

TERMINAL CITY TIMES

SUMMER 2026 • VOL. 34 NO. 7



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

Looking for Upcoming Events?

Find the Summer
Schedule on page 3

holiday & modified hours

On **Wednesday, July 1** for Canada Day and **Monday, August 3** for BC Day, the following areas of the Club will be open: Fitness Centre, Member Services, Mink Chocolate Café, and Lions Pub.

Lions Pub will also be open early **Wednesday, July 1, at 9 a.m.** for the England vs. Congo FIFA World Cup game and on **Saturday, July 4** at 10 a.m. for Canada's FIFA World Cup Match.



welcome to our newest members!

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

Miss Faith Ann Benko
Mr. Charles Evans
Mr. Luca Grabas
Mr. Ryan Hill
Mr. Alex Jin
Mr. Anthony Liang
Ms. Olivia Luan
Mr. Juan Pina
Ms. Margaret Tse
Ms. Mashiah Vaughn-Hulbert
Mr. James Young
Ms. Jessie Zhang

Contact

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VANCOUVER, BC V6C 1B6, CANADA

call 604 681 4121  terminalcityclub
text 604 200 2279  @tcclub
web TCCLUB.COM  Terminal City Club

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
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. – 6 p.m.
Saturday & Sunday 9 a.m. – 6 p.m.

President's Letter

SUMMER 2026



DEAR FELLOW MEMBERS,

Summer has brought an unmistakable energy to both our city and our Club.

With the FIFA World Cup captivating Vancouver, there is an unmistakable energy in the air. Streets are alive with supporters from around the world, restaurants are buzzing, and everywhere you look people are coming together through the universal language of sport. Here at Terminal City Club, we have embraced that spirit.

Our FIFA watch parties have been a tremendous success. Whether in the Members' Lounge or Lions Pub, the atmosphere has been electric. Members, families, guests, and colleagues have gathered to cheer on their favourite nations, share conversations with new faces, and create memories that remind us what makes our Club so special. These moments reinforce something we often say: the Club is at its best when it brings people together.

Beyond FIFA, summer has arrived with a full calendar of exceptional experiences. From our signature Summer Derby Social, Candlelight Dinner and Cena in Bianco to wine tastings, networking lunches, family events, and the return of our Night Market, there is something for everyone. One of the

greatest strengths of our Club is the variety of ways members can connect professionally, socially, and with family. I encourage you to make the most of the season and enjoy all that the Club has to offer.

Our commitment to continually improving your Club also continues. We are excited to see our expanded wellness programming gaining momentum, with new Pilates, fitness, and group classes already receiving outstanding feedback. The opening of the new wellness studio is the result of several years of planning by your Board, working in close partnership with Club management and guided by feedback many of you shared through our member surveys. It is rewarding to see the space already being well used, and it represents another important step in the continued evolution of the Club.

You asked, we listened.

At our Annual General Meeting, many members asked that we expand access to Club services on statutory holidays. We are pleased to share that, beginning this summer, the Fitness Centre, Mink Chocolate Café, and TC Lions Pub will be open on Canada Day, BC Day, and the National Day for Truth and Reconciliation.

The Fitness Centre will operate on weekend hours, giving members more opportunities to stay active while enjoying the holiday.

Finally, thank you for making Terminal City Club such a vibrant community. Every event you attend, every new member you introduce, and every conversation shared over coffee, lunch, or a match contributes to the culture that sets this Club apart. With our Summer Incentive and Member Referral in place (details on page 2), now is an ideal time to tap into your network as both you and your referral will receive a \$600 credit if they join as a Resident or Corporate member before September 10, 2026.

On behalf of the Board of Directors, I wish you and your family a wonderful summer. I look forward to seeing you around the Club as we continue to enjoy everything the summer has to offer.

Warm regards,

Pierre Pelletier
President, Terminal City Club

Summer is here.. and so is our Summer Incentive

Know someone who'd love the Club? Refer them today!

If your referral joins as a Resident or Corporate member by September 10, 2026 you both receive a \$600 credit on your member accounts.

Let's make this a summer to remember, together.

Ready to refer someone or want more details? Reach out to our Membership Team at joinus@tcclub.com / 604 488 8647



Stay informed CLUB NEWS

in memoriam

We regret to announce the passing of **Mr. Mel Zajac**. After 98 years of good health and living life to the fullest, Mel died peacefully after a brief illness. He was a vibrant, kind, powerhouse of a man, accustomed to hard work from childhood, and always willing to lend a hand to others. Fatherless at six, Mel took on odd jobs from the age of 11 in his native Winnipeg to help his struggling family.

Mel's lasting impact on the face of Vancouver began the moment of his arrival in 1949. By 1954, he had built his first low-rise apartment. By 1958, he had built one of the first high-rise apartments in the West End, with at least 22 more buildings to come, culminating in the construction in the late 1960s of the Pacific Palisades Apartments, the Office complex, and the Pacific Palisades Hotel on Robson Street.

But Mel's true gifts went far beyond the entrepreneurial. Helping others and giving back to the community was his mission. He believed that his greatest philanthropic achievement was the establishment of the Mel Jr. and Marty Zajac Foundation with Irene, mother of his five children, in honour of his two sons, and the creation of the Zajac Ranch for Children. Mel's drive, determination, and devotion to his dream of creating a camp for children with special needs became a reality 22 years ago. Until a month ago, Mel was still planning the next additions to the ranch. They held their annual fundraiser, Zajac Night's at TCC for 11 years.

