



# Western Racquet Club Event Planner 2021



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Pricing good through December 31, 2021

Private room charge: \$4 per person  
(fee waived for current members)

**Minimums:**

\$1500 minimum in effect January-April and October-November during non-traditional food and beverage hours (on Sunday, Monday, and before 5pm on Saturday).

\$2500 minimum in effect May-September during non-traditional food and beverage hours (on Monday and before 5pm on Saturday and Sunday).

\$2500 minimum in effect in December during non-traditional food and beverage hours (on Sunday, Monday, and before 5pm on Saturday).

# Welcome to Western Racquet Club

For over six decades, Western Racquet Club has been the setting for many special events. We are proud to have planned and hosted wedding receptions, birthdays, anniversaries, bridal showers, and business meetings.

The Western Racquet Club team is here to attend to your every need to ensure that your event is successful. We are committed to not only meeting your expectations, but to exceeding them. If you have any special needs or concerns, please do not hesitate to ask.

The menus for all events held at Western Racquet Club can be individually tailored to meet your specific requests and needs. We thoroughly enjoy the creativity involved in both the preparation and presentation of all the food we create, and are happy to alter any menu to accommodate specific food allergies.

Courtney Koprowski, the Club's Director of Banquets & Events, is happy to assist you in creating an ala carte menu that meets your needs and is priced on an individual basis for your budget.



*Cold Water Lobster Bisque  
with Root Vegetable Salad*



# Menu Options

The culinary team at Western Racquet Club is committed to ensuring a memorable dining experience by beginning with the finest ingredients.

## **Beef**

*We use only Certified Angus Brand Beef  
All steaks are hand-cut in house*

## **Fish**

*We offer a variety of fresh fish and seafood  
delivered daily to ensure freshness*

## **Vegetarian**

*You will find a unique selection of vegetarian  
meals to choose from*

## **Allergies and Special Requests**

*We are happy to alter any menu to accommodate  
specific food allergies, dietary concerns, or if you  
have special requests.*



# Breakfast

## **WRC Traditional Continental**

*Sliced fresh fruits & berries,  
assorted fresh baked danish, cinnamon rolls,  
and bagels with cream cheese*

\$13

## **Good for You Continental**

*Raisin Bran muffins, sliced fruits and berries, yogurt parfaits,  
whole grain bagels, and cream cheese*

\$15

## **Good Morning Buffet**

*Fresh fruit platter, fresh baked cinnamon rolls, scrambled eggs,  
apple wood smoked bacon, crispy hash browns,  
and Belgian crepes stuffed with strawberry cream cheese*

\$20

*(minimum of 25 guests required)*

*Add a chef-manned omelet station  
~ \$200 chef-manned station fee ~*

All buffets include juice and coffee

# Breakfast

## **Spinach & Swiss Quiche**

*Savory, open-faced pastry crust with a custard filling  
with Swiss cheese, bacon, and spinach  
served with an apple cider salad*

\$15

## **Eggs Benedict**

*Traditional eggs benedict with ham,  
toasted English muffin, and sauce hollandaise  
served with sliced melon and berries*

\$15

## **Blueberry Crepes**

*Twin Belgian-style crepes stuffed with fresh wild blueberry filling  
and topped with fresh chantilly cream  
served with a side of apple wood smoked bacon*

\$15

*Minimum of 25 guests required*



*~ Additional breakfast options are available ~  
Our Director of Banquets and Events is happy to  
assist you in customizing a menu*

# Lunch Salads

All salads include freshly-baked warm rolls and whipped butter

## **WRC Apple Cider Salad**

*Grilled chicken breast atop mixed greens, gala apples, candied walnuts, golden raisins, and crumbled gorgonzola cheese, served with apple cider vinaigrette \$15*

## **Blueberry Chicken Salad**

*Summer greens topped with all natural chicken breast, fresh blueberries, toasted walnuts, red onion and creamy gorgonzola drizzled with minted champagne honey vinaigrette \$15*

## **Southwest Steak Salad**

*Blackened 6 oz. skirt steak, roasted corn salsa, pico de gallo, pepper jack cheese, Haas avocado with southwest buttermilk dressing \$21*

## **Pesto Salmon Salad**

*Atop spring greens, with tart apples, dried cranberries, toasted almonds, hearts of palm, & feta cheese balsamic vinaigrette \$18*

