



H. SMITH RICHARDSON GOLF COURSE CLUBHOUSE
FEASIBILITY STUDY

Lothrop associates LLP

architects

October 20, 2008

Ms. Twig Holland, C.P.M.
Director of Purchasing
Town of Fairfield Purchasing Authority
725 Old Post Road
Independence Hall
Fairfield, CT 06824

Re: Architectural Feasibility Study
H. Smith Richardson Golf Course Clubhouse

Dear Ms. Holland:

Lothrop Associates is pleased to present this Final Copy of the Feasibility Study for your review and comment. To date we have completed all tasks as described in our Letter of Agreement. This information will provide the background needed to prepare schematic site and building plans for renovations, additions or replacement of the existing Clubhouse. We trust that you will find this information exceeds our contract requirements as well as the Town's needs and expectations.

Since issuing the Draft Feasibility Study last June we have met with the Town four times, prepared two conceptual designs with alternates rendered in plan and elevation, and prepared a cost estimate. We have arranged these materials in a book in chronological order to provide a record of the thought process behind the final design.

Thank you for this opportunity to serve the Town of Fairfield. Please do not hesitate to contact me if upon review of this work you have any concerns or questions.

Sincerely,

James D. Lothrop, Jr., AIA, FASID

October 21, 2008

Ms. Twig Holland, C.P.M.
Director of Purchasing
Town of Fairfield Purchasing Authority
725 Old Post Road
Independence Hall
Fairfield, CT 06824

Dear Ms. Holland,

Here is a final copy of the Feasibility Study. Again, thank you for the opportunity to provide our professional services to Fairfield.

Sincerely,

James D. Lothrop, Jr., AIA, FASID
Partner

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Enc.

H. SMITH RICHARDSON GOLF COURSE CLUBHOUSE FEASIBILITY STUDY

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Agreement Services

- Architect Report of Findings
- MEP Due Diligence Report
- MEP Photos
- Existing Conditions Plans

Lothrop associates^{LLP}

architects

June 9, 2008

Re: Report of Findings

H. Smith Richardson Golf Course
Clubhouse Renovation/ Expansion/ Replacement Feasibility Study
Fairfield, CT

Introduction

On May 21st a field survey was conducted to gain a working knowledge of the building's spatial organization, structural and mechanical systems, and general condition. Additionally, Fairfield DPW workmen assisted with two test trenches to discover the location of subsurface rock ledge.

Test Trenches

Test Pit no. 1 was located in the lawn to the northeast corner of the Clubhouse near the flagpole (see Site Plan). Rock ledge was encountered at a depth of 2' below grade. The pit was back-filled.

Test Pit no. 2 was located on the east side of the Clubhouse and was excavated to a depth of 9'-6" below grade - the full extension of the backhoe having been achieved. Although a substantial rock exists at that depth, it remains unclear whether it is ledge or a removable boulder. The soil appeared very sandy below 7'.

Building Structure/ Exterior

The clubhouse building is a 7,400 s.f. one-story structure including covered terrace, and composed of the following primary elements:

- 8" concrete block (cmu) bearing walls which includes the entire perimeter of the building, the walls enclosing the Dining room and an interior wall dividing the Men's Locker Room from the Corridor and which is directly under the roof ridge. The perimeter walls are also clad with a jumbo size split-face concrete brick in an off-white color. (See Photo 1). There is little or no significant cracking apparent. There is no insulation in the perimeter walls. Depending on the extent of the renovation, perimeter walls will likely be required to be insulated to comply with current energy code;
- Concrete footings and foundations which support all bearing walls and piers (not inspected). Architectural drawings indicate that there is rigid insulation

- placed on the interior of the foundation wall;
- 6" cmu non-bearing partitions, including modifications to the original building plan – condition good;
- Reinforced concrete slab-on-grade indicated to be 4" thick on original architectural drawings. The slab is not visible through the floor finishes but no severe buckling or heaving was apparent;
- Wood trusses composed of construction grade 2x4, 2x6, and 2x8 lumber and galvanized gusset joint reinforcement installed in two segments: north side and south side of primary east-west ridge providing support to a gable roof. (See Photo 2). These trusses are supported by the exterior and the main interior bearing walls. No obvious buckling or deterioration was apparent. There is no attic floor besides a narrow path and the trusses and ductwork do not permit the use of this large space – even for storage. Loose blown-in insulation was installed between the bottom cords of the trusses but not likely to conform to current energy code requirements;
- A prominent cross gable over the Dining Room (span of 38'-8") provides a 'cathedral' ceiling and is supported by scissor trusses that rise significantly above the primary gable. (The secondary ridge height is about 10' higher than the peak of the Dining Room ceiling on the interior according to the drawings. See Photo 1.) Access to this truss is limited and an inspection will be difficult to accomplish; However, there is no obvious deflection of the ceiling or roof visible from the ground to suspect damage at this time;
- The roof is asphalt shingle on plywood deck with aluminum flashings in satisfactory condition;
- Siding at gable ends above the bearing walls and at soffits is vertical aluminum siding – condition good. This is not the original siding material which may still lay beneath it.

Interiors

Typical:

- The typical ceiling system is acoustic tile in a grid suspended from the roof trusses. The condition of the ceilings is fair;
- Lighting is typically surface mounted fluorescent 1x4 fixtures – condition fair. These fixtures are quite old and therefore quite inefficient compare to modern fluorescent fixtures;
- Flooring is typically carpet glued to the slab – condition fair;
- Walls are typically paint on cmu – condition good.

Dining Room:

- The Dining Room ceiling is also suspended acoustic ceiling tile in a standard tee grid and is pitched to the slope of the underside of the scissor trusses above. (See Photo 3.) This ceiling is segmented by three lines of decorative (non-supporting) wood beams – condition fair;
- Lighting is provided by ample natural light from the north and south ends of the room and by (3) large chandeliers suspended at the peaks of the three decorative beams and by linear wall-mounted fluorescent lights with valances running the length of the room on both sides except where interrupted by the

Bar;

- Flooring is carpet glued to the slab – condition fair;
- Wall finishes are a mix of thin-brick veneer glued to the cmu and wood paneling – condition good;
- A 13'x8' liquor bar was built after the original construction and within the Dining Room area and adjacent to the Kitchen which includes an overhead structure to support roll-down grilles – condition good but cramped.

Kitchen, Snack Bar:

- The Kitchen was substantially renovated in 2003 and is in good condition. It appears cramped with inadequate storage as evidenced by the boxes of supplies and stock in many views;
- Walls are painted cmu – condition good;
- Ceilings are suspended washable ceiling tiles in a 2' x 2' grid - condition fair; Drawing indicate that the ceiling is fire rated;
- The floor is quarry tile – condition good.

Code Compliance:

Masonry bearing wall with combustible roof framing is generally in compliance with type III-b construction as defined in the International Building Code as adopted by the State of Connecticut. The total fire area is less than the allowable under the code. The Use Group category is Assembly A2. The exiting from the Dining Room and from the rest of the building is adequate for this occupancy. Exit signs and emergency lighting is generally adequate. There is no smoke detection, fire alarm, or fire sprinkler suppression system but these are not violations of the code. However, if an extensive renovation is undertaken, the Code may require a smoke detection and fire alarm system. There are handicapped accessible parking spaces near the front entrance and there is more than one accessible route Dining Room. In 2001 a handicapped accessible toilet room was built off the corridor and is available to people of either sex. Barriers to the physically handicapped exist but are minor such as the drinking fountain.

Note: This survey is based solely on visual observation. No attempt was made to determine structural or mechanical adequacy of architectural components. Code review not exhaustive and only attempting to find major points of non-compliance. No destructive testing was conducted to discover concealed or latent conditions. The Architect is not responsible for the identification of any hazardous substance including, but not limited to, PCB, petroleum, hazardous waste, asbestos, lead paint, lead piping, and similar substances.



