



BLUE*ROCK



Blue Rock Wine Dinner

THURSDAY, APRIL 16TH
6:30 PM

First Course

Artisan Cheese Selection with Sharp White Cheddar, Brie, Smoked Gouda, Comte Fresh Berries, Toasted Marcona Almonds and Local Honey

SERVED WITH BABY BLUE CHARDONNAY

Second Course

Red Snapper Citrus Salad with Arugula, Blood Orange, Shaved Fennel, Almonds and Citrus Garlic Dressing

SERVED WITH BABY BLUE BLANC

Third Course

Wild Mushroom & Truffled Polenta

SERVED WITH BABY BLUE PINOT NOIR

Fourth Course

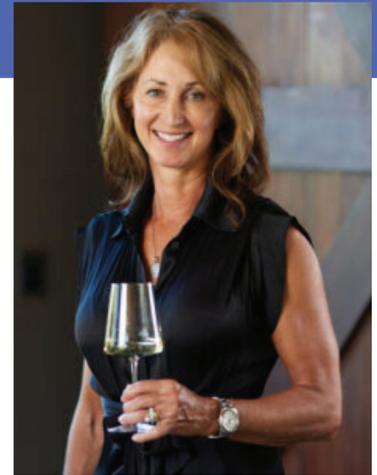
Ribeye with Pickled Cherries, Herb-Roasted Fingerlings, Asparagus Puree, Cab Franc Shallot Jus and Parmesan Tuile

SERVED WITH BLUE ROCK CABERNET FRANC

Fifth Course

Dark Chocolate Tart with Blackberry Reduction and Espresso Hazlenut Crump

SERVED WITH BABY BLUE RED BLEND



Shelly Kelley, Blue Rock's National Sales and Marketing Manager will be joining us to present Blue Rock's vision and history of each wine. Shelly is an integral part of the wine-making team. Based in New Hampshire, she leads the East Coast crew, spreading the Blue Rock charm across the nation's 37 markets.

**Five Course Dinner
with**

**Fine Wine Pairings
\$95 per Person**

**Please Make
Reservations by 4/10**

From The General Managers Desk

Doug Shiple - GM

Dear Members,

Spring has arrived, and with it, the return of golf season at Fremont Golf Club. The course is coming back to life, the days are getting longer, and there's a renewed energy around the Club—it's a great time to be here.

April is packed with opportunities to get involved and enjoy all the Club has to offer. Favorites like Fish Frys, Birthday Night, Comfort Food Sundays, and 2-for-\$30 Night are back, along with a special Easter Sunday Brunch and Administrative Professionals Day. Happy Hour continues in the dining room bar, and Men's and Ladies' Leagues are kicking off for the season. Be sure to check the Club calendar so you don't miss out.

As we head into a busy stretch, a quick reminder that making reservations—even just an hour in advance—helps us provide the best possible experience. We'll always do our best to accommodate your preferences. Please also note that select andeighth hundred evenings may be reserved for private events.



Clubhouse Reminders-To ensure a great experience for all members and guests:

Attire - We strive to maintain a relaxed yet polished atmosphere:

- Business casual is encouraged upstairs (collared shirts preferred)
- Tank tops are not permitted upstairs
- Denim is welcome if neat and in good condition
- T-shirts, flip-flops, swimwear (unless properly covered in the grill room), and sweatpants are not permitted upstairs
- Hats must be worn forward and only in designated areas
- Management reserves final discretion

Alcohol Policy-All alcoholic beverages must be purchased through the Club. This protects our liquor license and ensures compliance. Violations may result in Board review.

Conduct-We are proud of our welcoming environment and expect all members and guests to treat others with respect. Ongoing concerns may be referred to the Board. Please refer to the Club Handbook for full details.

Our 2026 Membership Campaign is off to a strong start, with limited openings remaining. If you know someone who would enjoy the Fremont Golf Club experience, we appreciate your referrals.

