you can play until we close, the Golden Hours golf is the best bargain in town. You can book online or call the pro shop to reserve your spot!

Now that we've hit full speed ahead in the 2026 golf season, many start thinking about the RCC Club Championship. The eventual 2026 Club Champion will be crowned the usual way, a stroke play event played from the blue tees.



But for those who want to participate but don't feel the blue tees are good fit for their game, we are going to have a really fun white tee competition that anyone with a GHIN handicap can play in. It will be a full handicap net, Modified Stableford scoring system event, using the exact same scoring system used in the PGA event held for years at Castle Pines. If you have a legit GHIN handicap, it will be a fair and fun way to compete with anyone from any skill level, competing for prizes both days independently and collectively, to be name RCC Stableford Champ. Info is on the next page & an eye on social media posts and emails from the pro shop for complete details for those who sign up!

Dave Milore
-Director of Golf-

Current Private Outing Blackout
Dates: September 25th & October 9th

CLUB CHAMPIONSHIP

SATURDAY, AUGUST 15 – SUNDAY, AUGUST 16

TEE TIMES BEGIN AT:

8:00AM

ELIGIBILITY:

- Open to Members & Non-Members
- Minimum of 5 GHIN rounds played this season prior to the Championship
- Players without a GHIN may still compete in the Gross Division

TOURNAMENT FORMAT:

- 2-Day Stroke Play Championship
- Blue Tee Division (Championship Division)
- White Tee Division
- Gross & Net Competitions
- Day 1 pairings are random
- Day 2 pairings based on Day 1 scores

INCLUDES:

- 1 complimentary food voucher each day
- Soft drinks included
- Cash or credit bar available for alcoholic beverages
- Sunday post-round cocktail reception
- Warm-up range balls before play
- Prize pool & 2027 RCC Membership vouchers for division winners.



REGISTRATION FEE:

MEMBERS: \$110

NON-MEMBERS: \$195

Email Dave Milore at dmilore@readingcountryclub.com to Register Today!

COCKTAIL FEATURE: HAWAIIAN DRINK SPECIALS

We've had so much fun celebrating a few of our favorite food and drink holidays with you this year, and after seeing how much you've enjoyed them, we couldn't resist adding another to the calendar!

Join us on Friday August 21st for National Hawaiian Shirt Day when we'll be bringing a little taste of the tropics to RCC. Wear your favorite Hawaiian shirt and enjoy a complimentary appetizer and keep the celebration going with a special lineup of tropical cocktails created by our bar team just for the occasion.

Leah Anderson
- Bar Manager -



BLUE ME AWAY

*Blueberry
Coconut Mojito:*
Coconut Rum,
Fresh
Blueberries,
Fresh Mint,
Simple Syrup,
Club Soda



MAI OH MAI

Classic Mai Thai:
Dark Rum, Lime
Juice, Orgeat
Syrup,
Demmarara
Syrup, Orange
Curacao



ONE IN A MELON

*Watermelon
Passionfruit
Cooler:*
Vodka, Fresh
Watermelon
Juice, Passion
Fruit Puree, Lime
Juice, Sprite



TROPIC LIKE IT'S HOT

*Pineapple Guava
Margarita:*
Triple Sec, Blanco
Tequila, Lime
Juice, Pineapple
Juice, Guava
Nectar, Blue
Agave



NATIONAL HAWAIIAN SHIRT DAY

Friday, August 21

Wear your
favorite
Hawaiian
shirt and
get a FREE
appetizer!

*Limit one per guest

ReadingCountryClub.com

WEDDINGS

READING COUNTRY CLUB

NOW BOOKING
2027 & 2028 DATES



CHEF MIKE'S FEATURE: HAPPY HOUR FLATBREADS

Looking for the perfect happy hour bite? Chef Mike's flatbreads deliver. Enjoy the fresh combination of mozzarella, tomatoes, basil, and balsamic glaze on the Margharita Flatbread, or turn up the heat with the Buffalo Chicken Flatbread, topped with tender chicken, melted cheeses, buffalo sauce, and ranch. They're the perfect excuse to stay for one more drink.

