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## Masters champions dinner 2024 attendees

The exclusive Masters dinner takes place on Tuesday, requiring a Green Jacket to gain entry, only past champions are allowed. The first one was organized by Ben Hogan in 1952 following his win. It has become a chance for 'reminisce, swap banter and relax'. The menu is usually paid by the champion and previous winners have served dishes ranging from delicious to bland or bizarre. This year it's the turn of Spaniard Jon Rahm who will be serving an Iberian-themed tapas and Basque rib-eye menu. Last year Hideki Matsuyama put on a Japanese-inspired menu which included sushi, miso-glazed black cod, wagyu beef steak and strawberry shortcake for dessert. The meal was made special by his effort in winning over the other champions despite being nervous about speaking little English. Tiger Woods had previous attempts at hosting Champions Dinners, with varying degrees of success. After finally finessing it in 2020, he served 'Augusta Rolls' sushi rolls with tempura shrimp and eel sauce. Tiger Woods mastered menu selection after his fifth win at Augusta. His Champions Dinner featured chicken and steak fajitas, sashimi, and porterhouse steak, which received approval from Jack Nicklaus on Twitter. Phil Mickelson's best dinner was in 2011, where he served paella as a tribute to cancer-stricken Seve Ballesteros, who couldn't attend. The menu also included manchego-topped filet mignon, tortilla, and Spanish apple pie. Vijay Singh made a rare exception in 2001 by bringing in Thai cuisine from outside, including chicken Panang curry, sea scallops, and Chilean sea bass. Zach Johnson's 2023 menu was the most laden, featuring veal osso buco ravioli, chilled jumbo shrimp, crab cakes, lobster bisque, filet mignon, seared ahi tuna, Iowa corn pudding, sweet potato casserole, and flourless chocolate cake. Scottie Scheffler served a traditional Southern-style banquet in 2022, including cheeseburger sliders and firecracker shrimp with Thai chili and sriracha mayo. Masters champions' dinner menus have been a reflection of their roots and tastes, showcasing diverse culinary influences. Last year's menu, featuring Scottie Scheffler, was a Southern-style feast that paid homage to Texan traditions. Adam Scott, on the other hand, went all out in 2014 with a menu featuring Australian specialties such as Moreton Bay 'bugs' and Wagyu beef New York Strip steak. Sergio Garcia brought a Spanish flair to his champions dinner in 2018, serving traditional Arroz Caldoso de Bogavante, a lobster rice dish, alongside Angela Garcia's Tres Leches Cake for dessert. Mike Weir honored his Canadian heritage with a menu featuring elk, wild boar, and Arctic char, paired with a selection of Canadian beers. In contrast, Bubba Watson's 2013 menu was widely panned as one of the worst in Masters history, consisting of a bland Caesar salad, chicken breast, green beans, mashed potatoes, macaroni and cheese, corn, confetti cake, and vanilla ice cream. The Champions Dinner paid tribute to Spain on Tuesday evening, commemorating what would've been Seve Ballesteros' 67th birthday. The table of 33 Masters champions welcomed Jon Rahm as their newest member and reminisced about Augusta's first European victor. Ben Crenshaw emceed the event, making sure it was a celebration for Jon, Seve, and Jackie Burke. Rahm, a LIV golfer, sat alongside Crenshaw at the head of the table, marking the first time a player from the rival tour hosted the dinner. Despite ongoing tensions between PGA Tour and LIV Golf, for one night, the sides put aside their differences. "We're a fraternity," said Crenshaw, echoing the camaraderie among the past champions. Thirty-three former winners attended the dinner, with Angel Cabrera and Sandy Lyle being the only two absentees. Lyle's wife had health issues, so he stayed home to care for her. The evening began with Crenshaw welcoming Rahm to the Masters Club and gifting him an inscribed gold locket. The stories shared around the table included a memorable tale from Bernhard Langer about Seve's incredible shot at the 1983 Ryder Cup. Crenshaw also spoke fondly of Ballesteros, remembering his remarkable career. The event served as a celebration of their fraternity and the memories they've created together over the years. In related news, PGA Tour players Danny Willett and Sandy Lyle showcased their cultural roots through traditional dishes during the dinner. While Willett stuck to Yorkshire classics like mini cottage pies and a full-crack Sunday roast, Lyle opted for haggis, a Scottish savory pudding. Notably, Nick Faldo faced