

TERMINAL CITY TIMES

NOVEMBER 2025 • VOL. 32 NO.11



SPECIAL EVENTS • ENTERTAINMENT & DINING • CLUB NEWS • FEATURES & MORE

Upcoming Events

- NOV 1 ANNUAL GALA**
Gotham City
- NOV 12 SALON**
Telling Stories & Nation Building
- NOV 13 SALON**
Teaching with Heart
- NOV 17 THE RESET HOUR**
Journey into the Chakras
- NOV 19 HOLIDAY SOCIAL**
A Toast to BC Wines & Spirits
- NOV 20 BUSINESS & COMMUNITY**
The Global Risks Shaping
Canadian Prosperity and Security
QUARTERLY WINE CLUB
Taste the November selections
- NOV 21 SALON**
Lonely City: Housing & Community
in Chinatown
- NOV 25 SALON**
Navigating Change Together
- NOV 27 DIVINE CHAMPAGNE DINNER**
A Sparkling Dining Experience
- DEC 7 DICKENS FAMILY BRUNCH**
with Santa! TCC Holiday Favourite
- DEC 11 FESTIVE LUNCH BUFFET**
Midweek Festive Celebration
- DEC 14 FESTIVE FAMILY DINNER**
Evening Buffet with Santa
- DEC 18 FESTIVE LUNCH BUFFET**
Midweek Festive Celebration
- DEC 21 DICKENS FAMILY BRUNCH**
with Santa! TCC Holiday Favourite
- DEC 31 NEW YEAR'S EVE DINNER**
in the Grill
NEW YEAR'S EVE PARTY
in the Lounge

REGISTER FOR EVENTS

| | |
|--------|----------------------|
| online | via Member Central |
| email | concierge@tcclub.com |
| call | 604 681 4121 |
| text | 604 200 2279 |

Contact

837 WEST HASTINGS ST.
VANCOUVER, BC V6C 1B6, CANADA

call 604 681 4121
text 604 200 2279
web TCCLUB.COM

| | | | |
|------------------|--------------|----------------|--------------|
| Member Services | 604 681 4121 | Weddings | 604 488 8625 |
| Membership Sales | 604 488 8647 | Lions Pub | 604 488 8602 |
| Billing | 604 488 8607 | Fitness Centre | 604 488 8622 |
| Catering | 604 488 8605 | | |

Hours

MEMBER SERVICES (FRONT DESK)

Monday – Friday 7 a.m. – 9 p.m.
Saturday & Sunday 8 a.m. – 7 p.m.

FITNESS CENTRE

Monday – Friday 6 a.m. – 10 p.m.
Saturday & Sunday 7 a.m. – 8 p.m.

THE GRILL

Monday – Friday
Breakfast 7 a.m. – 10:30 a.m.
All Day Menu 11 a.m. – 9 p.m.

Saturday & Sunday
Coffee 8 a.m. – 9 p.m.
Brunch 9 a.m. – 2:30 p.m.
All Day Menu 3 p.m. – 9 p.m.

MEMBERS' LOUNGE

Monday – Friday 8 a.m. – 11 p.m.
Coffee Service 8 a.m. – 9 a.m.

Saturday & Sunday 8 a.m. – 11 p.m.
Coffee Service 8 a.m. – 11:30 a.m.
Brunch 9 a.m. – 2:30 p.m.

CUVÉE (PHONE-FRIENDLY WORKSPACE)

Monday – Friday 8 a.m. – 8 p.m.
All Day Menu 11:30 a.m. – 6 p.m.
Weekend service available upon request from Grill

LIONS PUB

For reservations, contact pubbookings@tcclub.com

Sunday – Tuesday 11 a.m. – 11 p.m.
Kitchen 11 a.m. – 9:30 p.m.

Wednesday – Saturday 11 a.m. – 12 midnight.
Kitchen 11 a.m. – 10:30 p.m.

Call Me Back
Tuesday – Saturday 5 p.m. – late.

MINK CHOCOLATE CAFÉ

Monday – Friday 7:30 a.m. – 7 p.m.
Saturday & Sunday 9 a.m. – 7 p.m.

President's Letter

NOVEMBER 2025



DEAR FELLOW MEMBERS,

November reminds us of the joy of gathering.

This year's **Gotham City Gala** brought more than 500 well-heeled guests to the Club, rubbing shoulders with heroes and villains, and indulging in fabulous food, drink, and entertainment. Highlights included immersive experiences in Catwoman's Lair, Mr. Freeze's Ice Bar, Penguin's Nightclub, a pop art gallery celebrating the Caped Crusader through the ages, and more.

Last month's Comedy Night headliner Dave Nystrom – an award-winning talent who has worked with Robin Williams, Dane Cook, and Patton Oswald – delivered polished globe-tested humour to members and guests. If you missed it, we're planning a reprise in January with fresh new talent sourced by Yuk Yuk's.

As I draft this it looks promising that the longest civil service strikes in B.C. history will end soon. This strike has impacted our ability to purchase alcohol. Fear not, our beloved **Holiday Social** will go ahead on Wednesday, November 19. Our lineup will feature a curated selection of local wines and spirits, showcasing the depth and elegance of our province's producers; it's a toast to resilience, and we hope you'll join us in raising a glass.

Our **Happy Hour** offerings this month are a feast for the senses. We're featuring autumnal reds by the bottle, perfect for cozy evenings and rich conversations. Whether you're winding down after work or catching up with friends, these selections promise warmth and sophistication.

As we approach the festive season, save your seats for our **Champagne Dinner** on Thursday, November 27. In place of our usual masterclass session, we're shaking things up with an opulent dinner devised to pair with some divine Champagnes.

