

PARKING	COUNT	PERCENT
RECYCLAP	156	55.7%
CONCRECT	110	41.4%
ADA	32	1.4%
VM ADA	32	1.4%
TOTAL	340	100.0%

(SEE PARKING PLAN FOR STRUCTURED SPACES)
 (SEE PARKING PLAN FOR ADA SPACES)

PARKING TOTALS

PLAN LEGEND

ALPHA → ALPHAN FACE OF WALLS

○ → RECOR DEAM

REC → REINFORCED FIRE EXTINGUISHER CABINET FEED

FE → FIRE EXTINGUISHER FEED

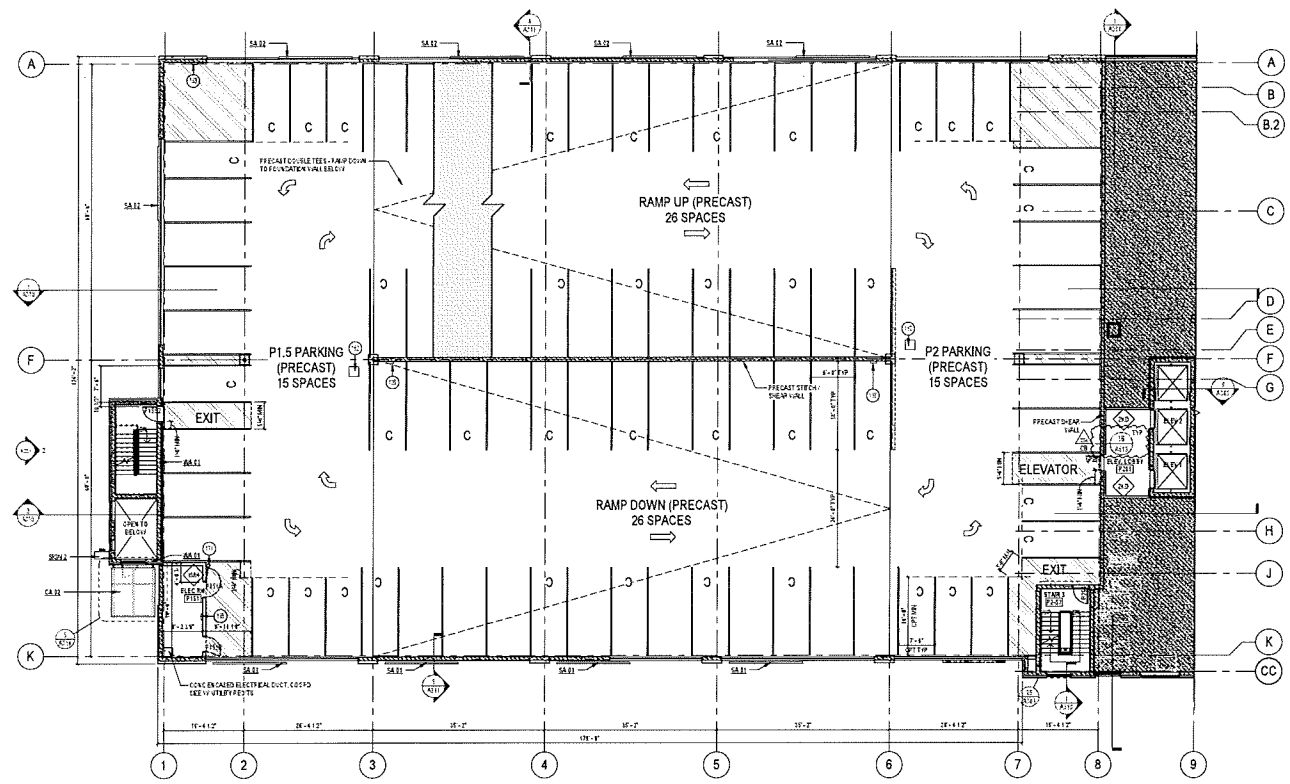
○ → INDICATES HEARING IMPAIRED GUESTROOM

