



AGENDA

PLANNING AND ZONING COMMISSION

Regular Meeting: August 19, 2026 at 7:30 PM

Jeffrey S. Braiman Council Chambers

Fifty Raupp Blvd, Buffalo Grove, IL 60089

1. Call to Order

2. Public Hearings/Items for Consideration

Public Comment is limited to items that are on the agenda for discussion. In accordance with Section 2.02.070 of the Municipal Code, discussion on questions from the audience will be limited to 5 minutes and should be limited to concerns or comments regarding issues that are relevant to Planning and Zoning Commission business. All members of the public addressing the Planning and Zoning Commission shall maintain proper decorum and refrain from making disrespectful remarks or comments relating to individuals. Speakers shall use every attempt to not be repetitive of points that have been made by others. The Planning and Zoning Commission may refer any matter of public comment to the Village Manager, Village staff or an appropriate agency for review.

- A. Consideration of an amendment to the Planned Development and Preliminary Plan, previously approved by Ordinance 1987-044 and as amended by Ordinance 2025-084, to eliminate the previously approved addition, while the proposed operation still includes a banquet facility and restaurant use, allowing Epicure Dining, LLC to operate at 720 W Lake Cook Road (Trustee Ottenheimer, Andrew Binder)

3. Regular Meeting

- A. Other Matters for Discussion
- B. Approval of Minutes
 - 1. Approval of Draft Minutes from July 15, 2026 PZC Meeting
- C. Chairperson's Report
- D. Committee and Liaison Reports
- E. Staff Report/Future Agenda Schedule
- F. **Public Comments and Questions**

All comments will be limited to 5 minutes and should be limited to concerns or comments regarding issues that are relevant to Planning and Zoning Commission business and not on the regular agenda for discussion.

4. Adjournment

The Planning and Zoning Commission will make every effort to accommodate all items on the agenda by 10:30 P.M. The Commission does, however, reserve the right to defer consideration of matters to another meeting should the discussion run past 10:30 P.M.

The Village of Buffalo Grove, in compliance with the Americans with Disabilities Act, requests that persons with disabilities who require certain accommodations to allow them to observe and/or participate in this meeting or have questions about the accessibility of the meeting or facilities, contact the ADA Coordinator at 847-459-2500 to allow the Village to make reasonable accommodations for those persons.





AGENDA ITEM SUMMARY

PLANNING AND ZONING COMMISSION

Regular Meeting: August 19, 2026

AGENDA ITEM 2.A.

Consideration of an amendment to the Planned Development and Preliminary Plan, previously approved by Ordinance 1987-044 and as amended by Ordinance 2025-084, to eliminate the previously approved addition, while the proposed operation still includes a banquet facility and restaurant use, allowing Epicure Dining, LLC to operate at 720 W Lake Cook Road

Contacts

Liaison: Trustee Ottenheimer

Staff: Andrew Binder

Staff Recommendation

Staff recommends approval.

Recommended Motion

The PZC moves to make a positive recommendation to the Village Board to allow an amendment to the Planned Development and Preliminary Plan, previously approved by Ordinance 1987-044 and as amended by Ordinance 2025-084, to allow Epicure Dining, LLC, to open and operate a banquet facility and restaurant use at 720 W Lake Cook Road, subject to the following conditions:

1. The banquet and restaurant facility shall be operated in substantial compliance with the business description and plans provided as part of this petition.
2. The Planned Unit Development is granted to Epicure Dining, LLC to operate a banquet and restaurant facility at 720 W Lake Cook Road, which shall not run with the land.
3. The Planned Unit Development Ordinance shall become null and void if the parking agreement between the 750 W Lake Cook Road property owner and Epicure Dining, LLC at 720 W Lake Cook Road is terminated.
4. Event size should not exceed the limitations of the available parking for the site.

Summary

Olga Karvatskaya of Epicure Dining, LLC, is requesting approval for an amendment to the Planned Development and Preliminary Plan to remove the previously approved addition to the front of the building. The operation of a banquet facility and restaurant within the existing building would still be proposed at 720 W Lake Cook Road for social gatherings such as weddings, birthdays, and corporate events. Since the previously approved plans under

Ordinance 2025-084 differ from the proposed site and signage changes, an amendment to the PUD Ordinance is required to update all exhibits.

File Attachments

1. 720 W Lake Cook Rd - Staff Report
2. 720 W Lake Cook Rd - Plan Set
3. 2025-07-21 - Ordinance 2025-084





VILLAGE OF BUFFALO GROVE PLANNING & ZONING COMMISSION STAFF REPORT

Meeting Date:	August 19, 2026
Subject Property Location:	720 W Lake Cook Road, Buffalo Grove, IL 60089
Petitioner:	Olga Karvatskaya, Epicure Dining, LLC
Prepared By:	Andrew Binder, Principal Planner
Request:	The petitioner seeks approval of an amendment to the Planned Development and Preliminary Plan, previously approved by Ordinance 1987-044 and modified by Ordinance 2025-084, to eliminate the addition previously approved
Existing Lane Use and Zoning:	The property is improved with an existing stand-alone restaurant building and is currently zoned B-1: Limited Retail.
Comprehensive Plan:	The Village Comprehensive Plan calls for this property to be commercial.

PROJECT BACKGROUND

Olga Karvatskaya of Epicure Dining, LLC, is requesting approval for an amendment to the Planned Development and Preliminary Plan, approved by Ordinance 1987-044 and modified by Ordinance 2025-084. The amendment would remove the previously approved addition to the front of the building, but the operation of a banquet facility and restaurant within the existing building would still be proposed at 720 W Lake Cook Road, as shown in Figure 1. Epicure Dining will still be for social gatherings such as weddings, birthdays, and corporate events.

Because the previously approved plans under Ordinance 2025-084 differ from the proposed site changes, an amendment to the PUD Ordinance is required to update all exhibits in the Ordinance.



Figure 1: Subject Property

BACKGROUND

- In 1987, the Village approved a plan for a 4,844-square-foot standalone restaurant on the site under a Planned Unit Development (PUD).
- In 1994, an amendment to the PUD and Preliminary Plan was approved to permit a 6,200-square-foot Outback Steakhouse, now the current building. It operated for 21 years before closing in 2015 and has been vacant since.

- In 2025, an amendment to the PUD and Preliminary Plan was approved for Epicure Dining, allowing for a full-service restaurant and banquet facility. Additionally, a 400-square-foot addition was approved to the front of the building, enclosing the existing covered porch and bringing the total building area to 6,600 square feet.

PLANNING & ZONING ANALYSIS

Proposed Use & Operation

- The petitioner has requested an amendment to the previously approved plans to keep the existing building footprint instead of converting the covered front porch into an enclosed dining area, due to high costs. The project now only involves interior renovations and exterior updates, while maintaining the same use as a restaurant, banquet, and event venue.
- Epicure Dining would feature a full-service restaurant and banquet facility for social gatherings such as weddings, birthdays, and corporate gatherings. The menu will include a wide range of cultural cuisines. Epicure Dining will operate its restaurant from 12 PM to 11 PM, Monday to Thursday, it will accept reservations but remain open to the public during hours.

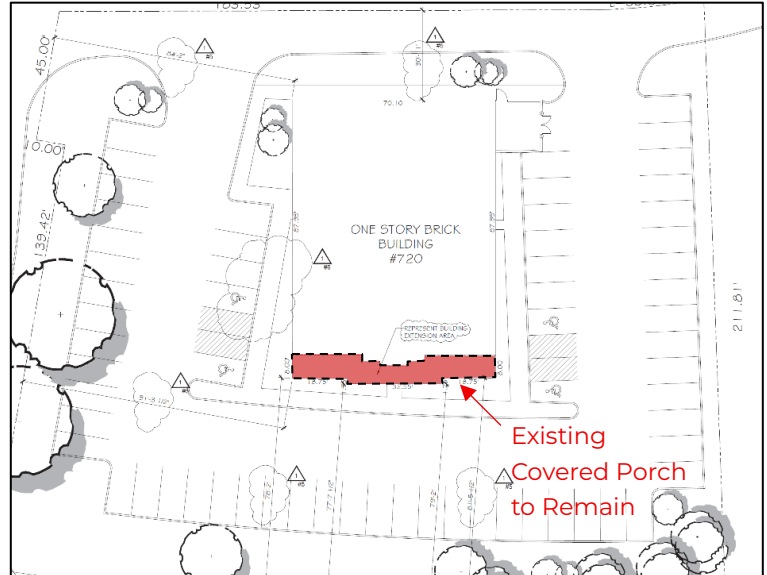


Figure 2: Proposed Changes

- Events will be available on Fridays, Saturdays, and Sundays from 12 PM to 2 AM. Weekday events will also be offered as needed to accommodate various gatherings. The petitioner has submitted a Safety and Security plan for their business, which the Village will review as part of the liquor license application.

Existing and Surrounding Uses

- The subject property is zoned B-1: Limited Retail Business District, and both the 2009 Comprehensive Plan and the LCCP designate this site for retail use. The property to the north is zoned as an Office and Research District; the properties to the east and west are Business Districts; and the property south across Lake Cook Road is zoned R-5A One-Family Dwelling District.
- Restaurant uses are permitted in the B-1 District. However, a banquet facility is neither a permitted use nor a Special Use in the B-1 District and is being requested as part of the Planned Unit Development amendment.

Setbacks & Elevations

- The building's area remains 6,200 square feet after the proposed interior and aesthetic updates. In the B-1 District, the building must be setback from property lines by a distance equal to its height, with an accompanying landscape buffer of identical width. The building, roughly 18 feet high, is positioned 77.6 feet from the front property line and 91.3 feet from the corner side yard line, satisfying the setback and landscape buffer standards of the B-1 Zoning District.

- The existing building will be refreshed to the same style as the existing building, while being different from the previously approved plan, as Shown in Figure 3. The building will undergo power washing, repainting, and repairing of the existing siding, brick, trim, fascia, windows, and doors. The petitioner also plans to clean and repaint the standing-seam metal roof in a dark bronze matte finish for a more updated appearance.



Figure 3: Proposed Front Elevation Changes

Signage

- The petitioner is proposing a new sign package for the building that differs from the previously approved signage. The front elevation will have a reverse channel letter sign facing Lake Cook Road and a box with sign panel will be mounted to the existing ground sign base at the southwest corner of the site.
- The existing ground sign received a 1994 sign variation for being closer than 250 feet to another sign (750 W Lake Cook Road Sign). Refacing this sign doesn't require a new variation, as it isn't structurally changed.
- Both the wall and ground signs comply with sign code and improve the property.

Parking

- The petitioner has provided a revised parking analysis reflecting the removal of the previously approved addition. The updated study confirms that the existing 76 parking spaces remain sufficient to meet village code requirements and accommodate peak event demand. There is a slight change in the estimated difference in trip generation due to updated ITE data and adjusted building square footage.
- The Zoning Ordinance requires 1 parking space for every 100 square feet of space for Eating and Dining Establishments. The existing building is 6,200 square feet and must have at least 62 parking spaces. The site currently provides 62 stalls, meeting this requirement. The previously approved parking variation for 4 parking stalls is no longer required due to the removal of the building addition.
- The proposed plan still includes 62 stalls on the site and an additional 14 off-site stalls, located just north of the site along a private road on 750 W Lake Cook Road, as shown in Figure 4, totaling 76 parking stalls.

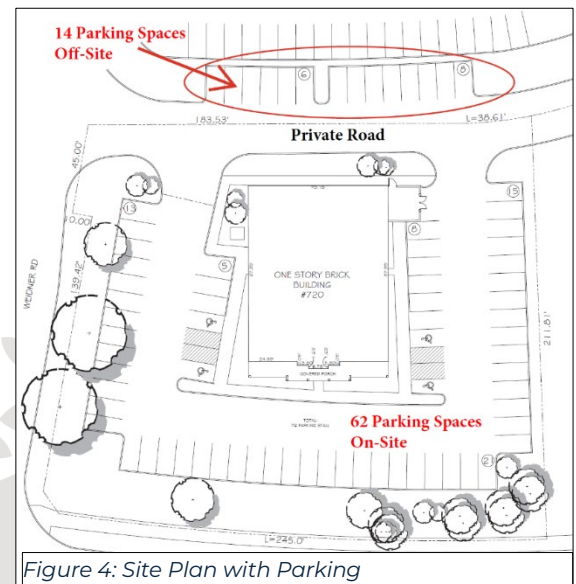


Figure 4: Site Plan with Parking

The previous tenant, Outback, had an easement for 14 off-site parking stalls. The petitioner received a letter from the property owner at 750 W Lake Cook Road confirming the parking agreement and stating that the petitioner may continue to use the 14 stalls north of the site. Staff recommends reapplying the previously approved condition: if the easement ends, the PUD amendment also becomes null and void, since parking is crucial to building and banquet facility operations.

- Based on the parking analysis and easement agreement, staff considers the current operation and site layout reasonable, as there is sufficient parking for the use.

Departmental Reviews

Village Department	Comments
Building	The Building Division has reviewed the plans for compliance with building code and ADA requirements and has no concerns.
Engineering	The Engineering Division reviewed the plans for compliance and had no concerns.
Police	The Police Department reviewed the previous safety plan and had no concerns.
Fire	The Fire Department reviewed the plans, including the safety plan, and had no concerns.

STANDARDS

Planned Unit Development Amendment:

The Planning & Zoning Commission is authorized to make a recommendation to the Village Board on requested Planned Unit Developments/Amendments based upon the following criteria:

1. That the PUD has the minimum areas as set forth in [Section 17.16.060](#).
2. The uses permitted in such development are not of such a nature or so located as to exercise an undue detrimental influence or effect upon the surrounding neighborhood;
3. The plan effectively treats the developmental possibilities of the subject property, making appropriate provisions for the preservation of streams, wooded areas, scenic views, floodplain areas, and similar physical features;
4. All requirements pertaining to commercial, residential, institutional or other uses established in the planned unit development conform to the requirements for each individual classification as established elsewhere in this Title, except as may be specifically varied for the proper planning of the planned unit development;
5. The Planning and Zoning Commission shall determine that the area and width of the lot shall be sufficient for the proposed use, and that the development of the property in the proposed manner creates no outlots which will be difficult to develop in an appropriate manner.

Planned Unit Developments are also Special Uses, and therefore must meet the Special Use criteria as follows:

1. The special use will serve the public convenience at the location of the subject property; or the establishment, maintenance or operation of the special use will not be detrimental to or endanger the public health, safety, morals, comfort, or general welfare;
2. The location and size of the special use, the nature and intensity of the operation involved in or conducted in connection with said special use, the size of the subject property in relation to such special use, and the location of the site with respect to streets giving access to it shall be such that it will be in harmony with the appropriate, orderly development of the district in which it is located;
3. The special use will not be injurious to the use and enjoyment of other property in the immediate vicinity of the subject property for the purposes already permitted in such zoning district, nor substantially diminish and impair other property valuations with the neighborhood;
4. The nature, location and size of the buildings or structures involved with the establishment of the special use will not impede, substantially hinder or discourage the development and use of adjacent land and buildings in accord with the zoning district within which they lie;

5. Adequate utilities, access roads, drainage, and/or other necessary facilities have been or will be provided;
6. Parking areas shall be of adequate size for the particular special use, which areas shall be properly located and suitably screened from adjoining residential uses, and the entrance and exit driveways to and from these parking areas shall be designed so as to prevent traffic hazards, eliminate nuisance and minimize traffic congestion in the public streets.

The petitioner has submitted written responses to both standards, included in the attached packet.

SURROUNDING PROPERTY OWNERS

Pursuant to Village Code, the contiguous property owners were notified by mail and a public hearing sign was posted on the subject property. The posting of the public hearing sign and the mailing of the notifications were both completed within the required timeframes. As of the date of this Staff Report, two general inquiries were received regarding the proposed project.

STAFF RECOMMENDATION

Staff recommends **approval** of an amendment to the Planned Development and Preliminary Plan, previously approved by Ordinance 1987-044 and as amended by Ordinance 2025-084, to allow Epicure Dining, LLC, to open and operate a banquet facility and restaurant use at 720 W Lake Cook Road, subject to the conditions listed in the PZC motion.

ACTION REQUESTED

The Planning & Zoning Commission (PZC) shall open the public hearing and take public testimony concerning the requested amendment to the Planned Unit Development and Preliminary Plan, and the zoning variation for Epicure Dining, LLC at 720 W Lake Cook Road. The PZC shall make a recommendation to the Village Board regarding the requests.

Suggested PZC Motion

The PZC moves to make a positive recommendation to the Village Board to allow an amendment to the Planned Development and Preliminary Plan, previously approved by Ordinance 1987-044 and as amended by Ordinance 2025-084, to allow Epicure Dining, LLC, to open and operate a banquet facility and restaurant use at 720 W Lake Cook Road, subject to the following conditions:

1. *The banquet and restaurant facility shall be operated in substantial compliance with the business description and plans provided as part of this petition.*
2. *The Planned Unit Development is granted to Epicure Dining, LLC to operate a banquet and restaurant facility at 720 W Lake Cook Road, which shall not run with the land.*
3. *The Planned Unit Development Ordinance shall become null and void if the parking agreement between the 750 W Lake Cook Road property owner and Epicure Dining, LLC at 720 W Lake Cook Road is terminated.*
4. *Event size should not exceed the limitations of the available parking for the site.*

ATTACHMENTS

- Petitioner's Narrative
- Petitioner's Response to the PUD and Special Use Standards
- Updated Traffic and Parking Impact Statement
- Architectural Plans
- Signage Plans
- Ord. 2025-084

Business Narrative Statement

Project Modification

Due to the high estimated cost of converting the existing front covered porch into enclosed dining space, the applicant has revised the project to maintain the building's existing footprint rather than construct the previously proposed addition. As part of this revision, no new enclosed floor area will be added, and the proposed expansion has been eliminated. The existing exterior walls and roof associated with the original building will remain in place, and the new exterior walls, roof structure, and windows that would have been part of the addition are no longer proposed. The project will consist of renovations to the existing building only, while maintaining the current building footprint. The proposed use of the property as a restaurant, banquet, and event venue remains unchanged.

Epicure Dining is a unique concept poised to fill an important gap in the suburban Chicago market. We are set to provide an international, family-friendly dining experience alongside a versatile banquet hall and event space that caters to a diverse range of cultural communities. Focusing on Ukrainian, Russian, American, Polish, German, Hispanic, and other global cuisines, Epicure will offer a welcoming space where people from all backgrounds can come together to celebrate community, culture, and culinary excellence. Whether hosting a family gathering, a wedding, or a corporate event, Epicure aims to provide an inclusive and memorable experience that showcases both the vibrant cultural tapestry of the Chicago area and the richness of international flavors.

The Chicago metropolitan area is home to a diverse population, and Epicure aims to engage with these communities, particularly those of Polish and Eastern European descent. The Polish community, with over 2.5 million residents in the area, and the Eastern European diaspora, including more than 300,000 people from the former USSR and a growing Ukrainian American population, represent a significant and underserved market. Epicure's goal is to provide a gathering place that reflects the cultural diversity of these groups, offering authentic international cuisine and creating a space that feels both familiar and inclusive.

At Epicure, we believe every event—whether personal or professional—should be an occasion to remember. Our event space will cater to various celebrations, from intimate family dinners to large-scale corporate functions. Our experienced team will work closely with clients to craft personalized menus and provide tailored event services, ensuring each occasion reflects cultural traditions and individual preferences. From the decor to the entertainment, Epicure will create a vibrant and festive atmosphere for all types of gatherings, making each experience feel unique and special.

The menu at Epicure will offer a diverse selection of dishes to suit all tastes, from elegant, formal dinners to more casual brunches. We will feature an array of international flavors, with a particular emphasis on Eastern European classics, while also incorporating American favorites. Every dish will be crafted with fresh, locally sourced ingredients, and clients will have the opportunity to customize their menus to fit their specific needs. Signature dishes will include favorites such as Borscht, Chicken Kiev, Pierogi, and Goulash, as well as gourmet options like Lobster Ravioli and Rack of Lamb. Epicure will also feature creative table settings and an exquisite coffee service to elevate every dining experience.

We will ensure that our guests have multiple convenient payment options, including cash, checks, and all major credit cards. Epicure will also be fully licensed to serve alcohol, meeting all necessary legal requirements to operate in Illinois.

To build brand awareness and attract customers, we will employ a multi-faceted marketing strategy that includes a strong presence on social media platforms like Instagram, Facebook, and TikTok. We will partner with local influencers and food bloggers to create buzz around our menu and events. A grand opening event will be held with live music, special promotions, and free samples, drawing attention to Epicure's unique offerings. Local advertising, online listings, and targeted email marketing campaigns will also help us engage the local community and spread the word about our diverse dining options.

Epicure's hours of operation will be flexible to accommodate various events and dining preferences. While we will primarily focus on dinner service by request, our banquet and event services will be available late into the evening on weekends. Special hours will be offered for private functions, conferences, and meetings based on reservations.

Our startup budget will be allocated toward the necessary renovations to create a welcoming and functional space, the purchase of commercial kitchen equipment, furniture, and fixtures, as well as video surveillance for security purposes. Legal fees and insurance costs will be covered, and initial marketing expenses will help establish Epicure's brand in the community. Additionally, staff salaries will be provided during the pre-opening period.

To ensure smooth operations, we will hire a dedicated team, including sous chefs, prep cooks, servers, line cooks, and food runners, all trained to provide exceptional customer service. Each team member will play an important role in delivering a seamless experience for every guest. Epicure is also committed to giving back to the local community. We will host monthly cultural events, such as dance classes, art exhibitions, and food festivals, to foster connections with the community and contribute to its cultural diversity. These initiatives will provide opportunities for families to engage with one another, celebrate their heritage, and create lasting memories together.

In conclusion, Epicure Dining will be more than just a restaurant. It will be a vibrant community hub where diverse cultures come together to enjoy exceptional food, create unforgettable memories, and celebrate life's special moments. By embracing cultural inclusivity, offering personalized services, and maintaining a commitment to culinary excellence, Epicure will become the premier destination for dining and events in suburban Chicago. Through thoughtful planning, community engagement, and a welcoming atmosphere, we are confident that Epicure will quickly establish itself as a top choice for families, businesses, and event planners throughout the region.

2Description of Business Operations

Epicure Dining will operate as a full-service restaurant, banquet hall, and event space, offering a wide variety of dining experiences tailored to the needs of our diverse clientele. Our operations will be designed to ensure a seamless and exceptional experience for both our guests and staff,

emphasizing efficiency, high-quality service, and a focus on cultural inclusivity.

Daily Restaurant Operations

Epicure's core operation will be our restaurant service, which will focus on providing a diverse range of international dishes, with an emphasis on freshly prepared meals using locally sourced ingredients. Our kitchen will operate with a high standard of culinary expertise, ensuring that every dish meets our guests' expectations.

- **Service Model:** Epicure Dining operates with tailored hours to accommodate both regular dining and special events. Lunch and dinner service is available by request from Monday to Thursday, 12:00 PM to 11:00 PM. For banquets and special occasions, the venue extends its hours on Fridays, Saturdays, and Sundays from 12:00 PM to 2:00 AM, offering flexibility for brunches, receptions, and late-night gatherings.

- **Reservations:** We will provide a user-friendly reservation system through our website, along with phone and email booking options.

- **Staffing:** The restaurant team will include front-of-house staff (servers, host/hostess, and food runners) as well as kitchen staff (sous chefs, line cooks, and prep cooks) who will ensure efficient and high-quality food preparation and service. Our executive chef will oversee the culinary team, ensuring consistency and excellence in every dish.

Event & Banquet Services

Epicure will provide flexible and versatile event space for various occasions, such as weddings, birthdays, corporate events, and large social gatherings. Our goal is to provide a one-stop-shop for clients looking to host unforgettable events, complete with a personalized dining experience and cultural celebrations.

- **Venue Setup:** The event space will be adaptable for both small and large gatherings. We will offer different seating arrangements based on the event, including banquet-style tables, round tables, or even open-floor seating for events like dances or performances. Each event will be designed according to the client's preferences, including specialized décor and custom themes.

- **Event Planning & Coordination:** Our event coordinators will assist clients from start to finish, providing personalized recommendations for menu options, décor, entertainment, and other event needs. For cultural events, we will work with local performers, musicians, or artists to incorporate traditional entertainment that aligns with the client's cultural background.

- **Catering Services:** The catering menu will be tailored to each event, allowing clients to choose from a range of international dishes.

- **Alcohol & Beverage Service:** Epicure will offer a selection of wines, beers, and cocktails to complement the meal.

Supplier & Vendor Relationships

Epicure will establish relationships with local suppliers and vendors to ensure the highest quality ingredients and products are used in both our restaurant and event services. This includes sourcing fresh produce, meats, seafood, and specialty items for our international menu offerings.

- **Local Sourcing:** Where possible, we will prioritize local farmers, butchers, and artisans for fresh and organic ingredients, supporting the regional economy and ensuring sustainable practices.
- **Event Vendors:** For larger events, we will work with trusted vendors for services such as floral arrangements, music, photography, and audiovisual equipment. These partnerships will ensure that each event is well-rounded and meets the expectations of our clients.

Operational Hours & Scheduling

Epicure's regular hours of operation will be set to accommodate both restaurant dining and event services.

- **Banquet & Event Hours:** Our event space will be open for banquets and private events Friday through Sunday, from 9am-1am Sunday through Thursday and 9am–2am Friday and Saturday, depending on reservations and private functions. Additional hours for conferences, meetings, and private dinners will be scheduled based on client reservations.
- **Staff Scheduling:** We will create a rotating schedule for our staff to ensure the restaurant and event operations are fully always staffed. Our scheduling will be based on peak times, such as weekends, holidays, and major events, allowing for flexibility while maintaining a high level of service.

In summary, Epicure Dining will be a well-integrated operation focused on providing exceptional food and personalized event services in a culturally inclusive environment. Our business model will prioritize customer satisfaction, local sourcing, and flexibility, ensuring a high-quality experience for all guests and clients. Through strategic operations and dedicated staff, we will establish Epicure as a premier destination for both casual dining and large-scale celebrations.



PLANNED UNIT DEVELOPMENT STANDARDS

In addition to the special use standards, all planned unit developments shall meet the following general standards:

1. Have the minimum areas as set forth in [Section 17.16.060](#).

Response:

Epicure Dining is located within the appropriate zoning district, specifically the B-1 Business District, Limited Retail, which has a minimum area requirement of 1 acre. The property meets and exceeds this minimum requirement, ensuring that the site is adequately sized for the proposed use. Additionally, the site plan takes into account the surrounding zoning districts, and in cases where the restaurant's property abuts or is directly across from similarly zoned areas, those areas have been considered in the overall land calculations. This ensures that the site complies with the minimum area requirements and remains consistent with the intended use of the surrounding zoning districts.

2. The uses permitted in such development are not of such a nature or so located as to exercise an undue detrimental influence or effect upon the surrounding neighborhood;

Response:

Epicure Dining will complement the surrounding neighborhood, offering a dining experience that aligns with the area's character and enhances the community. The nature of the restaurant's use—moderate in size and scale—will not place undue pressure on local resources or negatively impact the quality of life for neighboring residents. It is strategically located to ensure minimal disruption, with careful attention to noise control, traffic management, and waste disposal.

3. The plan effectively treats the developmental possibilities of the subject property, making appropriate provisions for the preservation of streams, wooded areas, scenic views, floodplain areas, and similar physical features;

Response:

Epicure Dining development plan has been carefully designed. Efforts have been made to minimize the impact on the environment by incorporating sustainable design. Any floodplain areas have been carefully considered in the layout, with drainage and stormwater management solutions that will prevent any disruption to natural water flow. Landscaping and screening will enhance the aesthetic appeal of the site while maintaining the integrity of the surrounding environment. The plan ensures that the development harmonizes with the natural landscape, safeguarding the area's ecological value and scenic beauty for future generations.



4. All requirements pertaining to commercial, residential, institutional or other uses established in the planned unit development conform to the requirements for each individual classification as established elsewhere in this Title, except as may be specifically varied for the proper planning of the planned unit development;

Response:

Epicure Dining conforms to all applicable requirements set forth for commercial uses within the planned unit development (PUD), as outlined in the zoning regulations. The development adheres to the specific guidelines for building size, setbacks, parking, and landscaping that apply to commercial establishments in the area. Any variations from the standard requirements have been carefully considered to ensure that they are necessary for the proper planning and functionality of the PUD. These adjustments are designed to enhance the overall planning of the site while maintaining compatibility with the surrounding residential and commercial uses. In all respects, the restaurant meets the standards for its classification and contributes positively to the development's cohesive design.

5. The Planning and Zoning Commission shall determine that the area and width of the lot shall be sufficient for the proposed use, and that the development of the property in the proposed manner creates no outlots which will be difficult to develop in an appropriate manner.

Response:

Epicure Dining will be located on a lot with sufficient area and width to accommodate the intended use while meeting all necessary zoning and planning requirements. The size and layout of the property allow for the proper development of the restaurant, with ample space for parking, landscaping, and building placement. The development has been designed in such a way that it will not result in the creation of any leftover outlots or irregular spaces that would be difficult to develop in the future. The property is shaped and sized to ensure that all portions of the lot can be effectively utilized, maintaining the overall integrity and functionality of the site for current and future development needs.

During your testimony at the Public Hearing, you need to testify and present your case for the Special Use being requested. In doing so, you need to address the six (6) Special Use Standards listed below:

SPECIAL USE STANDARDS

1. The special use will serve the public convenience at the location of the subject property; or the establishment, maintenance or operation of the special use will not be detrimental to or endanger the public health, safety, morals, comfort, or general welfare.

Response:

Epicure Dining will serve the public convenience by providing a much-needed dining option in the area, catering to local residents and visitors alike. It will offer a variety of meals, contributing to the local economy and creating a social hub for the community. The operation of the restaurant will not be detrimental to public health, safety, or general welfare, as it will adhere to all local zoning laws, health codes, and safety regulations. Measures will be in place to manage traffic flow, prevent noise disturbances, and ensure waste disposal meets environmental standards. Additionally, the restaurant will provide sufficient parking, maintaining a safe environment for both customers and pedestrians. Overall, the restaurant will enhance the community's quality of life without posing any risk to public well-being.

2. The location and size of the special use, the nature and intensity of the operation involved in or conducted in connection with said special use, the size of the subject property in relation to such special use, and the location of the site with respect to streets giving access to it shall be such that it will be in harmony with the appropriate, orderly development of the district in which it is located;

Response:

The location and size of the proposed restaurant are well-suited to the subject property, which is large enough to accommodate the operation without overwhelming the surrounding area. The nature and intensity of the restaurant's operation will be consistent with the character of the district, offering a moderate dining experience that complements the neighborhood's existing businesses and residential spaces. The site is strategically located with easy access to major streets, ensuring smooth traffic flow and minimizing congestion. The restaurant's design and scale are compatible with the surrounding development, maintaining harmony with the district's aesthetic and contributing to its overall orderly growth.