Santa's sleigh is scheduled for three landings at the Club this December: he'll join us for the **Dickens Family Brunch** on Sunday, December 7 and 21 (already half full!) and the **Festive Family Dinner Buffet** on Sunday, December 14. These gatherings promise plenty of cheer for kids and grown-ups alike – reserve your table soon this is always a family event to remember!

If you know anyone considering membership, now is the time to join. Effective January 1, 2026, new membership subscriptions will increase by \$500 across most categories of membership. Your membership team can be reached at joinus@tcclub.com or 604-488-8647 or visit tcclub.com/joinus to view our comprehensive membership information package.

Wishing you a season filled with warmth, laughter, and memorable moments.

Warm regards,

A handwritten signature in black ink, appearing to read 'John Mackenzie', written in a cursive style.

John Mackenzie
President, Terminal City Club

Stay Informed

CLUB NEWS

holiday & modified hours

On Saturday, November 1, the Club will have modified hours to prepare for our annual gala:

- The Grill: 8 a.m. – 2:30 p.m.
- Members' Lounge: closed for gala set-up
- Fitness Centre: 7 a.m. – 3 p.m.
- Member Services: 8 a.m. until late

The Club will close at 4 p.m. and reopen at 7:30 p.m. for our annual gala. Lions Pub and Mink will be open regular Saturday hours.

"Fall back" on Sunday, November 2. Revellers at our annual gala gain an extra hour every year.

The Club – including the Pub and Mink – will be closed on Tuesday, November 11 for Remembrance Day.



welcome to our newest members!

We are excited to extend a very warm welcome to our Club and community to the following new members:

- | | |
|---------------------|---------------------|
| Mr. Bruce Coleman | Ms. Jesstina Dawson |
| Ms. Rebecca Coleman | Ms. Dawn Escobedo |
| Mr. Joshua Dillman | Dr. Anthony Huang |
| Mr. Jacky Han | Mr. Andrew Pal |
| Mrs. Gisele Danis | Mr. Ranjit Pillai |



planning on dining with us?

Reserve a table to help our team serve you and your guests better.

did you know?

If you are a Resident or Corporate member paying dues monthly, you can switch to annual dues before December 31, 2025, and benefit by paying the 2025 rate for dues in 2026. Please contact your Membership Administrator at members@tcclub.com for more information to move to paying your dues annually.

in memoriam: charles andersen

It is with deep sadness that we announce the passing of Mr. Charles Andersen, a TCC member of 52 years.

The Andersen family had immigrated from Denmark to Calgary before settling in 1930 in North Vancouver, where Mr. Andersen was born. Mr. Andersen had a deep appreciation for animals, people, and the world around him. He possessed a sharp mind, a strong work ethic, and a lifelong curiosity. He was always eager to learn, debate, and put in the hours to do the job right.



In the 1960s, he co-founded Andersen McKinnon Log Brokerage, later renamed Canadian Overseas Log & Lumber. Working alongside his children, grandchildren, and trusted colleagues, Mr. Andersen built a lasting legacy of enterprise, integrity, and leadership in British Columbia's forestry industry. Mr. Andersen will be remembered as a devoted family man of strong morals and generous spirit. He cared deeply for others, both personally and professionally, and continued to work and support those around him until his final days.

Dining AT THE CLUB



season's best, served daily

The season's bounty takes centre stage as **Sous Chef Ansel Hendrawan** revives the Club's Fresh Sheets. Members can expect daily or weekly features highlighting the best of fall, each plate a timely reflection of market and harvest.

Specials will be announced in the Club e-blasts, on social media, and posted in the restaurants. **Keep an eye out:** today's catch or crop may not be here tomorrow.

luck of the draw

Fortune has spoken in this month's random draw. Congratulations to **Francis Lau**, recipient of this month's prize: a lunch for two in the Grill. Thank you to all who shared their feedback; your notes continue to shape and sharpen the dining experience.



*Sophisticated flavors. Impeccable service.
Celebrate in style this season.
Only a few dates remain – book your holiday catering now.*
catering@tclub.com

new at lions pub

The new month brings new flavours to Lions Pub! Join us from **November 5** for the unveiling of our new food menu, crafted to elevate your member experience. Mark your calendars and get ready to indulge in the latest creations from our team!

We're equally thrilled to announce the launch of our latest beer list, featuring an exciting selection of craft brews to tantalize your taste buds. This month, we're highlighting **Twin Sails Brewing's Con Leche Horchata Style Milk Stout**, balanced with strong aromatics of coffee, a silky rich mouthfeel and a unique spice character which we can't put down. Cheers to new favourites!



Happy Hour
weekdays, 2–5 p.m.

\$5 all draft beers

Lager, IPA or Stout

dollar an ounce wines

\$6 for 6 oz. | \$9 for 9 oz.

featured Red and White wines

autumn reds by the bottle

Cristia Côtes du Rhône Rouge 2020

Southern Rhône, France \$48 \$63

mellow grenache blend from a sensational vintage

Colomé Estate Malbec 2021

Salta, Argentina \$68 \$88

high-altitude, fruit-forward, swashbuckling malbec

Alpha Estates Hedgehog Vineyard Xinomavro 2022

Amyndeon, Greece \$56 \$71

polished, serious greek red grape

xinomavro is reminiscent of nebbiolo

Mariatinto Red Blend 2021

Ensenada, Mexico \$40 \$55

fullsome, stylish and definitely surprising five-grape blend

Mastroberardino Irpinia Aglianico 2019

Campania, Italy \$40 \$55

rustic in a good way, this robust

southern red is chewy and spicy

Fattoria le Pupille Morellino di Scansano Riserva 2019

Tuscany, Italy \$68 \$88

globally beloved red made from 90% sangiovese and 10% cabernet sauvignon

Club EVENTS



The Reset Hour: Journey into the Chakras

MONDAY, NOVEMBER 17

5:30 – 6:30 p.m.