- Jack's Kitchen -



OUR LOCAL RCC COMMUNITY

As new manager of Jack's On The Green, and a newcomer to this area of Pennsylvania, I was very curious about our local community and the people that comprise it. One of the many things that drew my family and me back to Pennsylvania was the strength of the local communities and the powerful neighborhood and family vibe that has always been present in the Keystone State. From what I have seen so far, Reading and Exeter Township are no exception. My wonderful guests, the fantastic team here at RCC, the vendors and golf luminaries I've met, all have been constant reminders that I am in a great part of our country, with great people. I look forward to meeting you all here at RCC. We are always looking for more ways to get involved with the local community. Come visit me here at Jack's On The Green and let's chat. I invite you all to come enjoy the great food and drinks that accompany the top tier hospitality that awaits you here!

David Shultz
- Restaurant Manager -

PRIME RIB NIGHT

SECOND SATURDAY OF THE MONTH

NEXT: AUGUST 8TH 4-9PM

12OZ PRIME RIB

with Au Jus, Mashed
Potatoes, Seasonal
Vegetable & Roll
\$38 pp

Reservations Required
ReadingCountryClub.com

CANNED COCKTAILS

BUY 4 GET A FREE RCC KOOZIE



TRANSFUSION

Vodka, Grape Juice, Lime Juice, Ginger Ale

WATER HAZARD

Vodka, Blue Powerade, Lemonade, Sprite

JOHN DALY

Vodka, Lemonade, Brewed Iced Tea

BOURBON PEACH TEA

Bourbon, Peach Schnapps, Peach Syrup, Brewed Iced Tea

LYNCHBURG LEMONADE

Whiskey, Triple Sec, Lemonade, Sprite

CLASSIC MARGARITA

Blanco Tequila, Triple Sec, Lime Juice, Agave Nectar

ENJOY OUR WEEKLY RESTAURANT SPECIALS

Trivia & Taco Tuesday

- Trivia 5:30-7:30 pm
- \$4 Tacos All Night
- Weekly Rotation of \$4 Drafts

Wing Wednesday

- 4-9pm Every Wednesday
- \$12 Wings
- Weekly Rotation of \$4 Drafts

Burger Thursday

- 4-9pm Every Thursday
- \$12 Burgers
- Weekly Rotation of \$4 Drafts

Live Music Friday

- New Artists Every Week from 5-8pm

Prime Rib Night

- Second Saturday of Each Month Beginning in May
- \$38pp - Reservations Required



COCKTAILS & MOCKTAILS

The LONG DRIVE



BLUEBERRIES, BASIL LEAVES, TITO'S VODKA,
LEMON JUICE, SIMPLE SYRUP, WHITE
CRANBERRY JUICE, BASIL LEAF &
BLUEBERRY SKEWER.

