

Proposed Conditional Use

Location 912 Regent Street

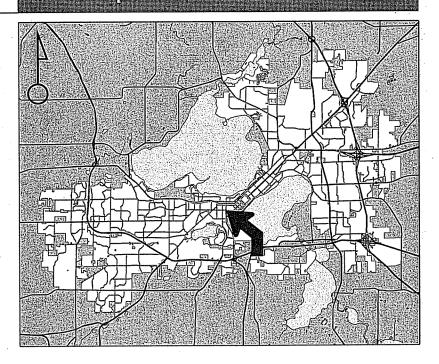
Project Name O.S.S. Restaurant Rear Pario

Applicant Roger Charly/ Rodney W Helt, AIA

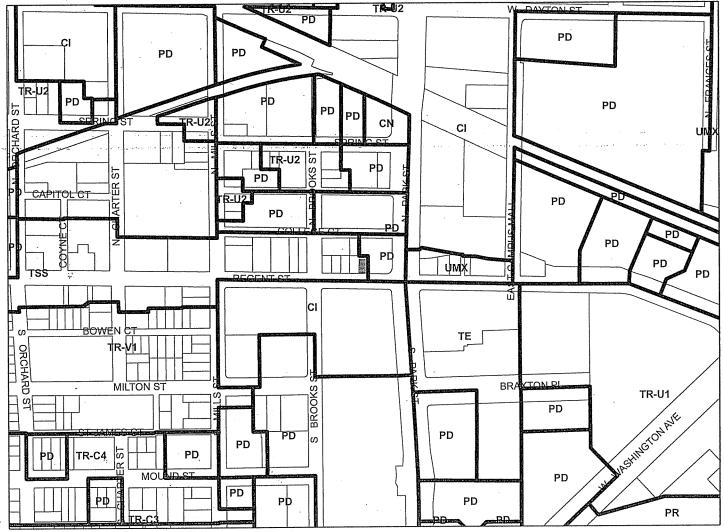
Existing Use Restaurant

Proposed Use Construct outdoor eating and temporary outdoor event area for restaurant

Public Hearing Date Plan Commission 23 June 2014



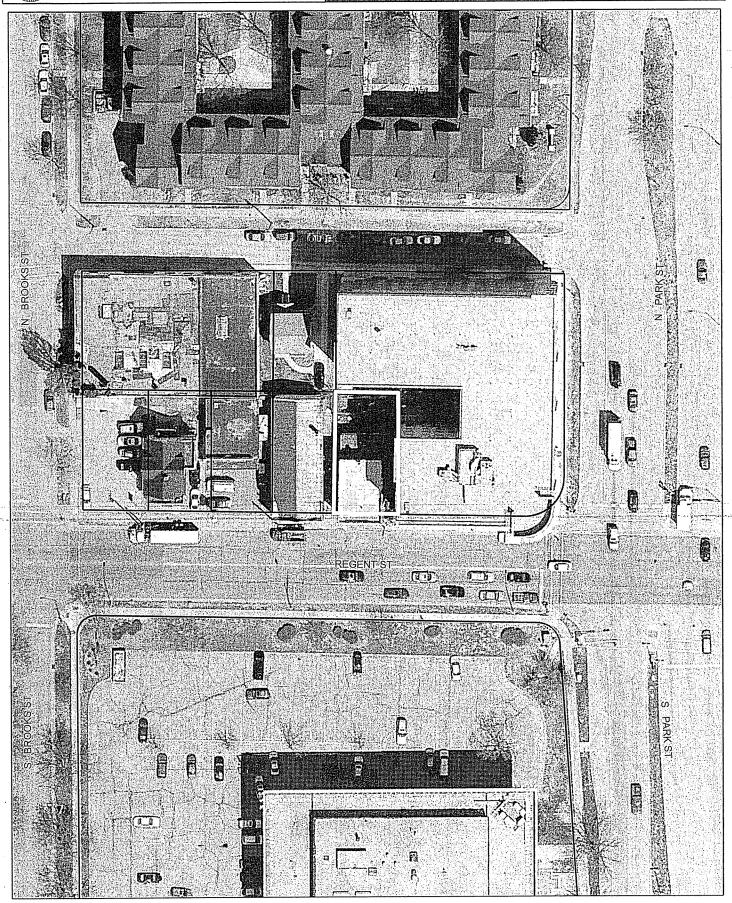
For Questions Contact: Kevin Firchow at: 267-1150 or kfirchow@cityofmadison.com or City Planning at 266-4635



