

FSAC MINUTES

January 5, 2017

Meeting called to order at 1:00 pm by Hillary Gilmartin.

Members Present: Hillary Gilmartin, Tom Gilmartin, Bill Marquardt, Guy Munday, Bob Reynolds, John Seaberg, and Sue Sharp. Absent: Laurie Harris.

Staff Present: Sande Dunchak, Cheramy Krueger, Ross McKee, Tina Warren- Diaz, Krista Wookey, and David Zimmerman.

Board Liaison: Larry Thompson – present.

Guests: John McGuffey, Paul and Mary Wade.

Approval of Agenda and approval of December 2016 Minutes.

David Zimmerman spoke of the proposed rule changes regarding alcohol and BVSA Rules. All proposed rule changes must be posted in the Bear Tracks and were posted in the December issue of Bear Tracks. In general, they specify the Mulligan Room as part of the Food and Beverage amenities. For a detailed report, see the Inter-Office Memo from David Zimmerman to Cheramy Krueger, dated 12/28/16 on Alcohol Service and BVSA Rules.

Sande Dunchak reported on the Comment Cards stating there was very little change from previous months and had only minor complaints from patrons.

Question came up about why the Oaks did not serve Sunday breakfast. They were told that very few people show up for breakfast and was not worth the cost; ie, paying for additional staff. Also doing so would take away from the Mulligan Room business.

Chef Ross McKee talked about some of his priorities for the near future. His first priority is rethinking the Thursday Italian Night as attendance is down. Replacing it would possibly be “comfort food” night either on Thursday or Sunday night. The menu would have set prices and include add-ons such as appetizers. If Sunday night is chosen, it would be called “Family Night. He is also considering a buffet night.

The question came up on the preserving and/or waste of food if going with a Family Night. Chef reported that he is using vacuum bagging to preserve freshness for 7 to 10 days. All left-overs would then be used in other venues such as the Mulligan Room and the Saloon.

The serving of Fried Chicken on Comfort Food night came up again. Chef explained the challenges to make that happen, mostly the time factor in preparing it. He explained that it could be done if the kitchen had an emersion circulator, which is quite pricey.

David spoke of the Capital Expenses incurred recently. On New Year's Eve a crew had to be hired for plowing and shoveling during the snow storm. Also, the band that was supposed to play in the Saloon never made it. To please the revelers in the Saloon, the Denim band, who had been contracted to play in the Banquet Room until 10:00 pm, was re-hired to cover the rest of the evening in the Saloon.

Also, to accommodate football fans, the Saloon opened on New Year's Day and had a good turnout. Kudos were given to the one cook, one server, and one bartender for making it a successful day!

Krista Wookey spoke of the fallen attendance for Monday Night Football. For all the months of football, the Saloon averaged \$122.00 profit per Monday night. The question came up as to whether or not to continue Monday Night Football next year. The discussion was tabled until next summer.

Having breakfast items added to the Sunday "Tailgate Menu" was also suggested.

Chef Ross will eventually be revising a new menu for the Oaks. This will come about after training the cooks and service staff in the new menu items.

Meeting was adjourned at 2:00 pm.

The next FSAC meeting will be Thursday, February 2nd at 1:00 pm.