Meeting called to order. Quorum established. Members in attendance: Linda Cautero, Sarah Quinn, Barbara Bracco, Denise Waite Milykovic, Josh Grant, Tom Nurney. We had a resident in attendance. It was mentioned Tom Uzzo resigned from the committee. Minutes of the March 12/April 16, 2014 meeting were approved as corrected.

Minutes of the June 11, 2014 meeting were reviewed and approved. Minutes of the July 9, 2014 meeting were reviewed and approved as corrected. There was further discussion about charging the 18% gratuity in connection with the 72 hour cancellation fee. It is included in the CDD list of fees.

OLD BUSINESS

Review of Events

- **Fish Fry (July)** — Most people were happy with the event. There was no salad bar. The pricing was adjusted going forward. Tom said it was a good event. We had over 50 people.

- **Cheeseburger (July)** — Reaction was the DJ talked too much, he was too involved and he was too much into having contests. Comments also were that the burgers were not good. They were not up to our usual standards. Complaints in the past were that it took too long in the lines so we tried putting them in chafing dishes to get people through faster but this did not work out well. Also, our distributor discontinued our usual hamburger rolls without notice so they provided Kaiser rolls so people were not pleased with the change. We will go back to serving the burgers to order.

- **Name That Tune (July 31)** — This was the evening with the Asian food. Comments were that it was more fun than the trivia night but the music needed to be demographically broader next time. However, the discussion was that the food for the evening was not well received. Most committee members did not receive good comments about the food for the evening.

- **August Birthday Bash** — Comments regarding the food for the evening were unfavorable.

- **Fish Fry (August)** — People attending this evening were unhappy. People were really unhappy with the burgers and management ended up comping a number of the fish meals.

- **Tex-Mex Hoe Down (Aug 30)** — Management walked around during the evening and received negative comments about meat being tough and other comments about the food not being up to our normal standards.

- **Birthday Bash (September)** — Josh said we had 90 people in September and he and Tom expressed their concerns to the chef about the food. They were worried about the toughness of the meat. There were lots of comments on the food: meat was tough; meat was drowning in sauce; fish had too much sauce; no action station.

Josh and Tom said, as management, we have had the discussion with staff; the food from now on has to be “excellent”...not just good...but “excellent” to bring people back. Linda also commented that the salad greens at the last birthday bash had not been torn up and there were very large pieces of greens in the bowls...again attention to detail. We have to rebuild people’s “trust” at the club. We should perhaps offer samplings of the things we are trying at Wednesday and Friday happy hours. Committee members thought that was a great idea.

NEW BUSINESS

Calendar Review

- **Anniversary Party** — Tom said the tent will accommodate 300 people. It covers almost the entire grassy area in the back. We don’t want to turn people away. We will have action stations, ice sculptures, a photo booth, there will be music and dancing inside there will be seating for eating inside and out. We want it to be a special evening for everyone and to include as many people as possible.

- We also have the **Halloween Cheeseburger** with costumes. Linda asked if there would be veggie burgers at Cheeseburger? The answer was yes.
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September 10, 2014

- We also have the Family Fall Festival with face painting and family activities out by the pool. It was suggested we should include ice cream station or cookies.

During the discussion of the upcoming events, Linda brought up the idea, going forward, of separating theme events making them either a dinner evening or a dance event. She was getting feedback that some people felt events were getting too expensive when we combined events. Some people felt their dining events were too expensive; others felt the dancing events were too expensive. We need to look at events and should we “sometimes” separate them and have a dining event and sometimes a dance event and would they be successful separately.

**Management Update**

Josh said we have been getting so many comments about not being able to get into fitness classes because of overcrowding that we are looking at doing back-to-back classes. Of course, then you have the people who just don’t show... but there is nothing we can do to control that. We are looking at adding lots more classes.

We are also looking at adding a commercial size refrigerator for the Tiki bar to allow us to have poolside happy hours.

Another service we are looking to provide is serving lunch here in the bar each day Wednesday through Saturday which could bring more business to the club. We have not updated the lunch menu here for some time and we would like to offer lunch here for members. Groups who play cards here would be able to use some of the other side rooms, unless we develop conflicts. We need to be looking at changes and ways to offer more services to our residents. We are in for a lot of changes over the next 5 years. We might eventually turn the tennis shop into a coffee room. Next year we change...WCI leaves. We need to be forward-looking at the impacts of that and how we prepare for that.

There was a final committee member input that it appears that special request meal requests have been falling through the cracks on occasion and not being communicated to the kitchen or at least not being completely handled. Several residents have shown up to dinners to find out that the kitchen either didn’t have their request or didn’t prepare their request. How should they make their requests for special meal requests? There was discussion and the request should be made by the resident at the time of making their reservation and the communication of the request is then the responsibility within club management and staff to get the request communicated and executed in the kitchen.

Meeting was adjourned. Next meeting will be October 8.