Scale: 1" = 400'

City of Madison, Planning Division: RPJ: Date: 13 June 2014





Date of Aerial Photography: Spring 2013

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2.

LAND USE APPLICATION

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Madison	• • • • • • • • • • • • • • • • • • • •
4	FOR OFFICE USE ONLY:
215 Martin Luther King Jr. Blvd; Room LL-100	Amt. Paid 4600 Receipt No. 153687
PO Box 2985; Madison, Wisconsin 53701-2985	Date Received \$ 5/1/14
Phone: 608.266.4635 Facsimile: 608.267.8739	Received By
 All Land Use Applications should be filed with the Zoning 	Parcel No. <u>0709-232-2410-2</u>
Administrator at the above address.	Aldermanic District 8 Scott Resnick
The following information is required for all applications for Plan	Zoning District
Commission review except subdivisions or land divisions, which	Special Requirements all to land mark
should be filed using the <u>Subdivision Application</u> .	Review Required By:
This form may also be completed online at:	☐ Urban Design Commission ☐ Plan Commission
www.cityofmadison.com/developmentcenter/landdevelopment	Common Council Other:
	Form Effective: February 21, 2013
912 0 000 + 6+	
1. Project Address: 912 Regent St. Project Title (if any): 055. Restaurant Rear	Patio
Project Title (if any): DSS. Nestauraut Near	Patio
2. This is an application for (Check all that apply to your Land	Use Application):
Zoning Map Amendment from	to
☐ Major Amendment to Approved PD-GDP Zoning ☐	Major Amendment to Approved PD-SIP Zoning
 Review of Alteration to Planned Development (By Plan Con 	nmission)
Conditional Use, or Major Alteration to an Approved Condit	ional Use
☐ Demolition Permit	
Other Requests: Parking Reduction	
	A. P.
3. Applicant, Agent & Property Owner Information:	•
	iny: 5.5.5.
	Nouvol WI zip: 53566
Telephone: (608) 214 - 0894 Fax: ()	Email:
Project Contact Person: Rodiney W. Helf Compa	any: Rodney W. Helt ATA
014001	3 / ~
	V-404.0 - 14 . L
Telephone: (608) 848 8881 Fax: (608) 848-8882	Email: 1. helt, AI A/a attinet
Property Owner (if not applicant): Royer Lharly	
	Madican 11 52715
Street Address: 8 N Lhavter 6f City/State:	Madi 3011 WI Zip: 33/13
4. Project Information:	The Market of the Artifaction of the Community of the Com
Provide a brief description of the project and all proposed uses of th	e site: existing restaurant proposes
remodeling back yard for outdoor seati	ng , , ,
ASAD	ASAP

