



The Hideout

A NEWSLETTER FOR MEMBERS OF THE HIDEOUT GOLF CLUB & RESORT

EDITION 15 | OCTOBER 2020

NEWMAN'S NEWS

A Letter From Our Developer

I hope this letter finds everyone doing well throughout the reopening from the COVID-19 shutdown. We are happy to announce that we are open and ready to serve you when you visit with family and friends. Our team takes great pride in keeping things clean and safe – from the restaurant and lodge to the fitness center and swimming pool. So, if you have any plans for a fall outing, or any other special event, The Hideout is ready to host and serve you.

We are excited to announce that The Hideout is experiencing a building boom! In fact, there are currently 21 new homes being added to the community – from the early stages of drafting plans to near completion construction. If you're ready to start your dream home at The Hideout, stop by the sales office and request a list of our Preferred Builders and I can help answer any questions you may have.

During your next visit, come experience The Oaks at 14, an all-new collection of 22 beautiful homesites with spectacular views of The Hideout's championship golf course. One of these desirable homesites boasts an all-new home for sale that's beginning construction in October.

Our first spec home will be 1,936-square-foot, 3 bedroom, 2.5 bath with a large master suite with vaulted ceilings and two fireplaces! The home will feature granite countertops, a large covered back porch with access from the master suite, 2-car garage. Including porches and garage, the home totals 3,026 square feet and is highlighted by white Austin stone exterior and composition roof. If you're interested in getting more information,

or interested in purchasing the spec home, visit the sales center or call 325-784-8000. The sales center is open 7 days a week. Octoberfest is coming up October 16, 17 and 18. The celebration is the perfect opportunity to introduce your family and friends to The Hideout. Each qualified referral entitles you to a \$75 voucher for The Hideout Grill or golf accessories at the Pro Shop. You also receive a chance to win an exciting travel trailer. And best of all, if one of your referrals purchases a homesite at The Hideout, you are eligible to receive \$1,000 - \$1,200. Book your referrals now and be sure to reserve your cabin or lodge room as space is limited. Call 844-889-8088 today!

Remember to bring all your family and friends out to The Hideout this fall. You know we love referrals and are excited to share with them how special life is at The Hideout Golf Club & Resort!

See you soon!

JR Newman
Developer



TEE TIME

LOOKING FORWARD

By Mick Jones, Director of Golf

I sincerely want to thank each one of you that I have met over the last few months. You all have made my family and I feel like we are home.

For those that I have not had the pleasure in meeting yet, I am Mick Jones, the Director of Golf and new golf professional. I am originally from the St. Louis, Missouri area. I joined the U.S. Marine Corps at age 17 and retired at age 37, after 20 years of Active Duty service. I most recently lived in Lake of the Ozarks in Central Missouri where I was the General Manager at a semi-private country club for the past three years. My family and I live in Abilene so our six-year-old son can attend the Wylie ISD. We all absolutely love living in Texas!

Speaking of looking forward, if you have been in the Golf Shop over the last few months, you may have noticed that things are a little different. Inside the Golf Shop, our primary apparel company will be Puma Golf. Our logoed apparel will be from Monterey Club for Men and Antigua for Women. We will also carry shoes, socks, hats and other accessories from Puma Golf, Black Clover, FootJoy, Callaway, Titleist, and New Balance. We will also carry golf clubs from Cobra, TaylorMade, and Callaway. If there is a product you like or want and we do not carry it, more than likely I can order it for you. I also have catalogs from many golf vendors that you can browse through to find the perfect item for you or for a gift for someone else.

We are also striving to raise our hospitality and cleanliness standards in our outside operations. Mark Kast, our Outside Services Director, has done a tremendous job in accomplishing that task in a short time.

I look forward to meeting all of you at some point. If there is anything that I can do to enhance your golf experience here, please do not hesitate to reach out to me.