3. The special use will not be injurious to the use and enjoyment of other property in the immediate vicinity of the subject property for the purposes already permitted in such zoning district, nor substantially diminish and impair other property valuations with the neighborhood;

Response:

Epicure Dining will not be injurious to the use and enjoyment of nearby properties, as it is designed to complement the existing character of the area. The restaurant's operation will not create

disruptive noise, odors, or excessive traffic that could negatively affect the neighboring properties. Additionally, the establishment will adhere to all zoning regulations, ensuring that its presence enhances the neighborhood rather than detracts from it. Rather than diminishing property values, the restaurant is expected to positively contribute to the area by attracting customers, improving the local economy, and potentially increasing demand for nearby properties. Overall, the restaurant will be a positive addition to the community without negatively impacting neighboring properties.

4. The nature, location and size of the buildings or structures involved with the establishment of the special use will not impede, substantially hinder or discourage the development and use of adjacent land and buildings in accord with the zoning district within which they lie;

Response:

The nature, location, and size of the restaurant building are thoughtfully designed to fit seamlessly within the zoning district and will not impede or discourage the development of adjacent land and properties. The structure is appropriately scaled to complement the surrounding area, ensuring that it does not block views, create unnecessary traffic congestion, or disrupt the flow of development in the district. Additionally, the restaurant's design and operation are in alignment with the zoning regulations, allowing for future growth and development of neighboring properties without hindrance. The establishment will enhance the area by providing a quality service while leaving ample opportunity for further development in accordance with the zoning district's intended use.

5. Adequate utilities, access roads, drainage, and/or other necessary facilities have been or will be provided;

Response:

Adequate utilities, access roads, drainage, and other necessary facilities have been carefully planned to support the restaurant's operation and ensure minimal impact on the surrounding area. The restaurant will be connected to existing municipal water, sewer, and electrical systems, with all necessary upgrades to accommodate the business. Access roads will be designed for smooth traffic flow, and parking will be sufficient for both customers and staff. A comprehensive drainage plan has been developed to prevent any runoff or flooding issues, ensuring that the site remains environmentally responsible. These infrastructure improvements will be implemented prior to the restaurant's opening, guaranteeing that all essential services are in place to support the establishment and its integration into the community.

6. Parking areas shall be of adequate size for the particular special use, which areas shall be properly located and suitably screened from adjoining residential uses, and the entrance and exit driveways to and from these parking areas shall be designed so as to prevent traffic hazards, eliminate nuisance and minimize traffic congestion in the public streets.

Response:

The parking area for the restaurant will accommodate the expected volume of customers and staff, with ample space to ensure smooth flow and prevent congestion. The parking lot is strategically located on the property to minimize any impact on surrounding areas. The entrance and exit driveways will be carefully planned to provide safe and efficient access, with clear signage and design elements to direct traffic flow and reduce potential hazards. These measures will prevent traffic disruptions and minimize the risk of accidents, ensuring that the restaurant's parking facilities integrate seamlessly with the surrounding neighborhood and public streets.



GENERAL NOTES

1. ALL WORK SHALL BE COMPLETED IN ACCORDANCE WITH ALL APPLICABLE LOCAL, STATE AND FEDERAL CODES AND REGULATIONS.
2. ADA ISSUES COMPLY TO THE ACCESSIBILITY CODE AS ESTABLISHED BY THE STATE.
3. THE GENERAL CONTRACTOR SHALL OBTAIN ALL REQUIRED PERMITS, APPROVALS, LICENSES AND CERTIFICATES TO COMPLETE THE PROJECT.
4. THE GENERAL CONTRACTOR SHALL CARRY WORKMANS COMPENSATION, PUBLIC LIABILITY, AND PROPERTY DAMAGE INSURANCE AND PAY FOR SAME.
5. THE GENERAL CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS AND DIMENSIONS PRIOR TO THE START OF WORK. A COMPLETE LAYOUT AND VERIFICATION OF ALL DIMENSIONS SHALL BE COMPLETED. VERIFY LOCATIONS OF ALL UNDERGROUND UTILITIES PRIOR TO START OF DEMOLITION. REPORT ANY DISCREPANCIES AND/OR CONFLICTS TO THE ARCHITECT/FRANCHISOR'S PROJECT MANAGER PRIOR TO PROCEEDING WITH THE WORK.
6. THE GENERAL CONTRACTOR SHALL VERIFY THE LOCATIONS OF ALL EXISTING UTILITIES, AIR DUCTS, MECHANICAL EQUIPMENTS, METERS, PANELS, RPZ VALVES, ETC. AND LOCATIONS OF PROPOSED CONNECTIONS TO SAME. ANY DISCREPANCIES AND/OR CONFLICTS SHALL BE REPORTED TO THE ARCHITECT/FRANCHISOR'S PROJECT MANAGER PRIOR TO PROCEEDING WITH THE WORK.
7. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR COORDINATING ALL WORK, WHETHER PERFORMED BY HISHER FORCES OR SUBCONTRACTORS, AS WELL AS WORK COMPLETED BY FRANCHISOR OR OTHERS.
8. ALL CONTRACTORS WILL PROVIDE ADEQUATE BRACING AND/OR SHORING TO INSURE STRUCTURAL STABILITY OF THE BUILDING AND ALL RELATED BUILDING COMPONENTS I.E. STRUCTURE WALLS, INTERIOR WALL ASSEMBLIES, ETC DURING THE CONSTRUCTION PHASE OF THIS PROJECT.
9. ALL MATERIALS USED WILL BE NEW AND BEAR U.L. LABELS WHERE REQUIRED AND MEET APPROPRIATE N.E.M.A. STANDARDS.
10. ALL CONTRACTOR WILL GUARANTEE ALL LABOR AND MATERIAL FOR A PERIOD OF ONE YEAR FROM DATE OF ISSUE OF FINAL OCCUPANCY PERMIT AND/OR AT THE FINAL PAY OUT FROM OWNER.
11. THE GENERAL CONTRACTOR SHALL MAINTAIN A CLEAN WORKSITE DURING CONSTRUCTION AND SHALL PROVIDE THROUGH FINAL CLEANING OF AREAS UNDER THIS CONTRACT PRIOR TO ACCEPTANCE BY OWNER.
12. THE GENERAL CONTRACTOR SHALL PROTECT ALL EXISTING SURFACES, MATERIALS, FIXTURES, EQUIPMENTS ETC. SO THAT THEY WILL REMAIN FREE FROM DAMAGE DURING THE COURSE OF THE PROJECT. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR REPAIRING ANY AND ALL DAMAGE CAUSED BY HIMSELF OR HIS SUBCONTRACTORS DURING THE COURSE OF THE PROJECT. REPAIRS SHALL MATCH ADJOINING EXISTING MATERIALS / SURFACES AND BE ACCEPTABLE TO THE OWNER, LANDLORD AND LOCAL BUILDING OFFICIALS.
13. THE GENERAL CONTRACTOR SHALL FURNISH AND INSTALL CONSTRUCTION BARRICADES AS REQUIRED AROUND AREAS OF CONSTRUCTION TO PROTECT THE SAFETY OF THE CUSTOMER, EMPLOYEES AND ALL OTHER USERS OF THE SPACE.
14. THE SIGN CONTRACTOR, WHERE APPLICABLE, SHALL BE RESPONSIBLE FOR SUBMITTING FOR AND OBTAINING ALL REQUIRED PERMITS AND APPROVALS FROM LOCAL CODE OFFICIALS AND LANDLORD PRIOR TO THE INSTALLATION.
15. EACH BIDDER SHOULD VISIT THE SITE AND FULLY ACQUAINT THEMSELVES WITH THE EXISTING CONDITIONS AND THE SCOPE OF THE PROJECT PRIOR TO SUBMITTING THEIR BIDS.
16. THE ARCHITECT SHALL NEITHER HAVE CONTROL OVER OR CHARGE OF, NOR BE RESPONSIBLE FOR, THE CONSTRUCTION MEANS, METHODS, TECHNIQUES, SEQUENCES OR PROCEDURES, OR FOR SAFETY PRECAUTIONS AND PROGRAMS IN CONNECTION WITH THE WORK, SINCE THESE ARE SOLELY THE GENERAL CONTRACTOR / CONTRACTOR'S RIGHTS AND RESPONSIBILITIES UNDER THE CONTRACT DOCUMENTS.
17. GENERAL CONTRACTOR TO SCHEDULE PRE-CONSTRUCTION MEETING WITH OWNER/ LANDLORD'S PROPERTY MANAGEMENT TEAM, IF APPLICABLE, PRIOR TO START OF ANY WORK.
18. CONTRACTOR SHALL CONTROL NOISE PRODUCING ITEMS (STEREOS) AT ALL TIMES AS REQUIRED BY THE LANDLORD.
19. FACILITY TO BE REFURNISHED TO LOOK LIKE NEW CONDITION.
20. REFER TO THE EQUIPMENT SCHEDULE FOR OWNER SUPPLIED, OWNER INSTALLED, E.T. EQUIPMENT, IF ANY PIECE OF EQUIPMENT IS NOT SPECIFICALLY LISTED, THAN IT SHALL BE PROVIDED AND INSTALLED BY THE GENERAL CONTRACTOR.
21. DO NOT SCALE DRAWINGS.

DISABLED ACCESS NOTES

1. ALL FLOOR MATERIALS SHALL BE SLIP-RESISTANT TO COMPLY WITH IAC-2016 VERSION.
2. ALL ACCESSIBILITY SIGNAGE SHALL COMPLY WITH IAC- 2018 VERSION.
3. -LATCHING AND LOCKING DOORS THAT ARE HAND ACTIVATED AND WHICH ARE IN A PATH OF TRAVEL SHALL BE OPERABLE WITH A SINGLE EFFORT BY LEVER, HANDLE, PUSH-PULL, OR OTHER HARDWARE DESIGNED TO PROVIDE PASSAGE WITHOUT REQUIRING THE ABILITY TO GRASP THE OPENING HARDWARE. MOUNT DOOR OPENING HARDWARE BETWEEN 30" AND 44" ABOVE FLOOR FINISH. CENTER HAND ACTIVATED DOOR OPENING HARDWARE BETWEEN 30" AND 44" ABOVE THE FLOOR.
4. -THE FORCE FOR PUSHING OR PULLING OPEN INTERIOR SWINGING EGRESS DOORS, OTHER THAN FIRE DOORS, SHALL NOT EXCEED 5 POUNDS (22 N). THESE FORCES DO NOT APPLY TO THE FORCE REQUIRED TO RETRACT LATCH BOLTS OR DISENGAGE OTHER DEVICES THAT HOLD THE DOOR IN A CLOSED POSITION. FOR OTHER SWINGING DOORS, AS WELL AS SLIDING AND FOLDING DOORS, THE DOOR LATCH SHALL RELEASE WHEN SUBJECTED TO A 15-POUND (67 N) FORCE. THE DOOR SHALL BE SET IN MOTION WHEN SUBJECTED TO A 30-POUND (133 N) FORCE. THE DOOR SHALL SWING TO A FULL-OPEN POSITION WHEN SUBJECTED TO A 15-POUND (67 N) FORCE.
5. -FORCE SHALL BE APPLIED TO THE LATCH SIDE OF THE DOOR.
6. EVERY REQUIRED ENTRANCE OR PASSAGE DOORWAY SHALL BE NOT LESS THAN 3' IN WIDTH AND NOT LESS THAN 6'-8" IN HEIGHT. DOORS SHALL BE CAPABLE OF OPENING AT LEAST 90 DEGREES AND SHALL BE SO MOUNTED THAT THE CLEAR WIDTH OF THE DOORWAY IS NOT LESS THAN 32". WHERE A PAIR OF DOORS IS UTILIZED, AT LEAST ONE OF THE DOORS SHALL PROVIDE A CLEAR, UNOBSTRUCTED OPENING WIDTH OF 32" WITH THE LEAF POSITIONED AT AN ANGLE OF 90 DEGREES FROM ITS CLOSED POSITION.
7. THE FLOOR OR LANDING ON EACH SIDE OF AN ENTRANCE OR PASSAGE DOOR SHALL BE LEVEL AND CLEAR. THE LEVEL AND CLEAR AREA SHALL HAVE A LENGTH IN THE DIRECTION OF DOOR SWING OF AT LEAST 60" AND THE LENGTH OPPOSITE THE DIRECTION OF DOOR SWING OF 44" AS MEASURED AT RIGHT ANGLES TO THE PLANE OF THE DOOR IN ITS CLOSED POSITION. FLOORS OR LANDINGS SHALL BE NOT MORE THAN 1/2" LOWER THAN THE THRESHOLD OF THE DOORWAY. CHANGE IN LEVEL BETWEEN 1/4" AND 1/2" SHALL BE BEVELED WITH A SLOPE NO GREATER THAN 1:2.
8. CENTER ELECTRICAL RECEPTACLE OUTLETS NOT LESS THAN 15" ABOVE THE FLOOR OR WORKING PLATFORM.
9. TOILET ROOM ACCESSORIES
 - 8.1. MOUNT BOTTOM EDGE OF MIRRORS/ REFLECTIVE SURFACE NO HIGHER THAN 40" FROM THE FLOOR.
 - 8.2. MOUNT TOILET TISSUE DISPENSERS BETWEEN 7" TO 9" FROM THE FRONT EDGE OF THE TOILET SEAT.
 - 8.3. MOUNT DISPENSING AND DISPOSAL FIXTURES (TOWEL, SANITARY NAPKINS, WASTE, COIN SLOTS, ETC.) WITH OPERATING PARTS NO HIGHER THAN 40" FROM THE FLOOR.
9. SINGLE ACCOMMODATION TOILET FACILITY
 - 9.1. WATER CLOSET TO HAVE A 28" CLEARANCE FROM A FIXTURE AND 32" FROM A WALL.
 - 9.2. MINIMUM CLEAR SPACE IN FRONT OF WATER CLOSET TO BE 48".
 - 9.3. A SPACE 36" X 48" IS PERMITTED IN FRONT OF EXISTING WATER CLOSET ACCESSIBLE TO THE HANDICAPPED.
10. THE HEIGHT OF THE WATER CLOSET (TOP OF SEAT) SHALL BE BETWEEN 17" AND 19". MOUNT FLUSH VALVE CONTROL NO MORE THAN 44" ABOVE THE FLOOR. ON THE SIDE OF THE TOILET WITH THE GREATEST SEPARATION FROM ADJACENT WALL OR OTHER SURFACE.
11. PROVIDE GRAB BARS ON EACH SIDE, OR ONE SIDE AND BACK OF WATER CLOSET.
 - 11.1. GRAB BARS TO BE 33" ABOVE AND PARALLEL TO THE FLOOR.
 - 11.2. SIDE BARS TO BE 42" LONG AND PROJECT 24" IN FRONT OF WATER CLOSET STALL. GRAB BAR AT BACK TO BE 36" LONG.
 - 11.3. DIAMETER OF GRAB BARS TO BE 1-1/4" TO 1-1/2".
 - 11.4. PROVIDE 1-1/2" CLEARANCE BETWEEN GRAB BARS AND WALL.
 - 11.5. GRAB BARS INCLUDING CONNECTORS, FASTENERS, SUPPORT BACKING, ETC.) SHALL SUPPORT A 250 POUND LOAD.
 - 11.6. GRAB BARS SHALL NOT ROTATE WITH THEIR FITTINGS.
 - 11.7. GRAB BARS AND ANY ADJACENT SURFACE SHALL BE FREE OF SHARP OR ABRASIVE ELEMENTS.
 - 11.8. EDGES SHALL HAVE A MINIMUM RADIUS OF 18".
12. PROVIDE A CLEAR FLOOR SPACE 30" X 48" IN FRONT OF LAVATORY TO PERMIT A FORWARD APPROACH. MOUNT LAVATORIES WITH A MINIMUM CLEARANCE OF 29" FROM THE FLOOR TO THE BOTTOM OF THE APRON. PROVIDE KNEE CLEARANCE UNDER THE FRONT LIP EXTENDING A MINIMUM OF 30" IN WIDTH WITH 8" MINIMUM WIDTH, AND SHALL BE A MINIMUM OF 9" HIGH FROM THE FLOOR A MINIMUM OF 17" DEEP FROM THE FRONT OF THE LAVATORY. INSULATE OR OTHERWISE COVER HOT WATER AND DRAIN PIPES UNDER LAVATORIES. THERE SHALL BE NO SHARP OR ABRASIVE SURFACE UNDER LAVATORIES.
13. FAUCET CONTROLS AND OPERATING MECHANISMS SHALL BE OPERABLE WITH ONE HAND AND SHALL NOT REQUIRE TIGHT GRASPING, PINCHING OR TWISTING OF THE WRIST. THE FORCE REQUIRED TO ACTIVATE CONTROLS SHALL BE NO GREATER THAN 5 POUNDS. LEVER OPERATED, PUSH TYPE AND ELECTRONICALLY CONTROLLED MECHANISMS ARE EXAMPLES OF ACCEPTABLE DESIGNS. SLIP GLOSSING ARE ALLOWED IF THE FAUCET REMAINS OPEN FOR AT LEAST 10 SECONDS.

FLOOR PLAN NOTES

1. DIMENSIONS SHOWN ARE TO THE FACE OF FINISH, UNLESS OTHERWISE NOTED.
2. DIMENSIONS SHOWN ON THIS PLAN ARE FOR GUIDANCE ONLY. CONTRACTOR TO COORDINATE ALL REQUIRED DIMENSIONS FOR SITE SPECIFIC LOCATIONS.
3. PROVIDE ADEQUATE BLOCKING AT THE SHELVING, 3 COMPARTMENT SINK, 1 AND 3 SPRAY RACK, 4 SPRAY RACK, 4 SPRAY RACK, 4 SPRAY FAUCETS, GRAB BARS, LAVATORIES, HAND DRYERS, MIRRORS, PAPER TOWEL DISPENSERS, SOAP DISPENSERS, OTHER ACCESSORIES AS REQUIRED, UNLESS OTHERWISE NOTED.
4. FURNISH AND INSTALL FIRESTOPS IN ALL RATED/NON-RATED VERTICAL AND HORIZONTAL ASSEMBLIES AS REQUIRED BY PUBLIC AUTHORITIES GOVERNING THE WORK.
5. ALL FLOOR DRAINS AND FLOOR SINKS SHOWN ON THIS PLAN RELATE TO SPECIFIC EQUIPMENT ITEMS. GENERAL FLOOR DRAINS FOR CLEANING PURPOSES OR AS REQUIRED BY LOCAL CODE ARE NOT SHOWN ON THIS DRAWING.
6. ALL PARTITIONS, CEILINGS, LIGHT FIXTURES, DUCT WORK, ETC. SHALL BE BRACED TO BUILDING STRUCTURE IN A WAY ACCEPTABLE TO LOCAL CODE OFFICIALS TO RESIST LOCAL SEISMIC LOADING.
7. ALL NEW AND EXISTING HOT WATER LINES SHALL BE INSULATED. THE CONTRACTOR SHALL PROVIDE PROTECTIVE PIPE COVERS FOR ALL EXPOSED PIPING UNDER NEW AND EXISTING HAND SINK (TYPICAL). PIPE COVERS' FINISH SHALL BE WHITE IN COLOR.
8. ALL FLOOR AND FLOOR/CEILING PENETRATIONS IF APPLICABLE SHALL BE SLEEVED AND SEALED COMPLETELY IN A WAY ACCEPTABLE TO THE LANDLORD/ OWNER AND TO THE LOCAL BUILDING OFFICIALS.
9. ALL RETURN AIR GRILLES SHALL BE COVERED AT ALL TIMES DURING CONSTRUCTION, TYPICAL.
10. CONTRACTOR SHALL INSTALL ALL RESTROOM DISPENSER FURNISHED BY THE OWNER.

DEMOLITION NOTES

1. COMPLY WITH APPLICABLE LOCAL, STATE AND FEDERAL CODES AND REGULATIONS PERTAINING TO SAFETY OF PERSONS, PROPERTY AND ENVIRONMENTAL PROTECTION.
2. PROVIDE AND MAINTAIN BARRICADES, LIGHTING, AND GUARDRAILS AS REQUIRED BY APPLICABLE CODES AND REGULATIONS TO PROTECT OCCUPANTS OF BUILDING AND WORKERS.
3. PROVIDE SHORING, BRACING, &IOR SUPPORT AS NEEDED TO PREVENT MOVEMENT, SETTLEMENT, OR COLLAPSE OF THE STRUCTURE/ ELEMENTS THAT IS TO REMAIN. PROTECT EXISTING ADJACENT FINISH WORK THAT IS TO REMAIN IN PLACE .
4. ERECT AND MAINTAIN DUSTPROOF PARTITIONS AS & IF REQUIRED TO PREVENT SPREAD OF DUST, FUMES, AND SMOKE, ETC. TO OTHER PARTS OF THE BUILDING. ON COMPLETION, REMOVE PARTITIONS AND REPAIR DAMAGED SURFACES TO MATCH ADJACENT SURFACES.
5. REMOVE FROM SITE DAILY AND LEGALLY DISPOSE OF REFUSE, DEBRIS, RUBBISH, AND OTHER MATERIALS RESULTING FROM DEMOLITION OPERATIONS.
6. REMOVE DESIGNATED PARTITIONS, COMPONENTS, BUILDING EQUIPMENT, AND FIXTURES AS REQUIRED FOR NEW WORK.
7. REMOVE ALL ABANDONED HVAC EQUIPMENT, INCLUDING DUCT WORK.
8. REMOVE ALL ABANDONED ELECTRICAL, TELEPHONE AND DATA CABLEING AND DEVICES, UNLESS OTHERWISE NOTED.
9. REMOVE EXISTING FLOOR FINISHES AND PREPARE SUBFLOOR AS REQUIRED TO RECEIVE NEW FLOOR FINISHES.
11. TERMINATE AND CAP ALL ABANDONED PLUMBING LINES

FINISH NOTES

1. THE FLAME SPREAD RATING OF ALL INTERIOR FINISHES SHALL BE LESS THAN 200P PER TABLE 803.11, 2015 IBC
2. ENSURE SURFACES TO RECEIVE FINISHES ARE CLEAN, TRUE, AND FREE OF IRREGULARITIES. DO NOT PROCEED WITH WORK UNTIL UNSATISFACTORY CONDITIONS HAVE BEEN CORRECTED.
3. REPAIR EXISTING SURFACES TO REMAIN AS REQUIRED FOR APPLICATION OF NEW FINISHES.
4. PROVIDE STRAIGHT, FLUSH RESILIENT BASE AT CARPETED AREAS, AND COVERED, TOP SET RESILIENT BASE AT RESILIENT FLOORING, UNLESS OTHERWISE NOTED.
5. PROVIDE FLAME SPREAD OF CURTAINS BEING USED CLASS " C" TYPE FINISH MATERIALS

REFLECTED CEILING NOTES

1. DESIGN SUSPENDED CEILING FRAMING SYSTEMS TO RESIST A LATERAL FORCE OF 20 % OF THE WEIGHT OF THE CEILING ASSEMBLY AND ANY LOADS TRIBUTARY TO THE SYSTEM. USE A MINIMUM CEILING WEIGHT OF 5 POUNDS PER SQUARE FOOT TO DETERMINE THE LATERAL FORCE.
2. WHERE CEILING LOADS DO NOT EXCEED 5 POUNDS PER SQUARE FOOT AND WHERE PARTITIONS ARE NOT CONNECTED TO THE CEILING, THE FOLLOWING BRACING METHODS MAY BE EMPLOYED:
 - 2.1. PROVIDE LATERAL SUPPORT BY FOUR WIRES OF MINIMUM NO. 12 GAUGE SPAYLED IN FOUR DIRECTIONS 90 DEGREES APART, AND CONNECTED TO THE MAIN RUNNER WITHIN 2' OF THE CROSS RUNNER AND TO THE STRUCTURE ABOVE AT AN ANGLE NOT EXCEEDING 45 DEGREES FROM THE PLANE OF THE CEILING. PROVIDE THESE LATERAL SUPPORT POINTS 12 FEET ON CENTER IN EACH DIRECTION, WITH THE FIRST POINT WITHIN 4' FROM EACH WALL.
 - 2.2. ALLOW FOR LATERAL MOVEMENT OF THE SYSTEM. ATTACH MAIN RUNNERS AND CROSS RUNNERS AT TWO ADJACENT WALLS, MAINTAIN CLEARANCE BETWEEN THE WALL AND THE RUNNERS AT THE OTHER TWO WALLS.
 - 2.3. PROVIDE VERTICAL SUPPORT AS REQUIRED IN BUILDING CODES. IN ADDITION, VERTICALLY SUPPORT ENDS OF RUNNERS WITHIN 8" OF DISCONTINUITIES SUCH AS MAY OCCUR WHERE THE CEILING IS INTERRUPTED BY A WALL.
 - 2.4. SUPPORT LIGHT FIXTURES AND AIR DIFFUSERS DIRECTLY BY WIRES TO THE STRUCTURE ABOVE.
3. LOCATE REGISTERS AND LIGHTING FIXTURES WITHIN GRID LINES. CENTER SPRINKLER HEADS, SPEAKERS, RECESSED FIXTURES, AND SIMILAR CEILING ELEMENTS IN ACoustICAL UNITS, UNLESS OTHERWISE NOTED.
4. FINISH HVAC DIFFUSERS, MATCH ADJACENT FINISH, UNLESS OTHERWISE NOTED.
5. ALL RECESSED "DROP-IN" CEILING LIGHT FIXTURES SHALL BE SECURED TO BAR JOISTS OR THE DECK ABOVE BY A MINIMUM OF 2 SUSPENSION WIRES AT OPPOSITE ENDS OF EACH FIXTURE.
6. CEILING GRID SHALL BE INSTALLED MEETING ASTM C 635 & ASTM C 636.

HEALTH & SANITATION NOTES

1. VERIFY THAT ALL OPEN WIRE SHELVING UNITS, WALL SHELF, PREP TABLES ARE NSF' STAINLESS STEEL AND DUNNAGE RACKS IN WALK-IN FREEZER, IF ANY ARE TO BE HEAVY DUTY NSF' APPROVED.
2. PROVIDE SEPARATE DESIGNATED WATERLINES WITH A TESTABLE RPZ (REDUCED PRESSURE ZONE BACKFLOW DEVICE) FOR ANY CHEMICAL FEEDS AT JANITORIAL SINK OR 3-COMPARTMENT SINK.
3. PROVIDE WATTS NP® (DUAL CHECK WITH A VENT BACKFLOW DEVICE) ON PRE-RINSE SPRAYERS.
4. PROVIDE ALL THE CABINETRY IN THE SERVEY WITH 6" HIGH STAINLESS STEEL LEGS OR OPEN-TO-FLOOR DESIGN PER LOCAL HEALTH DEPARTMENT'S REQUIREMENTS.
5. EXISTING/ NEW WALK-IN FREEZER, IF ANY SHALL HAVE A VAPOR PROOF FLOOR/CEILING FIXTURE WITH COLD TOLERANT BALLASTS WITH QUICK STARTS OR MULTIPLE INCANDESCENT LIGHTS.
6. BOTTLED BEVERAGES AND MISCELLANEOUS ITEMS NEED TO BE STORED AT LEAST 6 INCHES OFF THE FLOOR.
7. PROVIDE BACK SPLASH (SOLID SURFACE OR STAINLESS STEEL) AT ANY CABINETRY USED FOR FOOD PREPARATION.
8. ALL EQUIPMENTS IN THE KITCHEN SHALL ADHERE TO THE FOOD ESTABLISHMENT PLAN REVIEW GUIDE 2000 SECTION 3, AS PUBLISHED BY THE FOOD AND DRUG ADMINISTRATION.

CABINETRY INSTALLATION NOTES

1. PROVIDE SHOP DRAWINGS FOR ALL THE BUILT-IN CASEWORK/ MILLWORK TO THE ARCHITECT FOR FINAL APPROVAL BEFORE MANUFACTURING OR INSTALLING IT.
2. INTERIOR OF ALL CABINETS - EXCEPT WERE NOTED TO BE WHITE LAMINATE.
3. SECURELY ATTACH WORK TO BUILDING ELEMENTS IN ACCORDANCE WITH APPROVED SHOP DRAWINGS AND/OR INSTALLATION MANUAL. PROVIDE FASTENERS APPROPRIATE FOR CONDITION OF USE.
4. PROVIDE ALL CUTOUPS IN FIXTURES NECESSARY TO ACCOMMODATE ELECTRICAL, TELEPHONE, MECHANICAL, OR PLUMBING EQUIPMENT.
5. INSTALL ALL FINISH WORK USING CONCEALED FASTENERS TO FULLY EXISTENT POSSIBLE.
6. WHERE SURFACE NAILING IS UNAVOIDABLE, SET NAIL HEADS APPROXIMATELY 3/32" BELOW SURFACE. FILL WITH COLOR MATCHING FILLER FOR ADJACENT MATERIAL.
7. CUT JOINTS ACCURATELY TO A HAIRLINE FIT. MITER EXTERNAL CORNERS, COPE INTERNAL CORNERS, FILL, SAND SMOOTH ALL JOINTS TO AN INVISIBLE CONDITION. PRIME SURFACE FOR PAINT.
8. IDENTIFY KEYS FOR LOCKING HARDWARE, AND DELIVER KEYS TO OWNER.
9. PROVIDE REQUIRED BLOCKING PER MANUFACTURERS INSTRUCTIONS FOR ALL FIXTURES BEFORE ANY INSTALLATION.

