

MEETING OF THE  
NORTHWEST-PROGRESSO-FLAGLER HEIGHTS REDEVELOPMENT ADVISORY BOARD

March 12, 2019 – 3:00 PM  
8<sup>th</sup> Floor Conference Room – City Hall  
FORT LAUDERDALE, FLORIDA

AGENDA

- I. Call to Order/Roll Call - Rhoda Glasco Foderingham  
Chair
- II. Project Funding Update - Vanessa Martin,  
Business Manager
- III. Funding Request – Patio Bar and Pizza, LLC  
Property and Business Improvement Program - \$225,000  
Patio Pizzeria – 901 Progresso Drive
- IV. Old/New Business - NPF CRA Board
  - (a) Agenda - Joint Workshop w/CRA Board Meeting Date – April 2<sup>nd</sup> at 12:00 noon
  - (b) Items for April 9<sup>th</sup> Meeting Agenda
- V. Communication to CRA Board
- VI. Public Comment
- VII. Adjournment

**Purpose:** To review the Plan for the NPFCRA and recommend any changes to the Plan. To make recommendations regarding the exercise of the City Commission's powers as a community redevelopment agency in order to implement the Plan and carry out and effectuate the purposes and provisions of Chapter 61-2165, Laws of Florida and Section 163.330 through 163.450, Florida Statutes in the NPFCRA. To receive input from members of the public interested in redevelopment of the NPFCRA and to report such information to the City Commission

**Note:** *If any person decides to appeal any decision made with respect to any matter considered at this public meeting or hearing, he/she will need a record of the proceedings and for such purpose he/she may need to ensure that a verbatim record of the proceedings is made, which record includes the testimony and evidence upon which the appeal is to be based. Anyone needing auxiliary services to assist in participating at the meeting should contact the City Clerk at (954) 828-5002 two days prior to the meeting.*

**Note:** *Advisory Board members are required to disclose any conflict of interest that may exist with any agenda item prior to the item being discussed.*

**Note:** *Advisory Board members should disclose any discussions or site visits to any project that come before the Advisory Board for a recommendation.*

**Note:** *Two or more Fort Lauderdale City Commissioners or Members of a City of Fort Lauderdale Advisory Board may be in attendance at this meeting.*

## MEMORANDUM

DATE: March 12, 2019

TO: NPF CRA Advisory Board Members

FROM: Clarence E. Woods III, NPF CRA Manager *CW*

BY: Bob Wojcik, Housing and Economic Development Manager

SUBJECT: Funding Request – Patio Bar and Pizza LLC  
Property and Business Improvement Program - \$225,000  
Patio Pizzeria – 901 Progresso Drive

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### FUNDING REQUEST

The CRA has received an application from Patio Bar and Pizza LLC seeking a \$225,000 forgivable loan from the CRA's Property and Business incentive Program for Patio Pizzeria, a new restaurant and bar proposed at 901 Progresso Drive, in the Historic Progresso Plaza Complex. A copy of the Location Map is attached as **Exhibit 1**.

### BACKGROUND

The CRA Property and Business incentive Program provides a forgivable loan for up to 75% of the project improvement cost not to exceed \$225,000. Both interior and exterior renovations are eligible expenses including build-out expenses for businesses. The program also has a special emphasis in attracting new restaurants to the CRA for the purpose of creating dining destinations. The CRA may also cover the cost of restaurant equipment. The Applicant's request for a total of \$225,000 in CRA funding will be secured by a 5-year forgivable mortgage on the property.

The total estimated cost for improvements to allow the existing space to be used for the new bar-restaurant, including equipment and fixtures, is estimated at not less than \$607,800. Including the cost of licensing, marketing, legal and startup cost, the total project cost is at least \$657,800. CRA funding represents approximately 34% of the total project cost. A copy of Broward County Property Appraiser Information, Before Photographs, Concept Photo and Plans, and CRA Funding Application/Business Plan is attached as **Exhibits 2 through 4**.

The Property known as Progresso Plaza is owned by Urban North LLC, which purchased the property in 2005 for \$1.5 million and the owner was made a written offer of \$3.5 million for the property in December 2018. Progresso Plaza is one of the few remaining large commercial buildings from the 1925-1926 "Boom" in Fort Lauderdale. In August of 1926, a post office was opened in the building to serve the "New Town of

Progresso". The vintage landmark plaza was restored by the owner to its original appearance and it was placed on the National Register of Historic Places. Urban North is wholly owned by Jay Adams, who is also a part business owner in the proposed bar-restaurant, as well as a financial backer. There is an existing Space Coast Credit Union first mortgage balance of \$1.29M on the property and a \$47,000 second mortgage held by the CRA, which assisted with some of the exterior renovations to the building over the last 2 years. The 12,314 square foot plaza sits on a 13,427 square foot site. The property also includes a 9,563 square foot surface parking lot that contains 26 spaces and parking for an additional 13 vehicles are being used on the street adjacent to the building. Cars also park along the length of Progresso Drive. The property is located in the Progresso portion of the CRA and is zoned NWRAC MUnE (Northwest Regional Activity Center Mixed Use North East). Mr. Adams, however, is committed to maintaining the integrity of the current two-story historic structure for the benefit of the community and plans to fill it with active retail, professional and lifestyle uses. The other units in the building range from 350 to 650 square feet and are occupied by small businesses, including two hair salons, one juice bar, four professionals, two marketing companies and a pet products company. Laser Wolf, a popular small craft beer bar, also occupies Progresso Plaza and rents two units. Rents range from \$700 to \$1,200 per month gross.

Patio Bar and Pizza LLC is a partnership of Jay Adams, Brian Parenteau and Doug Herbst. Both Brian Parenteau and Doug Herbst are seasoned restaurateurs with extensive amount of industry knowledge and experience in the hospitality field. Brian Parenteau has a degree in business management and 20 years' experience in the hospitality industry. He is also the owner of the Drynk Bar and Lounge in Wilton Manors. He has a long working relationship with his business partner and mentor Doug Herbst, who has over 30 years' experience building, designing and managing bars and restaurants, including Bull Run in 1992 in Palm Beach, in addition to Big City Tavern, City Oyster and Grease Burger Bar.

Patio Pizzeria will offer an affordable menu comprised of artisan pizza and flatbread, craft beer, wines and cocktails in a comfortable environment. The strong, experienced management team project a profit the first year of operations. They have a cash reserve for operating expenses and unforeseen costs that may occur in renovating a nearly 100-year-old building. CRA funds are being provided to help develop a superior restaurant product and reduce business risk to help assure their success. The building plans have gone through administrative review by the City and have been approved for the Change of Use. They estimate that the restaurant at full operation will employ up to 50 individuals (35 FTE), including chefs, servers, bartenders, managers and others, many of whom will come from the neighborhood.

The CRA has assisted other businesses in the area to help activate restaurant and retail uses which have otherwise been slow in coming. American Icon Restaurant and Brewery is about to open behind Progresso Plaza, where the Change of Use for that building was funded in part by the CRA. The CRA has also provided funding assistance to Wine Watch's wine bar and restaurant that opened west of Progresso Plaza. This

assistance is helping to create a cluster of uses which will in turn create a destination and a sense of community to a portion of Progresso that was primarily comprised of automotive and warehouse uses.

**CONSISTENCY WITH THE NPF CRA COMMUNITY REDEVELOPMENT PLAN**

The NPF CRA Community Redevelopment Plan is designed in part to stimulate private development of areas planned for commercial development. The project is consistent with the NPF CRA Community Redevelopment Plan which provides for direct physical improvements to enhance the overall environment, improve the quality of life and attract sound business and commercial development that provides employment and job opportunities.

**RECOMMENDATION**

Community Redevelopment Agency (CRA) staff recommends funding assistance to Patio Bar and Pizza LLC from the CRA Property and Business Improvement Program not to exceed \$225,000 for Patio Pizzeria at 901 Progresso Drive.

**Attachments**

Exhibit 1: Location Map

Exhibit 2: Broward County Property Appraiser Information

Exhibit 3: Before Photographs, Concept Photo and Plans

Exhibit 4: CRA Funding Application/Business Plan

# EXHIBIT 1



**LOCATION MAP**



**Progresso Plaza – 901 Progresso Drive  
Proposed Location for Patio Pizzeria**

NE 9TH ST

NE 3RD AVE

PROGRESSO DR

NE 3RD AVE



# EXHIBIT 2



**MARTY KIAR**  
**BROWARD**  
 COUNTY  
 PROPERTY APPRAISER

<b>Site Address</b>	901 PROGRESSO DRIVE, FORT LAUDERDALE FL 33304	<b>ID #</b>	4942 34 06 2280
<b>Property Owner</b>	URBAN NORTH LLC	<b>Millage</b>	0312
<b>Mailing Address</b>	919 SE 6 CT FORT LAUDERDALE FL 33301	<b>Use</b>	12
<b>Abbr Legal Description</b>	PROGRESSO 2-18 D TRIANGULAR TR LYING S OF BLK 214 & E OF BLK 256		

The just values displayed below were set in compliance with **Sec. 193.011, Fla. Stat.**, and include a reduction for costs of sale and other adjustments required by **Sec. 193.011(8)**.

Property Assessment Values					
Year	Land	Building / Improvement	Just / Market Value	Assessed / SOH Value	Tax
2019	\$201,560	\$684,880	\$886,440	\$886,440	
2018	\$201,560	\$684,880	\$886,440	\$886,440	\$18,207.38
2017	\$201,560	\$631,490	\$833,050	\$787,900	\$16,830.08

2019 Exemptions and Taxable Values by Taxing Authority				
	County	School Board	Municipal	Independent
<b>Just Value</b>	\$886,440	\$886,440	\$886,440	\$886,440
<b>Portability</b>	0	0	0	0
<b>Assessed/SOH</b>	\$886,440	\$886,440	\$886,440	\$886,440
<b>Homestead</b>	0	0	0	0
<b>Add. Homestead</b>	0	0	0	0
<b>Wid/Vet/Dis</b>	0	0	0	0
<b>Senior</b>	0	0	0	0
<b>Exempt Type 50</b>	\$443,220	0	0	0
<b>Taxable</b>	\$443,220	\$886,440	\$886,440	\$886,440

Sales History				Land Calculations		
Date	Type	Price	Book/Page or CIN	Price	Factor	Type
3/30/2005	WD*	\$1,500,000	39364 / 1342	\$15.00	13,437	SF
8/30/1996	WD	\$240,000	25411 / 670			
3/1/1986	WD	\$295,000	13265 / 384			
<b>Adj. Bldg. S.F. (Card, Sketch)</b>						12314
<b>Eff./Act. Year Built: 1946/1935</b>						

\* Denotes Multi-Parcel Sale (See Deed)

Special Assessments								
Fire	Garb	Light	Drain	Impr	Safe	Storm	Clean	Misc
03								
C								
12314								



**MARTY KIAR**  
**BR** **WARD**  
 COUNTY  
 PROPERTY APPRAISER

<b>Site Address</b>	NE 9 STREET, FORT LAUDERDALE FL 33304	<b>ID #</b>	4942 34 06 2290
<b>Property Owner</b>	URBAN NORTH LLC	<b>Millage</b>	0312
<b>Mailing Address</b>	919 SE 6 CT FORT LAUDERDALE FL 33301	<b>Use</b>	28
<b>Abbr Legal Description</b>	PROGRESSO 2-18 D LOT 1 BLK 256		

The just values displayed below were set in compliance with **Sec. 193.011, Fla. Stat.**, and include a reduction for costs of sale and other adjustments required by **Sec. 193.011(8)**.

Property Assessment Values					
Year	Land	Building / Improvement	Just / Market Value	Assessed / SOH Value	Tax
2019	\$35,070	\$2,920	\$37,990	\$37,990	
2018	\$35,070	\$2,920	\$37,990	\$37,990	\$689.69
2017	\$35,070	\$2,920	\$37,990	\$37,990	\$701.88

2019 Exemptions and Taxable Values by Taxing Authority				
	County	School Board	Municipal	Independent
<b>Just Value</b>	\$37,990	\$37,990	\$37,990	\$37,990
<b>Portability</b>	0	0	0	0
<b>Assessed/SOH</b>	\$37,990	\$37,990	\$37,990	\$37,990
<b>Homestead</b>	0	0	0	0
<b>Add. Homestead</b>	0	0	0	0
<b>Wid/Vet/Dis</b>	0	0	0	0
<b>Senior</b>	0	0	0	0
<b>Exempt Type</b>	0	0	0	0
<b>Taxable</b>	\$37,990	\$37,990	\$37,990	\$37,990

Sales History				Land Calculations		
Date	Type	Price	Book/Page or CIN	Price	Factor	Type
3/30/2005	WD*	\$1,500,000	39364 / 1342	\$11.00	3,188	SF
4/25/1996	WD*	\$65,000	24829 / 132			
			9109 / 489			
				Adj. Bldg. S.F. (Card, Sketch)		

\* Denotes Multi-Parcel Sale (See Deed)

Special Assessments								
Fire	Garb	Light	Drain	Impr	Safe	Storm	Clean	Misc
03								
L								
1								



<b>Site Address</b>	841-841 NE 3 AVENUE, FORT LAUDERDALE FL 33304	<b>ID #</b>	4942 34 06 2300
<b>Property Owner</b>	URBAN NORTH LLC	<b>Millage</b>	0312
<b>Mailing Address</b>	919 SE 6 CT FORT LAUDERDALE FL 33301	<b>Use</b>	28
<b>Abbr Legal Description</b>	PROGRESSO 2-18 D LOT 2 BLK 256		

The just values displayed below were set in compliance with **Sec. 193.011, Fla. Stat.**, and include a reduction for costs of sale and other adjustments required by **Sec. 193.011(8)**.

Property Assessment Values					
Year	Land	Building / Improvement	Just / Market Value	Assessed / SOH Value	Tax
2019	\$35,070	\$5,360	\$40,430	\$40,430	
2018	\$35,070	\$5,360	\$40,430	\$40,430	\$733.99
2017	\$35,070	\$5,360	\$40,430	\$40,430	\$746.95

2019 Exemptions and Taxable Values by Taxing Authority				
	County	School Board	Municipal	Independent
<b>Just Value</b>	\$40,430	\$40,430	\$40,430	\$40,430
<b>Portability</b>	0	0	0	0
<b>Assessed/SOH</b>	\$40,430	\$40,430	\$40,430	\$40,430
<b>Homestead</b>	0	0	0	0
<b>Add. Homestead</b>	0	0	0	0
<b>Wid/Vet/Dis</b>	0	0	0	0
<b>Senior</b>	0	0	0	0
<b>Exempt Type</b>	0	0	0	0
<b>Taxable</b>	\$40,430	\$40,430	\$40,430	\$40,430

Sales History				Land Calculations		
Date	Type	Price	Book/Page or CIN	Price	Factor	Type
3/30/2005	WD*	\$1,500,000	39364 / 1342	\$11.00	3,188	SF
4/25/1996	WD*	\$65,000	24829 / 132			
			9109 / 489			
				Adj. Bldg. S.F. (Card, Sketch)		

\* Denotes Multi-Parcel Sale (See Deed)

Special Assessments								
Fire	Garb	Light	Drain	Impr	Safe	Storm	Clean	Misc
03								
L								
1								



**MARTY KIARD**  
**BROWARD**  
 COUNTY  
 PROPERTY APPRAISER

<b>Site Address</b>	NE 3 AVENUE, FORT LAUDERDALE FL 33304	<b>ID #</b>	4942 34 06 2310
<b>Property Owner</b>	URBAN NORTH LLC	<b>Millage</b>	0312
<b>Mailing Address</b>	919 SE 6 CT FORT LAUDERDALE FL 33301	<b>Use</b>	28
<b>Abbr Legal Description</b>	PROGRESSO 2-18 D LOT 3 BLK 256		

The just values displayed below were set in compliance with **Sec. 193.011, Fla. Stat.**, and include a reduction for costs of sale and other adjustments required by **Sec. 193.011(8)**.

Property Assessment Values					
Year	Land	Building / Improvement	Just / Market Value	Assessed / SOH Value	Tax
2019	\$35,060	\$5,900	\$40,960	\$40,960	
2018	\$35,060	\$5,900	\$40,960	\$40,960	\$743.62
2017	\$35,060	\$5,900	\$40,960	\$40,960	\$756.77

2019 Exemptions and Taxable Values by Taxing Authority				
	County	School Board	Municipal	Independent
<b>Just Value</b>	\$40,960	\$40,960	\$40,960	\$40,960
<b>Portability</b>	0	0	0	0
<b>Assessed/SOH</b>	\$40,960	\$40,960	\$40,960	\$40,960
<b>Homestead</b>	0	0	0	0
<b>Add. Homestead</b>	0	0	0	0
<b>Wid/Vet/Dis</b>	0	0	0	0
<b>Senior</b>	0	0	0	0
<b>Exempt Type</b>	0	0	0	0
<b>Taxable</b>	\$40,960	\$40,960	\$40,960	\$40,960

Sales History			
Date	Type	Price	Book/Page or CIN
3/30/2005	WD*	\$1,500,000	39364 / 1342
4/25/1996	WD*	\$65,000	24829 / 132
			9109 / 489

Land Calculations		
Price	Factor	Type
\$11.00	3,187	SF
Adj. Bldg. S.F. (Card, Sketch)		

\* Denotes Multi-Parcel Sale (See Deed)

Special Assessments								
Fire	Garb	Light	Drain	Impr	Safe	Storm	Clean	Misc
03								
L								
1								

# EXHIBIT 3

## Progresso Plaza Existing Conditions



Looking at Progresso Plaza north from NE 3<sup>rd</sup> Avenue



Progresso Plaza along NE 3<sup>rd</sup> Avenue



Progresso Plaza along Progresso Drive



Progresso Plaza Courtyard



Progresso Plaza Small Businesses





Bays Requiring Total Reconstruction for Bar-Restaurant Re-use.

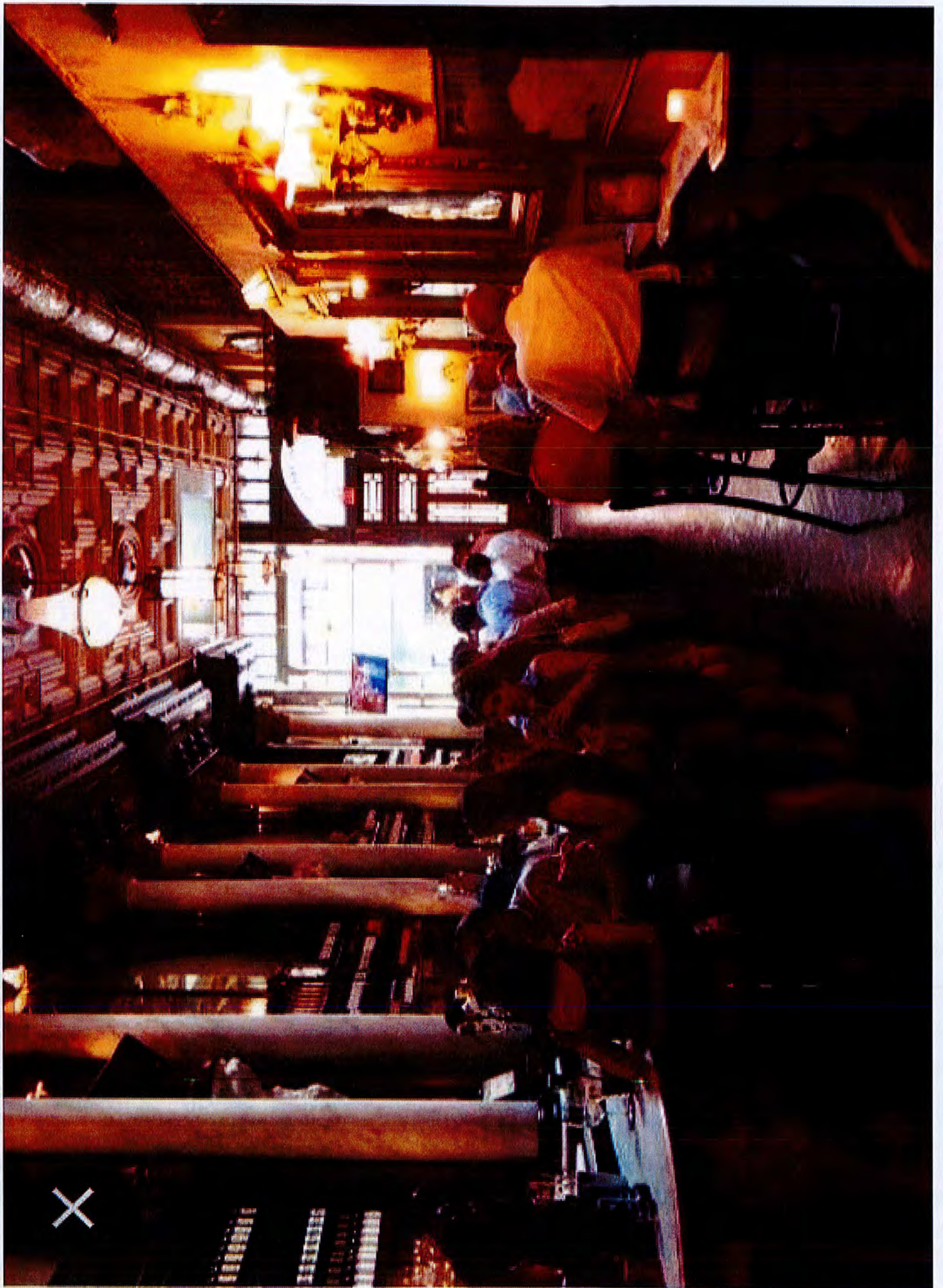






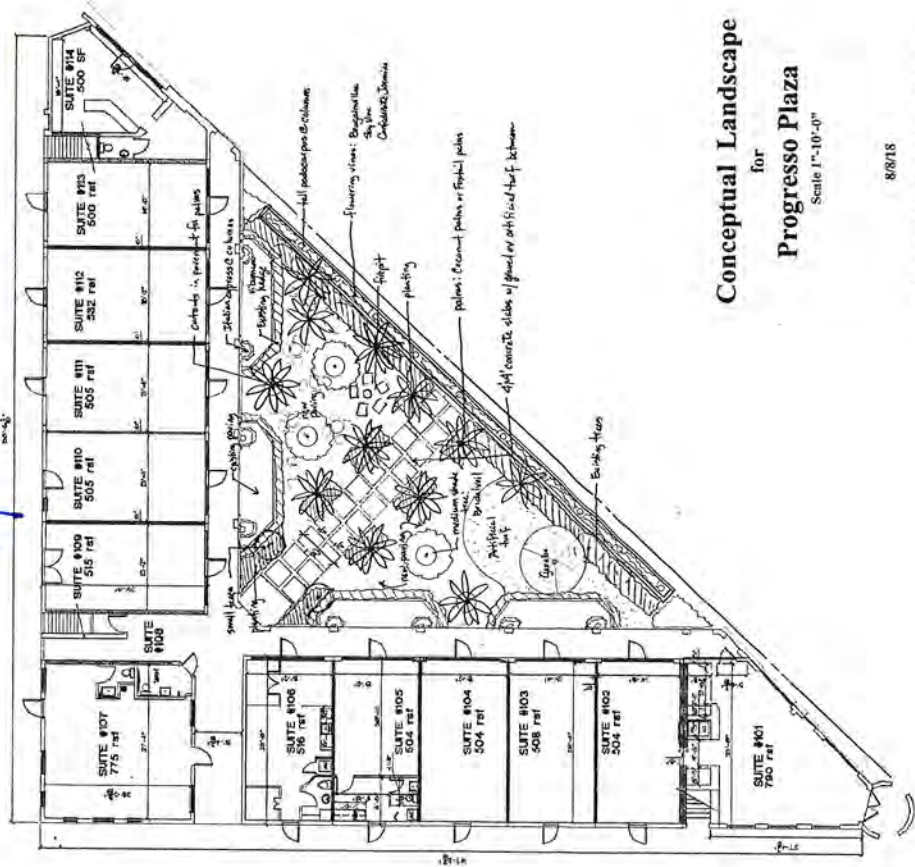
Bays along NE 9<sup>th</sup> Street in Progresso Plaza where Patio Pizzeria will be located.

**Patio Pizzeria Concept Photo**



**Patio Pizzeria Plans**

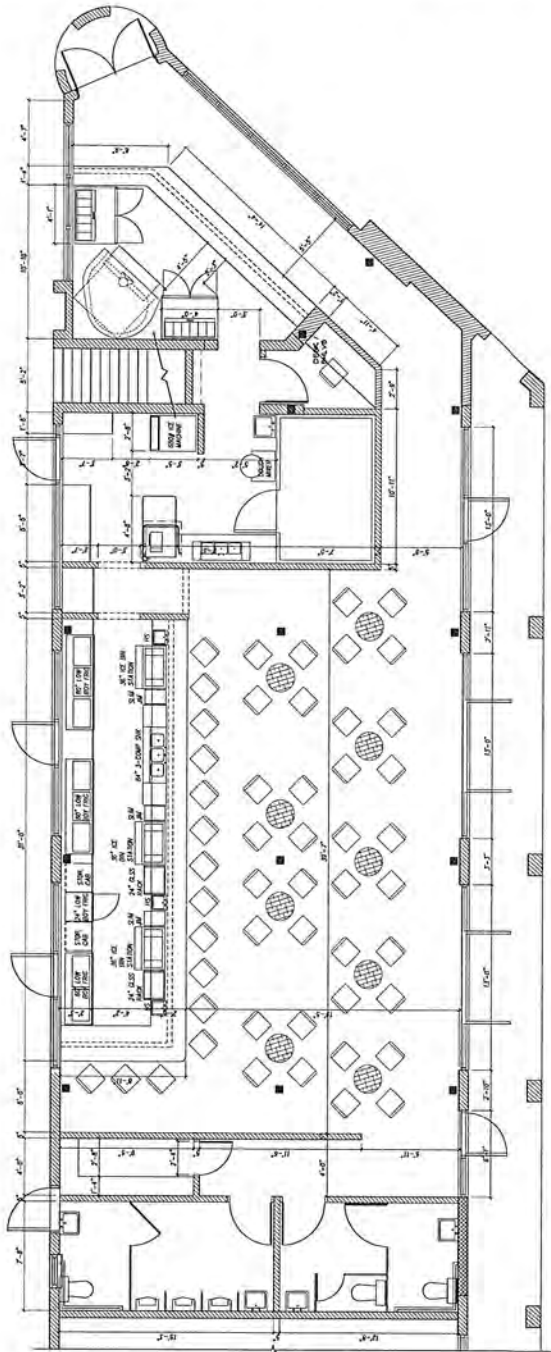
RESTAURANT



Conceptual Landscape  
for  
Progresso Plaza  
Scale 1"=10'-0"

8/8/18

Kimberly Moyer, Landscape Architect



**FLOOR PLAN - PROPOSED**  
 SCALE: 1/4" = 1'-0"





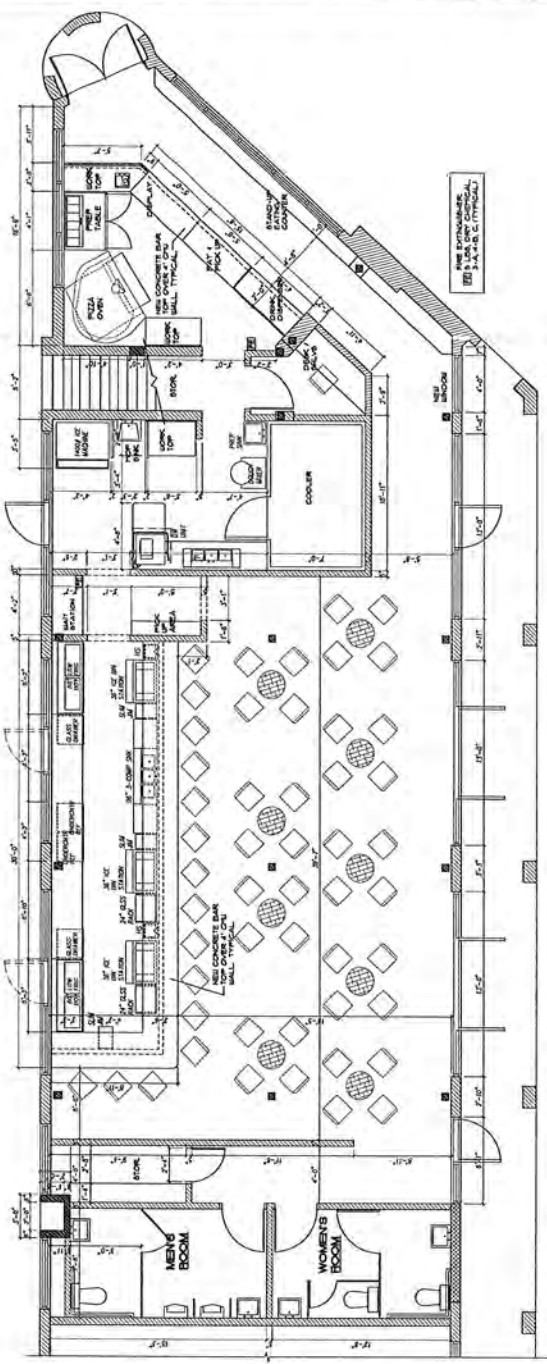
CASE NO. 230022  
 APPROVED CHANGE OF USE +  
 PARKING REDUCTION