Photo 1: Southside Entrance



Photo 2: Roof Trusses, Ductwork, and Blown-in Insulation.



Photo 3: Dining Room



Photo 4: Kitchen/ Snack Bar

Southport Associates

June 9, 2008

Lothrop Associates Architects
200 Summit Lake Drive
Valhalla, NY 10595

Re: **Building Evaluation of the
Mechanical, Electrical, Plumbing and Life Safety Systems
Smith Richardson Golf Course Clubhouse
2425 Morehouse Highway
Fairfield, CT**

Southport Associates conducted a survey of the existing Mechanical, Electrical, Plumbing and Life Safety (MEP) systems at the Smith Richardson Golf Course Clubhouse located at 2425 Morehouse Highway on May 21, 2008. This work was performed in accordance with our agreement dated April 30, 2008. The purpose of the survey was to gather information on the building MEP and Life Safety systems to identify the present condition and capabilities of the systems.

Smith Richardson Golf Course Clubhouse

The existing facility is comprised of a single story structure that was constructed in the early 1970's. The majority of the mechanical air handling systems are located in the attic space of the main building and kitchen area. The boilers are located in a stand-alone building located to the east of the main facility. The main electrical room and associated panels are located in the center core of the main building. The overall building is approximately 7,400 square feet in size. A few of the base building mechanical systems have been replaced over the years along with the boilers and domestic hot water heater. The electrical infrastructure appears to be original construction.

Mechanical Systems

Heating Plant

There are two oil fired boilers that provide heating hot water to the air handling units located throughout the building (Photo #1). This equipment is located in a stand-alone building to the east of main building. The boilers are manufactured by Crown, model TWZ200B0W11PSU with an individual capacity of 238,000 BTU/HR at 2.0 gallons per hour of fuel. These boilers are 5 section, residential type boilers with an efficiency of 83.3%. The oil fired burners are manufactured by Carlin, model EZ-1HP with a firing range of 0.5-1.6 gallons per hour. This equipment appears to be newly installed and based on our conversation with Crown, manufactured within the past 3 years.

The heating hot water is circulated by two in-line circulating pumps located above the boilers and distributed to the building through 2" copper supply and return pipes. These pipes are routed below grade and up to the attic of the main building where they distribute heating hot water to the mechanical equipment. A Honeywell 32 gallon expansion tank, model XPS60, also appears to have been installed at the time the boilers were replaced.

Depending upon the extent of the anticipated renovations, these boilers and pumping systems may have to be upgraded to support the new heating loads. Options for upgrade would include adding a third boiler to supplement the load or upgrading to commercial grade boilers with higher efficiencies.

Fuel is stored in an underground fuel tank and based on the gauge within the boiler building, the estimated capacity is approximately 1,000 gallons (Photo #2). At the time of survey, no additional information on the fuel tank was available. If installation and testing documentation of the existing tank is not available, we would recommend that the tank be tested to confirm compliance with all local codes.

There did not appear to be a chemical treatment system for the buildings hot water. Proper and consistent water treatment is required to protect piping and equipment from the build up of scale and corrosion control. We would recommend that a chemical treatment system be included in the scope of work for any proposed renovations.

Heating, Air Conditioning and Ventilation System

The heating, air conditioning and ventilation (HVAC) of the spaces within the building are supported by air handling units located within the attic space of the main building and the space above the kitchen area.

The unit which supports the locker rooms, bathrooms, pro shop, offices and core areas is located in the main attic. This air handler is utilized for heating and ventilation only (no cooling) and is manufactured by Bohn Heating/Wickes Manufacturing, model DA-090A and appears to be original construction (Photo #3). It is supported by 1" copper supply and return copper piping from the hot water heating system and all ductwork is routed within the attic space. It should be noted that about half of the insulation on the supply air ductwork was missing (Photo #4). The unit has surpassed its anticipated useful life expectancy and we would recommend replacement during any proposed renovation work.

An attic exhaust fan, 1/4 HP, is located at the gable end of the attic (Photo #5) and a bathroom exhaust system, 1/3 HP is also located in the attic (Photo #6). The nameplate on the attic exhaust fan was not attainable but the bathroom exhaust fan was manufactured by Peerless Electric, Model D9C. As mentioned in the latter part of this report, we would recommend that these devices be connected to a new energy management system so that they can be properly monitored and controlled throughout the year.

Since the main building is not air conditioned, there are a few through-the-wall window air conditioning units that support specific areas. They are located in the mens and womens locker rooms, pro shop, office and the kitchen serving area. There is also a dedicated exhaust and make-up air system that supports the kitchen area. Depending upon the program requirements of the proposed renovation, it may be cost effective to install a central air conditioning system to support the main building and removed the window air conditioning units. As the project develops, options for a central air conditioning system will be investigated.

The lounge/dining area is supported by three separate air handling systems. Air handler AHU-1 is a heating and DX cooling type unit and located in the main attic area (Photo #7). This unit was manufactured by Bohn Heating/Wickes Manufacturing, model DA-090A and appears to be original construction. The condenser for this system is a York model H4CE090A25C and appears to have been replaced within the last 10 years. This condenser is located on the front side of the building in the area that is adjacent to the mens locker rooms. The ductwork is distributed above the ceiling along the east side of the lounge/dining area. This unit has also surpassed its anticipated useful life expectancy and we would recommend replacement during any proposed renovation work to support the lounge/dining area.

Air handler AHU-2 and AHU-3 are also heating and DX cooling type units and are located in the attic area above the kitchen (Photo #8). These units were manufactured by Carrier, model 40YRM060300, were manufactured in 1998 and are in the 5 ton capacity range. The condensers for these units are Carrier 38TH060500DL and also appear to have been manufactured in 1998. The condensers are located on the north side of the building in the area adjacent to the kitchen. The ductwork is distributed above the ceiling along the west side of the lounge/dining area. These units are in fair condition, are approximately 10 years old and have an anticipated life expectancy of 5-10 additional years. Depending upon the anticipated renovation, we would most likely reuse these units with the option to change them out in the future. If the renovation is limited to finishes, we would anticipate that most of the ductwork could be reutilized.

Control of all of the HVAC systems are local; there is no central energy management system (Photo #9). Depending upon the extent of the proposed renovations, the installation of a new building management system is recommended to monitor and control the buildings HVAC system. These systems can assist in managing and controlling energy costs of the equipment.

Plumbing Systems

There is a 1-1/2" domestic water main that enters the building in the corner of the main electrical room which supports the domestic water needs of the facility. Hot water is produced by one Hubbell, 120 gallon hot water heater model SE120-7.5-7.5 SLR (Photo #10). There are two heating 7.5 kW heating elements in the unit and the heater appears to have been replaced within the past 3-5 years. The men's and women's room bathrooms and locker rooms are located within the main building and are supported by these systems.

Based on our review of the original design drawings, the sanitary main appears to be 4" cast iron and is routed to the sanitary manhole on the west side of the building. Specific equipment drains in the kitchen are routed to a 1,000 gallon grease trap also located on the west side of the building. We were not able to confirm these items at time of our initial survey.

The metered gas service enters the front of the building adjacent to the lounge/dining area. This gas service supports the kitchen equipment and the gas fireplace in the lounge/dining area.

Fire Protection & Fire Alarm

There is no wet fire protection (sprinkler) system installed in the building. In the kitchen area, there is an Ansul dry agent system that protects the grille area. The emergency release for the ansul system is located on the adjacent wall. Depending upon the extent of the proposed renovations, a sprinkler system may be required to meet current code. As the project develops, options for sprinklers will be further investigated if warranted.

The fire alarm system consists of a Firelite Alarms MS-5012 panel that is located in the main corridor (Photo #11). There was also a Notifier panel located in the main electrical room which appeared to be abandoned in place. Ancillary devices include pull stations that did not appear to be installed to ADA requirements and annunciator bells that were installed in limited areas of the building. This system will most likely have to be upgraded with a new code compliant fire alarm system for any type of renovation that takes place. We would recommend a fully addressable type system for the building to include new pull stations, horn strobes along with smoke detectors and heat detectors in specific areas.