Mel was so successful in both business and his humanitarian work, he was awarded the Order of Canada in 2007 and the Order of British Columbia in 2015. His list of other honours and awards is extensive.

From his hard scrabble origins through the devastating loss of his two sons less than a year apart in sporting accidents, Mel Zajac never lost his love of life, his curiosity about the world around him, his delight in simple pleasures, and his commitment to family, friends, and helping others.





Upcoming Events

SUMMER 2026



JULY

- Tuesday, July 7** **PIZZA POP UP**
Cooked-to-order on the Grill patio
- *SALON**
Rethinking Your Limits
- Wednesday, July 15** **MEMBERS' WINE TASTING**
- Thursday, July 16** **MEMBERS' NETWORKING LUNCH**
- Friday, July 17** **CANDLELIGHT DINNER**
Golden Hour in Tulum
- Tuesday, July 21** **PIZZA POP UP**
Cooked-to-order on the Grill patio
- Wednesday, July 22** ***SALON**
Fighting Alzheimer's Disease: Our Genes Are Not Our Destiny
- Monday, July 27** ***BUSINESS & COMMUNITY**
What does it take to put Vancouver on the world stage?
- Wednesday, July 29** ***EARS TO THE GROUND**
Podcast Discussion Group
- Thursday, July 30** **PAINT & SIP**
Tote-ally Creative

AUGUST

- Tuesday, August 4** **PIZZA POP UP**
Cooked-to-order on the Grill patio
- *SALON**
The Art of Leadership
- Tuesday, August 11** ***SALON**
Re-imagining Peace
- Wednesday, August 12** **MINI MASTERCLASS WINE SPEED TASTING**
Pairing Wine and Cheese with DJ Kearney and Leigh Power
- Friday, August 14** **TCC NIGHT MARKET**
Discover your next favourite bite
- Tuesday, August 18** **PIZZA POP UP**
Cooked-to-order on the Grill patio
- Wednesday, August 19** **MEMBERS' WINE TASTING**
- Thursday, August 20** **MEMBERS' NETWORKING LUNCH**
- Friday, August 21** **LONGTABLE DINNER**
Cena in Bianco
- Sunday, August 23** **FAMILY POOL PARTY**
A full-day of family fun
- Thursday, August 27** **QUARTERLY WINE CLUB**
12 new wines for your locker

REGISTER FOR EVENTS

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

* MEMBER-LED EVENTS

LIVE MUSIC

on the Patio

Every Thursday,
Friday & Saturday
6 – 9 p.m.

JULY

- | | | | |
|----|------------------|----|------------------|
| 2 | Nelson Boschmann | 18 | Nelson Boschmann |
| 3 | Olaf de Shield | 23 | David Capper |
| 4 | Sasha Veregin | 24 | Nickolaj |
| 9 | Cassandra Maze | 25 | Stephen Lecky |
| 10 | David Capper | 30 | Goby Catt |
| 11 | Olaf de Shield | 31 | Olaf de Shield |
| 16 | Jim Kwan | | |

AUGUST

- | | | | |
|----|----------------|----|------------------|
| 1 | Neal Ryan | 15 | Nelson Boschmann |
| 6 | Connor Roff | 20 | Stephen Lecky |
| 7 | Jim Kwan | 22 | Jim Kwan |
| 8 | Goby Catt | 27 | Dave Martone |
| 13 | Cassandra Maze | 28 | Goby Catt |
| 14 | David Capper | 29 | Nelson Boschmann |

Dining AT THE CLUB

summer in the chocolate café



ICED DRINKS AT THE CAFÉ

Trying to beat the summer heat? Try the frozen drinks at the Chocolate Café. Grab yourself a frozen **coffee, chocolate,** or **mocha,** with your choice of chocolate ganache.

DOWNTOWN VAN'S WARM-UP SERIES

DowntownVan's daytime DJ series, Warm-Up, brings live music, local business, and community together. On World Chocolate Day, **Tuesday, July 7,** DJ Prince will be performing from 10 a.m. to 12 noon in Lot 19 and the first 60 customers at Mink will be treated to an iced chocolate, coffee, or drinking chocolate, paired with a chocolate truffle.

have a taste of empress gin for canada & bc day

Created for the Fairmont Empress Hotel, **Empress 1908 Gin** has become a BC icon. Have a taste of it right at Lions Pub, where you can enjoy the gin in a beautiful classic or have a taste of the non-alcoholic version in the **High Five** mocktail.



a late-night escapade at CALL ME BACK

Rum, plantains, and a silky-smooth salted coconut foam; **Escapade** will be a Piña Colada like no other. Try one of the new signature cocktails at Call Me Back, just behind the red phone booth at Lions Pub.



DID YOU KNOW?

Members receive a 10% discount at the Chocolate Café and for all food items at the Lions Pub.