RYDER CUP

On October 16th-18th, we will be participating in a Ryder Cup. We will put 12 of our 64 years of age and under Men, 12 Senior Men (65 +) and 12 Women to compete against the members of Shady Oaks Golf Course. Look for email information to come out next week pertaining to the selection of our team members.

GOMEZ AND MORTICIA

On October 31st and November 1st, we will have our Gomez and Morticia Fall Couples 2-day Scramble Golf Tournament. The cost is \$175 per person. There are flyers and sign-up sheets in the Golf Shop.

STAG NIGHT

Men's Stag Night is a great night for the guys to get together, have a few beverages of choice, enjoy a great meal, and typically talk about something other than golf...usually poker. If this sounds like something that you would be interested in participating in, please let me know. If there is enough interest, I will organize a Stag Night for November.

BASICS ARE THE BEST

By Mick Jones, Director of Golf

With most of summer behind us, hopefully by now you have been on the course quite a few times. Often, when we play a lot of rounds, we tend to get our swing in a groove. However, we may have also let some old bad habits creep back into our game. Now is a great time for a golf basics lesson(s).

We can help you get set-up correctly, properly aligned and swinging on the proper path in no time. If it's your short game giving you fits, we've got drills, tips or lessons to assist with that too.

No matter the yip, the hinge, bowed wrist, push slice, hosel rocket, chili dip or any other swing thought you've gained this summer, we can surely ease the swing tension by helping you get back to the basics. Call the Golf Shop to set up your next lesson.



A FUN-FILLED 2021

By Mick Jones, Director of Golf

Next year, The Hideout Golf Club and Resort will be hosting at least one tournament per month, beginning in March. We will have a Spring 1-Person 3-Club Tournament in March. In April will be our Spring Couples Scramble event. The men will compete in a 2-Man, 2-Day Scramble tournament in May. Our ladies will have their own tournament, with a 2-Lady, 2-Day Scramble taking place in June. The heat in July will welcome our first 3-Man Scramble. September will be our 2nd Annual 2-Person 3-Club Tournament. Then in October we will host our 2nd Annual Gomez and Morticia Fall Couples Tournament.

The Golf Club will also put together a Men's and Women's Matchplay event, to take place over the summer. Then we will hold our Club Championships (Men's, Senior's, and Women's) in August. Also, next summer we will host a PGA Jr League clinic that will take place.

Be on the lookout in your email for more information on the above events. If you are not sure if we have your email address, please send an email to mick.jones@thehideouttexas.com to ensure you receive all future golf related information.



DISCOVER DINING

At The Hideout Grill

THANKSGIVING

\$24++ buffet, Kids \$13 (5 to 12 years old)

10:30, 12:30 and 2:00 seatings

Macerated spiced fruit, vegetable slaw, seasonal greens with condiments and house made dressings, salami, and cheese display

Roast tom turkey with gravy, prime rib with creamy horseradish, seared salmon with lemon herb butter, mashed potatoes, green beans almandine, bacon roasted Brussel sprouts, sage dressing, cranberried sauce, yams with sorghum

Banana cream trifle, key lime pie, pecan pie, pumpkin pie and more

SUNDAY WITH SANTA BRUNCH

December 20th \$20.20++

Tossed salad with selection of house dressings

Gelatin salad

Beans salad, Vegetable slaw

Hand breaded Chicken tenders

Mac and cheese

Buttered broccoli

Roast chicken artichokes and mushrooms

Grilled Tuna with roasted red pepper aioli

Slow roasted tri tip brandied peppercorn sauce

Dry fruit and spice pork loin

Au gratin potatoes, herbed carrots, and peas

Warm gingerbread, chocolate peppermint cake, chocolate walnut pie

CHRISTMAS EVE – closes at 2pm

CHRISTMAS DAY – closed

NEW YEAR'S EVE DINNER

With music and after-dinner DJ

\$50 per person

6:30- 8 cocktails, 8:pm buffet with 10:00 dessert station

Salad display with seasonal green, condiments, house dressings

Cheese and cured meats, olives, seafood salad, pasta salad

Carved smoked slow roasted prime rib, creamy horseradish, au jus

Sautéed salmon with creamy tomato herbs

Roasted pork loin with spicy onion soubise

Herb roasted new potato, broccoli cauliflower medley

Mixed grain pilaf

Banana fosters, cherries jubilee, selection of cakes and pies, chocolate fondue with sponge cake and cookies for dipping