**SITE PLAN - PROPOSED INTERIOR BUILDOUT**  
 SCALE: 1" = 12'-0"

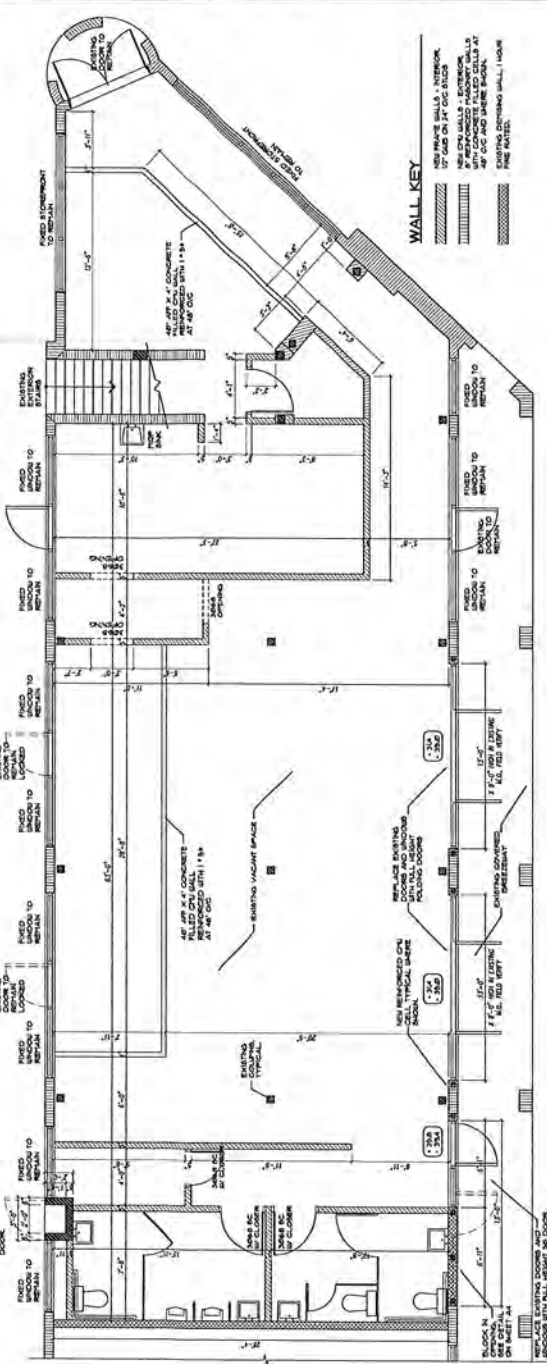
Progresso Plaza Parking Table - Proposed

Suite	Original SF	Existing SF	Use	Business	Parking Calculation	Legal Nonresidential	Permitted Parking	NWRAC-100	Parking
						Required	Required	Required	Provided
101	100	0	Bar	Bar	1 space/250 S.F.	0	0	0	0
102	480	0	Office/Storage	Office/Storage	1 space/250 S.F.	0	0	0	0
103	480	0	Bar/Salon	Bar/Salon	1 space/250 S.F.	0	0	0	0
104	480	0	Professional Office	Professional Office	1 space/250 S.F.	0	0	0	0
105	480	0	Bar/Salon	Bar/Salon	1 space/250 S.F.	0	0	0	0
106	480	0	Office/Storage	Office/Storage	1 space/250 S.F.	0	0	0	0
107	480	0	Professional Office	Professional Office	1 space/250 S.F.	0	0	0	0
108	480	0	Bar/Salon	Bar/Salon	1 space/250 S.F.	0	0	0	0
109	480	0	Professional Office	Professional Office	1 space/250 S.F.	0	0	0	0
TOTAL	3240	0				23	23	23	0

\*Based on the following zoning the property requires no parking  
 \*Spots are provided for parking agreement



**FLOOR PLAN - PROPOSED**  
 SCALE: 1/8" = 1'-0"



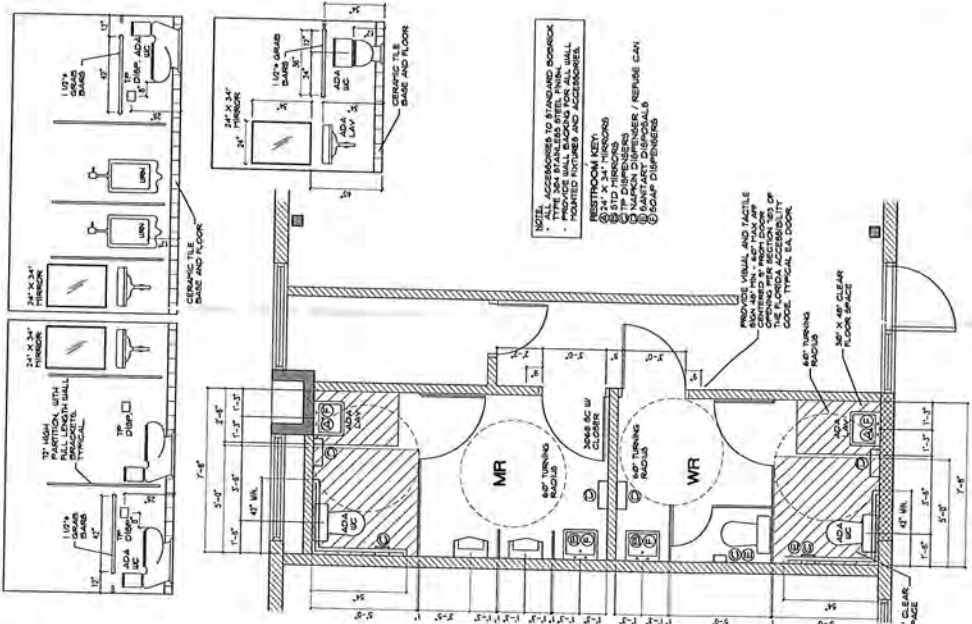
**PARTITION PLAN**  
 SCALE: 1/8" = 1'-0"

**PROJECT NOTES**

- OCCUPANCY TYPE: ASSEMBLY
- BASIC FLOOR AREA: 272 SQ. FT.
- CONSTRUCTION TYPE: TYPE V-B
- MEANS OF EGRESS REQUIRED: 42 X 3 INCHES x 8'
- PLUMBING FIXTURES REQUIRED / PROVIDED FOR ASSEMBLY:
  - UC: 1 / 40 MALE & 1 / 40 FEMALE REQUIRED
  - UC: 1 / 40 MALE & 1 / 40 FEMALE PROVIDED PLUS 2 MALE URINALS
  - UC: 1 / 40 MALE & 1 / 40 FEMALE PROVIDED PLUS 2 MALE URINALS
  - LAV: 2 / 10 MALE & 2 / 10 FEMALE PROVIDED
  - SERVICE SINKS: 1 PROVIDED

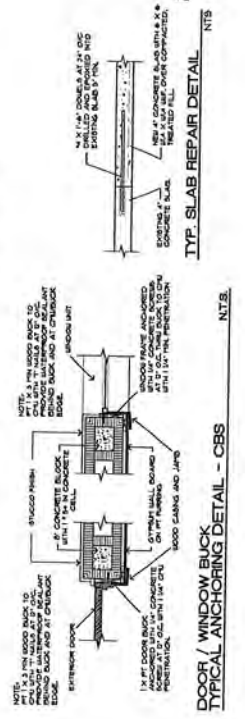
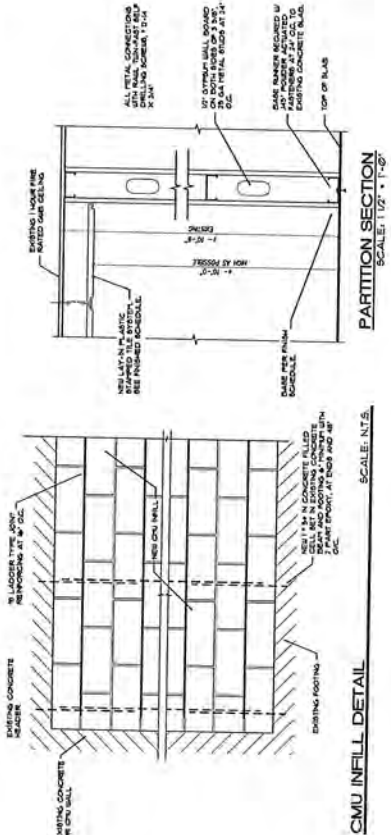
**CONSTRUCTION NOTES (AS APPLICABLE)**

1. WORK SHALL INCLUDE ALL TRADES AND SFD REQUIRED ON THESE DRAWINGS UNLESS OTHERWISE NOTED ON EXCEPTS AND DRAWINGS THAT HAVE SPECIFICATIONS OR MAKE DRAWINGS AS SHOWN ON THESE DRAWINGS.
2. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE CONSTRUCTION DIVISION OF THE INTERNATIONAL BUILDING CODE (IBC) AND THE CONSTRUCTION DIVISION OF THE INTERNATIONAL PLUMBING AND MECHANICAL CODE (IMC).
3. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE CONSTRUCTION DIVISION OF THE INTERNATIONAL BUILDING CODE (IBC) AND THE CONSTRUCTION DIVISION OF THE INTERNATIONAL PLUMBING AND MECHANICAL CODE (IMC).
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8. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE CONSTRUCTION DIVISION OF THE INTERNATIONAL BUILDING CODE (IBC) AND THE CONSTRUCTION DIVISION OF THE INTERNATIONAL PLUMBING AND MECHANICAL CODE (IMC).
9. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE CONSTRUCTION DIVISION OF THE INTERNATIONAL BUILDING CODE (IBC) AND THE CONSTRUCTION DIVISION OF THE INTERNATIONAL PLUMBING AND MECHANICAL CODE (IMC).
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11. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE CONSTRUCTION DIVISION OF THE INTERNATIONAL BUILDING CODE (IBC) AND THE CONSTRUCTION DIVISION OF THE INTERNATIONAL PLUMBING AND MECHANICAL CODE (IMC).
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20. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE CONSTRUCTION DIVISION OF THE INTERNATIONAL BUILDING CODE (IBC) AND THE CONSTRUCTION DIVISION OF THE INTERNATIONAL PLUMBING AND MECHANICAL CODE (IMC).



ADA RESTROOM PLAN + ELEVATIONS SCALE: 3/8" = 1'-0"

ROOM NAME - AREA	FINISH SCHEDULE				REMARKS
	FLOOR	BASE	WALLS	CEILING	
CUSTOMER SERVICE AREA	1-0-01	1-0-01	1-0-01	1-0-01	
BAR	1-0-01	1-0-01	1-0-01	1-0-01	
PREP / DISTRIBUTION	1-0-01	1-0-01	1-0-01	1-0-01	
OFFICE	1-0-01	1-0-01	1-0-01	1-0-01	
STORAGE AREA	1-0-01	1-0-01	1-0-01	1-0-01	
POS RESTROOM	1-0-01	1-0-01	1-0-01	1-0-01	
EMPLOYEE RESTROOM	1-0-01	1-0-01	1-0-01	1-0-01	



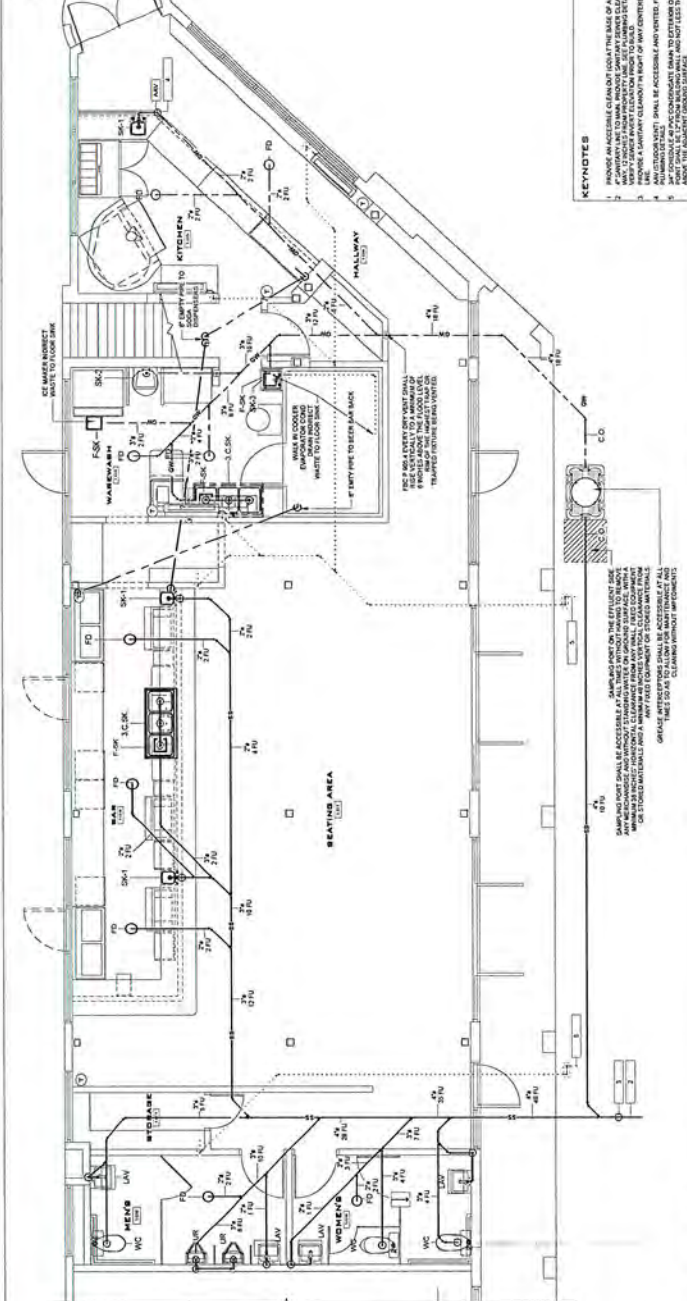
DOOR / WINDOW BUCK TYPICAL ANCHORING DETAIL - CBS N.T.S.

TYP. SLAB REPAIR DETAIL N.T.S.

**PERMIT SET**

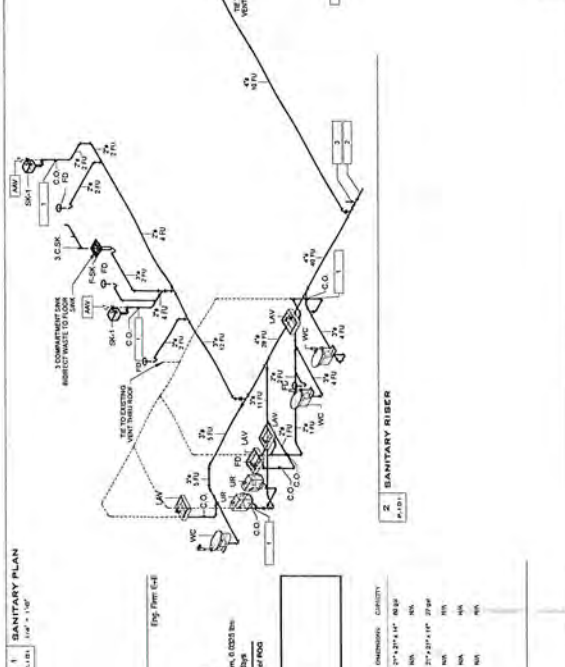
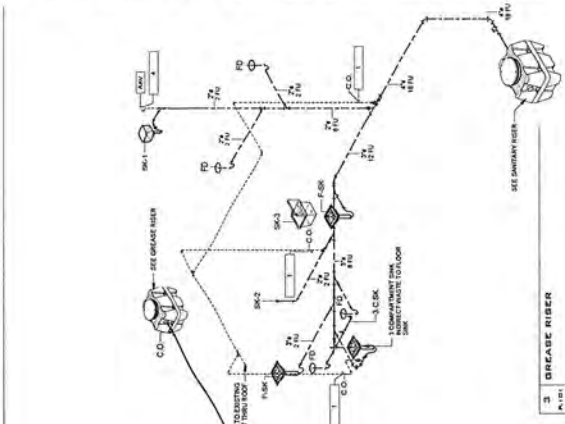
DESIGNED BY: ALFICA ARCHITECTURAL GROUP  
 1400 S. UNIVERSITY AVENUE, SUITE 200  
 FORT LAUDERDALE, FL 33304  
 TEL: 772.433.1111 FAX: 772.433.1112  
 WWW.ALFICAARCHITECTURAL.COM

PROJECT NO. 901 PROGRESSO PLAZA, FORT LAUDERDALE, FL  
 SHEET NO. P.101  
 DATE: 11/12/19



**PLUMBING FIXTURE SCHEDULE**

Item	Description	Quantity	Notes
1	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
2	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
3	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
4	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
5	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
6	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
7	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
8	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
9	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
10	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
11	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
12	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
13	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
14	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
15	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
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18	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
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25	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
26	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
27	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
28	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
29	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
30	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
31	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
32	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
33	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
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35	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
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37	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
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42	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
43	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
44	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
45	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
46	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
47	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
48	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
49	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	
50	1/2" x 1/2" x 1/2" x 1/2" x 1/2" x 1/2"	1	



**GREASE INTERCEPTOR CALCULATIONS**

Reference No. 3022 Project Name: 901 PROGRESSO PLAZA

**CALCULATIONS**

Step 1: Flow Rate to Grease Interceptor  
 Number of fixtures in kitchen: 10  
 Fixture Capacity: 0.0035 lbs  
 Total Capacity: 0.035 lbs  
 Peak Flow Rate: 0.035 GPM

Step 2: Grease Production  
 Number of fixtures in kitchen: 10  
 Fixture Capacity: 0.0035 lbs  
 Total Capacity: 0.035 lbs  
 Peak Flow Rate: 0.035 GPM

Step 3: Grease Interceptor Capacity  
 Number of fixtures in kitchen: 10  
 Fixture Capacity: 0.0035 lbs  
 Total Capacity: 0.035 lbs  
 Peak Flow Rate: 0.035 GPM

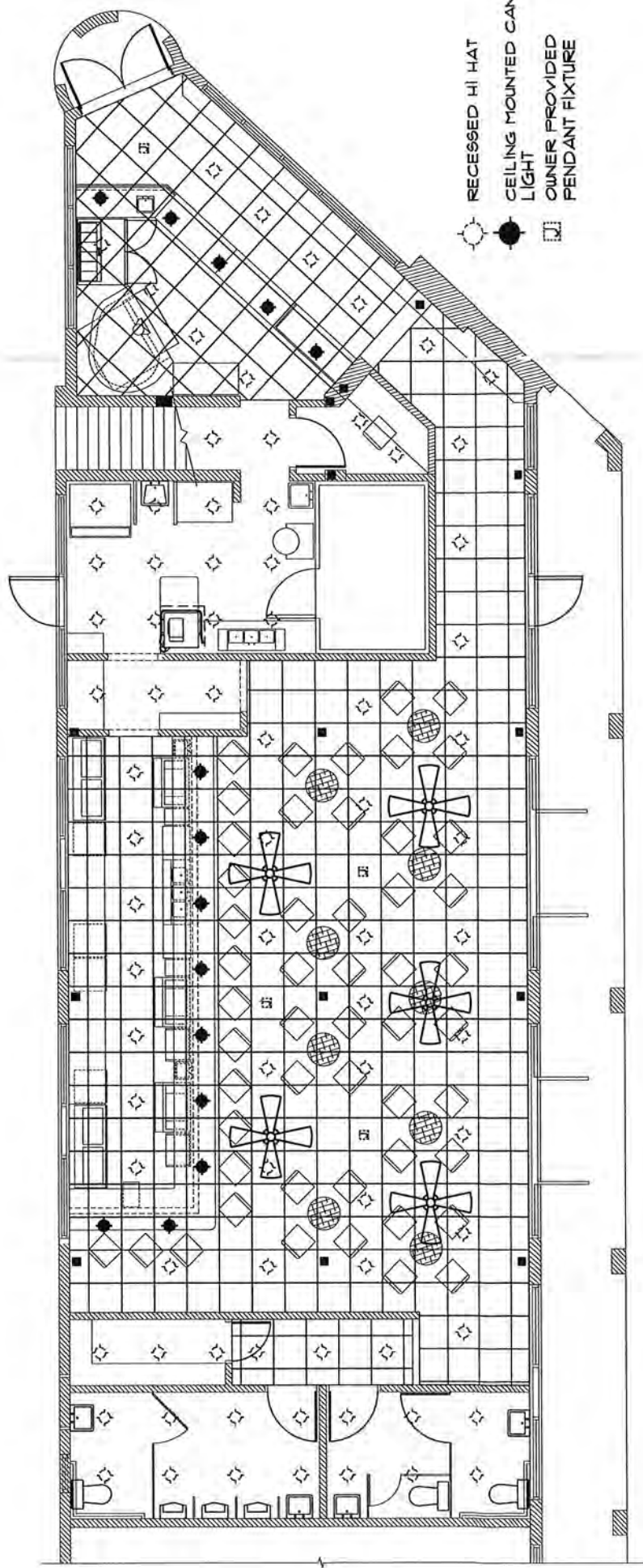
**GREASE INTERCEPTOR CALCULATION**

1.00 GPM











# EXHIBIT 4

# City of Fort Lauderdale

Northwest-Progresso-Flagler Heights  
Community Redevelopment Agency  
(NWPF CRA)



## APPLICATION FOR CRA FUNDING ASSISTANCE

Name of Principal Owner in Charge <b>Brian Parenteau</b>		Tel. No. <b>239 287 0312</b>	E-Mail Address <b>Brian@drynktfl.com</b>	
Primary Contact for this CRA Request <b>Brian Parenteau</b>		Tel. No. <b>239 287 0312</b>	E-Mail Address <b>Brian@drynktfl.com</b>	
Name of Business <b>Patio Pizzeria</b>		Tax ID No. <b>832440096</b>	Company Website	
Business Address <b>901 Progresso Dr</b>		Tel. No.	Fax No.	
City <b>Ft Lauderdale</b>		State <b>FL</b>	Zip Code <b>33304</b>	
Commencement Date to Begin Project <b>TBD</b>		JOB INFORMATION		
Completion Date for Project: <b>TBD</b>		Full Time Equivalent (FTE) Jobs to be created <b>35</b>		
Check Appropriate Description Existing Business <input type="checkbox"/> New Business <input checked="" type="checkbox"/>	Project Type Expansion <input type="checkbox"/> Relocation <input type="checkbox"/>	Facility Description Existing Space sq. ft. New Space sq. ft.		Existing Jobs  Total FTE Jobs <b>35</b>
NAICS Code / Industry Type	Date of Incorporation <b>10/22/18</b>	State where the business was incorporated <b>FL</b>		TYPE OF BUSINESS
Proposed Project Location City <b>Ft Lauderdale</b>		Proposed Address <b>901 Progresso Dr</b>		
Property Control Number(s)		Property Owner <b>Jay Adams</b>		
Owner Tel. No. (include Area Code) <b>954 401 9974</b>	Is there a lien on the property? <input checked="" type="radio"/> Yes <input type="radio"/> No			
Bank(s) Where Business Accounts for Projects Are Held <b>1. Business Accts will be established in 2. March 2019</b>				
Name of Participating Bank/Lender <b>NA Current equity provided by Jay Adams</b>				
Amount \$	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Name of Other Financial Source				
Amount \$	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Name of Other Financial Source				
Amount \$	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Name of Other Financial Source				
Amount \$	Contact Person	Tel. No. (include Area Code)	Fax No. (include Area Code)	
Project Purpose and Economic Impact <b>Creation of new full service restaurant to be located in historic Progresso Plaza with Indoor and outdoor seating.</b>				

**NOTE 1:** If the project receives funds via another City, County, Federal or State program which also requires job creation/retention, the jobs created/retained for those programs must be in addition to the jobs required under this program.

**NOTE 2:** If project includes the purchase of equipment using CRA funds, then there must not be another UCC filing for the equipment.

**Management:** Owners, partners, officers, all holders of outstanding stock — 100% of ownership must be shown (use separate sheet if necessary).

Name	Complete Address	% Owned	From	To
Brian Parenteau	3245 NE 184th Street,ventura FL	40%	10/18	Present
Jay Adams	919 SE 6th Ct Ft Lauderdale FL	40%	-	-
Douglas Herbst	347 W. New River East Ft Lauderdale	20%	-	-
Name	Complete Address	% Owned	From	To
Name	Complete Address	% Owned	From	To

**PROJECT/ACTIVITY COST SUMMARY**

1. Please state the overall project cost: \$ 657,800

2. Please state the overall project costs related to the CRA's assisted activity? \$ 225,000

3. Please indicate the sources and uses of funds for the project on the following table.

Project Source(s) of Funding	Amount	Rate	Term
Bank Loan (specify)			
City funds			
CRA funds <i>incentive PBI Forgivable loan</i>	\$ 225,000		
Company's current cash assets <i>(owner)</i>	432,800*		
Owner equity (specify)			
Other (specify)			
Other (specify)			
Other (specify)			
<b>Total Sources</b>	<b>\$ 657,800</b>		
Select the Use(s) of Funds and the Amount Need for Each	Sources of Funds (Yes or No)	Amount	
Land Acquisition			
Real Property Acquisition			
Utility and road infrastructure improvements			
New construction of commercial and industrial buildings			
Rehabilitation of commercial and industrial buildings		\$ 507,800	
Purchase and installation of equipment and fixtures		100,000	
Other (specify) <i>Legal-startup expenses</i>		20,000	
Other (specify) <i>Licensing Marketing Misc Oper</i>		30,000	
Other (specify)			
<b>Total Uses</b>		<b>\$ 657,800</b>	

**NOTE 3: Other "uses" include Architectural/Engineering Fees, Application Fees, Permit Fees Impact Fees**

\* OWNERS IN BUS HAVE DOCUMENTED \$815,000 IS AVAILABLE IN CASH TO COVER EST. PROJECT COST, UNFORESEEN EXPENSES AND CASH RESERVE.

**BUSINESS INDEBTEDNESS:** Furnish the following information on all outstanding installment debts, code and other liens, notes and mortgages payable that relate to this project. The present balances should agree with the latest balance sheet submitted (use a separate sheet if necessary).

To Whom Payable	Original Amount	Original Date	Present Balance	Rate of Interest	Maturity Date	Monthly Payment
Name: Space Count Credit Down	\$		\$ 1,294	%		\$ 6486
Name: ERA	\$ 50K	3/23/17	\$ 47K	% 0	5 yr.	\$ 0
Name:	\$		\$	%		\$
Name:	\$		\$	%		\$
Name:	\$		\$	%		\$

**THE FOLLOWING ITEMS MUST BE COMPLETED AND SUBMITTED WITH YOUR APPLICATION**

1. A business plan which describes the company mission, market analysis, applicant capacity, economic analysis and project feasibility, a brief history and description of the company (including the founding of the company), overview of operations, product information, customer base, method and areas of distribution, primary competitors and suppliers within the County.
2. A list of general and limited partners, officers, directors and shareholders of the company. Please provide a resume for all the principals and key management.
3. Corporate income tax returns for the last three years (personal returns may also be requested).
4. Two separate lists that detail the existing jobs on your payroll and the new jobs to be created (within the list please provide the job title of each position, a brief description of each position, annual salary for existing and new positions and the industry average salary for those positions).
5. If machinery and equipment are being purchased with CRA funds, provide a list of all the items to be purchased, with quotes on vendor's letterhead. Include a statement from the manufacturer, attesting to the economic life of the equipment.
6. If business is a franchise, include a copy of the franchise agreement;
7. Bank Commitment Letter detailing the conditions of the loan approval.
8. Copy of IRS determination letter as a non-profit organization (required for all non-profit organizations only).
9. Signed copy of resolution or minutes from the meeting of the governing body authorizing submission of the application (required for all non-profit organizations only).
10. Articles of Incorporation or Division of Corporations information identifying authorized signatories
11. Copy of the Property Deed (if the applicant is the owner)
12. Copy of By-Laws (required for all non-profit organizations only).
13. Please sign and submit Statement of Personal History and Credit Check Release (as attached).
14. If project involves construction, please provide a minimum of two (2) detailed cost estimates prepared by Architect/Engineer and/or General Contractor, preliminary plans and specifications, Architectural Illustration and photos of existing conditions.
15. Attach a street map showing the location of the proposed project, Property Folio number and Legal Description.
16. Preliminary Project Schedule.