○ → INDICATES ACCESSIBLE GUESTROOM

KEYNOTES

(1) → SURFACE LIGHTS TO BE RECEIVED FROM LEFT; OTHER CABINET
 (2) → WALLS
 (3) → INTERIOR ACCESSIBLE DRAWINGS
 (4) → DRAWING LAYOUTS TO BE RECORDED BY RECOR SYSTEM
 (5) → TO BE OPEN ACCESSIBLE PARKING SPACES IN GUESTROOMS
 (6) → TO BE OPEN ACCESSIBLE PARKING SPACES IN GUESTROOMS
 (7) → TO BE OPEN ACCESSIBLE PARKING SPACES IN GUESTROOMS
 (8) → TO BE OPEN ACCESSIBLE PARKING SPACES IN GUESTROOMS
 (9) → TO BE OPEN ACCESSIBLE PARKING SPACES IN GUESTROOMS

- GENERAL NOTES**
1. ALL WORK SHALL BE CONSTRUCTED TO MEET THE DESIGN INTENT AND QUALITY LEVELS OF THE DESIGN DOCUMENTS AND SHALL BE SUBJECT TO THE DESIGNER'S REVIEW AND APPROVAL.
 2. ALL MATERIALS, METHODS AND FINISHES SHALL BE SUBJECT TO THE DESIGNER'S REVIEW AND APPROVAL.
 3. ALL WORK SHALL BE SUBJECT TO THE DESIGNER'S REVIEW AND APPROVAL.
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 8. ALL WORK SHALL BE SUBJECT TO THE DESIGNER'S REVIEW AND APPROVAL.
 9. ALL WORK SHALL BE SUBJECT TO THE DESIGNER'S REVIEW AND APPROVAL.



1 P2 PARKING PLAN
1/32" = 1'-0"

Revisions

02/23/19	AD1 - Addendum
02/28/19	Construction Bulletin 004

CONSTRUCTION DOCUMENTS

Drawing Date
02/19/19

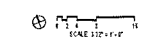
UW CAMPUS HOTEL

770 Regent Street
Madison, WI 53715

Project No. Mortenson
218051

Sheet Title
LEVEL P2 PLAN - PARKING

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1115 South Shore Avenue, Milwaukee, Wisconsin 53204
Telephone: 414.272.2126 Fax: 414.272.2111
720 Milwaukee Street, 17th Floor, Madison, WI 53703
Telephone: 608.251.2116 Fax: 608.251.2117

