



Est 1890

# THE ROYAL NEWS

ISSUE 4 - APRIL 2022



## APRIL 2022

### *"Opening of the Old Oak"*

As it comes to the time of the year when the leaves are changing colour and falling to the ground. At Royal there are a lot of important and exciting things on the go! It's also time to look out for the membership renewal advice, which will be distributed within the week.

We are delighted to be counting down the days to the opening of the "Old Oak Restaurant and family centre" and welcoming members, visitors and family to this exquisite new facility.

## TABLE OF CONTENTS

FROM THE CEO • P. 2

GOLF • P. 5

GOLF COURSES • P. 8

LADIES GOLF • P. 10

FROM THE CAPTAIN • P. 11

THE WINE COLUMN • P. 13

FOOD & BEVERAGE • P. 14

THE DRIVING RANGE • P. 16

PHOTOGRAPHY • P. 17

RETAIL • P. 18

WELLNESS & FITNESS • P. 21

# FROM THE CLOCK TOWER

*Chris Bentley, Chief Executive Officer*

The colours of the trees on our courses are simply spectacular as we enter the autumn months and it certainly is a beautiful time of the year at our facility.

The Chairman's quarter 1 report was released two weeks ago and has received a very positive response. We remind members that should you have any questions regarding club life, please do not hesitate to contact us.

As we approach the Club's financial year end, at 30 June 2022, we will be releasing the membership renewal advice this week. The Board has taken great care in considering the related impact on members, their personal and disposable income and all the other factors that influence future pricing. I am personally pleased with the financial planning and how we have found the appropriate balance between member satisfaction, value for money and the capital required to continue running the Club successfully.

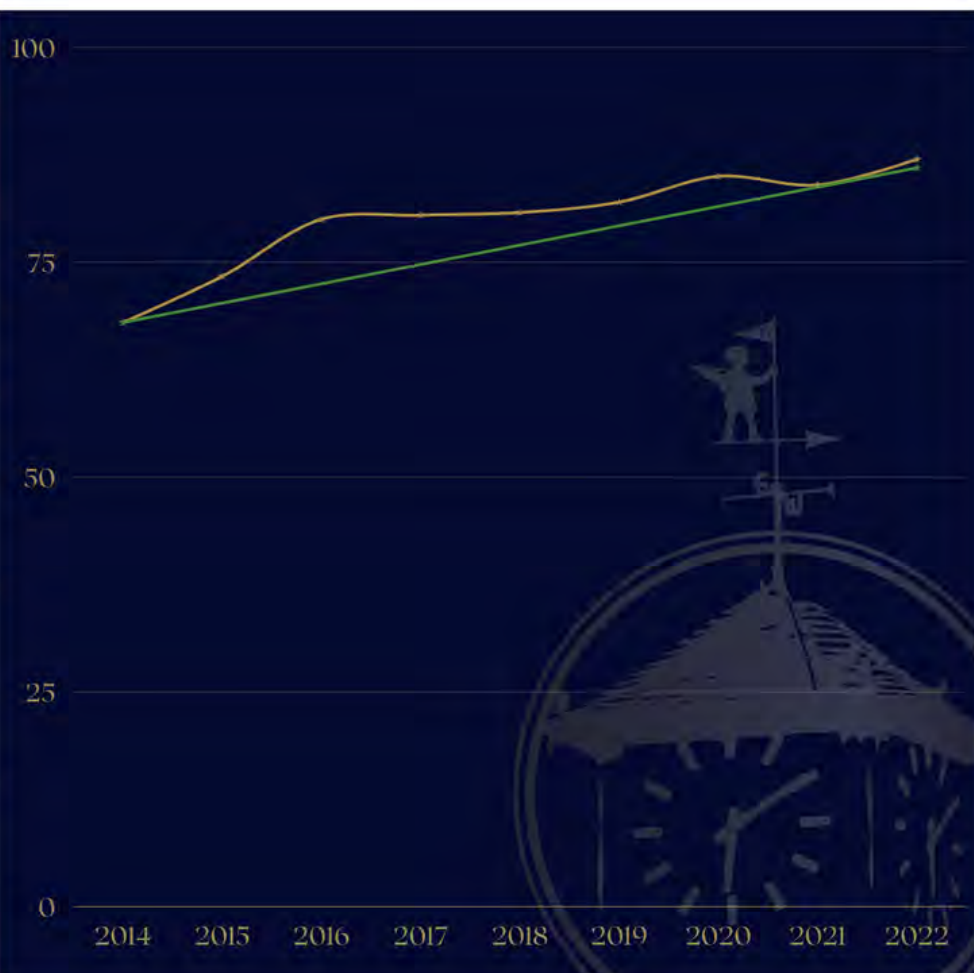


The annual member survey results for 2021/22 have been distributed. The survey continues to offer us a window into perceptions, satisfaction, unmet needs and plays an important role in our priorities and strategy. 89% of the members who participated in the survey, still fully support the all-encompassing vision to become a Country Club and this year's survey produced the highest overall satisfaction level of 98%. While the survey results continue to show improvement, we still have a lot to achieve at the Club and we will not slow down. We remain member/customer/family focused and will continue to work hard and increase the overall value proposition. Our priority remains, making sure our thriving membership have everything they need to get maximum enjoyment and benefit from the Club, whilst at the same time ensuring long term sustainability without compromise. Naturally as we evolve, we also hope that having the very best facilities attracts visitors and new members to the Club.



