



Volume 1, Issue 4

October — December 2013

MESSAGE FROM DEBBIE

Hello Team!

Recently, Jim, Cheryl, Dean and I had the opportunity to see a very interesting and passionate motivational speaker by the name of Murray Banks. Among his many accomplishments, he has been one of the top finishers in the Ironman Triathlon World Championship in Hawaii 2 times, and won the Masters World Championship in cross-country skiing. The guy is super accomplished!

Taking the time to ... "Recharge, Reenergize & Refocus," was one of the

concepts he spoke about, and I wanted to pass along to you.

"We've got to get what we need, not just what we want."

When working long hard hours, we need to keep our lives in balance; easier said than done I know, but nonetheless it is something to strive for.

So, when we are stretched to the max with work and other obligations, and the load seems to have no end, what we need most is to break away and enjoy some special time with family or

friends. Recharging and Reenergizing is key when we feel depleted. Some sort of fun adventure is the best, but this time can come in many different forms (how do you recharge?), but it should be something that really takes your mind off of work or any "obligations." The result will leave you more balanced and able to handle upcoming challenges.

Thank you for all you do...now go out and have some fun! (unless it's on a Saturday! Ha Ha, just kidding ☺.)

Hugs & Cheers!

MESSAGE FROM DEAN

We've handled some very challenging weekends this past quarter! We just finished 19 events in 11 days, 9 of them in 3 days — big head counts too! I am so proud of the whole EBC team for the level of professionalism & customer service we provide our guests.

I want to give special thanks to everyone of our incredible kitchen staff; the challenges & difficulties of this kind of

production are huge, but our crew stepped up & got the job done with an attitude, patience & camaraderie that I've never seen in my 38 years. Thank you Enrique & Nilton for the awesome leadership you provide for our BOH staff!

Of course, the BOH is only part of this awesome team. A sincere thank you to all our staff who do their jobs so well! Special thanks to

Isabel for all she does. Would anybody want her job? Payroll, hiring, training & scheduling a giant staff is not easy, and she does it with a caring attitude & great patience. It was a pleasure to watch her "Captain" the reception for 230 people this past Sunday. I thank everyone involved for a company we are very proud of!

Let's Rock On!

IN EVERY ISSUE . . .

Message from Debbie

Company information, stats and whatever she wants :)

Message from Dean

What's going on in the kitchen

News from Event Staff Manager

All things staff related

Employee Highlights

We're a Team! Get to know your co-workers!

Quotable Quotes, Funnies and/or Misc. Tidbits . . .

Company Mission Statement and Statement of Values

The "Stuff" Box

Who knows what will go here

DID YOU KNOW...

... that May - October is our busiest season, and during these 6 months we will have had 23 beach ceremonies, 38 drop-offs, 126 full catered events; fed 16,212 (and that's the number they gave us, they probably snuck in a few more than that), and that 70% of those are weddings (that one you probably knew/felt) ...?

It's no wonder Debbie emphasizes the need to recharge, reenergize & refocus (on any day of your choice except Saturday ☺.)

EMPLOYEE HIGHLIGHTS



Meet Augustine (“Augie”) Jimenez

Augie started working with us in August 2009 – 4 years ago! He’s tried to leave us twice now to go home to Mexico and we won’t let him ☺!

In our interview, he reminded us he met Dean at a market he used to work at where Dean was a frequent customer, and one day Dean asked him if he was interested in working with us ... “Dean

gave me his business card, and I called,” and as they say, the rest is history!

He loves to stay busy, we certainly can help him with that — from prepping, to cheffing, to helping us keep things spotless! His favorite things to do are run and listen to music. Augie has two sons; Cesar is 15 and Carlos is 13 – teenagers!

Augie tells us that... “Working with Events by Classic is an amazing thing to me because everyone is professional at their jobs; they are nice peo-

ple; I’m so happy to be part of this amazing team work.” Thank you for all you do Augie, we love you too!

HAPPY BIRTHDAY WISHES TO:

October Babies: Erin Wareham, Lauren Barley, Cindy Cano, Jennifer Dickson, Frank Herrera

November Babies: Dean Young, Cheryl Cox, Jana Sumvaska, Tara Bartley, Julia Marsh, Daniel Rincon, Joseph Glaum

December Babies: Tina Espinoza, Nick Taylor, Xiadani Juarez & Jesus

NEWS FROM THE STAFF EVENT MANAGER

We’ve had some great Suggestion Box notes! One was about knowing event times & details ahead of time. Well, guess what? We have a new program that will help make this happen. Thank you for your patience the past few weeks while this has been in beta test mode & also for the upcoming months that might still have a few hiccups with emails & notifications. One thing I know is frustrating & confusing is sometimes your schedules or locations get changed the week prior to the event. This is going to happen at times & here is the “why”: basically, either something has changed with the event or a staff’s ability to work. Hopefully it won’t happen often and when it does I will notify you as soon as I can. It is still going to take

a while for the program and the “operator” to be fine tuned; so again, thank you for your patience!

