TOGETHERNESS MATTERS MORE THAN EVER.

#ClubLifeTogether

THE CLUB AT FALCON POINT

JAN-FEB
FROM YOUR GM

Happy New Year

Greetings Members,

Happy Holidays and Happy New Year! I hope everyone enjoyed safely ringing in the New Year. As we begin 2021, I want to take a moment to thank you for your constant support and patronage. We are looking forward to a new and wonderful year for you and your family here at the Club. We have lots in store for the upcoming year with many events planned as you feel comfortable joining us. The first event of the year and one of my favorites is our Annual Uncorked Rodeo Wine Tasting. Grab your boots, jeans, and cowboy hat and join us on the evening of January 16th! Be sure to check out this newsletter for other upcoming events and activities.

As we continue to navigate these challenging times, we will always adhere to all CDC guidelines pertaining to COVID-19 safety standards and will continue to keep open communication lines with you. Please continue to observe safe social distance between your fellow Members and The Falcon Point team, wear a mask when inside the Clubhouse, wash your hands frequently, and please do not congregate in large groups. We are all in this together and want everyone to feel comfortable while enjoying the Club.

Thank you again for all your support during this challenging year and cheers to 2021!

Sincerely,

Bryan Aumiller

General Manager, The Club at Falcon Point
Bryan Aumiller
281.644.3405
bryan.aumiller@clubcorp.com
Happy New Year!
Although 2020 definitely wasn’t the normal year, I’m appreciative of those of you who continued to invite your friends, neighbors & colleagues to join you in Membership at the Club.

In 2021, please keep your eye out for information regarding our New Member Sponsor Club, The Circle. This Club is exclusively for our sponsoring Members. We will be doing special things throughout the year for The Circle Members and at the end of the year/beginning of next, we will host our annual Gala!

To refer someone you would like to see join you in Membership, please email or call me.
The best wishes to all of our Falcon Point families for a prosperous, healthy 2021!

See you around the Club!
Monica.cotton@clubcorp.com
281-644-3404

New Member Mixer
Thursday, February 25
6 p.m. - 7:30 p.m.
Meet the staff and other new members as well as members involved with our Clubs within a Club and organizations. Learn about all the things your Club has to offer!
Complimentary beer, wine and hors d’oeuvres

2021 Board of Governors
Mark P. Carroll
Tim Clarkson
Nathan Coats
Tom Daniluk
Pat Grant
James Kosler
Mike Lawhon
Andrew Murray
Candace Stanley
Chairman: Mike lawhon
January/February

As we start the new year optimistically, we still continue to navigate the ever changing protocols mandated by the CDC and governor. We take the safety of our employee partners and Members seriously, therefore our annual events will be a little different this year.

- If you are sick, or feeling sick, please stay home.
- Practice social distancing.
- Wash/sanitize your hands frequently.
- Wear a mask upon entry in to the Clubhouse.
- Use hand sanitizer upon entry and often.
- All events are subject to change.

1.16

**Vintners Club Kick Off Event Rodeo Wine Tasting**
Saturday, January 16
6:30 p.m.
Vintners Club: $45*
Members/Guests: $65

Event will feature Medal Winners from the Houston Rodeo Wine Competition. Interested in joining the Vintners Club? Membership information will be available at event. *Renew your Vintners Club membership and this event is complimentary.

2.13

**Valentine's Dinner**
Saturday, February 13
5:00 p.m. - 8:00 p.m.
$65 per person

Invite your Valentine to join you for an evening of romance with a special four-course menu. Reservations Required.

*A la carte dining will not be available this evening.
BIG GAME DAY TO-GO OFFERS

The Club at Falcon Point

CHOOSE YOUR GAME DAY FAVORITES & ORDER TODAY!

