




WILLIAM J. BUDION, CCM

PROFESSIONAL PORTFOLIO

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ABOUT ME

William or “Bill” was born and raised in St. Paul, Minnesota; Bill received his Bachelor of Science Degree in Hospitality & Tourism Management from the University of Wisconsin-Stout in Menomonie, Wisconsin. Bill’s career in club management started in New York and then took him to Wisconsin and Illinois and in April of 2008 his career brought him back to Minnesota and to the Austin Country Club where he serves as the General Manager.

Bill has been an active member of the Club Managers Association of America (CMAA) on a national and local level and has served on many boards and committees. Bill and his wife Jessica reside in Austin with their one lonely cat, Lilly and are members of the St Augustine Catholic Church where he serves on the Finance Council. Furthermore, Bill has been a Board member and Chair of the Freeborn-Mower County Chapter of the American Red Cross, served the Austin Area Chamber of Commerce as a Board member and on the Executive Committee for many years before becoming Chair and serving 2 consecutive terms.

Bill has also been an Austin Chamber of Commerce Ambassador, member of the Vision 2020 Committee and a mentor to the Mower County CEO program. In his free time Bill enjoys shopping, cooking, wine, playing golf, traveling, and visiting his family and friends that reside all around the country and is an avid Minnesota sports fan.



My Wife, Jessica & Me



My Wedding Day 2010 with Mom & Dad



Jessica and Me with Brother’s Family



Disney Vacation 2016 with our Adopted Austin Family

MEMBER EVENTS



JOIN ACC FOR A TRIP TO **TOPGOLF** MINNEAPOLIS

SATURDAY, MARCH 9TH, 2019

**11:00 AM SHARP DEPARTURE FROM
THE AUSTIN COUNTRY CLUB
(6:00 PM ESTIMATED RETURN TIME)**

\$105 PER PERSON- GUESTS WELCOME!

**INCLUDES TOPGOLF FEES, COACH BUS TRANSPORT FOR
GOLFERS & GOLF CLUBS ALONG WITH NON-ALCOHOLIC
BEVERAGES AND A FULL LUNCH.**

B.Y.O.B. FOR THE BUS RIDE!

**CALL THE MAIN OFFICE AT 507-437-7631, OR EMAIL
RESERVATIONS@AUSTINCOUNTRYCLUB.NET
TO SIGN UP TODAY!**

SPACE LIMITED TO 50 GOLFERS

**GROUPS OF 6 GOLFERS RECOMMENDED,
SMALLER GROUPS WILL BE PAIRED TOGETHER.**



Pool Side Yoga

saturday, july 23rd &
saturday, august 20th
8:30 am



\$15 Per Person

Featuring a pool side breakfast with:
Oatmeal Bar & Fresh Toppings
Protein Rich Smoothies
Infused Waters
Fresh Fruit and Local Cheeses with Sea Salt Crackers
Peach Yogurt Parfaits & Sweet and Salty Granola

to sign up
call 507-437-7631
or email reservations@austincountryclub.net

*Please bring your own yoga mat or beach towel

join us!

MOTHER & SON DINNER & DANCE

**SATURDAY,
OCTOBER 23RD**

*\$50 Per Mother & Son
\$20 Per Each Additional Son*

**5:30 PM COCKTAILS & GAMES
6:00 PM DINNER
6:45 DANCE**

*Call 507-437-7631 or Email
reservations@austincountryclub.net
For Reservations Today!*



MOVIE NIGHT

**JOIN US ON
FRIDAY JULY, 8TH 2022
AT THE POOL**

MOVIE STARTING AT DUSK
FEATURING:
**HONEY, I SHRUNK
THE KIDS**

**COMPLEMENTARY SNACKS
WILL BE PROVIDED**

GUESTS ARE WELCOMED AND ENCOURAGED!

MEMBER EVENTS

AUSTIN COUNTRY CLUB PRESENTS
THE FOURTH ANNUAL NAUGHTY
FRIDAY DECEMBER 3 | *Nice* OR | 6 PM
COCKTAIL & HORS D'OEUVRES HOLIDAY SOCIAL
JOIN US FOR A
Christmas at the Cinema
INSPIRED EVENING FEATURING:
CHEF CARVED BRISKET SANDWICHES, DEVILED EGGS
COCONUT SHRIMP, MEXICAN SHRIMP COCKTAIL, SMOKED SALMON
MEATBALL SLIDERS, CHARCUTERIE BOARD & MORE
Live Music by Jesse Smith
PONG TOURNAMENT - BINGO - PRIZES
DRESS AS YOUR FAVORITE HOLIDAY
MOVIE OR TV CHARACTER!
(PRIZES FOR BEST DRESSED IN SEVERAL CATEGORIES)
NEW THIS YEAR - TABLE DECORATING CONTEST!
SIGN UP TO DECORATE A TABLE INSPIRED BY YOUR
FAVORITE HOLIDAY FILM OR SHOW AND GET ENTERED
FOR A CHANCE TO WIN A CHEF'S DINNER FOR 8!
(DECORATING TABLES ARE LIMITED - CALL ALEXA AT 507-437-7631 OR EMAIL
ALEXA@AUSTINCOUNTRYCLUB.NET FOR MORE INFORMATION)
\$40 PER PERSON - GUESTS WELCOME & ENCOURAGED
CALL 507-437-7631 OR EMAIL RESERVATIONS@AUSTINCOUNTRYCLUB.NET
TO MAKE RESERVATIONS TODAY!



*Ladies
Night Out*
CANDLES, COCKTAILS & CHARCUTERIE
WEDNESDAY, FEBRUARY 16TH
6:00 PM
IN THE MAIN DINING ROOM
IN COLLABORATION WITH PHYNIX FARM
JOIN US FOR A FUN NIGHT OF
SOCIALIZING WITH COCKTAIL FLIGHTS
AND LIGHT HORS D'OEUVRES
WHILE YOU MAKE YOUR OWN
20 OZ CANDLE!
\$40 PER PERSON

MEMBER EVENTS



JOIN US FOR
**MEMBERSHIP
APPRECIATION
BRUNCH**
SO WE CAN SAY THANK YOU!

SUNDAY
NOVEMBER 24TH

9:00 AM - 1:00 PM
IN THE MAIN DINING ROOM



**LOBSTER - SEAFOOD
& BROWN BAG WINE**
In the Main Dining Room
FRIDAY, NOVEMBER 8TH




**KENTUCKY
DERBY**

SATURDAY, MAY 4TH, 2019 AT 4:00 PM
\$20 PER PERSON - GUESTS WELCOME!

**BIG SCREEN VIEWING
PARIMUTUEL BETTING
*CONTESTS & PRIZES
COCKTAILS**

SOUTHERN FARE TO INCLUDE:
KENTUCKY HOT BROWN SLIDERS
PIMENTO CHEESE DIP
FRESH FARM GREENS
SOUTHERN BISCUITS & HONEY BUTTER
WHOLE ROASTED BOURBON GLAZED BEEF STRIPLOIN
ROASTED CHICKEN BEER CHEESE MAC N CHEESE
BACON & CARAMELIZED ONION SPREAD
BAKED PECAN BRUSSEL SPROUTS
APPLE STACK CAKE & DERBY PIES

CALL 437-7631 TO SIGN UP!
RESERVED TABLES AVAILABLE

**INCLUDES BEST ATTIRE & BEST HAT*



*Live Music
Fridays* at the Austin Country Club

Join us in November for LIVE MUSIC
in the Main Dining Room
from 6:00 PM - 9:00 PM

 Friday, November 5th
507 Country

Friday, November 12th
Reminisce 

Steak & Seafood Night - Reservations Required

 Friday, November 17th
Jamie & Cody Acoustic

Guests Welcome & Encouraged
Limited Seating - For Reservations Call 507-437-7631
or Email reservations@austincountryclub.net

MEMBER EVENTS



HANG WITH US FOR
**HALLOWEEN
HARVEST**
From 9 AM - 1 PM
Sunday, October 28th
Call for reservations today!

Hayrides &
Pumpkin Decorating
11 AM - 1 PM

AUSTIN COUNTRY CLUB'S

Daddy Daughter Dinner & Dance

in Wonderland

SATURDAY, APRIL 2ND, 2022
5:30 PM: SOCIAL & ACTIVITIES
6:15 PM: DINNER
7:00-9:00 PM: DANCING

\$50 Per Dad & Daughter
\$15 PER EACH ADDITIONAL DAUGHTER

CALL 437-7631 TO RESERVE TICKETS
OR BY EMAIL TO
RESERVATIONS@AUSTINCOUNTRYCLUB.NET

OPEN TO THE PUBLIC!



MEMBER EVENTS

ANNUAL ACC CAMPOUT

Bring your tents and join us for a night under the stars!
 SATURDAY, JULY 28TH - SUNDAY JULY 29TH
Saturday Evening Cookout 5:30PM-8:30PM
 Campfire, S'mores and Movie at DUSK
 Movie on the Range:
TARZAN
 Sunday Morning Poolside Breakfast 7:30AM-9:30AM

Adults- \$16.00 per Camper
 9-13-\$10.00 per Camper
 3-8-\$7.00 per Camper
 2 and under ore FREE

Please Call 437-7631 to reserve your campsite!

Utilized Member Text to Increase Participation In Events

Plus Open/Read Rates are Better Than Emails

TEXT AUSTINCC to 71441

to sign up for Austin Country Club mobile alerts.



