



# HOUSTON OAKS

FAMILY SPORTS RETREAT

MEMBER NEWSLETTER



GOLF COURSE RENOVATION  
FALL ISSUE | OCTOBER - DECEMBER 2015



**Marci Alvis**  
CEO

## A MESSAGE FROM THE CEO

Dear Members,

We accomplished a great deal this summer and are expecting even greater accomplishments this fall.

Our golf course renovation team, lead by Chet Williams, has been working diligently completing the plans for the new Oaks course. The resume of this team is remarkable and we are proud to have such a professional and successful group to work with. Our website will have a "golf course renovation" tab very soon. This will include the names and resumes of all the professionals' backgrounds as well as updates on the renovation. In the coming weeks we also plan to keep all golf course correspondence concerning changes and important dates and information in the weekly Eblast on Wednesdays. Fred Leonard, Course Superintendent, and Darren Howard, Director of Golf, will keep you well advised on conditions of the Family Nine and practice areas as well as our on-going progress on the Oaks course. Our management team has acquired reciprocal agreements with several local clubs and is continuing to work on additional agreements with more clubs.

Next, we have a preliminary design for the next phase of real estate development located on the 53 acres across Magnolia Road to our north. The exclusive design includes clusters of homes around several lakes, giving each site a water view. We will continue to move forward with this neighborhood as quickly as possible, but there are many hurdles to overcome so stay tuned. We have named it "The Links at Houston Oaks" after the Fazio designed "Links Course". Many of you remember playing this fun course. The name "The Links" also reflects that this development links up our main campus with the Ranch/Gun Club campus through two underground tunnels, one under Magnolia Road and the other under Hegar Road. For more information or to view this rendering, please drop by the club office or contact Gretchen Leonard, Membership Director, at [Gleonard@houstonoaks.com](mailto:Gleonard@houstonoaks.com) or by calling 936-372-4310.

I hope you are finding it fun to flip through your member directory. With this new resource you can retrieve your membership number on the cover, your on-line password on the inside cover, and the staff directory behind the information tab. Our concierge service takes reservations for dinner and lodging and can also assist in a contractor and anyone else you may need. Calling ahead helps us be better prepared for your visit. Be aware that during the renovation process, the dining room may get very busy! :-)

We are all looking forward to seeing you the Fall throughout the entire campus. From Darren Howard at the Family Nine and Magnolia (First Tee) practice facilities, to Jeff Lyons at the Fish Camp, Phil Bankston at the Gun Club, Gabby at the Park House, Paul and Eric in the main dining room, and Big C in the men's locker room while enjoying the NFL Ticket package. Houston Oaks is the perfect place to be for all fall fun!

Fun times,

Sincerely, *Marci Alvis*

## RAISING THE BAR – EVENTS AT HOUSTON OAKS



**Whitney Burroughs**  
Event & Sales Manager

**Alissa Faircloth**  
Club Events Manager

[Wburroughs@houstonoaks.com](mailto:Wburroughs@houstonoaks.com) or 936-372-3421.

Alissa Faircloth has been with the Houston Oaks Family for nearly four years. She is the hard working drive behind our wonderful member events. With a strong background in planning events big and small, be it high-end weddings or red carpet events in Hollywood, Alissa is no stranger to making events truly memorable. Her dedication and attention to detail make her a true dynamo. From Ladies' Nights and Music Nights to Snow Fest and Labor Day Luau, Alissa plans them all. In the upcoming year, Alissa will be recruiting Event Chairs and

**W**hitney Burroughs may be fairly new to Houston Oaks but she has been in the industry for over seven years. In that time, she has made her mark on the industry by winning awards for events and chairing galas for industry professionals. Whether it be birthday parties, corporate retreats, weddings and much more, she has your event covered. The next time you're thinking about hosting a private event, just give her a call, and she will do her best to impress.

Committees to help in the planning, coordinating, and promoting of club events. If you have any club event ideas or suggestions, please contact her at [AFaircloth@houstonoaks.com](mailto:AFaircloth@houstonoaks.com) or 936-372-4305.

*"We had been planning our annual executive retreat to Houston Oaks for months and the date finally arrived. Whitney has been so helpful and flexible, even with complicated last minute tweaks on the fly! The group has enjoyed the boutique feel of the venue and the special care that we received. We hope to return!" -EA Cameron Corporate Retreat -Rosemary*

*"Houston Oaks has so much to offer regarding member events, the specific ones that stick out in my mind are the White Party and Beer Dinner. The White Party provided an adult only poolside experience with all guests arriving in their summer whites. The adult pool location was perfect, with live music and dancing adding to the event. Themed 'white' passed light bites, signature drinks and floating glow balls compounded the fun! The sold out Karbach Beer Dinner at the Gun Club was laid back and relaxing, the venue was ideal. We enjoyed beer pairings with 5 courses of amazing food by Chef Jeffrey! We are fortunate to have someone like Alissa Faircloth who the Club has designated to program member events to bring us all closer as a club community. She does a great job planning all the details, as always!" -Paula Herber, Member*

## A MESSAGE FROM ACCOUNTING



**Jeff Martin**  
Controller

The use of credit cards at any location within the club will continue to be free of charge. In September, Houston Oaks began charging a fee of 3.25% for monthly bills paid by credit card. This will save the club approximately \$200,000 annually which will be used to offset increasing expenses. This fee applies to monthly bills paid by credit card online as well as through the club as an automatic payment.