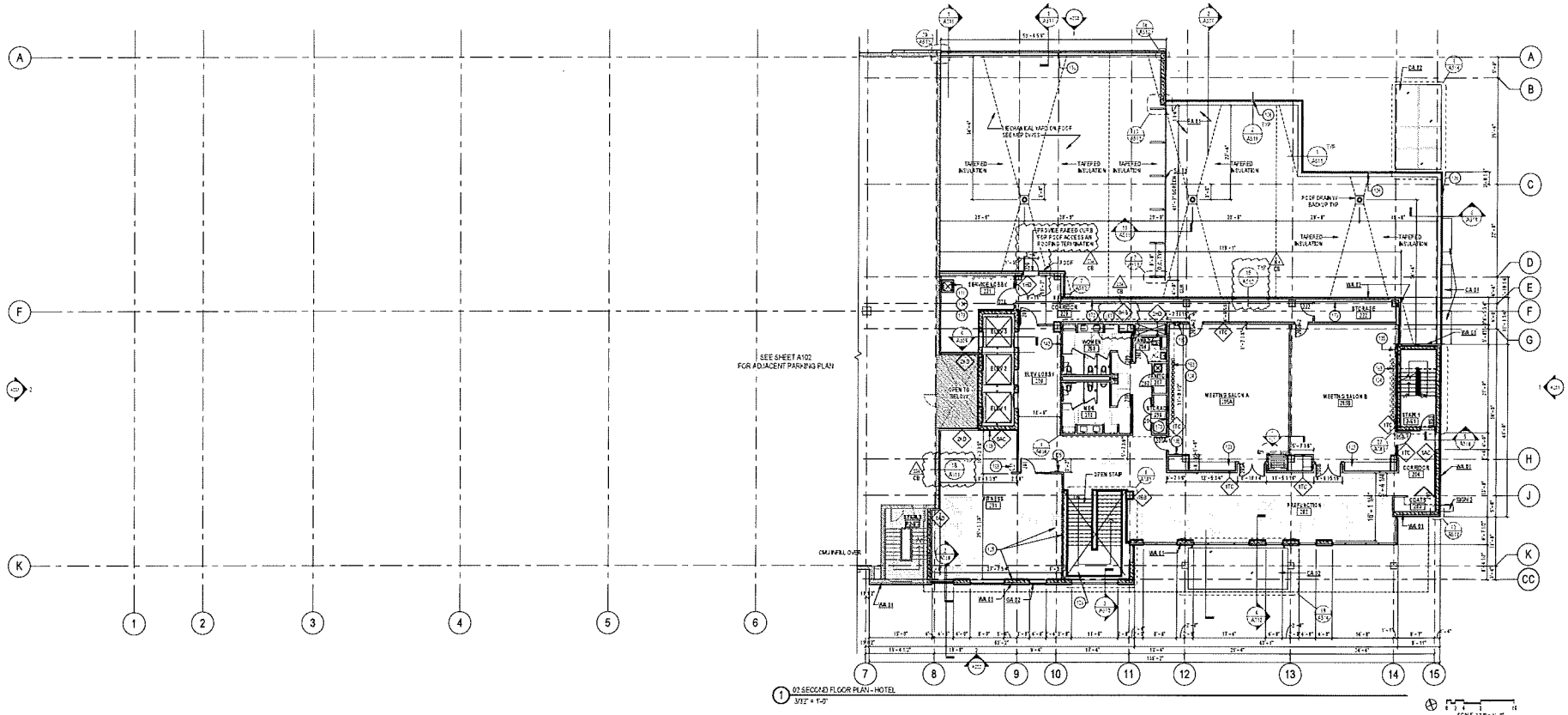


PLAN LEGEND	
ALPH	ALPHA FACE OF WALL
○	FLOOR FINISH
□	100% ACCESSIBLE FREE ENTRY/EXIT CABINET (FEC)
□	100% ACCESSIBLE FREE ENTRY/EXIT CABINET (FEC)
□	FREE ENTRY/EXIT FEI
○	INDICATES HEARING IMPAIRED GUESTROOM
○	INDICATES ACCESSIBLE GUESTROOM

KEYNOTES	
101	PAVED SHUFFLEBOARD
102	BRICK COURT FLOORING
103	WALL FINISH - SEE INTERIOR SCHEDULE
104	FLOOR FINISH - SEE INTERIOR SCHEDULE
105	CEILING FINISH - SEE INTERIOR SCHEDULE
106	DOOR FINISH - SEE INTERIOR SCHEDULE
107	STAIR CASE FINISH - SEE INTERIOR SCHEDULE
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GENERAL NOTES	
1.	GENERAL SHALL BE CONSULTED TO MEET THE REQUIREMENTS AND QUALITY LEVELS SET FORTH IN THE CONSTRUCTION MANUAL.
2.	VERIFY ALL MATERIALS, CONDITIONS AND FINISHES PRIOR TO PROCEEDING WITH CONSTRUCTION.
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Revisions	
03/20/19	AD1 - Address.kim
05/09/19	AD2 - Address.kim 02
12/04/19	Construction Bulletin 001
10/20/20	Construction Bulletin 004

CONSTRUCTION DOCUMENTS

Drawn Date: 05/13/19

UW CAMPUS HOTEL

770 Regent Street
Madison, WI 53715

Project No: Mortenson
218051

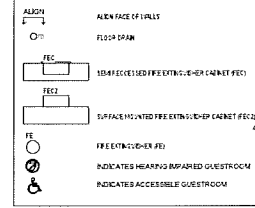
LEVEL 2 PLAN - HOTEL

Copyright © 2019 Kahler Slater Mortenson
1911 East Wisconsin Avenue, Milwaukee, Wisconsin 53212
Tel: 414.224.2015 Fax: 414.224.2011
7211 Wisconsin Drive, Suite 1, Madison, WI 53719
Tel: 608.261.2015 Fax: 608.261.4011
Sheet No: A103