Electrical Systems

Power

The primary high voltage electrical service enters the facility from overhead utility poles that are routed up the main entry driveway. A pad mounted utility transformer is located adjacent to the pump station which feeds an underground service to the main electrical room in the building (Photo #12). This information is based on our review of the original design drawings and will be verified with the local utility company provider, United Illuminating. Within the main electrical room there is a main switch and metering compartment that are rated at 600 amp, 120/208 volt, 3 phase, 4 wire (Photo #13). The main switch feeds distribution panel PP-1 which is also rated at 600 amps. The major panels and associated loads are as follows:

<u>Panel</u>	<u>Size</u>	<u>Location</u>	<u>Loads Supported</u>
- PP-1	600A	Main Electrical Room	Air Handling Units Hot Water Heater Panel LP-1 Panel PP-2
- LP-1	200A	Main Electrical Room	Receptacles Lights Electric Heat - Local
- PP-2	100A	Kitchen Area	Kitchen Equipment

All electrical equipment appears to be original to the construction of the building. Depending upon the extent of the renovation work, we would anticipate the main service to remain in place and all secondary distribution equipment to be upgraded and reconfigured.

Lighting

The lighting throughout the building appears to be a combination of fluorescent and incandescent. The majority of the fixtures appear to be original to the construction of the building and not upgraded over the years. All lighting will most likely be upgraded during any renovation work with new energy efficiency fixtures.

Emergency lighting throughout the building is provided by the use of battery pack twin head fixtures in selected areas. It appeared that most of the areas had coverage but the lounge/dining area required additional fixtures to meet current code (Photo #14). The exit signs throughout the facility appear to utilize integral battery back-up in the event of a power loss. All emergency lighting and exit signs will most likely also be upgraded with new energy efficient fixtures during any renovation of the facility.

Lothrop Associates Architects
Smith Richardson Golf Course Clubhouse
MEP Building Evaluation
June 9, 2008
Page 6

Please review the report at your convenience and give us a call with any questions or comments.

Sincerely,
SOUTHPORT ENGINEERING ASSOCIATES, PC.

Joseph J. Geffert

Joseph J. Geffert
Vice President

attachment

cc: J. Walter Williams - SEA
Mark Masslon - SEA



Photo #1: Oil Fired Boilers



Photo #2: Fuel Oil Gauge



Photo #3: Air Handling Unit



Photo #4: Ductwork Insulation



Photo #5: Attic Exhaust Fan



Photo #6: Bathroom Exhaust Fan



Photo #7: Lounge/Dining Area AHU-1

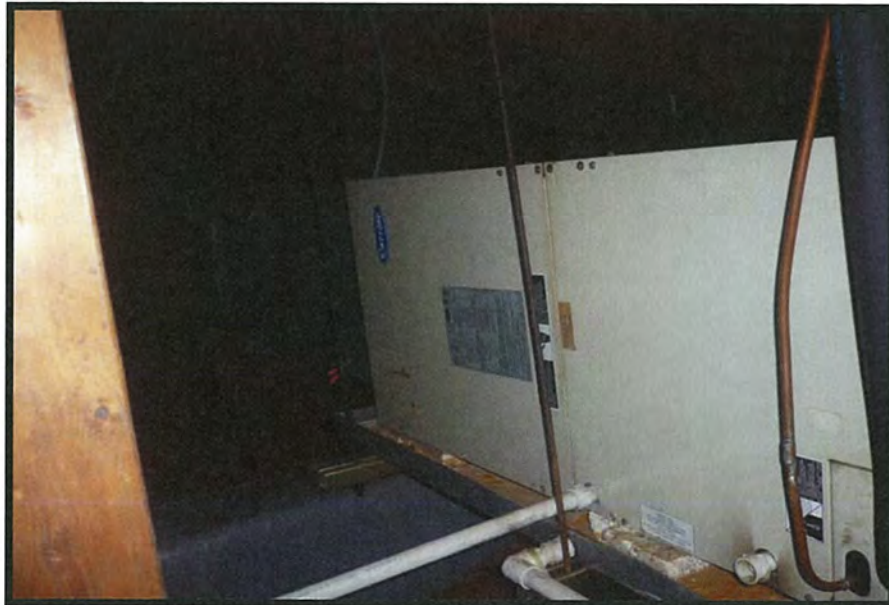


Photo #8: Lounge/Dining Area AHU-2



Photo #9: Local Control Systems



Photo #10: Domestic Hot Water Heater



Photo #11: Fire Alarm Panel



Photo #12: Utility Company Transformer



Photo #13: Main Switch & Metering Compartment



Photo #14: Dining Area Emergency Lighting

Lothrop associates^{LLP}

architects

Memorandum

Date: September 9, 2008

To: File

From: JL

Re: H. Smith Richardson

-
- Arthur Fisher of E.J.J. Associates, Guilford CT. has worked on a number of Lothrop Associates country club projects.
 - I requested that he visit the clubhouse, review the propose building plan, speak with the current operator and provide us with confirmation on the approximate size and equipment costs that should be allocated for this work within the Feasibility Study that we are preparing.
 - He visited H. Smith Richardson on August 14th. He inspected the kitchen facilities and spoke to the current food service concessionaire.
 - He suggests that approximately 500 square feet need to be added to the existing kitchen area to enclose walk in refrigeration and freezer boxes, provide additional food service storage and a desk area for the operator. Our current schematic plan, as drawn, provides the appropriate area and layout.
 - Additionally he recommends that an appropriate equipment cost allowance would be approximately \$75,000. This allowance will cover walk in boxes, bar equipment, a new service counter to replace the existing one that is not visible from the food prep/cooking area and a new wait station.

Service Options

H. SMITH RICHARDSON GOLF COURSE

CLUBHOUSE FEASIBILITY STUDY

SERVICE OPTIONS

The purpose of this Feasibility Study is to explore the opportunities for Fairfield to more fully realize the potential of this unique golf course setting for the greater benefit of the golfers and the entire community. These greater benefits should include improving the current “golfing experience” while potentially making this setting accessible to a greater portion of Fairfield’s residents and/or generating additional revenue for the Town. This Feasibility Study does not consider any alterations to the golf course.

The current H. Smith Richardson clubhouse provides facilities that serve the course’s golfers. The building contains a Pro Shop, Locker Rooms and a Lounge with a Snack Bar. These spaces are almost exclusively used by golfers before, during and after their rounds of golf. Their usage by golfers is relatively low. There is little within the clubhouse to attract anyone who is not using the golf course. The building closes seasonally concurrent with the closing of the course.

The neighboring community golf courses of Danbury, Norwalk, Ridgefield, Stamford, Trumbull and Westport have been used for comparisons within this Feasibility Study. Ridgefield Golf Course and H. Smith Richardson are the only clubhouses that provide such limited services.

Potential opportunities to increase the benefits realized by Fairfield’s residents from the H. Smith Richardson Golf Course include the following service options:

OPTION A - BASE CLUBHOUSE:

Maintain the functions and services of the property and building just as they currently exist. However, renovate the building and grounds to more effectively and efficiently provide an improved “golfing experience”. These renovations are intended to generate increased income from more rounds being played on the course and more money being spent before, during and after rounds at the Pro Shop and on food and refreshments.

These renovations could include upgrading the existing kitchen, lounge and terrace to better serve golfers before, during and after their rounds. Greater staff efficiencies and customer service could be provided by creating more effective location adjacencies between the parking lot/bag drop, pro shop, starter, cart barn, staging area and the first and tenth tees. The locker rooms should be “refreshened” and downsized.

