

The Gotham Times

October 2025

www.tcclub.com

Vol. 32 / No. 10

CHAOS IN GOTHAM

MASS ESCAPE FROM ARKHAM ASYLUM SENDS CITY INTO TURMOIL

COMMISSIONER GORDON URGES CALM; STATES "I WILL NOT REST UNTIL EVERY ENEMY OF GOTHAM IS BACK BEHIND BARS."

Approaching the festivities of the Gotham City Gala, panic around surprise guests fresh from Arkham is fuelling speculation about Batman's whereabouts.

In times of trouble, the urge for revelry seems to increase. While Commissioner Gordon attempts to establish order, the city's elite are praying for our hero to appear

before the party of the season. TCC, Gotham's favourite haunt, is busily preparing for a crush of party-goers. The trouble will be telling friend from foe, as disguises will transform Gotham's haute société as well as its enemies, on this night of mischief and merriment.

Behind every door, a story will unfold, one filled with suspense,



mystery, decadence, and unforgettable experiences. This exclusive evening

promises sophistication with a daring twist.

This reporter asks,

are you bold enough to risk an encounter with these dangerous rogues?



GOTHAM GOURMET

The city's tastiest moments, at your Club. Savour weekly fresh sheets, linger over live music, or celebrate Thanksgiving with heart and belly-warming favourites.

PAGES 3-4 | CULINARY



THE SOCIAL BEAT

Catch the rhythm of the season: Comedy Night, discussion groups, wine education, and more.

PAGES 6-10 | UPCOMING EVENTS

Do you know someone interested in membership?



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

Personal & Corporate
~~\$6,000~~ **\$6,500**

Personal 34 & Under
~~\$4,500~~ **\$5,000**

Spousal
~~\$1,200~~ **\$1,625**

joinus@tcclub.com
604 488 8647

Contact

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

call 604 681 4121 **f** terminalcityclub
text 604 200 2279 **@**tcclub
web tcclub.com **in** 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

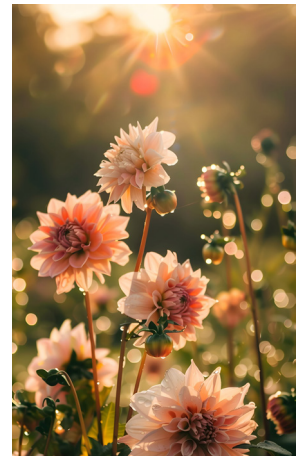
TCC team recognition

10 YEARS Carmen Grigoruta, Fitness Centre Attendant

Carmen celebrates 10 years with the Club in Banquets and, most recently, our Fitness Centre. Congratulations, Carmen!

20 YEARS Owen Stuart, Club Beverage Manager

Owen Stuart celebrates 20 total years of service with us at the Club. After departing in 2018, he rejoined us in 2019 as our Club Beverage Manager. Congratulations, Owen!



holiday & modified hours

The Club, including the Fitness Centre, Mink Chocolate Café and the Lions Pub, will be closed on **Monday, October 13** for Thanksgiving.

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.
 Saturday & Sunday
 Service available upon request from Grill

LIONS PUB

Reservations: pubbookings@tcclub.com

Sunday – Wednesday 11 a.m. – 11 p.m.
 Kitchen (Sun/Mon) 11 a.m. – 9 p.m.
 Snack menu until 10 p.m.
 Kitchen (Tues/Wed) 11 a.m. – 10:30 p.m.

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

CALL ME BACK

Tuesday – Saturday 5 p.m. – late.

MINK CHOCOLATE CAFÉ

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

welcome to our newest members!

We are excited to extend a very warm welcome to the following new members, who were balloted in September:

Mr. Hagan Ainsworth
 Ms. Katie Ainsworth
 Ms. Chloe Ainsworth
 Dr. Sanjiv Bhalla
 Ms. Christina Burke
 Mr. Sean Carter
 Dr. Alexandra Carter
 Mr. Brandon Chapman
 Mr. Royce Chwin
 Mr. Michael Drake

Mr. Samuel Fedak
 Mr. Ryan Hira
 Mr. Matthew Hon
 Mr. Sartaj Jogar
 Ms. Kiara Ke
 Ms. Jennifer Keres
 Miss Gurleen Kooner
 Mr. Darrell Kopke
 Mr. Justin Kuhn
 Ms. Jin Liu

Mr. Maxym Maj
 Mr. David Plackett
 Ms. Patricia Plackett
 Mrs. Kendelle Pollitt
 Mr. Rakibul Islam
 Ms. Helen Sevenoaks
 Ms. Ayesha Siddika
 Mr. Harinder Singh
 Mr. Bikram Singh
 Ms. Patricia Socha

Mr. James Steele
 Ms. Melanie Steele
 Mr. Milan Veverka
 Mr. Victor Wong
 Mr. Daniel Woznow
 Ms. Katherine Young



President's Letter

From the desk of John Mackenzie

October is upon us, and with it comes a busy and exciting season at Terminal City Club.

