



Village of Arlington Heights
Conceptual Plan Review Committee
Community Room, 3rd Floor
Arlington Heights Village Hall
33 S. Arlington Heights Road
Arlington Heights, IL 60005
October 11, 2017
7:00 PM

I. CALL TO ORDER

II. ROLL CALL

III. APPROVAL OF MINUTES

- A. Ivy Hotel - 7/26/17
- B. Taco Bell/Wendy's - 8/9/17

IV. REPORTS

V. OLD BUSINESS

VI. NEW BUSINESS

- A. Hey Nonny - 10 S. Vail Ave. - T1608
PUD Amendment, Special Use Permit, Variations

VII. OTHER BUSINESS

VIII. ADJOURNMENT

Persons with disabilities requiring auxiliary aids or services, such as an American Sign Language interpreter or written materials in accessible formats, should contact David Robb, Disability Services Coordinator, at 33 S. Arlington Heights Road, Arlington Heights, Illinois 60005, (847)368-5793 (Voice), (847)368-5980 (Fax) or drobb@vah.com.



Item: Ivy Hotel - 7/26/17

Department: Planning & Community Development

ATTACHMENTS:

Description

Ivy Hotel - 7/26/17

Type

Minutes

**REPORT OF THE PROCEEDINGS OF
THE CONCEPTUAL PLAN REVIEW COMMITTEE
OF THE VILLAGE OF ARLINGTON HEIGHTS PLAN COMMISSION**

HELD AT VILLAGE HALL ON:

July 26, 2017

Project Title: Ivy Hotel
Address: 519 W. Algonquin Rd
Petitioner: James Cazares
233 E Ontario
Chicago, IL 60611

Requested Action:

- Land Use Variation to allow a 126 room hotel within the M-2 District

Variations Required:

- Variation from Section 11.4-4 to reduce the required on-site parking spaces from 275 spaces to 169 spaces.

Attendees: Enrique Castel – Project Architect
Bruce Green, Plan Commissioner
Terry Ennes, Plan Commissioner
Lynn Jensen, Plan Commissioner
Sam Hubbard, Development Planner

Project Summary:

The subject site is approximately 112,000 square feet (2.6 acres) and includes the existing European Crystal Banquet Hall. The banquet hall required a Land Use Variation which was approved in Ordinance 00-012. The current facility requires 171 parking spaces and there are 175 on site. The proposal is to add a 126 room 12-story hotel at the north end of the building, which would involve the demolition of the four smaller banquet rooms that are currently located in this area (the main banquet hall will not be altered). The hotel will include a coffee shop and spa on the ground floor and a 1,800 square foot bar/lounge on the 12th floor of the building. The number of parking spaces onsite would remain as it currently exists today, with the exception to the removal of three spaces located on the western side of the building.

Meeting Discussion:

Mr. Castel introduced the project and stated that Mr. James Cazares, the property owner, would like to remove a portion of the banquet hall and construct a 12-story hotel. Originally, they had planned a 10-story hotel, but were now proposing a 12-story hotel. He acknowledged that a key issue was that the proposed parking did not meet the Village requirements for parking, and so they were working on getting a variation to reduce the parking requirements.

Mr. Hubbard stated that the subject property was located within the M-2 Zoning District, where hotels were neither a permitted or special use, and therefore a land use variation was required. Additionally, a substantial parking variation was also required, specifically, 275 parking spaces were required and 169 parking spaces were proposed. The hotel was proposed at 12-stories in height and would provide a nice array of amenities, including a coffee shop, spa, and 1,800 square foot bar/lounge on the top floor.

Mr. Hubbard noted that this project appeared before the Plat and Subdivision committee in 2016, and has also appeared twice before the Village Board for an Early Review, once in 2016 and then again in early 2017. At each step in the approval process there have been concerns over parking, and the Staff Development Committee believes that parking is the key issue with this project. Based on a preliminary analysis, the project appears to conform to all setback, height, and bulk restrictions. A parking study was submitted along with the Plan Commission application, but further details and additional evidence is

needed to substantiate the viability of the proposed parking variation. Staff has provided the petitioner with a specific list of items needed within the study. To summarize some of the concerns, there have been events at the banquet facility where parking for the event has filled the parking lot and overflowed onto neighboring properties. With the addition of a 126 room hotel, and no extra parking, staff is concerned about a parking problem. The parking study will need to show substantial evidence that the parking will be viable as proposed, and the parking data has not shown this yet.

Mr. Hubbard said that the project appeared before the Design Commission on July 25th and received a favorable review, however, it was noted that the design was still somewhat preliminary and if further refinements were made to the plans, a re-appearance before the Design Commission may be required. In sum, staff was generally supportive of the proposed use, but needed to see the parking issues resolved if this project was to move forward with a favorable recommendation.

Commissioner Jensen asked why staff was showing that 169 parking spaces would be accommodated on site, but the plans showed that 172 spaces would be on-site.

Mr. Hubbard said that 169 spaces would be the likely outcome as additional handicap accessible stalls were needed to comply with current regulations.

Commissioner Jensen asked if there was a valet parking arrangement with Pace or with another nearby neighbor.

Mr. Castel said that the property owner was working to obtain documentation of an agreement with a neighboring property owner to accommodate for valet parking on the neighboring property.

Mr. Hubbard said that the petitioner had indicated they may be able to provide a formal agreement to park on a neighboring property, and that they currently had a "handshake" agreement to do so but nothing formal. He stated that parking likely overflows onto neighboring properties and has not yet created an issue as these properties are traditionally closed on weekends when the banquet hall is experiencing peak demand. However, unless there is a perpetual agreement with a neighboring property owner, it would not count toward the parking requirements as it could be terminated at any time. A previous version of this project indicated that parking may be accommodated on the Pace site across Algonquin Road, however, he had not seen any formal agreement outlining this.

Commissioner Jensen asked if there was a specific level of parking variation that staff would accept.

Mr. Hubbard replied that there was no magic number that staff was looking for, and that at this point staff was looking for further study of comparable hotels/banquet halls to determine what peak parking demand could be. Based on this information, staff would evaluate the proposed parking to determine if it was acceptable.

Commissioner Jensen asked if the petitioner had thought about reducing the number of rooms to meet the parking requirements.

Mr. Castel said that he did not know and would have to ask the petitioner.

Commissioner Jensen commented that at a certain point, reducing the number of rooms could make the hotel economically unfeasible, and so meeting the parking requirements could be a challenge.

Commissioner Ennes stated that the petitioner was not just asking for a parking variation, but was asking for a huge parking variation. He asked if the petitioner had considered a garage.

Mr. Castel said that he would be talking to the petitioner about that.

Commissioner Ennes said that if the petitioner came back with an agreement with a neighboring property owner to park cars on their property, he would want to see something permanent because he would want to avoid a situation where after several years that agreement could be cancelled and then there would be a significant parking problem. He said that he's

been to the banquet facility on multiple occasions, and when there is a large event, it was his experience that parking was always a problem. He said that he is aware that hotels can be 30% occupied at times, but during peak times they will be 100% occupied, and he would want to see the parking study take into consideration parking during peak times. He acknowledged that some guests at the hotel would be airline employees who would not park cars, however, he suspected that the amount of airline customers would be relatively small. He said that a garage may be a solution to solving a parking deficit.

Commissioner Green reiterated the importance of solving the parking issue and acknowledged that it would be a challenge to provide the required parking on site.

Commissioner Jensen asked about the property to the south of the subject property.

Mr. Hubbard said that this property was Brite-O-Matic, and that the petitioner had approached Brite-O-Matic to see if any arrangements could be made for shared parking or purchase of a portion of the Brite-O-Matic site that was currently vacant, but staff was not aware of any agreement being finalized.

Commissioner Jensen stated that it looked like there were 50 or so spaces in the Brite-O-Matic site that could be used by the petitioner on evenings or weekends.

Mr. Hubbard replied that this very well may be the case, however, if an arrangement with Brite-O-Matic was not perpetual, then there was no guarantee that a future owner of that site would honor that agreement.

Commissioner Ennes said that it did not appear that anyone had a problem with the use of the site as a hotel, and that the combination of a hotel and banquet hall would work well together, it was just the parking that was an issue. Long-term, he believes that the area is attractive given the Star Line Master Plan that was prepared a few years ago.

RECOMMENDATION

The Plat & Subdivision Committee was supportive of the hotel concept and advised that the petitioner should move forward but address the parking issues.