## **Scallop Citrus Salad**

*Summer greens with fresh citrus pieces, shaved fennel, pickled red onion, shaved Manchego cheese tossed in organic agave thyme vinaigrette \$21*



# Lunch Entrees

All entrees include freshly-baked warm rolls and whipped butter

## **Quiche Lorraine**

*Fresh baked gruyere, spinach, and housemade bacon quiche served alongside a candied walnut salad*

\$16

## **Pasta Primavera**

*Sautéed fresh summer corn, baby zucchini, grape tomatoes, and bell pepper strips tossed with basil pesto-laced cavatappi pasta finished with Mexican style crumbling cheese*

\$15

## **Peach BBQ Glazed Pork Loin**

*Served with Yukon Gold potato puree finished with peach barbecue sauce and crispy sweet potatoes*

\$18

## **Maryland Crab Cake**

*Maryland crab cake, served with fragrant jasmine sticky rice topped with citrus ginger salad 21*

## **Coconut Crusted Halibut**

*Served over jasmine sticky rice and curried lime broth Topped with green papaya salsa*

\$28

## **Bruschetta Chicken**

*Sautéed chicken breast topped with fresh bruschetta and balsamic glaze, served over garlic parmesan risotto with steamed lemon-pepper broccolini*

\$19

## **Chicken and Mushroom Crepes**

*Served with a white truffle rice pilaf and broccoli hollandaise*

\$19

# Lunch Buffet

*Buffets are available for groups of 25 people or more*

## **Garden Salad**

*Includes cherry tomatoes, sliced cucumbers, red onions, croutons, bacon bits, and shredded cheddar cheese, with choice of dressings*

## **Chef's-choice Pasta Salad**

**Ham and turkey silver dollar sandwiches**  
*accompanied by appropriate condiments*

## **Soup du jour**

## **Fresh vegetable crudités**

## **Fresh sliced melons and berries**

## **Freshly baked cookies and fudge brownies**

## **Coffee station**

\$22 per person



*Salad served in  
Parmesan Baskets  
\$4*

# Cold Hors d' Oeuvres



Classic Bruschetta \$2

Eggplant Caponata \$2

Chef's Choice Sushi \$3

Duck Breast Rose on Brioche Crouton \$4

Chicken Waldorf Salad in a Phyllo Cup \$2

Blue Cheese Apricot Canapes \$1.75

Crispy Prosciutto with Red Onion Marmalade \$2.5

Cucumber Tea Sandwiches \$1.5

Caramel Apple Grapes \$1.75

Mediterranean Antipasti Brochette \$3

Ahi Tuna Wonton \$4

Salami Cornucopias \$1.75

Smoked Salmon Canapé \$3.5

Classic Wedge Salad Brochettes \$2.75

Grilled Prosciutto-Wrapped Asparagus \$2.75

Snow Crab Claws Market Price

Chilled Shrimp Cocktail Market Price

# Hot Hors d'Oeuvres

*All prices are per piece*



- Fig & Goat Cheese Flatbread \$3.25
- Chive and Cheddar Cheese Curds \$3.5
- Raspberry & Brie En Crouete \$3.75
- Twice-Baked Stuffed Tater Tot \$3.25
- Spicy Shrimp Montadito with Eggplant Tapenade \$3.25
- Bacon-Wrapped Water Chestnut \$1.5
- BBQ, Asian, or Swedish Meatballs \$1.75
- Beef Wellington with Burgundy Demi Glace \$4.25
- Chorizo & Cheese Quesadilla \$2
- Coconut Shrimp with Pina Colada Dipping Sauce \$3.5
- Bacon & Green Onion Stuffed Mushroom \$3
- Chicken & Cashew Spring Rolls \$3.5
- Tempura Chicken with Honey Mustard Sauce \$2.25
- Kung Pao Chicken Brochette \$2.5
- Beef Sate with Thai Peanut Sauce \$3
- Chicken & Waffles with Rosemary Maple Syrup \$3
- Parmesan-Breaded Tortellini with Smoked Tomato Ragu \$2.25
- Bacon-Wrapped Chicken with Cranberry Mustard \$2.5
- Classic Spanakopita \$2.5
- Warm Baby Swiss Gougeres with Garlic Aioli \$2

