

TERMINAL CITY TIMES

OCTOBER 2026 • VOL. 34 NO. 9



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Barolo vs Barbaresco

OCT 8 *SALON
When Parents Need Help

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Fresh sheet in the Grill

OCT 11 THANKSGIVING
Fresh sheet in the Grill

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Decoding the Dram Part I

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Where ideas shine

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The Mad Affair

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Port+ from Fonseca and
Taylor Fladgate

*** MEMBER-LED EVENTS**
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

 terminalcityclub
 @tcclub
 Terminal City Club

Member Services 604 681 4121
Membership Sales 604 488 8647
Billing 604 488 8607
Catering 604 488 8605

Weddings 604 488 8625
Lions Pub 604 488 8602
Fitness Centre 604 488 8622

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. – 3 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. – 12 noon

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 the 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. – 12 midnight.

MINK CHOCOLATE CAFÉ

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

TERMINAL CITY CLUB

President's Letter

OCTOBER 2026



DEAR FELLOW MEMBERS,

Over the past year, much of our work has centred on enhancing the ways members connect with the Club and with each other. Sometimes those investments are highly visible, while others happen behind the scenes. Together, they reflect the Board and Management's continued commitment to thoughtful evolving the Club and the member experience for both today and the future.

One example is the upcoming addition of a golf simulator, which will introduce a new year-round recreational amenity for members and build on the expansion of our wellness offerings earlier this year. Whether you're refining your swing through the winter months, introducing a family member to the game, or enjoying a friendly round with fellow members, we believe this new feature will add another dimension to Club life while supporting the active, social lifestyle our members value.

Another area of ongoing focus for both the Board and Management is ensuring that Terminal City Club offers experiences that cannot easily be replicated elsewhere. While our facilities are important, it is often the quality of our programming that creates lasting value for members and strengthens engagement within the Club community.

This month's wine programming reflects that commitment. From educational tastings

and curated culinary pairings to access to recognized industry experts, these experiences are designed to deepen members' enjoyment of the Club while showcasing the expertise of our Food and Beverage team. My wife and I have attended these events with friends over the years, and they remain one of the ways we personally enjoy the Club. Whether you are exploring the wines of Piedmont or gaining insight into Burgundy from DJ Kearney, our Wine Director and one of Canada's leading industry experts, these programs exemplify our ongoing efforts to deliver exceptional and distinctive member experiences.

Community remains at the heart of the Club. From member-led Salons and networking events to family programming and social gatherings, there are many opportunities to learn, connect, and build meaningful relationships. If you haven't already, I encourage you to follow @tcclub on Instagram for a glimpse into the many experiences taking place throughout the Club each week.

As we continue to invest in the Club and strengthen the member experience, the one-time subscription for new Resident and Corporate memberships will increase to \$7,000 starting January 1, 2027. If someone in your network has been considering membership, this fall and winter presents an

excellent opportunity to submit an application before the new joining fee takes effect. We encourage prospective members to connect with our Membership team to learn more about the benefits of belonging to the Club and becoming part of our community.

I would also like to welcome the 30 members who joined the Club last month and many thanks to members who continue to introduce friends, family, and colleagues to the Club. Referrals remain the most meaningful ways we grow our community, helping us welcome individuals who will contribute to the vibrant culture and connections that make Terminal City Club special.

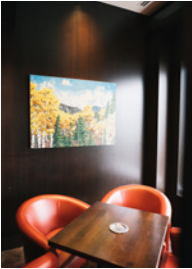
Thank you, as always, for your engagement, feedback, and support. The strength of Terminal City Club lies not only in its facilities and programs, but in the members who bring it to life every day. I look forward to seeing you around the Club this fall.

Warm regards,

Pierre Pelletier
Terminal City Club President

Stay informed

CLUB NEWS



holiday and modified hours

The Club, Mink Chocolate Café, and Lions Pub will be closed on **Monday, October 12** for Thanksgiving Day.

employee milestones

Congratulations to **Jeffrey Bajet**, from our **Housekeeping Department**, who will be celebrating 20 years with the Club this month.



Jeffrey is an integral part of our housekeeping team. His commitment helps ensure our Fitness Centre remains welcoming and impeccably maintained, contributing to an exceptional experience for members and guests alike. Congratulations, Jeffrey, on two decades with the Club!



