

DRAFT | April 15, 2021





OBJECTIVE

Information-only presentation about the reopening plan for Pizza on the Hill







PIZZA ON THE HILL

- **Reopening Summer 2021:**Year-round, building on the shared staffing model and new collaborative TD F+B approach for efficiency and cost control while providing a great service to our membership
- **Executive Chef Lew Orlady:** Elevated and consistent food quality with new management, new chef and new staff
- Expanded/Enhanced Outdoor Seating: New outdoor seating and same great family atmosphere members love
- Updated Indoor Environment: New paint, décor and flooring
- **Customer Service**: Designed to provide consistent and high-quality customer service that can scale with special events like Bingo Night
- **Operating Hours:** May 28th-Sept 6th 11:30am-8:30pm. Fall/Winter TBD



MENU ENHANCEMENTS

Elevated Food Quality

- Currently piloting pizza recipes at The Lodge and occasionally available as specials to gather feedback and begin to reintroduce Pizza on the Hill to the community as we prepare to reopen
- Menu features appetizers, salads, pizza, pasta and kids items
- Quality ingredients and fresh, flavorful food

Notable Pilot Pizzas

- SALSICCIA: Red sauce, roasted red onion, fennel sausage, fiore di latte mozzarella, grana
- IDAHO: Yukon gold potato, caramelized onion, fontal, creamy rosemary
- FORAGER: Oyster mushroom, mozzarella, taleggio, grana, scallion, garlic oil

Locally Themed Beer and Wine







QUESTIONS?