**Bruce Green, Chair
PLAT & SUBDIVISION COMMITTEE
Sam Hubbard, Recorder**



Item: Taco Bell/Wendy's - 8/9/17

Department: Planning & Community Development

ATTACHMENTS:

Description	Type
Taco Bell/Wendy's - 8/9/17	Minutes

**REPORT OF THE PROCEEDINGS OF
THE CONCEPTUAL PLAN REVIEW COMMITTEE
OF THE VILLAGE OF ARLINGTON HEIGHTS PLAN COMMISSION**

HELD AT VILLAGE HALL ON:

August 9, 2017

Project Title: Taco Bell & Wendy's PUD/SUP.
Address: NEC of Golf and Arlington Heights Rd.
Petitioner: Mario Valentini
MRV Architect, Inc.
5105 Tollview Dr. – Suite 209
Rolling Meadows, IL 60008

Requested Action:

- Planned Unit Development to allow two principal buildings on one zoning lot.
- Special Use Permit for each restaurant with a drive-thru.

Variations Required:

- None identified at this time

Attendees: Mario Valentini – Project Architect
Bruce Green, Plan Commissioner
Lynn Jensen, Plan Commissioner
John Sigalos, Plan Commissioner
Sam Hubbard, Development Planner

Project Summary:

The subject property is approximately 1.38 acres (60,223 sq. ft.) in size and currently vacant and owned by the Village of Arlington Heights. The site has frontage along three streets, Golf Terrace (local street) to the north, South Arlington Heights Road (major arterial) to the west, and Golf Road (major arterial) to the south. Both Golf Road and Arlington Heights Road are under the jurisdiction of IDOT and any access onto these arterials will need to be reviewed and approved by IDOT. The subject property is part of TIF IV.

Through a public Request for Proposals (RFP) process that concluded in June of 2017, the Village Board selected the petitioner as the entity to purchase and develop the subject property. The petitioner is proposing the development of the east side of the site with a Wendy's restaurant including a drive-thru, and a Taco Bell restaurant including a drive-thru on the western side. Primary access would come along Golf Road, which is currently shown as a full access driveway entrance allowing travel both eastbound and westbound along Golf Road. Secondary access is proposed at the rear of the site along Golf Terrace, which connects to Arlington Heights Road at a non-lighted intersection allowing only northbound ingress and egress to and from Golf Terrace.

Meeting Discussion:

Mr. Valentini introduced himself and explained that the property in question was vacant. The developer had gone through a bidding process, which resulted in the current proposal before the Conceptual Plan Review Committee. The proposal was for two quick service restaurants, both with drive-thru windows. He acknowledged that Arlington Heights may have some safety concerns with development of the site, and so the proposed development has tried to take these into account and has proposed a layout that he believes will isolate traffic and ingress/egress points as far away from the intersection of Arlington Heights Road and Golf Road as possible. In considering that both proposed users are high traffic generating uses, the site has been designed to allow for sufficient site access and efficient interior circulation. In working with staff, the developer is proposing to improve the pedestrian experience by pulling the sidewalks away from the road and providing some separation

between those walking on the sidewalks and the cars on each of the streets. He hoped that the result would be a more pedestrian friendly environment.

He stated that they have created some nice landscaped areas and included a large buffer to the south along Golf Road. They've also included a patio area along Golf Road, which can be used by the patrons of both restaurants. They are currently working with an experienced site landscaper, and their goal is to spruce up the corner and beautify the area.

Commissioner Jensen asked about access from Golf Road. He noted that the drawing only showed outbound access along Golf.

Mr. Valentini clarified that the Golf Road driveway would provide both inbound and outbound access.

Mr. Hubbard stated that the property was zoned B-2, which allows restaurants with drive-thru's. However, drive-thru operations require a Special Use Permit, and so the project would need to appear before the Plan Commission for this zoning item. Additionally, a PUD is required because there would be two buildings on one zoning lot. Subdivision of the property was a possibility after development, but at this time the petitioner was not proposing subdivision. Any future subdivision would require Plan Commission approval. Although restaurants could qualify for the Special Use Permit waiver, because the development has to go through the Special Use Permit process for the drive-thru's, Special use Permits for the restaurants would be included in the request.

He stated that the property was zoned "Commercial" in the Comprehensive Plan, and the proposed uses were compliant with this designation. Like all Special Use Permit applications, the applicant would need to provide written responses to the three criteria for Special Use Permit approval.

He said that the primary entrance to the subject property would come from Golf Road, with a secondary entrance along Golf Terrace to the north. The development would include a stubbed off drive aisle to the east for eventual connection to the International Plaza site should that site ever be redeveloped. An easement for access to the International Plaza site would not be required at this time. However, a requirement to provide this access via a formal easement would be attached to the zoning approval, and the actual drive aisle connection and associated easement would not be required until reciprocal access is granted back to the subject property during a redevelopment of International Plaza.

He mentioned that, per staffs request, the petitioner would be relocating the carriage walk along both Arlington Heights Road and Golf Road, and they have provided a substantial greenspace for landscaping on the subject property along both of those streets at staff request. Along the western side of the site, staff believes additional landscaping is needed to further buffer the drive-thru lane for Wendy's.

He asked for feedback from the Conceptual Plan Review Committee relative to the proposed outdoor seating area along Golf Road. Staff appreciates the pedestrian connection from the site to the sidewalk along Golf Road, however, staff was not sure that the patio area would be well used given proximity to Golf Road.

He outlined the architecture on both the Taco Bell and Wendy's building, remarking that it would feature the new architectural styles used by each of these companies that incorporate quality materials and open interior spaces, and he thinks that these buildings will be an improvement to the existing architecture in the area. Signage, however, may need a variation although this is not under the purview of the Plan Commission. A Design Commission application will be required.

Mr. Hubbard passed out a landscape plan and explained that this plan was received after the materials has gone out to the Conceptual Plan Review Members. He explained that staff would like to see a decorative fence separating the western drive through lane from the western property line. Additionally, during discussions on the selection of the developer for this site, the Village Board mentioned that they wanted to see a unique focal feature on the corner, and the recently received landscape plan proposed this feature. He mentioned that the design was going in the right direction, but that staff was not 100% confident that the seats proposed in this location would be well used. He suggested something more along the lines of a layered decorative planter wall and extensive landscape plantings. With regards to the interior landscaping, he said that

certain landscape islands were missing and shade trees were required in all landscape islands.

Relative to parking, he mentioned that staff could not determine the exact code requirements until a floor plan was submitted. However, based on a preliminary estimation of likely floor area size, it looked like parking would be able to conform to code requirements. He stated that the Plan Commission application would require a formal traffic and parking study. He encouraged the petitioner to reach out to IDOT to begin discussions on access as IDOT controlled access on both Arlington Heights Road and Golf Road. He concluded by saying that staff was supportive of this project subject to working with the petitioner on some of the items outlined this evening.

Commissioner Jensen asked about site circulation.

Mr. Valentini explained that traffic leaving the Wendy's drive-thru lane could make an immediate left to travel north to the rear exit along Golf Terrace, or continue straight to exit onto Golf Road.

Commissioner Jensen asked about pavement striping/crosswalk to the patio.

Mr. Valentini responded that a crosswalk would be provided, either via pavers or pavement striping.

Commissioner Jensen asked if the patio area by Golf Road was not viable, could a patio be added behind the buildings.

Mr. Valentini replied that this may be possible. He mentioned that one of the Taco Bell prototypes included an outdoor dining area in front of the building, but that model would push the building back and reduce stacking capacity in the drive-thru lanes. So a patio in the rear may or may not be possible, they would have to analyze this. However, given the Chicago climate, both restaurants recognized the limitations of outdoor dining throughout the year. Wendy's would put one in if there was space, but would be comfortable either way. If the patio adjacent to Golf Road was not viable, he will go back to each franchise and ask if they would like to explore options for it behind the restaurant. He asked how much the commissioners really wanted to see outdoor dining. He was skeptical that outdoor dining areas would be heavily used.

Commissioner Siglaos stated that he was very supportive of the application and he was excited that this corner would be redeveloped. He said he was concerned with the location of the proposed outdoor dining area adjacent to Golf Road, and the benches proposed for the corner. He stated that he frequently eats outside when there is an option to do so, but he would never use the outdoor dining option by Golf Road due to proximity to the street. He said he liked the idea of outdoor dining, but said that he understood if it could not be added, especially if it meant the reduction of stacking space for the drive-thru. If the outdoor dining was added to the back, it was not ideal as it was away from the front entrance to the buildings. He asked about a fence shown on the plans.

Mr. Valentini clarified that a fence was proposed to direct people to use the walkway if they were heading to the patio area along Golf Road.