The Gotham City Gala – November 1

The countdown is on and the Bat-Signal is lit. Less than a month from now, the Club will be transformed into Gotham City for our signature gala, with every room inside Wayne Manor revealing its own world of spectacle, music, and intrigue. From Bruce Wayne's study to corners where rogues might lurk, the night promises surprises at every turn.

Fittingly, the clocks fall back that evening—an extra hour to stay in costume, embrace your alter ego, and enjoy what's sure to be one of the most memorable nights of the year. Tickets are moving faster than the Batmobile, so don't get stuck in the Batcave—this is one not to miss.

Comedy Night in the Lounge

An evening of punchlines and pints is on the horizon as the Members' Lounge turns into comedy central on Thursday, October 23. Headliner Dave Nystrom has written for *This Hour Has 22 Minutes* and even shared the stage with Robin Williams. Hosting the evening is Harris Anderson, whose playful energy will keep the laughs flowing, and rounding out the night is Cass Furman, a rising star you may have caught on *Just For Laughs*. Easy atmosphere, big laughs—save your seat while they last.

Annual General Meeting

Looking further ahead, our Annual General Meeting in December is a key date when shareholders in the Club hear directly from your volunteer Board about the past year and the road ahead. The Nominating Committee is also reviewing prospective board candidates. In particular, we've identified an opportunity for a CPA or CFA with senior leadership experience in an organization with more than 250 employees. We are seeking candidates who can contribute strategically. If this profile fits you—or someone you would recommend—please reach out to gm@tcclub.com.

New Fall Menus & Thanksgiving in the Grill

Autumn brings fresh flavours to our dining outlets. Both the Club and the Pub are featuring new fall menus with seasonal ingredients, hearty offerings, and creative twists on classics. It's the perfect time to stop by, whether for a casual pint or a fine dining experience with friends and colleagues. Thanksgiving also reminds us how fortunate we are to belong to such a vibrant and welcoming community. I invite you to celebrate the season with us at the Grill, where Chef Ansel Hendrawan and his team will be preparing a harvest-inspired fresh sheet for the occasion.

Subscription Increase for New Members

Our members are the heart of this Club, and it has been inspiring to see so many of you extend the TCC experience to

friends, family, and colleagues over the past year. Thanks to those introductions, 182 new shareholding members joined in 2024/25—a milestone that strengthens our community. Please note that the one-time subscription fee for new memberships will increase effective January 1, 2026. If you know someone considering joining, now is an excellent time for them to connect with our membership team at joinus@tcclub.com.

Fiscal Year End

I am also pleased to report that we closed the fiscal year on solid footing. Our management team has done an excellent job balancing the operational needs of the Club with the long-term priorities of our membership. Their stewardship ensures that the Club continues to grow in strength while delivering exceptional value to our members.

As always, thank you for your support and participation. This is a vibrant community because of the members who engage, contribute, and celebrate together. I look forward to seeing many of you at the Gotham City Gala and around the Club this autumn.

Warm regards,

John Mackenzie
President

Gotham Gourmet

Pressing matters

This autumn, the Club is proud to offer fresh pressed juice from the Greater Vancouver Food Bank.

Crafted from surplus fruits and vegetables rescued from BC farms and partners, these juices are 100% pure—no fillers, no gimmicks. **Every sip supports food security while reducing food waste, turning produce bound for the landfill into nourishment for people and planet alike.**

Visit the Fitness Centre, Grill, and Mink in for the season's grab and go options.



Now serving by the glass in The Grill. Also available are one liter bottles to take home.

Season's best, served daily

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

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

Luck of the draw

Fortune has spoken in this month's random draw. Congratulations to **Howie Baral**, recipient of this month's prize: a luncheon for two, courtesy of the Club. Management extends thanks to all who shared their feedback. Your notes continue to shape and sharpen the dining experience.

New Club & Pub menus

Kee your eyes peeled; Club menu changes are headed your way in early October. Look forward to savoury autumn flavours, bold new wines by the glass and sweet treats that are a match for the cooler weather.