FIRE DEPARTMENT NOTES

1. ALL EGRESS DOORS SHALL BE OPERABLE FROM THE INSIDE WITHOUT THE USE OF A KEY OR ANY SPECIAL KNOWLEDGE OR EFFORT (IBC 1008.1.8). SPECIAL LOCKING DEVICES SHALL BE OF AN APPROVED TYPE. ALL NEW DOORS SHALL HAVE APPROVED LEVER HANDLES.
2. THE MEANS OF EGRESS SHALL BE ILLUMINATED SUCH THAT THE INITIAL ILLUMINATION LEVEL IS AT LEAST AN AVERAGE OF ONE FOOT-CANDLE MEASURED ALONG THE PATH OF TRAVEL AT THE FLOOR LEVEL. PROVIDE BATTERY BACK-UP DEVICES TO ILLUMINATE THE MEANS OF EGRESS ON ALL LEVELS AS INDICATED. DEVICES IN TOILET ROOMS MUST BE DOUBLE HAND TYPE AND PER THE 2011 NEC, ALL DEVICES SHALL BE LED TYPE.
3. PROVIDE MINIMUM OF 1' FOOT CANDLE OF EMERGENCY LIGHTING AT THE FLOOR LEVEL ALONG ALL AREAS OF THE EGRESS CORRIDOR (WITHIN THE PROPOSED AREA OF CONSTRUCTION).
4. PROVIDE EXIT SIGN WITH 6" LETTERS OVER REQUIRED EXITS, WHEN SHOWN ON DRAWINGS, AND ADDITIONAL SIGNS AS REQUIRED BY FIRE PREVENTION BUREAU. CONNECT EXIT SIGNS TO EMERGENCY POWER CIRCUITS.
5. EXIT SIGNS AND EMERGENCY LIGHTING ARE TO BE BATTERY BACK-UP TYPE, MINIMUM 90 MINUTE. ALL EMERGENCY EXIT AND EGRESS LIGHTING LOCATIONS SHALL MEET THE REQUIREMENTS OF THE 2012 IBC, SECTIONS 1006, 1011, 6 2702; AND 2012-IFC SECTION 1027.5 AMENDED.
6. MAINTAIN AISLES AT LEAST 44" WIDE AT PUBLIC AREAS.
7. EXIT DOORS SHALL SWING IN THE DIRECTION OF TRAVEL WHEN SERVING 50 OR MORE PERSONS AND IN ANY HAZARDOUS AREA.
8. STORAGE, DISPENSING OR USE OF ANY FLAMMABLE OR COMBUSTIBLE LIQUIDS, FLAMMABLE GAS AND HAZARDOUS SUBSTANCES SHALL COMPLY WITH NATIONAL FIRE CODE REGULATIONS.
9. BRANCH CIRCUIT FEEDING THE EMERGENCY LIGHTS SHALL BE THE SAME BRANCH CIRCUIT AS THAT FEEDING THE NORMAL LIGHTING FIXTURES IN THE AREA.
10. PROVIDE FIRE DAMPERS OR DOORS WHERE AIR DUCTS PENETRATE FIRE-RATED WALLS OR CEILINGS.
11. WOOD BLOCKING SHALL BE FIRE TREATED IN ACCORDANCE WITH APPLICABLE CODE REQUIREMENTS.
12. LOCATE THE CENTER OF FIRE ALARM INITIATING DEVICES 48" ABOVE THE LEVEL OF THE FLOOR, WORKING PLATFORM, GROUND SURFACE OR SIDEWALK.
13. EMERGENCY WARNING SYSTEMS SHALL ACTIVATE A MEANS OF WARNING THE HEARING IMPAIRED. FLASHING VISUAL WARNING SHALL HAVE A FREQUENCY OF NOT MORE THAN 60 FLASHES PER MINUTE.

FIRE EXTINGUISHER NOTES

1. THE CLASSIFICATION AND RATING OF FIRE EXTINGUISHERS AND THEIR INSTALLATION SHALL BE IN THE MANNER PRESCRIBED IN NFPA 10, STANDARD FOR THE INSTALLATION OF PORTABLE FIRE EXTINGUISHERS, PUBLISHED BY THE NATIONAL FIRE PROTECTION ASSOCIATION IN 1973 & THE LOCAL JURISDICTION- CONTRACTOR TO VERIFY WITH FIRE MARSHALL.
2. FINAL LOCATIONS & THE TYPE OF EXTINGUISHERS SHALL BE FIELD VERIFIED WITH LOCAL JURISDICTION & THE FIRE PREVENTION BUREAU.
3. PROVIDE MULTIPURPOSE DRY CHEMICAL (ABC) FIRE EXTINGUISHER WITH 10 LB CAPACITY AND A W.U.L. RATING NO LESSER THAN "A 50 BC" (MODEL # 591070 AS MANUF. BY GRANGER OR SIMILAR). VERIFY WITH FIRE PREVENTION BUREAU.
- 3.1. ONLY FIRE EXTINGUISHERS HAVING A CLASS C RATING SHALL BE INSTALLED FOR USE UPON FIRES IN ELECTRICAL EQUIPMENT-CONTRACTOR TO VERIFY WITH FIRE PREVENTION BUREAU.
- 3.2. IN HAZARDOUS CHEMICAL ROOMS, THE NATURE OF THE CHEMICAL CONTENTS OF SUCH ROOMS SHALL DETERMINE THE EXTINGUISHER REQUIREMENTS.
4. PROVIDE A PORTABLE FIRE EXTINGUISHER WITHIN 75 FOOT TRAVEL DISTANCE TO ALL PORTIONS OF THE BUILDING ON EACH FLOOR, AND ADDITIONAL EXTINGUISHERS AS REQUIRED BY FIRE PREVENTION BUREAU INSPECTOR OR BUILDING DEPT. INSPECTOR.
5. FIRE EXTINGUISHERS SHALL BE INSTALLED SO THAT THE HANDLE IS LOCATED NO MORE THAN 60" ABOVE THE FLOOR AND BE READILY IDENTIFIED AND ACCESSIBLE.
6. PROVIDE THE SIGNS AT ALL THE FIRE EXTINGUISHERS (OR AT THE LEAST WHERE AN EXTINGUISHER IS LIKELY TO BE OBTAINED BY PILES OF STOCK, OR OTHERWISE), SIGNS SHALL BE WHITE WITH RED TYPE & HAVE A PICTOGRAM OF A FIRE EXTINGUISHER. CHOOSE PRESSURE SENSITIVE OR RIGID PLASTIC DEPENDING ON PREFERENCE & ENVIRONMENT. PROVIDE GLOW-IN-THE-DARK VERSIONS IN THE CORRIDORS.
7. EVERY REQUIRED OR NON-REQUIRED F. E., WHEN INSTALLED, SHALL BE FULLY CHARGED AND READY FOR IMMEDIATE USE.

ENERGY CONSERVATION NOTES

1. ALL COMMERCIAL BUILDING NEED TO COMPLY WITH THE REQUIREMENTS OF THE 2018 INTERNATIONAL ENERGY CONSERVATION CODE, CHAPTER 5. REFER TO THE COMCHECK- EZ COMPLIANCE DOCUMENT.
2. PROVIDE B-LEVEL SWITCHING OR OCCUPANT-SENSING DEVICES IN ALL AREAS WITH MORE THAN 1 LUMINAIRE, OTHER THAN CORRIDORS, STOREROOMS OR BATHROOMS IN ACCORDANCE WITH THE ILLINOIS ENERGY CONSERVATION LAW (2018 IEC).
3. THE THERMOSTAT SHALL BE PROGRAMMABLE, AND SHALL HAVE SETBACK CAPABILITIES (2018 IEC).

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05.01.2026	BUILDING PERMIT REVIEW #1

DO NOT SCALE THE DRAWINGS. REPUTABLE ARCHITECTS, INC. HAS MADE NO REPRESENTATION FOR USE OF INCORPORATED MATERIALS OR EQUIPMENT. CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS PRIOR TO PROCEEDING WITH THE WORK. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL REQUIRED PERMITS AND APPROVALS FROM LOCAL CODE OFFICIALS AND LANDLORD PRIOR TO THE INSTALLATION. THE GENERAL CONTRACTOR SHALL BE RESPONSIBLE FOR REPAIRING ANY AND ALL DAMAGE CAUSED BY HIMSELF OR HIS SUBCONTRACTORS DURING THE COURSE OF THE PROJECT. REPAIRS SHALL MATCH ADJOINING EXISTING MATERIALS / SURFACES AND BE ACCEPTABLE TO THE OWNER, LANDLORD AND LOCAL BUILDING OFFICIALS.

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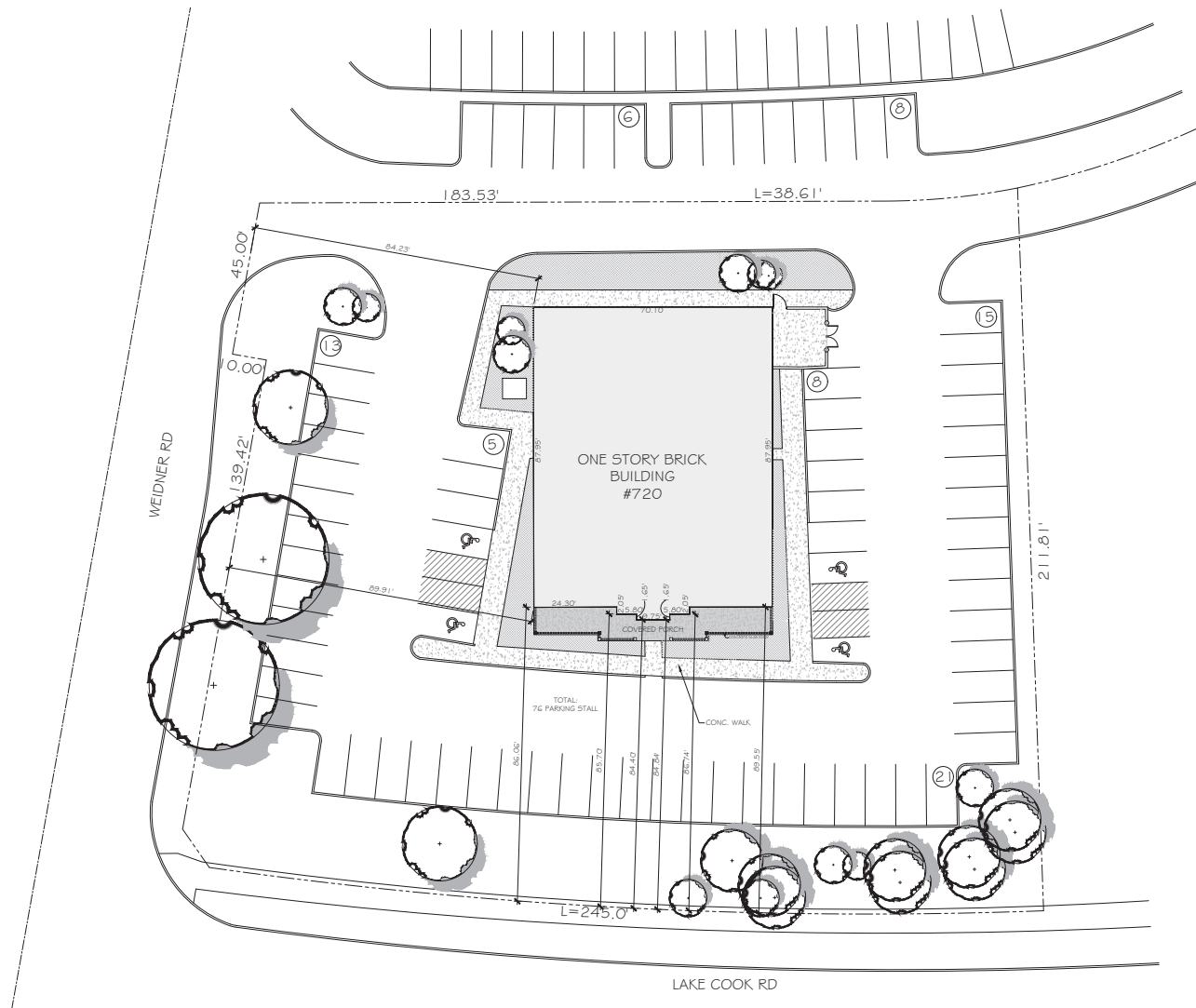
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03.09.2026	BUILDING PERMIT REVIEW #1
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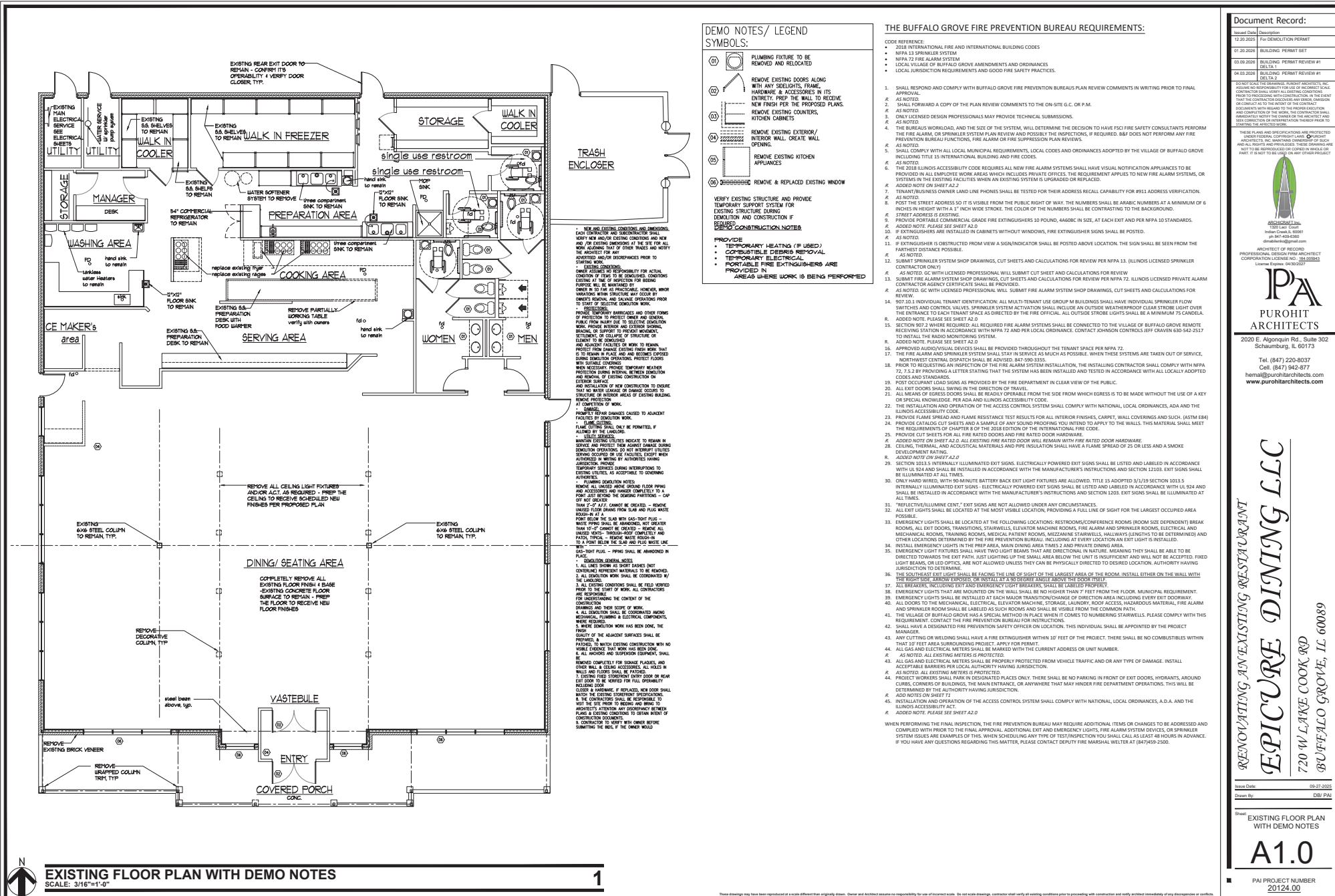
RENOVATING AN EXISTING RESTAURANT
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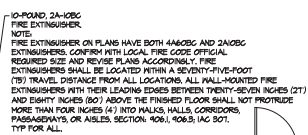
Issue Date: 09-27-2025
Drawn By: DBP/PAL

Sheet: EXISTING SITE PLAN

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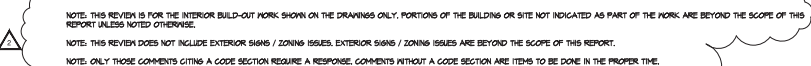


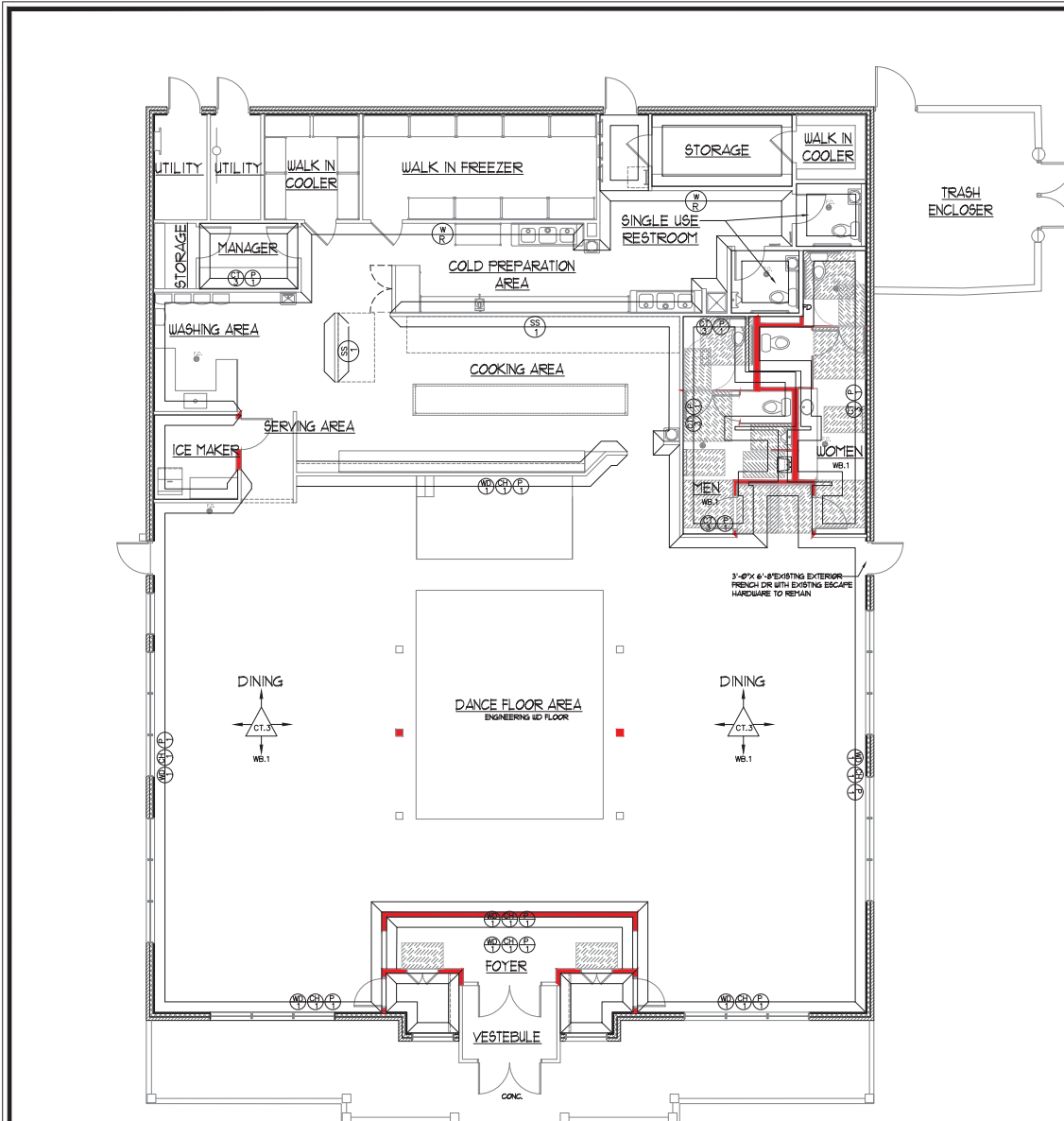


1

DOOR SPECIFICATIONS:														
(1) ALL NEW EXTERIOR HAND ENTRY/DOORS SHALL BE ALUMINUM ALLEGRA METER TYPE W/ORE FINISH WITH A STANDARD FINISH TO BE SELECTED BY THE TENDANT OR SUBMITTER TO MATCH SUBMITTENDS TO BE KEPT.														
(2) ALL EXTERIOR REAR/EXIT DOORS SHALL BE 6'6" x 6'6" HOLLOW METAL, WITH STANDARD PAINT FINISH - STANDARD COLOR TO BE SELECTED BY THE TENDANT OR LANDLORD.														
(3) ALL NEW INTERIOR NON-HANDLED DOORS SHALL BE 6'6" x 6'6" HOLLOW METAL (JUNO) WITH STANDARD PAINT FINISH - COLOR TO BE SELECTED BY THE TENDANT.														
DOOR NO.	DOOR LOCATION	NEW EXISTING	DOOR SIZE			DOOR			GLASS	DOOR FRAME	FRAME			REMARKS
			WGT.	HT.	THICK.	TYPE	HMT'L	FIN.			TYPE	HMT'L	FIN.	
01	MAIN ENTRANCE	NEW	DOOR-6'	6'-0"	1-3/4"	B	ALUMINUM	ANODIZED	TO W/ORE	-	ALUM.	ALUMINUM	ANODIZED	REMARKS: SEE #2
02	RESTROOM NORTH	EXISTING	DOOR-6'	6'-0"	1-3/4"	A	SL. WOOD	STAINED	-	-	SL.	PAINT	ST. GR.	REMARKS: SEE #3
03	RESTROOM SOUTH	EXISTING	DOOR-6'	6'-0"	1-3/4"	A	SL. WOOD	STAINED	-	-	SL.	PAINT	ST. GR.	REMARKS: SEE #3
04	RESTROOM NORTH	NEW	DOOR-6'	2'-0"	1-3/4"	A	SL. WOOD	STAINED	-	-	SL.	PAINT	---	REMARKS: NORTH DOOR LOCK SET
05	RESTROOM SOUTH	NEW	DOOR-6'	2'-0"	1-3/4"	B	ALUMINUM	ANODIZED	YES	ALUM.	ALUMINUM	ANODIZED	YES	REMARKS: SEE #4
06	RESTROOM SOUTH	NEW	DOOR-6'	2'-0"	1-3/4"	B	ALUMINUM	ANODIZED	YES	ALUM.	ALUMINUM	ANODIZED	YES	REMARKS: SEE #4

DOOR & FRAME TYPES:





WALL & FLOOR FINISH PLAN & SCHEDULE
SCALE: 3/16"=1'-0"

1

TILES & STONE FINISH SCHEDULE (FLOOR & WALLS):

SYMBOL	DESCRIPTION	MANUF.	SURF.	THICK.	NOTES
CT.1	PORCELAIN OR VINYL LAMINATED FLOOR PLANK	OWNER TO SELECT	G.C.	G.C.	OWNER TO SELECT - MATERIAL ALLOWANCE \$5.00 / SQ. FT.
CT.2	SUBWAY CERAMIC WALL TILE	OWNER TO SELECT	G.C.	G.C.	OWNER TO SELECT - MATERIAL ALLOWANCE \$4.00 / SQ. FT.
CT.3	PORCELAIN OR VINYL LAMINATED FLOOR PLANK	OWNER TO SELECT	G.C.	G.C.	OWNER TO SELECT - MATERIAL ALLOWANCE \$5.00 / SQ. FT.
WT.1	CERAMIC WALL TILE 6" x 6"	OWNER TO SELECT	G.C.	G.C.	OWNER TO SELECT - MATERIAL ALLOWANCE \$6.00 / SQ. FT.
ST.1	LEGGED STONE VENEER	OWNER TO SELECT	G.C.	G.C.	OWNER TO SELECT - MATERIAL ALLOWANCE \$8.00 / SQ. FT.
QT.1	QUARRY TILE 8" x 8"	LOCAL	G.C.	G.C.	----

WALL BASE FINISH SCHEDULE:

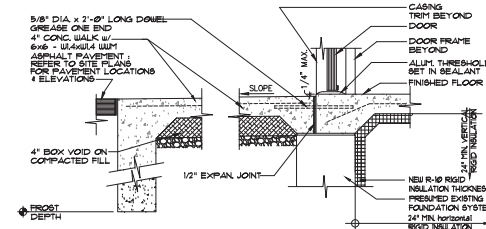
SYMBOL	DESCRIPTION	MANUF.	SURF.	THICK.	NOTES
WB.1	VINYL WALL BASE (NOPEX OR EQUAL)	DARK GRAY OR BLACK COLOR	G.C.	G.C.	COLOR TO BE SELECTED BY OWNER
WB.2	QUARRY TILE BASE	LOCAL	G.C.	G.C.	----

WALL FINISH SCHEDULE:

SYMBOL	DESCRIPTION	MANUF.	SURF.	THICK.	NOTES
WR	WHITE FIBRE REINFORCED PLASTIC PANELS	P-140 WHITE	G.C.	G.C.	PAINTED FINISH - COLOR TO BE SELECTED BY OWNER / FRANCHISER
WD.1	PRE-FINISHED WOOD PANELS FOR WAINSCOT ON WALLS	LOCAL	G.C.	G.C.	SELECTED BY THE OWNER - EITHER PRE-FINISHED OR STAINED FINISH REFER TO THE FINISH PLAN FOR LOCATION
SS.1	STAINLESS STEEL PANELS FOR ENTIRE WALLS BEHIND THE HOOD	LOCAL	G.C.	G.C.	REFER TO THE FINISH PLAN FOR LOCATION
WC.1	WALL COVERING BLUE GRAPHICS ON WHITE	---	OWNER	G.C.	REFER TO THE FINISH PLAN FOR LOCATION
WC.2	WALL COVERING BLACK GRAPHICS ON WHITE	---	OWNER	G.C.	REFER TO THE FINISH PLAN FOR LOCATION
WC.3	WALL COVERING CIRCULAR GRAPHICS ON WHITE	---	OWNER	G.C.	REFER TO THE FINISH PLAN FOR LOCATION
PL.1	WALL PAINT INTERIOR ACRYLIC LATEX PAINT	---	OWNER	G.C.	SELECTED BY THE OWNER - REFER TO THE FINISH PLAN FOR LOCATION
CH.1	CHAIR RAIL - CENTER TO BE 34" A/F - 1/2" H. CONTINUOUS GRAIL	---	G.C.	G.C.	SELECTED BY THE OWNER - EITHER PRE-FINISHED OR STAINED FINISH REFER TO THE FINISH PLAN FOR LOCATION

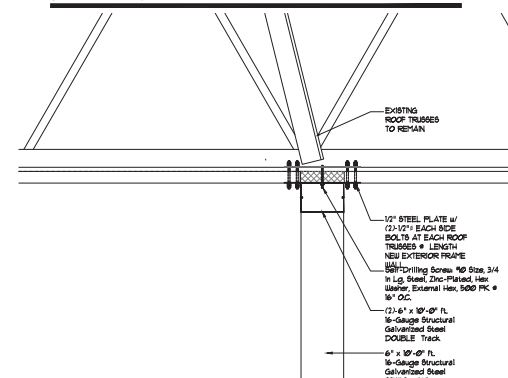
MILLWORK SCHEDULE:

SYMBOL	DESCRIPTION	MANUF.	SURF.	THICK.	NOTES
GR.1	COUNTERTOP GRANITE OR SOLID SURFACES	LOCAL	G.C.	G.C.	MIN. THICKNESS 3 CMS - COLOR TO BE SELECTED BY OWNER / FRANCHISER
SS.1	COUNTERTOP STAINLESS STEEL	LOCAL	G.C.	G.C.	----
LAM.1	PLASTIC LAMINATE FOR CABINETARY FINISHES - COLOR TO BE WHITE	---	G.C.	G.C.	COLOR TO BE VERIFIED WITH OWNER / FRANCHISER



THRESHOLDS DETAILS
SCALE: 1 1/2"=1'-0"

2



ATTACHMENT STUDS WALL DETAILS
SCALE: 1 1/2"=1'-0"

3

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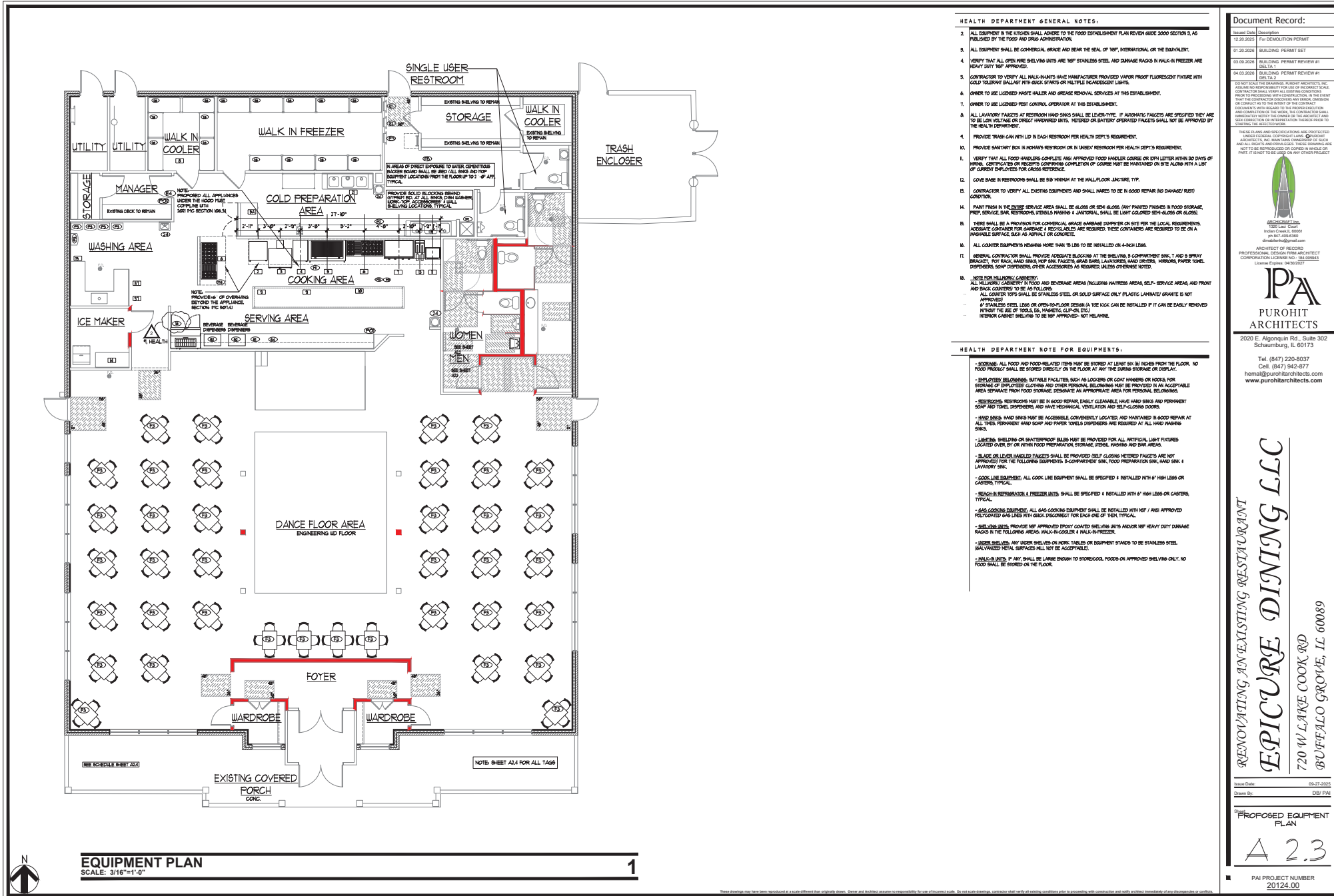
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RENOVATING AN EXISTING RESTAURANT
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Issue Date: 09-27-2025
Drawn By: DBP/PAN
Sheet: WALL & FLOOR FINISH PLAN & SCHEDULE

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HEALTH DEPARTMENT GENERAL NOTES:

