

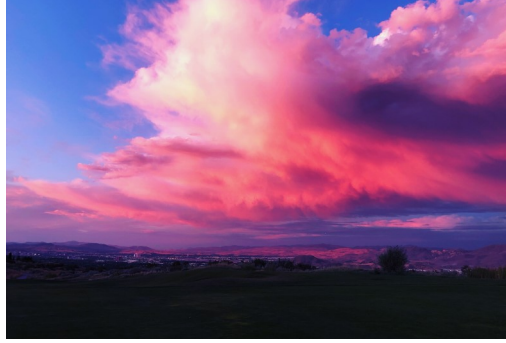
The Club at

ArrowCreek

October 2019

INSIDE

Get to Know the AC
Staff & the Partner's
Invitational



From our General Manager...

Dear Members,

Welcome to my favorite part of the year. I enjoy the fall season with the crisp mornings and warm afternoons. It is also a time of our second growing season. The timing of the completion of the infrastructure work in and around the putting greens and chipping area make it an ideal time to plant our bent grass. I am confident we are all looking forward to viewing green rather than dirt going into the winter months.

Fall is also a time we begin to plan for the upcoming year. The year ahead will be like no other at the Club with the addition of our pool complex, golf performance center, chipping, putting areas and other amenities coming on line in the Spring. Our Membership offering will truly be unique and the "best in market".

With less than 70 full privilege roster spots currently available, and more than twenty outstanding invitations to join us in Membership, we are looking forward to achieving Full with a Wait List in the near future. It is encouraging that we have nearly 850 Sponsors on our current Membership roster as well.

As our Club has built a culture of Membership by Invitation, to achieve Full with a Wait List, we need less than 10% of the Membership to introduce, invite and sponsor the Club's next new Member. Now is the best opportunity to introduce your friends to the Club as our initiation fees will continue to increase with the new amenities coming on line soon. For more information on Membership opportunities please contact Walsh Trujillo in our Membership Department today.

I look forward to seeing you on your next visit.



Garry D. Cramer, General Manager



UPCOMING EVENTS

- 10/1 - Taco Tuesday
- 10/9 - Book Club & Garden Club
- 10/15 - Trivia Night
- 10/17 - BINGO Night
- 10/19-10/20 - Men's Club Cup & End of Year Dinner
- 10/22 - Ladies Night In: Martini's and Makeovers
- 10/24 - TBAM Spooktacular
- 10/30 - ACLGC End of Year
- 10/31 - Haunted House

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.

Welcome New Members of The Club!

Larry & Laura Greco Sponsored by The Ambassador Committee

Carol & Jim Dolian Sponsored by Connie & Al Ghysels

John & Amy Dacey Sponsored by Irene & Mel Reznick

Stacey & Rosie Quinn Sponsored by Tom & Tracy Wirshing

Tom & Karen Bruno Sponsored by Burt & Paula Garavaglia

Mark & Dolores McLaughlin Sponsored by Ron & Suzy Blalack

Matt & Erin Griffith Sponsored by Aaron & Jessica Hartwig

Thanks For Being A Member



Thank you for attending our 20th Anniversary Thanks for Being A Member Picnic at the HOA!

Walsh's Word

Greetings from your Friendly, Neighborhood Membership Director...

Fall is here!!! Great weather, aerification, changing of the seasons and FOOTBALL! I've had the great pleasure of joining a few of our new Members, long-time Members, and prospective Members on the golf course recently and the conditions are exceptional. The amount of work that is being put into improving your Club experience in all Club areas is amazing to witness first hand and seeing how happy our Members are every day is worth every early morning and late night that our team puts in.

I want to take a minute to celebrate all of our Member Sponsors over the last year. We are beyond thrilled to send our team to the Partner's Invitational at Palm Valley Country Club in early October. We send the Top Sponsors every year to the Partner's Invitational as the Ultimate Sponsorship benefit of being a Sponsoring Member at The Club. The Club is overjoyed to award the top three positions to Members, Julio Escobar, Russ Squelch, and John Drakulich, all of whom secured their position on the team with three qualified Sponsorships! We went through more than a couple alternates to raffle away the final spot on the team with the raffle drawing finally awarded to Member Tony Ciorciari.