SUMMER GOURMET DINNERS AT TERMINAL CITY CLUB

Golden Hour in Tulum

Coastal Mexican Cuisine
Delectable Wines • Sunset Dining
Latin-Inspired Atmosphere
Live Music • Resort Chic

FRIDAY, JULY 17



Cena in Bianco

FRIDAY, AUGUST 21

Italian-Inspired Cuisine • Curated Wine Pairings
Shared Tables • Dress in White • Under the Evening Sky
A Celebration of Food, Friends & Conversation



RESERVE YOUR SEAT FOR AN UNFORGETTABLE EVENING

All spending at the Café and all food spending at the Lions Pub and Call Me Back also go towards your quarterly food minimum.

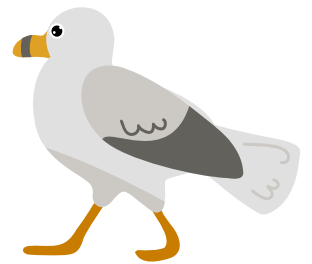
Dining AT THE CLUB

Out on the Patio this Summer?

While enjoying the patio let's remember the following:



- The Club's smart casual dress code remains in effect, however, **hats are allowed on the patio**
- Although it may be tempting, **please do not feed the wildlife.**



PIZZA POP UPS

Enjoy fresh made-to-order pizzas on the Grill patio this summer.

TUESDAYS

JULY 7 & 21 | AUGUST 4 & 18 | SEPTEMBER 1, 15, & 29

10" pizzas, cooked to order,
\$24 each – **no modifications.**

5:30 – last call 8:30 p.m. (weather permitting)
Reservations recommended!

MENU

July 7 & 21

Nduja Pizza

san marzano tomato, fior di latte, aged balsamic

Thick-Cut Smoked Bacon

san marzano tomato, roasted red peppers, sliced pepperoncini, mozza, hot honey drizzle

Veggie Pie

baby spinach, herb marinated artichokes, creamy ricotta, lemon olive oil, crispy garlic



and the winner is...

Thank you to all members who fill out our Grill and Members' Lounge comment cards. Congratulations to July and August's lucky winners of a lunch for two from our random draw, **Jamie Saad and Aly Karmali.**

Club EVENTS

GOURMET DINNERS



Candlelight Dinner: *Golden Hour in Tulum*

FRIDAY, JULY 17

6 – 10 p.m.

*\$145 plus tax & service;
wine pairings available for
\$45 plus tax & service*

Escape to the sun-soaked shores of Tulum for one unforgettable evening of bold flavours, carefully selected wines, and effortless summer vibes. As golden hour settles over the Club, indulge in a thoughtfully curated dining experience inspired by the Yucatán coast, paired with lively music and an atmosphere designed to transport you.

Whether you're gathering friends for a night out or looking for the ultimate summer date night, this is the kind of evening you'll be talking about long after the sun goes down.

Seats are limited reserve early and let summer take you somewhere extraordinary.

Longtable Dinner: *Cena in Bianco*

FRIDAY, AUGUST 21

6 – 10 p.m.

*\$165 plus tax & service;
wine pairings available for
\$45 plus tax & service*

Step into a sea of white as the Terrace is transformed for *Cena in Bianco*, an elegant al fresco celebration inspired by the timeless Italian tradition of dining together under the open sky. **Dressed in your finest white attire**, enjoy an evening of exceptional cuisine, thoughtfully curated pairings, and lively conversation.

Whether you're reconnecting with old friends or meeting new ones around the long table, this is more than dinner it's an experience.

This signature summer event has become a member favourite, and seating is limited. Reserve early and be part of one of the most anticipated evenings of the season.



Paint & Sip: *Tote-ally Creative*

THURSDAY, JULY 30

5 – 7 p.m.

\$67 plus tax & service

Skip the ordinary and create something you'll actually use.

Join us for an evening where **creativity meets style as you design your own custom tote bag** while enjoying a relaxed social atmosphere. Whether your aesthetic is bold and colourful or clean and minimalist, you'll leave with a one-of-a-kind piece of wearable art that's uniquely yours.

No artistic experience? No problem. Just bring your imagination, gather a few friends, and enjoy a fun-filled evening of painting, conversation, and inspiration.

Spaces are limited, so don't miss your chance to turn a blank canvas into your new favourite accessory.



TCC Quarterly Wine Club

THURSDAY, AUGUST 27

5:30 – 6 p.m. Welcome wine
6 – 8 p.m. Session

*\$20 plus tax & service
(waived with purchase)*

Did you know your Club has a Wine Club? Each quarter your intrepid Director of Wine, DJ Kearney, assembles a cast of vinous beauties from familiar to esoteric, but all with discovery, value and taste in mind.

Sample all 12 wines from the mixed or red only collections in this sit-down "listen and learn" session, complete with shared cheese and charcuterie platters, or pre-order a personal serving to keep well fueled until 8 p.m.!

Here's an enticing teaser of August selections: a mouth-filling and gastronomic rosé from Provence (crab cakes, please), old vine semillon from Australia's Barossa Valley, head-turning chenin blanc from Argentina's elite Uco Valley, silken cinsault from Lebanon, potent and plush merlot from Venetian vineyards, a thirst-quenching red called Juicy June, and from Tantalus Vineyards, an expressive, luminous cabernet franc for a melting blue cheese-stuffed lamb burger. All this and five more surprises to keep you sipping through autumn.