1. ALL EQUIPMENT IN THE KITCHEN SHALL ADHERE TO THE FOOD ESTABLISHMENT PLAN REVIEW GUIDE 2000 SECTION 2.40 PUBLISHED BY THE FOOD AND DRUG ADMINISTRATION.
2. ALL EQUIPMENT SHALL BE COMMERCIAL GRADE AND BEAR THE SEAL OF NSF, INTERNATIONAL OR THE EDA/VALD.
3. VERIFY THAT ALL OPEN FIRE SHELVE UNITS ARE NSF STAINLESS STEEL AND DAMAGE RACKS IN WALK-IN FREEZER ARE HEAVY DUTY NSF APPROVED.
4. CONTRACTOR TO VERIFY ALL WALK-IN UNITS HAVE MANUFACTURER PROVIDED VAPOR PROOF FLUORESCENT FIXTURE WITH GOLD TOLERANT BALLAST WITH QUICK STARTS OR MULTIPLE INCANDESCENT LIGHTS.
5. OWNER TO USE LICENSED PEST CONTROL OPERATOR AT THIS ESTABLISHMENT.
6. OWNER TO USE LICENSED PEST CONTROL OPERATOR AT THIS ESTABLISHMENT.
7. ALL LAUNDRY FACILITIES AT RESTROOM HAND SINKS SHALL BE LEVER-TYPE. IF AUTOMATIC FAUCETS ARE SPECIFIED THEY ARE TO BE LEVER-TYPE OR DIRECT HANDHELD UNITS. HYGIENED OR BATTERY OPERATED FAUCETS SHALL NOT BE APPROVED BY THE HEALTH DEPARTMENT.
8. PROVIDE TRASH CAN WITH LID IN EACH RESTROOM PER HEALTH DEPT'S REQUIREMENT.
9. VERIFY THAT ALL FOOD HANDLERS COMPLETE AND APPROVED FOOD HANDLER COURSE OR OPIH LETTER WITHIN 30 DAYS OF HIRING. CERTIFICATES OR RECEIPTS CONFIRMING COMPLETION OF COURSE MUST BE MAINTAINED ON SITE ALONG WITH A LIST OF CURRENT EMPLOYEES FOR CROSS REFERENCE.
10. COVE BASE IN RESTROOMS SHALL BE SUB MINOR AT THE WALL/FLOOR JUNCTURE, TYP.
11. CONTRACTOR TO VERIFY ALL EXISTING EQUIPMENT AND SHALL INWARS TO BE IN GOOD REPAIR (NO DAMAGE) REST CONDITION.
12. PAINT FINISH IN THE ENTIRE SERVICE AREA SHALL BE GLOSS OR SEMI GLOSS. ANY PAINTED FINISHES IN FOOD STORAGE, PREP, SERVICE, BAR, RESTROOMS, VESTIBLES, HALLWAYS, JANITORIAL, SHALL BE LIGHT COLORED SEMI-GLOSS OR GLOSS.
13. THERE SHALL BE A PROVISION FOR COMMERCIAL GRADE AMBUSH DUMPSTER ON SITE PER THE LOCAL REQUIREMENTS. ADEQUATE CONTAINER FOR GARBAGE & RECYCLED MATERIALS ARE REQUIRED. THESE CONTAINERS ARE REQUIRED TO BE ON A PAVEMENT SURFACE, NOT ON ASPHALT OR CONCRETE.
14. ALL COUNTER EQUIPMENTS FEATHERING MORE THAN 1/8" TO 1/4" TO BE INSTALLED ON 4-INCH LBS.
15. ADDITIONAL CONTRACTOR SHALL PROVIDE ADEQUATE BLOCKING AT THE SHELVE, 5 COMPARTMENT SINK, 1 AND 5 SPRAY BRACKET, POT RACK, HAND SINK, HOT SINK FAUCETS, GRAB BARS, LAVATORY, HAND DRYERS, HANDS, PAPER TOWEL DISPENSERS, SOAP DISPENSERS, OTHER ACCESSORIES AS REQUIRED, IN THIS OVERVIEW NOTE.
16. NOTE FOR MILLWORK CABINETS: ALL MILLWORK CABINETS IN FOOD AND BEVERAGE AREAS INCLUDING WAITRESS AREAS, SELF-SERVICE AREAS, AND FRONT AND BACK COUNTERS TO BE AS FOLLOWS:
 - ALL COUNTER TOPS SHALL BE STAINLESS STEEL OR SOLID SURFACE ONLY (PLASTIC LAMINATE/GRANITE IS NOT APPROVED)
 - 1/2" STAINLESS STEEL LUGS OR OPEN-TOE-FLOOR DESIGN (A TOE KICK CAN BE INSTALLED IF IT CAN BE EASILY REMOVED WITHOUT THE USE OF TOOLS OR HAMMERS, ETC.)
 - INTERIOR CABINET SHELVE TO BE NSF APPROVED-NOT MELAMINE

HEALTH DEPARTMENT NOTE FOR EQUIPMENTS:

- STORAGE: ALL FOOD AND FOOD-RELATED ITEMS MUST BE STORED AT LEAST SIX (6) INCHES FROM THE FLOOR. NO FOOD PRODUCT SHALL BE STORED DIRECTLY ON THE FLOOR AT ANY TIME DURING STORAGE OR DISPLAY.
- EMPLOYEE BELONGINGS: SUITABLE FACILITIES, SUCH AS LOCKERS OR COAT HANGERS OR HOOKS, FOR STORAGE OF EMPLOYEE CLOTHING AND OTHER PERSONAL BELONGINGS MUST BE PROVIDED IN AN ACCEPTABLE AREA SEPARATE FROM FOOD STORAGE. DESIGNATE AN APPROPRIATE AREA FOR PERSONAL BELONGINGS.
- RESTROOMS: RESTROOMS MUST BE IN GOOD REPAIR, EASILY CLEANABLE, HAVE HAND SINKS AND PERMANENT SOAP AND TOWEL DISPENSERS, AND HAVE MECHANICAL VENTILATION AND SELF-CLOSING DOORS.
- HAND SINKS: HAND SINKS MUST BE ACCESSIBLE, CONVENIENTLY LOCATED AND MAINTAINED IN GOOD REPAIR AT ALL TIMES. PERMANENT HAND SOAP AND PAPER TOWEL DISPENSERS ARE REQUIRED AT ALL HAND WASHING SINKS.
- LIGHTING: SHIELDING OR SHATTERPROOF BULBS MUST BE PROVIDED FOR ALL ARTIFICIAL LIGHT FIXTURES LOCATED OVER, BY OR WITHIN FOOD PREPARATION, STORAGE, VESTIBLE, WASHING AND BAR AREAS.
- GLASS OR LEVER HANDED FAUCETS SHALL BE PROVIDED SELF-CLOSING METEDED FAUCETS ARE NOT APPROVED FOR THE FOLLOWING EQUIPMENTS: 5-COMPARTMENT SINK, FOOD PREPARATION SINK, HAND SINK, & LAVATORY SINK.
- COOK LINE EQUIPMENTS: ALL COOK LINE EQUIPMENT SHALL BE SPECIFIED & INSTALLED WITH 6" HIGH LEGS OR CASTERS TYPICAL.
- REACH-IN REFRIGERATION & FREEZER UNITS: SHALL BE SPECIFIED & INSTALLED WITH 6" HIGH LEGS OR CASTERS TYPICAL.
- GAS COOKING EQUIPMENT: ALL GAS COOKING EQUIPMENT SHALL BE INSTALLED WITH NSF / ANSI APPROVED POLYGLASS GAS LINES WITH GAS DISCONNECT FOR EACH ONE OF THEM TYPICAL.
- SHELVE UNITS: PROVIDE NSF APPROVED DROPPY GATED SHELVE UNITS AND/OR NSF HEAVY DUTY DAMAGE RACKS IN THE FOLLOWING AREAS: WALK-IN-COOLER & WALK-IN-FREEZER.
- JERKER SHELVE: ANY JERKER SHELVE OR EQUIPMENT STANDS TO BE STAINLESS STEEL. GALVANIZED METAL SURFACES SHALL NOT BE ACCEPTABLE.
- DRAINAGE: IF ANY, SHALL BE LONG ENOUGH TO DRAINAGE FOODS ON APPROVED SHELVE ONLY. NO FOOD SHALL BE STORED ON THE FLOOR.

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04.03.2021	BUILDING PERMIT REVIEW #1
04.03.2021	BUILDING PERMIT REVIEW #1

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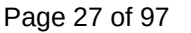
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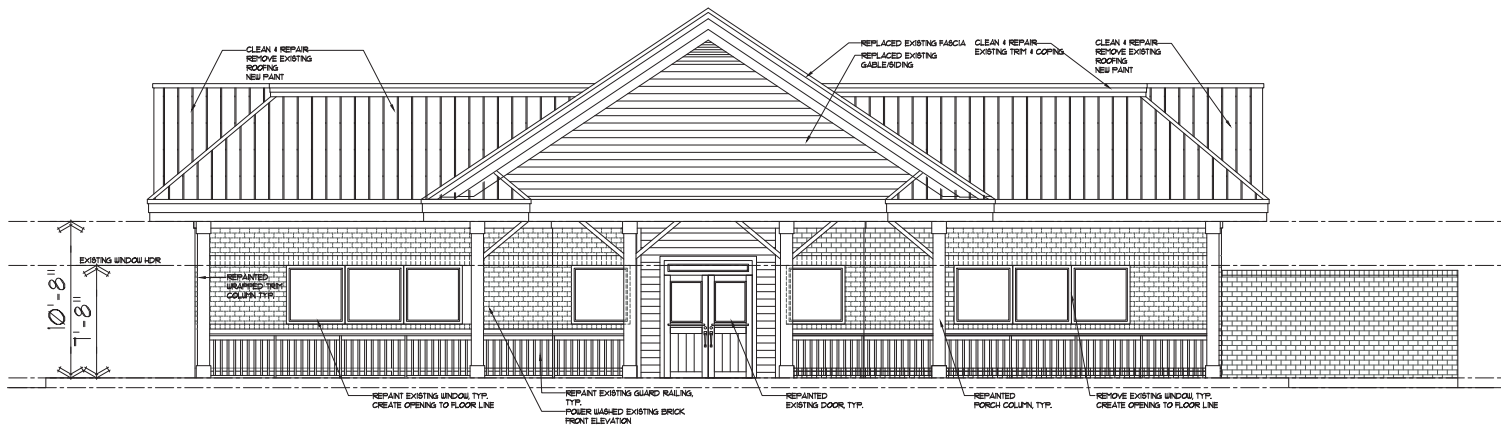
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EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2020
Drawn By: CDB PAI
PROPOSED EQUIPMENT PLAN

2.3

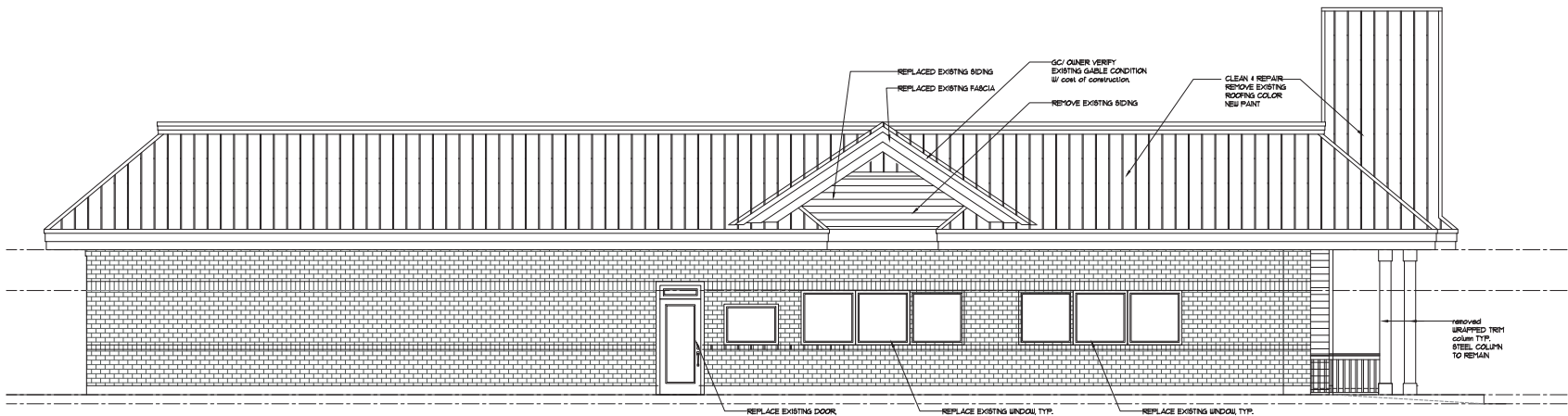
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EXISTING FRONT-SOUTH ELEVATION WITH DEMO NOTES
SCALE: 1/4"=1'-0"

1



EXISTING LEFT-WEST ELEVATION WITH DEMO NOTES
SCALE: 1/4"=1'-0"

2

ELEVATION NOTES

EXISTING SIDING:
POWER WASH & REPAIR EXISTING SIDING
COLOR MATCH WITH EXISTING
FIELD VERIFY TO REPLACE EXISTING SIDING
TO NEW JAMES HARDIE PANEL FIBER CEMENT
SIDING 45°/22° PRIMED

EXISTING TRIM:
FIELD VERIFY TO REPLACE EXISTING TRIM
TYPICAL CORNERS SHALL BE 5/16"
FACING FRONT AND REAR W/ 5/16" AT
SIDE.
TYPICAL FREEZE & FASCIA BD. SHALL BE
5/16" SMART TRIM.
TYPICAL DOOR WRAP SHALL BE 5/16".

EXISTING BRICK:
POWER WASH & CLEAN
AVOID HIGH PRESSURE. DO NOT USE
HIGH PRESSURE WASHERS (H-SPRAYS) AS
THEY CAN DAMAGE OLDER, SOFTER BRICKS
AND MORTAR.

EXISTING STANDING SEAM METAL ROOF:
POWER WASH & REMOVE OLD PAINT
COLOR.
REPAINT TO: DARK BRONZE MAT COLOR

GUTTERS & DOWNSPOUT:
REPLACE ALL OLD GUTTER & DOWNSPOUT
TO DARK BRONZE MAT COLOR

EXISTING WINDOW AND DOORS:
REPLACE ALL EXISTING WINDOW AND
EXTERIOR DOORS WITH DARK BRONZE MAT
COLOR TRIM

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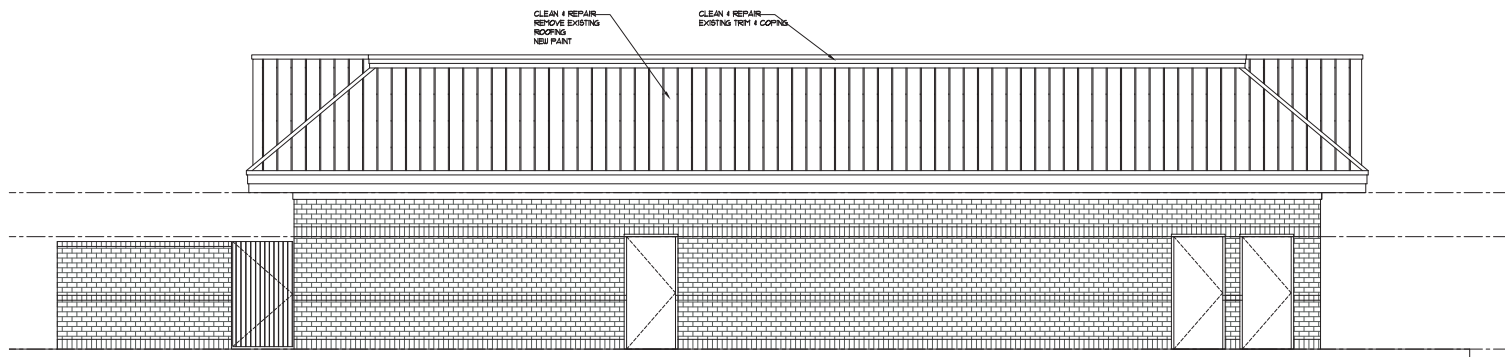
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Issue Date: 09-27-2025
Drawn By: DBI/PAI

Sheet: EXISTING ELEVATIONS WITH DEMO NOTES

A3.0

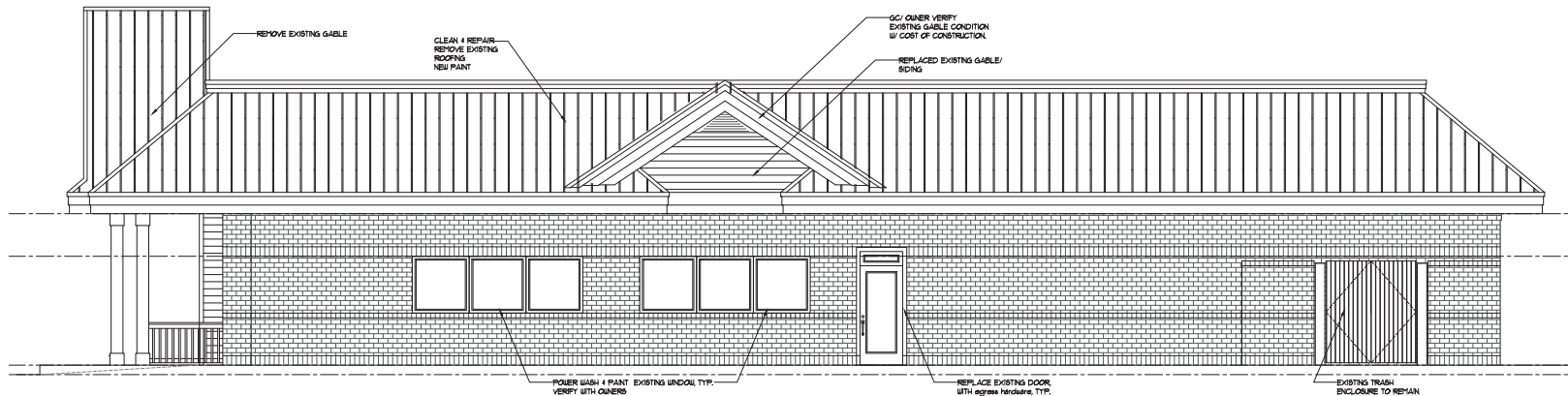
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EXISTING REAR-NORTH ELEVATION WITH DEMO NOTES

SCALE: 1/4"=1'-0"

1



EXISTING RIGHT-EASTELEVATION WITH DEMO NOTES

SCALE: 1/4"=1'-0"

2

ELEVATION NOTES

EXISTING SIDING:
POWER WASH & REPAIR EXISTING SIDING
COLOR MATCH WITH EXISTING
FIELD VERIFY TO REPLACE EXISTING SIDING
TO NEW JAMES HARDIE PANEL FIBER CEMENT
SIDING 45-120" PINKED

EXISTING TRIM:
FIELD VERIFY TO REPLACE EXISTING TRIM
TYPICAL CORNERS SHALL BE 5/8" X 6"
FACING FRONT AND REAR W/ 5/8" X 6" AT
SIDES
TYPICAL FREEZE & FASCIA BO. SHALL BE
5/8" X 6" SMART TRIM
TYPICAL DOOR WRAP SHALL BE 5/8" X 6"

EXISTING BRICK:
POWER WASH & CLEAN
AVOID HIGH PRESSURE. DO NOT USE
HIGH PRESSURE WASHERS (H-ROPS) AS
THEY CAN DAMAGE OLDER, SOFTER BRICKS
AND MORTAR.

EXISTING STANDING SEAM METAL ROOF:
POWER WASH & REMOVE OLD PAINT
COLOR:
REPAINT TO: DARK BRONZE MAT COLOR

GUTTERS & DOWNSPOUT:
REPLACED ALL OLD GUTTER & DOWNSPOUT
TO DARK BRONZE MAT COLOR

EXISTING WINDOW AND DOORS:
REPLACED ALL EXISTING WINDOW AND
EXTERIOR DOORS WITH DARK BRONZE MAT
COLOR TRIM

Document Record:

Issued Date	Description
12.20.2025	FOR DEMOLITION PERMIT
01.20.2026	BUILDING PERMIT SET
03.05.2026	BUILDING PERMIT REVIEW #1
04.05.2026	BUILDING PERMIT REVIEW #1
	DELTA 1
	DELTA 2

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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

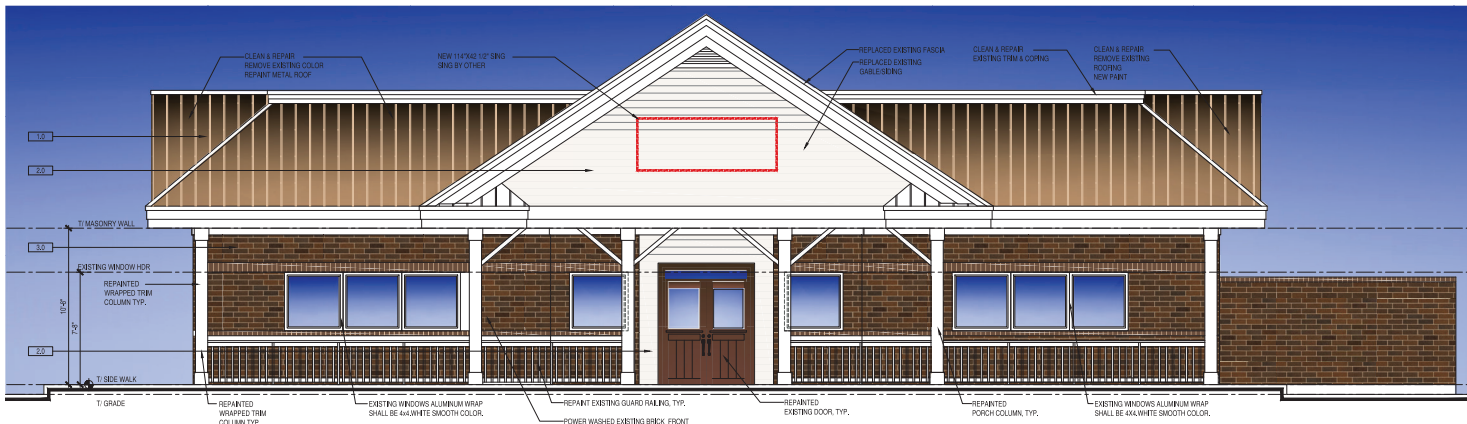
Issue Date: 09-27-2025

Drawn By: DDB/PAI

Sheet: EXISTING ELEVATIONS

A3.1

PAI PROJECT NUMBER
20124.00



PROPOSED FRONT-SOUTH ELEVATION
SCALE: 1/4"=1'-0"

1

ELEVATION NOTES

EXISTING SIDING:
POWER WASH AND REPAIR IN LIGHT BEIGE. FIELD VERIFY AND REPLACE EXISTING SIDING WITH NEW JAMES HARDIE SIDING.

EXTERIOR TRIM:
FIELD VERIFY TO REPLACE EXISTING TRIM. TYPICAL CORNERS SHALL BE 5/8"X4" AT SIDING. FRONT AND REAR W/ 5/8"X4" AT SIDING. TYPICAL TRIM SHALL BE 5/8"X4" SMART TRIM, WHITE COLOR.

FASCIA: ALUMINUM WRAPPED FASCIA BOARD. REPAIR REPLACED PARTIAL, WHITE. REQUIRED. AMERIMAX WHITE SMOOTH. EXISTING DOORS ALUMINUM WRAP SHALL BE 5/4x2 WHITE SMOOTH COLOR.

EXISTING WINDOWS ALUMINUM WRAP: SHALL BE 4x4 WHITE SMOOTH COLOR.

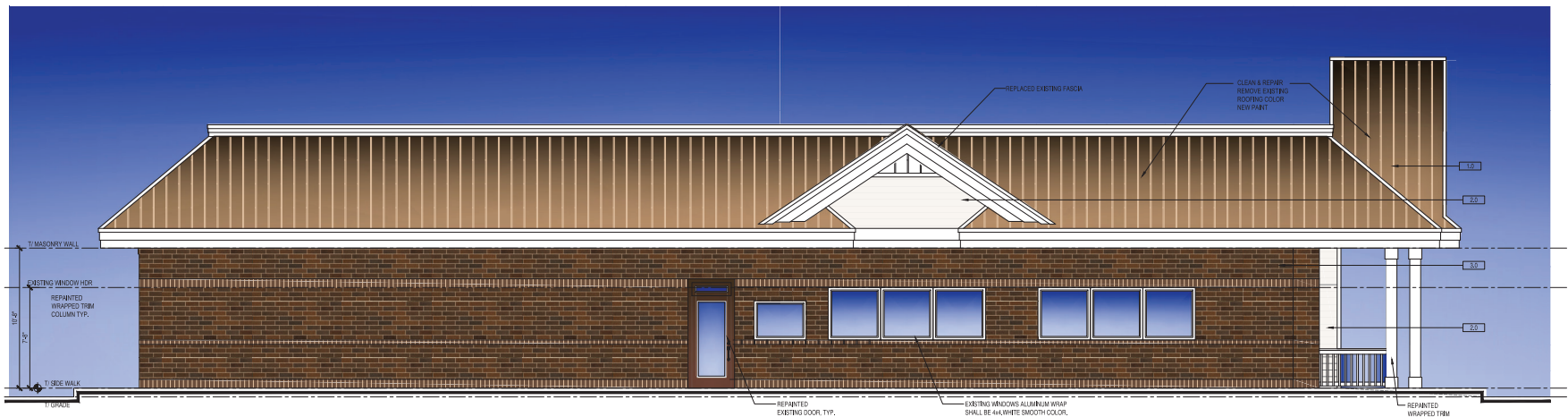
EXISTING BRICK:
POWER WASHED & CLEAN. AVOID HIGH PRESSURE. DO NOT USE HIGH PRESSURE WASHERS (400PSI) AS THEY CAN DAMAGE OLDER, SOFTER BRICKS AND MORTAR.

EXISTING STANDING SEAM METAL ROOF:
POWER WASHED AND REMOVE OLD PAINT COLOR. REPAIR TO - DARK BRONZE MAT COLOR.

GUTTER & DOWNSPOUT:
REPLACE ALL OLD GUTTER & DOWNSPOUT TO DARK BRONZE MAT COLOR.

EXISTING WINDOW AND DOORS:
EXISTING WINDOW AND DOOR ASSEMBLIES WILL REMAIN, REPAIR AS NEEDED.

KEYNOTE LEGEND	
TAG	DESCRIPTION
1.0	POWER WASHED AND REMOVE OLD PAINT COLOR. REPAIR TO - DARK BRONZE MAT COLOR. EXISTING STANDING SEAM METAL ROOF.
2.0	EXISTING SIDING- POWER WASH AND REPAIR IN LIGHT BEIGE. FIELD VERIFY AND REPLACE EXISTING SIDING WITH NEW JAMES HARDIE SIDING.
3.0	EXISTING BRICK- POWER WASHED & CLEAN. AVOID HIGH PRESSURE. DO NOT USE HIGH-PRESSURE WASHERS (400PSI) AS THEY CAN DAMAGE OLDER, SOFTER BRICKS AND MORTAR.



PROPOSED LEFT-WEST ELEVATION
SCALE: 1/4"=1'-0"

2

Document Record:

Issued Date	Description
07.15.2020	EPICURE DINING AMENDMENT TO PLAN

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2020 E. Algonquin Rd., Suite 302
Schaumburg, IL 60173

RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W. LAKE COOK RD.
BUFFALO GROVE, IL 60089

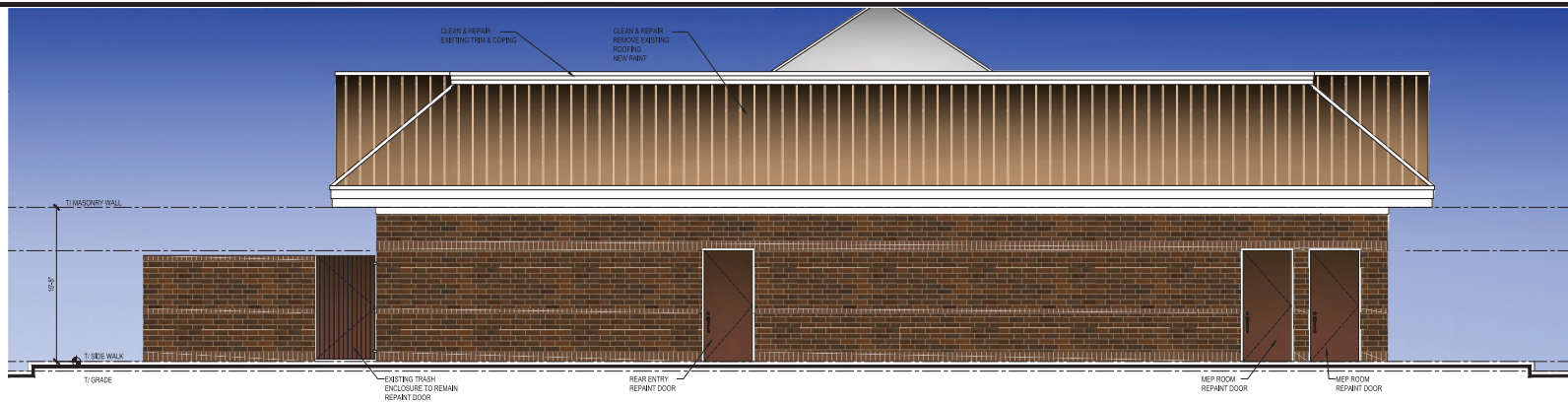
Issue Date: 09-27-2020

Drawn By: CDB/PAI

Sheet: PROPOSED ELEVATIONS

A3.0

PAI PROJECT NUMBER
20124.00



ELEVATION NOTES

EXISTING SIDING: POWER WASH AND REPAINT IN LIGHT BEIGE. FIELD VERIFY AND REPLACE EXISTING SIDING WITH NEW JAMES HARDIE SIDING.

EXTERIOR TRIM: FIELD VERIFY TO REPLACE EXISTING TRIM. TYPICAL CORNERS SHALL BE 5/8" X 1/2" X 1/2" TRIM. WHITE COLOR.

TYPICAL TRIM: SHALL BE 5/8" X 1/2" X 1/2" TRIM. WHITE COLOR.

FASCIA: ALUMINUM WRAPPED FASCIA BOARD. REPAIR REPLACED PARTIAL. WHITE REQUIRED. AMERIMAX WHITE SMOOTH.

EXISTING DOORS: ALUMINUM WRAP SHALL BE 5/8" X 1/2" X 1/2" WHITE SMOOTH COLOR.

EXISTING WINDOWS: ALUMINUM WRAP SHALL BE 5/8" X 1/2" X 1/2" WHITE SMOOTH COLOR.

EXISTING BRICK: POWER WASHED & CLEAN. AVOID HIGH PRESSURE. DO NOT USE HIGH PRESSURE WASHERS (400PSI) AS THEY CAN DAMAGE OLDER, SOFTER BRICKS AND MORTAR.

EXISTING STANDING SEAM METAL ROOF: POWER WASHED AND REMOVE OLD PAINT COLOR. REPAINT TO: DARK BRONZE MAT COLOR.

GUTTER & DOWNSPOUT: REPLACED ALL OLD GUTTER & DOWNSPOUT TO DARK BRONZE MAT COLOR.