Robert Pankhurst, our **Director of Banquets**, is celebrating 15 years with the Club.

Robert is known for his fairness, steady presence, supportive nature and strong focus on our member experience. Outside of work, Robert enjoys exploring his passions for cooking, photography, and travel.

Congratulations, Robert, and thank you for 15 years of leadership and dedication to the Club.

Zantoza Savellano, **Assistant Member Services Manager**, is celebrating 10 years with the Club this month.

For the past decade, Zantoza has been a welcoming and familiar presence at Member Services. Her positive attitude and warm personality have made a lasting impact on our members and team. Thank you, Zantoza, for 10 years of exceptional service!



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. Mitchell Adam | Mr. Howard Fitch |
| Mr. Sam Agosti | Mr. David Ford |
| Mr. Azad Ahmadi | Ms. Manoush Kohanzad |
| Mr. Ray Ali | Mr. Simon Hui |
| Mr. Jamie Birch | Mr. Michal Jaworski |
| Mrs. Janice Birch | Mr. Jayan Jayabal |
| Mr. Rory Burke | Mr. Anthony Margarit |
| Mr. James Cabangon | Ms. Shannon McNulty |
| Mr. Winson Chu | Ms. Amy Mortimore |
| Mr. Jonathan Chu | Mr. Bryin Munroe |
| Mr. Bradley Cowden | Mr. Sianoosh Nasiriziba |
| Mrs. Marian De La Croix | Ms. Kathleen Regner |
| Mr. Vincent De La Croix | Ms. Parinaz Shajareh |
| Mr. Taylor Duncan | Dr. Gaurav Thukral |
| Ms. Kayla Dunn | Ms. Pamela Zak |



quarterly food minimum update

Effective October 1, 2026, the quarterly food minimum for Resident and Corporate members will be \$300.

DID YOU KNOW?

The following items go toward your food minimum:

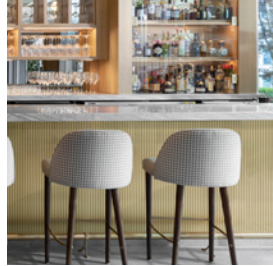
- food purchases in the Club (Grill, Cuvée, Members' Lounge)
- food purchases in Lions Pub and Call Me Back
- coffee, food, and chocolate in Mink Chocolate Café
- pre-made meals available through tcc2go.com
- the food portion of applicable member event tickets (e.g., dining experiences or the annual gala)
- food portion of catered events (e.g., corporate breakfast, lunch seminar, cocktail reception, or dinner buffet)

Dining AT THE CLUB

new at the club this fall

NEW SEASONAL CLUB MENUS

The Club Fare and Drinks menu will be getting a facelift this fall. Keep your eyes peeled for flavourful new seasonal choices from a **Tomato & Fennel Bisque** and **Langoustine & Scallop Risotto** to a new selection of wines and fall cocktails. Make your reservation at the Grill or Members' Lounge today.



TCC RUN CLUB

#NEVERMISSAMONDAY

Led by member, Tony Osachoff, join fellow members for a weekly seawall run with the brand new TCC run club #NeverMissAMonday. A wonderful way to kick off your week. Run at your pace, by choosing either the 5 or 7km route. Meet Mondays, 5:30 p.m. rain-or-shine at the Fitness Centre patio and reach your fitness goals together, followed by drinks at the Lions Pub. RSVP to: tony.osachoff@wellington-altus.ca



WHISKY MINI MASTERCLASS

Join us for a special whisky tasting, Decoding the Dram, this October 15. Taste your way through four whiskies, learn more about Scottish single malts, and spend an educational evening with your Club community. See page 4 for more details.



book your holiday party at the club

HOST YOUR GUESTS AT YOUR CLUB

Make celebrating easy with our 2026 Holiday Package. Curate your event with festive specials in our beautiful ballroom. Inquire with our Catering team at catering@tcclub.com

HOSTING A SMALLER GATHERING?