USER TYPE	COUNT	PER-CENT
DO	12	41%
DO+CA	12	41%
K	18	61%
KA	18	61%
KA+CA	18	61%
TOTAL	60	100%

UNIT TOTALS

PLAN LEGEND

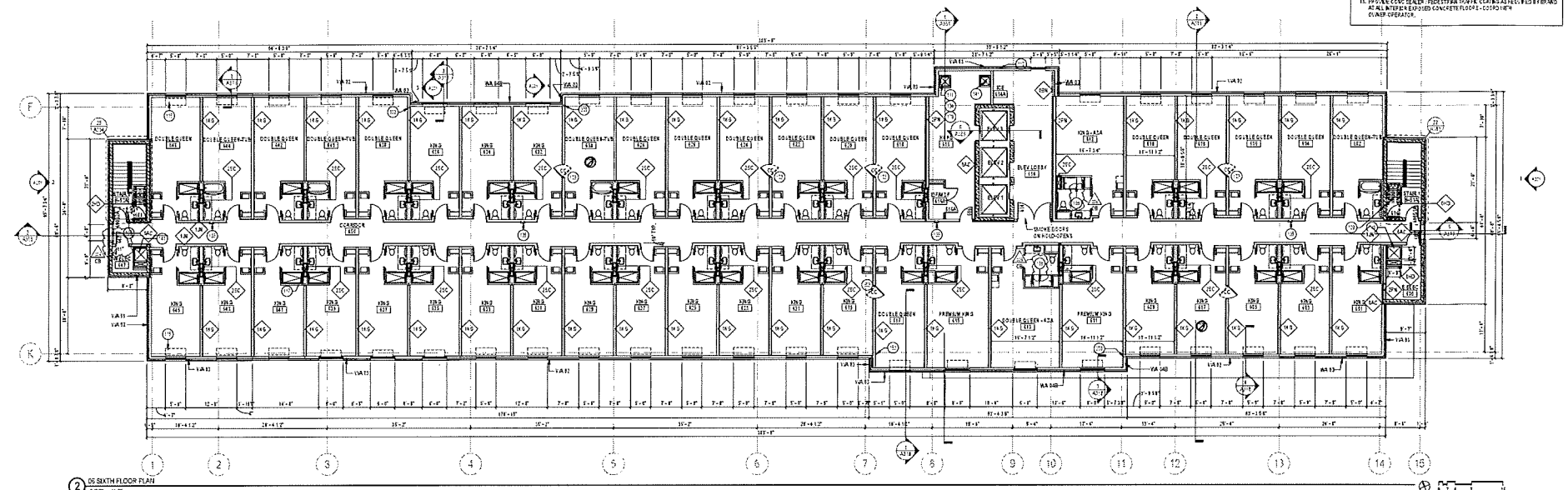


KEYNOTES

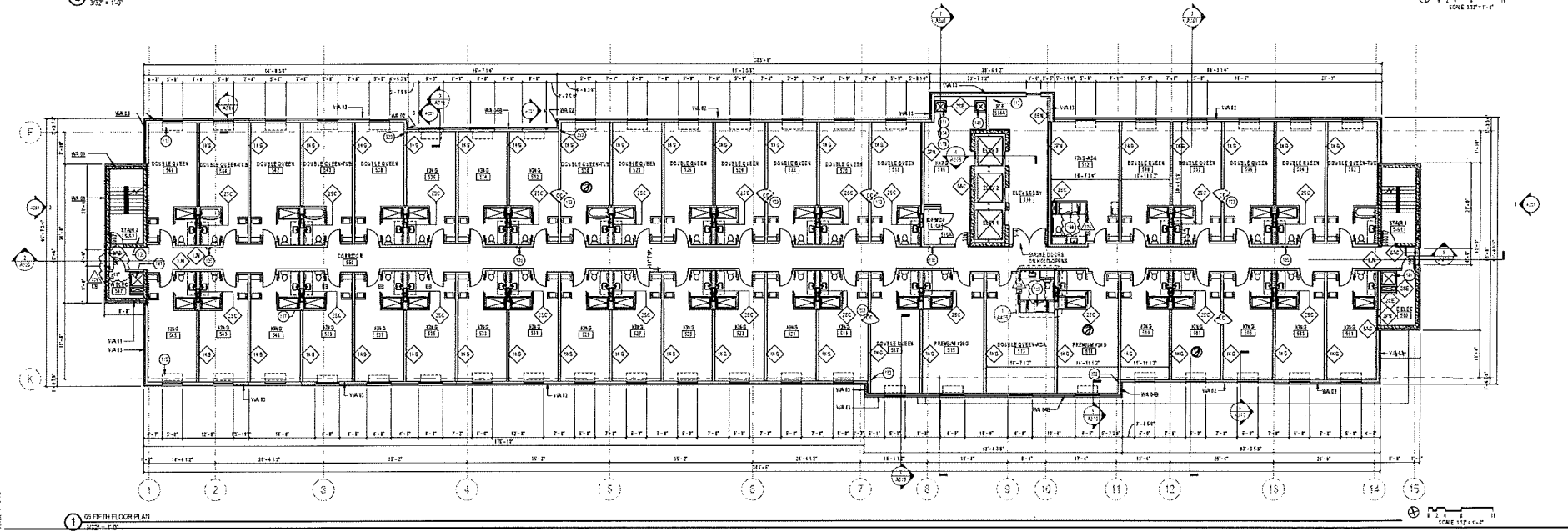
- 100' ACCESSIBLE ENTRY (SEE GENERAL NOTES FOR LOCATIONS)
- 101' PARTED SWIFT ENTRANCE
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- 149' SWIFT ENTRANCE
- 150' SWIFT ENTRANCE

GENERAL NOTES

1. BUILDINGS SHALL BE CONSTRUCTED TO MEET THE PERFORMANCE AND QUALITY LEVEL DESCRIBED IN CURRENT AIA GREEN BUILDING DESIGN GUIDE.
2. ALL BUILDINGS SHALL BE CONSTRUCTED TO MEET THE PERFORMANCE AND QUALITY LEVEL DESCRIBED IN CURRENT AIA GREEN BUILDING DESIGN GUIDE.
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5 5TH FLOOR PLAN
SCALE 1/4\"/>



6 6TH FLOOR PLAN
SCALE 1/4\"/>

Revisions

05/23/13	AD1 - Adder-dum
05/28/13	AD2 - Adder-dum 02
10/21/13	Construction Bulletin 021
02/02/14	Construction Bulletin 026

CONSTRUCTION DOCUMENTS

Drawing Date
 05/13/13
 UW CAMPUS HOTEL

770 Royall Street
 Madison, WI 53715
 Project No. Mortenson
 218051
 Sheet Title
 LEVEL 5 & 6 PLAN

Copyright © 2013 Kahler Slater Inc. All rights reserved.
 111 Wisconsin Avenue, Madison, Wisconsin 53703
 Telephone 608.272.2101 Fax 608.272.2111
 322 Wisconsin Street, Madison, Wisconsin 53703
 Telephone 608.272.8100 Fax 608.272.8117
 Sheet No.
 A107

Hilton Garden Inn Madison Beverage Plan

<p>Purpose</p> <p>Beverage service as a complement to a meal or event is central to our hospitality mission to provide high quality lodging for business travelers</p>	<p>Problem</p> <p>Travelers expect bar and restaurant options as a welcome place to end the workday. The Hilton Garden Inn Madison meets this need with a restaurant and bar</p>
