



## **Meridian Community Centre Advisory Committee**

How the Town of Pelham can capitalize on new hospitality opportunities as a result of opening the new Meridian Community Centre.

*Enhance the Quality of  
Life in Our Town*



**Brian McLeod**

- 18 years - Sous, Executive Chef, F&B Manager
- London U.K., Niagara Falls
- Culinary at George Brown College



**Jake Dilts**

- 1950's Welland Flying Club, 87<sup>th</sup> Air Cadet Squadron
- Previous committee roles include TOP Sport Council, Recreation Committee, Market Committee, TOP Non-Profit Housing Corporation
- Fonthill Lions Club
- Royal Canadian Legion Branch 613



**Patricia Shannon**

- 29 years as a Human Resources professional
- Director HR and VP HR and Ops – Red Lobster, Olive Garden, Lone Star and Nine West
- Rotman School of Management, University of Toronto



**Bill Huisman**

- 25 years with Chateau des Charmes, previously with Wines of Cda
- Sales Manager, experience on numerous event and festival planning committees
- Business graduate of Brock University



MCC Hospitality Advisory Committee



## TERMS OF REFERENCE SUMMARY :

- Sale and Handling of Alcohol
- Sale and Handling of Food Service
- Hospitality Activities/Field Experts
- Identify possible partnerships with user groups, public and private sector



Activities and Policies



Determine/recommend most effective/efficient F&B Services for the facility  
Enhance and strengthen using internal and external resources



Develop programs and opportunities to strengthen pro-forma



Investigate/assist with development of Hospitality Services





# MCC Hospitality Advisory Committee



## GOALS and PRIORITIES 2019-2022

- 1: Review the Current Hospitality Operations
- 2: Maximize the Hospitality Operation at the MCC
- 3: Recommend New Hospitality Business Opportunities
- 4: Advise Council

# UPDATE TO COUNCIL

TO DO Terms of Reference	DOING Goals and Priorities 2019-2022
Hospitality Activities/Field Experts	
Identify possible partnerships with user groups, public and private sector	 Review the Current Hospitality Operations
Sale and Handling of Alcohol	 Maximize the Hospitality Operation at the MCC
Sale and Handling of Food Service	 Recommend New Hospitality Business Opportunities   Advise Council

# UPDATE TO COUNCIL

TO DO Terms of Reference	DOING Goals and Priorities 2019-2022	DONE Activities to Date
Hospitality Activities/Field Experts		
Identify possible partnerships with user groups, public and private sector	 Review the Current Hospitality Operations	<ul style="list-style-type: none"> <li>• Established               <ul style="list-style-type: none"> <li>- Current MCC Hospitality Committee</li> <li>- A sounding board/Meeting cadence</li> <li>- Articulated Goals and Priorities</li> </ul> </li> <li>• Reviewed               <ul style="list-style-type: none"> <li>- Budgets/Operational procedures</li> <li>- 2020 Fees and Charges</li> <li>- Alcohol Policy, Pricing, Sales, Offerings</li> <li>- Servery Operations</li> <li>- Food Service Procedures</li> </ul> </li> <li>• Working on:               <ul style="list-style-type: none"> <li>- Events for 2020</li> <li>- Branding the Servery</li> <li>- Feedback Surveys</li> </ul> </li> </ul>
Sale and Handling of Alcohol	 Maximize the Hospitality Operation at the MCC	
Sale and Handling of Food Service	 Recommend New Hospitality Business Opportunities	
	 Advise Council	





Thank You