**I** am pleased to announce that you can now pay your monthly bill by ACH through your bank account at no cost. This has been added to the club's website where you can post an immediate payment or schedule one for a later date. To locate this feature, please log onto the website. Choose 'my account' on the left, then choose 'make a payment' at the top. This will take you to where you can set up payment by credit card or bank account.

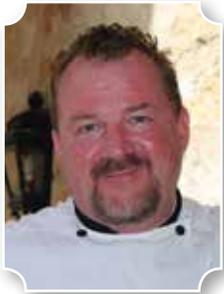
In addition to directing your own ACH payment online, you can also contact the accounting department to set up automatic ACH payments through your bank account. No one will have access to your bank information as it is encrypted through the clubs processing partner. We hope you will utilize this option for the same convenience you have enjoyed with automatic credit card payments in the past.

After sending out statements each month, we will continue to provide a review period of 5-7 days to allow you the opportunity to contact accounting for the correction of any billing errors before we process automatic payments.

As always, checks will continue to be a welcome method of payment as well.

To discuss these options, confirm your preference, and/or provide banking information, please contact me at 936-372-4304.

# FROM THE CLUBHOUSE



**Jeffery Baker**  
Executive Chef



**Canning the Summer Crop**



**Pickling Season**



**Summer Basil**



**Pickling Process**



**Fall Tomatoes**



**HO Garden  
Fall Climbing Spinach**



**Hot Sauce Peppers**



**Labor Day Brisket**



**Bees at Work**



**Beehive Colony**

## WINE NOTES



**Cecilia Shan-Brown**  
*Beverage Director*

**H**oliday season is upon us. As we move into the fall/winter season, you will see a new wine by the glass list in the restaurant. Each week I will be selecting 3 wines to pair with our 3 course menu to highlight a wine region, a particular varietal, wine maker, or winery. The price point will be between \$35 - \$45 depending on the selected wine.  
Cheers! CC

**Subject: Costume Party**  
**Location: Gun Club**  
**Theme: Halloween**  
**Thursday, Oct. 29**  
**6:30pm**

**4-course pre fixed menu featuring our Executive Chef Jeff Baker. Wines will be selected by Cecilia Shan-Brown to compliment each course.**

## SMALL BITES

**W**ith the anticipated cooler temperatures on the horizon, the dining room is gearing up for what we expect to be a busy fall season. Chef's fall garden is planted and in keeping with the farm to table concept we will keep farm fresh offerings alive at Houston Oaks. Chef and CC have designed a weekly trio pairing of Chef's great food creations alongside CC's selections from some of the best wine makers.

To help us provide the best service possible we ask that you make reservations through the website or through the concierge service by calling 936-372-4312 or emailing [services@houstonoaks.com](mailto:services@houstonoaks.com). Our service team is looking forward to seeing you and your family for special occasions or for your regular dining days.



**Food & Beverage Team**



**Roasted Diver Scallops with Fried Green Tomatoes**



**Spicy Quail Appetizer**



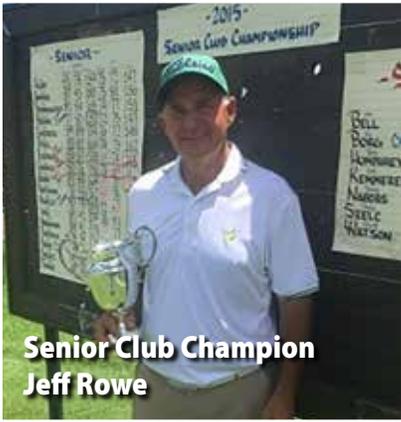
**Three Basil Cypress Salad**



**Darren Howard**  
Director of Golf

## GOLF AT HOUSTON OAKS

### 2015 Senior Club Championship



**Senior Club Champion**  
**Jeff Rowe**

Jeff Rowe successfully defended his title of Senior Club Champion for 2015. Jeff's steady play over two days gave him a 10 stroke victory! The Senior Net Champions were Bryan Grant, Super Senior Gross Champion - Vic Borg and Super Senior Net Champion - Steve Nabors. Congratulations to all the winners!

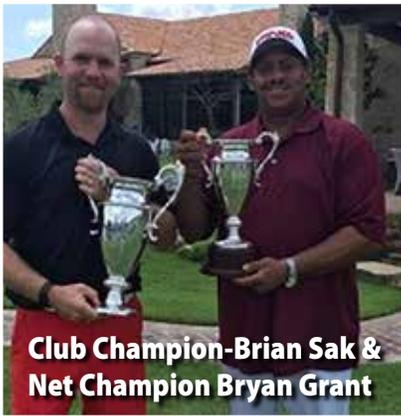
### 2015 Legacy Member-Guest



**Randy Rutherford, Brian Sak**  
**Jenna Stalker, Lynn Narramore**

The weather was great, food incredible and memories were made by all. This year's event saw 80 participants (largest participation for any member golf tournament to date) have a fabulous day of golf (Scramble Format) and they were also able to enjoy a variety of food at both comfort stations as well as some nice beverages! When play was completed, everyone gathered in the Legacy Lounge for more food and fun as well as some socializing. A great time was had by all and the team of Randy Rutherford, Brian Sak, Lynn Narramore and Jenna Stalker took home the Gross Champions trophy with a score of 55. Terry Andrus, Jody Booth, Sean Nelson and Joe Grimsley won the Net division with a score of 52.55. Congratulations to the winners and thank you to everyone who participated and made this year's event the best yet!

