

LORABAY LOOP



In The Loop

July 2026

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NEW Summer Menu Items | RBC Scramble Qualifiers



**Thank You To Our Event Sponsors
Steve & Marla Simon**



20th
Anniversary



Golf Course Update

Verticutting and Topdressing: The Road to Smoother & Faster Greens

If you've been out lately, you may have noticed us running the verticutters across the greens followed by a round of topdressing. We know it can be a bit of an inconvenience during the process, and we appreciate your patience. The payoff is well worth it.

Verticutting is the process of running thin, blade-equipped reels across the putting surface to remove excess organic matter, thatch, and lateral-growing grain. Left unchecked, that buildup softens the surface, slows ball roll, and makes the greens more vulnerable to disease and heat stress during the summer months. By thinning things out, we open up the canopy, improve airflow at the soil level, and create a firmer, more consistent putting surface.

Following the verticutting, we topdress with a fine-grade sand that we work down into the turf. Over time, this process dilutes organic matter, firms the surface, and promotes a truer roll. It also plays a big role in our long-term strategy for heat resistance — healthier, tighter turf with better drainage simply handles those hot July and August stretches far better than greens carrying too much organic content.

As for speed, our target range on the stimpmeter is 10 to 11 feet. We've been measuring in right around 10.3 recently, which puts us in a solid spot. As the topdressing program continues and the surface firms up through the season, we expect to push toward the higher end of that range. For those unfamiliar with the stimpmeter, it's the standard tool used to measure the speed of a putting green. The higher the number, the faster the surface. Tour-level greens typically run in the 12–14 range, so our target keeps things challenging and enjoyable without being unreasonable for everyday play.

We'll continue this program on a regular cycle throughout the growing season. You may experience some temporary textural differences right after treatment, but the greens smooth out quickly, usually within a couple of mowing cycles.

[Stimpmeter Explained - Video Link](#)

New Trees on #13

One of the more visible changes you'll notice is on the 13th hole, where we've added three new maple trees near the green site (cover photo). The primary goal with these plantings is to frame the green visually, giving you a better sense of target as you approach.

As any good course designer will tell you, framing is everything. Without it, greens can feel ambiguous and the shot can lose its drama. These trees will help define the space and give your eye something to lock onto as you're picking your line.

Two of the trees serve as aim points, helping players orient their approach and understand the angles of the hole more intuitively. The third tree, positioned on the right side, is designed to be a strategic element as it matures. It will grow to a point where it becomes either a hazard or an advantage depending on your shot shape, your miss, and the risk you're willing to take. We find those kinds of design features add real character to a hole over time.

These are young trees right now, so they won't have a major impact on play in the short term, but we're planting with the future in mind. Five to ten years from now, #13 is going to be a much more interesting hole.

We are also working with a landscape company to fill in the area behind 13 green where the trees were removed, to provide natural rolling terrain, seeded with native grasses to improve the aesthetic of the area.



A Reminder for Our Walking Golfers Using Power Carts

This one is important, and we'd ask that you please share it with your playing partners.

For our walkers who are using power walking carts, please be mindful of where you're accessing and exiting a green. Specifically, we ask that you avoid repeatedly driving over the same path along the collars, the closely mown fringe area immediately surrounding the putting surface.

Consistent cart traffic across the same stretch of collar creates compaction and wear that the turf simply cannot recover from during the heat of the season. Over time, those repeated tracks lead to turf stress, thinning, and eventually burnout areas that are unsightly and costly to repair. We want to keep the surrounds in top shape for everyone, and that takes a little cooperation from each golfer who comes through.

The best practice is to approach from different angles each time, use designated cart paths wherever they're available near greens, and park further back than you think you need to. Your feet will do the rest just fine.

Golfers With Medical Flags

We recognize that some of our members require special access when using a golf cart to help accommodate certain physical needs.

The correct use of this special access is to keep your cart in the fairway or approach (closely mown grass) in front of the green. Please do not drive or park your cart in the rough around the green sites as this can cause more wear and tear, leading to hot spots and burnout of the turf.

