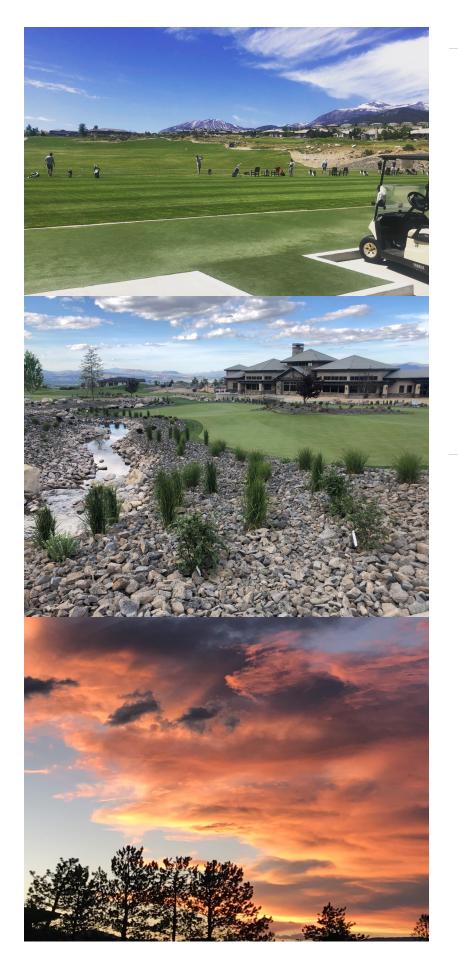
The Club at AppovyCreek

Fire in AC, Coming out of COVID, and more...



August 2020



SUMMARY

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Dining at The Club:

For dining reservations you must RSVP on ForeTees or call 775-850-4471.

Please ensure your kids are seated with you at all times. This ensures their safety and that all Members have a great dining experience.

Weekly dining specials and/or events change. Please see the current calendar.

August Clubhouse Dining & To Go Orders
Sun & Tues: 7:00a-8:00p
Wed-Sat: 7:00a-9:00p

Pool Deck Dining: Mon 11:00a-6:00p Tu-Sun 11:00a-8:00p

Grab & Go Window: M-Sun 7:00a-6:00p

Important Club Announcements

Dear Members,

As we continue the transformation of the Clubhouse, we want to again thank you all for your patience and understanding.

We anticipate additional parking in the lower level being made available at weeks end. This process took a little longer than planned due to the poor soil that was beneath the turf.

We will introduce a new menu next week for our poolside dining venue. In addition, our indoor dining menu will continue to expand and evolve as we become more comfortable with the capabilities of our Mobile kitchen.

We want to acknowledge and thank our great fire fighting team that performed in an outstanding fashion last week. The course had minimal turf damage and our irrigation system (communication boxes) that was damaged were back on line in 24 hours.

This has been a very interesting year to say the least. I am humbled and grateful for the team I have the pleasure to work side by side. As we are continuing to grow, the team has been expanded with

the addition of Gigi Werbeckes. Gigi has assumed the role of **Assistant General** Manager. Her primary responsibilities will be to oversee the expanding and complex Food and Beverage Operations. In addition to Gigi, we have hired Samantha Olson to work in concert with Cassie focusing on outside events and Victoria Keogh will assume the Aquatics Director role.

We look forward to you meeting our newest team members and I look forward to seeing you on your next visit.

Thanks For Being A Member!





