



THE
EVENTS *by*
CLASSIC GROUP

VENUES · SERVICE · CUISINE

Classic Gram
events by classic employee newsletter

Volume 2, Issue 2

APRIL — JUNE 2014

MESSAGE FROM DEBBIE

Happy springtime! I wanted to let all of you know that we have been very busy in the office the past few months booking events for the coming season. Our goals for this year include growing again and 2014 looks great!

As many of you know by now, our company has purchased a building at 449 Figueroa Street in Monterey, which will be the home of our new offices. After an extensive renovation, overseen by Jim, we will be ready to

move into our new offices by the second week of April... I can't tell you how excited we all are!

The new building has 3 private offices, a lounge area, the "bullpen," where the Event Managers will be stationed, a private conference room and a chef's kitchen, of course! Once settled in, we will have an open house where you are all welcome to come take a look and celebrate with us.

Also, in the near future is another trip to Las Vegas for the annual Catersource

conference. This will be our fifth trip to the largest catering convention in the world. Each year we bring back unique ideas and serious inspiration, and this year we are taking Hana and Erin with us! Needless to say, we are super excited and can't wait to share with you what we learn when we return.

2014 is going to be another fantastic year here at The Events by Classic Group...Thank you for being a big part!

Hugs & Cheers!

MESSAGE FROM DEAN

Our "off season" is a great time to re-focus & improve our products for the upcoming season. In this message, I will share a little bit about what we have been working on...

Head Chef Enrique and I have been experimenting with new ingredients and flavor profiles including more local products like artichokes and Monterey rock fish. Keep a look out for these new dishes!

Also, we are excited to introduce a new line of pastas and raviolis! We will still use some of the favorites, but we are working on a more delicate pasta series as well.

I want to especially thank Enrique for his outstanding attitude! After many years in the kitchen, he is still passionate about food and pleasing every customer. As you can imagine, we have clients that

request a variety of food from around the world that we are not always familiar with, but Enrique is always up to the challenge. Just this weekend, he created an authentically rustic Provencal menu tasting from scratch and blew away the potential client. She booked us on the spot. Thank you Enrique! You are an incredible chef and you make my job much easier.

Let's Rock!

IN EVERY ISSUE . . .

Message from Debbie

Company information, motivation 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 or Whatever . . .

Company Mission Statement & Statement of Values

The "Stuff" Box

Who knows what will go here

DID YOU KNOW...

We tweaked our logo a bit . . . It used to look like . . .



Now it looks like . . .



EMPLOYEE HIGHLIGHT



Meet Maria Cardenas

One day Maria was chatting with a friend who for no reason said, "Oh, today I met a patient whose friend works with a cater-

ing company, Classic Catering, somewhere in Pacific Grove" and then he added, "you should go apply; they are hiring." A week later, I went to see if you were still hiring and lucky me you were! That was in October of 2012, and the rest, as they say, is history.

Being single gives Maria the luxury to partake in many of her hobbies: walking by the beach, hiking, reading, cooking & spending time with friends & family. She likes to learn new things & be productive. When Maria isn't busy helping us give top notch service at events (most often at our Gatherings venue), she is working both the back and front of the house at a local pastry shop.

Maria shared with us that she enjoys working for EBCG, that she loves everything about it, the least of which is not her fellow teammates, who she finds to all be

friendly, responsible and professional. Maria ended the interview by telling us she is so grateful to "be a part of this amazing company," but we think Maria is pretty darn amazing herself, and we're very glad she had a friend who out of nowhere suggested she apply with us.

HAPPY BIRTHDAY WISHES TO:

April Babies: Daniella Galvan, Agustin "Guti" Gatica, Kelly Thaanum, Grace McFall

May Babies: Augie Jimenez, Alex Ramos, Corinne Barnes, Jeremy Meyers, Gilda Peterson, Valente Zabeche

June Babies: Maria Cardenas, Izzy Solis, Vincente Zito

NEWS FROM YOUR STAFF EVENT MANAGER

Hello everyone!

