

The Club at ArrowCreek

July 2019

The

LATEST

Wine + Dinner
= Winner!

INSIDE

Find updates about
our renovation



The Club at ArrowCreek Newsletter

From our General Manager...

Dear Members,

We had a very active June at The Club highlighted by the Ladies Luau and Men’s Member/Member golf events. I want to thank you all for your continued patience with the limited areas available for warm up and practice prior to your rounds. I have fielded several questions from the Membership regarding why the choice was made to build the pool first and the practice areas second.

- We are not choosing one over the other, but, are in fact, building both concurrently– As our permitting was just approved last Friday, June 21, we have set a very aggressive schedule to complete all quickly.
- Logistically, we could not develop the golf areas sooner because all of the equipment required to build the pool deck, pools, bar, mechanical buildings, infrastructure (plumbing, electrical, drainage, etc.) had to be mobilized across the turf areas. We did not want to plant fresh turf and have all that equipment ruin it.
- The practice greens and green spaces will come on line before the pool area is completed. The range and performance center are projected to come online mid fall.
- The Landscape architect’s operation manager has been on site since Monday (6/17) and has begun staking out the grading of all the practice areas which you can see out the windows of Redfields.

We will continue the bunker renovation on Challenge with holes 2, 3, and 4 receiving attention next. We will continue 2 or 3 holes at a time and have increased the size of the crew and hired an additional turf company to assist with installing sod and a higher rate.

I am happy to quickly respond to any questions or comments. I look forward to seeing you on your next visit.



Garry D. Cramer, General Manager

UPCOMING EVENTS

- 7/2 - Taco Tuesday
- 7/4 - 4th of July BBQ
- 7/10 - Book Club
- 7/14 - Couples Golf
- 7/16 - Trivia Night
- 7/17 - Garden Club
- 7/18 - Bingo Night
- 7/19-21– Chucho Rua Golf Tournament
- 7/24 - Frank Family Wine Dinner

Dining at The Club:

For dinner reservations in Redfield’s, please RSVP on ForeTees or call 775-850-4471

Wednesdays are Pot of Gold with Prime Rib. Attend for your chance to win great prizes or cash!

Thursdays are Pasta Night. Build your own pasta and Member kids under age 12 eat free!

Fridays are Pub Club with 2 topping \$8 Pizzas

Don’t forget we offer Kid’s Club on Thursdays & Fridays, as well as some special events.

Please keep in mind if your kids are not signed in for Kid’s Club, they need to be at the dining table. This ensures all Members have a great dining experience.

Welcome

Welcome New Members of The Club!

Mel & Irene Reznick - Sponsored by The Ambassador Committee

Sherwood & Anna Sterling - Sponsored by The Ambassador Committee

Jim & Dawn Shannon - Sponsored by Ben & Tracey Gravelle

Pam Trombatore & Crystal Downs - Sponsored by Ginger McDowell & Janet Jenkins

Gillian & Dan Burns - Sponsored by The Ambassador Committee

Jim Binks & Karen Bowman Sponsored by Dan & Jean Barnett

Tim & Nikki Hohl Sponsored by Sean & Terri Crow

Brad Cea Sponsored by the Skolnick Family

Freddie & Anna Valdez Sponsored by Joe & Emily Wieczorek

Mike & Donna Lantz Sponsored by Russ Squelch

Armando Alvarez & Joan Greenwood Sponsored by Russ Squelch

Shayla Miller Blajos & Nathan Blajos Sponsored by Woody & Renee Miller

Thanks For Being A Member

Make every day Earth Day by going green! Sign up for electronic statements and have them emailed to you! Contact Karin to update your account preferences.

kcooper@theclubatarrowcreek.com or 775-850-4471 ext. 203



Walsh's Word

Greetings from your friendly, neighborhood Membership Director.

