# **FOX HILL NEWS**

THE FOX HILL CLUB'S BI-MONTHLY NEWSLETTER



## FROM THE DESK OF OUR GM

MARK RANGE, GENERAL MANAGER

HAPPY NEW YEAR! I HOPE THAT EVERYONE WAS ABLE TO SPEND TIME WITH THEIR FAMILY AND FRIENDS. THIS WAS MY FIRST OFFICIAL CHRISTMAS HERE IN LONGMONT. I SPENT IT HERE LOCALLY AVOIDING ALL THE TRAVEL PROBLEMS. HOPEFULLY MANY OF YOU WERE LUCKY ENOUGH TO VISIT OTHERS WITHOUT MUCH OF A ISSUE.

THE CLUBHOUSE AND GOLF COURSE WILL BE CLOSED THE FIRST 10 DAYS OF JANUARY TO COMPLETE DEEP CLEANING IN PREPARATION FOR THE UPCOMING SEASON. WE ALSO MEET TO COMPLETE THE ANNUAL GOLF CALENDAR ALONG WITH COORDINATING GOLF COURSE PROJECTS TO MINIMIZE DISRUPTIONS TO THE YEARLY GOLF CALENDAR. WITH ALL THE RECENT SNOW THIS CLOSURE COMES AT THE RIGHT TIME SO WE DON'T INTERRUPT MUCH OF THE ONGOING WINTER MEMBER ACTIVITIES.

MUCH OF THE LAST 2 MONTHS HAS COME WITH MANY COURSE CLOSURES AND SLOW ACTIVITY IN DINING. HOWEVER, I DID HAVE THE OPPORTUNITY TO MEET MEMBERS AT "MEET THE GM" ON 3 CONSECUTIVE FRIDAY NIGHT HAPPY HOURS. ALSO, AT THE RECENT "BREAKFAST WITH SANTA" I WAS ABLE TO INTERACT WITH WELL OVER 175 MEMBERS AND GUESTS ENJOYING SANTA AND THE CHEF'S WONDERFUL BUFFET. I'M LOOKING FORWARD TO MEETING MANY OF YOU AT THE UPCOMING MEMBER "GALA" TOWARDS THE END OF JANUARY. THIS WILL BE A WONDERFUL OCCASION TO ENJOY GREAT FOOD, MUSIC FROM DJ DRAKE, AND PLENTY OF DANCING. HOPE TO SEE YOU THERE.

IN THIS ISSUE

WINTER GALA + MASQUERADE 1.28

TIPS FROM YOUR GOLF PRO, BRETT BAYLIN

BREAD PUDDING RECIPE FROM CHEF TOM

CELEBRATE YOUR
VALENTINE AT FOX HILL

JUNIOR GOLF PROGRAM
SUMMER PREVIEW

I'M LOOKING FORWARD TO THE MONTHS AHEAD WHEN THE WEATHER STARTS TO WARM ALLOWING MORE MEMBER INTERACTION. MY MANAGEMENT STYLE WELCOMES AN OPEN-DOOR POLICY ENCOURAGING MEMBER FEEDBACK WHEN THINGS ARE GOOD AND NOT SO GOOD. YOU CAN ALWAYS CALL ME, EMAIL, OR STOP IN THE OFFICE. I HAVE ALWAYS BELIEVED MY TIME IS YOUR TIME SO MEETING IN PERSON IS ALWAYS WELCOMED.

AS I GET TO KNOW THE MANAGEMENT TEAM, I HAVE MADE ONE CHANGE MOVING FORWARD. VICKY TARDIF HAS BEEN PROMOTED TO F&B DIRECTOR FROM SPECIAL EVENTS COORDINATOR. VICKY WILL BE DIRECTING THE SERVICE STAFF INCLUDING THE WAITERS, BANQUET TEAM, AND BARTENDERS. VICKY HAS PROMOTED BOTH LAURETTA AND JACOB TO ASSIST IN A MANAGERIAL ROLE TO HELP WITH THE TRANSITION. IF YOU HAVEN'T BEEN TO THE CLUB LATELY COME JOIN US FOLLOWING THE REOPENING. I'M ALSO EXPLORING THE MONTHLY F&B MINIMUM AND THE POSSIBILITY OF SPREADING IT OVER A LONGER PERIOD VERSUS MONTHLY. THIS WILL ALLOW LESS CONGESTION AT MONTH END TO SPEND MINIMUMS. MORE DETAILS TO COME.

