



The Club at ArrowCreek

November 2019

INSIDE

Upcoming Holiday
Family Activities
at The Club



From our General Manager...

Dear Members,

We hope you are all enjoying our wonderful fall weather and taking advantage of the golf courses and other outdoor activities while awaiting the opportunity to hit the slopes soon. Our bunker project is winding down with the completion of the 36 hole renovation taking a year from start to finish.

Progress continues with the construction of the pool buildings as can now be witnessed out the window. Please be on the look out for weekly drone pictures that are sent along in our weekly Tuesday Eblast's. The construction of the Bocce Ball courts is underway as are the retention walls that will line the cart paths to the Range and Legend course.

Rob and his team have now taken full stewardship of the new putting and chipping greens. They are growing in well and will be in great condition when opened in the spring.

The Holiday Season is fast approaching (only 56 more shopping days!). Attached within the email and newsletter are flyers and information of the activities at the Club. ForeTees is also available for you to begin making reservations. This month, your Member statements will include the Holiday fund letter. This traditional program is an opportunity to provide a Christmas gift to the employees.

I want to express my sincere thanks and gratitude to my team for their dedicated efforts and results providing great Member experiences during an interesting summer season. I too want to thank each of you for your continued patience and understanding during the transformation process. I look forward to seeing you on your next visit to the Club.



Garry D. Cramer, General Manager



UPCOMING EVENTS

- 10/31—Halloween Haunted House
- 11/5—Taco Tuesday
- 11/7—BINGO Night
- 11/9—Mad Hatter Alice in Wonderland Tea Party
- 11/13—Book Club
- 11/16—Sweet & Sour Golf Tournament
- 11/19—Trivia Night
- 11/21—Dine with 'Frozen'
- 11/24—Friendsgiving
- 11/27—Chinese Thanksgiving & Pick Up Thanksgiving TO GO
- 11/28—Clubhouse & Courses Closed
- 11/29—Black Friday Golf Shop Sale
- 11/30—UNLV vs Nevada

Dining at The Club:

For dinner reservations in Redfield's, 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 Member kids under age 12 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 some 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.



We Recognize & Celebrate our Member Sponsors

Greg & Shirley Gorman Sponsored by John Drakulich

Sharad Singh Sponsored by George & Debbie Fincher

Mickey & Shari Taylor Sponsored by John Drakulich

Rick Hanke & Kelly Walsh Sponsored by Dick & Suzanne Varien

Jeff & Maureen Zupon Sponsored by Chris Parkhurst

Kevin & Kiley Lester Sponsored by Ron & Tamara Kozloski

Bruce & Laura deJong Sponsored by David Bogart

Jeff & Melody Collins Sponsored by Tony & Margaret Ciorciari

Angie & Vaughn Paladin Sponsored by Craig & Anita Minium

Neil Rombardo & Mari Hutchinson Sponsored by Nick & Sara Ross

Ann Brumbach Sponsored by Heather & Chris Neal

Angelina & Eugene Kardash Sponsored by the Ambassador Committee

Thanks For Being A Member

Make every day Earth Day by going green! Sign up for electronic statements and have them emailed to you! Contact Karin to update your account preferences.

kcooper@theclubatarrowcreek.com or 775-850-4471 ext. 203



Walsh's Word

Greetings from your Friendly, Neighborhood Membership Director...

What a beautiful Fall season we are blessed with this year! I had the great opportunity this last week to host a prospective member for golf and I wanted to thank our Director of Agronomy, Rob Williams, and his team for the exceptional work they've been doing during aerification on both courses. My putts were rolling pure throughout the day and it is always an immense pleasure sharing our courses with a future Member.

Our excitement level is growing by the day with new progress on the renovation and expansion projects. It is beautiful to see the new facilities take shape and surely revealing how grand the future will be for Members of The Club at ArrowCreek. I like to think about the once-in-a-lifetime opportunity to witness the construction of a putting green. Amazing!