Coming soon: October brings new flavours to Lions Pub! Join us later in the month for the unveiling of our new cocktail and food menus, crafted to elevate your member experience. Mark your calendars and get ready to indulge in the latest creations from our team!



Happy Hour
weekdays, 2–5 p.m.

\$99 champagnes

- Henriot Brut Souverain NV
- Drappier Carte d'or Brut NV
- Ployez-Jacquemart Extra Brut NV
- Lanson Green Label Bio-Organic Brut NV
- Palmer & Co. Brut Reserve NV
- Moutard Père et Fils Grande Réserve
- Champ Persin Côte des Bar Brut NV

\$5 all draft beers

dollar an ounce wines

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

featured Red and White wines

PLANNING ON DINING WITH US?
Reserve a table to help our team better serve you and your guests.





Be our guest. Book your next Bespoke experience today.

Contact reserve@tcclub.com.

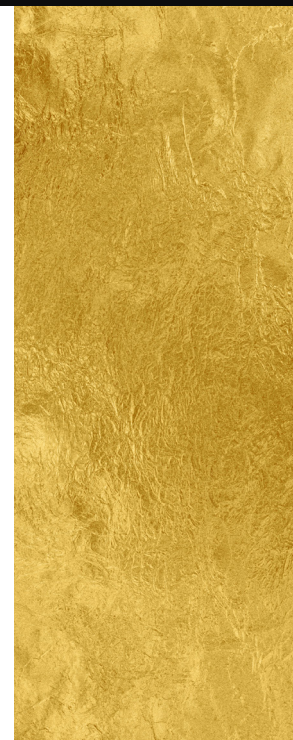
THE TERMINAL CITY CLUB BESPOKE DINNER is the perfect custom celebratory experience tailored to each individual group according to their preferences and tastes. Depending on size, it can be in a private room, or private area on the patio with elevated set up and service to accompany the menu.

MENU CONSULTATION

The experience begins with a consultation with Executive Chef Dan Creyke's team for guidance and expertise on the best available seasonal ingredients and course selection. Our bespoke package offers examples to play with, such as the company celebration featuring **beetroot wellington** and **butter poached venison**; a suggested vegetarian menu with the standout dish **wild mushroom risotto** with tarragon arugula emulsion, charred lemon, and manchego.

WINE & COCKTAILS

Wine Director DJ Kearney will then follow up with her inspiration from the menu, whether it be a pairing with each course, or bottles to last the evening. Welcome cocktails and mocktails can be specially curated by our beverage team to compliment any theme from the classics, to twists on old favourites, or something on the adventurous side.



TCC ANNUAL

Holiday Spirit Social



WEDNESDAY, NOVEMBER 19
5 – 7 P.M.

A festive opportunity to sample high-caliber spirits and purchase gifts (or stock up) for the season!



Thanksgiving

Fresh Sheet

OCTOBER 10 – 11

Turkey Breakfast Bowl	• 28
<i>hashbrowns, roasted turkey, stuffing, fried brussel sprouts, gravy</i>	
Thanksgiving Turkey Dinner	• 56
<i>turkey breast roulade, pomme purée, apple stuffing, turkey gravy, cranberry sauce & pearls</i>	
Pumpkin Spice Latte Cheesecake	• 14
<i>brown butter graham cracker, coffee caramel, pepita praline</i>	

The City Ledger

Upcoming member events

10. October

Thursday, October 2
Oktoberfest

Tuesday, October 7
Wine Speed Tasting:
Burgundy's Côte d'Or

Monday, October 13
Thanksgiving -
Club closed

Wednesday, October 15
Members' Wine Tasting:
Drink Outside the Box V.

Thursday, October 16
Members' Networking
Luncheon

Monday, October 20
The Reset Hour:
Great Pyramid of Giza

Salon: Dr. Glenn Faris on
Connecting Authentically

Wednesday, October 22
Business & Community:
Laughter Yoga

Thursday, October 23
Comedy Night in the
Members' Lounge

Saturday, October 25
Family Halloween Party:
Superheroes Unite!