SUMMER VACATION?! Not for us! This is the best time of year when activity at The Club is through the roof! Our team is firing on all cylinders as we look forward to seeing every Member for dining, events, golf, and just hanging out at the best private Club in the Biggest Little City of Reno.

We are thrilled to welcome all new Members who have been invited by a current Member or our Ambassador Committee. As we move into July, we will see the current initiation fee double by the end of June as we forecast having fewer roster positions available with every new day. It is an exciting time as we look towards the future of The Club and providing the ultimate Club experience for every Member and their guests.

See you all soon!
Best Always,
Walsh Trujillo - Membership Director



Membership by Invitation

As Members of The Club at Arrowcreek

Jim & Sally Ellerby

Are Asking Our Good Friends

Charles & Julie Wilson

To Consider Membership at Our Club

We look forward to showing you why we chose The Club at ArrowCreek as our private country club and have arranged through our sponsorship an exceptional Offer of Membership with very special benefits.

Therefore our Invitation is time sensitive and will be withdrawn on June 30th, 2019.

We have asked our Membership Director, Walsh Trujillo, to assist us by providing you our Membership Offer details and answers to your questions while you consider our Invitation. He can be contacted at 775-850-4471 ext. 222 or at wtrujillo@theclubatarrowcreek.com.

Jim & Sally Ellerby
Member Signature

Barbra Kaprielian
Ambassador Chair Signature



Walsh Trujillo, Membership Director

A Club Full Of Your Friends

The Ambassador Committee at The Club at ArrowCreek—2019

“The most important committee in any fine Private Club is its Ambassador Committee. By “Invitation Only” and considered an honor, the strength and influence of this Committee can ensure the success of your Club.”

- Arnold Palmer Golf Management

We are actively seeking members to join the Ambassador Committee. Please contact Walsh to inquire further to receive an Invitation from the Ambassador Chair, Barbra Kaprielian.

Ambassador Committee Mission Statement

To ensure all new Members are connected into their new Club through effective adoption by fellow Members, thus causing the new Member to “plant roots” in The Club and embrace and continue the prideful tradition of Friends inviting Friends to the Membership.

The Partner’s Invitational - 2019 - Friday, October 4 to Monday, October 7

Don’t forget about our Ultimate Sponsorship Benefit - the chance to attend the Partner’s Invitational at Palm Valley Country Club in Palm Desert, California. Hallelujah for a short flight for Team ArrowCreek this year! Every new Sponsorship includes an eligibility point to be one of ArrowCreek’s top sponsors or the chance to win a spot that will be raffled away to every eligible Member who has Sponsored at least one of their friends as a Golf Member at The Club at ArrowCreek. Last year we had two raffle winners who only Sponsored one friend into The Club in 2018. It only takes one to have a chance to go on this trip of a lifetime with your fellow.



Course Update

Dear Members:

As many of you have noticed, there has been a decline in the appearance of several areas of turf on both courses fairways as well as some of our greens. The cause of this was a result of an aggressive approach that was taken attempting to combat/reduce unwanted invasive grasses on all our playing surfaces. In some areas we can see a temporary setback to the health of the turf as a result. We continue to amend the soils and additionally renovate areas adding sand, seed, fertilizer and wetting agents while also treating our irrigation supply.

As a remedy, we will be applying additional applications of fertility to the greens for health and continued growth. Periodically we will be needle tining greens which will allow a greater supply of oxygen to the roots system during our hotter and busier times of the growing season. The needle tines will make very small holes in the greens surfaces, but it will have minimal, if any, disruption to play.

Applications of an herbicide were made on cheat grass growing on the fairways, and these areas will be renovated with sod or sand and seed to expedite recovery.

We are in the process of having an irrigation audit taken of our irrigation system. The audit will help identify problems or weaknesses with water pressure and above and below ground systems on and off the golf courses.

I have also invited the Senior Vice President of Agronomy for Arnold Palmer Golf Management to spend several days at the Club to assist us quickly achieve healthy and revitalized courses.