\$22 plus gst

All levels welcome; this session is beginner friendly

Join us for a meditation focused on the body's energy centres, known as chakras, to promote balance, healing, and spiritual alignment.

First, a discussion about chakras along with vocal exercises, then a guided meditation in combination with the sounds of seven crystal singing bowls. **The session is designed to help clear blockages and enhance the flow of vital energy throughout the body, fostering physical, emotional, and overall well-being.**

Please bring anything that will help you feel comfortable while seated or lying down for the hour-long session. Members are also encouraged to invite guests to the sessions.

“

I have greatly enjoyed and benefited from the Reset Hour sound bath and meditation. It has been conducted masterfully - a calm and relaxing hour - I feel lovely and rejuvenated upon leaving - less stress, lower heart rate - I have been happy with each one I have been able to attend and highly recommend this to those interested in relaxation and meditation.

—TCC member



Holiday Social: A Toast to BC Wines & Spirits

WEDNESDAY, NOVEMBER 19

5 – 7 p.m.

\$50 plus tax & service charge

(\$25 goes toward the Vancouver Foundation)

Registration is strongly recommended as space is limited

Raise your glass to the most wonderful time of the year as we gather to kick off the holiday season in true TCC style. Join fellow members for an evening of local flavour as we celebrate community and connection.

Savour the best of British Columbia with curated tastings of local wines, craft beers, small-batch spirits and non-alcoholic options; all paired perfectly with a decadent selection of charcuterie and cheeses from regional producers.

Enjoy live festive music and beautifully dressed halls while you sip, sample, and shop unique local offerings—perfect for gifting or indulging yourself.

Burrowing Owl Chardonnay and Syrah
Quails' Gate Pinot Noir, Merlot, and Alim Sparkling
Tofino Absinthe, Limoncello, Whiskey, Old Growth Gin

Blue Mountain Premium Bubbles

Please! Beverage Company ready-to-drink cocktails

Phillips beer and “Small Talk” Whisky

Meyer Family Chardonnay and Pinot Noir

Driftwood Spirits

Arterra

Aëlo Non-Alc Gin & Tonic, Apertivo Spritz, Peach
Bellini, Lime Margarita, Limoncello Spritz



Members' Networking Lunch

THURSDAY, NOVEMBER 20

12 noon – 1:30 p.m.

*Complimentary event
with the purchase of
lunch à la carte*

Connect with your fellow members over lunch.

Whether you're an entrepreneur, executive, or business professional, **this is a great opportunity to expand your network, exchange ideas, and build valuable relationships in a relaxed and convivial setting.** Meet and learn from other members representing diverse industries or make a new friend!

Seating at the Members' Networking Lunch will be at one communal table or two tables depending on the number of attendees.

Divine Champagne Dinner

THURSDAY, NOVEMBER 27

6 p.m. Champagne cocktail reception

6:30 p.m. Dinner

\$263 plus tax & service charge

Every festive season it's been our delight to offer a special Masterclass all about Champagne, but this year we are turning your favourite tasting event into a multi-course, decadent, and luxurious dinner.

Chef **Dan Creyke** and Director of Wine **DJ Kearney** have collaborated on a menu that will **pair eight champagnes with haute cuisine** to usher in the holiday season. We will taste fine bubbly from grande maison and grower; grand cru and brut nature; non-vintage and vintage; rosé and blanc de blancs to help us learn the secrets of pairing fizz to food.

MENU

I.

Organic Cape d'Or Salmon Crudo

trout roe, lime crema

Mackerel Rillettes

horseradish, piquillo pepper, fried focaccia

Ahi Tuna

smoked bonito aioli, charred edamame,
toasted nori, puffed rice

II.

Black Cod Pasta

pasta baked in a cheesy fumet, flaked black cod,
chili crisp, scallions, toasted nori, garlic chips

III.

Champagne Sorbetto

iced champagne grapes

IV.

Slow Seared Duck Breast

tamarind coconut jus, spiced sultanas, rapini,
grilled gem hearts, roast sunchoke,
orange chili oil, macadamia nuts

V.

Selection of Sharp Aged Cheddars

espresso crumb, honeycomb

2025

FESTIVE EVENTS

HOLIDAY SOCIAL

Wednesday, November 19 | 5 – 7 p.m.

\$50 plus tax & service charge

Kick off the festive season! Come and imbibe, connect, groove to a live pop string duo, and accomplish some early gift shopping.

DICKENS' FAMILY BRUNCH

Sunday, December 7 & 21 | seatings at 11 a.m. & 12 noon

Adults: \$127 plus tax & service charge

Kids (4–12): \$55 plus tax & service charge

The Dickens' Family Brunch is a beloved Christmas tradition! Our incredible buffet includes all the trimmings and more, so come hungry. Kids can deliver their Christmas wish lists to Santa directly or make an in-person request.

FESTIVE FAMILY DINNER BUFFET

Sunday, December 14 | seatings at 5, 6, & 6:30 p.m.

Adults: \$138 plus tax & service charge

Kids (4–12): \$58 plus tax & service charge

Indulge in a delicious spread with options for every age, from hearty favorites to kid-friendly delights. Enjoy the festive tunes; Santa himself stops in from 5:30 – 7:30 p.m. by to hear Christmas wishes and pose for memorable photos. It's an evening full of joy, food, and holiday cheer for the whole family!

FESTIVE LUNCH BUFFET

Thursday, December 11 & 18 | 12 noon – 1:30 p.m.

\$108 plus tax & service charge

Take a break from your workday to enjoy the holiday season; reserve a table for your social gathering or corporate entertaining. Our Christmas lunch buffets include a festive spread of new and longstanding favourites, alongside live music.

NYE DINNER IN THE GRILL & MEMBERS' LOUNGE

Wednesday, December 31

The Grill: dinner reservations available from 6 – 9 p.m.

Members' Lounge: 9 p.m. – 1 a.m., *walk-ins only*

More information to come.

Check Member Central for updates!

MEMBERSHIP

at

TERMINAL CITY CLUB

where you belong



Do you know anyone interested in membership?

The Board has approved a subscription increase; effective **January 1, 2026**, the Club's subscription for new memberships will be as follows:

RESIDENT 35 & OVER / CORPORATE
Subscription (one-time): ~~\$6,000~~ \$6,500

RESIDENT 34 & UNDER
Subscription (one-time): ~~\$4,500~~ \$5,000

SPOUSAL
Subscription (one-time): ~~\$1,200~~ \$1,625

Connect you interested friends and family with Amanda or Alison on your membership team!

joinus@tcclub.com / 604 488 8647

We've extended our special Member Referral Incentive!

Until **December 31, 2025**, members may choose from a suite of thank-you gifts for every Resident or Corporate* member they refer after the new member is formally balloted in.

THE EASY WIN: \$600 credit to your TCC account.

PAY IT FORWARD: gift your \$600 credit to the new member you referred.

WELLNESS BOOST: 5 personal training or squash sessions + 10 protein shakes + 8 Fitness Centre guest passes.


THE WORKS: \$200 Grill gift card + \$100 Lions Pub gift card + \$100 Call Me Back gift card + \$50 Mink gift card + 10 Fitness Centre guest passes.

CASE IN POINT: 24 bottles of TCC wine (six each of our sparkling, white, rosé, and red).

**Referral must be submitted in writing to joinus@tcclub.com prior to submission of the application or clearly indicated on the new member's application form. Members are not eligible to receive referral credit for immediate family members as offers cannot be combined.*

Calling all Piedmont wine lovers!

SAVE THE DATE —

 n January 16, 2026, we welcome **Poderi Colla** for a brilliant Barbaresco dinner.



'Piemonte' to Italians, this northwestern corner of Italy is home to many characterful red grapes, the most aristocratic of which is nebbiolo. Grown throughout the region, nebbiolo makes her most profound terroir wines in the villages of Barbaresco and Barolo.

Beppe Colla, Poderi Colla's visionary winegrower was considered the architect of the Barbaresco zone, raising its stature and decoding the terroir. Beppe was the first in both Barolo and Barbaresco to make single vineyard nebbiolos, recognizing that geologic nuance showed in the bottle, just as in Burgundy (he also planted pinot noir long ago!).

Executive Chef Dan Creyke's menu will mesh traditional Piedmontese cuisine with the Pacific Northwest, to sip and savour with signature wines from Poderi Colla, presented by Andrea Zarattini, partner and export director of the estate. Founded in 1703, the Colla family were early producers of vermouth and sparkling wines, and Andrea will bring those for us to taste, in addition to nebbiolo, dolcetto, barbera, pinot nero and more.



Comedy Night returns in January. Stay tuned!



*Limited quantities available – order early!
Display boxes are available for viewing at Member Services.*

GIFT BOXES • HOLIDAY TREATS
READY-TO-COOK DISHES

FORMS COMING SOON.

WONDERLAND GIFT BOX

- Mondo di Laura Dark Chocolate Hazelnut Biscuits
- Cucina & Amore Pasta
- Amola Tuscan Crackers
- Côte d'Azur Classic Oil
- Fattoria Estense 6yrs Modena Balsamic Vinegar
- Cucina & Amore Red Pepper & Artichoke Bruschetta
- Amola Marinara Pasta Sauce
- Sal de Portugal Salt Flower Ceramic Jar
- Fox Nut & Snack Potato Chips
- YVR cookies
- Daniel Chocolate Bar

Wine 3-bottle gift pack (TCC Red, White & Rosé)

- Sticky Toffee Pudding** (\$50)
- Pecan Tarts**, 1 dozen (\$60)
- Shortbread Cookies**, 1 dozen (\$45)
- Christmas Treat Selection Box** (\$80)
*2 dozen assorted treats:
pecan tarts, shortbread, gingerbread people,
chocolate orange amaretti*

- Traditional Tourtiere** (\$50)
with house-made curried ketchup
- Marinated Raw Turkey Breast** (\$100)
- Confit Rolled Turkey Leg** (\$70)
- Gravy** by the liter (\$25)
- Prime Rib Roast**, approx. 2.5kg (\$225)

Orders are processed Monday to Friday 9 a.m. – 4 p.m.

Order deadline: 12 noon, Friday, December 19

Pick-up deadline: 5 p.m., Tuesday, December 23

Return completed forms to Member Services, in person, or via email to conciierge@tclub.com.

Member-led EVENTS

BUSINESS & COMMUNITY

Member organizer: Ellen Kief (ekief@kiefllaw.com)

Blind Spot: The Global Risks Shaping Canadian Prosperity and Security

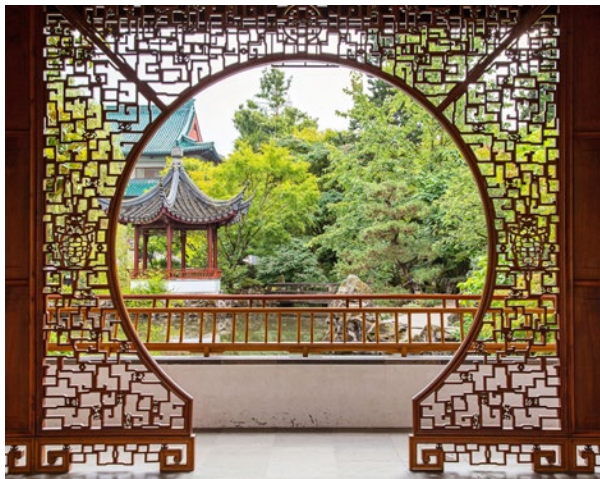
THURSDAY, NOVEMBER 20 | 6 – 7:30 p.m.

Registration is required as space is limited

Complimentary event

Vancouver's rise as a gateway for trade and innovation has also made it a target for foreign threat networks, illicit finance, and geopolitical interference. Drawing on decades of intelligence and operational experience, **Calvin Chrustie** reveals how these forces are quietly reshaping B.C.'s economy, real estate, politics, and digital infrastructure. He urges Canadian leaders to move beyond reactive crisis management and embrace intelligence-informed strategy. With awareness, collaboration, and civil society leadership, Canada can counter these threats and redefine its resilience in a complex global landscape.

Calvin Chrustie is a former senior RCMP operations officer and founder of the Critical Risk Team, advising leaders on strategic resilience and emerging threats. He's a trusted voice for governments, media, and think tanks, bridging global intelligence with Canadian decision-making in a rapidly evolving security landscape.



SALONS

Member organizer: Victor Chan

Complimentary event with the purchase of dinner à la carte from the Grill Registraton is mandatory as space is limited.

Late cancellations and no-shows will incur a \$20 fee.

Telling Stories is Essential in Nation-Building

WEDNESDAY, NOVEMBER 12 | 6 – 9 p.m.

Scott McIntyre, the iconic publisher who gave Canada its literary voice, returns for an intimate dinner conversation on how storytelling and publishing shape a nation's voice. Drawing from his newly released memoir, *A Precarious Enterprise*, he'll share behind-the-scenes stories of Canadian books that truly mattered: how they came to be, what they changed, and why writing continues to define who we are. The evening invites an open discussion on the future of Canadian publishing and its enduring importance.

Teaching with Heart:

Why Emotional Wellness Boosts Learning

THURSDAY, NOVEMBER 13 | 6 – 9 p.m.

Children can't learn well when they're anxious, ashamed, or afraid to make mistakes; yet traditional schooling often overlooks the emotional side of learning. What if the very qualities that make a classroom kind, respectful, and supportive also make it more effective academically? When teachers build trust, encourage cooperation, and help every student feel capable and valued, academic success emerges naturally and children grow into more confident, compassionate human beings. Join **Adele Diamond**, Professor of Developmental Cognitive Neuroscience at UBC and one of the world's leading researchers on the brain's executive functions, for an engaging conversation on how teaching with heart helps minds truly thrive.

Lonely City: Housing & Community in Chinatown

FRIDAY, NOVEMBER 21 | 6 – 9 p.m.

Renowned architect **James Cheng** will lead a salon exploring how thoughtful design can strengthen community, encourage walkability, and support vibrant mixed-use neighborhoods—core elements of Vancouver's globally admired livability. Cheng's architectural vision is grounded in a deep respect for cultural and historical context, particularly within neighborhoods like Chinatown. Drawing inspiration from its traditional courtyards and narrow alleyways, he creates interconnected spaces that promote social interaction, accessibility, and belonging. His work, including the 105 Keefer development, exemplifies a lifelong commitment to designing urban environments that nurture resilience, inclusivity, and enduring community life.

Finding Our Way: Navigating Change Together

TUESDAY, NOVEMBER 25 | 6 – 9 p.m.

What happens when the leaders and rules we've trusted begin to shift? **Gail Percy**—whose father, Senator Charles Percy, once ran for president—will share her experiences of navigating major changes in politics and everyday life. She invites us to explore how we make choices and find direction when the world feels uncertain. How do we hold on to what's important, adjust our thinking, and shape a future that works for everyone? Bring your stories, questions, and hopes as we discuss how each of us can respond to change and help create what comes next.

UPCOMING WINE EVENTS

Thursday, November 20 • TCC Quarterly Wine Club

Thursday, November 27 • Divine Champagne Dinner

Friday, January 16 • Poderi Colla Winemaker's Dinner

Liquid ASSETS

Meet some of your new by-the-glass wines

(strike-delayed, but they are all coming very soon!)



01. CHAMPAGNE MARIE DEMETS BLANC DE NOIRS 'TRADITION' BRUT NV

CHAMPAGNE, FRANCE \$115

One hundred percent pinot noir from deep beds of chalky soils made by a wonderful small estate. This is 'grower' champagne, where the family actually farm the grapes with care and intimacy rather than buying from other growers. Fulsome fruit, immensely toasty and complex with a riveting finish. Pinot noir champagnes bring extra weight and fruit oomph to pair with rich mains.

02. FAMILLE GUEGUEN CHABLIS 2023

BURGUNDY, FRANCE \$92

Bullseye steely, citrusy Chablis from the ancient seabed terroir of northern Burgundy. For the uninitiated, Chablis is chardonnay typically made with no oak to focus attention on yellow/green fruit flavours, soaring acidity and signature salty mineral laden finish. The high quality of this wine is no surprise, given that Celine Gueguen is the daughter of the great Jean-Marc Brocard, a truly legendary name in Chablis.

