ArrowCreek April 2020

The Club at

WHAT'S INSIDE:

Men's & Ladies Golf Clubs get ready to kick off their seasons...



SUMMARY

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Dining at The Club:

For dinner reservations 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 Club credit!

Thursdays are Pasta Night. Build your own pasta and kids under age 12 & under 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 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.

Important Club Announcements

Dear Members,

The team and I are very grateful to you all for your continued support of the Club and participating in our Curbside To Go offerings. I am constantly impressed by the group of people I have the privilege of working along side (6 feet apart mind you), with their innovation, positive can-do approach to change, and willingness to adapt at a moments notice. In that spirit, we were able to "flip" our business model in less than 24 hours and continue executing a high level.

As required by Governor Sisolak, the Club will extend our amended club operations until at least April 18th and will continue to observe all of the protocols issued through our local, state an federal authorities to keep our Members and employees in a safe environment. We will continue to update the membership regularly as the circumstances are fluid in nature. What may be an acceptable practice today can change course in less than 24 hours.

In light of that, we have adjusted our Easter offering which is featured in the Food and Beverage section on page 8/9. Additionally, we are going 'Virtual" with a Cooking Class with Chef Kevin on 3/31.

During this process, I have been working on the transition of management companies from Century to Troon. Our goal is to make this process seamless with the membership and employees (associates). In the next week Troon will provide a communication to all of you outlining Member travel benefits with their vast networks of clubs. The dining privilege "Premier" will remain in place at ArrowCreek, however, it will become a localized benefit with a fresh new name.

Our construction of Phase I continues to move forward despite Mother Nature doing her best to slow down progress. We are all still focused on delivering you an opportunity to utilize new venues beginning in May. We are all aware that the timeline may be optimistic, however, we do not want to

lose all of the momentum and not be prepared once freedom of movement and socialization are allowed back in our lives.

We look forward to seeing you curbside at the Club in the very near future.



Garry D. Cramer, General Manager

We Recognize & Pelebrate our Member Sponsors

The Leland Family Sponsored by Mac & Megan Ramont Bob Hamilton Sponsored by The Ambassador Committee The Uppal Family Sponsored by John & Michelle Turri Sheila Galuppo & Richard Bretzke Sponsored by Vincent & Cheryl McCalla Diane & Eric Sikora Sponsored by Ann Brumbach

Thanks For Being A Member

Membership

Greetings from your friendly, neighborhood Membership Director...

Our Spring weather continues to keep all of us guessing about its next move although it has shared with us more than a couple beautiful days so far especially for early-Spring golf! Then we've had a few sub-par, not great, certainly not terrible, kind of right in the middle - type of days and I encourage everyone to Carpe Diem.

As golfers, it is an eventuality to spend time thinking about a few pieces of our Golf Life we are ultimately unable to control even before making it to the golf course. We worry about weather conditions and preparing our clothing appropriately for change, managing our tee-time and other golfers, even making sure to do everything possible to get a decent rest the previous night. These are all things that if left unattended; may just throw us off our game before even making it to the 1st hole. As a golfer, it is important to minimize the effect of things out of your control to ensure you haven't 'thought' yourself out of the day's round before it has even begun.

Encourage yourself to be objective in regards to your game and work to emphasize a willingness to employ acceptance for these few things that we certainly have no option or hope to control. A round of golf is rife with up's & downs, high's & lows, even left's and right's! It is all about how our attitude is ready to accept a poor shot for what it ultimately is - an opportunity to be better and an opportunity to learn more about ourselves.

These same ideas are good for reflection during these very uncertain times. Please do not hesitate to let us know how we can help you if you need anything at all. We will all be anxiously awaiting a little more 'normal' and I certainly hope good news comes soon!

We are actively issuing Invitations for Membership with extended offer expiration dates should you think of anyone that you would like to Invite to ensure they're able to secure their roster spot at your Club.



Walsh Trujillo, Membership Director

Course Update

New Season

Spring is nearly upon us. We have recently seen a return to some cooler temperatures and snow accumulation. The weather has been a little unpredictable the last few weeks with high winds, snow, rain and also clear blue skies and fantastic golfing days. The frosts have still been ever present most mornings, but by midday it sure has been great weather for golf.