In addition, I have directed our agronomy team to take an immediate and proactive approach in removing weeds and remediate bunkers that have not been renovated to date. The team will also focus on all tee boxes to ensure they are neatly trimmed around the perimeter to allow for a clear line of sight to the fairway.

I look forward to all of you noticing a recovery in the near future and welcome your continued feedback on our progress.

Garry Cramer, General Manager, gcramer@theclubatarrowcreek.com



Jose Ayala beginning prep at 5 a.m. for our Ladies Luau this past month in a beautiful sunrise

Weeden's Wisdom

HABITS THAT CAN LEAD TO MAJOR BREAKTHROUGHS IN YOUR GOLF GAME

Managing Expectations - If I had to put my finger on the common mistake that every golfer makes, it is that they have unrealistic expectations on the course. Golfers needlessly lose their tempers and get angry at themselves for shots that are quite reasonable for their skill levels. It ruins their day, and worse, prevents them from playing well. Approaching the course with reasonable expectations is one of the great ways to take your game to the next level.

Golf is a challenging game, and changing your mindset on these issues is easier said than done. But with the proper attitude (and guidance) it can lead to significant results down the road.

Practicing with Intent - Practice does not make perfect if you're not doing it correctly. Many golfers (myself included for a long time) think that merely showing up to the range and hitting balls entitles you to lower scores. It doesn't. Poor practice habits are why you hear golfers say to their playing partners after a bad round, "but I was hitting it so well on the range."

Practicing smarter, challenging yourself, and staying engaged in your practice sessions can make you a better golfer. Many players don't have an endless supply of time to work on their games, but whatever time you do have you want to make it count. Making this fundamental change to your practice can narrow the gap between your performance on the practice range versus the course.

What Habits Will You Change? - If you want to become a better golfer, you have to take yourself out of your comfort zone. The best part is, you don't have to make monumental changes to see results. If you just take one of the habits from this list and make a real effort to make it part of your game, I can almost promise you that down the road you will see actual results. It will take some patience on your part, and you won't necessarily see results in the short term, but they are all worthwhile investments in your game.

Additional Course Information

Summer is finally here...we hope! Cart policy is a maximum of two AC carts per group. If you leave a cart on the first tee or driving range please give the Golf Shop a call and let us know. 775-850-GOLF(4653)

The new temporary putting green is now OPEN on the back range tee. Please do not hit golf balls from the back tee while practicing on the new temp practice green.

Thanks for helping take care of our golf course by filling divots, ranking bunkers, and fixing ball marks. Make sure to check out the new ForeTees app for time sensitive sales in the golf shop!

Shop Hours:

Mon: 7:30a - 5:00p
Tues-Sunday: 6:00a - 6:00p

Range Hours:

Mon: 7:00a - 4:00p
Tues-Sunday: 6:00a - 1 hour before Dark

First Tee Time:

Mon: 8:00a
Tues-Sunday: 6:30a

Last Tee Time:

Mon: 4:00p Carts Returned by 6:00p
Tues-Sunday: 6:00p Carts Returned by Dusk

Josh Weeden, Director of Golf

What's Cooking with Chef Kevin

The Art of Menu Planning

Many of us enjoy being part of wonderful dining experience. However, to be able to do it successfully, it takes planning. The chef that plans accordingly can be the chef that not only creates a wonderful dining experience for those involved, but also participates and enjoys it. Follow these steps so you can look like a pro in the kitchen and wow everyone involved.

First things first, **keep it simple**. Think of three courses that pair well one after another that will also go with your favorite bottle (or two) of wine. It's summer so let's plan a nice salad, followed with something off the grill, and finished with something bright and fresh like berries. Prepare everything in advance and assemble later.

