



# Grand Haven Village Center Café Renovation



# Grand Haven Village Center Café Renovation

**PROGRAM GOALS**

**CONCEPT PLAN**

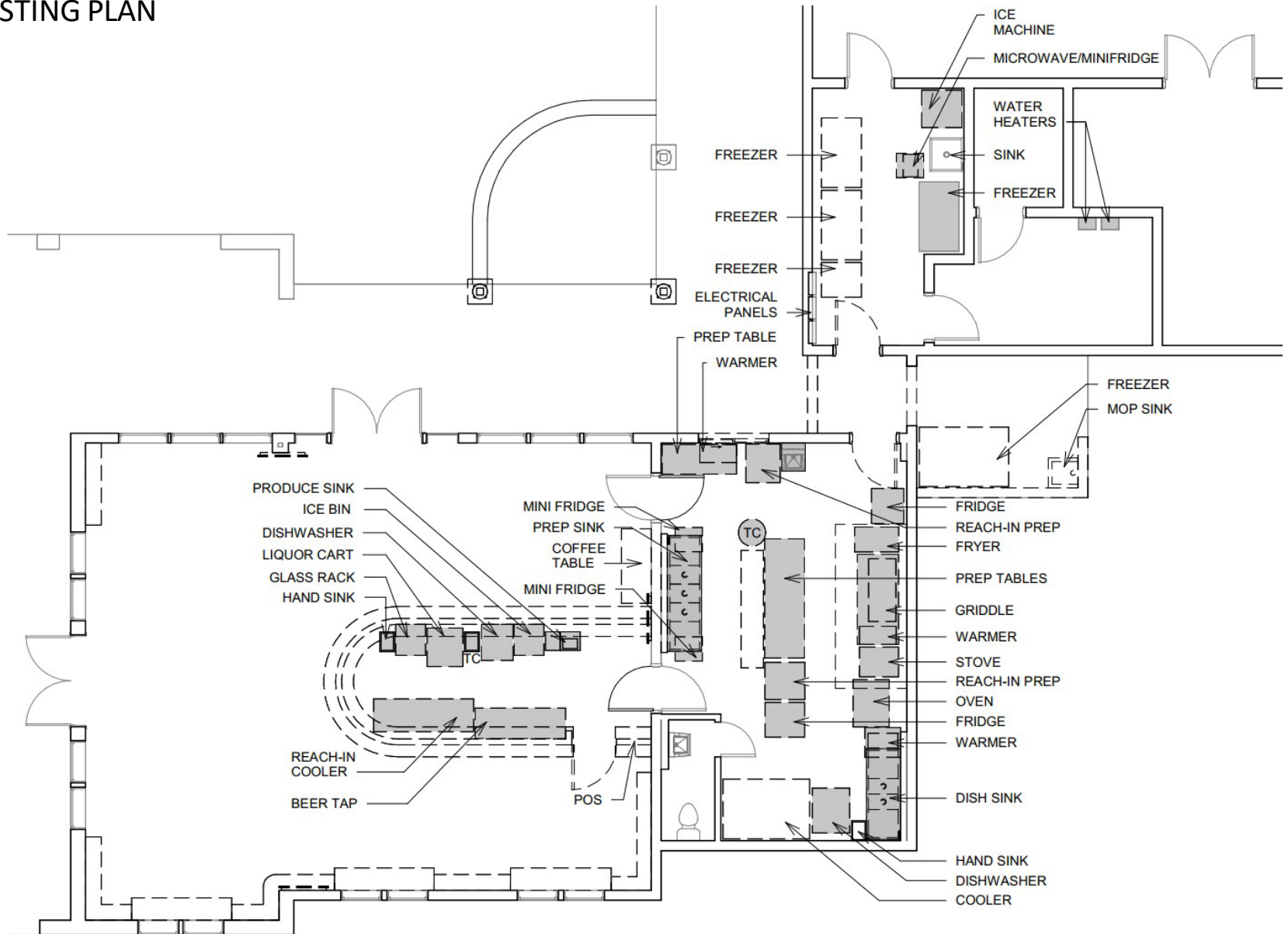
**BUDGET**

**NEXT STEPS**



# Program Priorities

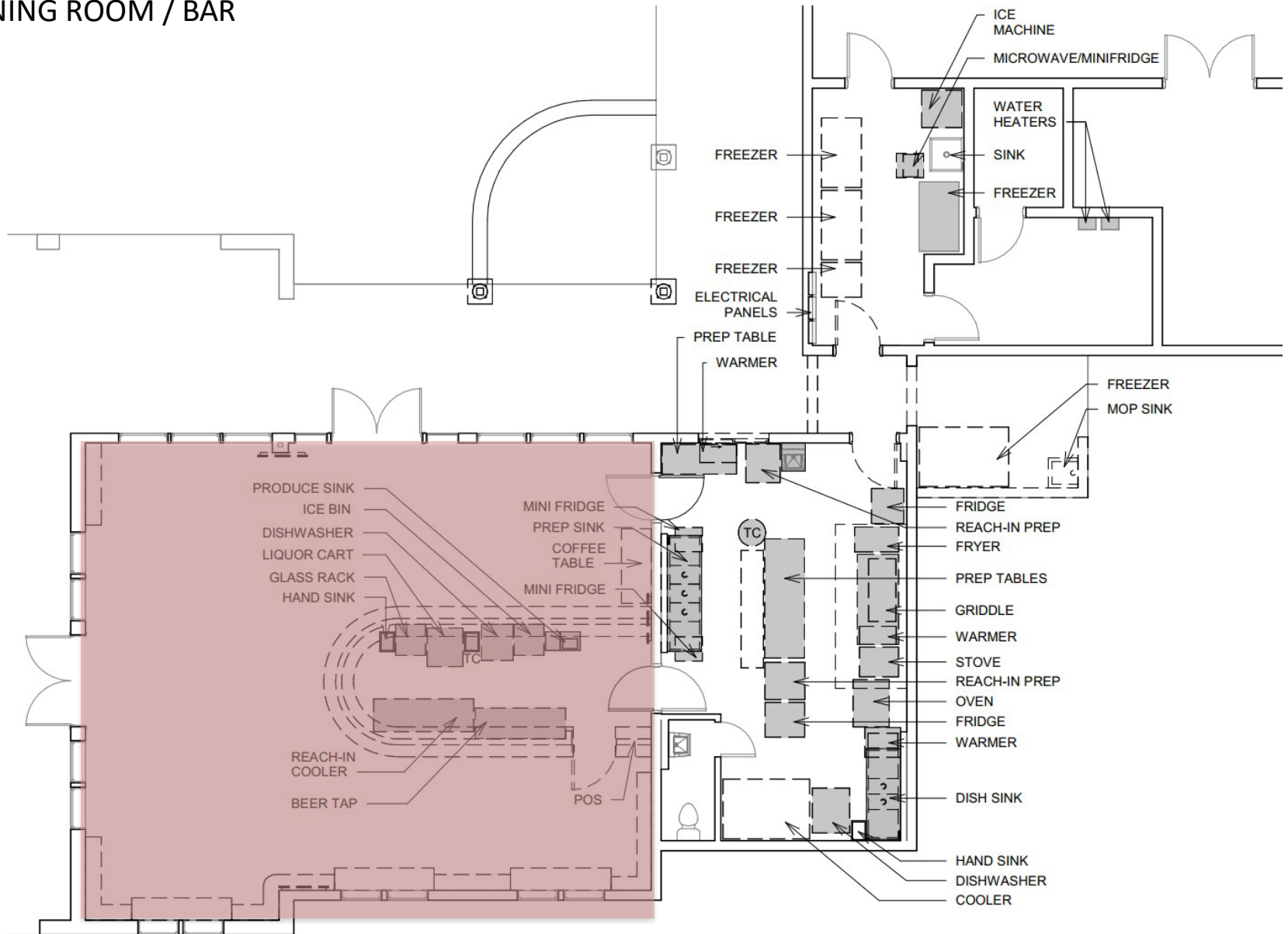
## EXISTING PLAN





# Program Priorities

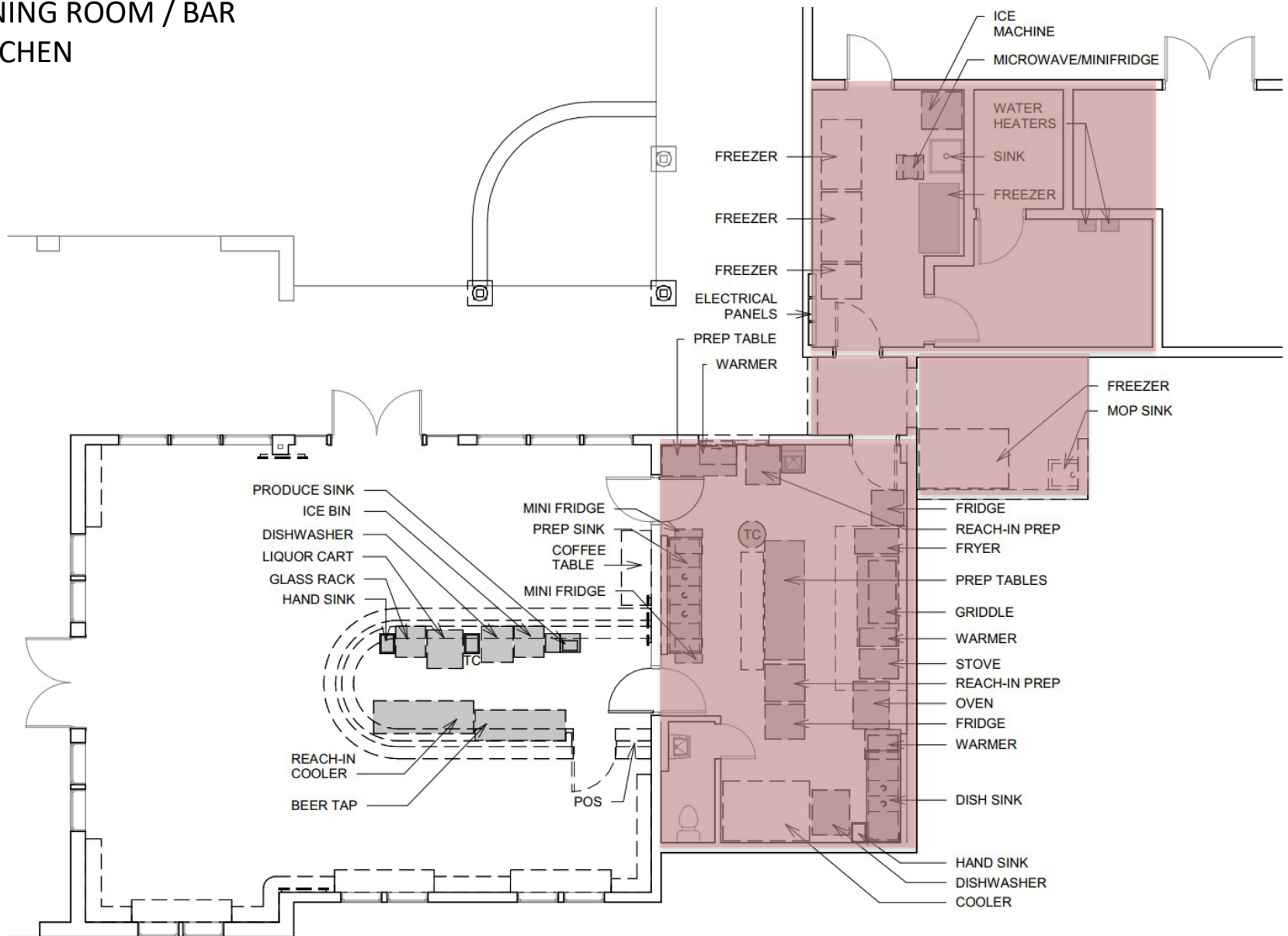
## DINING ROOM / BAR





# Program Priorities

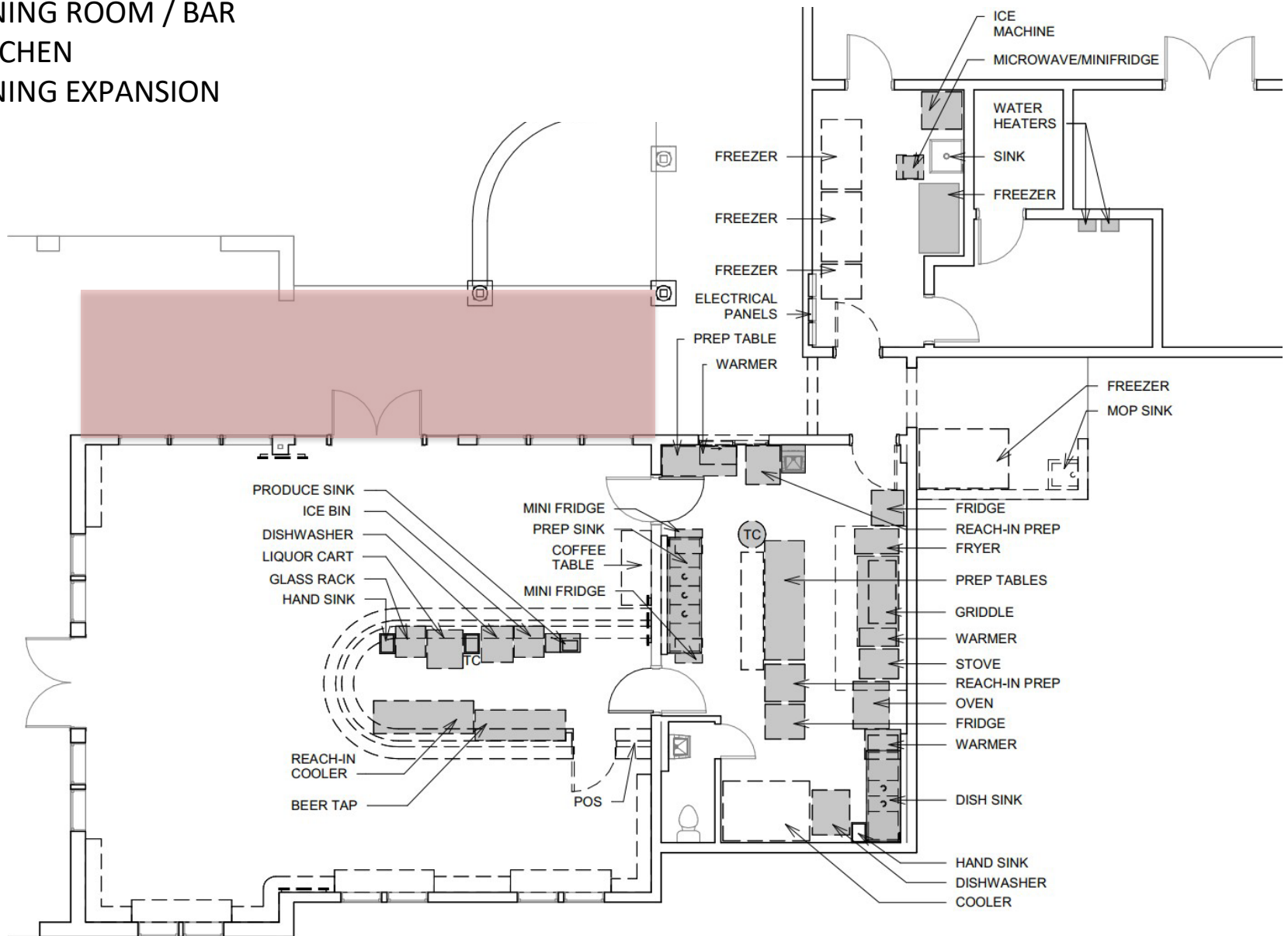
## DINING ROOM / BAR KITCHEN





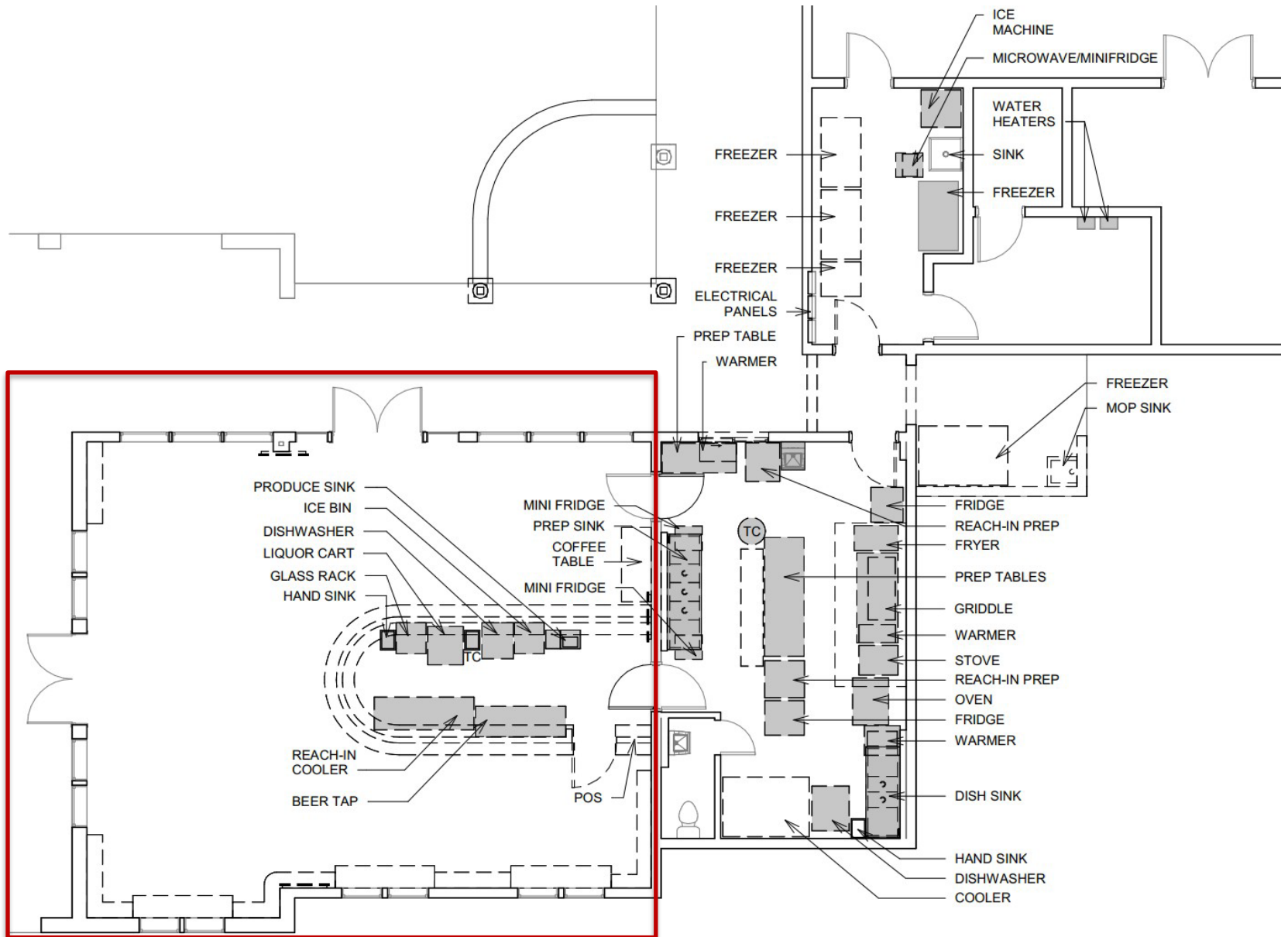
# Program Priorities

DINING ROOM / BAR  
KITCHEN  
DINING EXPANSION





