Fayetteville Country Club

December 2018 Newsletter

Sunday, December 9th

SANTA

RUNCH

Seating Times are between 11:00am-2:00pm. Brunch Buffet, Santa & Lots of Fun!

> \$24.95 Adults \$10.95 Children 5-12 years Children 4 & Under Free

Reservations Required: 479.443.3131 or email kdeans@fayettevillecc.com

Holiday Hours Tuesday, December 4th: Entire Club Closes at 5:00PM for a large Holiday Party with the UofA. Monday, December 24th— **Christmas Eve: Club Closed** Tuesday, December 25th-**Christmas Day: Club Closed** Monday, December 31st— New Year's Eve: Club Closed Tuesday, January 1st— 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.

FRIDAY, DECEMBER 7TH 8:00PM

MEMBER

HOLIDAY

PARTY

DJ & Photo Booth Chef Levi's Hors d'oeuvres & Pasta Bar \$10 per person Holiday Drink Specials Member Sign Bar

RSVP:

Call 479.443.3131 or email kdeans@fayettevillecc.com

Welcome New & Returning Members!

Carl & Kay Magness Andy & Michelle Hightower Andy & Annye Fox Gary Pickett Timothy Dodge

Fall/Winter Dining Room Hours

<u>Tuesday:</u> Lunch: 11:00am-5:00pm Bar Closes at 7:00pm <u>Wednesday-Saturday:</u> Lunch: 11:00am-5:00pm Dinner: 5:00pm-8:00pm Bar Closes at 8:00pm <u>Sunday:</u> Brunch-Lunch: 11:00am-5:00pm Bar Closes at 7:00pm

Happy Hour will be Tuesday-Sunday 4:00pm-6:00pm

Special Notes: 90 Day Notice Required for all 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.

LOOKING FOR HOLIDAY GIFT IDEAS? FCC HAS YOU COVERED!

• **Cart Barn Space Available**! Cost is \$1000 for the spot & \$70 monthly storage fee.

MGA Memberships

\$100 includes 2 Free Guest Passes.

DEALS, DEALS, DEALS in the Golf Shop!

Remaining Ladies Apparel \$9.99 each & Select Men's Apparel 1/2 Off!

Dinner in the Razorback Room!

Take a night off from cooking and bring your loved one to dinner. Enjoy a delicious meal prepared by Chef Levi and his team, great wine & let our friendly staff take care of you!

GOLF & GREENS

Notes from the Pro:

***GRIP Special! It is time to re-grip your clubs. 12 Grip Minimum, save \$1.50 per grip. Stop by and check out the catalog to choose your grips!

With the year coming to a close, we would like thank each of you for a great 2018 and hope you have a wonderful holiday season!

Around the corner we will be finalizing the 2019 Tournament Schedule which will include member events, outside events, junior events and important maintenance dates. Please review and take note of the dates.

Included in the December newsletter is a flyer for the PGA Jr. League meeting that will take place on Tuesday, December 11th at 6:00 PM. If you are looking for a great program for your juniors, this is it. The program will last throughout the summer and the juniors will be part of the Fayetteville Country Club team!

Finally, we would like to thank the LST (Last Stop Tour), the FCC Women's Golf Association, and Scotch 4-Some organizers for their year-long effort with each program and a great 2018 season.

Golf Professionals,

Bill Agler & Brian Rich



GOLF & GREENS

BE PART OF THE FCC TEAM!!!



Through PGA Jr. League, boys and girls ages 16 and under of all skill levels:

- Learn and play the game with expert coaching from PGA/LPGA Professional Captains

- Wear numbered jerseys

- Compete on teams with friends in a fun two-person scramble format

PGAJrLeague.com

Come join us on December 11th as we talk all things PGA Jr. League for the 2019 season. We will be going over changes for this season and would like to hear feedback on previous seasons.

PGA Jr. League Meeting Tuesday, December 11th at 6:00pm FCC Champions Dining Room Parents and Juniors Welcome

For more information, contact: Brian Rich, Assistant Golf Professional brich@fayettevillecc.com / 479.422.5112





PING

The PGA Jc League name and logo are a todenark of PGA of America.



GOLF & GREENS

Golf & Greens:

It was really good to see so many of you come out to attend our Golf and Greens meeting and the "All About Golf" forum that followed. It is important to the committee and me to have a pulse on the concerns and thoughts about the golf course and what is most important to the membership. We received a good bit of useful feedback that should help the committee and the board with decision making down the road. Thank you again for making time to join us.

