



NOTICE OF HGMD RESTAURANT COMMITTEE MEETING

THURSDAY, DECEMBER 7, 2023 at 3:00 PM

Pursuant to Section 24-6-402(2)(c), C.R.S., this Committee of the Heather Gardens Metropolitan District hereby gives notice that it will hold a regular meeting at the Heather Gardens Clubhouse in the Boardroom and via Zoom on Thursday, December 7, 2023 at 3:00 PM.

The business meeting will be held for the purpose of discussing facilities, equipment, schedules, financials, Procedure Memoranda, and anything else committee members or residents wish to discuss. This meeting is open to the public.

Join Zoom Meeting

<https://us06web.zoom.us/j/83549890088?pwd=L0wydnJOWU1iRG9HYnBaNzYwRnEwUT09>

Meeting ID: 835 4989 0088

Passcode: 015877

or

Dial-In Number: +1 346 248 7799

AGENDA

- I. Pledge of Allegiance
- II. Determine a Quorum is Present
- III. Call the Meeting to Order
- IV. Consider Changes to the Agenda (Motion, Second, Majority Vote)
- V. Chair's Report
- VI. Sub-Committee's Reports
 - a. Three Year Plan Report - Gwen Alexander
 - b. Volunteers and Survey - Nancy Linsenbigler & Crystal
 - c. Internship Program Update - Robin O'Meara
 - d. Staffing Update - Mike Thoma
- VII. HGA's Designated Manager's Report on Rendezvous Restaurant
- VIII. Consultant/Advisor Report/s
- IX. Review of Financials
- X. Unfinished Business

Update on the Motion to the HGMD Board of Directors to approve kitchen design and purchase of kitchen appliances to replace the old equipment and to support the implementation of the expanded menu and extended operating hours.
- XI. New Business
 - Overview of the Restaurant Phases of Development
- XII. Public Comment on Non-Agenda Items (limit 5 minutes per speaker)
- XIII. Announcements
- XIV. Agenda Items for Next Regular Meeting
- XV. Adjournment



Residents wishing to speak on the Agenda items will be given the opportunity to at the time the item is discussed. Chair will moderate as necessary.

Regular meetings of the Restaurant Committee will be held on the last Thursday of the month at 3:00 PM in the Boardroom and via Zoom. The next regular Restaurant Committee meeting will be held on Thursday, December 28, 2023.

HGMD RESTAURANT COMMITTEE

NOVEMBER 15, 2023

3:00 - 5:00 HG LIBRARY

REPORT

WELCOME

MEMBERS PRESENT: Gwen Alexander, Bob Bankirer, Nancy Linsenbigler, Tom Merges, Robin O'Meara, Peggy Pendergast, Mavis Richardson, **ABSENT:** Crystal Guise, Vicki Spillane, Mike Thoma

PURPOSE OF THE MEETING: Approve the motions going to the HGMD Board of Directors on Friday, November 17, 2023.

1. Kitchen Designer
2. Kitchen Equipment

SELECT KITCHEN DESIGNER: After much discussion regarding the prices and services needed from a kitchen designer and kitchen project manager for Phase I of the Rendezvous Restaurant Re-Launch, members voted unanimously to select Battle Born and Company. Battle Born has a wonderful reputation, positive reviews for quality of work, and the price for their services was in the range of our budget and industry standard and what we needed.

ORDER KITCHEN EQUIPMENT: The committee members vetted and met with three contractors/vendors in the past month: Battle Born and Company, Shamrock Foods, and Bargreen/Ellingson. Cormac Ronan selected the kitchen equipment needed to be ordered. This list included equipment to replace old and broken equipment and new equipment needed to expand the menu. Mavis Richardson put together a spreadsheet comparing prices for items from all three vendors. After much discussion, the members voted to select Grady's, via Battle Born and Company. The reason we chose this vendor is because the prices were reasonable, the equipment would be delivered in 1 - 2 weeks, rather than 6 - 12 weeks, 5 year warranty included, as well as the cost of removal, installation and training on the new equipment.