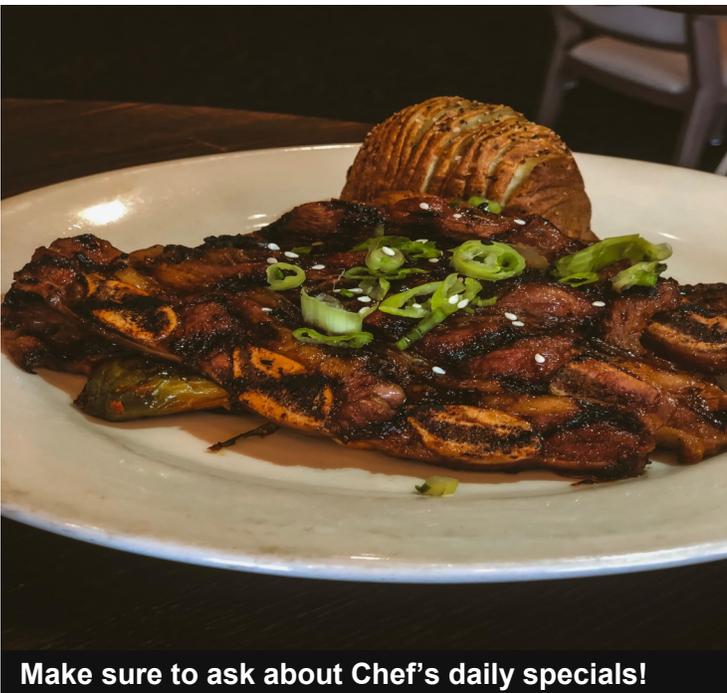
Let's get started!

Salad: Since stone fruit is in season, let's try a fresh sliced peach salad over your favorite greens, tossed with sunflower seeds, candied nuts (walnuts or pecans), some blue cheese and any creamy style vinaigrette.

Main Course: Let's fire up that grill! When planning the main course we need 3 things -

1. **Protein** - I like to use tri-tip when feeding more than 4 people. Tri - tip stretches a long way when feeding a group. Think about serving 6-8 ounces per person and if you buy a little extra than you will have some leftovers for the following days. I prefer to use soy sauce, brown sugar, garlic black pepper, and some hot sauce if you like spicy. This will penetrate the meat with a savory flavor. I will normally marinate the meat for 2-3 hours.
2. **Vegetable** - For the sides, let's keep the grill hot and the stove off. Thick cut squash and zucchini tossed with some salt, pepper and Italian vinaigrette will grill nicely and you won't have to spend too much time prepping.
3. **Starch** - We can go a lot off different ways here. A pre-prepped pasta or potato salad can be done in the morning and served when you're ready or we can kick it up a bit and cook our starch on the grill.

Dessert - This is often the first dish that is prepared and the last dish served. Still want to keep the grill hot? How about a Dutch Oven Dump Cake? This can be easily done with a few hacks that your guests will never know. Just line the bottom of your Dutch oven with parchment paper and layer in the following steps: first, fresh cut berries, followed by yellow cake mix, then thinly slices butter covering the top of the cake mix. **DONE!** Now, just after you are ready to serve dinner you can line the bottom of your grill with the remainder of the hot coals, place the Dutch oven on top of them and place 10-12 hot coals right on top. Cook for about 30 minutes and then set aside to cool. Scoop into bowl and serve with vanilla ice cream. Yum!



Make sure to ask about Chef's daily specials!

Some important tips for a successful dinner:

1. Cook the tri-tip and potatoes at the same time. Cook the potatoes until tender and the meat until desired doneness. I like to use a meat thermometer to be as accurate as possible. Cooking the tri-tip to 120° internal will result in a perfect medium-rare. Let it rest off the grill for 20-30 minutes in a warm area before you slice it.
2. Cook the vegetables after you have pulled the meat to rest.
3. Prepare the dump cake in advance so once you are ready to serve dinner, your execution will be as easy as pie.
4. If you are using propane try to make sure you can close the lid over the Dutch oven and cook on medium-low for the same time.
5. I love cooking with wine, sometimes I even put it in the food!