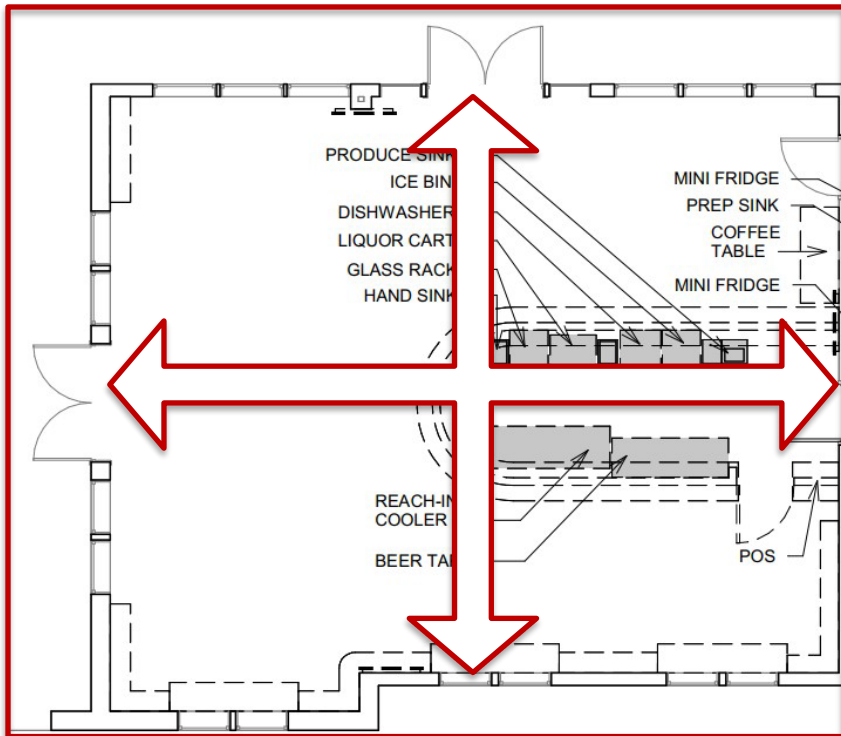
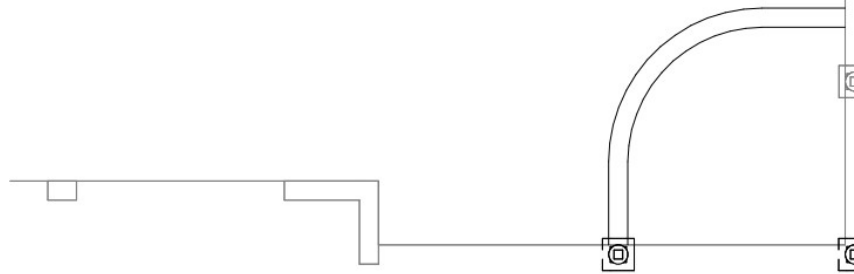
# Program Goals - DINING





# Program Goals - DINING

1) Update/Refresh Finishes (remove bookshelves)

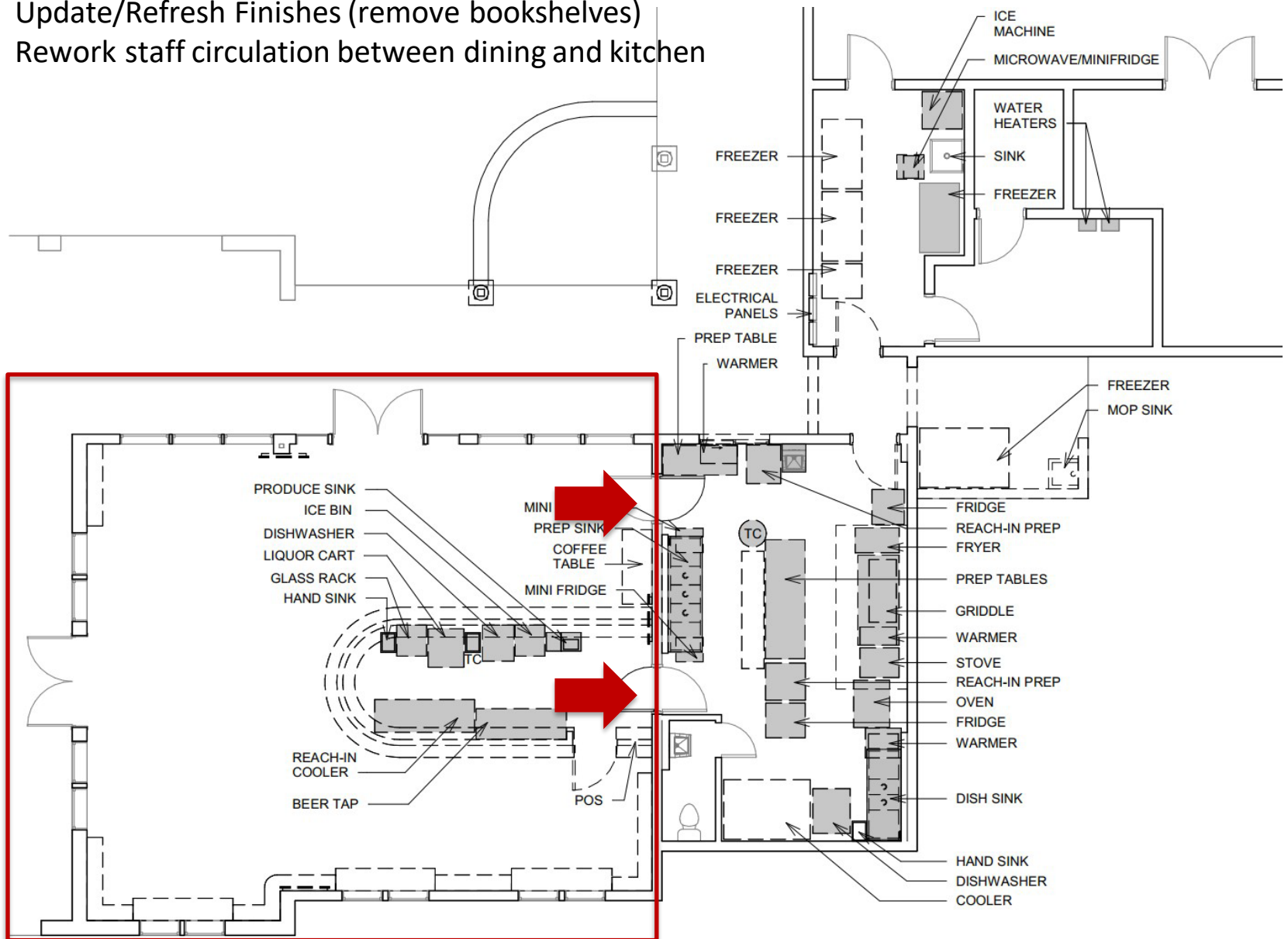






# Program Goals - DINING

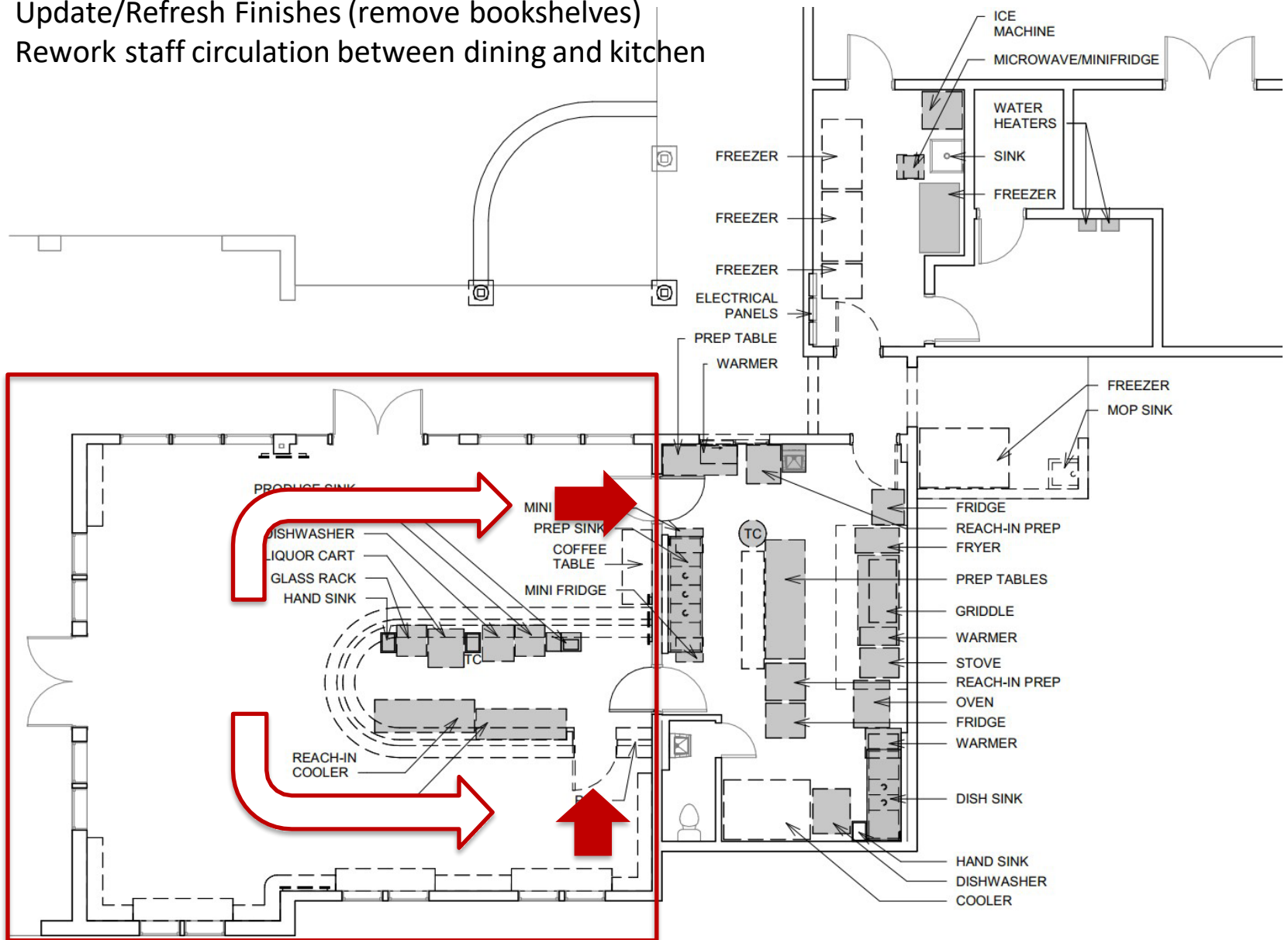
- 1) Update/Refresh Finishes (remove bookshelves)
- 2) Rework staff circulation between dining and kitchen





# Program Goals - DINING

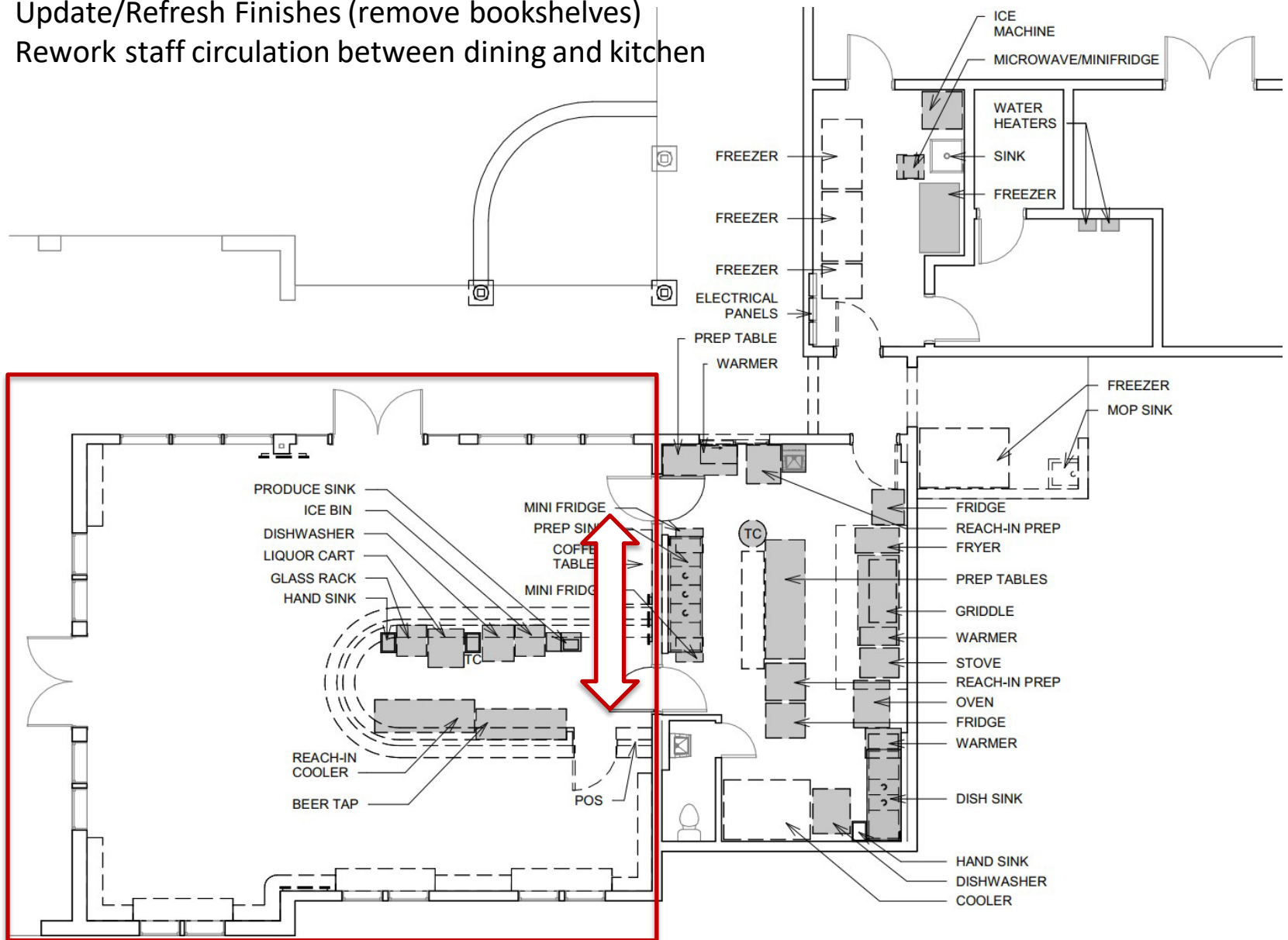
- 1) Update/Refresh Finishes (remove bookshelves)
- 2) Rework staff circulation between dining and kitchen