Tuesday, October 28
Salon: Female Friendship
and Confronting
Mortality with Marie-
Claude Arnott

11. November

Saturday, November 1
Gotham City Gala

Wednesday, November 19
Holiday Spirit Social

Thursday, November 27
Divine Champagne
Dinner

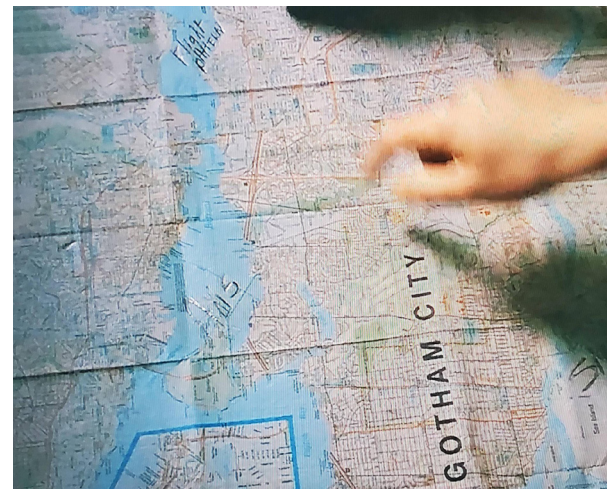
**Save the date:
HOLIDAY**

Sunday, December 7
Dickens Family Brunch

Sunday, December 14
Festive Family Dinner

Sunday, December 21
Dickens Family Brunch

Wednesday, December 31
New Years' Eve Dinner in
the Grill



The Social Beat

Club events

SAVE THE DATE

Divine Champagne Dinner

Thursday, November 27
6 p.m. Champagne cocktail reception
6:30 p.m. Dinner commences

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

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



mini masterclass

Wine Speed Tasting: Explore the Côte d'Or

Tuesday, October 7
5:30 p.m. welcome;
6 – 7 p.m. session
\$75 plus tax & service

There is no more hallowed ground in the wine world than Burgundy's Côte d'Or. This slice of land – a limestone escarpment formed when dinosaurs roamed the earth – is 65 kilometres long and 18 Canadian football fields at its widest (about two kilometres!). **Here the greatest wines made from pinot noir are borne, where the vines respond to geologic nuance and merest elevation change.** The climate is cool-continental imbuing wines with thrilling tension and lightness of being. A strict hierarchy of quality reigns in the Côte, all based entirely on vineyard position. One of the most intricate and demanding regions to understand, join Wine Director DJ Kearney to taste five wines from village to Grand Cru that will help deliciously decode pinot noir's homeland.

Village Level - Côte de Beaune
Domaine Bouchard Père et Fils
Beune de Château Premier Cru 2018 \$113

Village Level - Côte de Nuits
Jean-Marc Millot
Côtes de Nuits Villages aux Falques 2022 \$155

Premier Cru Level - Jane Eyre
Savigny-lès-Beaune
Les Vergelesses Premier Cru 2020 \$180

Grand Cru Level - Domaine Louis Jadot
Corton Pougets Grand Cru 2014 \$340

October live music

6 – 9 p.m. in the
Members' Lounge



Thursday October 2
Sasha Veregin

Friday October 3
David Capper

Saturday October 4
Nickolaj

Thursday October 9
Goby Catt

Friday October 10
Stephen Lecky

Saturday October 11
Jim Kwan

Thursday October 16
Luc LeMans

Friday October 17
Cassandra Maze

Saturday October 18
Nickolaj

Friday October 24
Mark Hoepfner

Saturday October 25
Nelson Boschman

Thursday October 30
Sasha Veregin

Friday October 31
Nickolaj

The Social Beat

Club events



find your centre

The Reset Hour

Sacred Site Journeys: Great Pyramid of Giza

Monday, October 20

5:30 – 6:30 p.m.

\$22 plus gst

All levels welcome - this meditation session is beginner friendly

Travel through story and sound to one of the world’s most powerful sacred sites. This immersive experience includes a short visual talk from Denise’s private visit to the Giza Plateau, followed by a guided meditation and gong bath inside the energetic heart of the Great Pyramid. Leave feeling grounded, inspired, and more deeply connected to yourself and the ancient world.

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

“Attending the Reset Hour at TCC has been such a gift. The sessions with Denise create a peaceful space where I can slow down, breathe deeply, and reconnect with myself. Each time I leave feeling lighter, more grounded, and spiritually refreshed. It’s a beautiful reminder of how even a short pause can bring balance and clarity to a busy life. I truly recommend this experience to anyone seeking renewal.

– L. Wang, TCC member



sip, meet & mingle

Members’ Wine Tasting

Drink Outside the Box: Part V.

Wednesday, October 15

5 – 6:30 p.m.

\$10 plus tax & service

Registration is strongly recommended as space is limited

Join your wine pros DJ Kearney and Owen Stuart for the fifth edition of this fascinating tasting celebrating the incredible diversity of wine grapes. Bring a friend or fly solo, this is a Club favourite and a wonderful opportunity to meet and mingle with other members and guests.