OPTION B - EXPANDED DINING FACILITIES:

In addition to the BASE CLUBHOUSE facility upgrades listed above, the upgraded kitchen and lounge could be further expanded to create a grille room and dining terrace for golfers while also providing an ala carte restaurant for the non-golfing public. Separate banquet facilities could be constructed that will attract and accommodate golf outings, receptions, corporate events, meetings, etc. New kitchen facilities can be constructed to serve event, ala carte and snack bar food options. With the significant increase in the number of patrons that this facility can accommodate, the quality of food, service and income can also significantly increase.

OPTION C - OPEN AIR PAVILION:

In addition to the BASE CLUBHOUSE facility upgrades listed in 1. above, an open air pavilion could be constructed that will serve as a covered dining patio during the warm weather months and as a covered ice skating rink during the winter months. Outside events could use the covered dining area for catered affairs. Ice skating would provide increased year round usage of the property for the public and the golf pro shop could provide skate sales and rentals during the winter months.

OPTION D - NEW GOLF CART FACILITIES:

If a new clubhouse is constructed and if subsurface conditions feasibly permit, demolish the existing cart barn and relocate these facilities into the basement of the new clubhouse. Eliminating the existing cart barn will return this portion of the property, immediately adjacent to the Grace Richardson Conservation Area, to its original natural pervious state. The new golf cart storage will provide area for more carts as needed to accommodate larger golf outings. It will provide washing and maintenance facilities not currently available.

PARKING:

Adequate parking must be provided for the golf course, BASE CLUBHOUSE and any OPTIONS that are constructed. Parking shall fully comply with the Town of Fairfield's Zoning Regulations. Any increase in the proposed Clubhouse footprint and additional parking will be limited to the amount of available land without infringing upon the existing golf course.

Neighboring Municipal Golf Course Dining Facilities

H. SMITH RICHARDSON GOLF COURSE
CLUBHOUSE FEASIBILITY STUDY
NEIGHBORING MUNICIPAL GOLF COURSE DINING FACILITIES

The following are the approximate areas of similar Fairfield County municipal golf courses dining and banquet facilities.

H. SMITH RICHARDSON GOLF COURSE - FAIRFIELD, CT 2,708 s.f.
Existing dining room, kitchen and covered patio (area not included).

LONGSHORE CLUB - WESTPORT, CT
Main floor building area = 13,000 s.f.
Banquet facilities, dining room, bar, kitchen, lobby, covered and open air terraces.

OAK HILLS PARK GOLF COURSE - NORWALK, CT 6,300 s.f.
Main dining room (150 people maximum), kitchen, covered terrace (85 people).

Facility Manager suggests:

- 200 person capacity dining room would be better.
- They opened 3 years ago, 1st year they had 137 events, 2nd year had 192 and last year they had 250 events including \$25,000 worth of Holiday Parties at the end of last year.
- They host a lot of corporate events (include public address and projection system).
- If they had a second floor they could increase their numbers significantly.
- They frequently have 3 to 4 parties at one time with movable partitions separating the one room they have.
- Their ala-carte dining does well all year.
- Leave enough area for "milling" between tables.
- Their coat check room is dead end corridor that creates bottle neck and "good design is all about people flow".
- They have a ten year lease with an additional five year option.
- They pay all utility costs.
- They provide all food and snacks on the golf course including a roving snack cart and all vending machines.

- They wouldn't disclose their lease amount with the City (they posed an income example using a \$30,000 annual lease and other operators quoted that they knew this lease was significantly higher).
- They suggest that a lease for this type of facility should start low and increase annually.
- A lower lease in winter, higher in summer would be most equitable.
- Owner is not interested in operating a similar facility at H. Smith Richardson since he already has at least 4 facilities and is too busy. Other operators suggest that Norwalk's operator may be looking to sell this lease.

RICHTER PARK - DANBURY, CT

Total Main Level Area = 13,000 s.f.
 Fine dining/restaurant with service bar area (1,750 s.f.), operable partition separates grille/meeting room (1,500 s.f.), kitchen and open air terrace. Indoor dining seats up to 200, outdoor terrace accommodates 60 people.

Operator's comments:

- Current operator converted previous seasonal hamburger/hot dog golfers only snack bar into year round separate areas for gourmet restaurant and golfers grille room.
- Operator spent approximately \$100,000 in renovations the first year.
- Has operated facility for 15 years, took 6 years to make a profit.
- Realized after first season that can't be profitable from golfers only food/beverage service year round dining area.
- Golfers dining area needs to be separated from ala-carte dining room.
- Richter Park has significant income from "tourist" golfers due to national ranking as "one of the nations best public golf courses".
- Local golfers don't typically take advantage of food offerings as Non-residents and non-golfers do.
- Annual lease of space approximately \$80,000 with electric utilities (\$55,000 w/o electric utilities).
- 23 tournaments last year.
- Non-golfers appreciate golf course setting/views and diligent marketing has made "Café on the Green" a popular local restaurant with Zagat and Wine Connoisseurs Magazine notoriety.

RIDGEFIELD GOLF COURSE – RIDGEFIELD, CT

Main floor building area = 2,500 s.f.

- Approximately 400 s.f. kitchen/snack bar offering breakfast, lunch and dinner and alcoholic beverages to golfing patrons. 1,000 s.f. dining area. Operated by outside contractor (info not available). Ridgefield makes no attempt to attract non-golfers.

STERLING FARMS - STAMFORD, CT

Total area =	13,600 s.f.
- Main building with ala-carte and catered dining with kitchen.	4,500 s.f.
- Permanent enclosed tent for seasonal special events for 175 people maximum.	2,700 s.f.
- Grille Room with year round dining/bar area with adjacent enclosed Terrace.	3,200 s.f.
- Café with kitchen for Grille Room & seasonal halfway house with covered terrace.	3,200 s.f.

Operator's comments:

- Restaurant/Kitchen – year round dining subdivided into different rooms with approximately 50 people max in largest room.
- Golfers dining and bar area needs to be separated from ala-carte and catering dining areas.

TASHUA KNOLLS - TRUMBULL, CT

Main floor building area = 10,000 s.f.
Grille room/bar, dining room, kitchen (basement storage) and open air terrace (area not included).

Facility Manager comments:

- Optimum design size is to accommodate 200 people.
- Main dining room should be sub-divisible for multiple smaller events.
- Facility would be more “marketable” if it had views of the golf course.
- Outdoor terrace is important for reception/cocktail portion of events.
- Bar in Grille Room is adjacent to catering hall for drink service window.
- Operator and town reportedly have a 23 year lease which requires the Operator to pay \$27,000 annual rent increasing at 5% per year and they split the utility costs with the town.
- Operator reportedly paid for the addition and renovation costs.
- Operator would be interested in providing similar services at H. Smith Richardson Golf Course.

Program Alternatives

H. SMITH RICHARDSON GOLF COURSE
FEASIBILITY STUDY
PROGRAM ALTERNATIVES

<u>SPACE</u>	<u>DESCRIPTION</u>	<u>AREA</u>
OPTION A - BASE CLUBHOUSE		
	Renovations of the existing clubhouse building would retain the existing building shell and could completely re-size and/or relocate all facilities within.	
1 STARTER	Enclosed office for one person with service window. View of first tee critical. View of 10th tee and 9th green desirable. Separate golfers from restaurant/special event non-golfers.	75 s.f.
2 PRO-SHOP	Existing Pro-Shop is adequate. Preferred location would be closer to Starter and 1st tee. Near golf cart staging area and practice green would be desirable.	515 s.f.
3 PRO'S OFFICE	Size of existing Pro's Office is adequate.	130 s.f.
4 PRO-SHOP STORAGE	Existing Pro-Shop Storage is adequate	112 s.f.
5 BAG STORAGE	For initial analysis assume storage requires 2.35 s.f./bag. Assume 100 bags x 2.35 = 235 square foot room. Assuming \$300 per square foot as average cost of renovation or new construction, BAG STORAGE will cost \$70,500 to build. Based on 100 golfers paying a \$50 annual storage fee, the payback for the construction cost will require 14 years.	235 s.f.
6 FRONT BUILDING ENTRANCE	The existing building lacks a prominent visible entrance which should be added to any renovation or new construction plan	125 s.f.
7 MEN'S LOCKER ROOM	Existing M.L.R. has 166 Lockers in 1,337 s.f. or 8 s.f./locker. Estimated 40% locker vacancy. 166 x 60% = 100 lockers required @ 8 s.f./locker = 800 s.f. Yearly rental of lockers = \$50/year (\$300 construction cost x 8 s.f. = \$2,400 per locker/\$50 = 48 year estimated construction cost payback). Existing M.L.R. has 4 showers. 2 showers required = 55 s.f. Existing M.L.R. has 2 toilets, 2 urinals and 2 sinks. Committee recommends 1 additional fixture required = 250 s.f.	1,105 s.f.