03. ASHTON HILLS PINOT NOIR 2021

ADELAIDE HILLS, AUSTRALIA \$86

So many wonderful pinot noirs come from Australia, especially the cooler zones like the Adelaide Hills, an appellation defined by high elevation. Vibrant red cherries and raspberries, earthy and savoury notes and a gentle spice layer from modest oak use, this wine drinks more like Burgundy and Oregon, than California. Built for fish, try this juicy pinot with our new turbot or salmon dishes.

04. POGGIO TORSELLI CHIANTI CLASSICO 2020

TUSCANY, ITALY \$70

This astonishingly beautiful estate was built by the family of Machiavelli in 1427, making it a vital historic site in Tuscany. Poggio (this refers to the 'top of the hill') Torselli's Chianti Classico is one of the most elegant, seamless bottles of sangiovese you'll encounter, with dark briary berries, tea and petals, surging acidity, supple but firm tannins, and a lengthy saline, dusty finish. Try with the lamb or venison.

05. SAINT COSME CÔTES DU RHÔNE 2024

SOUTHERN RHÔNE VALLEY, FRANCE \$70

Unlike most other reds from the southern Rhône, this medium bodied beauty is made from 100% syrah at a fabulous estate in Gigondas. Saint Cosme (pronounced 'comb') was established in 1490 and are still using perfectly preserved Roman fermentation vats. Savant winemaker Louis Barruol's family have farmed at Saint Cosme since 1540 making arresting wines that drip with both fruit and stones. Fragrant, peppery, meaty and lithe, each sip of this syrah is liquid history.

06. MARQUÉS DE CÁCERES RIOJA GRAN RESERVA 2018

RIOJA, SPAIN \$88

Supremely stylish traditional Rioja featuring 85% tempranillo, 8% garnacha, 7% graciano from gnarled, low yielding vines grown at high elevations on fine limestone soils. Gran Reserva wines are only made in the finest vintages, aged for at least five years in both oak and bottle, tailored for our dinner tables with polished fruit and oak burnished complexity.

Mini Masterclass Series Speed Tasting Sessions for 2026

February 11 • **Chianti!**

From Chianti DOCG, the ancient Classico zone, Riserva and the newest quality tier, Gran Selezione • \$75

March 25 • **Explore the White Wines of the Côte d'Or**
From Macon to Meursault • \$96

April 15 • **Bordeaux Part I • The Left Bank** • \$96

May 13 • **Bordeaux Part II • The Right Bank** • \$96

June 10 • **Premium Rosés of the World** • \$75

Have you heard? CLUB NEWS

At the Club HOSTED HERE



Queer Social featuring HIM

Held Friday October 3 in the Members' Lounge, guests from Health Initiative for Men (HIM) spoke about their Mental Health Supports. The evening's theme was rosé and everyone wore pink. Thank you to all who attended.



DINNER WORKSHOP
Love Mastery: The Science of Getting Unstuck
 Tuesday, November 18
 Doors open 6 p.m. | Dinner 7 p.m.
 \$250 plus gst

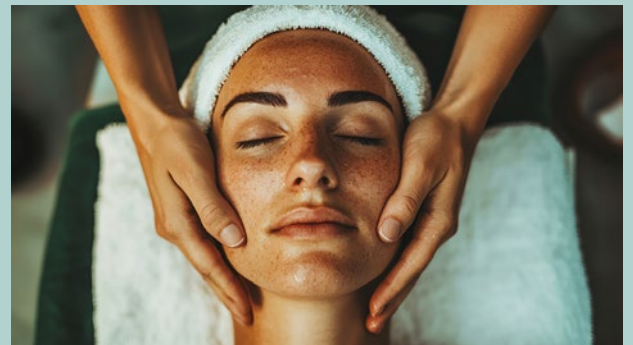
Reserve your dinner tickets for "Love Mastery: The Science of Getting Unstuck" dinner workshop exploring healing after trauma. Tickets Include dinner, wine pairing and engaging talks. For tickets or more information, email Katie at info@solioconcierge.com



Karina Nakahara (centre) is pictured with Jerry Kavouras, Assistant Restaurants Manager; Henri Tarsia, Cafe, Outlets Manager; Iain Fletcher, Director of Club Outlets; and Peter Jackman, GM & CEO.

Congratulations to Karina Nakahara on our Outlets (Restaurants) team for winning Employee of the Quarter!

Karina received four different nominations from her colleagues. Her cheerful and upbeat personality makes a positive impact on everyone she interacts with. She is approachable and always ready to help when needed, no matter how busy things get. Members and team alike appreciate Karina's fun energy, skill in organizing reservations, and her ability to make others feel comfortable even in demanding situations. Karina embodies what great, welcoming hospitality looks like. Thank you for your dedication, Karina!



EXCLUSIVE MEMBER BENEFITS

Fairmont Spa at Fairmont Pacific Rim, a Forbes Five Star Spa, is thrilled to offer exclusive benefits to TCC members.

10% discount* on all treatments
 10% discount on all retail

*Discounts available any day of the week and limited to non-RMT appointments. Please note, an 18% service charge for providers will be applied to all services. Discounts cannot be combined with any other promotion.

VPR.SpaReservations@Fairmont.com | 604-695-5550

MEMBER OF THE MONTH

Caroline Andrewes

When Caroline Andrewes arrived in Vancouver in 1999 with a degree in engineering from Western University, her first job in the city was stocking shelves at a grocery store in Kitsilano. "I wanted a bit of adventure when I moved here," she says. "I didn't think I wanted to be an engineer — I thought I'd made a mistake. So, I looked to reinvent myself — maybe go back to school and figure out what it was I really wanted to do."