Host your guests in the Members' Lounge or Cuvée. Inquire with the Restaurants team at reserve@tcclub.com

Host your guests in the Lions Pub and/or Call Me Back. Inquire with the Pub team at pubbookings@tcclub.com

new things coming to the lions pub

Fall brings a whole new energy to the pub and the team is working hard and cooking up new, delicious food and drink for you. Keep an eye out for the Pub's brand new fall menu this month.

on the menu at call me back

Don't let sober october stop you from a night of fun. Call Me Back has a wonderful selection of mocktails ranging from the tropical **Sober Cuban** to the classy **Designated Driver**.

Come through and have a taste, Tuesdays to Saturdays, from 5 p.m. to 12 midnight.



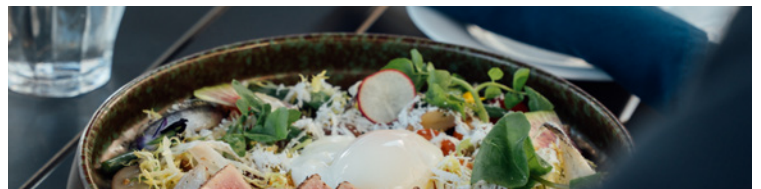
fall at the café



Cooler weather means cozier drinks and fun fall treats at the café. Try a delicious new **Pumpkin Tart** and **Masala Drinking Chocolate** this October!

and the winner is...

Thank you to all members who fill out our Grill and Members' Lounge comment cards. Congratulations to this month's lucky winner of a lunch for two from our random draw, **David Hailey**.



club room fees and policy updates

New Club Room booking fees and updated policies will take effect November 1, 2026. Please refer to the updated Club Room Info sheet for further information.

Club EVENTS



Wine Mini Masterclass: Barolo vs Barbaresco

WEDNESDAY, OCTOBER 7

5:30 p.m. Welcome wine
6 – 7 p.m. Tasting
\$100 plus tax and service

Nebbiolo Knock-down! Barolo versus Barbaresco

In the hilly, chilly alpine region of Piedmont in northwest Italy, the complex nebbiolo grape rules supreme. Armed with bristling acidity, fierce tannins, hypnotic red fruit, tar and roses, it transmits the nuances of terroir in the same extraordinary way that pinot noir does. The rival regions of Barolo and Barbaresco vie for nebbiolo supremacy. Join for a delicious decoding of nebbiolo, accompanied by a few pairing nibbles.

Wines to be poured

La Spinetta Barbaresco
'Bordini' 2020 — \$122
Produttori del Barbaresco
'Muncagota' Riserva
2019 — \$160
G.D. Vajra Luigi Baudana
Barolo Serralunga d'Alba
2019 — \$125
Roagna Barolo 'Pira'
2018 — \$298

Head to the Grill afterwards for a **curated selection of nebbiolo.**



Whisky Mini Masterclass: Decoding the Dram Part I

THURSDAY, OCTOBER 15

5:30 p.m. Welcome dram
6 – 7 p.m. Tasting
\$100 plus tax and service

This first in a series of Whisky Mini Masterclasses will tackle many aspects of the complexities of what George Bernard Shaw called 'liquid sunshine'. This session will focus on two aspects that massively determine the character of whisky – still shape and cask ageing.

We will use four Scottish single malts as our teaching tools, taste uncut and cut, and learn a thing or two about pairing with two delicious whisky-friendly nibbles served during the class. An additional whisky-focused cheese and charcuterie plate will be available to purchase as well.

Your whisky-loving hosts, **Director of Wine DJ Kearney** and **Bar Manager Colin Wu** will guide this masterclass full of approachable scholarship, ideal for the beginner or knowledgeable collector.

See page 11 for the whiskies to be poured.



Members' Networking Lunch

THURSDAY, OCTOBER 15

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.

Meet and learn from other members representing diverse industries or make a new friend!

Members' Wine Tasting

WEDNESDAY, OCTOBER 21

5 – 6:30 p.m.

\$10 plus tax & service charge

This month's theme: **La Dolce Vita - Italy from North to South**

Our Members' Wine Tasting, usually on the third Wednesday of the month, is a member favourite. **Enjoy live music, explore new flavors, connect with fellow members, and unwind in great company.**

Find something you like? Fill out an order sheet to stock your wine locker or your home cellar.



Family Halloween Party: The Enchanted Forest

SATURDAY, OCTOBER 24

4 – 6 p.m.

