



# THE GRIZZLY GROWL

April 1, 2016

Issue 30



## UPCOMING EVENTS:

**Sunday, April 3:**  
*Sunday Afternoon  
Couples League Starts*

**Thursday, April 7:**  
*Thursday Night  
Ladies' League Starts*

**Sunday, April 10:**  
*Bear Creek Open*

**Sunday, May 8:**  
*Mother's Day Brunch*

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**Have News You'd  
Like to Share with  
Fellow E-Bear  
Subscribers?  
Submit your  
Request to  
our Marketing &  
Sales Director Sara  
Boehlein at  
sales@bearcreek  
golf.com**

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**The Growl is a  
Bi-Weekly  
Publication to Keep  
You Informed About  
What's Going on at  
Bear Creek Golf  
Club.**

### **NEW: Tuesday Night Men's Scramble League**

*Did you miss out on the chance to join in a golf league this week? Well, we've got another opportunity for you! New this year, Bear Creek is offering a second Tuesday Night Men's league in a scramble format similar to our Monday and Thursday Night Men's Leagues. Find a partner and sign up to play weekly in an organized 2-Person Scramble Golf League. Limited to the first Paid 20 Teams. This league is designed for beginner and experienced golfers wanting to play fun golf. Players should be able to play in 2 hours and will play from the silver tees. The League starts Tuesday, April 26th and plays every Tuesday through September 26th. Players will shotgun start every week at 5:30pm with the exception of the month of September when tee times will begin at 5:00pm due to limited daylight. The cost to join the league is \$60 per person. This includes an end of the season banquet dinner, league handicap services, and end of the season cash awards for point standings. The Weekly Greens Fee is \$25.00 per person plus \$2.00 for Closest to the Pin events. For more information or to sign up for the League, please call (636) 332-5018 or visit our Online Store to register.*

### **A Message from Chef Ben**

*The new daily menu is open, the grass is greening up, and I invite you all to come for lunch in our beautiful clubhouse or on our very relaxing deck. Introducing a new menu item this year, come out and try the Chicken Florentine Quesadilla. This is made with two-six inch flour tortillas buttered, grilled, then packed with mozzarella cheese, diced bacon, fresh tomato, baby spinach, grilled marinated chicken, and finished with a drizzle of balsamic ranch. The crispy tortilla and full-flavor blend is sure to make this quesadilla a house favorite! We have over ten other new menu options including fresh salads, house made chili, and other classic twists on daily lunch items. I look forward to cooking for you and hope to see you soon!*

### **You're Invited to our Mother's Day Brunch!**

*Join us for Bear Creek Golf Club's Annual Mother's Day Brunch on Sunday, May 8th. Enjoy your brunch favorites including biscuits & gravy, eggs, yogurt shooters & granola, bacon, sausage, fresh fruit, waffles, breads, deluxe salad bar, grilled asparagus, au gratin potatoes, chicken, roast turkey, honey glazed ham, desserts, coffee, tea, & juice. Seatings are at 10:00am & 1:00pm. Cost for adults is \$27, children 6-12 are \$13.50, and children 5 & under are free. This pricing includes the tax and service fee. Reservations are required to Event Coordinator, Alex by calling (636)332-5018 or emailing events@bearcreekgolf.com. Payment is due at the time of your reservation. This event proves to be very popular each year - so call to make your reservations early before we sell out!*

## Website Redesign

*Our website has a new look! Check it out - we know you'll love it! [Bearcreekgolf.com](http://Bearcreekgolf.com)*

## 2016 Bridal Showcase: Klipfel/Daniels

*Emily Klipfel and Jeremy Daniels are looking forward to their Wedding Reception at Bear Creek on April 16, 2016. Emily, from Wildwood, is a Quality Specialist for Charter Communications. Jeremy, from Iuka, Illinois, is a Business Analyst for Charter Communications. They met when they worked for the same department at work and have been together since September 2011. Three words they hope will describe their wedding are intimate, casual, and relaxed. They chose Bear Creek because they live in Wentzville now and wanted a location that was close to home. Emily and Jeremy both thought Bear Creek was beautiful!*

## Meet our New Superintendent: Ben Sontheimer

*Born in St Louis, Ben got his start in the golf industry weed-eating at Four Seasons Country Club. He went on to become the Assistant Superintendent at Emerald Greens Golf Course before moving to Persimmon Woods, where he spent 10 years also as the Assistant Superintendent. He transferred to the Woodlands Golf Club where he spent two years as Superintendent, followed by a five year run with Belk Park Golf Course as their Superintendent. He started at Bear Creek in March 2016 as our new Superintendent and he is excited for the challenges and opportunities Bear Creek provides. Ben is looking forward to meeting all of the community involved here at Bear Creek and welcomes everyone to contact him with any questions or concerns they have.*

## Meet our New Assistant Superintendent: Jeremy McNamara

*Jeremy was born in Louisville, Kentucky. He grew up on Loma Linda Golf Course in Joplin, MO where he found his passion for chasing a little white ball around a field. He started in the golf industry at Drumm Farm Golf Course as a Laborer. He then went on to work in Lawn Care and Landscaping before deciding to head back to the golf industry to stay. Jeremy became Ben Sontheimer's Assistant Superintendent in July 2015 at Belk Park Golf Course and decided to follow him to Bear Creek after falling in love with the layout. He looks forward to working alongside Ben and meeting all of the players that call Bear Creek their home course.*

## New Driving Range Mats

*This season, we have new range mats for you to hit off of at the Driving Range! We are selling our used mats for \$50 a piece. To purchase one, you can stop by the Pro Shop or buy one in our Online Store. You will have to pick it up in store. If you have any questions, please feel free to give us a call at 636-332-5018.*

## Bear Creek Golf Club Lawn Care - Exclusive to the Homeowners of Bear Creek

*The trained professionals who take care of the golf course in your backyard now want to take care of your yard too! Mowing and maintenance are vital to create a beautiful lawn you want to represent your home. Call us for a free quote and let us personalize a care and maintenance program just for you. Our staff is trained to deliver you the best lawn possible and we have everything it takes to maintain it perfectly. Contact Sara today to schedule an appointment at (636) 332 - 5018 or email her at [sales@bearcreekgolf.com](mailto:sales@bearcreekgolf.com). Please include any questions you have and which services you are interested in a quote for. PLUS: Prepay for your services and receive 10% OFF your pricing! We also have a Referral Program: For each new service customer you refer to us, you will receive a \$50 credit towards your services. Don't wait until it's too late for your spring applications!*

## Staff Spotlight:



## Meet Ben Kendig!

*Ben joined the team at Bear Creek Golf Club on February 15th. He has over 15 years of restaurant experience ranging from the public and private golf settings to corporate franchises, family owned restaurants, and fast food. After completing an Associate's Degree for Graphic Design, Ben decided to pursue his passion for cooking professionally. Ben trained under Chef Jeff Conner as a Line Cook at the Links at Dardenne in O'Fallon, MO. Upon Chef Jeff's promotion to a different club, Ben inherited the Chef position. After a total of five years, he was promoted to Head Chef at The Missouri Bluffs Golf Club in St. Charles, MO and spent the next three years managing the restaurant, as well as the coordination of special events. Most recently, Ben was the Sous Chef for Whitmoor Country Club in St. Charles, MO for the past three years. In this position he exercised and learned new cooking techniques, presentations, and other "tricks of the trade" under Executive Chef, Jesse Kirklin. Ben looks forward to bringing new menu items and dining concepts to Bear Creek Golf Club and is happy to now call this club "home." Make sure to pop your head in the kitchen to meet Ben the next time you come out to play!*