Club EVENTS



Mini Masterclass Wine Speed Tasting: Pairing Wine & Cheese with DJ Kearney & Leigh Power

WEDNESDAY, AUGUST 12

5:30 p.m. Welcome wine
6 – 7 p.m. Session
\$125 plus tax & service

Join the dynamic duo of **Leigh Power** (a certified cheese expert) and **DJ Kearney** (your Director of Wine) to explore the first in a tasty wine and cheese pairing series. Both cheese and wine are ancient, they share fermentation, are both aged, can show terroir expression and are dietary cornerstones for many of us.

Leigh will take us through the fundamental cheese styles and milk sources, while DJ decodes the pairing principles. One speedy hour, five famous cheeses, seven expressive wines, and useful insights to deploy at your next dinner party.

Wine and cheeses to be served can be found on page 14



Members' Wine Tastings

2 DATES WEDNESDAYS

JULY 15 | AUGUST 19

5 – 6:30 p.m.
\$10 plus tax & service

Our Members' Wine Tasting, usually on the third Wednesday of the month, is a member favourite. Sip, socialize, and discover a curated selection of thoughtfully farmed wines. Find something you like? Fill out an order sheet to stock your wine locker at the Club or in your home cellar. **Enjoy live music, explore new flavors, connect with fellow members, and unwind in great company.** Whether you bring a friend or come solo, it's the perfect opportunity to mix, mingle, and indulge in a delightful evening.

Members' Networking Lunches

2 DATES THURSDAYS

JULY 16 | AUGUST 20

12 noon – 1:30 p.m.
complimentary event with the purchase of lunch from the Grill

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.



TCC Night Market

FRIDAY, AUGUST 14

5:30 – 8 p.m.
\$30 plus tax & service
(includes two tokens redeemable for food & beverage, purchase additional token for \$5 plus tax & service)

TCC Night Market Returns.

Remember the sizzling food stations, lively atmosphere, and that feeling of discovering your next favourite bite? Our Night Market is back and it's bigger than ever.

Join us for another unforgettable summer evening as the Club transforms into a vibrant marketplace filled with globally inspired flavours, refreshing beverages, and plenty of opportunities to mingle with fellow members.

Bring your appetite, gather your friends, and get ready to spend an evening sampling, sipping, and making new summer memories.



Family Pool Party

SUNDAY, AUGUST 23

10 a.m. – 2 p.m.
\$37 plus tax & service

Make a splash with us at our annual Family Pool Party! Gather the family for a fun-filled day of poolside activities, games, and summer celebration at the Club. Children can enjoy organized pool games and activities, while parents relax poolside and soak up the sunshine. **A family-friendly lunch will be served, at 12 noon** making it the perfect way to kick off the summer season together.

Whether you're diving in or cheering from the sidelines, this is a wonderful opportunity to enjoy quality family time and connect with fellow members. Space limited, register now.

event registration

SAVE YOUR SPOT!

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

Member-led EVENTS

JULY MEMBER-LED EVENTS

SALONS

Member organizer: Victor Chan

Rethinking Your Limits

TUESDAY, JULY 7 | 6 – 9 p.m

Member **Michelle Priest** went from complete non-runner to marathon finisher in less than five months — not through extraordinary talent, but by rethinking the way she approached an ambitious goal. In this salon, through personal stories and reflection, Michelle will share the surprising lessons she learned about limits, mindset, and human potential. She will explore how extraordinary outcomes are sometimes built through ordinary actions.



BUSINESS & COMMUNITY

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

What does it take to put Vancouver on the world stage?

MONDAY, JULY 27 | 6 – 7:30 p.m

Join us for an engaging conversation with **Royce Chwin**, President & CEO of Destination Vancouver, as he shares how our city is promoted to the world—and what it takes to attract visitors, investment, talent, and global opportunities.

Discover the strategy behind Vancouver's international reputation, the partnerships that fuel its success, and the important role our business community plays in shaping the city's future. Whether you're a business leader, entrepreneur, or simply curious about the forces driving our region's growth, this thought-provoking session offers valuable insights from one of Vancouver's leading voices. Don't miss this opportunity to gain a behind-the-scenes perspective on the future of our city.

Fighting Alzheimer's Disease: Our Genes Are Not Our Destiny

WEDNESDAY, JULY 22 | 6 – 9 p.m

Dr. Sue Stock is an endocrinologist who discovered she carries a gene that makes her ten times more likely to develop Alzheimer's disease. She didn't wait. She sought training alongside the world's leading preventive neurologists and built a leading preventative medical clinic in Vancouver around the belief that our genes are not our destiny. At this dinner, she will share her personal journey, her own strategies, and what the science tells us about preventing cognitive decline before symptoms appear.



EARS TO THE GROUND

Member organizer: Steve Pelman (suitstylermtm@gmail.com)

WEDNESDAY, JULY 29 | 6 – 9 p.m

Join fellow members for an informal discussion exploring current economic, business, and geopolitical topics inspired by a selected podcast. Participants are encouraged to watch the featured episode in advance and come prepared to share perspectives, ask questions, and engage in thoughtful conversation. Each session will feature a new podcast and provide an opportunity for lively discussion and networking with fellow members.

This is a member-led discussion hosted by Steve Pelman. Interested members should RSVP directly with the host.