Coming soon

We are working on a raffle contest to include every Member who made it on the Leaderboard. Sponsoring Members will be eligible to win an exceptional prize to recognize the commitment made to grow your Club by inviting those closest to you to consider Membership at The Club at ArrowCreek.

There's more?!

The race to the 2020 Partner's Invitational begins now. A qualified Sponsorship of a new Member into membership will get your name on the Leaderboard for next year. Please know we are here to help. It is as easy as contacting me to secure an official Invitation for your friend, colleague, or neighbor to consider joining you in Membership at The Club at ArrowCreek. We have limited roster positions available at present and every Invitation includes the preferred offer of membership. We need your help to continue building a Club full of friends. We believe every Member has at least one friend they want to share the Club with. Please do not let them miss out! Contact Walsh Trujillo at 775-850-4471 ext 222 or email him directly at wtrujillo@theclubatarrowcreek.com.

Walsh Trujillo, Membership Director



Club Ambassador Jim Kaprielian with New Member Danny Hennessey

Course Update

One Course Down...

The bunker renovation team has completed the last hole on the Challenge course with sod and filled with new sand. All bunkers on Challenge are in play with our new bunkers. The bunkers look great and really compliment the routing and design of the golf course's original design. Sod and sand will take time to mature to gives us ideal playing conditions. Another good playing benefit sees the Challenge course bunker total reduced by 30%.

We have a new Assistant Superintendent, Robbie Sikes, who joined our golf maintenance team recently and we are excited to have him on board to help us with our course improvement efforts. The practice greens and facilities visible from the clubhouse are really starting to take shape. The putting greens have had drainage lines dug out and filled with pipe and drainage gravel. The gravel contours to match the final greens surface levels and practice greens rootzone sand has been mixed and added as well. Irrigation wire and piping has also been installed...not long now until we will see bent grass sod being installed.

Legend course greens were aerated in mid September and a significant amount of sand was added to the greens rootzone profile in the process. We aerated with larger hollow tines than has been utilized in recent years to help us remove additional thatch. A new, higher-quality yellow sand was used this aeration, and has worked nicely with our planned programs.

Did somebody turn the heater off?! While we enjoyed a little rain recently and the turf responded in kind, I am not sure we are ready for the near frosty morning temperatures (90 degree day time highs down to morning temperatures in the high 30's in just a ten-day period!!). The extra rain on top of the topdressing sands helped us work the sand down into the aeration holes. All of this work is for the good of the green's health moving forward.

The fall season is now just around the corner. We hope to see you out on the courses!

Rob Williams, Director of Agronomy



Aerification sand on Legend #10 green

Weeden's Wisdom

Does Temperature really affect the golf ball?

Approaching the fall season we begin to ask ourselves, does temperature actually affect the golf ball? Most every golfer believes that their golf ball flies farther in the heat of the summer than in the colder months of winter (or even fall or spring) and, well, it does. However, the effect heat has on the distance the golf ball travels is not as much as golfers, including many professionals, think.

So how much does heat affect how far the golf ball travels? According to the folks at TrackMan, for every 10 degrees of increase in temperature, the golf ball flies approximately 1.33 to 1.66 yards farther, depending on the club being used. This is because the temperature changes air density, which ultimately is determining how well the golf ball can fly through the air with minimal drag and ideal lift.

Humidity has a significant affect on golf ball distance, too. The higher the humidity, the longer the ball flies. You can feel humid air more, but water weighs less than the nitrogen and oxygen molecules that make up dry air. So, you're hitting into thinner air, which means the ball goes farther as though a golfer were playing at a higher altitude. Ultimately, however, going from basically no humidity to full humidity has the effect of a single yard.

Altitude and wind have the greatest and most apparent affect on golf ball distance. All told, these kinds of common weather factors will never have more effect than just adjusting your club selection. During colder rounds feel free to experiment with softer golf balls to see if they travel farther as well.