SAVE THE DATE

B I N G O

FRIDAY
FEBRUARY
5TH



6:00 PM SHARP GAME TIME STARTS
 LIMITED APPETIZER MENU AVAILABLE DURING GAME PLAY
DINNER RESERVATIONS IN GRILL REQUIRED IN ADVANCE

LIMITED RESERVATIONS AVAILABLE	CALL TO RESERVE A TABLE TODAY!	6 PEOPLE TO A TABLE MAXIMUM
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Hosting Austin High School Prom Dinner & Sharing a Photo Opportunity with One of Our Team Members

SPRING 2022 MAIN DINING ROOM MENU

starters

CHEESE CURDS - 13
marinara, acc sauce

CRISPY CALAMARI AND CLAMS - 14
tartar sauce, sriracha cocktail sauce,
sweet chili, charred lemon

DEVILED EGGS OF THE MOMENT - 7

YELLOW FIN TUNA TARTARE - 12
avocado, wasabi, soy caramel, wonton chips

CRISPY WINGS - 2 each
choice of greek, garlic parmesan, buffalo,
sweet thai chili or bbq
served with celery

DAILY SOUP
cup - 5 / bowl - 7

salads

add choice of protein to any salad
chicken - 7 / blackened shrimp - 8 / ♣ beef tenderloin - 8
♣ salmon - 8 / ♣ yellow fin tuna - 8

+ **CLASSIC WEDGE - 12**
baby iceberg, amablu blue cheese, heirloom tomato,
scallion, hormel® honey cured bacon

+ **CAESAR - 12**
revol farms™ romaine crunch, kalamata olives,
oven roasted tomatoes, capers, parmesan, croutons

+ **BURRATA - 13**
revol farms™ arugula, heirloom tomato, prosciutto,
red onion, white balsamic reduction, chili flake

sandwiches

served with choice of
salted house cut fries, sweet potato fries, onion rings,
coleslaw or house fried potato chips

♣ **BUILD YOUR OWN 8 OZ. ANGUS BURGER - 12**
7 OZ. **JENNIE-O® TURKEY BURGER - 13**
served with toasted brioche bun,
revol farms™ lettuce, onion, tomato, pickle
add hormel® honey cured bacon - 1
additional toppings .50 each - choose from:
swiss, cheddar, american, provolone, pepper jack,
amablu® blue cheese, peppers, ♣ fried egg,
caramelized onions, jalapeños,
tobacco onions, avocado, sautéed mushrooms

+ **ITALIAN GRINDER - 15**
hormel® hard salami, dry chorizo & genoa salami, soppressata,
provolone, revol farms™ arugula, tomato, red onion, pepperoncini,
pesto mayo, focaccia bread

BEER BATTERED COD SANDWICH - 13
coleslaw, acc sauce, hinged loaf

+ **SMOKED CHICKEN & HAM CLUB SANDWICH - 14**
hormel® smoked ham & honey cured bacon, avocado,
revol farms™ lettuce, tomato, pesto mayo, sourdough bread

SHAVED BEEF SANDWICH - 15
toasted peppers, caramelized onion, swiss cheese, giardiniera,
creamy horseradish, hinged loaf

+ **PIMENTO GRILLED CHEESE - 13**
hormel® honey cured bacon, tomato, pickled jalapeño, focaccia bread

pizza

FLATBREAD - 12
12 INCH - 14
16 INCH - 20

gluten free crust - 15
choose up to three toppings:
additional toppings .50 each
fontanini® italian sausage, meatballs, hormel® smoked ham,
spam®, hormel® pepperoni, hamburger, artichokes,
mushrooms, black olives, green olives, tomatoes,
red onions, roasted red bell peppers, pineapple, green peppers

signatures

served with choice of house garden salad,
caesar salad or cup of soup

LOADED WHITE CHEDDAR MAC & CHEESE - 21
hormel® honey cured bacon, andouille sausage,
caramelized onions, roasted mushrooms, scallions, breadcrumbs

♣ **TOP SIRLOIN OSCAR - 37**
blackened shrimp, grilled asparagus, confit garlic mashed
potatoes, bearnaise, red wine demi

BROWN SUGAR GLAZED MEATLOAF - 21
confit garlic mashed potatoes,
seasonal vegetables, demi

PECAN SMOKED HALF CHICKEN - 21
cheddar and jalapeño polenta, roasted carrots, bbq chicken jus

♣ **ROASTED CAULIFLOWER STEAK - 17**
five grain blend, sunny egg, roasted vegetables,
pesto hummus, pepitas

♣ **GINGER & SOY GLAZED SALMON - 25**
charred bok choy, sweet chili fried rice, herb and radish salad,
sesame seeds

a la carte

♣ **6 OZ FILET MIGNON - 35**

(5) **GARLIC ROASTED SHRIMP - 15**
served with charred lemon

♣ **BLACKENED YELLOW FIN TUNA - 18**
served with charred lemon

choice of sauce: acc steak sauce, bearnaise,
creamy horseradish or chimichurri

sides - 7

CHEDDAR AND JALAPEÑO POLENTA

CONFIT GARLIC MASHED POTATOES

SEASONAL VEGETABLES

SALTED HOUSE CUT FRIES

SWEET POTATO FRIES

HOUSE FRIED CHIPS
served with blue cheese dressing

+ = features locally sourced items
♣ = note: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Out of Bounds

CABANA BAR + KITCHEN

HOT SANDWICHES

SERVED WITH POTATO CHIPS AND A PICKLE - SUB FRIES - 2
CHOOSE YOUR BREAD: GRAIN, SOURDOUGH, WHITE, RYE, FOCACCIA

TUNA OR CHICKEN MELT - 12
CHEDDAR CHEESE

SHAVED BEEF - 13
ROAST BEEF, PROVOLONE, TOMATO, ARUGULA, HORSE RADISH MAYO, DIJON MUSTARD, GIARDINIERA

PESTO CHICKEN - 13
PULLED CHICKEN, MOZZARELLA, FRESH BASIL, TOMATO, BALSAMIC ONION, PESTO MAYO

THREE CHEESE - 12
CHEDDAR, SWISS, BRIE, SLICED TOMATO (ADD HAM OR BACON \$1)

VEGGIE - 12
GRILLED SQUASH, ROASTED MUSHROOMS, ROASTED PEPPERS, SWISS, BALSAMIC ONIONS, SPINACH,
ROASTED TOMATO, HUMMUS

PIZZERIA - 14
PEPPERONI, ITALIAN SAUSAGE, PARMESAN, MOZZARELLA, BASIL, MARINARA MAYO

REUBEN - 14
CORNED BEEF, SWISS, 1000 ISLAND, SAUERKRAUT

OVEN ROASTED TURKEY - 13 (CAN BE HOT OR COLD)
SHAVED TURKEY, BRIE, CRANBERRY MUSTARD, ROASTED WALNUTS, SLICED APPLE

ITALIAN - 14 (CAN BE HOT OR COLD)
HARD SALAMI, HORMEL® GENOA SALAMI, SOPPRESSATA, HORMEL® SMOKED HAM, PROVOLONE, TOMATO,
ONION, PEPPERONCINI, PESTO MAYO, ITALIAN DRESSING

COLD SANDWICHES

SERVED WITH POTATO CHIPS AND A PICKLE - SUB FRIES - 2
CHOOSE YOUR BREAD: GRAIN, SOURDOUGH, WHITE, WRAP, RYE, FOCACCIA

CHICKEN SALAD - 11
REVOL FARMS™ BIBB LETTUCE, ROASTED TOMATOES, MAYO

TUNA SALAD - 11
REVOL FARMS™ BIBB LETTUCE, ROASTED TOMATOES, MAYO

BLT - 13
HORMEL BACON®, REVOL FARMS™ BIBB LETTUCE, TOMATO, AVOCADO, HONEY MUSTARD MAYO

SMOKED HAM AND CHEESE - 13
HORMEL HAM®, CHEDDAR CHEESE, REVOL FARMS™ BIBB LETTUCE, TOMATO, PICKLE,
DIJON MUSTARD, MAYO

Out of Bounds

CABANA BAR + KITCHEN

CABANA SPECIALS

BYO PIZZA

FLATBREAD - 12

12 INCH - 14

GLUTEN FREE CRUST - 14

CHOOSE UP TO THREE TOPPINGS:
ADDITIONAL TOPPINGS .50 EACH

FONTANINI® ITALIAN SAUSAGE, HORMEL® SMOKED HAM, SPAM®, HORMEL® PEPPERONI, HAMBURGER, ARTICHOKE,
MUSHROOMS, BLACK OLIVES, GREEN OLIVES, TOMATOES,
RED ONIONS, ROASTED RED BELL PEPPERS, PINEAPPLE, GREEN PEPPERS

ACC BEEF SLIDERS - 13
CHEDDAR CHEESE, CARAMELIZED ONIONS, ACC SAUCE, SWEET HAWAIIAN ROLLS, POTATO CHIPS, COLESLAW

CHICKEN KEBAB - 14
SERVED WITH GARDEN SALAD, HUMMUS, PITA

CHICKEN QUESADILLA - 14
PULLED CHICKEN, CARAMELIZED ONIONS, GREEN CHILES, COTIJA, CHEDDAR CHEESE, MOZZARELLA,
SERVED WITH TORTILLA CHIPS AND SALSA

TACO OF THE DAY - MARKET PRICE

FRUIT/YOGURT - 9

TORTILLA CHIPS & HOUSEMADE SALSA, GUACAMOLE, QUESO - 7

SALADS

ADD PULLED CHICKEN, ♣ GRILLED FLANK STEAK, OR SMOKED SALMON +6
MAKE IT A WRAP SERVED WITH CHIPS -1

SOUTHWEST - 12
ROASTED CORN, CHERRY TOMATO, AVOCADO, RED ONION, COTIJA, SUNFLOWER SEEDS,
REVOL ROMAINE CRUNCH™, AVOCADO RANCH

CAESAR SALAD - 13
PARMESAN, KALAMATA OLIVES, GRAPE TOMATO, CAPERS, CROUTONS,
REVOL FARMS ROMAINE CRUNCH™, CAESAR DRESSING

COBB SALAD - 13
BACON, HARDBOILED EGG, AVOCADO, ROASTED TOMATO, BLUE CHEESE, SCALLION,
REVOL POWER MIX™, HONEY MUSTARD DRESSING

GARLIC ROASTED CAULIFLOWER SALAD - 13
FETA, SPICED WALNUTS, KALAMATA OLIVES, CAPERS, DILL, SHAVED BRUSSELS SPROUTS,
REVOL POWER MIX™, CREAMY LEMON HERB DRESSING

BRUSCHETTA SALAD - 12
GRAPE TOMATOES, FRESH MOZZARELLA, RED ONION, CROUTONS, BASIL, REVOL FARMS ARUGULA®, BALSAMIC DRESSING

JOIN US!

whiskey & cigars

FRIDAY JULY 15TH
6:00 PM
MAIN DINING ROOM BALCONY

JOIN US FOR A NIGHT OF FINE WHISKEY & BOURBON TASTING, HORS D'OEUVRES & CIGAR SPECIALS!

