Fayetteville Country Club



December 2017 Newsletter



Live Band
Photo Booth
Hors d'oeuvres & Snacks
Holiday Drink Specials
& Signature Bar
Guests &
Past Members Welcome

Call or email kdeans@fayettevillecc.com

Join us for dinner prior to the party! Reservations Required.

CLUB NEWS



Sunday, December 10th

Seating Times Are Between: 11:00am-2:00pm

\$22.95 Adults \$10.95 Children 5-12 \$5.95 Children 4 & Under

Sign Up Today! 479.443.3131 kdeans@fayettevillecc.com

CLUB NEWS

There is still time to plan your Holiday Party!

Do you need a space for your company or family get together? Let us take the stress out of the holidays for you by planning a great event with our excellent food, service & friendly staff. Plus we have a variety of banquet space to meet all your needs.

Call Kristie at 479.443.3131 or email kdeans@fayettevillecc.com to check availability!

Special Notes: 90 Day Notice Required for Resignations!

Please note Section 9.8.1 of our Bylaws regarding Resignation:

All resignations from the Club shall be in writing to the Secretary and shall not be accepted until all dues and obligations of such member have been paid. All members must give ninety (90) day notice of their intention to resign from the Club.



CLUB NEWS

Holiday Hours

Tuesday, December 5th:

Entire Club Closes at 5:00PM for a large Holiday Party with the UofA.

Sunday, December 24th— Christmas Eve

Lunch from 11:00am-2:30pm

Bar & Club Close at 6:00pm

Christmas Day: Club Closed

New Year's Day: Club Closed

So that our employees can spend time with their families, some of our hours are altered on or around the holidays.

FOOD & BEVERAGE

Chef's Cravings:

Over this past holiday week, I took a big step in my relationship. First, I will start by saying we have been together for almost four and a half years and it was time to make the jump, so I proposed and she said yes, thankfully! It couldn't feel any better knowing that I get to marry Mariah, she is a great woman that keeps me in line and my life wouldn't be the same without her. I won't bore you with a big love letter but I wanted to share this with everyone since it's an important part of my life.

On another note I hope everyone had a fun and safe Thanksgiving with friends and family. We appreciate

those of you who let us do the honors of cooking your Thanksgiving meal and sides. I hope everyone enjoyed them as well! We offer the same menu for Christmas, so feel free to stop by for a order form or give the office a call. Our family package is a great deal with turkey, mashed potatoes, stuffing, brown gravy, rolls, cranberry sauce, green beans, and your choice pie. It smelled like Thanksgiving in the kitchen early and made me ready for dinner myself!

Moving forward, we are looking to have a busy next few weeks here. Starting this Saturday with a Chef's Table, followed by the start of many Christmas parties, our 90th Celebration & Member Party and then on to Santa Brunch on the 10th. We will be staying busy but enjoy doing all the holiday events and seeing members utilizing the club. After the next few weeks, we can then all enjoy Christmas, which is probably my favorite holiday. I look forward to seeing everyone here for the Member Christmas Party and various other upcoming events. I hope everyone has a Merry Christmas and a Happy New Year!

- Chef Levi Zindl



Looking for gift ideas?

Take your special someone, family and friends to our Chefs Table

for an evening of great food and company while you sit back and watch all the action!

Cost is \$60 per person & includes wine pairings.

Call the office to check availability.

FOOD & BEVERAGE

Check out our Family To Go Menu. Let us take the stress out of meal planning during your busy week!

FCC To Go Family Favorites

CASSEROLES:

Chicken and Wild Rice \$16 King Ranch \$13

(A cheesy Tex Mex casserole of roasted peppers, chicken, cheese, tortillas, sour cream and spices)

Mac n Cheese \$10

Green Bean Casserole 20oz \$10

PASTAS: \$12

Penne Bolognese Pesto Pasta Primavera with Chicken

MAIN DISHES: \$16

Beef Bourguignon Turkey Tetrazzini Meatloaf (32oz)

Korean BBQ Beef, White Rice (32oz)
Pan Fried Pork Chops, Gravy (4 6oz chops)
Hamburger Steak, Sweet Onion/Mushroom Gravy (4 8oz patties)

SIDES & SALADS:

Garlic Mashed Potatoes \$6
Green Beans Amandine \$6
Cheddar Broccoli \$6
Mixed Greens or Caesar Salad \$6:
Add Chicken \$12 / Add Salmon \$14

All Meals Serve up to 4 people and are 18-20oz except where noted.

Please allow 24 hour notice on all orders.

Short notice orders will be based on availability.

To Re-heat:

Place in a 350 pre-heated oven for about 25 minutes until desired temperature.

FOOD & BEVERAGE

CHRISTMAS TO GO PRDERS

Let FCC help with your Christmas meal! We are offering family packages and

a la carte options for pick up. See attached menu in this email, stop by the club or call 479.443.3131 for your order form.

Orders must be in by Friday, December 15th & Pick up is Saturday, December 23rd.



Peter's Ponderings:

A couple came in on a slow Wednesday night recently. They said they saw the Instagram photo of the lunch special, which was chipotle chili, and had to have it. They drove 40 minutes round trip based on a photo because they KNEW the food would be great. That's how far the food at the club has come. Overall member satisfaction is all about trust; trust in your chef, trust in our staff to ensure events at the club are executed to the last detail, and trust in the process through which all things occur.

