

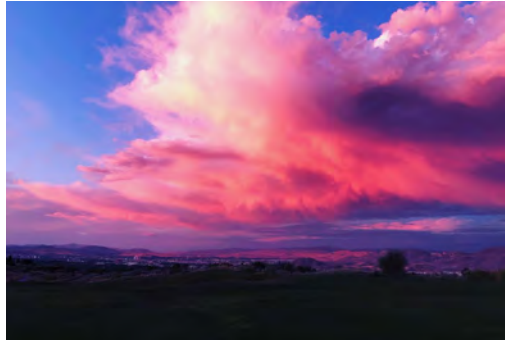
The Club at ArrowCreek



January 2020

INSIDE

The Beginning
of a New
Decade...



From our General Manager...

Dear Members,

Thank you all for your continued support of the Club. Through our Membership by invitation culture we enrolled 140 new Members to the club's roster in 2019. The Club has experienced significant net Member growth over the past two years and we anticipate that growth to continue through 2020 with the additional amenities opening this spring.

Despite the inconveniences of our renovation project in the backyard, 2019 was an extremely active year with Member usage and Private Events. We appreciate the patience and understanding from the Membership and are looking forward to making all of the spaces available beginning in May. Our construction partners have been working throughout the winter months to ensure we keep that schedule. There will be considerable work done on the range to include the landing areas in the early spring as weather allows.

I am hopeful you have seen several new events to enjoy during the winter months with more on the way. Please let us know what would peak you and your friends at the clubs interest as we have room on the 2020 Calendar to add more activity.

From the entire team we are grateful for the generosity and participation of the Membership in the Holiday fund. We wish all of you and your friends and family a prosperous and healthy New Year.

Thank you all for your continued support of the Club, I look forward to seeing you on your next visit.



Garry D. Cramer, General Manager



UPCOMING EVENTS

- 12/31—NYE Party
- 1/1—Clubhouse Open
- 1/7—Taco Tuesday A La Carte Menu
- 1/8—Book Club
- 1/11—Chili Cook Off & Line Dancing
- 1/16—BINGO Night
- 1/18—Putt-a-Palooza Indoor Putting Tournament
- 1/21—DJ Trivia Night
- 1/25—Cooking with Chef Kevin
- 1/28—Ladies Night In: Paint & Wine

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.

Welcome

We Recognize & Celebrate our Member Sponsors

Irene & Nick Mannering Sponsored by the Chris & Jacqueline Melson

Karyn Jensen Sponsored by Anne Heinline

Elaine & Ryan Cudnik Sponsored by Max & Arty Coppes

Chris & Janine Coughlin Sponsored by Jim & Valerie Coughlin

Chris & Tracey Buescher Sponsored by Mike & Christie Atencio

Lance & Holly Kirby Sponsored by Gary & Lindy Pestello

Mark & Tori Gage Sponsored by Susan Bauman

Bruce & Ellen Fraser Sponsored by Esther & Jim Smith

Joe & Jill Shawa Sponsored by Sukhi Gill

Thanks For Being A Member



Progress from above of our backyard renovations.

Walsh's Word

Greetings from your Friendly, Neighborhood Membership Director...

I love the holiday season! It is a perfect time of year to be at The Club – I always look forward to seeing our Members with their friends and families spending time merry-making and enjoying each other's company.

I also enjoy gift giving! The perfect gift for that someone special in your life are memories I truly look forward to creating every year. That being said – I encourage everyone to think about that one friend, neighbor, colleague, client, family member, or BEST friend who would be excited to receive the gift of membership. Yes! The gift of membership can be gifted via a personal Invitation to consider enrolling in membership with you. An Invitation is much more than just a piece of paper as it is a very personal gesture showing someone that you want to share your private Club with them. The experiences and memories our Members create during every visit will surely be cherished forever!

As we continue progress on the expansion and renovation project – The Club improves every single day. We are poised for new growth, welcome change, and tasked to ultimately create a fine, private Club experience that every member will be proud to say they were present and involved for!

That perfect gift is waiting for that special someone – and YES! My sleigh is prepped for hand delivery as we all know how busy this time of year can get.

See you all at The Club soon!



2905 ARROWCREEK PKWY | RENO, NV 89511
775-850-4653 | WWW.THECLUBATARROWCREEK.COM

Membership BY INVITATION

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.

Member's Signature

Chairman's Signature

0101

The Club at
ARROWCREEK

Walsh Trujillo, Membership Director

Course Update

New Team Member

We have a new member of the golf maintenance team who started at the end of December. His name is Daniel Palin. Daniel will be making the trek across the country from St Petersburg Florida to join our team.

Daniel was born and raised in Australia, and joins us with a wealth of experience and knowledge from a career that has seen him work in Australia, Canada and the United States.

Daniel not only has high desert golf course experience in Arizona, but has gained experience at TPC Sawgrass (Players Championship) in Florida, Muirfield Village Golf Course (The Memorial Tournament) in Ohio, Scioto Country Club (2016 US Senior Open) Ohio, Redstone Golf Rest (course construction) in BC Canada, Australia Golf club (Australian Open) Sydney Australia, New South Wales Golf Club (hosted Australia Open, Australian PGA Championships) Sydney Australia.