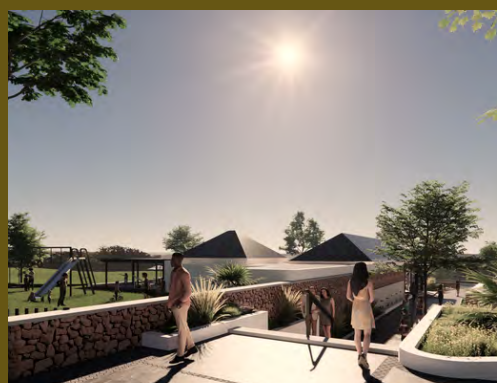
# Annual Comparison

YEAR	AVERAGE	
2014	70.93	
2015	73.36	
2016	82.95	
2017	80.49	
2018	80.79	
2019	84.98	
2020	87.97	
2021	83.66	
2022	84.69	



The Old Oak restaurant and family centre is days away from opening and we look forward to welcoming the members and their families who have replied, to the grand opening on Friday, 6 May 2022. This facility is going to be an incredible offering to our members and their families and will work by reservation through the normal booking process (member/guest relations department). The Old Oak will be open from Wednesday to Sunday, predominantly for lunch and dinner service but we will however, also offer breakfast over weekends. The facility will provide a relaxed family atmosphere where children can have as much fun as the folks, with a unique kids entertainment area, designed to stimulate the little ones while parents enjoy exceptional food & wine. In conjunction with the restaurant opening, we are also pleased to be reinstating the full member discount of 10% in food & beverage, effective 7 May 2022

In closing, in order to alleviate the temporary inconvenience surrounding the West Course renovation starting 1 June 2022, the Club will soon distribute the operational advice and arrangements with partner Clubs. In this regard, we assure all members of our continued commitment to delivering service excellence over the period. Our Director of Golf, Liam Brown, has requested and reminded all members of their responsibility to the Club grounds and pace of play. Leaving the courses in a better condition than they were found is an indispensable part of our Club's social spirit and good pace of play is obligatory. We need your help to ensure the quality and standards of Royal continue to be delivered beyond expectation.



ROYAL JOHANNESBURG & KENSINGTON GOLF CLUB



THE OLD OAK

*Restaurant & Family Centre*

RESERVATIONS

WEDNESDAY - FRIDAY

12H00 - 19H30

LUNCH & DINNER

---

SATURDAY & SUNDAY

08H00 - 20H00

BREAKFAST, LUNCH & DINNER

CHILDREN'S ACTIVITIES

011 640 3021

OLDOAK@ROYALJK.CO.ZA





# THE GOLF DEPARTMENT

*Liam Brown, PGA Director of Golf*

With hopefully the last of the summer rains behind us, we can now look forward to the courses drying up and adding a couple of meters to our tee shots! The courses have unfortunately suffered greatly and we ask players in carts to please be mindful of the damage carts may cause, particularly in the soggy areas. As per the correspondence sent out to all members recently, we remind all players to fix their pitch marks, fill their divots and please rake all bunkers. Let's keep our courses in the pristine condition that they are. Regarding speed of play, we ask all players to keep up with the fourball ahead and not immediately ahead of the fourball behind.

For all players who are excited for winter club champs, the entries open on the 1st of May. It looks to be a fantastic event on the Championship East course over the weekend of the 9th & 10th of July.

Our current league standings are as follows:

- East betterball league - tied 9th
- West betterball league - tied 7th
- Junior league - tied 5th
- Mid Am A team - joint leaders
- Mid Am B team - tied 5th

Dates to note

- Monday 2 May - Public holiday (East Open)
- Saturday 28 May - Windhoek Pairs
- Wednesday 1 June - West Greens close and temporary greens come into effect