Commissioner Siglaos said that he was concerned about the safety of people crossing a drive aisle to access the patio. He did not feel that the patio would be well used. He thought that the benches by the corner could invite the wrong people at night.

Mr. Valentini proposed re-evaluating the parking requirements, which may allow the reduction of a parking space and the addition of an outdoor dining area in the median area by Wendy's, which could be used by both businesses.

Commissioner Siglaos said that the location Mr. Valentini was proposing would put the outdoor seating right next to cars in the drive-thru, which he also did not feel was ideal. He acknowledged that the site was tight and outdoor seating options were limited.

Commissioner Jensen remarked that any location for the outdoor seating would be close to cars in the drive-thru lane or adjacent to the street.

Commissioner Siglaos asked about stormwater detention.

Mr. Valentini replied that given the amount of greenspace in the plan, he didn't think underground detention vaults would be necessary. He thought the stormwater could be accommodated in large underground pipes. He mentioned that seating behind the building would not be very visible, and that could be problematic for maintenance purposes. If employees couldn't physically see trash accumulating in the outdoor seating area, it is possible that it may not be cleaned as regularly as it needed to be.

Commissioner Green said that he did not think seating areas behind the building were viable as any seating area behind the building would be surrounded by cars, which he did not find appealing. He did not think that seats on the corner feature were a good idea. He said that if he had to pick between an outdoor seating area behind the building and by Golf, he would probably choose the seating area by Golf.

Mr. Valentini discussed an option for reducing the greenspace in front of the building to move the drive aisle closer to Golf Road, which could allow an outdoor seating area in front of Wendy's.

Commissioner Jensen asked if there were any successful applications of outdoor seating at Wendy's or Taco Bell locations in town that were well used.

Mr. Valentini said that a new Taco Bell location in Rolling Meadows, he has not seen heavy usage of the outdoor seating area.

Commissioner Green said not to overdo the outdoor seating area because he didn't think it would be heavily used.

Commissioner Jensen said he wasn't sure if fast food clientele really wanted outdoor seating.

Mr. Valentini said that given the triangular orientation of the site where Algonquin comes in at a slight angle, if the building is placed directly on the north/south line, there will be a little space to the south where seating could make sense. He said in other Taco Bell locations he's worked on, there has only been one outdoor table and he was unsure of how often it was used. In some of the newer Taco Bell prototypes, there was a covered outdoor seating area attached to the building that had overhead heating lamps to extend the use of the space. He thought that Taco Bell may be OK with just a small number of outdoor seats.

Commissioner Jensen commented that he has not seen heavy use of outdoor dining spaces at similar establishments around town. He said that if the petitioner decided to include outdoor seating, it should be minimal.

Mr. Valentini asked if the Plan Commissioners were comfortable with the removal of the patio area close to Algonquin, and a slight reduction of the greenspace along Algonquin Road, to potentially allow a small outdoor seating area in front of the building.

Commissioner Green said he thought that would make sense. If the building looked better and had enhanced features, it may have more of an effect that the larger greenspace in front of the building.

Commissioner Jensen asked about a water feature in the corner of the site.

Mr. Valentini said that water features were too expensive. He said they would remove the seating from the corner feature, and he was thinking that they would propose a 30-inch tall garden wall with heavy landscaping. He said he liked the patio area at the corner because it would bring people away from the street. He described the architecture of both buildings.

Commissioner Jensen asked if these locations will be owned by franchisees, or by the corporations themselves.

Mr. Valentini said that they would each be owned by franchisees.

Commissioner Green commented that he liked the open truss architectural feature on the interior of one of the restaurants. He said that he was supportive of the project and that it appeared the Plan Commissioners in the room were in agreement of eliminating the outdoor seating area along Algonquin and putting it in front of the building if feasible.

RECOMMENDATION

The Plat & Subdivision Committee was supportive of the proposal and advised that the petitioner should move forward.

Bruce Green, Chair
PLAT & SUBDIVISION COMMITTEE
Sam Hubbard, Recorder



Item: Hey Nonny - 10 S. Vail Ave. - T1608

Department: Planning & Community Development

Requested Action

- 1. Amendment to Planned Unit Development (PUD) Ordinances 98-061, 99-028, and 13-032 to allow certain changes to the approved floor plan for the Metropolis Mixed Use Development.
- 2. A Special Use Permit to allow a 3,974 sq. ft. restaurant and auditorium space (music venue).

Variations Required

- A Variation from Chapter 28, Section 6.12-1, to waive the requirement for a traffic and parking study prepared by a qualified professional engineer.

Recommendation

- The Staff Development Committee has reviewed the proposed PUD Amendment, Special Use Permit to allow a restaurant and auditorium (music venue), and Variation to waive the requirement for a traffic and parking study, and is generally supportive of the use pending resolution of the potential parking and noise issues, and subject to the following conditions:

1. Provide a written justification to support the proposed variation as per the approval criteria outlined in the Zoning Ordinance:
 - That the property in question cannot yield a reasonable return if permitted to be used only under the conditions allowed by the regulations in that zone.
 - The plight of the owner is due to unique circumstances.
 - The variation, if granted, will not alter the essential character of the locality.
2. The petitioner shall provide additional details on the grease trap, kitchen venting, and noise/vibration control as part of the Plan Commission review process.
3. Restrictions on the ability to open the front windows within the subject unit may be incorporated as part of the staff recommendation for Plan Commission approval.

4. The Vail Avenue garage must have sufficient capacity to accommodate the parking demand to be generated by the proposed development.

5. These are preliminary comments only and should not be relied upon as identification of the only major issues. The Staff Development Committee reserves the right to change its position on issues upon submittal of a formal application and detailed review.

ATTACHMENTS:

Description

Staff Report

Aerial

Project Narrative & Market Study

Justification for Special Use

Floor Plan

Type

Board or Commission Report

Exhibits

Exhibits

Exhibits

Exhibits



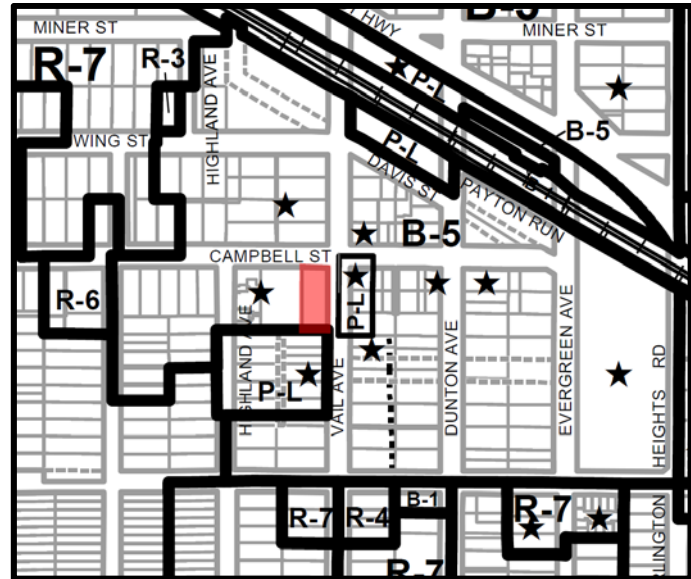
VILLAGE OF ARLINGTON HEIGHTS **STAFF DEVELOPMENT** **COMMITTEE REPORT**

Temp File Number: T1608
Project Title: Hey Nonny
Address: 10 S. Vail Avenue.
PIN: 03-29-346-036

To: Conceptual Plan Review Committee
Prepared By: Sam Hubbard, Development Planner
Meeting Date: October 11, 2017
Date Prepared: October 6, 2017

Petitioner: Christopher M. Dungan
Address: 1211 W. Noyes.
 Arlington Heights, IL 60005

Existing Zoning: B-5, Downtown District



SURROUNDING LAND USES

Direction	Existing Zoning	Existing Use	Comprehensive Plan
North	B-5, Downtown District	Mixed-Use development	Mixed-Use
South	P-L, Public Land District	Public Parking Garage	Government or Institutional
East	P-L, Public Land District	Harmony Park	Mixed-Use
West	B-5, Downtown District	Metropolis Theater	Mixed-Use

Requested Action:

1. Amendment to Planned Unit Development (PUD) Ordinances 98-061, 99-028, and 13-032 to allow certain changes to the approved floor plan for the Metropolis Mixed Use Development.
2. A Special Use Permit to allow a 3,974 sq. ft. restaurant and auditorium space (music venue).

Variations Required:

1. A Variation from Chapter 28, Section 6.12-1, to waive the requirement for a traffic and parking study prepared by a qualified professional engineer.