Garry D. Cramer, General Manager

Welcome New Members

Mark Fussy	Paul & Gloria Levy	Scott & Jen Kleinbaum
James & Barbara Botti	Susan Parlane	Beth Nakae & Theo Recchia
Ryan & Danielle Smith	Tory Friedman	Mitch & Jaclyn Strominger
Brian & Mary deMunnik	Cody & Meredith Kinnison	Dave Pollock
Bob Dahl	Ron & Monira West	Marnye & Jon Bodenshot
Phil & Shari Scott	Alex & Laura Uschyk	Cory Hjelmeir & Lauren Siri
Dave & Cori Lentz	Doug & Kelly Vort	Marty & Julie Crouse
Cindy Pratte	Katherine Louie & George Hopkins	Doug Dubois & Melinda Engberg- Dubois
Steve & Katie Kucera	Tom & Carol Burkhart	Jessyca & Daniel Luke
Blake Andros &	Michelle & Kevin Simmons	Ashley & Chris Maas
Linda BruggenKamp	Greg & Elaine Molotky	Carmen Obeso-Sesma
Dana Chaiken & Susan Roll	Steve & Tiffany Talafuse	Scott & Jinna Davis
Dan & Linda Pophal	David & August Souza	Michael & Joanna Bogen
Bob & Susan Cote	Debbie & Tom Cylke	Matt & Kelly Hock
Tom & Rachel Eberle	Jorge Flores & Corina Wagner	David & Michele Tubman
Steve & Penny Miller	Jason & Maggie Alexandridis	
David & Stacy Brown	Keith Schneider & Brenda Crum	Robin & Jerry Brockelsby
Jim & Diane Jespersen	Joan Howland	Craig & Jamie Holt
Rick & Carol Phillips	Ryan & Megan Murphy	Joe & Lisa Ferro
Steve & Julie Kline	John & Nora Arant	Don & Lauren Yurick
Steve & Jeanne Guerrazzi	Ryan & Anne Polk	Mark Schenkel & Sonja Zandstra
Natalia Cerasoli	Christian Nobis	Ryan Cole & Sarah Wilson
Dean & Tracy Allman	John & Katie Williford	Dan & Marla Welsh
Shawn Linch & Margaret O'Brien	Brant & Julie Skanson	Royce & Jean Thomas
Shane & Janine Nelson	David Burtt & Anna Hertzman	Tim & Adrian Bain
Kelly & Cindy Wisner	Steve & Danielle Kehrig	Matthew & Erin Hohl
		Katie & Josh Sherin

Thanks For Being A Member

Membership

Greetings from your friendly, neighborhood Membership Director...

What a time to be a Member of The Club at ArrowCreek! All of us at The Club are so thrilled with our improvement progress to this point and it is worth noting how far we have come. I can remember much different times at The Club and it is almost unbelievable to see where are now. It is such a blessing to have the opportunity to work at The Club and create memories with our Members. I cannot thank our Club Members enough for the pride in one's Club, camaraderie amongst Members, and support of The Club's team. I am reminded of the great opportunity when I am sharing The Club with new people and their compliments are first class. Certainly, this is not to say that we do not have more work to do - it serves to reinforce that a healthy, strong Club, whose main amenity is the quality of our membership roster, can accomplish anything one day at a time.

With all of that being said - our membership roster is nearing capacity! It has been a great journey for myself and our team to see the membership roster continually build towards the possibility of establishing a wait-list to enroll. I sincerely believe the success of fine private Clubs is continued with Member's willingness to share their great Club with others. Sharing your Club with those closest to you is half the fun of being a Member and this is something we look forward to every day! If there is anything you may need membership or Club related please do not hesitate to ask. I look forward to seeing each and every one of you very soon and let's work together to keep our activities safe and open!



Course Update

Warmer Days Are Coming

Temperatures are beginning to rise, and also the need for addition irrigation. The days of mid 80s as a high will be behind us for a while now as the day time temps will regularly reach the mid 90's and into the high 90's. We will run additional water through sprinklers and also hand watering with hoses.

Nozzles, Nozzles & More Nozzles

We are adding and changing fairway sprinkler nozzles from previous years that saw nozzles being removed all together or incorrect nozzles. The incorrect or lack of nozzles have added to the pressure and head to head coverage loss. To this point we have added 1100 nozzles, and reconfigured most of the fairway sprinkler combinations to achieve a more consistent irrigation pattern.

Light Sanding

We continue with light sanding of the greens to help with the thick thatch layer that has accumulated over the years. We will also be grooming, verti-cutting, and needle/pencil tining to reduce the thatch layer. New bentgrass seed will be incorporated as often as possible during these programs.

Fire

The Rock Farm Fire ran through the ArrowCreek community last week. Thankfully the fire crew on the ground and from above were able to quickly contain and save the community homes and golf courses. We are sorry for the lost two houses nearby. Our crew has been hard at work trying to fix the damaged irrigation and burned out areas received on Legend course holes #3-6. The brush areas will take a long time to recover and we will miss the colored Aspens that lined Thomas Creek up #3 an #4 this fall.