**The following items are also needed, if your funding request is \$500,000 or more**  
(not applicable for Commercial Façade, Streetscape Enhancement and Property and Business Improvement Incentive requests)

17. CPA audited corporate financial statements for the last three years (Profit and Loss Statement and a Balance Sheet).
18. If the most recent business return and/or financial statement is more sixty (60) days old, please submit a current Interim Financial Statement.
19. Three year financial pro formas which include operating statements, balance sheets, funding sources, and use details.
20. Ten year revenue and expense projection for the project
21. Copy of sales/purchase agreement when purchasing land or a building (or an executed lease if applicable).
22. Provide details regarding any credit issues, bankruptcies and lawsuits by any principal, owning 20% or more of the business.
23. The names of all affiliates and/or subsidiary companies, and their previous three (3) years financial statements and Interim Financial Statements if the financial statements are more than sixty (60) days old.
24. Letter from the Department of Sustainable Development (DSD) approving the proposed project with zoning and land use designations, and Plan Development Review number and comments.
25. Identification and qualifications of project development team (i.e., attorney, engineer, architect, general contractor, etc.).

- 26. Current Broward County Assessed Value, new capital investment dollars and total estimated new assessment when completed and placed into service.
- 27. Existing Leases, Lease commitments and tenant makeup (if applicable).
- 28. Copy of Environmental Report showing there are no Environmental issues (if applicable).
- 29. Copy of Appraisal Report (if applicable).

**THE FOLLOWING ITEMS ARE REQUIRED AFTER CRA BOARD APPROVAL AND PRIOR TO EXECUTION OF AN AGREEMENT AND RELEASE OF FUNDS**

- 30. Evidence that all funds are in-place to fully fund the project.
- 31. A copy of the City approved project plans, contract with General Contractor and permits (Prior to Release of Funds)
- 32. Scope of work and all project costs
- 33. Copies of Insurance Certificates (Builders Risk/All Risk Policy, Commercial General Liability, Workers Compensation with the City of Fort Lauderdale and the Fort Lauderdale CRA listed as Additional Insured.

**APPLICANTS CERTIFICATION**

By my signature, I certify that I have read and understand the application, criteria, loan fees and program requirements. I further certify that all the information I (we) supplied is correct and accurate. All of the owners of the company/organization (regardless of ownership percentage) are aware of this loan and are in full agreement with the business securing financing for this project. My (our) signature(s) represent my (our) agreement to comply with City of Fort Lauderdale Community Redevelopment Agency, as it relates to this CRA funding request.

Each Proprietor, General Partner, Limited Partner and Business Owner, owning 20% or more must sign below. For all Non-Profit Organizations, all guarantors must be approved by City of Fort Lauderdale Community Redevelopment Agency.

Business Name: Patro Pizzarra

By: *B. Patro* 12/23/18  
 Signature and Title Date

**Guarantors:**

*JAY Adams* 2/7/19  
 Signature and Title Date

*Brian Parenteau* " "  
 Signature and Title Date

\_\_\_\_\_  
 Signature and Title Date

\_\_\_\_\_  
 Signature and Title Date

\_\_\_\_\_  
 Signature and Title Date



# Northwest-Progresso-Flagler Heights Community Redevelopment Agency

## APPLICATION REQUEST SUPPLEMENTAL INFORMATION

### CRA Incentive Programs

Please select the incentive(s) you are applying for and insert the amount of funding assistance you are seeking:

<input type="checkbox"/>	COMMERCIAL FAÇADE IMPROVEMENT PROGRAM	\$ _____
<input checked="" type="checkbox"/>	PROPERTY AND BUSINESS IMPROVEMENT PROGRAM	\$ 225,000. <sup>00</sup>
<input type="checkbox"/>	STREETSCAPE ENHANCEMENT PROGRAM	\$ _____
<input type="checkbox"/>	DEVELOPMENT INCENTIVE PROGRAM	\$ _____
<input type="checkbox"/>	PROPERTY TAX REIMBURSEMENT PROGRAM	\$ _____

Please provide a supplement sheet responding to the following numbered questions:

1. Please describe your project. *Attached business Plan Folio # 494234062280*
2. What is the address, folio number and legal description of the property. *901 Progresso Drive Suits 110-114*
3. What is the existing and proposed use of the property? Please note that certain uses are not eligible for CRA assistance. This includes convenience stores, pawn shops, check cashing stores, tattoo parlors, massage parlors, liquor stores and other uses as may be determined by the CRA that are inconsistent with the CRA Community Redevelopment Plan. Please note that there will be restrictive covenants placed on the property for minimum of 5 years restricting use of the property to only those uses for which CRA funding was provided. *Retail and office buildings*
4. Are the proposed improvements to the property being made on behalf of a proposed tenant for the property. If so, please provide a copy of the lease agreement. *Owner is partner*
5. What is the zoning of the property? *NWRAC-MUNE*
6. Are you the property owner? Please provide a copy of the deed of the property. You must be the owner of the property to apply. *yes attached*
7. Is your project new construction or is it renovation? *Renovation*
8. What is the total capital investment of your project and what is your hard construction and soft cost? (While property acquisition cost is not an eligible CRA expense, it may be included in your total capital investment) *\$560,600,000 total - 42,000-60,000 soft*
9. What is the current Broward County Assessed Value of the property? *See attached BCVA*
10. Is there a mortgage on the property? Please provide OR Book and Page. Please note that CRA funding is in the form of a 0% interest forgivable loan, forgiven after 5 year of project completion secured by a first

mortgage or subordinate mortgage on the property. Projects receiving over \$225,000 in CRA assistance will be secured by a forgivable loan forgiven after 7 years to 10 years depending on the level of CRA funding. Other forms of security in lieu of a forgivable mortgage will be considered on a case by case basis.

*See attached*

11. Are there any other liens or pending liens on the property? Please provide OR Book and Page. *None*
12. Are there any code violations on the property? Identify. *None*
13. Is the property listed "For Sale." Please note that properties listed for sale may not apply for CRA program funding. *No*
14. How many new permanent jobs will be created by the project? Please describe the jobs to be created and projected salaries. *Attached*
15. What is the estimated construction commencement date of the project? Please note that no work is to commence on the project unless a Program Agreement is approved and fully executed between the CRA and the property owner and that work must commence within 90 days of CRA funding approval. *As soon as CRA is approved.*
16. What is the estimated completion date of the project? Please note that all approved projects must be completed within a maximum of three (3) years. *5-8 months from approval or permit*
17. Please provide proof of your matching funds (i.e. bank statement, line of credit, etc.) and identify other proposed forms of financing for your project. *Attached*
18. Do you have general liability and fire and casualty insurance on the property? You will be required to demonstrate proof of insurance and may include bonding requirements as required by the City/CRA prior to commencement of work. The cost of insurance may be included as part of your total project cost funded by the program. *attached*
19. Have you previously received funding from the CRA? Explain. *yes - \$42,000 partial facade for Property OWNER.*

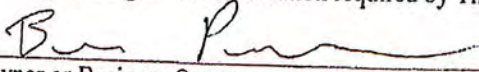
If you are applying for funding from the Commercial Façade Improvement Program, Property & Business Improvement Program and/or Streetscape Enhancement Program, please also complete the following:

20. Do you have a detailed scope of work? If so, please include for CRA review and approval. *See bids*
21. Do you have completed architectural drawings for the scope of work to be performed? Please include along with architectural illustration(s) of the proposed work, material specifications, color selections, etc. Please note that architectural cost may be included as part of your total project cost. *Architectural and engineering see attached*
22. Have your project plans been submitted for City Development Review and/or permitting and if so what are the status of the plans and the plan review number? All work must be permitted and approved by the Building Official. *Yes - in for permit*
23. Do you have detailed, written contractor cost estimates? If so, please provide. *yes see attached*
24. Have you selected a contractor from the attached City/CRA Approved Contractor List? Please note if your contractor is not on the City/CRA approved list, it may be possible to have your contractor become an approved CRA Contractor. He/She will need to complete the attached Contractor Application for consideration. *OK*
25. If you are applying for the Façade Program or Property and Business investment Program, and if you are not using a City/CRA Approved Contractor, you must secure two detailed licensed and insured contractor cost estimates and CRA funding is limited to 60% of the lowest cost estimate not to exceed \$50,000 which can only be funded on a reimbursement basis, rather than a direct payment to the contractor. In addition, all

projects over \$50,000 may be assigned a CRA Construction Review Specialist who will determine the scope of work to be funded and will secure contractor pricing for the project, manage funding request and provide general project oversight.

26. For Streetscape Enhancement Program projects, see additional requirements for projects in excess of \$300,000 as required by Florida Statute 255.20.

I Brian Parenteau attest that the information is correct to the best of my knowledge. I further understand that the CRA program benefits are contingent upon funding availability and CRA approval and are not to be construed as an entitlement or right of a property owner/applicant. I further understand that I am responsible for providing all documentation required by The CRA.



Property Owner or Business Owner

Signature of

Brian Parenteau

Print Name

## List of all Jobs to be Created

Job Title	#	Brief Job Description	Annual Average Salary	Industry Average Salary	Experience/Education/Skills Required
General Manager	1	Manage entire staff & building	65,000	65,000	10 yrs Exp
Assistant Manager	4	Assist GM	40,000	40,000	3 yrs exp
Bartender	10	Serve guests	25,000	25,000	1 yr exp
Bar Back	5	Assist bartender/servers	25,000	25,000	N/A
Hostess/Maitre	4	Greet Accommodate guests	35,000	35,000	1 yr exp
Waiters/servers	8	Serve guests	15,000	15,000	1 yr exp
Bussers/food runners	4	clean	25,000	25,000	N/A
Chefs	4	Cook	35,000	35,000	2 yr exp
Prep Cooks	2	Assist Cooks	30,000	30,000	1 yr exp
Dishwashers	4	Clean	25,000	25,000	N/A
Bookkeeper	1	Financials	20,000	20,000	5 yr exp
Marketing/IT	1	Marketing, Social Media	40,000	40,000	5 yr exp
DJ	1	Entertainment	25,000	25,000	1 yr exp
Maintenance	1	Repair + Clean	15,000	15,000	N/A

***Strategic & Tactical Business Plan  
For***

***Patio Bar & Pizza***

***“Serving a Unique Selection of Delicious Foods Including  
Artisan Pizzas and Flatbreads along with Popular  
Alcoholic Beverages and Craft Cocktails in an  
Attractive Comfortable Environment”***

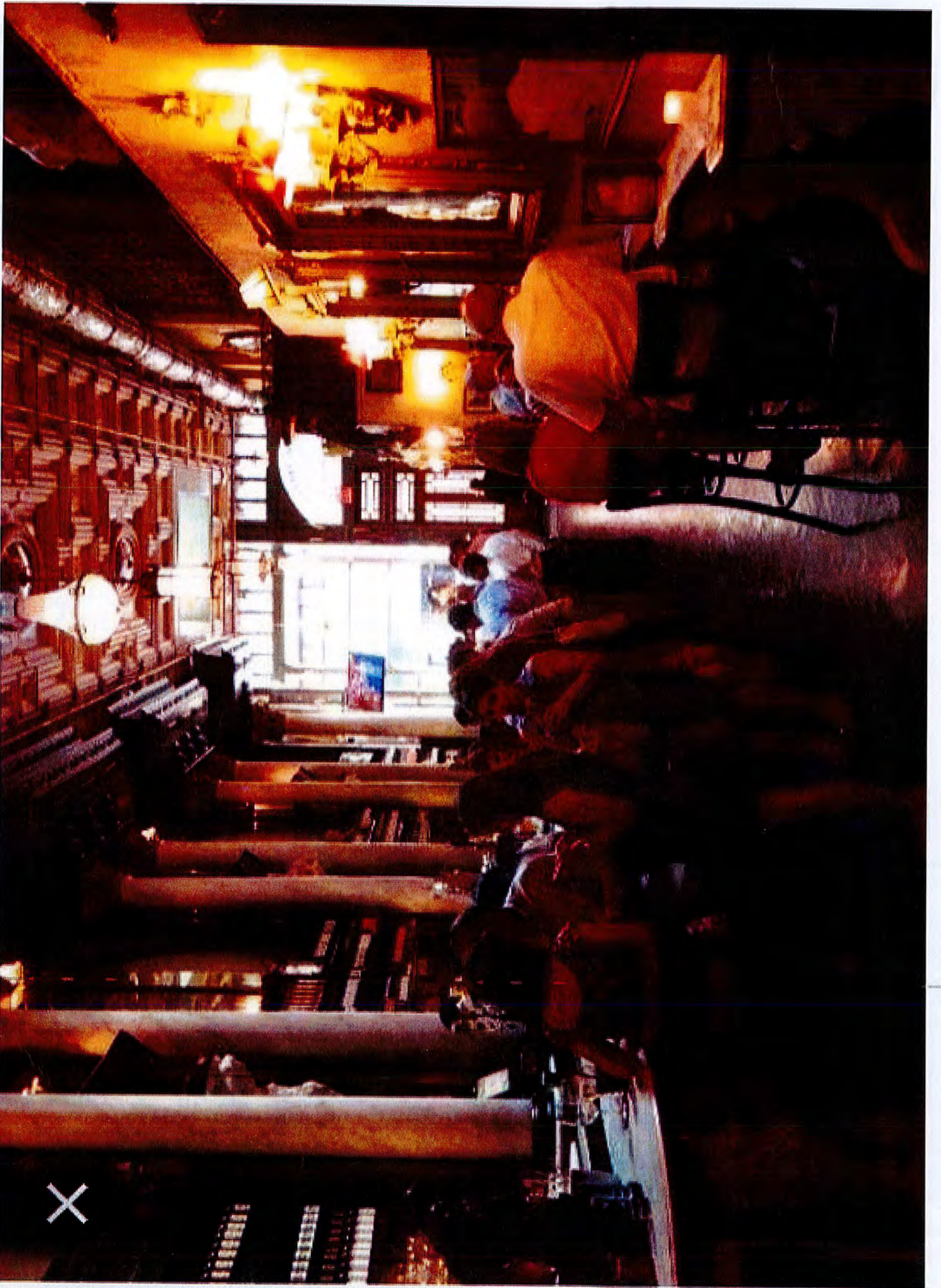
**901 Progresso Drive  
Fort Lauderdale, Florida 33304**



**Phone Numbers: (239) 287-0312; (954) 530-1800**

**Email Address:**

**[bparenteau2000@yahoo.com](mailto:bparenteau2000@yahoo.com)**



## **Outline Editor – Master Outline**

### **1 Cover Page**

### **2 Confidentiality Agreement**

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3.1 Objectives

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### 3. EXECUTIVE SUMMARY

There is an opportunity in Fort Lauderdale, Florida to open and operate an innovative successful neighborhood bar and restaurant with a unique flair. Brian Parenteau and Jay Adams recognize this opportunity and have decided to go forward with their new company named *Patio Bar & Pizza*. The company will penetrate the market in the business of operating a conveniently located bar and restaurant that specializes in serving artisan pizzas, flatbreads and craft cocktails in an attractive and comfortable environment designed to appeal to a diverse clientele. Brian Parenteau and Jay Adams also recognize the opportunities for offering a courteous and knowledgeable staff of well trained personnel dedicated to providing exceptional customer service. *Patio Bar & Pizza* will work to make its operations more productive while at the same time controlling expenses.



The money required getting the company organized and structured has been provided by Brian Parenteau and Jay Adams, who are investing \$600,000.00 to establish this new business. The money will be allocated to take care of all the requirements including \$450,000.00 for plans, permits and construction; \$100,000.00 for furnishings, equipment, and inventory; \$20,000.00 for legal, insurance and startup payroll; and \$30,000 for licensing, marketing and miscellaneous operating expenses. This business plan will show the components that make up and accomplish this exciting business venture.

This business is based on two vital components:

1. Excellent management that has a mastery of choosing the right product and the right service at the right time with a mastery of knowing what its total market is and how to keep gaining a greater share of that market.
2. Providing an excellent product or service that is not only well accepted now but also whose acceptance and use will continue to grow at an accelerated rate into the future.

*Patio Bar & Pizza* will coordinate worker productivity with increasing market demand to ensure continued company growth and development. Its approach emphasizes the individual participation of every employee and member of this organization and the total process of building the company to acquire an ever-increasing market share.

By guiding and helping employees with knowledge and awareness, it will build a solid foundation for achieving its most ambitious goals. *Patio Bar & Pizza* realizes that this is an ideal time to establish this business in this expanding industry and move forward in a steady progression over the next five years.

Some of the highlights of its strategy are here briefly summarized:

- ✓ *Patio Bar & Pizza* has superior talent and experience for the marketplace.
- ✓ Profitability is assured by its preparation of knowing what the market requirements are presently and what they are to be in the next several years.
- ✓ With its strategy and budget in place, sales are expected to multiply rapidly, and the company expects to move in on the leaders in the industry.

### **3.1 OBJECTIVES**

*Patio Bar & Pizza* has definite objectives to fulfill its desire to participate and achieve an ever-growing market share of the exciting industry that it is entering. What follows is a summary of the key objectives of *Patio Bar & Pizza*:

1. Penetrate the market in the business of operating a bar and restaurant in a trendy neighborhood with easy access to art, music and cultural events.
2. Develop employee capabilities to ensure a strong foundation for participation in a rapidly growing company.
3. Increase sales and revenue at a rate no less than 10% per year.

### **3.2 MISSION STATEMENT**

*Patio Bar & Pizza* is a company that will strive to excel in the business of operating a conveniently located bar and restaurant that specializes in selling and serving craft beer and cocktails along with artisan pizza and flatbread in a clean and comfortable environment designed to appeal to a diverse clientele. What makes *Patio Bar & Pizza* different and special is that *Patio Bar & Pizza* will offer a courteous and knowledgeable staff of well trained personnel dedicated to providing exceptional customer service.

### **3.3 KEYS TO SUCCESS**

*Patio Bar & Pizza* is confident of the following attributes that it demonstrates as keys to its success:

1. Brian Parenteau and Jay Adams's abilities to recognize and define the best course of action
2. The consistent raising of productivity
3. Diligent effort to regularly lower overall cost
4. Recruitment of experienced and talented employees
5. Ability to effectively market what *Patio Bar & Pizza* provides

## **4. COMPANY SUMMARY**

*Patio Bar & Pizza* will begin its operation in 2018. The inspiration for the company was the realization that there is a need for a company that can provide a conveniently located restaurant with a dedicated management team who possess an extensive amount of industry knowledge and experience. The company will be headquartered in the city of Fort Lauderdale in the state of Florida.

### **4.1 COMPANY OWNERSHIP**

*Patio Bar & Pizza* is set up as a Limited Liability Company. The ownership is held by Brian Parenteau and Jay Adams, who hold 100%. All questions relative to ownership should be directed to *Patio Bar & Pizza*.

### **4.2 COMPANY HISTORY**

*Patio Bar & Pizza* is proud of the accomplishments of the people that have made up this company. *Patio Bar & Pizza* is particularly proud of the fact that we possess a dedicated management team that demonstrates honesty, integrity and professionalism in all aspects of operations. The company is also proud of the fact that all our associates are carefully prescreened to ensure the highest standard of quality and we consistently strive to provide a superior level of service designed to exceed the expectations of our clients.

### **4.3 START-UP SUMMARY**

The money required getting the company organized and structured has been provided by Brian Parenteau and Jay Adams, who are investing \$600,000.00 to establish this new business. The money will be allocated to take care of all the requirements including \$450,000.00 for plans, permits and construction; \$100,000.00 for furnishings, equipment, and inventory; \$20,000.00 for legal, insurance and startup payroll; and \$30,000 for licensing, marketing and miscellaneous operating expenses.

### **4.4 COMPANY LOCATIONS AND PREMISES**

*Patio Bar & Pizza* will maintain its headquarters where its management staff will be in the city of Fort Lauderdale in the state of Florida. At no time will management allow a situation to exist where the company is supporting locations or premises that are not essential to the most effective operation of the company.

#### **Fort Lauderdale, Florida Demographics**

As of 2010, those of Hispanic or Latino ancestry accounted for 13.7% of Fort Lauderdale's population.

Out of the 13.7%, 2.5% were Cuban, 2.3% Puerto Rican, 1.7% Mexican, 1.1% Colombian, 0.9% Guatemalan, 0.8% Salvadoran, 0.6% Honduran, and 0.6% were Peruvian. As of 2010, those of African ancestry accounted for 31.0% of Fort Lauderdale's population, which includes African Americans. Out of the 31.0%, 10.0% were West Indian or Afro-Caribbean American (6.4% Haitian, 2.5% Jamaican, 0.4% Bahamian, 0.2% Other or Unspecified West Indian, 0.2% British West Indian, 0.1% Trinidadian and Tobagonian, 0.1% Barbadian), 0.6% were Black Hispanics, and 0.5% were Sub-Saharan African. As of 2010, those of (non-Hispanic white) European ancestry accounted for 52.5% of Fort Lauderdale's population. Out of the 52.5%, 10.3% were Irish, 10.1% German, 8.1% Italian, 7.1% English, 3.0% Polish, 2.1% French, 1.9% Russian, 1.7% Scottish, 1.2% Scotch-Irish, 1.0% Dutch, 1.0% Swedish, 0.6% Greek, 0.6% Hungarian, 0.5% Norwegian, and 0.5% were French Canadian. As of 2010, those of Asian ancestry accounted for 1.5% of Fort Lauderdale's population. Out of the 1.5%, 0.4% were Indian, 0.3% Filipino, 0.3% Other Asian, 0.2% Chinese, 0.1% Vietnamese, 0.1% Japanese, and 0.1% were Korean. In 2010, 7.1% of the population considered themselves to be of only American ancestry (regardless of race or ethnicity.) 0.6% were of Arab ancestry, as of 2010.

As of 2010, there were 74,786 occupied households, while 19.7% were vacant. 17.7% had children under the age of 18 living with them, 30.4% were married couples living together, 12.3% have a female head of household with no husband present, and 52.4% were non-families. 39.4% of all households were made up of individuals and 11.1% had someone living alone who was 65 years of age or older (4.8% male and 6.3% female.) The average household size was 2.17 and the average family size was 3.00. In 2010, the city population was spread out with 17.6% under the age of 18, 8.1% from 18 to 24, 28.4% from 25 to 44, 30.6% from 45 to 64, and 15.3% who were 65 years of age or older. The median age was 42.2 years. For every 100 females there were 111.8 males. For every 100 females age 18 and over, there were 113.1 males. As of 2010, the median income for a household in the city was \$49,818, and the median income for a family was \$59,238. Males had a median income of \$46,706 versus \$37,324 for females. The per capita income for the city was \$35,828.

## **5. PRODUCT DESCRIPTION**

*Patio Bar & Pizza* is proud of its main product line and the features and benefits that make up its attractiveness to this ever-growing market. The main features and benefits of its core products to its customers include that we offer an affordable menu comprised of craft beer and cocktails along with artisan pizza and flatbread served in a clean and comfortable environment designed to appeal to a diverse clientele. Some of the strengths and capabilities of its core products as it pertains to shelf life, durability and availability include that all of our meals are made to order and prepared fresh daily using superior quality ingredients, and we offer a vast selection of craft beers and prestigious wines featuring unique hand crafted cocktails that are prepared by a master mixologist with an extensive amount of industry knowledge and experience.

## **5.1 SERVICE DESCRIPTION**

*Patio Bar & Pizza* is proud of its main service line and the features and benefits that make up its attractiveness to this ever-growing market. The main features and benefits of its main service to its customers include that all employees are thoroughly trained by experienced professionals with considerable expertise in the hospitality industry. Some of the strengths and capabilities of its main service as it pertains to potential market, ease of administration and availability include that we maintain high standards of quality control over the preparation of our products and train our staff the importance of responding to customer requests in a prompt and efficient manner.

## **5.2 COMPETITIVE COMPARISON**

*Patio Bar & Pizza* has done extensive research and investigation of all the aspects of the competitiveness of the existing market in which it will be participating. *Patio Bar & Pizza* management team is fully aware of the major competitors who include:

- Laser Wolf
- 27 Bar & Lounge
- Glitch Bar

*Patio Bar & Pizza* recognizes these major competitors as a prime focus because they have been evaluated using criteria of price and value. This company knows that the advantages that it has over its competition include that *Patio Bar & Pizza* provides a superior level of service designed to exceed the expectations of our clients. This study of its competition has given the company a mastery of the effects of regulatory agencies, business share, pricing strategies, cut-throat or permissive posturing, as well as strengths and weaknesses of the management teams who head up the companies that make up the competition.

## **5.3 SALES LITERATURE**

*Patio Bar & Pizza* is prepared to highlight all the most important benefits and features in a packet of sales literature. This information will present a compelling point of view as well as a detailed explanation why the consumer should exchange their hard-earned dollars for the company's essential products and services. The sales literature will be complete in every way and will answer the questions of who, what, why, when and where of what the company is presenting.

## **5.4 SOURCING AND FULFILLMENT**

*Patio Bar & Pizza* is totally prepared in the preparation for ease and completion of fulfillment requirements. All aspects of fulfillment have been considered, evaluated and highlighted for assuring both customers and pertinent employees that fulfillment will never be a major concern.

## **5.5 TECHNOLOGY**

*Patio Bar & Pizza* has positioned itself in a way to take full advantage of all the technology available for its industry. Management has determined that when necessary that state of the art software and appropriate hardware will be implemented to assist all employees in gaining maximum productivity. The company will be utilizing accounting procedures both off-line and online to monitor weekly, monthly, quarterly and annual results of all aspects of operations.

## **5.6 FUTURE PRODUCTS AND FUTURE SERVICES**

*Patio Bar & Pizza* is currently using its experience and talent to position itself in future markets with the appropriate future products and future services. Its current product and service lines, which include operating a neighborhood bar and restaurant, are sufficient in today's demanding market and will fare very well in future years as well. In addition to this, the company is developing enhancements as well as creating new products and services to keep its position in the marketplace ever expanding.

## **6.0 MARKET ANALYSIS SUMMARY**

*Patio Bar & Pizza* has done an exhaustive study of the state of its industry. This industry is one of the most exciting industries in the United States. It presents an ever-increasing market, a very healthy bottom line, and excellent opportunities for growth. The outside world demands a conveniently located restaurant and lounge with a dedicated management team who possess an extensive amount of industry knowledge and experience. *Patio Bar & Pizza* has all this to offer and its management team will keep its finger on the pulse of market demands. This industry is filling the needs of the consumer by performing an essential service that contributes directly to the stability of the nation's economy through the creation of jobs and economic stimulus. Therefore, *Patio Bar & Pizza* fits perfectly for meeting the demands of its industry.

## **6.1 MARKET SEGMENTATION**

*Patio Bar & Pizza* is very much aware of the importance of market analysis as it pertains to market segmentation. At the current time management feels that the market for *Patio Bar & Pizza* is very large and growing. The reason for this conclusion about market segmentation is after careful study of its current and potential customer base. The company strongly feels that the market requires a conveniently located restaurant with a solid management team who possess a vast knowledge of trends in the industry and offers superior-quality food, exceptional customer service, and a clean and relaxing atmosphere. By offering an affordable menu comprised of craft beer and cocktails along with artisan pizza and flatbread served in a clean and comfortable environment where people can relax and have fun, *Patio Bar & Pizza* should be able to capture its market.

## **6.2 TARGET MARKET AND SEGMENT STRATEGY**

*Patio Bar & Pizza* aims to understand each reason why a consumer buys a product or service. In its total analysis there is a study of everything that affects a person's behavior, their cultural background, their economic status, their educational background, as well as all factors that relate to their behavior. *Patio Bar & Pizza* strives to target that segment of the market that is in the ideal position to need its service, afford its service, and be able to act on buying its service immediately. This company is always able to determine these results from such sources as existing customers, suppliers, bankers, trade groups, and industry trade journals.

### **6.2.1 MARKET NEEDS**

*Patio Bar & Pizza* evaluates its market primarily from the standpoint of what the needs are of the individual consumer. This can be a very varied thing. *Patio Bar & Pizza* knows that the needs of its consumers in relationship to what it offers are primarily because it provides an affordable menu of healthy and delicious food served in a charming atmosphere by a highly trained staff of hospitality professionals. *Patio Bar & Pizza* understands that to master this area its management team needs to constantly be tapping into those sources of information that reveal the true motivations of the consumer.

### **6.2.2 MARKET TRENDS**

*Patio Bar & Pizza* is very confident and excited about the timing of the business in its industry. It is the company's position that this is the ideal time to be on the move in this ever-growing market. Evaluating different factors and events that make up a pattern in identifying all aspects of that pattern secure them in an enviable position of providing what is needed in the marketplace at this time. The company is always watching the big picture and continues to monitor any pattern or trend daily.