I WOULD LIKE TO TAKE THIS OPPORTUNITY TO THANK ALL OUR MEMBERS WHO CONTRIBUTED TO THE HOLIDAY EMPLOYEE CHRISTMAS FUND. ON BEHALF OF ALL OUR EMPLOYEES THANK YOU. MANY EMPLOYEES EXPRESSED THEIR GRATITUDE WHICH MADE THE HOLIDAY SEASON A LITTLE MORE SPECIAL.

I LOOK FORWARD TO A GREAT SEASON AHEAD.



#### THE WINTER GALA MENU

YOUR CHOICE OF:

- GRILLED FILET WITH SHRIMP PURSE, AUTUMN VEGETABLE, CRISPY FINGERLING POTATO AND BORDELAISE SAUCE.
- CHICKEN CORDON BLEU WITH LEMON GREEN BEANS AND POTATO AU GRATIN.
- VEGETABLE WELLINGTON WITH MASHED POTATO AND DEMI GLAZE'
- ORANGE BOURBON GLAZED SCOTTISH SALMON WITH LEMON GREEN BEANS AND COCONUT JASMINE RICE.

ALL ENTREES ARE SERVED WITH A HOUSE SALAD WITH CHOICE OF DRESSING.



## **2022 HIGHLIGHTS: A LOOK BACK**















## **WELCOME NEW MEMBERS!**

#### NOVEMBER:

JESSE & KRYSTAL WEINER
JOSH & REBECCA MAYNARD
JAYDEN & AMANDA OAKLAND
BRETT & LISA IRWIN
BRANDON & DONNA BARHOLT
DALE & KATIE CHARLES

#### DECEMBER:

JOE PELLE \*UPGRADE TO GOLF

JAMES DICK &

MARTHA PEREZ LINARES

# **GOLF TIP FROM YOUR PRO**

FROM BRETT BAYLIN, AUSTIN THOMAS + RYLIE TANOURA

KEEPING YOUR EYES ADJUSTED OVER THE BALL CORRECTLY IS VITALLY IMPORTANT TO IMPROVE YOUR PUTTING. JUST LIKE A REGULAR SWING, OFF CENTER HITS DRASTICALLY CHANGE THE DIRECTION AND SPEED OF THE BALL WHICH CAN CREATE INCONSISTENT DISTANCE AND PUTTS STARTING OFF THEIR INTENDED LINE.



## EYELINE TOO FAR INSIDE

THIS WILL RESULT IN PUTTS HAVING THE TENDENCY TO BE PUSHED OR SHOVED TO THE RIGHT. THIS ALSO CREATES A TOE UP EFFECT WHERE THE TOE OF THE PUTTER IS OFF THE GROUND TOO FAR RESULTING IN POOR CONTACT AND OFF-CENTER STRIKES.



EYELINE TOO FAR
OUTSIDE

THIS WILL RESULT IN PUTTS HAVING THE TENDENCY TO BE PULLED TO THE LEFT. THIS ALSO CREATES A HEEL UP EFFECT WHERE THE HEEL OF THE PUTTER IS OFF THE GROUND TOO FAR RESULTING IN POOR CONTACT AND OFF-CENTER STRIKES.



EYELINE OVER THE BALL

THIS IS THE IDEAL POSITION TO PUTT FROM. THIS GIVES YOU A BETTER LOOK AT WHERE YOU ARE TRULY LINED UP AND ALSO THE BEST CHANCE TO MAKE A STROKE THAT STAYS ONLINE THROUGHOUT THE SWING. THIS POSITION WILL RESULT IN MORE SOLID CONTACT AND PUTTS HITTING THE SWEET SPOT MORE OFTEN.