# Hors d' Oeuvres Presentations

## **Bar Snacks**

### **Choose One:**

*Fresh made popcorn,  
salted peanuts or hard  
pretzels*  
\$1 per person

## **Chips & Salsa**

*Homemade tortilla chips,  
three tomato salsa*  
\$3 per person  
*add homemade guacamole*  
\$3 per person

## **Schwarz Fish Company**

### **Salmon Display**

*Smoked Atlantic salmon,  
traditional garnishes,  
chopped eggs, diced red  
onions,  
lemon wedges, capers,  
and crackers*  
\$5 per person

## **Antipasto Platter**

*Prosciutto d'Parma, Abbruzzio and  
Calabrese sausages, hard salami  
grilled zucchini, red onions,  
pepperoncini, marinated mush-  
rooms, artichokes, kalamata &  
manzanilla olives, roasted peppers,  
& sun-dried tomatoes,  
stravecchio parmesan*  
\$7 per person

## **Assorted Domestic Cheeses and Gourmet Sausages**

\$6 per person

## **Vegetable Crudités**

*Assorted chilled vegetables with peppercorn dipping sauce*  
\$4.5 per person

## **Sliced Fresh Seasonal Fruits and Berries**

\$6 per person

*Minimum of 25 guests  
required for all presentations*



# Specialty Soups and Salads

*If you are looking for a special touch to start your meal,  
the specialty starters listed may be substituted at dinner  
for an additional \$3 per person*

*Custom starter courses can be themed to fit your needs*

## **Puree of Wild Mushroom**

*Finished with white truffle oil,  
baked under a golden puff  
pastry dome*

## **Cold Water Lobster Bisque**

*Chantilly cream and  
poached lobster meat*

## **Cream of Asparagus Soup**

*Asparagus tips and  
crème fraîche*

## **Tomato Basil Bisque**

*Baked under a golden puff  
pastry dome  
BelGioso parmesan cheese*

## **French Onion Soup**

*Gruyere cheese crouton*

## **Chicken Tortilla Soup**

*Pico de gallo, sour cream,  
and queso cotija*

## **Signature Spinach Salad**

*Citrus segments, fresh berries,  
red onions, & caramelized  
Pecans, and fat free  
raspberry vinaigrette*

## **Salad of Baby Lettuces**

*Honey-roasted pecans, green  
and red grape halves, cherry  
tomatoes, dried cranberries,  
and Boursin cheese, with  
fat-free raspberry vinaigrette*

## **Caprese Salad**

*Roma tomatoes and fresh  
mozzarella cheese, balsamic  
vinaigrette, and fresh basil*

## **Blueberry Salad**

*Summer greens topped  
With fresh blueberries,  
toasted walnuts, red onion,  
and creamy gorgonzola  
drizzled with minted  
champagne honey vinaigrette*

## **Beet Salad**

*Roasted scarlet and golden  
beets, housemade granola,  
locally-sourced goat cheese, and  
Fuji apple vinaigrette*

# Plated Dinner Selections

All entrees include freshly baked warm rolls & whipped butter and a house salad

*Please select two entrée options for your guests to choose from*

## **Raspberry Pecan Chicken**

*Pecan-dusted chicken breast, topped with melted brie cheese, served over wild rice pilaf and baby spinach*  
\$29

## **Chicken Picatta**

*Herb roasted chicken breast over garlic herb Cappellini pasta and julienne vegetables, finished with lemon-caper beurre blanc*  
\$28

## **Bruschetta Chicken**

*Sautéed chicken breast topped with fresh bruschetta and balsamic glaze, Served over garlic parmesan risotto with steamed lemon-pepper broccolini*  
\$28

## **Artichoke Stuffed Chicken**

*Served with lyonnaise potatoes and steamed asparagus with diced tomatoes and feta cheese finished with sun-dried tomato jus*  
\$32

## **Roasted Pork Loin**

*Rosemary-scented, slow-roasted pork loin served over garlic red potato mash, finished with caramelized onion jus and steamed broccolini*  
\$30

## **Pork Tenderloin Oscar**

*Slow-roasted pork tenderloin topped with warm blue crab, smoked white cheddar potato puree, and steamed broccolini*  
\$39

