

Food and Beverage Committee Report
February 8, 2007

The first meeting of the Food and Beverage Committee started with a tour of the Club's kitchens and wine storage areas lead by Guy Fanelli, giving the committee a broad view of these facilities and their abilities and restrictions. The following issues were discussed by the Committee.

1. The possibility of adding partial doors to the main kitchen entrance/exit so that members do not stare directly into the kitchen while traversing the main entry hall to the dining rooms. Guy said this was a capital expenditure issue.
2. The rear ballroom exit needs to be better maintained as this is at the front of the club. Partitions and chairs should not be left outside there in the weather, making the front of the club look like a storage area. Guy said this is a storage shortage issue.
3. Main Club House Evening Dress code and its enforceability.
 - a. Guy Fanelli informed the Committee of the difficulty of rejecting a very well dressed person in denim while having to accept someone in sloppy cargo pants. Some verbal abuse has occurred with club personnel.
 - b. The Committee reinforced the need to keep the code and discussed methods to better inform the membership via the club's newsletter and special reminders with club events. Guy was to discuss better highlighting of the policy in the newsletter with Jeanette Walker.
4. Several menu suggestions for the upcoming revised Mixed Grill menu were discussed.
5. Coffee quality at the fitness center will be improved with a new coffee maker and product that will be installed in the near future.
6. Service in the Garden Room and Mixed Grill with special attention to the SWGA play days was discussed. Guy will address all concerns with the staff.