

Club Announcements

Garry Cramer- General Manager

As we transition to the Fall and Winter, the opportunities for Pool Deck dining are greatly affected by the temperature, wind and inclement weather. Thankfully, the wind panels installed this month along with the large heaters will extend that season. In addition, our Grab and Go will be open in conjunction with the golf course. In the event Pool Deck Dining reservations for dinner service are less than 25 guests, we will provide space for those Members in Redfield's or the Terrace and suspend dining on the Pool Deck for that day.

As many are aware, outdoor dining has been a great benefit and addition to Club operations this Summer and early Fall. It is considered a safer environment during the Covid-19 pandemic we all continue to battle daily by doing the right thing. To that end, we have had our HVAC (Heating, Ventilation and Air Conditioning) company perform preventative maintenance of the Clubhouse systems to include premium filters designed to minimize unwanted particles. Additionally, Bio Sealed will once again sanitize the entire facility on Monday, November 2nd. We ask that you continue to support the protocols in place regarding wearing a mask indoors, maintain 6-foot social distancing, and do not gather in groups greater than 6 during indoor dining through the colder months. Over the next few weeks, our curbside dining opportunities will be expanding to provide additional options to support our Club Members.

Beginning in November, we will send along another electronic Member survey to gather your feedback on our progress as well as opportunities for continued improvement. Thank you greatly for participating with the new Logo Launch events. We are continuing to develop additional marketing and communication forums to include a new website launch in April. Additionally, as the Clubhouse expansion moves forward, there will be a "Name the New Venue" contest, as each new space will need a new name. In closing, the team and I continue to be grateful for all of your support, feedback and utilization of The Club at ArrowCreek.

WATCH US GROW

Samantha Olsen, Director of Private Event Sales

It's been a major project in the making, and we're finally able to let the cat outta the bag! The new Club logo launched mid-month, celebrated by a Club-wide scavenger hunt, new Pro Shop gear and logo-infused specials through our various dining outlets. Were you a part of the fun?

If you didn't have a chance to win any prizes from the logo launch, you have ANOTHER chance! Next week we'll be launching a "Show Your Club Pride" contest across The Club's Facebook & Instagram pages. More details to come, but **hint hint** I'd start capturing some photos of that shiny new logo next time you see it.

The first 10 sheets were received from the following:



- 1. The Duhon's
- 2. Klark Staffan
- 3. Keith Banners
- 4. Connie Ghysels
- 5. Jeanne Ackley
- 6. Denice Tsuda
- 7. El-Marie Gili
- 8. Tawnya Kirk
- 9. The Ubowski's
- 10. Michele Tubman



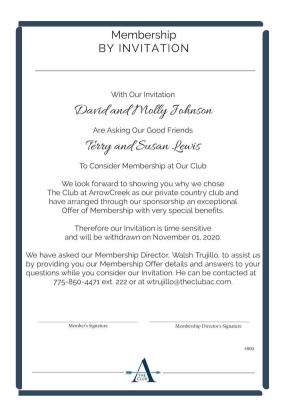
Additional entries were put into a drawing for three additional prizes revealed in a Facebook Live.

Congrats to our additional winners:

- 1. Rick & Julie Skow
- 2. Dan & Jean Barnett
- 3. Margaret Ciorciari







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MEMBERSHIP

Walsh Trujillo, Membership Director

Greetings from your friendly, neighborhood, Membership Director...

Welcome to The Club. #ClubVibes

I wanted to share with everyone The Club's new Invitation – along with our exceptional Membership Roster, these two components form the proverbial DNA and backbone of your Club today. We are thoroughly proud of the way our Members support their Club through issuing Invitations to those they most want to join them in membership. I personally feel it has been, and continues to be, an unbelievable opportunity to witness The Club's progression over the last decade. More often these days I am caught up sharing with people the immense pride our Members have in their Club and the continuation of organic camaraderie amongst Members every day. This fact is something every Member should be proud of – I believe it has been a focal point from day one and The Club at ArrowCreek is an apt representation of the traditional definition of a Club provided to us by St. Andrews:

"A club is a haven of refuge and accord in a world torn by strife and discord. A club is a place where kindred spirits gather to have and make friends. A club is a place of courtesy, good breeding and good manners. A club is a place expressly for camaraderie merriment, good will, and good cheer. It humbles the mighty, draws out the timid, and casts out the sorehead. And a club is one of the noblest inventions of mankind."