Watch [this video](#) for more information!

Additional Course Information

Please continue to follow cart signs. We have seen a lot of carts parking near greens and are receiving pictures throughout the week from members. You do not want your picture in the next newsletter! Please continue to fix your divots and ball marks. And remember, the back range is for chipping and putting ONLY!

As always, thank you for your continued patience during our renovations.

Shop Hours:

Mon: 7:30a - 4:00p
Tues-Sunday: 7:30a - 5:00p

Range Hours:

Mon: 7:30a - 4:00p
Tues-Sunday: 7:00a - 1 hour before Dark

First Tee Time:

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

Last Tee Time:

Mon: 4:00p Carts Returned by 6:00p
Tues-Sunday: 5:00p Carts Returned by Dusk

Josh Weeden, Director of Golf

September was a busy month of golf. Congratulations to our Men's Club & Ladies Club Champions!



9er's Gross Champion Linda Kreider



9er's Net Champion Gerry Duck



18 Holer Net Champion Tamara Kozloski



18 Holer Gross Champion Christy Atencio



**Zoeller Flight Net Satch Zunino (left) &
Palmer Flight Net Jim Gibson (right)**



Palmer Flight & Stroke Play Champion John Bosch



Monica's Message

I am excited to introduce our new Dessert Menu. Our main focus on these items was to make everything in-house, from scratch, & with fresh ingredients. Chef Kevin's creations are perfect to welcome this fall season.

Some additions are a Flame-Roasted Hot Apple Crisp where you can choose it a-la-mode or with crumbled blue cheese. Continuing the menu is a Flourless Chocolate Cake (that is also gluten free!) and served with a fruit compote and whipped cream. Finishing off our new additions is a Pumpkin Spice Sopapillas accompanied by local honey. We will also be adding an Affogato to the list with fresh brewed espresso and served with a scoop of vanilla ice cream & a almond chocolate chip biscotti.

Any of the desserts can be paired with a Graham's Six Grapes Reserve Port; with its seductive rich perfume of ripe plums & cherries, good complexity and structure. Graham's Six Grapes pairs wonderfully with our chocolate cake or blue cheese apple crisp!

Speaking of wine, we have another new addition to our list! A Red Blend from California that is 100% vegan. "Farm House" is a brand committed to sustainability and quality. This is a blend of Zinfandel, Syrah, Carignane, Mourvèdre & Grenache. I hope you enjoy it next time you visit us for dinner.



Monica Lara-Yanez, Food & Beverage Director

Cassie's Corner

Food trends in the event industry are evolving more towards sustainability and diversity, often following the trends for event planning in general. The only thing that isn't changing is the need to ensure that the food at the event is healthy and delicious — but there are many ways of accomplishing that! Nowadays, there's an emphasis on making sure that even the food is part of the story and that it enhances attendee experience in a meaningful way. To take your event catering to the next level, let's have a look at new event food trends for 2019 and beyond:

Food Stations & Food Wall Displays

An eye-catching and new interactive way of displaying and serving food, are wall and tiered displays which have been gaining popularity. If your presentation is creative and picture-worthy, it is sure to inspire the attendees to create their perfect combination on their plate. And might even be good for a photo op or two.

All Dietary Options

Planning a menu for everyone including the attendees with dietary restrictions is no easy task. However, it's becoming increasingly more critical in the event industry. Every attendee needs to be able to eat, and for that to happen, at least a few of the major dietary restrictions should be addressed. Make sure to provide vegan options, gluten-free options, as well as food that doesn't contain any common allergens like nuts. Our Executive Chef is always coming up with new and creative dishes that check all of these boxes!

Sustainability

Sustainability is being implemented at events in more ways than one, especially when it comes to food. There are a few different options that event attendees are beginning to expect, sustainability-wise. One is to combat food waste and another is sustainable seafood options like the Verlasso Salmon we serve in our restaurant and from our catering menus.

The event industry depends on trends, especially when it comes to food. Knowing what's popular can significantly impact the organization of an event, turning it from a moderate success into an outstanding one. If you need help coming up with on-trend food ideas for your event, call Cassie Pete at the Club 775-850-4471 ext 209. We'll be happy to assist you in any way we can.