# Program Goals - DINING

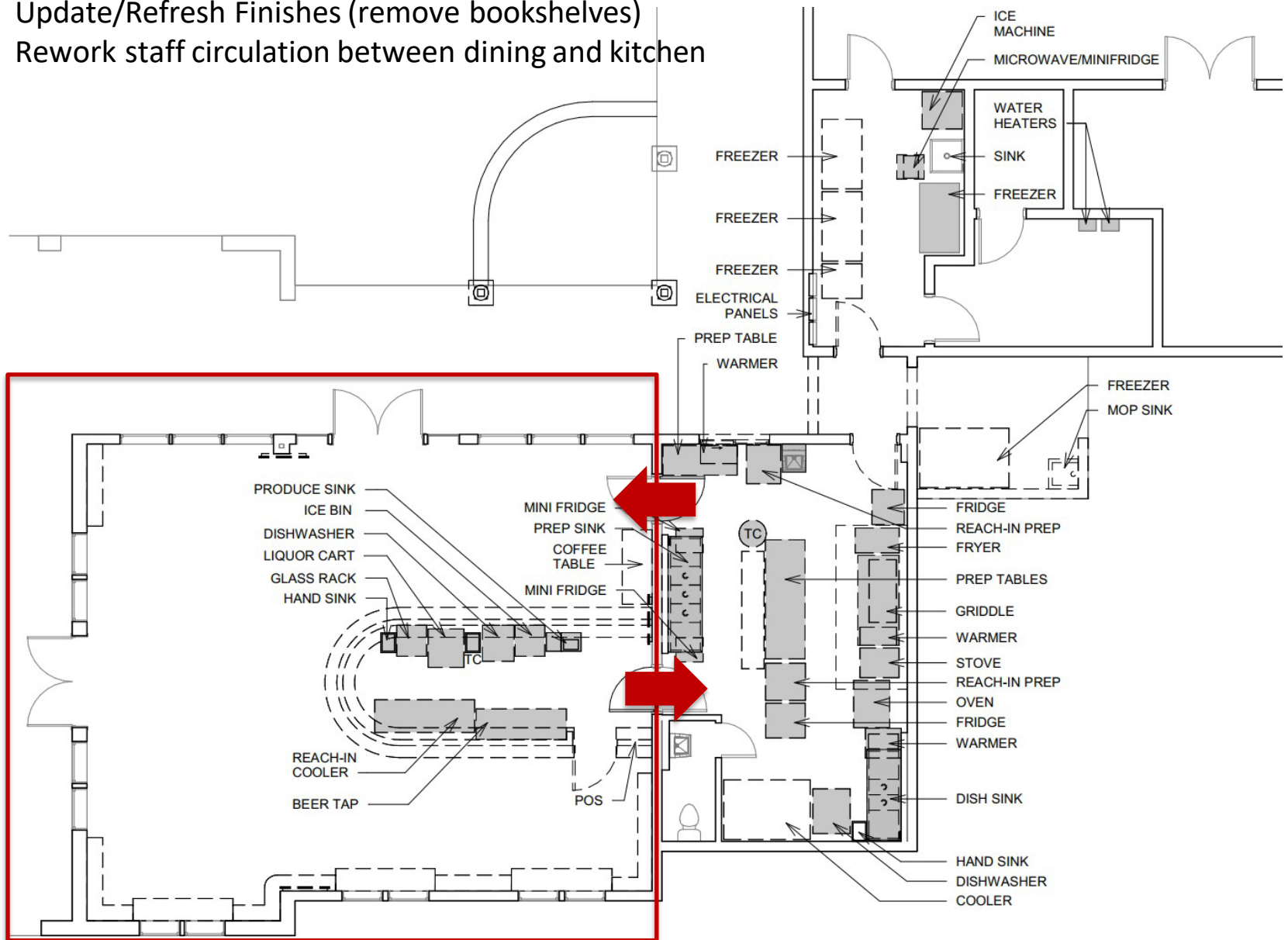
- 1) Update/Refresh Finishes (remove bookshelves)
- 2) Rework staff circulation between dining and kitchen





# Program Goals - DINING

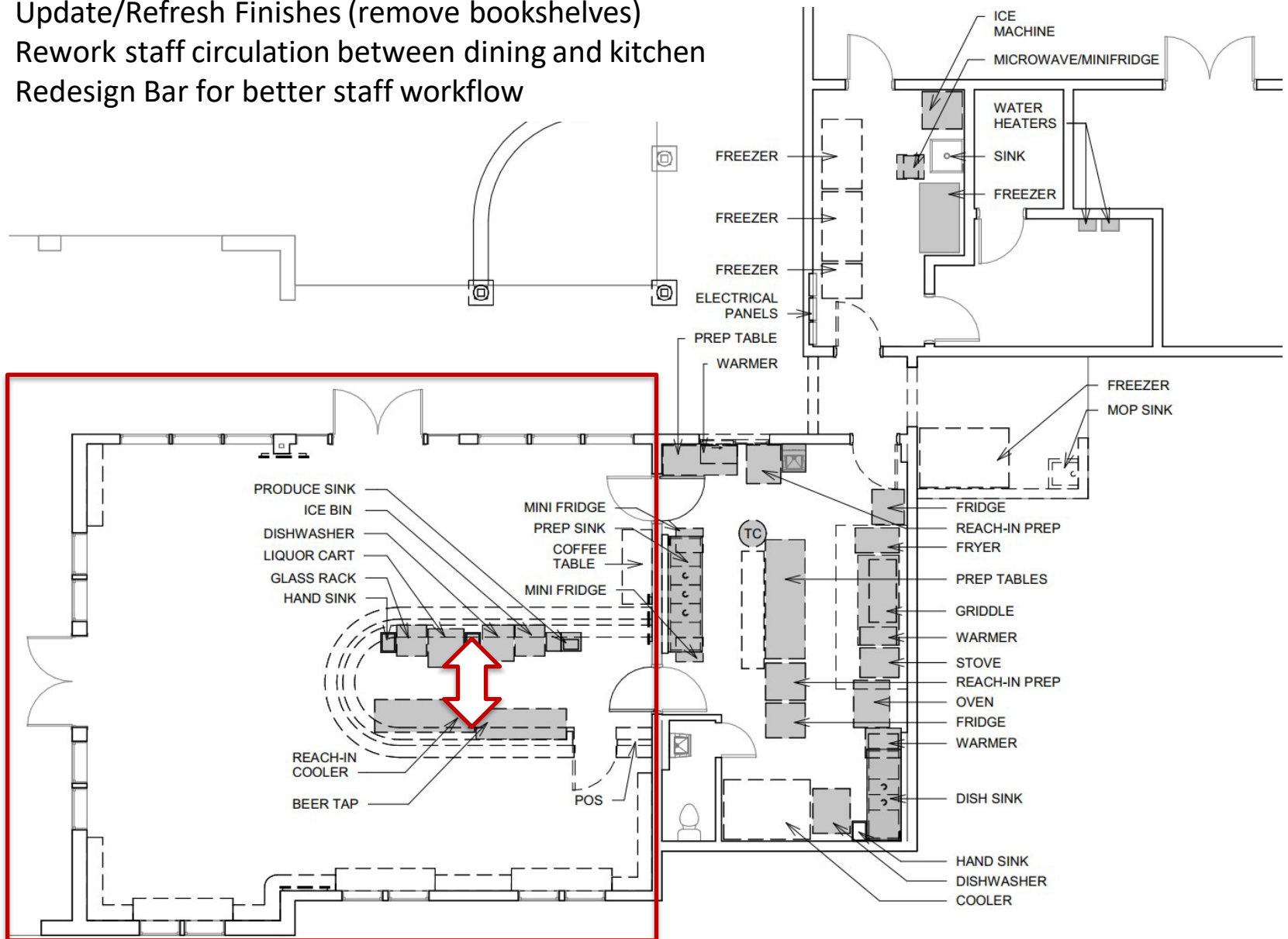
- 1) Update/Refresh Finishes (remove bookshelves)
- 2) Rework staff circulation between dining and kitchen





# Program Goals - DINING

- 1) Update/Refresh Finishes (remove bookshelves)
- 2) Rework staff circulation between dining and kitchen
- 3) Redesign Bar for better staff workflow





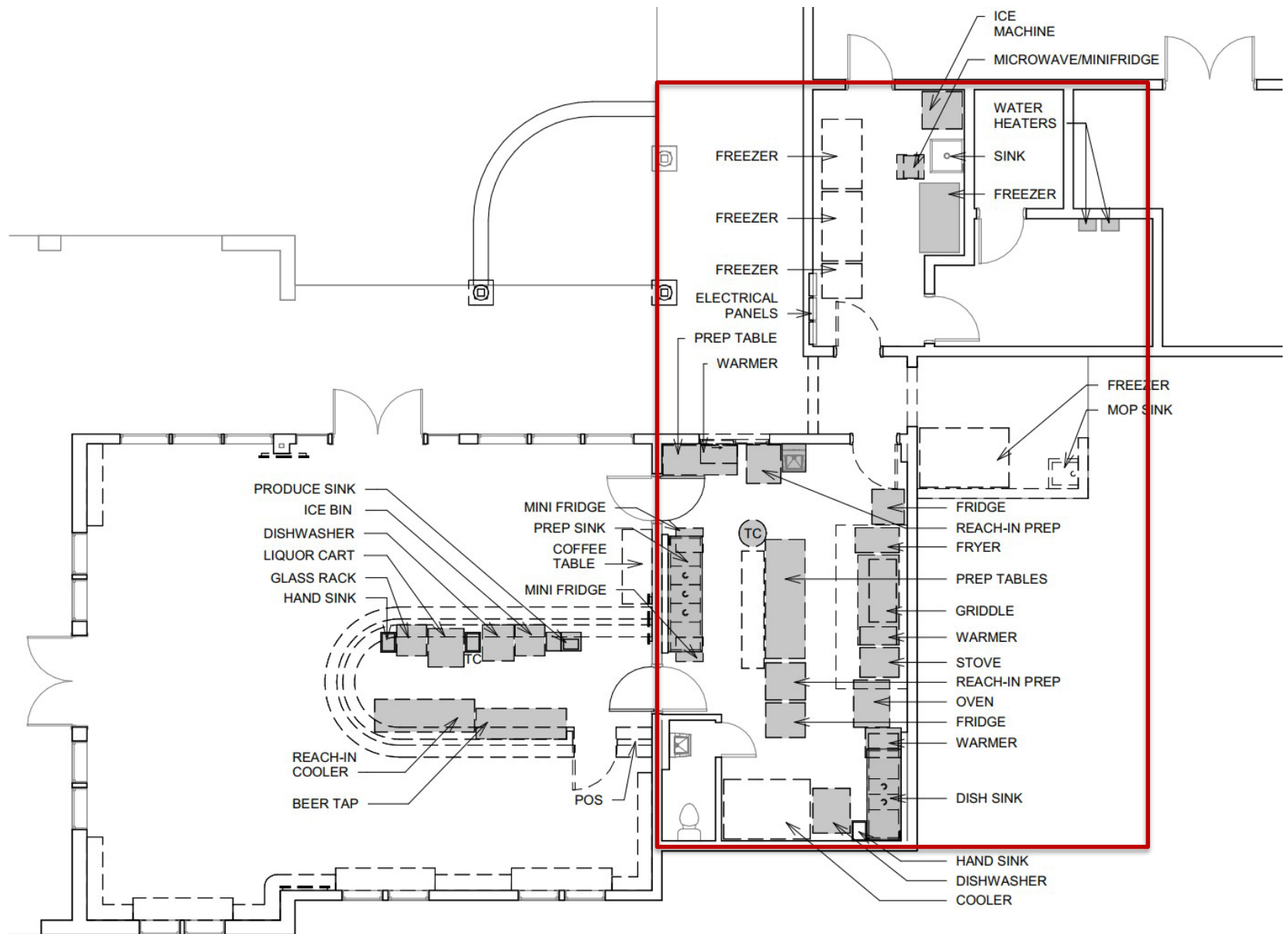
# Program Goals - DINING

- 1) Update/Refresh Finishes (remove bookshelves)
- 2) Rework staff circulation between dining and kitchen
- 3) Redesign Bar for better staff workflow