### 2015 Men's Club Championship



**Club Champion-Brian Sak &**  
**Net Champion Bryan Grant**

The 2015 Club Championship was a tale of two days. After day one Jeff Rowe held a slim 1 stroke lead over Ryon Herber and Chris Winn. By the turn on day two, Brian Sak was even with Jeff Rowe and Ryon Herber and it was "game on". Brian Sak played steady on the back nine and when play was completed, Brian won going away by 4 strokes over Ryon Herber to successfully defend his Club Championship title. Congratulations Brian on a strong finish! Bryan Grant made it two for two as he won the Net division title to make him Senior Net and Club Net Champion!

### 2015 Ladies Club Championship and Houston Oaks Cup



**Club Champion-Sue Rowe &**  
**Net Champion Anne Andras**

The ladies decided to hold two events simultaneously this year, the Club Championship and the Houston Oaks Cup. The Club Championship had a Gross and Net division and the Houston Oaks Cup were all net. After two days of very steady play, Sue Rowe defended her title of Club Champion for the 4th year in a row and also with her outstanding play, won the 2015 Houston Oaks Cup as well. Anne Andras used a hot final round to win the Net division in the Ladies Club Championship and a second place finish in the Houston Oaks Cup. Congratulations ladies!

## ***The Smith Family***

### ***Family Golf Members - Joined Spring 2015***

**R**obbie and Annette Smith joined Houston Oaks as Family Golf members earlier this year. Referred by Jacy and Melissa Henderson, the Smiths were drawn to the family focused community of Houston Oaks. Each coming from large families themselves, joining Houston Oaks was like joining another family!

Robbie is a 1992 graduate of Texas A&M University with a BA in Business (specialization in Management). Robbie is Vice President for Norman Smith Equipment, a family-owned construction equipment rental company. An extreme passion of Robbie's is the Houston Livestock Show and Rodeo of which he was recently asked to serve as Vice President.

Annette, a third-generation native Houstonian, is a 1995 graduate of Southwest Texas State University with a BA in Journalism (specializing in Advertising) with a minor in Business. Extremely grateful for her first job out of college with the Greater Houston Restaurant Association, it was while attending one GHRA function she met Robbie - the love of her life! Oddly enough, it was on the grounds of the University of Houston while overseeing a gala which benefitted the U of H Hotel and Restaurant Management School. While Annette would like to say Robbie pursued her - it truly was the other way around. Robbie did not stand a chance of escaping!

Married in 1999 at St. Michael Catholic Church in Houston, Robbie and Annette now have four children - Audrey (11), Ava (8), Luke (8) and Bo (7). They have lived in Waller for 14 years. Audrey, Luke and Bo attend Rosehill Christian School while Ava attends Turlington Elementary in Waller.

The Smith's are truly enjoying Houston Oaks. Having a place so conveniently located in "the country" to go to for amazing food, golf, swimming, etc. is definitely a blessing. Robbie and Annette asked their children what their favorite part



of Houston Oaks is and they received the following responses: Audrey said "Playing on the lawn with friends while my parents eat dinner and chat with their friends on the patio." Ava stated "Bo's birthday party - the pool, all our friends and the lake (long pause)...and the playgrounds." Luke responded - "Getting to see all of my friends and playing with them!" Bo declared "The Beach!"

# HOUSTON OAKS MEMBERSHIP

## New Members of the Quarter

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**Honor Guiney**  
Legacy  
She: CEO, Polestar Group  
Children: Curran (30), Cole (25),  
Xandy (18)  
Referred by Clare Jackson and  
Susan Vick



**Trey & Ashley Hale**  
Corporate Legacy  
He: Director, Ferguson  
Children: Natalie (6), Benjamin (3)



**Jacy and Melissa Henderson**  
Corporate Junior Golf  
He: Vice President, Triple D Uniform  
She: Teacher, Rose Hill Christian School  
Children: Landon (6), Grady (4),  
Reece (4)  
Referred by Doug and Cindy  
McCullough



**Michael and Heather Payne**  
Corporate Legacy  
He: Director, Ferguson  
Children: Madeline (12), Gabrielle (11),  
Alexandra (11), Luke (9)



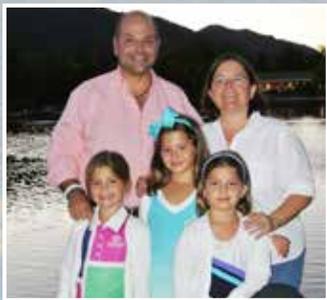
**Jim and Gaila Roberts**  
Corporate Golf  
He: President E3 Electric, Ltd.  
Referred by Steve and Clare Jackson



**Ray and Jackie Vitulli**  
Corporate Sport & Social  
He: President, Allegiance Bank  
Children: Nicholas (22), Sam (18),  
Ramon (15), Emma (11)

## Membership Upgrades

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**Chris Artzer and Marisa Reuter**  
Legacy



**Jason and Jennifer Mosley**  
Legacy



**Billy and Joanna Shirley**  
Legacy

# FISH ON!



**Jeffrey Lyons**  
*Wildlife and Lakes Manager*



**A**s we are about to undergo this amazing course renovation, I'm sure all of you anglers are asking yourselves the same questions: what is going to happen to the lakes? And what will happen to all the nice fish we have in them?

