BRICKYARD G o 1 f C 1 u b

NEWSLETTER OCTOBER 2015



Say 'BOO!' with the Brickyard!

Our October Newsletter is full of events for this month and holiday events to come! We look forward to seeing you often this holiday season.

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Club Hours of Operation

Times are subject to change as operations are modified. The Brickyard will be closed December 24th & 25th and January 1st-8th.

Beginning November 1st, the Golf Shop will be open 9:00am-6:00pm, with tee times beginning at 9:00am. Additionally, Food Service will open at 8:00am on Saturdays.

Clubhouse

March - October

Tuesday-Friday Saturday and Sunday 7:30 a.m. - 8:00 p.m.*

7:30 a.m. - 8:00 p.m.*

Tuesday-Saturday 9:00 a.m. - 8:00 p.m.*

Saturday 7:00 a.m. - 8:00 p.m.*

10:00 a.m. - 8:00 p.m.* Sunday

Golf Shop

March - October

Tuesday-Friday 7:30 a.m. - 7:00 p.m. Saturday and Sunday 7:00 a.m. - 7:00 p.m.

Tee Times begin 8:00 a.m.

Golf Shop can close earlier due to weather conditions.

Pool

Bar**

Closed for the season.

March - October

* = or 1 hour after last cart

**Food and Beverage Service might close earlier due to a member event or business levels.

Food Service **

March - October

Tues - Fri. & Sun. 11:30 a.m. - Closed

7:00 a.m. - Close Saturday



Brickyard Ladies' Book Club

October 20th at 5:30 pm

Big Little Lies

By Liane Moriarty

Pirriwee Public is a beautiful little beachside primary school where children are taught that 'sharing is caring.' So how has the annual School Trivia Night ended in fullblown riot? Sirens are wailing. People are screaming.

The principal is mortified. And one parent is dead. Was it a murder, a tragic accident or just good parents gone bad? As the parents at Pirriwee Public are about to discover, sometimes it's the little lies that turn out to be the most lethal...

A Note from the General Manager

I wish to begin my note this month by thanking you for another wonderful year managing one of the best clubs in Middle Georgia. With the end of our fiscal year on September 30th and the commencement of a new fiscal year on October 1st, there is much to share including membership growth, the addition of new team members, and other news and updates as we head toward the holidays.

Notably, as we end the 2015 fiscal year, I wish to update you all on the growth of membership during the last year. I have the pleasure of informing you that we gained eighty-eight members this year. As most clubs experience, and for a variety of reasons, we lost twenty-eight members, which means our net membership increased by 60 members. As of today, the Brickyard has two hundred and eighty-eight members. This is the third year in a row that the club has gained over twenty-five members, and we have made great strides increasing membership, expanding services, and improving the overall financial status of the organization. We continue to strive to increase membership and thank you for recommending the club to those you know!

The goal of club leadership is to deliver a high value membership experience. This includes responsible fiscal management of the club, excellent personal service, and up-to-date facilities. Success is achieved with a proper balance of quality service and reasonable cost. As with other business types, private clubs require growth to succeed. Otherwise, attempting to fund quality services, offset inflation, and maintain facilities without new revenue sources would likely increase the cost of membership at a rate greater than what the members want to pay. Here at the Brickyard, we are excited for the upcoming fiscal year. The Ownership, Management and Executive Committee of the Brickyard regularly reflect on the past and plan for the future to determine how we should position ourselves as far ahead as five years from now. We stay focused on how to create a thriving and prosperous club.

An important piece of our planning process involves the Brickyard Executive Committee, composed of a variety of our own members who represent the full body of membership. Our Executive Committee will continue to assist leadership in diligently planning and promoting new membership programs and adding valuable services to our club membership. Since the Committee members rotate every two years, I would like to take this opportunity to express my appreciation to Dr. Tafor, Mr. Rojas, Mr. Churchwell, Dr. Hall, and Mr. DePalma. These partners have provided outstanding support, wisdom, and valuable time while participating on the Executive Committee, which meets quarterly to discuss membership, golf, club services, and maintenance of the course, among other topics. New committee members are coming on board as well, and I look forward to collaborating with those individuals who have various talents and diverse backgrounds. Please see the note from Eliza Vaughn, Membership Director, welcoming these new additions.