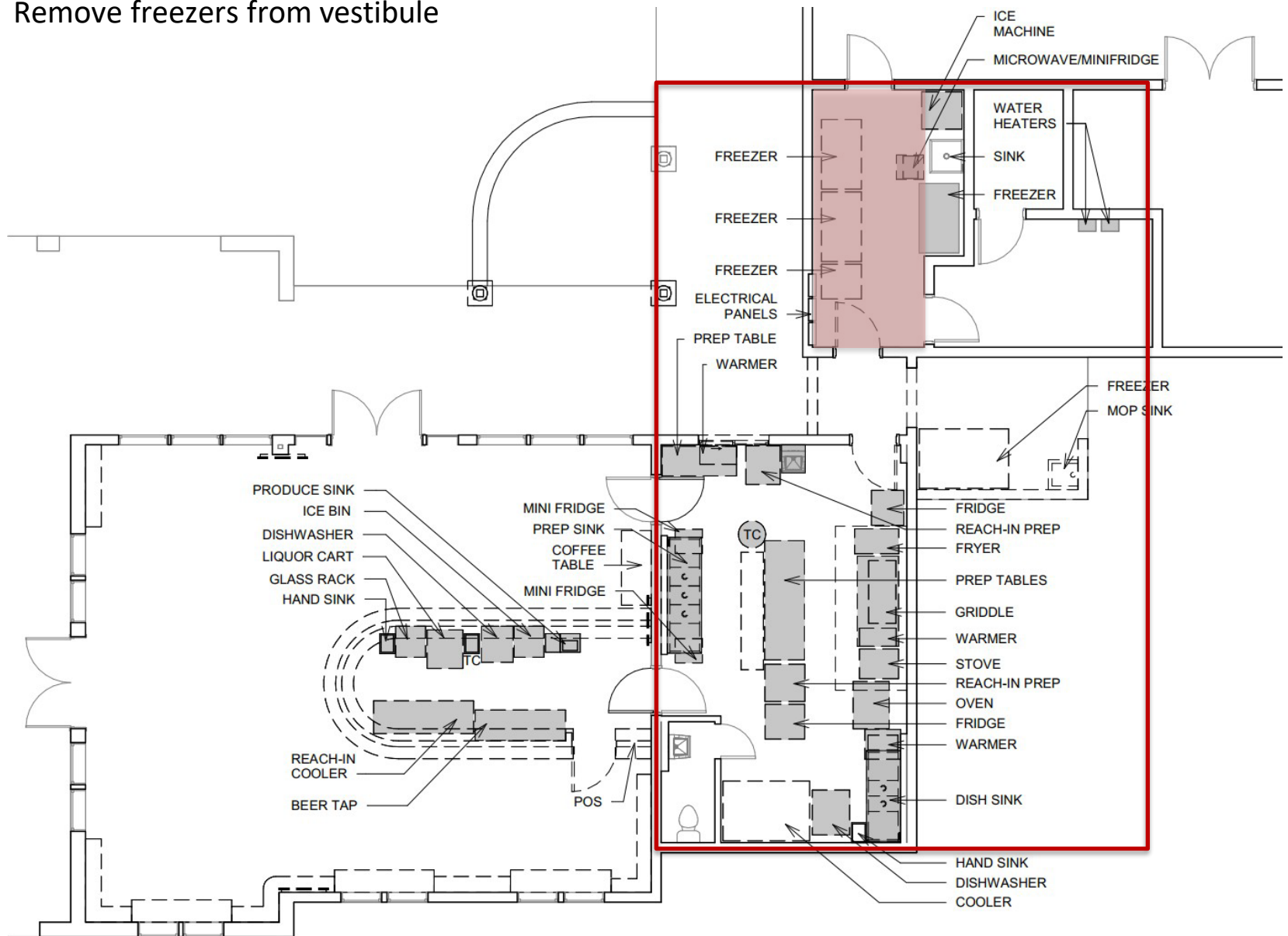
# Program Goals - KITCHEN





# Program Goals - KITCHEN

1) Remove freezers from vestibule

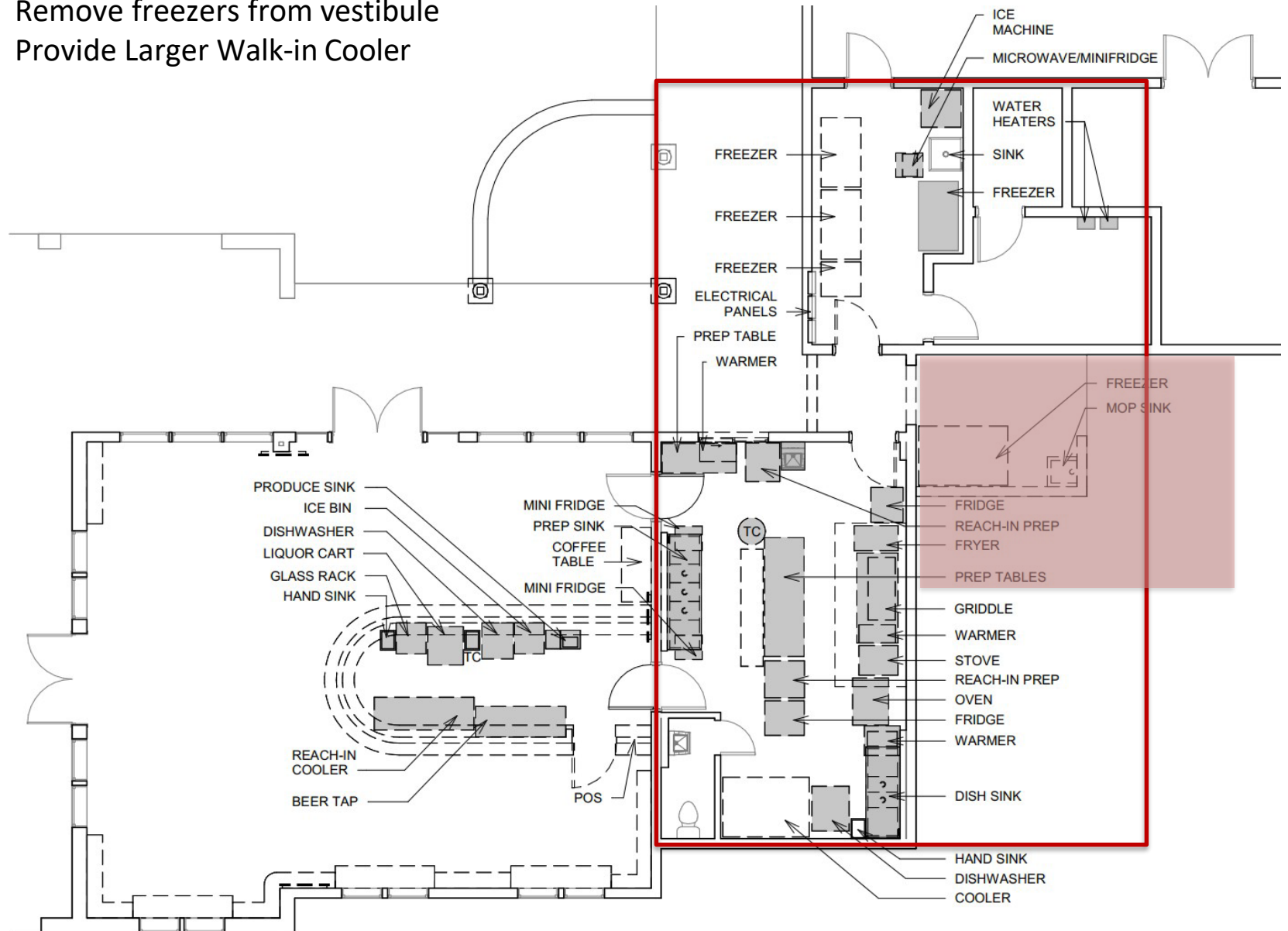






# Program Goals - KITCHEN

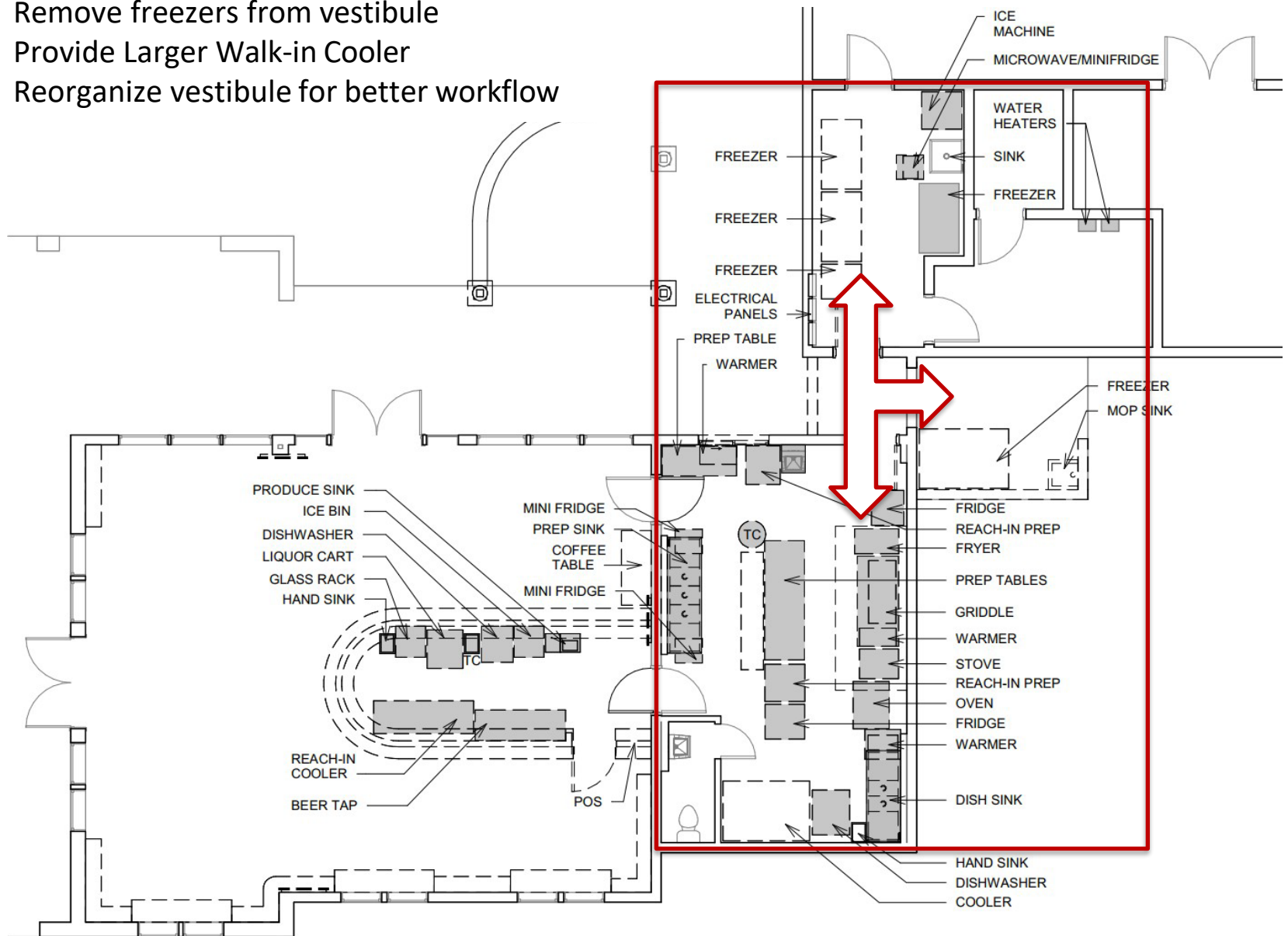
- 1) Remove freezers from vestibule
- 2) Provide Larger Walk-in Cooler





# Program Goals - KITCHEN

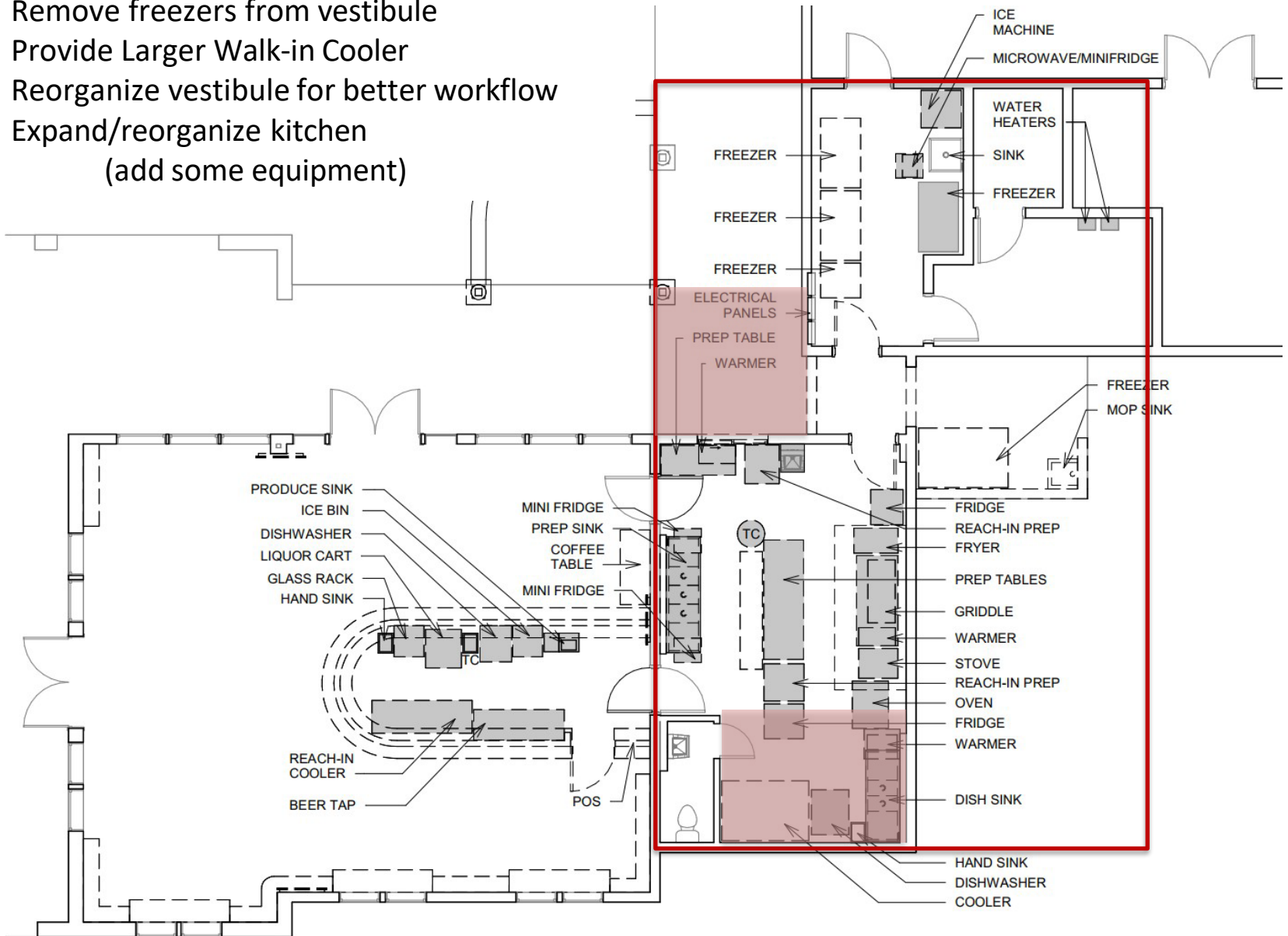
- 1) Remove freezers from vestibule
- 2) Provide Larger Walk-in Cooler
- 3) Reorganize vestibule for better workflow





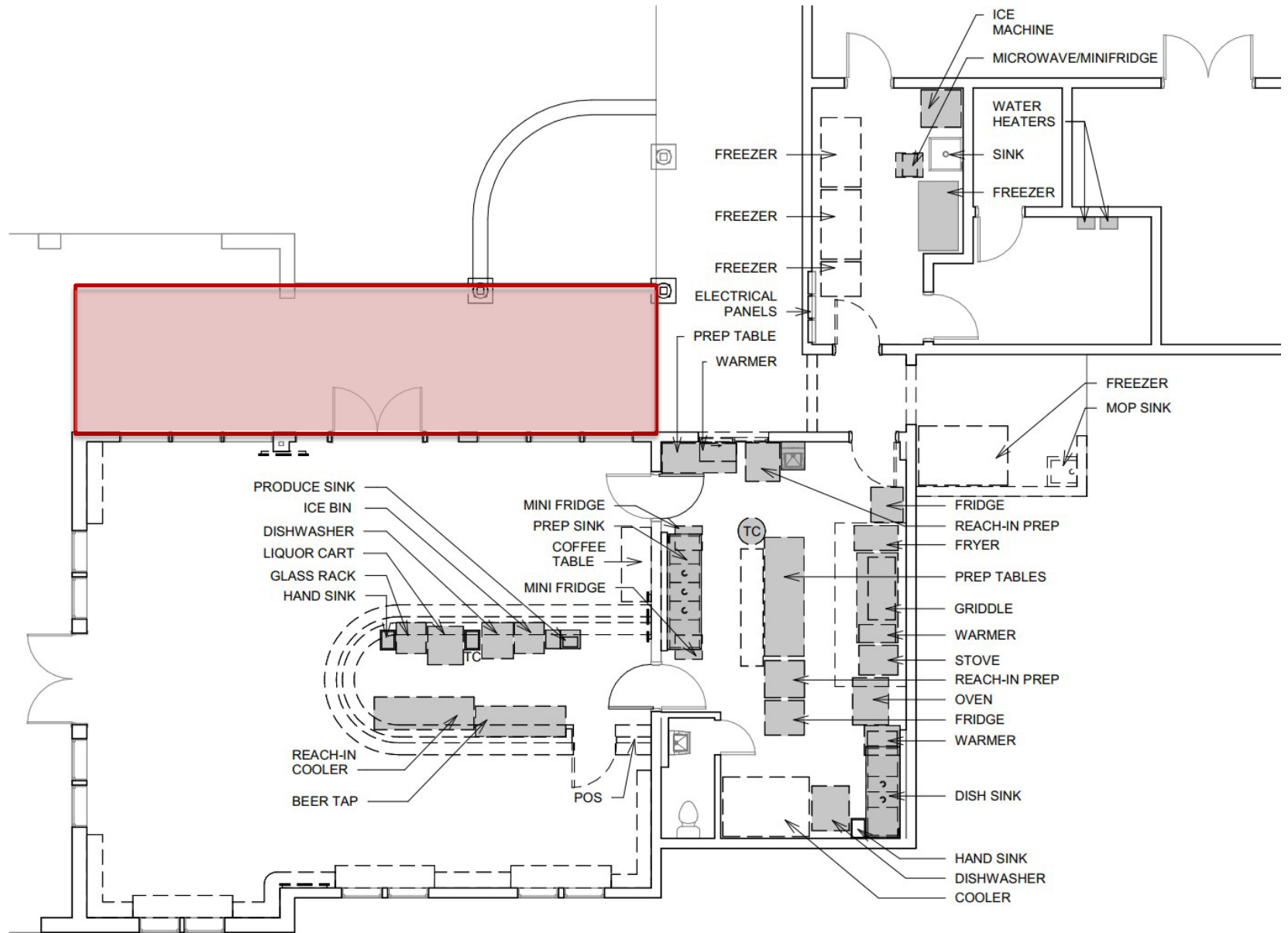
# Program Goals - KITCHEN

- 1) Remove freezers from vestibule
- 2) Provide Larger Walk-in Cooler
- 3) Reorganize vestibule for better workflow
- 4) Expand/reorganize kitchen  
(add some equipment)