MARKETING PLAN: Gwen shared the marketing plan to draw residents into the restaurant. Mavis shared the PR talking points regarding the renovation and re-launch of the restaurant so the messaging is consistent and clear.

MOTIONS TO THE HGMD BOARD: Members voted unanimously to approve the motions to be sent to HGMD Board of Directors on Friday, November 15, 2023.

See attached for all supporting documents:

- Battle Born and Company - Kitchen Design/Project Manager Proposal
- Grady's Proposal for Kitchen Equipment
- Motion to the Board: Battle Born and Company
- Motion to the Board: Kitchen Equipment Order

MEETING AJOURNED AT 5:25PM

To: BATTLE BORN AND CO JOSH BOTTINI

Project: HEATHER GARDENS EQUIPMENT

From: Pueblo Hotel Supply Eric Landauer^[SEP]dba Grady's^[SEP]170 Greenhorn Drive
Pueblo, CO 81004 (719)542-8853

All quotes are valid within the same month quoted. If purchasing after the month of the quote, manufacturer increases may apply.

Due to current supply chain issues, and unpredictable freight increases, all freight quotes are **estimates only**. Exact freight charge will be calculated and added to invoice at time of actual shipment.

Orders paid by credit card will have a 2.9% processing fee added at time of transaction.

1 ea COMBI OVEN, GAS

\$41,939.51

RATIONAL Model No. ICP 20-FULL NG 208/240V 1 PH (LM100GG) (CG1GRRRA.0000245)
iCombi Pro® 20-Full Size Combi Oven, natural gas, (20) 18" x 26" sheet pan or (40) 12" x 20" steam pan or (20) 2/1 GN pan capacity, mobile oven rack & (10) stainless steel grids included, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, 85° to 572°F temperature range, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Ethernet interface, Wi-Fi enabled, 303,500 BTU, 208/240v/60/1-ph, 6 ft. cord, 2.2 kW, CE, IPX5, cCSAus, NSF, ENERGY STAR®



1ea NOTE: All discounts subject to approval by manufacturer^[SEP] 1ea 2 years parts and labor, 5 years steam generator warranty^[SEP]

1ea CAP **Chef Assistance Program**, a RATIONAL certified Chef conducts 4 hours/location specialized application training with personnel, **no charge**^[SEP]

1ea 9999.2212 RCI RATIONAL **Certified Installation**, new certified installation for each gas floor iCombi, 100 miles (200 round-trip) included. (See attached installation flyer for details) THIS ITEM IS NON-DISCOUNTABLE, USA ONLY (NET) **Installation: \$1,521.74**

1ea 1900.1154US **Water Filtration Single Cartridge System**, for any iVario, single Combi model, or XS or half-size Combi-Duos, includes: (1) single head with pressure gauge,

R95-CL Filter & filter installation kit: \$402.45

1ea 9999.2271 RCI **RATIONAL Certified Installation**, additional installation cost for a RATIONAL Water Filter System is available when purchased with Certified Installation of RATIONAL unit THIS ITEM IS NON- DISCOUNTABLE, USA ONLY (NET) **\$190.22**

NOTE: The RATIONAL Water Filtration Systems helps provide consistent high quality water to your RATIONAL cooking systems. The patented carbon block technology reduces the effects of sediment, chloramines and chlorine while providing the required flow rates

1ea 60.31.087 **Stand II Stationary Oven Stand**, 26-3/8"H, (14) supporting rails, side panels and top closed, rear panel open, stainless steel construction, for 6- and 10-full size Classic/Pro **\$1,169.13**

Quantity	Item Description	Price
1	COMBI OVEN, NATURAL GAS RATIONAL Model No. ICP 20-FULL NG 208/240V 1 PH (LM100GG) (CG1GRRRA.0000245) iCombi Pro® 20-Full Size Combi Oven, natural gas	\$41,939.51
1	CAP Chef Assistance Program	NO CHARGE
1	9999.2212 RCI RATIONAL Certified Installation	\$1,521.74
1	1900.1154US Water Filtration Single Cartridge System, R95-CL Filter & filter installation kit	\$402.45
1	1ea 9999.2271 RCI RATIONAL Certified Installation	\$190.22
1	60.31.087 Stand II Stationary Oven Stand	\$1,169.13
	TOTAL COST	\$46,744.79