Don't forget to make a reservation in the Grill or Lounge for after the tasting.

Lyrarakis Dafni Psarades 2024

Crete, Greece \$61

Radikon Ribolla Gialla 2004

Friuli-Venezia Giulia, Italy \$76

Masseria le Veli Susumaniello Askos 2021

Apulia, Italy \$59

Emandare Vineyard Marechal Foch 2023

Cowichan Valley, BC \$64

Zorah Heritage Sireni 2019

Voyots Dzor, Armenia \$112

meet & mingle

Members' Networking Lunch

Thursday, October 16

12 noon – 1:30 p.m.

Complimentary event with the purchase of lunch à la carte

Connect with fellow members over lunch.

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

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



The Social Beat

Club events

drinks optional, laughter inevitable

Comedy Night

Laughter on the ledger

Thursday, October 23

5 p.m. doors open; 7 p.m. show starts

\$20 plus tax & service

Save your spot: email reserve@tclub.com

October's edition of Comedy Night in the Members' Lounge features three distinctive voices in the Canadian comedy circuit. **Expect sharp punchlines, quick wit, and the kind of energy only stand-up can deliver.**



headliner

**Dave
NYSTROM**



feature

**Cass
FURMAN**



host

**Harris
Anderson**

Dave Nystrom is an acclaimed comedian who has performed stand-up all over the world. In 2006, he was brought on as a writer for CBC's *This Hour Has 22 Minutes*, for which he won a Canadian Comedy Award and a Writers Guild of Canada Award. Nystrom has worked with Robin Williams, Dane Cook, and Patton Oswald; he headlines this evening with polished timing and globe-tested humour.

Cass Furman is a comedian originally from Toronto but currently based out of Vancouver. She has been featured on *Just For Laughs*, SiriusXM/*Just For Laughs* Originals Album (2024) and *Comedy Here Often*. She co-produces Vancouver's only stand-up comedy slumber party show, *Pillow Talk*, and she is also the host of comedy/advice podcast, *The PodCass*.

Harris was born in Vancouver and grew up in Tsawwassen, BC. He has appeared at JFL Northwest multiple times and has been called one of the most exciting up-and-coming comics on the scene. Harris has been crafting a style that combines voices, impressions, and sharp observations that will leave you wanting more. He fits easily into most overhead luggage areas and has excellent manners.



Saturday, October 25

4 - 6 p.m.

Adults: \$79 plus tax & service

Kids (ages 3-12): \$68 plus tax & service

Kids (ages 0-2): free

Grab your capes and masks – it's time to save the city! This Halloween, TCC is lighting up for a family-friendly night of heroic fun. Kids (and their grown-ups!) will test their skills in a **Villain Hunt**, uncovering mischievous foes hiding throughout Gotham.

Put your creativity to work at the **Create Your Own Superhero Mask or Emblem Station** and show off your moves in an epic **Freeze Dance Battle** to see who rules the dance floor!

Whether you're a fearless hero or a mischievous mini-villain, **you're invited to join us for games, crafts, treats, prizes and super-powered adventures the whole family will love.**



For Members, by Members

Member-led events

Member organizer: *Ellen Kief*
ekief@kiefllaw.com

Business & Community

Laughter Yoga with Ven Vinah

Wednesday, October 22

6 – 7:30 p.m.

Registration is required as space is limited

Complimentary event

Laughter Yoga is a powerful practice that proves anyone can laugh for no reason, without relying on humour, jokes, or comedy. Through playful eye contact, simple exercises, and imagination, combined with breathing exercises, this practice brings more oxygen to the body and brain, leaving participants energized, healthy, and fully present.

As a Certified Laughter Yoga Instructor, **Ven Vinah** has lifted the energy of academic, public, and corporate audiences with sessions that reduce stress, strengthen connection, and unlock creativity. In this interactive session, Ven will guide you to laugh like you’ve never laughed before, helping you reclaim joy, release tension, and tap into the magic of the present moment.

Member organizer: *Victor Chan*

Salons

Registration is mandatory as space is limited

Complimentary event with the purchase of dinner à la carte from the Grill

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

Dr. Glenn Faris on Connecting Authentically

Monday, October 20

6 – 9 p.m.

Join renowned psychiatrist **Dr. Glenn Faris** for an illuminating salon on the art of truly connecting—learning how to talk so someone feels seen, heard, and valued, even when they are challenging or “difficult.” Drawing on decades of clinical experience, Dr. Faris will share practical strategies for deep empathy, mindful listening, and bridging communication gaps.