FEATURING MARINATED OLIVES, SPICY AND SWEET SNACK MIXES
GRILLED BEEF SKEWERS
ASSORTED DIPS WITH HOUSE FRIED POTATO CHIPS
PEANUT BUTTER AND CHOCOLATE BROWNIES

CALL 507-437-7631 OR
EMAIL RESERVATIONS@AUSTINCOUNTRYCLUB.NET
TO SIGN UP TODAY - THIS EVENT HAS LIMITED SEATING!
\$30 PER PERSON FOR HORS & WHISKEY - \$35 WITH CIGAR



Valentine's Day

WEEKEND DINNER SPECIAL
AVAILABLE 4:30 - 8:00 PM FRIDAY, FEBRUARY 12TH
&
4:30 - 8:00 PM SATURDAY, FEBRUARY 13TH

Truffle and Salsify Soup
SHAVED WINTER TRUFFLES, CHIVE OIL

Crab & Citrus Salad
REVOL FARMS BABY ARUGULA, PICKLED ONIONS, CITRUS MEDLEY,
WATERMELON RADISH, CITRUS JUS

Beef Wellington with Mushroom Duxelles
HERB ROASTED FINGERLING POTATOES, SAUTÉED SPINACH,
BRAISED PEARL ONIONS, BORDELAISE SAUCE

Chocolate Covered Strawberries

\$90 PER COUPLE - \$45 PER INDIVIDUAL

LIMITED SEATING AVAILABLE
CALL FOR YOUR RESERVATIONS TODAY!
507-437-7631

TAPAS NIGHT

Saturday, July, 30th
4:00 PM - 8:00 PM
Seating is available in the Main Dining Room & Balcony (weather dependent)



Reserve your table today!
Call 507-437-7631
or email
reservations@austincountryclub.net

Summer DRINK SPECIALS

Rye & Shine - 7
TATTERSALL ORANGE CREMA, SAGAMORE RYE WHISKEY,
SIMPLE SYRUP, LEMON JUICE, ORANGE JUICE, BITTERS

Peach Mojito - 6
ABSOLUT APEACH, SODA, SIMPLE SYRUP, MINT

Beach Bum - 6
RUMCHATA, MALIBU COCONUT RUM, LIME JUICE, SODA

Cucumber Jalapeño Margarita - 7
JOSE CUERVO SILVER TEQUILA, COINTREAU,
SIMPLE SYRUP, LIME, SWEET & SOUR

Vanilla Springs - 5.50
ABSOLUT VANILIA, PINEAPPLE JUICE, LEMON SOUR

Featured Red Wine
R COLLECTION CABERNET SAUVIGNON - CALIFORNIA 2019

IT'S BACK!
BYO PASTA NIGHT
WEDNESDAY, MARCH 9TH
5:00 - 9:00 PM
IN THE MAIN DINING ROOM

RESERVATIONS RECOMMENDED
 CALL 507-437-7631
 OR EMAIL
 RESERVATIONS@AUSTINCOUNTRYCLUB.NET

SOUTHERN SHRIMP BOIL
 (FORMERLY CRAB CRACK)
FRIDAY, MARCH 11TH
 5:00PM - 9:00PM IN THE MAIN DINING ROOM

FRIED GREEN TOMATOES
 with tomato bacon jam
PEPPER COLESLAW
WEDGE SALAD
 honey bacon, cherry tomato, shaved red onion, blue cheese dressing
CORN BREAD
SHRIMP BOIL
 clams, andouille, red rice, green beans, corn on the cob, potatoes
CHICKEN AND ANDOUILLE GUMBO
 white rice, brown gravy
BANANA PUDDING
 nilla wafer, whipped cream
PEANUT BUTTER PIE \$21
 oreo, chopped peanuts

Reservations Required - Call 507-437-7631 or
 Email Reservations@austincountryclub.net
 To Reserve Your Table Today!

THIS FRIDAY FROM 5:00 PM - 9:00 PM

The Main Dining Room is Open!

MENU INCLUDES:

Starters
GARDEN SALAD
 CARROTS, CUCUMBERS,
 GRAPE TOMATOES, RED ONION
CAESAR SALAD
 CAPERS, KALAMATA OLIVES, GRAPE TOMATOES,
 PARMESAN, CROUTONS
SOUP OF THE DAY

Entrees
ALMOND CRUSTED WALLEYE PIKE - 31
 CHARRED ZUCCHINI, WILD RICE, SPRING PEAS,
 LEMON CAPER BUTTER SAUCE
GRILLED BEEF TENDERLOIN - 35
 GRILLED ASPARAGUS, ROASTED MUSHROOMS,
 CONFIT MARBLE POTATO, RED WINE DEMI
PAN-SEARED DUCK - 29
 FRIED BROCCOLI, ANCHO DUSTED CARROTS,
 ROMESCO POLENTA, SWEET AND SOUR RAISINS

Desserts
BLUE BERRY AND RHUBARB COBBLER
WALNUT STREUSEL
VANILLA BEAN ICE CREAM

FOR RESERVATIONS
 CALL 507-437-7631 OR EMAIL
 RESERVATIONS@AUSTINCOUNTRYCLUB.NET

CHILDREN'S MENU

*all selections are served with choice of:
 milk, chocolate milk or apple juice
 fruit, sliced apples or fries*

ELBOW MACARONI - 7
*pasta tossed with your choice of
 creamy cheese sauce or simple red sauce
 add chicken - 2 / add shrimp - 3*

BREADED CHICKEN TENDERS - 7
*three pieces fried to a golden brown &
 served with your choice of sauce*

GRILLED HAM & CHEESE - 7
*american cheese & smoked ham
 grilled cheese - 6*

HAMBURGER - 6.50
*on a toasted brioche bun
 additional toppings - .50*

"STATE FAIR" CORN DOG - 6

THIN CRUST CHEESE PIZZA - 6
additional toppings - .50

FOOD & BEVERAGE



Easter Brunch
at ACC

Sunday, April 17th
10:00 AM - 2:00 PM

On the Buffet
Garden Salad - Wedge Salad
Roasted Garlic Hummus - Pesto and Mozzarella Pasta Salad
Shrimp Cocktail- Charcuterie Board
Omelet Station - Waffle Station
Doughnut Holes - Breakfast Pastries - Muffins
Breakfast Sausage - Honey Cured Bacon
Breakfast Potatoes - Carved Pineapple Glazed Holiday Ham
Beef Bourguignon - Herb Roasted Coho Salmon - Grilled Chicken Thighs
Cheddar and Ranch Scalloped Potatoes - Honey and Ancho Glazed Carrots
Assorted Pies and Easter Themed Desserts

For the Kids
Baked Penne and Meatballs - Chicken Tenders - Mini Corndogs

\$28 For Adults
\$14 for Ages 9 to 13 - \$8 Ages 4 to 8 - Ages 3 & Under Eat FREE
Call 507-437-7631 or Email
Reservations@AustinCountryClub.net



CHEF'S DINNER

SATURDAY, JUNE 25TH
5:30 PM COCKTAILS - 6:00 PM DINNER
MENU PREPARED BY:
EXECUTIVE CHEF SEAN WILLIAMSON,
CHEF DE CUISINE ELOY HERRERA
SOUS CHEF BRIAN SORIN & JEREMY HASKIN

FIRST:
SMOKED SALMON
wild arugula, napa cabbage, diced avocado, pickled cucumber, basil nage, mango chili vinaigrette

SECOND:
PHEASANT AU VIN
pancetta, braised pearl onions, roasted wild mushrooms, celery root purée, rosemary, charred bread

THIRD:
ROASTED HORMEL PORK TENDERLOIN
corn/fit pee-wee potatoes, roasted brussels sprouts, cedar demi, mustard sprouts

FOURTH:
SOUTHERN PEACH CRUMBLE
with homemade vanilla ice cream

\$60 PER PERSON
LIMITED TO 50 ATTENDEES
GUESTS WELCOME
FEATURED WINE PAIRINGS AVAILABLE
BY PACKAGE OR A LA CARTE
TO RESERVE A TABLE
CALL: 507-437-7631 OR
EMAIL: RESERVATIONS@AUSTINCOUNTRYCLUB.NET



IT'S
FRY-DAY

JOIN US **TONIGHT** FOR OUR
ALL-YOU-CAN-EAT FISH FRY!

FRIED OR BROILED COD
SALTED HOUSE CUT FRIES
COLESLAW
\$16

CALL 507-437-7631
FOR RESERVATIONS NOW!
LIMITED SEATING AVAILABLE



ACC MIXED GRILL
FEATURED
THIS WEEK

ALL WEEK SPECIAL
SURF & TURF - \$28
5OZ STRIP LOIN WITH 4OZ WALNUT CRUSTED COD
FILLED ASPARAGUS, BABY CARROTS, SMASHED RED POTATOES AND ROMESCO SAUCE

SOUPS
TUESDAY - INDIANA CHICKEN & WILD RICE
WEDNESDAY - CHICKEN TORTILLA
THURSDAY - MINESTRONE
FRIDAY - POTATO AND LEEK
SATURDAY - STEAKHOUSE CHILI

AVAILABLE FOR DINE-IN OR CARRY-OUT
CALL 507.437.7631 FOR RESERVATIONS

CAPITAL PROJECTS

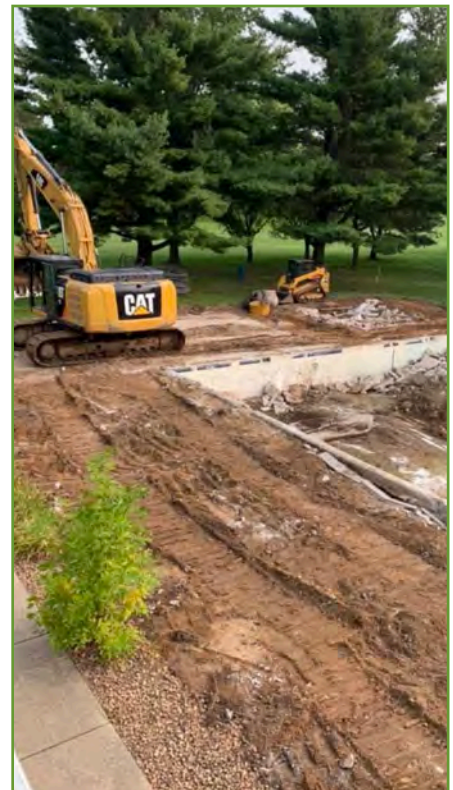
New Pool Complex & Cabana Project – Completed July '21 - \$3.1 million



