

# BIG CREEK

GOLF & COUNTRY CLUB

870.425.0333  
452 COUNTRY CLUB DRIVE  
MOUNTAIN HOME, AR 72653

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DECEMBER 2021  
VOLUME 21/ISSUE 12

# MERRY CHRISTMAS

~ & ~

# HAPPY NEW YEAR



# NEWS - COURSE & CLUBHOUSE IMPROVEMENTS



**PLEASE DO NOT DRIVE OR WALK ON THE CONSTRUCTION SITE!**



Pictures from earlier this week of another major course improvement project being undertaken by Superintendent Brent Edens and his staff. These photos were taken to the the right side (north) of #6 green. He has installed drainage in the area from the cart path towards the low point near the green. He has also continued last year's project along our property line along #7 to extend back past the #7 tee boxes and around number six green to get water off the course and into the creek. We can all look forward to enjoying these and other improvements the club is making during our slow season.



As the golf season begins to slow down just a little bit, Superintendent Brent Edens and his crew are already starting in on more golf course improvements. Here you see drainage being added to the right side of #4 green between the slope and the creek itself.





# NEWS - COURSE & CLUBHOUSE IMPROVEMENTS



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Fresh concrete poured this week for our new back deck expansion at Big Creek Golf & Country Club. Ground work will be done to get all of the desired slopes for natural drainage away from the current deck which has been an issue.



Big Creek Golf & Country Club Superintendent Brent Edens checks work being done Tuesday replacing some sections of the cart path headed towards #10 that are being replaced due to some severe cracking and a couple corners being broken. This is part of our ongoing renovation of the back deck area also to include rehab of the area where the old scoreboard used to be.



Work began November 1 on an extension of the back patio at Big Creek Golf & Country Club. We've had issues w water not draining away from the existing concrete so we are going to reshape the hillside before adding a separate concrete deck sized to fit under the tents that are frequently used for weddings.





CHEF JOHN KELLOGG

# INTRODUCING OUR NEW CHEF

# CHEF JOHN KELLOGG

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Big Creek Golf & Country Club is pleased to announce our new Executive Chef, John Kellogg. John joined our team on November 1, and asked for a time to get a handle on the kitchen and inventory before he was formally introduced.

A number of you have already met John and had the pleasure of enjoying some of his cooking and beautiful presentations, as well as much-speedier service times. Chef Kellogg stated:

*"I look forward to working with the staff and members of Big Creek to improve clubhouse services. We will be starting a new menu in January that will feature modern American food in a contemporary presentation. The menu will be seasonal, changing twice a year to reflect what is fresh and available. After four decades in the industry, I look forward to contributing to the growth and development of the Club."*

Pictured are some of Chef Kellogg's creations at prior positions in recent years.







# CHRISTMAS BRUNCH

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SUNDAY, DECEMBER 12<sup>TH</sup> - 10:30 AM - 12:00 PM  
ADULTS \$32.00 - KIDS (AGE 5-12) \$14.00 - KIDS 4 & UNDER FREE

Gather your friends and family and make reservations to attend our Annual Christmas Brunch.  
Reservations are required, so make sure to let us know you'll be attending!

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## MENU/DRINK SPECIALS:

- Quiche Lorraine
- Bacon and sausage
- Sausage gravy and Biscuits
- home fried potatoes
- Smoked salmon platter
- Fresh fruit
- Mixed green salad assorted toppings and dressings
- Carved Prime Rib au jus
- Baked chicken with dressing and gravy
- Ham with bourbon glaze
- Macaroni and cheese
- Mashed Potatoes
- Green Beans
- Steamed Broccoli

## KID'S CORNER (12 & UNDER):

- Chicken Tenders
- French Toast Sticks
- Popcorn Shrimp

## DESSERT:

- Apple, pumpkin, and cherry pies
- Chocolate cake
- Carrot cake
- Fresh baked cookies

**CALL FOR RESERVATIONS - 870.425.0333**

# NEW YEARS EVE CELEBRATION

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FRIDAY, DECEMBER 31<sup>ST</sup> - 5:00 PM - 9:00 PM

Happy New Year! Come celebrate the new year with great food, wonderful music by the lovely Erin Walters, and your favorite people. Reservations are required, so make sure to let us know you'll be attending!

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## APPETIZER:

Crab Louie – Jumbo lump crab meat, boiled eggs, asparagus, on a romaine lettuce bed and Louie dressing, a creamy blend of spices.

## ENTRÉE:

Beef Wellington – A filet of beef with mushroom duxelles and pate encased in flaky puff pastry and baked, presented with Demi glaze and roasted root vegetables.