As I bring my note to a close, there are a few seasonal and club "housekeeping" items to share:

For those Brickyard Members who are full golf classification members, we would like to let you know that you will continue to receive the monthly twenty-five dollar (\$25) credit to be used towards food and non-alcoholic beverage purchases (no rollovers) until December 2016.

With the holiday season approaching and traditions commencing, the annual Christmas employee's fund letter will be sent to all our members during the month of October. We appreciate your kindness and value your membership. Since we have a no tipping policy, this allows you the opportunity to show your appreciation to Brickyard employees for their efforts to make your experience at the club special.

We would also like to express our gratitude to the members and their associates who have booked holiday events at the Brickyard. If you have not booked your event yet, please contact me or Lauren to schedule your December Christmas party. We enjoy helping you celebrate this wonderful season!

In closing, we are pleased to welcome our newest key management team members. Each brings talent and experience to their position and will help us continue to provide an exceptional club experience:

Simonica Etienne - Head Chef

Pino Mauro - Food & Beverage Director

We are committed to continuing the smooth transition to new management and we will continue to provide updates to you. As always, without the *entire* membership's support and involvement, it would be very difficult for the Brickyard to be successful, and we deeply value your membership, your time, and your input.

Please continue to recommend friends, family, and business associates for membership and sponsorship of catering events

and dining services.

I look forward to seeing you at the club soon!

Luis Pardal
General Manager

(478) 477-6765 Ext. 222

generalmanager@brickyardgolf.com

Membership News

A Note from the Membership Director

October is one of my favorite months—when it truly begins to feel and smell like fall, I feel justified indulging in pumpkin spice-everything, and it brings spectacular weather for outdoor activities like golf!

With that in mind, our **Pathway Membership Program** is continuing to accept applications through November 1st. If you have friends, family, or colleagues considering joining the Brickyard, encourage them to take advantage of this exceptional membership opportunity and connect with me before November 1!

The following page reviews the Pathway Program and the great benefits for current members who sponsor and recruit new members. Thank you all for sharing your positive experiences at the Brickyard with family and friends and for remaining our valued members.

As acknowledged in the General Manager's Note, October begins the club's new fiscal year. With this new beginning, I would like to provide an updated listing of **Executive**Committee members. We are so pleased to introduce new faces and also to have familiar committee members continuing on.

Our Committee members who will remain for another fiscal year are: General Hughes, Mrs. Jenny Stansfield, Mr. Jack Nichols, Mr. Chip Greene, Mr. Mel Haas, Mr. Terry Parker, Mr. Virgil Adams, Mrs. Lauren Lanter, Mr. Larry Wiley, and Dr. Richard Mixon.

I am also pleased and honored to introduce the newest members of our Executive Committee, who will provide key insights to club management during their two-year term: Mr. Brenton Easom, Ms. Nancy Farage, Mr. Patrick Goff, Mr. Andrew Holland, Mr. Matthew Myers, Mr. William Schroder, The Honorable Howard Simms, and Mrs. Kay Veal. Thank you all for your support of the club and we look forward to working with you!

This month promises to be a busy month leading us into the holiday season. As always, please feel free to stop by and say hello. I am happy to answer your questions about membership. We hope to see you and your families at the club often!



Eliza Vaughn

Membership Director

membershipdirector@brickyardgolf.com

(478) 477-6765 Ext. 224

Recent Member Fun on Camera:







Introducing our new

Pathway Membership Program

Terms and Information

- Open to first time applicants only and specific current program members only
- 24-month commitment
- Taking applications from September1st—November 1st, 2015

Benefits for Prospective Members

- Family membership
- Unlimited rounds of golf and social privileges for primary member, spouse, and dependent members
- Competitive monthly dues

Recruitment Benefits

For sponsoring members: - \$25 dues credit for 12 months for current classification member who sponsors a new Pathway member (available for first recruit only)

- For any additional Pathway member sponsored, the current member will receive two months of free cart fees (for primary member only), up to a maximum 12 months of free cart fees.