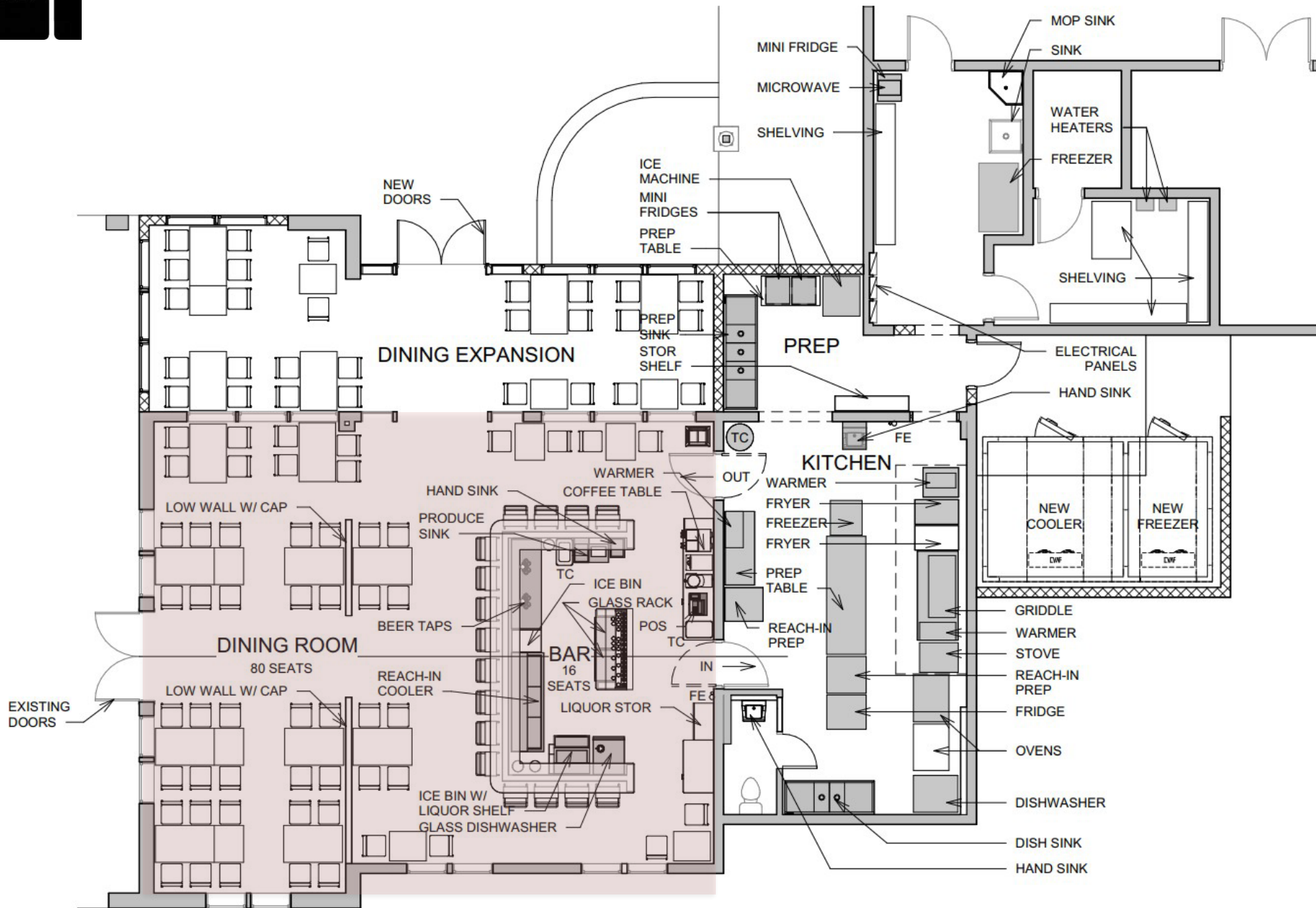


# Program Goals – DINING EXPANSION





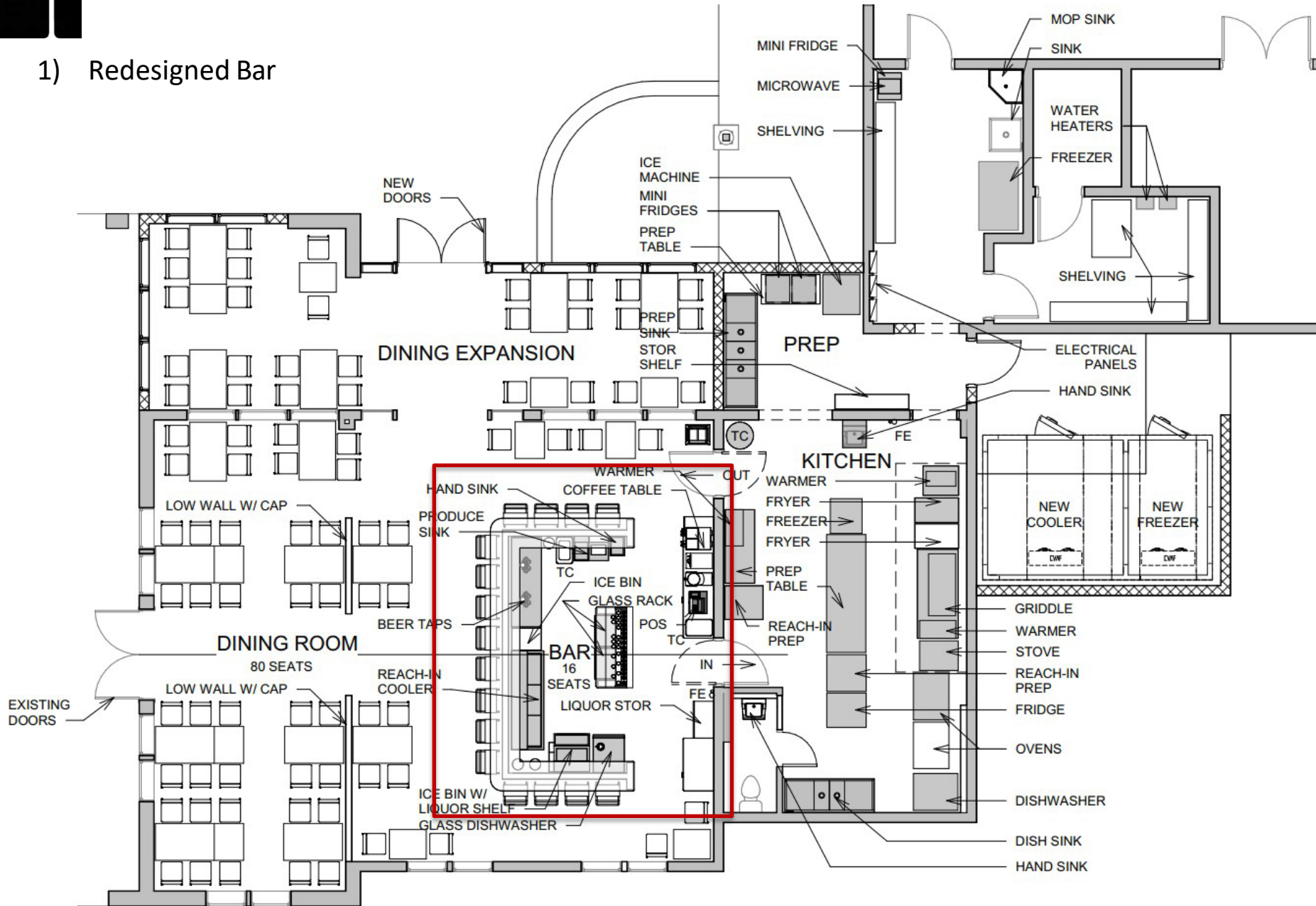
# Proposed Plan - Dining





# Proposed Plan - Dining

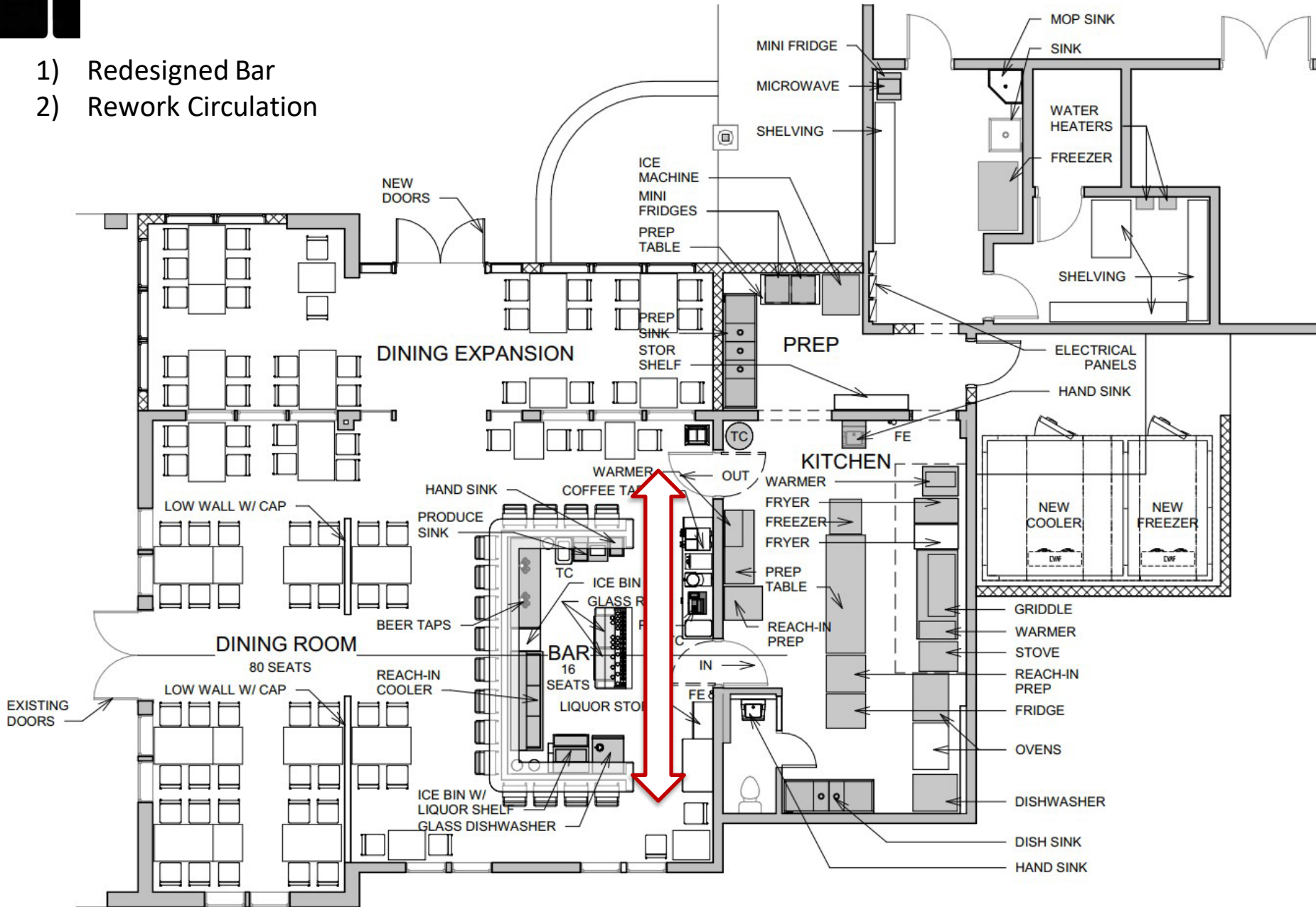
## 1) Redesigned Bar





# Proposed Plan - Dining

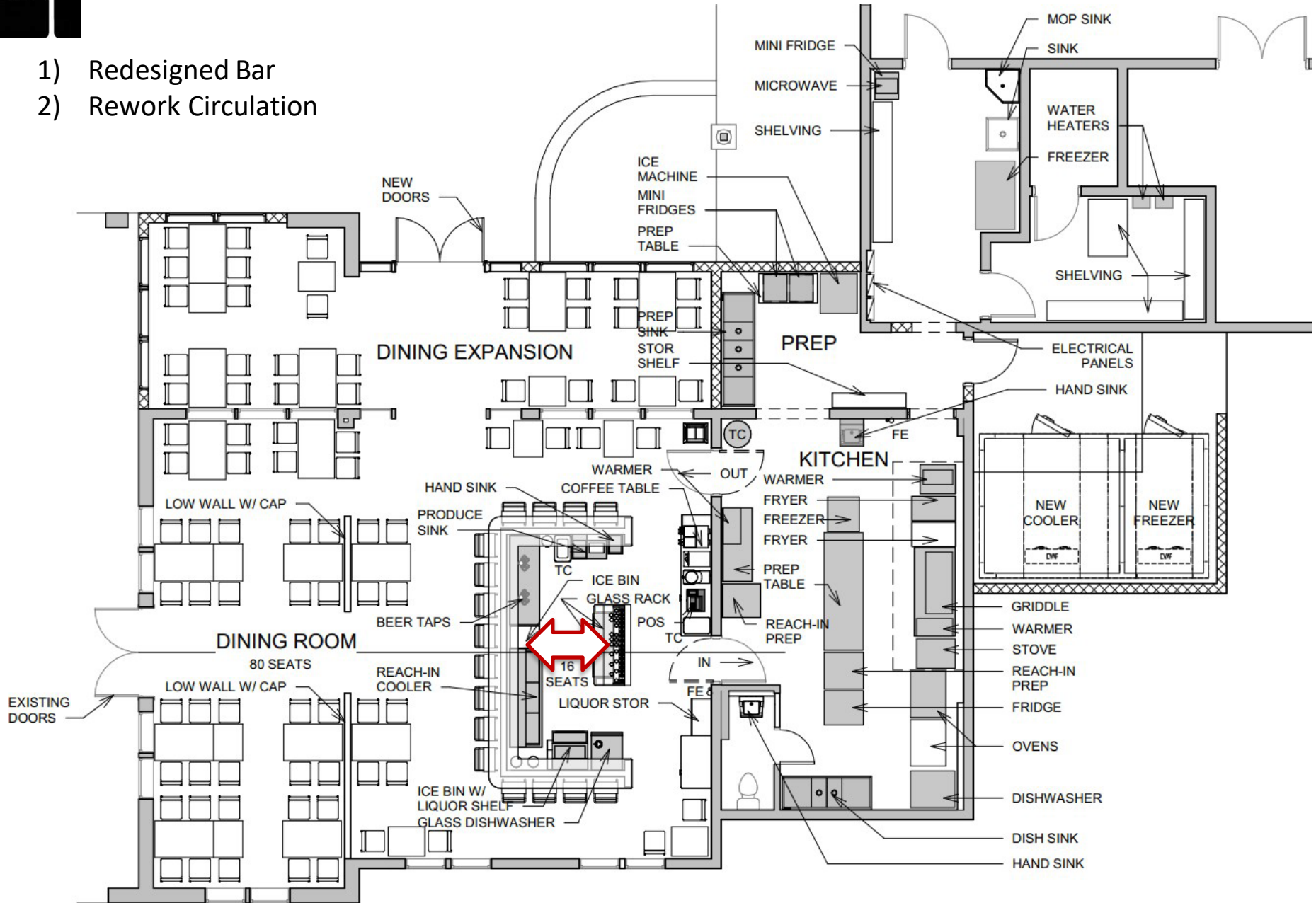
- 1) Redesigned Bar
- 2) Rework Circulation