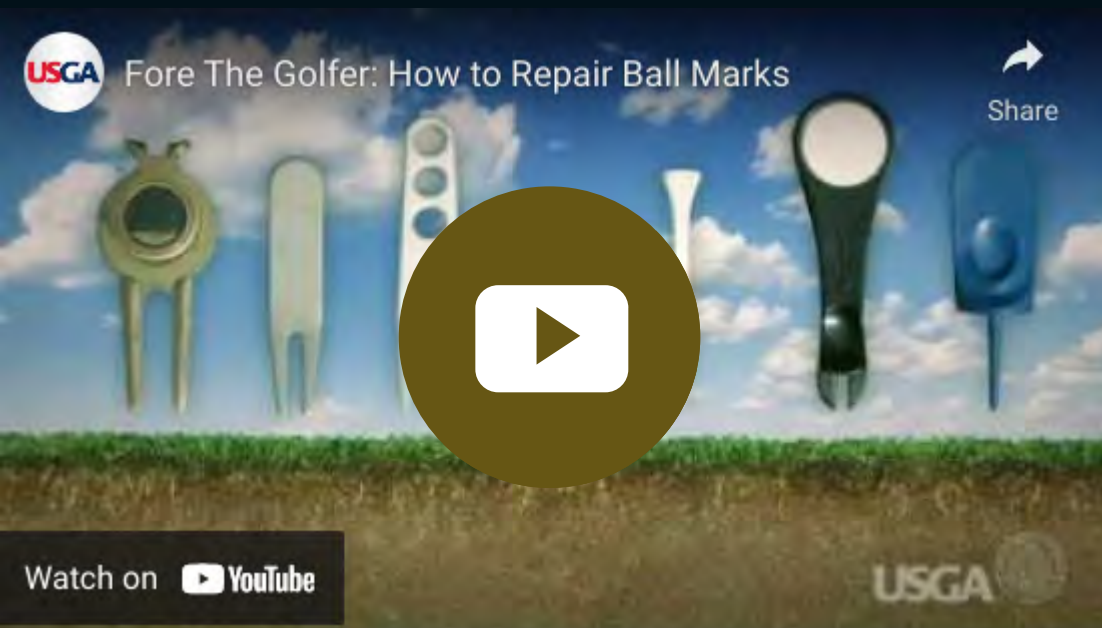




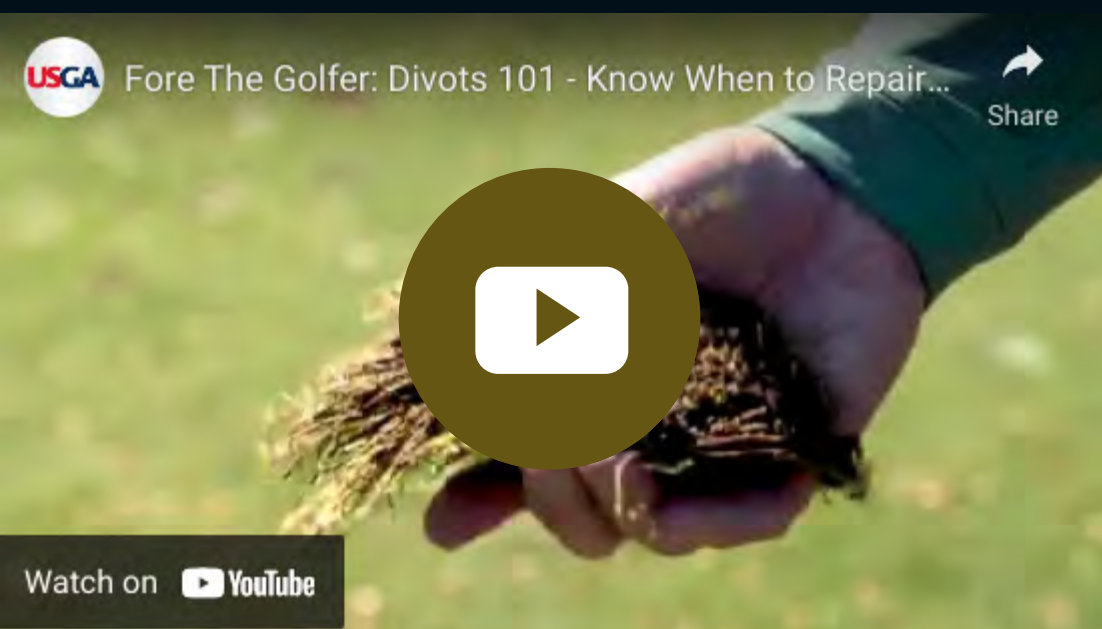
# MASTERS WEEK AT ROYAL







## **DIVOTS 101 - HOW TO REPAIR BALL MARKS**



## **DIVOTS 101 - KNOW WHEN TO REPAIR OR REPLACE YOUR DIVOT**



## **DIVOTS 101 - HOW TO RAKE A BUNKER**



# FROM EAST TO WEST

*Jerry Sten, Course Manager*

One would have thought that by now most of the rains would have passed, yet, despite the autumn conditions, the rain has persisted and for the first time in the past 8 years, we have reached over 1300mm for the season. This in just over 8 months! It goes without saying that this has indeed been the wettest season we have experienced. However, we can be grateful that our courses remain playable through this period and that the rains have not caused damage to the extent it has done down in KZN. I am sure we have all seen the devastation caused and as a greenkeeper it has been gut-wrenching to say the least to see what has happened to the courses. Certainly, a reminder that whilst we control the daily operations to the best of our ability, we are at the disposal of mother nature.