For Buddy members:

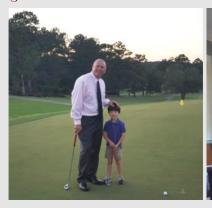
- Existing Buddy program members may recruit new Pathway program members for an opportunity to earn free cart fees for two months (for primary member only) per each new Pathway member recruited, up to a maximum of 12 months free cart fees.

Membership News

Membership Open House Recap!

We enjoyed a fun-filled Membership Open House on September 18th, featuring a Beat the Pro putting contest as well as good conversation, live music, free hors d'oeuvres, and more!

Most memorably of all, one of our youngest members sunk a 40-foot putt, beating Carl at his own game:







Brickyard Executive Sub-Committees

Resignations Committee

Mrs. Jenny Stansfield Mr. Patrick Goff

Gen. Robert Hughes Mr. Jack Nichols

Ms. Nancy Farage

Recruitment Committee

Mr. Bill Schroder Mrs. Kay Veal

Mr. Matthew Myers Judge Howard Simms

Mr. Chip Greene

Communications Committee

Mr. Melvin Haas Mr. Andrew Holland

Mr. Terry Parker Mr. Virgil Adams

Mrs. Lauren Lanter

Men's Golf Association

Dr. Richard Mixon Co-Chair

Mr. Larry Wiley Co-Chair





Mr. Tommy Campbell

Rev. Chip Strickland

Mr. Louis Abbott

Dr. Sarah Williams

Mr. Tim Lowrimore

Mr. Timothy Slocum

Mr. William Noland

Golf News & Events

Join us for our upcoming Member—Guest event on October 16th!

On October 16, 2015, the club will be hosting a one-day Member-Guest event. The event will feature a 1:00pm shotgun start, 9-hole scramble, and a 9-hole best ball tournament. Enjoy a steak dinner afterwards along with prizes for our winners! The price per team is \$100, cart fee is not included. For more information or to register for this competitive, fun event, contact Carl McNeil at golfprofessional@brickyardgolf.com, or (478) 477-6765 ext. 225.

Gift Certificates & Guest Passes

Members with gift certificates will be notified by the golf staff. All gift certificates must be redeemed by December 31, 2015. While we have a variety of merchandise in the pro shop, we can also *special order* for you!

Starting November 10th, guest passes will be \$38 each. Members will have 3 guest passes to redeem a month, no rollovers allowed.



Driving Range & Practice Green Update

The driving range will be closed two hours before dark every Sunday evening.

This will allow staff to retrieve all range balls from the range, enabling our maintenance staff to mow on Monday and also ensuring we are not losing any range balls.

The driving range and practice greens are for the use of the members and their guests. The driving range and practice greens may be used by members during normal hours of operation.

- Guests must be accompanied by a member when using these practice facilities to prepare for their round of golf.
- ♦ The putting green adjacent to #1 tee and behind the
- outdoor pavilion are for practice putting only. (please do not chip to the greens.)
- ♦ The chipping green with the bunker next to the outdoor pavilion may be used for chipping from the grass around the green, as well as from the bunker next to the green.
- Please rake the bunker after you complete your practice and return the balls to the practice bucket so it will be ready for the next person to practice.

Thank you, Carl and Jim

Upcoming Golf Events

October 2nd

Jimmie Samuel Music City Classic Tournament

October 9th

Mercer Lacrosse Event

October 15th

Blue Bird Tournament

October 16th

Member—Guest Event 1:00pm shotgun

October 19th

Ronald McDonald House Tournament

October 24th

Men's Golf Association Saturday Event 9:00am shotgun

November 22nd

Turkey Scramble 1:00pm shotgun

December 19th

Christmas Scramble 10:00am Shotgun

Golf News & Events

A Note from your Course Superintendent

I hope everyone is enjoying the cooler temperatures—I know I am! With the dog days of summer behind us, cooler temps mean the grass starts to slow its growth and we begin to shift our focus to preparing for winter. We will slowly start to raise our heights on the fairways, tees, and greens to ensure a healthy stand of grass for the winter months.