## **GOLF NEWS**

BRETT BAYLIN, PGA - HEAD GOLF PROFESSIONAL

AS THIS YEAR COMES TO A CLOSE, I WANTED TO LET YOU ALL KNOW WHAT A GREAT YEAR IT HAS BEEN. THIS WAS ONE OF THE BEST GOLF SEASONS I HAVE EVER HAD AND THERE IS NO DOUBT COMING TO FOX HILL HAS BEEN A GREAT DECISION FOR ME AND MY FAMILY. THE FRIENDS WE HAVE MADE AND MEMBERSHIP SUPPORT IS TRULY AMAZING. I AM LOOKING FORWARD TO 2023 AND IMPROVING UPON WHAT WE HAVE BUILT TO MAKE NEXT SEASON EVEN BETTER. I ALSO WANTED TO THANK ALL THE MEMBERS FOR THEIR CARDS AND NOTES DURING CHRISTMAS, IT MAKES OUR STAFF FEEL VERY SPECIAL

AND WE APPRECIATE ALL OF YOU. I HOPE YOU ALL HAD A WONDERFUL HOLIDAY SEASON AND ENJOYED YOUR TIME WITH FAMILY AND FRIENDS.

A COUPLE EXCITING THINGS TO NOTE FOR THE NEW YEAR. AS OF JANUARY 1 ST OUR NEW COURSE/SLOPE RATINGS AND HOLE HANDICAPS

WILL TAKE EFFECT. THESE WERE THE RESULT OF THE COLORADO GOLF ASSOCIATION COMING OUT OVER THE SUMMER AND RE-RATING THE COURSE, MEASURING ALL THE HOLES AND PUTTING TOGETHER A VERY THOROUGH EVALUATION OF WHERE WE STAND. THE BENEFIT OF THE NEW RATINGS ARE THAT HANDICAPS SHOULD MORE CLOSELY REFLECT WHAT THEY TRULY ARE MAKING FOR A MORE EVEN

PLAYING FIELD FOR ALL MEMBERS DURING TOURNAMENTS AND MATCHES THROUGHOUT THE YEAR.

ALSO THIS YEAR WE WILL HAVE AN EXPANDED PGA JR. LEAGUE PROGRAM THAT WILL SPAN FROM THE BEGINNING OF APRIL UNTIL THE END OF JULY. THIS IS OUR MOST COMPREHENSIVE JUNIOR GOLF PROGRAM AND IS GREAT FOR ALL ABILITY LEVELS. THE PGA OF AMERICA HAS DESIGNED THIS TO BE A DEVELOPMENTAL PROGRAM THAT CAN SUIT SKILLED TOURNAMENT PLAYERS DOWN TO VERY BEGINNERS. WE SPEND A LOT OF TIME ON THE GOLF COURSE WITH THE KIDS AND THEY REALLY GET TO SEE WHAT GOLF IS ALL ABOUT. IF YOU ARE CONSIDERING JUNIOR GOLF THIS YEAR I WOULD HIGHLY RECOMMEND THIS PROGRAM.













# THE FOX HILL CLUB 2023 PGA JUNIOR LEAGUE



April 1st - July 31st

Boys + Girls Ages: 7 - 13

Fee: \$449 (\$99 to PGA)

#### TEAM PRACTICE

Once a week beginning in April. Practices will be fun and educational for any and all skill levels.

#### TOURNAMENT PLAY:

June - July we will be traveling and playing other private clubs in the area.

#### TOPICS + FUNDAMENTALS COVERED:

- Rules + Etiquette
- Grip, Stance + Alignment
- Drive, Chip + Putt
- Tournament Play

THIS PROGRAM IS GREAT FOR ALL SKILL
LEVELS FROM BEGINNING TO ADVANCED
PLAYERS AND WILL BE THE MOST EXTENSIVE
PROGRAM WE RUN ALL YEAR.

Contact Brett Baylin, PGA at (303) 651-3777 or bbaylin@thefoxhillclub.com for more info or to register!

## **TURF TALK**

RICH PARKER, GOLF COURSE SUPERINTENDENT

IWHAT A DIFFERENCE A YEAR MAKES!!! LAST YEAR THE COURSE CLOSED ON CHRISTMAS EVE DUE TO LACK OF MOISTURE AND TO PREVENT ADDITIONAL DAMAGE FROM ALL THE CART TRAFFIC. THIS YEAR, AS I WRITE THIS ARTICLE, THE COURSE IS COVERED IN 7 INCHES OF WET, HEAVY SNOW, ON TOP OF ALMOST A HALF-INCH OF RAIN BEFORE IT CHANGED OVER TO SNOW. THIS BENEFICIAL MOISTURE IS MUCH NEEDED AS WE HEAD INTO THE NEW YEAR. FOR THOSE THAT MAY NOT BE AWARE, THE GOLF COURSE'S WATER SUPPLY IS COMPLETELY RELIANT ON WINTER SNOW PACK FROM THE NORTHERN FOOTHILLS AND MOUNTAINS OF COLORADO. CURRENTLY, SNOW PACK IS ABOUT 104% OF AVERAGE. LET'S HOPE THE SNOW GODS CONTINUE TO BE KIND TO US!