With the busy season quickly approaching, we held our 3rd annual orientation, and I hope you guys enjoyed it as much as I did — especially when my pen broke into several pieces, by the way that was totally planned. Haha! We had such a great turnout with 19 current employees and 17 new employees. **Thank you all for taking the time to attend on such a beautiful Monterey day!**

To recap a few new things at The Perry House: How amazing does the dungeon look? Please help us keep it looking great by making sure to stack the chairs neatly and put all the tables in the right spot. The storage room that will hold overflow of alco-

hol was built by hand by our very own Nilton, so let's take care of it! And the new location for props, I think that is looking pretty tidy, don't you? Of course, our goal is to keep it that way, making it quicker & easier for us to find what we need for future events. I did forget to mention our phone list that you will soon be receiving a copy of. When you do, please take the time to plug into your phones those important numbers, like the Captains or any of the Event Managers.

A reminder about covering your shift: Remember that once you sign up for a shift, you are making a commitment to us and the outcome of the event. If a last minute

situation comes up (meaning 24-48 hrs) and you cannot keep your commitment, it is your responsibility to get your shift covered, but please notify me first! Hopefully these occasions will not arise often as we assume only an emergency would keep you away and we truly don't want any of our EBCG family having to deal with many "emergencies in their lives!"

We are going to have a great season with some new corporate clients as well as some new venues for us to work at. I hope you have your black and whites pressed and your shoes polished, oh, and make sure they are comfy ☺ — very important!

See you all soon!

FOOD QUOTES FOR LAUGHS. . .

- Since Dean brought up "Artichokes" . . . *Artichokes are just plain annoying. After all the trouble you go to, you get about as much actual 'food' out of eating an artichoke as you do from licking 30 or 40 postage stamps.* -- Miss Piggy
- *This recipe is certainly silly. It says to separate two eggs, but it doesn't say how far to separate them.* -- Gracie Allen
- *I told my doctor I get very tired when I go on a diet, so he gave me pep pills. Know what happened? I ate faster.* -- Joe E. Lewis
- *I will not eat oysters. I want my food dead -- not sick, not wounded -- dead.* -- Woody Allen
- *Food is an important part of a balanced diet.* -- Fran Lebowitz
- *Old people shouldn't eat health foods. They need all the preservatives they can get.* -- Robert Orben

Hah! Hah!

The Offices . . . Planning Session . . .



Mid Construction . . . Framing offices & conference room



Looking toward
conference &
kitchen area

The "Bullpen"

Deb's Office



We're Getting There!

Izzy's
Office





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.
- 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

Last Quarter's Rock Star, Austin Cox, showing off his new jacket . . . →→→→→→→→

This Quarter's Rock Star is Jim Cox—

Toot! Toot! Well, considering it's the slow season, we just didn't have enough events to tally votes from, but with the great management job Jim is doing on the renovations of our new offices, it seemed worthy of Rock Star status!



Employee Party will be in May, exact date TBD.

Send us your party ideas — we're open for suggestions!

CONGRATULATIONS!!

- Javier Hernandez and his wife's new son, Jayden, was born in January, as was Event Manager Jana and her husband's little girlie, Olivia Zoë. What was going on in April?
- Elias & his wife are expecting their 2nd child in June, a boy — name not yet decided, so feel free to give him some ideas 😊!

TIME CLOCK UPDATES:

- All payroll employees will be issued an ID number and password to clock in to each event.
- You will be given a list of codes & a description for each one.
- If you are still considered to be "in-training," you must check in with the captain and sign in and out on a timesheet.

FYI — All your thoughts about scheduling are being taken into consideration, so stay tuned for some solutions.

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 share anonymously by using the locked "Suggestion Box" located on the service/bussing deck at The Perry House.



WE HAVE A NEW LOOK!

Check out eventsbyclassic.com to see our new look; all websites have been updated except Classic Catering — scheduled for its facelift soon!

Stay current with all our activities, and **support your Events by Classic team!** Please subscribe to our blog and "Like" our Facebook pages.

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