In October, we have a few maintenance activities planned. We will be completing an overseeding of the Driving Range tee and the par 3 tees on the course, which we do each year to provide a better playing surface. A significant item is the task of fertilization/pre-emerging of the entire course, which is scheduled for this upcoming Monday, October 5th, weather and course conditions permitting.

Weather permitting, we will also tackle the driving range drainage problem toward the end of November. Due to poor drainage, we are losing range balls and dealing with a safety hazard for our employees who pick the range, so this is a high priority project. We are eager to rectify the problem, and will do so by adding drain lines and routing the water more effectively to the current drains to keep the water from staying in the same places.

In closing, I would like to talk about the cups on the greens. I recently attended a Bermuda Grass Forum hosted by the Georgia Golf Course Superintendents' Association and attended by a group of fellow superintendents. The question of the "half moon" around the cups came up for discussion, and while the consensus was that there is no specific solution, the superintendents agreed that sharing as much information as possible with club members would be beneficial. This "half moon" problem is caused by cutting into some of the grain in the green, causing the edge of the cup to "unravel". We verti-cut the greens every week to keep the grain reduced, but with Bermuda grass, there will always be grain. One way our golfing members can help us avoid this issue is by carefully removing the golf ball from the cup, not touching the sides. Please don't use the end of your putter to remove the ball. We are committed to maintaining our greens well and we will be working to help reduce the grain, which will also help the edges last longer. Thank you all for your help and support!

Please come out and enjoy your golf course!

Briane Faletto, GCS Class A Superintendent

Ladies' & Juniors' Clinics!

We are excited to offer ladies' and juniors' clinics! These clinics are held on *Tuesdays from 5pm—6pm*.

Ladies—\$10

Juniors—free

Please call the pro shop for more details or email Carl McNeill at <u>golfprofessional@brickyardgolf.com</u>

Thank you for helping us maintain the beauty of the Brickyard golf course!

- Please repair ball marks on green.
- ♦ Rake bunkers after your shot.
- Use 90 degree rule (it helps fairways).
- ♦ Please register yourself and guests before going out to play golf.
- Please check with Jim Hickman or Carl McNeill before playing a five-some.

Thanks and happy golfing!

Lockers are available for the 2015 Season!

Contact the pro-shop for availability.

\$72.00 billed semi - annually

Rental includes locker and club storage

Member & Guest Reminders

Guest Fee Structure:

- ✓ Guest passes (3 passes per month for \$45) are monthly and cannot be rolled over; they must be used in the month assigned and cannot be moved from future months to present month.
- ✓ After the 3 passes are used for the month, additional guest must pay \$79.97 (including tax) per guest.
- Members must play with guests in order to take advantage of this special rate.
- ✓ If a member is not playing with the guest, a fee of \$125.00 plus tax will be charged.

✓ Any previous members who have resigned within the last 24 months are not eligible to take advantage of these special rates; they will be charged the regular rate of \$125.00.

Driving Range:

- The driving range is for the use of members and guests while playing golf. Guests who are not playing golf are not allowed in the driving range without the permission of the General Manager or Golf Professional.
- ✓ The putting greens (behind the pavilion and tee box #1) are for putting only. Chipping is only allowed from bunkers to the greens not from the grass areas to the greens.

Dining & Social

Get ready for the holiday season and join us for our many upcoming events!

FRIDAY NIGHT THEME DINNERS

- ♦ October 2nd Tex Mex Night
- October 9th West Coast Night
- October 16th Tapas Night
- October 23rd Prime Rib Night
- October 30th Halloween Specials &
 Trunk or Treat Kids' Event

Reservations requested. Please RSVP to Luis





Tuesday Nights' Dining Deal!

2 for \$25 Dinners include three courses:

- Salad Bar
- Four EntréeChoices
- Dessert Display



House wine and draft beer - \$3.00 (for diners only)

(Does not include beverages - may be purchased separately)

Join us for Sunday Brunch!

We are so pleased to announce that Sunday Brunch is returning to the Brickyard, held on the **third Sunday** of each month!

Join us on Sunday, October 18th, 2015 11:00am—1:30pm Bring the kids for some fun activities!