*Adults: \$81 plus tax & service
Kids: \$70 plus tax & service*

Halloween magic meets woodland wonder at the Enchanted Forest, where young adventurers are invited to explore a whimsical forest filled with spooky surprises. Kids can embark on an Enchanted Forest Quest, visit the Potion & Spell Lab, get creative with a halloween-inspired craft, and dance as our DJ keeps the party going. Costumes are highly encouraged, so gather your little ghosts, fairies, witches, woodland creatures, and adventurers for an afternoon of spooky enchantment at the Club!

event registration

SAVE YOUR SPOT!

online

via Member Central
email

concierge@tcclub.com

call 604 681 4121

text 604 200 2279

Club EVENTS



Burgundy in the Ballroom: A Rare Session for Collectors

WEDNESDAY, OCTOBER 28

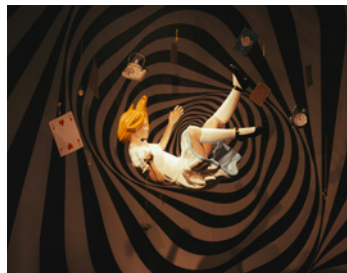
5:30 p.m. Welcome wine
6 – 7:15 p.m. Session
\$150 plus tax and service



Our Wine Director, DJ Kearney, has asked her good wine pal, Bryant Mao, to join in a special tasting of tip top Burgundy, designed for both wine lovers and the Burgundy obsessed collector.

The trick to buying Burgundy these days is insider intel — like who is declassifying supreme grapes into their Bourgogne Rouge or Blanc! Inclement weather, replantings, culling barrels, maintaining elite reputations throughout the appellations — knowing what to look for behind the label is key to drinking fine Burgundy now without breaking the bank. We will taste wines from the celebrated domaines of Tessier, Millot, Duroché, Fourrier and Jean Grivot. Of course we will have pairing bites and a buying opportunity.

For a decade Bryant Mao was the Wine Director at Hawksworth where he ran a celebrated wine program (he was DJ's wine student long, long ago too!). Bryant now imports fine Burgundy and has access to remarkable pinot noir and chardonnay wines from the vaunted terroir of the Côte d'Or. Burgundy's stratospheric prices and scarcity are a brutal reality now, but Bryant will show us gems that are affordable and available.



TCC Annual Gala: The Mad Affair

SATURDAY, NOVEMBER 7

7:30 p.m. till late
*\$195 plus tax & service charge
all-inclusive ticket*

Step through the looking glass and into The Mad Affair as the TCC Annual Gala returns this November for one of the Club's most anticipated evenings.

Inspired by the wonderfully whimsical and darkly imaginative world of Tim Burton, this year's Gala promises an unforgettable night where the unexpected takes center stage. Members can look forward to an evening filled with captivating entertainment, imaginative décor, exceptional food and drink, and plenty of surprises along the way.

Expect a little mystery, a touch of madness and a celebration unlike any other.



Winemaker's Dinner

WEDNESDAY, NOVEMBER 18

6 – 10 p.m.
\$188 plus tax & service charge

Port+ from Fonseca and Taylor Fladgate

We are thrilled to bring a Portuguese dinner to the Club, featuring a range of wines from two of Portugal's finest estates. Jorge Romos, Taylor Fladgate Ambassador will join Wine Director DJ Kearney for an entertaining evening of liquid history from the Douro Valley.

Join us at 6 p.m. for white and ruby port aperitvos. Then take a seat for a wonderful four-course dinner and a pairing of six exquisite wines — including vintage port, long-aged tawny and a taste of the new breed of potent table wines.

LIVE MUSIC in the Members' Lounge

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

OCTOBER

1 Dave Martone
2 Connor Roff
3 Nelson Boschmann
8 David Caper
9 Olaf de Shield

10 Neal Ryan
15 Nelson Boschmann
16 Nickolaj
17 Connor Roff
21 Ben Parker
22 Dave Martone

23 Olaf de Shield
24 Olaf de Shield
29 David Capper
30 Neal Ryan
31 Neal Ryan

Member-led EVENTS

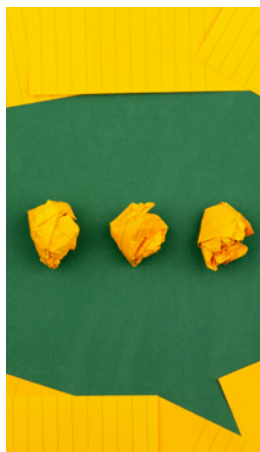
SALONS

Member organizer: Victor Chan

When Parents Need Help

THURSDAY, OCTOBER 8 | 6 – 9 p.m.