BBQ, Buffalo, Teriyaki or Lemon Pepper Wings

Celery and Carrots | Choice of Ranch or Blue Cheese
One Dozen | 16
Two Dozen | 28
Three Dozen | 38
Four Dozen | 46
Five Dozen | 53
Six Dozen | 59

BBQ Baby Back Ribs
Served with Cornbread & Coleslaw
One Rack of Ribs | 26
Two Racks of Ribs | 48
Three Racks of Ribs | 68

Jumbo Shrimp Cocktail
Lemon Wedges and Cocktail Sauce
One Dozen | 25
Two Dozen | 48
Three Dozen | 70
Four Dozen | 91
Five Dozen | 111
Six Dozen | 130

Italian Hoagies
Ham, Capicola, Pepperoni, Salami and Provolone Cheese served on 6-in Italian Baguette with Pepperoncini, Tomatoes, Onions, Olive Oil, Vinegar and Oregano - Cut in Half
3-Hoagie Platter | 18
4-Hoagie Platter | 23
5-Hoagie Platter | 28
6-Hoagie Platter | 33

Chicken Nachos
Pico De Gallo, Salsa, Sour Cream
Serving for Two | 15
Serving for Four | 28
Serving for Six | 40
Serving for Eight | 51

Vegetable Crudites with Two Dips
Celery, Carrots, Tomatoes, Cucumbers, Bell Peppers
Ranch & Blue Cheese Dressings
Platter Serving 4-6 | 19
Platter Serving 8-10 | 31
Platter Serving 12-14 | 43

Sliders
Classic Beef with Cheddar and Pickle
50 | Dozen
Pulled Pork with Coleslaw
38 | Dozen
Buffalo Chicken with Ranch Dressing
38 | Dozen

Order must be placed 48 hours in advance.
To order, please contact our Private Event Coordinator, Jordyn Edmonson
281.644.3402

All food and beverage purchases are subject to an automatic 22% Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. Some restrictions and exclusions may apply. See Club for details. © ClubCorp USA, Inc. All rights reserved. 48104 0918 SS
Even during a year of uncertainty amidst a global pandemic, our 2020 Charity Classic was a success! Through a golf tournament, sponsors and a virtual silent auction, we raised over $14,600 which will benefit our local charity Impact A Hero, a 501(c)(3) non-profit that helps post 9/11 severely wounded service members and their families, and our Employee Partner Care Foundation.

A very special Thank You to all the participants and sponsors!
A Word from Your Superintendent

Happy New Year! I hope this finds you all well and ready to begin a new year with high hopes of a return to that which used to be. I would like to give a quick recap of last year from an agronomic standpoint and provide an update as to where we are currently and what to look forward to in 2021.

As we all know 2020 was a challenging year for The Club at Falcon Point agronomically; however, I feel the team here was able to achieve success and lay the groundwork for a better future. Between water well issues, greens grow in, and a pandemic dictating how golf course management must adjust, we pressed on. While these may be ongoing obstacles, we will continue to adapt and modify to meet them.

The new back nine greens established well and are maturing on track. We as a golf maintenance team will continue to monitor and care for them throughout the off season in an effort to make spring green up as good as it can be. Younger plants with a less developed root system and the greens themselves as a new biological system within the first 4 to 6 inches do not offer the same reserves of carbohydrates, microbes, or organic matter as the older more mature front nine and are more susceptible to injury both biotic (fungus, insects, etc.) and abiotic (foot traffic, cold injury, etc.). We fully intend to bring the new greens out of semi dormancy strong and healthy, but please be aware they may lag slightly behind the front nine. Once up and running, we should be able to provide a more consistent playing surface between the differently aged greens, but it is important to note that the firmness of the new greens is something that will take time to mellow.

As for the rest of the course, we have greatly benefited year over last from a more successful pre-emergent application, limiting the number of winter weeds so far. We will continue to monitor and address breakout areas on a spot treatment basis. This being the first year for overseeding all tee surfaces has yielded partial success. There is a lot that goes into preparing a seed bed, the tee surfaces in this case, and moving forward we will improve quality next year. We have been able to make applications of a colorant to fairways and approaches for added definition throughout the winter thanks to some new equipment, and this should help us as well with spring green up. Bunkers have been inspected and will continue to be as to ensure proper sand depth. The maintenance and cultivating of the bunker sand has also been adjusted in an effort to provide a better more consistent shot and lie.