AUGUST MEMBER-LED EVENTS

SALONS

Member organizer: Victor Chan

The Art of Leadership

TUESDAY, AUGUST 4 | 6 – 9 p.m.

Klemens Wilhelm will lead a conversation about leadership as the art of bringing out the best in others. Beyond titles, authority, or ambition, true leadership can be found in the ways we encourage, challenge, create trust. And how do people help others grow and flourish. He will invite reflection on generosity, discernment, and the quiet power of helping others. Klemens is a partner in Corporate Finance at Deloitte.



Re-imagining Peace

TUESDAY, AUGUST 11 | 6 – 9 p.m.

The salon with **Noa (Achinoam Nini)** will explore what it might mean, in this moment, to re-imagine peace. It is inspired by Noa's upcoming Re-Imagine Peace initiative in Florence – a gathering of Israeli, Palestinian, and international artists, thinkers, and peacebuilders. This evening will offer space to listen, reflect, and speak together about the possibilities we still see, even in a time of deep polarization, fear, and fatigue. It will explore what "peace" means to us now, in our own lives and contexts.



TCC NIGHT MARKET RETURNS.

DISCOVER YOUR NEXT
FAVOURITE BITE

FRIDAY, AUGUST 14

5:30 – 8 p.m.

*\$30 plus tax & service charge
(includes two tokens redeemable for
food & beverage, purchase additional
token for \$5 plus tax & service)*

save the date
TCC Gala

The Mad Affair

Saturday, November 7

*Step into a world gone beautifully wrong,
where order dissolves into madness and
curiosity has consequences. . .*

Don't be late for this important date!



SUMMER CATERING PACKAGE

Host a Summer Social at the Club

With a spectacular view of the North Shore mountains, the patio at TCC is the perfect venue for your summer barbecue. Whether you are booking a staff party for 200, or a birthday for 25, our professional catering staff is dedicated to creating an extraordinary experience for you and your guests.



Choose from various packages

~ HAPPY HOUR ~

summer reception

a 2-hour reception with a Chef's choice of 3 selections of passed canapes and 4 stationed platters.

~ BUILD YOUR OWN BURGER ~

stack it up

a selection of burgers hot off the grill, with a variety of fixins, a selection of salads & sides, and delicious desserts.

~ COOK OUT ~

all fired up

a beautiful platter of bbq pork ribs, steak, salmon, and vegetable skewers with salads and desserts to pair.



~ THAT'S A WRAP ~

fast, fresh, fully loaded

a selection of grilled chicken thighs, prawn & squid, herb roast leg of lamb, and falafel with grilled pita, fixins, a salad spread and desserts to end the night.

Have You Heard?

CLUB NEWS

TCC member Danny Ramadan awarded at the *National Magazine Awards*

Writer **Danny Ramadan** took home the gold at the National Magazine Awards in the fiction category for "The Miraculous Return of Khalid from the Dead," which was published in *The Walrus* in July/August 2025.

Congratulations, Danny!

call me back featured in *The Alchemist* magazine



Call Me Back received a feature in *The Alchemist* magazine in June ahead of the release of their new menu. Find the article on the magazine's website.

thank you to all who attended our summer social, run for the roses

Thank you to everyone who attended this year's Summer Social, Run for the Roses – a Summer Derby Special, which featured beautiful drinks, delicious bites, and wonderfully dressed attendees. Congratulations to all who won a best-dressed or best-hat prize!



At the Club

EVENTS

Practical AI for Everyday Work: Getting Started with Claude

TUESDAY, JULY 21 | 3 – 5 p.m

\$75 plus tax & service charge

Curious about AI but not sure where to start? Join member Owen Lu for an interactive, hands-on workshop designed to help you use AI confidently in your everyday work, no technical background required.

Working entirely with Claude, one of today's most intuitive AI tools, you'll learn practical ways to save time, improve productivity, and simplify everyday tasks. Topics include writing more effective prompts, organizing projects, conducting in-depth research, and connecting Claude with the tools you already use.

Please bring your laptop with Claude installed, as this workshop is designed to be fully interactive.

Space is limited to just 6 participants to ensure a personalized, hands-on learning experience.

Register by scanning the QR code to the right.



Member of the Month

OWEN LU

As a teenager, Owen Lu was a bit of a troublemaker. He regularly skipped classes, played video games ad nauseam, and even managed the seemingly impossible — getting expelled from summer school. By the end of Grade 10, his mother wasn't having it any longer.

"She really hated my attitude," Owen recalls. "She knew I was wasting my potential. So, she signed me up for the International Baccalaureate program at Richmond Secondary School. The kids in IB were weirdly studious. For the first time, I felt intellectually in the right spot. My interest in academic challenges soared."

By the time high school ended, Owen had established himself as something of a wunderkind — winning prestigious science fairs, attending nuclear physics conferences, earning scholarships. He considered a post-secondary degree in physics, but instead chose to pursue a degree in mechanical engineering, with a specialty in mechatronics (robotics).

