

EXHIBIT NO. 1

10
5-15-04

Docket Item #10
SPECIAL USE PERMIT #2004-0013

Planning Commission Meeting
May 4, 2004

ISSUE: Consideration of a request for a special use permit to operate a restaurant.

APPLICANT: Ted's Montana Grill, Inc.
by Leigh Morgan

LOCATION: 311 Swamp Fox Road

ZONE: CDD-2/Coordinated Development District

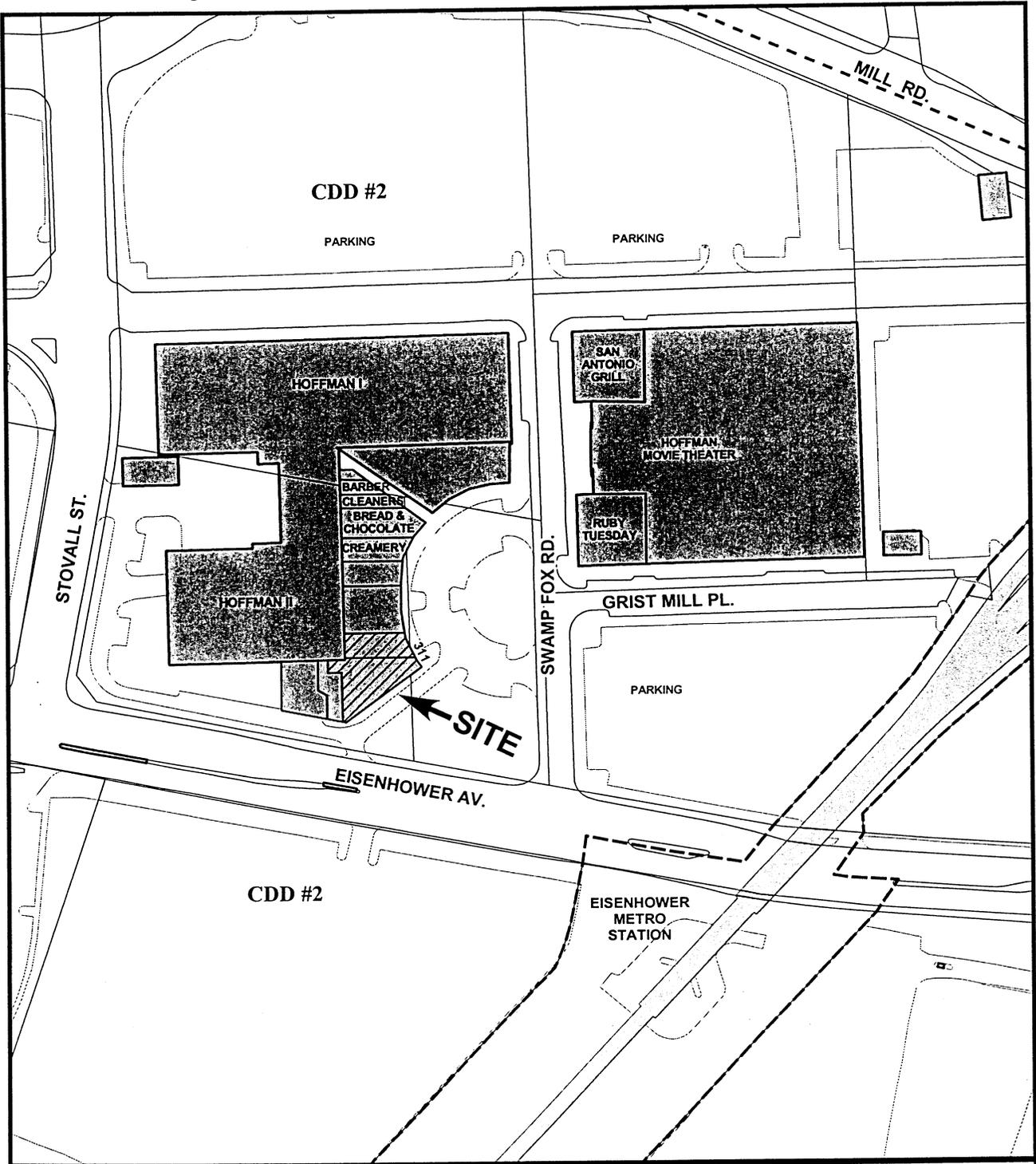
PLANNING COMMISSION ACTION, MAY 4, 2004: On a motion by Mr. Dunn, seconded by Ms. Fossum the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances and recommended permit conditions and to add Condition #21. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with staff's analysis, but requested that the applicant provide additional landscaping along Swamp Fox Road.

