

About the Event

The **28**th **Annual Richard E. Marriott Golf Invitational** is being held October 6-8, 2025 at Pinehurst Resort in Pinehurst, North Carolina. This event is the largest fundraiser for the National Restaurant Association's Restaurant Advocacy Fund (RAF). In addition to supporting the industry's advocacy work, attendees will enjoy three days of world-class golf, two nights of hotel accommodations at Pinehurst Resort, and networking opportunities with leaders of the restaurant and hospitality industry.



Pinehurst No. 2

Donald Ross's masterpiece, No. 2 at Pinehurst, has served as the site of more single golf championships than any other course in America. It has hosted back-to-back U.S. Open and U.S. Women's Open Championships in 2014, and recently the 2024 U.S. Open. Come walk in the footsteps of legends and play the holes that will birth a new generation of icons as well.



Pinehurst No. 8

To commemorate their centennial, Tom Fazio lent his talents to Pinehurst in 1996 by designing No. 8. Coalescing all of the elements that make golf at Pinehurst unmistakable into one 18-hole layout, Fazio fashioned a course that's at once stunning and simple, and equal parts challenge and celebration.

Pinehurst No. 9

Jack Nicklaus has long stated that Pinehurst No. 2 is his favorite course from a design standpoint, so it's no surprise that his own masterpiece here draws influence from it. No. 9 offers meticulous design set amongst stands of longleaf pines that many believe rivals the very course that inspired it, both in terms of play quality and overall composition.

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MONDAY, OCTOBER 6

- · Golf school
- Practice round at Pinehurst No. 9
 *Individual tee times for the practice round begin at noon.
- Welcome Reception
- · Late Night Hospitality

TUESDAY, OCTOBER 7

- Breakfast
- Industry Update
- Ryder Cup Tournament at Pinehurst No. 2
- Cocktail Reception & Awards Dinner
- Late Night Hospitality

WEDNESDAY, OCTOBER 8

- Breakfast
- Individual Tournament Play at Pinehurst No. 8
- Awards Luncheon

QUESTIONS?

Contact Annie McEniry at amceniry@restaurant.org.