The Legacy, Striper, Catfish Hole, Center, and Middle Lakes are all getting drained and redesigned to integrate with the new Oaks course. But don't worry, the fish that are in those lakes will be fished out and placed into the lakes that are not getting affected with the renovation. All the lakes on the Family Nine, Fish Camp Lake, and H.O Lake will be stocked with the fish that are removed. The good news is that all the monster fish will still be able to be caught. So the fisheries for the next year will still be suitable and strong so don't worry about not being able to fish or enjoy the feeling of having your line in the water. To go along with the fisheries, we are in the processes of cleaning up the Family Nine lakes so that you can access more easily.

After the completion of the course/lakes redesign, we will then restock the 5 lakes on the course with fresh fish stock. It will be time to find that new "secret" honey hole in each lake... so let the fun began! I encourage you to contact me when you plan to come fishing so I can give



**What a Catch!**  
**Wheeler and Averyanna Fultz**

you the most up to date information for getting into fish during the redesign process. As always I am open to any of your questions and concerns so feel free to contact me.

**Jlyons@houstonoaks.com**  
**Cell: 607-973-0574**

Happy Fishing! *Jeff*

# THE OAKS COURSE RENOVATION PROJECT

**A**s we move into the renovation, it will follow a typical sequence of events. The following outlines where we are and what we see occurring in the coming months.

First, we hired an architect with a great reputation, Chet Williams. He was the architect on the current number one rated course in Texas, Whispering Pines, so we can only expect excellence as that is what he envisions. The construction team that built several courses with Chet has been contracted to renovate our facility as well, Cole Sanders with Sanders Golf out of Memphis, Tn. Cole and Chet have several hours invested to date on property preparing Houston Oaks for its improvements. Our irrigation designer from Florida, Bob Bryant, has a resume second to none. For example, he is currently working on #17 at TPC Sawgrass. Finally, we have a consulting agronomist, Dave McIntosh with 40 years of experience, also from Fl., to complete the group along with Darren Howard, our Director of Golf, Fred Leonard, our Director of Agronomy and Grounds, Steve Alvis along with his group of surveyors and engineers, and another small group of behind the scenes individuals that complement the team's skill set even further. Mr. Alvis' experience with land improvements and his Houston network has enabled this project to move at lightning speed, and his vision for the property continues to WOW everyone that he encounters.

## **Approximate Event Sequence:**

- The staging area will be off of Magnolia Road and will become occupied by the Sanders Golf Contractors by the end of the month.
- Dirt will begin moving based on course conditions and playability but most likely the third week of October. -Irrigation to keep the parks and family nine going will be priority one along with lake work and rough shaping.

- The stakes in the fairways follow the new route from tee to green for the most part, and will be the points of reference for the construction team.
- Rough shaping of holes, tree removal and/or transplanting, lake redesigns and general earth moving will take place from October through March.
- The driving range tee and number 18 are only being regrassed. Being near the clubhouse, our effort will be to make this a priority as well.
- Final grading and grassing will begin sometime mid April or so, depending on weather. We are sodding everything except greens with Celebration Bermuda grass and the greens will be sprigged with a special stock of Tif Eagle sprigs from Georgia.
- Generally, a block of holes will be completed together and turned over to us based on proximity to one another and irrigation controllers.
- They will work from the furthest areas relative the Legacy Lake area as that is where the construction team will access the property.
- Once the grass is down, my staff completes the establishment, growth and playability manipulations of the turf and re-opens to the membership.

The information you will be receiving will all be helpful to you for planning and use of the club during the process to include golf so even though it will seem to be a lot, make sure to keep abreast of the happenings of Houston Oaks. We don't anticipate use to decrease but to increase as we upgrade another amenity here to "World Class".

## **The Houston Oaks Renovation Team**

Chet Williams, Cole Sanders, Dave McIntosh, Bob Bryant, Steve Alvis, Chuck Watson, John Havens, Marci Alvis, Darren Howard, and Fred Leonard.

*The Club is happy to announce the reciprocal arrangements made to accommodate you for your golf activities during the renovation. Please review the list of golf courses and the parameters of each. Please also remember that during the renovation period, the Family Nine and both practice facilities at Houston Oaks will remain open.*

### **Sand Hill Farm**

- 24 golfers per day, Monday-Friday
- 12 golfers on Saturdays
- Closed on Sundays
- Houston Oaks member charge will be \$20 per person plus standard Houston Oaks Cart Fee (unlimited cart plan will be honored) and this charge will show up on your Houston Oaks Club account monthly. (The total fee being charged to Houston Oaks is \$40; the additional \$20 is being paid by the owners of Houston Oaks.)
- This reciprocal agreement is for Houston Oaks members only. Guests will not be permitted.
- Reservations may be made by calling 346-666-0686, which will be operated by Houston Oaks Golf Staff. When you have made your reservation you will be given a 4 digit code to access entrance through the property gate.