When you have completed your hole, we ask that you drive back in the fairway, the same way you entered to access the green, to the area where carts normally return to the cart path to proceed to the next hole.



Upcoming Events

Monday, July 13 | Ladies Member/Guest

Saturday, July 18 | Live Music on the Patio

Thursday, July 23 | Build Your Own Pizza Night

Sunday, July 26 | Girls Night Out Dinner Party

Weds, July 29 & Thurs, July 30 | Men's Invitational

Saturday, August 1 | Live Music on the Patio

Monday, August 3 | Passport Dinner Series (Jamaica)

Monday, August 17 | Staff Appreciation Golf/BBQ

Wednesday, August 19 | Member/Member

Saturday, August 22 | Live Music on the Patio

Sunday, August 23 | Mixed Member/Guest

Sunday, August 30 | Pig Roast

Weds, Sept 2 & Thurs, Sept 3 | Club Championships

Saturday, Sept 12 | Live Music on the Patio

Monday, Sept 14 | Passport Dinner Series (France)

Saturday, September 26 | Live Music on the Patio

See The Golf Shop & Dining Room For More Information



LORA BAY
GOLF CLUB

JULY GOLF SHOP SALE



GOLF GLOVES
\$5 OFF



GOLF BAGS
SAVE THE TAX



APPAREL
BUY 1: GET 15% OFF
BUY 2: GET 20% OFF
BUY 3 OR MORE: GET 30% OFF



SHOES
NIKE & FOOTJOY 25% OFF



FEATURED SHOE
ADIDAS CODE CHAOS

+ Free pair of Lora Bay custom socks with Adidas shoe purchase.



Presented
by



Pos.	Foursome	To Par Net	Total Net
1	Kilpatrick, John + Lavery, Glenn + McInnis, Ron + Rotenberg, Matthew Low Net Qualifier	-18.5	53.5
2	Sandroch, Michael + Duncliffe, Ken + Livingstone, Allan + Reid, Barbara Low Gross Qualifier	-15.9	56.1
3	Blackwell, Andy + Legris, Maribeth + Fogel, Alysse + Whitten, Susan	-15.7	56.3
4	Metcalfe, Richard + Liske, Beverley + Peloso, Tim + Wills, Kathleen	-14.7	57.3
5	McKee, Linda + McKee, Iain + Melen, Reg + Melen, Rosemary	-13.5	58.5
T6	Watson, Jim + Dowsley, John + Watson, Murray + Whyte, Kevin	-13.1	58.9
T6	Myhill, Rob + Kowalewski, Richard + Kowalewski, Wendy + Myhill, Maureen	-13.1	58.9
8	Czarnik, David + Izumi, John + Warren, Mark + Arthurs, Brian	-12.7	59.3
9	Desembrana, Daniel + Khajarian, Ara + Fogolin, John + Dodaro, Frank	-12.6	59.4
10	Johns, Tim + Floyd, JP + Page, Kim + van der Kroon, Nick	-12.3	59.7
11	Glass, David + Torrance, Peg + Scobie, Peggy + Clumpus, Jennifer	-12.2	59.8
12	Young, Stephen + Bell, John + Hall, Cam + Bell, Diana	-11.1	60.9
13	Edwards, David + Macdonald, Jeff + Macdonald, Kim + Zaslow, Nicolette	-11	61
14	Doucette, Elizabeth + Sonnenberg, Diane + Marshall, Steve + Sonnenberg, Gord	-10.4	61.6
15	Torrance, Jim + Paul, Don + Colbourn, Don + Cape, Diana	-10	62
16	Graham, Kevin + Harkness, Brian + Elkins, Stewart + Finkle, Greg	-9.6	62.4
17	Aselstine, Kevin + Wedge, Lorne + Aselstine, Susan + Wedge, Martha	-9.5	62.5
18	Hanoski, Ralph + Spence, James + Hanoski, Diane + Spence, Brenda	-8.6	63.4
19	Heinemann, Ernie + Monks, Desmond + Monks, Karen + Maze, Jackie	-8.2	63.8
20	Piett, Patti + Pielt, Roger + Luckock, Lloyd + Luckock, Alice	-6.1	65.9

Congratulations to our Lora Bay teams who will be competing with Brad & Nate at the regional final at TPC Toronto on August 31 for a chance to advance to the National final at Cabot Cape Breton.