criticism in 1997 for serving English fish and chips with tomato soup, a pairing that didn't quite resonate with the Americans. The dinner also sparked conversation about the upcoming Masters tournament, set to take place in Augusta this year. With Jon Rahm now part of the prestigious group, the stage is set for an exciting competition among golf's elite. Jon Rahm's Masters Champions Dinner features Iberian theme with personal touch Rahm selects menu for Tuesday evening, including tapas and pintxos, and dishes from his grandmother's recipe. Golfers attend dinner at Augusta National Golf Club in Augusta, Georgia. Jon Rahm hosted the 2024 Masters Champions Dinner at Augusta National Golf Club. Gary Player pays tribute to Jon Rahm and Jackie Burke Jr. at Champions Dinner Jon Rahm hosted a Champions Dinner at Augusta last night, celebrating his outstanding accomplishment from last year and remembering their friend Jackie Burke Jr. Gary Player was among those who paid tribute on social media. The dinner's menu reflected Jon Rahm's Spanish heritage and included dishes such as Mama Rahm's Classic Lentil Stew, which is his grandma's recipe. Rahm said he wanted to put a little bit of his family into the dinner and make it special. He also acknowledged that it would be a 'great story' if one of the LIV players could win at Augusta National this year. Given article text here Jon Rahm says he is not thinking about the Masters title after a dinner with fellow champions The Masters champions gathered at a dinner at Augusta National last night, and the guest list was as exclusive as ever. There were 33 in attendance for Jon Rahm's big night but two champions, Angel Cabrera and Sandy Lyle missed out because of their personal issues. Rahm will now return to action on Thursday for his title defense alongside Matt Fitzpatrick and Nick Dunlap. Scottie Scheffler is the favorite to win the tournament ahead of Rory McIlroy. Given article text here The tradition of the Champions Dinner, a final supper for golfers before the Masters tournament begins, continued at Jon Rahm's dinner party on Tuesday night. The 29-year-old Spaniard paid tribute to his heritage with an Iberian-themed menu that included tapas and pintxos, such as spicy Basque chorizo, followed by 'Mama Rahm's Classic Lentil Stew' made from a family recipe designed by chef Jose Andres. Other options included crab salad, ribeye steak, and turbot, all concluded with puff pastry cake served with custard and Chantilly cream. Gary Player Honors Jon Rahm at Masters Dinner Jon Rahm celebrated his outstanding accomplishment from last year's Masters with a special dinner hosted by Gary Player. The dinner also paid tribute to their friend Jackie Burke Jr., who passed away on January 19 at the age of 100. Rahm and other golfers will gather at Augusta National for their Champions Dinner on Wednesday before defending their titles on Thursday. However, two champions are missing the event due to personal reasons. Angel Cabrera is barred from entering the United States after being jailed for violence against ex-girlfriends, while Sandy Lyle is absent because his wife Jolanda is unwell with inner ear issues. The dinner will take place at 8 pm and will be followed by a par-three contest on Wednesday. Rahm will tee off alongside Matt Fitzpatrick and Nick Dunlap on Thursday at 10:30 am local time. Many golf fans expect Scottie Scheffler to emerge victorious on Sunday, as he is the most likely candidate for his second green jacket. Last year's Champions Dinner was hosted by Sergio Garcia, who served an international salad with ingredients representing past Masters champions' countries. The main course included a traditional Spanish lobster rice dish, while the dessert featured 'Angela Garcia's tres leches cake,' inspired by his wife's recipe. Other past Champions Dinners have seen golfers such as Danny Willett, Adam Scott and Charl Schwartzel showcase their culinary skills with different dishes. Lobster ravioli, caesar salad, garlic bread and local beers were served at a Masters dinner hosted by Mike Weir in 2004 to golf icons, including elk and wild boar options for those feeling more adventurous. In contrast, Tiger Woods' first Champions Dinner in 1998 featured a McDonald's menu, with cheeseburgers, fries and milkshakes served to legends like Nicklaus and Arnold Palmer. Sandy Lyle's 1989 dinner showcased Scottish cuisine, with Haggis being the main course, which he believed made a bold statement among older golfers who were familiar with the dish. Similarly, Bernhard Langer's 1986 dinner introduced German culture through wiener schnitzel and Black Forest cake.