#### **Priority tee times will be given as follows:**

- Legacy Members - 5 days in advance
- Full Golf Members - 3 days in advance
- Senior Golf Members - 1 day in advance

- There will be certain days during the week that Sand Hill Farm will be hosting their own events and Houston Oaks members will not be allowed to make tee times on those days. We will keep members informed as those dates become known to us.
- Only 12 golf carts will be allowed at this facility, so there will be a maximum of 2 carts allowed per foursome.
- Please be advised that there is no food or beverage service available at this facility, however, bottled water will be provided
- Limited practice area available.
- **Reciprocation begins November 2, 2015**

### **Miramont Country Club**

- Two guaranteed tee times after 9:00am Tuesday through Thursday  
Cost will be \$90 guest rate plus \$20 cart fee for Houston Oaks members. if you bring a guest Tuesday through Thursday their rate will be \$190 plus \$20 cart fee
- One guaranteed time after 9:00am, Friday through Sunday  
Cost will be \$115 plus \$20 cart fee for Houston Oaks members, if you bring a guest Friday through Sunday their rate will be \$190 plus \$20 cart fee.
- Reservation must be made by calling the Houston Oaks Golf Shop and you may request times two weeks in advance. Five round limit per member and guests
- Food and beverage service is available and dining as well. Dining reservations must be made in advance of arrival.
- Restricted dates will be communicated in advance
- Payment will be made directly to Miramont on the day of play.
- **Reciprocation begins January 1, 2016**

### **Sterling Country Club**

- Up to three tee times per weekday
- Up to three tee times on weekends after 1:00pm

- Reservations may be made by calling the Houston Oaks Golf Shop and priority will be as follows:

- Legacy Members - 5 days in advance
- Full Golf Members - 3 days in advance
- Senior Golf members - 1 day in advance

- Cost will be their current cart fee rate
- Houston Oaks members will be allowed to bring guest at a \$60 Guest Fee rate plus cart fee on weekdays and \$70 Guest rate plus cart fee on weekends
- Charges can be made at Sterling Country Club through the reciprocal account that has been set-up there or by credit card
- Houston Oaks members may utilize the food and beverage services at Sterling Country Club on the days they have a scheduled tee time.
- Players may have access to the practice facilities prior to play on the days they have a scheduled tee time
- Restricted dates will be communicated in advance
- **Reciprocation begins November 1, 2015**

### **University Course @ Texas A&M**

- Up to three tee times per weekday
- Up to three tee times on weekends after 1:00pm
- Reservations may be made by calling the Houston Oaks Golf Shop and priority will be as follows:
  - Legacy Members - 5 days in advance
  - Full Golf Members - 3 days in advance
  - Senior Golf members - 1 day in advance
- Cost will be their current cart fee rate
- Houston Oaks members will be allowed to bring guest at a \$60 Guest Fee rate plus cart fee on weekdays and \$70 Guest rate plus cart fee on weekends
- Charges can be made at University Course @ Texas A&M through the reciprocal account that has been set-up there or by credit card
- Houston Oaks members may utilize the food and beverage services at University Course @ Texas A&M on the days they have a scheduled tee time.
- Players may have access to the practice facilities prior to play on the days they have a scheduled tee time
- Restricted dates will be communicated in advance
- **Reciprocation begins November 1, 2015**

Please note that we are guest at all of these facilities and we expect our members and their guests to abide by the rules of the day at each facility. We will keep you informed on other Courses that agree to reciprocate with us during the renovation. Please feel free to contact me with any questions. Thank you for your patience during our renovation process.

# HOUSTON OAKS Gun Club



**T**he Houston Oaks Gun Club is the latest addition to family fun reinvented. Our Gun Club is one of the top shooting facilities in the shooting industry and is currently available to all levels of membership. The Club features a total of 16 clay throwers, 3 wobble traps, and 2 framed and covered shooting

platforms. We designed two courses that can be tailored to challenge everyone from the most seasoned wing shooter to the novice shooter. We invite you to come and spend an hour or an afternoon on our course. You will be amazed at how much your confidence grows with each shot!

Recreational shooting is a sport for the entire family. For safety reasons, children ages 10-16 must be accompanied by a parent or legal guardian. The Gun Club offers private lessons, as well as shooting packages, supplies and equipment rental. First time shooters are guaranteed to have a good time.

The "Challenger Course" (5 stand) combines the elements of trap, skeet and sporting clays to allow more action packed, complex flight patterns. The clays will be thrown from between 6-8 throwers. The traps are aligned to throw various crossing, sliding, dropping and some of the most challenging stand and fall patterns that replicate overhead teal. 5 stand shooters take turns at each of the 5 stands, shooting five combinations then rotating to the next stand. The combinations are listed as "menus" and placed on or in front of each stand. Our "Adventure Deck" combines 2 wobble traps that shoot from beneath the elevated deck with 6 additional presentations. These deliver a variety of high floaters at slow to medium speed so all shooters can be successful.

The Gun Clubhouse hosts a back porch view where there is always a breeze, making it the perfect venue for member, private or corporate events. With an outdoor grilling station and bar in addition to a fully equipped kitchen, food and beverage service can be tailored to your specific needs. To reserve a shooting time or for information on hosting your next event at the Gun Club, please contact the concierge service at 936-372-4312 or email [events@houstonoaks.com](mailto:events@houstonoaks.com).



