



**TELLICO VILLAGE  
PROPERTY OWNERS' ASSOCIATION  
BOARD MEETING AGENDA**

**Wednesday, March 20, 2024 – 1:30pm  
Tellico Village Yacht Club**


<b><u>Topic</u></b>	<b><u>Purpose/Outcome</u></b>	<b><u>Presenter</u></b>	<b><u>Time Frame</u></b>
Call Session to Order		Bob Brunetti	1:30 - 1:35
Confirm a quorum is present		Bob Brunetti	1:35 - 1:40
Minutes (January 31 <sup>st</sup> ) Minutes (February 21 <sup>st</sup> )	Approve	Bob Brunetti	1:40 - 1:45
Dog Issue	Update	Bob Brunetti	1:45 - 2:15
CEO Report *Tanasi Restoration *Trash Service	Update	Chet Pillsbury	2:15 - 2:30
Food Service	Update	Skyler McClurkin	2:30 - 2:45
Marinas	Update	Caleb Morris	2:45 - 3:00
Communications & Marketing	Update	Beth Kuberka	3:00 - 3:15
New Villagers	Update	Debbie Haliscak	3:15 - 3:30
February Finance Report	Update	Judy Bedford	3:30 - 3:45
Capital Funding Requests	Approve	Judy Bedford	3:45 - 4:00
Other			
Adjourn			

# Dog Issue

# CEO Update

## **2024 CEO Goals**

- 1.) Buy-In Fee Legislation
  - Communicated and presented to Lowell Russell - By October 2024
  - Presented to legislation- By January 2025
- 2.) Scorecard Evaluation System - For all Directors / Managers
  - Create & Define KPI (Key Performance Indicators)- By March 30, 2024
  - Assess Performance against KPIs- By January 31, 2025
- 3.) Employee Safety Goal to incur zero lost time injuries- By December 31, 2024
  - