Suffield Country Club – Dining Minimum Member FAQ

What is the dining minimum?
The dining minimum includes both food and beverages/alcohol and will be measured each month from May – Oct only. Billing for minimums not met will be quarterly via your SCC statement . Billing periods will be Aug (for May – Jun) & Nov (for Aug – Oct). Illustrative examples are included below. Many members already meet or exceed the minimum through regular meals and events. The goal is to increase clubhouse restaurant utilization of the restaurant on a regular basis.

Dining minimums are scaled by membership category as outlined in the table below. Corporate minimums are custom to each membership and will be communicated separately. Under 23 members, swim only and honorary are excluded.

Membership Categories	Monthly Minimum (May – Oct)	Total Dining Minimum $ for 2026
Under 30 Single & Busy Golfer	$30	$180
Under 30 Couples & Family, 30-34 All	$60	$360
35-39 Singles & Sr. Singles	$75	$450
35-39 Couples & Family, 40-69 Singles & Sr. Couples	$100	$600
40-69 Couples & Family	$125	$750

How is spending tracked?
Dining activity will be tracked by the Tavern with each purchase through their Loyalty Program using Toast Local. An account number will be set up by the Tavern for each member to be used for all Tavern purchases and provided to members beginning May 1. Members will provide their account number to the staff when they pay/settle their bill. If a member is dining with guests who are not a member, their portion of the bill can count toward their minimum as long as they provide their member account number when settling payment. Any billing questions can be directed to the Tavern team. ****New Members can sign up for the Loyalty Program in person at the Tavern****

What happens if I do not meet the minimum?
Any unused portion of the dining minimum will be billed at the end of each quarter and appear on your SCC member statement. If your spend in a quarter meets or exceeds the minimum you will not receive a bill for that quarter. The minimum is tracked separately each month – an overage in one month does not carryover to another month. We will provide additional details in future communications on who to contact for specific billing questions once we go live. Also, we will be exploring the ability to have the tavern charge a credit card on file at the end of the quarter vs Statement billing for future implementation. Billing examples below:

Illustrative Billing Examples:

Example 1: Member exceeded the minimum in June, but did not meet

Month	Minimum $	Amt Spent$	$ Under Min
May	$100	$75	$25
June	$100	$125	NA – min met
July	$100	$90	$10
Total to Be Billed - Aug			**$35**

Example 2: Member meets or exceeds the minimum in May, June, July and will not receive any bill in August.

Month	Minimum $	Amt Spent$	$ Under Min
May	$100	$150	NA- min met
June	$100	$125	NA- min met
July	$100	$105	NA- min met
Total to be Billed - Aug			**$0**

Why is the Club introducing a dining minimum?
We have experienced high turnover with restaurant vendors in the past 5+ years driven by financial challenges in running a restaurant at a private club even though the club is open to the public. The goal is to support a restaurant vendor achieve financial stability and to deliver our members a consistent, high-quality dining experience. Predictable participation allows the Club to maintain reliable hours, retain quality staff, improve food offerings, and provide more consistent dining programming.

The Club is open to the public, so why a minimum?
Dining minimums were in place for the majority of the Club's history and were removed in 2013 when the restaurant was opened to the public, with the hope that increased outside traffic would offset reduced member usage. Unfortunately, that approach did not produce the desired results, in part because a large portion of the membership does not utilize the club in a meaningful way, making it difficult for our dining vendor to operate a financially viable business. Since the removal of minimums, the Club has experienced multiple vendor turnovers, periods without dining service, and ongoing inconsistency. Reintroducing a dining minimum is a practical step toward stabilizing operations, supporting our vendor, and restoring dining as a dependable and valued Club amenity. Being open to the public does allow us to implement minimum's lower than other private clubs.

What applies toward the dining minimum ?

- Our intent is to provide flexibility in how members choose to use the restaurant
    - Dine-in meals and beverages (including alcohol) for members and their guests as long as dining with member & number is provided when settling the bill. Taxes and gratuities are excluded.
    - Takeout orders (mid-week only at this time)
    - Club social events May – Oct (e.g. Summer Bash)
    - Personal private functions
    - Alcohol only purchased at League Banquet or One Day Member Guest Events
    - Gift Card purchases are excluded. However Gift cards purchases can be used as a form of payment and count toward minimums at the time you pay your Tavern Bill. Remember to provide your member number when paying your bill.

How does this benefit members?

- A stronger dining program supports more consistent operating hours, improved service and staffing stability, better food quality, less vendor turnover & a more vibrant clubhouse experience
    - In addition, **MEMBER Only benefits** are being rolled out in conjunction with the launch of the minimum including:
        - Mon - Wed: 20% Food only discount Memorial Day through Labor Day
        - Thurs: Free appetizer with purchase of a bottle of wine (Music Night)
        - Fri: $10 off Friday Night Barbecue on the Patio (New Offering during 2026 season)
        - Sat: Free appetizer with purchase of a bottle of wine (Music Night)
        - Sun: -Buy one Entree, get one ½ price, After 5pm, Dine-in only
        - Free Wine Tasting every month w/appetizers (Dates TBD at the beginning of each month)
        - No Room Rental Fee for hosting a private function
        - **Outdoor patio seating is prioritized for members who make an advanced reservation**

    The Tavern will evaluate these benefits regularly. Any updates will be communicated to members.

Will there be any changes to the menu or service by the Tavern ?
The Tavern will be making updates to their menu – including development of a Kids menu and enhanced dietary identification and options and specials In addition, we will be doing surveys of members throughout the summer for feedback on The Tavern. Your participation in the survey's is a good way to share your feedback – both positive and constructive. The Tavern team is committed to delivering a quality service experience to our members!

Reservations
End of month dining is expected to be busy so members are encouraged to use the club throughout the month. To ensure the best service for our members, dining reservations are recommended by calling the Tavern in advance. Outdoor patio seating is prioritized for members who make an advanced reservation.

Who can I contact with questions or feedback? please contact the Board with questions or feedback @ suffieldcountryclub@gmail.com