His first job after graduating from UBC was in the carbon-fibre manufacturing division of Electroimpact, an aerospace engineering company in Washington State. At the age of 25, he became the company's youngest inventor, finalizing and filing the patent papers for the

"Servo Creel" — the part he invented for the robots that build aircraft through automated fibre placement (AFP) — laying down carbon fibre a handful of strands at a time. A few years later, the patent was officially granted. Today the Servo Creel is the only such system Electroimpact sells. Recognizing the breadth of Owen's talent at solving complex problems, his supervisor sent him to Boston to work with a supplier

on a subsystem that needed improvement. Using only mathematics, he made the core functions of the machinery, which had been in operation for 30 years, 40% more accurate. These improvements also made the systems easier to manufacture.

"The company had MIT graduates with 20 years of experience stuck on this issue. The solution came to me at about 7 p.m. during a late company meeting, and I finalized the prototype around 3 a.m. The next morning, I presented my work, and the COO said to me: 'If you ever start a company, or if you need a job, just let me know.'"

Emboldened by his success in Boston, and the guarantee of some consultancy work, Owen left Electroimpact, moved back to Vancouver, and opened Metrized Consulting Inc. What began in 2020 as a one-man shop specializing in the development of mission-specific artificial intelligence is today an 11-person company focussing primarily on helping companies integrate AI into the workplace.

"I spend a great deal of time telling potential clients they don't need AI. But if it looks like it can help, there's the adoption aspect that needs to be addressed from day one. We don't want to support a company with a tool they're not going to use. Only after that is the fun stuff."

Owen lives by Oakridge with his partner Mina, also an engineer. They both enjoy travel. Paris and Seoul are favourite destinations. They also love studying. Mina is an accomplished linguist who speaks five languages. Owen is brushing up on his Mandarin, trying not to fall too far behind. Owen joined the Terminal City Club shortly after returning to Vancouver in 2022. As recently as June, he presented a session on



AI for members of the TCC who wanted to learn more about the practical applications of artificial intelligence.

"There's a lot of hype and fear around what we do, so I keep it simple and meet people where they are. It's a pleasure when someone I've shown the basics over coffee comes back with outsized results. Those efficiencies help small businesses thrive — and, more importantly, help people live more balanced lives."

Having achieved so much in his 33 years, Owen humbly acknowledges his success, but shifts much of the credit to the many mentors he's had in his life, from the high school teacher who sponsored his first science fair project, to his supervisor at Electroimpact who nurtured his professional growth, and to the business leaders and past presidents of the Terminal City Club who have generously given their time and mentorship. ~



Spousal Membership, because everything is better together

This summer, share more moments with the one you love. With Spousal Membership, your partner gets full access to the community, the atmosphere, and all the little things that make TCC feel like your place.

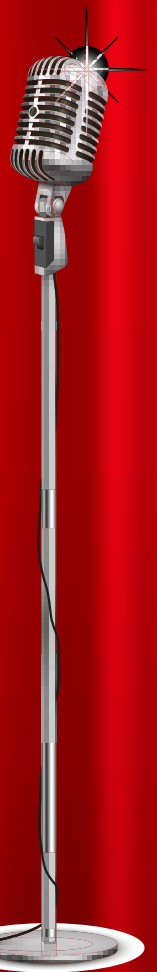
Ready to make it official?

reach out to the Membership team at
joinus@tcclub.com / 604 488 8647

save the date

COMEDY NIGHT

THURSDAY, SEPTEMBER 17



HEADLINED BY **Kim McVicar**

Originally from Canada, Kim McVicar is now a Los Angeles-based stand-up comedian known for her sharp observational humor, fearless storytelling, and engaging crowd

work. Kim recently appeared on CBS's Comics Unleashed with Byron Allen and in 2025, she was recognized as one of the Top 9 Comedians to Watch. She has a rapidly growing fanbase drawn to her relatable takes on relationships, aging, family, and modern life.



FEATURING **Myles Anderson**

To watch Myles Anderson's comedy is to see a man unravel and then re-ravel himself on-stage. Combining traditional jokes with birdlike movements, Myles always creates a unique

and hilarious performance. Myles can often be heard on Laugh Out Loud and The Debaters on CBC Radio, and was featured on the 2023 Winnipeg Comedy Festival. In 2019, he released his debut album, Myles From Home, with 604 Records.



HOSTED BY **Ryan Williams**

Former unimpressive Canadian collegiate athlete turned comedian Ryan Williams is one of western Canada's most exciting comics. His energetic performances and sharp material make him a performer not to be missed. Ryan has appeared on CBC's The Debaters, and was a finalist in SiriusXM's Canada's Top Comic.



Pairing Wine & Cheese with DJ Kearney & Leigh Power

AUGUST 12
5:30 – 7 p.m.

Join the dynamic duo of **Leigh Power** (Catering Manager, a certified cheese expert) and **DJ Kearney** (your Director of Wine) to explore the first in a tasty wine and cheese pairing series.

Both cheese and wine are ancient, they share fermentation, are both aged, can show terroir expression and are dietary cornerstones for many of us.

Have a sneak peek of the wine and cheese to be served here.



Wine & Cheese Pairings:

Welcome wine – we'll keep it a surprise!