WE'LL BEGIN OUR ANNUAL TREE WORK THE FIRST WEEK OF JANUARY. THIS YEAR'S AGENDA INCLUDES REMOVAL OF ROUGHLY 10-15 MORE TREES AND THINNING AND PRUNING OF OTHERS. AS MANY OF YOU KNOW, A LOT OF THE COTTONWOOD TREES ON THE COURSE HAVE REACHED THEIR "NORMAL" LIFE EXPECTANCY AND, ON AVERAGE, A DOZEN OR SO DYING TREES ARE REMOVED EACH YEAR. BUNKER WORK IS ALSO ON THE LIST. WE WILL CHECK SAND DEPTHS AND ADD OR REDISTRIBUTE SAND WHERE NEEDED. ALSO, WE PLAN ON REBUILDING A HANDFUL OF THE BUNKERFACES AS WELL. WE'LL CONTINUE WORKING ON THE DISRUPTION FROM THE NEW SEWER LINE AND CONNECTION INSTALLED IN THE FALL, AS WELL AS PREPPING MORE AREAS TO SEED ON THE RANGE.

THE PROJECTS I JUST MENTIONED ARE THE MOST VISIBLE ONES YOU WILL SEE US WORKING ON. HOWEVER, WE DO MANY THINGS "BEHIND THE SCENES" THAT GO UNNOTICED. SOME OF THESE INCLUDE: REFURBISH COURSE SUPPLIES (TEE MARKERS, BENCHES, ETC.), SERVICING ALL THE EQUIPMENT, INVENTORY, AND ORGANIZE AND CLEAN MAINTENANCE FACILITY. THESE MAY NOT SEEM EXTREMELY IMPORTANT BUT THEY ARE VITAL IN KEEPING THE GOLF COURSE OPERATING SMOOTHLY AND EFFICIENTLY.

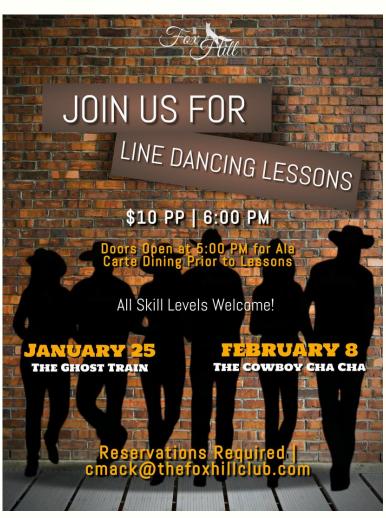






## **UPCOMING EVENTS**

JANUARY AND FEBRUARY ARE FULL OF FUN-BEGINNING WITH THE MASQUERADE GALA ON SATURDAY, JANUARY 28TH. THIS ANNUAL TRADITION IS AN EVENT YOU DON'T WANT TO MISS. FOLLOWING THE GALA WE JUMP RIGHT INTO VALENTINE'S FUN WITH KIDS EAT FREE + VALENTINE MAKING ON TUESDAY, FEBRUARY 7TH. BE SURE TO BRING THE KIDDOS IN SO THEY CAN CREATE THEIR SPECIAL CARDS AND LOVE NOTES! AND SHORTLY AFTER IS OUR VALENTINE'S DINNER ON FEB 14TH. THIS YEAR WE WILL HAVE LIMITED SPACE FOR CHILDCARE IN THE PUB WHILE YOU ENJOY A SPECIAL DINNER UPSTAIRS.





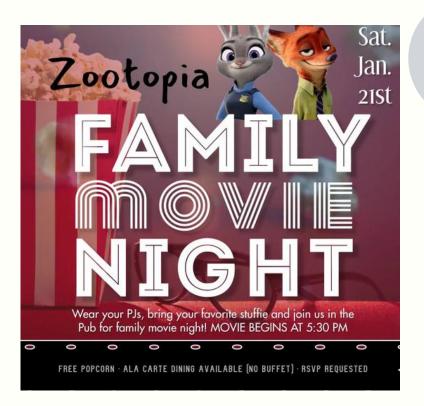
4:00 - 6:00 PM = \$15 DOLLARS PER CHILD

Wear your best outfits and join us for a special Daddy-Daughter Event. Light Appetizers and Non-Alcoholic Drinks Provided.