We look forward to the contributions from Daniel at The Club at ArrowCreek and welcome him.

At the time of writing this article, the weather has cleared enough to melt of snow and ice to the point we have been able to open the Legend Course for the full 18 holes. The forecast looks promising for several days yet which should see golfers making their way around the Legend course for a few more rounds. Melting snow will cause some ice on the cart paths, so please take care.

2020 Course Goals

- More Uniform Distribution of Watering - Continue to raise and level sprinkler heads on both courses throughout the winter/spring. All green surrounds on both courses are already completed as well as #9 & #18 Legend fairways.
- Wet/Soft Areas - Removal of sod from soft areas to install pipes, gravel, drains, fresh soil and sod.
- Tee Thatch Build Up -There was a lack of aeration and topdressing over the years so we will work on cutting down the sod approximately 5" to remove the thatch and black layer, sand cap them and lay new sod.
- Topdressing Schedule - A sand schedule of greens, tees and approaches will be implemented more frequently.
- Dedicated team to oversee and maintain all of the new backyard renovated areas.

Rob Williams, Director of Agronomy

Weeden's Wisdom

Is your Driver Obsolete?

To the avid golfer, the introduction of a new driver is like the unveiling of a new Apple product: cloaked in mystery and full of anticipation. That's because no club in golf changes as quickly or as drastically as the driver. For some manufacturers, driver product cycles are as short as twelve months, and for most, drivers get the bulk of the company's R&D financing.

The rapid advances in this category usually make the driver the most obsolete club in the average golfer's bag. Think you're up to date because you play with a decent-size titanium driver with a graphite shaft? Think again. If it was made before 2005, retire it. In fact, even if you consider your 2009 TaylorMade R9 or the Callaway Big Bertha the latest and greatest, you need to reassess. Since you bought it, TaylorMade and Callaway have released six new drivers, all with more optimally shaped club heads, thinner walls and better custom-fitting options. Since then, several technological milestones have occurred: maximum trampoline effect, optimal club head volume, higher moment of inertia, adjustability, twist face, flash face, and injected faces. They all bring us to the same conclusion: If your big stick isn't more or less brand new, you're not helping yourself. If you want to learn more about new drivers coming out, how it can help your game, how much distance you can gain and how many more fairways you can hit, stop by the golf shop and we would love to chat about it!

REGRIP SPECIAL

Winter is a great time to get your clubs re-gripped and ready for the coming golf season.

With that in mind we are offering a re-grip special of just \$8 per grip. (Regular price is \$12 per grip)

The special runs in January and is for the Winn Dri Tac grip (Men's and Ladies).

So give us a call or just bring your clubs to the Golf Shop anytime in January and we will take care of them for you.

Shop Hours:

Mon: 8:00a - 5:00p
Tues-Sunday: 8:00a - 5:00p (Snow Hours 9a-4p)

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

Happy upcoming New Year! 2020 will be upon us and what an upcoming year we will have. So much is going on around the Club I don't know where to start. Well, let's start with a new/revised dining and happy hour menu. We will release a new happy hour menu on January 17th. One week later; on the 24th, a revised dining menu. This is always an exciting change that we look forward to. What else is new for the New Year? How about a cooking class? Check out my cooking class on January 25th to experience the following:

Sauté and Pan Sauce Cooking Class 1/25

Deglaze, a technique worth talking about.

I'll be teaching how to sauté filet medallions with a Diane sauce, chicken cutlets with Grandma's famous citrus thyme jus, and shrimp piccata. You get the chance to cook yourself and then the best part, EAT! Cost is only \$25++ and includes the food and a complimentary beverage.

Make sure you RSVP on ForeTees because you don't want to miss my sweet skillet skills.

Kevin Cloutier, Executive Chef

Food & Beverage

Monica's Message

Thank you all for spending time with us during the Holiday Season. It is satisfying to see all of you enjoying the club events with your families and friends. I am looking forward to welcoming in 2020 with all of you at the NYE party. We still have room for more to join in the fun.

Last year, I attend a series of classes to attain a sommelier qualification. I will take the first test this coming spring. I enjoyed the classes very much and thought you would too! In February, we will have a Sommelier giving an amended class featuring 2 red and 2 white wines paired with food. We will learn about the grape varietals, soils, fermentation and so on. The class is designed to accommodate 20 – 30 people and will be on your ForeTees App to register.

As we look ahead to 2020, it is very exciting preparing to open a new Food and Beverage Venue at the Pool. We will be adding additional team members to provide you all with a great experience. We have developed a comprehensive training program and make it available to all new staff. There is an Orientation, Training and review process that are checked off as each task is mastered. All of this information is presented during the interview process and helps set the tone for a quality team member.

If I don't see you for New Year's Eve, the F&B Team wish you a wonderful New Year and we will see you at the Club in 2020!



Monica Lara-Yanez, Food & Beverage Director

Cassie's Corner

A New Year....