Pont Neuf Cendrillon Blue Mountain Sauvignon Blanc 2025
Goat | Quebec Okanagan Falls, BC \$50

Langres Champagne Lanson Green Label
Cow | France Biologique Brut NV
Champagne, France \$120

Comté du Jura Rijckaert Savagnin Les Sarres
Cow | France Côtes du Jura 2020 – Jura, France \$92

Felton Road Bannockburn Pinot Noir 2022
Central Otago, New Zealand \$122

Pecorino Toscana Istine Chianti Classico Riserva Levigne
Sheep | Italy 2018 – Tuscany, Italy \$123

Long Clawson Stilton Smith Woodhouse Vintage Port 2000
Cow | England Douro Valley, Portugal \$153

TCC QUARTERLY WINE CLUB

THURSDAY, AUGUST 27
5:30 – 8 p.m.

Sample all
12 wines from
the mixed or all
red collections

SNEAK PEEK
Upcoming Mini
Masterclasses

SEPTEMBER
Syrah World Tour

OCTOBER
Barolo verses Barbaresco



Liquid ASSETS

by your Director of Wine, DJ Kearney

Chillable Reds

There is nothing more refreshing than sipping a soothing, cool-temperature red wine on a warm summer's evening. Slipping a bottle into an ice bucket for five minutes or the fridge for twenty will chill it down to 10 to 15 degrees Celsius. The goal is to serve the wine *frais* (fresh/cool), typically between **10°C and 14°C**, rather than icy cold, as over-chilling a red wine will completely mute aromas, accentuate bitterness, and blunt flavours. Avoid chilling reds high in tannins, but focus on juicy, fruit-forward, less astringent varieties like pinot noir or gamay. Here are a few to get your cool on.



1



2



3



4



5

**1 Quails' Gate Pinot Noir Dijon Clone 2020
Okanagan Valley, BC \$92**

The first BC winery to plant pinot noir back in 1975, this ethereal, silky edition features the very best clones from Burgundy. Earthy and evolved, chill slightly and sip with grilled lamb chops.

**2 Domaine des Marrans Fleurie Clos du Pavillon
2021 – Beaujolais, France \$69**

Beefier than most wines from the cru village of Fleurie, this fragrant, strawberry-fruited Beaujolais is made from 100% gamay grown on pink granite soils.

**3 Abbazia di Novacella Lagrein 2023
Alto Adige, Italy \$68**

The lagrein grape (say lah-gryne) is native to northeastern Italy and it literally bursts with yummy cherry fruit and succulent raspberries. Chill and sip with easy-to-make Frico... crispy, lacy rounds of grated parmigiano Reggiano cheese, baked until golden.

**4 Burlotto Verduno Pelaverga 2023
Piedmont, Italy \$86**

Once near extinction, wineries like Burlotto helped bring the frisky pelaverga grape back to life. A vibrant, peppery, light-bodied local red that practically begs for a classic charcuterie board featuring paper-thin prosciutto slices, fresh figs, and crusty bread.

**5 Jean-Claude Ramonet Passetoutgrains 2021
Burgundy, France \$104**

Famed for divine white wines, Ramonet makes a few knock-out reds like this passetoutgrains (say pas-too-grahn) – a casual blend of gamay and pinot noir, beloved by Burgundians with bistro fare. This bottle is one of the most complex versions of the style, because it includes declassified pinot from Ramonet's best plots. Sip a frosty glass with juicy Toulouse sausages (Oyama's are the benchmark) with grilled veg and crusty French bread.

Focus ON FITNESS

TRAIN

**Enjoy a free session with our
TRAINER OF THE MONTH: ANDREA LO**

Andrea's passion for health and fitness has always been central to her life. She became a trainer to help others to move well, feel healthier and enjoy taking care of their bodies. In her free time you will find Andrea playing hockey or running the seawall.

Available for new PT clients only.



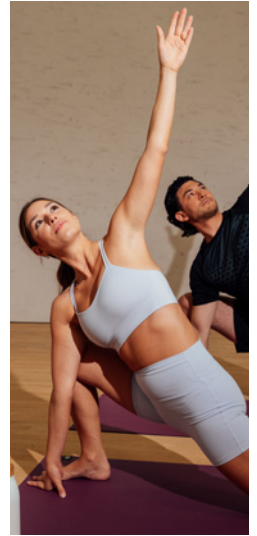
PERSONAL TRAINING with MILFIT

Achieve your fitness goals with a private one-on-one session with MilFit personal training. MilFit's personal trainers will customize on-going personalized exercise programs tailored to your needs. To inquire: contact milwina@milfit.ca

PILATES

**PRIVATE PILATES with
ZORICA JOVIC**

Get highly personalized private pilates sessions with Olympic-level gymnast Zorica Jovic. Her sessions will emphasise quality of movement, body awareness, and long-term results. Zorica works across the full Pilates apparatus repertoire and is known for creating programs that restore balance, strength and trust in the body. To inquire: contact fitness@tcclub.com



GROUP FITNESS CLASSES

All group classes are in person in the multipurpose studio.

See more details and register for the classes on Member Central.

Registration for all group classes is required, a late cancellation or no-show fee of \$25 will apply given limited capacity. \$40 late cancellation or no-show fee for Pilates Classes.