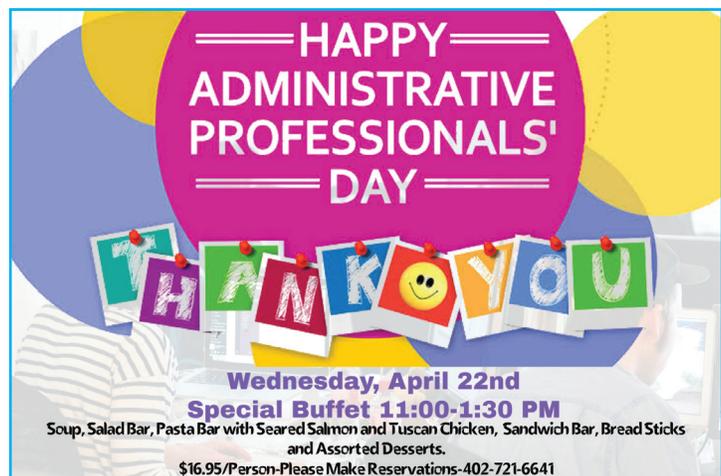
The continued recognition of Fremont Golf Club speaks to the strength of our membership and staff, including honors such as Private Club of the Year, PGA Professional of the Year, and CMAA Club Ambassador of the Year, among others.

Our dining program continues to grow under Executive Chef Braden Cleveland, bringing fresh ideas and consistency to every plate. Alongside him, Food & Beverage Manager Patrick Mactier is leading our team with a strong focus on service and member experience.

From great food and social events to golf, leagues, the pool, practice facilities, and instruction, Fremont Golf Club offers something for everyone. Our pro shop, led by PGA Director of Golf Nathan Kalin, is fully stocked and ready for the season. If you have questions about membership or would like to introduce someone to the Club, please reach out to Andi or me anytime.

Thank you for being part of Fremont Golf Club. We're looking forward to a fantastic season ahead and seeing you at the Club soon.

Warm regards,
Doug Shiple



2025-2026 BOARD OF DIRECTORS

Tim Ferguson	President	306-5901
Jordan Zoucha	Vice President	720-1479
Lynnette Sellon	Secretary/Treasurer	720-0474
Andy Vering	Director-2027	658-8435
Nate Schultz	Director-2027	720-8686
Paul Von Seggern	Director-2027	276-4119
Brian Moreland	Director-2028	250-8672
Stacy Auman	Director-2028	305-0866
Brad Cavitt	Director-2028	960-3197



PLEASE REMEMBER THAT IF YOU ARE A SOCIAL MEMBER AND YOU HAVE RECENTLY TURNED 70 YEARS OLD MIS015 YOU MUST NOTIFY ANDI IN THE OFFICE SO SHE CAN ADJUST YOUR MONTHLY MINIMUM. 402-721-6641.

Please Welcome Our New & Returning Members!

Hunter & Clare Albers
Martin & Susan Anderson
Stu & Kim Brown
Noel & Jill Chandler
Doug & Ellie Chapplear
Kirk Miller & Kimberlee Custer
Tim & Kristi Delaney
Joe & Rebecca Dickerson
Mike & Chelsea Dolejs
Joel & Mollie Eddie
Dale Elsasser
Gary & Kathy Elsasser
Eric & Alexandra Essen
Matt & Shelby Ferris
Dustin & Ashley Formanack
Bary & Ronda Habrock
Brett & Kari Harris
Erik & Kari Hoegemeyer
Kirk & Debra Hutton
Scott James

Mitch Johnson
Rick & Kate Johnson
Garrett & Anna Josten
Derwin & Lynette Kardell
Jared & Elizabeth Kitzelman
Aaron & Lindsey Kwiatkowski
Matthew & Ann McGill
Jeffrey & Rachel Murman
Kurt & Ashley Myers
Eric & Linette Nelson
James & Danya O'Brien
Andrew & Terri Reinke
Greg & Kylie Salerno
Matthew & Lindsey Sautter
Michael & Kateri Shirley
Myles & Jenna Shonsey
Brady & Myah Snell
Adam & Aly Williams
Tomme & Karisa Wold
Dave & Barb Wordekemper

*If any New Members have any Questions,
Please Reach out to Andi 402-721-6641*

RAWHIDE RUMBLE
PRESENTED BY EAGLE DISTRIBUTING

GOLF

Member Guest



**\$950
PER
TEAM**

EVENT PARTICIPATION INCLUDES

- \$10,000 in credit payout
- \$300 per team in tee gifts
- \$275 in future guest fees
- All meals during event
- Beer tickets courtesy of Eagle Dist
- Friday night dinner and entertainment for players & spouses sponsored by Fremont Beef Co