LORA BAY

RESTAURANT

A MENU CREATED BY MARK MCEWAN

SHAREABLE APPETIZERS

DUCK WINGS \$24
hoisin orange glaze · pickled jalapeños · sesame

TUNA TATAKI \$28
ponzu · cucumber slaw · chili oil · sesame

STUFFED MUSHROOMS *new!* \$24
pesto ricotta · sundried tomato · parmesan ·
panko crust

BEET CARPACCIO *new!* \$22
arugula · candied walnuts · feta · pickled red onion ·
hot honey vinaigrette · cilantro oil

BEEF TARTARE *new!* \$28
hand-cut beef · capers · shallot · Dijon · cured egg
yolk · scotch bonnet aioli · plantain chips

PINEAPPLE SHRIMP CEVICHE \$24
lime · jalapeño · red onion · cilantro · wonton cups

New Summer Menu Items Launches Friday, July 11

HANDHELDS

*All handhelds served with your choice of side: fries,
sweet potato fries, caesar salad, or house salad*

LORA BAY BURGER \$27
seven-ounce prime rib patty · white cheddar · bacon
jam · leaf lettuce · tomato · house-made pickles ·
crispy onions · burger sauce · brioche bun

MAPLE SRIRACHA CHICKEN SANDWICH *new!* \$26
fried chicken breast · leaf lettuce · tomato · pickled
red onion · white cheddar · maple sriracha sauce
· brioche bun

BLACKENED MAHI SANDWICH \$29
cabbage slaw · arugula · pickled red onions · lime
aioli · fresh roll

BISON BURGER \$29
seven-ounce bison patty · brie · tomato jam · pickled
jalapeños · crispy onions · arugula · smoked
jalapeño mustard

PIZZA

Gluten free crust available +\$7

MARGHERITA \$22
tomato base · fior di latte · fresh basil

DOUBLE PEPPERONI \$24
tomato base · mozzarella cheese · cup pepperoni ·
shredded pepperoni

WINDSOR SUPER \$26
tomato base · mozzarella cheese · shredded
pepperoni · green pepper · mushrooms · red onion

FUNGI \$26
truffle mascarpone cream sauce · mozzarella
cheese · thyme · wild mushroom mix · caramelized
onion

BURRATA AND PROSCIUTTO \$28
tomato base · burrata · prosciutto · arugula ·
parmesan · pepperoncini oil

SPICY HAWAIIAN *new!* \$25
tomato base · mozzarella · bacon · pineapple ·
banana peppers

THE TRATTORIA *new!* \$25
tomato base · provolone · Italian sausage · roasted
red peppers · red onion · fresh oregano

SHORT RIB PIZZA *new!* \$30
truffle mascarpone cream sauce · provolone ·
braised short rib · caramelized onion · confit garlic ·
parsley · blistered cherry tomato

Groups of 8 or more will be subject to an automatic gratuity of 18%



LORA BAY

RESTAURANT

A MENU CREATED BY MARK MCEWAN

SALADS

CLASSIC CAESAR ————— \$21

romaine · parmesan · anchovy · crispy pancetta ·
grilled focaccia crisp · caesar dressing

WATERMELON & ASPARAGUS SALAD ————— *New!* \$20

compressed watermelon · asparagus · mint · feta ·
cherry tomato · arugula · spring mix · hot honey
vinaigrette

STRAWBERRY SPINACH SALAD ————— *New!* \$20

spinach · strawberries · cucumber · goat cheese · red
onion · candied walnuts · poppy seed
vinaigrette