EXISTING WINDOW AND DOORS: EXISTING WINDOW AND DOOR ENCLOSURES WILL REMAIN. REPAIR AS NEEDED.

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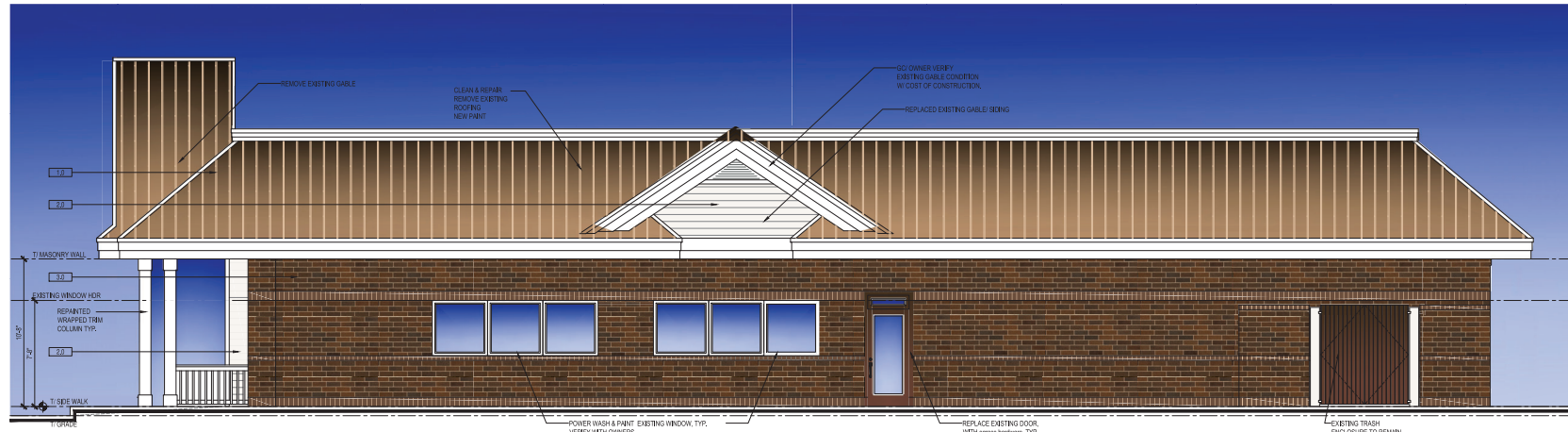
EXISTING WINDOW AND DOORS: EXISTING WINDOW AND DOOR ENCLOSURES WILL REMAIN. REPAIR AS NEEDED.

PROPOSED REAR-NORTH ELEVATION

SCALE: 1/4"=1'-0"

1

KEYNOTE LEGEND	
TAG	DESCRIPTION
1.0	POWER WASHED AND REMOVE OLD PAINT COLOR. REPAINT TO: DARK BRONZE MAT COLOR. EXISTING STANDING SEAM METAL ROOF.
2.0	EXISTING SIDING- POWER WASH AND REPAINT IN LIGHT BEIGE. FIELD VERIFY AND REPLACE EXISTING SIDING WITH NEW JAMES HARDIE SIDING.
3.0	EXISTING BRICK- POWER WASHED & CLEAN. AVOID HIGH PRESSURE. DO NOT USE HIGH-PRESSURE WASHERS (400PSI) AS THEY CAN DAMAGE OLDER, SOFTER BRICKS AND MORTAR.



PROPOSED RIGHT-EAST ELEVATION

SCALE: 1/4"=1'-0"

2

Document Record:

Issued Date	Description
07.15.2020	EPICURE DINING AMENDMENT TO PLOD

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PA Purohit Architects

2020 E. Algonquin Rd., Suite 302 Schaumburg, IL 60173

Tel: (847) 220-8037 Cell: (847) 942-8777 email@purohitarchitects.com www.purohitarchitects.com

RENOVATING AN EXISTING RESTAURANT

EPICURE DINING LLC

720 W LAKE COOK RD BUFFALO GROVE, IL 60089

Issue Date: 09-27-2020

Drawn By: CDB/PAN

Sheet: PROPOSED ELEVATIONS

A3.1

PAJ PROJECT NUMBER 20124.00

Client:	Epicure Dining	Project:	Monument Sign	Revision:	
Address:	720 W. Lake Cook Rd. Buffalo Grove, IL 60089			Date:	6/23/2026

Monument Sign - Mockups:



Dimensions

Allowance:	15'H / distance to property line as height
Cabinet Size:	100"W x 42"H
Base Cap:	104"W x 5"H

Location



Sign Description

Sided:	Double
Illumination:	TBD
Fabrication:	TBD
Remove Existing:	No
Mounting:	TBD
Installation:	Included

Notes:

- Using existing brick base
- Depth of base?



MARK YOUR SPACE
1245 Humbracht Circle, Unit C
Bartlett, IL 60103
(630) 289-7082

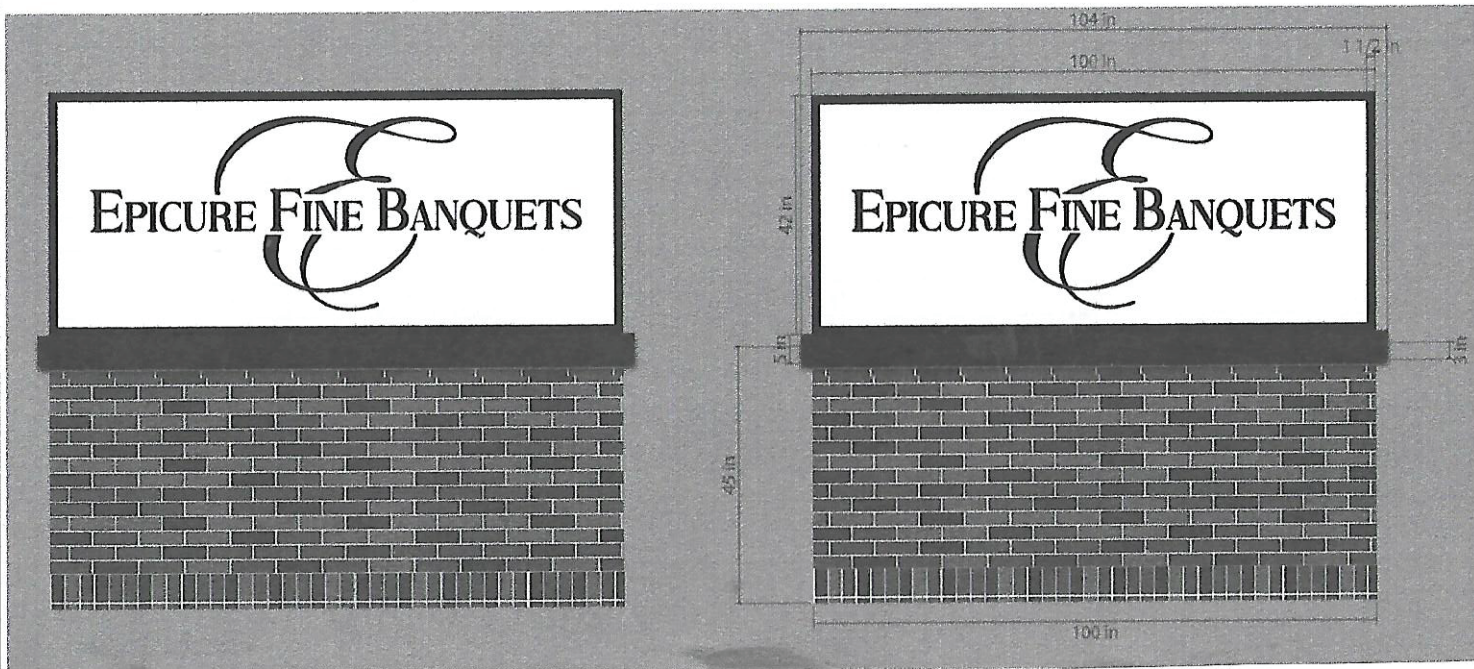
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Client:	Epicure Dining	Project:	Monument Sign	Revision:	7
Address:	720 W. Lake Cook Rd. Buffalo Grove, IL 60089			Date:	6/24/2026

Monument Sign - Artwork:



Dimensions

Allowance:	15'H / distance to property line as height
Cabinet Size:	100"W x 42"H
Base Cap:	104"W x 5"H
Base Size:	100" W x 45" H

Location



Lit Cabinet Sign

Sided:	Double-Sided
Illumination:	Internally Illuminated
Cabinet:	6"D, Painted ☒ Black
Face:	1-1/2" Retainer, Painted ☒ Black
Fabrication:	Aluminum Cabinet with Translucent Vinyl Print
LED Color:	White
UL Listed Parts:	Yes ☒
Electric w/in 5ft:	TBD
Access to Rear:	TBD
Installation:	[Yes] [No]
Removal:	[Yes] [No]

Notes:

- Using existing brick base
- Depth of base?



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YOUR
SPACE**

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Bartlett, IL 60103
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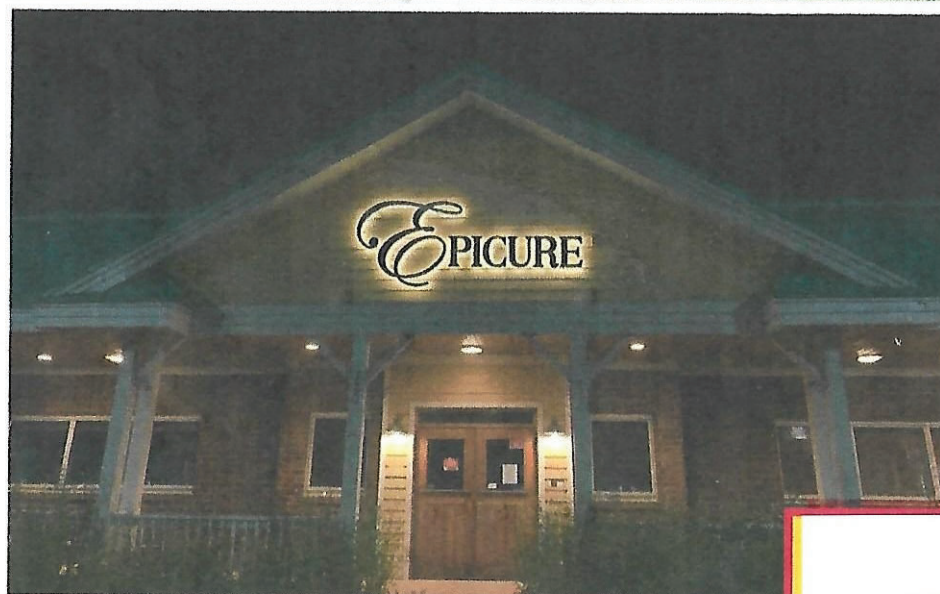
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Client:	Epicure Dining	Project:	Exterior Wall Sign	Revision:	9
Address:	720 W. Lake Cook Rd. Buffalo Grove, IL 60089	Date:	6/26/2026		

Exterior Wall Sign - Option 1 - Mockup:

measurement provided by client - needs to be confirmed



Dimensions

Allowance: **1/3 frontage width / 1/2 above lintel height**
 Size: 113.75" W x 42.50" H

Location



Halo/Back-Lit Channel Letters

Sided: Single-Sided
 Illumination: Internally Illuminated
 Fabrication: Halo/Back-Lit Channel Letters
 Return: 2" ■ Black
 Trim Cap: N/A
 Face Color: ■ Black
 LED Color: White
 UL Listed Parts: Yes 
 Electric w/in 5ft: Yes
 Access to Rear: Yes
 Installation: [Yes] [No]
 Removal: [Yes] [No]
 Surface Type: **TBD**
 Notes:



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 Bartlett, IL 60103
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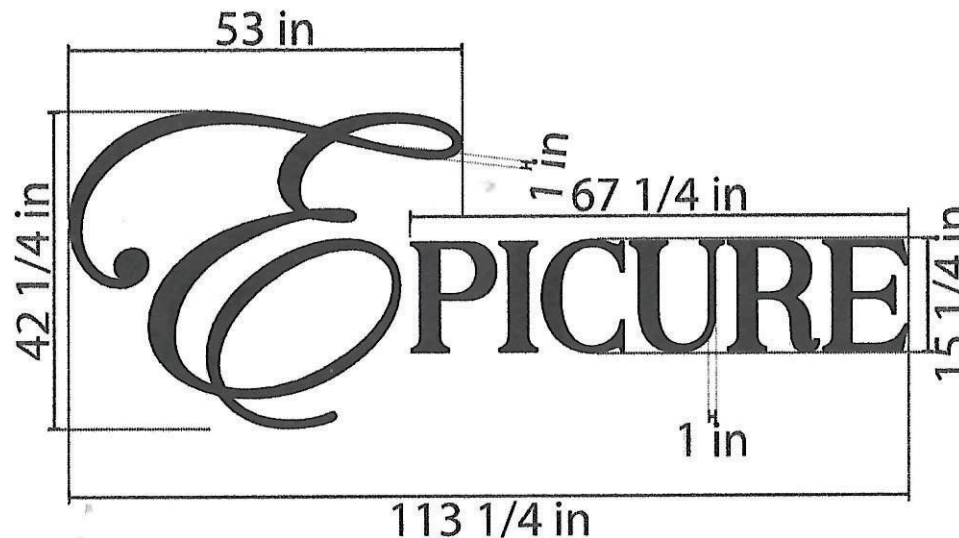
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Client:	Epicure Dining	Project:	Exterior Wall Sign	Revision:	7
Address:	720 W. Lake Cook Rd. Buffalo Grove, IL 60089			Date:	6/24/2026

Exterior Wall Sign - Artwork:

EPICURE



"EPICURE" will have day-night vinyl - lights up white at night

Dimensions

Allowance: 1/3 frontage width / 1/2 above lintel height
Size: 113/25" W x 42.25" H

Location



Halo/Back-Lit Channel Letters

Sided: Single-Sided
Illumination: Internally Illuminated
Fabrication: Halo/Back-Lit Channel Letters
Return: 2" ■ Black
Trim Cap: N/A
Face Color: ■ Black
LED Color: White
UL Listed Parts: Yes LISTED
Electric w/in 5ft: Yes
Access to Rear: Yes
Installation: [Yes] [No]
Removal: [Yes] [No]
Surface Type: TBD
Notes:



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(630) 289-7082

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HAMILTON PARTNERS, INC.
1130 Lake Cook Road, #190
Buffalo Grove, IL 60089
P (847) 459-9225
F (847) 459-8918

June 11, 2025

Mr. Kon Kruglyak
Epicure Dining

RE: 720 W. LAKE COOK ROAD

Dear Mr. Kruglyak,

Based on your input and per your previous emails submitted to our office, it is our understanding that you are seeking permits from the Village of Buffalo Grove for the renovation of the above captioned property which will, upon completion, be used as a "sit down" restaurant use with such use to include banquet use. This use would not include "fast food" use nor would it include a "social encounter" restaurant or bar which is designed and operated primarily for mixing, mingling and social encounters such as "singles bars".

Based on the above conditions, you have provided the attached site plan depicting 14 parking stalls located just north of your northern property line and contained within the boundary of the 750 Lake Cook Road building property. Ownership of the 750 Lake Cook Road property hereby acknowledges that contingent upon the use of the 720 building property as defined above, patrons of the restaurant are entitled to the use of these parking stalls located north of your northern property line as depicted on the enclosed drawing.

Given that the property is within the Buffalo Grove Business Park, John Stevens, our property manager, will reach out to you to review ongoing responsibilities as well as signage and exterior alterations approval requirements of the Owner of the 720 Building property in relation to the Buffalo Grove Business Park Property Owners Association. Please reach out if any questions. We hope that this location will prove to be very successful and look forward to the opening of this use within the Buffalo Grove Business Park.

Sincerely,



Timothy G. Beechick
Partner

TGB:mcs

Encl.

CC: John Stevens / HP

MEMORANDUM TO: Olga Karvatskaya
Epicure Dining

FROM: Brendan May, PE, PTOE
Principal

Luay Aboona, PE, PTOE
Principal

DATE: July 14, 2026

SUBJECT: Traffic and Parking Impact Statement
Epicure Dining Banquet Hall
Buffalo Grove, Illinois

This memorandum presents the findings of a summary traffic and parking evaluation conducted by Kenig, Lindgren, O'Hara, Aboona, Inc. (KLOA, Inc.) for the proposed Epicure Dining Banquet Hall to be located at 720 W. Lake Cook Road in Buffalo Grove, Illinois. The purpose of this study is to document the existing roadway conditions, estimate the peak hour trips to be generated by the facility, compare the trips generated to the previously use on site, and evaluate the adequacy of the proposed access drives and parking supply.

Proposed Development

The development site is located at 720 W. Lake Cook Road which occupies the northeast corner of the intersection of Lake Cook Road and Weidner Road in Buffalo Grove, Illinois. The existing building is approximately 6,220 square feet and has a 563 square-foot covered porch. As proposed, the existing building will be repurposed to contain a 175-seat banquet facility with eight to twelve employees. There are no proposed additions to the building. Hours of operation of the banquet facility will be from 7:00 P.M. to 12:00 A.M. on Friday, 7:00 P.M. to 2:00 A.M. on Saturday, and from 2:00 P.M. to 6:00 P.M. on Sunday. The facility will not be open the rest of the week. Access to the site will continue to be provided via two full movement access drives on the east-west circulation road connecting Weidner Road to Lake Cook Road. Parking for the site will be accommodated by the existing 76 parking spaces serving the site. A copy of the site plan is included in the Appendix.

Existing Roadway Characteristics

Lake Cook Road is an east-west principal arterial roadway that generally provides two travel lanes in each direction, at its signalized intersection with Weidner Road, Lake Cook Road provides an exclusive left-turn lane, a through lane, and a shared through/right-turn lane on the eastbound and westbound approaches. Lake Cook Road is under the jurisdiction of the Cook County Department of Transportation and Highways and carries an annual average daily traffic (AATD) volume of 29,400 vehicles (IDOT 2022).

Weidner Road is generally a north-south local roadway that provides a single travel lane in each direction. At its signalized intersection with Lake Cook Road, Weidner Road provides an exclusive left-turn lane and a shared through/right-turn lane on the northbound and southbound approaches. Weidner Road is under the jurisdiction of the Village of Buffalo Grove.

Estimated Vehicle Trip Generation and Comparison

The volume of traffic estimated to be generated by the proposed facility was based on the proposed 175 seats proposed. Based on KLOA, Inc's past experience with banquet facilities, the typical vehicle occupancy (on average) is 2.5 people per vehicle with approximately 10 percent of attendees utilizing other means of transportation such as taxi, uber, lyft, etc. Therefore, it is anticipated that 7 vehicle trips will be generated by ridesharing vehicles and 63 trips generated by personal vehicles and that all of these vehicles will arrive in the hour leading up to the start of an event at the facility.

The trips estimated to be generated by the banquet facility were compared to the trips generated by the former use of the site as a restaurant based on information published in the Institute of Transportation Engineers (ITE) *Trip Generation Manual* 12th Edition. For the purposes of this comparison Land-Use Code 932 High-Turnover Sit-Down Restaurant was utilized. **Table 1** summarizes the estimated vehicle trip generation and comparison. As can be seen from Table 1, the proposed banquet facility is anticipated to generate less trips than the existing use of the site as a restaurant.

Table 1
SITE-GENERATED TRIP ESTIMATE COMPARISON

ITE Land-Use Code	Type/Size	Weekday Evening Peak Hour		
		In	Out	Total
	Personal Vehicle Trips	63	0	63
	Drop-Off/Pick-Up Trips	7	7	14
	Banquet Facility Total	70	7	77
932	High-Turnover (Sit-Down) Restaurant (6,220 s.f.)	49	47	96
	Difference	+21	-40	-19

Access Evaluation

Access to the site is provided via two full movement access drives off a circulation roadway that connects Weidner Road with Lake Cook Road. The circulation roadway has a right-in/right-out intersection with Lake Cook Road and a full movement access drive with Weidner Road. As previously indicated, Weidner Road has a signalized intersection with Lake Cook Road. This access system will be adequate to serve the proposed banquet facility due to the following:

- The banquet facility is open in the late evening and on weekends when the traffic volumes along Lake Cook Road are much lower than the weekday morning and evening peak hour of commuter traffic.
- The signalized intersection of Weidner Road with Lake Cook Road serves various other general office, medical office, restaurant, and hospitality land-uses that are not open at the same time as the proposed facility.
- The proposed access system provides efficient and flexible access with multiple means of ingress and egress to Lake Cook Road.

Parking Evaluation

The parking demand for the proposed development was estimated based on the Village of Buffalo Grove Zoning Ordinance and data provided from Epicure Dining.

Village of Buffalo Grove Parking Requirements

The Village of Buffalo Grove Zoning Ordinance requires that parking for eating and drinking establishments provide parking at a ratio of one parking space per 100 square-feet. With an existing building size of 6,220 square feet, a total of 62 parking space is required. Therefore, the existing 76 parking spaces meets the Village of Buffalo Grove Zoning Ordinance.

Estimated Parking Demand

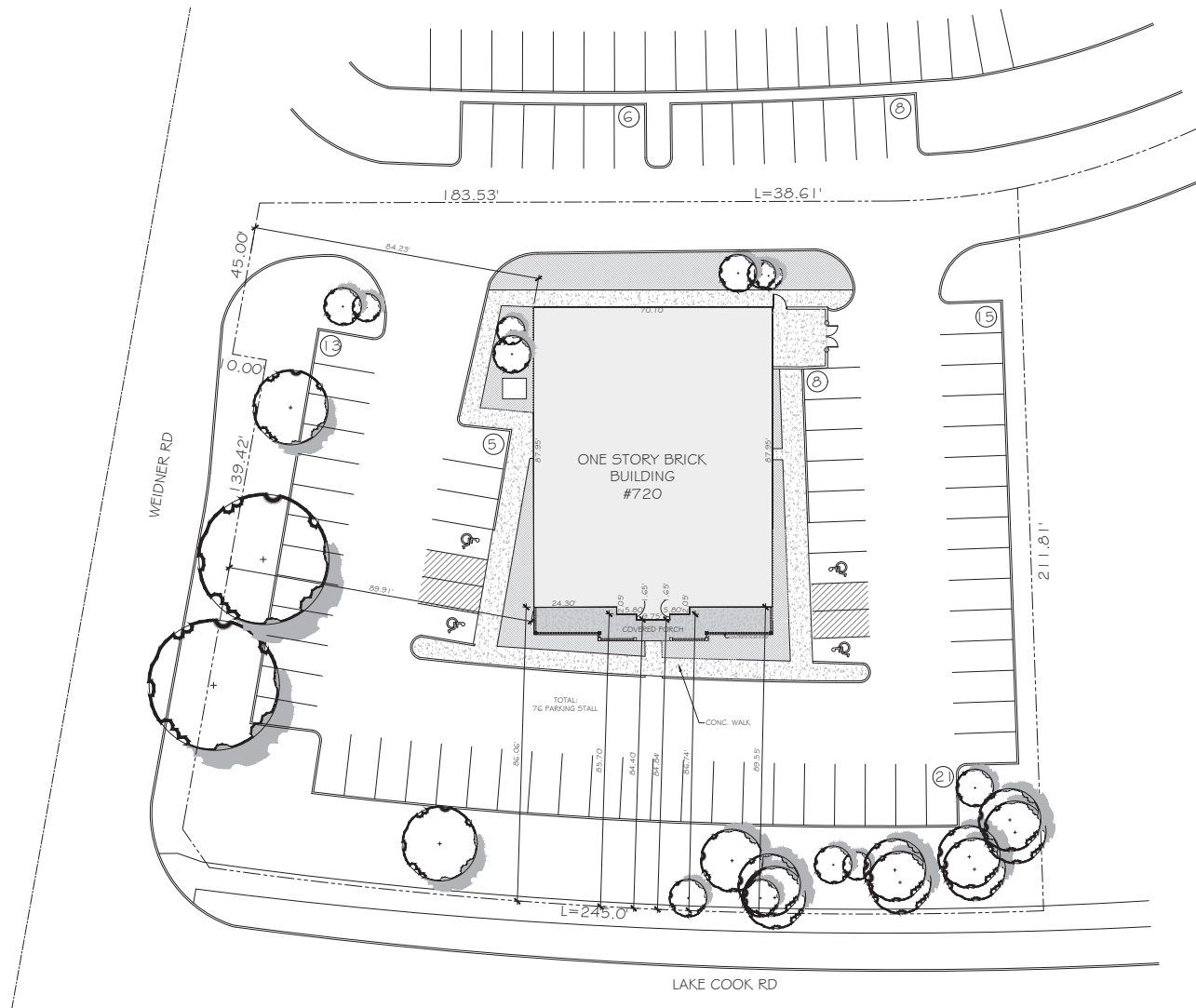
As previously indicated, the banquet facility will have a total of 175 seats. Based on KLOA, Inc's past experience with banquet facilities, the typical vehicle occupancy (on average) is 2.5 people per vehicle with approximately 10 percent of attendees utilizing other means of transportation such as taxi, uber, lyft, etc. Therefore, the anticipated parking demand for guests of the proposed facility for a peak event will be 63 spaces. With up to 12 employees, the total estimated parking demand will be 75 spaces. Therefore, the 76 parking spaces can accommodate the estimated parking demand for a peak event. However, it should be noted that the parking spaces located on the north side of the circulation roadway should be utilized by employees of the facility so that the parking spaces proximate to the building are available for guests.

Conclusion

Based on the proposed development plan and the preceding evaluation, the following conclusions and recommendations are made:

- The traffic to be generated by the proposed banquet facility will not have a significant impact on the surrounding roadway network.
- The peak hour traffic estimated to be generated by the banquet facility is less than the traffic estimated to be generated by the parcel as a restaurant land-use.
- The access system as proposed will be adequate in accommodating the future traffic volumes given that:
 - The banquet facility is open in the late evening and on weekends when the traffic volumes along Lake Cook Road are much less than the weekday morning and evening peak hour of commuter traffic.
 - The signalized intersection of Weidner Road with Lake Cook Road serves various other general office, medical office, restaurant, and hospitality land-uses that are not open at the same time as the proposed facility.
 - The proposed access system provides efficient and flexible access with multiple means of ingress and egress to Lake Cook Road.
- The proposed facility will have 76 parking spaces which will meet the parking requirements per the Village of Buffalo Grove Zoning Ordinance and can accommodate a peak event based on KLOA, Inc.'s experience with similar facilities.

Appendix



EXISTING SITE PLAN
SCALE: 1/16"=1'-0"

1

Document Record:

Issued Date	Description
12.20.2025	FOR DEMOLITION PERMIT
01.20.2026	BUILDING PERMIT SET
03.09.2026	BUILDING PERMIT REVIEW #1
04.03.2026	BUILDING PERMIT REVIEW #1

DO NOT SCALE THE DRAWING. BUILDING ARCHITECTS, INC. MAKES NO REPRESENTATION FOR USE OF THE DRAWING. CONTRACTOR SHALL VERIFY ALL EXISTING CONDITIONS PRIOR TO PROCEEDING WITH CONSTRUCTION. IN THE EVENT OF A DISCREPANCY BETWEEN THE DRAWING AND EXISTING CONDITIONS, THE CONTRACTOR SHALL BE RESPONSIBLE FOR RESOLVING THE DISCREPANCY. THE CONTRACTOR SHALL BE RESPONSIBLE FOR NOTIFYING THE ARCHITECT AND THE CITY OF ANY DISCREPANCIES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR NOTIFYING THE ARCHITECT AND THE CITY OF ANY DISCREPANCIES. THE CONTRACTOR SHALL BE RESPONSIBLE FOR NOTIFYING THE ARCHITECT AND THE CITY OF ANY DISCREPANCIES.



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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2025
Drawn By: DBP/PAL

Sheet: EXISTING SITE PLAN

A0.2

PAI PROJECT NUMBER
20124.00

These drawings may have been reproduced at a scale different than originally shown. Owner and Architect assume no responsibility for use of information. The contractor shall verify all existing conditions prior to proceeding with construction and notify architect immediately of any discrepancies or conflicts.



ORDINANCE 2025-084

AN ORDINANCE APPROVING AN AMENDMENT TO THE
PLANNED UNIT DEVELOPMENT AND PRELIMINARY
PLAN APPROVED BY ORDINANCE NO. 87-44 AND
MODIFIED BY ORDINANCE NO. 93-82, WITH A ZONING
VARIATION
FOR 720 W LAKE COOK ROAD

**Epicure Dining, LLC
720 W Lake Cook Rd**

WHEREAS the Village of Buffalo Grove is a Home Rule Unit pursuant to the Illinois Constitution of 1970; and

WHEREAS 720 W Lake Cook Road, Buffalo Grove, IL ("Property") is a 1.1-acre site in the B-1 Business District which is currently vacant, improved with a stand-alone restaurant building and surface parking lot and is hereinafter legally described in Exhibit A; and

WHEREAS Epicure Dining, LLC, ("Petitioner") has filed a petition, to open and operate a 6,600 square foot banquet facility and restaurant use at 720 W Lake Cook Road on the Property, and is requesting the following approvals:

1. An amendment to the Planned Unit Development and Preliminary Plan previously approved by Ordinance 1987-044 and modified by Ordinance 1993-082; and
2. To be permitted to operate a banquet facility,
3. The following Variation from the Zoning Code:
 - a. Section 17.36.040 to allow fewer parking spaces than are required for an eating and drinking establishment; and

WHEREAS the Planning & Zoning Commission held a public hearing on July 2, 2025, concerning the request; and

WHEREAS the Planning & Zoning Commission made findings and determined that the testimony and exhibits presented by the Petitioner at the public hearing demonstrated support for the requested development as set forth in the minutes attached hereto as Exhibit C; and

WHEREAS the Planning & Zoning Commission voted 5-0 to recommend approval of the requested amendment to the Planned Unit Development and Preliminary Plan approved by Ordinance 1987-44, as modified by Ordinance 1993-82, with a zoning variation; and

WHEREAS the Corporate Authorities of the Village of Buffalo Grove hereby determine and find that the requested amendment to the Planned Unit

Development and Preliminary Plan with a zoning variation is reasonable and will serve the best interests of the Village; and

WHEREAS the proposed Epicure Dining Banquet and Restaurant shall operate in accordance with and pursuant to the following exhibits:

EXHIBIT A Legal Description of the Property

EXHIBIT B Plan Set

EXHIBIT C Draft Minutes from July 2, 2025, Planning & Zoning Commission Meeting

NOW THEREFORE BE IT ORDAINED by the President and Board of Trustees of the Village of Buffalo Grove, Cook and Lake Counties, Illinois, as follows:

SECTION 1. The foregoing recitals are hereby adopted and incorporated and made a part of this Ordinance as if fully set forth herein.