Speakers:

Leigh Morgan, the applicant's representative, spoke in favor of the special use permit, and had no objection to the addition of a landscape condition. Ms. Morgan agreed to work with staff on details for the site's landscape improvements.

STAFF RECOMMENDATION: Staff recommends **approval** subject to compliance with all applicable codes and ordinances and the permit conditions found in Section III of this report.



SUP #2004-0013

05/04/04



I. DISCUSSION

REQUEST

The applicant, Ted's Montana Grill, Inc., represented by Leigh Morgan, requests special use permit approval for the operation of a restaurant located at 311 Swamp Fox Road.

SITE DESCRIPTION

The subject property is part of what is known as the Hoffman Town Center and is developed with the Hoffman office buildings (Hoffman I and II), with one story retail and restaurant space that wraps around the south and east sides of the buildings, and a crescent-shaped pedestrian plaza oriented toward Swamp Fox Road. The subject tenant proposes to occupy 5,398 square feet tenant space facing the pedestrian plaza and Eisenhower Avenue. Most of the remaining retail space is vacant, however, there is a Bread and Chocolate Restaurant, Cold Stone Creamery, a barber shop and dry cleaner located north of the subject tenant space along the pedestrian plaza.

SURROUNDING USES

In addition to the immediate retail tenant spaces along the pedestrian plaza, surrounding uses include Ruby Tuesday's restaurant, the San Antonio Grill restaurant, a movie theater, surface parking and offices. The Eisenhower Metrorail station is located southeast of the subject property.

PROJECT DESCRIPTION

The applicant requests special use permit approval to operate a restaurant ("Ted's Montana Grill") with 195 seats, including 15 bar seats and 28 outdoor seats. The outdoor seating area will be enclosed by a 2 feet 11 inch high metal railing as depicted in the attached plan, which is a continuation of the building line of the adjacent tenant spaces and therefore maintains a sidewalk width of 15.7 feet. The full-service restaurant specializes in contemporary "comfort" food and bison dishes. The applicant proposes to sell beer, wine and liquor for on-premise consumption only. While the restaurant also offers carry-out service, no delivery service will be provided.

Hours of Operation: The restaurant is proposed to be open between 11:00 A.M. and 11:00 P.M. daily. Although the applicant has not requested to be open beyond 11:00 P.M., staff recommends allowing the operation to be open until 1:30 A.M. to provide flexibility for the applicant. The later hours are consistent with the hours of operation of the nearby San Antonio Grill.

Employees/patrons: The business will be operated by 25 employees per shift for a total of 100 employees. The applicant anticipates to serve approximately 350 meals per day.

Trash: Trash will be picked up twice a day by a private contractor. City trash cans are located in the pedestrian plaza to control litter. Due to the nature of the business, excessive littering is not expected, however, it will be monitored by the business management.

Loading: Loading is anticipated to occur between 4:00 A.M. and 8:00 A.M. The loading area is located at the rear of the building between Hoffman Buildings #1 and #2.

SUP HISTORY

On June 13, 1998, City Council granted Special Use Permit #98-0042, with site plan, to construct a theater with retail and restaurant uses, including the pedestrian plaza where the subject tenant space is located. Condition #2 of that special use permit states that each restaurant is required to obtain a separate special use permit for operation. On October 14, 2000, City Council approved DSUP #2000-0028 amending SUP#98-0042 to add an office building and parking garage on existing surface parking behind the movie theaters, and add facade details for the subject property.

PARKING

Pursuant to Section 8-200 of the zoning ordinance, the proposed restaurant is required to provide 49 spaces; one space for every four seats. Parking requirements for the subject restaurant space were analyzed and met under the special use permit approved in 1998 for the theater building and pedestrian plaza area at the Hoffman office buildings (SUP#98-0042).

The parking requirement for the theater, retail and restaurant uses is 1,741 parking spaces. The office buildings (Hoffman I and II) require 1,523 parking spaces. The total parking requirement is 3,264 parking spaces. There are currently 2,724 spaces, 540 fewer than required. This reduced number of parking spaces should, however, suffice since the theater and office uses have different peak usage times and can share parking. Future plans include a 3,000 space parking garage that will replace most of the surface spaces (DSUP#2000-0028).