The spring is not far off now, and we will start to see the grasses begin to grow and turn green again. We will begin aerating greens, tees, fairways and all other areas in early April and we can officially kick start the golf season. We will apply fertilizers to all grassed areas, and we will begin to regularly irrigate the golf courses.

New Practice Facilities

The new practice areas are coming along nicely, with the greens maturing daily, the driving range changing shape before our eyes, the landscaped areas are filling up with plantings that are going to look great, and the water feature will sure be a sight to see for all the Members and Guests. The coming season will have multiple practice area options to utilize and enjoy.

I think when members are able to get back out on the new practice areas and utilize all facilities, you will see what amazing and unique facilities and activities you have at your disposal, that your friends will want to become Members also.



New Team

We are a short couple of weeks from seeing golf course maintenance staff return for the growing season. Golf maintenance will be upgrading some tired machinery to maintain and also advance the health and quality of all turfgrass areas and features. With the addition of new machinery, we can schedule further programs and practices to improve the golf courses and practice areas in the coming years.

We also will have a few new faces on our golf maintenance team to start the new season. Daniel Palin will be my right-hand man going forward, another Aussie in the agronomy team. Brian Eubanks will join the team as our Horticulturist, with an Arborist qualification Brian will oversee landscaping, gardens, trees and more around the new practice areas, pool house, clubhouse and other areas on the golf courses. Both Daniel and Brian have a passion for what they do, and we look forward to the results of their labors. Stay healthy everyone. We look forward to seeing everybody again. See you on the course.

Rob Williams, Director of Agronomy

Weeden's Wisdom

I know a number of you have had questions regarding the current limit of making tee times three days in advance. "Is this permanent or temporary?" "I don't understand why you need to do this?" "Why are tee times 15 minutes apart?"

This is a *temporary* measure in place for COVID-19. Every day we are receiving updates and recommended procedures from the USGA and PGA. We have 110 ArrowCreek carts in our fleet. Currently that's not enough carts for everyone to play as a single rider for 10 minute tee time intervals, and for our staff to properly clean and sanitize them before they go back out. We have adjusted to 15 minute tee time intervals to gage how much cart usage we have. We are assessing daily the usage to see if we want to make any adjustments, 12 minutes, back to 10 minutes etc. That leads to the 3 day advanced tee times. The golf shop cannot adjust the times on the sheet when tee times are made. We need a clean sheet to make any adjustments. So any adjustments will be made at least 3 days in advance. We don't want to delete times that have been made 5-14 days in advance when we need to make adjustments. Remember this is only temporary during these times, so please be patient.

Other options we are considering: When Challenge opens from the snow melt we may have both courses open from 9-12, then 1 or 2 to 4pm. That will also give us the ability to manage carts and tee times.

To keep touching the pin to a minimum, we have removed pins and placed sand in the cups so the ball only goes in about an inch. We talked to the NNGA and we are posting scores to GHIN. If you are unsure of the score, you always post the most likely score you would get. Please be grateful we are allowed to play golf and remember to have fun!

UPCOMING CLUB LEAGUES

Wine and Nine begins Friday, June 5th

Couples Golf begins Sunday, June 14th

Wednesday Night League begins Wednesday, May 20th

Keep your eyes peeled for additional information and sign ups on ForeTees!

Shop Hours:

Monday-Sunday 9am - 4pm

Range Hours:

Closed until May

Mon-Sunday: 4:45p Carts Returned by 6:00p

Last Tee Time:

Jim Nodurft, Head Professional

6

First Tee Time:

Mon-Sunday: 9:00a

WE'VE COME A LONG WAY, BABY



& LUNCHEON APRIL 22, 2020 10:00AM

WELCOME MEETING



PLEASE JOIN US FOR OUR IMPORTANT MEETING WITH COMPLIMENTARY LUNCHEON TO FOLLOW TO KICK OFF OUR AGLGC NINER AND INSTRUCTIONAL LEAGUE SEASON!

