

The Club at Sonterra
Food & Beverage Committee Minutes
September 5, 2007

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

Guy Fanelli's Report

Guy was on vacation

George Rojas' Report

SPORT GRILL

- Kelly Ashtley will provide relief for Roxanne Towne (Grill Manager) and Maria San Roman (Assistant Manager) due to their long hours.
- Menu changes are slated for fall. Daily Specials will be added to the menu.
- Quotes on installing a "Deli Case" in the Grill are being prepared for Ross Thornbrugh.
 - The F&B committee selected a Deli Case for Mr. Thornburgh's consideration from a variety of cases George had compiled.

Committee Comments/Items;

- ❖ Numerous member comments have been "better service but the food needs to improve."
- ❖ When booking special tennis events, the committee suggested that Michelle Dodier co-ordinate the need for extended Grill hours with George.

CLUB HOUSE

- Andy Munoz is the new Sous Chef.
- There were 180 reservations for the Labor Day dinner buffet. This was an exceptional number considering the rain during the day.
- Private party revenue is down due to:
 - Companies outgrowing the Club facility (e.g., TETCO).
 - Weather (rain) related cancellations.
- The "Chef's Catch" continues to be well received by weekend diners in the Horizon Room.
- The "Early Bird Special," served from 4:30-6:30 p.m., starts September 6th.
 - The menu includes: two salad selections, three entrée selections and two dessert selections.
 - Price is \$15.99++ per person.
- The wine dinner slated for the fall has been changed to January due to the full calendar schedule.
 - The committee was asked for suggestions of different winerys for the dinner. Several suggestions were Becker, Silver Oak and Joseph Phelps. Additional winery sources will be investigated.

- The price increase on liquor has not occurred. Time has not been available for the required computer installation of the price changes.

MIXED GRILL

- The Service Workshop was held August 27th for the wait staff.
- Signage and advertising is still pending for “Food on the Run.”

Committee Comments/Items:

- ❖ The Committee gave feedback that the service on Wednesday in the Garden Room following the SWGA’s play has been handled quite well in the last few weeks following a number of changes in the room set-up and assignment of wait staff.
- ❖ Positive comments continue to be received on the newest Mixed Grill menu items.
- ❖ Adverse member comments were noted regarding wine and cocktails being served in Styrofoam glasses. The committee asked that unless Styrofoam is requested, cocktails and wine be served in appropriate glassware. George assured the committee the inventory of cocktail glassware is plentiful in the Grill.
- ❖ Due to continuing member feedback of slow service and lack of initial acknowledgement of members once seated, the Committee suggested implementing the following:
 - An additional item for members to check on the sales ticket to read: “Were you greeted within 15 seconds?”
 - An incentive plan for the wait staff to work as a team.

MISCELLANEOUS

- Grilling hamburgers and hot dogs on the golf courses at the rest stops (as was done during the summer of 2006) has not occurred this summer due to lack of available staff. Since the grilling was popular with the members, it will be considered for the spring or summer of 2008.