**HEATHER GARDENS METROPOLITAN DISTRICT
BOARD ACTION**

DATE: NOVEMBER 17, 2023

MOTION # ___ -11-17-23

MOTION: CONTRACT WITH BATTLE BORN & COMPANY TO DESIGN A NEW KITCHEN LAYOUT AND SERVE AS THE PROJECT MANAGER FOR THE REMOVAL AND INSTALLATION OF NEW KITCHEN EQUIPMENT.

I MOVE THAT HGMD CONTRACT WITH BATTLE BORN AND COMPANY TO PROVIDE KITCHEN DESIGN SERVICES AND SERVE AS PROJECT MANAGER FOR THE RENDEZVOUS KITCHEN REMODEL TO SUPPORT THE EXPANDED MENU AND EXTENDED OPERATING HOURS NOT TO EXCEED THE COST OF \$10,000.

ECONOMIC COST TO THE DISTRICT: MAXIMUM \$10,000

APPROPRIATED BY: N/A

Motion by: Robin O’Meara

Second by:

RATIONALE: The current equipment and layout of the Rendezvous Restaurant kitchen is not efficient or sufficient to implement the proposed expanded menu and extended operating hours for 2024. The goal is to install kitchen equipment to replace the 10 year-old equipment and add new equipment in a new layout that will be more efficient for staff to prepare and serve the new menu. Battle Born and Company will design a new layout for the kitchen and serve as the project manager to oversee the work to be completed.

DEBATE:

PUBLIC COMMENTS:

Secondary Motion:

Secondary Motion by: _____ **Second by:**

VOTE:

	YES	NO
Craig Baldwin		
Rita Effler		
Eloise Laubach		
Robin O'Meara		
Daniel Taylor		
Total		

YES	NO

The secondary motion does/does not have a majority and passes/fails.

The main motion does/does not have a majority and passes/fails.

Robin O'Meara, Secretary
HGMD Board of Directors

Daniel J. Taylor, President
HGMD Board of Directors



**HEATHER GARDENS METROPOLITAN DISTRICT
BOARD ACTION**

DATE: NOVEMBER 17, 2023

MOTION NUMBER: 2 - 11-17-23

MOTION: TO REMOVE AND DISPOSE OLD KITCHEN EQUIPMENT AND REPLACE WITH NEW KITCHEN EQUIPMENT.

I move to contract with Battle Born and company to remove the current kitchen equipment and replace with new kitchen equipment. Additional pieces of kitchen equipment will be purchased and installed to support the implementation of the expanded menu. This contract is not to exceed \$100,000. (See attached for the quotes for the equipment)

ECONOMIC COST TO THE DISTRICT: \$100,000

APPROPRIATED BY: CAPITAL EXPENDITURES

Motion by: Robin O'Meara

Second by: _____

RATIONALE: Because the kitchen equipment was purchased used in 2010, the equipment is 10 years old, or more, and needs to be replaced. Additional pieces of equipment need to be purchased to implement an expended menu. For example, purchase equipment to support serving breakfast items and pasta dishes. In addition, the extended hours of the restaurant will put a strain on the already limited capacity and life of the kitchen appliances. The life of commercial kitchen equipment is three to five years.

DEBATE:

PUBLIC COMMENTS:

Secondary Motion:

Secondary Motion by: _____ **Second by:** _____

VOTE:

	YES	NO
Craig Baldwin		
Rita Effler		
Eloise Laubach		
Robin O'Meara		
Daniel Taylor		
Total		

YES	NO

The secondary motion does/does not have a majority and passes/fails.

The main motion does/does not have a majority and passes/fails.