Development Schedule: Commencement -

	All Lanc	Use applications are required to include the following:
+	Project Plans including:*	
•	•	Site Plans (<u>fully dimensioned</u> plans depicting project details including all lot lines and property setbacks to buildings; demolished/proposed/altered buildings; parking stalls, driveways, sidewalks, location of existing/proposed signage; HVAC/Utility location and screening details; useable open space; and other physical improvements on a property)
		Grading and Utility Plans (existing and proposed)
	•	Landscape Plan (including planting schedule depicting species name and planting size)
	•.	Building Elevation Drawings (fully dimensioned drawings for all building sides, labeling primary exterior materials)
•	\odot	Floor Plans (fully dimensioned plans including interior wall and room location)
	\mathcal{I}_{Pro}	ovide collated project plan sets as follows:
	•	Seven (7) copies of a full-sized plan set drawn to a scale of 1 inch = 20 feet (folded or rolled and stapled)
	. •	Twenty Five (25) copies of the plan set reduced to fit onto 11 X 17-inch paper (folded and stapled)
•	•	One (1) copy of the plan set reduced to fit onto 8 ½ X 11-inch paper
	s a 3	or projects requiring review by the Urban Design Commission , provide Fourteen (14) additional 11x17 copies of the plan et. In addition to the above information, <u>all</u> plan sets should also include: 1) Colored elevation drawings with shadow lines and a list of exterior building materials/colors; 2) Existing/proposed lighting with photometric plan & fixture cutsheet; and) Contextual site plan information including photographs and layout of adjacent buildings and structures. The applicant hall <u>bring</u> samples of exterior building materials and color scheme to the Urban Design Commission meeting.
	Let	ter of Intent: Provide one (1) Copy per Plan Set describing this application in detail including, but not limited to:
	•	Project Team Existing Conditions Project Schedule Proposed Uses (and ft² of each) Hours of Operation Building Square Footage Number of Dwelling Units Auto and Bike Parking Stalls Lot Coverage & Usable Open Space Calculations Value of Land Estimated Project Cost Number of Construction & Full- Time Equivalent Jobs Created Public Subsidy Requested
	Elec Add	refere: Refer to the Land Use Application Information & Fee Schedule. Make checks payable to: City Treasurer. COO extronic Submittal: All applicants are required to submit copies of all items submitted in hard copy with their application as observable. Acrobat PDF files on a non-returnable CD to be included with their application materials, or by e-mail to applications@cityofmadison.com.
`	⊠ Ad	ditional Information may be required, depending on application. Refer to the Supplemental Submittal Requirements.
	6. App	olicant Declarations
•	nei ald	-application Notification: The Zoning Code requires that the applicant notify the district alder and any nearby ghborhood and business associations in writing no later than 30 days prior to FILING this request. List the erperson, neighborhood association(s), and business association(s) AND the dates you sent the notices: ALS NICL BETY (reighborhood association) Warch 26
	\rightarrow	If a waiver has been granted to this requirement, please attach any correspondence to this effect to this form.
		-application Meeting with Staff: Prior to preparation of this application, the applicant is required to discuss the posed development and review process with Zoning and Planning Division staff; note staff persons and date.
	Plo	anning Staff: KENIN FIRCHUM Date: 3-24-2014Zoning Staff: PAT AMOEKIM Date: 3-24-2814
	The app	plicant attests that this form is accurately completed and all required materials are submitted:
	Name o	FAPPlicant Soulish Rest, Group Inc. Relationship to Property: Tenant
		10
X	Authori	zing Signature of Property Owner Date Date

5. Required Submittal Information

Revised Letter of Intent for O.S.S.

The following is a revised conditional use application for an outdoor patio/seating area and parking reduction for O.S.S. located at 912 Regent Street.

Parking Stalls Reduction: We are relying primarily on walk-in traffic and as there is no available location to install parking spaces we would appreciate a parking reduction allowance. We are installing more than the required number of bicycle stalls (14) in an attempt to help alleviate some of this concern.

Existing Conditions: The area is currently covered in pea gravel with some exterior fencing and one old grape vine on the existing fence. The vine provides a modest amount of grapes for the neighboring Italian Workmen's Club to include in the making of their own wine. We are hoping to keep the vine for their sake but it will have to be pruned substantially.

Project Team/Schedule: Rodney Helt, AIA drew the patio plans and Tyler Soukup (owner of O.S.S.) will be contracting landscapers to complete the project. We have not selected a landscaper yet but will look to start the project as soon as it has been approved. Capped lights will be installed so that they will not spill light into other areas and we will not be installing speakers so as not to disturb the neighboring buildings.