### **6.2.3 MARKET GROWTH**

*Patio Bar & Pizza* recognizes that it is participating in a very large industry with a great growth rate. Its projected growth will be set at a rate greater than the industry average. *Patio Bar & Pizza* implementation of its business strategy will lend itself to fast paced development and dominance of a significant market share. The company has determined the growth of its market based on an ever-increasing customer base, and dollar volume base as well.

## **6.3 INDUSTRY & BUSINESS ANALYSIS**

*Patio Bar & Pizza* knows that in the final analysis it can only do well if overall sales are there and expenses are capped at a reasonable level. Its position in this industry is that the other companies do some of the things correctly but not as many as it feels that it can do to become a market leader.

For example, it has found that some of the other companies operate inferior quality establishments with limited menu options and substandard personnel who demonstrate a lack of professionalism. *Patio Bar & Pizza* on the other hand, operates in an advantageously different manner as outlined by establishing an upscale yet approachable establishment with an affordable menu comprised of craft beer and cocktails along with artisan pizza and flatbread featuring the added value of an experienced team of hospitality professionals who consistently provide highly personalized customer service designed to ensure complete client satisfaction.

### **6.3.1 INDUSTRY & BUSINESS PARTICIPANTS**

Industry and business participants include such companies as Laser Wolf, 27 Bar & Lounge and Glitch Bar. The primary weaknesses are that some of these other companies operate inferior quality establishments with limited menu options and substandard personnel who demonstrate a lack of professionalism. *Patio Bar & Pizza* on the other hand, operates in an advantageously different manner as outlined by establishing an upscale yet approachable establishment with an affordable menu comprised of craft beer and cocktails along with artisan pizza and flatbread featuring the added value of an experienced team of hospitality professionals who consistently provide highly personalized customer service designed to ensure complete client satisfaction. This is how *Patio Bar & Pizza* distinguishes itself.

### **6.3.2 DISTRIBUTING A PRODUCT & SERVICE**

Because of the nature of this business the company has learned that the best places to locate its establishments are in easily accessible high traffic areas with good visibility. This is because there are many advantages to distributing its products in this way. Those advantages include the fact that the company will generate more revenue.

### **6.3.3 COMPETITION AND BUYING PATTERNS**

*Patio Bar & Pizza* is excited about its position in relationship to its competition. The management of the company has discovered some innovative and creative ways of acquiring all the components that make up its product line. The need for a low-based cost that transcends to a lower net cost prior to sale and therefore transcends into a greater profit is what keeps *Patio Bar & Pizza* on the cutting edge of continuously competing on a favorable basis. Such things as inventory control, source of components, fast turnover, production schedules, all contribute to a healthy aspect of competing with other companies.

### **6.3.4 MAIN COMPETITORS**

*Patio Bar & Pizza* recognizes the following main competitors that affect its industry. *Patio Bar & Pizza* has chosen them because of their level of participation, stability, and marketing. The main competitors include: Laser Wolf, 27 Bar & Lounge, and Glitch Bar.

## 7. STRATEGY AND IMPLEMENTATION

*Patio Bar & Pizza* centers its strategy on the premise that the company resonates with the consumer because it offers a contemporary restaurant with a relaxed atmosphere designed to cater to a diverse clientele in a clean and safe environment. Always keeping that in mind, it has its management constantly focus on productivity being high and of course expenses remaining very modest. *Patio Bar & Pizza* is diligent in dissecting every aspect of this business to make each component productive and contributive to the goal of a highly profitable relationship with its customers.

### 7.1 STRATEGY PYRAMID

*Patio Bar & Pizza* knows that it's wise to understand the framework from initial goal back to the essential implementation. The purpose of the pyramid here is to place at the very top an individual emphasis that is the focus of a strategy for the company, such as introduction of a new product line.



Picture if you will, the next level down the individual actions or tactics necessary to implement the emphasis or strategy. Finally, at the bottom of its pyramid are the individual programs necessary to support all actions that contribute to achieving the emphasis or goal.

### 7.2 VALUE PROPOSITION

*Patio Bar & Pizza* adheres to value-based marketing in its conceptual outlook. The value-based benefits of the company that it strives for consumers to acknowledge include that it provides a place geared to the demands of our guests where the wait staff is very knowledgeable and know the regular guests by name and can remember their favorite menu selections. In this way *Patio Bar & Pizza* is very sensitive to the communication of what it is proposing to its customers as well as living up to the promise behind what it does. The company demonstrates that it backs up what it does with a 100% customer satisfaction attitude.

### **7.3 COMPETITIVE EDGE**

*Patio Bar & Pizza* is decisive about staying ahead of its competition. The company knows that this is an everyday every hour re-evaluation of what is going on in its marketplace. Its current key advantages in relationship to competitive edge include that we possess a dedicated management team that demonstrates honesty, integrity and professionalism in all aspects of operations.

### **7.4 MARKETING STRATEGY**

*Patio Bar & Pizza* is aware of all the different choices in relationship to marketing strategy. Because of its research and recommendations from management it has chosen to market what it does through online Internet exposure through search engine optimization, social media, PR campaign, local advertisements, industry contacts, and by word of mouth. It has chosen this strategy because costs are minimal, effectiveness is extremely high and branding recognition is enhanced.

#### **7.4.1 POSITIONING STATEMENT**

*Patio Bar & Pizza* takes the position that its primary focus of what it does in the marketplace is to provide an affordable restaurant with excellent food and a charming atmosphere. This is how *Patio Bar & Pizza* distinguishes itself in the marketplace.

#### **7.4.2 PRICING STRATEGY**

*Patio Bar & Pizza* has after careful consideration decided to align its pricing at a lower level in comparison to its competition. This fits in perfectly with where the company sees itself positioned in the total marketplace and communication with its customer base as far as getting appropriate value and still maintaining sufficient motivation for high volume.

#### **7.4.3 PROMOTION STRATEGY**

The management of *Patio Bar & Pizza* believes very strongly in press releases to significantly get the word out of the value of what it does. While this will always be a focus of its efforts, this is only one part of its promotional strategy. On a consistent basis the company will promote what it does through online Internet exposure through SEO, social media, PR campaign, local advertisements, industry contacts, and by word of mouth. This along with all the individual selling efforts of its staff demonstrates a dynamic way for it to build the penetration of what it does in the marketplace.

#### **7.4.4 DISTRIBUTION STRATEGY**

*Patio Bar & Pizza* focuses on all three aspects of distribution concerns, that is, coverage, control and costs.

These aspects can all be complex. *Patio Bar & Pizza* is certain that it has made the wisest decision in relationship to its coverage and control and cost for its distribution strategy. The coverage and control that it's striving for is achieved by its various marketing programs. Its cost structure is geared to enhance its distribution based upon its positioning in the marketplace.

## **7.4.5 MARKETING PROGRAMS**

*Patio Bar & Pizza* knows that its marketing programs need to tell an excellent story that is compelling, detailed and highlights many of its capabilities. The company knows that its consumers hear its voice loud and clear through every aspect of the company, staff, reputation, and quality control. The company strives to be indispensable to the consumer. Its marketing programs work to identify this company, highlight competitive advantages, show appreciation for customer feedback, take advantage of marketing resources, and demonstrate that the company is knowledgeable, energetic, and enthusiastic.

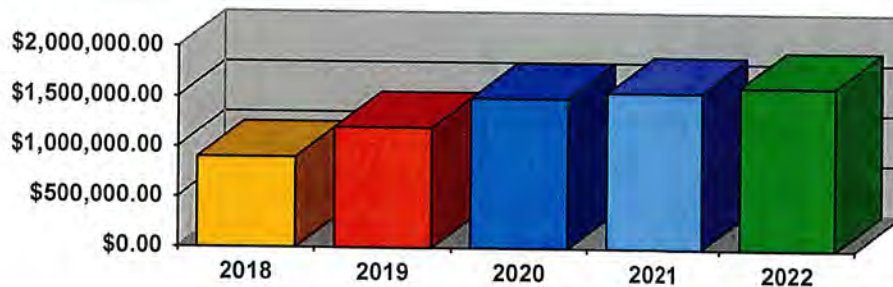
## **7.5 SALES STRATEGY**

As stated earlier, *Patio Bar & Pizza* is focusing its sales strategy on the implementation of marketing programs, which include online Internet exposure through SEO, social media, PR campaign, local advertisements, industry contacts, and by word of mouth.

### **7.5.1 SALES FORECAST**

*Patio Bar & Pizza* has developed a method for not only developing its sales forecast but also the ability to stand behind the numbers.

#### **Projected Sales Growth Expected**



2018 \$900,000.00	2019 \$1,200,000.00	2020 \$1,500,000.00
2021 \$1,560,000.00	2022 \$1,620,000.00	

The company expects to do the following sales over the year 2018: \$1,200,000.00; the next year 2019: \$1,700,000.00; the next year 2020: \$1,700,000.00; the next year 2021: \$1,700,000.00; and over the following year 2022: \$2,200,000.00. This company knows full well that to make its business plan happen, everything must make sense.

At *Patio Bar & Pizza*, the company is grounded in making reasonable assumptions that it feels very confident it can accomplish. Its strategies are state of the art, clear, and precise.

### **7.5.2 SALES PROGRAMS**

*Patio Bar & Pizza* has sales programs that assure that its revenue forecasts are realized completely and on schedule. The persons on its dedicated management team directly responsible for sales performance are Brian Parenteau and Jay Adams. To make this real the company has set deadlines with amounts as well as budget restrictions for a highly profitable sales program. With its comprehensive marketing program and competitive positioning, *Patio Bar & Pizza* is confident in concrete terms to see its sales milestones and deadlines become realities.

### **7.6 STRATEGIC ALLIANCES**

*Patio Bar & Pizza* is constantly working to build a network of key individuals and companies that work as alliances to accomplish its major strategies. The company management is strongly encouraged to develop relationships with all individuals that may have a favorable relationship with any of its working teams. These alliances are to strengthen and broaden the foundation of the company and the assurance that its market share and profitability will continually increase.

### **7.7 EXPLAINED MILESTONES**

*Patio Bar & Pizza* is very pleased with the accomplishments of the company and the participants of the company. The company is very proud of its loyal wonderful staff and the staff's dedication to reach all forecasts and milestones on which the staff sets its course. The goals for the company include securing the financing required to establish the operation, establishing a solid client base, and reaching the total sales projected.

## **8. MANAGEMENT SUMMARY**

Management is the core and nucleus of any organization. It's not just personnel and individuals' resumes but so much more that encompasses vision, talent, harmony, beliefs, and commitment. *Patio Bar & Pizza* is led by Brian Parenteau and Jay Adams, the key players of the management team who provide all the talent necessary to complete every aspect of this business plan.

### **8.1 ORGANIZATIONAL STRUCTURE**

*Patio Bar & Pizza* knows how important the organizational structure is to the success of a company. Each position with this company has a detailed job description as well as a defined relationship to the whole. At the very head of the company are Brian Parenteau, Owner/Operator and Jay Adams, Building Maintenance/Equity Partner/Landlord.

From other management positions to department heads, the structure of the organization is detailed and complete. Authority is properly positioned to achieve maximum effectiveness of each organizational structure.

## **8.2 MANAGEMENT TEAM**

What follow are the top positions of *Patio Bar & Pizza*, their names, and a brief description of their qualification as it pertains to the successful management and development of this company's goals.

❖ **Brian Parenteau, Owner/Operator**

Brian Parenteau holds a Bachelor of Science degree in Business Management and has 17 years of experience in all aspects of the hospitality industry.



He started his career at the bottom in the industry and has worked his way while learning the responsibilities of all positions along the way. He has served as the Owner of a successful bar called Drynk Bar & Lounge in Wilton Manors, Florida that was featured in Voyage MIA magazine.

<http://voyagemia.com/interview/meet-brian-parenteau-drynk-bar-lounge-wilton-manors/>

Brian's introduction to the hospitality industry began 17 years ago as a bar-back in a South Beach nightclub. Due to the culmination of hard work and the inevitable networking that occurs in Miami Brian was promoted to bartender, which quickly opened Brian's eyes to a passion he did not know he had.

### Strategic & Tactical Business Plan

The hours in the Miami nightlife are grueling and anybody who has worked down there will attest to that, so Brian sought a “real job” in a white-collar setting. For two years Brian worked as a mortgage broker and quickly learned that sitting at a desk all day was just not his calling in life. Brian missed the excitement, the energy, and the relationships he had formed over several years of bartending. So, like any responsible adult- Brian quit. To revert into the industry Brian worked at a Banquet Hall doing freelance bartending for weddings, bar mitzvahs, etc. which reignited Brian’s love for the industry, but he still felt a lack of purpose in the freelance environment.

The search continued which landed Brian at his first long-term bartending “gig” at Big City Tavern on Las Olas Blvd. in Fort Lauderdale. Brian stayed at Big City for over 7 years and quickly fell back in love with everything the hospitality industry; people, fun, and money. Working there if he did Brian was given the opportunity to meet some amazing people that turned into both friendships and what would be future business endeavors. Big City allowed Brian to fine tune the skills he had initially acquired in Miami but when Brian moved on to a new place of employment in the same area on Las Olas Blvd, Grille 401 as the bar manager this is where Brian mastered his management skills. Joining this new F&B location with Grille 401 Brian experienced a new and elevated ambiance, clientele, and great support that were pleasantly overwhelming. Brian stayed at Grille 401 until he opened the doors at Drynk, a new speakeasy located in Wilton Manors in 2017.

Brian is forever grateful for working on that “strip” on Las Olas Blvd. if he did because it taught Brian the ins and outs of the industry, what works –what doesn’t, what holds a bar together and what can easily rip it apart. Brian maintains all the relationships built within the Las Olas neighborhood and took many great lessons with him, many of which could not be found anywhere else. Being hands on and engaging with his customers daily, building that rapport are all traits Brian insists on implementing at his current project Drynk as well as new projects in the future. This along with skills from Brian’s entire team will help his teams transition from the “new bar” to what he knows will become a staple location in this new area.

#### ❖ Jay Adams, Building Maintenance/Equity Partner/Landlord

Jay Adams has successfully owned and operated a commercial real estate company and has over 23 years of experience in property management and landlord representation. He is an entrepreneurial property owner who has successfully gentrified properties in many low-income areas. He owns buildings with many successful landlord tenant businesses.

### **8.3 MANAGEMENT TEAM GAPS**

*Patio Bar & Pizza* recognizes that in any growing company often management personnel must wear more than one hat. As a result, often a gap or gaps may exist until the company is developed enough to have a specific person for every task required. *Patio Bar & Pizza* currently has everything covered and feels very confident that each task is assigned to a very competent member of its management team.

### Strategic & Tactical Business Plan

The company will always be sensitive to this issue and prevent any weakness by having and planning a contingency program that overlaps job responsibilities.

## **8.4 PERSONNEL PLAN**

*Patio Bar & Pizza* defines its total work force to protect the success of its business plan. All aspects of the business have been sufficiently analyzed to determine each position required to run a fully functioning operation that can complete all the strategies and programs to be undertaken.

## **9. FINANCIAL PLAN**

*Patio Bar & Pizza* has developed its financial plan with the awareness that cash and the bottom line are key components of any successful company. Revenues for the company will come from charges and fees generated from operating a neighborhood bar and restaurant. The opportunity to increase revenues is being fully taken advantage of as outlined in its overall marketing strategy. To assure that bottom line adequately follows increases in revenue every cure possible is being taken to control all areas of expenses and overhead. The basis of its financial plan is solid growth, increase in revenues, and controlled expenses.

### **9.1 IMPORTANT ASSUMPTIONS**

*Patio Bar & Pizza* makes every effort not to assume any aspect of its operation other than having hard factual data to back up any forecast. The entire management team is constantly reminded to base all programs on highly researched statistical information with the slightest possible margin of variation. One of the reasons that the leadership of *Patio Bar & Pizza* chose the industry that it is in was to minimize as many variables in the business community as possible.

### **9.2 KEY FINANCIAL INDICATORS**

*Patio Bar & Pizza* recognizes that the most important financial indicators are cash and bottom line. This company will be constantly monitoring the flow of revenue to the company as well as the expense requirements that deplete the company of its cash. *Patio Bar & Pizza* will always try to improve the ratio of revenue and expenses to generate a healthier bottom line in addition to a healthier cash base.

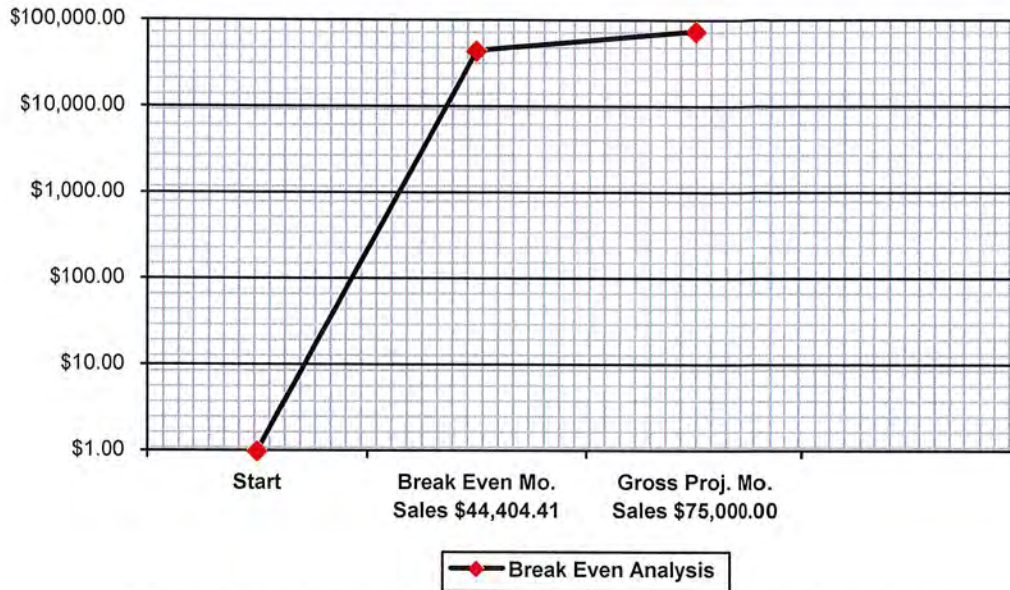
### **9.3 EXPLANATION OF BREAK-EVEN ANALYSIS**

The analysis takes into consideration forecasted revenues as well as regular running fixed costs and average per unit sales price also known as per unit revenue. The purpose of this analysis is to maintain insight on financial realities. This information is vital for all kinds of things, from deciding how to price products or service to figuring whether a marketing program is worth the investment.

### Strategic & Tactical Business Plan

The breakeven point for this company occurs when gross sales in any given month = \$44,404.41. Formula: (Gross Profit \$612,000.00 / Gross Sales \$900,000.00) = 68%. Total Expenses \$362,340.00 / 68% as a decimal .68 = \$532,852.94 / 12 = \$44,404.41 (break even amount monthly).

#### Monthly Sales Amount Needed to Break Even



### 9.4 EXPLAINED PROJECTED PROFIT AND LOSS

*Patio Bar & Pizza* sales are forecasted to be increasing on a regular basis. Gross margin is also expected to increase on a regular basis. Breaking down the profit and loss projections and monitoring them on a regular basis is essential to the foundation of the company.

### 9.5 EXPLAINED PROJECTED CASH FLOW

As stated earlier, *Patio Bar & Pizza* will focus its attention on bottom line and cash. Its projected cash flow is very positive. With forecasted increasing revenues and controls on overhead and expenses it will look to see an increasing bottom line as well as increasing cash.

### 9.6 EXPLAINED PROJECTED BALANCE SHEET

The projected balance sheet for *Patio Bar & Pizza* highlights total assets, total liabilities, as well as capital. With projected cash flow already established the company balance sheet exemplifies a company whose revenues are increasing as well as its bottom line in cash. The leadership of this company offers its financials as proof positive of the workings of this business plan.

## **9.7 BUSINESS RATIOS**

To clarify and spotlight its financials it presents the following ratios and illustrates an accurate picture with all things having been considered. The first ratio is the current ratio = current assets \$600,000.00 divided by current liabilities \$0.00. The CURRENT RATIO is to be determined. The second ratio is the quick ratio = (cash \$600,000.00 + investments \$0.00 + receivables \$0.00) divided by current liabilities \$0.00. The QUICK RATIO is to be determined. The net profit margin = net profit \$249,660.00 divided by gross revenue on sales \$900,000.00. The NET PROFIT MARGIN RATIO is 27.74%. The return on investment = net profit \$249,660.00 divided by total assets \$600,000.00. The RETURN ON INVESTMENT RATIO or ROI is 41.61%.

## **9.8 EXPLAINED LONG-TERM PLANS**

*Patio Bar & Pizza* believes that its long-term prospects for a very successful company are excellent. The industry chosen, and the strong foundation of the company lend itself to nothing but positive results in the long-term future. With a market sensitive management team and excellent systems in place to monitor competitive shifts or changes *Patio Bar & Pizza* is ideally positioned to continue its successful plan on through the next decade.

## **10. WEB PLAN SUMMARY**

*Patio Bar & Pizza* observes the increasing importance of the Internet in all that the worldwide web encompasses. This company not only is a participant in the worldwide web but also with its management team will continually strive to have a competitive edge by a significant presence and plans for exposure on the worldwide web. Because of the ever-increasing sophistication of the American Consumer and the ever-increasing participation on the Internet by the American Consumer, *Patio Bar & Pizza* will apply all its resources to be the industry leader in utilization of the Internet and its commerce.

### **10.1 WEB MARKETING STRATEGY**

*Patio Bar & Pizza* recognizes that there are many parts to a company success and its involvement in the Internet. The first part is a fully functioning presentable web site that resonates with the consumer and the personnel of the company. To that end, the management team has assigned the evolving development and maintenance of the web site for *Patio Bar & Pizza*. The second part is a concerted program of search engine optimization to assure that penetration of the marketplace is vast and consistent. Association of company identity and web site presence shall be an integral part of all company promotional activities and materials. The third part is to utilize the company web site in all aspects of sales processing and customer service. The fourth part is to utilize all capabilities on the worldwide web for company banking, training, and procedures.

## **10.2 DEVELOPMENT REQUIREMENTS**

*Patio Bar & Pizza* sees that the expertise of someone involved with the worldwide web is very specific. The management team is committed to providing ongoing training for members of the company. In addition to ongoing training, the company will commit an appropriate amount of company resources sensitive to revenues generated by the web site presence. In addition, as it relates to productivity personnel will have access to computer capabilities that tie in the web presence with all its internal company workings. The development of these programs will be the direct responsibility of an assigned person from its management team.

Operating Statement	Month 1	Month 2	Month 3	Month 4	Month 5	Month 6	Month 7	Month 8	Month 9	Month 10	Month 11	Month 12	Month 13
<b>Revenues:</b>													
Food Sales	\$ 67,968	\$ 68,648	\$ 69,334	\$ 70,027	\$ 70,728	\$ 71,435	\$ 72,149	\$ 72,871	\$ 73,599	\$ 74,331	\$ 75,067	\$ 75,807	\$ 76,551
Beverage Sales	\$ 2,016	\$ 2,036	\$ 2,057	\$ 2,077	\$ 2,098	\$ 2,119	\$ 2,140	\$ 2,162	\$ 2,183	\$ 2,205	\$ 2,227	\$ 2,249	\$ 2,271
Beer/Wine Sales	\$ 26,014	\$ 26,274	\$ 26,537	\$ 26,802	\$ 27,070	\$ 27,341	\$ 27,614	\$ 27,891	\$ 28,170	\$ 28,451	\$ 28,734	\$ 29,019	\$ 29,305
Liquor Sales	\$ 47,021	\$ 47,491	\$ 47,966	\$ 48,446	\$ 48,930	\$ 49,420	\$ 49,914	\$ 50,413	\$ 50,917	\$ 51,421	\$ 51,926	\$ 52,431	\$ 52,936
<b>Operating Revenue</b>	<b>\$ 143,019</b>	<b>\$ 144,449</b>	<b>\$ 145,894</b>	<b>\$ 147,353</b>	<b>\$ 148,826</b>	<b>\$ 150,315</b>	<b>\$ 151,818</b>	<b>\$ 153,336</b>	<b>\$ 154,869</b>	<b>\$ 156,413</b>	<b>\$ 157,967</b>	<b>\$ 159,531</b>	<b>\$ 161,095</b>
<b>Cost of Products &amp; Services:</b>													
Cost of Food	\$ 20,390	\$ 20,594	\$ 20,800	\$ 21,008	\$ 21,218	\$ 21,430	\$ 21,645	\$ 21,861	\$ 22,080	\$ 22,300	\$ 22,521	\$ 22,743	\$ 22,966
Cost of NA Beverages	\$ 242	\$ 244	\$ 247	\$ 249	\$ 252	\$ 254	\$ 257	\$ 259	\$ 262	\$ 265	\$ 268	\$ 271	\$ 274
Cost of Beer/Wine	\$ 7,284	\$ 7,357	\$ 7,430	\$ 7,505	\$ 7,580	\$ 7,655	\$ 7,732	\$ 7,809	\$ 7,887	\$ 7,967	\$ 8,047	\$ 8,128	\$ 8,209
Cost of Liquor	\$ 9,404.20	\$ 9,498.24	\$ 9,593.22	\$ 9,689.16	\$ 9,786.05	\$ 9,883.91	\$ 9,982.75	\$ 10,082.58	\$ 10,183.40	\$ 10,285.18	\$ 10,387.97	\$ 10,491.77	\$ 10,596.57
Bar Loss - Comps (10%)	\$ 7,303.51	\$ 7,376.54	\$ 7,450.31	\$ 7,524.81	\$ 7,600.06	\$ 7,676.06	\$ 7,752.82	\$ 7,830.35	\$ 7,908.65	\$ 7,987.67	\$ 8,067.41	\$ 8,147.87	\$ 8,229.05
Credit Card Fees	\$ 1,341	\$ 1,354	\$ 1,368	\$ 1,381	\$ 1,395	\$ 1,409	\$ 1,423	\$ 1,438	\$ 1,452	\$ 1,467	\$ 1,481	\$ 1,496	\$ 1,511
<b>Cost of Goods Sold</b>	<b>\$ 45,965</b>	<b>\$ 46,424</b>	<b>\$ 46,889</b>	<b>\$ 47,358</b>	<b>\$ 47,831</b>	<b>\$ 48,309</b>	<b>\$ 48,793</b>	<b>\$ 49,280</b>	<b>\$ 49,773</b>	<b>\$ 50,271</b>	<b>\$ 50,773</b>	<b>\$ 51,280</b>	<b>\$ 51,792</b>
<b>Gross Profit</b>	<b>\$ 97,054</b>	<b>\$ 98,025</b>	<b>\$ 99,005</b>	<b>\$ 99,995</b>	<b>\$ 100,995</b>	<b>\$ 102,005</b>	<b>\$ 103,025</b>	<b>\$ 104,056</b>	<b>\$ 105,096</b>	<b>\$ 106,145</b>	<b>\$ 107,204</b>	<b>\$ 108,273</b>	<b>\$ 109,351</b>
<b>Gross Margin</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>	<b>68%</b>
<b>Operating Expenses:</b>													
Operating Compensation	\$ -	\$ -	\$ -	\$ 33,604	\$ 49,083	\$ 49,083	\$ 49,083	\$ 49,083	\$ 49,083	\$ 49,083	\$ 49,083	\$ 49,083	\$ 49,083
Travel and Entertainment	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250	\$ 250
Professional Fees	\$ 281,000	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350	\$ 350
Marketing Expense	\$ 8,400	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800	\$ 3,800
Office Expense	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100	\$ 100
Facilities Expense	\$ 6,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475	\$ 5,475
Insurance Expense	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200	\$ 1,200
Taxes and Licenses Expense	\$ 1,200	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Other G&A	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83	\$ 83
Loan Payment	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Depreciation Expense	\$ 920	\$ 943	\$ 967	\$ 991	\$ 1,015	\$ 1,039	\$ 1,063	\$ 1,087	\$ 1,111	\$ 1,136	\$ 1,161	\$ 1,186	\$ 1,211
<b>Operating Expenses</b>	<b>\$ 299,628</b>	<b>\$ 12,190</b>	<b>\$ 45,806</b>	<b>\$ 59,830</b>	<b>\$ 59,842</b>	<b>\$ 59,854</b>	<b>\$ 59,866</b>	<b>\$ 59,878</b>	<b>\$ 60,090</b>	<b>\$ 60,102</b>	<b>\$ 60,114</b>	<b>\$ 60,126</b>	<b>\$ 60,138</b>
<b>Income (Loss) from Operations</b>	<b>\$ (299,628)</b>	<b>\$ (12,190)</b>	<b>\$ (45,806)</b>	<b>\$ 37,224</b>	<b>\$ 38,183</b>	<b>\$ 39,151</b>	<b>\$ 40,129</b>	<b>\$ 41,117</b>	<b>\$ 42,120</b>	<b>\$ 43,142</b>	<b>\$ 44,174</b>	<b>\$ 45,216</b>	<b>\$ 46,268</b>
<b>EBITDA</b>	<b>\$ (298,708)</b>	<b>\$ (11,258)</b>	<b>\$ (44,863)</b>	<b>\$ 38,180</b>	<b>\$ 39,150</b>	<b>\$ 40,130</b>	<b>\$ 41,120</b>	<b>\$ 42,120</b>	<b>\$ 43,140</b>	<b>\$ 44,180</b>	<b>\$ 45,220</b>	<b>\$ 46,260</b>	<b>\$ 47,300</b>
<b>Provision for Income Taxes:</b>													
Federal (35%)	\$ -	\$ -	\$ -	\$ (13,028)	\$ (13,364)	\$ (13,703)	\$ (14,045)	\$ (14,391)	\$ (14,740)	\$ (15,093)	\$ (15,450)	\$ (15,811)	\$ (16,176)
Current portion of net operating losses	\$ 104,870	\$ 4,266	\$ 16,032	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Carry over of net operating losses	\$ -	\$ 104,870	\$ 109,136	\$ 125,168	\$ 112,140	\$ 98,776	\$ 85,073	\$ 71,028	\$ 56,637	\$ 41,966	\$ 26,943	\$ 11,563	\$ -
Provision for income taxes	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
<b>Net income (loss)</b>	<b>\$ (299,628)</b>	<b>\$ (12,190)</b>	<b>\$ (45,806)</b>	<b>\$ 37,224</b>	<b>\$ 38,183</b>	<b>\$ 39,151</b>	<b>\$ 40,129</b>	<b>\$ 41,117</b>	<b>\$ 42,120</b>	<b>\$ 43,142</b>	<b>\$ 44,174</b>	<b>\$ 45,216</b>	<b>\$ 46,268</b>
<b>Net margin</b>	<b>26%</b>	<b>26%</b>	<b>26%</b>	<b>27%</b>	<b>27%</b>	<b>27%</b>	<b>28%</b>	<b>28%</b>	<b>28%</b>	<b>28%</b>	<b>29%</b>	<b>29%</b>	<b>29%</b>
<b>Balance Sheet</b>													
<b>Assets:</b>													
Current assets:													
Cash and cash equivalents	\$ (356,458)	\$ (368,717)	\$ (449,579)	\$ (405,776)	\$ (397,555)	\$ (318,904)	\$ (302,807)	\$ (285,251)	\$ (266,420)	\$ (256,101)	\$ (244,277)	\$ (245,144)	\$ (257,474)
Inventory	\$ -	\$ -	\$ 35,000	\$ 28,376	\$ 58,306	\$ 18,785	\$ 42,809	\$ 66,373	\$ 89,473	\$ 122,103	\$ 154,260	\$ 195,959	\$ 237,255
Accounts receivable, net	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000	\$ 19,000
Deposits and other current assets	\$ (337,458)	\$ (349,717)	\$ (395,579)	\$ (358,400)	\$ (320,250)	\$ (281,119)	\$ (240,999)	\$ (199,878)	\$ (157,948)	\$ (114,997)	\$ (71,017)	\$ (30,205)	\$ (1,219)
<b>Total current assets</b>	<b>\$ 100,000</b>	<b>\$ 172,750</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>	<b>\$ 101,000</b>
Property and equipment	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Less: Accumulated Depreciations	\$ (920)	\$ (1,851)	\$ (2,795)	\$ (3,750)	\$ (4,717)	\$ (5,696)	\$ (6,687)	\$ (7,690)	\$ (8,705)	\$ (9,732)	\$ (10,771)	\$ (11,821)	\$ (12,884)

