



Marshfield Curling Inc.
501-C3 (Direct Curling Operations) Board Meeting Minutes
March 16th, 2015

Attendance: Jake Roberts, Mike Bissonette, Rick Scheuer, Lucas Olli, Jordan Munger, Brandon Burt, Darla Tyznik, Casper “Cap” Bendixsen, Craig Evans, Todd Besler, and Chris Schwanz

Absent: John Kalsow

501-C3 Agenda (Direct Curling Operations)

Call meeting to order at 7:00 by Jake R.

Approval of February 18, 2015 Minutes by Todd B.

Seconded by Rick S.

Approved

Treasurer’s Report

- Income & expenses based on curling activities:
 - Jordan gave his report and we are at the same financial standing as last year. We have paid land tax, rent for land, insurance, and other standard payments.

Old Business:

Signs on the Wall of Club

- Do we have the list of companies yet and when they expire?
 - Jordan found it in the old computer and the funds
 - Jake talked about the signs on the wall

Young Professionals

- Thursday, March 19th – Curling and Food
- A lot of help already confirmed. Can always use more.

Lobstein Bonspiel

- Made \$2,732.52 in Profit from the event
- Looking to do it again in Hewitt
 - Everything went well

Membership

- Ended year at 107 members
- Down from 109 previous year
- Ended up with a dozen or so new curlers
 - We do have e-mail address from everyone who attended our Monday night league. We will be contacting them for next year’s open house.

New Business:

Events at the club

- Event Planner?
 - Someone to keep dates and avoid conflicts
 - Lucas to make a calendar and post it, it will also be linked to the web page.
- Event Committee?
 - For now Chris S. will be coordinating them and get assistance as needed.

Board of Directors

- Rick, Lucas, Craig, and Chris are up
- Anyone else looking to join the board?
 - Becky W.
 - Paul L.
 - Maybe Andy K.

Adjournment motioned by Todd

Seconded by Craig

Approved



Marshfield Curling Inc.
501-C7 (Non-Curling Operations) Board Meeting Minutes
March 16th, 2015

501C7 Agenda (Non-Curling Operations)

Attendance: Jake Roberts, Mike Bissonette, Rick Scheuer, Lucas Olli, Jordan Munger, Brandon Burt, Darla Tyznik, Casper "Cap" Bendixsen, Craig Evans, Todd Besler, and Chris Schwanz

Absent: John Kalsow

Call meeting to order:

Approval of February 18, 2015 Minutes motioned by Todd B.

Seconded by Brandon B.

Approved.

Treasurer's Report

- Income & expenses based on non-curling activities:
 - Jordan talked that the bar had ~\$1k profit this year.
 - Over all with the extra corporate events we have been doing this year. We are \$8,000 above where we were last year.
 - We do have the loan on the hog line bar that is coming due soon.

Old Business:

Dairy Fest

- Need to get information on what all is needed for this event.
 - Matt is looking for someone to run the bar & organize volunteers
- Need to get license to sell alcohol in other building
 - Yes Jordan will be getting the picnic license.

The Bar

- Alcohol storage
 - After a discussion there is no need at this time.

Bonspiels

- Need to get the club out curling at different places
- Need to get pictures from the bonspiels for our board and website

New Business:

Updating the club house:

- Rick S. talked about an estimate from Mike "Buck" Behling to remodel the club house. It would accomplish the following:
 - Take down the wood paneling and drywall the walls.
 - New doors to the ice and bathrooms
 - New paint

- Counter top in the redesigned kitchen.
- install the donated Oak cabinets
- purchase a new stove
- The cost would be lower if the drywall work was done by club members.

Rick made a motion to approve the estimate and remodel the club.
Cap seconded the motion.

Motion was approved unanimously

Curling Club End of Year Party

- Date: 04/11/15
- Invitations will go out this weekend (Jess Logan Helping)
- M. C.
 - Jacob R will be the M.C. unless someone else comes forth
 - Dean M will be out of town otherwise he was game
- Awards
 - Golden Broom
- Food (See next page for options)
 - Beef Tips/Baked Chicken - \$14.00+Tip/Tax=\$17.29
 - The board with this option.
 - Pork Loin/Chicken Breast - \$12.00+Tip/Tax=\$14.82
 - Sliced Ham/Beef Tips - \$14.00+Tip/Tax=\$17.29

Curling Club Nominations

- Rick, Lucas, Craig, and Chris are up
- Anyone else looking to join the board?
 - Becky W.
 - Paul L.
 - Maybe Andy K.

College National Championships

- Congrats to Jillian Behling who was part of team that won Nationals
- Deckerd out in Marshfield Curling Club Apparel

Use Agreement

- Jordan M. drafted a use agreement for the hog line bar that is used during the fair. When it was built we did not draft one. The fair association came back with their amendments. They are the same agreements the other vendor stalls have already agreed to and are fair.
- Chris S. motioned that we sign the agreement.
- Seconded by Todd
- Approved unanimously.

