

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

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

MIXED GRILL DISCUSSION

1. New Menu, available June 12th will include the following:
 - New Sides: Mardi Gras Slaw, Broccoli Salad and Salad du Jour.
 - New Items: Italian Panini Sandwich, Grilled Chicken B.L.T., Baja Fish tacos, Flatbread Pizza, Chicken Fried Steak and Beef & Cheese Enchiladas.
 - Sonterra Signature Items: Grilled Chicken Salad, Tex-Mex Wrap, Grilled Turkey Burger and Sonterra Club Sandwich.
2. Food and Service Evaluation feedback
 - Approximately 60% of the members have filled in the bottom of the ticket expressing either “exceeded”, “met”, or “did not meet” expectations.
 - Wait staff and Management appreciate the constructive response.
3. Chili Recipe is still under review for inconsistent preparation and comments of it being too thick.
4. Due to the extensive traffic through the doors between the Grill and Patio, the committee requested the doors be cleaned at least twice daily.

GARDEN ROOM DISCUSSION

1. The Committee requested:
 - The room be straightened and all china and glassware cleared following each function.
 - Tabletops, chairs and linens not be stored in the women’s locker room.
 - The pink/maroon tablecloths be replaced by the dark green ones that had been used for a while.
 - Menus should be placed on the tables following Wednesday SWGA play.

HORIZON ROOM DISCUSSION

1. David Lopez is leaving Sonterra effective June 15th after eight years as head chef. For the time being, Guy Fanelli will return to the kitchen, and George Rojas will be in the dining rooms for member interface and staff supervision.
2. Introduction of Seafood Specials & Impact on other menu items:
 - As a follow-up to previous dialog on introducing new seafood specials, the Committee reviewed data on current sales. In order to properly manage and execute additional offerings, some current offerings may have to be modified or eliminated.
 - For the period January-May, Friday & Saturday night meals totaled 433 in the dining room with an average of twelve “Weekend Specials” served each night. On average, Friday night meals total 30, and Saturday meals range between 65-70 meals. The committee suggested negating the “Weekend Special” replacing it with a special “Seafood Entrée.” The “Weekend Special” was

originated to promote and celebrate Sonterra's 20th Anniversary, and it has waned in its popularity.

- The committee suggested providing a high quality fresh seafood entrée, with limited number of servings, on Friday and Saturday evenings, ranging in price from \$23-28 if necessary to obtain high quality fresh fish.

COCKTAILS WITH THE COUNCIL

1. Member feedback has been extremely favorable regarding the food, the food station locations and the service.
2. 450 members/perspective members attended the May function.

MISCELLANEOUS ISSUES

1. House wines
 - The Food & Beverage committee participated in a wine tasting to assist in the selection of new house wines. A number of sources including Helena Ranch were available, but the committee favored the CK Mondavi line. The objective of the House wine is for a price point of about \$3.50 per glass which also meets banquet requirements.
 - Other wines by the glass, appreciating in quality, are priced between \$6.50 and \$9.00/glass.
2. Guy informed the Committee there will possibly be a small increase in price of poured drinks in the near future due to rising prices from vendors.
3. Guy suggested the Thursday evening Lounge/Guitar entertainment be eliminated until fall due to light attendance with longer daylight.