When an aging parent begins to need more help, families often struggle with where to start. How do we introduce support without diminishing independence? What does care at home actually look like? And what should we put in place before a crisis forces difficult decisions?



This intimate dinner salon with **Susana Mejia Portillo**, COO of Ana's Care and Home Support and a healthcare leader with more than 15 years' experience, will explore practical options, difficult conversations, and how families can support aging loved ones while preserving dignity, choice, and independence.

The Accidental Life

Dr. Seuss, Luck and the Roads We Didn't Plan to Take

WEDNESDAY, OCTOBER 14 | 6 – 9 p.m.

How much of the life you have lived was actually planned? Join UBC professor **Don Wehrung** for an engaging Salon inspired by the surprising life of Theodor Geisel—better known as Dr. Seuss. His journey from advertising illustrator to children's author, wartime cartoonist and cultural icon was shaped as much by chance and unexpected opportunity as by ambition.

Through Geisel's story, we'll explore how accidents, detours and overlooked talents shape our own lives—and ask a provocative question: as we grow older, can we remain open to reinvention, possibility and roads we haven't yet imagined?

Could Psychedelics Help Us Age Better?

WEDNESDAY, OCTOBER 21 | 6 – 9 p.m.

Emerging research suggests substances such as psilocybin may affect brain plasticity, inflammation, mental health, social connection and other processes linked to healthy aging. The science is still young, and no one is claiming a fountain of youth. **Mark Haden**, former Executive Director of MAPS Canada, and psychiatrist and researcher Birgitta Woods will explore what we know, what remains speculation, and where the risks lie. Could psychedelics eventually extend healthspan—the years we remain healthy, resilient, connected and engaged—or are we getting ahead of the evidence?

When Heroes Disappoint Us

The Troubling Story of Aung San Suu Kyi

THURSDAY, OCTOBER 22 | 6 – 9 p.m.

What happens when someone we once admired no longer fits the story we told ourselves about them? For decades, Aung San Suu Kyi was celebrated around the world as a symbol of courage and democratic resistance. Yet her years in power, particularly during the Rohingya crisis, transformed how many people understood her legacy.

Join **Joah McGee** for a conversation that begins with a universal question: why do we turn public figures into heroes, and what happens when their choices challenge the ideals they came to represent?



BUSINESS & COMMUNITY

WEDNESDAY, OCTOBER 28 | 6 – 7:30 p.m.

Member organizer: Ellen Kief ekief@kiefllaw.com

For many Canadian businesses, expansion into the United States represents one of the biggest opportunities for growth—but entering the U.S. market is far more complex than simply opening an office or finding new customers. Join **Namir Hallak**, CPA, CA, CPA (Kansas), CGMA, Managing Director with Andersen LLP in Vancouver, for an informative discussion on the strategic decisions businesses should consider when expanding south of the border. This session will offer practical insight into some of the most common pitfalls and emerging opportunities facing Canadian companies entering or operating in the U.S., and how thoughtful planning can help preserve flexibility and long-term value.

MEMBERS' MINGLE

FRIDAY, OCTOBER 23 | 6 – 8 p.m.

Member organizer: Mindy Tulsi-Ingram

Join fellow members for a casual evening to connect, unwind and socialize. Enjoy a drink, expand your circle, and engage in meaningful conversations. This event is organized by member Mindy Tulsi-Ingram. Guests are welcome. Dress Code: business casual.



*Fall down the
rabbit hole...*





*and into a world
where nothing is
as it seems...*

Annual Gala
THE MAD AFFAIR
at Terminal City Club

Saturday November 7, 7:30 till late

and into a world
where nothing is
as it seems...

Annual Gala
THE MAD AFFAIR
at Terminal City Club

Saturday November 7, 7:30 till late

[illegible]

At the Club

EVENTS



REGISTER HERE



Women Wealth Wise: A Brunch on Confidence, Choices & Legacy

SATURDAY, OCTOBER 10 | 10:30 a.m. – 1:30 p.m.