Building Square Footage/Dwelling Units: The building is 3,752 square feet total with 1,120 in the basement, 1,512 in the restaurant area and 1,120 in one upstairs apartment occupied by two O.S.S. managers.

Estimated Cost/Jobs Created: We estimate that this project will cost around \$20,000 and will create 2-3 full-time jobs during construction and operation (seasonally).

Operational Details: This will be broken into two sections: one for Normal Operations and one for Football Saturdays.

Normal Operations: We will continue as we are currently operating. The gates (which will be equipped with single-action locks) to the seating area will be unlocked and open during our current business hours, 11 a.m. to 11 p.m. Customers will come to the inside counter to order and will be given their drinks and an order number if they order food. The food will be delivered by an O.S.S. staff member to a table of the customer's choosing when the order is ready. A valid ID is required for each beer (pitchers are not available) to ensure no minors are served. The servers will be equipped with their own change purses in order to provide approved customers with any additional beers while they remain seated outdoors, upon request. There will be a camera on the outdoor area so that we can monitor all activity from indoors. Occupancy will be controlled by the

manager on duty who will be able to tell from the number of seats occupied both inside and out. There will be 54 seats inside (current number) and 50 seats outside (if approved). Minors will be allowed into the patio during Normal Operations.

Football Saturdays: During football games we will have 4-5 people controlling the entrances and exits. They will have radios so that they can communicate with each other when people are entering or exiting the building. For the purposes of this letter I will refer to these employees as *Positions 1* through 5. During Football Saturdays we plan to have a total occupancy of 207; 137 people outside and 70 inside. Allowing only 70 occupants inside will ensure that the restaurant will not become over-crowded by customers coming inside from the patio to use the bathrooms. We will not know how many staff members are necessary for operations until we have experienced a few games. Service during football games will also change. We will reduce our menu to fewer items and customers will have two options to order food. They can either come inside and order at the counter (just as during Normal Operations) or order while exiting from the 3' x 6' table located in the alley just south of the 6' gate. The table will be placed parallel to the west wall of the building and an O.S.S. employee will be stationed either the north or south end of the table as not to obstruct the emergency exit through the alley. The bicycle parking will not be available during Football Saturdays. All tables in the patio will also be removed. The racks and tables will be stored either in the basement of the restaurant or on the roof above. Although the roof is flat and has a barrier around the entire perimiter, the racks will be secured into place to avoid any potential accidents. There will be three trash recepticles available along the north side of the building and another two in each northern corner of the patio. No glass will be allowed in the patio during Football Saturdays.

Football Saturdays will require at least 4-5 O.S.S. employees to be outdoors at all times. They will all be equipped with radios and those responsible for monitoring occupancy limits (*Positions 1* and 2) will have digital counters to ensure that their totals are correct at any given time. All O.S.S. employees will wear distinctive O.S.S. shirts of a florescent color so that they are easily distinguishable from the customers.

Position 1 will be on the sidewalk along the east side of the building leading into the restaurant and patio. This person will keep the count for the occupancy of the whole property and will be responsible for carding and/or stamping anyone who enters. Minors will be marked with large X's on their hands and will not be allowed into the patio. Position 1 will also manage all pre-loading by directing the customers to form a line going east down the sidewalk. This will ensure that potential customers do not block the western alley in the event of an emergency.

Position 2 will be at the entry door to the building (same entrance as Normal Operations). He will be responsible for the occupancy count inside the restaurant.

Position 3 will be at the exit door in the southeast corner of the building. He will be responsible for letting Position 1 and 2 know when someone leaves the building. They will also be making sure no one enters through this door. The door has no exterior handle and cannot be opened unless an individual exits from the interior.