	Month 14	Month 15	Month 16	Month 17	Month 18	Month 19	Month 20	Month 21	Month 22	Month 23	Month 24	Year 1	Year 2	Year 3	Year 4	Year 5
\$	74,708	75,268	75,832	76,401	76,974	77,552	78,133	78,719	79,310	79,904	80,504	636,759	927,456	992,378	1,051,921	1,093,998
\$	2,216	2,233	2,250	2,266	2,283	2,301	2,318	2,335	2,353	2,370	2,388	18,890	27,513	29,439	31,206	32,454
\$	28,594	28,808	29,024	29,242	29,461	29,680	29,905	30,129	30,355	30,583	30,812	243,714	354,975	379,824	402,613	418,717
\$	51,684	52,071	52,462	52,855	53,252	53,651	54,053	54,459	54,867	55,279	55,693	440,518	641,625	686,539	727,731	756,841
\$	157,201	158,380	159,568	160,765	161,970	163,185	164,409	165,642	166,885	168,136	169,397	1,139,880	1,951,570	2,088,180	2,213,471	2,302,010
\$	22,412	22,580	22,750	22,920	23,092	23,265	23,440	23,616	23,793	23,971	24,151	191,028	278,237	297,713	315,576	328,199
\$	266	268	270	272	274	276	278	280	282	284	287	2,267	3,302	3,533	3,745	3,894
\$	8,006	8,066	8,127	8,188	8,249	8,311	8,373	8,436	8,499	8,563	8,627	68,240	99,393	106,351	112,732	117,241
\$	10,336.72	10,414.25	10,492.36	10,571.05	10,650.33	10,730.21	10,810.69	10,891.77	10,973.46	11,055.76	11,138.67	88,104	128,325	137,307.79	145,546.26	151,368.11
\$	8,027.73	8,087.94	8,148.60	8,209.71	8,271.28	8,333.32	8,395.82	8,458.79	8,522.23	8,586.14	8,650.54	68,423	99,660	106,636.25	113,034.42	117,555.80
\$	1,474	1,485	1,496	1,507	1,518	1,530	1,541	1,553	1,565	1,576	1,588	12,561	18,296	19,577	20,751	21,581
\$	50,523	50,902	51,283	51,668	52,055	52,446	52,839	53,236	53,635	54,037	54,442	430,622	627,213	671,117	711,385	739,840
\$	106,678	107,479	108,285	109,097	109,915	110,739	111,570	112,407	113,250	114,099	114,955	909,258	1,324,357	1,417,063	1,502,086	1,562,170
\$	49,083	49,083	49,083	49,083	49,083	49,083	49,083	49,083	49,083	49,083	49,083	297,934	374,865	209,576	209,576	209,576
\$	300	300	300	300	300	300	300	300	300	300	300	3,050	3,600	4,140	4,761	5,475
\$	550	550	900	900	900	900	900	900	900	900	900	285,650	9,750	11,213	12,894	14,829
\$	1,333	1,333	1,333	1,333	1,333	1,333	1,333	1,333	1,333	1,333	1,333	28,000	16,000	18,400	21,160	24,334
\$	100	100	100	100	100	100	100	100	100	100	100	1,200	1,200	1,380	1,587	1,825
\$	5,475	5,475	5,475	5,475	5,475	5,475	5,475	5,475	5,475	5,475	5,475	66,700	65,700	68,490	71,699	75,388
\$	1,200	1,200	1,200	1,200	1,200	1,200	1,200	1,200	1,200	1,200	1,200	14,400	14,400	22,000	22,000	22,000
\$	1,083	1,083	1,083	1,083	1,083	1,083	1,083	1,083	1,083	1,083	1,083	1,200	1,200	1,200	1,200	1,200
\$	1,074	1,086	1,098	1,110	1,122	1,134	1,146	1,158	1,170	1,182	1,193	11,821	13,536	16,036	17,750	19,464
\$	60,199	60,211	60,573	60,585	60,597	60,609	60,621	60,633	60,645	60,656	60,668	719,955	513,250	365,434	375,627	387,091
\$	46,479	47,267	47,712	48,512	49,318	50,131	50,949	51,774	52,605	53,443	54,287	189,303	811,107	1,051,629	1,126,460	1,175,079
\$	47,554	48,354	48,810	49,622	50,440	51,265	52,095	52,932	53,775	54,624	55,480	201,124	824,643	1,067,664	1,144,210	1,194,543
\$	(16,268)	(16,544)	(16,699)	(16,979)	(17,261)	(17,546)	(17,832)	(18,121)	(18,412)	(18,705)	(19,000)	(66,256)	(283,887)	(368,070)	(394,261)	(411,278)
\$	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
\$	(16,268)	(16,544)	(16,699)	(16,979)	(17,261)	(17,546)	(17,832)	(18,121)	(18,412)	(18,705)	(19,000)	(66,256)	(283,887)	(368,070)	(394,261)	(411,278)
\$	30,211	30,724	31,013	31,533	32,057	32,585	33,117	33,653	34,193	34,738	35,286	123,047	527,220	683,559	732,199	763,801
\$	19%	19%	19%	20%	20%	20%	20%	20%	20%	21%	21%	9%	27%	33%	33%	33%
\$	268,139	(277,913)	(287,014)	(305,211)	(312,495)	(318,860)	(324,299)	(330,806)	(337,373)	(344,003)	(350,693)	(221,524)	(189,108)	(46,680)	124,922	291,580
\$	278,206	318,790	359,002	408,841	448,304	487,388	536,090	574,408	622,337	659,877	707,022	195,939	707,022	1,255,482	1,824,848	2,431,590
\$	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000	19,000
\$	29,067	59,877	90,988	122,630	154,809	187,528	220,791	254,602	288,965	323,884	359,364	(6,585)	536,914	1,227,802	1,968,770	2,742,170
\$	101,000	101,000	101,000	101,000	101,000	101,000	101,000	101,000	101,000	101,000	101,000	173,750	185,750	197,750	209,750	221,750
\$	(13,958)	(15,045)	(16,143)	(17,253)	(18,375)	(19,509)	(20,655)	(21,813)	(22,982)	(24,164)	(25,357)	(11,821)	(25,357)	(41,393)	(59,143)	(78,607)









<b>Balance Sheet</b>					
<i>Patio Bar &amp; Pizza</i>					
Category	2018	2019	2020	2021	2022
<b>Assets</b>					
<b>Current Assets:</b>					
Cash	\$600,000.00	\$750,000.00	\$1,000,000.00	\$1,300,000.00	\$1,600,000.00
Accounts Receivable	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Inventories	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Prepaid Items	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Investment Portfolio	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Total Current Assets:</b>	<b>\$600,000.00</b>	<b>\$750,000.00</b>	<b>\$1,000,000.00</b>	<b>\$1,300,000.00</b>	<b>\$1,600,000.00</b>
<b>Fixed Assets:</b>					
Land and Buildings	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Computer, Off., Misc. Equip.	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Machinery	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Total Fixed Assets:</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
<b>Intangibles</b>					
Goodwill, Copyrights, Patents	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Total Intangibles</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
<b>Curr., Fixed, Intangibles</b>	<b>\$600,000.00</b>	<b>\$750,000.00</b>	<b>\$1,000,000.00</b>	<b>\$1,300,000.00</b>	<b>\$1,600,000.00</b>
<b>Liabilities</b>					
<b>Current Liabilities:</b>					
Accounts Payable	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Accrued Expenses Payable	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Total Current Liabilities</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
<b>Long Term Liabilities:</b>					
Notes Payable	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Total Long-Term Liabilities</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
<b>Curr. &amp; Long-Term Liabilities</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>	<b>\$0.00</b>
<b>Net Worth = Assets- Liabilities</b>	<b>\$600,000.00</b>	<b>\$750,000.00</b>	<b>\$1,000,000.00</b>	<b>\$1,300,000.00</b>	<b>\$1,600,000.00</b>

*Strategic & Tactical Business Plan*

<b>Profit &amp; Loss Statement</b>					
<i>Patio Bar &amp; Pizza</i>					
Category	2018	2019	2020	2021	2022
<b>Revenue</b>					
Gross Sales	\$900,000.00	\$1,200,000.00	\$1,500,000.00	\$1,560,000.00	\$1,620,000.00
Charge Backs, Neg. Adjs.	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Net Sales</b>	<b>\$900,000.00</b>	<b>\$1,200,000.00</b>	<b>\$1,500,000.00</b>	<b>\$1,560,000.00</b>	<b>\$1,620,000.00</b>
Less Cost of Goods Sold 32%	\$288,000.00	\$384,000.00	\$480,000.00	\$499,200.00	\$518,400.00
<b>Gross Profit</b>	<b>\$612,000.00</b>	<b>\$816,000.00</b>	<b>\$1,020,000.00</b>	<b>\$1,060,800.00</b>	<b>\$1,101,600.00</b>
<b>Operating Expenses</b>					
Operating Compensation 32%	\$288,000.00	\$384,000.00	\$480,000.00	\$499,200.00	\$518,400.00
Travel and Entertainment .2%	\$1,800.00	\$2,400.00	\$3,000.00	\$3,120.00	\$3,240.00
Professional Fees 1%	\$9,000.00	\$12,000.00	\$15,000.00	\$15,600.00	\$16,200.00
Marketing Expense 1%	\$9,000.00	\$12,000.00	\$15,000.00	\$15,600.00	\$16,200.00
Office Expense .06%	\$540.00	\$720.00	\$900.00	\$936.00	\$972.00
Facilities Expense 3.5%	\$31,500.00	\$42,000.00	\$52,500.00	\$54,600.00	\$56,700.00
Insurance Expense 1%	\$9,000.00	\$12,000.00	\$15,000.00	\$15,600.00	\$16,200.00
Taxes and Licenses Expense	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Another G & A .75%	\$6,750.00	\$9,000.00	\$11,250.00	\$11,700.00	\$12,150.00
Loan Payment	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
Depreciation Expense .75%	\$6,750.00	\$9,000.00	\$11,250.00	\$11,700.00	\$12,150.00
<b>Total Operating Expenses</b>	<b>\$362,340.00</b>	<b>\$483,120.00</b>	<b>\$603,900.00</b>	<b>\$628,056.00</b>	<b>\$652,212.00</b>
<b>Profits Or (Losses)</b>					
<b>Operating Profit or (Loss)</b>	<b>\$249,660.00</b>	<b>\$332,880.00</b>	<b>\$416,100.00</b>	<b>\$432,744.00</b>	<b>\$449,388.00</b>
Other Income (Int. Income, etc.)	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Income / (Loss) Before Taxes</b>	<b>\$249,660.00</b>	<b>\$332,880.00</b>	<b>\$416,100.00</b>	<b>\$432,744.00</b>	<b>\$449,388.00</b>
Income Taxes	\$0.00	\$0.00	\$0.00	\$0.00	\$0.00
<b>Income / (Loss) After Taxes</b>	<b>\$249,660.00</b>	<b>\$332,880.00</b>	<b>\$416,100.00</b>	<b>\$432,744.00</b>	<b>\$449,388.00</b>

# Management Plan

for  
Patio Bar & Pizza

This management plan gives direction to all management teams. Amongst our managers are the general manager, the bar manager and the floor manager. All management teams will be well trained to know exactly their tasks and delegate the correct duties to the right personnel. With the right training smooth, efficient and profitable operations will be easily achievable.

## Management Structure

The operating/managing partner sets all policies on operations and training. These policies will be implemented by the general manager. The general manager will have vast food and beverage experience so implementation of these policies will be second nature. The general manager only reports to the operating/managing partner. No other staff will report to the operating/managing partner. The general manager oversees the bar, the restaurant floor and the kitchen. The general manager will be in charge of the front of the house (bar, restaurant, patio) and the back of the house (kitchen). The front of the house will consist of the floor manager, bar manager, servers, cocktail servers, bartenders, hosts/hostess, cashier and bussers. The back of the house will consist of line cooks, dishwashers and food prep staff. The general manager makes all final decisions on the day to day operations according to the policies set forth.

### GENERAL MANAGER

The general manager will be in charge of middle management and will oversee entire restaurant and entire staff.

Duties and responsibilities:

- Recruit talent, train staff, coach, motivate and oversee team behaviors.
- Seek out ways to effectively market the business in relevant way to our target demographic.
- Develop a pipeline of future leaders/supervisors/managers.
- Assess the financial health of the business compared to budgeted expectations. If deficits occur, identify which staff behaviors are causing the undesired financial results and come up with action plans to alleviate quickly. Follow up regularly on said plans to ensure implementation continues and improvements are noticeable.
- Follow health code/safety guidelines/laws.
- Maintain an organized system of record keeping (employee files, i9, w4's, applications, licensing and building documentation).
- Motivate staff with ongoing training and recognition for achievements.
- Handle customer issues.
- Regularly set goals for self and team.
- Seek to improve every aspect of the business (cleanliness, organization, caliber

of team, profitability, image).

- Share companies goals/vision/initiatives with staff and management.

### FLOOR MANAGER

The floor manager will be in charge of the restaurant dining area and the kitchen. The floor manager will report to the general manager. The floor manager will oversee the servers, bussers, line cooks and dishwashers.

Duties and responsibilities:

- Make schedule for the staff in their specific department.
- Work with the staff to ensure excellent customer service.
- Manage labor, starting with proper scheduling, to achieve optimal guest experience while protecting profitability.
- Manage inventory levels by making sure ordering practices are relevant and profitable (competitive buying).
- Manage products for minimal loss (proper rotation, proper storage, theft control).
- Ensure consistency in food and monitor food spoilage.
- Communicate daily with staff in their department.

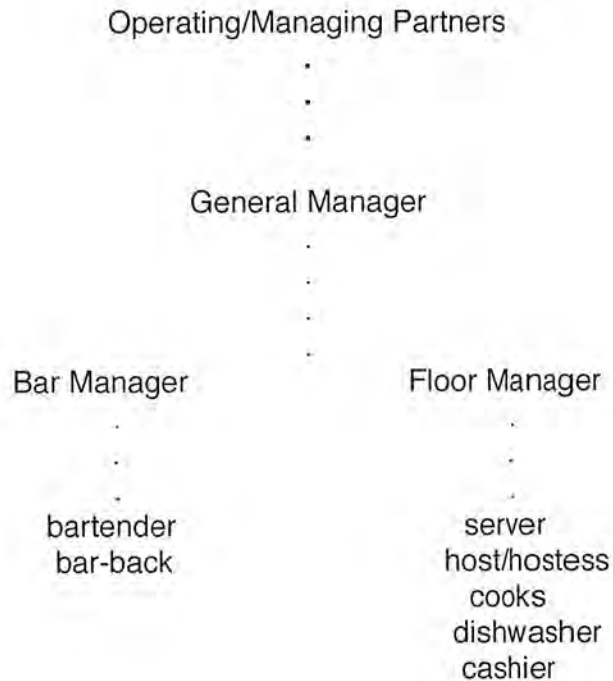
### BAR MANAGER

The bar manager will be in charge of the bar and lounge area. The bar manager will report to the general manager. The bar manager will be overseeing the bartenders and bar-backs.

Duties and responsibilities:

- Make schedule for staff in their specific department.
- Work with staff to ensure excellent guest service and efficient department operations
- Develop beverage program such as creating cocktail menu, liquor promos and special product pricing.
- Manage inventory levels to prevent theft and maintain costs.
- Ensure consistency in cocktails ( no over pours and no under pours).
- Communicate with staff daily through pre shift meetings to ensure all employees understand expectations and are consistently on the same page.

## Management Hierarchy



There are 3 main departments of this business. There is the Bar/Lounge, the Kitchen/ Back of House and the Dining area. Each manager will oversee their specific department to allow for a consistent flow. Each manager will have specific instructions for their departments to ensure complete control and consistency of their departments. All departments and staff will work together to create a seamless efficient flow from department to department. Cross training will be implemented for staff and management.

## COMMUNICATION

Communication between managers and staff as follows:

- weekly partner meetings to discuss vision, company goals, and financials.
- weekly manager meetings to discuss staffing and ensure follow through in all departments.
- monthly staff meetings to communicate goals and update new policies.

## PARTNERSHIP

Patio bar and Pizza is a private company with 3 equity partners. There will be 2 managing/operating partners and 1 silent partner. There will be a attorney drawn partnership agreement between all parties.

**Jay Adams** has more than 25 years of commercial real estate experience. His responsibilities include new business development, strategic planning, and management of all aspects of real estate services including property and asset management. He owns several historic buildings in Ft Lauderdale and has vast experience managing multiple buildings and is very knowledgeable about maintaining the structure and mechanicals to keep operations running smoothly.

**Brian Parenteau** is an operational/managing partner with over 20 years in the hospitality arena. He clearly defines goals and procedures and communicates effectively to his management team. He has a successful bar and lounge in Wilton Manors and has surpassed all business goals. Brian got his start many years ago in bars and restaurants in Las Olas working with his long time friend and mentor Doug Herbst. Together they were able to see and create a vision that they made come to fruition in 2017 with Drynk Bar & Lounge.

**Doug Herbst** has over 30 years building, designing and managing bars and restaurants. From the start of his first restaurant in 1992 (John Bull, West Palm Beach) he opened and managed several restaurants that are currently still in business today such as Big City Tavern, City Oyster and Grease Burger Bar. Doug is a design and flow expert. He sees things that no one else sees. His creative intelligent mind allows for unusual features in all of his bars and restaurants creating elements never seen before.

Our team with it diverse array of skills, have a combined 60 years of experience in this field. Brian and Doug alone have been working together for over 10 years and own a very successful bar together. With the coordinated structured partnership, we can work effectively to produce excellent results. With this dream team , we are confident that Patio Bar & Pizza will be a success.

## STAFFING

Patio Bar & Pizza will hire local and experienced hospitality staff members. With years of experience working in Ft Lauderdale we will recruit local seasoned staff members. All servers and bartenders must have 1+ years experience and pass a company test. We also use a staffing agency, KP Staffing, to scrutinize and screen our management candidates. Upon completion of the screening, the candidates will interview with the operating/managing partners. This allows us to obtain the best possible candidates. Our general managers will be required to have 10+ years food and beverage experience and will train for 4 weeks before allowed to work. Our floor/bar managers will be required to have 3-5 years experience and will also train for 4 weeks before allowed to

work. Our thorough management training system helps ensure seamless and professional operations. All full time staff will have the option of health benefits to decrease employee turnover.

#### OUTSOURCED/INDEPENDENT CONTRACTORS

Our payroll will be monitored and handled by ADP. We will also have a full-time bookkeeper to set up and manage our balance sheets so we can closely monitor profitability.

**Electronic Articles of Organization  
For  
Florida Limited Liability Company**

L18000247316  
FILED 8:00 AM  
October 22, 2018  
Sec. Of State  
wapainter

**Article I**

The name of the Limited Liability Company is:

PATIO BAR AND PIZZA LLC

**Article II**

The street address of the principal office of the Limited Liability Company is:

901 PROGRESSO DR  
110,111,112,113,114  
FT LAUDERDALE, FL. US 33304

The mailing address of the Limited Liability Company is:

3245 NE 184TH ST  
13101  
AVENTURA, FL. US 33160

**Article III**

The name and Florida street address of the registered agent is:

BRIAN C PARENTEAU  
3245 NE 184TH ST APT 13101  
AVENTURA, FL. 33160

Having been named as registered agent and to accept service of process for the above stated limited liability company at the place designated in this certificate, I hereby accept the appointment as registered agent and agree to act in this capacity. I further agree to comply with the provisions of all statutes relating to the proper and complete performance of my duties, and I am familiar with and accept the obligations of my position as registered agent.

Registered Agent Signature: BRIAN PARENTEAU

## Article IV

The name and address of person(s) authorized to manage LLC:

Title: MGR  
BRIAN PARENTEAU  
3245 NE 184TH ST APT 13101  
AVENTURA, FL. 33160 US

Title: MGR  
JAY ADAMS  
919 SE 6TH COURT  
FT LAUDERDALE, FL. 33301 US

Title: MGR  
DOUGLAS HERBST  
347 N NEW RIVER EAST 1707  
FT LAUDERDALE, FL. 33301 US

Signature of member or an authorized representative

Electronic Signature: BRIAN PARENTEAU

I am the member or authorized representative submitting these Articles of Organization and affirm that the facts stated herein are true. I am aware that false information submitted in a document to the Department of State constitutes a third degree felony as provided for in s.817.155, F.S. I understand the requirement to file an annual report between January 1st and May 1st in the calendar year following formation of the LLC and every year thereafter to maintain "active" status.

L18000247316  
FILED 8:00 AM  
October 22, 2018  
Sec. Of State  
wapainter

## **BRIAN C. PARENTEAU**

**3245 NE 184th ST #13101 Aventura FL 33160 (239)287-0312**

**Brian@drynkftl.com**

### **EDUCATION:**

**Westfield State University**, Westfield MA

Bachelor of Science, May 2000

Concentration: Business Management

### **EMPLOYMENT:**

**Managing Partner/Owner**, *Drynk Bar & Lounge*, Wilton Manors FL

2017-Present

Train all management and staff

Ensure efficient operation of entire restaurant

Handle payroll, product ordering and scheduling

Oversee layout and flow of restaurant and bar

Ensure compliance with Depart. of Health and Alcoholic Beverage Commission

**Opening Trainer/Consultant**, *Beach House*, Pompano FL

January 18-Present

Organized and completed training manuals

Set up bars and handled staff training of 100 + employees

Worked with management team to give direction to staff

Assisted with opening inventory and set up customer service stations

Responsible for ensuring accuracy of 100k in liquor inventory

**Beverage Manager**, *Grille 401*, Ft Lauderdale FL

November 2014- August 2017

Sustained and oversaw all liquor inventory

Created beverage programs and drink menus

Handled staff training

**Bar Manager, Bartender/Server**, *Big City Tavern*, Ft Lauderdale FL

2007-2014

Provided Superior guest service while maintaining cleanliness and efficiency

Ensured all company standards and expectations were achieved

Handled all monetary transactions

### **ACHEIVEMENTS:**

- Awarded best new business in Broward County, South Florida Gay News, *DrYnk*, Oct 2018
- "*DrYnk Bar & Lounge*" was featured in Instinct Magazine as top bars in USA, March 2018
- Featured in Voyage MIA magazine as successful restaurant entrepreneur, March 2018
- Nominated by Broward New Times as best bartender in Broward County, *Grille 401*, 2016

NEWS ARTICLE FROM VOYAGE MIA

<http://voyagemia.com/interview/meet-brian-parenteau-drynk-bar-lounge-wilton-manors/>

## INTERVIEW WITH BRIAN PARENTEAU



Today we'd like to introduce you to Brian Parenteau.

**Brian, can you briefly walk us through your story – how you started and how you got to where you are today.**

My introduction to the hospitality industry began 17 years ago as a bar back in a South Beach nightclub. The culmination of hard work and the inevitable networking that occurs in Miami I was promoted to bartender which quickly opened my eyes to a passion I didn't know I had. The hours in the Miami nightlife are grueling and anybody who has worked down there will attest to that so I sought a "real job" in a white collar setting. For four years, I worked as a mortgage broker and quickly learned that sitting at a desk all day was just not my calling in life. I missed the excitement, the energy, and the relationships I had formed in my years of bartending so like any responsible adult- I quit. In an attempt to revert back into the industry, I opened a Banquet Hall doing freelance bartending and party planning for weddings, bar mitzvahs, etc. which definitely reignited my love for the industry but, I still felt a lack of purpose in the freelance environment. The search continued which landed me at my first long-term bartending gig at Big City Tavern on Las Olas where I stayed for over 8 years and quickly fell back in love with everything the hospitality industry is : people, fun and money. Working there as long as I did, I was allotted the opportunity to come into contact with some amazing people both that turned into friendships and what would be future business endeavors. Big City allowed me to fine tune the skills I had initially acquired in Miami but when I went over down a block to Grille 401 as the beverage manager, that is where I mastered my skills. The location, the ambiance, the crowd, the support was overwhelming and I stayed there until we opened the doors at Drynk. I am forever grateful for working on the Las Olas strip as long as I did because it taught me the ins and outs of the industry, what works – what doesn't, what holds a bar together and what can easily rip it apart. I maintained the relationships I built there and took lessons with me that they can't teach you anywhere. Being hands on and engaging with my customers on a daily basis, building that rapport are all traits we insist on implementing at Drynk. This along with skills from our entire team, will help us transition from the "new bar" to what we know will become a staple location on Wilton drive in Wilton Manors.

**Overall, has it been relatively smooth? If not, what were some of the struggles along the way?**

Aside from the capital investments and incessant monetary issues there are always a multitude of obstacles you are faced with when opening a new bar especially on such a well renowned strip in South Florida. Overcoming unforeseen expenses and budget increases are all to be expected but nonetheless are a part of the learning process. Luckily my partners and I were able to navigate through these hardships as a united front and we overcame them in a manner I am proud of.