8	WOMEN'S LOCKER ROOM	Existing W.L.R. has 45 lockers. Reduce by 40% = 27 lockers x 8 s.f. = 216 s.f. 2 showers = 60 s.f. 3 toilets and 3 sinks = 200 s.f.	476 s.f.
9	MECHANICAL EQUIPMENT	Boiler, fans, electric service and panels, etc.	750 s.f.
10	GRILLE ROOM	Existing Lounge area is 2,100 s.f. Ala carte dining for 65 golfers and community with attached bar area.	1,300 s.f.
11	KITCHEN	Existing Snack Bar and Kitchen Storage area is 612 s.f. Commercial kitchen with limited storage serving Grille Room, Terrace and golfers walk-up service window	<u>700 s.f.</u>
	SUBTOTAL		5,523 s.f.
	20% grossing factor		<u>1,105 s.f.</u>
	BASE CLUBHOUSE TOTAL		6,628 s.f.
13	TERRACE	Covered dining area for 70 people	1,500 s.f.
14	ESTIMATED COSTS	Existing building footprint = 7,385 s.f. (w/ covered terrace), Existing building area = 6,635 s.f., Full area building + half area overhangs = 7,010 s.f. Estimated renovation cost for existing CLUBHOUSE w/ terrace @ 7,010 s.f. x \$250 = \$1,752,500 (see Note 1) Estimated construction cost for new CLUBHOUSE w/ covered terrace = 6,628 s.f. x \$350 plus 1,500 s.f. x \$175 = \$2,582,300 w/ terrace or \$2,319,800 w/o terrace (see Note 2) Estimated renovation cost of the existing clubhouse building w/o relocating facilities within = 7,010 x \$175 = \$1,226,750.	
	Note 1:	Site work not included	
	Note 2:	Existing building demolition (\$160,000) and site work not included	

**OPTION B - EXPANDED
DINING FACILITIES**

**PROVIDE ADDITIONAL DINING FACILITIES FOR THE
COMMUNITY AND FOR OUTSIDE EVENTS**

15	LOBBY		200 s.f.
16	COAT CHECK		100 s.f.
17	MEN'S/WOMEN'S ROOMS		400 s.f.
18	DINING ROOM	Banquet dining for 200 with dance floor	4,000 s.f.
19	TABLE/CHAIR STORAGE	Storage space for folding tables and stacking chairs	100 s.f.
20	CATERING OFFICE	Management and sales office	150 s.f.
21	LOUNGE and BATHROOM	Guest lounge and private bath	200 s.f.
22	STAIRS/ELEVATOR	If Dining Room, Grille Room and Kitchen are on second floor of a new Club House two public stairs, one public elevator, one service stairway and a service elevator will be required.	1,600 s.f.
23	ADDITIONAL KITCHEN AREA	Increase BASE CLUBHOUSE KITCHEN area for DINING ROOM	<u>800 s.f.</u>
	SUBTOTAL		7,550 s.f.
	20% grossing factor		<u>1,510 s.f.</u>
	EXPANDED DINING FACILITIES TOTAL		9,060 s.f.
24	ESTIMATED COSTS	Estimated construction cost of OPTION B = 9,060 x \$350 = \$3,171,000 (see Note 2)	

Estimated two story building construction cost of OPTION B (9,060 s.f.) plus new construction of BASE CLUBHOUSE w/ terrace = \$5,753,300 (see Note 2)

Sufficient site area is probably not available to construct a one story building consisting of 6,628 BASE CLUBHOUSE plus 7,140 (OPTION B building addition w/o stairs and elevator) or 13,768 s.f. (1.84 times existing building footprint).

Note 2:

Existing building demolition (\$160,000) and site work not included

OPTION C - OPEN AIR PAVILLION

Permanent roof structure with open sides that will serve as covered dining patio in warm weather and covered ice skating rink during winter months.

25	PAVILLION / ICE RINK	200' x 85' = 17,000 s.f. required for hockey (2.3 times area of existing building). Removable dasher boards. Install permanent ice rink refrigeration lines below Pavillion floor. Longshore temporary rink = approximately 145' x 75' = 10,875 s.f. (1.47 times area of the existing H.S.R. clubhouse footprint).	10,875 s.f.
26	WARMING AREA	Portion (1,000 s.f.) of covered patio during warm weather, curtained off with temporary heat and rubber floor mats during skating. 17,000 s.f. combined covered area = 2.3 x existing	1,000 s.f.
27	ICE RINK MECHANICAL	Compressor, pumps, electrical as required for ice rink refrigeration system. Longshore has an unenclosed mechanical room.	
28	ZAMBONI/STORAGE	Due to seasonal use that is opposite from golf season, consider shared storage?	
29	ADDITIONAL KITCHEN AREA?	Add warming kitchen for outside events dining in PAVILLION	<u>350 s.f.</u>
	OPEN AIR PAVILLION TOTAL		12,225 s.f.
30	ESTIMATED COSTS	Using standard dining room occupancy calculations, a 11,875 square foot PAVILLION would accommodate 594 people. Estimated construction cost of covered PAVILLION, WARMING AREA and ADDITIONAL KITCHEN AREA= \$175/s.f. (\$350/2) x 11,875 s.f. plus 350 s.f. x \$300 = \$2,183,125	

OPTION D - NEW GOLF CART FACILITIES

If new clubhouse is constructed and if subsurface conditions feasibly permit, replace existing Cart Barn into new clubhouse basement.

31	GOLF CARTS / STORAGE	40 electric golf carts 45 s.f. each without driving aisles = 1,800 s.f. 68 s.f. each with driving aisles = 2,720 s.f.	2720 s.f.
32	GOLF CART WASH AREA	Indoor washing of carts with sillcock, hose, service sink and sloped floor to drain.	85 s.f.
33	CART REPAIRS	Open work space for cart with workbench.	<u>170 s.f.</u>
	SUBTOTAL		2,975 s.f.
	20% grossing factor		<u>595 s.f.</u>
	NEW GOLF CART FACILITIES TOTAL	Existing Cart Barn is approximately 1,200 s.f.	3,570 s.f.
34	ESTIMATED COSTS	Estimated construction cost of OPTION D = 3,570 x \$250 = \$892,500 (see Note 2)	

If new golf cart facilities are constructed below a new clubhouse, it would probably be appropriate to construct a full basement the same size as the first and the second floors.

Note 2:

Existing building demolition and site work not included

PARKING

Adequate parking required in accordance with Town of Fairfield's Zoning Regulations.