Marie-Claude Arnott on Female Friendship and Confronting Mortality

Tuesday, October 28

6 – 9 p.m.

In *Biography of a Friendship*, **Marie-Claude Arnott** explores the lasting connection between two women whose friendship endures the trials of time, distance, and life’s unpredictable turns, until finally separated by illness. The Salon discussion will centre on the challenge of supporting a loved one through terminal illness, especially when emotional and physical exhaustion make it difficult to balance honesty with empathy.



Holiday PARTIES

*It's never too early to plan your party.
Lock your date in now; stress about it later.*

catering@tclub.com

The Vintage *Dispatch*

Liquid Assets

Give Thanks with Wine.

The Thanksgiving Dinner Table deserves some deliciously memorable, broadly appealing wines that can complement a delirious diversity of cuisine. Whether you have turkey, ham, roast beef or a spectacular vegetarian centerpiece, these four bottles will make you look like a pairing pro.

01. Q & A White Blend 2021 OKANAGAN VALLEY, BC \$66

A full-figured white featuring the brilliant Rhône trio of viognier, roussanne and marsanne. The vines listen to classical music piped into the vineyard then receive a deluxe fermentation treatment with a year in choice Slavonian oak barrels, just 8% new. **With vivid acidity, lush fruit richness and discreet oak, this succulent white can handle golden roast turkey with all the flavourful sides.** Q&A is a premium wine project by Hollywood actor/director Jason Priestley, winemaker Michal Mosny, and media personality and broadcaster Terry David Mulligan.

02. Domaine Zind-Humbrecht Riesling Roche Roulée 2021 ALSACE, FRANCE \$110

Illustrious winemaker Olivier Humbrecht visited the Club in the spring, and if you missed the chance to taste his wines, read on! He's the master of aromatic white grapes, always expressing geology through his biodynamically farmed vineyards. From gravel limestone alluvial soils in an unusually sunny site, this is ripe, dry and extremely minerally riesling, literally dripping with terroir. Fifty-five-year-old vines bring intensity to a precise, lacy texture, crisp finish, with notable tension and salivating acidity. **This special wine will slice through richness of ham or a crown roast of pork as well as the roast potatoes and silken gravy.**

03. Louis Jadot Savigny-Les-Beaune 2018 BURGUNDY, FRANCE \$116

Few wine regions are as iconic as the Côte de Beaune in Burgundy, where generations of winemaking tradition and eloquent terroir infuse every bottle. Among the various northern communes, Savigny-Les-Beaune produces exclusively red wines with notable elegance from limestone soils. Full of finesse, this Savigny has a red cherry, blackcurrant and spice character and a distinct umami note on the finish. **Enough structure and oomph for turkey or lamb, but with tannins supple enough for ham or a whole baked salmon.**

04. Langmeil Fifth Wave Grenache 2019 BAROSSA VALLEY, AUSTRALIA \$116

Grenache is the noble grape of Châteauneuf du Pape reds from the Southern Rhône, but did you know this variety was planted widely in Australia in the 1850s? Established in 1842, Langmeil is one of South Australia's greatest old family wineries, with the fifth generation (the Fifth Wave!) now at the helm. They are guardians of a great tradition: their Freedom 1843 Vineyard is believed to contain the oldest syrah vines in the world (we have three precious bottles of this in the cellar if you are interested!). Fifth Wave grenache was planted in 1973 and literally bursts with aromas and flavours of plums, cherries, herbs, and dusty earth, adorned with tell-tale Aussie whiffs of mint and eucalyptus. **Its swashbuckling fruit potency will handle any Thanksgiving dish or cheese plate to follow the pumpkin pie.**

UPCOMING WINE EVENTS

Tuesday, October 7 • Côte d'Or Speed Tasting
Wednesday, October 15 • Drink Outside the Box 5.0
Thursday, November 27 • Divine Champagne Dinner
Friday, January 16 • Poderi Colla Winemaker's Dinner



01.



02.



03.



04.

Society Page

A sneak peak into the party of the season...

**MR. FREEZE'S ICE BAR
CATWOMAN'S LOUNGE
PENGUIN'S CLUB
THE BAT CAVE
ARKHAM ASYLUM**

**ALL INCLUSIVE
TICKETS ONLY**

\$185*

Pull back the curtain on Gotham's most exclusive spaces...