**Claire Kardesch at  
Gun Club**

# Houston Oaks Kids



**John Arnett at Gun Club**



## **What Houston Oaks Means To Me**

*By John Arnett*

My name is John Arnett, I'm 12 and I've been a member of Houston Oaks (with my dad) since January of 2009. When we first came out there was the tennis court, golf course and some work was being done around the pool. I guess I've grown up with Houston Oaks. I can't even imagine all the people I've met and friends I've made by being a member.

You probably have seen me out on the golf course playing with my dad or even by myself. I also love spending time on the range and the practice green. I can't wait to play our new golf course.

With everything we have to do now at Houston Oaks some days I don't know what to pick. Do I golf, swim, ride a paddle boat, fish or go hang out in the locker room with Big C?

I think being a member at Houston Oaks has helped me learn how to deal with kids my age and adults.

When we first joined I always asked my dad what's so special about this and he would say you just wait. I waited and look at Houston Oaks now. Say hi if you see me around the club.

## **The Best Birthday Ever**

*By Patrick Elder*

This year I celebrated my 11th birthday at Houston Oaks in the Treehouse. I wanted a sports party so we had a batting contest on the baseball field, we played four-on-four basketball, we swam and we played dodgeball in the bunker. My favorite part was golfing at night. We used glow-in-the-dark golf balls. We also played frisbee golf at night – we used light-up Frisbees and put glow sticks in the baskets so we would know where to aim. It was the best birthday ever!



**Birthday Buddies**



# Social Events

## October Events

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### Pat Dahnke Trunk Show

Thursday, October 1

2pm-8pm

Gun Club

Pat is back with her exquisite clothing line! Just in time for our Nashville Songwriters Series, members and their guests will enjoy sips and bites while shopping Pat's Signature Collection at the new Gun Club. Once you browse, touch, and try-on these amazing pieces, you will not want to leave without a piece.

### Sunday Brunch

Sunday, October 14

11:00am-2:00pm

Clubhouse Dining Room

Houston Oaks offers Sunday brunch in the dining room on the first Sunday of the month.

### Farm to Table Cooking Class

Thursday, October 8

6:30pm-9:30pm

Legacy Lodge

\$100 per attendee

Chef Baker will instruct the class with recipes using fresh ingredients harvested from the Houston Oaks Garden. This class will be a true farm-to-table-experience. Each participant will receive a signature Houston Oaks apron.

### Big Bass Classic

Sunday, October 11

6:30am check-in

7:00am-10:00am

Fish Camp

\$35 Per Attendee

This is THE Houston Oaks Fishing Championship! Tournament will be flighted by age and groups. Entry Fee includes breakfast. Prizes will be awarded.

### Music Night with Kristine Mills

Thursday, October 15

7:00pm Dinner

8:00pm Concert

The talented Kristine Mills returns with special guest, Grammy-nominated pianist and composer, Jeff Franzel. Critically acclaimed and award winning vocalist and songwriter, Houston's own, Kristine Mills is the complete package. From Jazz classics of the Great American Songbook to Sultry Bossa Nova sung in Portuguese, hard driving blues and a collection of original music, this versatile singer bring some very special to Houston Oaks. This is a perfect date night event!

### Drive the Greens and Don't Fill the Divets!

Friday, October 16

4:00pm

Front Nine of Golf Course

This will be the last day to have fun on the front nine!

### Ladies Night

Tuesday, October 20

6:30pm

Ladies Locker Room

Join for Games Night in the ladies locker room and patio.

### Gun Club Opening Celebration

Sunday, October 25

6:00pm

Gun Club

\$45 Adult

\$25 Child

Enjoy shooting, live music, and passed hors d'oeuvres as we celebrate the Grand Opening of the Gun Club! Take a tour of our new, state-of-the art shooting facility and grounds while mingling with other fellow recreation shooting members. Schedule shooting times with our concierge.

### Wine Dinner Costume party

Thursday, October 29

6:30pm

Clubhouse Dining Room

\$100 without costume

\$75 per member dressed in costume

Join us for an adult Hallo-wine Party at the Gun Club. Costumes are a must! (Creativity and appropriateness encouraged) Let's Howl and wine at the Moon with a delicious Chef inspired menu with parings from CC. Sure to be a frightening good time!

### Spooktacular

Saturday, October 31

4:00pm Party

7:00pm Trick or Treating

Conservatory

\$35 Adult

\$25 Child

We will have our Halloween party on Saturday October 31st! If you dare we will scare! We will have a haunted house, games, food and foolish, ghoulish fun!

## November Events

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### Houston Oaks Holiday Market

Thursday, November 5

4pm-8pm

Conservatory

\$25

Shop, sip and stroll our hand-picked vendors. Shop for Christmas gifts or make your own wish list from the fabulous gift selections. Exhibitors will include jewelry, pottery, embroidery, home accessories, clothing, handbags, and much more! Hors d'oeuvres and wine will be served.