- | | | |
|----|------------------------------|--|
| 35 | Existing Conditions | The current parking lot is striped for 166 cars. The lot is reportedly "often full". If the Clubhouse renovations or new construction increases use of the facilities additional parking must be added. There is currently no Storm water drainage system on the property for impervious surfaces nor is there site lighting in the parking lot. |
| 36 | Zoning Regulations | Parking shall be provided for restaurants, taverns, cafes and bars, etc. based on one space for each forty square feet of patron floor area or portion thereof. |
| 37 | OPTION A - BASE CLUBHOUSE | The existing Lounge is 2,100 square feet which requires 53 parking spaces and there is no outside area used for patron service. The proposed Grille Room is 1,300 square feet which will reduce the required parking spaces to 33. If an open-air or awined terrace of 800 s.f. is also added to the new clubhouse, the required parking would remain the same as is |
| 38 | OPTION B - EXPANDED DINING | If the dining facilities are improved , outlined under Option B (above) the proposed Grille and Dining rooms will require an additional 80 parking spaces. |
| 39 | OPTION C - OPEN AIR PAVILION | 17,000 square feet of covered dining area would require 425 parking spaces. |

Design Alternatives

- Correspondence
- Cost Estimate



PARKING	4	152
HC ACCESSIBLE:	158	
REGULAR:		162
TOTAL:		

SCALE: 1" = 20'

NOTE: Information represented in this drawing is based on site plan drawings supplied by others and visual observation in the field for the purpose of parking capacity. It does not take the place of a site survey by a qualified surveying engineer. All dimensions approximate.

PARTIAL SITE PLAN EXISTING CONDITIONS

PROJECT NO.:	1140-00	1" = 20'	SCALE
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SP-1

H. Smith Richardson
Golf Course Clubhouse

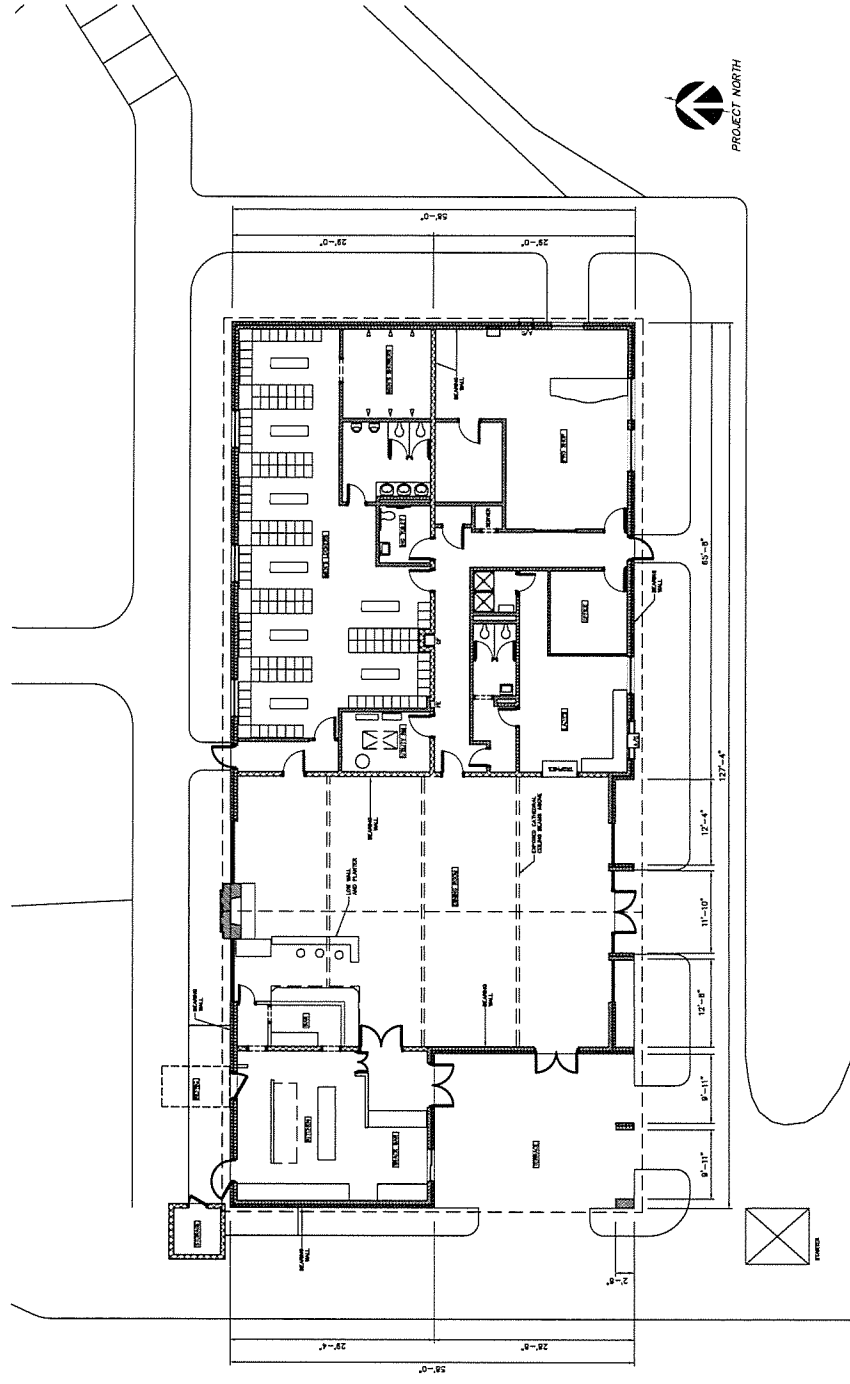
[illegible]

200 Summit Lake Drive, Voorhies, N.Y. 10595 914 741-1115
SOMMERFELDCASTERS Mechanical Electrical & Plumbing



H. SMITH RICHARDSON
GOLF COURSE CLUBHOUSE

LOTHROP ASSOCIATES



1 EXISTING GROUND FLOOR PLAN
SCALE: 1/8" = 1'-0"

H. Smith Richardson Golf Course Clubhouse FEASIBILITY STUDY

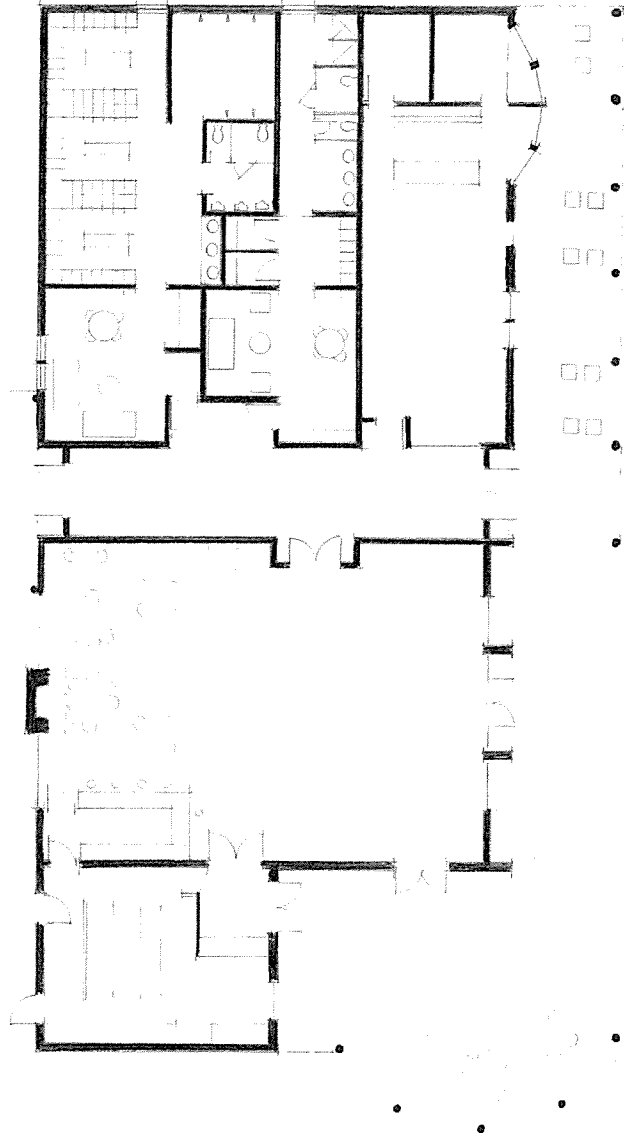
200 Summit Lake Drive, Westfield, NY 12095
914.941.1115
SUPPORT PROJECTS
Mechanical, Electrical, & Plumbing

EXISTING GROUND FLOOR PLAN

PROJECT NO.: 1140.00
SCALE
DRAWING NO.