Course Update Continued

New Antenna's & Hardware

We have added new antenna to irrigation satellite boxes and also replaced failed or faulty hardware inside the clocks, so we can more reliably communicate from the central computer programs out into the golf course satellite boxes. We are seeing a healthier strand of turfgrass when the clocks function consistently.

New Machinery

We are starting to see some of the new machinery that was ordered for the golf course maintenance department, and we are glad to be able to replace some machinery that has given the club 20 years of operational service. The Covid -19 restrictions have caused a delay with delivery dates, like a lot of goods and services in these times, but we are glad to see them when they arrive at the golf maintenance facility. All the new machinery will be put to good use and the golf courses and new practice facilities will definitely benefit from the added options to maintain and improve the turf and playing conditions.



New Faces

Our team in golf maintenance is growing with new associates, and the golf courses and facilities are showing positive signs of improvement. We have a few more positions to fill, and we will take a group photo to share with everybody. Some of the new staff have golf course experience, some do not, but we have the opportunity to train them in varies areas of golf course maintenance and build a strong team moving forward.

The summer heat is on our door step now, and the golf maintenance team is in full swing. We are thankful to our membership for understanding the efforts of our team and the kind words extended in gratitude. When you see our team on the course, the waves and thumbs up to say hello and thanks for the hard work is sure appreciated.

Be safe, be well.

See you out on the Golf Course.

New rules were put out January of 2020. However, many players are still using the old terminology so I thought I would put out a little reminder of the new verbiage.

Penalty Area (previously "water hazard") – The concept of "penalty areas" was introduced and is an expanded version of water hazards. The term penalty area encompasses all bodies of water plus any other areas on a golf course that the golf course management or Committee decides to mark. If an area is marked as a penalty area, the penalty-area relief options would be available to a player whose ball comes to rest (or is lost) there.

Penalty areas can be marked as either a red penalty area (similar to the old lateral water hazard) or a yellow penalty area (similar to the old regular water hazard). The color affects the relief options available to the player (more information can be found in Rule 17.1d).

The umbrella term of "hazard," which used to include both bunkers and water hazards, has been removed from the Rules. Bunkers and penalty areas are now treated as completely separate.

General Area (previously "through the green") – This term was changed to use more common language, but also to remove confusion that the old term often caused among golfers. General area describes the entire area of the golf course except for the teeing area and putting green of the hole being played, and any bunkers or penalty areas anywhere on the course.

Nearest Point of Complete Relief (previously "nearest point of relief") – This is a minor change, but the word "complete" was added to emphasize the fact that the player must take complete relief from all interference by the object or condition.

UPCOMING CLUB LEAGUES OR CLINICS

Keep your eyes peeled for additional information and sign ups on ForeTees as restrictions for social gatherings allow!

Golf Shop Hours: First Tee Time:

Monday-Sunday 6a - 6p Mon-Sunday: 6:30a

Practice Facility Hours: Last Tee Time:

Open 6:00a 6:00p; Carts Returned by 8:00p Closes 8:00p

SIGN UP ON FORETEES 4PM | \$20/PP MEET AT THE PERFORMANCE CENTER LIMIT 10 PPL PER CLINIC NEED: SAND WEDGE AUG 5TH AUG 12TH AUG 26TH

LEARN HOW TO 'GET ON THE DANCE FLOOR' MORE CONSISTENTLY WITH HEAD GOLF PROFESSIONAL, JIM NODURFT.

We hope to continue with schedule group play days, outings and special events as COVID restrictions are lifted in the state. All dates are subject to change.

PENDING UPCOMING CLUB TOURNAMENTS

Saturday, August 29th— One Man Scramble Men's & Ladies Divisions

September TBD—Divorce Open Couples Only on Challenge

October TBD—Sweet n Sour 2 Person 6/6/6



One Person Scramble

SEPARATE MEN'S & LADIES DEVISIONS

\$25++ Members
Includes Breakfast
Burrito To Go
Register on ForeTees
by August 21st

8AM Tee Times Begin on Legend Course

EACH INDIVIDUAL HITS 2 BALLS EVERY SHOT & PICKS THE BEST ONE



From the Food & Beverage Team

Your F/B Director

This summer, as crazy and unstable as it is, has brought so many learning experiences. I appreciate everyone's support, usage, and feedback in relation to all the new F&B openings and amended operations these last few months. We are always looking forward to your feedback and implementing it when possible. The food and beverage department is constantly evolving, growing and adjusting to any challenges.

