



Dear Residents,

It is my pleasure to present to you our Summer 2016 Coastal Currents. We take great pride in offering you the best experiences and memories here at The Colony Club.

As we wind down into the summer months, it allows us the opportunity to re-energize our services to be the finest community in South Florida.

With your best interest at heart we will also be moving forward with projects slated to enhance the amenities and services in the community. We have completed our South Tower Pool retiling and Resurface; the North Tower Retiling and Resurface will commence after the 4th of July.

Other projects in progress are playroom remodel (with a warm thank you to the playroom committee), new light / healthy fare menu, updated spa treatments, and the transition of our very own Salon Serenity.

Warmest Wishes,
Anthony Diamond
General Manager

THE DISH

Acqua the Restaurant and Ocean Cabana Bar & Bistro have joined the revolution - a food revolution! Chefs across the country are going back to basics, this includes our very own Chef Richard Chiavari.

After years of importing ingredients from all over the world, the restaurants and catering departments here at Turnberry Ocean Colony feature generally all local ingredients. The goal is to limit the human impact on the environment—less flying, driving, and fuel consumption - all of which leaves a smaller eco footprint. In addition they are packed with more nutrients, free from chemicals (pesticides), and also taste great! Over the course of Chef Ricks tenure, his focus has been to turn our restaurants to 'Farm to Table' by sourcing products from local purveyors. The start of the revolution began with the "Napa Night" Dinner Specials here in Acqua - TOC's fine dining restaurant.

'Farm to Table' also refers to a movement concerned with producing food locally and delivering that food to local consumers. Linked to the local food movement, the movement is promoted by some in the agriculture, food service, and restaurant communities. It may also be associated with organic farming initiatives, sustainable agriculture, and community-supported agriculture. Just to name a few of the farms for our seafood, meat, milk products, fruits and vegetables:

- **Palmetto Creek Farm** from Avon Park Florida specializes as a family owned and operated farm where they only produce the best quality free range, natural pork - free from toxins, hormones and chemicals.
- **Northstar Seafood** from our neighbor in north Broward County (Coconut Creek area) supplies our shrimp, fish, and our favorite - stone crab!
- **Scalisi**, located in West Palm Beach, is a small family owned business with three generations and almost 90 years of experience! They offer the best quality, organic fruits and vegetables on the market.
- **Lake Meadow Farms** in Ocoee, offers bees, chicken, ducks, geese, turkeys, fruit and herbs. The amazing dynamics of an all natural farm, using it all what they offer to our advantage. The herbs in the air add flavors to the honey, the live animals are all free range and cruelty free, and the fruit is vibrant and fresh.

The goal through these menu options and suppliers is to offer the most local, fresh ingredients for your every order.



Special Events

Thursday, June 16th, 2016

Starting in June, the Third Thursday of Every month: **Artist's Series.**

Bring out that inner artist and come learn to create the classics.

No experience required! Classes are \$45 per person, inclusive of all supplies needed to create your masterpieces! Look out for Artwork, Claymaking, Sculptures and more! Bring your own bottle of wine for the class or pick from our limited wines by the glass list!

Call your friends, neighbors or family for a girls night out or a new family night.

6PM-8PM

Thursday, June 16th, 2016

Thursday, July 14th, 2016

Thursday, August 18th, 2016

Thursday, September 22nd, 2016

All participants of the Artists Series have an opportunity to join us for the Artist Series Pre-Fix Menu in Acqua, The Restaurant. \$30 inclusive of a 3 course meal.

Sunday, June 19th, 2016

Fathers Day Chill Grill Event

Live Entertainment:

Caribbean Style Menu

Mojito Bar

Kids Entertainment

12pm to 4pm,

Ocean Cabana Bistro,

\$50, kids 5-12yrs \$25

Monday, July 4th, 2016

July 4th Cook Out

Live Entertainment: DJ

12pm to 4pm,

Ocean Cabana Bistro,

\$50, kids 5-12yrs \$25

Thursday, July 7th, 2016

Thanksgiving in July

A la Carte Menu

Acqua, the Restaurant,

6pm to 10pm,

**BACK BY
POPULAR
DEMAND!!**



Thursday, July 21st, 2016

Mediterranean Night :