As the process of reinventing herself got underway, a friend suggested she enrol with a temp agency. Caroline liked the idea. The work would expose her to different companies in the city and help build a network of contacts. Her first placement was with Ballard Power Systems in Burnaby filling in as an assistant to three of the company's directors. She never expected the job to be life-changing, but it was.

"A manager walked past my desk one day and noticed the Iron Ring on my finger." The Iron Ring is a band peculiar to Canadian engineers symbolizing an association with the profession. "He went to one of the directors I was working for and asked why an engineer was doing an admin temp job ... When my original placement ended, the lead for the manufacturing team hired me as a support worker, but with the opportunity to attend meetings and learn about the business. A year after I first got to Ballard as a temp, I moved into product development and became a Test Engineer. I earned my license over the first few years in the role, and it was the first time I understood what it meant to work as a professional engineer."

Caroline did that job until 2006, then moved into Ballard's finance department.

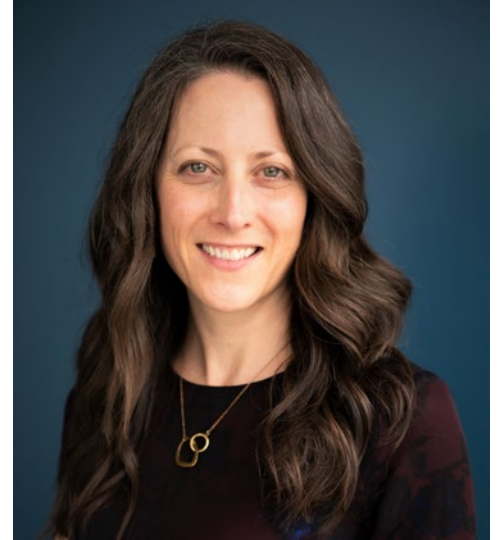
She wanted to know how management made decisions and why they made those decisions. Finance seemed to be the best place to learn. So, she "got in the soup to understand the ingredients." During her time in finance as the company's first Cost Engineer, she upgraded her education and became a chartered professional accountant (CMA).

"Being a CPA (CMA) expanded the work I could do for Ballard and the value I could bring in that work. I always felt trusted and supported there. I came in as a temp and left with two professional designations."

In 2011, Caroline left Ballard and moved about a block away to work at Creation Technologies, first as the company's Director of Product Cost Engineering, then, in 2015, as the Director of Risk Management. Creations is an electronics manufacturer specializing in applications from medical devices to aeronautics. "It was a culture-driven organization. I got to lead teams through some significant changes. Both of my jobs there were super interesting. I was exposed to all the top-level information, so the learning was continuous."

When Caroline left Creation Technologies, she took some time "to become a better skier," then returned to full-time work in 2019 as the President and CEO of the Association of Consulting Engineering Companies for British Columbia (ACEC-BC), a not-for-profit advocacy organization. "Like all professional associations, ACEC-BC is the voice of our industry. We provide support for our members in many ways, including opportunities for learning, collaboration, and connection ... The work can be grinding, but it's of huge value to the industry."

The association is small. Three full-time staff, along with six consultants who provide part-



time support. As well, there is a legion of 400 volunteers who assist in knowledge sharing, content generation and event development. "We are an association for the full spectrum of consulting engineering in British Columbia. Engineering is problem solving — breaking down complex problems into smaller pieces to try and come up with something to fit the solution you need. It's seeking the best outcome with the resources available."

Caroline joined Terminal City Club in 2019. "We host a lot of events here. I know the Grill menu backward and forward. Our office is only a block away, so having a space like this to have a drink, lunch or dinner is fantastic."

Outside of work, Caroline enjoys the comforts of home with her husband Joe. The couple are also avid bikers and skiers. Despite her busy schedule, she also works on two corporate boards, and volunteers with organizations that align with her values. On November 20, Caroline will join a community of executives, professional leaders, and others in the annual Sleep Out for Covenant House Vancouver. To find out more about this important fundraising initiative, visit: covenanthousebc.org/2025-sleep-out-executives-edition/

Focus ON FITNESS

Group Classes

F.I.T. with ATHOS

MONDAYS ON ZOOM
12 noon – 1 p.m.

This functional circuit training class uses your own body weight to increase muscular strength, improve endurance and burn calories.

VINYASA YOGA with CLARE

TUESDAYS, IN PERSON
6:30 – 7:30 a.m.

Vinyasa is an active, flowing style of yoga proven to improve strength, balance, and flexibility. This is an all-levels class, with options provided to ensure all participants feel challenged and successful.

CORE CONDITIONING with LEILA

TUESDAYS, ON ZOOM
12 noon – 1 p.m.

Stand straighter and move better when you commit to this class! Full-body cardio sculpting moves are followed by exercises that improve strength and stability.

PILATES: ARM, SHOULDER & BACK STRENGTH

with ZORICA
WEDNESDAYS, ON
ZOOM
7 – 8 a.m.

Focus on muscle groups in the upper torso, shoulders, arms and back. Build strength, gain flexibility and work toward pain-free movement. Each class will incorporate light hand weights (2–5 lbs).

CARDIO KICKBOXING with LEILA

WEDNESDAYS, IN
PERSON
12 noon – 1 p.m.

This fun, non-contact workout utilizes boxing skills and drills to engage every muscle group in your body. Increase your cardio endurance, power and stamina.



POWER FLOW YOGA with RACHEL

THURSDAYS, ON
ZOOM
7 – 8 a.m.

Power Flow is a vigorous, athletic approach to yoga and an excellent complement to any sport. Improve muscle tone, strength, flexibility, and balance.