It's 2020 and up at The Club we are deep into engagement season! The holidays through Valentine's Day is the busiest time of year for a couple deciding to take the next steps. So are you, or someone you know, engaged?! Congrats! First thing to do is to figure out your priorities as a couple with regard to budget, location, date, etc. Next, we always recommend hiring a wedding planner. Lastly, enjoy your time together....so many people get caught up in the stresses of wedding planning that they forget the real reason they got engaged in the first place! Do not let this happen to you.

There have been some changes at the Club as well, including the new addition of Savannah to our Food/Beverage team. Our sole focus over the next few months or so is to get as many people through our doors to show them the beauty of our revamped Club (inside and out) and our event spaces. In 2019 the Club hosted 18 weddings and we are ready to do it again...summer will be here before we know it.

As always, The Club at ArrowCreek is available for Members and Non-Members and taking reservations for corporate events or meetings, birthday parties, baby showers, holiday parties and more! Dates fill up quickly so be sure to inquire with me in the Administration Offices as soon as possible. I look forward to potentially working with you on an upcoming event.

Be sure to follow us on social media:

Facebook [@theclubatarrowcreek](#) and Instagram [@arrowcreekweddingsandevents](#)



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 - Samantha Robb

Position - Outside Services

Samantha Robb is a senior at Reno High School. She was born in Reno, NV. She started working at the Club in September with our Outside Services Team in the cart barn. She adores working at ArrowCreek which is her first job. In her free time she loves to hang out with her friends and family. Even though this is her first year not doing competitive cheer, she has been cheering since she was in 6th grade at Five Star Athletics. Her favorite time of year is Summer or Fall so she can be outdoors in the Reno/Tahoe

area. Sam would love to go to Arizona State University and major in Psychology.

Food & Beverage - Lance Lara

Position - Kitchen Staff

Lance Lara joined our Food and Beverage department in early 2019. New to the industry, he discovered he has a passion to grind it out in the kitchen. With a hard work ethic Lance has become an important part of our team. Relentless maintaining of a high standard of quality and consistency has made him an important asset to our brigade. Lance has succeeded in many endeavors here at The Club as he is always willing to learn and take on new tasks. We're very happy to have Mr. Lara as a part of our ArrowCreek family.



On Course Maintenance - Scott Stover

Position - Laborer

Family – Wife of 20 years Suzanne. The best person I know!

Previous Employment – 40 years as a Chef and 3 years in golf maintenance at Old Greenwood Golf Course.

Describe The Club at ArrowCreek in 10 words or less – Best views in Reno.



What's your favorite hole at The Club at ArrowCreek? - 15 Legend from the back tees.

Favorite all-time sportsman/ sportswoman? – My grandfather Lester

Favorite sports Team? – Dallas Cowboys

What is your all-time favorite movie? – Steel Magnolias

Dream vacation destination? – Scotland, to play golf.

What do you like to do in your spare time? - No spare time, always have a plan.

Who joins your dream foursome? – Arnold, Jack, Lee and Me!

What music do you listen to most? - Jazz

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)

General Manager - Garry Cramer

Director of Golf - Josh Weeden

Head Golf Pro - Jim Nodurft

Membership Director - Walsh Trujillo

Accounting - Karin Cooper

Executive Chef - Kevin Cloutier

Food & Beverage Director - Mona Lara-Yanez

Director of Events - Cassie Pete

Service Director - Henry Chaperont

Director of Agronomy - Rob Williams

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.

JANUARY

SUNDAY 29 MONDAY 30 TUESDAY 31 WEDNESDAY 1 THURSDAY 2 FRIDAY 3 SATURDAY 4

DECEMBER

Challenge

NYE 'RIO DE JANEIRO WHITE CARNIVAL'



5 6 7 8 9 10 11

Legend

TACO TUESDAY

BOOK CLUB

CHILI COOK OFF

12 13 14 15 16 17 18

Challenge

Redfield's Dining Only

BINGO NIGHT

PUTT-A-PALOOZA TOURNAMENT

19 20 21 22 23 24 25

Legend

TRIVIA NIGHT

COOKING WITH CHEF KEVIN

26 27 28 29 30 31 1

Challenge

LADIES NIGHT IN: PAINT & WINE

RESOLUTION RUINER BUFFET

CLUBS WITHIN A CLUB
TUES: DOMINOS 2:30PM
WED: MAHJONG 2:30PM/4PM
THUR: BRIDGE 2:30PM
FRI: HAND & FOOT 2:30PM

DINING HOURS
MONDAY: 7AM-3PM
BAR OPEN TIL 6PM
BREAKFAST: TUE-SUN 7AM-11AM

LUNCH: TUES-SUN 11AM-5PM
DINNER: TUES & SUN 5PM-8PM
WED-SAT 5PM-9PM

GOLF HOURS
MONDAY: SHOP: 8AM-5PM
WEATHER DEPENDING
RANGE: 8AM-DARK
TEE TIMES: 9AM-3:30PM

TUES-SUN: SHOP: 8AM-5PM
WEATHER DEPENDING
RANGE: 8AM-DARK
TEE TIMES: 9AM-3:30PM