EX-1

NOTE: Information represented in this drawing is based on information developed and supplied by others and field observation in the field. No destructive tests were performed to meet standard conditions. All dimensions approximate.

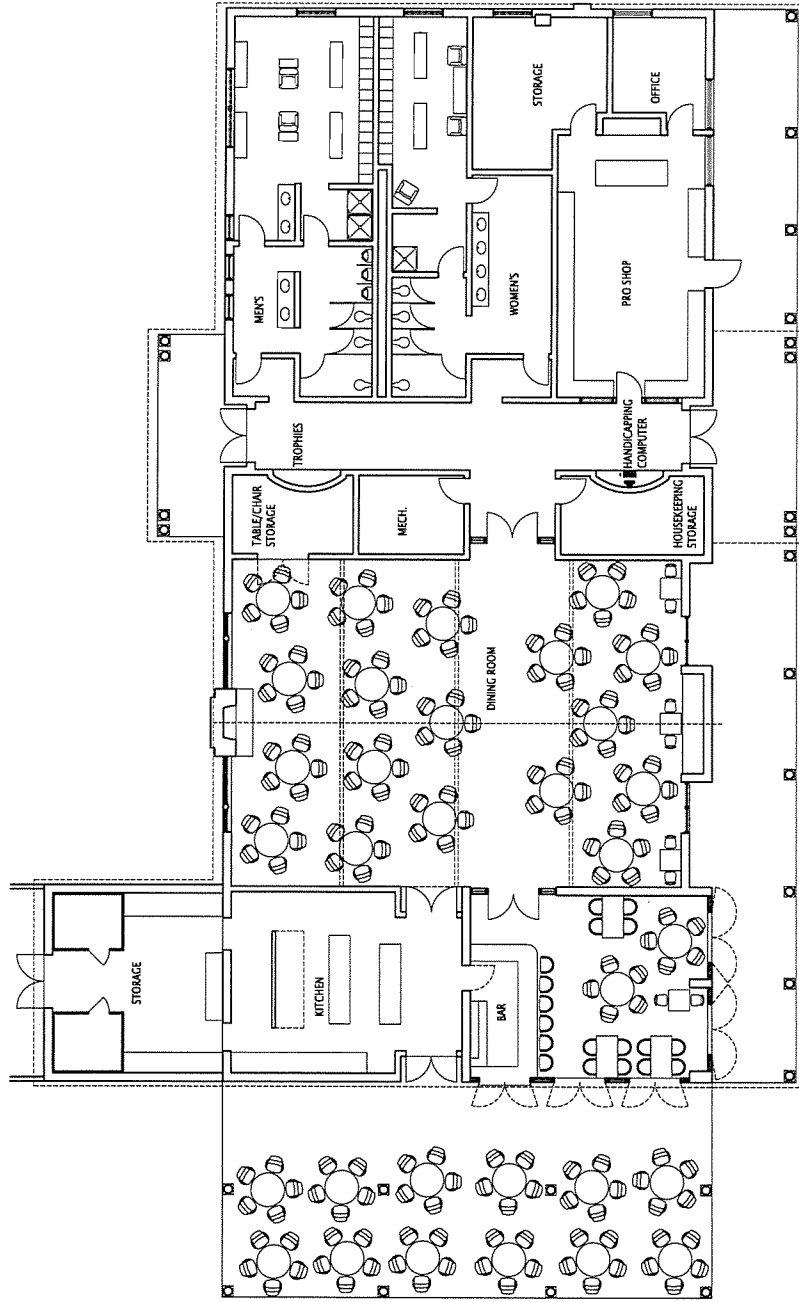


PROPOSED PLAN

14 JULY 08

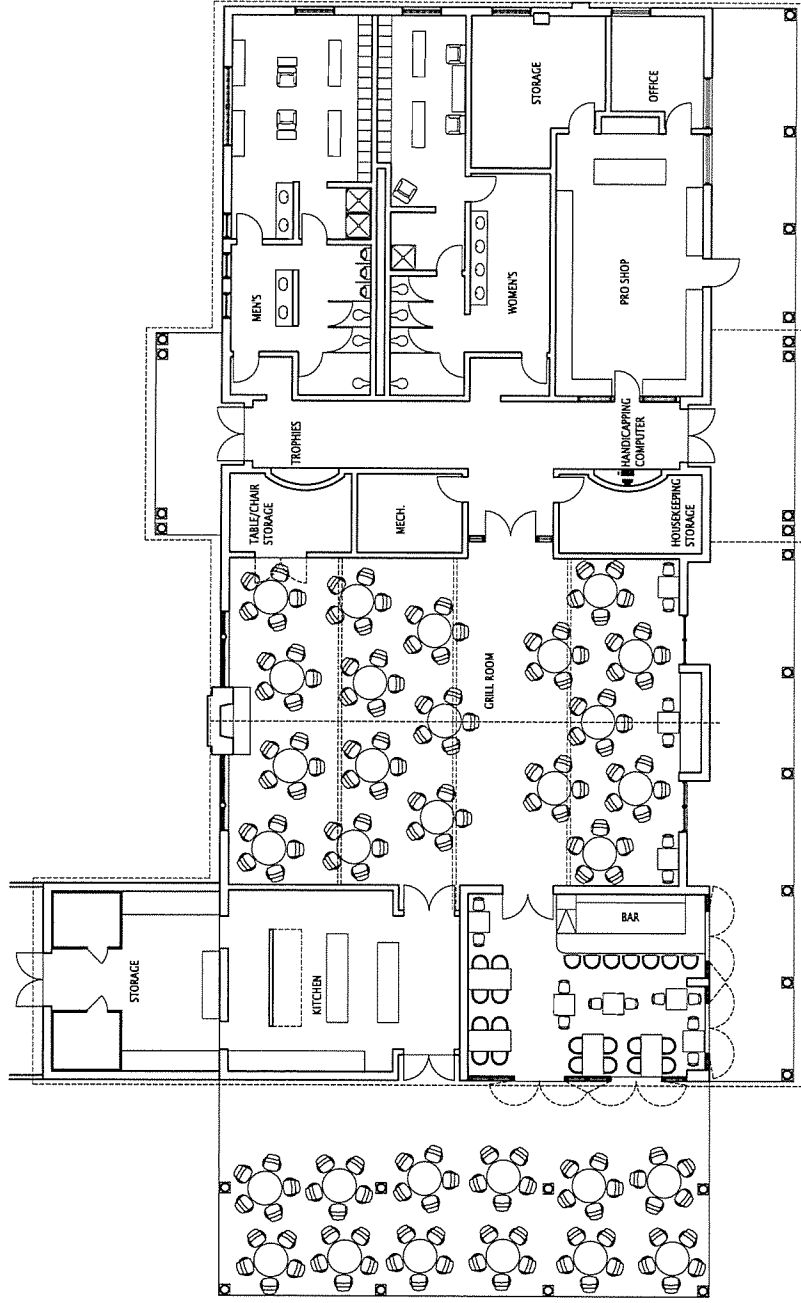
H. SMITH RICHARDSON GOLF COURSE CLUBHOUSE