Adjournment motioned by Todd

Seconded by Cap

Approved unanimously

TIER 1 OPTIONS

Choose 1 - \$10
Choose 2 - \$12

Pork Tenderloin

Grilled tenderloin in a WI Cranberry or Sweet Mango Chutney

Pork Loin

Apple smoked bacon wrapped grilled pork loin served with a spiced rum apple craisin sauce

Smoked BBQ Pulled Pork Shoulder

Award Winning recipe guaranteed to satisfy

Bourbon Honey Glazed Sliced Ham

Cured pit ham slow roasted w/ a honey & Bourbon Glaze

Oven Roasted Sliced Turkey

Tender roasted light & dark turkey, served with natural gravy

Prosciutto Wrapped Chicken Duxelle

Seasoned Chicken breast stuffed with the chef secret ingredients

Lemon Pepper Chicken Breast

Lean Chicken Breast marinated w/ a lemon pepper rub and baked to a lean juicy finish

BBQ Grilled Chicken

Grilled Chicken Breast, legs, thighs, & wings finished with Chef Tollers, award winning BBQ Sauce

Seasoned Baked Chicken

Succulent chicken baked to fall off the bone perfection

TIER 2 OPTIONS

Choose 1 - \$13
Choose 2 - \$15

Dad's Spiced Crab Baked Tilapia

Sweet flaky Tilapia filet stuffed w/ seasoned bread crumbs, crab, herbs & spices. Baked to a rich buttery finish

Wild Rice Stuffed Cornish Game Hen

Split Cornish Game Hen seasoned and stuffed w/ Wild Rice then baked to a juicy golden brown

Asparagus Chicken Roulade

Thinly pounded chicken breast seasoned w/ basil pesto & Garlic, stuffed with asparagus & sharp cheddar all rolled up & breaded w/ seasoned Japanese bread crumbs. Roasted to a golden brown and served w/ a mushroom Hollandaise Sauce

Sirloin Beef Tips

Tender slices of Black Angus beef served in a homemade merlot mushroom gravy (Mushrooms Optional)

Country Fried Swiss Steak

Flour dredged tenderized round steak pan fried golden brown, slow cooked in beef gravy w/ sweet onions & button mushrooms

Sliced Roast Beef

Seasoned choice sirloin roast slowly cooked until fork tender, served with natural reserved juices

Country Style Spare Ribs

Slow cooked to tender, served either BBQ Style or Natural

TIER 3 OPTIONS

Choose 1 - \$16
Choose 2 - \$18

Salmon

Grilled Salmon filet served with a Citrus Buere Blanc

Walleye

Coconut almond breaded Walleye filet served w/ a lemon zested herb butter

Hand Carved Prime Rib

Angus Rib-Eye Loin seasoned to perfection served with a mouth-watering Au-Jus (Med Rare - Med Only unless specified)

Door County Duck

Braised Duck leg quarters glazed w/ Door County Cherry Glaze

Smoked BBQ Baby Back Ribs

Award winning recipe guaranteed to satisfy

Grilled Sirloin Steak

A tender Sirloin paired with Rosemary Portabella Au-Jus

TIER 4 OPTIONS

Call for Pricing

Sliced Roasted Leg of Lamb

Spring leg of lamb rubbed and marinated, slow roasted, then rested before slicing to maintain optimum moisture and flavor

Filet Mignon

A Mouthwatering cut prepared a variety of ways including: Bacon, Spinach, or Gorgonzola Cheese Stuffed / Bleu Cheese Crusted / Traditional Bacon Wrapped

Sea Bass

Baked Chilean Sea Bass accented with sea salt, pepper, & lemon

Halibut

Honey dipped Halibut filet fried to a golden brown flaky finish

Lobster Tail or Whole Lobster

Served with drawn butter

Stuffed Veal Chops

Tender Veal Chops stuffed with a variety of herbs and spices, vegetables, and bread crumbs

PLEASE NOTE

Contact us for pricing on multi-tier options. All choices include potato and vegetable option.

NEED MORE OPTIONS?

Contact our banquet coordinator Jill Holm for more info
(715)486-5455 or jayandjillholm@yahoo.com

Vegetable Options

Brown sugar glazed baby carrots, RiverEdge Vegetable Medley, Steamed Asparagus, Butter Braised Cabbage, Creamed Spinach

Potato Options

Garlic Chive Mashed Potatoes, Baked Potato, Buttered Parsley Baby Reds, French Fries, Twice Baked Potato, Au - Gratin, Sweet Potato Swiss, Wild Rice, Potato Salad, Savory Rice - Entrées includes one Potato Option & One Vegetable Option