Aside from that, I am known by many for my eccentric personality and high-energy demeanor which is great for someone behind the bar but I had to figure out how to transition into a managerial role. To go from being the bartender to the boss it is a difficult transition because you want to remain approachable but you also want to assert a level of ownership over something you've put so much time, money, effort and hard work into. I feel somewhat territorial over these four walls and that is what keeps me going in times of doubt. Even though, I am on the "other side" of the bar, I have seen the

best examples and worst examples of management in various establishments so. I feel I have the upper hand in knowing how to balance that new role. Wilton Drive is the renowned LGBTQ community of South Florida and is beloved by so many people. It was very intimidating coming in as the new guy when there are so many neighboring bars and restaurants that have carried a following for many, many years. This competition drove me to exceed everyone's expectations and create a concept that Wilton Drive hadn't seen before. Fort Lauderdale is a rapidly growing town where a new building seems to pop up every week and old blocks like FAT Village and the historic downtown area are all being attempted to be resurrected by big name companies. This competition is a driving force and a reminder that this dream I've worked so hard to build can be easily taken away if my team and I aren't on top of our game 24/7.

**Please tell us about DrYnk Bar & Lounge.**

Coming on to Wilton Drive, I knew we had to create something that this community and visitors from all over hadn't seen before. We're not merely a bar, we welcome all walks of life into our doors and although our craft cocktail menu is one I (proudly) deem unmatched, we are not one to alienate the beer drinkers or vodka-soda connoisseurs. Drynk is a place for friends, lovers, partners, families, WHOEVER wants to come, enjoy, relax, dance and feel welcome and appreciated for their presence. The ambiance is like nothing else on the drive from our dark velvet walls, the fireplace, our wall murals, to our giant hanging bull head, we wanted to create something intimate yet familiar for every guest that walks in. Essentially we are a bar, but walking in our doors you'll soon discover the bar sells itself. My partners and I worked relentlessly to finalize every last detail and couldn't be more proud of what Drynk has become and will continue to grow into. Our guests' experience is our #1 priority and that is monitored 24/7 through our staff and overall engagement as much as possible. That being said, I speak for everybody here at Drynk when I say: 'we're just getting started, stayed tuned for FAT Village!'

**If you had to go back in time and start over, would you have done anything differently?**

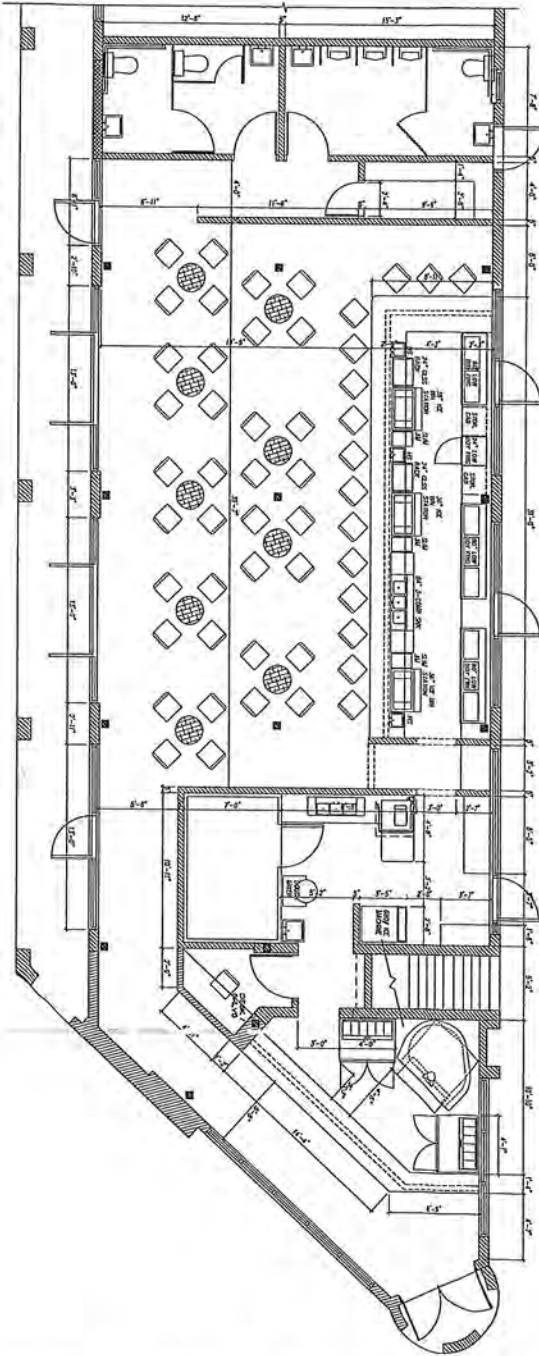
I would have followed my passion earlier in life and jumped into the game sooner instead of searching for greener pastures only to end up back where I started.

**Contact Info:**

- **Address:** 2255 Wilton Manor FL 33305 Wilton Dr.
- **Website:** [www.drynkftl.com](http://www.drynkftl.com)
- **Phone:** 954 530-1800
- **Email:** [Brian@drynkftl.com](mailto:Brian@drynkftl.com)
- **Instagram:** [www.facebook.com/brian.parenteau.52](https://www.facebook.com/brian.parenteau.52)
- **Facebook:** #drynkftl



**FLOOR PLAN - PROPOSED**  
SCALE: 1/4" = 1'-0"



<b>ALLICA ARCHITECTURAL GROUP</b>				LICENSE No. 12640
SHEET NO. 1 OF 1	DATE	07 / 29 / 18	DRAWN BY	RCA
	PROJECT NO.	18-001	CHECKED BY	-
	APPROVED BY	-	DATE	-
TENANT IMPROVEMENT <b>901 PIZZERIA &amp; BAR</b> 901 PROGRESSO PLAZA FORT LAUDERDALE, FLORIDA			DESIGNED BY	ROBERT C. ALLICA, ARCHITECT
			ADDRESS	5946 S.W. 22ND FORT MIAMI, FLORIDA 33188 2454 N.E. EAST 13 AVENUE WILTON MANOR, FLORIDA 33555

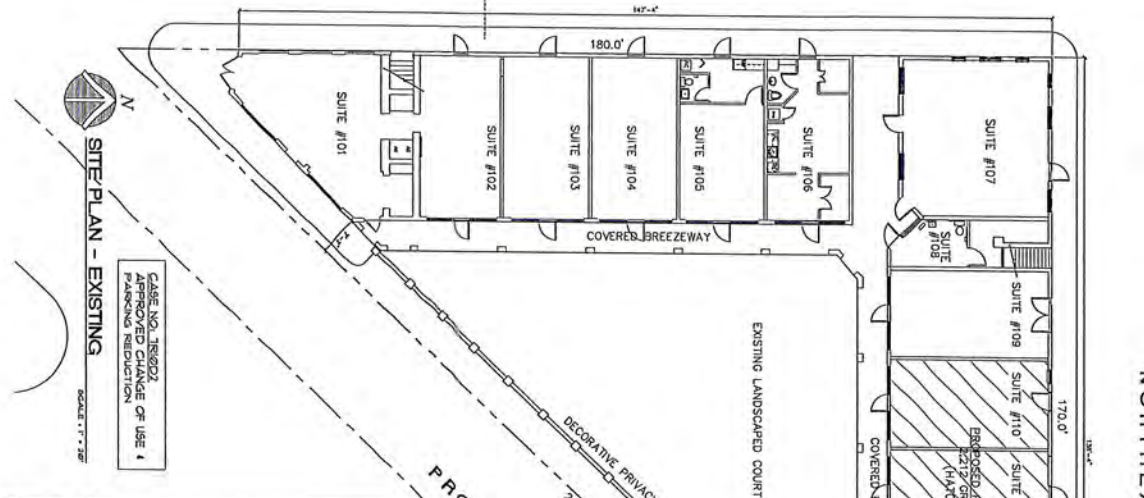


NORTHEAST 3 AVENUE

NORTHEAST 9 STREET

### Progresso Plaza Parking Table - Existing

Original Item	Item	Use	Business	Parking Conclusion	Legal	Minimum	Maximum	Required	Provided
101	200	0	Bar	1,888/2,051.5	7	0	0	7	7
102	400	0	Bar	1,888/2,051.5	7	0	0	7	7
103	400	0	Bar	1,888/2,051.5	7	0	0	7	7
104	400	0	Bar	1,888/2,051.5	7	0	0	7	7
105	400	0	Bar	1,888/2,051.5	7	0	0	7	7
106	400	0	Bar	1,888/2,051.5	7	0	0	7	7
107	400	0	Bar	1,888/2,051.5	7	0	0	7	7
108	400	0	Bar	1,888/2,051.5	7	0	0	7	7
109	400	0	Bar	1,888/2,051.5	7	0	0	7	7
110	400	0	Bar	1,888/2,051.5	7	0	0	7	7
111	400	0	Bar	1,888/2,051.5	7	0	0	7	7
112	400	0	Bar	1,888/2,051.5	7	0	0	7	7
113	400	0	Bar	1,888/2,051.5	7	0	0	7	7
114	400	0	Bar	1,888/2,051.5	7	0	0	7	7
115	400	0	Bar	1,888/2,051.5	7	0	0	7	7
116	400	0	Bar	1,888/2,051.5	7	0	0	7	7
117	400	0	Bar	1,888/2,051.5	7	0	0	7	7
118	400	0	Bar	1,888/2,051.5	7	0	0	7	7
119	400	0	Bar	1,888/2,051.5	7	0	0	7	7
120	400	0	Bar	1,888/2,051.5	7	0	0	7	7
121	400	0	Bar	1,888/2,051.5	7	0	0	7	7
122	400	0	Bar	1,888/2,051.5	7	0	0	7	7
123	400	0	Bar	1,888/2,051.5	7	0	0	7	7
124	400	0	Bar	1,888/2,051.5	7	0	0	7	7
125	400	0	Bar	1,888/2,051.5	7	0	0	7	7
126	400	0	Bar	1,888/2,051.5	7	0	0	7	7
127	400	0	Bar	1,888/2,051.5	7	0	0	7	7
128	400	0	Bar	1,888/2,051.5	7	0	0	7	7
129	400	0	Bar	1,888/2,051.5	7	0	0	7	7
130	400	0	Bar	1,888/2,051.5	7	0	0	7	7
131	400	0	Bar	1,888/2,051.5	7	0	0	7	7
132	400	0	Bar	1,888/2,051.5	7	0	0	7	7
133	400	0	Bar	1,888/2,051.5	7	0	0	7	7
134	400	0	Bar	1,888/2,051.5	7	0	0	7	7
135	400	0	Bar	1,888/2,051.5	7	0	0	7	7
136	400	0	Bar	1,888/2,051.5	7	0	0	7	7
137	400	0	Bar	1,888/2,051.5	7	0	0	7	7
138	400	0	Bar	1,888/2,051.5	7	0	0	7	7
139	400	0	Bar	1,888/2,051.5	7	0	0	7	7
140	400	0	Bar	1,888/2,051.5	7	0	0	7	7
141	400	0	Bar	1,888/2,051.5	7	0	0	7	7
142	400	0	Bar	1,888/2,051.5	7	0	0	7	7
143	400	0	Bar	1,888/2,051.5	7	0	0	7	7
144	400	0	Bar	1,888/2,051.5	7	0	0	7	7
145	400	0	Bar	1,888/2,051.5	7	0	0	7	7
146	400	0	Bar	1,888/2,051.5	7	0	0	7	7
147	400	0	Bar	1,888/2,051.5	7	0	0	7	7
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149	400	0	Bar	1,888/2,051.5	7	0	0	7	7
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161	400	0	Bar	1,888/2,051.5	7	0	0	7	7
162	400	0	Bar	1,888/2,051.5	7	0	0	7	7
163	400	0	Bar	1,888/2,051.5	7	0	0	7	7
164	400	0	Bar	1,888/2,051.5	7	0	0	7	7
165	400	0	Bar	1,888/2,051.5	7	0	0	7	7
166	400	0	Bar	1,888/2,051.5	7	0	0	7	7
167	400	0	Bar	1,888/2,051.5	7	0	0	7	7
168	400	0	Bar	1,888/2,051.5	7	0	0	7	7
169	400	0	Bar	1,888/2,051.5	7	0	0	7	7
170	400	0	Bar	1,888/2,051.5	7	0	0	7	7
171	400	0	Bar	1,888/2,051.5	7	0	0	7	7
172	400	0	Bar	1,888/2,051.5	7	0	0	7	7
173	400	0	Bar	1,888/2,051.5	7	0	0	7	7
174	400	0	Bar	1,888/2,051.5	7	0	0	7	7
175	400	0	Bar	1,888/2,051.5	7	0	0	7	7
176	400	0	Bar	1,888/2,051.5	7	0	0	7	7
177	400	0	Bar	1,888/2,051.5	7	0	0	7	7
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182	400	0	Bar	1,888/2,051.5	7	0	0	7	7
183	400	0	Bar	1,888/2,051.5	7	0	0	7	7
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185	400	0	Bar	1,888/2,051.5	7	0	0	7	7
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188	400	0	Bar	1,888/2,051.5	7	0	0	7	7
189	400	0	Bar	1,888/2,051.5	7	0	0	7	7
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191	400	0	Bar	1,888/2,051.5	7	0	0	7	7
192	400	0	Bar	1,888/2,051.5	7	0	0	7	7
193	400	0	Bar	1,888/2,051.5	7	0	0	7	7
194	400	0	Bar	1,888/2,051.5	7	0	0	7	7
195	400	0	Bar	1,888/2,051.5	7	0	0	7	7
196	400	0	Bar	1,888/2,051.5	7	0	0	7	7
197	400	0	Bar	1,888/2,051.5	7	0	0	7	7
198	400	0	Bar	1,888/2,051.5	7	0	0	7	7
199	400	0	Bar	1,888/2,051.5	7	0	0	7	7
200	400	0	Bar	1,888/2,051.5	7	0	0	7	7
TOTAL				188		7	0	7	7



### SITE PLAN DATA TABLE

1. SITE	901 PROGRESSO DRIVE, FT. LAUDERDALE, FLORIDA	TRIMED USE
2. LEGAL DESCRIPTION	TRIANGULAR TRACT OF LAND SOUTH OF BLOCK 214 OF PROGRESSO DRIVE COUNTY PUBLIC RECORDS, FLORIDA	MIXED USE
3. CURRENT USE OF PROPERTY	NORTHEAST REGIONAL ACTIVITY CENTER	MIXED USE
4. ZONING DESIGNATION	CITY OF FORT LAUDERDALE	MIXED USE
5. WATER / UTILITY SERVICE PROVIDER		MIXED USE
6. BUILDING FOOTPRINT COORDINATES (INCLUDING BREEZEWAYS)	15,802.2 SF	5,203.6 SF
7. NON-RESIDENTIAL DEVELOPMENT USES	SEE CHART THIS PAGE	SEE CHART THIS PAGE
8. RESIDENTIAL DEVELOPMENT USES	SEE CHART THIS PAGE	SEE CHART THIS PAGE
9. GROSS FLOOR AREA	SEE CHART THIS PAGE	SEE CHART THIS PAGE
10. PARKING DATA	SEE CHART THIS PAGE	SEE CHART THIS PAGE
11. FLOORING MATERIAL (FAR)	SEE CHART THIS PAGE	SEE CHART THIS PAGE
12. BUILDING HEIGHT	52'	22'
13. STRUCTURE LENGTH	147.4'	147.4'
14. NUMBER OF STOREYS	2	2
15. SETBACK TABLE	FRONT / SE * 4'-0"	FRONT / SE * 4'-0"
16. EXISTING AND UNCHANGED	REAR / NORTH * 0'-0"	REAR / NORTH * 0'-0"
17. OPEN SPACE	NONE	NONE
18. VEHICULAR USE AREA	NONE	NONE
19. LANDSCAPE AREA	5,094 SF	5,094 SF

### SHEET INDEX

A1-	EXISTING SITE PLAN, SITE DATA, EXISTING PARKING TABLE
A2-	SITE PLAN WITH PROPOSED BUILDOUT, PROPOSED PARKING TABLE
A3-	FLOOR PLAN PARTITION PLAN, PROJECT NOTES, CONSTRUCTION NOTES, RB DETAIL 5
A4-	SMITH PLAN, RISER, GEARISE RISER, DETAIL 5
P101-	WATER & GAS DISTRIBUTION PLAN & RISERS
P102-	GENERAL NOTES
P103-	GEARISE INTERCEPTOR DETAIL 5
P104-	NOTES
E101-	POWER PLAN
E102-	POWER FLOOR PLAN, POWER ROOF PLAN
M101-	HVAC FLOOR PLAN, HVAC ROOF PLAN, SCHEDULE
M102-	HVAC DETAIL 5, GENERAL NOTES

**ALLICA ARCHITECTURAL GROUP**

TENANT IMPROVEMENT  
**PATIO PIZZERIA**  
901 PROGRESSO PLAZA  
FORT LAUDERDALE, FLORIDA

DRINK BY: RCA  
DECKED BY:  
APPROVED BY:

PROJECT NO: 2020-0000  
DATE: 02 / 15 / 15

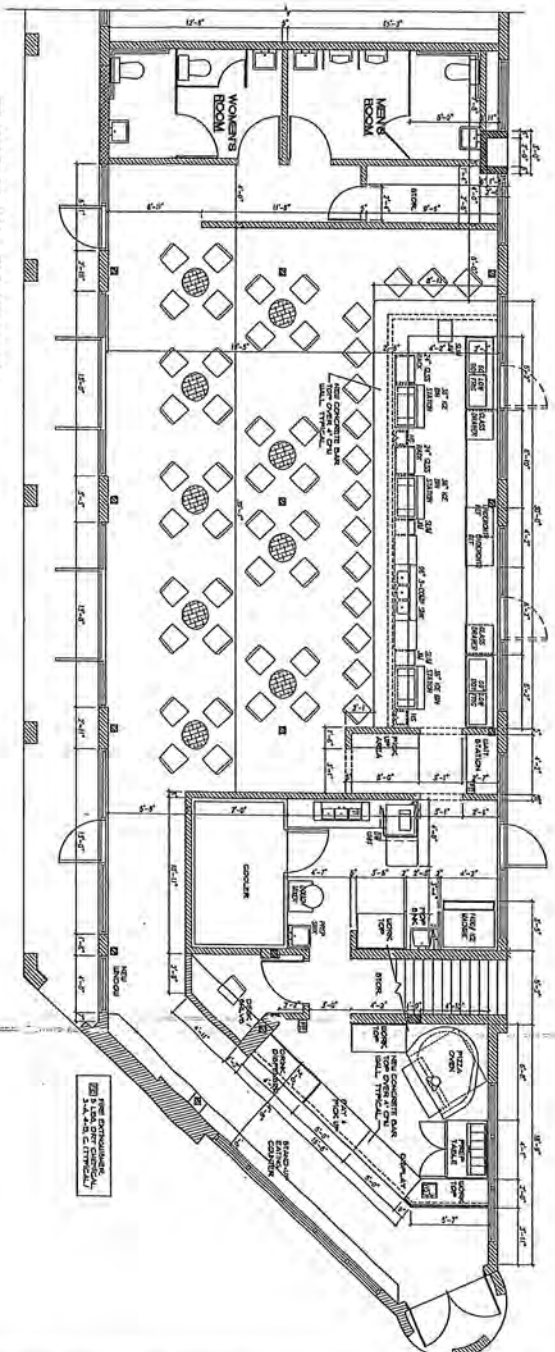
ROBERT C. ALLICA, ARCHITECT  
2434 N.W. 13 AVENUE  
Y 954.563.3320 F 954.563.3308  
WILTON MANORS, FLORIDA 33005

LICENSE NO. 12640

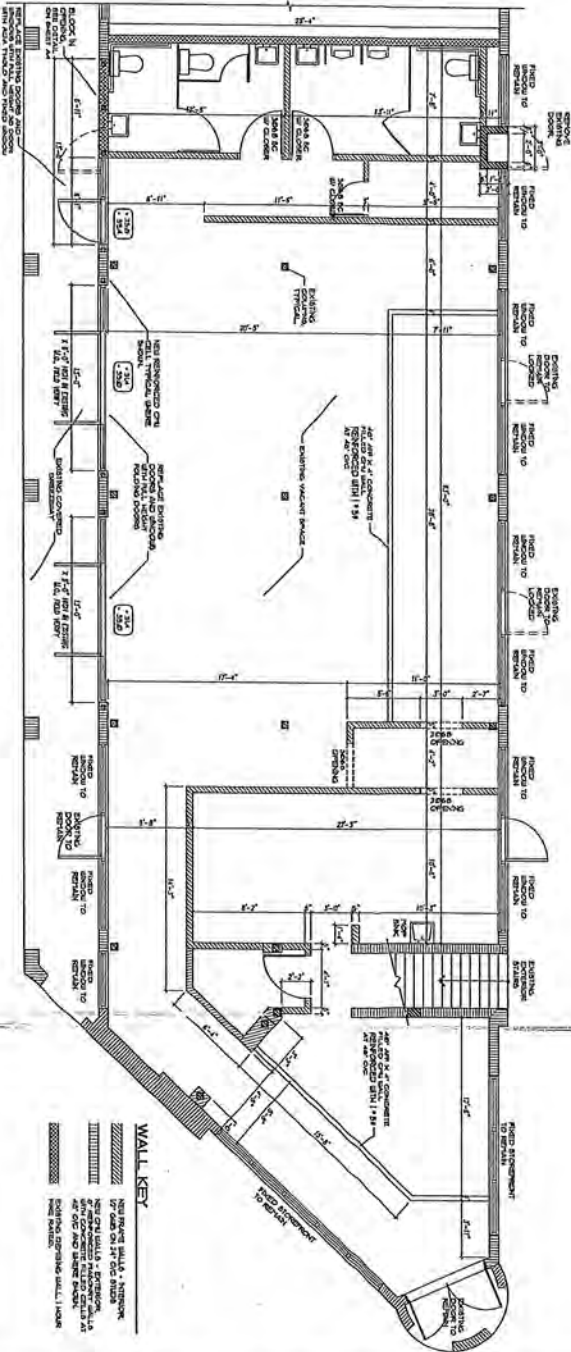


- ### PROJECT NOTES
- OCCUPANCY TYPE: ASSEMBLY
  - BASIC LOAD AREA: 222 SQ. FT.
  - CONSTRUCTION TYPE: TYPE V-B
  - OCCUPANCY COUNT: 1056 MSF / 8 (UNCONCENTRATED) + 11 PEOPLE
  - FLOOR OR EGRESS REQUIRED: 48" X 2" INCHES + 9"
  - PLUMBING FIXTURES REQUIRED: PROVIDED FOR ASSEMBLY
  - FINISHES: SEE SCHEDULE
  - L.V.M. 1/2" MALE / 1/2" FEMALE REQUIRED
  - U.C.M. 1/2" MALE / 1/2" FEMALE REQUIRED
  - SERVICE SINK: 1 REQUIRED
  - SERVICE SINK: 1 PROVIDED

- ### CONSTRUCTION NOTES (6 REVISED)
1. REFER SHALL INCLUDE ALL MORE DETAIL AND NOT REDUCED ON THESE DRAWINGS UNLESS OTHERWISE NOTED.
  2. ALL WORK SHALL BE ACCORDING TO THE LATEST EDITIONS OF THE CONSTRUCTION MANUAL FOR THE STATE OF FLORIDA AND THE LATEST EDITIONS OF THE CONSTRUCTION MANUAL FOR THE CITY OF FORT LAUDERDALE, FLORIDA.
  3. ALL WORK SHALL BE ACCORDING TO THE LATEST EDITIONS OF THE CONSTRUCTION MANUAL FOR THE STATE OF FLORIDA AND THE LATEST EDITIONS OF THE CONSTRUCTION MANUAL FOR THE CITY OF FORT LAUDERDALE, FLORIDA.
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FLOOR PLAN - PROPOSED  
SCALE: 1/8" = 1'-0"



PARTITION PLAN  
SCALE: 1/8" = 1'-0"

- ### WALL KEY
- 1. NEW PARTITION WALLS - 1/2" MINIMUM
  - 2. EXISTING PARTITION WALLS - 1/2" MINIMUM
  - 3. EXISTING PARTITION WALLS - 1/2" MINIMUM
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  - 99. EXISTING PARTITION WALLS - 1/2" MINIMUM
  - 100. EXISTING PARTITION WALLS - 1/2" MINIMUM

<b>ALLICA ARCHITECTURAL GROUP</b>		LICENSE No. 12640	
TENANT IMPROVEMENT <b>PATIO PIZZERIA</b> 301 PROGRESSO PLAZA FORT LAUDERDALE, FLORIDA		ROBERT C. ALLICA, ARCHITECT 2434 NORTHEAST 13 AVENUE Y 694-84520 F 694-963-5308 WILTON MANORS, FLORIDA 33555	
DESIGNED BY	RCR	DATE	02 / 18 / 15
PROJECT NO.	000	SHEET NO.	A3
APPROVED BY		SCALE	2 08"





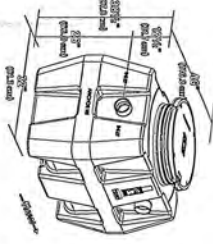




# GB-75

75 GPM  
Groundwater Recovery System

## Specification and Submittal



### SUBMITTAL

**Manufacturer:** \_\_\_\_\_  
**Model:** \_\_\_\_\_  
**Serial Number:** \_\_\_\_\_

**Options:**

- 1/2" NPT Inlet
- 1/2" NPT Outlet
- 1/2" NPT Inlet and Outlet
- 3/4" NPT Inlet and Outlet
- 1" NPT Inlet and Outlet
- 1 1/2" NPT Inlet and Outlet
- 2" NPT Inlet and Outlet
- 3" NPT Inlet and Outlet
- 4" NPT Inlet and Outlet
- 6" NPT Inlet and Outlet
- 8" NPT Inlet and Outlet
- 10" NPT Inlet and Outlet
- 12" NPT Inlet and Outlet
- 14" NPT Inlet and Outlet
- 16" NPT Inlet and Outlet
- 18" NPT Inlet and Outlet
- 20" NPT Inlet and Outlet
- 24" NPT Inlet and Outlet
- 30" NPT Inlet and Outlet
- 36" NPT Inlet and Outlet
- 42" NPT Inlet and Outlet
- 48" NPT Inlet and Outlet
- 54" NPT Inlet and Outlet
- 60" NPT Inlet and Outlet
- 66" NPT Inlet and Outlet
- 72" NPT Inlet and Outlet
- 78" NPT Inlet and Outlet
- 84" NPT Inlet and Outlet
- 90" NPT Inlet and Outlet
- 96" NPT Inlet and Outlet
- 102" NPT Inlet and Outlet
- 108" NPT Inlet and Outlet
- 114" NPT Inlet and Outlet
- 120" NPT Inlet and Outlet

**SCHIER**  
 CONSULTING ENGINEERS  
 1400 S. UNIVERSITY AVENUE, SUITE 100  
 FORT LAUDERDALE, FL 33404  
 TEL: 954.344.1111 FAX: 954.344.1112  
 WWW.SCHIERENGINEERS.COM

## SPECIAL PRECAUTIONS

**High Temperature Installation Precautions:**

High temperature applications require special attention to the pump and float valve assembly. The pump and float valve assembly should be installed in a location that is protected from direct sunlight and high temperatures. The pump and float valve assembly should be installed in a location that is protected from high winds and heavy rain. The pump and float valve assembly should be installed in a location that is protected from high humidity and high salt concentrations. The pump and float valve assembly should be installed in a location that is protected from high vibration and high noise levels. The pump and float valve assembly should be installed in a location that is protected from high electromagnetic interference (EMI) and high radio frequency interference (RFI) levels. The pump and float valve assembly should be installed in a location that is protected from high magnetic fields and high electric fields. The pump and float valve assembly should be installed in a location that is protected from high lightning strikes and high power surges. The pump and float valve assembly should be installed in a location that is protected from high fire and high explosion hazards. The pump and float valve assembly should be installed in a location that is protected from high seismic activity and high ground movement. The pump and float valve assembly should be installed in a location that is protected from high soil erosion and high soil settlement. The pump and float valve assembly should be installed in a location that is protected from high soil compaction and high soil consolidation. The pump and float valve assembly should be installed in a location that is protected from high soil liquefaction and high soil fluidization. The pump and float valve assembly should be installed in a location that is protected from high soil erosion and high soil settlement.

**High Voltage Installation Precautions:**

High voltage applications require special attention to the pump and float valve assembly. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical fields and high voltage magnetic fields. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical discharges and high voltage magnetic discharges. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical surges and high voltage magnetic surges. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical arcs and high voltage magnetic arcs. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical sparks and high voltage magnetic sparks. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical fires and high voltage magnetic fires. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical explosions and high voltage magnetic explosions. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical shocks and high voltage magnetic shocks. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical burns and high voltage magnetic burns. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical blindness and high voltage magnetic blindness. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical deafness and high voltage magnetic deafness. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical paralysis and high voltage magnetic paralysis. The pump and float valve assembly should be installed in a location that is protected from high voltage electrical death and high voltage magnetic death.

