

Food & Beverage Committee

July 5, 2007

Committee: Rosalie Hallenberger, Sue Colburn, Cathy Lay, Marian Dyer, Barb Bruner (chair, absent), Susan Powell, Guy Fanelli, George Rojas.

Guy Fanelli's Report

- Guy is continuing the evaluation of the main kitchen processes and staff. A new head chef will be pursued after his evaluation and changes are completed.
- Menus:
 - The new Mixed Grill menu has been very well received and new items are selling well.
 - The Horizon Room Menu is in the process of review.
 - The new "Chef's Catch" will be introduced the weekend of July 14. See attached examples of possible new items. This will replace the \$20 all inclusive meal.
 - The Sports Grill menu will be revised in the fall.
- A discussion about ways to better market and promote Horizon Room Dining resulted in the Committee recommending the following items be evaluated by Management:
 - "Advertise" the new Chef's Catch around the club and via email.
 - To encourage members to try the Chef's Catch, send a few postcards offering the Chef's Catch free to one person in the member's dining group.
 - Mail a post card to members prior to birthdays offering a free entrée and dessert for the birthday person. It is recommended the monthly postcard reminder be done by the night receptionist.
 - Advise members in the club's newsletter that a free bottle of wine is given on anniversaries.
 - Open the Kid's Club for babysitting at a reasonable fee on Friday and Saturday evenings (4 hours each night) to facilitate those who might like to dine without their children.

George Rojas' Report

- Staffing Issues:
 - The Mixed Grill staff continues to have new servers and training is ongoing.
 - Interviews are underway for a Mixed Grill Manager.
 - Interviews are underway for a Men's Card Room attendant.
- Mixed Grill Issues:
 - The Committee recommended the removal of the glasses with sand as they have already made their impact and members are now using them for either trash bins or as play items (dumping sand on the tables).
 - The Committee recommended the removal of the plastic placemats as several members have complained about them and it is felt that they

detract from all the positive changes that have been made in the Mixed Grill over the last several months. Again, the impact of this item has already been realized.

- The Committee recommended the establishment of a “Hot Dog on the Run” and pre-made deli sandwiches for a quick lunch (perhaps between 10am and 2pm) that golfers can get at the turn. This would include posting a sign at the bathroom on the North Course advising golfers to call in their order as they head to the 8th tee. The F&B staff will evaluate the feasibility of this option and report on it at the next F&B meeting.
- A brief overview of items referred directly to George from the Tennis Committee was given. It was the consensus of the Committee that some of the items are not F&B but rather Policy Committee issues. It is also the consensus of the Committee that the Tennis Committee’s F&B issues should be referred to the F&B Committee so that they can be considered along with other F&B priorities rather than in a vacuum.