Canadian women now hold nearly half of the nation's wealth, reshaping the future of families, businesses, and communities. As this influence grows, so does the importance of making informed financial decisions with confidence. Join us for an engaging brunch featuring meaningful conversations and practical insights to help you strengthen your financial confidence, protect your independence, and build a lasting legacy. You're welcome to bring a daughter, mother, sister, or friend to share this experience. Topics include retirement planning, preparing for life's unexpected changes, protecting your lifestyle, estate planning, and women in philanthropy.



REGISTER HERE



Building, Transitioning & Transferring Wealth: Strategies for Tax, Retirement & Legacy

WEDNESDAY, OCTOBER 21 | 10:30 a.m. – 1:30 p.m.

You've worked hard to build your wealth. Making the most of it and deciding what comes next, requires thoughtful coordinated planning. Join us for an engaging discussion on how tax, financial, and estate planning can work together to strengthen your financial future and create a lasting legacy. We'll explore tax-efficient wealth strategies, sustainable retirement income, business succession planning, and estate planning. We'll also discuss how AI is reshaping retirement planning and what it could mean for your long-term financial confidence. Family members and friends are warmly welcome.

member-owned dental practice located in the terminal city tower has rebranded

Inspire Dental downtown, at 875 West Hastings St., next to Mink, recently rebranded to Terminal City Dental, led by TCC member **Dr. Wilson Kwong**, who continues to see patients here. The practice has expanded to include **Dr. Omid Shafiey**, also a TCC member. The clinic provides a broad range of oral health services, including routine, restorative, and preventative care. Congratulations to the team!



tcc staff join the annual vancouver terry fox run

A big congratulations to the TCC staff who ran the Terry Fox Run on Sunday, September 20, to raise funds and awareness for cancer research.



Have You Heard?

CLUB NEWS

rotary club of vancouver named outstanding club of the year

Congratulations to the Rotary Club of Vancouver on being named Outstanding Club of the Year under the leadership of President, and TCC member, **Joan Posivy**. Selected from among 48 Rotary clubs in the district, the award reflects the club's commitment to #wherebusinessmeetsphilanthropy.



"A special thank you to the incredible team at the Terminal City Club where we meet each week. Your professionalism, hospitality, and attention to detail played an important part in making our meetings a success." – Joan Posivy

Member of the Month

CHRISTOS KALAITZIS

Growing up in Athens, Greece, the biggest problem Christos Kalaitzis had with school was finding the place. "I kept getting lost," he says with a laugh. "Four out of five days, I would end up at a billiards club or a café." Finding himself at a café, rather than a classroom, is how Christos would begin the education that would serve him well for the years ahead. He was 15 when he got his first job in the service industry bussing tables in the evening.

"School was torture for me. Not that it was difficult. I just found it boring. Working gave me money and independence."

Bussing led to bouncing, a job that required physical stature in a three-piece suit. Clubs in Athens closed at dawn, so Christos would go from work to school dressed like he was off to a wedding. He next worked as a barista, then a coffee roaster. However, it was his turn as a bartender that changed his life. Mixing drinks became his creative outlet. And he was exceptional at it. By the age of 18 he was winning prestigious mixology competitions and his talents were in demand. It was this deft touch at creating unique drinks that brought him to Vancouver.

"A friend was working at a brewery and distillery here and he told the owners about me. The company brought me over to make

a presentation. They offered me the job of developing products and flavours. I took it and soon became their beverage director." It wasn't long before other distilleries, restaurants and bars throughout Canada wanted some of that Christos magic on the menu.

"I had noticed something significant in my first few years here. More and more customers were looking for non-alcohol options with their cocktails. I went to my boss at the time and told him that this segment of the industry was going to explode. I felt it. I saw it. And the data supported it. The boss thought it was a dumb idea, so when I got laid off during Covid, I figured I would just do it myself."

In 2021, Christos launched Liquid Intelligence Ltd., the company behind aëlo, North America's largest non-alcoholic handcrafted cocktail brand. Popular aëlo drinks like Limoncello Spritz and Peach Bellini are sold in more than 2,500 locations throughout Canada. "Our drinks are gluten-free and have zero alcohol, zero calories and zero sugar." In 2024, Christos was awarded the British Columbia Chamber of Commerce Young Entrepreneur of the Year. In 2025, the B.C. Food and Beverage Association named aëlo the Innovative Product of the Year.