Our Membership roster is also seemingly growing by the day. We are here to build a Club Full of Your Friends and we are true believers in Membership by Invitation Only! Please do not let your friends hit snooze on joining you in Membership at The Club at ArrowCreek - roster positions are going fast and soon enough there will no option other than sitting on the wait-list. Official Invitations are available for anyone you know that may be interested in membership opportunities. Every Invitation includes the best offer available for membership - this could change at any time so please do not let someone you know miss out!

Thank you to all of our Members who attended the most recent Thank you for Being A Member event - it is wonderful to see the joy and celebration shared by our Members at these special events.

See you all at The Club soon! Best always,

Walsh Trujillo, Membership Director



Beautiful fall photo of #2 Legend



Aerial View of the new Pool Complex

Course Update

Cooling Down...

Sod on the practice greens is slowly coming along. I hope for a few more warm days to keep the sod rooting down nicely. It sure will be a fun area to practice your putting and short game. Please refrain from hitting or chipping balls onto the new practice greens. These areas need time to establish and ball marks can do permanent damage.

The greens have/are recovering well from the aeration. We were able to remove a lot of unwanted thatch and add a healthy amount of sand to the profile. These programs that we implemented this fall aeration on the greens will move us in the right direction of improved quality and health of the putting surfaces going forward. As it had taken several seasons to build the thatch in the greens, it will also take a few growing seasons to bring the greens back again to a more resilient health and also the desired standard of quality putting surfaces. We are moving in the right direction.

We have begun raising and leveling sprinklers around the greens on both golf courses. This program will help us dial in the irrigation programs and aid in consistent and uniform coverage of the putting surfaces and the greens surrounds.

Mother nature is cooling things off. The new sod around some of the new bunkers has already started to turn dormant. This is expected as the sod is not as mature as the surrounding rough grass areas.

Frosty mornings are very soon to become the normal and not the exception. The days are noticeably shorter, but I still believe this is the best time of year for golfing and for bringing out prospective new Members to play and view all that is changing around the clubhouse.

See you on the golf course.

Rob Williams, Director of Agronomy



Stunning fall colors with a recently remodeled bunker on our Legend course Hole #4.

Weeden's Wisdom

Frost Delays: 5 Things Every Golfer Should Know



1. Crunchy grass is vulnerable to damage.

Golf course turf is normally resilient to traffic, but when ice crystals form inside the plants, they become brittle and vulnerable to damage. Walking or driving over frost-covered grass may rupture plant cells, leading to dead turf. Or the plants may be weakened without immediately showing the effects. It can take grass more than a month to recover from this damage.

2. When it comes to frost delays, location is everything.

Many of us have looked out our windows at home and seen no signs of frost, only to find a frost delay when we reach the golf course. This is because frost can linger in colder microclimates long after other areas have thawed. North-facing slopes, low-lying areas and areas sheltered from the wind are especially likely to remain covered with frost. If you are worried about a potential frost delay it is best to check your email or call the golf shop to check on conditions at the course before leaving home.

3. Closely mown turf is at high risk.

Frost damage can occur on any part of the golf course, but it poses the greatest risk to closely mown turf. Putting greens are particularly vulnerable because they experience the most concentrated traffic. A foursome typically takes 300 steps or more on each putting green; if there is frost present, all those steps could cause serious damage.

4. A little frost can cause big delays.

No signs of frost on the first tee? That doesn't mean you will get the "all clear" sign. If frost remains in areas that are unavoidable early in the round, the course must remain closed. It is also important to remember that once the frost is totally clear, the maintenance staff will need time to catch up on course preparations before play can begin.

5. More light goes a long way.

Shade extends frost delays by preventing sunlight from melting the frost. Pruning or removing trees that shade primary playing surfaces can improve the course's overall health and reduce the duration of frost delays. This is especially true on holes played early in the round. The shade from a few trees can keep an entire course closed.

On days we have a frost delay, the golf shop will email out the delay time and you can go to ForeTees to see your adjusted tee time. Please check your emails on cold mornings.

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: 3:00p Carts Returned by 5:00p
Tues-Sunday: 3:00p Carts Returned by Dusk

Josh Weeden, Director of Golf

Hello Members,



Daylight savings, wine dinners, holidays, and events. That's what coming up as we near the end of the year. Even though the weather might be slowing your golf game down, the **Food & Beverage** team is revving up with events for everyone!