SIGN UP ON GOLF GENIUS BY APRIL 10TH

ACLGC NINERS WELCOME MEETING & LUNCHEON INFO

The formation of the AC 9er League and Instructional Program has been guided by President, Gerry Duck, and the Volunteer Board. The Board's project plan covered many areas: communication, organizational structure, documentation, membership, play day schedule and the development of the Instructional League. The Board has been making great strides in plans for the upcoming 2020 golf season. The agenda for the meeting is below:

- Voting on the By Laws and Officers
- Instructional Program & Schedule
- 2020 AC 9er League Handbook & Roster
- Play Day Schedule, Games, Sign Up & Cancellation Policy
- New Handicap System and posting of scores
 - Special Event Plans for the Year

UPCOMING CLUB TOURNAMENTS

Saturday, May 9th—Uno, Dos, Tres on Challenge

Monday, May 25th—Orange Blossom Memorial Day on Legend

Saturday, July 18th—2 Person Scramble on Challenge

Saturday, August 15th—Divorce Open Couples Only on Challenge

September TBD—One Person Scramble

October TBD—Sweet n Sour

Men's Club

Member Appreciation Season Opener

(Entry is Complimentary to all Men's Club Members)

PAIRING + 2 MAN PARTY + 2 BALL

FRI, 4/24 Meet Your Partner Pairing Party 6:00PM with Appetizers & Drink Tickets

SAT, 4/25 Shotgun Start on Legend followed 10:00AM by Awards & Complimentary Lunch

> Sign Up on Golf Genius Deadline: April 22nd



From the Food & Beverage Team

Hello to our wonderful Members. As these days go by, we are doing everything in our power to continue providing exceptional service. The Food and Beverage team is dedicated to our Membership and ownership to keep The Club running on all cylinders. Even if we are only running a few of those cylinders. If you haven't had the opportunity to use our curbside pick-up make sure to try it soon. Those who have, we appreciate your feedback.

"You call in your order, set a pick-up time, drive up and bingo! Out comes your meal, nice and hot by the way." –one of our friendly Members.

REVISED TEMPORARY HOURS:

Tues-Sat: 11 a.m. - 8 p.m. Sunday: 11 a.m. - 4 p.m. Sat/Sun: Breakfast beginning at 8 a.m.

We are also providing our full bar options (including bottles of wine) to accommodate our wonderful meals being served. If you don't follow us on social media yet, go to our Facebook and 'LIKE' our page, or follow us on Instagram @theclubatarrowcreek to keep up with the most current menus/specials. We are also still providing fish specials every Friday through Lent!



With Easter around the corner we are making the best of what we can by providing an Easter To Go menu. You can have your Easter brunch at home with your loved ones enjoying exceptional Club food options. The Food and Beverage team has been keeping busy by deep cleaning and sanitizing EVERYTHING! The Club is looking exceptional inside and we are ready to fill it with laughter, smiles, and, most importantly, you in the coming future!

Monica Lara-Yanez, Food & Beverage Director

Kevin Cloutier, Executive Chef



VIRTUAL COOKING CLASS WITH CHEF KEVIN ON **facebook**

DEGLAZE, A TECHNIQUE WORTH TALKING ABOUT...

NCLUDES LIVE STREAM SAUTÉ AND PAN SAUCE COOKING DEMO, FOOD KIT WITH ALL OF THE NECESSARY INGREDIENTS, ACCOMPANIMENTS, DESSERT AND A BOTTLE OF HOUSE WINE.

TUES, MARCH 31ST 5-6P \$25++/\$22++P

RSVP ON FORETEES

Due to the State Mandate, we will be unable to host our usual Easter Bunny Brunch or Easter Brunch. However, we are thrilled to be able to feed you and your loved ones with our Easter Brunch Curbside TO GO! You

can pick up your hot and ready meal on Easter morning and we will take care of the rest. Menu and pricing options are listed. Be sure to call 775-850-4471 by Wednesday, April 8th to place your order and pick up time. Staying at home really testing your cooking skills? Look no further as we hold the first, of what we hope to be many, cooking classes hosted by our very own Executive Chef Kevin! Join us via Facebook LIVE as we show you how to make a Salmon dinner from the comfort of your own kitchen. We will provide all of the necessary ingredients, and the rest is up to you! Includes pre-cooked side dishes of rice pilaf, veggie medley, chocolate cake slice for dessert and a bottle of wine. Sign up on ForeTees!