RSVP REQUIRED - CMACK@THEFOXHILLCLUB.COM









## **MEMBERSHIP MEMO**

RACHAEL ROUMAYA, MEMBERSHIP + MARKETING

HAPPY NEW YEAR! WE'RE ROLLING INTO 2023 WITH AMBITIOUS DREAMS AND CLEAR GOALS FOR THE FOX HILL CLUB. THIS IS SURE TO BE AN EXCITING TIME TO BE A MEMBER. WE'VE LAID OUT A CALENDAR OF SOME INCREDIBLY FUN EVENTS FOR THE WHOLE FAMILY. MY FAVORITE, MOTHER-SON SUPERHERO PARTY AND DADDYDAUGHTER PRINCESS PARTY ARE SURE TO BE BIG HITS.

ON THE MEMBERSHIP FRONT, WE'RE SITTING AT 367 GOLF MEMBERS + 113 SOCIAL MEMBERS FOR A TOTAL MEMBERSHIP OF 480. OUR FALL SPECIAL OF \$6K TO JOIN (\$3K NOW AND \$3K ON 4.1.23) HAS WRAPPED UP AND WE ARE EXCITED TO ANNOUNCE WE HAD A TOTAL OF 22 NEW MEMBERS JOIN UNDER THE SPECIAL, MAKING IT A HUGE SUCCESS!

IN 2023 WE WILL BE MOVING TO BI-MONTHLY NEWSLETTERS. MY HOPE IS TO PROVIDE A CLEAR AND CONCISE WAY FOR YOU TO GET INFORMATION ON EVENTS AND HAPPENINGS AT THE CLUB. WE WILL ALSO CONTINUE TO SEND EMAILS WITH LINKS FOR EVENT REGISTRATION AND OTHER INFO. WE SEND THOSE EMAILS ON TUESDAY AND FRIDAY OF EVERY WEEK.

I ALSO ENCOURAGE YOU TO FOLLOW US ON FACEBOOK AND INSTAGRAM - WE ENJOY SHARING UPDATES AND PICTURES THROUGH THOSE CHANNELS AS WELL - SO BE SURE TO TAG US IN ANY OF YOUR POSTS RELATED TO THE CLUB!

LASTLY- DON'T FORGET ABOUT OUR MEMBERSHIP BY INVITATION PROGRAM. WHO BETTER TO JOIN THE CLUB THAN YOUR CLOSEST FRIENDS AND FAMILY?! WHEN YOU INVITE A FRIEND TO THE CLUB AND THEY JOIN AS A MEMBER, YOU WILL RECEIVE A CREDIT ON YOUR ACCOUNT EQUAL TO ONE MONTH OF DUES FOR THE JOINING MEMBER. WHAT A WIN-WIN!

## **WEDDINGS + EVENTS**

LOVE IS IN THE AIR

DID YOU KNOW THERE IS SUCH A THING AS ENGAGEMENT SEASON? STATISTICALLY, ENGAGEMENTS ARE FAR MORE LIKELY TO OCCUR DURING THE HOLIDAYS. SO THE OFFICIAL ENGAGEMENT SEASON RUNS FROM THANKSGIVING THROUGH VALENTINE'S DAY.

KNOW SOMEONE WHO IS RECENTLY ENGAGED THIS SEASON? HAVE THEM REACH OUT TO THE CLUB FOR INFORMATION ON HOSTING THEIR WEDDING HERE. WE ARE PROUD TO BE A ONE-STOP-SHOP WITH THE OPPORTUNITY TO HOST A CEREMONY AND RECEPTION IN ONE PLACE. WE ALSO PROVIDE PHENOMENAL CATERING OPTIONS FROM OUR VERY OWN CHEF, TOM GRIMMOND.

OTHER EVENTS WE COMMONLY HOST INCLUDE GRADUATION PARTIES, RETIREMENT EVENTS, BABY SHOWERS, BUSINESS MEETINGS, AND LUNCHEONS.