Thanksgiving is coming up quicker than a scolded ball over the green so we have created some fun things planned around the holiday.

We are hosting a **Friendsgiving** at the Club on **Sunday the 24th** with all the usual fixings. To keep things interesting we have decided to host some food items that would be on the opposite side of the world from traditional Thanksgiving fare. Come check out our **Chinese Thanksgiving** with popular Chinese food in order to keep your kitchen clean on November 27th.

Also, to make this holiday a little easier, our team created a delicious **Thanksgiving take out Menu** to be picked up the day before Thanksgiving so you can cruise through your day with no worries except how to turn the oven to warm.

The meal includes: A whole Turkey cooked by Chef Kevin | House-made Dressing | Cranberries | Yams | Green Beans | Whipped Potatoes | Gravy | Dinner Rolls & a charming Pumpkin Pie.

To complete the dining experience, we are offering great deals on 'Wines by the Bottle'. A Pinot Noir will be a great pairing to your meal. If you are interested in an affordable and lovely selection our new wine addition, the Sean Minor Pinot Noir from California, will be the way to go. A Pinot goes with everything and is welcoming to all guests at any gathering. A medium body, aromas of floral components, red fruit, dark cherries, bright acidity and sweet oak nuances will be a perfect fit to your holiday meal.

Cooking at Home?

Chef Kevin recommends to **BRINE YOUR BIRD!!** We cannot stress this enough. Brining your turkey adds so much flavor and moisture. We promise if you try it once you will never do it any other way. Here is a basic brine recipe that can be customized easily by anyone.

For every gallon of brine, you will need to completely cover your turkey. Use the following:

- 1 C. Salt
- ½ C. Sugar
- 1 Gallon (4 qts.) water

Combine all ingredients in a pot and bring to a boil. Let cool to room temperature before submerging that beautiful bird. Let brine for 12-24 hours. Remove from brine and pat dry before baking.

Chefs Tips-N-Tricks

Add flavorful herbs such as sage, rosemary, thyme and/or garlic to the brine when you boil it to add extra flavor.

If you're in a hurry and don't want to wait for the brine to completely cool you can boil your brine with half the water. Put about half the volume of ice into another container and add brine once it has dissolved all the sugar and salt. If needed add more cold water to measure up to as many gallons of brine you originally started the recipe for. This will help it cool faster.

In need of a brining vessel?

Depending on the weather (38° or lower) I've brined my birds outside in an ice chest. You can use a fresh trash bag as a liner. Put your bird inside, cover it with brine, throw in some extra ice to keep it below 40° while saving space in the refrigerator for extra yummy treats!

Cassie's Corner

Plan on Spending Your Holidays with ArrowCreek!

Upcoming Event Schedule:

11/9 - Mad Hatter Alice in Wonderland Tea Party

11/21 - Dine with 'Frozen' Characters

11/24 - Friendsgiving Buffet

11/27 - Chinese Thanksgiving Buffet & Thanksgiving TO GO Pick Up

11/30 - UNLV vs Nevada, Cheer on the Pack at the Game

12/7 - Breakfast with Santa

12/10 - Sip n Shop for great holiday deals

12/15 - Christmas Brunch

12/18 - Candlelight Wine Dinner featuring Ferrari-Carano

12/19 - Winter Thanks for Being A Member

12/31 - New Years Eve 'White Carnival' A Night in Rio de Janeiro

Don't Forget to Book Your Small Business Luncheons or Holiday Bashes

All your employees look forward to the annual holiday party during November or December. It is a time where you can share your job with your co-workers, family and friends. A holiday party is a chance to create a fun and relaxing environment for your employees while looking forward to another hard-working year! Prime dates book up quickly at the Club so be open to holiday luncheons or week night events. This is your reminder that the holidays are just around the corner...For more information contact Cassie Pete at 775-850-4471 ext 209 or email cpete@theclubatarrowcreek.com.