Position 4 will be one person (possibly another if we learn from the first few games that it is necessary) at the northwest corner of the building where the 6' gate is. This person may also be selling brats and beer while preventing people from entering or exiting through the alley. Another O.S.S. employee (Position 5) may be required to aid in these tasks. If there is another employee at this station, they will be positioned at either the north or south end of the 3' x 6' table in the alley as not to obstruct the emergency exit. The alley will be available for emergency exiting if necessary.

Postion 5 is responsible for ensuring that no one enters through the alley from the sidewalk. They may also aid Position 4 in selling beer and brats at the 3' x 6' table.

Position 6 will only be necessary if Positions 4 and 5 are unable to execute the selling of brats and beer. They will be stationed at either the north or south end of the 3' x 6' table. At this time we are expecting to need only Postitions 1 through 5.

We assume that customers will be adequately dressed for inclement weather including rain, snow, and cold temperatures. In the event of a life-threatening emergency, customers will be notified of any impending risks with time sufficient enough to evacuate the area and seek shelter. The area inside the restaurant will provide protection for the customers within our occupancy limit.

Letter of intent for O.S.S. conditional use application for outdoor seating area and parking reduction at 912 Regent St.

Parking Stalls Reduction: We are relying primarily on walk in traffic and as there is no available location to install parking spaces we would really appreciate a parking reduction allowance. We are installing more than the required number of bicycle stalls (14) to attempt to help alleviate some of this concern.

Existing conditions: The area is currently covered in pea gravel with some exterior fencing and one old grape vine on the existing fencing. We are hoping to keep the vine, but it will have to be pruned substantially.

Project team/schedule: Rodney Helt drew the plans, Tyler Soukup (owner of O.S.S.) will be contracting landscapers to complete the project. We have not selected a landscaper yet, but will look to start the project as soon as it has been approved. Lights will be installed with caps so that they won't spill light into other areas and we will not be installing speakers so as not to disturb the surrounding buildings.

Building Square footage/ Dwelling units: The building is 3752 square feet with 1120 in the basement, 1512 in the restaurant area and 1120 in one upstairs apartment.

Estimated Cost/ Jobs created: We think this project will cost around \$20,000 and create 2 – 3 full time jobs during construction and then operation (seasonally).

Operational details: This will be broken into two sections, one for normal operation and one for Football Saturdays

Normal operations will continue as we are currently operating. The gates to the seating area will be unlocked and open from 11AM to 11PM. Customers will come to the counter to order, will be given their drinks and a number at the counter and the food will be delivered to their table when it's ready. An ID is required for each beer (we don't have pitchers) to ensure no minors are served. There will be a camera on the outdoor area so that we can keep an eye on it when not outside ourselves. Occupancy will be controlled by the manager on duty who will be able to tell from the number of seats being used inside and out. There will be 54 seats inside (current number) and 50 seats outside (if approved).

During football games we will have four people controlling the entrances and exits. They will have radio's so that they can communicate when people are entering or exiting the building. For the purposes of this letter I will call these people 1 through 4. During football games we hope to have a total occupancy of 218; 137 people outside and 81 (current) inside. Some of this will be staff but we won't know exactly how many until