As we continue through March, we will be attacking a list of projects including but not limited to drainage installation and renovation, pampas grass trimming, mulch bed installation, sod work for bare areas, low spot remediation and more. Our goal is to be able to complete as much as possible in the off season so we may provide the best playing conditions once the grass starts growing. To achieve these conditions in 2021, we have made tweaks to the agronomic calendar to include more soil amendments to alleviate long term issues and apply specific fertilizers based off soil reports to address deficiencies we face at our property. Cultural practices will also be adjusted to provide optimum plant health and playability.

In closing, I would like to say thank you to the membership for welcoming me aboard and being flexible with what has been asked of you all to achieve where we are at now. I am happy to be here, proud of our team, and excited for what we have planned this year.

Sincerely,

Jeff Kuder
MEN'S GOLF

The Saturday Game
Whether you pick a partner or sign up as an individual, The Game offers a mix of formats. A great way to meet other Members! To play, download GolfGenius App, code: GGID-200FPSG
$20 cash per player, includes skins.

The Dogfight: A Club Tradition
Play in a weekly Modified Stableford tournament every Friday with reserved tee times starting at 11:45 a.m. Contact the ProShop to sign up: 281.644.3420
$20 cash per player.

Senior Play Days
Eligibility: Open to all full golfing Members, 55 and over
Sign Up: download GolfGenius App, code: GGID-20FPSR
Cost: $20 cash for event

M.G.A. (Men's Golf Association)
M.G.A. is open to all male golfers at the Club who are full golf members in good standing. Dues are $100 per year and include the cost for GHIN Handicap service. You can sign up for two person events as a single or with a partner. Contact the ProShop for more information.
2020 M.G.A. President - Austin Bull

LADIES GOLF

Lady Falcons
A nine-hole “for fun” group for the beginner or not so serious golfer... no handicap needed. The group plays each Saturday with tee times starting near 12 p.m. Contact the ProShop for more information or to play.

L.G.A. (Ladies Golf Association)
Playdays: Wednesdays, 9 a.m. & Saturdays, 8:30 a.m.
Contact the ProShop to sign up: 281.644.3420
Interested in joining? Feel free to email Dora Daniluk, doradaniuk@gmail.com, with any questions regarding the upcoming schedule.
2020 L.G.A. President - Angie Lindloff

PRIVATE LESSONS

Private lessons are available by appointment from our Head Golf Professional Joey Perez and Assistant Professionals, Matt Schroeder and Ivan Smith. Cost - 1/2 hour: $60 | 1 hour: $100

JOEY PEREZ, PGA HEAD GOLF PROFESSIONAL 281.644.3422 | joey.perez@clubcorp.com
Joey has more than 20 years of teaching experience and specializes in new golfers, women and children. Joey’s laid-back personality and genuine passion for the game and his students makes his teaching style enjoyable for all levels. Joey has been a class “A” PGA Member and a Titleist staff member and Club fitter since 2000.

MATT SCHROEDER 281.380.2940 | SMATWAYNE@aol.com
Matt has been in the golf business for 24 years and has over 20 years teaching experience. Matt has a passion for teaching golfers of all skill levels, his teaching philosophy is centered around effective communication, impact position physical abilities and turning weaknesses into strengths. He is a Ping staff member and very knowledgeable club fitter.

IVAN SMITH III 713.855.5016 | DASHON16@me.com
Ivan is a consummate professional, who has been in the business 8 years. His swing philosophy is that everyone has their own individual swing, let Ivan fine tune the things that you naturally and normally do and make them better.

Save The Date:
Tuesday, January 12 - Sr Mens Tournament
Saturday, January 16 - MGA Tournament
Sunday, January 24 - Mixed Doubles Tournament
Saturday, February 6 - LGA Member/Member
Tuesday, February 9 - Sr. Men's Tournament
Saturday, February 20 - MGA Tournament
Sunday, February 21 - Mixed Doubles Tournament
CONGRATULATIONS TO OUR 2020 CLUB CHAMPIONS!

