

ACORD CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
09/05/2008PRODUCER (770)461-7676 FAX (770)461-3260
JACKSON INSURANCE AGENCY INC.
129 STONEWALL AVENUE
P O BOX 67
FAYETTEVILLE, GA 30214

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.

INSURED **Drake Staffing, LLC**
3455 Peachtree Road
Suite 506
Atlanta, GA 30326

INSURERS AFFORDING COVERAGE

NAIC #

INSURER A: SCOTTSDALE INSURANCE COMPANY
INSURER B: TECHNOLOGY INSURANCE COMPANY
INSURER C:
INSURER D:
INSURER E:

COVERAGES

THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR ADD'L LTR	INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS	
A		GENERAL LIABILITY	CLS1522328	07/25/2008	07/25/2009	EACH OCCURRENCE	\$ 1,000,000
		<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY				DAMAGE TO RENTED PREMISES (Ea occurrence)	\$ 100,000
		<input type="checkbox"/> CLAIMS MADE <input checked="" type="checkbox"/> OCCUR				MED EXP (Any one person)	\$ 5,000
						PERSONAL & ADV INJURY	\$ 1,000,000
						GENERAL AGGREGATE	\$ 2,000,000
						PRODUCTS - COMP/OP AGG	\$ 1,000,000
		GEN'L AGGREGATE LIMIT APPLIES PER:					
		<input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC					
		AUTOMOBILE LIABILITY				COMBINED SINGLE LIMIT (Ea accident)	\$
		<input type="checkbox"/> ANY AUTO				BODILY INJURY (Per person)	\$
		<input type="checkbox"/> ALL OWNED AUTOS				BODILY INJURY (Per accident)	\$
		<input type="checkbox"/> SCHEDULED AUTOS				PROPERTY DAMAGE (Per accident)	\$
		<input type="checkbox"/> HIRED AUTOS					
		<input type="checkbox"/> NON-OWNED AUTOS					
		GARAGE LIABILITY				AUTO ONLY - EA ACCIDENT	\$
		<input type="checkbox"/> ANY AUTO				OTHER THAN EA ACC	\$
						AUTO ONLY: AGG	\$
		EXCESS/UMBRELLA LIABILITY				EACH OCCURRENCE	\$
		<input type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS MADE				AGGREGATE	\$
							\$
		<input type="checkbox"/> DEDUCTIBLE					\$
		<input type="checkbox"/> RETENTION \$					\$
B		WORKERS COMPENSATION AND EMPLOYERS' LIABILITY	TARGA06726	07/17/2008	07/14/2009	WC STATU-TORY LIMITS	OTH-ER
		ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED?				E.L. EACH ACCIDENT	\$ 100,000
		If yes, describe under SPECIAL PROVISIONS below				E.L. DISEASE - EA EMPLOYEE	\$ 100,000
		OTHER				E.L. DISEASE - POLICY LIMIT	\$ 500,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS

CERTIFICATE HOLDER

Country Club of Roswell
Attn: Dottie Mykytuk
2500 Club Springs Drive
Roswell, GA 30076

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 10 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO MAIL SUCH NOTICE SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

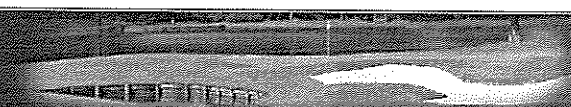
AUTHORIZED REPRESENTATIVE





Country Club of Roswell

Where families, friends and memories meet



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A Brief History of Country Club of Roswell

Chatham Properties, an Atlanta Developer, acquired some rolling farm and timberland known as Haynes Crossing in 1973 with the intent of constructing a "Brookfield East" to bookend his parallel development of "Brookfield West." The development encompassed approximately 650 acres, of which 150 acres was demarcated for an 18 hole golf course that included a 27 acre lake.

In early 1973 a developer named Cohn Communities purchased the property from Chatham subject to Chatham properties completing the golf course. The residential property was renamed "Tam-O-Shanter" and the first home sites were built in the 2300 and 2400 blocks of Roxburgh Drive. In August of 1978, the development was sold to the Arvida Corporation, a Miami based concern that developed upscale residential/golf course communities. At that time there was no clubhouse; a trailer served as the golf and tennis pro shops and the club hosted only 200 members.

Arvida improved the golf course and tennis courts and began construction of a 7000 square foot clubhouse. They stepped up the pace of development, rapidly selling lots to selected builders and instituting mandatory construction and landscaping regulations. Arvida changed the name of the development from Tam-O-Shanter to Willow Springs.

Arvida and the Willow Springs Homeowners Association negotiated a settlement to limit the construction to 800 individual homes as well as first right of refusal (within 90 days) to purchase the Willow Springs Country Club when Arvida was ready to sell.

By the fall of 1984, Arvida had almost completely built out the Willow Springs development. They had little interest in continuing to own or operate a Country Club and put it up for sale for 2.1 million dollars. When the homeowners learned of the proposed sale, they called in the "first right of refusal" clause. 366 members who put up \$7,000 each provided funds for the purchase of the club.

By 1987 the original clubhouse, which was built in 1981, was in need of a renovation and expansion to continue to service the needs of a growing membership. The 1987 renovation included the addition of dining areas and an expansion of the kitchen to accommodate those needs.

In early 1994 Willow Springs Country Club changed its name to Country Club of Roswell. The name change was a result of a need to establish a geographic identity for the club and improve market awareness. It was the first step in the 1993 long range planning effort that would propel the Club forward.

In the spring of 1995, the membership approved a renovation and financing plan that would encompass a major golf course renovation, fitness area, ballroom and many other facility improvements. Renovations were completed in mid August of 1996.