Project Rendering from Facility Master Plan



Before



Demo Starting September 2020

CAPITAL PROJECTS

New Pool Complex & Cabana Project – Completed July '21 - \$3.1 million



Zero Entry Entry Before Temporary Enclosure



Zero Entry Being Prepared for Winter Construction



Formed & Ready for Shockcrete



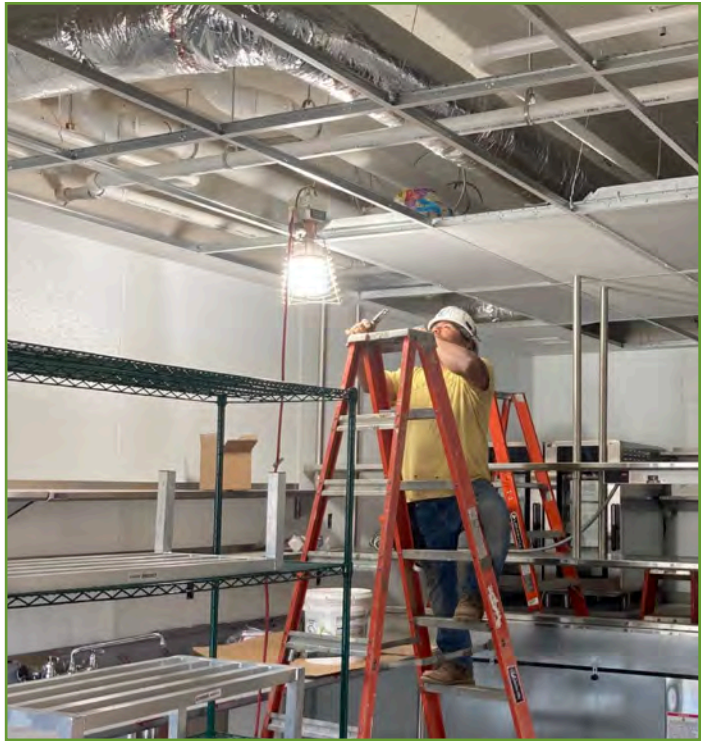
Slide Almost Completed

CAPITAL PROJECTS

New Pool Complex & Cabana Project – Completed July '21 - \$3.1 million



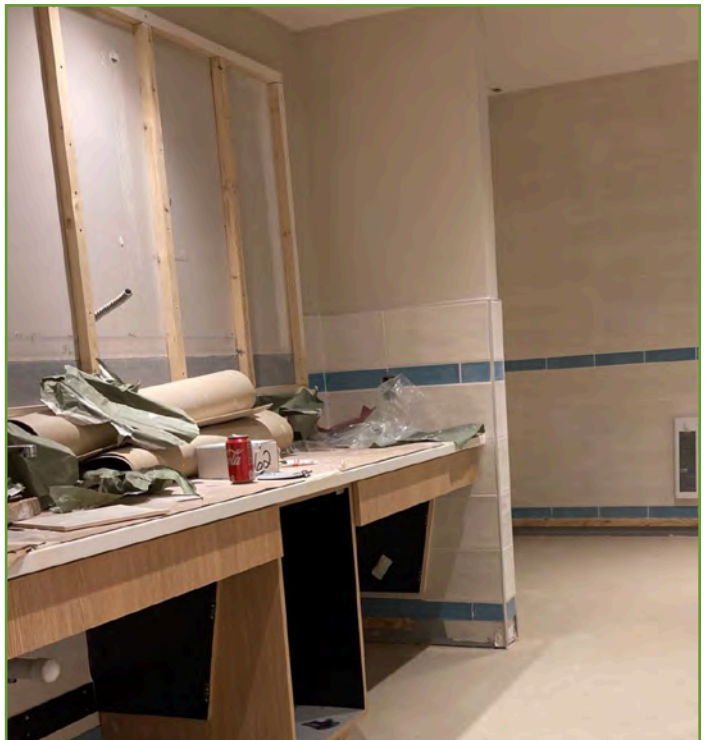
Cabana Slab Poured and Bar Die Wall Installed



Cabana kKitchen Nearing Nompletion



Cabana View from Upper Patio, Preparing to Pour Slab



Cabana Locker Room Vanity Area

CAPITAL PROJECTS

New Pool Complex & Cabana Project – Completed July '21 - \$3.1 million



Looking Down from Upper Patio at Zero Entry and Cabana



Looking Across Activity Pool Towards Cabana with Slide Plunge Well in Forefront



View from Cabana Patio toward slide with zero entry in forefront



Activity pool with view toward Clubhouse

CAPITAL PROJECTS

New Pool Complex & Cabana Project – Completed July '21 - \$3.1 million



Ready for Opening Day – July 3, 2021

CAPITAL PROJECTS

Course Drainage Project – Summer 2017 – \$175K



Course Drainage Work on 6 Holes – Added Fairway Drainage and Catch Basins in Rough



Completion of Drainage

**AUSTIN COUNTRY CLUB
STATEMENTS OF ACTIVITIES AND CHANGES IN MEMBERSHIP EQUITY
YEARS ENDED OCTOBER 31, 2019 AND 2018**

	2019	2018
REVENUES, GAINS, AND OTHER SUPPORT		
Dues	\$ 772,149	\$ 734,238
Food and Beverage Sales	901,491	855,115
Unused Minimum Charges	28,093	31,339
Pro Shop	366,086	348,719
Pool and Tennis	2,470	2,968
Locker Rentals	9,830	10,550
Interest Income	5,549	12,297
Donations	45,000	90,340
Initiation Fees and Retained Share of Retired Membership Certificates	7,466	9,732
Other	1,325	91,773
Total Revenues, Gains, and Other Support	2,139,459	2,187,071
EXPENSES		
Program Services:		
Clubhouse	660,435	653,329
Course	480,043	456,075
Food and Beverage	934,420	921,108
Pro Shop	370,316	344,844
Pool and Tennis	29,258	28,644
Special Events	12,879	4,972
Supporting Services:		
Management and General	107,157	106,989
Total Expenses	2,594,508	2,515,961
DECREASE IN MEMBERSHIP EQUITY FROM EXCESS OF EXPENSES OVER REVENUES	(455,049)	(328,890)
Member Assessments and Capital Contributions	471,861	415,416
INCREASE IN MEMBERSHIP EQUITY	16,812	86,526
Membership Equity - Beginning of Year	1,689,650	1,603,124
MEMBERSHIP EQUITY - END OF YEAR	\$ 1,706,462	\$ 1,689,650

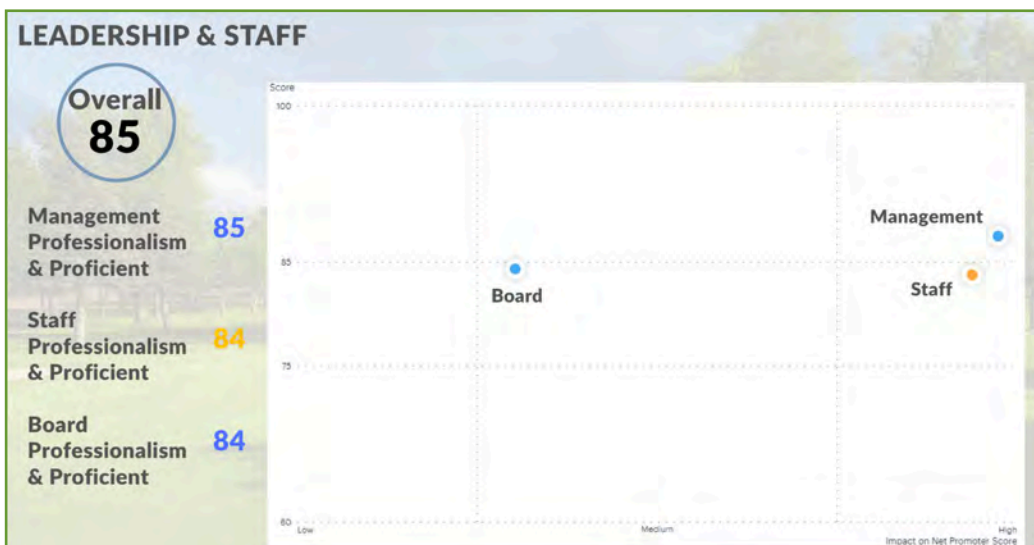
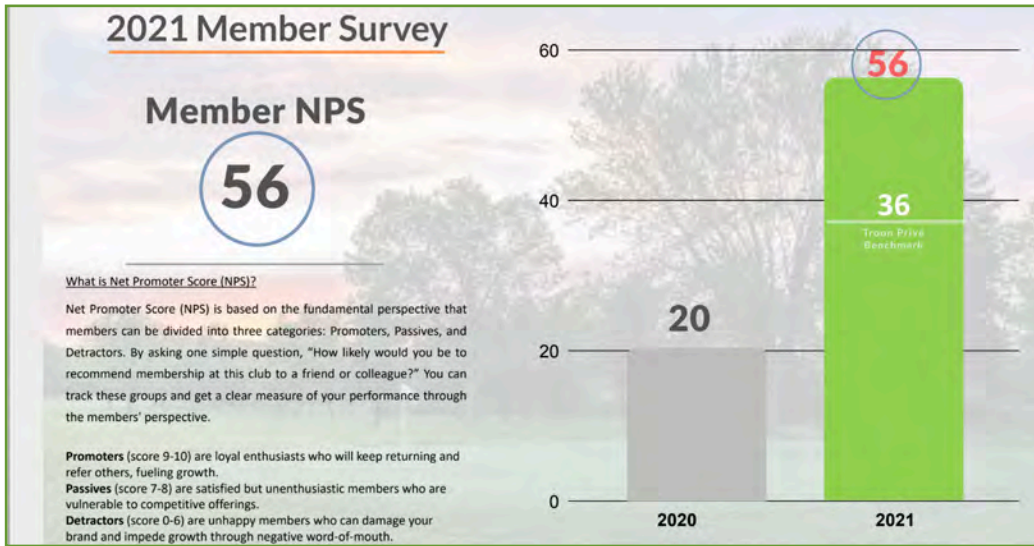
**AUSTIN COUNTRY CLUB
STATEMENTS OF ACTIVITIES AND CHANGES IN MEMBERSHIP EQUITY
YEARS ENDED OCTOBER 31, 2020 AND 2019**

