The Club at ArrowCreek

December 2019

INSIDE

2019 at a Glance....& What's to Come in 2020



From our General Manager...

Dear Members,

It's hard to believe the Holiday season is upon us with Thanksgiving just a day away followed by several Holiday Events at the Club. The first significant snow has arrived which will add a festive look, and regrettably put a hold on golf for a little while.

This past year seemed to "fly by" in spite of the continued interruptions and disruptions created by our transformation projects. I am confident the entire Membership is anxious as well as excited to begin enjoying all of the new amenities. All of the construction continues to be on schedule to come on line May 1st. All of the bunker renovation work has been completed in its entirety.

2019 provided the team and I an opportunity to introduce several new initiatives that have hopefully added to your enjoyment of the Club. Our ForeTees reservation, tee time and event technology has been utilized greatly. Marketing efforts through the display board provided an opportunity to remove the flyers on the cork board and an additional table in Redfields. DJ Trivia has been well received by membership as well. In looking ahead to 2020, we will continue providing additional programming and activities for you to enjoy the Club.

As the year comes to a close, it also provides an opportunity to review our business practices to ensure we continue on a solid financial foundation. As a convenience to many, the Club offers an "EZ Pay" option to settle statements each month. Effective with our December billing, we will continue to provide this service, which allows for rewards and points on your credit cards. If you choose to continue with this program, there will by a 3% surcharge to offset a portion of the cost incurred by the Club. You can choose to opt out of EZ Pay and utilize our ACH program at no additional fee. Please contact Karin in Accounting, kcooper@theclubatarrowcreek.com, prior to December 6th to make any adjustments.

The entire team and I would like to wish you and your families the very best during



the Holiday season and look forward to enjoying your company on your next visit to the Club.



GOLF MANAGEMENT



UPCOMING EVENTS

- 12/1 Taco Tuesday a la carte
 - 12/7 Breakfast with Santa

12/8 - HOA Holiday Party Clubhouse Closes at 3p

12/10 - Sip n Shop

12/11 - End of Year Book Club

12/15 - Champagne Brunch

12/17 - Trivia Night

12/18 - Candlelight Wine Dinner

12/19 - Winter TBAM

12/25 - Christmas Closed

12/26 - BINGO Night

12/31 - NYE White Party

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 cash!

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.

Garry D. Cramer, General Manager

We Recognize & Celebrate our Member Sponsors

Dan & Jayme Thorson Sponsored by the Ambassador Committee Dean & Song Glover Sponsored by Joe & Emily Wieczorek Bryce Bohlander & Kathryn McCandless Sponsored by Jim & Erin Marren Matthew & Van Cain Sponsored by Tom Silvey

Thanks For Being A Member



Progress from above of our backyard renovations.

Walsh's Word

Greetings from your Friendly, Neighborhood Membership Director...

The Club at ArrowCreek & Membership by Invitation Only – Why your Club is what it is today.

What: A tradition that ensures all of our new Members are families that will enhance our membership roster and the camaraderie of The Club.

Why: We take great pride in the many amenities and services that we offer, but it's our Members that are our most valuable asset.

How: If you know someone new to the Reno community, if you have a neighbor that you want to connect with, if you have a friend or colleague that that you think might be a welcome addition to your Club – official Invitations to Consider Membership are available via mail or hand delivery. Yes! I will be overjoyed to hand deliver your Invitation to your friend.

What if someone does not know a current Member? We will happily introduce them to our friendly Ambassador Members who can assist them in exploring The Club and ultimately with membership.

Every Invitation gifted to a current Member's friend makes The Club at ArrowCreek better by reinforcing how it was built and adds to the value of building a Club Full of Friends. If you ever had any doubt in the past – now is the best time to extend an Invitation for Membership as the remaining roster positions become fewer and fewer.

Better clear your schedule for our Around the World Winter Thanks For Being A Member event. This is one my favorite TBAM events of the year upcoming on December 19th. Just can't beat the cozy atmosphere and celebrating our Members – the pride of The Club at ArrowCreek.