CONTACT VICKY TARDIF, OUR FOOD +
BEVERAGE DIRECTOR TO INQUIRE ABOUT
HAVING AN EVENT AT THE CLUB!
VTARDIF@THEFOXHILLCLUB.COM





# Valentine's Dinner

February 14th, 2023 | \$65 pp | 6 - 8 PM
Reservations Required
Email: vtardif@thefoxhillclub.com

## shared appetizer

sweetheart bruschetta

#/
shrimp and crab dip

## soup or salad

apple gorgonzola salad

%
seafood bisque

#### entree

chicken campobasso

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pan seared sea bass

\*\*\psi

vegetable wellington

\*\*\psi

filet oscar

### shared dessert

new york style cheesecake ♪↓ raspberry crème brulee



## **FINANCE FOOTNOTES**

JILL VALLAD, CLUB ACCOUNTANT

HAPPY NEW YEAR! I HOPE YOU ALL HAD A WONDERFUL TIME RINGING IN THE NEW YEAR WITH FAMILY AND FRIENDS!

THERE IS MUCH HAPPENING IN THE ACCOUNTING WORLD THESE NEXT FEW MONTHS. WE WILL BE DOING THE ANNUAL BILLING FOR ALL MISCELLANEOUS CHARGES ON MARCH 1 ST. PLEASE CONTACT US IF YOU WANT TO ADD, REMOVE OR CHANGE ANY OF THESE MISCELLANEOUS CHARGES. THIS INCLUDES CART LEASES, LOCKER FEES, CART AND/OR CLUB STORAGE, HANDICAP FEES, RANGE ACCESS FEES AND MORE.

AS MANY OF YOU KNOW, OUR DUES YEAR RUNS APRIL 1 ST THROUGH MARCH 31 ST . WE WILL BE SHARING INFORMATION ABOUT THAT IN LATE FEBRUARY OR EARLY MARCH AS THE DATE APPROACHES.

PLEASE WATCH FOR THIS INFORMATION, WHICH WILL CONTAIN A DEADLINE FOR CHANGES, AND RESPOND AS NEEDED. IF YOU WISH TO CHANGE YOUR ANNUAL BILLING PREFERENCE, PLEASE CONTACT US PRIOR TO THE DEADLINE. IT CAN BE A CHALLENGE TO KEEP TRACK OF OVER 450 MEMBERS!

HERE'S TO A FANTASTIC NEW YEAR AHEAD!!







# COZY UP WITH THIS VANILLA BREAD PUDDING RECIPE

FROM CHEF TOM GRIMMOND



- CUBE YOUR LOAF OF BREAD INTO 1.5-INCH CUBES. MAKE SURE YOUR BREAD IS DRY, OTHERWISE LIGHTLY TOAST YOUR CUBED BREAD IN THE OVEN OR LEAVE IT OUT FOR A DAY OR TWO.
- IN A LARGE BOWL, COMBINE ALL INGREDIENTS FOR THE CUSTARD MIXTURE. USING A WHISK, BE SURE TO MIX THIS WELL UNTIL ALL THE EGGS ARE FULLY MIXED IN. YOU SHOULDN'T BE ABLE TO SEE ANY SEPARATED EGG WHITES.
- POUR THIS MIXTURE INTO A LARGE BAKING DISH AND THEN ADD IN THE DRIED BREAD CUBES. GENTLY TOSS UNTIL ALL THE BREAD IS COATED. YOU WILL SEE A LOT OF EXTRA MIXTURE, BUT THIS WILL BE SOAKED UP BY THE BREAD.
- COVER THE BAKING DISH AND LEAVE IT IN THE REFRIGERATOR OVERNIGHT OR AT LEAST 2 HOURS UNTIL ALL THE CUSTARD MIXTURE HAS BEEN SOAKED UP.
- PREHEAT YOUR OVEN TO 350 DEGREES F
- COVER YOUR BAKING DISH TIGHTLY WITH FOIL AND PLACE IT INTO A LARGE ROASTING PAN AND SET IT IN A WATER BATH THAT COMES HALFWAY UP THE BAKING DISH. DO NOT SKIP THIS STEP OR THE CUSTARD WILL CURDLE.
- · BAKE FOR 1.5 HOURS COVERED OR UNTIL A TOOTHPICK INSERTED IN THE MIDDLE COMES OUT CLEAN
- UNCOVER YOUR BAKING DISH AND CONTINUE TO BAKE IT IN THE ROASTING PAN UNTIL THE CRUST BECOMES BROWNED AND CRISPY.
- · SERVE WITH VANILLA SAUCE (RECIPE BELOW) AND FRESH BERRIES