Project Background:

The subject property is located on the southwest corner of Vail Avenue and Campbell Street and is part of the larger Metropolis PUD, which was originally approved in 1998. Current tenants within the subject property include the Metropolis Ballroom, Big Shots Piano Bar, and Armand's Restaurant, as well as the subject unit which is 3,974 square feet in size and currently vacant. The applicant is proposing the occupancy of this vacant unit with Hey Nonny, a music venue and accompanying restaurant. The restaurant would feature "farm-to-table" food options including locally sourced meat, fish, and produce from around the Midwest. Cocktails and beverages would also be available from local breweries and distilleries. The space would be essentially split in half, with one side devoted primarily for the restaurant function, and the other side would provide overflow space for the restaurant (when needed), but would primarily function as the space for the music entertainment portion of the business.

The proposed hours of operation are 5:00pm – midnight on Tuesday through Thursday, 3:00pm – 1:00am on Friday, 10:00am – 1:00am on Saturday, and 10:00am – 8:00pm on Sunday. The business will be closed on Monday. Entry into the restaurant will be open to all, but when music venues are booked for the music side, entry into that side of the establishment will be restricted through the purchase of tickets.

The restaurant side would contain 50 seats with an additional 10 seats at the bar (for a total of 60 seats). The music venue side would include an additional 16 permanent seats along the window that can be used as overflow seating for restaurant guests, bringing the total seat count to 76. Cocktail tables and chairs can be added to the music side for an additional seating capacity of 64, bringing the grand total seating capacity to 140 seats. The music venue side can also be arranged as standing room only, which would provide capacity for approximately 160 people on that side (the 16 seats along the window would remain). The petitioner estimates that the business would have 20 employees total, with the maximum number at peak shift being around 10 employees.

Zoning and Comprehensive Plan

The subject property is located within the B-5 Downtown zoning district, which allows restaurants and auditorium uses via the Special Use Permit approval process. Although the restaurant could qualify for a Special Use Permit waiver based on the size of the restaurant (under 4,000 square feet in floor area), due to the unique pairing of restaurant and auditorium (music venue) uses, which auditorium use also requires a Special Use Permit, the restaurant is no longer eligible for the Special Use Permit waiver. Therefore, the petitioner is required to obtain a Special Use Permit from the Village Board for a restaurant and auditorium (music venue).

Additionally, an amendment to the underlying PUD is required as the petitioner is proposing changes to the floor plan to accommodate for their build-out. This amendment is necessary given the scope of the interior alterations and due to the intensity of the proposed use, which was not contemplated during the original PUD approval for the Metropolis development. Staff notes that a formal Plan Commission application for this project has already been received, with a tentative date of November 8th to appear before the Plan Commission. As is required with all Special Use Permit applications, the petitioner has provided written justification demonstrating compliance with the criteria for Special Use Permit approval. Specifically, this criteria is:

- 1. That said special use is deemed necessary for the public convenience at this location.***
- 2. That such case will not, under the circumstances of the particular case, be detrimental to the health, safety, morals or general welfare of persons residing or working in the vicinity.***

3. That the proposed use will comply with the regulations and conditions specified in this ordinance for such use, and with the stipulations and conditions made a part of the authorization granted by the Village Board of Trustees.

Staff has reviewed the petitioners response to the Special Use Permit criteria and offer the following preliminary comments:

- There is no other “farm-to-table” restaurant of this capacity within Arlington Heights. Although other restaurants may offer certain “farm-to-table” dishes, none of them will specialize in “farm-to-table” food to the same extent as the proposed restaurant. Similarly, there is no venue that provides the same capacity for live music within Arlington Heights as will be offered at Hey Nonny. Although other restaurants within Downtown provide live music, the size of the live music at these locations is significantly smaller and they function more as an auxiliary feature to the restaurant. The Metropolis Theater next door to the subject property provides live performances, however, they are primarily theatrical performances as opposed to the type of musical performances that will take place at Hey Nonny. In this way, the proposed use will occupy a market niche that is not currently served within the community.

With regard to criterion #2, staff notes the following:

- A restaurant and music venue is appropriate for the Downtown mixed use environment, which is meant to accommodate larger crowds of people and provide dining and entertainment options.
- However, the petitioner should provide additional details on the levels of sound that will be generated by the music venue. Music shall not be of a volume to disturb other owners within the Metropolis Development, such as the Metropolis Theater to the west, the piano bar underneath the subject property, and the Metropolis Ballroom on the 2nd floor of the subject property. Additionally, Sounds of Summer is held directly across the street within Harmony Park, and music from within the restaurant shall not overflow to disturb this event. The petitioner will need to provide additional details on how Hey Nonny will interact with the surrounding uses in terms of volume and sound overflow.
- During the formal review process, staff and the petitioner will need to evaluate the estimated peak parking demand of the proposed use in relation to available supply of parking within the Vail Avenue garage to determine if adequate capacity exists to accommodate the patrons of Hey Nonny.

The subject property is designated as “Mixed Use” in the Comprehensive Plan, and the proposed use is consistent with this designation.

Building, Site, and Landscaping

There are three primary items identified with the building and site that will need to be addressed during the Plan Commission process.

First, the petitioner should provide details on where their grease trap will be located. When Circa '57 was approved to occupy this space (although they never built it out) back in 2013, there was uncertainty on where they would locate their grease trap. One option was to tie into the existing grease trap that is used by the Metropolis Ballroom located underneath the loading area to the south of the building. However, it was unknown if there was sufficient capacity within this grease trap to accommodate for the grease expected from a restaurant within the subject unit. The petitioner should provide additional details on where their

grease trap will be located or whether they propose tying into the grease trap used by Metropolis Ballroom (and if that grease trap has sufficient capacity). If so, they should provide details on whether permission from the remaining condo owners within the building will be needed in order to tie into the existing grease trap.

The second building issue relates to ventilation. Because the existing unit does not contain a kitchen, the interior of the space will need to be altered to accommodate a kitchen and all related kitchen equipment. The new kitchen will need proper venting, and it is unknown how the proposed kitchen will be vented. One option is to vent up through the building directly to the roof, which would require coordination with Metropolis Ballroom to vent through their space. Another option would be to run south through the unit and out into the loading area, then up along the building to the roof. The petitioner should provide additional details on how venting of the kitchen will be accomplished.

Finally, as part of the Plan Commission process, the petitioner should address noise/vibrations. Section 531-11.1 (Conditions of Use) of the Zoning Ordinance states that operations within the B-5 District “shall not be objectionable due to odor, dust, smoke, noise, vibrations, or similar causes.” The petitioner should provide details on if noise or vibrations will be heard or felt by any of the nearby businesses (Armand’s, Metropolis Theater, Big Shots Piano Bar, etc.), or if any sound attenuating equipment will be installed to limit this potential impact. Additionally, it is unknown if the windows to the establishment can be opened, which could cause noise to overflow out onto the street. As previously noted, Sounds of Summer occurs directly across the street in Harmony Park and noise must be restricted to avoid any conflict with this event. Restrictions on the ability to open windows may be recommended as part of Plan Commission approval for this application.

Traffic and Parking

Chapter 28, Section 6.12, Traffic Engineering Approval, requires that any Special Use Permit application include a traffic and parking study from a certified traffic engineer. The study would assess access (location, design, and Level of Service), on-site circulation, trip generation and distribution, parking, and impacts to public streets. The petitioner has requested a variation to waive this requirement and must therefore provide written justification to the criteria for Variation approval as outlined below:

- That the property in question cannot yield a reasonable return if permitted to be used only under the conditions allowed by the regulations in that zone.
- The plight of the owner is due to unique circumstances.
- The variation, if granted, will not alter the essential character of the locality.

Staff is supportive of the requested variation as the Downtown street network has capacity to handle additional traffic and staff does not expect traffic generation from the proposed use to be a significant issue. With regards to parking, patrons and employees of this business will be accommodated within on-street parking spaces and within the Village owned parking facilities in the Downtown area. As parking is essentially owned and provided by the Village, the Village and petitioner will need to assess the parking facilities to determine if sufficient parking capacity exists. Staff will rely on information from the petitioner and a combination of methods to determine expected parking demand for the proposed use (zoning code parking requirements, maximum occupancy levels based on Building Code requirements, HNTB and Rich & Associates parking studies outlining parking demand based on specific uses). Based on the ability of the Village to “self-assess” parking in this instance, a third party parking study will not be needed, although additional parking counts may be required.

