



I am pleased to report that we are now operating out of our new kitchen facility. The main kitchen relocation and renovation will enable MG&CC to service members and guests more efficiently and consistently. This project has come together as a result of a long term vision and many months of proper planning by the Mulligans Committee, Board of Directors and staff, including consultations from industry professionals.

I would like to share the serviceable benefits as a result of relocating the main kitchen facility, ultimately providing better services and products:

- Space Utilization – We now have a professionally designed kitchen having the right equipment that fits into manageable space.
- More Tools – Additional equipment lines create the ability for a more diverse menu, while keeping our popular items and appealing to a wider range of tastes with increased services.
- Improved Communication – A central location improves communication between front line service staff and kitchen staff.
- More Efficient Service – Travelling significantly less distance to get an order to a member and customer will result in better products and quicker service.
- Building Usage – We have the full ability to carter three great rooms plus Mulligans. Using all of this space, with a centrally located kitchen, will enable MG&CC to reach our full potential and have more people enjoying our services.
- Labour Savings – Less stairs and travel equate a reduction in labour costs and more focus directed towards customer service.
- Employee Satisfaction -This new addition, with the right tools and location, will enable MG&CC to recruit new employees as needed and retain our existing professional kitchen staff. Also, employees are working in a closer team environment feeling less isolated having improved security.
- Building Access – An east side doorway makes for a quicker and safer entrance/exit for members parking on the east side of the building. Also, product and service deliveries are easier and safer as a result of eliminating deliveries having to navigate upstairs to and from the former main kitchen area.
- Equipment Management - We were able to reuse multiple pieces of our existing kitchen equipment.
- Upstairs Prep Area – The former upstairs kitchen area will remain in use for banquet style kitchen prep, storage and service.
- Pay Back- As a result in a reduction in labour costs, investments in energy efficient equipment, the continually increase in demand for food and beverage services, the pay back will be gained within a short period of time.

Thank you to a few of our members; Ron Hallihan (Triple H Kitchen and Baths), Bob McKibbon (I-Line Electric), Paul Kelly (Kelly's Plumbing), Greg Sullivan (Sullivan HVAC) and the Mulligans Committee. Also, thank you to our staff Tom Breau and his staff for the heavy lifting, Chef Owen Gibson and his food and beverage staff for their perseverance during the renovation and thank you to our General Manager Ryan Tracy for taking the lead on this project.

We appreciated your patience during the construction, ongoing support and hope you enjoy the improved services. Please view some of the construction pictures on page two.

Sincerely,

Greg Savoy, President

*Before...*



*After...*