## **VANILLA SAUCE**



- ADD THE MILK AND HALF AND HALF TO A POT AND BRING TO A SLIGHT SIMMER. REMOVE FROM HEAT.
- WHISK EGG YOLKS AND SUGAR TOGETHER IN A MEDIUM BOWL. SLOWLY LADLE ALL THE WARM MILK MIXTURE INTO THE EGG YOLK MIXTURE WHILE WHISKING QUICKLY. ADDING IT TOO QUICKLY WILL COOK THE EGG YOLKS AND CAUSE THE SAUCE TO CURDLE.
- RETURN THE MIXTURE TO THE POT AND HEAT OVER MEDIUM LOW UNTIL THE SAUCE THICKENS AND COATS THE BACK OF A SPOON. ABOUT 5 TO 6 MINUTES. REMOVE FROM HEAT, ADD THE VANILLA ONCE IT COOLS.
- STRAIN THE SAUCE IF DESIRED. SERVE WARM OR CHILL IN THE REFRIGERATOR.

# **CLUB DIRECTORY + HOURS**

## MARK RANGE, PGA - GENERAL MANAGER

MRANGE@THEFOXHILLCLUB.COM
(303) 651-3777 EXT. 3

## RACHAEL ROUMAYA, MEMBERSHIP + MARKETING

RROUMAYA@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 1

## VICKY TARDIF, FOOD + BEVERAGE DIRECTOR, CATERING SALES

VTARDIF@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 6

# BRETT BAYLIN, PGA HEAD GOLF PROFESSIONAL

BBAYLIN@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 5

# RICH PARKER, GOLF COURSE SUPERINTENDENT

RPARKER@THEFOXHILLCLUB.COM (720) 600-4450

# COLE BARTON, ASSISTANT SUPERINTENDENT

CBARTON@THEFOXHILLCLUB.COM (720) 600-4449

#### RESTAURANT

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### **RESTAURANT HOURS**

MONDAY: CLOSED

TUESDAY - FRIDAY: 11 AM - 7 PM

LUNCH | DINNER

SATURDAY: 9 AM - 7 PM

BREAKFAST | LUNCH | DINNER

SUNDAY: 9 AM - 5 PM BREAKFAST | LUNCH

# JILL VALLAD, ACCOUNTING MANAGER

JVALLAD@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 9

## CAROLINE MACK, MEMBER RELATIONS

CMACK@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 0

## TOM GRIMMOND, EXECUTIVE CHEF

TGRIMMOND@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 8

# AUSTIN THOMAS, PGA ASSISTANT GOLF PROFESSIONAL

ATHOMAS@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 2

# RYLIE TANOURA, PGA ASSISTANT GOLF PROFESSIONAL

RTANOURA@THEFOXHILLCLUB.COM (303) 651-3777 EXT. 2

#### **GOLF SHOP**

(303) 651-3777 EXT. 2

#### **SHOP HOURS**

MONDAY: CLOSED

 $\textbf{TUESDAY - SUNDAY}: \ 8:30 \ \text{AM - 5 PM}$ 

FIRST TEE TIME: 9:30 AM
\*WEATHER PERMITTING

## RANGE HOURS

MONDAY: CLOSED

TUESDAY - SUNDAY: 9 AM - 4 PM
\*WEATHER PERMITTING

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SUN	MON	TUE	WED	THU	FRI	SAT
1	2	3	4	5	6	7
CL	UB CLOSED: .	JANUARY 1 -	10TH —			-
8	9	10	11	12	13	14
15	16	17	18	19 KARAOKE NIGHT	720	21 PJ'S AND POPCORM
22	23	24	DANCE LESSONS	NIGHT 26	27	28 WINTER GALA
29	30	31				

SUN	MON	TUE	WED	THU	FRI	SAT
			1 1/2 PRICED WINE NIGHT	2	3	4 COOKING DEMO
5	6	KIDS EAT FREE + CRAFT NIGHT	DANCE LESSONS	9	10	TRIVIA NIGHT
12	13	14 VALENTINE'S DINNER + CHILDCARE	15	16	17	18
19	20 PRESIDENT'S DAY	21	22	23	24	25
PATHER - DAUGHTER PRINCESS EVENT	27	28				