Meeting called to order. Quorum established. Members in attendance: Linda Cautero, Ginny Keller, Barbara Bracco, Josh Grant, Tom Nurney, Sarah Quinn, Denise Waite Milykovic, Jim Shea, and new member Diane Bazlamit. Committee reviewed the corrected minutes from the October 8, 2014 meeting. They were unanimously approved.

Minutes of the November 12 meeting were reviewed. These minutes were kindly taken by Ginny Keller as Sarah Quinn was not able to take the minutes. There was lengthy discussion about format of the minutes. It was felt that minutes over the past year were perhaps too detailed and could have been pared down but that they should reflect all pertinent information. The committee comments expanded the format of the November minutes a bit. It was felt future minutes format should be a combination somewhere “between” the two formats. The corrected November minutes will be approved at the next meeting along with the December minutes.

OLD BUSINESS

Review of Events

- **11/12/14 Pasta Night** We had 88 people and all comments were good
- **11/19/14 Name That Tune** was a sell out. Tom said we responded to people’s previous comments and changed up the music; there were easier and harder questions. The food was secondary to the event.
- **11/22 Poolside Bash** With 60% chance of rain moved the event inside and it was a great success. Food was well received. Everyone had a good time; music was wonderful; there were people “wading” in the pool before the evening was over. Linda reminded, however, for these mixer events we need food that doesn’t require a knife.
- **11/27 Thanksgiving** We served 204. We perhaps need to look at going a little later in the day and perhaps maybe starting a little later.
- **12/3 Birthday Bash** We served 102. The feedback on the food was good. We had two people turned away for jeans. We should probably send out a reminder about the jeans rule. We are going to put a dress code reminder sign between the bar and dining room.
- **12/4 Toys for Tots Luncheon** was a small turnout in the LaVista room. A committee member attending said the food was without flavor and asked how do we get such a discrepancy in the food. As certain events the food is so wonderful and the next day at another event the food is tasteless but prepared by the same individuals...how does that happen? Is it a matter of just “attention to detail" or is it plated menu rather than buffet? We need to fix the consistency. There was then discussion of food at the golf club vs the food at the River Club and again comments were conflicting for both clubs...you are not going to please everyone.

Calendar Review

- Holiday Dinner is full
- Name That Tune in January
- Mix & Mingle in January
- Two Cheesburgers in Paradise Dance Nights in January
- We’re going to try a Bingo night in February
- Sleuth Murder Mystery Night coming on February 28
- Seafood Extravaganza at the beginning of March
NEW BUSINESS

Management Update
CDD is working on the RFP for the management company for the River Club. They would like to identify a management company by the end of March. They are also drafting the strategic plan for transition.

Josh reported on the progress of the work to repair the water damage in the men’s locker room. They’re hoping for mid January completion. The “state of the club” letter has gone out addressing the crowding of classes and other issues. The company doing the landscaping at the club will be changing to the company hired to do the common areas at the Venetian.

Meeting was adjourned at noon.