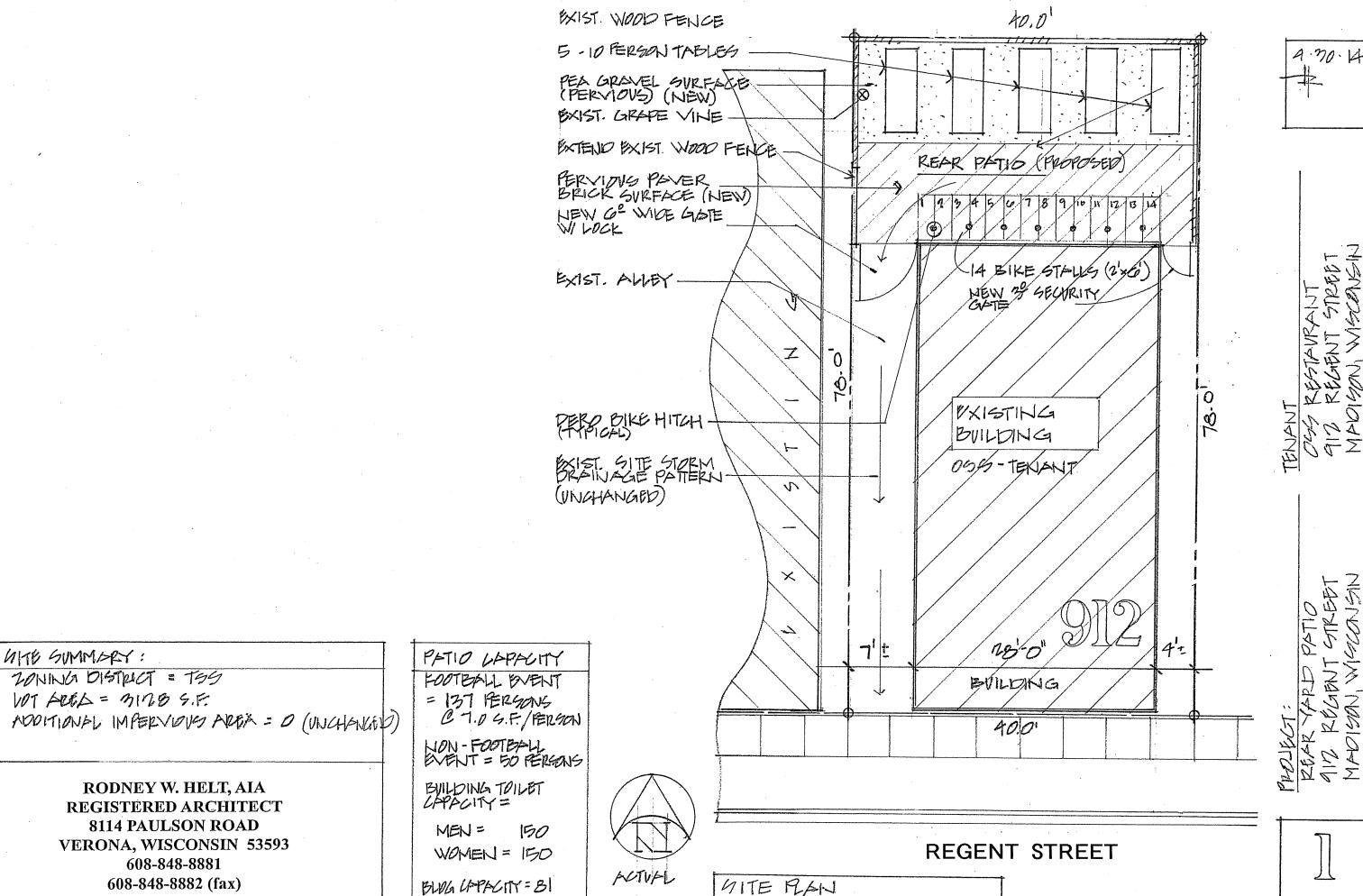
we've experienced a couple of games. Service during football games will also change: We will reduce our menu to fewer items and customers will have to come to the counter or to a table set up in the garden near the six foot gate. On game days the bicycle parking will not be available for bikes.

Position 1 will be on the side walk along the east side of our building leading into the restaurant or beer garden. This person will keep the count for the occupancy for the whole property and will be responsible for carding/stamping anyone who enters. Position 2 will be at the entry door to the building. He will be responsible for the occupancy count inside the restaurant.

Position 3 will be at the exit door in the south east corner of the building. He will be responsible for letting 1 & 2 know when someone leaves the building and making sure no one enters through this door.