Robin O'Meara, Secretary

HGMD Board of Directors

Daniel J. Taylor, President

HGMD Board of Directors

Quote

11/10/2023

To:
BATTLE BORN AND CO
JOSH BOTTINI

Project:
HEATHER GARDENS EQUIPMENT



From:
Pueblo Hotel Supply
Eric Landauer
dba Grady's
170 Greenhorn Drive
Pueblo, CO 81004
(719)542-8853


All quotes are valid within the same month quoted. If purchasing after the month of the quote, manufacturer increases may apply.



Due to current supply chain issues, and unpredictable freight increases, all freight quotes are **estimates only**. Exact freight charge will be calculated and added to invoice at time of actual shipment.

Orders paid by credit card will have a 2.9% processing fee added at time of transaction.

Item	Qty	Description	Sell	Sell Total
1	2 ea	GRIDDLE, GAS, COUNTERTOP Vulcan Model No. VCRG36-T Griddle, countertop, gas, 36" W x 20-1/2" D cooking surface, 1" thick polished steel griddle plate, (3) burners, fully welded, embedded mechanical snap action thermostat every 12", millivolt pilot safety, low profile, 4-1/2" grease can capacity, (1) drawer, stainless steel front, sides & front top ledge, 4" adjustable legs, 75,000 BTU, CSA, NSF	\$4,947.53	\$9,895.06
	2 ea	1 year limited parts & labor warranty, standard		
	2 ea	Please indicate propane or natural gas while processing your order. Please specify altitude when above 2,000 feet.		
	2 ea	Natural gas		
	2 ea	ALTIKIT-VCR Elevation Kit - Nat & LP Elevation to 2,000 feet		
			ITEM TOTAL:	\$9,895.06
2	2 ea	CHEF BASE True Mfg. - General Foodservice Model No. TRCB-36-HC Refrigerated Chef Base, 36-3/8"W, one-piece 300 series 18 gauge stainless steel top with V edge, (2) drawers (accommodates (1) 12" x 20" x 4" pans & (3) 1/6 size pans, NOT included), stainless steel front/sides, aluminum back, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/4 HP, 115v/60/1-ph, 2.4 amps, NEMA 5-15P, cULus, UL EPH Classified, CE, Made in USA	\$5,261.65	\$10,523.30
	2 ea	Self-contained refrigeration standard		

Item	Qty	Description	Sell	Sell Total
	2 ea	7 year compressor warranty, 6 years parts warranty, 5 year labor warranty standard. Please visit www.truemfg.com for specifics standard		
	2 ea	Standard marine edge top		
	2 ea	4" Castors, standard		
			ITEM TOTAL:	\$10,523.30
3	1 ea	CONVEYOR TOASTER Vollrath Model No. CT2-120350 Conveyor Toaster, horizontal conveyor, all bread types, (350) slices per hour, 1-3/8"H opening, 10-1/2"W belt (2 slice), variable speed control, power saver mode, quartz heaters, stainless steel & aluminized steel construction, 1" adjustable legs, 120v/60/1-ph, 1.6kW, 13.3 amps, cord with NEMA 5-15P, NSF, cULus, Made in USA (model JT1) (Refer to vollrathfoodservice.com for full warranty policy)	\$798.35	\$798.35
				
	1 ea	2 years parts & 1 year labor warranty		
	1 ea	1 year warranty including labor when performed at authorized service center (heater tube glass damage not covered)		
			ITEM TOTAL:	\$798.35
4	1 ea	GAS FRYER, BATTERY Henny Penny Model No. OFG323.0 OFG-323 Open Fryer, gas, 3 wells, 65 pound fat and 15 pound food capacity per well, stainless steel construction and rectangular fry pot, built-in filter system, (3) basket supports, (4) casters (2 locking), cULus, UL EPH, CE, ENERGY STAR®	\$15,833.23	\$15,833.23
				