ZONING / MASTER PLAN

The subject property is located in the CDD-2/Coordinated Development District. According to Section 5-602 of the zoning ordinance, the underlying zoning of the CDD-2 zone is OC/Office Commercial. According to Section 4-803 (AA) of the zoning ordinance, a restaurant is allowed in the OC zone only with a special use permit. The proposed use is consistent with the Eisenhower East Small Area Plan chapter of the Master Plan which designates the property for commercial uses.

II. STAFF ANALYSIS

Staff supports the proposed restaurant located at 311 Swamp Fox Road. Restaurant uses were a part of the original development concept and are supported today by staff. The proposed restaurant is compatible with the nearby theater and office uses. It will provide a convenient food service establishment for daytime office users, but will also provide another destination for the theater and restaurant patrons during the evening, creating a more lively, active environment. The proposed restaurant is consistent with the Eisenhower East Small Area Plan which envisions a vibrant mix of retail and restaurant uses in a new town center approach at Hoffman.

Staff has included the standard restaurant conditions and a condition requiring a review of the restaurant after it has been operational for one year. With these conditions, staff recommends approval of the special use permit.

III. RECOMMENDED CONDITIONS

Staff recommends approval subject to compliance with all applicable codes and ordinances and the following conditions:

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z).
2. Seating shall be provided for no more than 195 patrons. (P&Z)
3. Outside dining is permitted on private property in accordance with the attached plan. The applicant shall ensure that pedestrian access past the outdoor seating area is provided per city codes and that the outdoor seating area is cleaned at the close of each day of operation. At least two landscape planters of a style and at a location approved by the Department of Planning and Zoning shall be placed in the area devoted to the outdoor seating area, to include four seasons of plants. (P&Z)
4. Alcoholic beverages may be sold for on-premises consumption only. (P&Z)
5. No live entertainment shall be provided at the restaurant. (P&Z)
6. The closing hours shall be 1:30 P.M. daily. (P&Z)
7. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)

8. No food, beverages, or other material shall be stored outside. (P&Z)
9. Trash and garbage shall be placed in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)
10. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
11. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or storm sewers. (T&ES)
12. The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services. (T&ES)
13. All loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line. (T&ES)
14. Meals ordered before the closing hour may be served, but no new patrons may be admitted, and no alcoholic beverages may be served after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)
15. The applicant shall provide a menu or list of foods to be handled at this facility to the Health Department prior to opening. (Health)
16. The applicant shall require their employees who drive to work to use off-street parking. (P&Z)
17. The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees and a security survey for the business, which is to be completed prior to the business opening. (Police)
18. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements, and to provide instruction preventing underage sales of alcohol. (P&Z)

19. The applicant shall encourage its employees to use mass transit or to carpool when traveling to and from work, by posting information regarding DASH and METRO routes, the location where fare passes for transit are sold and advertising of carpooling opportunities. (P&Z)
20. The Director of Planning and Zoning shall review the special use permit after it has been operational for one year, and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions which were not corrected immediately, constitute repeat violations or which create a direct and immediate adverse zoning impact on the surrounding community; (b) the director received a request from any person to docket the permit for review as the result of a complaint that rises to the level of a violation of the permit conditions, (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)
21. **CONDITION ADDED BY PLANNING COMMISSION: The applicant shall provide additional landscaping, to include trees and shrubs, to the satisfaction of the Director of Planning and Zoning. (PC)**

STAFF:

Eileen Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Bettina Irps, Urban Planner.

IV. CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys, or storm sewers.
- R-2 The applicant shall control odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation and Environmental Services.
- R-3 All loudspeakers shall be prohibited from the exterior of the building and no amplified sound shall be audible at the property line.
- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.

Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 A fire prevention code permit is required for the proposed operation. An egress plan showing fixture location, aisles and exit doors shall be submitted for review with the permit application.
- C-3 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Five sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.
- C-4 When a change of use requires a greater degree of structural strength, fire protection, exit facilities or sanitary provisions, a construction permit is required.
- C-5 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC.