You are an amazing team and I wanted to remind you that the efforts you put into each event do not go unrecognized! Not only do the managers & owners see it, but more importantly all our clients & their guests do, which is evident by the fabulous reviews we get:

“They anticipated our needs & were so quick to accommodate us. It was a beautiful location but what made it even more special was the attentiveness of all of the staff. They were so kind and thoughtful and made us and our guests feel very welcome”.

The wait staff was excellent. Nobody waited longer than 2 minutes at the bar & plates were cleared almost immediately. Everyone was incredibly helpful & went above & beyond...

The catering staff is top notch, from the waiting staff, cooks, bartenders, event manager, on-site captain, and the owner. You can tell that the staff are the crème-de-la-crème of the renowned restaurant/hospitality of the Monterey peninsula. They took care of our guests efficiently and with warm sincere smiles. My friends have told me that every request they had was attended right away, hassle-free.

Kudos Everyone!

THE HOLIDAYS ARE UPON US . . .



What do you think of our campaign to get more drop-off orders for the holidays? Please put your Yay/Nay vote in the suggestion box.



This is how Junior (nickname, “Jubie”), Debbie & Dean’s cat, feels every year!



Hmmm, could be something to think about...?!



It’s hard to believe the next time the newsletter comes out, IT WILL BE 2014!

Here’s to a holiday season full of many blessings for you and your family!





MISSION STATEMENT



To be the most respected catering and event venue company in Monterey County, by consistently exceeding expectations through quality cuisine, professional service, attention to detail and genuine enthusiasm.

To provide a comfortable & professional team environment of respect, integrity, leadership & interpersonal growth.

STATEMENT OF VALUES

Please understand we are serious about creating a productive working environment for our staff and maintaining the highest levels of quality, service and attention to detail for our guests.

We want you to understand that we also believe in living our values, some of which are:

- We believe in doing business in a professional & orderly manner.
- We believe in honesty and integrity.
- We believe that only a happy and professional staff can give the level of personal service we demand.
- We believe in the ongoing training and development of our staff and see it as a worthy investment in the future of the company.
- We believe in providing legendary service – the unique and powerful sort of personal care and attention that our guests tell stories about. — *(Rock Star type service!)*
- We believe that everyone is capable of being an A+ player.
- We believe in not letting 'good enough' be good enough; we're better than that!

THE "STUFF" BOX

Congratulations to this quarter's ROCK STAR,

Corinne Barnes! The Captains tell us: *"She works hard day & night, Always thinking ahead, Very pleasant to work with all the time."* Yay! **Let's get you "sized-up" for your EBC jacket!!**

In close running was Daniella Galvan & Guillermo with Feki following close by. Next quarter is going to be a tough one!!

ANNOUNCEMENTS:

- **Welcome to our new office can-do-everything staff member, Erin Wareham!** Born & raised in Indianapolis, huge Colts fan & still loves Peyton, Manning, Erin studied and worked in Australia & Belgium before following her family to Monterey as they all moved here one-by-one from "Indy." She played volleyball at her "Alma Mater," Rollins College in Florida, and worked at Spanish Bay for 2 years before coming to EBC. She is new to catering & event planning, but tells us that "so far" she is loving every second & learning more everyday... and says, "Now I just need to work on my cooking." (I think she's in the right place!)
- You ready Enrigue? Your daughter gets married at The Perry House in October & we are probably as excited as you are!
- Bitter sweet announcement as we say good by to Jerry Witt, He and his new wife will be traveling for a month on their honeymoon and then they are off to Arizona where they will share a new life. Congratulations again to Jamie and Jerry; we will miss you!
- Congratulations to Jana and Zack; they are expecting their first child in mid January.

TALK TO US . . .

We have an open door policy! Please feel free to talk to any owner about anything; that includes Jim; he's not as intense as he looks! ☺

Want to remain anonymous? We learn and grow when you share. If you wish, you can do so anonymously by using the locked "Suggestion Box" located on the service/bussing deck at The Perry House.



WE'RE ON THE WEB!

Stay current with all our activities, and **support your Events by Classic team!**

Please subscribe to our blog and "like" our Facebook pages.

www.eventsbyclassic.com/blog

www.facebook.com/ThePerryHouse

www.facebook.com/Events.by.Classic

www.eventsbyclassic.com

NEW! www.pinterest.com/eventsbyclassic
(check it out — it's FUN!)