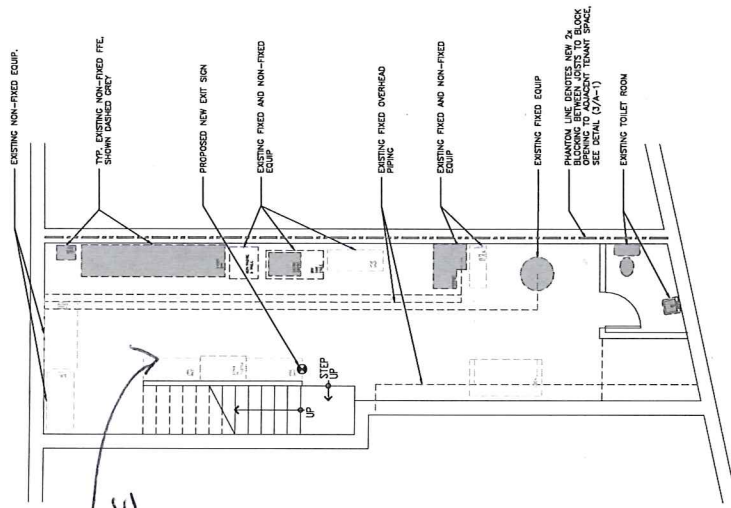


**CODE:**  
 2009 IBC, 2009 IRC  
 BUILDING CODE  
 EXISTING CONSTRUCTION  
 EXISTING FIRE PROTECTION  
 AREA:

GROUND LEVEL: = 548'  
 LOWER LEVEL: = 508'  
 TOTAL OCCUPANCY AREA: = 10,000 SF

EXISTING TENANT DEMISING WALL  
 EXISTING GROUND FLOOR JOIST SYSTEM  
 PROVIDE NEW DOUBLE 2x4 BLOCKING BETWEEN JOISTS  
 TOP OF EXISTING BASEMENT AND BASEMENT  
 2x4x8x10x10 A/C TENANT SPACE  
 BASEMENT  
 TOP OF BASEMENT SLAB

BASEMENT DEMISING WALL - BLOCKING

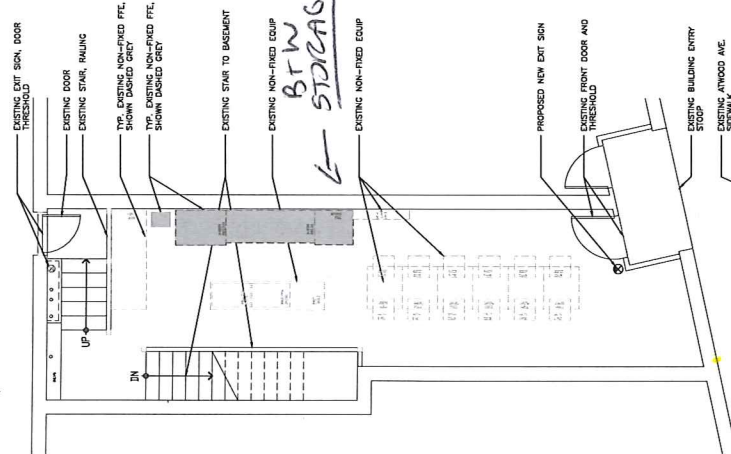


BASEMENT LEVEL PLAN

**PROJECT NARRATIVE:** Condo Owner seeks Occupancy Permit for a limited-seating boutique Restaurant in space previously occupied as Business / Retail. Since the Restaurant will have a maximum occupancy well-below 50 occupants IBC 303.1, Exception 1 applies, allowing the new occupancy to be classified as B-Occupancy, and therefore is not an change of occupancy.

The existing main building entrance is typical of retail buildings of it's vintage and is not strictly compliant with accessibility codes. However, Atwood Avenue is scheduled for reconstruction to include sidewalk reconstruction to remedy this condition. The existing toilet room is in the basement with no elevator access. The size and layout of the building makes compliance technically infeasible.

Owner improvements include proposed addition of exit lights in the basement and at the front door, as well as a Central Station monitored Fire Alarm System. In addition, the owner is providing 2x4 blocking between above foundation wall between joists to block existing opening to adjacent tenant space.



GROUND LEVEL PLAN

**SPRUILL**  
 ARCHITECTURAL SERVICE  
 6 Sheg Court  
 Madison, WI 53717

PROJECT NO: COMMA5177  
 2338 ATWOOD AVE  
 MADISON, WI

PROJECT NAME:  
 NOOK  
 FINE DINING

REVISION NO.	DATE:

PROJECT NO: -  
 SCALE: AS NOTED  
 PHASE: PLAN REVIEW  
 DATE: 03.19.2018  
 PREPARED BY:  
 NOT FOR CONSTRUCTION

SHEET

A-1

SPRUILL STUDIO SERVICES, LLC

# BUSINESS PLAN 10FZ

Please note before reading, we have done a weekly projection for anticipated expenses. We have also done a weekly AVERAGE for the 1<sup>st</sup> YEAR expected income. Obviously, we have busy and slow seasons in this industry and we rounded high for the expenses and projected low for income, but expect to be way more successful than our projected income. We just want you to see what our break even amount weekly is for not being in the red is that we have projected for our 1<sup>st</sup> year in business. Also, please note, we own the real estate (in the business's name) outright and it has a value of 130K++ that the business will be held in and we will not have a mortgage or rent. Please also note we will only have 12 seats each seating, 2 seatings total each night, we can go up to 14+ seats per seating if busy, but ideally like 12 seats for quality purposes. No a la carte menu besides beverages. Prices will go up after we become established and more booked in advance.