Additional details from the petitioner are needed to calculate the exact parking requirements for the proposed use. As outlined above, since no on-site parking is provided, the on-site parking requirements for the proposed use will need to be met within the Vail Avenue garage (which is permissible by code for uses within the B-5 District). The Police Department has been requested to conduct additional counts of available garage spaces on Friday and Saturday evenings in order to gather information on existing capacity within the garage. The results of these surveys should be available prior to the Plan Commission hearing on this application.

RECOMMENDATION

The Staff Development Committee has reviewed the proposed PUD Amendment, Special Use Permit to allow a restaurant and auditorium (music venue), and Variation to waive the requirement for a traffic and parking study, and is generally supportive of the use pending resolution of the potential parking and noise issues, and subject to the following conditions:

1. Provide a written justification to support the proposed variation as per the approval criteria outlined in the Zoning Ordinance:
 - ***That the property in question cannot yield a reasonable return if permitted to be used only under the conditions allowed by the regulations in that zone.***
 - ***The plight of the owner is due to unique circumstances.***
 - ***The variation, if granted, will not alter the essential character of the locality.***
2. The petitioner shall provide additional details on the grease trap, kitchen venting, and noise/vibration control as part of the Plan Commission review process.
3. Restrictions on the ability to open the front windows within the subject unit may be incorporated as part of the staff recommendation for Plan Commission approval.
4. The Vail Avenue garage must have sufficient capacity to accommodate the parking demand to be generated by the proposed development.
5. These are preliminary comments only and should not be relied upon as identification of the only major issues. The Staff Development Committee reserves the right to change its position on issues upon submittal of a formal application and detailed review.

September 6, 2017

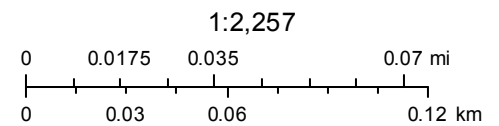
Bill Enright, Deputy Director of Planning and Community Development

Cc: Randy Recklaus, Village Manager
All Department Heads
Temp File 1608

Hey Nonny - Aerial



October 4, 2017



HEY NONNY

LOCAL MUSIC * LOCAL FOOD * LOCAL DRINKS

BUSINESS PLAN SUMMARY

September 13, 2017

RECEIVED
SEP 18 2017
PLANNING & COMMUNITY
DEVELOPMENT DEPARTMENT

THE GIST

HEY NONNY will be an intimate music venue, with an accompanying restaurant/bar, located at 10 S. Vail Ave. in Arlington Heights. Its theme is LOCAL – “Local Music, Local Food, Local Drink.” The 3,900 square feet of space will be divided internally into two unified, but separable, public areas. First, it will feature a music venue/event room (the “Nonny Club”) holding about 110 seated or up to 160 standing. The venue will have music nightly (Tuesday – Sunday), presenting the best Chicago-area performers, along with up and coming touring acts. It will be a “listening room,” for concerts in a club setting. Second there will be a restaurant/bar (the “Nonny Bar”) with 60 seats for drinking and eating. An additional 16 seats at hi-top tables in the Nonny Club will provide additional seating for VIP and overflow dining. The gastropub environment will feature simple (not expensive) mostly Midwestern-sourced farm-to-table foods. Drinks will focus on local beers and hand-crafted cocktails made with liquors and other ingredients from Midwest sources.

HEY NONNY?

“Hey Nonny Nonny” is an old English expression – often used in songs -- for being carefree or unburdened. Shakespeare made “Hey Nonny Nonny” the central element of his “Sigh No More” song in the romantic comedy *Much Ado About Nothing*. There, Shakespeare tells us to be “blithe and bonny, converting all your sounds of woe into Hey Nonny Nonny.” In 1991, Milwaukee rock band the Violent Femmes released a “Hey Nonny Nonny” song with a different lyric, but the same “let it go” message of carefree release. Music and release from the cares of the day -- that’s what HEY NONNY is about.

HEY NONNY’S UNIQUE MARKET OPPORTUNITY

HEY NONNY will be a centerpiece in the ongoing transformation of downtown Arlington Heights to a dining and entertainment hub/destination.

A. Location. The HEY NONNY space is in the center of downtown Arlington Heights. It is:

- part of a performing arts/restaurant complex located at Arlington Heights' central intersection: Campbell and Vail Streets;
- immediately across the street from Harmony Park, the primary gathering place for the community; and
- immediately north of Arlington Heights' largest parking garage.

B. The Metropolis Entertainment Complex. The HEY NONNY building is part of a unified, internally-connected three-building entertainment complex that is Arlington Heights' dining and entertainment hub. It includes:

- **Metropolis Performing Arts Center.** With an active 320-seat theater and a performing arts school.
- **Metropolis Ballroom.** HEY NONNY's upstairs neighbor has four private event spaces, seating 250 (to be expanded soon), 80, 60 and 30 respectively.
- **Armand's Restaurant.** Right across an interior hallway from HEY NONNY, featuring a popular burgers, pizza, and pasta menu.
- **Mago Restaurant.** A Mexican restaurant on both sides of the Metropolis PAC lobby on Campbell Street.
- **Big Shot Piano Bar.** A popular sing-along piano bar, which also serves dinner. It is Arlington Heights' favorite late night spot.
- **Arlington Ale House.** A large new game and beer focused bar on the third floor of the Metropolis PAC building. It is Arlington Heights' only food-less bar.

C. Other Central Downtown Dining. There are 13 other restaurants within 2 blocks of HEY NONNY:

- Peggy Kinnane's. A popular Irish pub and restaurant.
- La Tasca. A tapas restaurant.
- Carlos & Carlos. An Italian restaurant run by Guatemalan Carlos Montiel.
- Salsa 17. Large Mexican restaurant with table-made guacamole.
- Cortland's Garage. Suburban outpost of popular Chicago bar, featuring burgers.
- Tuscan Market. Bar with very limited food. Popular meeting spot.
- Ttowa, Korean restaurant.
- California Pizza Kitchen. The only "franchise" place downtown.
- Dunton House. Diner (breakfast through dinner) with liquor license.
- Bangkok Café. One of three Thai restaurants in downtown Arlington Heights.
- Pho An Heights. A Vietnamese Pho restaurant.
- Shakou Sushi. The Arlington Heights location opened in June, 2017.
- Passero. A small Italian restaurant, opening in the fall of 2017.

There are no farm-to-table/local foods restaurants in or near Arlington Heights. The closest is the recently-opened Farmhouse on North in Barrington, about 9 miles from downtown Arlington Heights. There are no establishments in downtown Arlington Heights emphasizing a creative craft cocktail drink menu.

D. Downtown Entertainment. Entertainment options in downtown Arlington Heights include the following:

- Metropolis PAC. Presents over 400 events per year, of which about 200 are ticketed events (usually Thursday – Sunday); mostly plays. Music tends toward the over-60 audience.
- Big Shot Piano Lounge. Piano bar five nights a week; no cover.
- Peggy Kinnane's. Cover bands many weekends; \$5 cover.
- Paragon Movie Theaters. Two blocks from HEY NONNY is a 5 screen multiplex.
- Arlington Ale House. Background music and open mic. No cover.

None of these presents a ticketed event listening room club setting like that planned for HEY NONNY. At present, the entertainment options in downtown Arlington Heights are insufficient (in number and quality) to hold up the “entertainment” end of a “dining and entertainment hub.”

E. Other Area Music Venues. Other music options in the area include:

- Mac's On Slade. A small (capacity about 70) bar in Palatine, serving bar food, and presenting blues and jazz Thurs. – Sat.; no cover. Recently closed and sold. Likely to re-open with similar format.
- Dirty Nellies. Palatine has a bar food restaurant and separate large (800 people). Mostly tribute and cover bands with a \$7-\$10 cover, 3 nights a week.
- H.O.M.E. In a strip mall, a huge sports bar/restaurant with a 15,000 square foot entertainment venue with a capacity of over 1,000. Mostly D.J.s Fridays and Saturdays. Rarely bands. Admission is \$7 to \$15 at the door.