	<u>2020</u>	<u>2019</u>
REVENUES, GAINS, AND OTHER SUPPORT		
Dues	\$ 741,711	\$ 772,149
Food and Beverage Sales	600,737	901,491
Unused Minimum Charges	25,693	28,093
Pro Shop	332,208	366,086
Pool and Tennis	-	2,470
Locker Rentals	11,373	9,830
Interest Income	5,117	5,549
Contributions	-	45,000
Initiation Fees and Retained Share of Retired Membership Certificates	3,375	7,466
Other	<u>153,393</u>	<u>1,325</u>
Total Revenues, Gains, and Other Support	<u>1,873,607</u>	<u>2,139,459</u>
EXPENSES		
Program Services:		
Clubhouse	644,806	660,435
Course	474,711	480,043
Food and Beverage	693,754	934,420
Pro Shop	344,658	370,316
Pool and Tennis	5,048	29,258
Special Events	8,436	12,879
Supporting Services:		
Management and General	<u>301,280</u>	<u>107,157</u>
Total Expenses	<u>2,472,693</u>	<u>2,594,508</u>
DECREASE IN MEMBERSHIP EQUITY FROM EXCESS OF EXPENSES OVER REVENUES	(599,086)	(455,049)
Member Assessments and Capital Contributions	<u>522,127</u>	<u>471,861</u>
INCREASE (DECREASE) IN MEMBERSHIP EQUITY	(76,959)	16,812
Membership Equity - Beginning of Year	<u>1,706,462</u>	<u>1,689,650</u>
MEMBERSHIP EQUITY - END OF YEAR	<u>\$ 1,629,503</u>	<u>\$ 1,706,462</u>

**AUSTIN COUNTRY CLUB
STATEMENTS OF ACTIVITIES AND CHANGES IN MEMBERSHIP EQUITY
YEARS ENDED OCTOBER 31, 2021 AND 2020**

	2021	2020
REVENUES, GAINS, AND OTHER SUPPORT		
Dues	\$ 822,458	\$ 741,711
Food and Beverage Sales	616,479	600,737
Unused Minimum Charges	12,504	25,693
Pro Shop	452,284	332,208
Pool and Tennis	5,780	-
Locker Rentals	387	11,373
Interest Income	5,559	5,117
Contributions	3,048,366	400,000
Initiation Fees	13,750	3,375
Gain (Loss) on Sale of Property and Equipment	1,473,644	(19,629)
Other	243,536	173,022
Total Revenues, Gains, and Other Support	6,694,747	2,273,607
EXPENSES		
Program Services:		
Clubhouse	836,559	644,806
Course	536,373	474,711
Food and Beverage	856,144	693,754
Pro Shop	448,098	344,658
Pool and Tennis	40,036	5,048
Special Events	1,366	8,436
Supporting Services:		
Management and General	138,801	301,280
Total Expenses	2,857,377	2,472,693
INCREASE (DECREASE) IN MEMBERSHIP EQUITY FROM EXCESS OF REVENUES OVER (UNDER) EXPENSES	3,837,370	(199,086)
Member Assessments	179,605	122,127
INCREASE (DECREASE) IN MEMBERSHIP EQUITY	4,016,975	(76,959)
Membership Equity - Beginning of Year	1,629,503	1,706,462
MEMBERSHIP EQUITY - END OF YEAR	\$ 5,646,478	\$ 1,629,503

MEMBER SURVEY



2022 Austin Country Club Golf Schedule

April 25 ~ Stewartville Golf Invitational (Double Tee 9AM & 2 PM)
COURSE CLOSED ALL DAY

May 20 ~ Men's Guest Day (PM Tee Times)
May 23 ~ Big 9 Boys Tourney (AM Tee Times)
May 30 ~ Memorial Day Racehorse (9 AM Shotgun)

June 3 ~ Demo Night on the Range (3 PM to 7 PM)
June 6 ~ Riverland Foundation Outing (12 PM Shotgun)
June 11 ~ Putting Challenge & Dining (5:30 PM Shotgun)
June 13 ~ Austin Youth Hockey Outing (12 PM Shotgun)
June 18 ~ Ladies Invitational (8 AM Shotgun)
June 19 ~ PGA Junior League (4 PM Tee Times)
June 20 ~ Junior PGA Event (9 AM Tee Times)
June 26 ~ Parent/Child Event - 9 Holes (2 PM)
June 28 ~ Kids Fun Night (5:30 PM on Driving Range)

July 9 ~ Couples Club Championship (2 PM Shotgun)
July 17 ~ PGA Junior League (4 PM Tee Times)
July 18 ~ APEF Golf Outing (12:30 PM Shotgun)
July 26 ~ Kids Fun Night (5:30 PM on Driving Range)
July 31 ~ Parent/Child Event - 9 Holes (2 PM)

Aug 4 ~ Men's Invitational Practice Rounds (8:00-4:00)
Aug 5 ~ Men's Invitational 1st Round
Aug 6 ~ Men's Invitational 2nd Round
Aug 12 ~ SPAM Pro-Am (Closed All Day)
Aug 15 ~ Karl Potach Memorial (12 PM Shotgun)
Aug 16 ~ Kids Fun Night (5:30 PM on Driving Range)
Aug 20 ~ ACC Club Championship (Tee Times 8:00 - 12:00)
Aug 21 ~ ACC Club Championship Round #2 (Double Tee 9-1)
Aug 26 ~ Glo Ball Twilight Event (Dusk Shotgun)
Aug 29 ~ Southern Minny Ladies Event (Time TBD)

Sept 1 ~ Men's \$5 Game Shootout (5:00pm)
Sept 5 ~ Labor Day Racehorse (9 AM Shotgun)
Sept 17 ~ ACC Ryder Cup (1 PM Shotgun)
Sept 18 ~ ACC Ryder Cup (10 AM Shotgun)

Oct 1 ~ ACC 3 Person BIG Cup (11 AM Shotgun)
Oct 15 ~ Mean 18 - Hardest Day of Golf (11 AM Shotgun)

*****Starting times for events are subject to change, watch newsletters for final details.**

2022 Austin Country Club Agronomy Calendar

The goal of this is to provide the membership with information on when major agronomic practices will be taking place during 2022.

April

6th thru 12th - Topdress Fairways
18th & 19th - Tee Aerification
26th - Greens Verticut

May

2nd - Greens Aerification ¼" Hollow Tine
COURSE CLOSED ALL DAY
3rd - Back Up Date for Greens Aerification
10th - Verticut Tees & Approaches
10th thru 15th - Topdress Greens, Approaches & Fairways
16th - Needle Tine & Verticut Greens + Wetting Agent Application - **COURSE CLOSED UNTIL 11:00 AM**
18th - Ultragroom Greens

June

7th - Verticut Greens
20th - Greens Needle Tine + Wetting Agent Application
COURSE CLOSED UNTIL 11:00 AM
20th - Verticut Tees & Approaches

July

5th - Ultragroom Greens
18th - Greens Needle Tine + Wetting Agent Application
COURSE CLOSED UNTIL 11:00 AM
25th - Ultragroom Greens

August

8th - Needle Tine Greens + Wetting Agent application
COURSE CLOSED UNTIL 11:00 AM
22nd - Greens Aerification 1/2" Hollow Tine
COURSE CLOSED ALL DAY
23rd thru 28th - Tee Aerification 1/2" Hollow Tine

September

12th - Needle Tine Greens + Verticut Greens
COURSE CLOSED UNTIL 11:00 AM
13th - Verticut Tees
20th thru 24th - Topdress Fairways
21st - Verticut Greens

October

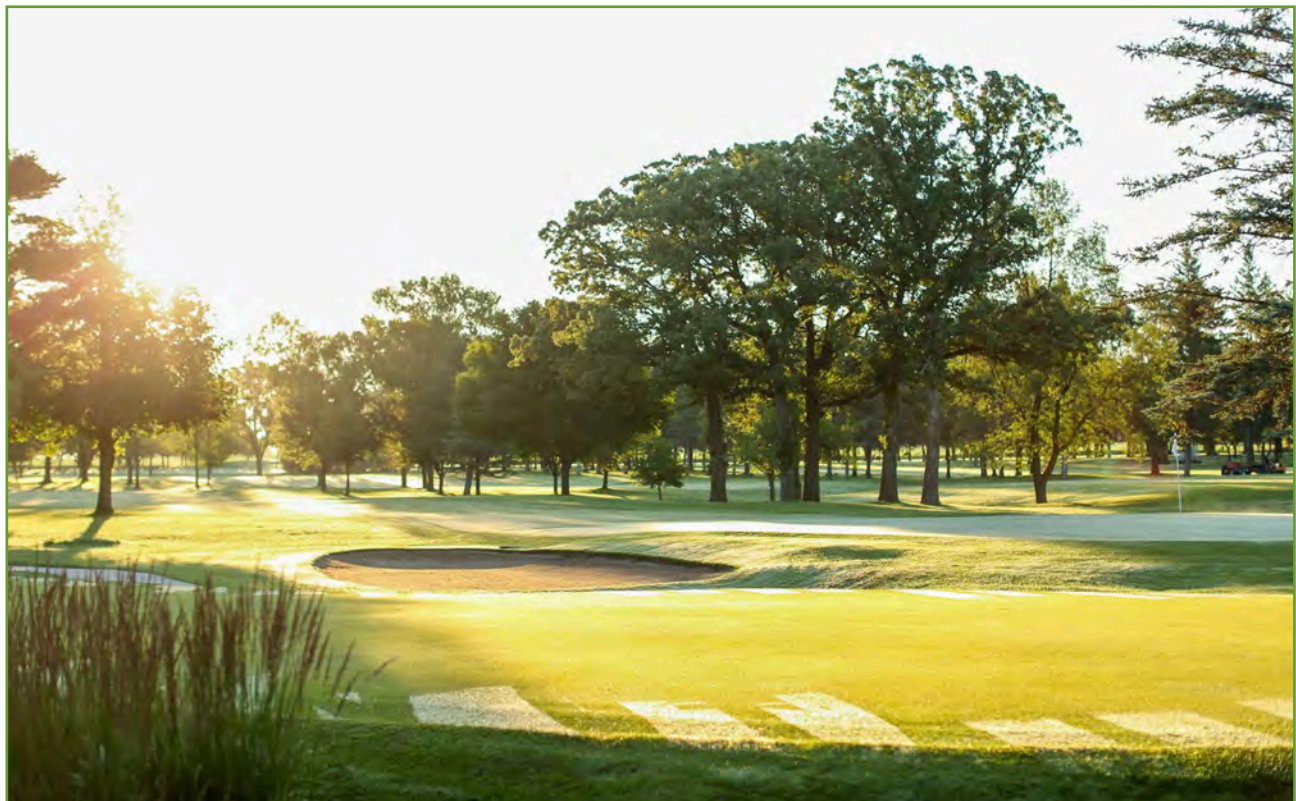
10th - Needle Tine Greens
31st - Topdress Fairways