SCHEDULE OF EVENTS

THURSDAY, JUNE 18TH
12:00 SS - PRACTICE MATCH | 3:15 SS - MATCH 1

FRIDAY, JUNE 19TH
8:30 - 11:00 - MATCH 2 | 11:30 - 2:00 - MATCH 3

SATURDAY, JUNE 20TH
8:00 SS - MATCH 4 | 11:15 - MATCH 5
3:00 - CHAMPIONSHIP DERBY

SIGN UP DATE
APRIL 15TH AT 9:00
AM ON FORETEES

EVENT DATE
JUNE 18TH - 20TH

LADIES

RAWHIDE RUMBLE



FREMONT GOLF CLUB

1:00 Shotgun Start
\$90 per player
GOLF, DINNER, PRIZES, DRINKS & TEE GIFT

**WEDNESDAY
JUNE 17TH**

Fremont Golf Club

FITTING DAY SCHEDULE



TAYLORMADE

Fremont Golf Club
12:00 PM - 4:00 PM

APRIL 11

CALLAWAY

Fremont Golf Club
1:00 PM - 5:00 PM



APRIL 24

PING PING

Fremont Golf Club
1:00 PM - 5:00 PM

APRIL 30

TAYLORMADE

Fremont Golf Club
1:00 PM - 5:00 PM



MAY 15



couples GOLF

6:00 START
TIME FOR
EACH EVENT

TUR015

\$15 **\$40**
PER EVENT GUESTS

2026 SCHEDULE

- Saturday, May 2nd - Derby Party with Live Music! Wear your best Derby Hat
- Friday, June 5th
- Friday, June 26th - Poker Run
- Friday, July 17th
- Friday, August 7th - Drinks & Drives
- Friday, September 4th - Glow Ball - Dusk Shotgun

*Sign Up For Each
Event 30 Days In
Advance On
Foretees*

Food & Beverage Fare

Patrick Mactier-Food & Beverage Manager

Spring is officially in the air,

We have some exciting new menus launching in April. Chef Braden is putting together some incredible new menu options for clubhouse dining and grill room dining. Yannick's cocktail list is going to hit all the spring flavors we've been yearning for all winter. I am currently putting together a new wine list that will have new world and old world options that will have your pallet dancing.

We will also be launching our new wine club with details coming soon. Reminder we will be hosting a Blue Rock wine dinner April 16th featuring Shelly Kelley. She is Blue Rocks National sales manager. Spots are filling quick so come in and enjoy a wine dinner you will never forget. If you're golfing in the first men's stag April 23rd we will have Eagle distribution on hole 1 presenting a free cutwater tasting and after the stag upstairs in the clubhouse there will be a free Old Forester bourbon tasting presented by Johnson Bros distribution. I hope everyone is as excited as we are to kick off this 2026 golf season!



CHEERS,
Patrick Mactier

Chef's Corner

Braden Cleveland - Executive Chef

Spring is off to a strong start this year, and the warmer, summer-like weather has already brought a lot of energy back to the club. Both the Grill Room and upstairs restaurant have been busy, and I hope everyone has been enjoying the food.

With spring comes the start of golf season, and we're also getting ready to roll out our new spring/summer menu in late April or early May. We're working on a lineup that feels fresh, seasonal, and fits how everyone likes to dine this time of year—I'm looking forward to sharing it with you soon.

I also want to take a moment to welcome our new Sous Chef, Josh Strong. Josh comes to us with a strong background, including owning Baby Huey's BBQ, along with years of culinary experience. He's already been a great addition to the kitchen. At the same time, we've promoted Caleb Hunt to Assistant Sous Chef. Caleb has been a key part of our team for over a year now, and this is a well-earned step for him.

There's a lot coming up in April, including Easter Brunch, our Blue Rock wine dinner, and the start of this season's golf events. It's shaping up to be a busy and exciting month, and we're looking forward to taking care of you all.



Best Regards,
Chef Braden Cleveland



Whiskey Wednesday

Every Wednesday. Enjoy 58 Pours of Jack Daniels, Woodford Reserve and Pendleton Whiskeys
-\$2 for Double Pours



SENIOR GOLF COUPLES

FREMONT GOLF CLUB
NEW PROGRAM FOR 2026!

AVAILABLE TO MEMBERS AND THEIR GUESTS, AGES 55 & UP!

FRIDAY, MAY 22ND
&
FRIDAY, AUGUST 21ST

6 PM SHOTGUN START

\$15 PER EVENT
\$40 FOR GUESTS

Sign up on the Foretees App

News From The Course

Josh Hegy - Director of Agronomy

Spring is here and the golf season has officially kicked off! It has been great to see so many members enjoying the golf course and practice facilities! The turf out on the golf course will be slow to come out of winter dormancy, but most the course looks great! It will take some consistently warmer nights to increase the soil temperatures enough to encourage new growth across the golf course.