I look forward to seeing all of our Members at The Club soon! Best always, Walsh





2905 Arrowcreek Pkwy | Reno, NV 89511 775-850-4653 | www.TheClubatArrowCreek.com

Membership

With Our Invitation David and Molly Johnson

Are Asking Our Good Friends Terry and Susan Lewis

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 August 31, 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.

Chairman's Signature



Mambar's Signatur

Walsh Trujillo, Membership Director

Course Update

Frozen Precipitation

We finally saw some precipitation fall at the golf courses these past few weeks. As I type this article there is a gentle flurry of snow falling on the course that will likely melt off in a couple of hours. It is that time of year again to break out the warmer clothes and rain gear to keep you warm and dry for your rounds of golf as the fall meanders towards the winter cold.



Our staff have been engaged in raising and leveling sprinkler heads around greens on both courses. This will help with better irrigation coverage for the greens when we run irrigation on greens surfaces as well as the surrounds of the greens also. The majority of sprinklers around the greens have not



been raised in several years, and this is a step towards a more detailed approach to moisture management of all our putting surfaces. Over time the sprinklers around the greens have shown they are aging and not performing with optimal proficiency, and we will need to



replace or make adjustments to these sprinklers to improve greens healthy and playability.

The bunker renovation has seen the last hole, #11 Legend, to be renovated and sod and sand added.

Both courses look great and will perform well in the coming seasons. The sod work will still take a little time to root down and be ready for the spring. We appreciate the efforts of the bunker renovation crew and the final product. The renovated bunkers add to the overall playability of the golf courses and enhance how the courses were designed to play. See you on the course.



Rob Williams, Director of Agronomy

Weeden's Wisdom

1. PLAY A BUCKET LIST COURSE

You've been talking about it your whole life but haven't sucked it up and just made it happen. 2020 is the year it does. Make the road trip or flight to one of your dream courses and make a lifelong memory in the New Year.

2. FOCUS ON YOUR SHORT GAME

Life's too short to hit great tee shots but score poorly. Take the time this year to really focus on your putting and short game. Spend less time ripping drivers and the driving range and more time chipping and putting before a round. Schedule a short game lesson on our new practice facility in the spring when it opens! Also make sure you have the right wedge set-up in your bag. Your scorecards and handicap at the end of the year will be the ultimate reward for the work you put in on the practice green.

3. SHOOT YOUR LOWEST SCORE (OR YOUR AGE)

Set a goal for a score you want to shoot before the end of the season and make that your main priority for the golf season. Whether that's breaking 90, 80 or even 70, if you're shooting for that number on every round, you'll make incredible strides. Try to eliminate disaster shots, improve on your short game and trust your swing. It will do wonders. Part of #2 will help make this happen.

4. COMMIT TO A SWING

A few swing changes at the start of the season are to be expected. Once you have made the commitment to change, take lessons, or keep the same swing follow through with your goals. Learn to play and score with the swing you have!

5. PLAY MORE GOLF

Even if it's not full 18-hole rounds, try to fit in more golf than you did last season. Stop in for 9 after work or hit the practice facility if you're on a time-crunch. Play more tournaments to keep that competitive edge you are looking for. You deserve to play the game you love as much as possible.

Gift the Gift of Golf this Christmas (to a loved one, or yourself!)

Receive three lessons with PGA Professional, Jim Nodurft, for only \$200!

A gift certificate is available if the lessons are a gift. Lessons can be taken any time from now until the end of 2020. For more information see Jim in the Golf Shop or email jnodurft@theclubatarrowcreek.com or call 775-850-4653(GOLF).