Southwest Rubbed Filet Mignon  
over Smoked Potato Puree,  
Fire Roasted Corn, and  
Argentinian Chimichurri  
\$47



# Plated Dinner Selections

All entrees include freshly baked warm rolls & whipped butter  
and a house salad

## **Wood-Roasted Salmon Filets**

*Over wilted spinach and portabella mushrooms  
Topped with heirloom tomato Picalilly*  
\$30

## **Norwegian Salmon**

*Crispy yukon gold potato-cruste salmon fillet  
horseradish creamed spinach and  
dilled tomato concasse*  
\$38

## **Grilled Mahi Mahi**

*Marinated and grilled over plantain mofongo  
served with chimichurri and radish escabeche salad*  
\$36

## **Coconut Prawns**

*Jumbo freshwater prawns dredged in crispy  
coconut, served over jasmine sticky rice  
and curried cream,  
finished with pineapple mango salsa*  
\$36

## **Crab Stuffed Sole**

*Served with garden vegetable rice pilaf and  
steamed broccoli and cherry tomatoes  
finished with béarnaise sauce* \$27

## **Black and Blue Ribeye Steak**

*14oz blackened ribeye smothered with brandied  
exotic mushrooms, gorgonzola cheese, and  
buttermilk-breaded crispy haystack onion rings*  
\$46

# Plated Dinner Selections

All entrees include freshly baked warm rolls & whipped butter  
and a house salad

## **Grilled Beef Filet Mignon**

*Horseradish Yukon Gold mashed potatoes, steamed asparagus  
hollandaise brandied mushroom demi-glace*  
7oz \$53 5oz \$45

## **Southwest Rubbed Filet Mignon**

*Served over smoked potato puree, with fire roasted corn  
topped with Argentinian chimichurri*  
7oz \$48 5oz \$42

## **Filet Mignon & Jumbo Shrimp (3)**

*Grilled 5oz filet and sautéed shrimp  
served with buttery Yukon Gold mashed potatoes,  
and steamed asparagus*  
\$52

## **Pasta Primavera**

*Sautéed fresh summer corn, baby zucchini,  
grape tomatoes and bell pepper strips tossed with  
basil pesto-laced cavatappi pasta, topped with  
Mexican style crumbling cheese*  
\$23

## **Portabella Florentine**

*A marinated portabella mushroom cap overflowing with  
sautéed vegetables and spinach, topped with melted  
mozzarella and parmesan cheese,  
served over angel hair pasta with tomato coulis*  
\$26

## **Vegetarian Stuffed Shells**

*Cheese and spinach-stuffed shells baked in parmesan cream  
over julienne vegetables, finished with sauce marinara and  
basil pesto*  
\$26

# Homestyle Buffet

## **Garlic Cheddar Biscuits**

*Whipped honey butter*

## **Tomato Basil Bisque**

## **Iceberg Salad**

*Roma tomato, gorgonzola cheese,  
hardwood-smoked bacon, and hard boiled egg  
French, Ranch and Thousand Island Dressing*

## **Buttermilk Chicken**

*Crispy all-natural Bell & Evan's Chicken*

## **Whipped Yukon Gold Potato Puree**

*Black pepper country gravy*

## **Homemade Macaroni and Cheese**

## **Steamed Broccoli and Carrots**

## **Freshly Baked Apple Pie**

\$26 per person

*Buffets are available for groups of 25 people or more*



# That's Amore Buffet



*Caprese Salad*

## **Parmesan Garlic Bread**

### **Classic Caesar Salad**

*Topped with shredded parmesan cheese and garlic croutons served with creamy Caesar dressing*

### **Caprese Salad**

*Roma tomatoes and fresh mozzarella cheese finished with balsamic vinaigrette and fresh basil*

### **Chicken Marsala**

*Sautéed chicken breast finished with a mushroom marsala sauce*

## **Homemade Meatballs Marinara**

### **Pasta Combinations**

*Roasted Red Pepper & Italian Sausage  
Seafood Alfredo  
Pasta Primavera*

## **Homemade Cannolis**

\$23 per person

Add a chef-manned station for made-to-order pasta  
\$200 per chef

*Buffets are available for groups of 25 people or more*

# All-American Buffet

*Warm Rolls and Whipped Butter*

## **Garden Salad Bar**

*Includes cherry tomatoes, sliced cucumbers, shredded carrots, red onions, homemade croutons, & bacon bits, with French, Ranch, & Balsamic dressings*