# Proposed Plan - Dining

- 1) Redesigned Bar
- 2) Rework Circulation

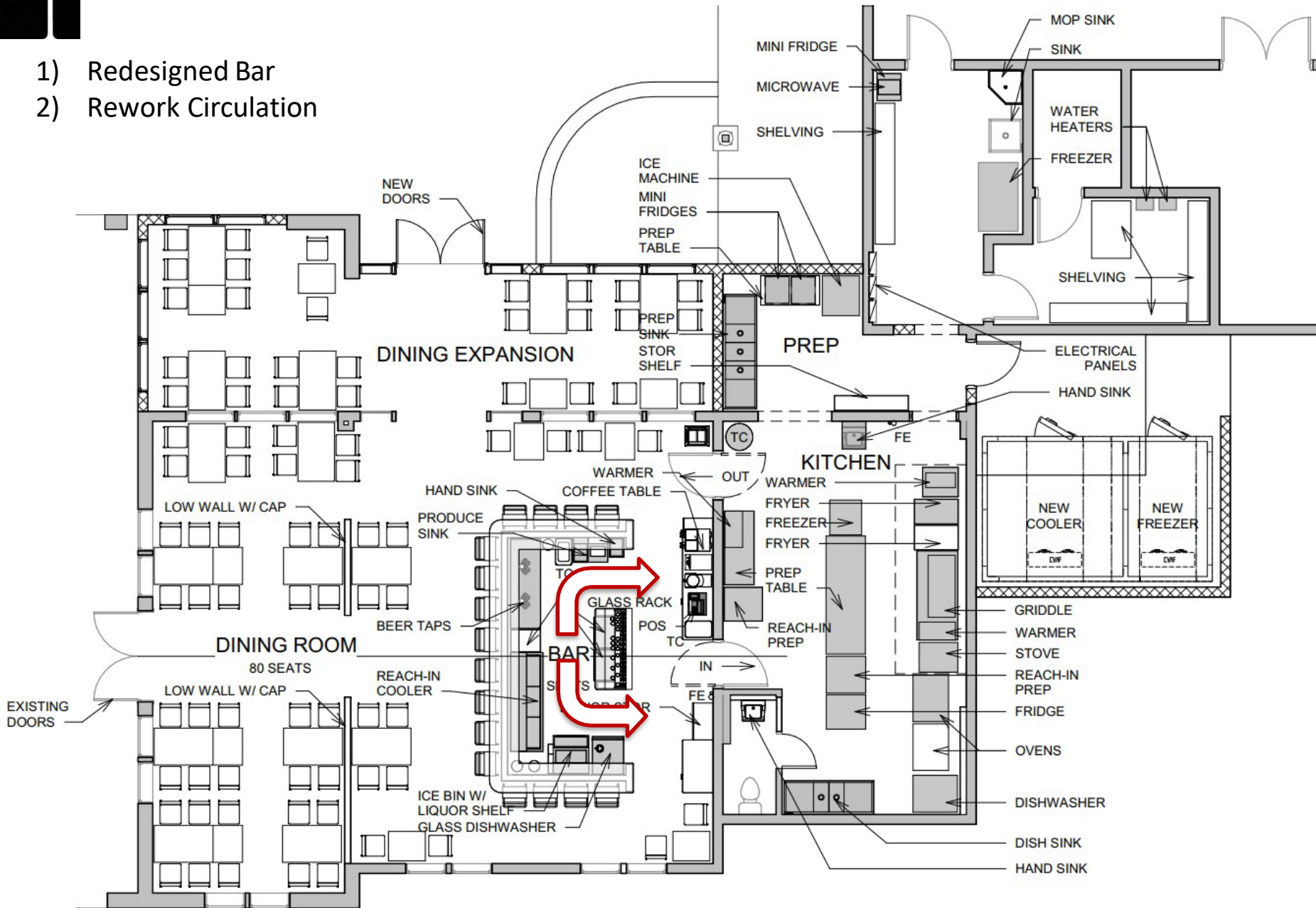






# Proposed Plan - Dining

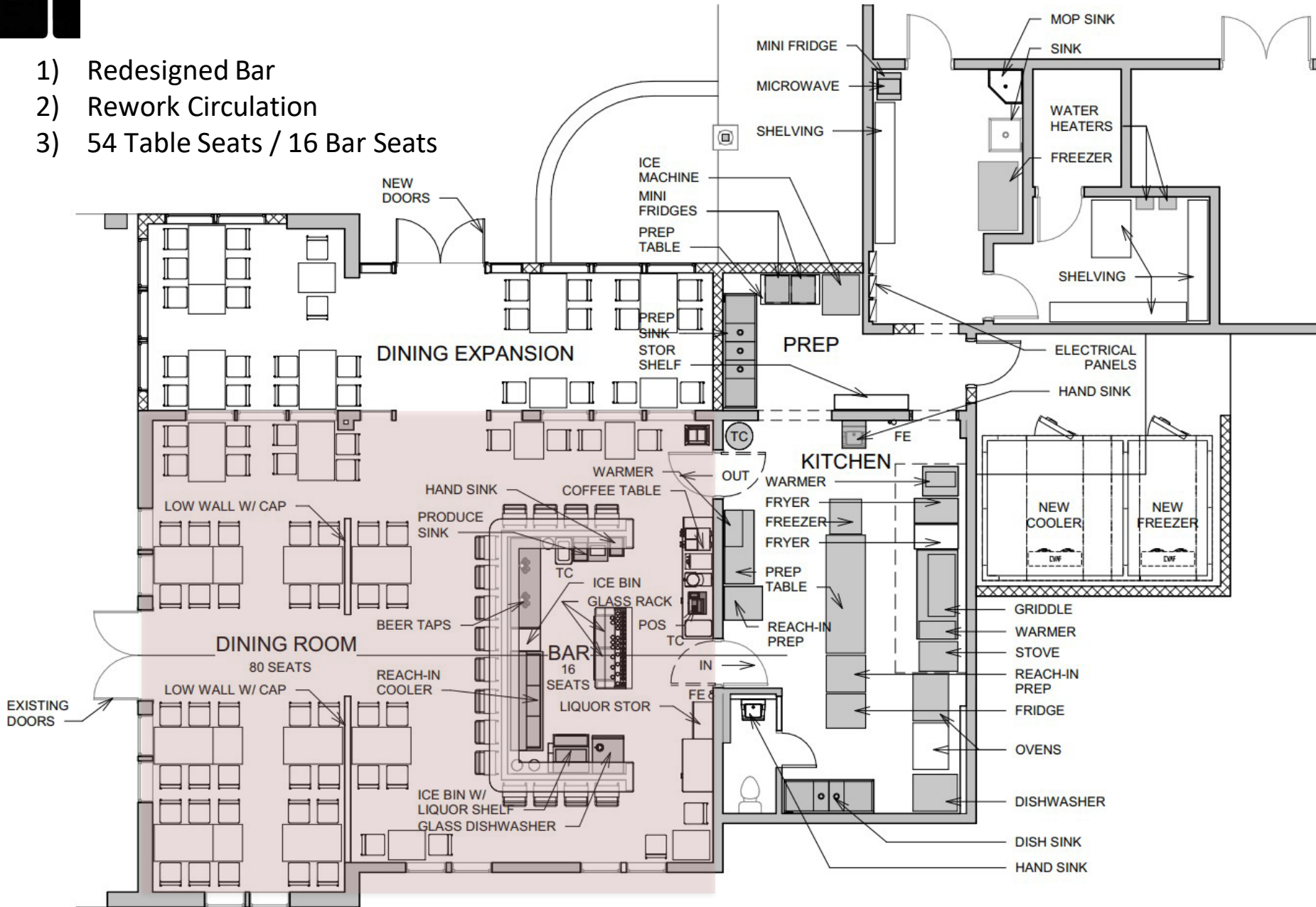
- 1) Redesigned Bar
- 2) Rework Circulation





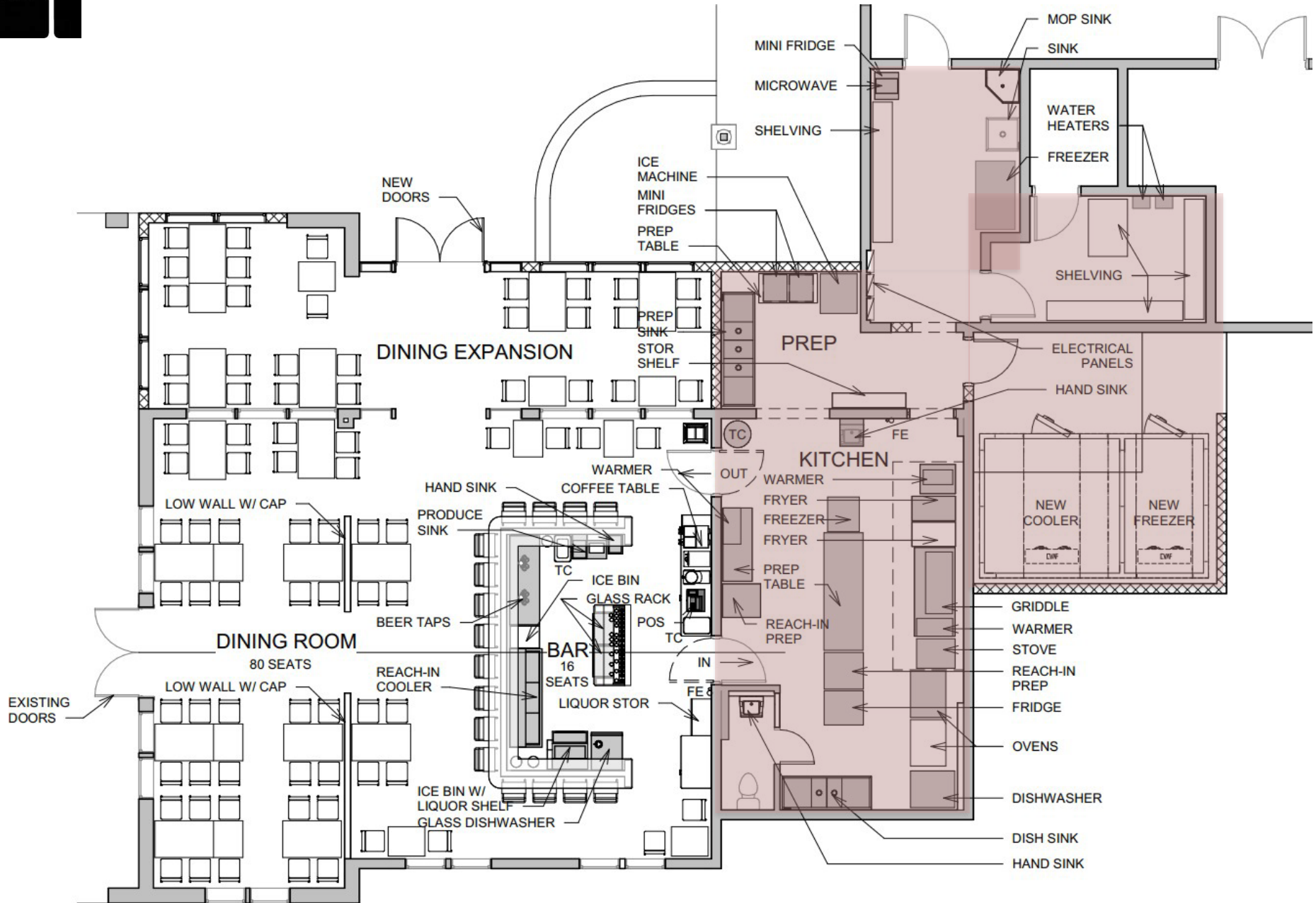
# Proposed Plan - Dining

- 1) Redesigned Bar
- 2) Rework Circulation
- 3) 54 Table Seats / 16 Bar Seats





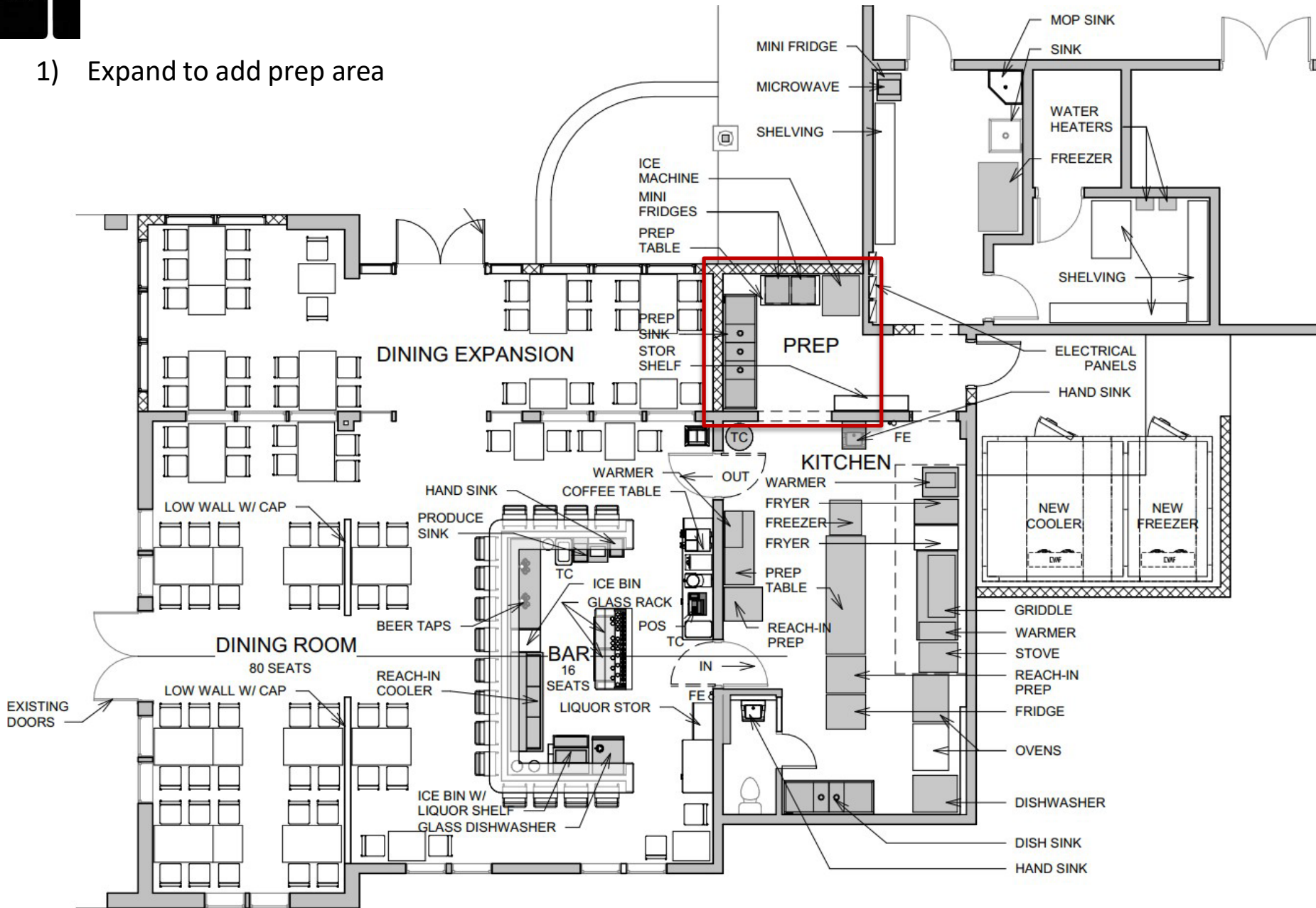
# Proposed Plan - Kitchen





# Proposed Plan - Kitchen

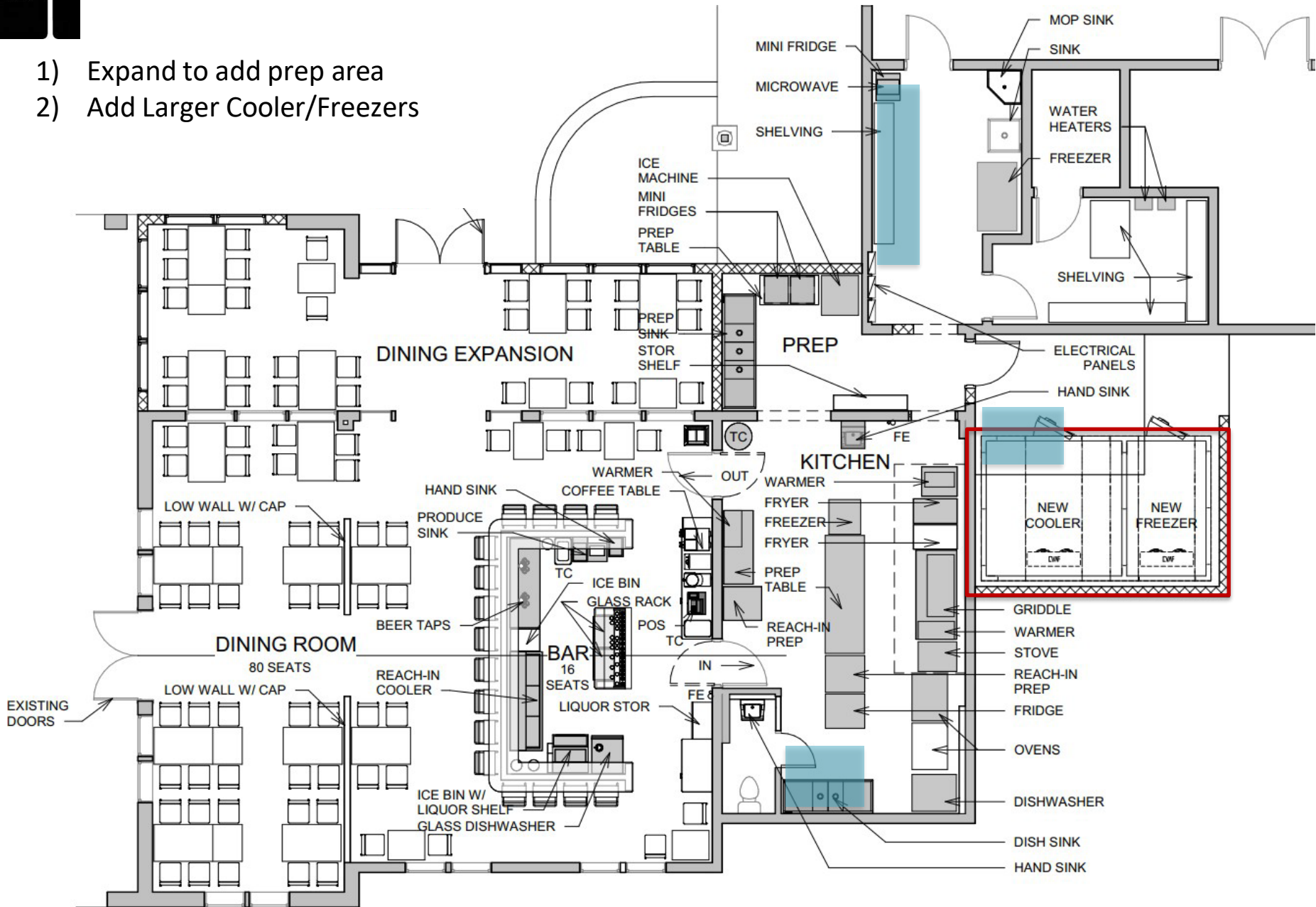
1) Expand to add prep area





# Proposed Plan - Kitchen

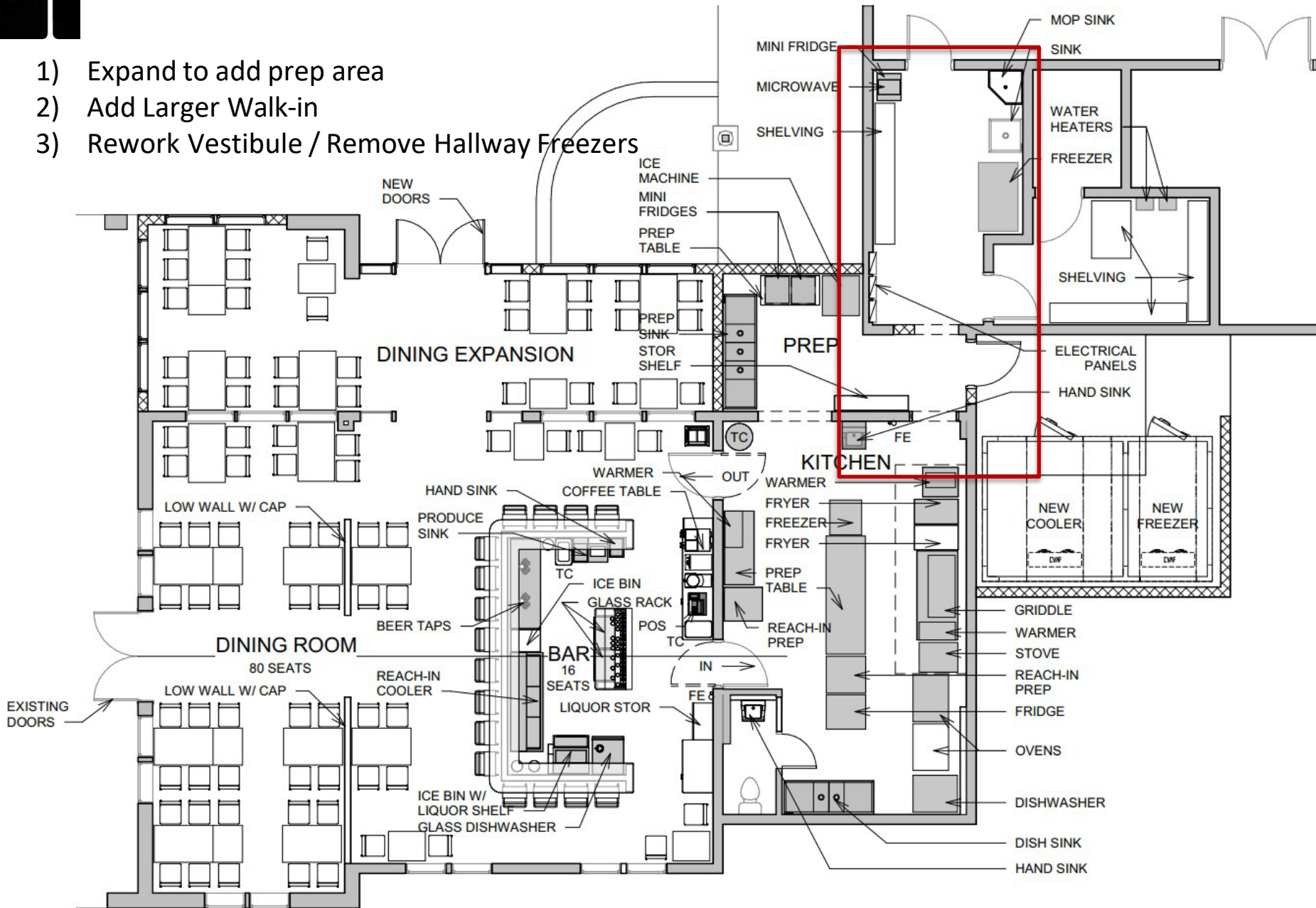
- 1) Expand to add prep area
- 2) Add Larger Cooler/Freezers