Don't forget credit book expires 12/31/2019

Shop Hours:

Mon: 8:00a - 5:00p Tues-Sunday: 8:00a - 5:00p

Range Hours:

Mon: 8:00a - 1 Hour before Dark Tues-Sunday: 8:00a - 1 hour before Dark

First Tee Time:

Mon: 9:00a Tues-Sunday: 9:00a

Last Tee Time:

Mon: 3:30p Carts Returned by 5:00p Tues-Sunday: 3:30p Carts Returned by 5:00p

Josh Weeden, Director of Golf

Jim Nodurft, Head Professional

GREEN COMMITTEE P's & Q's

1. Fix your divots on tee boxes & fairways

2. Fix your ball marks on the green

(+2 more!)

3. Avoid wet areas where your cart will damage the

courses

4. Leave bunker better than you found it

5. Leave bunker rake in the trap -- head in & tail out

6. Maintain proper pace of play

7. Keep your courses clean (No cigarette/cigar butts,

sunflower seeds, trash, etc.)

8. No more than 2 'club' carts per foursome

9. Keep carts 30 yards away from green (10 yds for

handicap flags only)

10. Range balls are for the range only

The new World Handicap System debuts on January 1st. Here are some key features of the new system:

- The handicap will be calculated from the average of the best 8 of the last 20 eligible handicap
 rounds (no time limit), also featuring a balance between responsiveness and control, with memory
 of previously demonstrated playing ability and handicap. All the current formats of play in the EGA
 Handicap System, both for competitive and recreational rounds to count for handicap purposes,
 will be available.
- A minimal number of scores is needed to obtain a new handicap (by default: 54 holes) and EGA countries can continue to use a minimum of only one score. This also means that a valid handicap is calculated before the player has the 20 scores on his record.
- The USGA Course Rating System will continue to be used to rate courses, as part of the WHS and, therefore, portability from course to course and country to country will remain and be available at a larger scale.
- An included feature considers the impact of abnormal courses and weather conditions.
- Handicaps are immediately updated.
- The maximum score per hole for handicapping purposes will now be net double bogey.
- The maximum handicap continues to be 54, for both genders, for an inclusive system.

Cooking with Chef

I hope everyone enjoyed their Thanksgiving surrounded by friends and family. As we move into our winter season the Food and Beverage team is going to be busy serving all of our favorite people. We have great events coming up such as the HOA holiday party and my favorite, New Years Eve! We always top each New Years party to be bigger and better than the previous years. It becomes a challenge that the ArrowCreek team embraces and takes on in full stride. If you have been to one of our previous NYE parties in the past then you know what I'm talking about. If you haven't and didn't make a reservation yet then what are you



waiting for? This event sells out every year and its guaranteed to send 2019 off into the past with one more memorable party that will last a lifetime. Ever been to a churrascaria? If not it's a Brazilian steak house where they serve barbecued meat in a very unique style on giant skewers. You will see our version of a churrasco carving station at this NYE party. That is just one of the tricks up our sleeves and I can't wait to see you at the party!

Kevin Cloutier, Executive Chef

Food & Beverage

Monica's Message

My favorite season has finally arrived. Holidays, decorations and Christmas music all around. We have the month full of events for all our members. From **Breakfast with Santa** through **New Year's Eve**, all the activities will be surrounded by delicious food and perfect drinks to make your holiday a memorable one.

Don't forget to make your reservation for our "**Candlelight Wine Dinne**r" Featuring Ferrari Carano wines on the 18th.

When you visit the Club ask your server about wine specials by the bottle to celebrate the holidays. During dinner I invite you to review our seasonal cocktail list.

I am also excited to welcome Savannah McMeekin as part of our food and beverage management team. I look forward to continue growth and evolution of my team as we strive to accomplish our goals with all the new things happening in 2020.

To finish I want to share one of our cocktails' recipes. I think it will be a good addition to your cocktail hour when hosting a party:

HOLIDAY EXPECTATIONS

GLASSWARE: Champagne Flute

INGREDIENTS:

1.5oz cognac 0.25oz luxardo maraschino liqueur 1oz frutations cranberry syrup 0.5oz fresh lime juice 2oz prosecco

METHOD

In a mixing glass, combine all of the ingredients except for the Prosecco and shake well over ice. Strain the contents into a champagne flute and add the prosecco. Lightly stir and garnish and enjoy!