SECTION 2. The Corporate Authorities hereby adopt a proper, valid, and binding ordinance approving the amendment to the Planned Unit Development and Preliminary Plan previously approved by Ordinance 1987-044 and modified by Ordinance 1993-082, with a Variation to the Zoning Code, to allow Epicure Dining, LLC, to open and operate a banquet facility and restaurant at 720 W Lake Cook Road, subject to the following conditions:

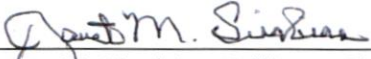
1. The banquet and restaurant facility shall be operated in substantial compliance with the business description and plans provided as part of this petition.
2. The Planned Unit Development approval is granted to Epicure Dining, LLC to operate a banquet and restaurant facility at 720 W Lake Cook Road, which shall not run with the land.
3. The Planned Unit Development Ordinance shall become null and void if the parking agreement between the 750 W Lake Cook Road property owner and Epicure Dining, LLC at 720 W Lake Cook Road is terminated.
4. Event parking shall be limited to on site and those spaces allowed via parking agreement with neighboring property owners.

SECTION 3. If any section, paragraph, clause or provision of this Ordinance shall be held invalid, the invalidity thereof shall not affect any other provision of this Ordinance.

SECTION 4. This Ordinance shall be in full force and effect from and after its passage and approval and shall not be codified.

AYES: 6 – Johnson, Richards, Cesario, Ottenheimer, Bocek, Weidenfeld
NAYES: 0 – None
ABSENT: 0 – None
PASSED: July 21, 2025
APPROVED: July 21, 2025
PUBLISHED: July 23, 2025

ATTEST:



Janet M. Sirabian, Village Clerk

APPROVED:



Eric N. Smith, Village President



EXHIBIT A

Legal Description
Epicure Dining, LLC
720 W Lake Cook Rd

SUBJECT PROPERTY COMMON ADDRESS: 720 W Lake Cook Road, Buffalo Grove, IL 60089

PARCEL INDEX NUMBERS: 03-05-100-023-0000

LEGAL DESCRIPTION:

PARCEL 1:

LOT 1 IN BUFFALO GROVE BUSINESS PARK UNIT 8, BEING A SUBDIVISION IN THE NORTH 1/2 OF SECTION 5, TOWNSHIP 42 NORTH, RANGE 11, EAST OF THE THIRD PRINCIPAL MERIDIAN, IN COOK COUNTY, ILLINOIS.

PARCEL 2:

EASEMENT FOR THE BENEFIT OF PARCEL 1 FOR INGRESS, EGRESS AND DRIVEWAY PURPOSES THROUGH LOT 2 IN BUFFALO GROVE BUSINESS PARK UNIT 9 AS CREATED BY SECOND AMENDMENT TO BUFFALO GROVE BUSINESS PARK DECLARATION OF ROAD EASEMENT DATED JANUARY 27, 1994 AND RECORDED FEBRUARY 2, 1994 AS DOCUMENT 94110519 BY AND AMONG THE RIGGS NATIONAL BANK OF WASHINGTON D.C.; FREEDOM I LIMITED PARTNERSHIP, AN ILLINOIS LIMITED PARTNERSHIP; FREEDOM II LIMITED PARTNERSHIP, AN ILLINOIS LIMITED PARTNERSHIP; AND AMERICAN NATIONAL BANK AND TRUST COMPANY OF CHICAGO, AS TRUSTEE UNDER TRUST AGREEMENT DATED FEBRUARY 15, 1992 AND KNOWN AS TRUST NO. 11510-08 AND STATE STREET BANK AND TRUST COMPANY, A MASSACHUSETTS BANKING CORPORATION, AS TRUSTEE UNDER THAT CERTAIN POOLING AND SERVICING AGREEMENT DATED AS OF DECEMBER 1, 1993 FOR CBA MORTGAGE PASS-THROUGH CERTIFICATE SERIES 1993-C1 (AS ASSIGNEE OF CBA CONDUIT, INC., A DELAWARE CORPORATION (SUCH DOCUMENT AMENDING THE BUFFALO GROVE BUSINESS PARK DECLARATION OF ROAD EASEMENT, DATED AUGUST 5, 1989 AND RECORDED DECEMBER 4, 1989 AS DOCUMENT 89756281 AS AMENDED BY AMENDMENT TO BUFFALO GROVE BUSINESS PARK DECLARATION OF ROAD EASEMENT, DATED NOVEMBER 12, 1992 AND RECORDED AS DOCUMENT 93797080).

PARCEL 3:

EXCLUSIVE EASEMENT (SUBJECT ONLY TO EQUAL RIGHTS OF USAGE FOR GRANTOR) FOR THE BENEFIT OF PARCEL 1 FOR THE SOLE PURPOSE OF CONSTRUCTING AND MAINTAINING 30 PARKING SPACES FOR RESTAURANT PATRONS OF GRANTEE'S SUCCESSOR TO PARK THEIR AUTOMOBILES AND A NON-EXCLUSIVE EASEMENT FOR THE SOLE PURPOSE OF PERMITTING RESTAURANT PATRONS TO PARK THEIR AUTOMOBILES IN NOT MORE THAN 11 PARKING SPACES AS CREATED BY EASEMENT AGREEMENT DATED JANUARY 27, 1994 AND RECORDED FEBRUARY 2, 1994 AS DOCUMENT 94110518 BY AND BETWEEN RIGGS NATIONAL BANK OF WASHINGTON D.C. AND FREEDOM I LIMITED PARTNERSHIP, AN ILLINOIS LIMITED PARTNERSHIP.

PARCEL 4:

NON-EXCLUSIVE EASEMENT FOR THE BENEFIT OF PARCEL 1 TO USE 9 PARKING SPACES AS CREATED BY EASEMENT AGREEMENT MADE BY AND BETWEEN FREEDOM TWO LIMITED PARTNERSHIP, AN ILLINOIS LIMITED PARTNERSHIP, AND OUTBACK STEAKHOUSE OF FLORIDA, INC., A FLORIDA CORPORATION DATED JANUARY 27, 1994 AND RECORDED FEBRUARY 2, 1994 AS DOCUMENT 94110521, OVER LOT 1 IN BUFFALO GROVE BUSINESS PARK UNIT 10, BEING A SUBDIVISION IN THE NORTH 1/2 OF SECTION 5, TOWNSHIP 42 NORTH, RANGE 11, EAST OF THE THIRD PRINCIPAL MERIDIAN, IN COOK COUNTY, ILLINOIS.

PARCEL 5:

NON-EXCLUSIVE EASEMENT FOR THE BENEFIT OF PARCEL 1 AS CREATED BY DECLARATION OF EASEMENTS, COVENANTS AND RESTRICTIONS FOR THE BUFFALO GROVE BUSINESS PARK, AS AMENDED BY FIRST AMENDMENT TO DECLARATION OF EASEMENTS, COVENANTS AND RESTRICTIONS FOR THE BUFFALO GROVE BUSINESS PARK, SECOND AMENDMENT TO DECLARATION OF EASEMENTS, COVENANTS AND RESTRICTIONS FOR THE BUFFALO GROVE BUSINESS PARK AND THIRD AMENDMENT TO DECLARATION OF EASEMENTS, COVENANTS AND RESTRICTIONS FOR THE BUFFALO GROVE BUSINESS PARK, WHICH DECLARATION AND AMENDMENTS WERE RECORDED IN COOK COUNTY, ILLINOIS AS DOCUMENT NUMBER 89576281, AND IN LAKE COUNTY, ILLINOIS AS DOCUMENT NUMBERS 2251413, 2267866, 2268521 AND 2586030, FOR INGRESS, EGRESS AND DRIVEWAY PURPOSES, OVER THE FOLLOWING DESCRIBED LAND:

(A) THAT PORTION OF LOT 2 IN BUFFALO GROVE BUSINESS PARK UNIT 9 RECORDED AS DOCUMENT NUMBER 88504177 DESCRIBED IN SAID THIRD AMENDMENT TO DECLARATION AS EASEMENT PREMISES "A".

(B) THAT PORTION OF LOT 1 IN BUFFALO GROVE BUSINESS PARK UNIT 10 RECORDED AS DOCUMENT NUMBER 88504178 DESCRIBED IN SAID THIRD AMENDMENT TO DECLARATION AS EASEMENT PREMISES "B".

EXHIBIT B

Plan Set

**Epicure Dining, LLC
720 W Lake Cook Rd**

Epicure Dining Business Plan

Business Name: Epicure Dining

Address: 720 W Lake Cook Rd, Buffalo Grove, IL 60089

Executive Summary

Epicure Dining is set to address a distinct gap in the suburban Chicago market for an international family-friendly restaurant, banquet hall, and event space that caters to diverse cultural communities. With a focus on Ukrainian, Russian, American, Polish, German, Hispanic, and other global cuisines, Epicure aims to create an inclusive dining experience that celebrates community, culture, and culinary excellence.

Our restaurant and event space will offer a variety of catering options, making it the ideal location for intimate family gatherings, corporate events, weddings, and large-scale celebrations. Our diverse menu and customizable event services will cater to the rich cultural tapestry of the Chicago area, focusing on authentic international flavors and locally sourced ingredients.

Target Demographics

The Chicago metropolitan area is home to a large and diverse population with significant communities from Eastern Europe, Latin America, and other parts of the world. Specifically:

- **Polish Community:** Over 2.5 million individuals of Polish descent reside in the Chicago area. Suburban communities such as Mount Prospect, Arlington Heights, and Park Ridge have a high concentration of Polish Americans, who are active in local business, culture, and politics.
- **Eastern European Communities:** Chicago is also home to more than 300,000 residents from the former USSR, including around 45,000 Ukrainian Americans. These communities have become increasingly dispersed, with a concentration in Cook, Du Page, and Lake Counties.

Epicure aims to attract these vibrant communities, along with other international groups, to experience a diverse culinary offering and celebrate their rich cultural heritage.

The Epicure Experience

At **Epicure**, we believe every gathering should be a celebration. Whether for a milestone personal event or a corporate function, we will offer a range of services that ensure each

occasion is memorable. Our experienced catering team will collaborate with clients to craft personalized menus, while our event coordinators will arrange entertainment and décor that reflect cultural preferences.

Our space will cater to diverse cultural traditions, providing a welcoming atmosphere for any celebration—be it a family gathering, a professional meeting, or a wedding. We believe in creating a warm, inclusive space where everyone feels at home.

Culinary Offerings

Epicure will offer a wide array of menu options to satisfy every palate, from elegant formal dinners to casual brunches. Dishes will feature a mix of international and American flavors, with special emphasis on dishes from Eastern Europe and other regions. Clients can customize menus to suit their preferences, with a focus on fresh, local ingredients and unique international recipes.

Signature Dishes:

- **Borscht**
- **Chicken Kiev**
- **Grilled Salmon**
- **Tuna Salad**
- **Rack of Lamb**
- **Blintzes with Caviar**
- **Lobster Ravioli**
- **Arugula Salad**
- **Stuffed Peppers**
- **Pierogi**
- **Goulash**

Additionally, Epicure will feature creative table setups and gourmet coffee service to add special touches to every event.

Payment Methods

Epicure will accept a variety of payment options, including:

- Cash
- Checks
- All major credit cards

Licensing

Epicure Dining will be fully licensed to serve alcohol and will file articles of incorporation with the Illinois Secretary of State to ensure legal compliance.

Advertising & Marketing Strategy

To build brand awareness and attract customers, we will implement a multi-channel marketing strategy:

1. **Social Media Marketing**

Platforms: Instagram, Facebook, TikTok

Content: Showcase dishes, events, and restaurant ambiance, engage with followers through behind-the-scenes content, chef features, and customer stories.

2. **Influencer Partnerships**

Partner with local food bloggers and influencers to host tasting events, review menu items, and promote Epicure on social media.

3. **Launch Events**

Host a grand opening with special promotions, live music, and free samples to attract a crowd. Offer exclusive discounts to attendees.

4. **Local Advertising**

Advertise in local newspapers, magazines, and community bulletins. Use direct mail campaigns to target nearby residents.

5. **Online Listings**

List Epicure on Google My Business, Yelp, TripAdvisor, and other relevant online platforms for visibility.

6. **Promotions & Discounts**

Offer opening-week discounts, happy hour specials, and loyalty programs to build a customer base.

7. **Email Marketing**

Build an email list through our website and in-person sign-ups. Send regular newsletters with updates, offers, and event announcements.

8. **Collaborations with Local Businesses**

Partner with neighboring businesses for cross-promotions or joint events to increase visibility.

9. **Website & SEO**

Develop a user-friendly website with an online menu, reservation options, and contact details. Optimize the website for local search to drive traffic.

10. **Customer Engagement**

Encourage diners to share their experiences on social media using a branded hashtag or by tagging Epicure Dining. Incentivize online reviews and feedback.

Projected Hours of Operation

Epicure Dining operates with tailored hours to accommodate both regular dining and special events. Lunch and dinner service is available by request from Monday to Thursday, 12:00 PM to 11:00 PM. For banquets and special occasions, the venue extends its hours on Fridays, Saturdays, and Sundays from 12:00 PM to 2:00 AM, offering flexibility for brunches, receptions, and late-night gatherings.

Startup Budget

The startup budget will cover essential initial expenses, including:

- **Remodeling:** Interior renovations, plumbing, electrical work, flooring, etc.
 - **Major Equipment:** New kitchen range, coffee machines, refrigerators, freezers, and other commercial equipment.
 - **Furniture & Fixtures:** Tables, chairs, silverware, and other dining essentials.
 - **Video Surveillance:** For security.
 - **Utility Deposits:** Initial costs for water, gas, electricity, etc.
 - **Legal & Professional Fees:** To establish the business and ensure compliance.
 - **Insurance:** General liability and property insurance.
 - **Advertising & Promotions:** Initial marketing push.
 - **Salaries and Wages:** Staff compensation during the pre-opening period.
-

Organizational Staffing

To run Epicure successfully, we will hire qualified staff and provide ongoing training. Key positions will include:

- **Food Runners**
- **Sous Chef**
- **Dishwashers**
- **Prep Cooks**
- **Host/Hostess**
- **Servers**
- **Line Cooks**
- **Kitchen Manager**
- **Executive Chef**

Each role will play an important part in creating an efficient and customer-focused experience.

Giving Back to the Community

Epicure is dedicated to supporting the local community. In addition to providing employment opportunities, we will host monthly cultural and social events, such as dance classes for senior citizens, community art exhibitions, and food festivals. These programs aim to connect with families in need, foster diversity, and contribute to the well-being of our neighbors.

We believe in creating a dining experience that not only satisfies the palate but also strengthens the bonds within our community. Through partnerships with local organizations and cultural groups, Epicure Dining will become a place where both locals and visitors feel welcomed, celebrated, and at home.

Conclusion

Epicure Dining will be more than just a restaurant—it will be a gathering space that embraces the diversity of the Chicago area. By offering exceptional food, customized services, and a welcoming atmosphere, we aim to become a cultural hub and a top choice for dining, events, and celebrations. Through thoughtful planning, community engagement, and a commitment to excellence, Epicure Dining will create memorable experiences for all who walk through our doors.

Epicure Dining operates with tailored hours to accommodate both regular dining and special events. Lunch and dinner service is available by request from Monday to Thursday, 12:00 PM to 11:00 PM. For banquets and special occasions, the venue extends its hours on Fridays, Saturdays, and Sundays from 12:00 PM to 2:00 AM, offering flexibility for brunches, receptions, and late-night gatherings.

The venue also provides customizable hours for conferences, private dinners, and meetings, which can be arranged through advanced reservations.

Staffing at Epicure Dining is strategically aligned with service demands. During setup and preparation, approximately 12 employees—a combination of kitchen and service staff—are scheduled based on guest reservations for the day. Staffing is flexible and scales with event needs. Interestingly, kitchen staffing is reduced during peak event times to streamline operations and maintain efficiency.

Due to current parking limitations, the restaurant and banquet facility is designed to accommodate a maximum capacity of 175 people, including staff. This allows for 165 guests and 8 to 10 employees on-site simultaneously.



PLANNED UNIT DEVELOPMENT STANDARDS

In addition to the special use standards, all planned unit developments shall meet the following general standards:

1. Have the minimum areas as set forth in [Section 17.16.060](#).

Response:

Epicure Dining is located within the appropriate zoning district, specifically the B-1 Business District, Limited Retail, which has a minimum area requirement of 1 acre. The property meets and exceeds this minimum requirement, ensuring that the site is adequately sized for the proposed use. Additionally, the site plan takes into account the surrounding zoning districts, and in cases where the restaurant's property abuts or is directly across from similarly zoned areas, those areas have been considered in the overall land calculations. This ensures that the site complies with the minimum area requirements and remains consistent with the intended use of the surrounding zoning districts.

2. The uses permitted in such development are not of such a nature or so located as to exercise an undue detrimental influence or effect upon the surrounding neighborhood;

Response:

Epicure Dining will complement the surrounding neighborhood, offering a dining experience that aligns with the area's character and enhances the community. The nature of the restaurant's use—moderate in size and scale—will not place undue pressure on local resources or negatively impact the quality of life for neighboring residents. It is strategically located to ensure minimal disruption, with careful attention to noise control, traffic management, and waste disposal.

3. The plan effectively treats the developmental possibilities of the subject property, making appropriate provisions for the preservation of streams, wooded areas, scenic views, floodplain areas, and similar physical features;

Response:

Epicure Dining development plan has been carefully designed. Efforts have been made to minimize the impact on the environment by incorporating sustainable design. Any floodplain areas have been carefully considered in the layout, with drainage and stormwater management solutions that will prevent any disruption to natural water flow. Landscaping and screening will enhance the aesthetic appeal of the site while maintaining the integrity of the surrounding environment. The plan ensures that the development harmonizes with the natural landscape, safeguarding the area's ecological value and scenic beauty for future generations.



4. All requirements pertaining to commercial, residential, institutional or other uses established in the planned unit development conform to the requirements for each individual classification as established elsewhere in this Title, except as may be specifically varied for the proper planning of the planned unit development;

Response:

Epicure Dining conforms to all applicable requirements set forth for commercial uses within the planned unit development (PUD), as outlined in the zoning regulations. The development adheres to the specific guidelines for building size, setbacks, parking, and landscaping that apply to commercial establishments in the area. Any variations from the standard requirements have been carefully considered to ensure that they are necessary for the proper planning and functionality of the PUD. These adjustments are designed to enhance the overall planning of the site while maintaining compatibility with the surrounding residential and commercial uses. In all respects, the restaurant meets the standards for its classification and contributes positively to the development's cohesive design.

5. The Planning and Zoning Commission shall determine that the area and width of the lot shall be sufficient for the proposed use, and that the development of the property in the proposed manner creates no outlots which will be difficult to develop in an appropriate manner.

Response:

Epicure Dining will be located on a lot with sufficient area and width to accommodate the intended use while meeting all necessary zoning and planning requirements. The size and layout of the property allow for the proper development of the restaurant, with ample space for parking, landscaping, and building placement. The development has been designed in such a way that it will not result in the creation of any leftover outlots or irregular spaces that would be difficult to develop in the future. The property is shaped and sized to ensure that all portions of the lot can be effectively utilized, maintaining the overall integrity and functionality of the site for current and future development needs.

During your testimony at the Public Hearing, you need to testify and present your case for the Special Use being requested. In doing so, you need to address the six (6) Special Use Standards listed below:

SPECIAL USE STANDARDS

1. The special use will serve the public convenience at the location of the subject property; or the establishment, maintenance or operation of the special use will not be detrimental to or endanger the public health, safety, morals, comfort, or general welfare.

Response:

Epicure Dining will serve the public convenience by providing a much-needed dining option in the area, catering to local residents and visitors alike. It will offer a variety of meals, contributing to the local economy and creating a social hub for the community. The operation of the restaurant will not be detrimental to public health, safety, or general welfare, as it will adhere to all local zoning laws, health codes, and safety regulations. Measures will be in place to manage traffic flow, prevent noise disturbances, and ensure waste disposal meets environmental standards. Additionally, the restaurant will provide sufficient parking, maintaining a safe environment for both customers and pedestrians. Overall, the restaurant will enhance the community's quality of life without posing any risk to public well-being.

2. The location and size of the special use, the nature and intensity of the operation involved in or conducted in connection with said special use, the size of the subject property in relation to such special use, and the location of the site with respect to streets giving access to it shall be such that it will be in harmony with the appropriate, orderly development of the district in which it is located;

Response:

The location and size of the proposed restaurant are well-suited to the subject property, which is large enough to accommodate the operation without overwhelming the surrounding area. The nature and intensity of the restaurant's operation will be consistent with the character of the district, offering a moderate dining experience that complements the neighborhood's existing businesses and residential spaces. The site is strategically located with easy access to major streets, ensuring smooth traffic flow and minimizing congestion. The restaurant's design and scale are compatible with the surrounding development, maintaining harmony with the district's aesthetic and contributing to its overall orderly growth.

3. The special use will not be injurious to the use and enjoyment of other property in the immediate vicinity of the subject property for the purposes already permitted in such zoning district, nor substantially diminish and impair other property valuations with the neighborhood;

Response:

Epicure Dining will not be injurious to the use and enjoyment of nearby properties, as it is designed to complement the existing character of the area. The restaurant's operation will not create

disruptive noise, odors, or excessive traffic that could negatively affect the neighboring properties. Additionally, the establishment will adhere to all zoning regulations, ensuring that its presence enhances the neighborhood rather than detracts from it. Rather than diminishing property values, the restaurant is expected to positively contribute to the area by attracting customers, improving the local economy, and potentially increasing demand for nearby properties. Overall, the restaurant will be a positive addition to the community without negatively impacting neighboring properties.

4. The nature, location and size of the buildings or structures involved with the establishment of the special use will not impede, substantially hinder or discourage the development and use of adjacent land and buildings in accord with the zoning district within which they lie;

Response:

The nature, location, and size of the restaurant building are thoughtfully designed to fit seamlessly within the zoning district and will not impede or discourage the development of adjacent land and properties. The structure is appropriately scaled to complement the surrounding area, ensuring that it does not block views, create unnecessary traffic congestion, or disrupt the flow of development in the district. Additionally, the restaurant's design and operation are in alignment with the zoning regulations, allowing for future growth and development of neighboring properties without hindrance. The establishment will enhance the area by providing a quality service while leaving ample opportunity for further development in accordance with the zoning district's intended use.

5. Adequate utilities, access roads, drainage, and/or other necessary facilities have been or will be provided;

Response:

Adequate utilities, access roads, drainage, and other necessary facilities have been carefully planned to support the restaurant's operation and ensure minimal impact on the surrounding area. The restaurant will be connected to existing municipal water, sewer, and electrical systems, with all necessary upgrades to accommodate the business. Access roads will be designed for smooth traffic flow, and parking will be sufficient for both customers and staff. A comprehensive drainage plan has been developed to prevent any runoff or flooding issues, ensuring that the site remains environmentally responsible. These infrastructure improvements will be implemented prior to the restaurant's opening, guaranteeing that all essential services are in place to support the establishment and its integration into the community.

6. Parking areas shall be of adequate size for the particular special use, which areas shall be properly located and suitably screened from adjoining residential uses, and the entrance and exit driveways to and from these parking areas shall be designed so as to prevent traffic hazards, eliminate nuisance and minimize traffic congestion in the public streets.

Response:

The parking area for the restaurant will accommodate the expected volume of customers and staff, with ample space to ensure smooth flow and prevent congestion. The parking lot is strategically located on the property to minimize any impact on surrounding areas. The entrance and exit driveways will be carefully planned to provide safe and efficient access, with clear signage and design elements to direct traffic flow and reduce potential hazards. These measures will prevent traffic disruptions and minimize the risk of accidents, ensuring that the restaurant's parking facilities integrate seamlessly with the surrounding neighborhood and public streets.

During your testimony at the Public Hearing, you need to testify and present your case for the variance by addressing the three (3) Variation Standards listed below:

Criteria for Zoning Variation.

- A. The regulations of this Title shall not be varied unless findings of fact are made based upon evidence presented at the hearing that:
1. The property in question cannot yield a reasonable return if permitted to be used only under the conditions allowed by the regulations of the zoning district in which it is located except in the case of residential zoning districts:

Response:

Our proposed restaurant and banquet hall at 720 W Lake Cook Rd, Buffalo Grove, IL 60089, is specifically designed to address a distinct gap in the suburban Chicago market for an international family-friendly restaurant, banquet hall, and event space that caters to diverse cultural communities.

If the current zoning regulations do not permit a full-service restaurant and banquet hall, the property would be unable to achieve a reasonable return. The plan explicitly states that the restaurant and event space will offer a variety of catering options, making it the ideal location for intimate family gatherings, corporate events, weddings, and large-scale celebrations.

Without the necessary zoning variance to operate as a restaurant and banquet hall, the property would be unable to meet a clear and growing market demand. The target demographics—diverse and culturally rich communities—are increasingly dispersed, with significant concentrations in Cook, DuPage, and Lake Counties. Epicure seeks to become a central destination for these communities, offering a vibrant culinary experience and a venue to celebrate their cultural traditions. The zoning variance is essential to unlock this opportunity and fulfill a demonstrated regional need.

If restricted to less comprehensive uses allowed by existing zoning, the property's potential for generating substantial revenue and serving the community as envisioned in the business plan would be severely limited, thus preventing a reasonable return on investment.

2. The plight of the owner is due to unique circumstances:

Response:

Our request for this variation stems from circumstances specific to our property, not a desire to circumvent general zoning regulations.

- **Existing Building Constraints:** The existing structure on the property has an architectural design and interior layout that makes it exceptionally well-suited for a restaurant and banquet hall, requiring minimal structural changes. Reconfiguring it for other permitted uses would necessitate costly and extensive demolition and reconstruction, effectively making it economically unfeasible.

- **Lot Size:** Currently, Epicure Dining has 61 dedicated parking spaces; however, the village zoning code stipulates a requirement of 62 stalls for eating and dining establishments. To fully address and surpass this requirement, we have successfully secured a formal agreement with Hamilton Partners. This agreement grants us access to an additional 14 parking spots conveniently located at the rear of the building. This combined arrangement provides Epicure Dining with a total of 75 available parking spaces (61 dedicated + 14 supplemental), which is more than sufficient to not only meet but substantially exceed the village's parking requirements.
- **Proximity to Commercial Hub/Limited Residential Appeal:** While some adjacent areas might be residential, our property is uniquely situated in a commercial corridor, and major roads, and makes this suitable for a community-serving business like a restaurant/banquet hall that can capitalize on higher traffic counts.

3. The proposed variation will not alter the essential character of the neighborhood:

Response:

We believe that the proposed restaurant and banquet hall will not alter the essential character of the neighborhood; in fact, it will complement and enhance the current building.

- **Aesthetic Compatibility:** Our plans include a prairie style look. We have designed the building's exterior and lighting to be tasteful and blend seamlessly with the existing streetscape, avoiding any stark or contrasting appearances.
- **Traffic and Parking Management:** We have conducted a traffic study and have enough dedicated parking spaces on-site, which we believe will be sufficient for our projected capacity. We have also considered off-peak hours and potential ride-sharing options to mitigate any parking or traffic concerns for residents. Our operations will be designed to minimize any impact on local traffic flow.
- **Community Benefit:** Rather than altering the character, our establishment will provide a valuable community amenity, offering a much-needed venue for local events, celebrations, and dining experiences, potentially reducing the need for residents to travel outside the village for such services. We anticipate contributing positively to local economic activity and fostering a sense of community.
- **Maintaining Property Values:** We have ensured that our design and operational plan are of high quality, which we anticipate will enhance property values in the vicinity, rather than detract from them. Our aim is to be a welcome and harmonious addition to the Buffalo Grove community and family.

MEMORANDUM TO: Olga Karvatskaya
Epicure Dining

FROM: Brendan May, PE, PTOE
Principal

Luay Aboona, PE, PTOE
Principal

DATE: February 14, 2025

SUBJECT: Traffic and Parking Impact Statement
Epicure Dining Banquet Hall
Buffalo Grove, Illinois

This memorandum presents the findings of a summary traffic and parking evaluation conducted by Kenig, Lindgren, O'Hara, Aboona, Inc. (KLOA, Inc.) for the proposed Epicure Dining Banquet Hall to be located at 720 W. Lake Cook Road in Buffalo Grove, Illinois. The purpose of this study is to document the existing roadway conditions, estimate the peak hour trips to be generated by the facility, compare the trips generated to the previously use on site, and evaluate the adequacy of the proposed access drives and parking supply.

Proposed Development

The development site is located at 720 W. Lake Cook Road which occupies the northeast corner of the intersection of Lake Cook Road and Weidner Road in Buffalo Grove, Illinois. As proposed, the existing approximately 6,200 square-foot building will be repurposed to contain a 175-seat banquet facility with eight to twelve employees. Hours of operation of the banquet facility will be from 7:00 P.M. to 12:00 A.M. on Friday, 7:00 P.M. to 2:00 A.M. on Saturday, and from 2:00 P.M. to 6:00 P.M. on Sunday. The facility will not be open the rest of the week. Access to the site will continue to be provided via two full movement access drives on the east-west circulation road connecting Weidner Road to Lake Cook Road. Parking for the site will be accommodated by the existing 76 parking spaces serving the site. A copy of the site plan is included in the Appendix.

Existing Roadway Characteristics

Lake Cook Road is an east-west principal arterial roadway that generally provides two travel lanes in each direction, at its signalized intersection with Weidner Road, Lake Cook Road provides an exclusive left-turn lane, a through lane, and a shared through/right-turn lane on the eastbound and westbound approaches. Lake Cook Road is under the jurisdiction of the Cook County Department of Transportation and Highways and carries an annual average daily traffic (AATD) volume of 29,400 vehicles (IDOT 2022).

Weidner Road is generally a north-south local roadway that provides a single travel lane in each direction. At its signalized intersection with Lake Cook Road, Weidner Road provides an exclusive left-turn lane and a shared through/right-turn lane on the northbound and southbound approaches. Weidner Road is under the jurisdiction of the Village of Buffalo Grove.

Estimated Vehicle Trip Generation and Comparison

The volume of traffic estimated to be generated by the proposed facility was based on the proposed 175 seats proposed. Based on KLOA, Inc's past experience with banquet facilities, the typical vehicle occupancy (on average) is 2.5 people per vehicle with approximately 10 percent of attendees utilizing other means of transportation such as taxi, uber, lyft, etc. Therefore, it is anticipated that 7 vehicle trips will be generated by ridesharing vehicles and 63 trips generated by personal vehicles and that all of these vehicles will arrive in the hour leading up to the start of an event at the facility.

The trips estimated to be generated by the banquet facility were compared to the trips generated by the former use of the site as a restaurant based on information published in the Institute of Transportation Engineers (ITE) *Trip Generation Manual* 11th Edition. For the purposes of this comparison Land-Use Code 932 High-Turnover Sit-Down Restaurant was utilized. **Table 1** summarizes the estimated vehicle trip generation and comparison. As can be seen from Table 1, the proposed banquet facility is anticipated to generate less trips than the existing use of the site as a restaurant.