***Weekly Monday Topdressing as growth dictates
***Subject to change based on weather**

GOLF & AGRONOMY



View from High Above the Austin Country Club



Clubhouse Patio View Looking Across Course
Putting Green in Forefront and #18 Green

GOLF & AGRONOMY



#11 Tee for the SPAM® Pro-Am



Putting Challenge



Orange Team – '21 ACC Ryder Cup



Blue Team – '21 ACC Ryder Cup



ACC Agronomy & Golf Team Members
at the Putting Challenge



Mr. Bang Giving Instructions on Day 1 of Junior Camp 2019



Hardest Day of Golf ~ "Mean 18"

Saturday, October 6th, 2018

For one day only, Golf Course Superintendent Kevin Malloy & his team will turn the tables and create the most diabolical course set up you've ever seen at Austin Country Club!

11:00 AM Shotgun with Lunch Before Play
\$40.00 Entry fee per player includes lunch, golf & prizes
Format: 3-Person Best Shot (set your own teams)
Guests Welcomed & Encouraged

Please Sign-Up in the Golf Shop or call 507/433-7736

*Notes: Play at your own risk!
ACC is not responsible for damage to golf clubs, lost balls, slow play or any such effects from the frustration of this event!
Except of course, we will take all the credit for having fun!

18 Hole Putting Challenge

FRIDAY, JUNE 10TH
5:30PM SHOTGUN
\$10 PER PERSON
PLAY WILL TAKE PLACE
ON THE FRONT 9
HOLE IN ONE PRIZES INCLUDED

TAYLORMADE - PXG - TITLEIST - CALLAWAY - COBRA - MIZUNO

DEMO NIGHT

2022



JOIN US ON FRIDAY JUNE, 3RD
FROM 3:00 - 7:00 PM
COMPLIMENTARY FOOD AND DRINK SPECIALS
WILL BE SERVED
GUESTS ARE WELCOME AND ENCOURAGED
TO ATTEND!



ACC BIG CUP TOURNEY

BIGGER & SPOOKIER IN 2018

SATURDAY, OCTOBER 27TH, 2018
3 PERSON SCARE-AMBLE (SCRAMBLE)
\$90.00 PER TEAM - 11:00 AM SHOTGUN
GUESTS ARE WELCOME & ENCOURAGED-
MUST HAVE 1 MEMBER PER TEAM
NO GUEST FEES
SIGN UP TODAY BY CALLING 507.433.7736 OR
E-MAILING ABANG@AUSTINCOUNTRYCLUB.NET

COSTUMES ARE STRONGLY ENCOURAGED

GLO BALL

FRIDAY, SEPTEMBER 28TH
Step Aside Scramble Format
(Each Player Putts on Green)
Shotgun at Dusk
\$30.00 Per Person OR
\$60 Per Couple for Golf & Prizes

Call 507.433.7736 or
email Taylor at
taylor@taylor@austincountryclub.net
to SIGN UP TODAY!

AUSTIN CC JR. GOLF UPDATE

April 2022

JR. RENTAL CLUBS

ACC has club rentals available for our fastest growing members. Each set is properly fit according to their height. As kids grow their set make up will expand and each set will have every club they need.

If you want to rent a set for your junior send in their height (with shoes on) to reserve their clubs for the 2022 season.

Rentals include club storage.



PGA JUNIOR LEAGUE

Juniors 13 & under are eligible to participate on the team that will be joining a newly established league in SE Minnesota. The season will run June 1st - July 24th and will participate with Rochester GS&CC, Somerby, Northern Hills, Eastwood, Soldiers Field, & Willow Creek. Space is limited to 12 juniors, but we need your support to fill our team.

For more information please visit www.pgajrleague.com.

JUNIOR DROP OFF DAYS

Junior drop off days will coincide with the Junior Golf Instruction Program. We offer three different programs to best fit your junior golfers need.

Option 1: 8:00-3:00 Golf instruction, snack, golf, lunch, and swimming. Juniors should be able to shoot a target score of 72 or less from the Forward tees. Recommended ages 8+

Option 2: 9:30-3:00 Golf instruction, snack, activity, lunch and swimming. Juniors that are beginners and want to get an introduction to golf and spend a fun day at the club. Recommended ages 6+

Option 3: 9:30-10:15 Golf instruction only. Recommended ages 6+

DRIVE, CHIP, & PUTT PREP

Juniors will work on the fundamentals that will be tested on the day of the Drive, Chip and Putt Competition. Saturdays 9am-10am, May 14-June 25

Local Qualifier is at Northern Hills on Thursday, June 30th.

"Nothing is given to you, everything is earned, if you don't put in the work and effort you're not going to get the results you want and more important you don't deserve it, you didn't earn it"

Tiger Woods HOF Speech



Making Cookies with Chef



Painting During Junior Camp



Chilling During Junior Camp Before NEW Pool



Spring 2020 Temporary Operation Rules & Regulations

These temporary operational procedures **MUST ALWAYS** be followed by **ALL MEMBERS** in order to keep ACC a responsible place for members and staff. **Please note that these temporary operation rules & regulations are fluid; and are subject to change due to the changing environment & federal, state, and local regulations.**

Furthermore, and most importantly always keep in mind the current 'social distancing' requirements (at least 6 feet away from other people). This requirement dictates the level of service the club can provide to our members.

Golf Operations

- **Starting Tee & Time** - All groups/players will be required to start on #1 (nobody can start on #10) after a set opening time to limit staff/member interaction.
- **Tee Order** - Allow the first tee to clear before making your way to the teeing ground.
- **Group Size** - The maximum group size at any time is 4 golfers (**NO fivesomes**).
- **Guests** - At this time, **all guest charges will go on the members account.**
 - **Driving Range** - The driving range will be set up with proper spacing. Only apple crates with golf balls will be set up, use your club to retrieve a new ball. Range balls will be washed/sanitized daily. Bag stands and tees will not be out. **No electric carts for Range Use ONLY.**
- **Putting Greens** - All putting greens will be open with limited access and modified holes. Signs will be posted as a reminder, please self-monitor.
 - Clubhouse - Max of 6 golfers.
 - 1st Tee - Max of 4 golfers & **ONLY for use prior to your round.**
 - Green on the Range Tee - Max of 2 golfers.
 - Nursery Green (behind 17 tee) - Max of 4 golfers.
- **Golf Bag/Push Cart Storage** - The Golf Shop Staff **ONLY** will get your clubs/push cart out of the bag storage area the first time you show up at ACC. Once they are out of storage, **YOU MUST KEEP THEM WITH YOU** (until further notice), **staff members will NOT be allowed to handle bags once they leave the bag room.** If you just want to pick-up your clubs or cart, just call 507/433-7736 in advance for a pickup time. **At this time, members are not allowed in the Bag Room.**



NOTE FROM THE GENERAL MANAGER

Dear ACC Members & Associates:

The health and safety of our members, guests and associates remains our top priority, and, in these unprecedented times, this priority continues to guide our business decisions.

This is to inform you that we have recently learned that an associate of the Club has tested positive for COVID-19 and was at the Club as recently as Saturday, January 15th and is currently quarantining in accordance with CDC guidance. Please keep the associate and their family in your thoughts. Currently, we are contacting members, guests and associates who were in close contact with this person.

We are in contact with state and local public health experts regarding this positive case. They stress the continued importance of practicing common sense preventative measures that have shown to slow the spread of the virus, which includes getting vaccinated and boosted, as well as routine testing if you are not vaccinated, or if you are vaccinated and experiencing symptoms.

This positive case underscores the reality that COVID-19 remains active and continues to infect individuals in our community. As such, we have had a masking requirement for all our associates since August that work indoors and **recommend that members and guests that visit our facility wear masks when they are indoors or in outdoor crowded settings.**

In addition, we want to reiterate how vitally important it is for the Club to be made aware of any potential and confirmed cases of COVID-19 as soon as possible. If you or anyone in your household are sick with COVID-19 symptoms, have been tested and are awaiting results, or have received a positive COVID-19 test, please communicate this information immediately to us so that we can take the necessary steps to prevent further spread of the virus. Your identity will be held confidential. We also recommend you contact your health care provider and the local health department and follow their guidance.

Thank you again for your ongoing support and diligence in this matter. We will continue to actively monitor the situation and will provide updates when and if needed.