Couples Club Champion (L) - Steve and Robin Torchia
Mens Club Champions (bottom L-R):
  Overall Club Champion - Michael Littrell
  1st Flight Club Champion - Michael Hudson
  2nd Flight Club Champion - Joey Douglas
  3rd Flight Club Champion - Jake Rogers
  4th Flight Club Champion - Anthony Johnson
Women's Club Champion (18-hole) - Helen Cho (top right)
Women's Club Champion (9-hole) - Megan Burke (top right)
SPRING 2021 SESSION SCHEDULE
Session 1: January 4 - January 30
Session 2: February 1 - February 27
Session 3: March 1 - April 3
**Spring Break Camp: March 15 - March 19**
Session 4: April 5 - May 1
Session 5: May 3 - May 29

**Home School Beginner/Challenger Class**
**Fall Session 1:** August 24-October 16
**K-3rd Grade:**
Monday/Wednesday: 8:30 a.m. - 10 a.m.
Monday-Thursday: 1:30 p.m. - 3 p.m.
1 day a week: Member $269 | Guest $299
2 days a week: Member $399 | Guest $449
Unlimited: Member $499 | Guest $679
**4th Grade-8th Grade:**
Tuesday/Thursday: 8:30 a.m. - 10 a.m.
Monday-Thursday: 1:30 p.m. - 3 p.m.
1 day a week: Member $269 | Guest $449
Unlimited: Member $499 | Guest $679

**10 & Under Tennis**
This class is designed for students ages 4-10 years of age. Players are grouped by age and skill.
Low compression Red and Orange balls will be used to provide the most positive learning experience for all children enrolled!
Monday/Thursday/Friday: 6 p.m. - 7:30 p.m.
Saturday: 11 a.m. - 12:30 p.m.
1 day a week: Member $89 | Guest $119
2 days a week: Member $139 | Guest $189
3+ days a week: Member $179 | Guest $249
Drop-in Cost: Member: $29 | Guest $39

**11-14 Beginners**
This class is designed for beginner players from 11-14 years old. Players are grouped by age and skill.
Monday/Thursday/Friday: 6 p.m. - 7:30 p.m.
Saturday: 11 a.m. - 12:30 p.m.
1 day a week: Member $89 | Guest $119
2 days a week: Member $139 | Guest $189
3+ days a week: Member $179 | Guest: $249
Drop-in Cost: Member $29 | Guest $39
FP Academy Tennis
This class is designed for players that are ready to compete and/or are already competing at the Challenger level (Green and Yellow Ball), Championship level, or Super Championship level. The training will be focused on developing the all court player with a mix of dead balls feeding drills for stroke production and technical development to live ball training to learn how to properly construct point and compete! Players will be grouped by competition level within the class. Ages 10-18
Monday-Friday: 4 p.m. - 7 p.m.
3 days a week: Member $259 | Guest $309
4 days a week: Member $299 | Guest $369
Drop-in Cost: Member: $35 | Guest $50

CLUBS WITHIN A CLUB

The Point Book Club meets on the last Tuesday of the month, unless otherwise noted, to discuss the latest book selection.

Meeting time: 6:30 p.m.

Featured Books:
1/26: The Giver of Stars by Jojo Moyes
2/23: The Lager Queen of Minnesota by J. Ryan Stradal

For more information or to join The Point Book Club, contact Candace Stanley by email at cstanley0518@gmail.com.

Lady Falcons

Saturday, Tee Times 11:45 a.m.
9-hole for beginning or not so serious lady golfer...no handicap needed.

Contact sandybarton@comcast.net for more details.
"We made it to 2021 and the Vintners Club is already setting cork popping records!

This week the Vintners Club is out of the chute quickly with our annual Uncorked Rodeo Wine Tasting featuring medal winners from the Houston Rodeo Wine Competition. With an earlier than ever date along with more and better wines selected by our committee, a very high standard has been set for the coming year.