Belly Dancers, Live Entertainment

and Mezze Table

A la Carte Menu

Acqua, the Restaurant,

6pm to 10pm,

Friday, July 29th, 2016

Tacos, Tequila & Salsa Night

Living Lounge

Latino Dinner Specials

Live Salsa Music

6pm-10pm

Sunday, September 4th, 2016

Labor Day Barbecue

Live Entertainment: DJ

12pm to 4pm,

Ocean Cabana Bistro,

\$49, kids under 12yrs \$25



Spa & Fitness Events

**Thursday,
June 9th, 2016**

**Herbal Massage
Demonstrations.**

Spa Serenity
6pm-8pm
Complimentary Hors
Douevres and Wine

**Thursday,
June 30th, 2016**

**Meditational Hour
Fitness Center**

11-12
Complimentary
Green Juices

**Friday,
July 1st, 2016**

**Summer Circuit
Boot Camp**

9:30 am - 11:30 am
Instructed by Alex
Complimentary

**Tuesday,
July 19th, 2016**

**Wellness Fair
Meet your Trainers**

Fitness Center
7pm-8pm



**Thursday,
July 28th, 2016**

**Elemis Event
Product Launch**

6pm-8pm



The Spa - Serenity at Home

Downstairs in Spa Serenity, Ansy Joseph, Spa and Fitness Director, welcomes you to come down and see what we have to offer.

THE SERENE BOUTIQUE

Introducing The Serene Boutique at Spa Serenity. No one knows your gift giving tastes for skincare, bathing culture and candles like your personal shoppers at the Serene Boutique at Spa Serenity. Your Spa Concierge has spent the last 3 months looking for the most unique styles and scents for your home and friends.

Enjoy a cup of brewed herbal tea while you choose from an unprecedented selection of soy candles, diffusers and atomizers for yourself and your friends, for the holidays and every day. We specialize in custom gift wrapping, bulk purchases and international shipping. New arrivals are coming in every week so be sure to come down to Spa Serenity soon for your holidays and every day.



Chef Rick's Culinary Corner



One of the Colony Club's most special offerings is to teach you the art and the joy of fine cooking.

Chef Rick has devised one fantastic menu and aims to show you how easy and enjoyable it is to impress your friends and family with a variety of Hors D'Oeuvres for the Holidays that look, smell and taste as if it came from the kitchen of a five-star restaurant! If learning to cook isn't your thing, think of it as lunch with entertainment!

TRI COLOR SALAD

- ¼ cup – Arugula
- ¼ cup – Endive
- ¼ cup – Radicchio
- ¼ cup – Diced Tomatoes
- 1/8 cup – Diced Mozzarella
- Chopped Basil
- Splash Olive Oil
- Splash Balsamic Vinegar

Salt & Pepper

Put all ingredients in a mixing bowl; add olive oil and balsamic vinegar. Season and serve.

TIP: Also delicious if served over a flatbread or Lavach.

PAN SEARED YELLOWTAIL WITH TROPICAL SALSA

- Yellowtail fillet
- Rice flour
- 2 ounces blended oil
- 2 tablespoon tropical relish

Dust the Yellowtail in rice flour. Heat oil in sauté pan until smoking. Sauté Yellowtail skin side down first. Turn it over. Place in a 375 degree oven. Cook until done about 15 minutes.

Warm salsa.

Place fish on your favorite starch (jasmine rice or potato). Place salsa on top. Serve.