# Proposed Plan - Kitchen

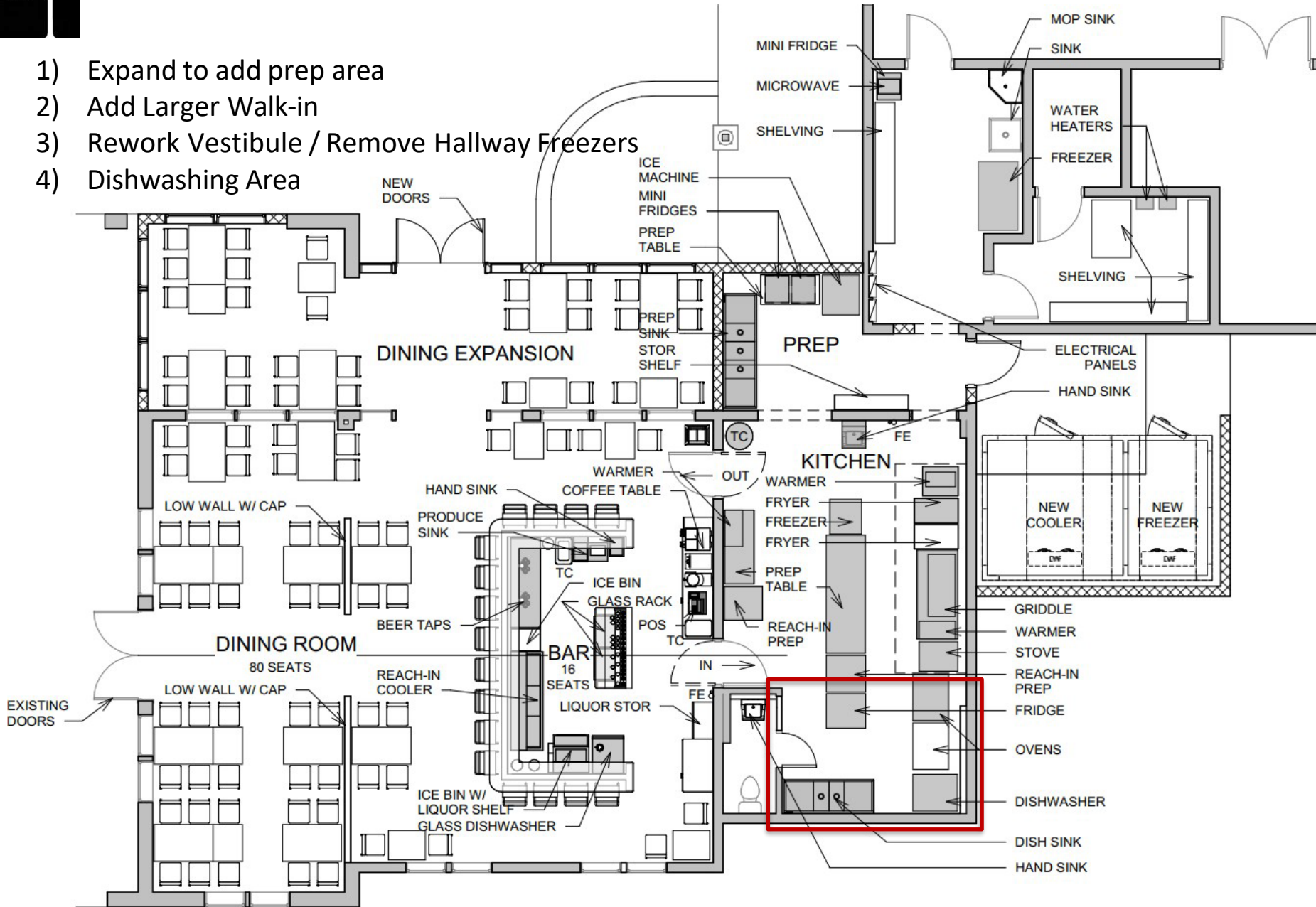
- 1) Expand to add prep area
- 2) Add Larger Walk-in
- 3) Rework Vestibule / Remove Hallway Freezers





# Proposed Plan - Kitchen

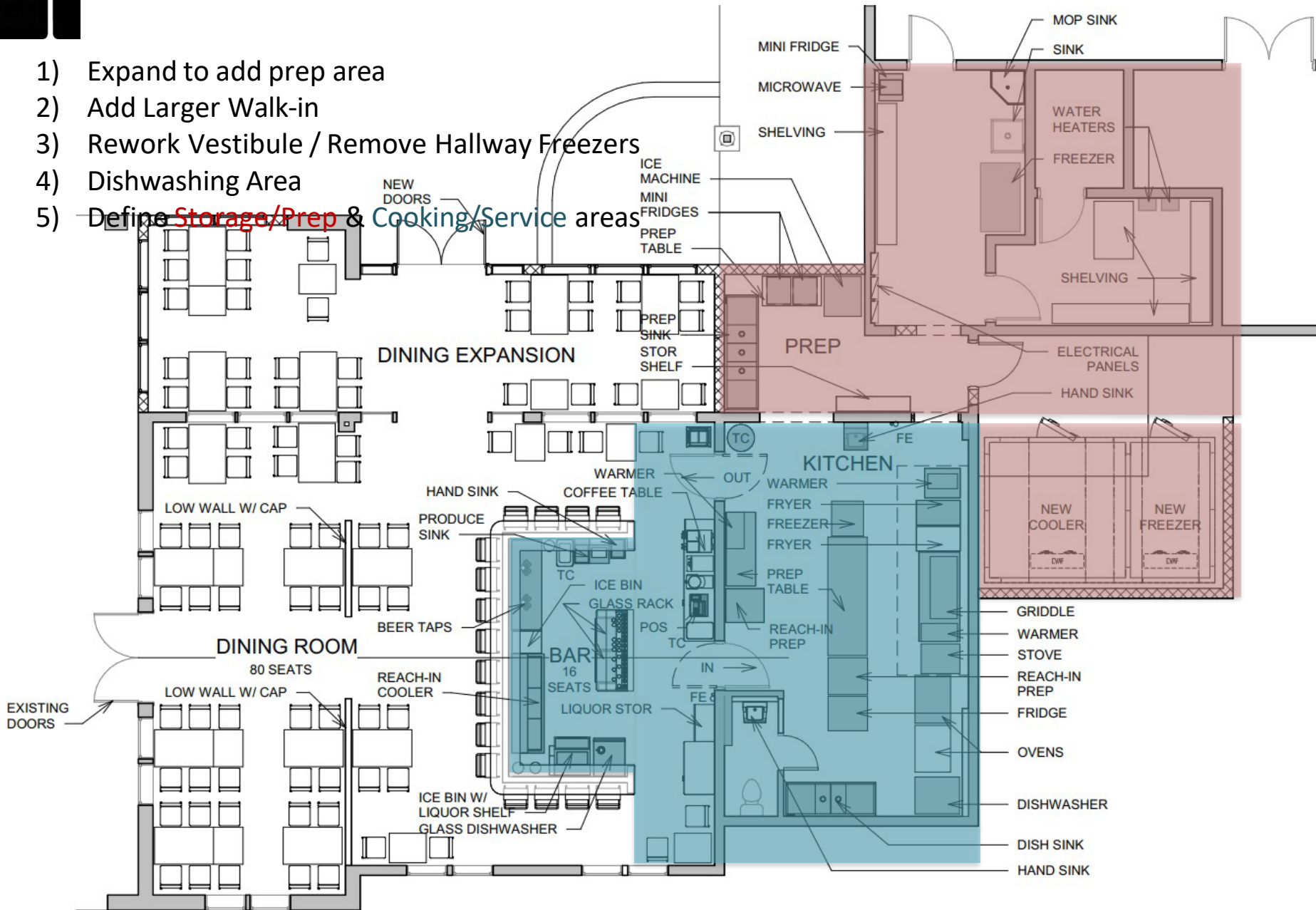
- 1) Expand to add prep area
- 2) Add Larger Walk-in
- 3) Rework Vestibule / Remove Hallway Freezers
- 4) Dishwashing Area





# Proposed Plan - Kitchen

- 1) Expand to add prep area
- 2) Add Larger Walk-in
- 3) Rework Vestibule / Remove Hallway Freezers
- 4) Dishwashing Area
- 5) Define Storage/Prep & Cooking/Service areas

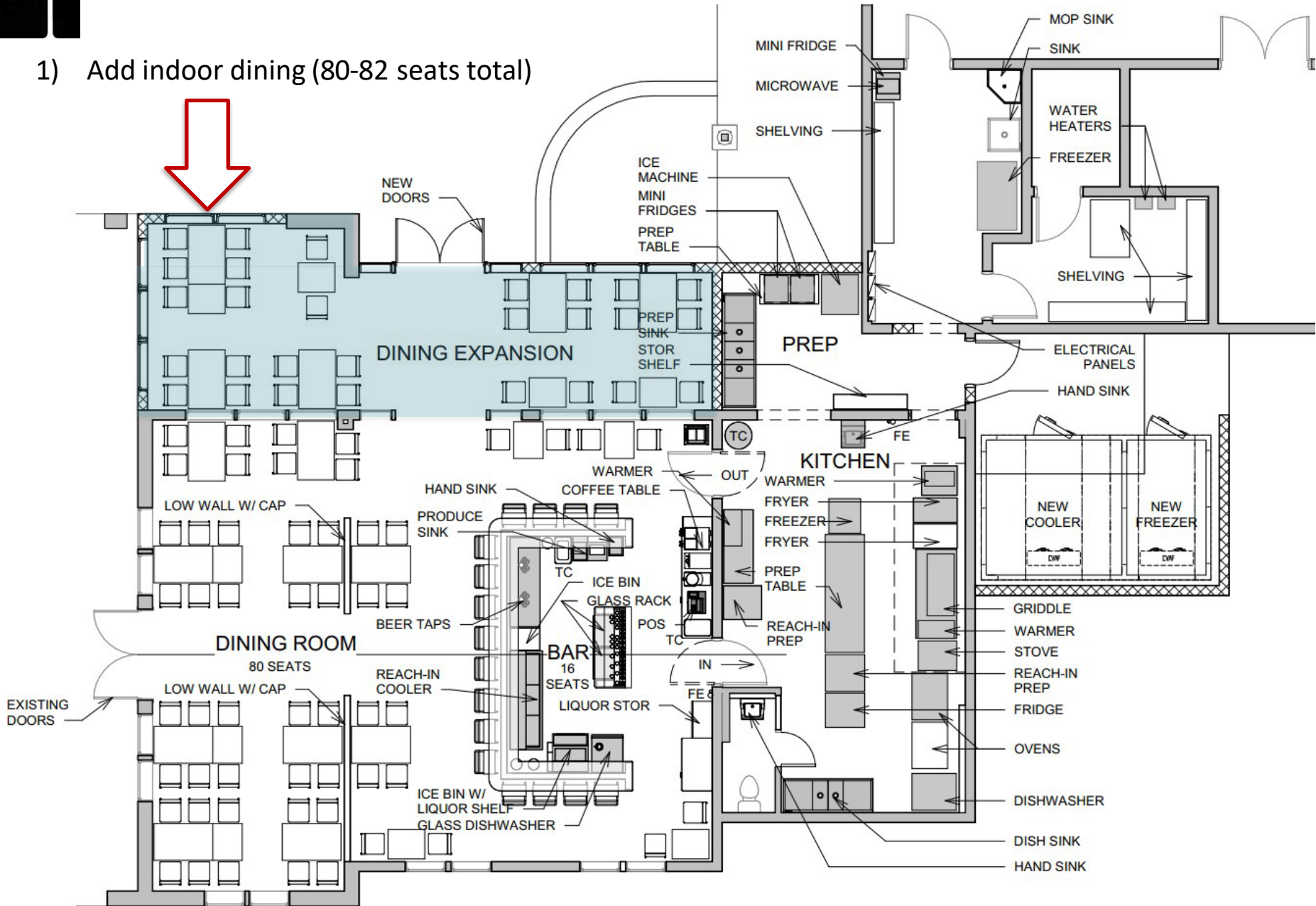
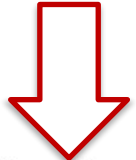






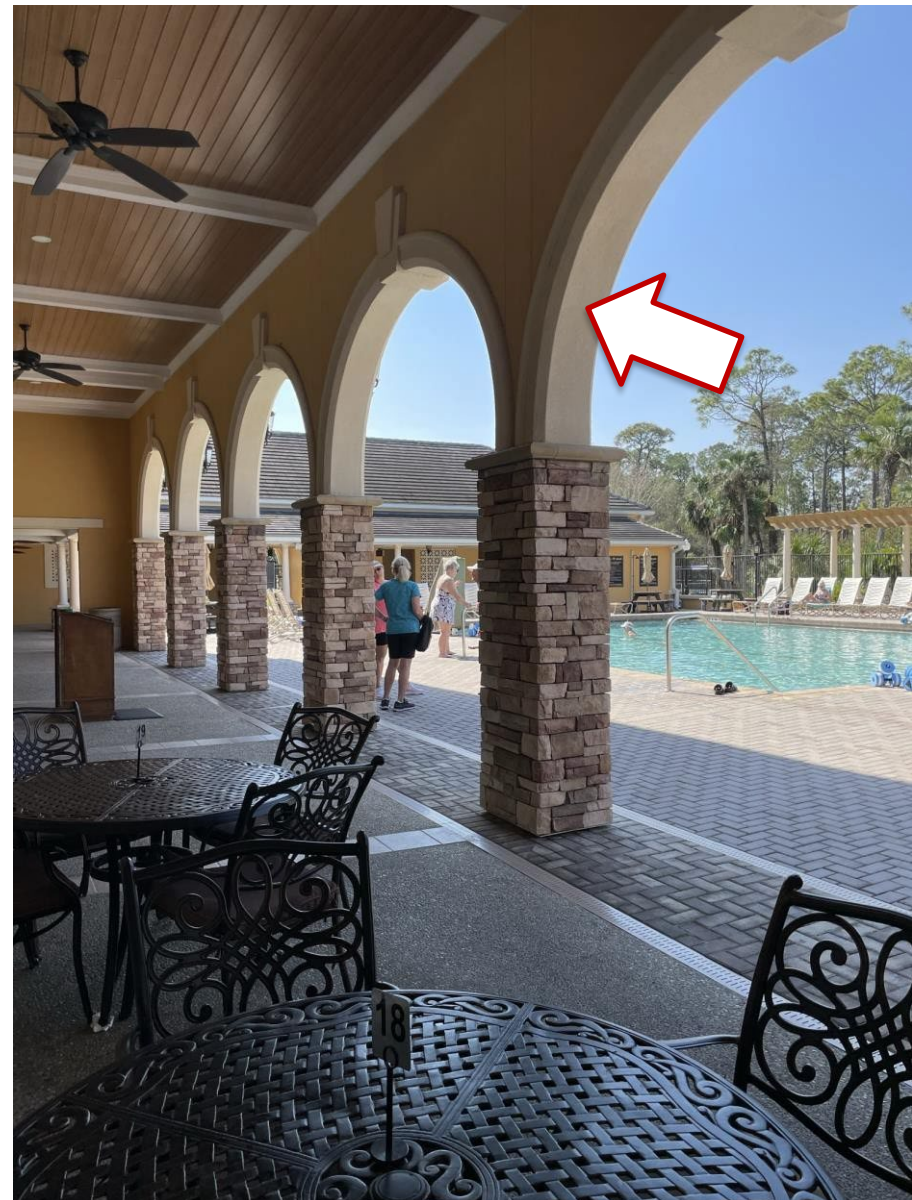
# Proposed Plan – Dining Expansion

1) Add indoor dining (80-82 seats total)