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 CONSULTING ENGINEERS  
 1400 S. UNIVERSITY AVENUE, SUITE 100  
 FORT LAUDERDALE, FL 33404  
 TEL: 954.344.1111 FAX: 954.344.1112  
 WWW.SCHIERENGINEERS.COM

## SPECIFICATIONS

**GENERAL NOTES:**

1. All dimensions are in inches unless otherwise noted.
2. All materials shall be of the highest quality available.
3. All materials shall be new and free from defects.
4. All materials shall be installed in accordance with the manufacturer's instructions.
5. All materials shall be installed in accordance with the applicable codes and standards.
6. All materials shall be installed in a location that is protected from high temperatures, high humidity, high salt concentrations, high vibration, high noise levels, high electromagnetic interference (EMI), high radio frequency interference (RFI), high magnetic fields, high electric fields, high lightning strikes, high power surges, high fire, high explosion hazards, high seismic activity, high ground movement, high soil erosion, high soil settlement, high soil compaction, high soil consolidation, high soil liquefaction, high soil fluidization, high soil erosion, high soil settlement.
7. All materials shall be installed in a location that is protected from high voltage electrical fields, high voltage magnetic fields, high voltage electrical discharges, high voltage magnetic discharges, high voltage electrical surges, high voltage magnetic surges, high voltage electrical arcs, high voltage magnetic arcs, high voltage electrical sparks, high voltage magnetic sparks, high voltage electrical fires, high voltage magnetic fires, high voltage electrical explosions, high voltage magnetic explosions, high voltage electrical shocks, high voltage magnetic shocks, high voltage electrical burns, high voltage magnetic burns, high voltage electrical blindness, high voltage magnetic blindness, high voltage electrical deafness, high voltage magnetic deafness, high voltage electrical paralysis, high voltage magnetic paralysis, high voltage electrical death, high voltage magnetic death.

**Dimensions:**

Overall Length: 14.00" (355.60 mm)  
 Overall Width: 10.00" (254.00 mm)  
 Overall Height: 10.00" (254.00 mm)

**Weight:**

Net Weight: 10.00 lbs (4.54 kg)  
 Gross Weight: 12.00 lbs (5.44 kg)

**SCHIER**  
 CONSULTING ENGINEERS  
 1400 S. UNIVERSITY AVENUE, SUITE 100  
 FORT LAUDERDALE, FL 33404  
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 FORT LAUDERDALE, FL 33404  
 TEL: 954.344.1111 FAX: 954.344.1112  
 WWW.SCHIERENGINEERS.COM

**ALLICA ARCHITECTURAL GROUP**

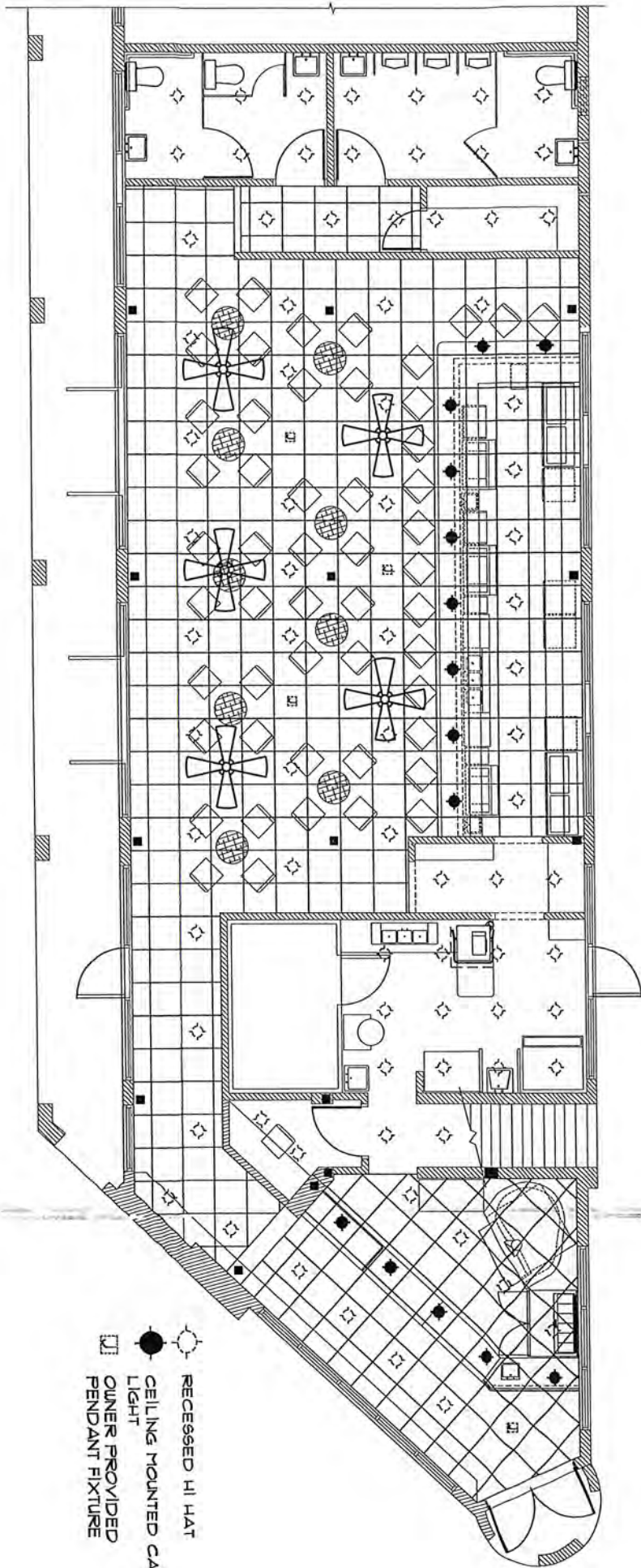
**901 PIZZERIA & BAR**  
 901 PROGRESSO PLAZA, FORT LAUDERDALE, FL




**PROJECT ARCHITECT:** ROBERT C ALLICA, ARCHITECT  
**PROJECT ADDRESS:** V BRANG 3330 F RM 603 3308 WILTON MANORS, FLORIDA 33305

**PERMIT SET**

**GIUSEPPE NEDLANI**  
 P.E. 8838

**DATE:** 02/13/2019  
**PROJECT NO.:** P.202



- 
 RECESSED HI HAT LIGHT
- 
 CEILING MOUNTED CAN LIGHT
- 
 OWNER PROVIDED PENDANT FIXTURE

**Branch Panel: PANEL A**

Supply Panel  
Maximum Demand  
Maximum Demand  
Maximum Demand

Panel Name: 1000000000  
Panel Type: 1000  
Panel Rating: 200 A  
Panel Rating: 200 A

Panel	Panel Name	Panel Type	Panel Rating	Panel Rating
1000000000	1000000000	1000	200 A	200 A

Panel	Panel Name	Panel Type	Panel Rating	Panel Rating
1000000000	1000000000	1000	200 A	200 A

**Branch Panel: PANEL B**

Supply Panel  
Maximum Demand  
Maximum Demand  
Maximum Demand

Panel Name: 1000000000  
Panel Type: 1000  
Panel Rating: 200 A  
Panel Rating: 200 A

Panel	Panel Name	Panel Type	Panel Rating	Panel Rating
1000000000	1000000000	1000	200 A	200 A

**DIVISION 26 ELECTRICAL NOTES**

1. ALL ELECTRICAL WORK SHALL BE PERFORMED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE ALARMS CODE (NFPA 72).

2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

3. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

5. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

7. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

8. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

9. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

10. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

**DIVISION 28 ELECTRIC UL NOTES**

1. ALL ELECTRICAL WORK SHALL BE PERFORMED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE ALARMS CODE (NFPA 72).

2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

3. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

5. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

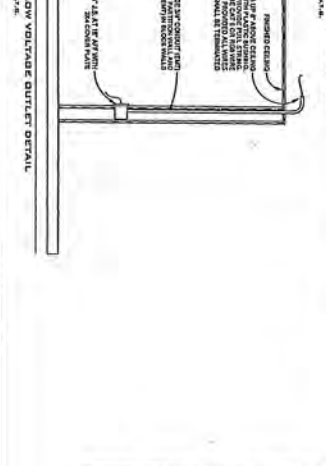
7. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

8. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

9. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

10. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

**ELECTRICAL RISER**



1. ALL ELECTRICAL WORK SHALL BE PERFORMED IN ACCORDANCE WITH THE NATIONAL ELECTRICAL CODE (NEC) AND THE NATIONAL FIRE ALARMS CODE (NFPA 72).

2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

3. ALL ELECTRICAL WORK SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL ELECTRICAL CODE (NEC).

4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

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10. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AUTHORITIES.

**ALLICA ARCHITECTURAL GROUP**

901 PIZZERIA & BAR  
801 PROGRESSO PLAZA, FORT LAUDERDALE, FL

PROJECT ARCHITECT:  
PROJECT ARCHITECT  
PROJECT ARCHITECT

V 644 363225 F 844 363206  
WILTONMANA, FLORIDA 33309

GIUSEPPE MEDIANI  
P.E. 1000000000

PERMIT SET

E 0001

ADMINISTRATIVE REVIEW CASE NUMBER: 2R10D2

DEPARTMENT / DISCIPLINE	REPRESENTATIVE SIGNATURE	APPROVED	SUBJECT TO CONDITIONS	ADDITIONAL COMMENTS	NOT APPLICABLE
<input checked="" type="checkbox"/> COMMUNITY REDEVELOPMENT AREA					
<input checked="" type="checkbox"/> ENGINEERING	EM		<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/> LANDSCAPE	EM				<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> TRANSPORTATION AND MOBILITY	RSM		<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/> URBAN DESIGN AND PLANNING	AS		<input checked="" type="checkbox"/>		
ZONING					
OTHER:					
APPROVAL DATE: <u>1/10/14</u> Original Plan Info Case Number:					

COMMENTS OR CONDITIONS OF APPROVAL MAY BE FOUND IN THE NOTICE OF DETERMINATION  
 \*Please note that administrative approval does not extend site plan expiration dates pursuant to UDR Section, 47-24.1.M. Expiration of the plan and conditions use approvals. Final approval date is the date on which the project was approved by the applicable approving body: Site Plan Level II - Final DRC approval date, Site Plan Level III - P2B approval date, Site Plan Level IV - City Commission approval date.



**TRATIVE REVIEW – NOTICE OF DETERMINATION**  
**Level I**

ne / Patio Pizzeria  
7R10D2

Applicant: Jay Adams  
Authorized Agent: Stephan Tilbrook of Gray Robinson's

901 Progresso Drive (901 Progresso Plaza)

NWRAC-MUne

n: Change of Use of Suites 111-114, containing 2,280 s.f. of (Retail Wine Watch Bar and Shop) to 2,280 s.f. of Restaurant (Patio Pizzeria), using 2,280 s.f. of 2,500 s.f. of parking exemption.

tion: Approved per plans and narratives submitted with this application and the following:

1. The Change of Use approval is contingent on continuation of the offsite parking agreement originated under PZ Case Number 07R10(A), recorded within the Broward County Clerk's Office, CFN # 109760574, OR 47590, PG 1797, Recorded on 12/16/2010, for the dedication of seven (7) parking spaces to serve the restaurant/bar use at 901 Progresso Drive, Florida 33304 ("Parcel 1"), described as follows: Progresso 2-18 D Triangular TR Lying S of Blk 214 & E of Blk 256; said lands situated, lying and being in the City of Fort Lauderdale, County of Broward, State of Florida; served by 851 NE 3<sup>rd</sup> Avenue, Fort Lauderdale, Florida 33304 ("Parcel 2") which is within 700 feet of Parcel 1; described as follows: Progresso 2-18 D Lot 1 Blk 256; Preogresson 2-18 D Lot 2 Blk 256; Progresso 2-18 Lot 3 Blk 256; said lands situated, lying and being in the City of Fort Lauderdale, County of Broward, State of Florida.

If the above-mentioned parking agreement between Parcel 1 and Parcel 2 is amended, modified, revoked, or terminated, Parcel 1 would be in violation of the Uniform Land Development Regulations (ULDR), unless additional parking spaces are provided and changes to the parking agreement are approved in accordance with the regulations of the ULDR.

2. Per Section 47-20.2.-Parking and Loading Requirements (Table 3. - Parking and Loading Zone Requirements- RAC and Central Beach Districts) the first 2,500 gross floor area of nonresidential uses are exempt from parking requirements. The remaining gross floor area shall be calculated at 60% of the parking space requirements for uses, as provided in Table 1. - Parking and Loading Requirements, of Section 47.20.2. Parking and Loading Zone Requirements, of the ULDR.

3. The Change of Use, herein, from Retail (Wine Watch Bar and Shop) to Restaurant (Patio Pizzeria) totals 2,280 square feet of gross floor area shall be deducted from the exemptible 2,500 square feet of gross floor area under Section 27-20.2., leaving 220 square feet of gross floor area eligible for future exemption.

Moreover, the subject property, 901 Progresso Drive, does not contain on-site parking. Any additional parking space requirements exceeding the remaining 220 square feet of exempt gross floor area shall require additional parking spaces in accordance with the ULDR.

901 Progresso Drive -Parking Table						
Suite	SF	Use	Business	Parking	Parking Provided	Parking Required
101	700	Bar	Laserwolf	1/Space 100 s.f.	7-Offsite	7
102	480	Office/Storage	Chris and Jordan Boulis	1/Space 250 s.f.	0*	0
103	480	Hair Salon	Innerlight Day Spa	1/Space 250 s.f.	0*	0
104	480	Professional Office	Real Estate Shoppe	1/Space 250 s.f.	0*	0
105	480	Hair Salon	RocknRoll Hair	1/Space 250 s.f.	0*	0
106	480	Hair Salon	Fringe	1/Space 250 s.f.	0*	0
107	740	Offices	Meow	1/Space 250 s.f.	0*	0
108	-	Bathroom	Bathroom	-	0*	0
109	480	Professional Office	Fruit Store	1/Space 250 s.f.	0*	0
110-114	2,280	Resturant	Patio Pizzeria	1/Space 100 s.f.	Exemption Used**	0
201	630	Professional Office	Vacant	1/Space 250 s.f.	0*	0
202	350	Professional Office	American Engineering Group	1/Space 250 s.f.	0*	0
203	480	Professional Office	K&L Accounting	1/Space 250 s.f.	0*	0
204	480	Hair Salon	Makeup Artist	1/Space 250 s.f.	0*	0
205	510	Professional Office	Lime Digital	1/Space 250 s.f.	0*	0
206	480	Professional Office	Trifecta Creative	1/Space 250 s.f.	0*	0
207	480	Professional Office	Tifective Creative	1/Space 250 s.f.	0*	0
208	500	Professional Office	Modus Operandi Architect	1/Space 250 s.f.	0*	0
209	345	Professional Office	Conceptual Communications	1/Space 250 s.f.	0*	0
210	640	Professional Office	Conceptual Communications	1/Space 250 s.f.	0*	0
Total	11,495					

\*Legally Nonconforming/ Parking Shall be Provided if Use or Activity Intensifies in Accordance with ULDR  
 \*\* 2,280 S.F. - 2,500 S.F.= 220 S.F. of Gross Floor Area Exemption Remaining

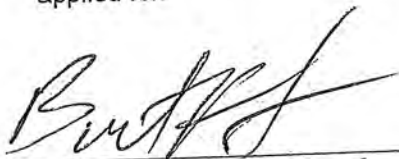
Engineering:

1. Prior to issuance of building permit, capital expansion fees for the proposed change of use will apply.

Conditions:

All applicable ULDR requirements must be complied with. All proper building permits must be applied for.

Determination  
Approved By:



[Zoning Administrator or Designee]

Approval  
Date:

01/10/2019

Staff Present:

Yvonne Redding

Staff Contact  
Person:

Adam R. Schnell

954-828-4798

NOTE: Please be advised that Administrative Approval is the first step of the development review process. A building permit must be obtained subsequent to this approval.

Prepared by:  
RICHARD K. INGLIS, ESQUIRE  
2455 E. Sunrise Blvd., STE 320  
Ft. Lauderdale, Florida 33304

Return to:  
W/C Tri-County for---  
**MARK ALLSWORTH**  
1177 Southeast 3rd Ave  
Ft. Lauderdale, FL 33316  
Property Appraiser ID #s:  
19234-06-23100  
19234-06-23000  
19234-06-22900  
19234-06-22800

**WARRANTY DEED (STATUTORY FORM - SECTION 689.02, F.S.)**  
(From Entity)

**THIS WARRANTY DEED** made this 30<sup>th</sup> day of March, 2005, by LBJ INVESTMENTS, INC., a Florida corporation existing under the laws of Florida, and having its principal business at c/o Richard K. Inglis, Attorney, 2455 E. Sunrise Blvd., Suite 320, Fort Lauderdale, Broward County, Florida, hereinafter called the Grantor, to URBAN NORTH LLC, a Florida Limited Liability Company, whose post office address is 901 Progresso Drive, Fort Lauderdale, Florida 33304, hereinafter called the Grantee:

(Wherever used herein the terms "Grantor" and "Grantee" include all the parties to this instrument and the heirs, legal representatives and assigns of individuals, and the successors and assigns of corporation)

**WITNESSETH** that the Grantor, for and in consideration of the sum of \$10.00 and other valuable considerations, receipt whereof is hereby acknowledged, by these presents does grant, bargain, sell, alien, remise, release, convey and confirm unto the Grantee, all that certain land situate in Broward County, Florida, to wit:

Lots 1, 2 and 3, Block 256, of PROGRESSO, according to the Plat thereof recorded in Plat Book 2, Page 18, of the Public Records of Dade County, Florida; together with:

An unnumbered triangular tract of land lying South of Block 214, of PROGRESSO, according to the Plat thereof recorded in Plat Book 2, Page 18, of the Public Records of Dade County, Florida, more particularly described as follows:

Beginning at the Southeast Corner of the intersection of 21<sup>st</sup> Street (Now N.E. 9<sup>th</sup> Street); thence South 180 feet; thence Northeasterly parallel to the Right-of-Way Line of the Florida East Coast Railway to the South Line of Avenue "D" (Now N.E. 9<sup>th</sup> Street); thence West 170 feet along the South Line of Avenue "D" (Now N.E. 9<sup>th</sup> Street) to the Point of Beginning.

Said lands situate, lying and being in Broward County, Florida

**TOGETHER** with all the tenements, hereditament, appurtenances thereto belonging or in anywise appertaining.

**TO HAVE AND TO HOLD** the same in fee simple forever.

**AND** the Grantor hereby covenants with said Grantee that it is lawfully seized of said land in fee simple; that it has good right and lawful authority to sell and convey said land; that it hereby warrants the title to said land and will defend the same against the lawful claims of all persons whomsoever; and that said land is free of all encumbrances.

(corporate seal)

**IN WITNESS WHEREOF** the Grantor has caused these presents to be executed in its name, and its corporation seal to be hereunto affixed, by its proper officers thereunto duly authorized, the day and year first above written.

LBJ INVESTMENTS, INC.

Signed, sealed and delivered  
in the presence of:

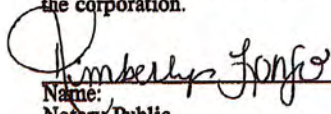
Name R. K. INGLIS

Name Kimberly Longo

By: Sherry S. Clemens  
Sherry S. Clemens, Vice-President

STATE OF FLORIDA  
COUNTY OF BROWARD

The foregoing instrument was acknowledged before me this 30<sup>th</sup> day of March, 2005, by Sherry S. Clemens, Vice President of LBJ Investments, Inc., a Florida corporation, on behalf of the corporation.

  
Name: \_\_\_\_\_  
Notary Public  
My Commission Number:  
My Commission Expires:





**PLATTS BLUFF SERVICES, INC.**  
*General Contractors*

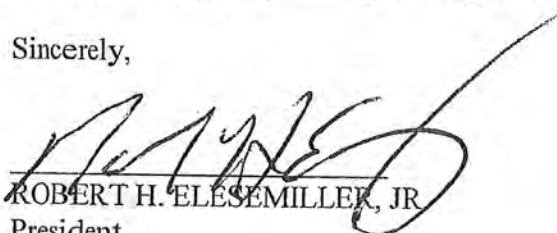
Jay Adams  
901 Progresso Plaza  
Ft. Lauderdale, FL

RE: "BUDGET" pricing Pizzeria - Bar Buidout according to the one sheet plan prepared by Allica Architectural Group dated 7/25/18.

Expedite Permit and Fee	\$ 4,800.00
Demolition	\$ 10,000.00
Concrete work	\$ 33,000.00
Plumbing	\$ 36,000.00
Electric	\$ 48,000.00
HVAC	\$ 30,000.00
Framing	\$ 5,000.00
Insulation - Drywall	\$ 12,000.00
Ceilings	\$ 8,000.00
Windows - Door impact	\$ 50,000.00
Construct bar - Kitchen	\$ 29,000.00
Audio - Video	\$ 50,000.00
Kitchen - Bar Equipment	\$ 100,000.00
Woodwork Trim - Interior doors	\$ 40,000.00
Cabinet - Counter work	\$ 22,000.00
Patio, Landscape, irrigation	\$ 50,000.00
Interior - Exterior paint	\$ 5,000.00
General Conditions	<u>\$ 25,000.00</u>
Sub-Total	\$ 557,800.00
Overhead & Profit	<u>\$ 50,000.00</u>
Total	\$ 607,800.00

Thank you for the opportunity to Budget this project for you. Please call me with any questions.

Sincerely,



ROBERT H. ELESEMILLER, JR.  
President  
Platts Bluff Services, Inc.

ProgressoPlazaBUDGET

# Contract

Job NO. 091915

Page 1 of 2

DATE 08-01-18

ANDRESS CUSTOM INTERIORS, INC..  
2454 SW 19<sup>th</sup> Street  
Fort Lauderdale FL 33312  
CGC 061979  
Phone (954) 658-1163  
Fax (954) 791-6946

SUMMITTED TO:  
JAY ADAMS  
901 Progresse plaza  
Fort Lauderdale, FL

We hereby propose to provide the necessary labor and materials needed to complete improvements to 901 Progresso Plaza, Fort Lauderdale.

## ALL WORK SHALL BE DONE IN ACCORDANCE TO PLAN PROVIDED

Soil excavation of soil to adjust height of new slab	\$4,700.00
Demo work	\$15,000.00
Concrete work	\$34,000.00
Shore up building	\$8,000.00
10 New piles and footers for new columns	\$10,000.00
10 new columns 4"x4" x 8' steel installed	\$6,000.00
5 New concrete and steel headers to open up load bearing areas	\$26,000.00
All new plumbing	\$30,000.00
All new electrical	\$53,000.00
5 new A/C units	\$22,000.00
Replaces damage wood to structure	\$11,000.00
Insulation ceiling and walls	\$4,400.00
New drywall	\$8,600.00
Window and doors repair and or replace	\$76,000.00
Stucco work	\$14,000
Paint	\$7,000.00
Bar and kitchen	\$37,000.00
Woodwork all interior stain grade trim and custom woodwork	\$36,000.00

Courtyard	\$67,000.00
Kitchen equipment	\$117,000.00
Plate and dishwear	\$12,000.00
patio furniture	\$35,000.00
Landscaping	\$45,000.00

**Administrative**

Permit cost	\$4,500.00
Inspection time for contractor	\$1,800.00
Contractor Profit and overhead	\$14,000
Engineering and architecture plans	\$13,500.00

**Total: \$712,500.00**

Any alterations or deviation from above specifications involving extra costs will be executed only upon Written order, and will become an extra charge over and above the estimate. All agreements contingent Upon strikes, accidents, or delays beyond our control.

Respectfully submitted \_\_\_\_ Travis Andress \_\_\_\_\_.

Acceptance of Proposal: The above prices, specifications and conditions are satisfactory and are hereby accepted. You are authorized to do the work as specified.

\_\_\_\_\_. Date : \_\_\_\_\_ Signature : \_\_\_\_\_  
( Print )

\_\_\_\_\_. Date : \_\_\_\_\_ Signature : \_\_\_\_\_  
( Print )



# GENERAL

## HOTEL & RESTAURANT SUPPLY





# Quote




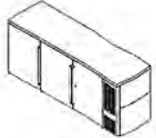
08/27/2018

To:  
Brian Parenteau



Project:  
'DRYNK'  
Ft. Lauderdale




From:  
General Hotel & Rest Supply Corp  
Michael 'J' Juskiewicz  
13900 NW 82nd Ave.  
Miami Lakes, FL 33016  
(305)885-8651 x-172  
(305)362-0082 (Fax)  
miamimike@yahoo.com




Item	Qty	Description	Sell	Sell Total
1	3 ea	<b>HAND SINK</b> Advance Tabco Model No. PRHS-24-12 Prestige Hand Sink, underbar, 12"W x 25"D x 36"H, 7" splash, stainless steel construction, includes: deck mount faucet with 6" spout, 10" x 14" x 10" bowl, NSF	\$502.94	\$1,508.82
			Weight: 84 lbs total	
2	2 ea	<b>GLASS RACK</b> Advance Tabco Model No. PRCR-19-24 Prestige Underbar Glass Rack Storage Unit, enclosed top with removable perforated drain pan with 1" drain, 24"W x 25"D x 36"H, 7" backsplash, (3) adjustable racks, 1" drain in bottom of cabinet, stainless steel construction, adjustable stainless steel bullet feet, NSF	\$631.62	\$1,263.24
			Weight: 160 lbs total	
3	3 ea	<b>ICE BIN</b> Advance Tabco Model No. PRI-19-36-10 Prestige Ice Chest, 36" wide, with 10-circuit cold plate, stainless steel construction with foam insulation, 7" backsplash, 1/2" drain, 20" front-to-back, 11" deep bin, 108 lbs ice capacity, soda chase provision in top of backsplash	\$1,215.71	\$3,647.13
			Weight: 456 lbs total	
	3 ea	PRSSR-36 Prestige Speed Rail, single tier, 36"W, (9) bottle capacity, keyhole mounting, stainless steel, sound deadened, NSF		
		Weight: 456 lbs total		
4	3 ea	<b>UNDERBAR ADD-ON UNIT</b> Advance Tabco Model No. PRT-12 Prestige Trash Receptacle Cover, 12"W X 25"D x 19"H (overall), mounts between equipment line up, removable sliding cover, hinged front door, 20 gauge 300 series stainless steel, accommodates Slim Jim™ trash can (11"W x 20"D x 25"H) (trash can not included), NSF	\$524.32	<Optional>
			Weight: 105 lbs total	





Item	Qty	Description	Sell	Sell Total
5	1 ea	<b>UNDERBAR SINK UNITS</b> Advance Tabco Model No. PRB-24-84C Prestige Underbar Sink Unit, 4-compartment, 96"W x 25"D x 36"H, 14" front-to-back x 10" left-to-right x 10" deep sink bowls, 24" drainboards on left & right, 7"H backsplash, stainless steel open frame base, side crossrails, stainless steel construction, includes: (2) deck mount faucets with 6" swing spouts, NSF  Weight: 178 lbs total	\$1,609.60	\$1,609.60
				
5.1	1 ea	<b>GLASSWASHER, BRUSH TYPE</b> Bar Maid/Glass Pro Model No. SS-100 Bar Maid® Submersible Glass Washer, 1/3 HP, (5) brushes ( (4) 6" & (1) 7-1/2"), bronze bearings, continuous run, stainless steel construction, 115v/60/1-ph, includes ground fault protection, ETL, UL, CSA, NSF  1 ea 2-year warranty at time of warranty registration, within 30 days of purchase  Weight: 27 lbs total	\$453.14	\$453.14
				
6	38 ft	<b>MODULAR BAR DIE</b> Advance Tabco Model No. PR-BARDIE Prestige Modular Bar Die, to consist of stainless steel exterior on bar side, galvanized upright structure with plumbing line holes, accepts customer-supplied panels on exterior, equipment will be mounted directly to the bar die structure & shipped set up & read to set, priced per foot (minimum order 5 linear feet)  Weight: 570 lbs total	\$130.86	<Optional>
				
7	2 ea	<b>BACK BAR CABINET, REFRIGERATED</b> Perlick Corporation Model No. BBS84S-S Refrigerated Back Bar Cabinet, three-section, 84"W, self-contained refrigeration, 24.8 cu.ft. internal volume, stainless steel top, front, & sides, (3) solid hinged doors with locks (hinge order: Left - Left - Right), stainless steel interior, (2) vinyl-coated shelves & (1) floor shelf per section, digital thermostat, LED interior lighting, front vented, automatic defrost & evaporator condensate, includes floor drain, R134a, 1/3 HP, NSF, cULus (Perlick Express)  2 ea 5 yr. compressor warranty, 1 yr. parts & labor warranty 2 ea 120v/60/1-ph, 6.3 amps, NEMA 5-15P, standard  Weight: 980 lbs total	\$3,807.08	\$7,614.16
				