All of us at The Club continue to work hard to make our tomorrows are better than our yesterdays - for The Club and every current and future member.

Thank you for being a Member! See you all at The Club soon.

GOLF COURSE UPDATES

Rob Williams, Director or Agronomy

The Cold Wind Blows:

We are nearing the end of the warm weather, and the active golfing season. Temperatures are dropping and are very close to frosting up the grassed areas of the golf courses and the practice facilities. All practice areas have been aerated now and are healing up before the cold slows down the growth of all vegetation of the facilities.

The golf course greens aeration went well, and the green's speeds have returned to pre-aeration condition. We took an aggressive approach to the health of the greens this Fall, as the greens have accumulated a lot of thatch and were struggling greatly to drain excess water away from the surface. In a long list of projects, thatch removal and the ongoing improvement to the health of the greens is the highest priority we have working on the golf courses.

The main project going on currently is our irrigation and drainage project on both courses. All new irrigation satellite boxes are being installed which contain the latest technology the industry has to offer. We are replacing some of the hardware of the irrigation lines to gain greater control of the system and also make any needed repairs. New valves, sprinklers, drainage, and irrigation clocks are also all being installed.

It has been a busy season this year and we look forward to seeing you on the course soon!









GOLF FACILITY HOURS

Range hours

8:30-4:00p

First Tee Time

9:00a

Last Tee Time

4:00p

Carts must be returned by 5:30p

Golf Shop

Open daily 8:30a-5:00p

If the courses are closed Golf Shop

hours will be: 10:00a-4:00p

GOLF SHOP

Jim Nodurft, PGA, Head Professional

Winter season is approaching! Please note the new hours of operation for the Golf Shop and Golf Facilities. Also, remember that we will have frost delays periodically. When that happens, a notice will be sent out through ForeTees and the starting times moved back to reflect the delay.

If you have a starting time on a course that has to close due to weather, unfortunately you will lose that starting time. You will be responsible for acquiring another starting time on the open course.

CREDIT BOOK- Just a reminder that credit book (Tournament Winnings) must be spent by December 31st of this year. Come check out our new merch with our new logo!

The handicap hole allocations for the Men's and Ladies tees for both courses have changed as of October 15th. This comes as a result from the Northern Nevada Golf Association re-rating that occurred earlier this Spring and utilizes the new Triads concept from the USGA World Handicap System. Although, we immediately changed the ratings and slope from the Spring re-rating, we decided to wait until Fall to change the hole allocations.

The new scorecards & Golf Genius have been adjusted.

TROON PRIVÉ PROCEDURES

Paul Nolen, PGA, Director of Golf

For those of you who are traveling this Fall and Winter and would like to play other Troon clubs at a discount follow the procedures below:

Go to www.troon.com

Click - Play Troon

Click - Troon Privé privileges

For private clubs click Private Club Golf

Under <u>View rates and request tee times at participating clubs</u> choose your state and club

Then click request a time and fill out the form

For non-private clubs click Resort/Daily Fee Golf

Under View rates and request tee times at participating clubs choose your state and club

Then click request a time and fill out the form

After checking with us that you are a member in good standing, they will e-mail you a confirmation. Please be aware that you may not get the time you request due to clubs taking care of their members and other guests first.

