

Fayetteville Country Club

December Newsletter

December 2021

BREAKFAST
with Santa is
Sold Out



**JINGLE
&
MINGLE**
**Member
Holiday
Party
Friday,
December
17th!**

Dining Room Hours

Tuesday & Sunday

Lunch: 11:00am-5:00pm

No Dinner Service

Bar: 10:00am-8:00pm

Wednesday-Saturday

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar: 10:00am-8:00pm

Course/Range Hours:

Course: Tuesday-Sunday: 8:00am-Dark.
Range will close 1 hour before sunset on
Tuesday & Thursday-Saturday. Wednesday
& Sunday, close at **4:00pm**.



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.

FCC is Not Reciprocal with other Country Clubs!

We do not have a reciprocal agreement with other country clubs. Clubs are not able to charge fees back to FCC and then bill your member account directly. Please note this if you are planning to travel to other clubs.

Club News: Holiday Hours



Friday, December 24th

Christmas Eve: Club Closes at 5:00pm

Saturday, December 25th

Christmas Day: Club Closed

Friday December 31st

New Year's Eve: Regular Hours

Saturday, January 1st

New Year's Day: Club Closed

Club News: Thank you!

We would like to thank all the members who contributed the \$45 and more to our employee fund.

We enjoy serving you each and everyday and are all grateful for your contribution.

We wish you and your family a safe and happy holiday season!

- Your FCC Staff

Club News: Meet our New Chef, Ryan Clelland

Please join us in welcoming our new FCC Executive Chef, Chef Ryan Clelland. Ryan plans to start in the beginning of December and we will utilize his talents for a newly-themed Holiday Party. Ryan is a very personable Chef and you will likely see him around the clubhouse meeting Club Members and gathering information re: Member expectations. Please take the time to introduce yourselves.

Chef Ryan has many years of experience within the Private Club and Banquet/Catering industries; he and I have known one another and worked together for many years and I feel him to be a good fit for FCC in so many ways. I can assure you that Chef Ryan has the skills and experience to be one of the best Chefs in NWA.

Ryan has worked in various positions starting at Fort Wayne Country Club working his way on to later become Executive Sous Chef at San Antonio Country Club and at Country Club of Little Rock; all under the tutelage of Chef George Fenely. He was then hired as Executive Chef at Hardscrabble Country Club later moving to Fairfield Bay to be the Executive Chef/Club Manager.

About 10 years ago, Ryan and his family moved to Florida to eventually take over a Catering Business that served 100-1,000 guests at a meal doing over \$5M in sales annually with the entire family involved.

His wife Anna is an accomplished and successful Event Planner; Daughter Ellie 21, is an Artist and Photographer, Son Andrew 17 a High School Senior who upon graduation will serve his country by joining the Marine Corps and Son Andrew 14, enjoys STEM and playing golf.

Ryan, Anna and the Children look forward to a return to Arkansas, a place they consider home.

Food & Beverage: Member Holiday Party



JINGLE & MINGLE

Member Holiday Party

Friday, December 17th

6:00pm-9:00pm Heavy Appetizers & Wine Pairings

8:00pm-11:00pm Live Music by Shaw Revolver

\$60 Per Person Inclusive

Includes Appetizers & Wine Pairings

Meet our new Chef Ryan Clelland

RSVP through the Sign Up Genius Link:

<https://www.signupgenius.com/go/904054DAAA92AA3F94-member>

MENU

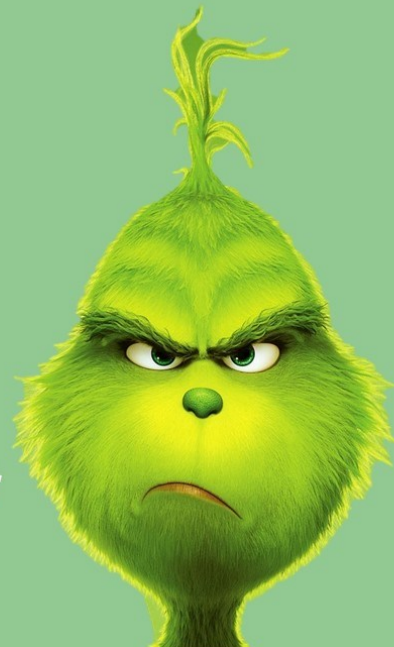
- Fresh Seasonal Fruit Display
- Charcuterie Board to include Cured Italian Sausage, Chorizo, Prosciutto Ham, Genoa Salami, Pickled Vegetables, Roasted Roma Tomatoes, Assorted Cheese and Assorted Crackers
 - Grilled Vegetable Display with Dipping Sauce
 - Smoked Salmon on Potato Pancake with Crème Fraiche, Salmon Roe and Fresh Dill
- Pancetta Wrapped Dates with Manchego Cheese and Fresh Mint
- New Zealand Lamb Lollipop's with Smoked Jalapeno Mint Jelly
- Shrimp and War Eagle Mills Stone Ground Grits with Smoked Gouda
 - Chicken and Jalapeno Wrapped in Bacon
 - FCC Crab Cakes with Remoulade Sauce
- Blackened Beef Tenderloin Tips with Crawfish Cream Sauce
 - Mini Assortment of Sweets

Grinch Tournament:

The Grinch Tournament December 18th-19th

The Grinch Tournament is back!

You and a partner of your choice will play a Four Ball round against; Bill & Brian, Bill & Brandon, and Brian & Brandon. You will place a bet of \$25, \$50 or \$75 to beat one, two or all three of these teams. If you win you will double your bet in Golf Shop credit and if you lose you will get the amount you bet in Golf Shop credit. No need to sign up, come out one of those days and stop in the Golf Shop to place your bets! For more information or questions, call the Pro Shop.



Notes from the Pros:

We hope everyone had a Happy Thanksgiving and is ready for a great Holiday Season with their families.

The Fall events in November were well attended and everyone had a great time. Thank you to everyone that participated and congratulations to all the winners. Depending on the weather we may try to add one in December, make sure to check your email for updates.

The Grinch Tournament will be on December 18 & 19; you will have two days to choose from to best fit your schedule. For those of you who have not participated in the Grinch before it is our fun end of the year tournament. You and a partner of your choice will play a Four Ball round against; Bill & Brian, Bill & Brandon, and Brian & Brandon. You will place a bet of \$25, \$50 or \$75 to beat one, two or all three of these teams. If you win you will double your bet in Golf Shop credit and if you lose you will get the amount you bet in Golf Shop credit. No need to sign up, come out one of those days and stop in the Golf Shop to place your bets!

We will be having our Christmas sale all day on Tuesday, December 21. Make sure to stop by and do that last minute Christmas shopping before the big day!

****Reminder****

Please make sure to check into the FCC Golf Shop before starting play.

Jeans are now allowed on the golf course until the start of Day Light Savings Time on March 13th, 2022.

If you have any shop credit, use it before December 31, 2021 or you will lose it on January 1, 2022. We are currently receiving new shipments of fall apparel so stop by the FCC Golf Shop to stock up today!

All the Best,

Bill and Brian

December 2021

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1	2	3 First Friday Prime Rib Night	4
5	6 Club & Course Closed	7	8	9	10	11
12 Santa Brunch	13 Club & Course Closed	14	15	16	17 Member Holiday Party	18 Grinch Tournament
19 Grinch Tournament	20 Club & Course Closed	21	22	23	24	25 Christmas Day Club & Course Closed
26	27 Club & Course Closed	28	29	30	31	Jan 1st NYs Day Club & Course Closed

Fayetteville Country Club

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fayettevillecc.com

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