	1 ea	Destination - US United States		
	1 ea	Natural gas		
	1 ea	Altitude: under 9,800 ft.		
	1 ea	Station 1 control: C8 C8000 Computron = Computron® 8000 control with 12 programmable cook cycles per control, melt mode, load compensation, proportional ctrl, idle mode, optional filter prompt & customizable filter tracking, clean-out mode, 16-charac LED display per control	\$1,997.54	\$1,997.54
	1 ea	Station 2 control: C8 C8000 Computron = Computron® 8000	\$1,997.54	\$1,997.54
	1 ea	Station 3 control: C8 C8000 Computron = Computron® 8000	\$1,997.54	\$1,997.54
	1 ea	Without direct connect shortening disposal system plumbing		
	1 ea	Station 1: (2) Half Baskets, per well	\$158.15	\$158.15
	1 ea	Station 2: (2) Half Baskets, per well	\$158.15	\$158.15
	1 ea	Station 3: (2) Half Baskets, per well	\$158.15	\$158.15
		*** FREIGHT, INSTALLATION AND START UP INCLUDED ***		
			ITEM TOTAL:	\$22,300.30
11	1 ea	COMBI OVEN, GAS	\$23,645.35	\$23,645.35

Item	Qty	Description	Sell	Sell Total
		Vulcan Model No. TCM-102G-NAT/LP Touch Combi Multi (TCM), 10 level full size, gas, boilerless, (10) 18"x 26"x 1" full sheet pan or (20) 12"x 20"x 2.5" steam pan capacity, (5) Grab n Go wire racks, twin control touch & knob, LCD display, Exclusive ABC, with JET & AUTO controls interface, customizable recipes & factory pre-programmed, automatic cleaning with recirculation, auto descale, non proprietary chemicals, auto-reversing fan, LED light strip, cool touch door, USB port, multi point food probe, drain water tempering, 156,000 BTU, 120v/60/1-ph cord with plug, cULus, NSF, (VPJ102G-81)		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Filtration System		
	1 ea	NOTE: Water is a customer supplied utility just like Gas & Electric to the equipment. Proper Water Filtration based on customer water quality is essential to meet the equipment water spec requirements. Verify type of filtration needed based on performing a cold water analysis from the customer site. A suitable Water Treatment System & regular filter replacements coupled with routine cleaning/deliming is required.		
	1 ea	CB30K-SYSTEM Single Hollow Carbon Filter System, with 30,000 gallon capacity, for chlorine & chloramine reduction, sediment, bad tastes & odors, total organic compounds, tannins & trihalomethanes, ANSI/NSF 42 & 53 *** INCLUDED AT NO COST ***		
	1 ea	Opted out of Reverse Osmosis System		
	1 ea	TCM-RACK102 (5) Grab-and-Go Racks for, 18" x 26" pans on TCM units, standard		
	1 ea	V-PROBE Multi-Point Food Probe, standard		
	1 ea	TCM-STAND2 Deluxe Stand, with pan supports for 102 TCM units	\$1,433.43	\$1,433.43
	1 ea	TCM-CAST2 Caster Kit with support channel, (2) locking wheels for use with TCM-STAND2	\$1,248.84	\$1,248.84
			ITEM TOTAL:	\$26,327.62
7	1 ea	SALAMANDER BROILER, GAS Vulcan Model No. 36IRB-N Salamander Broiler, natural gas, 36" wide, 30,000 BTU heavy duty infrared burner, dual control, (6) grid positions, removable pan, stainless steel front, top & sides, 3/4" gas connection & pressure regulator	\$4,652.44	\$4,652.44
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	Wall mount		
	1 ea	WALLMNT-CHRBKR Wall mount brackets, stainless steel (set) (stainless steel bottom panel required)	\$366.20	\$366.20
	1 ea	BOTTOM-SLMNDR Stainless bottom panel (required with wall bracket)	\$264.90	\$264.90
			ITEM TOTAL:	\$5,283.54
8	1 ea	RANGE, 12", 2 FRENCH HOT PLATES	\$4,051.76	\$4,051.76

