

Fayetteville Country Club

September 2019 Newsletter



Happy Labor Day!

We will be open regular hours on
Monday, September 2nd!
Come out and enjoy the last pool
day of the year!

CLUB NEWS

New Hours Starting in September

Dining Room Hours

Tuesday-Thursday & Sunday:

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-8:00pm

Bar Closes at 8:00pm

Friday & Saturday:

Lunch: 11:00am-5:00pm

Dinner: 5:00pm-9:00pm

Bar Closes at 9:00pm

Happy Hour will be Tuesday-Friday 4:00pm-5:00pm

Course/Range Hours:

Tuesday-Friday: 7:30am-Dark

Saturday-Sunday: 7:00am-Dark

The Range Closes 1 Hour Before Official Sundown.

Call the Pro Shop for Tee Times or Stop Out.

Beverage Cart:

Saturday: 10:00am-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.

GOLF & GREENS

Please Note:

The Golf Course, Driving Range, Putting Green & Chipping Greens are CLOSED on Mondays. This allows the maintenance staff time to prepare the course for the upcoming week. Thank you.



Important Golf Dates:

September 4th & 5th: Lyall Cup. AM Tee Times.

September 7th: 1st Round Stroke Play. Tee Times Only.

September 8th: 2nd Round Stroke Play.

September 11th-12th: WGA Stroke Play.

September 13th: Hall of Honor. 9:00am Shotgun. Course Open at 3:00pm.

September 16th: Arkansas PGA Chapter Pro Am.

September 21st-22nd: Feriba McNair Fall Classic 1:00pm.

September 23rd: Greens Punch.



GOLF & GREENS

Notes from the Pro:

Wow, August has flown by. Our annual 4 Ball was a huge success as well as our FCC Ladies Classic. 88 Ladies from Northwest Arkansas enjoyed our entire facility. Great job to all the staff involved! We left a great impression on all who participated. Our FCC ladies went all out to put our best foot forward.

We are in the midst of our Member / Member this weekend. We have a full field of 48 teams and as always, is a great event. September 7th and 8th will be the FCC Men's and Women's Stroke Play Championship. You may sign up on the website or call the Pro Shop.

We have the Razorback Foundation Hall of Honor Event on Friday, September 13th. The golf course will be closed until 3:00pm.

Monday September 16th is the Arkansas Chapter PGA Pro Am.

September 21st and 22nd is the Feriba McNair Classic starting with a 1:00pm shotgun.

September 23rd the Greens will be plugged.

The last of September and the first of October, will be the FHS Girls State High School Golf Championship.

We hope you had a great summer!

Golf Professionals: Bill Agler & Brian Rich



LADIES CLASSIC!

FOOD & BEVERAGE

Chef's Cravings:

This month I will keep it simple with a recipe. Not just any recipe though, the Carne Asada recipe from the menu! The tacos are by far a club favorite and a big seller! So if you want to make them at home, here you go! You will need the following:

Chef Levi's Carne Asada Tacos

1 Flank Steak Flat (around 3-5 pounds)

Orange Juice

Cilantro – 1 bundle

Garlic – 3-4 cloves minced

Lime Juice – ½ cup

First cut your flank steak against the grain into strips and then again into cubes. Put that in a container and submerge in orange juice. I didn't put a measure on the orange juice because you want enough to cover the steak.

Now add the juice of the lime, minced garlic, and chopped cilantro.

Mix all this together and let it marinate for about 2 hours. For best results marinate for 12-24 hours. This will soak up all the flavors. When it comes time to cook, use a griddle or pan to sear the meat and get that perfect caramelization. Then do whatever you want with it! Tacos, salad, nachos...honestly it's great on everything or even by itself!

- Chef Levi Zindl

FOOD & BEVERAGE



CHEF'S TABLE

Let Chef Levi create a menu while you sit back and watch all the action!

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

Friday & Saturday evenings for 2-4 people.

6 & Up Private Room Required.

Call the office to check availability.

SPECIAL EVENTS



oktoberfest

Celebrate with us!
German Style Picnic on the Course!

Friday, October 11th

Hors d'oeuvres 6:00pm

Dinner 6:30pm

**German food, wine, beer
& lots of fun!**

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



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SPECIAL EVENTS



HAUNTED HAY RIDE & BUFFET

SATURDAY, OCTOBER 26TH

6:30PM BUFFET & ACTIVITIES

\$12.95 ADULTS / \$6.95 KIDS 12 & UNDER

HAY RIDE STARTS AT DARK!

CALL 479.443.3131 OR EMAIL [KDEANS@FAYETTEVILLECC.COM](mailto:kdeans@fayettevillecc.com) TO SIGN UP!

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SPECIAL EVENTS

Holiday Parties At FCC



The holidays are almost here! Remember us when you need to book your family or company party! We offer a variety of banquet space from 5 people up to 250 people!

Holiday Parties

Private Luncheons & Dinners

Business Meetings

Wedding Receptions

Rehearsal Dinners

Anniversary & Birthday Parties

Retirement Celebrations

School Events

Bridal Showers

Baby Showers

Call the office or email kdeans@fayettevillecc.com

SEPTEMBER 2019

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2 Labor Day Club/Pool Open!	3 Pool Closed	4 Lyall Cup	5 Lyall Cup Scotch Foursome	6	7 Stroke Play
8 Stroke Play	9 Club & Course Closed	10	11 WGA Stoke Play	12 WGA Stroke Play Scotch	13 Hall of Hon- or Course Closed till	14
15	16 AR Chap- ter Pro-Am	17	18	19 Scotch Foursome	20	21 Feriba McNair Classic
22 Feriba McNair Classic	23 Club & Course Closed	24	25	26 Scotch Foursome	27	28
29	30 Club & Course Closed					

Fayetteville Country Club

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