The accumulation of fallen leaves in this wet period has not made playability any easier and whilst we are cognisant of the leaves everywhere, our sweepers can unfortunately not be out on the courses now with the waterlogged and soggy ground conditions as they would sink/ spin on the turf causing unnecessary damage. A reminder that our turf mowing equipment and carts are only driving and mowing in areas that are currently accessible and our operators are skilled and trained in this task. We apologise for the inconvenience caused and will be attending to the sweeping as soon as we can get in. Naturally, there will be some damaged turf on the fairways due to mud and traffic and once the weather has cleared enough for us to perform some repairs, the team will be doing this work over the month of May.

Early in May, golfers will notice that we will begin preparing the temporary greens on the West course before the renovation takes place in June. The preparation process will take some time and requires mowing, de-thatching, hollow-tining and inter-seeding over the next month. We kindly ask members and visitors to refrain from hitting off these temporary greens with wedges, during this preparation period, as creating any divots now would only detract from the playability of the putting greens in June.

Thank you for your understanding, patience, and support over this wet period and, as always, the team will endeavour to deliver wonderful courses throughout the coming winter season. In closing, it is great to be back at the Club and I look forward to serving as your Course Manager.





# THE EXCITING WEST COURSE REFURBISHMENT!

*May/June - November 2022*

**AS WE HEAD TOWARD THE WEST COURSE REFURBISHMENT (MAY/JUNE 2022), WE WOULD LIKE TO REMIND MEMBERS WHY THIS 'UPGRADE' IS SO IMPORTANT.**

As communicated over the years, the West Course is nearly 30 years old and at this age requires restoration. The greens are 90% poa ridden, and the transfer of poa annua to our East greens remains a serious risk that we are trying to delay. The greens cost the Club approximately 30% more in maintenance regimes—more mowing, pesticide applications, etc.—and even by doing so, the health of the greens is still compromised due to the grass type, shallow root system, and old age. We remind members that the resurfacing of greens and surroundings is simply a re-surface and not a complete rebuild. The greens will be resurfaced to the same specifications as the bent grass used on the East Championship Course.

The West Course bunkers are simply not a reflection of the Royal offering, and this summer in particular has seen many days and months of waterlogged bunkers due to sand contamination and extremely poor/old drainage. This results in significant downtime and having to throw costly resources at additional staffing, sand, and pumps to drain the bunkers daily, adding to the maintenance costs and taking away from performing the other crucial tasks on the course.

The upcoming refurbishment is not a re-design but merely an enhancement of the current facility. However, our course architect has recommended two new fairway bunkers (2 & 14). During the renovation, temporary greens will be established for play, and whilst we understand the inconvenience to golfers, it will be a short sacrifice (5 months) to enjoy a refurbished facility for many years to come. We will continue to communicate in more detail and should you have any questions, please don't hesitate to contact us: [coursemanager@royalijk.co.za](mailto:coursemanager@royalijk.co.za)





# LADIES GOLF

*Wendy Huddy, Ladies Golf Manager*

Rain continues to interfere with golf on most days but it almost feels like the heaviest rain is always on a Saturday and/or a Tuesday!! Ladies who can only play in a cart have not been able to play on a Tuesday for several weeks now but let's hope it's done!

Our league teams continue to do well with our weekday 1 team recording a draw with Parkview, our weekday 2 team going down to Bryanston 1 - 2 and our Sunday team recording a draw with Bryanston as their match was washed out. Our weekday 1 team remain on top of the A division log with both the weekday 2 team and Sunday team lying in 3rd place in their respective divisions. May is always a busy month for the weekday ladies league teams as there are two fixtures in the month so let's hope this impressive golf continues.

Unfortunately due to bad weather, we had to cancel our Easter ladies open day and although some ladies did go out and play, we felt it was the right decision to have made to cancel the Open. Our next ladies open day will be on Tuesday 14 June on the East Course so please diarise now and invite some visitors to play. If you have guest rounds still to use, these will expire at the end of June, so the 14 June might be a good day to use them on some visitors.



The opening of the Old Oak Restaurant is on Friday 6th May at 17h00. This function is only open to members and their immediate families and is sure to be wonderful affair - this is an absolutely stunning facility and worthy of a grand opening. Your invitation has been emailed to you so please respond ASAP if you would like to attend as numbers are limited. A Mother's Day lunch will follow the opening on Sunday 8th May and again, you are encouraged to support this function. Very exciting times for the members of our Club.

Wishing those of you who have been 'under the weather' recently, a quick recovery and we look forward to having you back at the Club.  
Happy golfing everyone.



# THE CAPTAIN'S NOTE

*Nick Watt-Pringle, Club Captain*

New members will soon receive an invite to an early evening get-together where you will be introduced to staff members and members of the Board and will be taken through how the Club is run. I hope you will be able to attend and look forward to meeting you all.

As per Liam's communication sent to the members last week, a huge concern of the golf department at the moment, is the manner in which members, guests and visitors are treating our golf courses, specifically the non-raking of bunkers and not repairing pitch marks. Please ensure that you look after the courses and let us all have pride in our Club. Should things not improve, some drastic measures may have to be put in place.

