



The Golf Shop
hours are
9:00 to 4:00
Tuesday -Sunday.



Yoga 9AM
Saturday at the
EQ Center

Call & book our
Catering Service
for your
next gathering.
828-694-4514



Save the Date

11/26 Barn Tour

12/10 Christmas Party

Contact the Pro Shop
828-694-4510
Proshop@brightscreek.com
with questions and
to reserve tee times

The Golf Committee
is preparing
the 2012 Schedule.

We will post it as soon as
it is complete.

This week at

November 15-20

Bright's Creek

"Where Nature Plays"

Barn Tour and Open House

Nov.26th

There is a lot of activity this week as we prepare for the Barn Tour and Open House. We encourage our Members, friends and families to support FENCE and enjoy the day touring FENCE and beautiful barns in and around Hunting Country. The finale is a wonderful meal and entertainment at Bright's Creek.

The Annual FENCE Holiday Barn Tour begins at the FENCE covered arena at 11:00 AM. Exhibitions will include Driving, Dressage, Jumpers, Drill Team, Mounted Patrol and Minis. Foothills Barbecue will be on hand to provide lunch. Tourists will have the opportunity to visit Green Gait Farm, McNutt Barn and Freehold Farm from 1:00 to 4:00. Then everyone will travel to Bright's Creek Equestrian Center from 4-5:30. Duetto will be performing for your enjoyment. We invite you to tour the Member's Lodge, Ridgeview Villas and end your day with dinner at The Member's Grill. Dancing and musical entertainment provided by the Breezy Ridge Band until 10:30 PM.

4:30 – 7:00 Walk-in's welcome, order off the menu.

7:30 – 10:30 Four courses, with entertainment. Reservations Recommended.

Contact: Linda Stenzel, 828-694-4500 or 828-545-4178 or

Lstenzel@brightscreek.com

Presented By: Carolina Storage Solutions

Sponsors: Lakes Hills and Horses Real Estate Consultants &
Jonathan Rowe Grading & Equipment

For further information and ticket sales contact at info@fence.org or 828-859-9021 or purchase tickets at \$10 for adults and \$5 for children at: The Farm House, The Hay Rack (both locations: Landrum & Green Creek), La Bouteille in Tryon and Little Mountain Farm Supply

Thanksgiving Day Dinner

\$25.00 per person

Buffet with seating between 12:00 – 12:30 and at 3:00 pm
Open to all, bring your family and friends, reservations required due to limited seating.

Turkey with Sage Dressing, Sliced Glazed Ham, Roast Leg of Lamb
Mashed potatoes with homemade gravy, green bean casserole, corn, macaroni and cheese, sweet potato soufflé, coleslaw, garden salad, cranberry salad and cranberry sauce.

Pumpkin pie, pecan pie, chocolate cake, pumpkin cheesecake, banana pudding and more!

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Soup

Garlic & Roasted Eggplant w/ Feta

Shrimp & Spinach Salad

*Seared Shrimp tossed w/ Baby Spinach, Roasted Peppers,
Tomato, Spring Mix & Hot Bacon Vinaigrette*

Choice of one Entrée:

Marinated Rack of Lamb

Herb Risotto, Baby Carrots & Blue Cheese

Mediterranean Chicken Parmesan

*Breaded Chicken Breast, Layered in Tomato Sauce, Olives,
Mozzarella & Feta Cheeses w/ Fresh Basil*

New Orleans Shrimp Etouffe

Pan Seared Gulf Shrimp, Bell Pepper, Tomato, Green Onions over Rice

Dessert

Bread Pudding w/ Whiskey Cream Sauce

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Soup

Butternut Squash w/ Ginger & Cream

California Shrimp & Crab Salad

*Blue Crab, Spicy Grilled Shrimp, Crisp Tortillas
Tossed in a Cilantro Lime Vinaigrette Avocados*

Choice of one Entrée:

Seared Grouper

Topped with Shrimp in a Lobster Saffron Broth Served on Asiago Cheese Risotto

Slow Smoked NY Strip

Cajun Smashed Potatoes Snap Peas, Natural Au Jus

South Western Shrimp & Chicken Pasta

*Free Range Chicken, Gulf Shrimp w/ Roasted Peppers. Corn,
Tomatoes, Sage, Jalapenos, Sauce*

Dessert

Coconut Rum w/ Pineapple & Bananas