- C-6 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.
- C-7 The following code requirements apply where food preparation results in the development of grease laden vapors:
 - (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
 - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-8 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
 - (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on site.
 - (c) Rodent baiting plan.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-3 Permits must be obtained prior to operation.
- C-4 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-5 Certified Food Managers must be on duty during all hours of operation.
- R-1 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 The applicant shall contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business. This is to be completed prior to the business opening.
- R-2 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees.
- R-3 Recommend "ABC On" license only. If "ABC Off" is approved we recommend the following conditions:
1. Beer or wine coolers may be sold only in 4-packs, 6-packs or bottles of 40 fluid ounces or more. Wine may be sold only in bottles of at least 750 ml or 25.4 ounces. Fortified wine (wine with an alcohol content of 14% or more by volume) may not be sold.
 2. That the SUP is reviewed after one year.

APPLICATION for SPECIAL USE PERMIT # 2004-0013

[must use black ink or type]

PROPERTY LOCATION: Hoffman Retail Center, 311 Swamp Fox Road

TAX MAP REFERENCE: 07.204-03-16 ZONE: CDD#2

APPLICANT Name: Leigh Morgan c/o TMG Mid-Atlantic

Address: 140 Meredith St, Hampton VA 23669

PROPERTY OWNER Name: Hoffman Management, Inc.

Address: 2461 Eisenhower Ave, Alexandria, VA 22331-0100

PROPOSED USE: Full-service restaurant

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

Leigh A. Morgan
Print Name of Applicant or Agent

Leigh A. Morgan
Signature

140 Meredith St
Mailing/Street Address

(757) 726-9649 (757) 723-4552
Telephone # Fax #

Hampton VA 23669
City and State zip Code

February 12, 2004
Date

=====**DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY**=====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: _____

ACTION - CITY COUNCIL: _____

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The applicant is (check one) the Owner Contract Purchaser
 Lessee or Other: _____ of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

Ted's Montana Grill, Inc.

Mr. Ted Turner 80%

Mr. George McKerrow 20%

Address: 133 Luckie St, NW, Atlanta GA 30303

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

- Yes. Provide proof of current City business license
 No. The agent shall obtain a business license prior to filing application, if required by the City Code.

2. Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

- Ted's Montana Grill is a full-service restaurant establishment, specializing in contemporary comfort food and bison dishes. The restaurant will serve approximately 350 meals per day in a casual diner atmosphere. Ted's will employ 25 servers and kitchen staff per shift, or a total of 100 employees. Ted's provides carry-out food service, as well.
- Hours of operation are from 11AM to 10PM daily. Parking will be provided in 3 main areas: 1) the cul-de-sac immediately adjacent to the restaurant; 2) the parking lot on Eisenhower Ave. in front of the AMC theater; and, in a 3000-space parking garage behind the AMC Theater. There is no delivery service.
- The restaurant does not have live entertainment and no noise generation is anticipated.

USE CHARACTERISTICS

4. The proposed special use permit request is for: (check one)

- a new use requiring a special use permit,
- a development special use permit,
- an expansion or change to an existing use without a special use permit,
- expansion or change to an existing use with a special use permit,
- other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

195 seats, including bar + outdoor seating

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

Maximum per shift is 25.

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

Hours:

Weekdays

11am to 11pm

Weekends

11AM to 11pm

7. Please describe any potential noise emanating from the proposed use:

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

None anticipated. No outdoor speakers.

B. How will the noise from patrons be controlled?

No control necessary.

8. Describe any potential odors emanating from the proposed use and plans to control them:

Food and cooking odors will be controlled by hood exhaust, filters, grease guard, and regular maintenance.

9. Please provide information regarding trash and litter generated by the use:

- A. What type of trash and garbage will be generated by the use?

Typical food refuse, including food, glass, and cardboard.

- B. How much trash and garbage will be generated by the use?

8 cubic yards per day, approximately

- C. How often will trash be collected?

At least twice per day as required by Landlord.

- D. How will you prevent littering on the property, streets and nearby properties?

Ted's is not a fast food restaurant, so opportunities for littering are limited.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

Yes. No.

If yes, provide the name, monthly quantity, and specific disposal method below:

① Ecolab - grease strip plus oven cleaner
② Ultra Kleen - dish machine chemical

12. What methods are proposed to ensure the safety of residents, employees and patrons?

Eye wash stations; fire exits; safety pamphlets; fire sprinkler system and employee training and supervision.

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

Yes. No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

The ABC license will include on-premises sales of beer, wine, and liquor.