Please make your reservations in advance by contacting Luis Pardal at 478.477.6765 ext. 222 or generalmanager@brickyardgolf.com

Adults: \$12.95 plus tax
Children 6-12: \$6.95 plus tax
Children 5 and under: free



Saturday Breakfast

08:00 am - 10:00 am

Every Saturday

Enjoy unlimited pancakes and waffles with all the toppings!

Believe it or not, the holidays are fast approaching! We have many upcoming events to fill your social calendar. In addition to member only events, we are also hosting our annual Big Little Party. We are offering our venue for private parties whether for your business or friends and family. Call (478) 477-6765 for more information.

Enjoy holiday theme golf with the **Turkey Scramble**

November 22nd 1:00pm shotgun

\$5 per person entry fee, does not include cart. A member may bring up to 3 guests for the \$38 guest pass rate. Two winning teams, and each team wins one turkey!

Gobble Gobble!



Holiday Calendar of Events

Sunday, November 15th: Fall Feast & Festival
Sunday, December 6th: Children's Christmas Party

Sundays, December 6th, 13th, & 20th: Santa Sunday Brunch

Wednesday & Thursday, December 16th & 17th: Holiday Business Lunch

Thursday, December 18th: Big Little Holiday Party

Tuesday, December 22nd: Holiday Membership Party

Tuesday, December 22nd: Pro Shop Open House

Thursday & Friday, December 24th & 25th: Club Closed

Thursday, December 31st: Club Closes at 5pm

January 1st—8th: Club Closed

*Golfing members will have reciprocal access to Idle Hour Country Club during this time

Saturday, January 9th: Club Open for Business



Sunday, November 15th

We are inviting you to join us for a celebration of Fall! Enjoy delicious foods and entertainment, including:

- Carved New York Strip—Seafood Crepes—Chicken Picatta—Kids Station
 - Apple Cider Station (Hot or Cold, Spiked or Not)
- Kids' Activities Include: Crafts, Face Painting, Clown, Games, & a Bounce House

Adults—\$14

Children ages 6-12—\$6.95

Children 5 and under—Free

Reservations required by Friday, November 13th.

To make reservations, e-mail Luis at generalmanager@brickyardgolf.com.



Thanksgiving Dinner To-Go

Make this your lowest stress holiday ever!

Roasted or fried turkey, cornbread dressing and gravy, sweet potato casserole, green bean casserole, fresh cranberry relish, Sister Schubert rolls, and pecan pie.

This dinner feeds 12-15 people, is completely cooked, and sent with easy re-heating instructions to make your holiday season as carefree as possible.

All orders must be placed by Friday, November 20th, and picked up on Wednesday, November 25th by 6pm.

\$140 per dinner

Children's Christmas Party!

Sunday, December 6th

Brunch: 11:30am—1:30pm

Children's Party: 12:00pm—2:00pm

Santa arrives at 12:15pm!

Bring the whole family for the festivities!

Enjoy a photo session with Santa and Steve Schroeder 12:30pm—2:00pm

Children can imagine themselves on the Polar Express with train rides from noon to 2pm!

Adults—\$12.95, Children 6-12—\$6.95, Children 5 and under—Free

To RSVP, call (478) 477-6765 or e-mail us at eventcoordinator@brickyardgolf.com



Brunch with Santa

December 6th, 13th, and 20th

11:00am-2:00pm

Complimentary mimosa for adults & orange juice for kids

Adults \$12. 95 Children 6-12 \$6.95 Children 5 and under: Free

Holiday Business Lunch Buffet



Wednesday, December 16th

&

Thursday, December 17th

11:30am—1:30pm

\$12.95 per person

Lunch buffet will include a salad bar, three entrees, two vegetables, two starches, and a dessert display.

Advance reservations are appreciated.

(478) 477-6765

Lauren Fox, eventcoordinator@brickyardgolf.com

Save the Date!

Be a part of our

Big Little Holiday Party

Friday, December 18th 6:00pm—Close

Our event gives you the opportunity to entertain your coworkers, no matter how small or large your gathering may be. With a menu full of culinary delights and a festively decorated venue, your guests will enjoy their evening networking and mingling with other local businesses attending the party.