The Agronomy Team has been working hard to get the course into championship shape! Recently we have gone through and checked every bunker for sand depth and consistency. New bunker sand has been added where necessary and spread to an even depth. This process will leave the sand a little “soft” for a few days, but will back to normal in a few days. Please help us out this year and replace your divots or fill divots with the sand and seed mix that is available, fix ball marks on the greens, and place the bunker rakes inside the bunkers after each use. If everyone would help out this will keep our beautiful golf course in top condition!

Josh Hegy-Director of Agronomy



Golf Shop News

Nathan Kalin - PGA Director of Golf

Spring has arrived along with another golf season at Fremont Golf Club. Beginning April 1st we will return to our normal Golf Shop hours which are 7:30 am – 7:00 pm Tuesday – Sunday and 11:00am – 7:00pm on Monday.

During your first visit out to the club please let us know your intentions with the “Member Services” (club storage, annual cart, lockers, etc). We will assume you are going to renew that service unless you let us know otherwise. If you haven’t stored your clubs here in the past we encourage you to do so. We can have your clubs out and ready to go before each round, then clean and store them until you play again. No more transporting to and from your car after every round.

The spring merchandise is beginning to arrive daily, and it looks great! Also, for those of you looking for new equipment we have a large selection of demo clubs for you to try along with our GC Quad launch monitor to get you properly fit. We also have multiple vendors committed to fitting days throughout the month of April and May. If you are unable to make one of the fitting days or would like to schedule an individual “Club Fitting” please contact Nathan, Collin or Carly today. We have the technology to check your current equipment to make sure it fits you, as well as custom fit you for a new set.

Carly has been busy putting together our Player Development Programs for 2026. We rolled out our Junior Golf Program earlier in March which we are very excited about. If you have any questions regarding getting your juniors registered, please reach out to Carly. Recently you also began to see promotion regarding our men’s and ladies’ clinics that will begin in early April. Please take advantage of these opportunities as they will greatly help get your game headed in the right direction for 2026.

Our committees have put together a tremendous schedule of member events for this golf season. Please review the website calendar and schedule time to play in many of the golf events offered at “Your Club”.

WE ARE LOOKING FORWARD TO ANOTHER GREAT YEAR OF GOLF AT FGC
Nathan, Collin, Carly, Kylie & Carson
FGC Golf Professionals





**SUNDAY
COMFORT FOOD NIGHT**
EVERY SUNDAY NIGHT FROM 4-7 PM

COMFORT FOOD MENU-CHANGES WEEKLY!
AVAILABLE 4-7 PM DINE IN OR CARRY OUT
PLEASE MAKE RESERVATIONS
4 0 2 - 7 2 1 - 6 6 4 1

YOU ARE CORDIALLY INVITED



**Kentucky
DERBY PARTY**
Saturday, May 2nd at 5 PM

LIVE GRILL STATION WITH SOUTHERN FARE & MINT JULEPS

DAN REYNOLDS
... THE KING OF DIAMONDS

All Members & Guests Invited to Attend!
Join us Before Couples Golf!

Live Music with Dan Reynolds
The King of Diamonds!
5:30-8:30 PM

Saddle up for a day at the races –
without leaving your bar-stool!

Wear your Derby Attire! Contest for Best Hat!
Pick Your Favorite Horse and WIN!

Please Make Reservations
402-721-6641

COUPLES GOLF
**KENTUCKY
DERBY**



May 2nd
6:00 PM
SHOTGUN

Join us Upstairs in the Clubhouse
Before Golf to Enjoy Southern Fare,
Mint Juleps and Live Music with the
King of Diamonds!
Starting at 5 PM

Wear Your Festive Hats & Jockey
Costumes While You Golf!

Our Staff

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Member Services Manager

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Director of Agronomy

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Golf Course Superintendent

Andrew Egan 402-721-8778
Assistant Golf Course Superintendent

Karsen Jesse 402-721-7414
karsen.jesse@fremontgolfclub.org
Pool Manager

Read Your Newsletter Carefully-
Look for your member number in print
somewhere in this newsletter. If you find your
number call, write, or stop in the office and tell
us "I read my member number in the
newsletter". You will receive a gift certificate for
a Sunday Brunch at the Club.
We have hidden 4 numbers.

