

CAC Meeting minutes 9/17/15

In Attendance: Les Purcell, Gary Miller, Steve Lind, Donna Hickey

Meeting called to order @ 4:00 pm

Approved minutes, give to Theresa

Discussion

August minutes approved

Old Business

Les read email from Tom Terry thanking the committee for their hard work in producing the BOD report which Tom has submitted to the Board. It was also noted that Tom Herrick, one of the new BOD sent an email to the committee thanking the CAC for their efforts and stating that he is looking forward to getting additional details and input.

New Business

The group discussed the Sunday Football program for the Cove. Les mentioned that this past Sunday the downstairs bar was full and the new larger TV's were a big hit. Apparently the new NFL package was the only option on the new TV's as the channel could not be changed. It was also noted that the large TV for the dining room has not yet been installed.

The need to get the new "Bar Menu" started was mentioned again. With football now available and winter around the corner, there is more demand for lower priced "pub grub". It is hoped that Tim will have the new menu available soon.

The special events calendar was discussed and everyone is hopeful that the new events will be successful. There is some concern however that there has not been enough publicity for the events. The first "Steak Night is on Monday 9/21 and the advertisements have only been out for a couple days. It will be important to give these new events a chance to grow regardless of the initial attendance. Especially considering the upscale/higher priced menu items. More advertising and word of mouth will draw more people in, although it may take some time for that to happen.

Committee members are still hearing comments about the inconsistency of the food and service. The committee understands that the Cove is not going to be able to please everyone all the time, but as we have suggested many times, its success is more dependent on the food being consistently good than anything else. The inconsistent service is being addressed by Jerry who is training a core group of servers specifically for the new Char Steak nights. The plan is to have this core group develop the skills

needed to serve at a more high end event so that they in turn can help train new staff in the spring.

Donna brought a copy of the Tern Grill menu to show that it and the Beach Club have good but moderately priced lunch and bar food. It was suggested that the Cove might consider similar menu items.

Steve brought up the fact that the committee does not know what the county's rules are regarding the relationship between parking spaces and the number of seats allowed for food service. If we understood the rules, maybe we could make better and more informed suggestions than we are able to do without that knowledge. Of particular interest is how the parking for the YC pool customers works. If the pool is kept open later into the evening but no swimming takes place, does the number of seats available for food service go up? If a life guard is present (with no swimming allowed), can food be served in the pool area? Or at the Hi-Tops around the Tiki Bar? Les commented that he would try to meet with BT to get a better understanding of this issue.

Meeting closed at 4:55 pm.

Respectfully submitted by Gary Miller on 9/18/15