

Secretaries Report - September 2025

1. Review of motions in board group chat
 - a. Kyla motions to allow a member to pay the cost difference from the temporary membership to upgrade to a full membership subject to volunteer hours
 - i. 5 votes for yes, 0 votes for no, 0 votes to abstain
 - b. Kyla motions to book Elmhurst golf course on November 30, 2025 for \$63.50 per person cost to the club and charge \$50 a person for tickets
 - i. 5 votes for yes, 0 votes for no, 0 votes to abstain
2. I have updated the ribbon tracker
 - a. This now includes the name of the ribbon, dimensions and description, cost of the ribbon and amount of ribbons in this style
 - b. We have multiple versions of similar style ribbons, it would be great to focus on clearing these out of the inventory and then going forward select one main type of ribbon to order to create continuity
3. I have booked Elmhurst golf course for the AGM/Year end banquet
 - a. Booked for November 30, 2025
 - b. Cost works out to \$63.50 per person including tax and gratuity
 - i. As we are a non profit they included soft drinks in the fee as well as a bartender for no additional cost (Cash bar for alcoholic drinks)
 - ii. They typically have a \$1000 venue rental fee however they waived it as this is the last day they are open for the season
 - c. They did not require a deposit as we are a non profit
 - d. I will need to submit food selections as well as the time line
 - i. Food selection is a buffet and they have confirmed they can keep the chicken and the alfredo pasta separate so we can have as a vegetarian option
4. For year end awards i have started tallying all the points
 - a. The only thing i have outstanding is MPC and highest dressage score for juniors/amateurs
 - b. Fall Breeze and the fun show will need to be added into this once they are scored and we will need to send out a reminder that any out of province shows need to be submitted to us

Year-End Menu

IMPERIAL BUFFET

Includes: One carved item, one hot entrée, one starch, two vegetables, choice of five salads, assorted pickle platter, rolls & butter, coffee & tea and choice of assorted tortes and dainties or fresh fruit with honey yogurt.

Buffet Selections

CARVED ITEMS

Baron of Beef
Black Angus Prime Rib (add \$9)
Black Angus Strip Loin (add \$7)
Apple Butter Glazed Roast Pork Loin
Bone-in Ham

HOT ENTRÉES

Parmesan Chicken with garlic tomato sauce
Peorgies with green onions and sour cream
Meatballs in wild mushroom gravy
Cabbage Rolls
Shrimp Curry Pasta
Chicken Alfredo Penne
Beef & Italian Sausage Blogonese Pasta
Maple Soy Marinated Salmon
Breaded Chicken Breast in mushroom gravy
Grilled Chicken with basil pesto cream sauce
Braised Onion & Lime Chicken Legs
Vegetraian Lasagne
Garlic Butter Jumbo Shrimp (add \$5)

SALADS

Tossed Salad
Caesar Salad
Vegetable Pasta Salad
Village Greek Salad
Potato Salad
Maple Chicken Pican Pasta Salad
Buffalo Chicken Pasta Salad
Broccoli Cheddar & Raisin Salad
Cucumber Salad
Grilled Vegetable Pesto Salad
Fruit Salad
Coleslaw
Penut Thai Noodle Salad

STARCHES

Herb Roasted Potatoes
Garlic Mashed Potatoes
Potatoes & Cheese Gratin
Maple Brown Butter Sweet Potato Purée
Wild Rice Pilaf

VEGETABLES

Orange Honey Dill Glazed Carrots
Basil Buttered Corn
Broccoli Cheese Gratin
Roasted Root Vegetables
Chefs Inspired Seasonal Vegetables
(counts as two selections)

ADDITIONAL BUFFET ITEMS

Please add additional items as desired, each ranging from \$6 to \$13 per selection. Your wedding coordinator will be happy to discuss these options with you.

Additional Hot Entrées
Additional Salads
Domestic Cheese & Crackers Platter
Import Cheese & Crackers Platter
Fresh Fruit with Honey Yogurt Platter
Fresh Vegetables with Herb Ranch Platter
Assorted Pickle Platter
Fresh Seafood Platter
poached salmon, shrimp and mussels

Prices range from \$6-\$13 per person