The Holidays

ARE NEARLY HERE! BOOK NOW BEFORE IT'S TOO LATE!

ONLY A FEW DATES ARE STILL AVAILABLE:

December 2, 9, 16, 20 & 22

DECEMBER 2019						
S	M	T	W	Th	F	Sa
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

Book a Monday event with a minimum of \$3,000 and you will receive your choice of a

***COMPLIMENTARY APPETIZER -OR- CHAMPAGNE TOAST**

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!

Head Golf Professional - Jim Nodurft

Jim is originally from Pittsburgh, Pennsylvania. He recently relocated from Las Cruces, New Mexico to join the team at ArrowCreek. Jim is a PGA Professional with over 35 years of experience. He went to Gulf Coast Junior College in Panama City, Florida where he played baseball on a team that came in second in the nation. Later he attended the University of Tennessee.

Jim has 2 kids. A girl, age 43, and a boy, age 28, that both live in the Denver area. He also has one grandchild. Besides golf, in his spare time, he plays USTA Tennis, racquetball, basketball, softball, pickleball, anything with a ball involved!

Jim is looking forward to working with Josh and his team.



On Course Maintenance - Emilio Ruiz

Position - Lead Mechanic

Family – Wife and 2 Kids – Erika, Matteo and Sebastian

Previous Employment – Edgewood Tahoe Golf Course

Describe The Club at ArrowCreek in 10 words or less – Welcoming, Inclusive and Beautiful

What's your favorite hole at The Club at ArrowCreek? - 9 Legend

Favorite all-time sportsman/ sportswoman? – Rafael Marquez

Favorite sports Team? – Club Deportivo Guadalajara (Chivas)

What is your all-time favorite movie? – Men of Honor

Dream vacation destination? – Florida

If I was not a mechanic, I would be..... a Chef

Food & Beverage - Anellely Espinosa

Anellely Espinosa has been with the Club for over 4 years. She started as a dish machine operator and has proved that hard work and dedication to your craft will elevate you to the top. One of our most knowledgeable kitchen employees, Anellely has become an important part of our team helping train new crew members and stepping up to any task at hand to help achieve our common goal. If you didn't guess, our common goal is to make every Member here at The Club feel welcomed and satisfied. Make sure to say 'hi' to Anellely when you see her on the floor!



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,
Turtlenecks, Slacks, Dress Shorts.
Jeans are permitted, but no holes, rips,
tears or frays.

For Ladies

Club Casual which Includes:
Dress Slacks, Capri Pants,
Golf Skorts/Shorts, &
Dress Jeans.
No bare midriffs.

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

Membership Director - Walsh Trujillo

Head Golf Professional - Jim Nodurft

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!

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Thank You For Being A Member!

JOIN US FOR OUR WEEKLY DINNER SPECIALS!

WED
POT OF GOLD



THU
PASTA NIGHT



FRI
PUB CLUB



NOVEMBER



SPECIALS MAY CHANGE WITH EVENTS.

SUNDAY 27	MONDAY 28	TUESDAY 29	WEDNESDAY 30	THURSDAY 31	FRIDAY 1	SATURDAY 2
OCTOBER				HALLOWEEN HAUNTED HOUSE		EDDY HOUSE WINE DINNER Redfield's Dining Only
3	4	5	6	7	8	9
DAYLIGHT SAVING'S TIME ENDS	Legend	TACO TUESDAY		BINGO NIGHT		ALICE IN WONDERLAND TEA PARTY
10	11	12	13	14	15	16
	VETERAN'S DAY Challenge		BOOK CLUB	Redfield's Dining Only		SWEET N SOUR GOLF TOURNEY
17	18	19	20	21	22	23
Redfield's Dining Only	Legend	TRIVIA NIGHT	Redfield's Dining Only	DINE WITH FROZEN		Redfield's Dining Only
24	25	26	27	28	29	30
FRIENDS- GIVING	Challenge		THANKSGIVING TO GO CHINESE THANKSGIVING DINNER	THANKSGIVING COURSE & CH CLOSED	BLACK FRIDAY GOLF SHOP SALE	NEVADA VS UNLV

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