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

1 space per 4 spaces (42 spaces)

B. How many parking spaces of each type are provided for the proposed use:

3000 Standard spaces throughout retail complex

_____ Compact spaces

_____ Handicapped accessible spaces.

_____ Other. -employee lot is designated by landlord

C. Where is required parking located? on-site off-site (check one)

If the required parking will be located off-site, where will it be located:

Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

15. Please provide information regarding loading and unloading facilities for the use:

A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? One

B. How many loading spaces are available for the use? 3 for building

C. Where are off-street loading facilities located? Loading dock
between Hoffman #1 and #2.

D. During what hours of the day do you expect loading/unloading operations to occur?

E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

Non-peak business hours, typically
prior to 8AM.

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

Street access is sufficient.

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? Yes No

Do you propose to construct an addition to the building? Yes No

How large will the addition be? _____ square feet.

18. What will the total area occupied by the proposed use be?

5,398 sq. ft. (existing) + _____ sq. ft. (addition if any) = 5,398 sq. ft. (total)

19. The proposed use is located in: (check one)

a stand alone building a house located in a residential zone a warehouse

a shopping center. Please provide name of the center: _____

an office building. Please provide name of the building: Hoffman Town Center

other, please describe: _____

Special Use Permit # 2004-0013

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

At tables: ~~150~~ 180 At a bar: 15 Total number proposed: ~~165~~ 195

2. Will the restaurant offer any of the following?

alcoholic beverages beer and wine (on-premises)
 beer and wine (off-premises)

3. Please describe the type of food that will be served:

Modern comfort food, including beef and bison specialties. The menu also includes chicken, seafood, salads, and desserts.

*Live **
carry-out

4. The restaurant will offer the following service (check items that apply):

table service bar carry-out delivery

5. If delivery service is proposed, how many vehicles do you anticipate? _____

Will delivery drivers use their own vehicles? Yes. No.

*Live **
Live

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? Yes. No.

If yes, please describe: No.

Litter

The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours

1. Maximum number of patrons shall be determined by adding the following:

$$\begin{array}{r}
 \underline{180} \text{ Maximum number of patron dining seats} \\
 + \quad \underline{15} \text{ Maximum number of patron bar seats} \\
 \quad \quad \underline{\hspace{2cm}} \text{ Maximum number of standing patrons} \\
 \hline
 \underline{195} \text{ Maximum number of patrons}
 \end{array}$$

2. 25 Maximum number of employees by hour at any one time

3. Hours of operation:
(check one)

- Closes by 8:00 P.M.
- Closes after 8:00 P.M. but by 10:00 P.M.
- Closes after 10:00 P.M. but by Midnight
- Closes after Midnight

[Closing time means when the restaurant is empty of patrons.]