<p>Our solution</p> <p>High quality products served in an inviting environment with bright, heartfelt service.</p>	<p>Target market</p> <p>The target audience is adults traveling on business and staying at the hotel and adults in town for leisure who'd like hassle-free, high-quality food and beverage during their stay.</p>
<p>The competition</p> <p>The restaurant and bar will cater almost exclusively to guests staying in the hotel. While nearby food and beverage options exist, busy schedules, inclement weather and inconvenience of additional travel make the hotel restaurant and bar appealing to hotel guests</p>	<p>Revenue streams</p> <p>The bar will serve beer, wine, spirits and a menu of traditional Wisconsin favorites. The hotel will earn beverage revenue from catered events such as wedding receptions and reunions as well as Room service. Special events such as University of Wisconsin football games create opportunities for creativity such as 'Tailgate' events.</p>
<p>Marketing activities</p> <p>The Hilton Garden Inn brand is prominently supported at the National level. The hotel Food & Beverage team will augment these efforts with promotions, flyers and visible displays to invite guests into the restaurant and bar</p>	<p>Expenses</p> <ul style="list-style-type: none"> • Cost of product (beer, wine, spirits) • Cost for staffing • Utilities expenses • Licensing expense
<p>Team and key roles</p> <p>Food & Beverage service led by onsite hotel management team include General Manager, Asst General Manager and F&B Lead.</p>	<p>Foundation</p> <p>The hotel is owned by Apple REIT and managed by Madison-based Raymond Management Company</p>