Item	Qty	Description	Sell	Sell Total
		Vulcan Model No. EV12-2FP208 Expando Range, electric, 12", (2) 2.0 kW 9-1/2" French plates, round, infinite controls, enclosed base, stainless steel front, sides, 10" riser, 6" legs, 208v, NSF, cULus		
	1 ea	1 year limited parts & labor warranty, standard		
	1 ea	208v/50-60/3-ph, 4kW, 17.3 amps, direct wire, standard		
			ITEM TOTAL:	\$4,051.76
9	1 ea	HEAT LAMP Hatco Model No. GRA-36-120-T-QS (QUICK SHIP MODEL) Glo-Ray® Infrared Strip Heater, 36" W, standard wattage, tubular metal heater rod, single heater rod housing, built-in toggle switch & conduit, aluminum construction, 575 watts, 120v/60/1-ph, NSF, CE, cULus, Made in USA	\$250.00	\$250.00
	1 ea	NOTE: Sale of this product must comply with Hatco's Minimum Resale Price Policy; consult order acknowledgement for details		
	1 ea	NOTE: Includes 24/7 parts & service assistance, call 414-671-6350		
	1 ea	One year on-site parts & labor warranty, plus one additional year parts only warranty on all Glo-Ray metal sheathed elements		
			ITEM TOTAL:	\$250.00
10	6 kt	BLUE HOSE GAS CONNECTOR KIT Dormont Manufacturing Model No. 1675KITS48 Packed 1 kt Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long, covered with stainless steel braid, coated with blue antimicrobial PVC, (1) SnapFast® QD, (1) Swivel MAX®, (1) full port valve, (1) elbow, coiled restraining cable with hardware, 167,000 BTU/hr minimum flow capacity, limited lifetime warranty	\$237.96	\$1,427.76
				
			ITEM TOTAL:	\$1,427.76
			Merchandise	\$80,857.69
			Installation	\$2,800.00
			Total	\$83,657.69

Any and all damaged item(s) should be marked as such on delivery ticket and or refused and Grady's Restaurant and Bar Equipment should be notified immediately as to the extent of the damage so that we can address and work toward a solution immediately.

All packaging materials must be retained from damaged item(s) for freight inspector/adjuster claim.

Custom fabricated item(s) are **not** returnable. Buy-out item(s) may be returnable less the manufacturer's restocking fee, freight too and from, as well as any damages that may be incurred. The returned item(s) **must be new and unused.**

Credits for returned item(s) will only be given once the factory has issued credit to Grady's Restaurant and Bar Equipment

Freight is **not** included unless otherwise specified.

Price does **not** included fees, taxes, bond, permit, or licenses unless otherwise specified.



Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$83,657.69



DATE 11/03/23

COMPANY TO Heather Gardens Rendezvous

PRINCIPAL Robin O'Meara

- SCOPE**
- **Phase One/Structured Work: Redesign of Current Kitchen- including layout & procurement of equipment**
 - Layout is conducive with future menu development to maximize efficiency
 - The procurement of equipment is timely and pricing is preferable
 - Secure an architect and provide pricing for strictly test fit usage
 - New kitchen layout selected will keep in mind the potential application of Phase 2 & Phase 3, which includes alterations to the dining room and replacement of the bar
 - **Phase One/Development Work:**
 - Secure a cleaning company contact
 - Develop mock menu to show optimal range of selected new layout
 - Work with architects on test fit layout with the 3 options in mind
 - Adjustments made via feedback

PAYMENT \$7,500 base for Phase One Structured Work / \$75/hour for Phase One Development Work (not to exceed \$3,000)

TERMS FOR PAYMENT 25% deposit due at start date/ \$1,875 billed biweekly from start date + hourly amount

EXTENDED SCOPE
Supervision of vendors/ensuring vendor work is kept on track and followed through with. Ballpark of supervision between \$3k-5k.

BY:
JOSH BOTTINI / BATTLE BORN + CO

BY: ROBIN O'MEARA / HEATHER GARDENS

SIGNATURE: _____

SIGNATURE: _____



LET'S CHAT

WWW.BATTLEBORNANDCO.COM

720-846-1212

@BATTLEBORNANDCO