

**The Club at Sonterra  
Food & Beverage Minutes updated  
April 21, 2008**

**Committee Members:** Guy Fanelli, George Rojas(Absent), Barb Bruner,  
Sue Colburn (Absent) Rosalie Hallenberger(Absent), Milt King,  
Susan Powell (Absent), Kathy Row, Shaun Sirotiak, Jeanne Wentzell,  
Cathy Lay (Chair)

**Guy Fanelli & George Rojas Report:**

**Club House**

- The Main dining room will be getting a new menu.
- The fresh catch fish specials are still very successful and interesting to find out that most of our fish comes fresh from Florida. We also learned that our steaks are coming from the same company that supplies Kirby's steak house.
- Riedel Wine tasting to be scheduled to be a wine tasting to profile the glassware.
- Friday April 18<sup>th</sup> will be a 1921 Tequila Dinner

**Sports Grill**

- The new menu changes have been done for the Tennis grill.
- The Deli case and reconfiguration of the grill to accommodate it funds have been approved and will be ordered now.
- A request was made for a professional laminated sign to be created with regards to proper dress code in the grill area. Specifically that no wet swimwear is allowed in the grill and proper dress code of shirt and flip flops are required in this area.
- It was suggested that the club look into the use of the window to serve the swimmers needs and now would be a great time to do it as with the implementation of the deli cases this could be an easy transition

**19<sup>th</sup> Hole**

- New Breakfast Menu has been finalized and will be implemented in the near future.
- It was discussed that the beverage cart girls should be in stock on key drink and food items. They are working hard to obtain this and have a system to have items brought out to them if need be.
- It was also suggested to keep a beverage cart traveling on Powerball evenings and possibly Thursday thru Sundays.

**Miscellaneous**

- It was discussed at length that if you have a good or bad experience you should be using the space at the bottom of your ticket to write it out as this is sometimes the only way management hears of the problem.