Festivities include butlered hors d'oeuvres, full dinner buffet, games and live music, and one drink ticket per person.

For reservations* or more information, call (478) 477-6765 ext. 222 or e-mail fbdirector@brickyardgolf.com.

\$40 per person, tax and gratuity included *Accepting reservations until December 1st, 5:00 p.m.



The Sams family, management and staff of the Brickyard Golf Club cordially invite all Brickyard members to the

Annual Membership Holiday Party

Please join us on Tuesday, December 22, 2015

6:00pm—8:00pm
Featuring:

Complimentary cocktails & hors d'oeuvres

Golf Shop Open House with complimentary gift wrapping

Semi-formal attire

This event is for members only, no guests or children, please.

Please RSVP by 5:00pm on Thursday, December 17th to Luis Pardal, generalmanager@brickyardgolf.com or by calling 478-477-6765.

Final Notes

First Response Team

In an effort to provide our members with a safe setting and to meet the medical needs of both our members and staff, our team has recently completed training with the American Red Cross.

The First Response Team, comprised of staff in each department of the Brickyard, has completed training in CPR (adults and children), Heimlich, AED, and First Aid. Should you need medical assistance before EMS arrives, the following individuals are ready and willing to assist you:

Food & Beverage	Golf Shop & Operations	Club Management	
Alisha Hammersley	Carl McNeil	Luis Pardal	
Dortanya Cotton	Briane Faletto	Eliza Vaughn	
Irvin Adside		Lauren Fox	
Rickkeita Hogan			
Shamiqua Hogan			
Simonica Etienne			
Curtis Askew			

Welcome New Brickyard Team Members!



Pino Mauro comes to the Brickyard with 20-plus years of experience in the hospitality industry. Born in Italy, he has worked with industry leaders such as Bally's Hotel & Casino and Darden Restaurants, and most recently right in Macon at Market City Café. If he isn't at the Brickyard, you can always find him tinkering in his garden or enjoying his historic, downtown home.



Simonica Etienne joins the Brickyard as our new Head Chef this month! She began her culinary career working as a personal chef, going on to work at Blue Bird as well as Sodexo, one of the largest food service management facilities in the state. We are pleased to have Simonica adding her culinary skills and experience to our team!



Kalai Prosser joins our food and beverage team with a background in catering gained during 8 years with Barrington Hall. We are pleased to have Kalai's experience in multiple areas at the club, and her educational background includes undergrad at Macon State and a Master's in Education.

October Calendar

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1	Tex Mex Theme Dinner Jimmie Samuel Music City Classic Tournament	3 Breakfast Special
4	5 Clubhouse, Driving Range, Course & Pool Closed	6 2 for \$25 Dinner Ladies' & Juniors' Golf Clinic-5pm	7	8	9 West Coast Theme Dinner Mercer Lacrosse Tournament	Breakfast Special F&B closes at 5pm
11	12 Clubhouse, Driving Range, Course & Pool Closed Pre-emerge & Fertilizer Treatment Applied	2 for \$25 Dinner Ladies' & Juniors' Golf Clinic-5pm Cart Path Only	14	15 Blue Bird Tournament	Tapas Theme Dinner Member Guest Event 1pm shotgun	17 Breakfast Special F&B closes at 5pm
18 Sunday Brunch	Clubhouse, Driving Range, Course & Pool Closed Ronald McDonald House Tournament	20 2 for \$25 Dinner Ladies' & Juniors' Golf Clinic-5pm Ladies' Book Club- 5:30pm	21	22	23 Prime Rib Theme Dinner	24 Breakfast Special MGA Event 9am shotgun
25	26 Clubhouse, Driving Range, Course & Pool Closed	27 2 for \$25 Dinner Ladies' & Juniors' Golf Clinic-5pm	28	29	Halloween Specials & Trunk or Treat Kids' Event 5pm	31 Breakfast Special Happy Halloweenl

Club Contact Information

General Manager

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Club Controller

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Golf Superintendent

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Head Chef

Simonica Etienne

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