FIG AND PROSCIUTTO COBB ————— \$21

glazed figs · prosciutto · avocado · pickled red onion ·
goat cheese · jammy egg · romaine · cherry
tomato · hazelnuts · white balsamic dressing

+ add:

grilled chicken \$9 | seared tuna \$13 | salmon \$13 | shrimp \$10

MAKE A
RESERVATION TODAY!
[CLICK HERE](#)

MAINS

FARRO RISOTTO ————— *New!* \$28

wild mushroom · summer squash · pearl onions ·
parmesan · fried zucchini blossom

+ add:

grilled chicken \$9 | seared tuna \$13 | salmon \$13 |
shrimp \$10

NEW YORK STRIP ————— *New!* \$54

ten-ounce New York strip · shoestring fries · braised
maitake mushrooms · summer chimichurri

FIVE-SPICE DUCK BREAST ————— \$42

seared duck breast · sweet potato purée · grilled
zucchini

LEMON BUTTER SHRIMP LINGUINE ————— \$30

shrimp · zucchini · cherry tomatoes · lemon butter ·
parmesan · herbs

PAN SEARED BLACK COD ————— *New!* \$42

Polenta fries · corn succotash · lemon caper butter
sauce

FISH AND CHIPS ————— \$28

Stout beer battered fish · fries · house slaw · tartar
sauce · lemon

CHICKEN SUPREME ————— \$36

airline chicken breast · chorizo cream sauce ·
roasted honey glazed carrots · red skin mash ·
fried red potato

LAMB DOUBLE CHOPS ————— *New!* \$59

coriander and sumac crusted · beet hummus ·
mint labnah · tabbouleh · mini naan

DESSERTS

BREAD PUDDING ————— \$14

warm bread pudding · vanilla bean ice cream

CRÈME BRÛLÉE ————— *New!* \$14

rotating flavours · ask your server for today's flavour

CHEESECAKE ————— *New!* \$14

rotating flavours · ask your server for today's flavour

Groups of 8 or more will be subject to an automatic gratuity of 18%

REGISTER NOW



YOU ARE CORDIALLY INVITED TO THE

Mixed Member Guest

2 MEMBERS | 2 GUESTS

SUNDAY, AUGUST 23 2026

- | | |
|--------------------------|--|
| 11:30 AM | Registration & Lora Bay Golf Pro Demonstration & Clinic on the Range |
| 12:00 PM | Pizza on the Patio Lunch |
| 1:00 PM - 5:30 PM | 18-Hole Team Golf, On Course Drink Activations, Closest to the Pin Contests |
| 6:00 PM - 7:00 PM | Cocktail Hour & Live Music |
| 7:00 PM | 6-Course Gourmet Dinner Tasting & Drink Pairing Experience, Hosted by Chef Mark McEwan |
| 9:00 PM | Depart |

PRICE - \$1,000 PER FOURSOME (++)