## **Chef's-choice Compound Salad**

## **Fresh Fruit Display**

## **Parmesan-roasted Red Potatoes**

## **Vegetable Herb Rice Pilaf**

## **Steamed Broccoli & Carrots**

## **Choice of Sliced Meat**

*please select one of the following*

- Applewood-smoked pork loin
- Slow-roasted beef inside round
- Herb-roasted all-natural turkey breast
- Wood-roasted salmon fillets

*add a second option for an additional \$7 per person*  
Accompanied by appropriate condiments

*Incorporate a chef-manned carving station for an additional \$200*

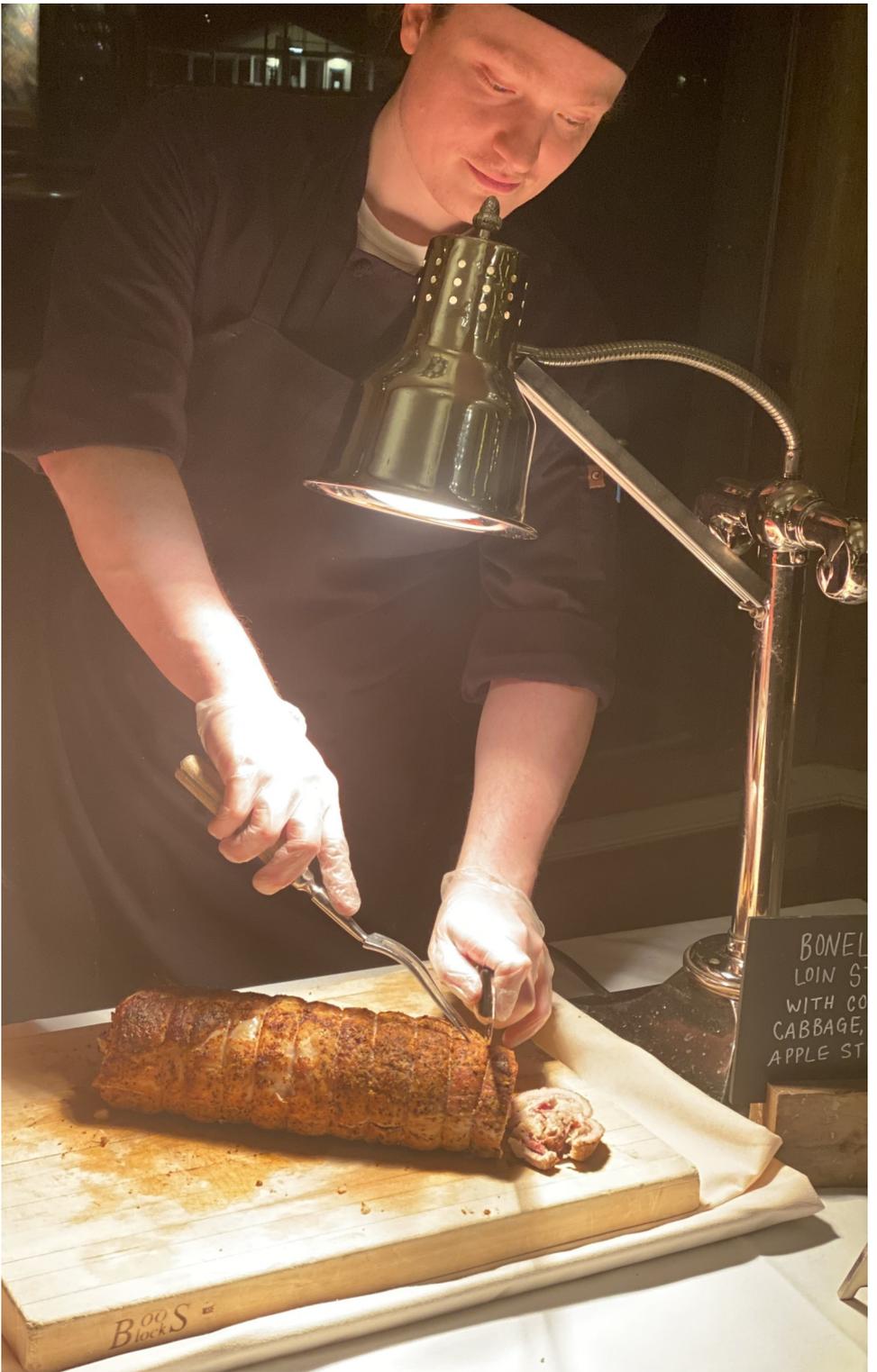
## **Dessert**

## **Turtle Cheesecake**

*New York Style cheesecake topped with homemade caramel, salted pecans, and rich fudge*