In last month's newsletter, I asked the question 'who has had the most hole in ones at Royal and including Kensington'. Well sadly, no one won the dozen ProVix golf balls as there was not a single response! This is probably an indication that the members only read the first few pages of the newsletter or only look at pictures!! So I will at least have the enjoyment of using these balls over next couple of months!!



We all look forward to the opening of the Old Oak Restaurant on Friday 6th May. This should be a grand occasion and the fact that it is fully subscribed, indicates that there is much excitement amongst the members.

Entering May, I hope that most of the rain has fallen until next summer as I think everyone is sick and tired of the mud! Our green keeping staff have done miracles in keeping our courses playable and I know that I speak on behalf of all our members when I extend our deepest gratitude to the entire team for all their work during these trying times.. Personally, I am looking for a bit more run on the fairways as the courses dry out.....

Until next time, yours in golfing





# MOTHER'S DAY LUNCH

# THE MENU



THE OLD OAK RESTAURANT & FAMILY CENTRE  
SUNDAY | 8 MAY 2022 | 12H00  
MEMBERS & FAMILY

R360 PER PERSON  
R120 CHILDREN 7 - 13 YEARS  
CHILDREN UNDER 6 - FREE

MIMOSAS ON ARRIVAL  
LIVE ENTERTAINMENT | KIDS CLUB

BOOKINGS ARE ESSENTIAL  
TO AVOID DISAPPOINTMENT

PLEASE ADVISE ANY SPECIAL  
DIETARY REQUIREMENTS

RSVP: FUNCTIONS@ROYALJK.CO.ZA  
011 040 3021 WHATSAPP 0730448025

## STARTERS

SHARING PLATTER (PER TABLE)

Aubergine Arancini  
Crispy Squid & Red Pepper  
Artisanal Breads & assorted condiments

## MAINS

CHOICE OF 3 PLATED MAINS

Half Deboned Chicken, Spicy Tomato  
Chutney, Peppers, Salsa Verde, Rocket

Potato Gnocchi, Button Mushroom, Burnt  
Aubergine, Pangritato, Parmesan, Truffle (V)

Slow Braised Shortrib, Onion Puree, Pearl  
Onions, Leek, Demi-glaze.

CHILDREN

Chicken Tenders and smileys

Fish and Chips

Beef / Chicken Burger with Smileys

Mac & Cheese

## DESSERT

SHARING PLATTER (PER TABLE)

Petit Fours  
Baked Cheesecake  
Carrot Cake Truffles

Chocolate Brownie topped with  
Oreo Ice cream  
Vanilla Custard & fresh fruits





# RUHAN'S WINE COLUMN

*Ruhan Duvenage, Assistant Food & Beverage Manager*

With only a few days left before the doors of The Old Oak Restaurant open up, we can't help but reminisce on all the precise planning and detailing leading up to the opening of one of the most innovative and spectacular restaurants in Johannesburg and South Africa. This includes a wine list that offers 81 different wines, including two wines that were especially made with our unique label that tells the story of The Old Oak Tree that once was. Each wine in our selection is unique in style and tells a story of their own - a pick of South Africa's finest regions from South Africa's finest wine makers. We tasted over 200 wines and picked only the best for the Old Oak. Our wine selection works hand in hand with every dish Chef Ransley Pietersen has conjured up and not only are they all beautiful as pairing wines, but also magnificent on their own. My passion and excitement gets the better of me now as I smile uncontrollably, thinking of the journey we are about to embark on, not only for us as operators but for you our guests, together fearlessly exploring the best in what food, wine and service can be. I truly hope you enjoy the selection as much as we do.

Introducing, The Old Oak Chenin Blanc and The Old Oak Pinotage, produced by Dirk Coetzee from L'Avenir Estate in Stellenbosch, these wines tell the story of the Old Oak Tree at Royal Johannesburg & Kensington Golf Club,

For over 70 years, a grand old oak tree watched over two illustrious golf courses and with every sip of wine, we can continue to pay tribute to this wonderful tree. "The Old Oak", with all the stories we wish it could tell, is a constant reminder to always look to the horizon with the spirit of "Ubuntu". The wine itself embodies the rolling slopes, cool maritime breezes, mountainous backdrops, fertile soils, gentle rains and hours of sunshine that the Stellenbosch region brings.

The Old Oak Chenin Blanc is medium bodied and boasts rich flavours of ripe pineapple, juicy pear and melon, as well as whispers of honey and toasted almonds from partial fermentation in French oak barrels. Refreshingly crisp and the ideal accompaniment to grilled fish, seafood, fatty meats and lots of sunshine.

The Old Oak Pinotage has an impressive introduction of dark berries and this rich red wine unravels with layers of floral notes, vanilla and tempting toffee. The beautiful balance of flavours and velvety texture, depart with a lasting impression of depth and elegance, showcasing the finesse and restrained power of a modern Pinotage. The ideal accompaniment to a mild Indian curry, spiced duck and meats from the braai, together with friends and endless conversation.

Hope you enjoy these beautiful wines and pairings as much as I do - cheers!





