

FSAC MINUTES

May 4, 2017

Meeting called to order at 1:10 pm by Hillary Gilmartin.

Members Present: Hillary Gilmartin, Tom Gilmartin , Bill Marquardt, Guy Munday, Bob Reynolds

Absent: John Seaberg, Sue Sharp, Laurie Harris.

Staff Present: Ross McKee, Krista Wookey, Alex Smith and David Zimmerman.

Absent: Cheramy Krueger, Tina Warren-Diaz.

Board Liaison: Larry Thompson – present.

Approval of Agenda and approval of March Minutes.

David Zimmerman went over his Manager's Monthly Report for February and March. Highlights include:

- Food costs have increased going into the month of March
 - Looking into adjusting the cost of food
- Mulligan Room patio furniture replacement
- Kitchen equipment updates
 - Brought to finance committee
 - Should have no effect on service
 - Looking for efficiencies to combat rising labor costs
- New coffee maker installed
- Posting the job opening for a new Food & Beverage Assistant Manager
- CPR & Emergency training with Michael Gruett
- 2015-2016 reduced subsidy
- Easter Brunch
 - Well received
- Kitchen staffing
 - Overtime coming
 - Few employees lost
 - Chef promotion
 - Salary position
 - Has already made fiscal benefits to the Mulligan Room
 - No overtime

- Will be taking on scheduling
 - Can control front of house
 - Has taken a serve safe class-bonus points with health inspector
- Summer staffing
 - Mulligan Room open Wednesday nights
 - Permanent change
 - Budgeted for patio staff
 - Limited menu
 - Plans to expand Mulligan Room in 2018 fiscal year
 - Mountain Pass Band over Memorial weekend possibly

Adds:

- Alex Smith promoted to lead server
- Salads
 - Disconnect from entrees
 - Should add more customers
 - Reduce prices of entrees
 - Can still add to entrees
 - Should help with salads being made by the kitchen
 - June is the hope
 - Options for up sale salads
- Consistency with club rules
 - Fee schedule
 - Recognized club- no fee
 - No outside food and beverage
 - Consistent with facility use rules for Equestrian Lounge and Whiting Center
 - Food inspector can flag us
- Womens Club
 - Costs have increased
 - Fees haven't matched
 - Currently being subsidized
 - Want with salads, desert, etc.
 - Poorly received

Ross:

- New pizza ovens
 - More space
 - Hotter ovens

- Better product, faster
- Salads will be made in the back of the house
 - Increase consistency
 - Reduce front of house labor
 - Give front of house more time
- Tournament menu
 - First order coming up-Pony Club
 - 72hr notice
 - Should solve some group related issues
 - Club restaurant can assist with production as required
 - Minimum 8 sandwiches
 - Adds affordable option for clubs
 - Deals with competition from Subway, etc.
 - \$10.95 sandwich/wrap, cookie, fruit, chips
 - Platter option \$30, 14 pieces
 - Helps with club rules revision
- Staffing issues
 - Need more hires in several positions
- Menus
 - Helps costing
 - Pizza menu almost complete
 - Needs formality
 - Saloon menu and poolside menu priority
 - Want to utilize ingredients
 - Don't want to waste product
 - Dinner menus
 - Met with staff for advice
- Serve safe training
 - Several employees trained
 - Management position trained

Krista:

- Prime Rib was added
 - People are constantly ordering this product
- Line Dancing
 - This upcoming Friday is the last one
- Summer coming up, prepping begins

Larry:

- Budget finishing
 - New saloon chairs coming soon

Meeting adjourned at 2:48 pm.

The next FSAC meeting will be June 1st at 1:00 pm.