Table 1
SITE-GENERATED TRIP ESTIMATE COMPARISON

ITE Land-Use Code	Type/Size	Weekday Evening Peak Hour		
		In	Out	Total
	Personal Vehicle Trips	63	0	63
	Drop-Off/Pick-Up Trips	7	7	14
	Banquet Facility Total	70	7	77
932	High-Turnover (Sit-Down) Restaurant (6,200 s.f.)	52	49	101
	Difference	+18	-42	-24

Access Evaluation

Access to the site is provided via two full movement access drives off a circulation roadway that connects Weidner Road with Lake Cook Road. The circulation roadway has a right-in/right-out intersection with Lake Cook Road and a full movement access drive with Weidner Road. As previously indicated, Weidner Road has a signalized intersection with Lake Cook Road. This access system will be adequate to serve the proposed banquet facility due to the following:

- The banquet facility is open in the late evening and on weekends when the traffic volumes along Lake Cook Road are much lower than the weekday morning and evening peak hour of commuter traffic.
- The signalized intersection of Weidner Road with Lake Cook Road serves various other general office, medical office, restaurant, and hospitality land-uses that are not open at the same time as the proposed facility.
- The proposed access system provides efficient and flexible access with multiple means of ingress and egress to Lake Cook Road.

Parking Evaluation

The parking demand for the proposed development was estimated based on the Village of Buffalo Grove Zoning Ordinance and data provided from Epicure Dining

Village of Buffalo Grove Parking Requirements

The Village of Buffalo Grove Zoning Ordinance requires that parking for eating and drinking establishments provide parking at a ratio of one parking space per 100 square-feet. With an approximately 6,200 square-foot building, a total of 62 parking space is required. Therefore, the existing 76 parking spaces meets the Village of Buffalo Grove Zoning Ordinance.

Estimated Parking Demand

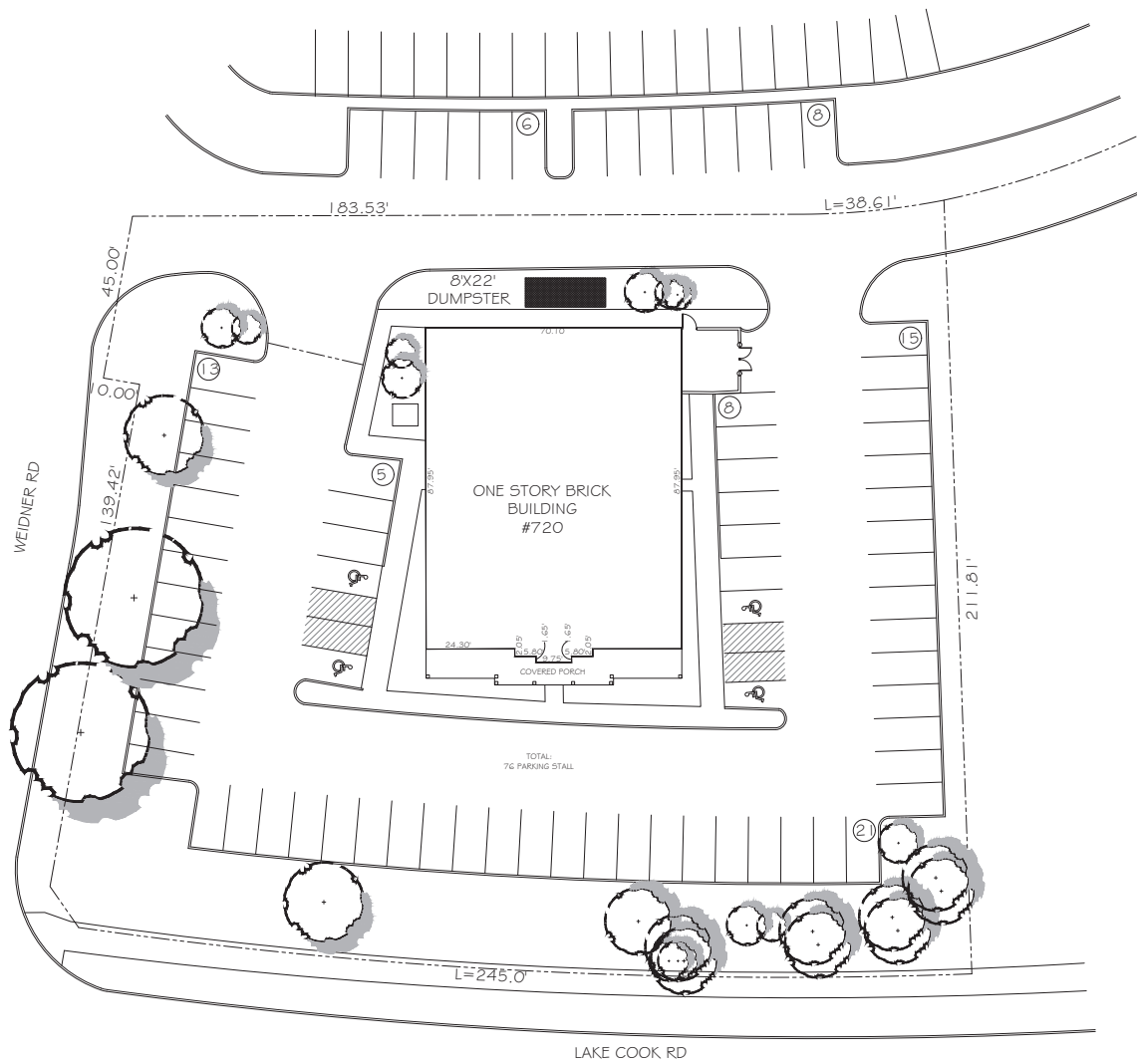
As previously indicated, the banquet facility will have a total of 175 seats. Based on KLOA, Inc's past experience with banquet facilities, the typical vehicle occupancy (on average) is 2.5 people per vehicle with approximately 10 percent of attendees utilizing other means of transportation such as taxi, uber, lyft, etc. Therefore, the anticipated parking demand for guests of the proposed facility for a peak event will be 63 spaces. With up to 12 employees, the total estimated parking demand will be 75 spaces. Therefore, the 76 parking spaces can accommodate the estimated parking demand for a peak event. However, it should be noted that the parking spaces located on the north side of the circulation roadway should be utilized by employees of the facility so that the parking spaces proximate to the building are available for guests.

Conclusion

Based on the proposed development plan and the preceding evaluation, the following conclusions and recommendations are made:

- The traffic to be generated by the proposed banquet facility will not have a significant impact on the surrounding roadway network.
- The peak hour traffic estimated to be generated by the banquet facility is less than the traffic estimated to be generated by the parcel as a restaurant land-use.
- The access system as proposed will be adequate in accommodating the future traffic volumes given that:
 - The banquet facility is open in the late evening and on weekends when the traffic volumes along Lake Cook Road are much less than the weekday morning and evening peak hour of commuter traffic.
 - The signalized intersection of Weidner Road with Lake Cook Road serves various other general office, medical office, restaurant, and hospitality land-uses that are not open at the same time as the proposed facility.
 - The proposed access system provides efficient and flexible access with multiple means of ingress and egress to Lake Cook Road.
- The proposed facility will have 76 parking spaces which will meet the parking requirements per the Village of Buffalo Grove Zoning Ordinance and can accommodate a peak event based on KLOA, Inc.'s experience with similar facilities.

Appendix



EXISTING SITE PLAN
SCALE: N.T.S.

1

Document Record:

Issued Date	Description
12.20.2024	FOR DEMOLITION PERM

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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2023
Drawn By: PAI

Sheet: EXISTING SITE PLAN

A0.2

PAI PROJECT NUMBER
20124.00

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HAMILTON PARTNERS, INC.
1130 Lake Cook Road, #190
Buffalo Grove, IL 60089
P (847) 459-9225
F (847) 459-8918

June 11, 2025

Mr. Kon Kruglyak
Epicure Dining

RE: 720 W. LAKE COOK ROAD

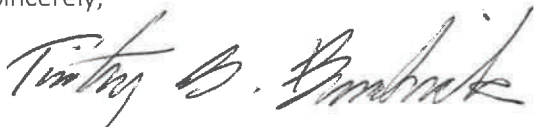
Dear Mr. Kruglyak,

Based on your input and per your previous emails submitted to our office, it is our understanding that you are seeking permits from the Village of Buffalo Grove for the renovation of the above captioned property which will, upon completion, be used as a "sit down" restaurant use with such use to include banquet use. This use would not include "fast food" use nor would it include a "social encounter" restaurant or bar which is designed and operated primarily for mixing, mingling and social encounters such as "singles bars".

Based on the above conditions, you have provided the attached site plan depicting 14 parking stalls located just north of your northern property line and contained within the boundary of the 750 Lake Cook Road building property. Ownership of the 750 Lake Cook Road property hereby acknowledges that contingent upon the use of the 720 building property as defined above, patrons of the restaurant are entitled to the use of these parking stalls located north of your northern property line as depicted on the enclosed drawing.

Given that the property is within the Buffalo Grove Business Park, John Stevens, our property manager, will reach out to you to review ongoing responsibilities as well as signage and exterior alterations approval requirements of the Owner of the 720 Building property in relation to the Buffalo Grove Business Park Property Owners Association. Please reach out if any questions. We hope that this location will prove to be very successful and look forward to the opening of this use within the Buffalo Grove Business Park.

Sincerely,



Timothy G. Beechick
Partner

TGB:mcs

Encl.

CC: John Stevens / HP

More details on the safety and security plan, including:

- *What security measures will you have in place? On-site Security, Lighting in the Parking lot, Surveillance cameras?*

Parking Lot Lighting: The parking lot is equipped with six strategically placed lights around the building, providing a full visibility. This setup helps deter suspicious activity and ensures guests feel safe when arriving or leaving the venue at night.

Surveillance Cameras: High-resolution security cameras will be installed throughout key areas, including entrances, exits, event spaces, hallways, and the parking lot. The footage will be recorded and monitored in real time to ensure comprehensive coverage.

- *How will you ensure the banquet facility will be closed by 2am?*

To ensure the banquet facility is closed by 2 a.m., we will implement strict operational policies and clear procedures for both staff and guests. All event contracts will include a clause stating that events must end no later than 1:30 a.m., allowing 30 minutes for clean-up and guest departure. Staff will be trained to begin wind-down procedures well in advance, including lowering music volume, stopping alcohol service, and notifying guests of closing time.

- *How will you figure out what kinds of problems could pop up at different events, so you can be ready for them and what will your procedure be? (Like knowing if a bigger wedding needs more attention than a quiet dinner.)*

To anticipate and prepare for potential problems at different events, we will conduct a thorough risk assessment during the planning stage of each booking. This includes evaluating the size of the event, type of gathering (e.g., wedding, corporate meeting, dinner party), guest count, alcohol service, and special requests. Larger or high-energy events like weddings will be flagged for increased staffing and more detailed coordination. If there are 100 or more guests in the hall room, security personnel will be onsite to help ensure a safe and well-managed environment. We will use a standardized event checklist to identify potential risks—such as overcrowding, parking issues, or guest behavior—and assign specific responsibilities to staff. The General Manager will oversee operations, monitor the event in real time, and be ready to respond to issues quickly. After each event, we will hold a debrief with staff to review what went well and what could be improved, updating our procedures as needed to stay ready for future challenges.

- *Who's going to oversee keeping everyone safe, and how will you make sure all your staff, from servers to cleaners, know how to handle tricky situations or emergencies?*

Security will be onsite for large-size reservations to help maintain a safe and controlled environment. The General Manager will oversee keeping everyone safe during all events. This person will be responsible for emergency response, conflict resolution, and coordination with local authorities. He will oversee security measures, ensure all safety protocols are followed, and act as the point of contact during any emergency. To make sure every staff member—from servers to cleaners—knows how to handle tricky situations, we will provide regular training sessions covering topics like fire evacuation, handling intoxicated guests, medical emergencies, and dealing with disruptive behavior.

- *What security measures will you have in place to keep everyone secure? (Think cameras, strong locks, good lighting, and ways to control who comes in and out.)*

To ensure the safety and security of everyone on the premises, we will implement a comprehensive set of measures. Security cameras will be strategically placed throughout the property to provide continuous surveillance and deter unauthorized activity. All entry points will be equipped with strong locks to prevent break-ins. Ample lighting will be installed in both interior and exterior areas, including walkways, to eliminate dark spots and enhance visibility at night. Additionally, access for guests will be controlled through the front doors, while employees will enter through the back doors.

- *What's your game plan for when things go wrong, like a fire, someone getting hurt, or an unwelcome guest? (You need clear steps for every emergency.)*

In the event of an emergency, we will follow a clear and well-structured response plan to keep everyone safe and minimize risk. For fires, we will have smoke detectors and fire extinguishers in key areas, along with clearly marked exit signs. In the event of a fire, all guests and staff will be evacuated quickly and safely according to our emergency evacuation plan. If someone gets hurt, we will provide first aid while emergency services are contacted immediately. A fully stocked first aid kit will always be accessible. In the case of an unwelcome guest or security threat, we will follow a lockdown procedure, notify authorities, and use surveillance footage to monitor the situation.

- *How will you team up with the local police, fire department, and paramedics so they know about your place and can help you out fast if you ever need them?*

We will establish strong connections with local emergency services, including the police, fire department, and paramedics, to ensure a quick and effective response in any situation. This will start with notifying each department about our location, layout, and the nature of any incidents. We will invite them for walkthroughs and safety inspections so they are familiar

with the property and can respond efficiently if needed. Contact information for all emergency services will be kept up to date and easily accessible to staff.

- *Can you please confirm the setback of the ground sign:*

When we begin renovations, we will bring on a dedicated sign company that will come up with an architectural plan for village approval.

- *What are the specs of the Wall Sign / Length, Height, Illumination*

Attachment PDF in the email.

- *Confirm the color of the wall sign and ground sign:*

Black or Brown

- *Photometric Plan*

Please see #8 in response letter

- *Can you please confirm the operation from a number of employees and the number of hours they will be there, and the maximum number of guests.*

Maximum Number of Guests: 175 people

Staffing: 10-12 people

- **Day Shift (9:00 AM – 6:00 PM):** 10–12 employees on-site for setup, cleaning, kitchen prep, and general operations.
- **Evening Shift (Starting at 7:00 PM):** Approximately 8-10 employees will remain to manage the event (depending on the amount of guest in the hall), including servers, bussers, and kitchen staff.

This staffing plan ensures adequate coverage for both preparation during the day and smooth operation during events in the evening, while keeping the guest capacity within the allowed limit of 175 people.

- *Confirm there is no valet parking.*

There will be no valet parking.

Response to Police Follow-Up Question:

Alcohol Policy and Enforcement

We will implement strict rules prohibiting the consumption of alcohol outside the building and within the parking lot. Our policy will explicitly state that all alcohol purchased and consumed on the premises must remain within the confines of the licensed interior spaces of the restaurant and banquet hall. No alcoholic beverages will be permitted to leave the building.

Enforcement of this policy will be multifaceted and rigorously applied:

- **Staff Training:** All Epicure Dining staff, particularly servers, bartenders, and event personal, will undergo comprehensive training on responsible alcohol service, including our specific policy regarding no outdoor consumption. This training will emphasize identifying and addressing attempts to take alcohol outside the building.
- **Staff Monitoring:** Our staff will actively monitor the premises, including entrances, exits, and the parking lot, during events where alcohol is served. This includes regular patrols by designated staff members to ensure compliance.
- **Event Leaders Oversight:** For banquet and private events, our dedicated event leaders will work directly with clients to communicate and enforce this policy. They will be responsible for ensuring guests understand and adhere to the rules throughout the event.
- **Security Personnel (as needed):** For larger events or those with higher anticipated attendance, Epicure Dining will utilize professional security personnel to assist with monitoring and enforcement, including ensuring adherence to alcohol policies in all areas, including the parking lot.
- **Immediate Intervention:** Any observed attempts to consume alcohol outside the building will result in immediate intervention by staff. Guests will be politely but firmly reminded of the policy and asked to return inside or dispose of the alcoholic beverage. Repeated non-compliance will lead to removal from the premises.
- **Collaboration with Authorities:** We are committed to maintaining an open line of communication with the Buffalo Grove Police Department. In instances of persistent non-compliance or any public safety concerns related to alcohol, we will not hesitate to contact law enforcement for assistance. Our goal is to prevent issues proactively, but we are prepared to collaborate with the police to ensure public order and safety.

720 W LAKE COOK RD
BUFFALO GROVE, IL 60089



EXISTING BUILDING FRONT VIEW

C.0	COVER PAGE
A0.2	EXISTING SITE PLAN
A 0.3	PROPOSED SITE PLAN
A1.0	EXISTING FLOOR PLAN WITH DEMO NOTES
A1.1	PROPOSED FLOOR PLAN
A2.0	EXISTING EXTERIOR ELEVATIONS WITH DEMO NOTES
A2.1	EXISTING EXTERIOR ELEVATIONS WITH DEMO NOTES
A2.2	PROPOSED EXTERIOR ELEVATIONS
A2.3	PROPOSED EXTERIOR ELEVATIONS
A2.4	PROPOSED EXTERIOR GROUND MONUMENT SIGN

Issued Date	Description
12.20.2024	For DEMOLITION PERMIT
3.24.2025	Public Hearing for the PUD Amendment
5.21.2025	Proposed Prairie Style Elevations Delta 1

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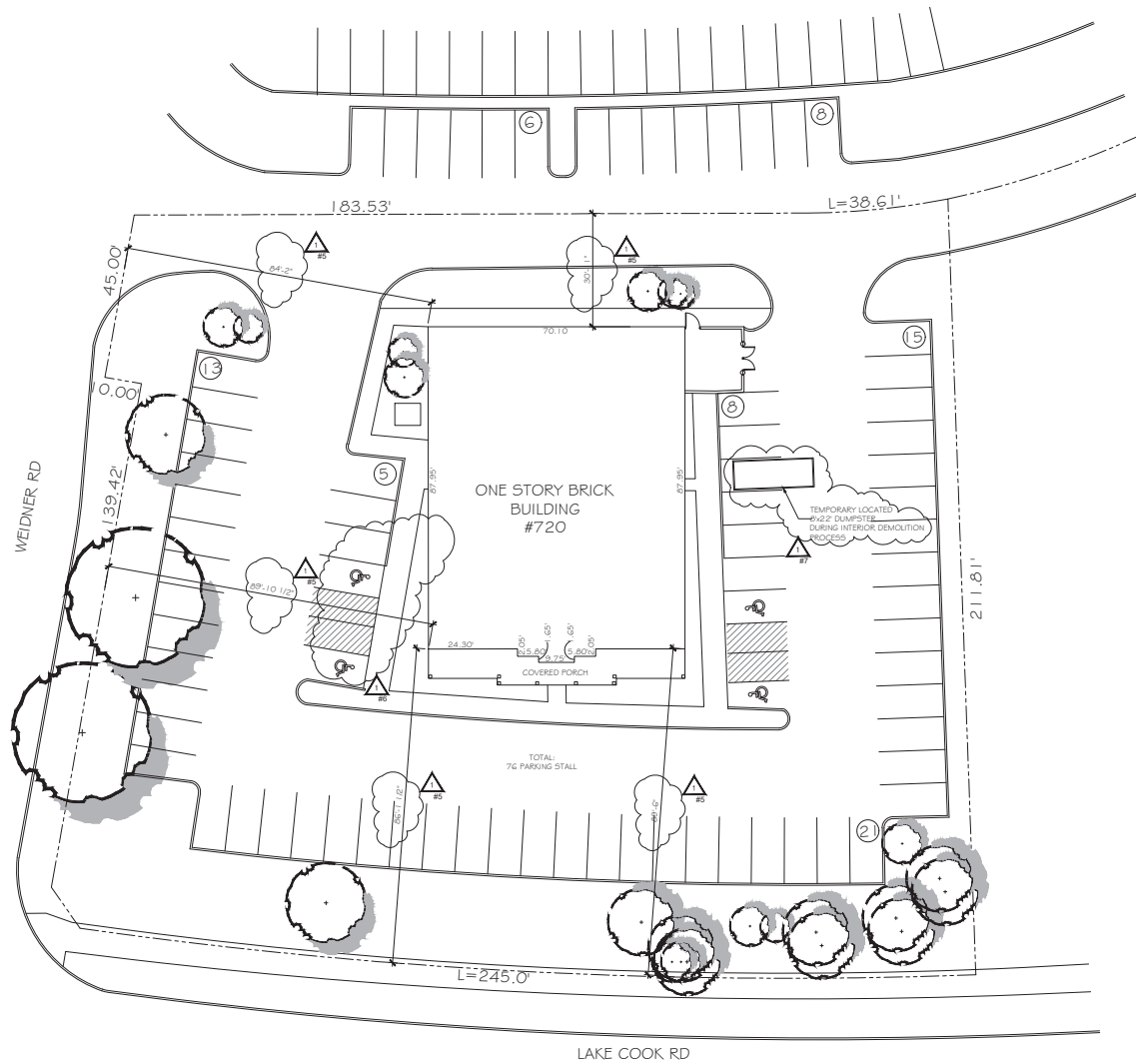
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RENEWING AN EXISTING RESTAURANT
EPICURE DINING LLC
 720 W LAKE COOK RD
 BUFFALO GROVE, IL 60089

Issue Date:	09-27-2023
Drawn By:	PAI
Sheet:	COVER SHEET SHEET INDEX C.0

PAI PROJECT NUMBER
20124.00



EXISTING SITE PLAN
SCALE: 1/16"=1'-0"

1

Document Record:

Revised Date	Description
11.20.2024	For DEMOLITION PERMITS
3.24.2025	Public Hearing for the PUD Amendment
5.21.2025	Proposed Prairie Style Elevations (Set 1)

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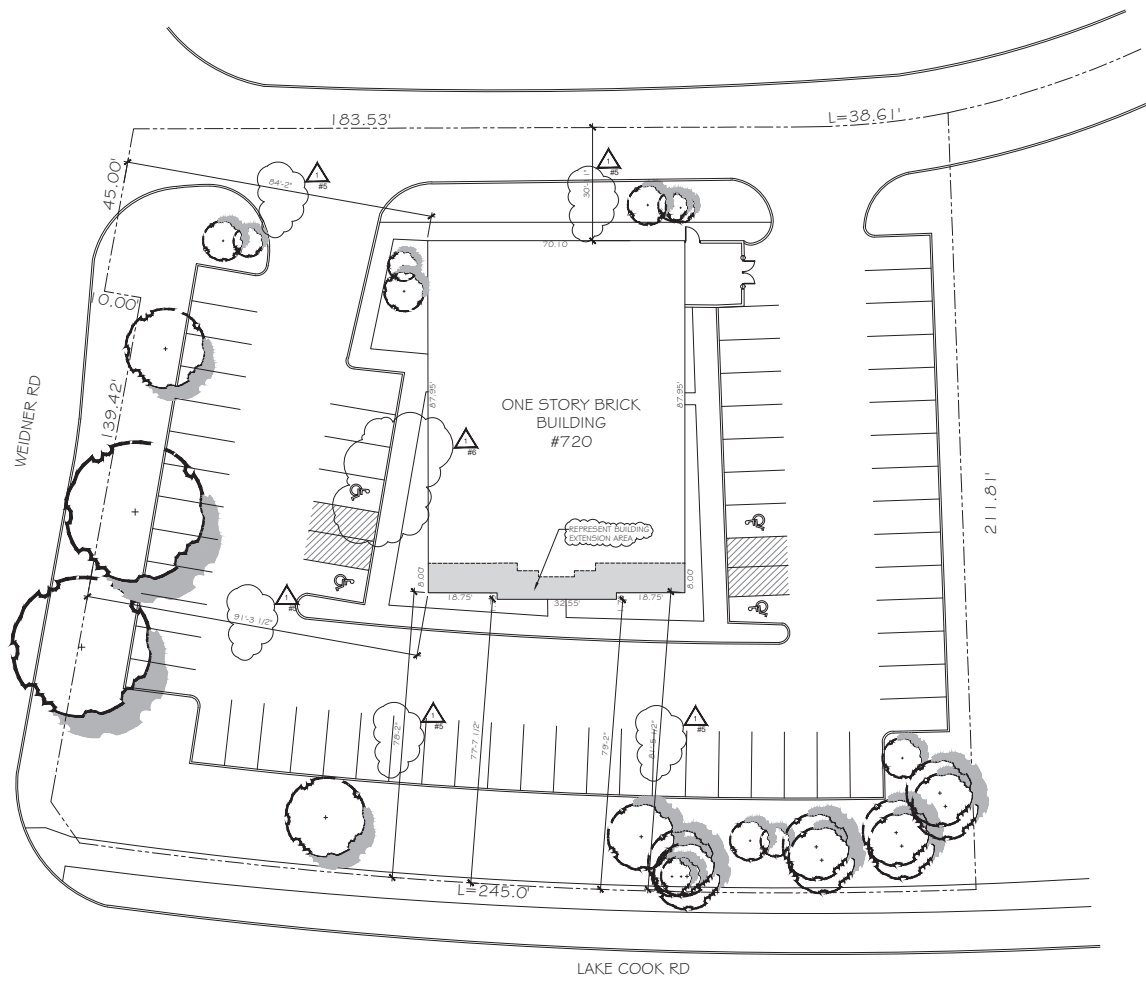
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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W. LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2023
Drawn By: PAI
Sheet: EXISTING SITE PLAN

A0.2

PAI PROJECT NUMBER
20124.00



PROPOSED SITE PLAN
SCALE: 1/16"=1'-0"

1



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Document Record:	
Revised Date	Description
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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2023
Drawn By: PAI
Sheet: PROPOSED SITE PLAN

A0.3
PAI PROJECT NUMBER
20124.00





PROPOSED FRONT-SOUTH ELEVATION

SCALE: 1/4"=1'-0"

1



PROPOSED RIGHT-EAST ELEVATION

SCALE: 1/4"=1'-0"

2

KEYNOTE LEGEND	
TAG	DESCRIPTION
1	PRairie style 12x12 BOX COLUMN FIBER CEMENT WHITE COLUMN
12	EXTERIOR LIGHT FIXTURE BRUSHED NICKEL DOWNLIGHT
13	RE-PAINTED EXISTING STANDING SEAM METAL ROOFING PANELS
14	3 COAT STUCCO FINISH
21	FIBER CEMENT PANEL FINISHED JAMES HARDIE OR EQUAL (COLOR #1)
22	NEW PAINTED WITH POWER WASHED EXISTING BRICK (COLOR #1)

EXTERIOR MATERIAL LEGEND	
	FRONT GABLE
	3 COAT STUCCO FINSH
	12X12 BOX COLUMN
	EXISTING REPAINTED METAL ROOF
Paint Colors > White > Montgomery White OC-148	
COLOR #1	
Paint Colors > Orange > Georgian Brick HC-50	
COLOR #2	

Document Record:

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3-24-2025	Public Hearing for the PUD Amendment
5-21-2025	Proposed Prairie Style Elevations

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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2025
Drawn By: PAI

Sheet: PROPOSED ELEVATIONS

A 2.2

PAI PROJECT NUMBER
20124_00



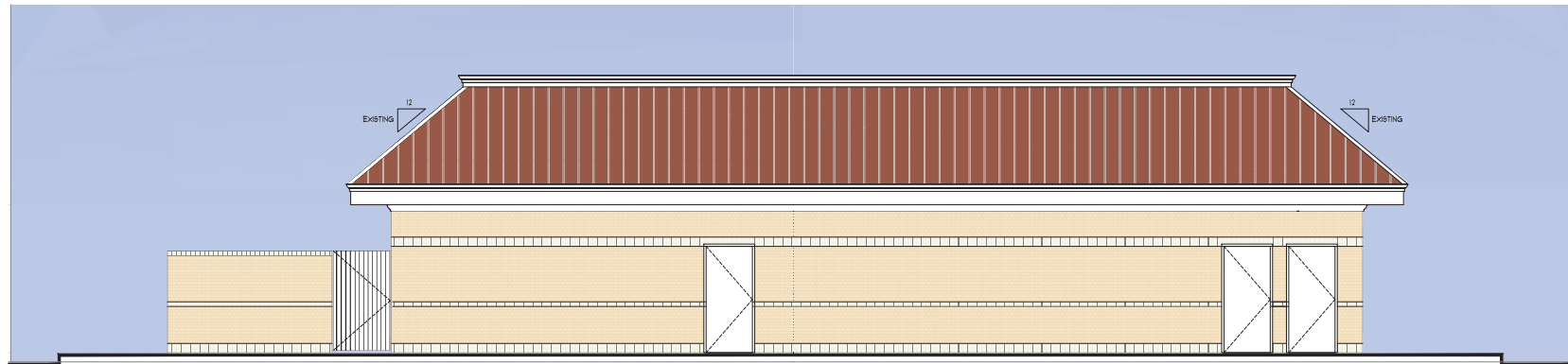
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PROPOSED LEFT-WEST ELEVATION

SCALE: 1/4"=1'-0"

1



PROPOSED REAR-NORTH ELEVATION

SCALE: 1/4"=1'-0"

2

KEYNOTE LEGEND

TAG	DESCRIPTION
11	FRAME STYLE 12X12 BOX COLUMN FIBER CEMENT WHITE COLUMN
12	EXTERIOR LIGHT FIXTURE BRUSHED NICKEL DOWNLIGHT
13	REPAINED EXISTING STANDING BEAM METAL ROOFING PANELS
14	3 COAT STUCCO FINISH
21	FIBER CEMENT PANEL FINISHED- JAMES HARDIE OR EQUAL (COLOR #1)
22	NEW PAINTED WITH POWER WASHED EXISTING BRICK (COLOR #1)

EXTERIOR MATERIAL LEGEND

FRONT GABLE
3 COAT STUCCO FINISH
12X12 BOX COLUMN
EXISTING
REPAINED METAL ROOF

Paint Colors : White : Montgomery White OC-148

COLOR #1

Paint Colors : Orange : Georgian Brick HC-50

COLOR #2

Document Record:

Issued Date	Description
12.20.2024	For DEMOLITION PERM
3.24.2025	Public Hearing for the PUD Amendment
5.21.2025	Proposed Plans Style Elevations Date 1

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PROFESSIONAL DESIGN FIRM ARCHITECT

CORPORATION LICENSE NO. 166.000003

License Expires: 04/30/2028

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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2025

Drawn By: PAI

Sheet: PROPOSED ELEVATIONS

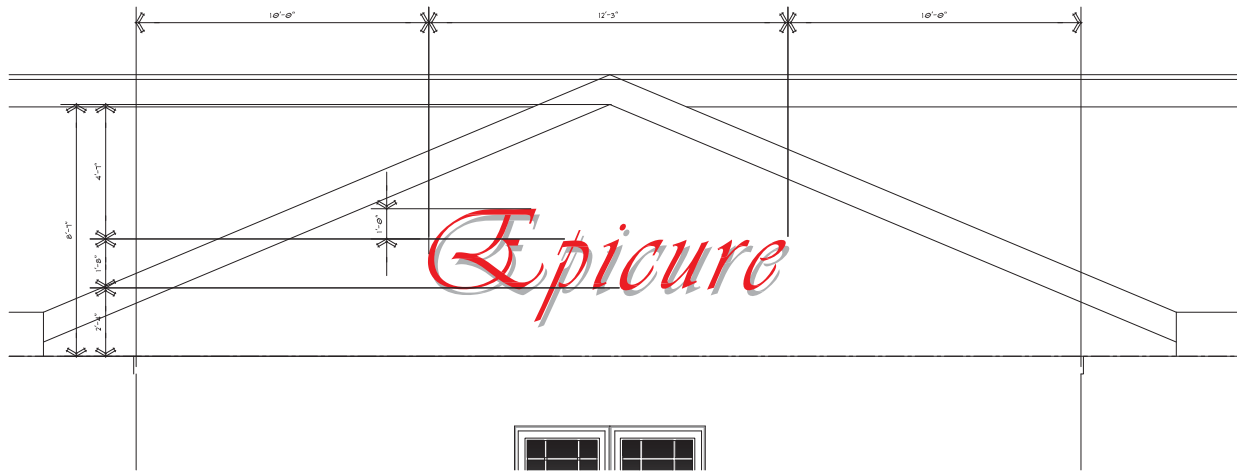
A 2.3

PAI PROJECT NUMBER

20124.00



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PROPOSED FRONT-SIGN
SCALE: 1/2"=1'-0"