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FOOD AND BEVERAGE

Monica Lara-Yanez, Food and Beverage Director Kevin Cloutier. Executive Chef

As the warm weather ends, I hope that all of our Members and their guests have enjoyed this very exciting and eventful Spring/Summer season. There were many of "firsts" these past months. We created a curbside operation during the shutdown which enabled our Food & Beverage team to continue serving all of our Members. Virtual cooking and wine classes were a lot of fun. We accelerated into Summer, opened up our beautiful Pool Deck and dining, and began utilizing our Event Pavilion for the most memorable of events.

Having tried many concepts for operations we gradually improved and created a very versatile and enjoyable experience for all. We began implementing daily and weekly specials to which, we hope, everyone has had a chance to enjoy. We found what offerings are most popular and continue to bring them back for you to enjoy. One of those items is definitely our Chilean Seabass. Any way our seabass is prepared, all of our Members rave about how good, delectable, and delicious it is. One of our preparations is pan seared with a Veracruz sauce. This is so easy to make at home and, you too, can look like a pro! This can simply be a pan sauce that you make after cooking the seabass or make ahead to create one less step while preparing dinner. Served over a simple wild rice pilaf is guaranteed to please your guests.

Chilean Seabass- Veracruz Sauce

Sauté onion and garlic until the onion turn translucent. Add white wine and reduce by half. Add remaining ingredients and simmer for 10 minutes. Check seasoning, adjust, and remove cinnamon stick. (To make a rich and more viscous sauce whisk in 2 Tablespoons of butter at the end.)

DINING AT THE CLUB

For dining at the Club we ask you to make a reservation on ForeTees or by calling 775-840-4471.

Please ensure children are seated with at the table at all times. This ensures their safety and that all members enjoy their dining experience.

Clubhouse Dining and Curbside Sunday/Tuesday: 7:00a-8:00p Wednesday-Saturday: 7:00a-9:00p

Pool Deck Dining Monday: 11:00a-6:00p Tuesday-Sunday: 11:00a-8:00p

Grab & Go Window
Open daily: 8:00a-6:00p

Pool hours subject to changedependent on weather

Veracruz Sauce

½ yellow onion medium diced
1 tablespoon chopped garlic
2 whole tomatoes seeded, medium dice
1 teaspoon marjoram
1 teaspoon oregano
1 cinnamon stick
2 tablespoons capers
1 cup queen olives, sliced
1 cup white wine
1 cup chicken stock
Salt & pepper to taste



AQUATICS AND FITNESS

Victoria Keogan, Aquatics Director

Gentle Yoga - Going On Now!

Join us on the Pool Deck for Gentle Yoga. This class will leave you feeling revitalized with relaxing music, a peaceful pool, and a great view! All you need to bring to class is a yoga mat and comfortable clothes that are easy to move in and weather appropriate. If the weather does not permit outdoor activity, we will move into the Pool Deck restaurant enclosure. The weather has been great at 10:00am on the Pool Deck – nice and warm in the sun!

Sign up on ForeTees today!

Cost: \$12.00 per class

Time: 10:00AM-10:45AM



Class Description: Create a mind/body connection with yoga. This class will focus on breathing, flexibility, alignment, and relaxation. This gentle class is appropriate for the beginner, or for those who appreciate a yoga class that moves at a slower pace.

Additional Fitness Classes Coming Soon!

I am so excited to introduce a range of fitness classes an activities for the members to enjoy at the club! We will be able to get started even before the fitness center is complete, by going outside. Then we will continue to expand our programming once the physical building is available. We will have one-on-one training and group fitness options. I am an ACE certified personal trainer and ACE group fitness instructor. In addition, I have specialized in a wide range of other certifications, such as: NETA Barre Fusion, NETA Yoga Foundations, Silver Sneakers Yoga, Silver Sneakers Senior Fitness, and AEA Water Exercise. I have attended conferences and classes to specialize in TRX training, cycling, and HIIT/Bootcamp. I also have a diploma from Studio L2 Pilates in Minnesota, where I was classically trained as a Pilates instructor for private lessons and group classes.