When this newsletter reaches you, we will be deep into holiday business with multiple large Christmas parties, luncheons, weddings and meetings. Nearly all are repeat business from last year because they trust us to do it right, and that makes me very proud to be a part of the FCC team. With the membership growing and so many new faces gracing the clubhouse, our message to members new and old; trust us. (Side note---during the writing of this article, a member's wife came in and said she left her husband at home with the kids because she saw the Sunday Brunch specials on Instagram and had to come try one of them. She loved it...#trust!)

Now, on another note, I don't know what's in the air around here, but in the past few months, both Kiana (Assistant Clubhouse Manager) and Kristie (Event Planner) have been proposed to, and now, Chef Levi is getting married. Take a second to congratulate them when you can. Have a Merry Christmas and Happy New Year!

- Peter Donovan, Clubhouse Manager

GOLF & GREENS

Notes from the Pro!

Thank you for a very successful 2017. Congratulations to all our winners of our main events. We still have one event left, the Grinch 2017. You may call the Golf Shop to enter and we have opened it up for Saturday, December 2nd & 9th. Choose your own partner and play a best ball full handicap vs. Jorden and Myself, Myself and Brandon and Brandon and Jorden. You may wager up to \$50.00 per team who you would like to compete against. The amount you wager is a guarantee winner in pro shop merchandise in stock for 2018. If you win, you will double that amount for 2018, my gift to you. Make your own pairing groups or we can help you with that. All entries must be paid by check or cash plus mulligans are available at \$20.00 per person. This will give you 2 mulligans and 2 tee busters for those who make that purchase. Come join the fun!

I am beginning my 14th year as your Head Golf Professional and it is an honor and one I do not take for granted. Thanks to all!

Have a Merry Christmas,

Bill Agler, Golf Professional



Grinch Golf Tournament! December 2nd & 9th:

Call the Pro Shop for more information or to sign up!

2018 Cart Plan Application

Please note that 2017 Cart Plans will automatically renew on January 1st unless a written notice is received.

If you are interested in participating in the Cart Plan, please complete the form attached in this email and return to the business office at your earliest convenience.

GOLF & GREENS

Golf & Greens:

As our season winds down, I felt it was appropriate to reflect on what has been a great year for the golf course. And in the spirit of the recent Thanksgiving holiday, I have a lot to be grateful for when it comes to the way the golf course looked and played this year.

For starters, we have had a great staff on the maintenance crew this season. Our crew consisted of Juan Carlos Perez, Alberto Guevara, David Tucker, Emilio Sanchez, Richard Stockton, and Nathan Smith. Dylan Carter, our Assistant Superintendent did a great job leading this group. These guys showed up on time, worked hard and did a tremendous job for us this season. Having a staff like this makes my job a great deal easier.

Our Golf Course Mechanic is Dan Badell. Most Golf Course Superintendents will tell you the most important position on the staff is the Course Mechanic and I'm no different. Dan does a great job keeping our equipment in top shape and ready to go. He also is a lot of fun to be around and is a favorite amongst the staff for his good-natured ribbing and demeanor. We are glad to have Dan on staff.

I am also thankful to Mother Nature for the great weather we have had this year. The year started with a mild winter and an early spring green up for our bermudagrass. Then a mild summer with timely rainfall followed. Finally, a nice warm fall provided great weather for late season golf. We really could not have asked for better weather this year.

You may have noticed some major improvements in the landscaping around our tee signs recently. A big, big thank you to Anne Butt for leading the charge on these changes. She has volunteered countless hours to making this happen. The Ladies Golf Association, the Last Stop Tour and several other individuals have given generously to help purchase these new plants. We have more to do before we are finished, but the project is off to a tremendous start thanks to the aforementioned.

Finally, I am thankful that I am able to work with so many good people. John, Bill, Theresa, Kristie, Peter, Kiana, Levi, Jorden, Allen and all the club house and pro shop staff who make working at FCC a real pleasure. We are really fortunate to have such a good group here.

I hope you all have a jolly holiday season and a merry Christmas!

-Brandon Nichols, Golf Course Superintendent

SPECIAL EVENTS



Sunday Brunch Buffet

This Sunday, December 3rd
11:00am-2:00pm
\$15 Adults
\$6 Children (7-12)
Children 6 & under free
Reservations Strongly Encouraged





ring in the new year a day early with a special menu from Chef Levi.
Reservations
Required

SPECIAL EVENTS



Saturday, January 20th 6:00PM

Dress up as your Favorite Princess & Enjoy Dinner, Dancing, Special Princess Appearances, & Lots of Fun!

Father's \$21.95 Princess's \$10.95

Call 479.443.3131 or email kdeans@fayettevillecc.com to sign up!



DECEMBER 2017

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		Hours Tues			Prime Rib Night	Grinch Tournament
3 Sunday Brunch Buffet	4 Club Closed	5 Yoga 9-10a Club Closes 5:00pm	6 Yoga 9-10a	7 Yoga 9-10a	8 Member Christmas Party	9 Grinch Tournament
Santa Brunch	11 Club Closed	12 Yoga 9-10a	13 Yoga 9-10a	14 Yoga 9-10a	Prime Rib Night	16
17	18 Club Closed	19 Yoga 9-10a	20 Yoga 9-10a	21 Yoga 9-10a	22 Prime Rib Night	23
Club & Bar Close at 6:00pm	25 Merry Christmas! Closed	26 Yoga 9-10a	27 Yoga 9-10a	28 Yoga 9-10a	29 Prime Rib Night	30

Fayetteville Country Club

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