## EXPENSES

### *Employees:*

2 Waitstaff \$10 per hour each, 6 hours a night, 4 nights a week=\$480/week total

OWNERS (Noah and Julie) Paid only if profitable after all bills and payroll per month clear (LLC partnership). Both working full-time in kitchen and as General Manager. 10K of liquid income in personal shared checking and 10K of liquid income in business checking before opening is the plan.

### *Food Cost:*

30% Food Cost (Including ALL Beverages) = (this number will fluctuate based off sales) Figure for yearly projection average per week is \$915/week (this calculation is based of average projected sales for the year at the percentages you see on the income portions)

Smallwares = (including chemicals and paper products) \$50/week

### *Utilities/Fixed Payments:*

Gas and Electric \$200/Week

Phone and Internet \$25/week

Water \$35/week

Building/Business Insurance \$30/week

Condo Dues \$13/week

Food and Wine License \$12/week

Beverage Server License \$2/week

Accounting Firm \$37/week (sales tax and business tax prep)

Quickbooks \$ 22/week (including own payroll)

Dishmachine Rental \$23/week (not sure if we are renting or buying yet)

# BUSINESS PLAN 2022

Square Charges (3%) \$186/week

Microsoft/GoDaddy Subscriptions \$3/week

Real Estate Property Tax \$57/week

Registered Agent Services \$3/week

Unemployment Insurance (3%) \$51/week

Unexpected expenses \$200/week

\$2,344 = \$/week in projected expenses (above)

## INCOME

*40% Capacity Each Night Projections:*

\$35 Per Person Early Dinner 5 people per night, 4 nights a week = \$700/week

\$75 Per Person Later Dinner 5 people per night, 4 nights a week = \$1500/week

*20% Customers Anticipated to Order:*

\$20 Wine Pairing Early Dinner \$200/week

\$45 Wine Pairing Late Dinner \$450/week

Projected A La Carte Miscellaneous Beverage Sales (Tea, Coffee, Beer, Wine) \$200/week

= \$3050 projected income per week

= Average Income 1<sup>st</sup> whole year after monthly projections: \$159,120

Break Even Point (adjusting for 1 less wait staff on original amount) is \$2104/week

= Average expenses 1<sup>st</sup> year (adjusting for 1 less wait staff on original amount) is \$109,408

# nook

a przybylski family restaurant

---

**Mushroom Soup**  
seaweed

**Beet Salad**  
meyer lemon

**Chicken**  
pear, parsnip

**Maple Creme Brulee**  
cream, orange

**Wild Rice**  
crunch bar

**\$35**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# nook

a przybylski family restaurant

---

**Duck, Forgotten Fruit**  
rye bread

**Mushroom Soup**  
seaweed

**Beet Salad**  
meyer lemon

**Tortilla**  
salsa verde, queso, pork rind

**Shrimp, Potato**  
chamomile butter

**Chicken**  
pear, parsnip

**Goat Cheese Curd**  
rhubarb, oxalis

**Maple Creme Brulee**  
cream, orange

**Wild Rice**  
crunch bar

**\$75**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## “New 12 Seat Restaurant On Madison’s East Side“

Location: 2138 Atwood Avenue, Madison, WI 53704

Release Date: May 15<sup>th</sup>, 2018

Welcome to Nook, our little corner of the restaurant world. Nook is a family owned and operated restaurant. It is an expression of who we are: adventurous, whimsical, and a little eccentric. The food is built on quality ingredients that are treated respectfully and served artistically. We create an intimate dining experience that is comfortable and professional with no barriers – literally. There are no walls between the chef and the guest. The dining room is very much a part of the kitchen, giving diners an experience to embrace and remember.

Grand opening to be on June 20<sup>th</sup>, 2018. Nook offers two Chef’s Tasting menus titled “Pre-Theater” a 5 course menu seating at 5:30 PM for \$35 or “Performance” a 9 course menu seating at 7:00 PM for \$75, Wednesdays through Saturdays. A beer and wine menu will be available along with additional beverage pairings for each tasting menu.

Reservations can be made up to 3 months in advance and are strongly encouraged. A credit card is required to hold a reservation; cancellations with less than 24 hours’ notice will be charged \$20 per person. Please note any allergies or dietary restrictions when making your reservations ahead of time for the best consideration for your dietary needs.

### CONTACT INFORMATION

Restaurant: Nook

Contact Person: Julie Przybylski

Phone: 773-607-9799

Email: [nookrestaurantmadison@gmail.com](mailto:nookrestaurantmadison@gmail.com)

Address: 2138 Atwood Avenue, Madison, WI 53704

Website: [www.nookmadison.com](http://www.nookmadison.com)

Facebook: [www.facebook.com/2138Atwood/](http://www.facebook.com/2138Atwood/)

Instagram: [www.instagram.com/nookllc/](http://www.instagram.com/nookllc/)