THE FORTRESS CIGAR GOLF CLASSIC

Proudly Sponsored By





SCRAMBLE EVENT • RAIN OR SHINE

Thursday, October 2, 2025 At The Fortress in Frankenmuth A Spikeless Facility



\$580

per foursome includes:

- 18 Holes of Golf with Cart
- "The Soprano's" Italian Dinner
- 4 Premium Cigars

Dinner only guest - \$64

LIMITED SPACE AVAILABLE 12:00 pm Shotgun Start 5:30 pm - Dinner

DIRECTIONS TO THE FORTRESS



The Fortress



Zehnder's Restaurant

Zehnder's Splash Village Hotel & Waterpark



Bronner's Christmas Wonderland

Traveling South on 1-75, take the Bridgeport Exit 144. Turn left on Dixie Highway. Take Dixie to Curtis Road and turn left on Curtis. Then turn left on Flint Street. The Fortress Golf Course is on your left.

Traveling North on 1-75, take the Birch Run Exit 136. Turn right on Birch Run Road to M-83 (Gera Road). Turn left on M-83 into Frankenmuth. Turn left on Flint Street (right before the bridge). The Fortress Golf Course is on your right.

"They treat you like royalty on a great conditioned course!"







"Soprano's Theme" OCTOBER 2, 2025



REGISTRATION

Purchase online at: Ticketing.Zehnders.com

Or Scan the QR Code Below:



LIMITED SPACE AVAILABLE

First come, first serve.

To register by phone call (989) 652-0450

Zehnder's Cigar Golf Classic Dinner

Söp anos

Classic and Elevated Italian Fare

SMALL BITES AND SALADS

Herbed Foccacia Bread Chopped Antipasto Salad Italian Panzanella Salad

BUFFET STYLE PASTA

Gabagool with Penne in Vodka Sauce

Capicola, Penne Pasta, Herbs, Fresh Grated Pecorino, in a creamy Tomato Sauce

Shrimp and Crab Fra Diavolo

Spaghetti tossed in spicy San Marzano Tomato Sauce with Lump Crab and Jumbo Shrimp, Basil and Italian Chilis

BUFFET STYLE MEATS

Old World Osso Bucco

Slow braised Veal Shanks with Red Wine Drippings Gravy and Gremolata

Chicken Scarpariello

Bone-in, Marinated Chicken with Hot Cherry Peppers, Sweet Fennel Sausage and Rosemary Pan Sauce

Fritto Misto with Calabrian Chili Aioli

Lightly battered mixture of Jumbo Shrimp, Scallops and Calamari

BUFFET STYLE SIDES

Roasted Garlic and Porcini Mushroom Polenta

Charred Broccoli Rabe with Toasted Pine Nuts

Sicilian Eggplant Caponata

DESSERT

Limoncello Tiramisu

Assorted Cannoli