Next up for the man with the magical swizzle is conquering the U.S. market. "We are launching soon with a national retailer throughout the States. It's a big step, especially now with all the trade uncertainties. But I figure if I can make it work during the worst of times, these days will pass and great days lie ahead. My approach in business has always been to take one step at a time. If that step works inside out and upside down, then I take the next step."



For all its success, Liquid Intelligence remains a lean operation with a small team. Without a large team in support of the business, it is understandable that work and travel is a big part of Christos' day. That said, he is also keenly focussed on family — his partner Nicki and their two-year-old daughter Klelia, a Greek-Italian name meaning "the one who is celebrated and most welcome."

Christos joined Terminal City Club in 2020. He came for a tour and immediately felt like he belonged. "I'm really happy here — good food, good people and the staff is fantastic. I also joined because the Club has all these great reciprocals throughout Canada and the States. I travel a lot and finding clubs like the TCC when I am on the road is perfect for meetings and relaxation."

When he's not working or focussed on family, Christos enjoys a good cigar. Davidoffs of Geneva are his favourites these days. "I am also slowly, I mean very slowly getting myself into golf. I am not saying I play golf, but it interests me. I am very good at mini golf."





Liquid ASSETS

by your Director of Wine, DJ Kearney



Planning a traditional Thanksgiving roast turkey dinner with a dazzling array of sides?

Here is a holiday four-pack to simplify the busy long weekend. Buy all four bottles (suitable for four diners), or cherry pick what appeals to you and your guests. If you are entertaining six guests or more, we recommend two bottles of each wine.

Given the flavour amplitude of the big feast, it is not a simple red and white wine proposition. Many competing flavours and textures are part of this celebratory dinner from the roasted bird or prime rib (or leg of lamb or baked ham), silky gravy, bitter Brussels sprouts, sweet baked squash and earthy potatoes. The best strategy is to line up a few different bottles so that family and friends can mix, match, or choose their favourites. Place two glasses at each setting to encourage experimentation. The golden rule of pairing: the wine and food must match closely in flavour and weight intensity.

The Premium Selection for your Whisky Mini Masterclass

Welcome Dram: Macaloney's Island Distillery St. Mallie
Single Cask Portuguese Red Wine Re-Charred Barrique
Canadian Whisky \$191

Glenmorangie Original 10-Year-Old Highland
Single Malt Whisky \$122

Glengoyne 12-Year-Old Highland Single Malt Whisky \$181

Hunter Laing Tamdhu 15-Year-Old Speyside
Single Malt Whisky \$252

Dalmore Cigar Malt Reserve Highland Single Malt \$333

① Champagne Agrapart 7 Crus Extra Brut NV Champagne, France \$218

The best way to start the festivities is with a gorgeous grower champagne (where the vines are grown and vinified by the same farmer, rare in Champagne, normal everywhere else). Toasty, nutty, rich with flavour, crisply dry and pillowy. A blend of grapes from seven superb grand cru and premier cru villages, this bewitching bubble has 90% chardonnay with a splash of pinot noir. Lengthy bottle-ageing to achieve complex perfection.

② Domaine Zind-Humbrecht Riesling Roche Roulée 2021 – Alsace, France \$90

A brilliant food wine, this dry riesling is from special plots with large, round pebbles (the roche roulée!), creating a serene, stoney, balanced terroir wine with mouthwatering acidity and notable minerality. Subtle flavors of citrus and plum with a long, taut lemon finish. Made by maestro Olivier Humbrecht, who flies to BC each year to work with Phantom Creek. Sensational with turkey.

③ Poplar Grove Library Collection Merlot 2014 Okanagan Valley, BC \$130

Let's give thanks for local stars like this perfectly mature merlot from the Naramata Bench. From a stellar vintage and burnished in French oak for 21 months, cherries, cocoa, and black sage flavours layer velvety tannins and signature Okanagan brisk acidity. Turkey, beef, or crown roast of pork, this mellow red will harmonize handsomely.

