

# FSAC MINUTES

February 2, 2017

Meeting was called to order at 12:53 pm by Hillary Gilmartin.

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

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

Board Liaison: Larry Thompson – present.

Approval of Agenda and approval of January 2017 Minutes.

Cheramy Krueger spoke of the storm damage within Bear Valley. There are many trees down, several equestrian trails are flooded out, especially the Oak Creek Canyon trail. They are researching the cost of repair to this trail but feel it may be too far gone and may not be repairable.

The restrooms in the Whiting Center are being renovated at a cost of \$16,000.00.

Cattail removal from both Cub Lake and Four Island Lake has been approved for the second time but removal must wait until after the nesting season. Two-thirds of the cattails will be removed, leaving one-third for future nesting areas.

David Zimmerman went over his Manager's Monthly Report for December 2016. For all venues combined, they were over budget by \$6,000.00. Most of the loss was due to high labor costs in all departments due mostly from turnover of employees, training, and overtime. Of note was the Oaks Restaurant which was almost \$7,000.00 in sales better than budget and \$2,000.00 net better than budget.

David spoke of the problems associated with the Sportsman's Club and their annual Toys for Tehachapi dinner. There were many complaints about the dinner and David has resolved the problem by giving the Sportsman's Club a discount on next year's Toys for Tehachapi dinner.

David and Chef Ross spoke of the COG. Chef has been cleaning out the freezer and has been tossing food due to spoilage or not knowing exactly what it was to the tune of over \$800.00.

Considering the snow fall and all the problems associated with it, New Year's Eve was a success! Out of 120 reservations made for the special events dinner, 114 people showed up. The Oaks Restaurant

suffered a bit but the saloon did a great business. Many thanks to the snow removal crew and the band from the banquet area who agreed to stay on and play in the saloon.

A question was given to David regarding the cost to the Club for comps. The monthly cost is around \$1,000.00 which includes comps to customers, free birthday dinners, and Friday night Happy Hour.

Chef Ross McKee has discontinued the Thursday night Italian Night as attendance has been down in recent months. He will be instituting a Sunday night Family Night featuring "comfort foods". The menu includes a wide variety of foods at \$16.00 for adults and \$8.00 for children. Other items are available for increased prices. Also available are family style dishes. Some of these additional items, such as the deviled eggs, do not provide a description on the menu as Chef plans to make them different each week.

Chef Ross is working on a new Banquet Menu. Also in the works are new menus for both the Oaks and the Saloon. He is hoping to have the drafts ready by February 15<sup>th</sup> for the Oaks and February 22<sup>nd</sup> for the Saloon. Chef is also changing the Happy Hour menu to a lighter variety of snacks.

The Oaks Restaurant will be open for Valentine's Day dinner. All items will be ala carte.

Sande Dunchak reported on the Comment Cards for the month. There were a few minor complaints on the service staff in the Mulligan Room. They have since started using two servers and cutting back on the bussers which seems to be working. All other areas remain basically unchanged.

Sande stated that the Saloon will now be closing at 9:00 pm on Sundays but will remain open until 10:00 pm for special circumstances.

The plans for a new Sous Chef in the Mulligan Room has been put off for another few months. There is a need for a leadership position which will be budgeted in the new Fiscal Year.

Krista Wookey has been cleaning out seldom used products as nightly specials. She is currently researching new products, wines, etc., and new summer drink specials.

The question came up about the planned renovation of the bar area. David Zimmerman told us it is still in the works and the reserves are there. They would like to bring in an architect and an engineer to redesign and get it right all at the same time. The same applies to re-doing the kitchen and the Mulligan Room walk-in.

David spoke of Mark, head of the BVSA Maintenance Department, and the great work he has been doing. In order to allow Mark to continue working on BVSA Projects, which is cheaper than hiring outside help, they plan to hire two new maintenance workers by summer.

Tina Warren-Diaz said that the painting of the Garden Room and Reception Area is under way. Next will be new carpeting. She reported that the December banquets had an \$11,000.00 increase over 2016 and that it is looking good for future months. Special Events is looking forward to more sponsorship events where the Club will supply Lot and Tract numbers.

Larry Thompson spoke of residents being rude to Board Members and staff. He emphasized that if any one has similar problems, go directly to the Board and the problem will be addressed.

Old Business: Attendance at Monday Night Football

Spoke of the need for more advertising and the use of give-aways. As the beer companies do not do this as they used to there is a need to purchase small items, possibly direct from the teams playing each night. Will be looked into.

Meeting adjourned at 2:35 pm.

Next meeting of the FSAC is Thursday, March 2<sup>nd</sup> at 1:00 pm.