TOTAL BODY STRENGTH with LEILA

FRIDAYS, IN PERSON
12 noon – 1 p.m.

Build a strong body through low intensity and non-impact weight exercises. Increase your strength and endurance, improve your metabolism, increase bone density and improve balance.

FITNESS CENTRE GUEST POLICY

The Fitness Centre guest fee of \$32.50 is waived on weekends for the spouse or common-law partner of a member. Guest fees are also waived for members' children and grandchildren under the age of 19. Members are limited to six guests per visit. Non-member guests must always be accompanied by a member.

Squash

SQUASH COACH BARRY GIFFORD
squash@tcclub.com or 604-219-8233

FREE BEGINNERS CLINIC

WEDNESDAY, NOVEMBER 12
5 – 6 p.m.

Learn the basics in a fun environment! Register by emailing squash@tcclub.com prior to 8 p.m. on Monday, November 10.

FALL/WINTER 2025 JUNIOR SQUASH PROGRAM

SATURDAYS, SEPTEMBER 6 – DECEMBER 20
(15 weeks; no class October 11)
\$300 plus gst

12:20 – 1 p.m. | ages 6–7

1 – 1:45 p.m. | ages 8–11

1:45 – 2:30 p.m. | ages 12–17

VANCOUVER SQUASH LEAGUE (VSL)

The VSL Winter/Spring 2025-26 sessions will be running from late September until mid-March, followed by playoffs. TCC will host a Division 2, 5, and 7 team, pending sign-ups. Contact Barry to register with a team.

JOIN US! SQUASH SOCIAL

Thursdays, 4 – 6 p.m.

Who says squash can't be a party? Bring your game face and jump right in. Post-match refreshments usually follow in Lions Pub.



Swim

SWIM COACH JOHN RYAN
john@swimminginvancouverbc.com



POOL POWER PROS

Tuesdays & Thursdays, 6:30 – 7:30 a.m.

October 7 – December 4 \$255 plus gst

This is a high intensity endurance-based program for experienced swimmers. Suitable for Masters, Triathlete's and strong fitness swimmers. The program would involve training with all our strokes. Expect to swim 2.5km/3km in the hour.

POOL POWER STROKERS

Tuesdays & Thursdays, 7:30 – 8:30 a.m.

October 7 – December 4 \$255 plus gst

This is an endurance stroke-based program. The goal in this program is to work on technique of all strokes and flip turns while improving your cardio. Suitable for swimmers who can swim the length of the pool nonstop.

POOL POWER PADDLERS

Tuesdays & Thursdays, 10 – 11 a.m.

November 4 – 27 (seven lessons)

\$175 plus gst

This is a group lesson program for the non, weak or nervous swimmer. This program is focused on progressions at your pace. Over many years John has developed a step-by-step pathway for beginners that has developed students into strong confident swimmers today. The two lessons a week promotes a faster learning cycle.

KIDS' GROUP SWIM LESSONS

SATURDAYS, SEPTEMBER 6 – DECEMBER 20

(15 weeks; no class Oct. 11)

\$412.50 plus gst

10 – 10:40 a.m. - ages 3–5

10:40 – 11:20 a.m. - ages 3–5

11:30 – 12:10 p.m. - ages 6–7

12:10 – 12:50 p.m. - ages 8–9

12:10 – 12:50 p.m.- stroke improvement

**Schedule subject to change. Kids will initially be grouped based on age but may be moved to a different group if their ability requires it. If your child has no prior experience in the water, private lessons are recommended first.*

PRIVATE LESSONS

Private lessons with John Ryan are available to members of all ages and skill levels. Lessons focus on improving technique, boosting endurance, and developing confidence and ease in the water. John is a skilled coach with more than 20 years of experience.

Children's private lessons are available on Saturdays from 9 – 10 a.m. or 1 – 3 p.m. Adult private lessons are available Monday through Friday.

Train

PRIVATE PILATES WITH ZORICA

AVAILABLE TUESDAY, THURSDAY, OR FRIDAY

10:30 a.m. onwards; (one-hour session will be held in non-peak squash court time)

Packages available: single, 5, 10, 20

Zorica Jovic is a BASI®-certified Pilates instructor who has been practicing and teaching for more than 13 years. She is also an award-winning gymnast. See the Fitness Centre front desk for more information.

PERSONAL TRAINING WITH MILFIT

Research shows that one-on-one personal training is one of the safest and most effective ways to reach your goals. MilFit Personal Training offers private sessions tailored to you, ensuring every workout supports your unique needs.

Whether you're new to fitness or an experienced athlete, our certified trainers design customized programs to help you build strength, boost energy, and improve wellbeing – all while minimizing injury risk and maximizing results. Contact Milwina Guzman at 604-716-8927 or by emailing milwina@milfit.ca for more information.

PRO-D DAY KID'S SWIM CAMP

Are you looking for an Activity Day Camp for your kids that involves multiple sports that combine the skill of ball sports with refreshing fun of swimming? Join us for a sports activity day led by TCC swim coach John Ryan.

Friday, November 21 | 9 a.m. – 3 p.m.

For kids aged 7–13

Pool only*: \$68 plus gst; Ball sports only*: \$35 plus gst

9–11 a.m.: Swimming lesson, relay races, and games at TCC

11 a.m.: Lunch break (bring your own lunch) and transportation

12 – 3 p.m.: Ball sports at Henry Hudson Elementary School

*Payment for the pool component can be made on your TCC account; payment for the full day or ball sports programming must be done directly with John. Register by emailing john@swimminginvancouverbc.com by Wednesday, November 19.

- *bespoke entertaining* -
BE OUR GUEST.



reserve@tclub.com