	MON	TUE	WED	THU	FRI	SAT	SUN
MORNING		6:30 – 7:30 VINYASA YOGA with CLARE	7 – 8 REFORMER PILATES Beginner's	6:30 – 7:30 HATHA YOGA with CLARE		9 – 10 REFORMER PILATES Level 1	10 – 11 POWER FLOW YOGA with HELIA
AFTERNOON	12 noon – 1 F.I.T. with ATHOS	12 noon – 1 REFORMER PILATES Beginner's	12 noon – 1 CORE CONDITIONING with LEILA	12 noon – 1 BOXING CLASS with LEILA	12 noon – 1 SCULPT & STRETCH with CLARE	12 noon – 1 TOTAL BODY STRENGTH with LEILA	
		5 – 6 TOTAL BODY STRENGTH with MIKALA	5 – 6 REFORMER PILATES Level 1	5 – 6 BANDED BOOT CAMP with SUZY			

Focus ON FITNESS

HOURS

WEEKDAYS 6 a.m. – 10 p.m.

WEEKENDS 7 a.m. – 8 p.m.

HOLIDAY & MODIFIED HOURS

WEDNESDAY, JULY 1 – CANADA DAY (OPEN 7 a.m. – 8 p.m.)

MONDAY, AUGUST 3 – BC DAY (OPEN 7 a.m. – 8 p.m.)



KIDS POOL PARTY

SUNDAY, AUGUST 23 | 10 A.M. – 2 P.M.

\$37 plus tax & service charge

Register on Member Central

SWIM

SWIM COACH JOHN RYAN
john@swimminginancouverbc.com

KIDS PROGRAMS KIDS GROUP LESSONS

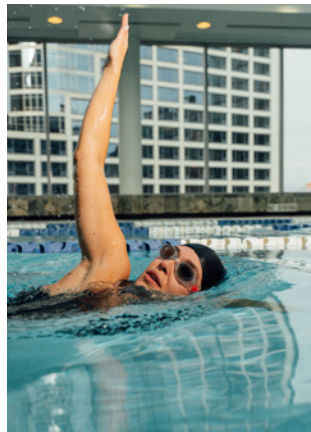
July 3 – July 23

INTRODUCING

FRIDAY SESSIONS!

Fridays & Saturdays, various times

\$324.5 plus gst



10 – 10:40 a.m. | 3 – 5 years

10:40 – 11:20 a.m. | 3 – 5 years

11:30 a.m. – 12:10 p.m. | 6 – 7 years

12:10 – 12:50 p.m. | 8 – 9 years

12:10 – 12:50 p.m. | Stroke improvement



PRIVATE LESSONS

Join private lessons with John Ryan. and get a structured but fun program where you can:

- Improve your technique of present strokes
- Try new strokes
- Increase your stamina to continue with more laps/lengths
- Create a sense of flowing with elegance through the water
- Gain the confidence of being at ease in the water

To inquire: contact john@swimminginancouverbc.com

SQUASH

SQUASH COACH BARRY GIFFORD
squash@tclub.com | 604-219-8233

SQUASH SKILLS & TACTICS

\$25 plus gst

For competitive Vancouver Squash League players – intermediate/advanced. Get three or more players together for “Pro-like” skill-tactical situations.



SQUASH INTRODUCTORY LESSON

New members are offered a free half-hour Introductory Squash Lesson. Whether you take up the game more full-time, or you are just interested in trying it out – the “Intro Lesson” will provide you with the ability to play the game right away!

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.

SQUASH GROUPS

Interested in morning or lunchtime squash? Join the **Morning Boys**, and/or the **Lunchtime Burpees**. Contact Barry to sign up today.



PRIVATE OR PARTNER LESSONS

Are you ready to take your game to the next level? Try a private or partner lesson for both juniors and adults, on Tuesdays, Thursdays, or Saturdays (other days upon request).

To inquire: contact squash@tclub.com

Members who join any swim or squash program midway will receive a pro-rated fee based on the number of sessions left.

Candlelight Dinner

Golden Hour in Tulum

FRIDAY, JULY 17, 6 p.m.

Dinner Menu

\$145 plus tax & service

Wine pairing and non-alcoholic pairing available for \$45 plus tax & service

CANAPES

Watermelon, tajin, queso fresco, mint, lime
Grilled Pork belly & Pineapple Skewers, cilantro

paired with
Welcome Cocktail
Flor de Sol

Jansz Rosé Cuvée Brut NV
Tasmania, Australia \$74

FIRST

Salmon Aguachile
cucumber, watermelon radish, avocado,
ikura roe, jalapeño verde

paired with
Miolo Single Vineyard Albariño 2023
Campanha Gaúcha, Brasil \$70

SECOND

Adobo Octopus Taco
charred octopus, chorizo xo, picked ramps,
cilantro, almond crema

paired with
Le Clos Cibonne Rosé de Provence 2024
Provence, France \$90

THIRD

Short Rib Barbacoa
smoked sweet potato purée, blistered poblano,
spring onion, pepitas, chimichurri

paired with
Domaine Juliette Avril
Châteauneuf-du-Pape Blanc 2022
Southern Rhône, France \$100

Mariatinto Red Blend 2023
Ensenada, Mexico \$75

FOURTH

Sweet Corn Tres Leches Cake

paired with
Selbach-Oster Zeltinger Himmelreich
Riesling Auslese One Star 2018
Mosel, Germany \$58 ½ bottle



Coastal Mexican Cuisine • Tropical Cocktails • Sunset Dining
Latin-Inspired Atmosphere • Live Music • Summer Chic Vibes

An Unforgettable Escape to Tulum