# THE CHEF'S TABLE

*Ransley Petersen, Executive Chef*

Creativity takes courage and overcoming the fear of failure."

*"It's all about family, fun, and a memorable dining experience."*

The time has finally arrived to open our doors at the apogee of food and beverage at our renowned Club. We have spent endless hours putting together a restaurant that is consistent in delivering beyond expectations and leaves you longing for more. Although this is the pinnacle for us as a food and beverage department, it won't be that way for much longer as we endeavour to raise the bar and set goals to be recognised in the coming year amongst some of the top restaurants in Johannesburg and the rest of the country.

As this ship sets sail and embarks on its journey, we are excited to welcome each and every member and guest on board.

Our menu is a celebration of our diverse culture as South Africans whilst taking inspiration from the Mediterranean basin. We focus on sourcing the finest quality ingredients, which, in turn, allows us to showcase our philosophy of clean and healthy eating habits. The well-balanced menu has something to offer for every palate. Yes, every palate... Being a family friendly restaurant, we have put in much thought when preparing food for our tiny diners. The kids' offering is special in its own right: exciting yet simple enough to understand. The main goal was to introduce the classic flavours while disguising fruits and vegetables in a special way.



If you are the kind of person that's longing for a special experience, whilst having peace-of-mind that your kids will be well taken care of, oh boy, is this the place for you.

The Old Oak team is excited to welcome you and your family.

See you soon...

Food for thought:

*'To eat is a necessity,  
but to eat intelligently is an art.'  
- Francois De La Rochefoucauld*



# WELCOME

*Guest Relations Team*



*Vinelle Botha*

As we have recently said farewell to Lauren and Simphiwe from the Guest Relations teams, please extend a warm welcome to Vinelle, who has already joined us. Brooke and Vinelle will be the ladies assisting with all your booking requirements and the faces behind the voices on the phone.

## EMPLOYEES OF THE MONTH

*Congratulations*



*Front of house - Kenny Dube*



*Back of house - Vuyelwa Gasela*



# THE RANGE

*By Right Side Golf Academy*

The first Barrel Challenge kicked off last month and what a day it was!!!!

There were a lot of laughs and eager moments for those who tried the challenge, but at the end of the day no one was able to zone in on their wedge skills and take home the R 5000 cash prize.

Due to the opening of the awesome 'Family Centre Restaurant' we will be moving the Barrel Challenge to the 13th of May, we hope to see everyone there and having some fun with us at the range.

## Winter Times

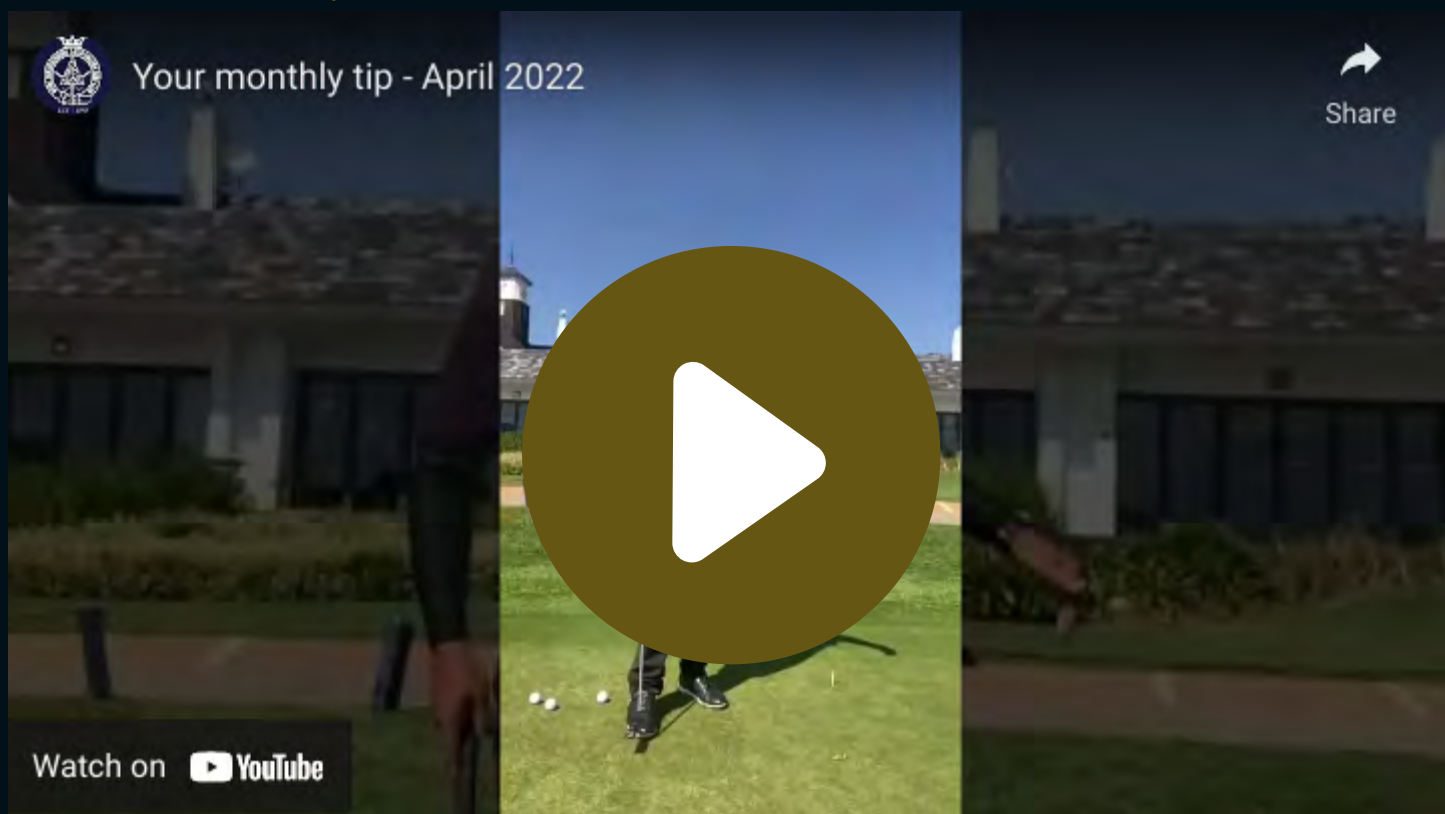
With Winter fast approaching please take note of the time changes for the driving range which kicks in from the 2nd of May