LOTHROP ASSOCIATES



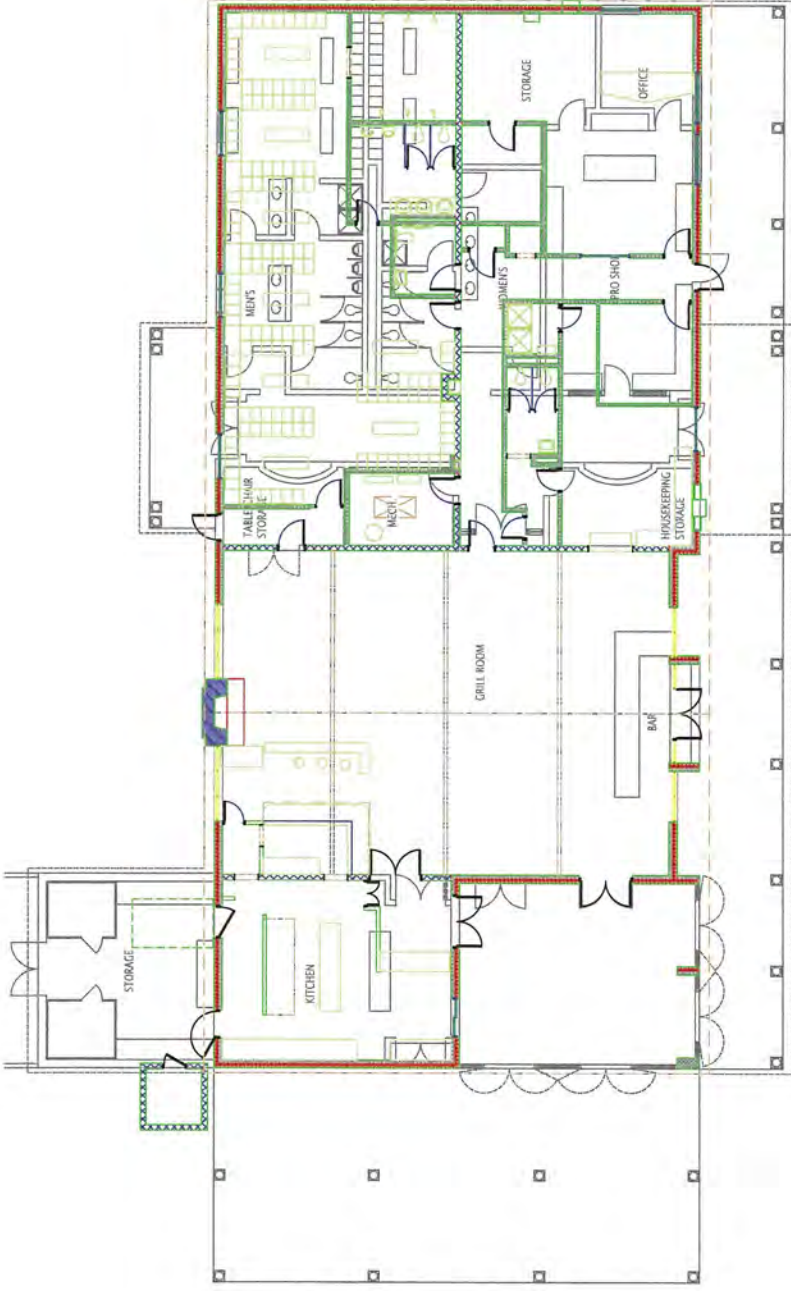
ALTERNATE 2

H. SMITH RICHARDSON
GOLF COURSE CLUBHOUSE
LOTHROP ASSOCIATES



ALTERNATE 3

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GOLF COURSE CLUBHOUSE
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PROPOSED DESIGN OVERLAYED ON EXISTING CONDITIONS

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GOLF COURSE CLUBHOUSE
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PIX-1



H. SMITH RICHARDSON
GOLF COURSE CLUBHOUSE

LOTHROP ASSOCIATES

40 **PROJECTED
CONSTRUCTION AND
RENOVATION COSTS -
BACKGROUND DATA**

Construction and renovation costs are dependent on many variables. For the purposes of anticipating appropriate costs for this Feasibility Study costs of the following projects have been used as comparables.

Siwanoy Country Club
Patterson Country Club
Innis Arden Golf Club
Tamarack Country Club
Sunningdale Country Club

\$1,833,986 / 5,398 s.f. new building = \$340 / s.f.
\$1,475,000 / 5,490 s.f. new building = \$269 / s.f.
\$2,900,000 / 25,000 s.f. renovation and addition = \$347 / s.f.
\$22,000,000 / 61,400 s.f. new building = \$358 / s.f.
\$6,800,000 / 26,200 s.f. renovation and addition = \$260 / s.f.

Pound Ridge Community
Center

Price quotes from 5 contractors for construction of new 13,655 s.f. building consisting of large community room, commercial kitchen/ snack bar, locker rooms, offices and meeting room/classroom. Average price \$312.50

H. Smith Richardson Golf Course Clubhouse

Feasibility Study

10/10/2008

SPACE	DESCRIPTION	AREA S.F.	ESTIMATED COST
INTERIOR RENOVATIONS			
1	CENTRAL ENTRANCE HALL	Create central building entrance with access to all building areas	630
2	PRO-SHOP	Existing Pro-Shop = 625 sq. ft.	590
3	PRO'S OFFICE	Existing Pro's Office = 130 sq. ft.	150
4	PRO-SHOP STORAGE	Existing Pro-Shop Storage = 110 sq. ft.	280
5	STARTER	Due to close proximity between Pro-Shop and 1st tee, Starter can use Pro-Shop as office space and be positioned at terrace and 1st tee.	
6	MEN'S LOCKER ROOM	Provide shared bathroom area for Grille Room patrons without entering locker room. Provide 2 toilets, 3 urinals and 4 sinks. Separate shower area with 4 showers. Dressing area with approximately 50 lockers	337 71 408
7	WOMEN'S LOCKER ROOM	Provide shared bathroom area for Grille Room patrons without entering locker room. Provide 4 toilets and 4 sinks. Separate shower area with 2 showers. Dressing Area	428 79 260
8	MECHANICAL EQUIPMENT	Water heater, electric service and panels, etc. Existing remote boiler room to remain.	132
9	HOUSEKEEPING & STORAGE	Janitor's closet, supplies, and storage	165
10	GRILLE ROOM w/ CHAIR STORAGE	Existing dining room will be renovated to create new Grille Room.	2,330
11	KITCHEN	Commercial kithchen will be modified to provide sight lines from cooking line to customer order area to reduce staffing requirements.	632
12	COVERED TERRACE	Enclose existing covered space for additional dining area	667
13	TOTAL INTERIOR AREA	Exclusive of Kitchen addition	7,159 s.f.
14	COST of INTERIOR RENOVATION of CLUBHOUSE	Estimated interior renovation cost for existing CLUBHOUSE including covered Terrace at SW corner, windows, ceiling changes and lighting 7,159 s.f. X \$ 200	\$ 1,431,800

PROPOSED OPTIONS

OPTION 1:			
EXTERIOR RENOVATION OF CLUBHOUSE	Allowance for roof framing, roofing @ new work, painting/ siding, doors, trim, entrance porch, re-framing at chimney =		\$ 508,000
⇒ Rear Terrace with Roof Addition	1400 s.f. X \$ 95	\$ 133,000	
⇒ West Terrace Awning and Deck	1500 s.f. X \$ 60	\$ 90,000	
⇒ New Siding and Painting	4200 s.f. X \$ 25	\$ 105,000	
⇒ North Side Dormer, Entrance Portico, Dining Rm Gable End & Kitchen Roof Work		\$ 180,000	
OPTION 2:			
KITCHEN OFFICE/ STORAGE ADDITION			\$ 225,000
⇒ Building Addition	500 s.f. X \$ 300 See elevation	\$ 150,000	
⇒ Additional Kitchen Equipment		\$ 75,000	
OPTION 3:			
FUTURE CART BARN	Construct new Cart Barn with Pre-Engineered construction = 40' x 80' = 3,200 x \$100 =		\$ 320,000
OPTION 4:			
PARKING AND SITE	Entry road, parking, curbs, sidewalks, cart paths, lighting, drainage, planting and signage		\$ 700,000

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