In June of 2000, the membership approved the Long Range Planning committees' Vision 2005 plan. The building of an Aquatic Center, Lawn and Garden area, renovated tennis facility, renovated driving range and golf course improvements were completed by 2007. These improvements are just part of the ongoing process of making Country Club of Roswell a premier club for the enjoyment of its members and guests for many years to come.


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Food and Beverage Professionals

Michael Zimmerman: Club House Manager

Mike began in the restaurant business at the age of twelve in Myrtle Beach, SC. After graduating from the University of Tennessee in their Hospitality program, he entered the Ruby Tuesday management group. Seven years later after opening many units and becoming General Manager of the only free standing Silver Spoon concept, he became Manager of Indigo Coastal Grill, located in Virginia Highlands, during the Olympics. Mike gained his knowledge of wine and fine food at Indigo before entering the Club Business. He was Club House Manager for 3 years at Pinetree Country Club before coming to the Country Club of Roswell in 1999.



Edward Thomas - Executive Chef

Chef Thomas had a humble start in the food industry; the "dish pit" of a very popular Italian Restaurant in Tampa back in the late eighties. Right then and there he discovered that he wanted to become a Chef! His Mother had taught him how to mix flavors, how to reach proper textures and to combine the seasonings, but most importantly, when "Enough is Enough" so as not to spoil the flavors.

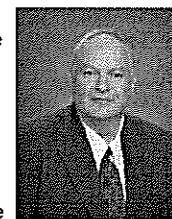
Chef Thomas graduated from Johnson & Wales University with honors, Summa Cum Laude, and was awarded the "Who is Who Among US Students" as one of the Top 25 "Best of the Best" nation wide. His first big job was with Sheraton Hotels, where he had the opportunity to travel and explore other venues. He was transferred in 1999 to the beautiful Sheraton Bal Harbour in Florida and then later moved to Orlando. Before joining CCR he was the Executive Chef at Mission Inn Golf & Tennis Resort near Orlando. He is well known in the business as "Mr. Flavor".



Chef Thomas is a Certified Executive Chef, CEC, and a Certified Culinary Administrator, CCA. Both certifications are backed by the American Culinary Federation. In the future his goal is to become a Certified Master Chef, of which there are currently less than 200 in the entire world.

Jeff Martinez - Food and Beverage Director

Jeff began his career in Bowling Green Ohio where he worked for a family restaurant by the name of Kauffman's. They were so intrigued by his performance that they (the Kauffman's) sent him to study at the Culinary Institute of America in Hyde Park New York. After spending a few more years at their restaurant, he moved to Findlay Ohio where he became the Assistant Chef at the Findlay Country Club. Four years later, he moved to Kokomo Indiana to further his career. During his 20 years of service at the Kokomo Country Club, he executed every job possible to include cooking, bartending, Dining Room Manager, Assistant Manager, and finally, to serve as Club Manager. The next stop in his career saw him as General Manager of the Lexington Golf & Country Club in Lexington, Virginia. Jeff had always had a driving desire to have his own business and arranged to join with his brothers to form an LLC. Together they created and built a small town family restaurant, the WEST-INN Diner in Weston, Ohio. In 2008, Jeff then answered the calling of the Country Club of Roswell, where he is currently the Food & Beverage Director.



Dottie Mykytuk - Director of Catering

Dottie has worked in the Hospitality Industry since 1967. She managed a hotel for 16 years and then entered the Private Club business in 1983 as a Club House Manager at Westwood Country Club in Rocky River, Ohio. In 1987 Dottie Moved to the Atlanta area to manage Rivermont Country Club. In 1996 Dottie came to the Country Club of Roswell to do what she loves best, banquets & catering.



Vicki Conduff - Assistant Catering Director

Vicki has worked in the industry for 32 years. She was in the Hotel Industry for 14 years and then spent 5 years at a popular supper club in Ohio. She moved to the Atlanta area 10 years ago and worked in the Catering Department at Pinetree Country Club for 8 years. Vicki has been with the Country Club of Roswell since 2001.

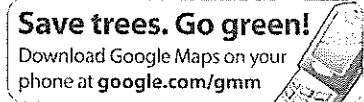



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**Directions to 2500 Club Springs Dr, Roswell,
GA 30076**
15.2 mi – about 22 mins



 **3455 Peachtree Rd NE**
Atlanta, GA 30326

-
- | | |
|---|-----------------------------|
| 1. Head southwest on Peachtree Rd NE toward Lenox Rd NE | go 223 ft
total 223 ft |
| ➔ 2. Turn right at Lenox Rd NE
About 2 mins | go 0.5 mi
total 0.5 mi |
| 3. Take the GA-400-TOLL N ramp
About 1 min | go 0.5 mi
total 1.0 mi |
| 4. Merge onto GA-400 N
Partial toll road
About 13 mins | go 11.5 mi
total 12.5 mi |
| 5. Take exit 7A to merge onto GA-140 E/Holcomb Bridge Rd toward Norcross
About 2 mins | go 0.7 mi
total 13.2 mi |
| ⬅ 6. Turn left at Old Alabama Rd
About 3 mins | go 1.9 mi
total 15.0 mi |
| ⬅ 7. Turn left at Roxburgh Dr
About 1 min | go 0.1 mi
total 15.2 mi |
| ➔ 8. Turn right at Club Springs Dr | go 338 ft
total 15.2 mi |

 **2500 Club Springs Dr**
Roswell, GA 30076

These directions are for planning purposes only. You may find that construction projects, traffic, weather, or other events may cause conditions to differ from the map results, and you should plan your route accordingly. You must obey all signs or notices regarding your route.

Map data ©2008 NAVTEQ™