Dinner Menu

Starters

Old Fashion Chicken Noodle Soup \$4.00 cup

Tender chicken in a rich, flavorful broth with dumpling style egg noodles, carrots and celery

Broccoli Cheese Soup \$4.00 cup

A satisfying cream soup created from a blend of cheddar cheese and whole tender broccoli florets

Chicken Gumbo Soup \$4.00 cup

Chicken, okra and andouille sausage make up this New Orleans classic

Great Balls of Fire \$7.00

Fiery balls of crispy pepper jack cheese in a smoky chipotle glaze, served with our garden ranch

Salads

Tossed Green Salad \$5.00

Spring and hearty greens, grape tomatoes, red onions, seasoned croutons and cucumbers

Traditional Caesar Salad \$9.00

Hearts of romaine tossed with olive oil caesar dressing, shaved Parmesan cheese and home made croutons
With grilled chicken add \$4.00

Fiesta Garden Cobb Salad \$10.00

Mixed greens, grilled chicken, avocado, apple wood smoked bacon, onion, tomato, chopped egg, and cheddar jack cheese, your choice dressing

Sandwiches

California Turkey Club \$10.00

Turkey, swiss, apple wood smoked bacon, avocado, tomato, mixed greens, and sun dried tomato aioli on multi grain bread

Steak and Shrooms \$12.00

Shaved flank steak topped with mushrooms, caramelized onion, swiss, and horseradish sauce on a rustic roll

Bistro Grilled Chicken

Sandwich \$11.00

Grilled breast of chicken, topped with bacon, fresh mozzarella cheese, arugula, and sun dried tomato aioli

Burgers

All burgers are served with lettuce, tomato, onion, and pickle

Classic Mobley Burger \$10.00

Conrad Hilton's steak house burger, char broiled with melted cheddar on a rustic bun

Bacon Cheddar Burger \$11.00

Char broiled steak house burger topped with apple wood smoked bacon and sharp cheddar

Black and Bleu Burger \$11.00

Cajun spice dusted burger topped with crumbled bleu cheese, crispy fried onions, tomato, and arugula served on ciabatta roll

Veggie Burger \$9.00

An organic grain and veggi burger on ciabatta with avocado, arugula and tomato with a citrus aioli

Kids

Chicken Tenders & Fries \$6.00

Kraft Mac & Cheese \$6.00

Entrees

Herb Roasted Chicken \$18.00

Oven roasted with lemon and fresh herbs then drizzled with a honey citrus pepper sauce Served with vegetable of day and choice of side

Fish & Chips \$16.00

Beer battered cod and kettle fried chips served with lemon tartar sauce

NY Strip Steak \$22.00

Char broiled USDA Choice Center Cut strip loin finished with roasted garlic and herb butter Served with vegetable of day and choice of side

Pasta

Grilled Chicken Fettuccine

\$16.00

Grilled chicken breast, mushrooms, spinach, roasted peppers, & asparagus in a creamy white wine sauce

Grilled Vegetable Tortellini

\$15.00

Tri-color cheese tortellini tossed with fire roasted vegetables and a white wine pesto sauce

Mac & Cheese \$13.00

Elbow macaroni in a rich cheese sauce topped with sharp cheddar cheese, bread crumbs, and baked

Desserts

Creme Brulee Cheese Cake \$6.00

Caramel Apple Granny Pie \$ 6.00

Lovin Spoon Chocolate Cake \$6.00

Beverages

Fountain Soda \$3.00

Lemonade or Iced tea \$3.00

Coffee or Tea \$2.00