For one night only, rub shoulders with heroes and villains, indulge in fabulous food and drink, dance until the early hours, and experience the social event of the season.

**ARE YOU BRAVE ENOUGH TO ATTEND
TERMINAL CITY CLUB'S
GOTHAM CITY GALA?**

*Ticket price excludes tax and service.
Tickets are final sale and non-refundable.

Member *Spotlight*

Member of the month

Kenny Dietrich

Kenny Dietrich grew up just outside the Alberta city of Cold Lake. His father was an aircraft mechanic, and a Captain in the Canadian military. “I was a base brat,” he says with a laugh. “Pilots from around the world would train at Cold Lake, and Dad would regularly invite them over to our place in the country after work. We’d have these amazing bonfires late into the evening. It was a pretty cool upbringing.”

An outdoor kid who played a lot of hockey and did a lot of fishing, Kenny started training as a welder at 16. But it was music that would inform and shape his life ahead.

“I’ve been playing drums for 25 years. I’d come home after school and practice for a couple hours. Basic 4/4 rock drumming. My first band was Curbside. We’d play community youth hangouts ... I knew at a young age that music was going to be a big part of my future.”

At 19, Kenny was accepted into the Pacific Audio Visual Institute (PAVI), a Vancouver educational institution that specialized in music production and management. He packed his 2005 Chrysler Sebring, said goodbye to Cold Lake, then hit the road for the big city on the coast.

“I learned the basics about the business at PAVI, but what I really loved about my time there was being surrounded by music and musicians. I’d be wrapping cables for the bands — doing pretty much anything that needed doing ... Eventually, I got some work on the corporate side of the business setting up for conferences and AGMs.”

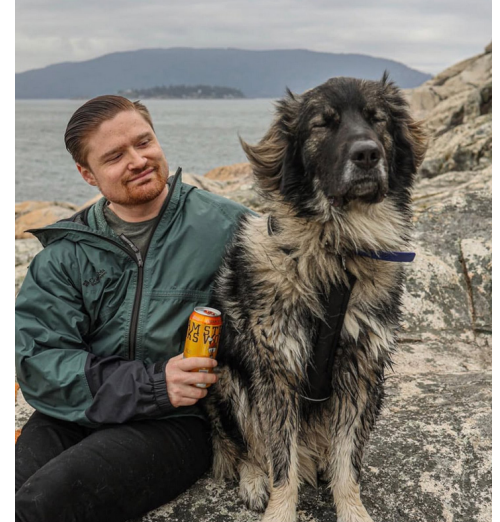
What started as something of an internship unloading trucks and doing grunt work, quickly changed to

encompass senior responsibilities such as sales, marketing and promotion. In November of 2019, he decided it was time to start working for himself, so he founded the full-service audio-visual company Second Narrows Technical Solutions. Success was immediate. His first event was a 1,200-person conference at the Hyatt Regency. Future events began to take shape. Then Covid hit.

“Covid was a real ‘what did I just do’ moment. I didn’t qualify for government assistance, so I knew no one was going to save me but myself. It lit a fire under my ass. I had to get going and figure it out. I looked at how people were meeting during the shutdown and saw that engagement on-line was having all sorts of problems. People were video-conferencing out of their basements. The production value was often terrible. I figured if I could help companies look better on platforms like Zoom, it would be a benefit to all the stakeholders.”

It was the solution that saved his business, and by the time corporate events returned to live venues, Second Narrows Technical Solutions was able to start hiring. The next hurdle for Kenny was learning how to scale the business. For that he brought in a coach. With the help of Michael Bailey of Superior Business Coaching, today Second Narrows is staging events across Canada and into the United States. The company has 10 full-time employees and more than 100 contractors on its roster.

“My advice to a young entrepreneur would be to not try and do everything yourself. Bring people in to help — business coaches or mentors. Be the sponge. Take in what you are being taught. Listen. Don’t be the 21-year-old know-it-all.”



Kenny is a member of Canupawakpa Dakota First Nation. He recently registered Second Narrows with the Canadian Council of Indigenous Business (CCIB), which means the company is now recognized federally as the country’s largest Indigenous-owned audio-visual rental agent. As such, the business focus has grown to include federal procurements and contracts.

“We have an Indigenous marketing company helping us with a full rebrand to not only grow the company but to also give back to the community through financial support of the Chief Joe Mathias Aboriginal Scholarship Fund.”

Kenny joined the Terminal City Club three years ago “The TCC is a really great community. The networking has been a big help. I have found meaningful relationships here — people who I know will be lifelong friends.”