F. HEY NONNY's Competitive Market Position and Opportunity. As noted above, there is nothing like HEY NONNY anywhere in the Northwest suburbs. There is no “listening room” club presenting concerts in an intimate acoustically pristine setting. The nearest farm-to-table restaurant is in Barrington. And there is nothing in the Chicago area that combines these two elements. The geographically closest analog to HEY NONNY is the SPACE/Union Pizzeria combination in Evanston. In a room about 50% larger than HEY NONNY'S music venue room (2000 sq. ft. vs. 1400 sq. ft.), SPACE presents a wide variety of musical genres with a usual capacity of 240 (80 people at cocktail tables, 80 seated without cocktail tables, and 80 standing). The adjoining Union Pizzeria features a wood-burning pizza oven (it serves other things too) and seats about 120. Dining at the Nonny Bar will be driven by attendees at Nonny Club music performances. Northwest suburban audiences have demonstrated that they will pay \$10 to \$30 for a music club concert: over 10% of the SPACE audience has driven 15-24 miles to Evanston from the Northwest suburbs. That said, for HEY NONNY to realize its full potential, downtown Arlington Heights must develop its potential as a dining and entertainment hub.

G. The Downtown Arlington Heights Opportunity. Downtown Arlington Heights represents an opportunity. With investment, cooperation and effort, downtown Arlington Heights can be a dining/entertainment “destination” beyond the draw of its constituent elements.

- There is a significant core of dining options, closely grouped to permit on foot inter-establishment strolling.
- There is abundant parking, if properly organized. However, there is work to be done to organize it, and to educate the public.
- The Metropolis PAC is now on solid financial footing and is increasing its audience.
- There is a collection of leaders/operators that are interested in collective promotion of downtown Arlington Heights: Tom Manetti (Ballroom); Larry Rebodos (Big Shot); Derek Hanley (Peggy Kinnane’s); Colin and Lisa Gilbert (Tuscan Market); Brian Roginski (Cortland’s); and Joe Keefe (Metropolis).
- There are over 500,000 people living within a 12-minute drive of downtown Arlington Heights.
- There is no other walking-centered “downtown” dining and entertainment center in the area.
- Arlington Heights is the geographic and population center of the Northwest suburbs with solid average household incomes.
- Arlington Heights is attracting a significant number of young families.
- The Village of Arlington Heights supports the ongoing development of a downtown dining and entertainment hub.

That said, there is substantial work to be done to organize the business and governmental forces necessary to develop and hone a promotional theme and style, and to finance and implement a Downtown Arlington dining and entertainment district.

HEY NONNY DESIGN

HEY NONNY will be located in about 3,900 square feet of commercial condominium space at 10 S. Vail Ave. The HEY NONNY space is nearly square – roughly 61 feet by 64 feet, with the street exposure measuring 61 feet. The space will be configured into three primary sections: (1) the Nonny Bar gastropub space along the north and east (street) portions of the space, occupying about 1200 square feet; (2) the Nonny Club venue in the southeastern quadrant of the space, occupying about 1400 square feet (including a small “green room”; and (3) a back of house area containing kitchen, storage, coolers, dishwashing, and bathrooms, occupying about 1200 square feet. The Chicago firm d+k Architects and Interiors has been retained for the design work on HEY NONNY.

The main entrance to HEY NONNY will be in the center on the east (street) side. The entrance will lead directly to a host/ticket station, from which guests will be directed

to their dining seat, to the bar, or into the venue. There will be a second entrance in the northwest corner from the interior hallway leading to the Metropolis Ballroom, the Metropolis Theatre, Armand's, Mago and the Big Shot Piano Lounge. The Nonny Bar gastropub will have table seating for about 50 and another 10 seats at the bar. The streetside windows in both the bar and venue rooms look out on Vail Avenue and across the street to Harmony Park, and will have low knee walls, above which will be windows that can open to the sidewalk and the street. Outside those windows will be five tables for sidewalk dining in the warm weather months. The focal point of the gastropub will be the 25-foot-long bar, behind which will be a muraled wall separating the bar and venue rooms. The wall will be permanent up to bar height, and above that will be able to retract upwards into the ceiling, opening the bar and venue rooms up to one another. When the wall is open, 50 of the 60 seats in the Nonny Bar room will provide a view directly to the stage in the Nonny Club venue. All seats in the Nonny Bar, except for the four tables next to the windows, will be a hi-top/bar level, to enhance sightlines into the venue.

The Nonny Club venue will have a stage approximately 18 feet wide and about 15 feet deep in the southwest corner. The stage will be designed with a wood backdrop with a vertical element and a curtain that can be either pushed to the sides, or used to provide a full backdrop. The wood background (no curtain) will be used to project sound for shows that are mostly or completely acoustic, while the curtain will be deployed for shows that are more amplified. The stage will be about 20 inches high. The only permanent seating will be the four hi-tops next to the windows, so that the room can be configured flexibly depending on the music being presented. The standard arrangement will have seating for 64 around 16 small 4-top cocktail tables arrayed in front of the stage, 16 at the four high-top rectangular tables adjacent to the windows, and standing room or seats with no tables for another 15 to 30 people (for total seated capacity of 95 to 110). An all-standing room show will have a capacity of 160 (with the four 4-tops remaining in place). There will be a small "green room" for performers adjacent to the venue space. The Nonny Club will feature a top-quality sound system, designed by T.C. Furlong, Inc. of Lake Forest, that can serve both band and DJ/dance functions. Stage lighting will be professionally designed and installed, with both sound and lights operated from a sound booth at the rear of the venue.

The restaurant/bar décor will be bright "prairie modern." The floors will retain the existing concrete (smoothed and coated), showing the outlines of the space's former bank existence. The North wall will have a long banquette with fabric in a deep blue theme color, and above it a wall of dark wood trimming fabric sections (with acoustic baffling behind them), which will provide some sonic control. The north wall will also feature an "art rail," from which a changing set of paintings and objects will be displayed. That theme will be repeated on the south wall in the venue, with wood panels below a drink rail and the wood trim/fabric theme above it. The place will feel like it is in the River North area of Chicago, providing a comfortable sophisticated environment for casual dining and interesting entertainment.

HEY NONNY DEMOGRAPHIC

HEY NONNY's design target is the 30-40 year-old parents of elementary and middle school students. That will also be the target demographic for Fridays and Saturdays at HEY NONNY, but the target for weekday and Sunday shows and dining will skew older. Obviously, HEY NONNY's menu and entertainment will appeal to a wide range of people, but the menu, design, and entertainment will all be focused on the young parents crowd. It should remind that group of the places they loved when they lived in Chicago.

HEY NONNY OPERATIONS

A. Hours. HEY NONNY will be open from 5 – midnight Tuesday through Thursday, from 3 p.m. to 1 a.m. on Friday, from 10:00 a.m. to 1 a.m. on Saturday, and from 10 a.m. to 8 p.m. on Sundays. It will be closed on Mondays.

B. Local Music

Chicago is the home to amazing musicians and bands known world-wide. But most people in the Northwest suburbs never hear those great performers, because the artists are either touring, or are playing in Chicago (which many of our residents find unfamiliar or inconvenient). HEY NONNY will bring those great talents to Arlington Heights, where they can be appreciated in an intimate "listening room." The club will also present up and coming touring bands for whom an intimate Chicago-area listening room is the perfect venue.

HEY NONNY will not feature any particular style or genre of music, other than to focus on performances that are suited to an intimate listening room. Thus, guests will hear cabaret, jazz, blues, Latin, country/Americana, chamber music, folksingers, pop, and every other style, all up close and personal. HEY NONNY will also play a significant role in providing a performance space for young area performers learning their craft. A typical week might look like this:

- **Tuesdays.** Open 5 p.m. to midnight. In the Nonny Club venue, the theme will change between Upcoming Talent Night (young and new performers, including school groups) and the Songwriters' Circle, with 3 or 4 singer-songwriters taking turns on songs, as in the Bluebird Café in Nashville. \$5 cover.
- **Wednesdays.** Open 5 p.m. to midnight. Jazz and Cabaret Night, featuring the best jazz and cabaret performers in Chicago. \$10 ticket/cover.
- **Thursdays.** Open 5 p.m. to midnight. Residency Night. One central performer will appear each Thursday for a 3-month residency in the Nonny Club, being accompanied each week by a different supporting cast. Residents may include Robbie Fulks, Jon Langford, Michael Miles, Jason Narducy, Sugar Blue and Anna Fermin. \$12 ticket/cover.
- **Fridays.** Open 3 p.m. to 1 a.m. There will be free entertainment for a HEY NONNY Happy Hour from 3 to 6, with the Big Wall between the bar and the

venue wide open. At 6 p.m., the wall will close, and then great Chicago and touring performers will present two shows at 8 p.m. and 10 p.m. \$12-\$50 ticket/cover.