Following the success of the Rodeo Wine Tasting, the Committee has three events scheduled that will keep the corks popping. These are:

**Saturday, February 27, 2021 - Robert Mondavi Winery Wine Dinner**

*Since 1966, Robert Mondavi Winery has celebrated the appreciation of fine wine, food and art - and remains the preeminent destination in the Napa Valley.*

**Saturday, April 10, 2021 - DAOU Vineyards Wine Dinner**

*Daniel was one of the first to bring Cabernet clones to Paso Robles that deliver the highest possible quality-clones from the iconic regions of the world such as Bordeaux and Napa.*

**Saturday, May 22, 2021 - Duckhorn Vineyards Wine Dinner**

*Co-founded by Dan and Margaret Duckhorn in 1976, Duckhorn Vineyards has spent forty years establishing itself as one of North America's premier producers of Napa Valley wines.*

Items of Interest:

We hope that you will sign up for another great year of wine dinners and wine events hosted by the Vintners Club.

The Vintners Club is excited to be offering wine lockers. These lockers are offered on a first commitment basis. To reserve one of these lockers and/or become a member of the Vintners Club, please notify Lisa Bechtold for details.

The Vintners Club Committee welcomes unique opportunities for additional events or to make changes to the schedule if such opportunities arise.

The Vintners Club Committee is committed to providing quality events with different themes to taste a diverse selection of wines. Additionally the Vintners Committee puts a lot of time into decorating and developing raffle drawings to supplement the theme of the wine tasting/dinner. For each event, dress codes are published for your awareness.

For all Vintners Club events, jeans and shorts are not permitted. Exception is our annual Rodeo Kick Off Tasting where jeans are allowed (no holes). This applies to both men and women, member and guests. If a member of guest wears jeans or shorts they will not be allowed to attend the event and will not be refunded for failure to adhere to the dress code. The Vintners Committee fully supports Club management enforcing the dress code.

Enjoy!
MEET YOUR TEAM

Monica Cotton
Membership Director
281.644.3405
monica.cotton@clubcorp.com

Dean Federspiel
Food & Beverage Director
281.644.3407
deane.federspiel@clubcorp.com

Jordyn Edmonson
Private Events
281.644.3402
jordyn.edmonson@clubcorp.com

Todd Folsom
Tennis Professional
281.723.8633
kdsports@aol.com

John Boytim
Tennis Professional
713.775.3315
jboytim@yahoo.com

Lisa Bechtold
Member Relations
281.644.3403
lisa.bechtold@clubcorp.com

Linda Bowies
Office Manager
281.644.3408
linda.bowies@clubcorp.com

Carl Fortin
Executive Chef
281.644.3409
carl.fortin@clubcorp.com

Joey Perez
Head Golf Professional
281.644.3422
joey.perez@clubcorp.com

HOURS OF OPERATION

Dining at The Point Bar & Grill
Tuesday: 11 a.m.- 7 p.m.
Bar service only after 4 p.m.
Wednesday-Saturday: 11 a.m.- 8 p.m.
Sunday: 11 a.m.- 7 p.m.
Bar service only after 4 p.m.

Golf Hours
Tuesday-Sunday: 6 a.m.- 6 p.m.

Driving Range
Tuesday-Saturday: 7 a.m.- 5 p.m.
Sunday: 7 a.m.- 4 p.m.

Fitness
Tuesday-Saturday: 6 a.m.- 12 p.m., 1 p.m.- 7 p.m.
Sunday: 6 a.m.- 12 p.m.
Closed Monday

We are relentless in the pursuit of excellence. Tell us how we lived up to our values! Club Employee Partners are constantly working on creating a Club experience that makes you proud! Upon receipt, please fill out a quick questionnaire about your recent experience. We measure our success on Member satisfaction. In fact, you can recognize our Employee Partners by leaving feedback on the ‘Star Recognition Cards’ located around the Club, or any time at ClubCorpSurvey.com.
Club Location Number: 00153.