Your Choice (\$28) Prime Rib with Creamy Horseradish & Au Jus OR (\$25) Sliced Spiral Ham with Pineapple Chutney Which Includes: Your Choice Savory Denver Style Bread Pudding or Savory Veggie Bread Pudding Mashed Potatoes & Gravy Veggie Trio of Broccoli, Carrots & Cauliflower Carved Fruit Basket Display Your Choice of Dessert (Chocolate, Coconut, or Banana Cream Pies or Assorted Coffee Cake Slices) Your Choice of Beverage: Mimosa | Bloody Mary Chocolate Milk | OJ

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12 8

Under:

P.R.

\$20/17++

Ham

Sunday, April 1

Breakfast Upgrade Available (\$8) Includes: Breakfast Potatoes Scrambled Eggs Bacon, Sausage, or Combo Blueberry Compote or Banana Foster Pancakes Biscuits & Sausage Gravy

OP R

28/25++

Ham

95/99-

Call 775-850-4471 By 4/8 To Place Your Order & Pick Up Time

Cassie's Corner

Wedding RSVP Etiquette for Guest & Helpful Tips

As temperatures begin to warm, that means golf, and wedding, seasons are right around the corner. When attending a wedding, it's important to abide by standard etiquette. We all know it's important to RSVP by the due date, dress appropriately and show up to all events on time. But as times progress, so does wedding etiquette. Here are a few additional things to keep in mind the next time you attend someone's special day.

Evites

While sending out paper invitations is the traditional thing to do, the digital age has entered the wedding scene and more invitations are being sent out electronically. Wedding evites make the response process faster and are more economically and environmentally friendly. However, they can be out of the ordinary for the guests. It's easy to forget to RSVP online, and not all guests are tech-savvy. If you receive an evite, be sure to RSVP right away so you don't forget or write a note reminding yourself to RSVP when you know whether or not you can attend.

Make Note of Dietary Restrictions

In the past few years, dietary restrictions have become more common. Whether it's for health reasons, allergies or purely preference, vegan, vegetarian and gluten-free options have become the norm. If you fall into one of these categories, don't hesitate to make a note of that on your RSVP even if there isn't space for you to do it. Wedding venues, such as ArrowCreek, will generally cater to guests' specific dietary needs and it is polite to

relay that information beforehand so that the staff and Chef is aware in advance.

Silence Your Electronics

We know it's a given that cell phones should be silenced at weddings, don't forget about your other electronics. With all the wearable technology and new tech devices, it's easy to forget to turn everything off or leave the volume on. If you're wearing an Apple Watch or Fitbit, or even have a small tablet in your purse, be sure that absolutely everything is silenced. There's nothing worse than being the guest who has an alarm go off in the middle of the ceremony.

Next time you receive a wedding invitation, consider these tips along with the standard rules. They may seem simple, but you may be surprised how often the little things can be forgotten!



Cassie Pete, Director of Events & Tournament Sales

CLUBS WITHIN THE CLUB

Mexican Train Dominoes—Tuesdays American Mahjong—Wednesdays Chinese Mahjong—Wednesdays Men's Poker—Wednesdays Bridge Club—Thursdays Hand & Food Club—Fridays

Men's Golf Club—President, Tim Geesey

Ladies 18 Hole Golf Club—President, Lisa Ciorciari

Ladies 9er Golf Club—President, Gerry Duck

> Garden Club—April 21st Book Club—May 13th



Our Wednesday Mahjong Clubs enjoying an afternoon in the Vista Room.