APRIL 2026

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>MARCH 1</p> <p>COMFORT FOOD NIGHT 4-7 PM</p>	<p>2 DINING ROOM CLOSED</p>	<p>3 DINING ROOM CLOSED</p>	<p>APRIL 1 DINING UPSTAIRS 11-9 PM MIDLAND JUNIOR EVENT 9:00 AM TEE TIMES BIRTHDAY NIGHT 5:00-9 PM </p>	<p>2 FHS TRIANGULAR AM SHOTGUN DINING UPSTAIRS 11-9 PM PIZZA NIGHT</p>	<p>3 DINING UPSTAIRS 11-9 PM FISH FRY BUFFET 5-9 PM</p>	<p>4 DINING UPSTAIRS 5:00-9 PM</p>
<p>5 EASTER BRUNCH BUFFET WITH SEATING TIMES 9 AM & 12 PM </p>	<p>6 DINING ROOM CLOSED</p>	<p>7 DINING ROOM CLOSED</p>	<p>8 DINING UPSTAIRS 11-9 PM</p>	<p>9 DINING UPSTAIRS 11-9 PM PIZZA NIGHT</p>	<p>10 DINING UPSTAIRS 11-2 PM 2 for \$35 Dinner 5-9 PM</p>	<p>11 DINING UPSTAIRS 5:00-9 PM</p>
<p>12 COMFORT FOOD NIGHT MISO 15 4-7 PM</p>	<p>13 DINING ROOM CLOSED</p>	<p>14 DINING ROOM CLOSED</p>	<p>15 DINING UPSTAIRS 11-9 PM JUNIOR GOLF CLINIC 4:10-4:55 PM</p>	<p>16 DINING UPSTAIRS 11-2 PM  Blue Rock Wine Dinner 6:30 PM</p>	<p>17 FHS INVITE AM TEE TIMES DINING UPSTAIRS 11-9 PM Sips and Sounds with Chris Saub 6-9 PM</p>	<p>18 DINING UPSTAIRS 5:00-9 PM</p>
<p>19 COMFORT FOOD NIGHT 4-7 PM</p>	<p>20 NEBRASKA PGA DINING ROOM CLOSED</p>	<p>21 DINING ROOM CLOSED</p>	<p>22 DINING UPSTAIRS 11-9 PM ADMINISTRATIVE PROFESSIONALS DAY BUFFET 11:00-1:30 PM  JUNIOR GOLF CLINIC 4:10-4:55 PM NEW MEMBER COCKTAIL PARTY 5-7 PM</p>	<p>23 DINING UPSTAIRS 11-9 PM MENS GUEST STAG 1 PM SS PIZZA NIGHT</p>	<p>24 DINING UPSTAIRS 11-9 PM</p>	<p>25 MENS OPENING DAY 9 AM SS DINING UPSTAIRS 5:00-9 PM</p>
<p>26 COMFORT FOOD NIGHT 4-7 PM</p>	<p>27 DINING ROOM CLOSED</p>	<p>28 MENS LEAGUE BEGINS 5:30 PM SS DINING ROOM CLOSED</p>	<p>29 LGA OPENING DAY 1:00 PM SS DINING UPSTAIRS 11-9 PM JUNIOR GOLF CLINIC 4:10-4:55 PM</p>	<p>30 DINING UPSTAIRS 11-9 PM PIZZA NIGHT</p>	<p>MAY 1 LADIES 9 HOLE INTERCLUB DINING UPSTAIRS 11-9 PM</p>	<p>2 COUPLES GOLF 6 PM SS DERBY PARTY WITH LIVE MUSIC INSPIRED BY NEIL DIAMOND 5 PM </p>
<p>3 COMFORT FOOD NIGHT 4-7 PM</p>	<p>4 DINING ROOM CLOSED LADIES LEAGUE BEGINS 5:45 PM SS</p>	<p>5 DINING ROOM CLOSED MENS LEAGUE 5:30 PM SS</p>	<p>6 DINING UPSTAIRS 11-9 PM JUNIOR GOLF CLINIC 4:10-4:55 PM BIRTHDAY NIGHT 5:00-9 PM </p>	<p>7 DINING UPSTAIRS 11-9 PM PIZZA NIGHT</p>	<p>8 DINING UPSTAIRS 11-2 PM BERGAN CONFERENCE GOLF TOURNAMENT 2 for \$35 Dinner 5-9 PM</p>	<p>9 DINING UPSTAIRS 5:00-9 PM Sips and Sounds with TIM HOWARD 6-9 PM</p>