My Bachelor's is in exercise science, so I am very serious about this fitness stuff! I hope to see you in some classes or training, whether you are looking to be more active to improve your golf game, to improve your quality of life through balance, strength, and flexibility, or to just have fun exercising in a welcoming community!

My goal is to bring something for everyone to be able to enjoy. If you have any questions or requests, let me know. Contact me at Victoria. Keogan@theclubac.com.







MEMBER EVENTS

Cassie Pete, Director or Member Events & Tournament Sales

Summer is wrapped up officially and our Members are beginning to prepare for fall outings, holiday parties, cater outs and more! Planning on watching the game at your house with some of your friends? Be sure to call The Club to handle the details and provide your guests with some delicious game time bites.

Coronavirus has put a damper on large holiday gatherings, but that doesn't mean that we can't assist with family get-togethers or smaller corporate gatherings. Cater out a holiday menu (or even your entire upcoming Thanksgiving dinner!) from The Club. For more info on catering options, contact Cassie Pete at cassie.pete@theclubac.com.

Don't forget to mark your calendar for these Fall Favorite Events:



Halloween Haunted Treasure Hunt, Saturday, Oct 31st 6-8pm

Tuesday Night Live (Assorted Musical Acts) on the Pool Deck



Friendsgiving, Saturday, November 21st



Thanksgiving To Go, Pick Ups on Wednesday, November 25th \P





Black Friday Golf Shop Sale, Friday, November 27th

Christmas at The Club, Saturday, December 5th



We look forward to seeing you at The Club for the Holidays!

MEET THE TEAM



Food and Beverage

Alauna Hancock

Alauna was born in Sonora Ca. Grew up on an apple ranch up Hwy. 108 corridor. She attended a performing arts academy where she excelled in dancing & acting. She loves doing anything outdoors including snowboarding, hiking, wakeboarding. She is expecting a lovely boy named Levi.

Alauna is our Training Specialist and Lead Server. Her optimism, attention to detail, experience & energy is contagious. She has been working with ArrowCreek over a Year, and she is one of the gems that make our food & beverage department shine.



Golf Shop Karen Beglin

Karen is a Senior at Carson High School and joined the team this Summer. She plans to attend St. John's University in New York. Her older sister also attends the university as a golfer, so it's safe to say golf runs in the family!

Our Queen of the Greens, Karen's lowest tournament round is a 66 at Sierra Sage where she won the 2020 Northern Nevada Women's Amateur. In Karen's free time she loves to hike, bake cookies, hangout with friends and of course golf! Make sure to stop by the Cart Barn to say hello to Karen.





The Club at Arrowcreek strives to maintain an environment that is both fun and comfortable for all Members. We want all of our Members to feel welcomed and included therefore it is expected that Members and guests, including children, dress appropriately for the atmosphere of the Club. The Club reserves the right to make determinations regarding questionable or inappropriate attire. You may be asked to change if deemed necessary.

For Gentlemen

Club Casual:
Shirts with sleeves or polos,
turtlenecks, slacks or dress shorts.
Jeans with no holes, rips, tears or frays.
No tank tops or workout clothes.

Cancellation Policy

We require a 48 hour prior cancellation (or more if stated in event description) for all Club events. If there is not a 48 hour cancellation, 50% or more of the event cost may be charged per person to your member account. Thank you for your consideration.

General Manager - Garry Cramer

Membership Director - Walsh Trujillo

Director of Golf - Paul Nolen

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

Thank you for being a Member!

For Ladies

Club Casual:

Dress slacks or capri pants,
golf skorts and shorts.

Jeans with no holes, rips, tears or frays
No bare midriffs or halter tops.
No workout clothes.

The Club at Arrowcreek 2905 Arrowcreek Pkwy Reno, NV 89511

Club House: 775-850-4471 Golf Shop: 775-850-4653 Pool Deck: 775-851-0524

www.theclubatarrowcreek.com

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