Item	Qty	Description	Sell	Sell Total
7A	2 ea	<b>BACK BAR CABINET, REFRIGERATED</b> Perlick Corporation Model No. BBS84GS-S Refrigerated Back Bar Cabinet, three-section, 84"W, self-contained refrigeration, 24.8 cu.ft. internal volume, stainless steel top, front, & sides, (3) glass hinged doors with locks (hinge order: Left - Left - Right), stainless steel interior, (2) vinyl-coated shelves & (1) floor shelf per section, digital thermostat, LED interior lighting, front vented, automatic defrost & evaporator condensate, includes floor drain, R134a, 1/3 HP, NSF, cULus (Perlick Express)	\$4,298.17	<Alternate>
	2 ea	5 yr. compressor warranty, 1 yr. parts & labor warranty		<Alternate>
	2 ea	120v/60/1-ph, 6.3 amps, NEMA 5-15P, standard		<Alternate>
		Weight: 980 lbs total		
8	1 ea	<b>BACK BAR CABINET, REFRIGERATED</b> Perlick Corporation Model No. BBS60B-S Refrigerated Back Bar Cabinet, two-section, 60"W, self-contained refrigeration, 16 cu.ft. internal volume, stainless steel top & sides, black vinyl clad front, (2) solid hinged doors with locks (hinge order: Left - Right), stainless steel interior, (2) vinyl-coated shelves & (1) floor shelf per section, digital thermostat, LED interior lighting, front vented, automatic defrost & evaporator condensate, includes floor drain, R134a, 1/4 HP, NSF, cULus (Perlick Express)	\$3,194.82	\$3,194.82
	1 ea	5 yr. compressor warranty, 1 yr. parts & labor warranty		
	1 ea	120v/60/1-ph, 5.5 amps, NEMA 5-15P, standard		
		Weight: 340 lbs total		
9	1 ea	<b>UNDERCOUNTER REFRIGERATOR</b> Perlick Corporation Model No. HC24RS C-Series Refrigerator, undercounter, 23-7/8"W x 24"D, self-contained refrigeration, 33°F to -42°F temperature range, (5.3) cu. ft. interior volume, electromechanical thermostat, (2) black vinyl-coated full extension shelves (adjustable) & (1) black-vinyl coated floor rack, (1) hinged door, incandescent interior lighting, front vented, self-evaporating condensate pan, galvanized back & base, stainless steel top, sides, & interior, R134a, 1/6 HP, 115v/60/1-ph, 2.3 amps, NEMA 5-15P, ETL-Sanitation, cULus	\$1,911.95	\$1,911.95
	1 ea	5 yr. compressor warranty, 1 yr. parts & labor warranty		
	1 ea	67118S Door finish: solid stainless steel		
	1 ea	Left hinged		
	1 st	66736 Casters, 3-3/4", includes mounting platform (set of 4)		
		Weight: 185 lbs total		
10	6 ea	<b>ANTI-FATIGUE FLOOR MAT</b> Winco Model No. RBMH-35K Floor Mat, 3' x 5' x 3/4" thick, anti-fatigue, grease resistant, straight edges, rubber, black (Qty Break = 1 each)	\$43.64	\$261.84
		Weight: 177.6 lbs total		

Item	Qty	Description	Sell	Sell Total
11	1 ea	<b>DISHWASHER, DOOR TYPE</b>  Jackson WWS Model No. CONSERVER XL-E-LTH Conserver® Dishwasher, Door Type, 33-1/8"W x 29-1/2"D x 68-1/2"H, low temperature chemical sanitizing, built-in booster heater, 145° rinse water, three selectable timed cycles, universal (straight-thru/corner) type, approximately (39) racks/hour, (3) built-in dispensing pumps, built-in scrap accumulator, removable screen, auto-start, stainless steel construction, adjustable stainless steel bullet feet, 1 HP wash pump, cETLus, ETL-Sanitation, ENERGY STAR® 1 ea 1 year parts & labor warranty, continental USA, standard 1 ea 208V/60/1-ph, 48.3 amps, standard Weight: 300 lbs total	\$4,600.41	\$4,600.41
12	1 ea	<b>ICE CUBER</b>  Manitowoc Model No. ID-0606A Indigo™ Series Ice Maker, cube-style, air-cooled, self-contained condenser, 30"W x 24-1/2"D x 21-1/2"H, production capacity up to 632 lb/24 hours at 70°/50° (490 lb AHRI certified at 90°/70°), DuraTech™ exterior, dice size cubes, NSF, cULus, ENERGY STAR® 1 ea WARRANTY-ICE-SC 3 year parts & labor (Machine), 5 year parts & labor (Evaporator), 5 year parts & 3 years labor (Compressor), standard 1 ea (-261) 208-230v/60/1-ph, 11.1 amps, standard 1 ea AR-10000 Arctic Pure® Primary Water Filter Assembly, includes head, shroud, hardware, mounting assembly, & (1) filter cartridge, 14,000 gallon capacity, 0-600 lbs./ice per day 1 ea WARRANTY-ARCPURE 3 year parts & labor warranty on cap, housing, hardware, & mounting assembly (does not refer to filter cartridge), standard 1 ea D-570 Ice Bin, 30"W x 34"D x 50"H, with side-hinged front-opening door, side grips, AHRI certified 532 lb ice storage capacity (17.9 cu. ft.), for top-mounted ice maker, Duratech exterior, NSF 1 ea Legs, 6" adjustable stainless steel, standard Weight: 314 lbs total	\$4,917.81	\$4,917.81

Item	Qty	Description	Sell	Sell Total
13	1 ea	<b>WALK IN COOLER, MODULAR, REMOTE</b>  Arctic Industries Model No. BL108-C-R Walk-In Cooler, Indoor, 9' 9-1/4"W x 7' 10"L x 7' 4"H, (+35° F holding), no floor, coated acrylume interior & exterior cam lock panels, hi density foam insulated walls & ceiling, vinyl screeds base, key lock handle, dial thermometer, light switch, inside safety release, 30" x 78" door with interior & exterior 24" high diamond kick plates, remote pre-assembled refrigeration, NSF, UL, EISA 1 ea 1 year parts, labor, 5 year compressor & 15 year panel warranty, standard 1 ea (-R) This unit is designed for Indoor installations. For Outdoor installation, please select the Outdoor Installation package below 1 ea 208-230v/60/1-ph, 3/4 HP, 9.2 amps, standard 1 ea Select door hinging 1 ea FLUORESCENT LIGHT 4' Fluorescent Light 1 ea STRIP CURTAIN Strip Curtain Weight: 1064.9 lbs total	\$8,602.49	\$8,602.49
13.1	2 ea	<b>KEG STORAGE RACK</b>  John Boos Model No. ALKR-2060 Keg Rack, 60"W x 20"D x 76"H, (3) shelves, accommodates (6) kegs, mid & bottom shelves are constructed of 1-3/4" square tubing running front-to-back with a load rating of 60 lb/ft <sup>2</sup> , top shelf is constructed of 1-3/4" square tubing running left-to-right with a load rating of 15 lb/ft <sup>2</sup> , 1-5/16" dia. post, aluminum construction 2 ea ALKRS-2060 Rear Keg Strap, for 60"W x 20"D keg rack, aluminum Weight: 146.14 lbs total	\$497.39	\$994.78
14	1 ea	<b>PLANETARY MIXER</b>  Globe Model No. SP62P Planetary Pizza Mixer, 60 qt., floor model, 2-speed (fixed), #12 hub includes: stainless steel removable bowl guard with built-in ingredient chute, aluminum spiral dough hook, safety interlocked bowl guard & bowl lift, gear-driven, high torque transmission, heat-treated hardened steel alloy gears & shafts, thermal overload protection, front-mounted touchpad controls with 60-minute digital timer & last batch recall, non-slip rubber feet, cast iron body, 6 ft cord & plug, 3 HP, NSF, cETLus 1 ea 2-year parts & labor warranty (1-year parts only warranty on agitator and hub accessories, no labor provided) (excludes wear items), standard 1 ea 220v/60/1-ph, 18.0 amps, NEMA L6-20P Weight: 1228 lbs total	\$13,891.71	\$13,891.71

Item	Qty	Description	Sell	Sell Total
15	1 ea	<b>ONE (1) COMPARTMENT SINK</b>  John Boos Model No. 1B16204- "B" Series Sink, 1-compartment, 21"W x 25-1/2"D x 43"H overall size, (1) 16"W x 20" front-to-back x 14" deep compartment, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes, 3-1/2" die-stamped drain opening, 16/300 stainless steel construction, stainless steel legs, gussets, crossbracing, & adjustable bullet feet, NSF, CSA-Sanitation 1 ea PBF-10-SLF Heavy Duty Sink Mixing faucet, splash-mounted, 8" centers, 10" swing spout, with 1/2" NPT 1 kt PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows Weight: 61 lbs total	\$413.43	\$413.43
16	1 ea	<b>THREE (3) COMPARTMENT SINK</b>  John Boos Model No. 3B16204-2D24 "B" Series Sink, 3-compartment, 99"W x 25-1/2"D x 43"H overall size, (3) 16"W x 20" front-to-back x 14" deep compartments, (2) 24" left & right drainboards, 10"H boxed backsplash with 45° top and 2" return, (1) set of splash mount faucet holes, 3-1/2" die-stamped drain opening, 16/300 stainless steel construction, stainless steel legs, adjustable side bracing, gussets, & adjustable bullet feet, NSF, CSA- Sanitation 1 ea PBF-12-SLF Heavy Duty Sink Mixing faucet, splash-mounted, 8" centers, 12" swing spout, with 1/2" NPT 1 kt PB-SMMK-90 Splash Mount Faucet Mounting Kit, includes (2) 1/2" supply nipples, (2) retainer nuts, (2) lock washers, (2) rubber washers and (2) male & female short 90° elbows Weight: 396 lbs total	\$991.26	\$991.26
17	2 ea	<b>PIZZA PREPARATION REFRIGERATOR</b>  Beverage Air Model No. DP46 Pizza Top Refrigerated Counter, one-section, 46"W, 16.7 cu. ft., (1) door, (2) shelves, (2) full size pan top capacity, stainless steel top with refrigerated pan rail, 19" cutting board, stainless steel front, sides, top, aluminum interior, side-mounted self-contained refrigeration, 1/3 HP, UL, cULus, UL EPH Classified, UL-Sanitation, MADE IN USA 2 ea 3 years parts & labor warranty (excludes maintenance items) 2 ea Self-contained refrigeration standard 2 ea Additional 2 yr compressor warranty, standard 2 ea 115v/60/1-ph, 6.3 amps, standard 2 ea 3" Casters, (2) locking, standard Weight: 676 lbs total	\$3,374.34	\$6,748.68

Item	Qty	Description	Sell	Sell Total
18	1 ea	<b>OVEN, WOOD / COAL / GAS FIRED</b> Marra Forni Model No. RT110G Neapolitan Gas Fired Oven, 43.3" rotating brick deck, (7-8) 8", (6-7) 10", (4-6) 12" or (3-4) 16" pizza capacity, turbo burner, integral exhaust system, brick dome, stainless steel flue collar & adapter, grade 1 tile finish, steel stand, 120v/60/1-ph, 12.0 amps, 100,000 BTU, NSF, ETL-Sanitation, cETLus 	\$31,992.98	\$31,992.98
	1 ea	2 year deck & dome warranty, 1 year parts and labor on gas/electrical components (does not include marble landing), standard		
	1 ea	Gas type to be determined		
	1 ea	NOTE: Quick-Disconnect Gas Hose must be used		
	1 ea	Extra burner, for Rotator ovens		
	1 ea	Red		
		<b>Ventilation system not included- TBD</b>		
		Weight: 4900 lbs total		
19	52 ea	<b>BAR STOOL</b> Florida Seating Model No. MET-05B GR3 Barstool, ladder metal back, 2" thick upholstered pullover seat, metal frame, footrest, grade 3 uph. 	\$82.28	\$4,278.56
	52 ea	Silver metal finish		
	52 ea	Upholstery to be specified		
		Weight: 754 lbs total		
19.1	9 ea	<b>LAMINATE TABLE TOP</b> Florida Seating Model No. MARCO 24RD Marco Table Top, round, 24" dia., designed for indoor use, 2" thick, honey comb core, durable melamine surface, ABS edge, UV, heat, burn & scratch resistant 	\$98.80	\$889.20
	9 ea	Concrete		
		Weight: 162 lbs total		
19.2	9 ea	<b>METAL TABLE BASE</b> Florida Seating Model No. CIB18"/3"BAR Table Base, bar height, 3" tubular column, 18" round base spread, black powder coat cast iron, for 24" - 30" round or square tops, 2-piece assembly 	\$54.99	\$494.91
		Weight: 63 lbs total		
19.3	1 ea	<b>SERVICES</b> General Model No. CUSTOM In-bound freight, delivery & set-in-place. Final field connections are BY OTHERS. Freight, installation and ventilation off ANY pizza oven is NOT included. Local taxes to apply.	\$11,908.25	\$11,908.25
<b>THIS QUOTE IS FOR BUDGETARY PURPOSES ONLY</b>				
			Total	\$112,189.17



# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)  
03/04/2019

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

<b>PRODUCER</b> The Fairway Insurance Group, LLC 5461 North Federal Highway  Fort Lauderdale FL 33308		<b>CONTACT NAME:</b> Caryn Osborne <b>PHONE (A/C, No, Ext):</b> (954) 772-9819 <b>FAX (A/C, No):</b> (954) 772-9564 <b>E-MAIL ADDRESS:</b>  <b>INSURER(S) AFFORDING COVERAGE</b> INSURER A: Old Dominion Insurance Co.	
<b>INSURED</b> Urban North, LLC 919 S.E. 6th Court  Ft. Lauderdale FL 33301		<b>INSURER B:</b> <b>INSURER C:</b> <b>INSURER D:</b> <b>INSURER E:</b> <b>INSURER F:</b>	

**COVERAGES**

CERTIFICATE NUMBER: CL1842314602

REVISION NUMBER:

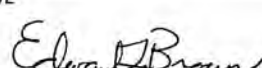
THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE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

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR  GEN'L AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:			BPG69508	03/30/2018	03/30/2019	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 50,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 \$
	<input type="checkbox"/> AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS NON-OWNED AUTOS ONLY <input type="checkbox"/> HIRED AUTOS ONLY						COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
	<input type="checkbox"/> UMBRELLA LIAB <input type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$						EACH OCCURRENCE \$ AGGREGATE \$ \$
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below		N/A				<input type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ E.L. DISEASE - EA EMPLOYEE \$ E.L. DISEASE - POLICY LIMIT \$

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

This certificate is subject to the terms and conditions of the policy.

**CERTIFICATE HOLDER****CANCELLATION**

Urban North, LLC 919 SE 6th Ct  Fort Lauderdale FL 33301	SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.  AUTHORIZED REPRESENTATIVE 
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# EVIDENCE OF COMMERCIAL PROPERTY INSURANCE

DATE (MM/DD/YYYY)  
05/01/2018

THIS EVIDENCE OF COMMERCIAL PROPERTY INSURANCE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE ADDITIONAL INTEREST NAMED BELOW. THIS EVIDENCE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS EVIDENCE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE ADDITIONAL INTEREST.

PRODUCER NAME, CONTACT PERSON AND ADDRESS The Fairway Insurance Group, LLC Caryn Osborne 5461 North Federal Highway Fort Lauderdale FL 33308		PHONE (A/C, No, Ext): (954) 772-9819	COMPANY NAME AND ADDRESS Old Dominion Insurance Co. P O BOX 16100 JACKSONVILLE FL 32245-6100	NAIC NO:
FAX (A/C, No): (954) 772-9564	E-MAIL ADDRESS:	IF MULTIPLE COMPANIES, COMPLETE SEPARATE FORM FOR EACH		
CODE:	SUB CODE:	POLICY TYPE BOP		
AGENCY CUSTOMER ID #: 00000174	LOAN NUMBER		POLICY NUMBER BPG69508	
NAMED INSURED AND ADDRESS Urban North, LLC 919 S.E. 6th Court Ft. Lauderdale FL 33301		EFFECTIVE DATE 03/30/2018	EXPIRATION DATE 03/30/2019	<input type="checkbox"/> CONTINUED UNTIL TERMINATED IF CHECKED
ADDITIONAL NAMED INSURED(S) Urban North, LLC		THIS REPLACES PRIOR EVIDENCE DATED:		

**PROPERTY INFORMATION (ACORD 101 may be attached if more space is required)  BUILDING OR  BUSINESS PERSONAL PROPERTY**

LOCATION / DESCRIPTION 901 Progresso Drive Ft. Lauderdale FL 33355
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 EVIDENCE OF PROPERTY INSURANCE 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. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

**COVERAGE INFORMATION** PERILS INSURED BASIC BROAD  SPECIAL

COMMERCIAL PROPERTY COVERAGE AMOUNT OF INSURANCE: \$ 1,397,100	DED: 2,500
<input checked="" type="checkbox"/> BUSINESS INCOME <input type="checkbox"/> RENTAL VALUE	YES NO N/A
BLANKET COVERAGE	<input checked="" type="checkbox"/>
TERRORISM COVERAGE	<input checked="" type="checkbox"/>
IS THERE A TERRORISM-SPECIFIC EXCLUSION?	<input checked="" type="checkbox"/>
IS DOMESTIC TERRORISM EXCLUDED?	<input checked="" type="checkbox"/>
LIMITED FUNGUS COVERAGE	<input checked="" type="checkbox"/>
FUNGUS EXCLUSION (If "YES", specify organization's form used)	<input checked="" type="checkbox"/>
REPLACEMENT COST	<input checked="" type="checkbox"/>
AGREED VALUE	<input checked="" type="checkbox"/>
COINSURANCE	<input checked="" type="checkbox"/>
EQUIPMENT BREAKDOWN (If Applicable)	<input checked="" type="checkbox"/>
ORDINANCE OR LAW - Coverage for loss to undamaged portion of bldg	<input checked="" type="checkbox"/>
- Demolition Costs	<input checked="" type="checkbox"/>
- Incr. Cost of Construction	<input checked="" type="checkbox"/>
EARTH MOVEMENT (If Applicable)	<input checked="" type="checkbox"/>
FLOOD (If Applicable)	<input checked="" type="checkbox"/>
WIND / HAIL INCL <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Subject to Different Provisions:	<input type="checkbox"/>
NAMED STORM INCL <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO Subject to Different Provisions:	<input type="checkbox"/>
PERMISSION TO WAIVE SUBROGATION IN FAVOR OF MORTGAGE HOLDER PRIOR TO LOSS	<input checked="" type="checkbox"/>

**CANCELLATION**

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

**ADDITIONAL INTEREST**

<input type="checkbox"/> CONTRACT OF SALE	<input type="checkbox"/> LENDER'S LOSS PAYABLE	<input type="checkbox"/> LOSS PAYEE	LENDER SERVICING AGENT NAME AND ADDRESS
<input type="checkbox"/> MORTGAGEE			
NAME AND ADDRESS Urban North, LLC 919 SE 6th Courth Fort Lauderdale FL 33301			AUTHORIZED REPRESENTATIVE 

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**IN CONSIDERATION** of the payment by Lender of the Principal Balance Owed on Premiums shown on page 1 to the insurance companies named in the Scheduled Policies of Insurance shown on page 3 (or the agents of such companies), the Borrower agrees:

- 4. ACCEPTANCE DATE** This Agreement is binding upon its acceptance by Lender. Acceptance shall occur upon payment of the Principal Balance Owed on Premiums to the insurance companies named in the Scheduled Policies of Insurance, or the agents of such companies.
- 5. PAYMENTS** Borrower shall make payments directly to Lender in the amounts and at the same time specified on page 1 of this Agreement. Payments shall be made at Lender's address given at the top of page 1 or such other address as Lender may direct in writing. Payments made to any other address, person, firm, corporation or insurance agency (including but not limited to the Producer) shall not constitute payment to Lender. Payments received after cancellation of the Scheduled Policies of Insurance shall be credited to the unpaid balance due under this Agreement and shall not constitute reinstatement of the cancelled policies, nor shall it constitute a waiver by Lender of any rights.
- 6. LATE CHARGES** If a payment is more than 5 days late, Borrower agrees to pay a late charge not to exceed the greater of \$10.00 or 5% of each delinquent or unpaid installment, unless prohibited by applicable law.
- 7. DEFAULT/CANCELLATION** A default shall occur if Borrower fails to pay any sums required by this Agreement in a timely manner or if Borrower transfers a Scheduled Policy of Insurance. After default, any unpaid balance of the Total Amount Financed shall become immediately due and payable in full and Lender may enforce its security interest and its rights under the Limited Power of Attorney. Interest will continue to accrue on the unpaid balance at the Annual Percentage Rate or maximum rate allowed by applicable law, at the option of Lender, until all balances owed under this Agreement are paid. Lender may request cancellation of all or any of the Scheduled Policies of Insurance at the earliest time after default permitted by applicable law. Should Lender cancel the Scheduled Policies of Insurance, Borrower agrees to pay Lender a cancellation fee of \$0 as permitted by applicable law.
- 8. EXCESS INTEREST OR FEES** It is the intent of the Lender that no interest, fee or charge in excess of that permitted by applicable law will be charged, taken or become payable under this Agreement. In the event it is determined that Lender has taken, charged or accrued interest, fees or charges in excess of that permitted under law, such excess shall be returned to Borrower or credited against the sum due Lender hereunder.
- 9. REFUNDS** The Borrower will receive a refund of the finance charge if the account is prepaid in full prior to the last installment due date. The refund shall be computed according to applicable law subject to a nonrefundable service charge of \$20.
- 10. SHORTAGE OR OVERAGE OF RETURNED PREMIUM** If Lender does not receive unearned premiums or other funds after cancellation or expiration of the Scheduled Policies of Insurance in an amount sufficient to pay the unpaid balance due under this Agreement, Borrower agrees to pay the deficiency to Lender on demand. Interest shall accrue on the deficiency at the Annual Percentage Rate, or the maximum rate allowed by applicable law, at the option of Lender. If the unearned premiums received by Lender are more than the amount due under this Agreement, the excess shall be returned to Borrower within the time allowed by applicable law. If Borrower's refund is less than \$1.00 no refund need be made.
- 11. ATTORNEYS FEES/COURT COSTS** Borrower agrees to pay all attorneys fees, expenses and costs incurred by Lender in collecting amounts due from Borrower under this Agreement, which shall not exceed 20% of the amount due if the agreement is referred to an attorney not a salaried employee of Lender, including attorneys fees incurred on appeal and in bankruptcy.
- 12. LENDER RELATIONSHIP** Borrower acknowledges that: (a) Lender is not an insurance agent nor an insurance company, (b) This Agreement is a financing agreement and not an insurance policy or guarantee of insurance coverage, (c) Lender has played no part in the selection or structuring of the financed insurance policies, (d) Lender has no obligation to request reinstatement of any insurance policies properly cancelled after a default under this Agreement, and (e) The decision of whether to reinstate insurance coverage is made solely by the insurance companies providing coverage, not Lender.
- 13. ADDITIONAL PREMIUMS** Lender may advance to Producer, as Borrower's agent, or to an insurance company any additional premiums that may become due under the Scheduled Policies of Insurance, after borrower's payment of the down payment, by adding the advanced amount, plus any finance charge, to Borrower's balance under this Agreement. However, any additional premium which is owed to the insurance company(ies) named in the Scheduled Policies of Insurance as a result of any misclassification of risk which is not paid in full or financed in this Agreement may result in cancellation of the coverage by the insurance company for nonpayment of premium. Lender's payment shall not be applied by the insurer to pay for any additional premium owed by Borrower as a result of any misclassification of risk.
- 14. LENDER LIABILITY** Lender is not responsible for any damages resulting from cancellation of the Scheduled Policies of Insurance by Lender, as long as the cancellation was done in accordance with applicable law. Borrower shall be responsible for Lender's reasonable attorneys fees and expenses for any unsuccessful action filed by Borrower seeking damages for improper cancellation. Lender's liability for breach of this Agreement shall be limited to the Principal Balance Financed under this Agreement, if permitted by applicable law.
- 15. RETURNED CHECKS** Borrower agrees to pay a returned check fee of \$15, as allowed by applicable law, for each of Borrower's checks returned to Lender for insufficient funds or because the insured has no account in the payor bank.
- 16. WARRANTIES OF BORROWER** Borrower warrants that: (a) Each of the Scheduled Policies of Insurance have been issued or a binder has been issued; (b) Borrower has not and will not assign or encumber any unearned premium of the Scheduled Policies of Insurance or grant a power of attorney to cancel the Scheduled Policies of Insurance to anyone other than Lender until all sums due under this Agreement are paid in full; (c) Lender may assign all its rights under this Agreement as allowed by applicable law; (d) No proceeding in bankruptcy or insolvency has been instituted by or against Borrower or is contemplated by Borrower, and (e) No insurance financed by this Agreement was purchased for personal, family or household purposes, unless so indicated on page 1.
- 17. INTEREST CALCULATION** Interest is computed on an annual basis of 12 months of 30 days on the balance of the Total Amount Financed, from the effective date of the earliest insurance policy for which premiums are being advanced to the date when all sums due under this Agreement are paid.
- 18. BLANK SPACES** Borrower agrees that if any policy financed by this Agreement has not been issued at the time the Agreement is signed, the names of the insurance companies issuing the financed policies, the policy numbers and the due date of the first installment may be inserted in the Agreement after it is signed.
- 19. GOVERNING LAW** The Parties agree that the law of the state in which this Agreement is executed shall control the interpretation of the Agreement and the rights of the parties, unless the Agreement is executed in a state without premium finance laws, in which case the law of the State of Florida shall govern.
- 20. SAVINGS AND MERGER CLAUSE** The Parties agree that if one or more portions of this Agreement are found to be invalid or unenforceable for any reason, the remaining portions shall remain fully enforceable. The parties also agree that this Agreement contains the entire agreement between the parties regarding the subject matter herein and supersedes any prior discussions.
- 21. FINANCING OPTION** Entry into this financing arrangement is not a condition of obtaining insurance. You may opt to pay the premium for such insurance without financing such premium, or to obtain financing from some other source if you choose.

SCHEDULED POLICIES OF INSURANCE

URBAN NORTH LLC  
919 S.E. 6 COURT  
FORT LAUDERDALE, FL 33301  
(954) 401-9974

V8(0)NI5.24  
THE FAIRWAY INSURANCE GROUP 16405  
5461 N FEDERAL HWY  
FORT LAUDERDALE, FL 33308  
(954) 772-9819

Premium	Down Payment	Unpaid Balance	Doc Stamps/Fees	Amt. Financed	Finance Charges	Total / Payments
12,123.29	3,636.99 (30.00 %)	8,486.30	29.75	8,516.05	337.75	8,853.80

Payment	Payments	Rate	First Due	Type	Status	Contract Type
885.38	10	8.56 %	7/29/2018	BOOK	NEW	COMMERCIAL

EFF DATE	COMPANY / BROKER	CITY	ST	CO. #	TYPE MEP	POLICY NO.	TOTAL PREMIUM
6/29/2018	CO: LLOYDS OF LONDON	TALLAHASSEE	FL	82864	WIND	TBD	12,123.29
6/29/2019	MGA: HULL & CO	DANIA BEACH	FL	60234	0.00 %		

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**ADDITIONAL REPRESENTATIONS & WARRANTIES OF PRODUCER**

(F) All information provided above is complete and correct in all respects and the policies listed above are or will be in force on the stated Effective Date and delivered by Producer to the Borrower, except for assigned risk or residual market policies.

(G) If any information listed above is or becomes incomplete or inaccurate, Producer shall promptly provide correct information to Lender.

(H) The Producer is an authorized policy issuing agent of the companies issuing the policies listed above or is the authorized agent of the MGA or broker placing the coverage directly with the insuring company, **except those policies indicated with an "X"**.

(I) None of the policies listed above are subject to reporting or retrospective rating provisions. All policies subject to audit, minimum or fully earned premium provisions are indicated below:

Policy No and Prefix No: \_\_\_\_\_

(J) Except as indicated above, all Scheduled Policies of Insurance can be cancelled by Borrower or Lender on 10 days notice and the unearned premiums will be computed pro rata or on the standard short rate table.

(K) If any Scheduled Policies of Insurance are subject to audit, Producer and Borrower have made good faith determination that the deposit, provisional or initial premiums are not less than the anticipated premiums to be earned for the full term of the policy(ies).

(L) Upon cancellation of any of the Scheduled Policies of Insurance, Producer shall remit to Lender the full amount of the unearned premium, including unearned commission, as well as any other payments or credits received by Producer, up to the unpaid balance due under this Agreement, within 15 days of receipt from the insuring company.

DOCUMENTARY STAMPS REQUIRED BY LAW IF ANY ARE AFFIXED TO MONTHLY JOURNAL AND CANCELLED.