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 - Doug Anthony

Position - Outside Operations Manager



Douglas Anthony has been in the Reno area for about 1.5 years and couldn't be happier with the change! He grew up in beautiful Rhode Island, near Narragansett Bay, in a small town called Rumford. He has one older brother, a sister-in-law and two wonderful nieces, Allison and Lily. He moved to Reno in March of 2018 to pursue a career in professional snowboarding. He is on the Squaw Valley Snowboard-Cross team and trains, travels, and competes with them. He is currently racing the NorAm Cup series throughout the U.S. and Canada. His goal is to race World Cup professionally for the U.S. Snowboard team. In his free time he enjoys serving at Grace Church, riding his dirt bike, and

hanging out with his dog Waylon (you may have seen him in the cart barn over the summer!). Unfortunately Doug will be leaving ArrowCreek in mid-October to begin training for the 2019-2020 season. He has truly enjoyed his summer here at The Club at ArrowCreek and hopes to return to us next season! We wish him the best of luck this winter.

On Course Maintenance - Robbie Sikes

Position - Assistant Superintendent

Years in the Business – 26

Previous Employment – Superintendent Empire Ranch (Carson City), Robert Trench Jones Golf Trail (Birmingham, Alabama), Mirabel Golf Club (Scottsdale, Arizona).

Describe The Club at ArrowCreek in 10 words or less - A daily challenge.

What's your favorite hole at The Club at ArrowCreek? - Challenge #12

Favorite all-time professional golfer? – Phil Mickelson

Favorite sports Team? – University of Alabama Football

What music do you listen to most? – Rock

What is your all-time favorite movie? – Tombstone

Who joins your dream foursome? Phil Mickelson, Tiger Woods, Nick Saban.



Food & Beverage - Liz Agramon

Position - Server/Bartender



Lizbeth Agramon Espinoza was born in Los Mochis Sinaloa, Mexico, but has lived most of her life in the U.S. including 15 years in Las Vegas and 14 years and counting in Reno. She is happily married and a wonderful mother of two kids, Julianna 11 and Damian 6. Liz has been working at ArrowCreek since June of 2015. She began as the Kid's Club attendant. She started learning about the food/beverage industry and transitioned into working many positions including server, bartender, beverage cart attendant and Kid's Club attendant. She is a very valuable asset to our team and a vital part of the new hire training and orientation process since she has ample experience. Liz is a good listener, has great determination, and her dedication is inspiring. She has a happy soul and a kind heart as well. Liz loves to spend her free time relaxing, cooking, going to the gym and exploring the outdoors. We love having Liz as part of our team!

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

Fax Line.....775-850-4628

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

General Manager - Garry Cramer

Director of Golf - Josh Weeden

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!



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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



OCTOBER

SPECIALS MAY CHANGE. WITH EVENTS.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	30	1	2	3	4	5
	 CONCERT SERIES Challenge	 TACO TUESDAY				 Redfield's Dining Only
6	7	8	9	10	11	12
	Legend		 BOOK CLUB GARDEN CLUB		 Redfield's Dining Only	Redfield's Dining Only
13	14	15	16	17	18	19
	Challenge	 TRIVIA NIGHT		 BINGO NIGHT		 MEN'S CLUB ARROWCREEK CUP Redfield's Dining Only
20	21	22	23	24	25	26
 MEN'S CLUB ARROWCREEK CUP	Legend	MARTINI'S AND MAKEOVERS		TRAM SPOOKTACULAR		Redfield's Dining Only
27	28	29	30	31	1	2
	Challenge			 HALLOWEEN HAUNTED HOUSE	 NOVEMBER	 EDDY HOUSE WINE DINNER

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: 7:30AM-4PM
 RANGE: 7:30AM-4PM
 TEE TIMES: 8AM-4PM

TUES-SUN:

SHOP: 7:30AM-5PM
 RANGE: 7AM-1 HR BEFORE DARK
 TEE TIMES: 8AM-5PM