- Mon : 10:00 – 16:30 PM (Last Balls sold)
- Tue – Sun: 06:30 – 17:00 PM (Last Balls sold)



# YOUR MONTHLY FIX

*Gavan Levenson, Master Teaching Professional*



# SHOTS OF THE MONTH

*By resident photographer, Trevor Barnett*

OWAMBO SPARROWHAWK | LONGCRESTED EAGLE CHICK | LONGCRESTED EAGLE | GREEN WOODHOOPOE | BLACK SPARROWHAWK





We still have the double dozen deal on Srixon Z-Star, pay only R1000 this is a saving of R600! We only have 8 double dozen left.

Srixon are also offering a deal on the AD333, pay only R600 and save yourself R280 when purchasing the double dozen pack.



The latest Under Armour and FJ apparel has just arrived. Shirts and sweaters along with accessories like belts and caps.

May is possibly the best condition for golf in Jhb so get out and enjoy!





MEMBERS, FRIENDS & FAMILY

# The Joker Draw

LAST FRIDAY OF EVERY MONTH

DRAW WILL TAKE PLACE @ 18H30

FRIDAY 27 MAY

*Big Screen  
Food & drinks specials*

CURRENT 'POT'

**R 21 570**

**R 20 FOR 1 TICKET OR  
R 100 FOR 6**

TERMS & CONDITIONS APPLY





# T SERIES



## FEEL THE DIFFERENCE.

**INTRODUCING THE ALL-NEW T-SERIES IRONS FROM TITLEIST.**

T-Series Irons are designed to provide the precise control any player needs to score lower. From form to feel to function, every club is individually engineered to help you deliver a better strike and feel the pure perfection of your next shot.

To learn more about the all-new T-Series Irons, visit [titleist.com](https://titleist.com)



# Titleist®

©2021 Acushnet Company.





SIGN UP NOW

## RJKGC MEMBERS

ORDINARY	FREE ACCESS
ROYAL RESIDENT (Brookfield)	FREE ACCESS
SPOUSE	R320 PM
HONORARY & LIFE MEMBERS	R250 PM
UNDER 18	R220 PM
STUDENT (UNDER 26)	R280 PM
ALL OTHER MEMBER CATEGORIES	R350 PM

\*Terms & Conditions apply (Access restricted, under 16 years).

## NON MEMBERS

PRINCIPAL	R750 PM
NEIGHBOURING RESIDENT (5KM)	R550 PM
SPOUSE	R450 PM
UNDER 18	R350 PM
STUDENT (UNDER 26)	R400 PM

\*Terms & Conditions apply (Access restricted, under 16 years).





## MAKE YOUR BODY STRONGER

Book a session with Royal Retreat  
Wellness & fitness Club's  
Exclusion Personal Trainer

## INTRODUCING YUSUF VALLY

SPECIALISING IN WEIGHT LOSS, MUSCULAR  
HYPERTROPHY, SPORTS SPECIFIC  
MOVEMENTS, HIGH PERFORMANCE TRAINING  
AND SPECIAL AGED POPULATIONS GROUPS

My training methods come from the nerdy science behind the reason for each exercise and therefore in my sessions I am always explaining the benefit of the exercise from an anatomical point of view ,I'm a true nerd in the field . Reason being is I treat my clients as athletes no and want to maximise their performance and results without injury and the best way to do that is to help them understand and learn so that they can create a sustainable lifestyle for themselves. So no , I am not the boot camp trainer that's going to be screaming at you "train insane or remain the same "



BOOK NOW



ROYAL RETREAT  
*Wellness & Fitness Club*





## Introducing Saloshnie Chetty, Advanced Pilates Teacher

I have been a passionate educator/instructor for 10 years. I have an Honours in Marketing Communication and have worked for blue chip companies before embarking on my passion for Pilates, the art of wellbeing.