1

Sign Color will be Black or Brown



Document Record:

Issue Date	Description
12/25/2024	For DEMOLITION PERMITS
3/24/2025	Public Hearing for the PLD Amendment
5/21/2025	Proposed Private Site Development Date 1

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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC

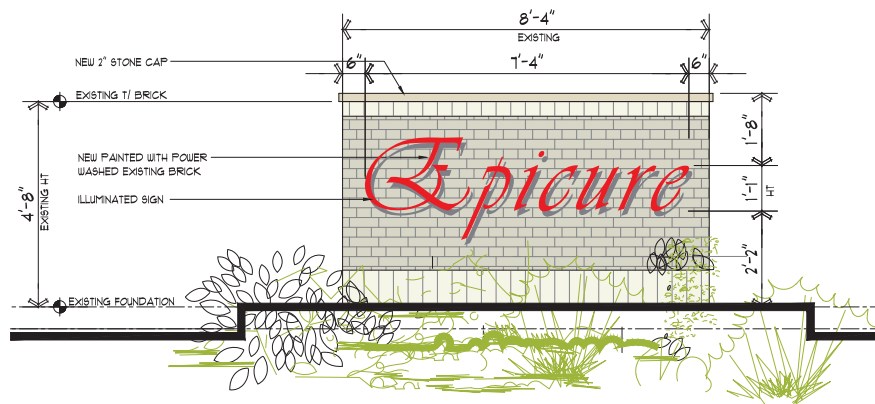
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 06-27-2023
Drawn By: PAI

Sheet: PROPOSED FRONT SIGN

A 2.5

PAI PROJECT NUMBER
20124_00



PROPOSED GROUND MONUMENT SIGN

SCALE: 3/4"=1'-0"

1



EXISTING GROUND MONUMENT SIGN

SCALE: 1/4"=1'-0"

2



Document Record:

Revised Date	Description
11.20.2014	For SUBMITTAL (PDRM)
3.24.2015	Public Hearing for the PUD Amendment
5.21.2015	Proposed Prairie Style Elevations (Set 1)

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RENOVATING AN EXISTING RESTAURANT
EPICURE DINING LLC
720 W LAKE COOK RD
BUFFALO GROVE, IL 60089

Issue Date: 09-27-2023

Drawn By: PAI

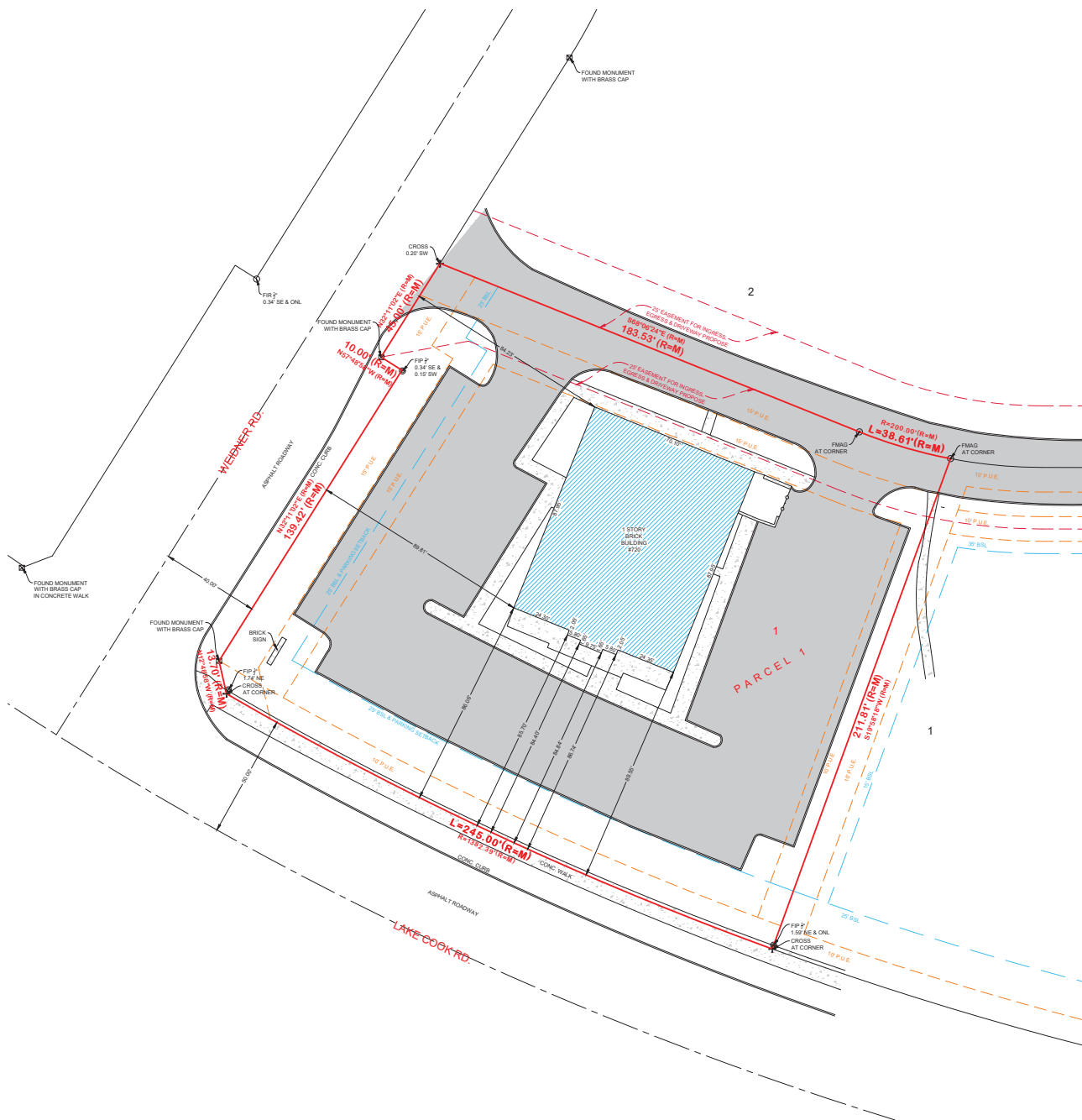
Sheet: PROPOSED EXTERIOR
GROUND MONUMENT SIGN

A 2.4

PAI PROJECT NUMBER
20124.00

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(B) THAT PORTION OF LOT 1 IN BUFFALO GROVE BUSINESS PARK UNIT 10 RECORDED AS DOCUMENT NUMBER 88504178 DESCRIBED IN SAID THIRD AMENDMENT TO DECLARATION AS EASEMENT PREMISES "B"



		LEGEND		
(RA) RECORD - MEASURED DIMENSION	L ARC LENGTH		BUILDING	
MEASURED DIMENSION	R RADIUS		CONCRETE	
DEPT DIMENSION	ONL ONLINE		ASPHALT	
DEPT DIMENSION	POB POINT OF BEGINNING		WOOD DECK	
CHORD DIMENSION	POC POINT OF COMPLETION		METAL DECK	
LE LANDSCAPE ELEMENT	TPH TYPICAL		BRICK	
VE VILLAGE EASEMENT	CHY CHORD		CHIMNEY	
CE CITY EASEMENT	CLF CHAIN LINK FENCE		STONE	
CE CITY EASEMENT	WFC WOOD FENCE		WATER	
PRIDE PUBLIC UTILITY FACILITY EASEMENT	MRK MARKER		ADDITION	
BLD BUILDING SETBACK LINE	PL PLASTIC FENCE			
PC POINT OF CURVATURE	WHF WIRE FENCE			
PC POINT OF TANGENCY	QWRY QUARRY			
	RTW RETAINING WALL			

1. FOR BUILDING LINES, EASEMENTS AND OTHER RESTRICTIONS NOT SHOWN, REFER TO THE SURVEY TITLE PLAT AND LOCAL ZONING ORDINANCE ETC.
2. ALL DIMENSIONS ARE IN INCHES UNLESS OTHERWISE NOTED.
3. REVIEW LEGAL DESCRIPTION AND RECORD MEASUREMENT ON THIS PLAT AND REPORT ANY DISCREPANCIES TO SURVEYOR AT ONCE, BEFORE DAMAGE MAY OCCUR.
4. CONFLICTS BETWEEN THIS PLAT AND ANY OTHER PLAT SHALL BE RESOLVED BY THE SURVEYOR.
5. WE DO NOT CERTIFY UTILITIES. THEREFORE, CONTACT UTILITIES COMPANIES BEFORE BUILDING.
6. BASIS OF BEARING IF SURVEY IS ASSURED UNLESS NOTED.
7. DATE OF FIELD WORK IS DATE SHOWN IN CERTIFICATION.
8. NO MEASUREMENTS ARE TO BE MADE BY SCALING.
9. ANY COMMENTS, MODIFICATIONS, ALTERATIONS AND REVISIONS MUST BE BROUGHT TO OUR ATTENTION BEFORE THE SURVEY IS COMPLETED.
10. TREES AND UTILITIES ARE NOT SHOWN HEREIN.
11. CATEGORIES OF THIS SURVEY ARE THE FOLLOWING: REQUEST
12. TO ENSURE LEGACY OF THIS PLAT, IT MUST CARRY THE SEAL OF THE PROFESSIONAL LICENSEE WHO PREPARED THIS PLAT.
13. ALL BUILDINGS, STRUCTURES AND UTILITIES TO BE CURRENT BASED MATERIAL AND NOT TO FOUNDATION.
14. BUILDING, OWNER OR ENGINEER SHOULD VERIFY AND REMASURE BUILDING AND NOT FOR CONSTRUCTION PURPOSES.
15. NO JERK, SLOPE, GRADE OR CORNER SHOWN WITHOUT WRITTEN PERMISSION FROM PROFESSIONAL LICENSEE AND LAND SURVEYOR.

WE, PI SURVEYING PLLC, AN ILLINOIS PROFESSIONAL DESIGN FIRM DO HEREBY CERTIFY THAT THE SURVEY WAS MADE UNDER ITS SUPERVISION ON THE GROUND AND THE PLAT HEREON DRAWN IS A REPRESENTATION OF SAME. THIS PROFESSIONAL SERVICE CONFORMS TO THE CURRENT ILLINOIS MINIMUM STANDARDS FOR BOUNDARY SURVEY.

DATED AT OAK BROOK, ILLINOIS THIS 22nd DAY OF OCTOBER, 2021

1

BY: _____
ILLINOIS PROFESSIONAL LAND SURVEYOR NO. 035.003501

LICENSE EXPIRES 11/30/2024

ILLINOIS PROFESSIONAL DESIGN FIRM NO. 184.008811-0008

EXHIBIT C

Draft Minutes from July 2, 2025, Planning & Zoning Commission Meeting
Epicure Dining, LLC
720 W Lake Cook Rd

**MINUTES OF THE REGULAR MEETING OF THE PLANNING AND ZONING COMMISSION HELD
AT JEFFREY S. BRAIMAN COUNCIL CHAMBERS
FIFTY RAUPP BLVD, BUFFALO GROVE, IL 60089, WEDNESDAY, JULY 2, 2025**

CALL TO ORDER

Chairperson Weinstein called the meeting to order at 7:30 PM. Roll call indicated the following were present: PZC Chairperson Weinstein, PZC Commissioner Moodhe, PZC Commissioner Spunt, PZC Commissioner Davis, PZC Commissioner Gregory.

The following were absent from the meeting: PZC Commissioner Au, PZC Commissioner Schwartz, PZC Commissioner Saxena, and PZC Commissioner Worlikar.

Also present were: Trustee Liaison Les Ottenheimer, Village Attorney Patrick Brankin, Deputy Director of Community Development Kelly Purvis, and Associate Planner Andrew Binder.

PUBLIC HEARINGS/ITEMS FOR CONSIDERATION

A. Consideration of a Request for a Special Use for a nonacademic school, class, and instruction in the Industrial District at 727 Hastings Lane

Associate Planner, Binder provided an overview of the request, noting that staff recommends approval due to the low-impact and complementary nature of the use with other businesses in the building and the availability of adequate parking for the use.

The petitioner, Liliya Astakhov of Asteria Service, Inc., was sworn in.

Astakhov spoke about the allocated parking and indicated that it will be adequate for the small classes they will be hosting. She noted that the maximum capacity would be 6 students.

Com. Spunt asked for page 15 of the packet to be pulled up. He asked where the classroom would be located in proximity to other units.

Astakhov indicated that the classroom would be on the outside portion of the unit, not adjacent to other tenants.

Com. Davis asked about the available parking. He asked about the training demand versus the business demand for the HVAC related businesses.

Astakhov noted that the technicians do not come to the business or leave vehicles parked on site.

Com. Moodhe asked how many technicians they have.

Astakhov noted that they have 6 technicians.

Com. Moodhe asked how many trucks will be parked on site.

Astakhov noted that none of the trucks would be parked on site.

Com. Moodhe asked how many employees would be there day to day.

Astakhov indicated that she would be the only other person besides the instructor and students.

Com. Moodhe asked what kind of HVAC services they provide.

Astakhov noted that they do residential and small commercial projects.

Com. Moodhe asked about truck deliveries.

Viacheslav Astakhov was sworn in. He indicated that they accept small deliveries, they do not have a need for large truck deliveries.

Com. Gregory asked if they are currently using all of the parking now.

Viacheslav Astakhov stated that they do not.

Com. Gregory asked for clarification regarding the certification from the school.

Viacheslav Astakhov provided an overview of the training certification process.

Com. Gregory asked if there is a benefit to their business.

Viacheslav Astakhov stated that there is currently a shortage of technicians.

Com. Gregory asked if he would be the main trainer.

Viacheslav Astakhov noted that he would be for right now.

Chairperson Weinstein asked if other tenants use their 8 parking stalls.

Astakhov indicated that they do not. They are currently vacant.

Chairperson Weinstein asked if she feels there is a traffic issue on the property.

Astakhov noted she was surprised by the email that the neighbor sent. She does not feel that there is an issue.

Chairperson Weinstein asked for clarification regarding the parking requirements from Binder.

Binder indicated that they exceed the parking requirements.

Staff Report was entered into the record as Exhibit 1.

The email received from Stephanie Matan was entered into the record as Exhibit 2.

The public hearing was closed.

Chairperson Weinstein asked for a motion.

Com. Davis made a motion to make a positive recommendation to the Village Board to allow the Special Use of a non-academic school, classes, and instruction in the Industrial District at 727 Hastings Lane, subject to the following conditions:

1. The non-academic school, classes, and instruction shall be operated in substantial compliance with the business description and plans provided as part of this petition.
2. The Special Use is granted to Astera Service, Inc. to operate a non-academic school, classes at 727 Hastings Lane, which shall not run with the land.
3. The Special Use granted to Astera Service, Inc. is assignable to subsequent petitioners seeking assignment of this special use as follows:
 - a. Upon application of a petitioner seeking assignment of this Special Use, the Corporate Authorities, in their sole discretion, may refer said application of assignment to the appropriate commission(s) for a public hearing or may hold a public hearing at the Village Board.
 - b. Such assignment shall be valid only upon the adoption of a proper, valid and binding ordinance by the Corporate Authorities granting said assignment, which may be granted or denied for any reason.

The motion was seconded by Com. Spunt.

Com. Moodhe noted that we do have precedent for this kind of use in industrial district and they tend to work out. He also indicated that the signage is not great, and should probably be addressed by the property owner. He stated that we need more HVAC people and that he is in favor.

Chairperson Weinstein indicated that he is in favor of the motion and noted that the standards are met. He noted that the parking requirements have also been met.

Moved by Jason Davis, seconded by Marc Spunt to recommend approval. Upon roll call, Commissioners voted as follows:

AYES: 5 Mitchell Weinstein, Adam Moodhe, Marc Spunt, Jason Davis,
Chad Gregory

NAYS: 0 None

ABSENT: 4 Amy Au, Neil Worlikar, Sujat Saxena, Don Schwartz

Motion declared Passed.

- B. Consideration of a Request for approval of an amendment to the Planned Unit Development and Preliminary Plan approved by Ord. No. 1987-044 and modified by Ord. No. 1993-082, as well as a variation from the parking requirements to allow Epicure Dining, LLC to open and operate a banquet facility and restaurant at 720 W Lake Cook Road.**

Associate Planner Binder provided an overview of the request, noting that staff recommends approval.

Kon Kruglyak of Epicure Dining, LLC., and Brendan May, the traffic consultant from KLOA representing Epicure Dining, were sworn in.

Kruglyak indicated that they are excited to become part of the Buffalo Grove Community. He reviewed the kinds of events they expect to host at the restaurant/banquet facility, and stated that they believe they will add value to the community.

Com. Moodhe asked if the use is a restaurant or a banquet facility.

Kruglyak indicated that it will be both. They intend to be open daily for reservations in the restaurant. He noted that the prime time will be Friday, Saturday, and Sunday for private events.

Com. Moodhe asked if there will be cooking on site.

Kruglyak stated yes, there will be a commercial kitchen.

Com. Moodhe asked about the capacity of the building.

Kruglyak noted that based upon the parking, the maximum guest count would be around 175 people.

Com. Moodhe asked if they would be looking to go to a more standard restaurant model that accepts walk-ins in the future.

Kruglyak noted they would not. He stated that if they are already open and prepping, they would allow people to come in and eat.

Com. Moodhe asked why the traffic report only indicated that it would be a banquet facility.

May indicated that the banquet facility would be the peak use, and the restaurant will not generate a high volume of customers.

Com. Gregory asked about the location, and if there is any opportunity to partner with the hotel nearby.

Kruglyak noted that they have not completely thought through that yet, but they think there could be opportunities to partner with surrounding businesses in the future.

Com. Gregory asked about the floor plan that was included in the packet and the table/seat count.

Kruglyak noted that the plan just shows a general idea of what could be and not necessarily what they are proposing.

Com. Spunt asked again about the restaurant use.

Kruglyak reiterated that it will be by reservation only.

Com. Spunt asked about signage and whether that will indicate that it is a banquet facility.

Kruglyak noted that it will not; it will just say Epicure.

Com. Moodhe asked about what the Lake Cook Corridor Plan calls for on the site.

Binder indicated that the plan envisioned that the property would remain retail.

Com. Moodhe asked when Outback closed.

Binder indicated that it has been closed since 2015.

Com. Moodhe asked if other businesses have looked into using the space over the years, and if it is a difficult parcel to work with.

Binder noted that he believes that is the case.

Chairperson Weinstein thanked the petitioners for their responses to the standards.

Staff Report was entered into the record as Exhibit 1.

Kruglyak stated in closing that they are excited to become part of the community.

The public hearing was closed.

Chairperson Weinstein asked for a motion.

Com. Davis moved to recommend approval to the Village Board to allow the amendment to the Planned Unit Development and Preliminary Plan previously approved by Ordinance 1987-044 and modified by Ordinance 1993-082, with Variations to the Zoning Code, to allow Epicure Dining, LLC, to open and operate a banquet facility and restaurant use at 720 W Lake Cook Road, subject to the following conditions:

1. The banquet and restaurant facility shall be operated in substantial compliance with the business description and plans provided as part of this petition.
2. The Planned Unit Development is granted to Epicure Dining, LLC to operate a banquet and restaurant facility at 720 W Lake Cook Road, which shall not run with the land.
3. The Planned Unit Development Ordinance shall become null and void if the parking agreement between the 750 W Lake Cook Road property owner and Epicure Dining, LLC at 720 W Lake Cook Road is terminated.

4. The event size should not exceed the limitations of the available parking for the site.

Com. Spunt indicated that it will be nice to see this building revamped and reused after 10 years. He noted that there are plenty of people looking to rent out banquet facilities. He wished the petitioner good luck.

Com. Moodhe noted that based upon the menu, he thinks that the facility will fit into the neighborhood and will be successful.

Moved by Jason Davis, seconded by Adam Moodhe to recommend approval. Upon roll call, Commissioners voted as follows:

AYES: 5 Mitchell Weinstein, Adam Moodhe, Marc Spunt, Jason Davis,
Chad Gregory

NAYS: 0 None

ABSENT: 4 Amy Au, Neil Worlikar, Sujat Saxena, Don Schwartz

Motion declared Passed.

REGULAR MEETING

A. Other Matters for Discussion

B. Approval of Draft Minutes of the June 18, 2025 Planning and Zoning Commission meeting.

Moved by Adam Moodhe, seconded by Marc Spunt to recommend approval. Upon voice vote, Commissioners voted as follows:

AYES: 5 Mitchell Weinstein, Adam Moodhe, Marc Spunt, Jason Davis,
Chad Gregory

NAYS: 0 None

ABSENT: 4 Amy Au, Neil Worlikar, Sujat Saxena, Don Schwartz

Motion declared Passed.

C. Chairperson's Report

None

D. Committee and Liaison Reports

None

E. Staff Report/Future Agenda Schedule

Deputy Director Purvis noted that the Commission will have meetings on July 16th and August 6th, and wished the Commissioners a Happy 4th of July.

F. Public Comments and Questions

All comments will be limited to 5 minutes and should be limited to concerns or comments regarding issues that are relevant to Planning and Zoning Commission business and not on the regular agenda for discussion.

None

ADJOURNMENT

The meeting was adjourned at 8:29PM



AGENDA ITEM SUMMARY

PLANNING AND ZONING COMMISSION

Regular Meeting: August 19, 2026

AGENDA ITEM 3.B.1.

Approval of Draft Minutes from July 15, 2026 PZC Meeting

Contacts

Liaison: Trustee Ottenheimer

Staff: Michelle House

Staff Recommendation

Staff recommends approval.

Recommended Motion

I move to approve the minutes from the July 15, 2026 Planning and Zoning Commission Meeting.

Summary

File Attachments

1. 7-15-26 PZC Meeting Minutes - DRAFT



**MINUTES OF THE REGULAR MEETING OF THE PLANNING AND ZONING COMMISSION HELD
AT JEFFREY S. BRAIMAN COUNCIL CHAMBERS
FIFTY RAUPP BLVD, BUFFALO GROVE, IL 60089, WEDNESDAY, JULY 15, 2026**

CALL TO ORDER

Acting Chairperson Moodhe called the meeting to order at 7:30 PM.

Roll call indicated the following were present: PZC Acting Chairperson Moodhe, PZC Commissioner Davis, PZC Commissioner Gregory, PZC Commissioner Worlikar, PZC Commissioner Spunt, PZC Commissioner Saxena, PZC Commissioner Schwartz.

Absent: PZC Chairperson Weinstein, PZC Commissioner Au

Also present were: Trustee Liaison Lester Ottenheimer , Village Attorney Patrick Brankin, Deputy Director Michelle House, and Principal Planner Andrew Binder

PUBLIC HEARINGS/ITEMS FOR CONSIDERATION

A. Consideration of a Fence Code variation from Section 15.20.090, to replace a 6-foot privacy fence that exceeds the allowable height of a privacy fence in the rear yard of the property at 166 Stonegate Drive

Principal Planner Binder provided an overview of the fence variation request, including the previous variation that was granted for the home.

Larry Orloff, property owner, was sworn in. He stated that they are proposing to replace the existing fence with a privacy fence. The neighboring dogs don't get along, and the current fence is becoming dilapidated.

Commissioner Gregory questioned whether anyone had made any comments on the application.

Binder confirmed the only call was a general inquiry.

Commissioner Worlikar confirmed that the existing 5'-tall fences would also be replaced with 5'-tall fences, and that the petitioner is not requesting a 6'-tall fence around the entire yard.

The village staff report was entered into the record as Exhibit 1.

Commissioner Davis made a motion to approval of the fence variation at 166 Stonegate Drive, subject to the conditions listed in the staff report. The motion was seconded by Commissioner Worlikar.

Commissioner Worlikar emphasized the importance of precedent, noting that since it has been granted previously, issuing it again is reasonable. Additionally, it is not entirely across the yard.

Moved by Jason Davis, seconded by Neil Worlikar to approve. Upon roll call, the Commissioners voted as follows:

AYES: 7 Adam Moodhe, Neil Worlikar, Marc Spunt, Jason Davis, Sujat Saxena, Don Schwartz, Chad Gregory
NAYS: 0 None
ABSENT: 2 Mitchell Weinstein, Amy Au
Motion declared Passed.

B. Consideration of a Fence Code variation, Section 15.20.040 and 15.20.090, to install a 7-foot privacy fence that exceeds the allowable height and does not match the permitted style of a corner side yard fence, as well as encroaches beyond the minimum required setback for a corner side yard fence along McHenry Rd/Route 83 at 961 Checker Drive.

Principal Planner Binder provided an overview of the fence variation request, including the previous variation that was granted for the home.

Gadam Bazarov, property owner, was sworn in. He stated they are looking for privacy for their kids at the busy intersection.

Commissioner Gregory questioned whether that changes the approval with the material change of the fence.

Binder stated that staff would work with the resident regarding the style of the fence to confirm it matches.

Commissioner Davis noted he was going to mention the materials. He also questioned the height of the fence along Checker.

Bazarov stated the existing fence facing Checker Drive is 6' in height.

Commissioner Schwartz questioned whether the site lines were reviewed since the last approval in 2003, with the additional foot of the fence.

Binder stated it has not been reviewed by our current engineering staff, but the fence would be in the same location as the previous engineer recommended and still outside the site triangle.

Acting Chairperson Moodhe questioned whether the motion needs to change to allow the composite material.

Brankin stated that the Commission could allow Staff to address the fence style as part of the permit.

Commissioner Worlikar questioned whether the petitioner would consider a 7' fence along McHenry Road and a 6' fence along Checker Drive.

Bazarov stated they still wanted a 7' tall fence for the entire area as requested.

The village staff report was entered into the record as Exhibit 1.

Commissioner Davis made a motion to approve the fence variation at 166

Stonegate Drive, subject to the conditions listed in the staff report, as well as a condition that the fence matches the style of the adjacent fence, with final determination to be reviewed and approved by Village Staff. The motion was seconded by Commissioner Gregory.

Commissioner Gregory spoke in favor of the motion and mentioned that Figure 1 of the existing fence does not alter the site line, even with the taller fence.

Acting Chairperson Moodhe commented that this house has historically faced traffic issues along McHenry, including the fence being installed at an angle, and expressed that it should not continue to be a concern.

Commissioner Worlikar observed that the street's curve is less of a concern for him regarding McHenry. Instead, he is more focused on the section along Checker, which is 7 feet high, and whether emergency personnel can see over that part of the fence.

Moved by Jason Davis, seconded by Chad Gregory to approve. Upon roll call, the Commissioners voted as follows:

AYES: 7 Adam Moodhe, Neil Worlikar, Marc Spunt, Jason Davis, Sujat Saxena, Don Schwartz, Chad Gregory

NAYS: 0 None

ABSENT: 2 Mitchell Weinstein, Amy Au

Motion declared Passed.

C. Consideration of a Special Use for a non-academic school, classes, and instruction in the Industrial District at 358 Lexington Drive

Principal Planner Binder provided an overview of the special use request, and the anticipated operations of the martial arts training program.

Gary Gerovoy, Petitioner, was sworn in. He stated they lost their current facility and are currently training in parks. They have signed a lease and hope to open soon and that most of their students live in Buffalo Grove currently.

Commissioner Gregory questioned the drop-off and how it will work for children to ensure safety and questioned if the petitioner thought there would be enough parking for the use.

Gerovoy stated the their business close at 5pm and the proposed use will not open until after the rest of the businesses close. In the evening the parking lot is empty and will be safe for drop-off and pick-ups.

Commissioner Saxena questioned if there was any licensing requirements.

Binder stated not that he was aware of, other than a business license.

Commissioner Worlikar questioned whether parking could be used on either side of the building.

Gerovoy stated yes, they could.

Commissioner Worlikar questioned whether there was another martial arts tenant within this area and has since closed.

Gerovoy stated there was one at the corner of Lexington and Armstrong.

Commissioner Davis made a motion to recommend approval of the special use for a non-academic school, classes, and instruction at 358 Lexington Drive, subject to the conditions listed in the staff report. The motion was seconded by Commissioner Schwartz.

Commissioner Spunt stated it is great to see additional businesses wanting to move into the Village.

Acting Chairperson Moodhe stated he is surprised that this building has been vacant since 2022. He also stated that these types of uses have been common in the last several meetings and compliant with the other uses in the industrial area.

Commissioner Worlikar stated there previously was another martial arts use in this area which ceased operations but has been there before. Having the ability to enter on both sides of the building helps with the parking usability.

Moved by Jason Davis, seconded by Don Schwartz to recommend approval. Upon roll call, the Commissioners voted as follows:

AYES: 7 Adam Moodhe, Neil Worlikar, Marc Spunt, Jason Davis, Sujat Saxena, Don Schwartz, Chad Gregory

NAYS: 0 None

ABSENT: 2 Mitchell Weinstein, Amy Au

Motion declared Passed.

REGULAR MEETING

A. Other Matters for Discussion

None.

B. Approval of Minutes of the June 17, 2026 Planning & Zoning Commission Meeting

Moved by Marc Spunt, seconded by Chad Gregory to approve the June 17, 2026 PZC Minutes. Upon roll call, the Commissioners voted as follows:

AYES: 5 Adam Moodhe, Marc Spunt, Jason Davis, Don Schwartz, Chad Gregory

NAYS: 0 None

ABSTAIN: 2 Neil Worlikar, Sujat Saxena

ABSENT: 2 Mitchell Weinstein, Amy Au

Motion declared Passed.

C. Chairperson's Report

None.

D. Committee and Liaison Reports

None.

E. Staff Report/Future Agenda Schedule

Binder stated that they are planning to cancel the August 5, 2026 meeting.

F. Public Comments and Questions

All comments will be limited to 5 minutes and should be limited to concerns or comments regarding issues that are relevant to Planning and Zoning Commission business and not on the regular agenda for discussion.

Commissioner Worlikar had a question regarding the potential development of the daycare building on the border of Long Grove and Buffalo Grove.

Brankin stated the Village objected as it is located in the Village of Long Grove and will not comment further. Access to the site is controlled by Buffalo Grove, but access is not in the purview of the PZC.

ADJOURNMENT

The meeting was adjourned 8:14 PM.