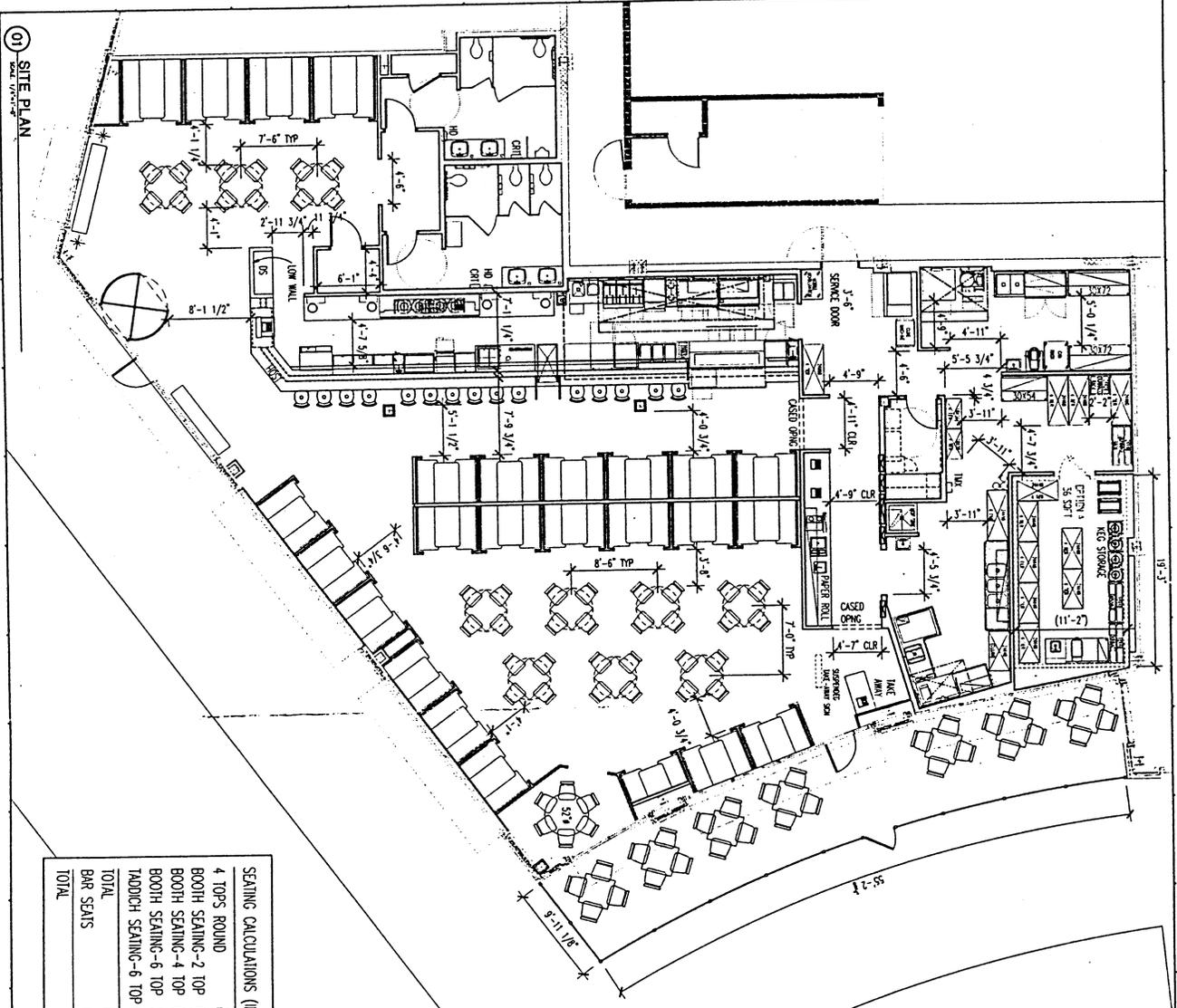
4. Alcohol Consumption:

(Check one)

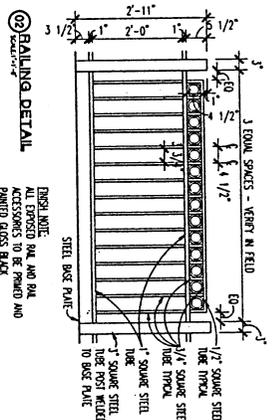
- High ratio of alcohol to food
- Balance between alcohol and food
- Low ratio of alcohol to food

1/2" = 1'-0"
 1/8" = 1'-0"
 1/16" = 1'-0"

01 SITE PLAN



SEATING CALCULATIONS (INTERIOR)		SEATING CALCULATIONS (PATIO)	
4 TOPS ROUND	(10)	4 TOPS	(7)
BOOTH SEATING--2 TOP (1)	2	TOTAL	(7) TABLES
BOOTH SEATING--4 TOP (20)	80	MAXIMUM SEATING	195
BOOTH SEATING--6 TOP (4)	24		
TADDOCH SEATING--6 TOP (1)	6		
TOTAL (36 TABLES)	152	AREA CALCULATIONS	
BAR SEATS (15)	15	GROSS EXTERIOR	5398 SF
TOTAL	167	GROSS SF/SEAT W/O PATIO	32.32
		GROSS SF/SEAT W/ PATIO	27.68