# Proposed Plan – Dining Expansion Challenges





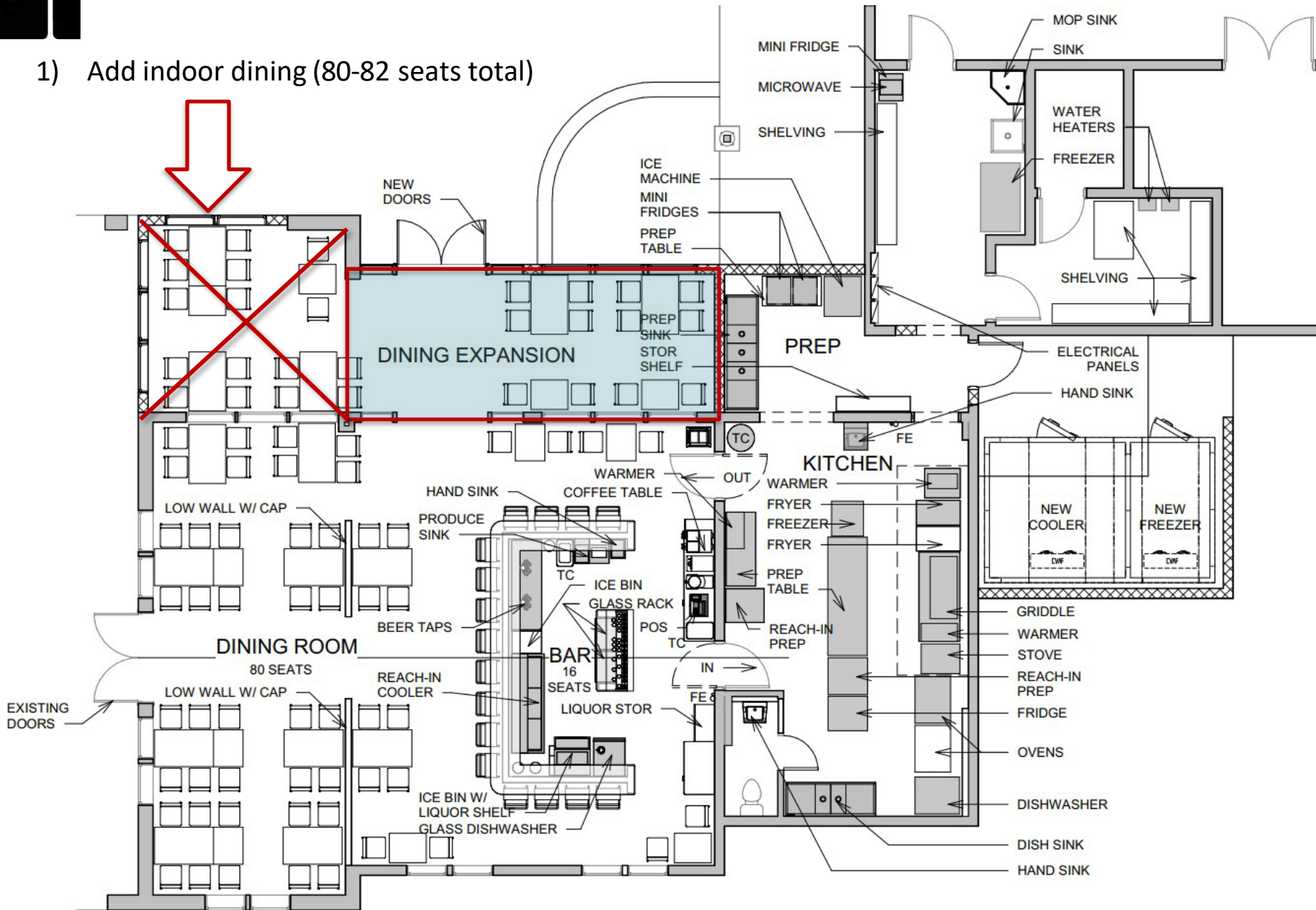
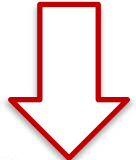
# Proposed Plan – Dining Expansion Challenges





# Proposed Plan – Dining Expansion

- 1) Add indoor dining (80-82 seats total)





# Budget Analysis

## Dining Expansion

	<b>SPACE</b>	<b>AREA</b>
Existing Dining Room Area:		1,139 sf
Existing Kitchen		402 sf
Existing Pantry:		118 sf
Existing Storage/Hall		159 sf
Existing Staff Restroom:		28 sf
Expanded Cooler/Freezer area:		307 sf
Expanded Kitchen:		126 sf
Expanded Dining:		<u>400 sf</u>
Project Area Total:		2,679 sf

## No Dining Expansion

	<b>SPACE</b>	<b>AREA</b>
Existing Dining Room Area:		1,139
Existing Kitchen		402
Existing Pantry:		118
Existing Storage/Hall		159
Existing Staff Restroom:		28
Expanded Cooler/Freezer area:		307
Expanded Kitchen:		126
Expanded Dining:		<u>0</u>
Project Area Total:		2,279



# Budget Analysis

## With Dining Expansion

Construction	\$472,000
Contingency	\$ 18,000
Contractor	\$ 63,000
Permits/Insurance	\$ 15,000
Design Fees	\$ 55,000
<b>Total</b>	<b>\$623K (+/-)</b>

SCOPE	Units	Unit Cost	Subtotal	Division Subtotal
<b>DIVISION 2 - EXISTING CONDITIONS</b>				
				\$9,230
<b>DIVISION 3 - CONCRETE</b>				
				\$9,253
<b>DIVISION 4 - MASONRY</b>				
				\$22,140
<b>DIVISION 5 - METALS</b>				
				\$4,375
<b>DIVISION 6 - WOOD &amp; PLASTICS</b>				
				\$12,000
<b>DIVISION 7 - THERMAL &amp; MOISTURE PROTECTION</b>				
				\$6,496
<b>DIVISION 8 - DOORS &amp; WINDOWS</b>				
				\$29,200
<b>DIVISION 9 - FINISHES</b>				
				\$100,870
<b>DIVISION 10 - SPECIALTIES</b>				
				\$5,750
<b>DIVISION 11 - EQUIPMENT</b>				
Ice Bin	1 ea	\$1,500/ea	\$1,500	
Fryer	1 ea	\$900/ea	\$900	
Oven	1 ea	\$6,000/ea	\$6,000	
Walk-in Cooler	1 ea	\$20,000/ea	\$20,000	
Walk-in Freezer	1 ea	\$17,000/ea	\$17,000	
Dishwasher	1 ea	\$5,000/ea	\$5,000	\$50,400
<b>DIVISION 12 - FURNISHINGS</b>				
			(Casework)	\$24,300
<b>DIVISION 22 - PLUMBING</b>				
	12 ea	\$2,400/ea	\$28,800	\$28,800
<b>DIVISION 23 - HVAC</b>				
	2,679 sf	\$35.00/sf	\$93,765	\$93,765
<b>DIVISION 26 - ELECTRICAL</b>				
Lighting	2,679 sf	\$12.00/sf	\$32,148	
Power	2,679 sf	\$6.50/sf	\$17,414	
Equipment Service	15 ea	\$750/ea	\$11,250	\$60,812
<b>DIVISION 27 - DATA/LOW VOLTAGE</b>				
TV Monitors	8 ea	\$800/ea	\$6,400	
POS	1 ea	\$1,200/ea	\$1,200	
Kitchen Display	2 ea	\$1,200/ea	\$2,400	\$10,000
<b>DIVISION 28/29 - SECURITY &amp; FIRE SAFETY</b>				
				\$5,000
<hr/>				
Subtotal Construction				\$472,000
Owner's Contingency		4.0%	\$18,880	\$18,880
Contractor's General Conditions		8.0%	\$39,270	
Contractor OH+P		5.0%	\$24,544	\$63,814
Permits + Bonds + Insurance		3.0%	\$14,726	\$14,726
Design Fees		9.9%	\$54,921	\$55,000
<hr/>				
<b>Renovation Development Total</b>				<b>\$624,420</b>



# Budget Analysis

## No Dining Expansion

Construction	\$394,000
Contingency	\$ 16,000
Contractor	\$ 53,000
Permits/Insurance	\$ 12,000
Design Fees	\$ 55,000

**Total      \$530K (+/-)**

SCOPE	Units	Unit Cost	Subtotal	Division Subtotal
<b>DIVISION 2 - EXISTING CONDITIONS</b>				\$9,230
<b>DIVISION 3 - CONCRETE</b>				\$7,653
<b>DIVISION 4 - MASONRY</b>				\$10,800
<b>DIVISION 5 - METALS</b>				\$4,375
<b>DIVISION 6 - WOOD &amp; PLASTICS</b>				\$10,000
<b>DIVISION 7 - THERMAL &amp; MOISTURE PROTECTION</b>				\$2,800
<b>DIVISION 8 - DOORS &amp; WINDOWS</b>				\$8,800
<b>DIVISION 9 - FINISHES</b>				\$82,822
<b>DIVISION 10 - SPECIALTIES</b>				\$5,750
<b>DIVISION 11 - EQUIPMENT</b>				
Ice Bin	1 ea	\$1,500/ea	\$1,500	
Fryer	1 ea	\$900/ea	\$900	
Oven	1 ea	\$6,000/ea	\$6,000	
Walk-in Cooler	1 ea	\$20,000/ea	\$20,000	
Walk-in Freezer	1 ea	\$17,000/ea	\$17,000	
Dishwasher	1 ea	\$5,000/ea	\$5,000	\$50,400
<b>DIVISION 12 – FURNISHINGS</b>			(Casework)	\$24,300
<b>DIVISION 22 – PLUMBING</b>	12 ea	\$2,400/ea	\$28,800	\$28,800
<b>DIVISION 23 – HVAC</b>	2,279 sf	\$35.00/sf	\$79,765	\$79,765
<b>DIVISION 26 – ELECTRICAL</b>				
Lighting	2,279 sf	\$12.00/sf	\$27,348	
Power	2,279 sf	\$6.50/sf	\$14,814	
Equipment Service	15 ea	\$750/ea	\$11,250	\$53,412
<b>DIVISION 27 - DATA/LOW VOLTAGE</b>				
TV Monitors	8 ea	\$800/ea	\$6,400	
POS	1 ea	\$1,200/ea	\$1,200	
Kitchen Display	2 ea	\$1,200/ea	\$2,400	\$10,000
<b>DIVISION 28/29 - SECURITY &amp; FIRE SAFETY</b>				\$5000
<b>Subtotal Construction</b>				<b>\$394,000</b>
Owner's Contingency		4.0%	\$15,760	\$15,760
Contractor's General Conditions		8.0%	\$39,270	
Contractor OH+P		5.0%	\$24,544	\$53,269
Permits + Bonds + Insurance		3.0%	\$14,726	\$12,293
Design Fees		9.27%	\$55,000	\$55,000
<b>Renovation Development Total</b>				<b>\$530,332</b>



# Budget Analysis

Equipment

Added equipment only

**\$50K**

SCOPE	Units	Unit Cost	Subtotal	Division Subtotal
<b>DIVISION 2 - EXISTING CONDITIONS</b>				\$9,230
<b>DIVISION 3 - CONCRETE</b>				\$7,653
<b>DIVISION 4 - MASONRY</b>				\$10,800
<b>DIVISION 5 - METALS</b>				\$4,375
<b>DIVISION 6 - WOOD &amp; PLASTICS</b>				\$10,000
<b>DIVISION 7 - THERMAL &amp; MOISTURE PROTECTION</b>				\$2,800
<b>DIVISION 8 - DOORS &amp; WINDOWS</b>				\$8,800
<b>DIVISION 9 - FINISHES</b>				\$82,822
<b>DIVISION 10 - SPECIALTIES</b>				\$5,750
<b>DIVISION 11 - EQUIPMENT</b>				
Ice Bin	1 ea	\$1,500/ea	\$1,500	
Fryer	1 ea	\$900/ea	\$900	
Oven	1 ea	\$6,000/ea	\$6,000	
Walk-in Cooler	1 ea	\$20,000/ea	\$20,000	
Walk-in Freezer	1 ea	\$17,000/ea	\$17,000	
Dishwasher	1 ea	\$5,000/ea	\$5,000	\$50,400
<b>DIVISION 12 - FURNISHINGS</b>			(Casework)	\$24,300
<b>DIVISION 22 - PLUMBING</b>	12 ea	\$2,400/ea	\$28,800	\$28,800
<b>DIVISION 23 - HVAC</b>	2,279 sf	\$35.00/sf	\$79,765	\$79,765
<b>DIVISION 26 - ELECTRICAL</b>				
Lighting	2,279 sf	\$12.00/sf	\$27,348	
Power	2,279 sf	\$6.50/sf	\$14,814	
Equipment Service	15 ea	\$750/ea	\$11,250	\$53,412
<b>DIVISION 27 - DATA/LOW VOLTAGE</b>				
TV Monitors	8 ea	\$800/ea	\$6,400	
POS	1 ea	\$1,200/ea	\$1,200	
Kitchen Display	2 ea	\$1,200/ea	\$2,400	\$10,000
<b>DIVISION 28/29 - SECURITY &amp; FIRE SAFETY</b>				\$5000
<b>Subtotal Construction</b>				<b>\$394,000</b>
Owner's Contingency		4.0%	\$15,760	\$15,760
Contractor's General Conditions		8.0%	\$39,270	
Contractor OH+P		5.0%	\$24,544	\$53,269
Permits + Bonds + Insurance		3.0%	\$14,726	\$12,293
Design Fees		9.27%	\$55,000	\$55,000
<b>Renovation Development Total</b>				<b>\$530,332</b>





# Budget Analysis

Equipment

Allowance for all  
(or mostly)  
new equipment

ADD:  
**\$100 - 150K (+/-)**

SCOPE	Units	Unit Cost	Subtotal	Division Subtotal
<b>DIVISION 2 - EXISTING CONDITIONS</b>				\$9,230
<b>DIVISION 3 - CONCRETE</b>				\$7,653
<b>DIVISION 4 - MASONRY</b>				\$10,800
<b>DIVISION 5 - METALS</b>				\$4,375
<b>DIVISION 6 - WOOD &amp; PLASTICS</b>				\$10,000
<b>DIVISION 7 - THERMAL &amp; MOISTURE PROTECTION</b>				\$2,800
<b>DIVISION 8 - DOORS &amp; WINDOWS</b>				\$8,800
<b>DIVISION 9 - FINISHES</b>				\$82,822
<b>DIVISION 10 - SPECIALTIES</b>				\$5,750
<b>DIVISION 11 - EQUIPMENT</b>				
Ice Bin	1 ea	\$1,500/ea	\$1,500	
Fryer	1 ea	\$900/ea	\$900	
Oven	1 ea	\$6,000/ea	\$6,000	
Walk-in Cooler	1 ea	\$20,000/ea	\$20,000	
Walk-in Freezer	1 ea	\$17,000/ea	\$17,000	
Dishwasher	1 ea	\$5,000/ea	\$5,000	\$50,400
<b>DIVISION 12 - FURNISHINGS</b>			(Casework)	\$24,300
<b>DIVISION 22 - PLUMBING</b>	12 ea	\$2,400/ea	\$28,800	\$28,800
<b>DIVISION 23 - HVAC</b>	2,279 sf	\$35.00/sf	\$79,765	\$79,765
<b>DIVISION 26 - ELECTRICAL</b>				
Lighting	2,279 sf	\$12.00/sf	\$27,348	
Power	2,279 sf	\$6.50/sf	\$14,814	
Equipment Service	15 ea	\$750/ea	\$11,250	\$53,412
<b>DIVISION 27 - DATA/LOW VOLTAGE</b>				
TV Monitors	8 ea	\$800/ea	\$6,400	
POS	1 ea	\$1,200/ea	\$1,200	
Kitchen Display	2 ea	\$1,200/ea	\$2,400	\$10,000
<b>DIVISION 28/29 - SECURITY &amp; FIRE SAFETY</b>				\$5,000
<b>Subtotal Construction</b>				<b>\$394,000</b>
Owner's Contingency		4.0%	\$15,760	\$15,760
Contractor's General Conditions		8.0%	\$39,270	
Contractor OH+P		5.0%	\$24,544	\$53,269
Permits + Bonds + Insurance		3.0%	\$14,726	\$12,293
Design Fees		9.27%	\$55,000	\$55,000
<b>Renovation Development Total</b>				<b>\$530,332</b>



# Next Steps...





# Next Steps:

## DESIGN SCHEDULE

- 1) Schematic Design 30 days
- 2) Design Development 45 days
- 3) Construction Documents 45 days
- 4) Total Design 120 days (4 Months)
- 5) (Assume August Start) – Bid Documents are ready in early December

## BIDDING/PERMITTING/CONSTRUCTION

- 1) Bidding 45 Days
- 2) Contract/NTP/Permitting 45 Days
- 3) Construction 150 Days (5 Months)

Coordination with Contractor for phasing / maintain operations





# Next Steps:

Our team is here to help...