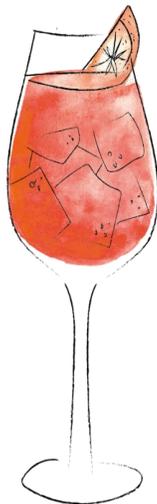
Executive Chef, Kevin Cloutier



Monica's Message

June was full of fun and amazing events. Golf events and dining are in full throttle. July is the perfect time to enjoy a delicious meal and a drink at The Club. Chef Kevin and I are revamping our menu for Summer. Some items will be gone, but several new items are coming!

Speaking of summer, these warm Fridays call for cocktails. Below is a recipe of one of our new additions to the cocktail list. It's perfect to spend your time outdoors and easy to make! - A Spritz Veneziano from Northeast Italy:



Aperol Spritz

Ingredients:

- 3 oz Prosecco Italian Wine
- 2 oz Aperol Italian Aperitif
- 1 oz of Soda Water

Preparation:

- Build into glass over ice
- Garnish with a dehydrated orange wedge

Drinkware:

Wine Glass

Monica Lara-Yanez, Food & Beverage Director

Cassie's Corner

Four Most Common Types of Corporate Events

Golf Events

A golf event or retreat serves as an opportunity to enjoy the outdoors and build relationships with employees or clients. It's one of the most popular activities to do in a group setting and golf allow a chance for participants to enjoy a relaxing environment and feel comfortable amongst each other. It helps develop interpersonal relationships while also motivating them to build a friendly competition with their colleagues. With two courses to choose from and custom food and beverage packages, why wait to book?

Appreciation Events

Recognizing, and even rewarding, your employees' achievements are what encapsulates an appreciation event. Appreciation events can range from an annual awards ceremony (such as Acura of Reno's annual event) to an entertaining event (such as the Murder Mystery Dinner held last December for employees of Northern Nevada Coin) or event an intimate business dinner in our more private Vista Room. The overall idea is to ensure your employees do indeed feel valued within the company. While the name itself is self-explanatory, appreciation events hold the key to constructive communication. Some businesses fail to recognize their employees' accomplishments and suffer overall performance because of it. Appreciation events most importantly promote creativity and help boost morale.

Board Meetings

A board meeting goes over vital goals of the business such as recent performance, targets, future goals, and business strategies. Annual board meetings serve a purpose to check current business performance and adjust if needed. The meetings help assess the next growth opportunities to take for the company and helps communicate with their employees. Our newly remodeled board room is open and available to all active Members of the Club.

Holiday Parties

All your employees look forward to the annual holiday party during November or December. It is a time where you can share your job with your co-workers, family and friends. A holiday party is a chance to create a fun and relaxing environment for your employees while looking forward to another hard-working year! Prime dates book up quickly at the Club so be open to holiday luncheons or week night events. Christmas in July is always your friendly reminder that the holidays are just around the corner...

Ready to Run Your Own Business Event?

Show your employees and clients the appreciation they deserve with an event hosted by you and coordinated at The Club at ArrowCreek. For more information contact Cassie Pete at 775-850-4471 ext 209 or email cpete@theclubatarrowcreek.com.



Cassie Pete, Director of Events & Tournament Sales

For All Areas of the Clubhouse

The Club at ArrowCreek strives to maintain an environment as a comfortable and fun club. It is expected that Members and Guests, including children, dress in a fashion befitting the surrounds and atmosphere of a Country Club. The Club reserves the right to make determinations regarding inappropriate or questionable attire. You may be asked to change if deemed necessary.

For Gentlemen

Club Casual which Includes:
Shirts with Sleeves,
Turtlenecks, Slacks, Dress Shorts.
Jeans are permitted, but no holes, rips,
tears or frays.

For Ladies

Club Casual which Includes:
Dress Slacks, Capri Pants,
Golf Skorts/Shorts, &
Dress Jeans.
No bare midriffs.