2020 TCAC GARDEN CLUB KICK OFF MEETING & LUNCHEON

Tuesday, April 21 10a - 1p Optional Special Lunch \$15++

*Guest Speaker David Ruf, owner of Greenhouse Garden Center in Carson City *Herb & Art Raffle Baskets & More *Be the first to receive the 2020 Garden Club Monthly Event Calendar



RSVP ON FORETEES BY 4/16

CAMP ARROWCREEK WEEKLY SESSIONS FOR AGES 5-10 JUNE 15 - JULY 31 JOIN THE FUN TODAY! TO REGISTER: WWW.KECAMPS.COM



Do You Know...?

With the Club growing at such a high rate, our staff has had to grow with us! Ever wonder about who is cutting the grass, preparing your food or making sure your golf bag is ready to go? Join us each month as we spotlight a staff member who has gone above and beyond at their job ensuring that operations run smoothly for you to enjoy the Club!



Golf Staff - Gary Rowe

Position - Outside Services

Gary has been employed with the Club since September of 2019 and helps keep our outside services working smooth! Especially in these current times Gary and the rest of the OS staff are ensuring your carts are cleaned, sanitized and ready for you to play some social distancing golf.

Gary has been married to his beautiful wife for 41 years. They have two wonderful children and four grandchildren. In their free time Gary and his wife love to travel (when they're not on lockdown :)), play golf and hang out with their extended family.

Next time you see Gary grabbing your bag be sure to say hi and bump elbows!

Food & Beverage - Paula Routhier

Position - Server/Bartender

Paula has lived in Reno for 42 years. She moved here from San Jose as a senior in high school. After graduation she dabbled at UNR for 2 years and then went to work for AT&T as a long-distance operator for 10 years. During that time period she met her husband (now married for 35 years!) and started a family. They have 3 daughters, one son, and recently, four grandchildren all living in Reno. Paula has worked at The Club for almost 16 years. She enjoys her co-workers and so many of our Members have made her time here feel like a second home. Paula is grateful how her time here at ArrowCreek has enhanced her life and her family's lives with so much extra fun!





Food & Beverage - Fausto Arce Meza

Position - Kitchen Staff

Years at The Club at Arrowcreek? – 3 Total Which Departments have you worked for? - Outside Services, Maintenance, F&B Family – Wife Elizabeth and 3 Kids; 2 Boys and 1 Girl What's your favorite food? - Seafood Favorite hobby? – Boxing What is your all-time favorite movie? – Rocky Dream vacation destination? – Maui. Hawaii Our golf events, tee times, dining reservations, and event info can be utilized using ForeTees. This technology is available via desktop or an App you can download to your smart phone or tablet. You can also view our newsletters, calendar of upcoming events, receive Club notifications, and can contact staff directly utilizing the App. If you prefer to call the Club directly for tee times and/or reservations—that process has remained in place. If you need help getting set up, just ask!



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, Polos, Turtlenecks, Slacks, Dress Shorts. Jeans are permitted, but no holes, rips, tears or frays. No Tank Tops or Workout Clothes.

For Ladies

Club Casual which Includes: Dress Slacks, Capri Pants, Golf Skorts/Shorts, & Dress Jeans. No holes, rips, tears or frays. No Bare Midriffs, Halter Tops or Workout Clothes.

Cancellation Policy

48 hour prior cancellation (or more, if event states) is required for all Club events. If 48 hour prior is not given, 50% or more of the event cost will be charged per person to your member account.

Main Line.....775-850-4471 Accounting - Karin Cooper Golf Shop......775-850-4653(GOLF) **Executive Chef - Kevin Cloutier** General Manager - Garry Cramer Food & Beverage Director - Mona Lara-Yanez Director of Golf - Josh Weeden **Director of Events - Cassie Pete** Head Golf Pro - Jim Nodurft Director of Agronomy - Rob Williams Membership Director - Walsh Trujillo Superintendent - Daniel Palin Follow Us on Social Media too! **Contact Us** The Club at ArrowCreek @theclubatarrowcreek 2905 ArrowCreek Pkwy Reno, Nevada 89511 Main: (775) 850-4471 @Arrowcreekweddingsandevents Golf: (775) 850-4653 Visit us on the web at @theclubatarrowcreek www.theclubatarrowcreek.com Thank You For Being A Member!