*\$29 per person*

*Buffets are available for groups of 25 people or more*



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# Carving Stations

*Items listed below are served with oven roasted potatoes, vegetable du jour, fresh baked rolls and an appropriate selection of condiments*

## **Steamship of Beef**

*Served with creamed horseradish and cabernet demi glace  
(serves 50-60 people)  
market price*

## **Chile Marinated Flank Steak**

*Served with Argentinean chimichurri  
(serves 15-20 people)  
market price*

## **Salmon en Croûte**

*with dill cream  
\$280 (serves 15-20 people)*

## **Prime Rib of Beef au Jus**

*Served with creamed horseradish  
(serves 25 people)  
market price*

## **Marinated Natural Turkey Breast with Chile Mango Chutney**

*\$180 (serves 20 people)*

## **Montague Grilled Beef Tenderloin with Burgundy Jus & Creamed Horseradish**

*(serves 15-20 people)  
market price*

## **Slow-Roasted Pork Loin Apple Cider Bourbon Glaze**

*\$220 (serves 25 people)*

*An additional \$200 chef-carving fee  
will be added to all buffets*

# Themed Stations



# Italian Station

\$17 per person

## **Antipasto Display**

*Prosciutto di Parma, abruzzo and calabrese sausages, hard salami, grilled zucchini, red onions, pepperoncini, marinated mushrooms, artichokes, Kalamata & manzanillo olives, roasted peppers, and sun-dried tomatoes, Stravecchio parmesan*

## **Parmesan Baked Garlic bread**

*French Italian bread covered in toasted parmesan*

## **Roasted Vegetable Pasta Primavera**

## **Meatballs Marinara**

# Mashed-Tini Bar

\$11 per person

## **Whipped Garlic Herbed Butter Mashed Potatoes**

*Served in a martini glass*

*Toppings include: Crumbled, crispy bacon, sour cream, chopped scallions, sautéed mushrooms, beer-glazed onions, shredded cheddar cheese, French fried onions, salsa, and southwestern chili*

# Risotto Station

\$11 per person (add \$100 for labor)

*There are two options for guests to choose from:*

## **Seasoned Chicken & Vegetable Herb Risotto and**

## **Wild Mushroom & Vegetable Herb Risotto**

*(spicy sautéed shrimp, add \$3)*

# Dessert

## **WRC Signature Sundae**

*Vanilla bean ice cream presented in an almond lace basket, topped with homemade hot fudge, freshly whipped cream, and a maraschino cherry*

\$8

## **Chocolate Flourless Torte**

*Fresh strawberries in sauce*

\$7

## **Belgium White Chocolate Crème Brulee**

*Twice-poached raspberries and vanilla whipped cream*

\$7

## **State Fair Trio**

*Fresh baked profiteroles with vanilla, raspberry and chocolate filling*

\$6

## **Turtle Fudge Cake Trifle**

*Chocolate cake layered with homemade caramel sauce, candied pecans, rich fudge, and fresh vanilla whipped cream*

\$4

## **Peach Cobbler**

*Warm sweet Georgia peaches with a crumbled biscuit topping served with vanilla ice cream*

\$8

## **Strawberry Shortcake**

*Old fashioned shortcake topped with layers of fresh strawberries in sauce and chantilly cream*

\$5

## **Key Lime Pie**

*Topped with raspberry coulis and fresh vanilla whipped cream*

\$5

# Dessert

## **Small Bites**

*Assorted miniature desserts for all, including cream puffs, raspberry bars, mini cheesecakes, brownie bites, and miniature cookies*  
\$7 per person