# Social Events

## November Events

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### **Nutcracker Market and Saks Fifth Fashion Show Luncheon**

Thursday, November 12

7:00am Breakfast and Mimosas at Clubhouse

8:00am Depart Houston Oaks for a day of shopping and fun

\$335 Per Attendee

Join us for a fun filled day of shopping and socializing. We will meet at the clubhouse at 7:00am and depart by 8:00am. Price includes breakfast, executive shuttle and snacks, VIP shopping experience, Saks Fifth Avenue Fashion Show and Luncheon. We will offer curbside drop-off and shopping porter service. Limited space available.

### **Par Three Family Golf Tournament**

Individual & Family Division

Saturday, November 7

3:00pm Tee Off

6:00pm Grill Out Dinner

\$35 Adult

\$25 Child

Families will play the family nine course in our first family par three golf tournament. Stay for a grill out at the park house.

### **Cory Morrow Concert**

Friday, November 13th

7:00pm

Clubhouse Dining Room

\$100 Includes Concert and Dinner Buffet

Cory Morrow, a dear friend to the Houston Oaks family, will be performing songs from his new album, *The Good Fight*. This concert will be a one-a-kind intimate performance with one of Texas' most beloved singer/songwriters.

### **Ladies Night Holiday Cooking Class**

Tuesday, November 17

6:30pm-9:30pm

Ranch House

\$100 Per Attendee

In this hands-on cooking class, Chef Jeff will show you how to warm your home and heart with perfect holiday meals. Price includes class instruction, dinner wine and a signature Houston Oaks apron.

### **Family Fall Festival and Chili Cook-off**

Sunday, November 22

3:00pm

Pavilion

\$100 Per Team

\$35 Adult

\$20 Child

Teams will compete for winning the chili recipe. Families are invited to enjoy the festivities such as scarecrow making, games and races. For more information on team registration and entry details check out the event flyer on our website.

### **Thanksgiving Day Buffet**

Thursday, November 26

11:00am

Clubhouse Dining Room

\$45 Adult

\$25 Child

Make Houston Oaks your Thanksgiving Day Tradition.

## December Events

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### **Member Holiday Party**

Saturday, December 5

7:00pm

Clubhouse Dining Room

\$45 Adult

Save the date as we celebrate the holiday season and celebrate our members. Join us for a festive evening in the clubhouse with music, food stations, and libations!

### **Children's Santa Party**

Sunday, December 6

12:00pm

Conservatory

\$25 Per Attendee

Come to our winter wonderland and take pictures with Santa! Children will love the activities, snacks and parents will love the Photo Opp!

### **Ladies Night Christmas Party**

Tuesday, December 15

6:00pm

Legacy Lodge

\$35 Per Attendee

Celebrate the season with the ladies of Houston Oaks at the Legacy Lodge. Enjoy dinner and an ornament exchange.

### **Home for the Holidays Christmas Dinner**

Friday, December 18

6:00pm

Clubhouse Dining Room

\$35 Adult

\$20 Child

We welcome your family home for the holidays. Enjoy a home cooked meal from our family to yours.

### **Christmas Eve Brunch**

Thursday, December 24

11:00am

Clubhouse Dining Room

\$45 Adult

\$25 Child

### **New Year's Eve Celebration**

Thursday, December 31

7:00pm

Clubhouse Dining Room

\$125 Per Attendee

Ring in the New Year at Houston Oaks. This will be the party of the year! Includes dinner, live music, Champagne toast and Fireworks!

