

CROWN ISLE COMMUNITY NEWS

FEBRUARY 2021

The Birdie



Love is Served
VALENTINE'S MENU

Dine In / Take Out

Ready to Launch
NEW STAFF
NEW PROJECTS
At Crown Isle



**NEW
STOCK**
In the Golf Shop


Crown Isle

RESORT & GOLF COMMUNITY

Nobody knows Crown Isle like we do!

CrownIsle.com



On Deck

NEW PROJECTS AND UPDATES COMING TO THE RESORT

While many golfers have been hitting the course all winter, we know some prefer to wait until the weather starts to warm up. Here to wet your appetite are a few upcoming things to enhance your golfing experience this year.

2021 PROJECTS

- A new fleet of EZGO carts with environmentally respectful Lithium-Ion batteries and full GPS will arrive in late March
- Bunker rebuild will start in mid to late 2021 and we will be working on a 5-year plan
- Repair and rebuild cart paths will start in April of 2021
- Increased service model
- Increased financial support for Men's and Ladies' Clubs

Driving Range (Q3 / Q4 of 2021)

- Two-level 20-bay driving range structure
- 10 bays of TopTracer.com technology
- Tapas lounge with patio area
- Additional covered driving range stalls
- New teaching / fitting studio
- New driving range mats



Has winter's crisp air and blankets of white frozen today's real estate market? Or is it the uncertainty of the country and the world that has people putting many life plans on hold until hesitation melts away. Home owners in Crown Isle, The Comox Valley and throughout the Island have been reluctant to sell in these new market conditions, bringing the available housing supply to unseen lows, causing a line-up of eager buyers on our beautiful island.

Along with currently constructed properties, available building lots in the Valley have been coming off the market faster than they come on, creating a huge need for land subdivision. Renovation projects are more popular than ever with many people now choosing to work from home. The construction industry has also experienced cost increases, labor shortages and material delays, leaving only the most resilient standing.

In our new socially distant reality, buyers appear to be favoring more practical interior spaces along with outdoor areas that can support a variety of activities. Lifestyle shifts have prompted a large portion of the population to seek homes that are more suited to their sedentary needs. Functionality in our living spaces has become a priority as social escapes become less frequent.

With new and existing amenities and activities here at the Resort and throughout the Comox Valley, it is easy to see why the local Real Estate market is so desirable. You can build or buy a home anywhere; it's what's around it is that is truly important. Health Care, ease of travel, recreational outlets, day-to-day amenities, plus friends and family are what make it special. When asked what is available today or in the near future here in the Crown Isle Community; our first answer is always LIFESTYLE...A Lifestyle like no other.

"Come for a tee time, stay for a lifetime," continues to hold true for so many that have chosen to build their home within our community. Whether still working, retired, an empty nester or a growing family, the Community here at Crown Isle offers the "Ultimate Home Base". With existing properties on or off the golf course, new offerings within Greystone Estates, The RISE or the upcoming Silverstone development between holes 14 & 15, Crown Isle does not disappoint. To date the Community is just under 50% complete and continues to improve with each new development.

Spring is just around the corner, and the real estate market is preparing for its biggest bloom yet. We are very fortunate to be living in this thriving and blossoming community. Stay safe folks.

New Recruits

CROWN ISLE ANNOUNCES NEW TEAM MEMBERS IN GOLF, FOOD & BEVERAGE

Crown Isle is excited to announce two new additions to our management team. After narrowing down many promising applications, Jared Siminoff will be joining us our new Head Professional, and Christine Grant as Food & Beverage Manager.



Born and raised in Powell River, BC, **Jared Siminoff** frequented Crown Isle from a young age. He was awarded the David Court Memorial Scholarship while attending Camosun College in Victoria, where he graduated from the Professional Golf Management program.

Jared worked Silvertip and Grande Rockies Resorts in Canmore, AB before returning home to the West Coast as an Assistant Professional at Shaughnessy Golf & Country Club and then an Associate Professional at Point Grey Golf & Country Club.

Jared received the 2019 Fred Wood Class "A" of the Year award from the PGA of BC and is also currently serving on their Board of Directors.

Outside of work Jared is a sports fan through and through and is passionate about analytics. He is incredibly excited to become a part of the team at Crown Isle and cannot wait to join the community.

