

24th August 2011

Greystones Golf Club Catering

We are writing to you in relation to proposed changes in our catering operations. Our present caterers, Pastamed, will be leaving on the 4th September and we would like to take this opportunity to thank them for the services provided in the last two years.

A Catering Sub-Committee, chaired by Conor Aherne, has spent considerable time looking at the options open to the Club. This review included research into the operations in other Clubs and consideration was given to choices such as:

- A similar agreement to the current franchise
- An agreement that would franchise both the restaurant and bar
- An 'In House' agreement whereby the Club runs both bar and restaurant

The conclusion reached was that an 'In House' operation, on a trial basis, would be in the best interests of the Club.

We are pleased to let you know that Ciaran Martin, will be taking on the role of Head Chef. He will be taking up duty on Monday 5th September and will liaise closely with Paul and Jackie, our bar staff, with this new catering team being led by Paul reporting to our Catering Convener/General Manager. Please note that as part of the hand over process the kitchen will be closed on Monday the 5th.

Many of you will be familiar with Ciaran from the time he spent in the Club, working with O'Sullivan Catering for four years. We are sure members will be delighted at Ciaran's return and we know he is looking forward to it.

Over the course of the last 12 months the matter of the Club's catering has exercised the mind of many Members, and following considerable review and discussion, the Club has taken the necessary steps to implement a solution that will meet the majority of Members requirements. There are obvious benefits of this new arrangement as it gives the Club greater control over pricing, opening hours and service levels; however there are also associated risks.

In order for the Operation to be a success it requires the full and earnest support of the Members. We require your support to ensure that the Catering function is a financially sound element of the Club's overall Operations – this letter is a Call to Action to request your strong support. Without continued and increased support across the overall Membership community the Club will no longer be able to provide that level of Service that you have come to expect and demand.

In conclusion we would like to thank all involved for their hard work in achieving this solution to our catering set-up.

Stephen Cahill
Captain

Sheila Murphy
Lady Captain