

Meeting Minutes: Beach Front Amenity Ad-Hoc Committee: August 20, 2019

All members of the BFA Ad-Hoc Committee met at Big Jim's at 5:00PM on Tuesday, August 20, 2019.

Members:

Ed Callahan
Mike Morrissey
Andrew Schumacher
Lee Smith

Joining:

The objective of the meeting was to review and explore needs and potential policies supporting a potential beach club.

Meeting Discussion

The meeting began with a discussion regarding the potential benefits which included:

- **Commercial Kitchen:** The ability to expand the menu offerings (keeping with a beachy, Lowcountry feel) using fryers and steamers.
- **Additional Indoor Seating:** The ability to support additional guests including those who may seek to avoid the sun and/or heat.
- **Additional Events:** The conditioned space would enable corporate events to be held at the property.
- **Year-Round Operation:** The conditioned space would enable the property to operate all year—avoiding closures during the colder months.
- **On-Site Refrigeration/Freezers:** Support food and beverage delivery by trucks via key-drops and allow for the items to be recorded and used during the day. Ramps will be needed to support delivery and to meet ADA requirements.

Weddings

The facility currently conducts many weddings annually. Each is sold, booked and planned at least six months in advance. Set-up begins the morning of the event, catering services are provided through the afternoon and early evening, with tear down in the evening. Per noise ordinances, all activities must be concluded by 10PM.

There was discussion regarding the need for a Mother's Room or Brides Booth—containing a dressing room and small beverage cooler. Perhaps this need can be met by dividing a first floor room.

Technology

The group discussed the potential to use iPads to place orders from the second floor and rooftop deck. Beyond orders, the structure needs to be wired for sound, microphones, and the transmittal of live music (which can be turned on, up, or off on each floor). The group also discussed the value of connecting the floors via a camera and projector.

Catering Kitchen

The group suggested the second-floor catering kitchen should include an oven, stove top, hot box, refrigeration, cold storage, ice machine, dishwasher(s), glass washer, and sufficient preparation space. This kitchen would be used by owners for general usage and also for catered events.

Service and Staffing

While it might be possible for owners to place orders from above, it should not be expected that owners retrieve their orders. It was suggested to staff the second and rooftop (depending upon activity) to provide a superior owner experience. Food and beverage could most easily be delivered using a dumbwaiter, and trash removed via to-the-ground-floor trash shoot. The group discussed payment methods for food and drink, and cash/credit before departure is preferred to account signatures with monthly billing.

Owner Expectations

The group indicated they would be eager to hear owner ideas regarding desired menu items. The group also indicated a desire to understand owner expectations regarding service levels.

Discussion Points

The group also discussed the following topics which require additional thought and consideration:

- Expected usage frequency of the second floor and the rooftop deck.
- The ability for owners to occupy the second floor and rooftop deck while events are held on the first floor.
- Delivery of foodstuff to the second floor and rooftop deck (with the exception of catered events).
- Parking solutions including the addition of vehicular spaces.

The meeting concluded at 6:25PM.