④ Smith Woodhouse Late Bottled Vintage Port 2008 – Douro Valley, Portugal \$71

One of the best value Ports, the Late Bottled Vintage style exists to give a vintage port experience without the big price tag. Smith Woodhouse specialize in LBV ports and are the very best. This 18-year-old blend of the top port grapes is very graceful, with persistent maturing fruit flavours and plenty of power even now. Like vintage port this will need to be decanted before serving with a fine cheese plate with Stilton, aged Cheddar and French Comté, or silken pumpkin pie.

Focus ON FITNESS

TRAIN

PERSONAL TRAINING with MIL♥FIT

MilFit personal training is a private one-on-one session designed to focus attention entirely on your needs to make sure you reach your health and fitness goals safely and effectively. Whether you are new to fitness or an athlete, our team of professional and experienced Certified Personal Trainers will customize on-going exercise programs that will help you achieve your best possible health, fitness, and wellbeing.

To inquire, contact milwina@milfit.ca



PILATES

PRIVATE PILATES with ZORICA JOVIC & our new instructor TIFFANY CLAY

Get highly personalized private pilates sessions with Olympic-level gymnast Zorica Jovic and our new instructor, Tiffany Clay. Tiffany is a certified Pilates instructor with 15 years of experience. Her teaching combines the precision of classical Pilates with a practical, movement-focused approach. 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 and a \$40 late cancellation or no-show fee will apply 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 BARRE CLASS with SUZY	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 CONDI- TIONING 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 BARRE BOOTCAMP with TAHNEE			

Focus ON FITNESS

SWIM

SWIM COACH JOHN RYAN
john@swimminginvancoverbc.com

ADULTS PROGRAMS POOL POWER PROGRAM

Tuesdays and Thursdays,
September 1 – October 15

POOL POWER PROS

6:30 – 7:30 a.m. | \$210 plus gst
A high-intensity endurance-based program for experienced swimmers.

AQUAFIT AT TCC September 10 – October 11

Tuesday 1 – 2 p.m., Sundays 11 a.m. – 12 noon
\$100 plus gst, one day: \$62.5 plus gst, drop in: \$15 plus gst
Low-impact, high-energy, join in for a water workout that combines strength training, and flexibility exercises all in a swimming pool

PRIVATE LESSONS

Join private lessons with John Ryan to improve your swimming.
To inquire: contact john@swimminginvancoverbc.com



POOL POWER STROKERS

7:30 – 8:30 a.m. | \$210 plus gst
An endurance stroke-based program working on techniques of all strokes and flip-turns.



KIDS PROGRAMS KIDS GROUP LESSONS

September 12 – December 19
(no lesson October 10)

Saturdays | \$413 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

NEW! SUNDAY KIDS SWIM

Sundays, September 13 – October 18 (no lesson October 11)
10 – 11 a.m. | 7 – 12 years | \$225 plus gst

This is a mix of traditional stroke improvement, water safety skills and fun activities. Participants must be able to swim in deep end of pool.

SWIM KIDS PROD-DAY CAMP

Friday, October 23 9 – 11 a.m. | 4 – 14 years | \$68 plus gst
9 a.m. stroke correction and technical skills

10a.m. competitive and fun relays followed with games

Register by Monday, October 12, 4 p.m.

SQUASH

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

2026/27 VANCOUVER SQUASH LEAGUE

The Vancouver Squash League (VSL) Fall 2026 season begins in late September. TCC is hosting a Division 2, 4, and 7 Team.
Are you interested in joining a team? Contact Barry for details.

FALL 2026 JUNIOR SQUASH PROGRAM

Saturdays, September 12 - December 19 (no lesson October 10)
\$280 plus gst

12:15 – 1:00 p.m. | 6 – 7 years

1:00 – 1:45 p.m. | 7 – 11 years

1:45 – 2:30 p.m. | 13 – 17 years

SQUASH SOCIAL

Thursdays, 4 – 6 p.m.
Who says squash can't be a party? Jump right in, drinks after.

SQUASH GROUPS

Join the Morning Boys, and/or the Lunchtime Burpees. Contact Barry to sign up today.

SQUASH SKILLS & TACTICS

\$25 plus gst

For competitive league players. 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. Get the hang of something new 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@tcclub.com

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



**Saturday.
November 7
7 p.m. till late**

\$195 plus tax and service

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



Annual Gala
THE MAD AFFAIR
at Terminal City Club

*Don't be late... to this
very important date!*