When not at work or at the Club, Kenny enjoys hiking on the North Shore with his wife Shayla and the couple’s jumbo dog Oden, a Pyrenees Caucasian Shepherd. And, of course, there is also the music. Kenny is still a drummer. His band of 11 years, Marry Me, will be playing their original material at the Roxy on Nov. 22.

Focus on Fitness

Group fitness classes

F.I.T. with ATHOS

Mondays on Zoom
12 noon – 1 p.m.

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

VINYASA YOGA with CLARE

Tuesdays, in person
6:30 – 7:30 a.m.

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

CORE CONDITIONING with LEILA

Tuesdays, on Zoom
12 noon – 1 p.m.

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

PILATES: ARM, SHOULDER & BACK STRENGTH with ZORICA

Wednesdays, on Zoom
7 – 8 a.m.

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

CARDIO KICKBOXING with LEILA

Wednesdays, in person
12 noon – 1 p.m.

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

POWER FLOW YOGA with RACHEL

Thursdays, on Zoom |
7 – 8 a.m.

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

TOTAL BODY STRENGTH with LEILA

Fridays, in person
12 noon – 1 p.m.

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



GUEST POLICY

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

Squash

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

SQUASH JUMPSTART Weds., September 10

Women: 5 – 6 p.m.
Men: 6 – 7 p.m.

Our free quarterly series is for seasoned squash players looking to get back into top form. With targeted fitness drills and engaging conditioning games, it's the perfect way to reignite your squash passion and sharpen your skills. Register with the Fitness Centre front desk by 5 p.m. on September 9.

FREE BEGINNERS CLINIC Wednesday, October 8

5 – 6 p.m.
Learn the basics in a fun environment! Register by calling the Fitness Centre front desk prior to 8 p.m. on Monday, October 6.

FALL/WINTER 2025 JUNIOR SQUASH PROGRAM

Saturdays, September 6 – December 20
(15 weeks; no class October 11)
\$300 plus gst

12:20 – 1 p.m. **ages 6–7**
1 – 1:45 p.m. **ages 8–11**
1:45 – 2:30 p.m. **ages 12–17**

VANCOUVER SQUASH LEAGUE (VSL)

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

JOIN US! SQUASH SOCIAL Thursdays, 4 – 6 p.m.

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



Swim

SWIM COACH JOHN RYAN
john@swimminginancouverbc.com

99 KM SWIM CHALLENGE

Way to go to our participants! One month to go!

PRIVATE LESSONS

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

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

KIDS' GROUP SWIM LESSONS
Saturdays, September 6 – December 20
 (15 weeks; no class October 11)
 \$412.50 plus gst

10–10:40 a.m. **ages 3–5**
 10:40–11:20 a.m. **ages 3–5**
 11:30–12:10 p.m. **ages 6–7**
 12:10–12:50 p.m. **ages 8–9**
 12:10–12:50 p.m. **stroke improvement**

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



INTRODUCING OUR NEW "Power Pool Programs"

WITH COACH JOHN RYAN



Train

PRIVATE PILATES WITH ZORICA
Available Tuesday, Thursday, or Friday, 10:30 a.m. onwards

(one-hour session will be held in non-peak squash court time)
 Packages available: single, 5, 10, 20

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

PERSONAL TRAINING WITH MILFIT

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

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



POOL POWER PROS

Oct 7 – Dec 4 | Tues and Thurs 6:30 – 7:30 a.m.
 \$170 plus gst

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

POOL POWER STROKERS

Oct 7– Dec 4 | Tues and Thurs 7:30 – 8:30 a.m.
 \$170 plus gst

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

POOL POWER PADDLERS

Tues and Thurs 10 – 11 a.m.
 Oct 7 – Oct 30 [8 lessons] | \$200 plus gst
 Nov 4 – Nov 27 [8 lessons] | \$200 plus gst

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

\$50,000

REWARD FOR INFORMATION LEADING TO THE CAPTURE OF THESE ENEMIES OF GOTHAM



CATWOMAN

BEWARE, HER WEAPONS INCLUDE

*a bullwhip or a cat o' nine tails
knockout darts
feminine wiles*



THE JOKER

BEWARE, HIS WEAPONS INCLUDE

*razor-sharp edged playing cards
acid-squirting trick flowers
a fatal toxin called Joker venom*



HARLEY QUINN

BEWARE, HER WEAPONS INCLUDE

*oversized pistols and mallets
her pet hyenas
a baseball bat*



TERMINAL CITY CLUB