Besides the obvious leaf and limb removal that comes with this time of year, we have been busy fixing many of the things we did not have time for in the heat of the summer and getting ready for the upcoming year. Grant and I have been busy the last few weeks repairing irrigation heads that failed during the season. Dan (our Golf Course Mechanic) has begun the arduous task of going through each machine and changing bearings, belts, hoses and anything else that needs attention before next season. This work will hopefully pay off next year by providing us with good playing conditions and little down time.

We hope you can join us for the Grinch tournament this weekend. This is always a fun event where we set up the course a "little" tougher and have some fun with the hole locations. The forecast looks great for both Saturday and Sunday so there is no excuse to miss it. We look forward to seeing you there!

The Golf Course Maintenance department wishes all of you a happy holiday season and a merry Christmas. - Brandon Nichols, Golf Course Superintendent



Christmas To Go!

We can help with your Christmas Meal! Form is attached in this email. Deadline to order is Friday, December 14th! Pick up is Sunday, December 23rd.



Order Form:

Member Name: _

Membership Number:_____

Please Check Your Order:

Family Package: _____

TOTAL: \$129.99 + Tax

A La Carte:

Roasted Turkey 10-14 lbs. \$59.95_____
Roasted Turkey Breast 5 lbs. \$39.95_____
Glazed Ham 5 lbs. \$39.95_____
1 qt. Mashed Potatoes \$8.95_____
1 qt. Sweet Potatoes \$8.95_____
1 qt. Cornbread Dressing \$7.95_____
1 qt. Green Beans \$7.95_____
1 qt. Brown Gravy \$5.95_____
1 pt. Cranberry Sauce \$4.95______
1 Dozen Rolls \$5.95______
Apple Pie \$13______
Pumpkin Pie \$13______
Pecan Pie \$13______

All Orders Must Be Submitted by Friday, December 14th & Picked Up Sunday, December 23rd from 11:00am-2:00pm

Please submit your order to Kristie Deans in person or at kdeans@fayettevillecc.com or 479.443.3131

Chef's Cravings by Chef Levi Zindl:

Bring on the Holiday Cheer!! I hope everyone had a great Thanksgiving! Now let's move on to Christmas! Tis the season and one of my favorite seasons as well. I'm 25 now but that doesn't stop me from acting like I'm 5 again. I was insisting on putting up our Christmas tree in early November, but I managed to calm myself down and waited for the traditional week of Thanksgiving to decorate. All the lights are strung up, the tree is glimmering with ornaments, and of course, the village beneath the tree. The village has always been one of my favorite pieces of décor. The little houses and toy shops make it feel like Christmas and that makes me jolly!

I thought I would share a nice, easy recipe for **Hot Apple Cider** with you to warm you up this holiday season! We hope you have a wonderful holiday season!

1 Quart of Apple Juice

2 Cloves

1/2 Tsp Ground Nutmeg

1 Cinnamon Stick or 1 Tsp Ground Cinnamon

Zest of 1 Orange

1/4 Tsp Ground Ginger

1/4 Tsp Ground Allspice

Mix all the ingredients together in a sauce pot. Heat for about 30 minutes on low to draw out all the flavor. After it has absorbed all of the deliciousness, strain or pull out the cloves and cinnamon stick and you're ready to drink or spike your Hot Apple Cider.

Peter's Ponderings:

Supposedly, the perfect country song must pass the following checklist: "mama, trains, trucks, prison and getting drunk". A successful country CLUB also has its checklist.

Amenities: FCC has one of the area's best golf courses and a very active swimming pool during the summer. FCC also has numerous banquet spaces for any sized event.

Food and Beverage: FCC's food quality is as good as or better than any restaurant in town with weekly specials, game day menus, and family and Sunday buffets.

Special Events: Chef's tables, Oktoberfest, Wine and Beer dinners, Scotch and Steaks, Member parties, Father Daughter Night, Easter and Christmas events, summer parties, etc, etc.

Value: Food priced lower than any competing club or restaurant, kids eat free, wine list priced to move wine, not to gauge the pocketbooks.

Convenience: Easy parking, no long waits, great ambience, close location from most areas in Fayetteville, staff trained to help make planning events extremely easy and stress free.