Christine Grant grew up in Tsawwassen, BC. Her love for all things food and beverage began there in a small locally owned restaurant. She obtained a degree in Geography at the University of Victoria. After school she went on to work in restaurant operations in the Vancouver area for Browns Restaurant Group and Tap & Barrel Restaurants. In search of a lifestyle change she moved to Whistler, where she has spent the last three years running a locally owned restaurant, and eventually set a goal to move back to the Island.



She is incredibly passionate about wine, craft beer and food. In her spare time you will find her on the golf course, snowboarding or walking her golden retriever. She can't wait to call this area home and be a part of the Crown Isle family.

Please join us in welcoming Christine and Jared to our Crown Isle team on your next visit to the Clubhouse. Both will join the team in early February.

Valentines DRINKS Day

All \$12.00 in the Timber Room, Feb 13 & 14. For Valentine's 3-course menu, see next page.

THE LOVER COCKTAIL Prosecco, limoncello, vodka, cointreau with a dash of grenadine and a maraschino cherry

PINK LADY gin, cognac, lemon juice, egg white and a dash of grenadine

A RAINBOW OF LOVE Prosecco, dry gin, cointreau, pineapple/orange/grapefruit juice

ROMEO AND JULIET tequila, Grand Marnier, chambord, peach juice, maraschino cherry/orange

Selection of wine, spirits and other beverages also available. Please ask your server for details.

Staying at home with the kids this year? Try these **Sparkling Strawberry Floats** Cocktail or Mocktail courtesy of fivehearthome.com

1 cup strawberry sorbet

4 cups chilled Prosecco, OR champagne OR ginger ale OR soda

Sliced fresh strawberries for garnishing the glasses, optional

Place a few small scoops of sorbet in a glass. Pour chilled Prosecco over the top.

Sprinkle with diced strawberries, if desired, and serve immediately.



FRIENDLY REMINDER

While the golf course is not a public walking path, we understand that some community members may walk their dogs on the cart paths during course closures.

Please be considerate and pick up after your dog, and take the waste bags with you. **The waste containers used on course and collected by our turf team are not for disposing of dog waste.** Thank you for your consideration.



OUR TEAM

Nobody knows
Crown Isle like we do!

Real Estate & Construction

Jason Andrew
DIRECTOR OF REAL ESTATE
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Jayson Welsh
VP OF CONSTRUCTION
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Resort

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Bren Coe
ACCOUNTING MANAGER
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Matt Rolston
VILLA ROOMS MANAGER
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Food & Beverage

Christine Grant
FOOD & BEVERAGE MANAGER
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Dawn Sheppard
RESTAURANT OPS MANAGER
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Carmelle Belanger
CATERING COORDINATOR
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Golf

Jared Siminoff
HEAD PROFESSIONAL
jared@crownisle.ca

Colin Stairs
COURSE SUPERINTENDENT
cstairs@crownisle.ca

Valentines Day

Dine In

APPETIZERS

Pistachio crusted fried goat cheese,
honey drizzle, artisan crisps, frisée lettuce
14

Butternut squash, apple and carrot soup,
pumpkin seed dukka, chili oil
12

Steamed Salt Spring Island mussels,
fresh herbs, pernod cream, garlic crostini
17

MAINS

Lobster, mussels and prawns in a
saffron cream sauce with lemon and
black pepper pappardelle pasta
30

AAA grilled striploin steak, garlic
and thyme fingerling potatoes,
chimichurri sauce, seasonal vegetables
28

Pork tenderloin and glazed pork belly duo,
crispy potato rosti, beet and arugula salad,
cherry jus
26

DESSERTS

White chocolate and lavender mousse,
strawberry compote, fresh mint
10

**Flourless dark chocolate, Kahlua and
hazelnut torte**, fresh raspberries
11

Chocolate Taster for two: white chocolate
mousse, dark chocolate torte, chocolate dipped
strawberries, house-made chocolate truffles
15

PACKAGE PRICE
FOR THREE COURSES

\$57. Plus tax and gratuity

Three Course Menu

SATURDAY & SUNDAY
FEBRUARY 13th & 14th

Take Out

APPETIZER

Pistachio crusted fried goat cheese,
honey drizzle, artisan crisps, frisée lettuce

MAIN

Lobster, mussels and prawns in a saffron
cream sauce with lemon and black pepper
pappardelle pasta

DESSERT

**Flourless dark chocolate, Kahlua and
hazelnut torte**, fresh raspberries

\$65. Inclusive

RESERVATIONS & TAKE OUT ORDERS: 250-703-5027

CrownIsle.com