Happy Holidays



Monica Lara-Yanez, Food & Beverage Director



Cassie's Corner

Resolutions....

It's here...the end of another year. Without trying to sound cliché, it does indeed seem like the years fly by quicker and quicker! How about this year trying a resolution you can stick with? After all, we are nothing if we are not continually learning and growing. A resolution is simply a goal to help us continue to flourish, isn't it? Keep it simple...make is as specific or vague as you like. The key, I believe, is writing it down. When it is an idea, a resolution seems intangible. When something is in pen and ink, it seems....well, permanent.

Setting any kind of a resolution, even one as simple as "try something new" is a positive step. As with all good things in life, this deserves a celebration! Why not host a New Year's Day Brunch at the Club complete with a board or poster for people to post their resolutions on? Not into resolutions, you say? Why not resolve to remember all the cool stuff that will happen this coming year? A fantastic idea out there is to create a memory jar...every time something hilarious or significant or just plain notable happens, write it on a small piece of paper and tuck it in this jar. On NYE you will have a full account of the great things that happened to you this year!

No matter whether you are a strict goal-oriented person or someone who just tries their best, the new year represents a fresh start for all of us. With a 2020 calendar full of golf & social events make one of your resolutions to try more new things at the Club! Meet some of the many new Members joining our Club Full of Friends and get ready to enjoy our NEW amenities including the pool and the outdoor practice facilities. Remember to 'Embrace the New' and have an amazing 2020!



Cassie Pete, Director of Events & Tournament Sales

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 - Alan Parobek Position - Golf Shop Staff

Alan has been with the club for three years now, starting as an outside staff employee but quickly working his way to the pro shop. Alan attended Montana State University to play sports his freshmen year, and decided to come back to Reno. He is currently enrolled at the University of Nevada, Reno studying in the Mining Engineering program. Alan is a golfer at heart and will be working to improve his game. Along with golf, he is interested in any sport involving a ball, as well as fishing and hunting. Most surprisingly Alan is an avid yoga and spin class fan. After Alan graduates he hopes to have either mastered his golf game, or he would like to move to Washington DC and work on Capital Hill. Alan has enjoyed working at ArrowCreek and has met many of our amazing Members.

Food & Beverage - Savannah McMeekin

Position - Service & Banquet Manager Savannah was born and raised in Reno with 3 older sisters. She did her first year of college in Coos Bay Oregon, then transferred to Chicago where she acquired her degree in Hospitality Management. Since then, she has lived in Australia, South Lake Tahoe and Austin, Texas. She moved back to Reno 3 years ago to be closer to family.

In her spare time, she enjoys spending time with her dachshund, Jameson. They spend a lot of time at Bucks lake where they like to snowmobile, hike and swim. She also tries to spend as much time with her sisters and baby Nephew. Savannah is excited about growing with and being part of the ArrowCreek Family. She looks forward to meeting each and every Member and all of the wonderful staff at ArrowCreek.

Savannah's Random favorite tidbits: Vacation spot: Kauai • Local restaurant: scoopers • Food: Burgers and Chocolate • Dream travel spot: Maldives • Sports Team: Blackhawks





On Course Maintenance - Jose Ayala Position - Maintenance Foreman

How long have you been with The Club at Arrow Creek – 20+ years, since the first piece of dirt was moved. What's your favorite hole at The Club at ArrowCreek? - #12 Challenge Favorite all-time sports player? – Lionel Messi Favorite sports team? – Futbol Club Barcelona What is your all-time favorite movie? – Any Disney movie with my family Family – Norma, Jose Jr, Alexander, Getzamany, Jose. Favorite place to vacation? LA – Disneyland What do you like to do in your spare time? Spend time with my family!

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.

@theclubatarrowcreek

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 Service Director - Henry Chaperont Membership Director - Walsh Trujillo Director of Agronomy - Rob Williams 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 www.theclubatarrowcreek.com

Thank You For Being A Member!

