

Minutes from October 17, 2013

Attendees: Les Purcell, Jack Ferry, Audrey Wahl, Steve Lind, Wayne Littleton, Sandy Reifsnyder, Diane Baker, Mary Anne Whitcomb

Board Liaison: Tom Terry

Also attending: Board member- Jack Collins and John Wetzelberger, Budget and Finance Committee

Yacht Club Food and Beverage Manager: Dave McLaughlin

Les Purcell called the meeting to order. The September 2013 meeting minutes were approved. Les discussed there are two vacancies in membership. Jack suggested we look for potential members who have some restaurant background; Les will see if Teresa can recruit new members.

Les said he has to complete a committee evaluation and the annual report to the Board of Directors.

The final date in the draft press release was corrected to read December 15 for the new name the restaurant contest. Steve suggested that names collected from the contests should be used in future email communication on Yacht Club; there could be other contests that could be used to get email list.

Steve suggested that the committee ask the Board to request that Bob Thompson have a town hall meeting and ask residents what should be included in the new Yacht Club. He said the Yacht Club failed as an amenity and we should be sure we won't fail in the new building. John Wetzelberger said in other communities where dining is an amenity attendance was restricted. Tom Terry said we have to be careful about closing facilities to members only, the IRS says this is income that is taxed. Tom Terry said he thinks the food and service are what is critical; the food and service have to be good. Les said we have heard complaints over the year over food and service; we know what the problems are, we hope to fix the problems in the new building. Les said we should see how things work in the new facility. Wayne said most people will give the new Yacht Club a chance; he said he had never had a positive experience in the old Yacht Club. Mary Anne said she heard there is a need for a formal quality assurance program to pick up on customer feedback; a town hall could be helpful before the Yacht Club opens to brief the business plan and provide an outlook for the coming year. Tom Terry said a town hall focused in on the new business plan, he thinks the Board would accept it. Tom said you need to let people know what the restaurant will be and won't be. It is disturbing to hear people say that Board does not listen to residents; the Board listened to residents on the design of the Yacht Club; it would help the people to know the business plan.

Dave agreed that it was an awful summer for the Yacht Club due to the construction, the problems with the old building and equipment not functioning—for example only one out of three stoves in the downstairs kitchen worked and he had to use camp stoves when the equipment failed. Coordination of dinners without a lot of mistakes was very difficult. Action—Les will get together with Bob and David about the town hall meeting. Tom said the first half hour can be focused on looking back then no other

comments allowed; then rest of time will be to look forward. Dave said if there is a desire to change the business plan, this needs to be known immediately. There will be a new Executive Chef who will be working on 80% of the menu we used over the past year.

Tom Terry said the one decision he would change was leaving the Yacht Club open this year—it was a mistake.

Decision was made to wait on uniforms until the motif of the new facility is determined.

The next meeting is November 21, 2013 in the Administrative Building conference room