## SALAD:

House mixed green salad with champagne vinaigrette

## PALATE CLEANSER:

Limoncello Sorbet

## DESSERT:

Salted Carmel Crunch Cake or Chocolate Cake

CALL FOR RESERVATIONS - 870.425.0333



# CLUBHOUSE NEWS

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## WELCOME NEW MEMBERS TO BIG CREEK GOLF & COUNTRY CLUB

Mr. and Mrs. Dennis and Michele Frank

Mr. and Mrs. Jeremy and Leigh Flowers

## RESTAURANT CLOSINGS

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### WEDNESDAY, DECEMBER 1<sup>TH</sup>

The grill will be closed for dinner service.

The dining room will be open.

### THURSDAY, DECEMBER 2<sup>TH</sup>

The dining room will be closed for dinner service.

The grill will still be available.

### FRIDAY, DECEMBER 3<sup>TH</sup>

The dining room will be closed for dinner service.

The grill will still be available.

### THURSDAY, DECEMBER 9<sup>TH</sup>

The dining room will be closed for dinner service.

The grill will still be available.

### FRIDAY, DECEMBER 10<sup>TH</sup>

The clubhouse will be closed for dinner service.

### SATURDAY, DECEMBER 11<sup>TH</sup>

The dining room will be closed for dinner service.

The grill will still be available.

### FRIDAY, DECEMBER 17<sup>TH</sup>

The dining room will be closed for dinner service.

The grill will still be available.

### SATURDAY, DECEMBER 18<sup>TH</sup>

The dining room will be closed for dinner service.

The grill will still be available.

### FRIDAY, DECEMBER 24<sup>TH</sup>

The clubhouse will be closed at 2:00 pm.

### SATURDAY, DECEMBER 25<sup>TH</sup>

The clubhouse will be closed for Christmas.

## WINE OF THE MONTH

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### CHRISTMAS SANGRIA

Crisp Riesling infused with a house-made cranberry syrup.

\$5 GLASS / \$20 BOTTLE





# BOOK OF THE MONTH

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## SMALL FRY

BY LISA BRENNAN-JOBS

The reader of this exquisite and heartbreaking memoir is left with a loving, forgiving remembrance and the lasting impression of a resilient, kind hearted, and wise woman who is at peace with her past.

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Book club will meet at noon on Wednesday, December 1.

Come join us! New members are always welcome.



# PAINTING WITH PANACHE

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Join us at Big Creek for Painting with Panache on Tuesday, December 21. Event starts at 5:30 pm. Cost is \$45.00. All art supplies and a glass of wine will be provided. Everyone is welcome, including the kids!

**TUESDAY, DECEMBER 21<sup>ST</sup>**



# ~ DINNER SPECIALS ~

## EVERY TUESDAY NIGHT

### LASAGNA - \$12.95

Luscious layers of pasta, rich meat sauce, and cheese, slow baked and served with house salad and garlic bread.

## EVERY WEDNESDAY NIGHT

### BURGERS & BREW - \$14.00

Enjoy a different burger each Wednesday! Served with French fries and an ice-cold Miller Light Draft, this is a Big Creek meal you don't want to miss! Make Burgers and Brews a regular on your weekly schedule.

## EVERY THURSDAY & FRIDAY NIGHT

### LONDON BROIL - \$27.00 - DECEMBER 2<sup>ND</sup> & 3<sup>RD</sup>

Choice flank steak char broiled sliced and napped with mushroom sauce served with roasted potatoes and fresh vegetables.

### BRONZED GROUPER - \$26.00 - DECEMBER 9<sup>TH</sup> & 10<sup>TH</sup>

Boneless grouper filet dredged in blackening seasoning and lightly bronzed served with dirty rice and gumbo sauce.

### PORK OSSO BUCCO - \$28.00 - DECEMBER 16<sup>TH</sup> & 17<sup>TH</sup>

A heritage pork shank slowly braised with red wine and vegetables, presented with garlic whipped potatoes and pan reduction sauce.

## EVERY SATURDAY NIGHT

### PRIME RIB AU JUS - \$32.00 KING CUT 16OZ - \$28.00 QUEEN CUT 10OZ

Slow roasted prime rib of beef with baked potato and fresh vegetables.

## FOOD MINIMUMS

December is the end of the 4th quarter.

Don't forget to spend \$100.00 on food and beverage before the end of the month!



# Happy Holidays

## FOR OUR STAFF

In keeping tradition of other fine clubs, we wanted to provide members with an opportunity to contribute to our staff's holiday fund. Please check the amount you would like charged to your account and the funds will be evenly divided between all of our staff associates.

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NAME:

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ACCOUNT #:

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☐ \$25.00    ☐ \$50.00    ☐ \$75.00    ☐ \$ 

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