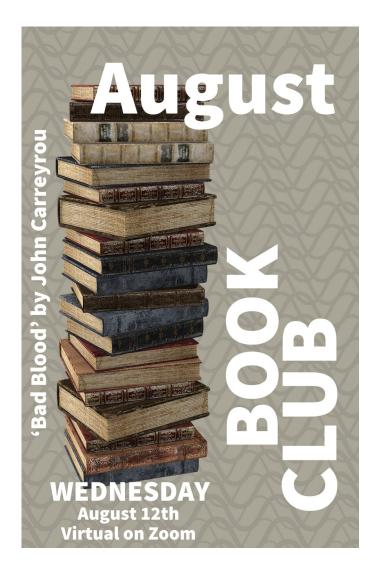
As the summer season approaches its end, it is time for our seasonal employees to go back to their studies. You will begin seeing many new faces around, who will welcome our upcoming Fall season. Speaking of additions, I am happy to have Gigi Werbeckes as our new leader; her experience and kindness are great support during this evolution.

We look forward to you visiting us again, meeting all our new team members, and enjoying our improved menu, yes! We are changing our menu soon. Come try the daily cocktail special at the pool, let us surprise you... may be you will find numerous new favorites.



Your Executive Chef

With our wonderful Club growing so are our Club Associates. We are bulking up our team to be able to cover the property in its entirety and to serve all of our Members. I am sure by now you have seen our new operation staged in front of The Club. We are in trials and tribulations while also staying operational in order to continue serving and hosting. There will be some changes made as we continue to operate with new systems that we are all working very diligently to achieve. Daily Specials have been re-introduced down in Redfields in the main Clubhouse or available Curbside TO GO. We are also re-vamping the pool menu so make sure to make a reservation and come check out our new and modified offerings. I would greatly appreciate any feedback to help us serve you better.



MMMmmmm delicious weekly specials available Curbside To Go or to dine in Redfields. Fan Favorites such as Pasta Night and Prime Rib stick around, with the addition of finger licking foods such as Ribs or All You Can Eat (AYCE) Wings. This will be extra important as football season rolls around while watching the games at the Club!

Virtual Book Club on Zoom has been a huge hit the past few months. To ensure we can allow as many people to participate as possible, we will continue with a virtual August event as well. There is still time to pick up this month's read, 'Bad Blood' by John Carreyrou, and join us for the discussion on August 12th.

Hope to virtually see you there!



Here We Grow!



Gigi Werbeckes - Assistant General Manager

Thank you to those of you who I have already met and made me feel welcome!

I grew up in Reno and have always had a passion for all things events. I became a "foodie" during my time as an event director and assistant manager at the Caughlin Club, and as general manager of The Cheeseboard for 13 years. These experiences over two decades led me to The Grove – a private event center down the road where I spent the last 8 years.

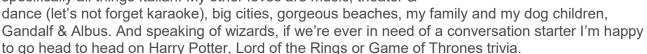
I am excited for this new challenge and change joining the team at The Club at ArrowCreek. Please feel free to stop me if you see me around The Club to say hi and introduce yourself.

Samantha Olson - Director of Private Event Sales

I am so excited to be one of the newest members of the Club team! I will be working alongside Cassie to ramp up the newest special event spaces that are officially launching in 2021. My focus will be selling to the general public for weddings, corporate groups & everything in-between.

Over the last 10 years I've been involved in sales, business development, marketing & event planning - in fact I first broke into the special events industry in 2010 at what was then known as ArrowCreek Country Club (remember that?) shadowing the masters and learning what it took to sell & execute the perfect event. Before then, I spent my college years in the restaurant business, slinging steaks & drinks. My philosophy is that everyone should work in food & beverage at some point - it truly changes your perspective as both a business person and a consumer.

