

November 9, 2017

To Whom it May Concern:

In early 2016, the Jimmy Clay/Roy Kizer Golf Complex was faced with a decision regarding our Food and Beverage operations moving forward. We had been with the same company for over 10 years and although they were adequate, we entertained the idea of a whole-scale change. Upon investigation of the market, we had no idea what we were going to discover. Ryan Sanders Sports Services proposal was like nothing we had ever dreamed of.

RS3 presented us a comprehensive plan of attack for the next 20 years that so far has been executed to perfection. It started with a complete facelift of our restaurant to the point where our dining room is a mere shell of what it was before. Hand crafted woodwork, color scheme changes and a themed type pub for golfers to visit upon completion of their round. Their cultivated menu designed for speed, quality and setting is carefully crafted and creatively named to avoid the drabness of 'the hamburger.' They are experts in their field and now our municipal food operation is second to none in the Austin golf scene.

What you do not realize when getting into business with RS3 is the vast amount of resources they bring to the table. Their in house architects, ADA consultants, executive chefs, design and construction team, code compliance team and most importantly, their customer experience experts. One of the key factors that we were sold on was that dining is equal parts: experience, perceived value, service and food. These four aspects combined drive your business and create delighted returning patrons.

We are excited about the years to come as we continue this journey with RS3 and the many ways that they will continue to enhance our golfers experience while at our facility from the time they step foot on our property until they drive out of the parking lot.

Sincerely,



Steve Hammond, PGA

Director of Golf

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