I Spy...

All of a sudden you are reading the newsletter and you spy your Member number! Yes, this could happen to you. If you spy your Member number, call the Club to receive your certificate for one FREE dinner that month! The dinner is for two, excluding alcoholic beverages. It's a game that all Members can play and it's as easy as reading the monthly newsletter. So please, read the newsletter for your chance to let us buy you dinner.

Contact Us

The Club at ArrowCreek
2905 ArrowCreek Pkwy
Reno, Nevada 89511

Main: (775) 850-4471

Golf: (775) 850-4653

Visit us on the web at
www.theclubatarrowcreek.com



Follow Us on Social Media too!



@theclubatarrowcreek



@Arrowcreekweddingsandevents

@theclubatarrowcreek

Thank You For Being A Member!

JOIN US FOR OUR WEEKLY DINNER SPECIALS!

WED
POT OF GOLD

THU
PASTA NIGHT

FRI
PUB CLUB

SPECIALS MAY CHANGE. WITH EVENTS.

JULY

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
30	1 Redfields Open 7am-3pm Challenge Open 8am-6pm	2 TACO TUESDAY	3	4 4TH OF JULY BBQ 11am-5pm	5	6
7	8 Redfields Open 7am-3pm Legend Open 8am-6pm	9	10 BOOK CLUB	11	12	13
14 COUPLES GOLF	15 Redfields Open 7am-3pm Challenge Open 8am-6pm	16 TRIVIA NIGHT TACO TUESDAY	17 GARDEN CLUB	18 BINGO NIGHT	19 CHUCHO RUA GOLF TOURNAMENT RF ONLY	20 CHUCHO RUA GOLF TOURNAMENT RF ONLY
21 CHUCHO RUA GOLF TOURNAMENT	22 Redfields Open 7am-3pm Legend Open 8am-6pm	23	24 FRANK FAMILY WINE DINNER RF ONLY	25	26 WINE & NINE	27 MEN'S CLUB SUMMER TOUR
28 COUPLES GOLF	29 Redfields Open 7am-3pm Challenge Open 8am-6pm	30	31	August		3 MEN'S CLUB SENIOR STROKE
4 MEN'S CLUB SENIOR STROKE	5 Redfields Open 7am-3pm Legend Open 8am-6pm	Notes				

<p>CLUBS WITHIN A CLUB</p> <p>TUESDAY: DOMINOES 2:30PM</p> <p>WEDNESDAY: MAHJONG 2:30PM/4PM</p> <p>THURSDAY: BRIDGE 2:30PM</p> <p>FRIDAY: HAND AND FOOT 2:30PM</p>	<p>SAVE THE DATE:</p> <p>8/3-4 - MEN'S CLUB SENIOR STROKE</p> <p>8/5 - GARDEN CLUB</p> <p>8/14- BOOK CLUB</p> <p>8/13- TRIVIA NIGHT</p> <p>8/15 - BINGO NIGHT</p> <p>8/18 - COUPLES GOLF</p> <p>8/24- MEN'S CLUB INVITATIONAL</p> <p>8/29 - 20TH ANNIVERSARY TBAM</p> <p>8/30 - WINE & NINE</p>	<p>DINING HOURS</p> <p>MONDAY: 7AM-3PM BAR OPEN TILL 6PM BREAKFAST: TUE-SUN 7AM-11AM</p> <p>LUNCH & DINNER TUES & SUN 11AM-8PM WED-SAT 11AM-9PM</p>	<p>GOLF HOURS</p> <p>MONDAY: SHOP: 7:30AM-5PM RANGE: 7AM-4PM TEE TIMES: 8AM-4PM</p> <p>TUE-SUN: SHOP: 6:30AM-6PM RANGE: 6:30AM-1 HOUR BEFORE DARK TEE TIMES: 7AM-6PM</p>
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