

## **'THE BARN' TO ADD TO GAMBLE SANDS' DINING AND EVENT OPTIONS**

**Brewster, Wash.** (January 8, 2024) – With 'The Barn' set to open in April, Gamble Sands will have a new dining option to complement the resort's existing Danny Boy Bar and Grill, providing guests with multiple spots to gather, eat and swap stories about their rounds. The Top 100 Golf Resort located in Brewster, Wash., is in the midst of a multi-million expansion, building 40 additional rooms at the Inn at Gamble Sands (set to open in spring 2025), while adding a second David McLay Kidd-designed 18-hole golf course that will debut in the summer of 2025.

The Barn will be open from 7 a.m. to 11 p.m. and offer golfers a fun place to hang before or after golf with lounge seating, multiple televisions, family-style dining tables, a fireplace and late-night games. With indoor seating for 125 and patio seating for 75, The Barn also provides an additional option for weddings, events and tournament spreads. As the name implies, The Barn has large doors that open to views of the Cascade Mountains and Columbia River Valley. Executive Chef Chris Lamkin oversees the menus at both The Barn and Danny Boy and plans to keep the two venues unique. The Barn will feature a menu of grab and go bites to satisfy pre and mid-round appetites, as well as a full menu of sandwiches, pizzas, salads, craft beer and cocktails for post round enjoyment. The Danny Boy menu will continue to offer delicious steaks, locally sourced seafood and farm-to-table cuisine.

"We could not be more excited for the future of Gamble Sands. With the new restaurant being the next expansion stage, it will provide necessary options for our guests to have multiple dining choices," said Gamble Sands General Manager Blake Froling, PGA. "As our stays have gotten longer over the past few years, offering our guests more variety and alleviating some pressure in the Danny Boy Bar and Grill is essential. Seeing the golf course addition come together and watching DMK work his magic is fantastic. The land is transformed in ways you couldn't initially see, and watching him and his team work has been incredible. The lodging expansion is going to be the key to it all. We have a great plan to create a similar feel to the original units while creating more variety so the customer can customize their experience to how it fits them and their group best. Our goal is to allow the customer to customize their trip by choosing the lodging, golf course, and restaurant they visit each day or stay. Over time, each group creates its ideal experience and returns for its perfect one, creating better customer satisfaction."

Gamble Sands' 18-hole, McLay Kidd-designed Sands Course opened for play in 2014 to widespread acclaim and is recognized as a Top 100 golf course in the United States. In 2021, Gamble Sands unveiled its 14-hole QuickSands short course (also a McLay Kidd layout) providing golfers with a fun and imaginative shot-making alternative to the Sands course. In 2022, Gamble Sands announced plans to build the second 18-hole McLay Kidd-designed championship golf course. All holes are now shaped, with grass grow-in and finishing design touches set for spring and summer 2024 and a grand opening in May of 2025.

Already a top destination for golfers, by summer 2025 Gamble Sands will feature 36-holes of championship golf, a fun-to-play 14-hole short course, the 77-room Inn at Gamble Sands, two world-class dining options, as well as the 100,000 square-foot Cascades Putting Green. The Inn at Gamble Sands features oversized rooms that match the wide-open nature of Gamble Sands, as big rooms open to the big golf course, framed by even bigger views that sweep across the Columbia River Valley.

For more information on Gamble Sands, visit [www.gamblesands.com](http://www.gamblesands.com) or call 509-436-8323.

## **About Gamble Sands**

Located in central Washington in the town of Brewster, the 7,169-yard Sands course at Gamble Sands opened for public play in 2014 among widespread industry acclaim. Both *GOLF* magazine and *Golf Digest* named it the "Best New" golf course of 2014. It is currently listed among "*Golfweek's* Best: Modern Courses, 2023," is No. 14 on *GOLF's* Top 100 Courses You Can Play and No. 30 on *Golf Digest's* ranking of America's 100 Greatest Public Courses. Designed by the renowned David McLay Kidd, the Sands course is a true links layout set in the high desert overlooking the Columbia River with sandy soil, traditional fine fescue grasses, firm surfaces, wide fairways and massive greens. The club also offers caddie services, a complete practice facility, golf shop, Danny Boy Bar & Grill, The Barn and lodging at The Inn at Gamble Sands featuring meeting and event space.

## **About Troon**

Gamble Sands is managed by Troon. Headquartered in Scottsdale, Ariz., Troon is the world's largest golf and golf-related hospitality management company, providing services at 850-plus locations, including operational responsibility for 575-plus 18-hole equivalent golf courses around the globe. In addition to golf, Troon specializes in homeowner association management, private residence clubs, estate management and associated hospitality venues. Troon's award-winning food and beverage division operates and manages 600-plus food and beverage operations located at golf resorts, private clubs, daily fee golf courses and recreational facilities. With properties located in 45-plus states and 35-plus countries, Troon's family of brands includes Troon Golf, Troon Privé, Troon International, Indigo Sports, **CADDIEMASTER**, ClubUp, Cliff Drysdale Tennis, Peter Burwash International, True Club Solutions, RealFood Hospitality, Strategy and Design, Casa Verde Golf, ICON Management and Eventive Sports. For additional news and information, visit [www.Troon.com](http://www.Troon.com), [TroonMagazine.com](http://TroonMagazine.com) or connect with Troon on [Facebook](#), [Twitter](#), [Instagram](#), [Troon Chronicles](#), [Press Room](#), and via [The Turn Podcast](#).

## **Media Contact:**

Rob Myers

Troon

480.477.0506

[rmyers@troon.com](mailto:rmyers@troon.com)