



SHYC PRESIDENT'S REPORT

JANUARY 2020

Dear Members,

A happy, healthy New Year to all!

2020 marks the beginning of the third decade of operation for Sanibel Harbour Yacht Club. I am also very honored to begin my 10th year as President of the Board of Directors. With outstanding membership support the Board has accomplished a great deal and we plan to continue our best efforts to maintain the status of SHYC as a 5-star marina for many years to come.

We have replaced the chairs around the round tables on the third and second floors' dining rooms with plush comfortable chairs for your enjoyment.

Our annual budget meeting will be on January 30 at 5:30 P.M. A copy of the budget was mailed to everyone last week. Once again, our fiscal management was able to pass a budget with NO increase in dues. This is the 9th year out of the last 10 that the Board and I have not increased monthly dues. Our dues now are still \$240 per year LOWER than they were in 2011 while our reserves have risen from \$150,000 to \$382,000. We have a tremendous management team and a Board of Directors whose mission is to provide our club members and their guests a great experience on every visit while maintaining a 5-Star status as well as preserving owner equity in their investment.

We have a great agenda for our members this season and all are welcome and encouraged to participate.

Upcoming Social Events

Come join us for a fun night of karaoke at the club. 6-10pm
Friday 1-24-2020 & 2/21/2020



Karaoke at SHYC is a little different than most, here most of the songs end up with EVERYONE singing along!
Prizes awarded throughout the night

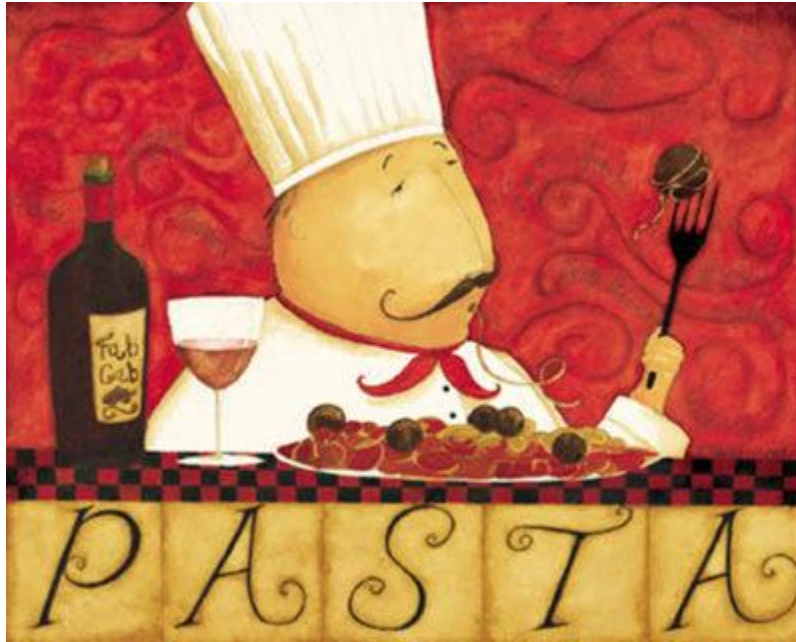
THURSDAY 2/20 ITALIAN FEAST BUFFET

By popular demand we are having this event again in February. Our Italian Feast Buffet in January was attended by the largest number of guests that had ever attended any buffet that we have ever hosted. The food is better than many Italian restaurants in the area and you cannot beat the price and selection of delicious Italian delicacies for only \$16.99 per person.

Growing up in a second-generation Italian American family I know what great Italian food should taste like and I have taken personal charge of this event. I have given my Mom's incredible gravy/sauce recipe to our excellent staff for this buffet. The recipe contains 10 ingredients that have been used by my family to make great Italian "gravy" for 4 generations. Mangia bene!!



Sanibel Harbour
YACHT CLUB
PRIVATE WET & DRY DOCKOMINIUMS



Please join us on Thursday February 20 from 5pm to 8pm for our **all you can eat REAL Italian Feast Buffet.**

Delicious Ravioli. Featured in Italian restaurants as "gourmet"

Penne pasta

Angel hair pasta

Authentic meatballs made with ground beef, pork and veal

Hot Italian sausage with peppers and onions

Sweet (mild) Italian sausage with peppers and onions

Antipasto skewers

Italian salad with sharp cheese and olives and homemade dressing

Fresh Italian bread

Homemade and freshly made Large Cannoli

SUNDAY FEBRUARY 2 SUPERBOWL PARTY

Enjoy the big game on our large screen TV's while enjoying FREE Hors d'oeuvres and drink specials.



EMPLOYEE OF THE MONTH

Our December Employee of the month was Fidel Prado Nunez. Fidel is a skilled and outstanding employee who performs multiple duties for the club. Congratulations Fidel!

In closing, I want to urge all of our members to please patronize the cocktail lounge and restaurant as much as possible. Because of ever increasing food cost, labor expense, a tight job market and limited seating capacity the cost to run the food service division is high. We do not have any annual minimum spending requirements of our members or lessees. Thus, member support is imperative to keep food division operating as it presently exists.

As always, the Board of Directors and I want to thank you for your continued support. I am always available to assist our members on any club matter of concern to them. Please let me know how we are doing!

Sincerely,

Peter Mazzagatti, President

Sanibel Harbour Yacht Club

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