## **Delectable Dessert Station**

*A selection of our most decadent specialties: chocolate éclairs, Italian macaroons, chocolate truffles, cream puffs, chocolate-covered strawberries, lemon berry trifles, cheesecake shooters, chocolate espresso mousse tarts, English toffee, assorted petit fours, and miniature cakes*  
\$12.5 per person

## **Chef's Desserts Flambé**

*Your choice of flaming bananas foster, cherries jubilee, or strawberry Chambord served over country rich vanilla ice cream*  
\$8 per person + \$200 chef-manned station fee

## **Cookies & Brownies**

\$1.5 each

## **Seven Layer Bars, Turtle Bars & Raspberry Lemon Bars**

\$2 each

## **Chocolate-Dipped Strawberries**

\$2 each

## **Assorted Chocolate Truffles**

\$2 each

## **Housemade English Toffee**

\$2 per person



# Bar Information

All bar packages include house liquors, import & domestic beer, draft and bottles (Hacker Pschorr, Guinness, La Fin Du Monde, and Stella Artois are only included in Premium and Top Packages), house wines, and non-alcoholic refreshments. House wines include chardonnay, sauvignon blanc, pinot grigio, riesling, moscato, white zinfandel, merlot, pinot noir, and cabernet sauvignon wines. Open bar packages are for a minimum of 75 people or \$1500.

**Beer and House Wine only:** \$11/person for first hour, plus an additional \$5/person for each hour thereafter

**Call Bar Service:** \$16/person for first hour, plus an additional \$10/person for each hour thereafter

Call Brands Include: Beefeaters, Bombay, Canadian Club, Tanqueray, Jim Beam, Korbel, Seagram's 7 Crown, Seagram's V.O., Tito's, Southern Comfort, Bacardi, Captain Morgan

**Premium Bar Service:** \$17/person for first hour, plus an additional \$12/person for each hour thereafter

Premium Brands Include: Absolut, Bombay Sapphire, Tanqueray, Tullamore Dew, Ketel One, Stolichnaya, Dewars, J & B, J. Walker Red, Bulleit, Chambord, Crown Royal, Cointreau, Jack Daniels, Frangelico, Jameson, Makers Mark

**Top Shelf Bar Service:** \$18/person for first hour, plus an additional \$14/person for each hour thereafter

Top Shelf Brands Include: Grey Goose, Glenlivet, J. Walker Black, Gentleman's Jack, Jack Daniels Single, Hendrick's, Knob Creek, Don Julio Silver, Grand Marnier, Patron Silver, B & B





## Bar Information

### **Cash Bar Service**

Call Brand Cocktails: \$7.5-\$10 per drink  
Premium Cocktails: \$8.5-\$11 per drink  
Top Shelf Cocktails: \$9.5-\$12 per drink  
Imported Beer: \$5-\$7 per draft or bottle  
Domestic Beer: \$4-\$5 per draft or bottle

### **Barrel Beer**

Half Barrel Domestic: \$300  
Quarter Barrel Domestic \$150  
Half Barrel Premium or Imported :\$325 to \$450

**House Wine:** \$28 per bottle

**Champagne:** \$28 per bottle

**Sangria (red or white):** \$60/gallon

**Non-alcoholic Punch:** \$40/gallon

All bar packages are subject to 20% service charge and 5% sales tax. Shots are not included in any packages. Blender drinks are not available at events.

# Late Night Snacks



# Late Night Snacks

## **Assorted Made-to-order Pizzas**

\$18 each

## **Assorted Flatbreads**

\$12 each

## **BBQ Pork Sliders**

*with white cheddar cheese & pickled red onions  
served on a pretzel bun*

\$4 each

## **Build-your-own Beef Slider Bar**

\$4 each

## **Mini Hot Dog or Bratwurst Sliders**

\$4 each

## **Barbecue or Swedish Meatballs**

\$1.75 each

## **Soft Baked Pretzels**

*with warm cheese sauce*

\$3 per person

## **Kansas City Cups**

*Layers of BBQ pulled pork, mashed potatoes, and  
Coleslaw, served in a fluted glass*

\$4 each





# Western Racquet Club

1800 Highland Drive  
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## **Courtney Koprowski**

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## **James Golombowski**

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*Photo by Reminisce Studio*

[www.westernracquetclub.com](http://www.westernracquetclub.com)

August 2021

Pricing good through December 31, 2021