- Saturdays. Open 10:00 a.m. to 1 p.m. HEY NONNY will serve brunch from 10:30 to 3 p.m. in both the venue and bar rooms, with music on stage and the Big Wall open. Later major Chicago and touring performer will present two shows in the venue, at 8 p.m. and 10 p.m. \$12-\$50 ticket/cover.
- Sundays. Open 10 a.m. to 8 p.m. There will be a Jazz Brunch served from 10 a.m. – 2:00 p.m., in both the venue and bar rooms, with jazz on stage with no additional charge. Later in the afternoon at 4 p.m., there will be a Bubble Chamber series, pairing various forms of chamber music with featured beverages. Bubble Chamber will be a \$10 ticket/cover.

Tickets will be sold in advance online and at the door for all music events. There will be limited food service in the NONNY Club room. With some exceptions, music events will be “all ages.”

C. Local Food

HEY NONNY will focus on Midwest sourced foods, with significant suppliers noted on the menu. The “farm-to-table” food trend embraces a wide range of food sophistication. HEY NONNY will be at the simpler gastropub spectrum. It will feature mostly dishes that people have heard of, but which are not available at other downtown Arlington Heights restaurants. Two suppliers will be particularly important: Local Foods, a Chicago distributor of produce, meats and products from Midwestern farms, and Aqua-Terra Farms in Bristol, Wisconsin, a source of arctic char fish and variety of aqua-ponically-grown greens and vegetables (year round). One of the Aqua-Terra owners is an Arlington Heights resident.

Here is a concept of what a menu might look like, though the actual day-to-day menu will be shorter, and will feature seasonal specials:

Snacks/Apps/Small Plates		
<i>Bacon fat fries</i> \$5. Nonny ketchup	<i>Brussels Sprouts.</i> \$10. Homemade chorizo / pickled red onions / feta cheese / cilantro vinaigrette	<i>Slagel Family Farms Swedish Meatballs.</i> \$8. Honey-parship puree, Gaufrette potato, fried parsley, huckleberry
<i>Wisconsin Cheese Curds.</i> \$9 House-Made ketchup, spicy curd sauce.	<i>Fresh Garden Hummus.</i> \$10. Fermented chickpeas / tahini / fresh lemon / roasted seasonal vegetables / crudites / house made naan	<i>Pork on a Waffle.</i> \$12. Cornmeal waffle / pulled BBQ pork / local slaw / maple syrup drizzle
Charcuterie and Cheeses		
Soups and Salads		
<i>Red Russian Kale.</i> \$11. Ruby red chard / honey crisp apple / red cabbage / dried cranberries /	<i>Mick Klug Farm Apple Salad.</i> \$10. Shaved apples / red oak leaf / Parisienne apples /	<i>Golden Beet Salad.</i> \$9. Satsuma mandarin / macadamia nut / yogurt

Mona cheese / olive oil croutons / green buttermilk dressing	candied pumpkin seeds / manchego cheese / caramel apple vinaigrette	
<i>Arugula Salad.</i> \$10. Freekah / toasted almonds / golden raisins / roasted cauliflower / fennel-yogurt vinaigrette.	<i>Butternut Squash Soup.</i> \$6. Butternut squash / curry / chevre / toastette.	<i>Chicken Orzo Soup.</i> \$6.
Sandwiches		
<i>Roasted Amish Chicken Club.</i> \$13 Butter blanched kale, beet pickled shallots, Catalpa Grove bacon, baby swiss cheese, black garlic ale mustard, toasted ciabatta, with kettle chips	<i>HEY NONNY Burger.</i> \$12. Slagel beef, bacon / cheddar / pickle / sesame bun / chips	<i>Midwestern Grilled Cheese.</i> \$12. Sharp Cheddar & Muenster, House pimento Cheese, toasted brioche, Malted Tomato soup
Large Plates		
<i>Bucatini.</i> \$14. Cacio e pepe / pecorino romano / black pepper	<i>Arctic Char.</i> \$20. Brussels sprouts / tomatoes / fennel / pomegranate reduction	<i>Phyllo Strudel.</i> \$16. Local mushrooms / tomato concasse / goat cheese / creamed spinach
<i>Amish Half Chicken.</i> \$22. Mustard dill spaetzle / crunchy salad / chicken jus	<i>Stuffed Pork Chop.</i> \$22. Chorizo and pumpkin seed stuffing / roasted poblano mashed potatoes / pan sauce	<i>Grass-Fed Steak Frites.</i> \$22. Marinated flat-iron steak, caramelized mushrooms and onions, black ale jus, hand cut fries
Desserts		
<i>Chocolate Pecan Pie</i> \$7	<i>Hyper-Chocolate cake</i> \$7.	<i>Apple Buckle.</i> \$8. Oatmeal – graham streusel / brown butter gelato
<i>Butter Cake.</i> \$9. Poached pear / cranberries / walnuts	<i>House made gelatos.</i> \$6.	
Late Night		
<i>Pasty.</i> \$10. Classic Upper Peninsula turnover with rutabaga, redskin potato, carrots, onion and beef	<i>Empanadas (3).</i> \$9 Mushroom Chorizo	<i>Fresh Garden Hummus.</i> \$10. Fermented chickpeas / tahini / fresh lemon / roasted seasonal vegetables / crudites / house made naan

D. Local Drinks

Craft cocktails will be the centerpiece of the HEY NONNY beverage program, with a changing list of featured cocktails. The cocktails will focus on products from Midwestern distilleries, including Few (Evanston), Chicago Distilling (Chicago), Letherbee (Chicago), CH Distillery (Chicago), Koval (Chicago), Rhine Hall (Chicago), North Shore (Lake Bluff), Death's Door (Middleton, WI), Yahara Bay (Madison, WI), Journeyman (Three Oaks, MI), Great Lakes (Milwaukee), and New Holland (Holland, MI). An experienced bar staff will combine showmanship and deep product knowledge

to make cocktail service a central part of the HEY NONNY show. No other Arlington Heights establishment emphasizes sophisticated craft cocktail service.

The HEY NONNY Bar will feature a rotating menu of 5-8 featured draft beers, with others available in bottles. There is no shortage of strong local beer suppliers. Events featuring specific beer and liquor producers will be held monthly in the HEY NONNY Bar.

“Local” wines are different story. Consumers are not clamoring for Midwestern wines, which are not well known, and which consumers perceive as being of low quality. The HEY NONNY Bar will include a few high-quality Michigan wines (sparkling wines from L. Mawby in Suttons Bay; pinot noir from Black Star Farms in Suttons Bay, Cabernet Sauvignon from Domaine Berrien in Berrien Springs, Chardonnay from Bower’s Harbor in Traverse City, and Riesling from Shady Lane in Suttons Bay). But the majority of wines offered will be from outside the Midwest.

Finally, HEY NONNY will feature some non-alcoholic drink specialties, including juiced fruits and vegetables in the summer and drinking chocolate (a thick and intense version of hot cocoa) in winter.

V. HEY NONNY MANAGEMENT AND DEVELOPMENT SCHEDULE

Harmony Hospitality LLC will be the operating entity for HEY NONNY. It will lease the premises from the owner, Hey Nonny Metropolis, LLC. Both entities are co-owned by Chip Brooks and Chris Dungan, who will both be actively and intensively involved in the operation of HEY NONNY. Despite their involvement, HEY NONNY will in addition have and be operated by a professional operations staff.

A. OWNERS.



Chip Brooks is a long time (30+ years) Arlington Heights resident. Chip is a native of Kalamazoo, Michigan, with an undergraduate degree from Northern Michigan University and a law degree from University of Michigan. From high school through his early years in Chicago, Chip played drums/percussion in orchestras, polka bands, jazz bands, party bands, theater pit bands, big bands, and the Arlington Heights Community Concert Band. He moved to Chicago in 1980, and practiced law as a business litigation attorney with international law firm Holland & Knight (and a predecessor) for 36 years before retiring in 2016 to pursue the goal of creating a music

venue in Arlington Heights. While still practicing law, Chip served five months as an unpaid music intern at SPACE in Evanston, working three nights a week on the details of music venue operation. For four years, Chip has served on the Board of Directors of the Northwest Suburban Community Concert Association. Chip will become Basset and Food Safety certified.



Chris Dungan has lived in Arlington Heights since 1997. He grew up in Northbrook and was involved on the technical side of live theatrical and musical performances during his high school and college years. After graduating from Eastern Illinois University with a degree in Business Marketing, Chris began a long career in the generic pharmaceutical industry where he rapidly rose to senior executive management levels in the area of sales & marketing. In 2005, Chris Co-Founded PACK Pharmaceuticals, LLC and was its President of Corporate and Business Development, where he drove the company's strategic planning, marketing, finance and corporate management. In 2014, Pack Pharmaceuticals was sold to the Aceto Corporation, and Chris began returning to his entertainment roots. He has served on the Board of the Metropolis Performing Arts Centre since May of 2013. Chris too will be Basset and Food Safety certified.