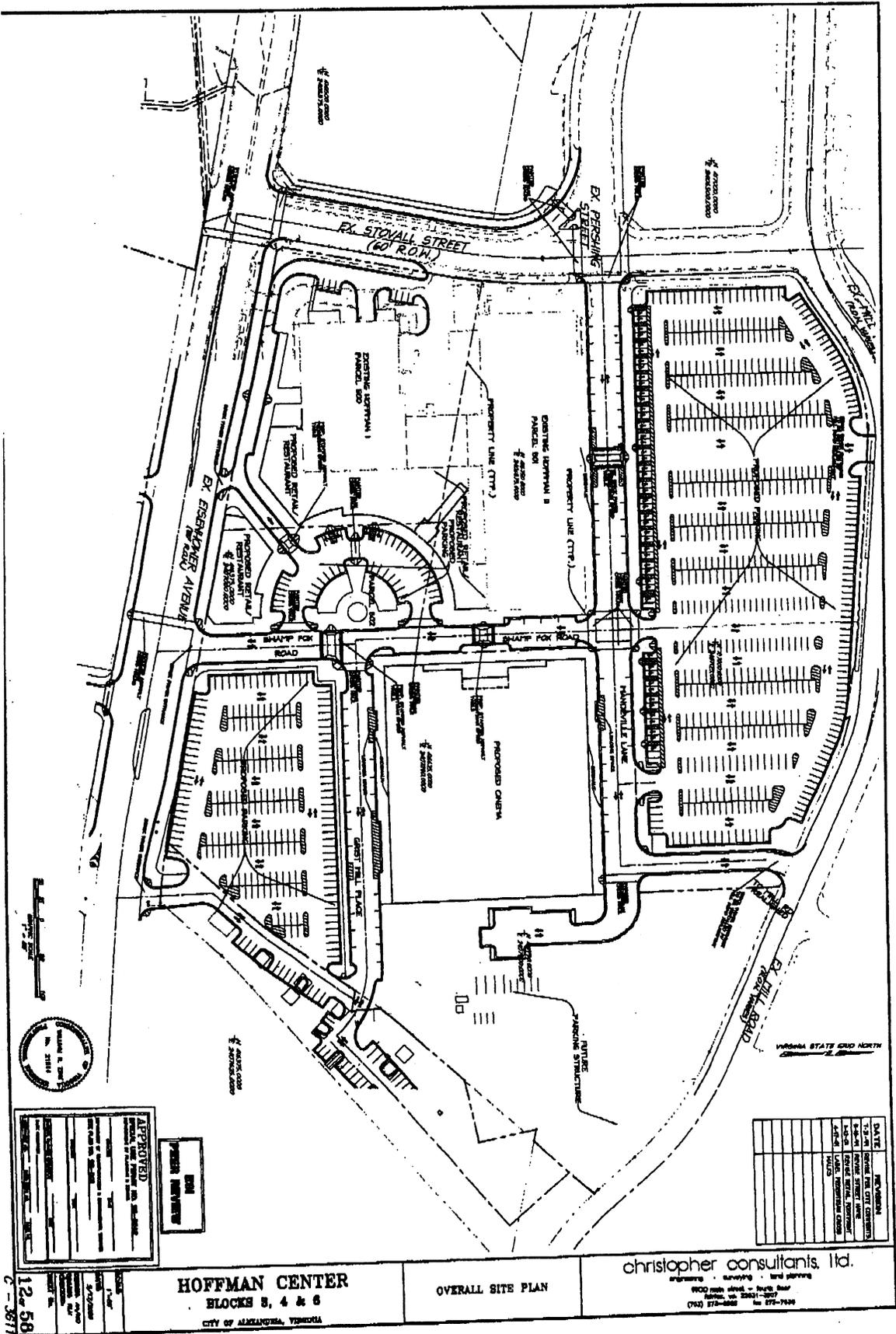


TED'S MONTANA GRILL
 HOFFMAN RETAIL CENTER
 ALEXANDRIA, VA



DATE: 03/09/02
 DRAWN BY: J. H. ADAMS
 CHECKED BY: J. H. ADAMS
 PROJECT: MONTANA GRILL

PROJECT NUMBER
 030982
 SHEET NUMBER
 SP-01



DATE	REVISION
12-2-04	ISSUE FOR CITY COUNCIL
12-2-04	REVISED STREET FRONTAGE
12-2-04	ADDED SIDEWALKS AND CURBS
12-2-04	ADDED LANDSCAPING DETAILS
12-2-04	ADDED UTILITY DETAILS

APPROVED
 [Signature Box]
 [Title Box]

HOFFMAN CENTER
 BLOCKS 5, 4 & 6
 CITY OF ALABAMA, VIRGINIA

OVERALL SITE PLAN

christopher consultants, ltd.
 1000 North 10th Street, Suite 100
 Norfolk, Virginia 23510
 (757) 637-8888 Fax: (757) 637-7444

12.58
 2-3877

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