# A LOOK IN THE REAR-VIEW MIRROR



**Ladies Night at the Gub Club**



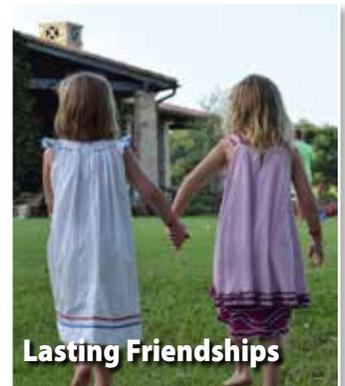
**Beer Night at the Gun Club**



**Kids Bingo Night**



**Book Club with Tammie Head**



**Lasting Friendships**



**4th of July Fun**



**Terry Andrus Sings for his Supper!**



**Jill and Josh Betz**



**Labor Day Pool Fun**

# A LOOK IN THE REAR-VIEW MIRROR



**Pool Buddies**



**The REAL Leaders!  
Marcus Luttrell with the Alvis'**



**Labor Day Luau**



**Labor Day at the Lake**



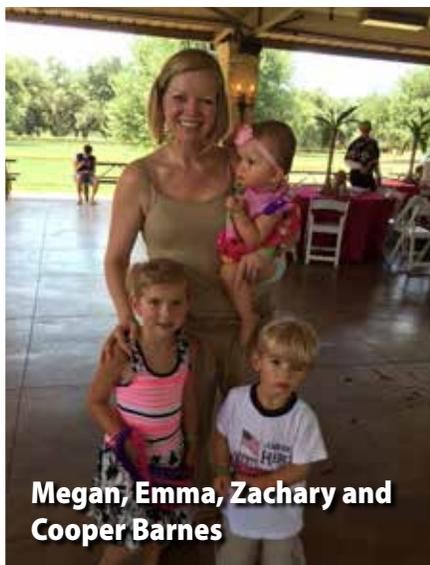
**Hula Lessons from a Pro!**



**John Louis Muller  
1st Place for Native Costume!**



**Happy Chickens  
Help Make Great  
Omeletes!**



**Megan, Emma, Zachary and  
Cooper Barnes**



**Serious Fishing**

# UPCOMING EVENTS AT HOUSTON OAKS

# OCTOBER

SUN	MON	TUES	WED	THUR	FRI	SAT
				<b>1</b> WGA Ladies' Golf Pat Dahnke Trunk Show	<b>2</b>	<b>3</b>
<b>4</b> Sunday Brunch	<b>5</b>	<b>6</b>	<b>7</b>	<b>8</b> WGA Ladies' Golf Farm to Table Cooking Class	<b>9</b>	<b>10</b>
<b>11</b> Big Bass Classic	<b>12</b> Columbus Day	<b>13</b>	<b>14</b>	<b>15</b> WGA Ladies' Golf Music Night with Christine Mills	<b>16</b> Family Night	<b>17</b> Kids' Klinik
<b>18</b>	<b>19</b>	<b>20</b> Houston Oaks Ladies' Night	<b>21</b>	<b>22</b> WGA Ladies' Golf	<b>23</b>	<b>24</b> United Nations Day Casting Clinic
<b>25</b> Gun Club Opening	<b>26</b>	<b>27</b>	<b>28</b> October Birthday Dinner Night	<b>29</b> WGA Ladies' Golf Wine Dinner	<b>30</b>	<b>31</b> Spooktacular

# NOVEMBER

SUN	MON	TUES	WED	THUR	FRI	SAT
<b>1</b> Daylight Savings Sunday Brunch	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b> Houston Oaks Holiday Market WGA Ladies' Golf	<b>6</b>	<b>7</b>
<b>8</b>	<b>9</b>	<b>10</b>	<b>11</b> Veterans Day	<b>12</b> Nutcracker Market & Fashion Show WGA Ladies' Golf	<b>13</b> Cory Morrow Concert	<b>14</b> Kid's Klinik
<b>15</b>	<b>16</b>	<b>17</b> Ladies' Night Holiday Cooking Class	<b>18</b>	<b>19</b> WGA Ladies' Golf	<b>20</b> Family Night	<b>21</b> Casting Clinic
<b>22</b> Family Festival & Chili Cook Off	<b>23</b>	<b>24</b>	<b>25</b> November Birthday Dinner Night	<b>26</b> Thanksgiving Day Thanksgiving Buffet	<b>27</b>	<b>28</b> Fishing Demo Day
<b>29</b>	<b>30</b>					

# UPCOMING EVENTS AT HOUSTON OAKS

# DECEMBER

SUN	MON	TUES	WED	THUR	FRI	SAT
		1	2	3 WGA Holiday Party	4	5 Member Holiday Party
6 Santa Party	7 Chanukkah	8	9	10	11	12 Fishing Holiday Sale
13	14	15 Houston Oaks Ladies' Night	16	17	18 Home for the Holidays Dinner & Family Night	19 Casting Clinic Kids' Clinic
20	21	22	23	24 Christmas Eve Brunch Christmas Eve	25 Christmas Day Club Closed	26
27	28	29	30 December Birthday Dinner Night	31 New Year's Eve		

## Back to School from the Spa

**R**estore, Repair and Rejuvenate sun damaged skin from head to toe with exclusive Caudalie facials and body treatments offered at Houston Oaks. Take 10% off when you combine any two spa treatments. The Vinoperfect Radiance Facial is the perfect go-to for repairing damaged skin due to the sun's harmful rays by evening and brightening the complexion and ridding dark spots. This facial features essential oils and small river rocks (both warm and cold) to awaken the luminosity of the complexion and improve micro-circulation. The moisturizing mask, followed by an enzymatic peel mask will reveal perfectly hydrated, fresh and glowing skin. Pair this with a body scrub and hydrating body wrap that uses natural ingredients to restore moisture to the body, leaving skin deeply nourished, supple and comfortable from head to toe.

Other facial treatments include the Vinexpert, Detox, and Premier Cru facials. Each designed for either brightening

and anti-aging, detoxification or the ultimate in anti-aging using all three of Caudalie's patented ingredients. Other body treatments include scrubs from Caudalie using brown sugar and essential oils that help in smoothing the contours of the body's arms, hips, legs, and buttocks. The firming and contouring wrap is a perfect addition to one of the signature scrubs, or great on its own. Your body is first infused with essential oils massaged into the skin using special techniques that aid in flushing toxins and promotes circulation to smooth out problem areas. Then you are wrapped in a natural vegetable sheet that allows the oils to work deep into the cellular level, leaving smoothed, firm, hydrated skin.

All spa services are available Tuesday - Sunday

To make an appt, call the concierge at 713-888-0000 or via email at [services@houstonoaks.com](mailto:services@houstonoaks.com)



GET YOUR  
BUBBLY ON!

JOIN US FOR

*New Year's  
Eve*

RING IN 2016 AT HOUSTON OAKS  
LIVE ENTERTAINMENT, DINNER,  
CHAMPAGNE TOAST  
AND FIREWORKS.

**\$125 Per Attendee**

Make Your Reservations at [www.houstonoaks.com](http://www.houstonoaks.com)  
or call the concierge at 713.888.0000