

LAKE LIMERICK INN COMMITTEE MINUTES

Called to Order: 2/13/2021 - 9:30am by Kyle Skinner

Attendees: Nancy Milliman, Bonnie Morrow, Mary Ann Wagner, Paul Wagner, Kyle Skinner and Mary Berni, Kayla Paradise

Staff: Roger Milliman (CAM), Josh Neely (Chef), Kristine Anderson (Head Server)

Guests: Brian Smith, John Ingemi, Tamra Ingwaldson, Dennis Murietta

Inn/Lounge Business:

Financial Assessment & Operational Updates – February – Roger/Josh

1. Feb 2021 affected by shutdowns, limited capacity, snowstorms
 - a. Inn Revenue - -37% against Feb 2020
 - b. Lounge Revenue - -77% against Feb 2020
 - c. Café Revenue - -23% against Feb 2020
2. Business Since Reopening to 25% Cap
 - a. Inn Revenue - -6% against same period PY
 - b. Lounge Revenue - -57% against same period PY
 - c. Café Revenue - +20% against same period PY

Effectiveness of Business/Operations

Current World Order - Healthy Washington Roadmap – 25% capacity – positive sales trends

Phase 3 start – March 22nd – 50% Capacity – More details to come

Josh has requested as capacity grows and staff is still running to go orders, outdoor dining and indoor dining, that all community members exercise patience for accommodations. Kyle will include in Spring Newsletter.

Josh made a note that serving breakfast after 11am creates a potential health issue due to the limited size of the flattop. Potentially mixing uncooked poultry with pancakes is a health food no-no.

Kristine is going on maternity leave. If anyone knows anyone that is looking for a serving position, please reach out to Roger, Kristine and Josh.

Inn – Deck almost complete, outside seating available

Restaurant Hours for Food 4:30 – 6:30ish

Walk-ins available, but reservations have priority & are highly recommended to guarantee a seat by emailing foh@lakelimerick.com or calling during operating hours

Current Capacity Restaurant: 28 people max/7 tables available

Lounge open: 4pm – 11pm

Current Capacity: 16 people max/ 4 tables available

Cafe – Hours unchanged

New Menu Items

Café – positive sales numbers, changing out for March/Spring

Inn – desserts tracking well, salads tracking well, entrée's tracking well, changing out Ravioli

Positive comments on this weekend's charcuterie board.

Sunday Sales Ideas

Fried Chicken Dinner – End of the month each month. Tamra suggested as weather warms up the fried chicken is a perfect picnic kit.

Josh - Looking at Lasagna to mix in.

Nancy suggested Build Your Own Burger – Pulled Pork Pigout
Wine Pairing Event(s)
On Hold for time being

Café Business

Continued success. Adapt to changes at 50% capacity. Will know more about that next month.

Holiday/Event Business Stuff

St. Patrick's Day

St. Patrick's Day Holiday Specials – Leading to Solid Sales
Reservations increasing for Sunday's special dinner
Bookend Wednesday's holiday with specials the weekend of 3/18 – 3/21/21

Modified Fishing Event

Dennis provided update on plan. Modified Derby – no awards ceremony, Inn not open as we try to limit crowds. Josh wants to do a chili dog kids special for the Café. Dennis suggested exchanging fishing derby ticket for ice cream at the Café for all youth participants. Josh liked the idea. Suggested to do a weekend "fishing derby" special menu at the Inn/Lounge.

Subcommittee Business

Design – Subcommittee Team

NW Bistro Design Update – Special Commendation to the Design Committee – they've really come together to accomplish a lot with the NW Bistro design update. Almost there and the place already looks fantastic. Progress below:

Accomplished: the painting of the lounge and restaurant, and stairway. New wood signs for all important entrances. New flooring for lounge and restaurant. Repainting of ladies' bathroom. New bar facing. New lighting in restaurant and Bar and outdoor lighting to match. Ceiling painted. Barndoors between bar and restaurant. Fence painting around patio and rope lighting. Kitchen door added. Snack Shack painted to match Inn. Wood trim around all windows.

In Progress: New Tabletops ordered and to be delivered by April. Work party will work to install them and switch out existing bases. Working with BOD on new Deck. TV for Restaurant. Researching. Won't take long to complete.

Budget Update – Approximately \$1,500 left – Tam requested a bar foot rest for the bar. Looking into it. Still need to purchase TVs (may be singular).

Café/Pro-Shop Redesign Proposal

No update at this time.

Marketing – Nancy Milliman

Rated Second Best Golf Course in the County by Mason County Journal
Working on a visitor's guide ad for the Journal
Working on coupons with Elen for Golf Course and Café with Elen
Purchased 3 Sandwich Boards with Messages for – Golf Lessons/Meals at the Turn/Tournaments in Play, please don't walk on the course.

Inn Committee Business and General Updates

Minutes from last meeting

Motion to Approve by Nancy & seconded by Mary

Capital Projects – Fiscal Year 2022

Design Committee is on it. Due Date – 6/30/21. Special note to replace Patio Heaters and Mantles. Brian Smith suggests the pyramid shaped ones that push heat out rather than up.

Reserve Study Update

Update given by Kyle to Committee regarding next steps taken by the RSSC.

Spring 2021 Newsletter

Kyle's drafted. Will send to committee for review before submission.

Deck Update

Well done Roger and Pat. Looks fantastic. Everyone loves it. Looking to add fascia boards to preserve the integrity of the new deck. Will match Inn coloring. Roger continues to push the contractor to finish.

ADA Bathroom Update

Nancy, Bonnie, Roger and Pat got together last week. Decided that 1 wider entrance (rather than two smaller) will be best for the ADA Bathroom/Kitchen entrance. Submitted to contractor for redesign and bid.

Welcoming Committee

John Ingemi gave a quick update. Looking to add Meal Vouchers for Café & Inn and Golf Vouchers to the New Committee Welcome Packs.

Meeting Adjourned at 10:50am.

Next Meeting 4/10/21 at 9:30am via Zoom (maybe in person)