Quality of Membership: Members that "get it", who understand that a private club is about friends, family and fellowship.

Staff: Friendly and attentive with experienced managers, golf pros and golf maintenance superintendents.

Come check out the new FCC Café menu next time you're here. We can now serve you quality coffees with the option to add a delicious liquor to warm you on the cold days. December is a great month for parties but rooms get booked fast. Be sure to contact Kristie to plan a Christmas party for your work or family. Merry Christmas and Happy New!

- Peter Donovan, Clubhouse Manager

No More Wednesday Family Pasta Night & Movie!

We will no longer have Family Pasta Night & Movie due to lack of reservations.

Prime Rib Friday!

Join us on Friday evenings for Chef's Prime Rib Special! 12oz Prime Rib, Choice of Salad or Cup of Soup, Starch & Vegetable

\$24.95

5:00pm-8:00pm

Sunday Brunch is the 1st Sunday of Each Month!

Come out for Chef Levi's delicious Brunch Buffet! Sunday, December 2nd \$15 Adults \$6 Children 5-12 years 4 & Under Eat Free 11:00am-2:00pm

Reservations are Required for the above events. Please call 479.443.3131

Chef's Table

Book Chef Levi's Chef Table! He will not disappoint! Starting back in January, bring your family and friends out to a great dinner while you sit back and watch all the action in the kitchen!

\$60 per person (includes wine pairings) Friday & Saturday evenings for 2-4 people. 6 & up private room required. Call the office to check availability.

Bring the kids out to eat! 8 & Under eat Free!

Eat healthy & receive FCC Bucks! Redeem those Bucks for Prizes from our Treasure Chest!







MENU

SANDWICHES & STUFF

Choice of Fruit, Fries, Chips or Opples with Peanut Butter Get \$1 FCC Buck if you add Broccoli or Carrots to GNYTHING, But you have to EQT it!

Grilled Cheese	\$4.50
РВ & Ј	\$4.50
Jumbo Hot Dog or "Octodog"	\$4.50
Junior Burger	\$4.50
Mini Corn Dogs	\$4.50
Chicken Tenders	\$4.50
Mini Cheese Sticks	\$4.50
Mac N Cheese	\$4.50

TINY TIDBITS FOR TOTS

Everything Sliced & Diced. Choose Any 3 Items. Fruit, Chicken, Ham, Turkey, Carrots, Broccoli, Mashed Potatoes, Cucumbers, Avocados

No Charge

ENTREES

Grilled Chicken Served with Rice or Mashed Potatoes, Broccoli & Carrots

\$5.25 (\$2 FCC Bucks)

Cheese Flatbread Pizza

\$4.50 (\$1 FCC Buck) Buttered Noodles

Served with Broccoli & Carrots

\$4.50 *(\$1 FCC Buck)*

Turkey & Cheddar Rollups

Served with Fruit \$4.50 (\$1 FCC Buck)

SPECIAL EVENTS



Coming January 5th!

An event your kids won't forget. Bring them out for dinner, then we'll unleash them to a world of treats.

Candyland 2019!

Dinner & Interactive Event \$18.95 for adults / \$8.95 kids 5-12 4 & under no charge Limited Space Available.

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

SPECIAL EVENTS

FCC Events We can help you plan your special day, birthday or office meeting. We do it all here!



Holiday Parties Private Luncheons & Dinners Business Meetings Wedding Receptions Rehearsal Dinners Anniversary & Birthday Parties Retirement Celebrations School Events Baby & Bridal Showers

Call the office at 479.443.3131 today!

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

Here is what you missed!

SCOTCH AND STEAKS!



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

December 2018

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					Prime Rib Nights	1 Grinch
2 Sunday Brunch Buffet Grinch	3 Club Closed	4 Yoga 9AM	5 Yoga 9AM	6	7 Member Holiday Party	8
9 Santa Brunch	10 Club Closed	11 Yoga 9AM	12 Yoga 9AM	13	14 Prime Rib Nights	15
16	17 Club Closed	18 Yoga 9AM	19 Yoga 9AM	20	21 Prime Rib Nights	22
23	24 Club Closed		26	27	28 Prime Rib	29
30	31—NYs Eve Closed	1 NYs Day Closed			Nights	

Fayetteville Country Club

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Fayetteville, AR 72701

fayettevillecc.com

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