TROPICAL SALSA

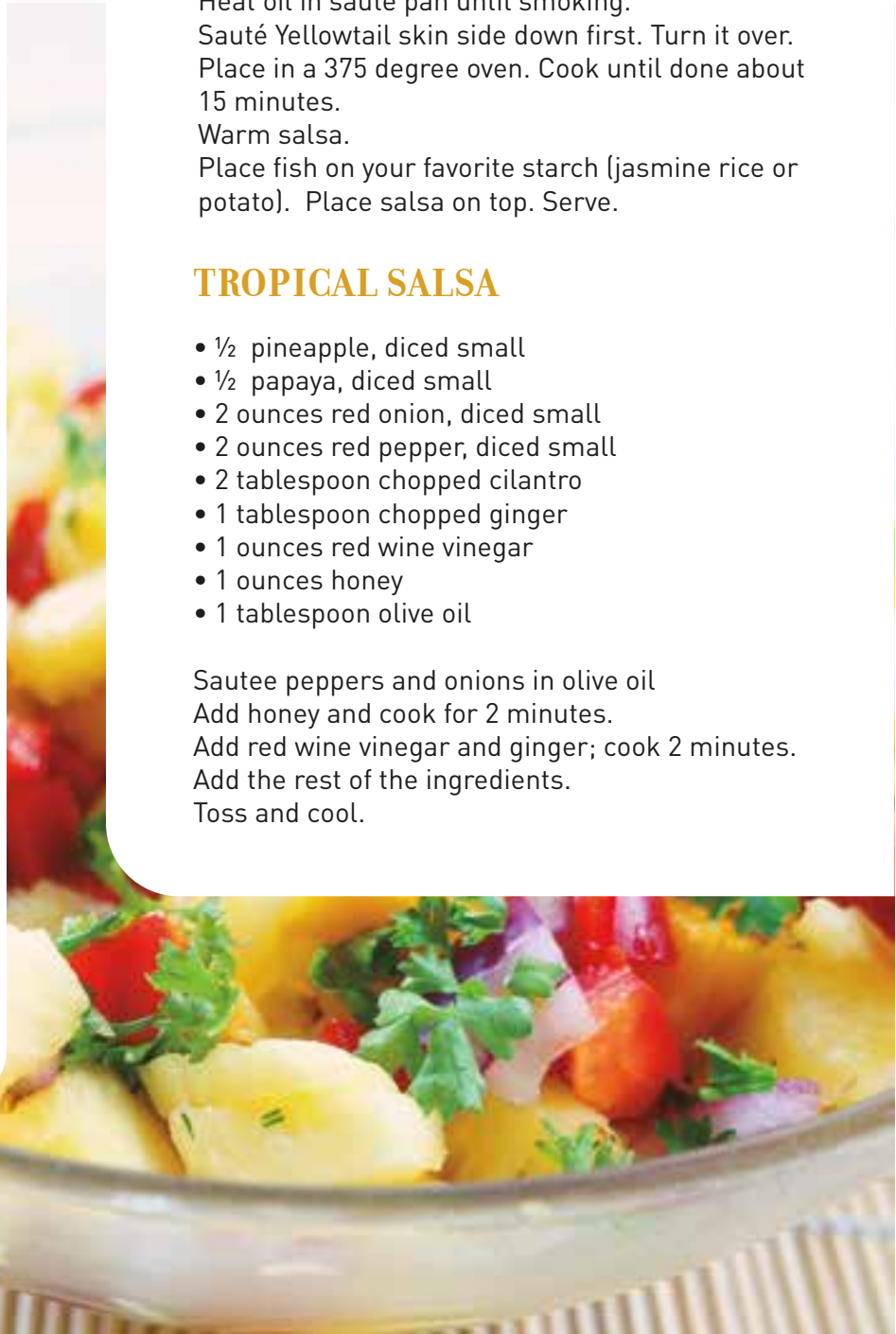
- ½ pineapple, diced small
- ½ papaya, diced small
- 2 ounces red onion, diced small
- 2 ounces red pepper, diced small
- 2 tablespoon chopped cilantro
- 1 tablespoon chopped ginger
- 1 ounces red wine vinegar
- 1 ounces honey
- 1 tablespoon olive oil

Sautee peppers and onions in olive oil. Add honey and cook for 2 minutes.

Add red wine vinegar and ginger; cook 2 minutes.

Add the rest of the ingredients.

Toss and cool.



ZUCCHINI NOODLES WITH AVOCADO ALFREDO SAUCE

- Zucchini Noodles with Avocado Alfredo Sauce
- Zucchini Julienne
- Shaved Roasted Corn
- Sliced Grape Tomatoes
- 3 Avocados
- 3 Tbsp Lemon Juice
- 3 cloves garlic
- ¼ Cup Basil
- Salt and Pepper
- EVOO

Blend Avocado, Lemon Juice, Garlic, Basil and Salt & Pepper.

