

Club Manager's Report

- Jason Little

If you have been at the Club over the last several weeks I am sure you have noticed all of the new member burgees in the dining room. So many new members, in fact, that we needed to order more table burgees. What a great problem to have! Next time you are in the Club and you see one of these burgees on a table please take a minute to introduce yourself. We want our new members to feel welcome at their home away from home. If you are one of our new members you can expect that the staff will place this burgee on your table. This is done for all new members for about six months after joining. If you would like a quit dinner, you can request that we do not put the burgee on your table. We do not normally use table burgees in the lounge area but if you would like to have it displayed, just let your server know.

We have really stepped up our Sunday brunch service over the last several months. We have seen a large improvement in attendance over last year. If you have not been to a RPYC champagne brunch lately you need to come check it out. I am certain your guests will be impressed with the selection.

The last two Friday nights have been jumping. ½ price drink specials and live entertainment with the sunset in the background - what more could you ask for? Bring your family and friends and make Royal Palm Yacht Club your destination on Friday nights. Do not forget that your guests can pay for their own portion of the meal with a credit card.



March Wine Features from Kemorr



Proudly featuring Bordeaux - some of the newest additions to our Wine List.

Chateau Vieux Clos Emilion 2003 \$44

This is lovely and fresh on the nose with hints of strawberry. It could almost be mistaken for a pinot noir. Very smooth, suggesting that there is a high merlot content. The finish has a little bite of tannin.

Chateau Ampelia 2006 \$36

A more full-bodied wine with amounts of red and black fruits along with hints of minerals, earth, and licorice. And with plenty of tannin, substance, and depth, this will only get better with the vintage.

Chateau de Parenchere 2006 \$52

Robust and filled with hints of tobacco...a little subtle if decanted. Enjoy with a spice-flavored entrée.

Plan to attend our
**Royal Gourmet Champagne
Brunch Buffet**
offered every Sunday.

*Delicious breakfast and lunch selections
are served from 11:00AM to 2:00PM.*

*Advance Reservations are
appreciated with last seatings at 1:30PM.*

Adults \$18.95++ Children (6 - 12 yrs) \$6.95++

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Shorts permitted for Lounge dining.

MARCH Employee of the Month **Bill Donnelly**

Bill Donnelly has taken the title of employee of the month this go around. He is responsible for general building maintenance and grounds. In addition he doubles as the club's Dock Master. Although he has a lot of things to keep up with, Bill is the type of person that takes the time to do the job right the first time. This will of course save the club time and money in the future. He has also signed up to take a boat safety course, so that he can better serve our boaters. When you see him around the club please take a moment to thank him for going the extra mile.