



Member Shootout every **Wednesday & Saturday**. Only a few dates left before the New Year. Come out and join in the fun.



### Save the Date

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

The Golf Committee  
is preparing  
the 2012 Schedule.

We will post it as soon as  
it is complete.

**30% OFF**  
**End of Season SALE**  
in the golf shop.  
30% off  
select inventory  
stop and shop.



This week at

December 6—December 11

# Bright's Creek

"Where Nature Plays"

## Join us December 10th for the Club Christmas Party

\$30.00 ++per person

6 PM cocktails and Christmas Carols with Amy Brucksch  
7 PM until . . .dinner and dancing.  
Music and entertainment by the Breezy Ridge Band.  
Brian and Mario will treat us with a wonderful dinner selection.



Please bring a wrapped gift with a post it note stating appropriate gender and age. We will deliver gifts to the Ronald McDonald House and Thermal Belt Outreach Ministry, a non-denominational non-profit helping local families in need.

More information at: <http://www.rmhc-carolinas.org>  
<http://www.tboutreach.org/holiday-program.html>  
Open to all, bring your family and friends.

**Reservations Requested**  
**Call 828-694-4500 or 828-694-4514**



### Yoga has MOVED for Dec 10th

We are headed to Lake Adger and into the home of Sandi and Tom Fitzgerald (283 Canoe Drive, Mill Spring)  
Turn right onto Silver Creek, take the 1st left, Lake Adger Parkway, follow to Canoe, house end of cul-de-sac  
They have a great Yoga venue, bamboo floors and a lake view  
See you Saturday – 9:00 AM.

### Staff Christmas Fund

If you haven't contributed and you intend to the deadline is December 20th so that we can distribute on December 22nd.

Please contact Sheila Grymes, at 828-694-4533 or [Sgrymes@Brightscreek.com](mailto:Sgrymes@Brightscreek.com).  
Thank you for thinking of the staff Bright's Creek staff during the Holiday season.



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Lobster Bisque Soup

*Seared Shrimp & Lobster in a Brandy Tomato Cream*

Grilled Carolina Apple Salad

*Carolina Apples, Cider Vinaigrette, Brandied Raisins & Toasted Sunflower Seeds*

Choice of One Entrée:

Macadamia Crusted Mahi Mahi

*Sautéed Sugar Snap Peas, Baby Carrots on Island Rice topped with Cilantro Burre Blanc*

Seared Angus Filet

*Black Pepper Crusted served with Mashed Potatoes, Charred Onions, Asparagus & Baby Carrots*

Marinated Quail

*With Brioche-Apple Raisin Stuffing with Fresh Asparagus*

Dessert:

*Caramelized Apple Bread Pudding*



Member's Christmas Celebration

*Fresh Garden Salad*

*Calamari Ginger Salad with Shrimp Cocktail*

Certified Angus Steamed Chip Beef

Fresh Baked Atlantic Salmon

*With Oyster Casino*

Spanish Paella

Chartreuse of Vegetables & Starches

*Charred Asparagus w/ Red Peppers*

*Roasted Broccoli w/ Crisp Bacon & Asiago Cheese*

*Potatoes w/ Spinach, Roasted Red Peppers*

*Cajun Style Mashed Potatoes*

*Almond Rice Pilaf*



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