Sautee Zucchini Julienne (Zoodles) with EVOO

Adding Drops of water to wilt Zoodles

Add Roasted Corn and Tomatoes till Warm.

Add in Alfredo Sauce



KEYLIME PIE

For crust

- 1 ¼ cups graham cracker crumbs from 9 (2 ¼-inch by 4 ¾-inch) crackers
- 2 tablespoons sugar
- 5 tablespoons unsalted butter, melted

For filling

- 1 (14-ounce) can sweetened condensed milk
- 4 large egg yolks
- ½ cup plus 2 tablespoons fresh or bottled Key lime juice (if using bottled, preferably Manhattan brand)

For topping

- ¾ cup chilled heavy cream

PREPARATION

Make crust:

- Preheat oven to 350°F.
- Stir together graham cracker crumbs, sugar, and butter in a bowl with a fork until combined well, then press mixture evenly onto bottom and up side of a 9-inch (4-cup) glass pie plate.
- Bake crust in middle of oven 10 minutes and cool in pie plate on a rack. Leave oven on.

Make filling and bake pie:

- Whisk together condensed milk and yolks in a bowl until combined well. Add juice and whisk until combined well (mixture will thicken slightly).
- Pour filling into crust and bake in middle of oven 15 minutes. Cool pie completely on rack (filling will set as it cools), then chill, covered, at least 8 hours.

Make topping:

- Just before serving, beat cream in a bowl with an electric mixer until it just holds stiff peaks. Serve pie topped with cream.



Kids Korner

Saturday, June 18th, 2016

5pm-6pm

Kids Fathers Day Activity:

Daddy is My Hero Theme Art Activity:

Make Dad a Gift!

Saturday, July 2nd, 2016

4pm-5pm

Cool off with Snow Cones Party

5pm-6pm

Independence Weekend Art Activity

Saturday, August 6th, 2016

5pm-6pm

Kids Zumba Class

Saturday, September 3rd

5pm-6pm

Good bye To Summer Fall Art Activity



CHECK OUT
The New
Playroom
Renovation

New Year's Eve Celebration Save The Date

ACQUA, THE RESTAURANT, 7:00pm to 2:00am

\$500 per person includes champagne and caviar cocktail reception, four-course gourmet dinner, drinks throughout the night, entertainment, dancing and the big countdown to 2017!

*Dress Code: Black Tie Gala, Optional.

*18 and Older Only

*Cancellation Policy:

- One month before: no cancellation fee
- Two weeks before: 50% will be charged to your account
- One week before: 100% will be charged to your account



The Colony Club Team

THE TEAM

Delivering Five Stars of Service Excellence

We are pleased to introduce our new Staff Recognition program called "Five Stars of Service Excellence." This recognition program is based on a training program provided to all our staff members which consists of Five Stars each representing a service fundamental.

With the Residents valuable input, the Association will be able to recognize those staff members that go above and beyond and excel servicing the community. The star performer will be earning points which eventually earn him/her a star pin that will be part of the employee's uniform.

Five Stars of Excellence Service comment cards can be found at Acqua, the Restaurant podium, Front Desks, Management Office and Spa Serenity Concierge Desk.

FIVE STARS OF EXCELLENCE IN SERVICE



STAR PERFORMERS - APRIL / MAY 2016

Employee	Department	Points	Star Pin Achievement
Lyne Midi Chery	Spa Serenity	63	Emerald
Valerie Kostyukovsky	Fitness Center	50	Emerald
Natalia Bohdan	Front Desk ST	50	Emerald
Richard Karp	Pool & Beach	50	Emerald
Louis D'Meza	Spa Serenity	35	Crystal
Andres Parra	Fitness Center	35	Crystal
Gladys Tabert	Spa Serenity	30	Crystal
Jevgeni Lukitsjov	Front Desk NT	30	Crystal

OUR SUCCESS DEPENDS ON INDIVIDUAL COMMITMENT

"The Turnberry Ocean Colony person is not born, they are created"

Toc Papparazzi