The TURN & BURN



DEVILS RESERVE TEQUILA, JALAPEÑO
INFUSED PASSION FRUIT SYRUP,
LEMONADE, JALAPEÑO SLICES & TAJÍN
RIM

Talk BIRDIE TO ME



MALIBU COCONUT RUM, DRAGON
FRUIT SYRUP, LIME JUICE, COCONUT
FLAKES & LIME

Peach & Quiet ON THE TEE



MINT LEAVES, VODKA, PEACH SCHNAPPS,
PEACH SYRUP, SANTO CUVÉE SPARKLING
WINE & ORANGE WHEEL

Grapefruit PAR-TEE-NI



BEEFEATER GIN, GRAPEFRUIT JUICE,
LIME JUICE, CUCUMBER SIMPLE SYRUP
& CUCUMBER RIBBON

Pineapple COCONUT FAUXJITO



MINT LEAVES, PINEAPPLE JUICE,
COCONUT SYRUP, SPRITE & COCONUT
FLAKES

Strawberry ROSEWATER SPRITZER



ROSEWATER INFUSED STRAWBERRY SYRUP,
LEMON JUICE, N/A SPARKLING WINE, CLUB
SODA & DRIED ROSE PETALS

Cherry LIMEADE REFRESHER



GRENADINE SYRUP, FRESH LIME
JUICE, SIMPLE SYRUP, SPRITE,
MARASCHINO CHERRIES & LIME
WHEEL

Basil Hibiscus LEMON DROP



BASIL LEAVES, HIBISCUS SYRUP, LEMON
JUICE, LEMONADE, SUGAR RIM, LEMON
WEDGE & BASIL LEAF



Tuesday Night TRIVIA

EVERY WEEK 5:30PM - 7:30PM

1ST, 2ND,
3RD PLACE

WINNERS CHOICE
OF A FREE
ROUND OF GOLF,
FREE APPETIZER,
OR FREE HOUR
ON THE
SIMULATORS

CHOOSE
YOUR
TEAM!

ANY NUMBER
OF PLAYERS
WELCOME

NEW
TOPICS
EVERY
WEEK

4 ROUNDS,
30 MINUTES
EACH

ENJOY HAPPY HOUR SPECIALS 4PM - 6PM
AND \$4 TACOS ALL NIGHT!

READINGCOUNTRYCLUB.COM

TEAL WINGS

Of Hope

Teal Drink Special For All Of
September For Ovarian
Cancer Awareness

\$1 Donated To Teal Wings Of
Hope Per Drink Purchase

Orange Vodka, Blue Curacao,
Passion Fruit Puree, Fresh Lime
Juice & White Cranberry Juice

Cocktail & Mocktail Drink
Options

Receive 1 Raffle Ticket Per
Teal Drink Purchase For Entry
In RCC Raffle Basket





MEET THE TEAM



MARK ROSE
General Manager



KAYLA CEPEDA
Assistant General Manager



DAVID SHULTZ
Restaurant Manager



LEAH ANDERSON
Bar Manager



MICHAEL HEINLE
Executive Chef



AVERY BURKE
Events Manager



JENNY CHRUPCALA
Marketing Manager



BRIAN AHRENS
Course Superintendant



DAVID MILORE
Director of Golf



OWEN GULATI
Assistant Golf Pro

BE KIND TO OUR COURSE!

Learn How To Repair a Ball Mark



CHOOSE WISELY

Use a pointed object, a ball mark repair tool is recommended.



PUSH DON'T PRY

Starting from the sides, gently push & stretch the turf to the center of the mark.



WORK AROUND

Work around the mark until it is filled in. Avoid lifting and twisting the turf harshly.



FINAL TOUCH

Use your putter to lightly tap down the mark. Fix other marks in addition to yours.

A few extra seconds is all it takes to keep our greens looking and playing their best.

Golf Operations and Guest Information

COURSE HOURS

Monday – Friday:
7:00 AM – 7:00 PM
Saturday - Sunday:
6:00 AM - 7:00 PM

Our beautifully
maintained course
is open daily,
offering ample
opportunities for
early morning tee
times and twilight
rounds.



Call the Pro Shop
at 610-779-1626 or
Online Bookings
are available via
our website

We recommend
booking in
advance, especially
for weekend slots,
to secure your
preferred tee time.



ON THE COURSE:

Recognized golf attire is required.

Men: Collared shirts, golf slacks or shorts (no denim).

Women: Collared shirts or blouses, golf skirts or slacks.

Golf shoes with soft spikes are mandatory.

IN THE CLUBHOUSE:

Casual attire is welcomed; however, we ask guests to avoid overly casual clothing such as sleeveless vests for men or T-shirts with inappropriate language.

DRESS CODE



We appreciate your cooperation in maintaining the club's standards and ensuring a pleasant environment for all.

OPEN TO THE PUBLIC WITH EXCLUSIVE MEMBER BENEFITS!

At RCC, we are thrilled to welcome everyone, whether you're a golf member or a guest. Our doors are open to everyone, so you can enjoy our pristine golf course, exquisite dining, and lively atmosphere.