William J. Budion, CCM | General Manager

Austin Country Club | p 507.437.7631 | c 507.279.3996 | wjb@austincountryclub.net

Managed by Troon Privé® Private Clubs of Distinction

AUSTIN COUNTRY CLUB CURBSIDE MENU

STARTERS

- Chicken Quesadilla - 10**
Monterey Jack Cheese, Peppers, Onions
- Shrimp Cocktail - 11**
Five Shrimp with horseradish Cocktail Sauce
- Thick Cut Onion Rings & Garlic Cheese Curd Basket - 10**
Onion Rings, White Cheddar Garlic Cheese Curds with Garlic Herb Horseradish & Marinara Sauce
- Chicken Wings - 1 Per Wing**
Breaded & Fried to a Golden Brown with Your Choice of Buffalo, Sweet Thai Chili or BBQ
- Soup by The Quart - 8**
Choice of Chicken & Wild Rice, Chili or French Onion
Quantities May Be Limited

SALADS

- Grilled Chicken House Salad (GF) - 14**
Mixed Spring Greens, Grilled Chicken Breast, Cucumber, Tomato, Red Onion, Carrot, Croutons and Choice of Dressing
- Smoked Chicken Cobb Salad - 16**
Salad Greens, Bleu Cheese Crumbles, Avocado, Honey Cured Bacon, Diced Tomato, Sweet Onion with Honey Roasted BBQ Dressing
- Cajun Fried Crab Wedge - 17**
Iceberg Wedge Topped with Golden Fried Lump Crab, Capers, Diced Tomato, Red Onion, Tasso Ham, Shaved Pecorino
Served with Choice of Dressing
- Chop Chop - 13**
Chiffonade of Romaine Lettuce, Layered with Tomato, Wonton, Feta Cheese, Green Onions, Bacon, Egg, Cucumber and Balsamic-Herb Vinaigrette
Add Grilled Chicken 6 - Add Salmon, Steak or Shrimp 7
- Santa Fe Chicken Salad - 15**
Salad Greens, Monterey Jack Cheese, Avocado, Bacon, Red Onion, Diced Tomato, Tortilla Chips, Santa Fe Dressing

PIZZA

- Par Three Combo Pizza**
Choose Up to Three Toppings
Flatbread - 10 / 10 inch - 10.50 / 16 inch - 19
Additional Toppings .50 each - Gluten Free Crust 3

PASTA

- Served with Choice of: Soup or Salad
- Blackened Chicken Penne - 17**
Seared Chicken Breast, Fresh Scallion, Roasted Red Peppers, Cajun Cream Sauce & Pecorino Cheese
- Shrimp & Champagne - 20**
Large Sautéed Shrimp, Crisp Prosciutto, Champagne Lemon Garlic Butter Sauce, Angel Hair Pasta & Crispy Fried Leeks

SIDES

- House Garden Salad**
Classic Caesar Salad
- Waffle Fries
Sweet Potato Fries
Potato Chips
◆ Baked Potato
◆ Roasted Garlic Mashed Potatoes
- Grilled Asparagus
Vegetable Blend of the Day

SANDWICHES

- Served with Choice of:
Waffle Fries, Sweet Potato Fries or Potato Chips
Additional Toppings - .50
- ACC Signature Burger - 13**
Third Pound Burger, Peppered Fried Onions, Cheddar Cheese, Bacon, Jalapeños, Chipotle Dressing on a Toasted Egg Bun
- Open Faced Steak Tip Sandwich - 15**
Toasted Vienna Bread Topped with Peppercorn Dusted Seared Steak, Caramelized Onion, Provolone Cheese & ACC Steak Sauce
- Build Your Own Country Club Burger - 10**
Third Pound Burger on a Toasted Egg Bun with Lettuce, Onion, Pickle, and Tomato
- Ham & Turkey Club Sandwich - 10**
Ham, Roasted Turkey, Honey Cured Bacon, Mayo, Swiss & American Cheeses, Lettuce and Tomato on a Ciabatta Bun
- Battered Cod Fish Sandwich - 12**
Beer Battered Alaskan Cod on a Baguette with Lettuce, Tomato & Pineapple Tartar Sauce
- Buffalo Chicken Wrap - 10**
Crispy "Buffalo" Style Chicken in a Garlic-Herb Tortilla with Lettuce, Tomato and Ranch Dressing
- Rachel - 11**
Smoked Turkey on Toasted Marble Rye, Sauerkraut & Thousand Island Dressing
- Seafood Po Boy - 14**
Soft French Bread, Creamy Shrimp Salad, Warm Fried Lump Crab, Lettuce, Tomato & Onion
- Smoked Chicken Sandwich - 12**
Aged Irish Cheddar, Tomato, Leaf Lettuce, Basil Mayo, Toasted Egg Bun
- Deli Board Sandwiches Available Upon Request**

◆ ENTREES

- Served with Choice of: Soup or Salad, Vegetable and Potato
- 6 oz. Choice Top Sirloin - 17**
Flame Grilled Minnesota Hereford Steaks with ACC Steak Sauce
- Jumbo Shrimp**
Choose From: Battered Fried Coconut or Broiled (GF)
Five Piece - 22 / Three Piece - 18

DESSERTS

- Carrot Cake - 12**
Cream Cheese Frosting, Garnished with Toasted Walnuts & a Caramel Drizzle
- Skippy Peanut Butter Pie - 8**
Cookie Crust with Caramel Sauce & Whipped Cream
- Towering Chocolate Cake - 12**
Chocolate Sauce and Whipped Cream
- Lemon Loft Cake - 12**
Stacked Lemon Cake with Cream Cheese Frosting
- One Dozen Assorted Cookies - 8**
- Mini Cheese Cakes - 15**
Five Cakes with Strawberry Puree

◆ AVAILABLE DURING DINNER HOURS ONLY

CALL 507.437.7631 OR EMAIL WJB@AUSTINCOUNTRYCLUB.NET TO ORDER!

TUESDAY TO SATURDAY FROM 11 AM - 8 PM

CHECK OUT OUR WEEKLY FAMILY-STYLE SPECIALS!

WE'RE OPEN FOR TAKE-OUT & CURBSIDE DELIVERY!

FAMILY-STYLE DINNER SPECIALS

FEEDS 4-5

1 HOUR LEAD TIME OR MORE APPRECIATED
*FULL MENU AVAILABLE ALL WEEK



ALL WEEK

3-TOPPING 16 INCH PIZZA (BAKED OR UNBAKED) - \$15

WEDNESDAY 3/18

SPAGHETTI BOLOGNESE - \$30

CAESAR SALAD, STEAMED ASPARAGUS & GARLIC BREAD STICKS

THURSDAY 3/19

BRAISED CORNED BEEF - \$40

GARDEN SALAD WITH RANCH OR ITALIAN DRESSING

ROASTED POTATOES, GREEN BEANS & HOUSE BAKED ROLLS

FRIDAY 3/20

HERB ROASTED PORK LOIN OR BROILED COD - \$40

MACARONI SALAD, CHEESY HASH BROWNS, STEAMED BROCCOLI & HOUSE BAKED ROLLS

SATURDAY 3/21

BEEF POT ROAST - \$40

GARLIC MASHED POTATOES, HEARTY GRAVY, CHEF'S VEGETABLE BLEND & HOUSE BAKED ROLLS

TAKE A BOTTLE OF UNCORKED WINE HOME WITH YOUR MEAL FOR \$20

CHOICE OF: BLACK RIDGE CHARDONNAY, CABERNET SAUVIGNON OR MERLOT; POMERO SAUVIGNON BLANC;
CSM RIESLING; TISDALE PINOT GRIGIO; BERINGER MOSCATO OR WHITE ZINFANDEL

CALL 507-437-7631 TO PLACE AN ORDER
OR EMAIL WJB@AUSTINCOUNTRYCLUB.NET

DON'T FORGET TO ASK
ABOUT
OUR SHAREABLE
DESSERTS!

CURBSIDE DELIVERY

DINNER SPECIALS - AVAILABLE ALL WEEK

FAMILY STYLE - FEEDS 4-5 - \$40

OR

MEAL FOR TWO - \$20

OPTION 1:

LEMON CHICKEN

BLT SALAD, HERB BUTTER WILD RICE BLEND,
STEAMED CARROTS & SUGAR SNAP PEAS & HOUSE BAKED ROLLS

OPTION 2:

BBQ RIBLET

CUCUMBER SALAD, CHEESY HASH BROWNS, CREAM CORN & BISCUITS

OPTION 3:

BRUSCHETTA GRILLED PORK LOIN

PESTO SAUCE, LEMON GREEN BEANS,
STEAMED GARLIC RED POTATOES & HOUSE BAKED ROLLS

NEW! PIZZA & WING SPECIALS:

16" PIZZA + 12 WINGS WITH 6-PACK POP - \$40

16" PIZZA + 12 WINGS PLUS 6-PACK DOMESTIC BEER - \$45

16" PIZZA + 12 WINGS PLUS BOTTLE HOUSE WINE - \$50

TAKE HOME A BOTTLE OF WINE WITH YOUR ORDER
ALL WINE 20% OFF

6-PACKS OF BOTTLED & CANNED BEER AVAILABLE TO-GO!

FATHER'S DAY

GRILL PACKS

\$80

INCLUDES:

4 SKEWERS OF 2 BACON WRAPPED SHRIMP

2 - 5 OZ SIRLOIN STEAKS

2 - 6 OZ PORK CHOPS

2 - 6 OZ BONELESS CHICKEN BREASTS

ACC GRILL SEASONING

READY TO GRILL GARLIC & ONION POTATOES

CAULIFLOWER, BROCCOLI, BACON SALAD

CHOICE OF DESSERT

SEE ORDER FORM FOR MORE DETAILS!