Position 4 will be one person (or more, we won't really know until we see what happens) at the north west corner of the building where the 6' gate is. This person will be selling brats, beer, and keeping people from entering or exiting through the alley. The alley will be available for emergency exiting, but we're hoping it doesn't come to that.

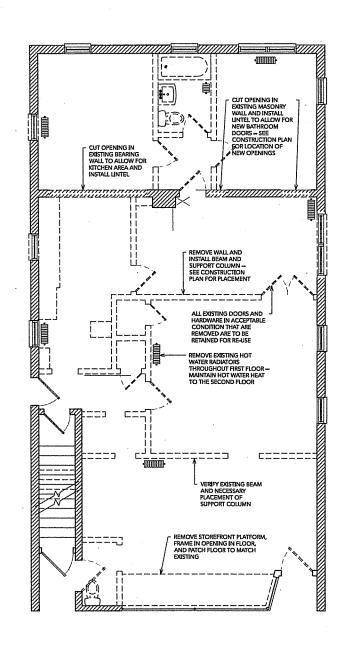
(Postion 5: We have also considered having a brat selling station in the mouth of the alley to sell brats to people walking by on the sidewalk. I don't know if that would require a permit or if it can be part of this but I thought I'd bring it up so we don't all have to go through this process again because of me.)



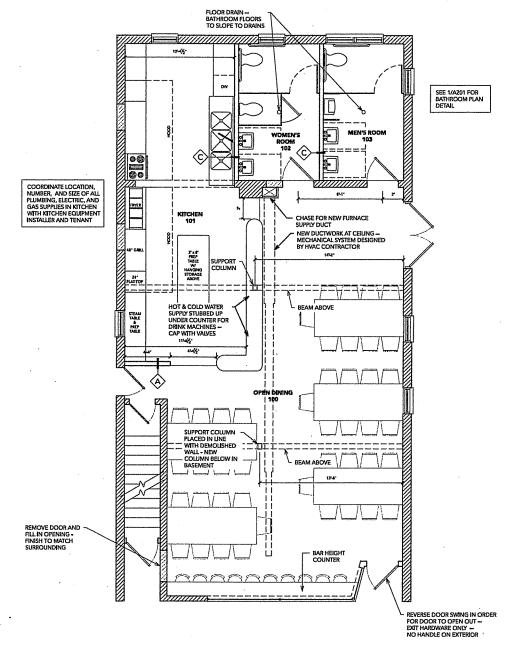
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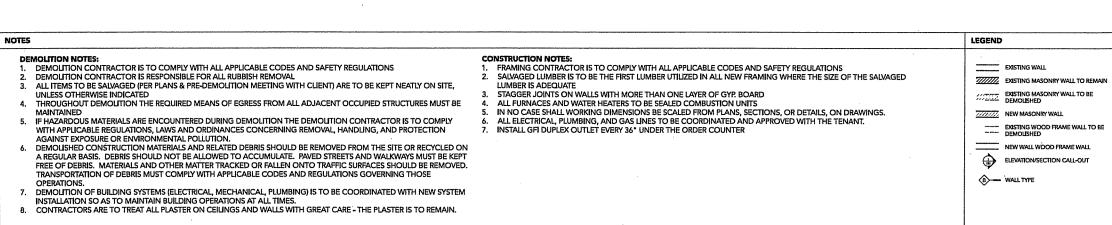
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2) FIRST FLOOR DEMO PLAN
SCALE: 1/4"=1'-0"



1 PROPOSED FIRST FLOOR PLAN



TRANSECT

TRANSECT, LLC P.O. Box 199 Monroe, WI 53566 P: 800.403.8118 F: 888.619.3223 www.transect.L.C.com

Restaurant Remodel 912 REGENT STREET MADISON, WISCONSIN, 53715

912 REGENT AMH

FIRST FLOOR DEMO & CONSTRUCTION

PLANS, NOTES

049 PATIO