Limited to 20 Teams

DINNER HOSTED BY, CHEF MARK MCEWAN

AMUSE

BUTTER POACHED
ATLANTIC LOBSTER SPOON
WITH CITRUS CRÈME FRAICHE & CHIVES

Paired With
PIPER-HEIDSIECK CUVÉE BRUT,
CHAMPAGNE, FRANCE

FIRST COURSE

ONTARIO ASPARAGUS
*WITH SOFT EGG, 3-YEAR MANCHEGO &
SAUCE MALTAISE*

Paired With
DOMANE WACHAU, GRUNER
VELTLINER, WACHAU, AUSTRIA

SECOND COURSE

VEAL AGNOLOTTI
*WITH BROWN BUTTER, SAGE & VACHE
ROSSO*

Paired With
BORGOGNO, BARBERA D'ALBA,
PIEMONTE, ITALY

THIRD COURSE

ATLANTIC HALIBUT
*WITH SAUCE VIN BLANC, BURNT LEEK &
TROUT ROE*

Paired With
JEAN MARC BROCARD, CHABLIS,
BURGUNDY, FRANCE

FOURTH COURSE

BEEF TENDERLOIN
*WITH POMME PUREE, FRENCH BEANS,
BORDELAISE & CRISPY ONION*

Paired With
CHATEAU DU TAILAN, BORDEAUX,
HAUT-MEDOC, BORDEAUX, FRANCE

FIFTH COURSE

STRAWBERRY AND
ELDERFLOWER MOUSSE
*WITH BASIL CAVIAR & SHORTBREAD
CRUMBLE*

Paired With
FONTANAFREDDA, MOSCATO D'ASTI,
PIEMONTE, ITALY



STAFF APPRECIATION NIGHT

MONDAY, AUGUST 17

**4:00PM GOLF
6:30PM BBQ**



**2 CLUB
MEMBERS**

**2 STAFF
MEMBERS**



\$25 PER MEMBER

LIMITED SPACE - REGISTER HERE



Justin Acres - Golf Operations

Congratulations to Justin, our golf operations employee of the month for May. Justin has taken on his evolved role as Outside Services Supervisor with confidence and genuine ownership. He leads his team with consistency, holds strong standards, and delivers the kind of first impression our members and guests deserve. His growth in this role has been evident, and his impact on the outside services experience speaks for itself.



Jessica Lalonde - Turf Maintenance

Congratulations to Jessica, our turf maintenance employee of the month for May. Jessica is in her first year with us here at Lora Bay, previously from Wyndance Golf Club. Jessica is a graduate from Univ. of Guelph with a degree in Horticulture. She is planning on completing the Turf management short program over the next year. Jessica's passion for turf, attention to detail, and skill set was evident her first week in. We are happy to have her, and look forward to helping her grow into a larger roll one day with us here at Lora Bay.



Kate Marshman - Front of House

Congratulations to Kate Marshman, our front-of-house employee of the month for May. Kate has been here for 3 years and constantly comes into work with her bubbly personality that creates a welcoming experience for both members and staff. Kate often can be found leading in busy times, being proactive in her approach to service all while having a smile on her face. Her peers often look up to her for a magnitude of reasons. Congratulations Kate!



Kazmir Kirkness - Back of House

Congratulations Kaz, our back-of-house employee of the month for May. Kaz works one of the busiest stations in the kitchen, the salad section, and handles it with consistency and calmness that the whole team can rely on. Kaz shows up ready to work, supports those around him, and brings a steady, positive energy that makes the BOH a better place to be. Thank you Kaz, for everything you bring to the team every shift.



June Employees of the Month



Jeff McGibbon - Golf Operations

Congratulations to Jeff, our golf operations employee of the month for June. Jeff consistently shows up ready to work, supports his teammates without being asked, and takes pride in the experience our members and guests receive from the moment they arrive. His attitude sets a strong example for the team, and his contributions this month have not gone unnoticed. We are glad to have him at Lora Bay.



Connor McQueston - Turf Maintenance

Congratulations to Connor, our turf maintenance employee of the month for June. Connor has been an important part of our team since 2024 and is now in his third season with us here at Lora Bay. His work ethic, willingness to learn, and genuine interest in building a career in the golf industry make him a valuable member of our team and we are excited for his continued growth at Lora Bay!



Madi Gale - Front of House

Congratulations to Madi, our front-of-house employee for the month of June. Now in her second season at Lora Bay, Madi has continued to grow as a valued member of our team. She consistently goes above and beyond her role as a server, always willing to help wherever needed. Madi's warm and personable nature has helped her build many friendships and relationships with both members and staff, making everyone feel welcome each time they visit. Congratulations Madi!



Ian Johnson - Back of House

Congratulations to Ian, our back-of-house employee of the month for June. Ian is a hardworking, reliable, and always ready to step up on any hot station on the line. He leads by example without being asked to, making him a natural role model for his peers during the heat of service. His extra effort and dedication are what elevate our BOH, and we're lucky to have him on the team. Thank you, Ian. Keep setting the standard.