PLEASE PLACE ORDER BY

WEDNESDAY JUNE 17TH AT 4:00 PM

PICK-UP TIMES AVAILABLE

SATURDAY JUNE 20TH OR SUNDAY JUNE 21ST



Christmas

TAKE-HOME MEALS

ALL MEALS ARE PREPARED TO HEAT AT HOME AND SERVE 4-5 PEOPLE

CHOICE OF ENTREE

CHERRY SMOKED HALF CHICKENS

BOURBON AND MAPLE GLAZED HAM

CHOICE OF SALAD

GARDEN SALAD

SHAVED RED ONION, SLICED CUCUMBER, ROASTED TOMATOES, SHREDDED CARROTS, CROUTONS, CHOICE OF DRESSING

WINTER POWER SALAD

ROASTED SWEET POTATO, CANDIED NUTS, WATERMELON RADISH, ASIAN PEAR, BLUE CHEESE, DRIED CRANBERRIES, MAPLE AND BALSAMIC VINAIGRETTE

BEEF AND PARSNIP SALAD

FENNEL, RED ONION, ROASTED SUNFLOWER SEEDS, MANDARINS, SHAVED CABBAGE, GOAT CHEESE, CREAMY CITRUS AND CHAMPAGNE VINAIGRETTE

CHOICE OF VEGETABLE

OVEN ROASTED SPICED CARROTS

WITH CASHEWS AND BALSAMIC

BROWN BUTTER ROASTED BRUSSELS SPROUTS

WITH FIGS AND ROASTED ONIONS

CHOICE OF STARCH

SWEET POTATO CASSEROLE

WITH PECAN AND ROSEMARY STREUSEL

WILD RICE PILAF

WITH ALMONDS, CRANBERRIES, FENNEL, AND ROASTED APPLES

ALL MEALS ARE ACCOMPANIED BY AN ASSORTED DESSERT PLATTER

DARK CHOCOLATE COOKIE DOUGH FUDGE

WHITE CHOCOLATE AND CRANBERRY BLONDIES

PEPPERMINT BARK

REINDEER CHOW



CALL 507-437-7631 OR EMAIL WJB@AUSTINCOUNTRYCLUB.NET TO ORDER YOURS TODAY!

ORDERS DUE NO LATER THAN MONDAY, DECEMBER 21ST AT 2:00 PM

AVAILABLE FOR PICK-UP WEDNESDAY THE 23RD FROM 2:00 PM TO 8:00 PM
AND THURSDAY THE 24TH 9:00 AM TO 1:00 PM



FOR IMMEDIATE RELEASE

**CONTACT: William J. Budion, CCM
(507) 437-7631**

MANAGER MAINTAINS CERTIFIED CLUB MANAGER (CCM) DESIGNATION

Austin, MN – April 21, 2008 – William J. Budion, CCM. General Manager of the Austin Country Club, has maintained his/her professional designation of “Certified Club Manager” (CCM) with the Club Managers Association of America (CMAA).

Budion maintained his/her designation by completing the Certification Maintenance Requirement (CMR). The CMR requires managers with the CCM designation to earn 120 education and activity credits within their five-year certification period.

Budion earned his/her CCM designation as a result of fulfilling specific requirements in club management experience, education and association activity. The CMAA Certification Committee, consisting of active club managers, administers the certification system. Through the certification program, CMAA encourages the education and advancement of its members and assists club officers and members in securing the most efficient and successful club operations available.

The Club Managers Association of America is the professional association for managers of leading private country, city, yacht, athletic, military and fraternal clubs in the U.S. and abroad. Founded in 1927, CMAA provides executive career services, a lifetime professional development program and two national trade magazines, Club Management and The Board Room, to its more than 7,000 members.

CERTIFICATIONS



WILLIAM JOSEPH BUDION Commission #: 31028756

Public Address:
AUSTIN COUNTRY CLUB
PO BOX 474
1202 28TH STR NE
AUSTIN, MN 55912
507-437-7631

Status: Active
Expires: 1/31/2023

County Registration: MOWER
E-Notarization: No
Remote Notarization: No

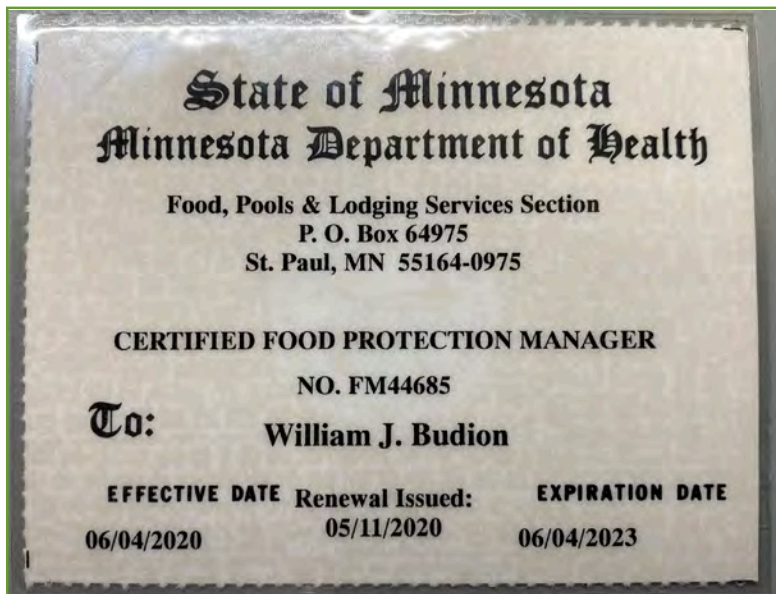
Notaries or remote notaries listed here may not be providing services to the public; notaries listed as authorized to conduct e-notarization or remote online notarizations may not be doing so at the present time.

Commission History

Original Commission:	9/10/2008
Renewed:	1/10/2013
Expired:	2/1/2018
Reappointment:	8/28/2018

Former Names

Minnesota Notary Commission





Bel-Air Country Club

*10768 Bellagio Road
Los Angeles, California 90077-3730*

JOSEPH "J.J." WAGNER, CCM
GENERAL MANAGER

May 6, 2010

Mr. Bryan Farnsworth, President
Austin Country Club
P.O. Box 474
Austin, MN 55912

Dear Mr. Farnsworth,

The main reason for my letter is to compliment you on what a fine job William Bowden is doing as General Manager of the Austin Country Club. I know this letter is very delinquent, but I lost Bill's card and it just recently resurfaced.

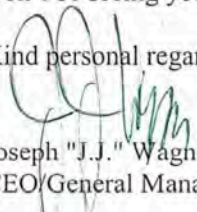
I believe you are aware that I'm Carter Wagner's younger brother and I run the Bel-Air Country Club in Los Angeles. So, I get my fair share of seeing what other clubs do for their members and for tournaments.

I was my brother's guest at your club last year for the Invitational and I noticed the very positive impact that Bill seemed to have in his relationship with his staff, coupled with the great rapport he had with the members. I also noticed that he was very hands on and I saw him lead by example. He didn't mind picking up a plate at a table or running to get drinks. What a wonderful attribute! I also noticed many special touches during the tournament.

I hope you can pass on my many compliments to Bill.

Unfortunately for me, my brother has chosen to invite his son to this year's tournament. So, I won't be seeing you this year. But hopefully I'll be seeing you next year!

Kind personal regards,


Joseph "J.J." Wagner, CCM
CEO/General Manager

JJW/mr

REFLECTION LETTERS

Steven T. Rizzi, Jr.

Residence: 801 22nd Street NW
Austin, Minnesota 55912
(507) 437-4385
strizzi@charter.net

Office: 300 First Street NW
Austin, Minnesota 55912
(507) 433-7394
srizzi@adamsrizzisween.com

6/25/13

Bill & Sheri,

Enclosed is our payment for Katelyn's wedding. Sign - I want to thank you both for making the reception a wonderful event. Pass our thanks on to Chef Ken as well, the food was delicious. We have received many, many compliments on the reception. Thanks much Sheri for all your good help & advice with the many aspects of planning the event. We appreciate your input & timely responses. Everything went extremely well & your guidance the night of the event was comforting & most helpful. You & your staff made our special day very special! Thanks!
Steven & Sheri

REFLECTION LETTERS

March 20, 2008

Mr. Bill Budion
General Manager
Lincolnshire Fields Country Club
Champaign, IL

Dear Bill,

Congratulations on your new position in Austin, Minnesota. As Past President of LFCC and on behalf of the membership, we wish you much success in your new endeavor.

That being said, it will be a sad for all of us when you leave. You have worked very hard, put in long hours and were willing to try anything that was asked in order to improve the club. I especially appreciated the way that you stayed after projects until they were completed. I was proud to watch you grow into the General Manager position, a position you earned with your performance. Without a doubt, LFCC has benefited greatly from the time you spent with here and we hope you have similar success in your new job.

Please let us know if there is anything we can do for you and know that you will be missed.


Sincerely,

Chuck Rutan

Chuck Rutan
LFCC Past President

cc Justin Kirby

REFLECTION LETTERS



FOCUSED RECOGNITION

I want to recognize Bill Sherry and Team for demonstrating

<input type="checkbox"/> Results Matter	<input type="checkbox"/> Take Share	<input type="checkbox"/> Challenge Yourself
<input checked="" type="checkbox"/> Intentional Execution	<input type="checkbox"/> Own It	<input type="checkbox"/> Focused Feedback

in the following manner: You did an excellent job of providing outstanding service and hospitality for my son's wedding. Your entire team represented the Austin Country Club and our community with a great amount of class and professionalism. Great job!!

By doing this, they have positively impacted the following key result(s):
You created a very special evening for my son and his new bride

Tom Dary 7/17/12

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March 24, 2008

Bill, congratulations on your appointment to the General Manager position at Austin country club. We at Lincolnshire fields Country Club and I personally are going to miss you.

We first met back in 2003 when I was part of the search committee to select a new Clubhouse Manager. We interviewed a lot of people from all over the country, many with a lot more experience than you had, including one individual who was the General Manager at a prominent Washington, DC clock. While you were perhaps the youngest of all the people we interviewed you were mature beyond your years.

It didn't take the committee very long to focus on you as a leading candidate for this position, because you were able to demonstrate a sincere appreciation and understanding for managing in a country club environment. Your candor, work ethic, and understanding of the financial dynamics presented us with a very interesting choice. Do we select the experienced individual, perhaps the safe choice, or do we go with the young guy who has a lot of upside potential and were pretty sure he would work very hard for the benefit of the club and all of its members.

While I'm very sorry to see you leave I can say with the benefit of knowing you for the last four years we made the right choice. We stand here today a better club than we were four years ago because of the decisions you made and the effort you put into improving the club and its operations.

Thanks again,

Chuck Sedlak
President 2006

THANK YOU