I obtained my fully comprehensive Pilates certificate in 2013. My teaching style involves working with each individual's own unique body that may include injuries, compensations and rehabilitation, to increase the best chances for the best results. I act as the catalyst connecting the ability of the student to the end exercise, by prescribing and assisting them with what the body needs to do and the reason behind each movement.

I aspire to assist students to know and learn about this vehicle, we call a body, to have the most pleasant, pain free and energetic life they can have.

STRETCH... BREATHE... AND REPEAT.





# BSI GOLF OPEN DAY

Saturday 14 May 2022  
Huddle Park, Linksfield, JHB



**Full-Time Junior Golf Academy  
with schooling (Gr 8-12)**

8am Registration

**College Programs: PGA Diploma,  
Greenkeeping, Sports Management**

10am Registration

Please RSVP to [info@bsisports.com](mailto:info@bsisports.com)  
by 12 May to secure your place

**[www.bsisports.com](http://www.bsisports.com)**







**ENDANGERED  
WILDLIFE TRUST**

# GOLF DAY

The EWT is excited to bring you our Annual Golf Day, now par for the course for Joburg golf enthusiasts. Join us for great company, fabulous Joburg weather, and gorgeous greens, all in support of protecting forever, together.

**20 MAY 2022 | 11:00**

## **ROYAL JOHANNESBURG & KENSINGTON GOLF CLUB**

**1 FAIRWAY AVE, LINKSFIELD NORTH, JOHANNESBURG**

R5,000 per fourball  
excluding vat

R1,000 hole sponsorship  
excluding vat

Main event sponsorship  
negotiable

First 36 four bookings  
will play East Course.

Carts and caddies  
not included.

Book directly with  
the club.

Fourball alliance with  
two scores to count.

Special prize for  
best dressed team.

**HOSTED BY MIKE SCHOLZ**

**SPECIAL APPEARANCE BY PROFESSIONAL GOLF COACH  
TIJANA KRALJEVIC**



GUEST RELATIONS & BOOKINGS  
RECEPTION@ROYALJK.CO.ZA  
BOOKINGS@ROYALJK.CO.ZA

CLUB OPERATIONS  
**JENENE BERNHARDT** CLUBOPS@ROYALJK.CO.ZA

GOLF  
**LIAM BROWN** GOLFDIRECTOR1@ROYALJK.CO.ZA  
**GREG JACOBS** GOLFDIRECTOR2@ROYALJK.CO.ZA  
**SHAUN CARTER** ASSISTANTGD@ROYALJK.CO.ZA

MARKETING & MEMBERSHIP MANAGER  
**CANDICE HUMPHREY** MARKETING@ROYALJK.CO.ZA

FOOD & BEVERAGE  
**ERIK BRAKHOVEN** FB@ROYALJK.CO.ZA  
**RUHAN DUVENAGE** ASSISTANTFB@ROYALJK.CO.ZA

FUNCTIONS & EVENTS  
**MARCELLE FOURIE** FUNCTIONS@ROYALJK.CO.ZA

INFRASTRUCTURE DIRECTOR  
**HENNIE BREDENHANN** MAINTENANCE@ROYALJK.CO.ZA

FINANCIAL MANAGER  
**CHARLOTTE DE JONG** FM@ROYALJK.CO.ZA

CLUB ACCOUNTANT  
**SIOBHAN VAN ROOYEN** CLUBACC@ROYALJK.CO.ZA

COURSE MANAGER  
**SHAUN BRITS** COURSEMANAGER@ROYALJK.CO.ZA

CHIEF EXECUTIVE OFFICER  
**CHRISTOPHER BENTLEY**  
CEO@ROYALJK.CO.ZA

ROYAL JOHANNESBURG & KENSINGTON GOLF CLUB  
NO. 1 ON FAIRWAY AVENUE  
LINKSFIELD NORTH JOHANNESBURG

PHONE: 011 640 3021  
WHATSAPP: 076 392 2495

BOARD:  
G. ODGERS (CHAIRMAN), W. HUDDY (VICE CHAIR LADY),  
N. WATT-PRINGLE (CLUB CAPTAIN), J. GOODWIN (LADY CAPTAIN),  
T. PEYPER (TREASURER), O. ADDLESON, C. WADHWANI, D. MOOROSI,  
D. HARDING, C. BENTLEY (CEO)

WWW.ROYALJK.CO.ZA  
ROYAL@ROYALJK.CO.ZA

PUBLISHED MONTHLY BY  
ROYAL JOHANNESBURG & KENSINGTON GOLF CLUB.  
ALL RIGHTS RESERVED.

@ROYAL\_JHB\_GOLF

*As our newsletter continues to evolve,  
we are looking to make it even more  
useful and interesting for our members.  
We encourage you to share your  
thoughts with us.*