B. MANAGEMENT

HEY NONNY will operate under four principal managers (none of whom will be the Owners):

General Manager. Responsible for all operations and the face of the business to the community. Reports to the Owners.

Venue Manager. Responsible for all venue operations. Reports to General Manager.

Kitchen Manager. Responsible for all back of house operations. Reports to General Manager.

Bar Manager. Responsible for all bar operations. Reports to General Manager.

C. DEVELOPMENT SCHEDULE

The development schedule is obviously subject to many factors, and approvals, but the plan is:

October 15, 2017

Construction drawings approved

November 10, 2017	General Contractor selected.
Dec. 11, 2017 - March 15, 2018	Construction
March 21-31, 2018	Soft Opening
April 1, 2018	Grand Opening

JUSTIFICATION FOR SPECIAL USE

Because HEY NONNY's central focus is the presentation of music, the Village Department of Planning and Community Development has suggested that HEY NONNY seek a special use permit as an "auditorium, stadium, arena, meeting hall, gymnasium or similar places for public events." (Municipal Code, Chapter 28, Section 5.5-1). HEY NONNY is in the B-5 Downtown District, which allows a wide variety of uses, including health clubs, recreation facilities, music conservatories, and theaters (Municipal Code, Chapter 28, Section 5.5-1. Restaurants require special use permits, but outdoor cafes are listed as a permitted use, subject to approval. (Municipal Code, Chapter 28, Section 5.1-14.2(a) and (b)). The logic of this structure requires HEY NONNY to demonstrate that its venue/bar/restaurant business operation will be a place for "public events" "*similar*" to an "auditorium, stadium, arena, meeting hall" or gymnasium. While obviously, HEY NONNY is operating on a scale categorically different (smaller) than an "auditorium," "stadium," or "arena," it nonetheless will present music in a concert setting, which is a "public event." In this sense, HEY NONNY qualifies for a special use permit in the Downtown District. With that, the three Special Use Criteria can be addressed briefly:

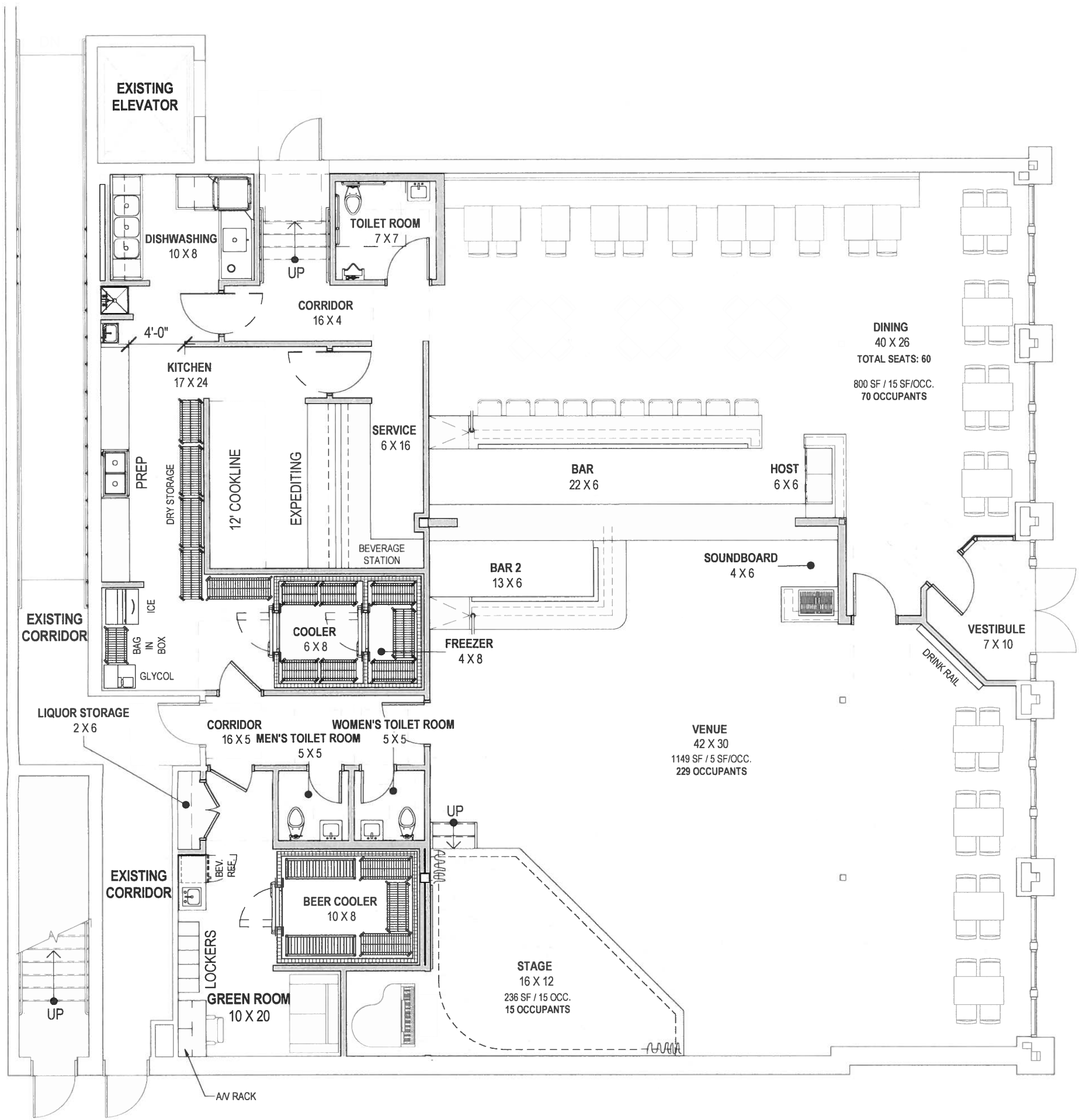
A. Necessary For The Public Convenience. HEY NONNY will be a music venue with an accompanying farm-to-table gastropub, as a unified business. Both are "necessary" for the public convenience in the sense that there is a demand for both music concerts in a "listening room" club environment and a farm-to-table restaurant in this area, and neither are available currently in or near Arlington Heights. Local residents presently travel far from Arlington Heights to obtain these services. HEY NONNY will make it "convenient" for local residents to find these services closer to home. The criteria ask that the applicant focus, not just on public convenience, but specifically on public convenience "at this location." In this case, the location is critical in several ways. HEY NONNY will be located immediately across from Harmony Park, which is well known as a gathering place for summer concerts, and in the same complex as the Metropolis Performing Arts Center, the Big Shot Piano Lounge, and the Arlington Ale House, each of which regularly presents music of various kinds. HEY NONNY serves the public convenience by adding an important element to both the "dining" and "entertainment" aspects of the

dining and entertainment district that our residents want further developed. Ultimately, such a district, if it is attractive and active, is a highly valuable community asset that increases local property values. HEY NONNY is especially valuable to Arlington Heights residents in its proposed location.

B. Not Detrimental. The listening room concert and gastropub functions of HEY NONNY will not under any circumstances be detrimental to the health, safety, morals or general welfare of persons residing or working in the vicinity. There is nothing dangerous or lewd about good music or local foods. Indeed, a venue that seeks to present music worth listening to in an environment that encourages listening, should be a significant cultural asset that *improves* the morals and general welfare of all in its ambit. Similarly, a farm-to-table gastropub is inherently about building community in a socially responsible way. HEY NONNY not only meets the “not detrimental” standard, it exists to *improve* the general welfare of those residing or working in the area, and all local residents.

C. Comply With Regulations and Conditions. There is no question but that HEY NONNY will comply with all applicable regulations and conditions, as imposed by the Village. The Owners are, each in his own way, very familiar with such compliance protocols. Chris Dungan spent his prior career complying with a myriad of rules and conditions in the highly regulated pharmaceutical industry. Chip Brooks had a long career as a lawyer, including in one case successfully representing the Village by demonstrating its compliance with its own zoning procedures and with the Fair Housing Act. Both know how to read and follow applicable rules.

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SEP 18 2017
PLANNING & COMMUNITY
DEVELOPMENT DEPARTMENT



1 FIRST FLOOR SPACE PLAN

1/8" = 1'-0"



SHEET: **SK-01.2**

SCALE: AS NOTED

DATE: 8/14/2017 12:44:16 PM

PROJECT: 1721

REVISED FIRST FLOOR SPACE PLAN

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