Outside of The Club, I'm an active member at Full Pedal Indoor Cycling and an avid bike rider outside of the spin room. The exercise (thankfully!) counteracts my other passions of cooking & wine, specifically all things Italian. My other loves are music, theater &



I'm looking forward to meeting you soon!



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 staff members who has gone above and beyond at their job ensuring that operations run smoothly for you to enjoy the Club!



Golf Staff - Billy Garrity

Position - 1st Assistant Golf Pro

Billy recently moved to Reno from Pleasanton, CA where he spent the last four years at Castlewood Country Club as an Assistant Golf Professional. He is in Level 1 of the PGA Program and is currently available or lessons, clinics and looking forward to starting some Junior programs as well.

Before Billy got involved with his golf career, he was playing Junior hockey in Nashville, TN and across the county. Besides golf, he enjoys fishing, hunting and watching sports.

Billy looks forward to building many relationships with our Members and making long-lasting memories here at the Club. Please feel free to stop by the Golf Shop to introduce yourself!

Pool Staff - Victoria Keogan

Position - Aquatics Director

Victoria Keogan joins us from the Midwest! She has been involved in aquatics and recreation for the past 8 years in Minnesota. Last fall she moved to Nevada when her husband took a firefighter job out west. Victoria is also a new mom to her daughter, Charlotte. She loves to teach swim lessons, water aerobics, and any group exercise class (water or land) as well. Victoria looks forward to meeting all of our Members and their families while continuing to train our pool team. Keep you eyes open for an aquatics class schedule and swim lessons schedule in this month's newsletter and available for sign up using your ForeTees account.

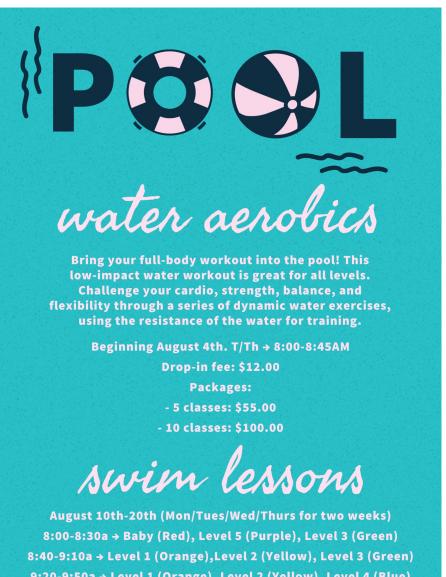


Aquatics

We have had significant growth to our ArrowCreek staff these past few months! We hope you read the bio for our new Aquatics Director, Victoria, on the previous page.

Our Lifeguard team spends their days making sure you and your families stay safe while swimming. Don't forget there is still time to enjoy the resort-like facilities or even rent a cabana for the day. Cabana rentals include any quest fees so it's the perfect time to bring your family or friends to the Club. For more info or to reserve a cabana, contact Cassie Pete.

Pool swim lessons and water aerobics classes begin next week. You can sign up for the classes using ForeTees. For any questions on levels or classes, contact our Aquatics Director, Victoria at the Pool Deck 775-851-0524.



9:20-9:50a → Level 1 (Orange), Level 2 (Yellow), Level 4 (Blue) A session costs \$200.00 per participant. Ages 6 months - 14 years.



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

Golf Shop......775-850-4653(GOLF)

Pool Grab & Go...775-851-0164

General Manager - Garry Cramer

Assistant GM - Gigi Werbeckes

Membership Director - Walsh Trujillo

Head Golf Pro - Jim Nodurft

Accounting - Karin Cooper

Executive Chef - Kevin Cloutier

Food & Beverage Director - Monica Lara-Yanez

Event Sales - Cassie Pete & Samantha Olson

Director of Agronomy - Rob Williams

Superintendent - Daniel Palin

Aquatics Director - Victoria Keogan

The Club at ArrowCreek 2905 ArrowCreek Pkwy Reno, Nevada 89511

Main: (775) 850-4471

Golf: (775) 850-4653(GOLF)

Pool: (775) 851-0524

Visit us on the web at www.theclubatarrowcreek.com

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Thank You For Being A Member!

