



THE GRIZZLY GROWL

March 31st, 2017

Issue 44

UPCOMING EVENTS:

Saturday, April 9:
Bear Creek Open

Sunday, April 16:
Easter Brunch

Sunday, May 7:
Panda Bear Open

Sunday, May 14:
Mother's Day Brunch

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

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



Welcome to the 2017 Golf Season!

Our Staff is committed to making your round of golf the most enjoyable possible. Whether that's improving the bunker quality, speeding up the greens, improving the pace of play, training marshal's better, expanding our daily food menu's, providing better range balls, we do care about your round and have worked very hard to make significant improvements. When you visit Bear Creek this year we hope you notice all the improvements and we welcome your feedback. Our staff is very attentive and service orientated so let us help make your visit the best it can be.

Kirk Porter, Owner/Manager/PGA Professional

Greeting from the Maintenance Department!

Well it looks like spring has sprung a bit early on us. The weather turning nice has us finishing up winter work a bit sooner than expected. We hope the changes will effect your game positively while at the same time improving the course. The staff and myself are excited to continue to improve the course & provide you with the best conditions possible. We look forward to seeing you all out on the course and as always welcome any feed back about how we can improve. Feel free to find me any time and let me know how we are doing. Enjoy your rounds and hopefully we see you all soon.

Ben Sontheimer, Greens Superintendent

NOW HIRING

Bear Creek is looking for hardworking individuals to work in the Pro Shop, Maintenance Department and Food & Beverage Department. Print your application off the website or come in to the Pro Shop to apply today!

Join us for Easter Brunch!

Join us for Bear Creek Golf Club's Annual Easter Day Brunch on Sunday, April 16th. Enjoy your brunch favorites including fresh fruit, yogurt and granola, house salad, gelatin parfaits, BLT Pesto Tortellini Salad, Bacon, Sausage, Scrambled Eggs, Breakfast Potatoes, Waffles w/ Syrup and Fruit Toppings, Peas & Carrots, Macaroni and Cheese, Ham, Fried Chicken & Roasted Top Round. Drinks include Coffee, Tea, Soda, Juice and Water. Seatings are at 10:30am & 1:30pm. Cost for adults is \$26, children 5-10 are \$13.00, and children 5 & under are free. This pricing includes the tax and service fee. Reservations are required. Call Elizabeth at 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!

Katie Nicholas, Marketing Director

Chef's Corner

Spring is finally here, and we at Bear Creek are excited for the 2017 golf season! The daily menu is open with a few new items and many returning favorites. My new favorite is the Red Hot Birdie. It is a hand breaded spicy chicken breast deep fried and topped with bacon, swiss, and chipotle ranch sauce served on a butter-grilled Kaiser bun. The Red Hot Birdie is loaded with flavor that will spice up your round.

The hours of operation are Sunday through Thursday 11am to 9pm, with Friday and Saturday being 11am to 6pm. We are also available for "to go" orders with just a 10-15 minute pick up time. Call us at the club (636)332-5018.

Ben Kendig, Executive Chef

The 10 Biggest Things Brides Forget!

1. Making and confirming itineraries. *Check in with every single supplier, from the limo driver to the linen rental company, one week before your wedding.*
2. Deciding where everything goes. *Besides planning where all your guests sit, you need to figure out where you'll put programs, escort and place cards, and menus.*
3. Decorating the other areas. *It's a good idea to put a few candles and other décor in the bathrooms and the cocktail bar.*
4. Bringing the legal documents. *Signing your marriage certificate after the wedding ceremony is one of the most important aspects of your day!*
5. Buying gifts for the wedding party.
6. Pick someone to take your things home after the reception. *Your gifts, mementos and miscellaneous items need a trusty escort to get them home.*
7. Choosing how to gather the gifts. *If you're not having a wishing well, there are three times when guests are likely to thrust gifts at you.*
8. Bring your overnight bag.
9. Make Post Wedding Plans. *I'm not talking about the honeymoon, I mean you need to decide what your doing immediately after your wedding.*
10. Figuring out your day-after plans. *If you're leaving for your honeymoon straight from your hotel, make advance arrangements for a car service to take you from the hotel to the airport, and be sure you bring any luggage you want with you on your trip.*

Elizabeth Hamman, Event Coordinator

STAFF SPOTLIGHT:



Meet Mason Goodwin!

Mason is 22 years old, originally from Hazelwood, MO! He is recent graduate from Missouri State University with a degree in Hospitality and Restaurant Administration. He plans on attending the Culinary Institute of America in Greystone, California to fulfill his dreams as a chef. His plan is to open his own restaurant and eventually achieve a Michelin Star. He was a collegiate lacrosse player all four years of his schooling where he received the all conference award twice as a goalie! He has worked in multiple golf clubs and he says that he has already had more fun here than anywhere else! Everyone welcome Mason the next time you see him!