

Salt Creek News Line

Salt Creek Golf Club

April, 2009

From the Desk of Anthony Perry, General Manager.....

Our fabulous fish fry will be coming to an end on April 10th. The staff would like to “Thank” all who patronized our facility during Lent. Please remember to join us beginning June 12th for our first Cook-Out as our Chef prepares all of your favorite BBQ on our newly remodeled patio.

April showers bring May flowers, but it also brings the “Fourth Annual Wood Dale Chamber of Commerce Wine Tasting” and silent auction to the Salt Creek Golf Club on Friday April 17th from 5:00 p.m. to 9:00 p.m. The event includes many wines to tempt your taste buds, elaborate Hor d’ouvres, music and silent auction. This great event helps fund the Wood Dale Chamber and the City of Wood Dale scholarship program along with the Bensenville and Wood Dale food pantry. The Wood Dale Park District will be entering its third year as host and contributor to this great event. Advance tickets are discounted and can be purchased at Wood Dale City Hall (630-766-4900) ~ Salt Creek Golf Club (630-773-0184) ~ Chamber of Commerce (630-595-0505). Advanced ticket prices are \$20.00 ~~ Seniors \$15.00 ~~ a table of 10 guests for \$190.00 at the door price is \$25.00 per guest. Don’t miss this event!

The parking lot expansion and golf course renovation is coming to an end. The overall look for the 9th holes on both courses is dramatic. Both holes have been shortened and both greens have increased in size and have added contour. The #9 hole on Blue will play at 302 yards to a narrow fairway with water on both sides and your approach shot will be to an elevated green surrounded by berms. The #9 hole on White will play to 129 yards from the back tees and 102 yards from the forward tee. Both finishing holes are separated by pond with a beautiful waterfall feature. We are very excited as the project is coming to a close and we feel our new customers as well as our existing customers will enjoy the addition.

The staff involved with this project deserves a big hand. Gary and his staff have done an excellent job in such a short period of time while dealing with varied weather conditions. The project began in mid-November and will be completed early April.

Back by popular demand, we will bring a touch of Las Vegas to our patio again this year on June 20th. The event will feature a three course BBQ dinner with entertainment for the low cost of \$40 per person. Vito Zatto is one of the funniest and talented entertainer who has earned a reputation for delivering quick witted spontaneous and high energy entertainment. He has performed in Las Vegas as well as many local restaurants; **this is a can’t miss event!** Tickets are sold in advance and for more information or to purchase tickets contact us at Salt Creek Golf Club 630-773-0184 ext. 10.

Employees of the Month....

I would like to thank the following staff members for their efforts over the past month and name them as co-employees of the month for March 2009:

Ricardo Ayala, Cook

Freddy Raygoza, Cook

These employees displayed excellent exuberate team values during a crucial period. Thank you for a great job.

Pro Shop.....

Wanted: Leagues ~ if you have a minimum of 4 players and would like to play golf on the same day at the same time each week then contact Tom or Frank to set up your permanent tee time. Many prime times are available Monday through Friday.

Check out our new merchandise in the Pro Shop.

With our unpredictable weather upon us, please call 630-773-0184 and check on our course status before making a trip to our facility. Please remember, we are open only if the conditions allow.

Restaurant.....

Don't forget about our fabulous Monday through Friday lunch buffets! We offer a complete soup and salad bar with hot entrees and a beverage for \$7.75! Come in and check out our wide selection of clubhouse favorites and garden salads.

Salt Creek Golf Club is the perfect venue for your Wedding Reception, Shower, Birthday Party, Reunion, Christening or Anniversary Celebration. Please contact Eleni at 630-773-0184 ext. 19 for more information.

Birthdays.....

We would like to acknowledge the following employees birthdays!

Larry Pancyrz	4/03	Ranger/Starter
Wylie Dabrowski	4/05	Cart Custodian
Hernesto Barrios	4/15	Head Cook
Richard Hulten	4/18	Starter/Ranger
Gina Dodaro	4/21	Banquet Server
Anthony Perry	4/23	General Manager
Gus Kokonas	4/24	Banquet Server
Richard Ayala	4/27	Cook

Many Happy Wishes on your Special Day!

From the Desk of Gary Hearn, Greens Superintendent.....

Both #9 holes will be shortened until construction is finished. There are temporary greens cut in front of the new greens. Please be patient with the staff and observe the signs for your safety.

Scheduled Projects

- Roll greens, tees & fairways
- Aerify fairways
- Add mulch to designated areas
- Set-up golf course equipment
- Clean up tees, fairways and roughs