

**FOOD & BEVERAGE COMMITTEE MEETING MINUTES**  
**APRIL 5, 2007**

Committee Members: Guy Fanelli, George Rojas, Marian Dyer, Susan Powell, Rosalie Hallenberger, Sue Coburn (Absent), Barbara Bruner(Chair)

**HORIZON ROOM**

The committee expressed concern regarding the noise level in the Horizon Room generated from adjacent private parties. Guy Fanelli stated members having reservations in the Horizon Room are called regarding events with the possibility of noise and are given the opportunity to cancel their reservations. In these situations, the committee suggested using the Directors Room to accommodate member dining unless the number of reservations exceeds the seating capacity.

The committee reviewed the BOG's concerns (March 13th minutes) regarding the consistency of Horizon Room food, and in particular the quality of the seafood. To address this issue, the committee suggested adding a Fri/Sat night "featured seafood." The featured item will be purchased for a finite number to avoid waste. The intent is to raise awareness of the capabilities of the club to offer high end seafood and ultimately spearhead the seafood dishes to a higher level of quality.

**MIXED GRILL**

Guy Fanelli stated a new Mixed Grill menu will be completed by mid April and implemented by May, along with new "sides" as previously requested.

A suggestion was made to incorporate a few "Sonterra Signature Dishes" e.g., a special Cobb Salad, Chile, etc. The intent is to implement a few things that the club would be "known" for as special or unique to our club. Guy Fanelli and Mr. Rojas will present suggestions in May.

Mr. Rojas has compiled new training manuals and the staff will soon be indoctrinated in this new training which should improve the overall service in the Mixed Grill.

**GARDEN ROOM**

The committee acknowledged the improved service on Wednesday play days for the Women's Golf Association, as well as special featured food items on that day for the SWGA.

It was noted the Garden Room furniture is not easily changed to accommodate different events. And therefore, the women's locker room is often used as storage for tables, chairs, and linens. This issue is not in the purview of the F&B Committee, but needs to be addressed by the General Manager in her Capital Budget.

**TENNIS GRILL**

The tennis committee met with Guy Fanelli regarding the issue of quality plastic and Styrofoam serving pieces. Some solutions have already been implemented and other options are being reviewed for the remaining items these concerns.

**COCKTAILS WITH THE COUNCILS**

The committee again suggested moving the food to the perimeter of the ballroom or set up in dispersed stations to avoid the lines and bottlenecks currently being experienced by some at the event. It is the committee's recommendation to eliminate the dance floor, retain the music, and incorporate more "high boy" tables to encourage members to socialize with a broader number of people.