NEW YEAR SUNDAY BRUNCH – JANUARY 3RD

10am to 2pm \$18

Breakfast selection

Scrambled eggs, eggs benedict, bacon and sausage

Roast smoked ham

Sliced tri tip sirloin with horseradish demi

Orange glazed seared salmon

Au gratin potatoes, green beans

Dessert selection including brownies, pecan, and key lime pie and more

UPCOMING

Valentine's Day Brunch

11am-2pm and dinner Sunday 5 pm by reservations with special menu



Oktoberfest at The Hideout

OCTOBER 16-18

The celebration will be full of exciting events and activities for the whole family!
Pumpkin carving, casino night, live music; putting, volleyball and fishing tournaments ... and so much more!

Oktoberfest Activities!

FRIDAY:

5pm – 8pm	Live Music with Jacob Armitage
8pm – 11pm	Live Music with Kyle Weitzel
Dark –	Movie
Dark -	Glow Golf

SATURDAY:

9am – 1pm	Hand Crafted Market Days
9:30 – 11:30	Fishing Tournament
11:30 – 1:00	Lunch
1:00 – 2:00	Volleyball Tournament
2:00 – 4:00	Pumpkin Carving
4:30 – 5:00	Costume Contest
5:00 – 5:30	Connect 4
5:00 – 8:00	Live Music with Christie Patton
5:30 – 7:00	Dinner
7:00 – 10:00	Casino Night
7:00 – 9:00	Hayride
8:00 – 11:00	Live Music with Randy Hawkins

SUNDAY:

9:30am – 12:00pm	Brunch
10:00 – 11:00	Cornhole
11:00 – 11:30	Giant Jenga

Oktoberfest Menu

SATURDAY LUNCH 11:30-12:30

Pasta salad, Cole slaw, tossed salad with dressings
Grilled jalapeno and cheese sausage, bratwurst, hamburgers
Warm potato salad
Bars, brownies, and cookies

SATURDAY DINNER 5:30 – 7pm

Seasonal green salad with condiments and house made dressings
Tri tip sirloin with henry Bains sauce, grilled chicken with spicy peppers and onions, mustard crusted pork loin with apple cider jus
Herb roasted new potatoes
Chinese fried green beans
Apple cobbler, selection of pies and house made cakes

SUNDAY BRUNCH 9:30 - Noon

Fruit salad, pasta salad, green salad
Roasted chicken and mushroom with smoked gouda quiche
Eggs benedict
Scrambled egg
Selection of breakfast meat
O'Brien potatoes
Cinnamon French toast
Beef bourguignon on egg noodles
Smoked turkey breast with fall fruit compote
Danish and muffins

SPECIAL EVENTS

Just How Special Can A Special Occasion Be?

Weddings, receptions and celebrations with plenty of Texas style at The Hideout!

If you want to host an event you'll remember forever, The Hideout is the perfect place for free-spirited, big-hearted and fun-loving celebrations! Nestled along the shores of Lake Brownwood, this popular destination offers beautiful, wide-open landscapes, amazing indoor and outdoor venues, attentive service, creative menus and much more.

Our clubhouse is utilized for indoor events and we have a large pavilion that is great for outdoor events. For wedding ceremonies enhanced by some of the most beautiful views in the area, The Hideout is a Texas lake resort with numerous options to choose from.



Our Event Planners
can help you every
step of the way.
CALL TODAY FOR
INFORMATION
325-784-4653

CONTACT US

The Hideout Golf Club & Resort
Front Desk: 325-784-4653

New Home and Homesite Sales
Sales Center: 325-784-8000

Golf Pro Shop
325-784-4653

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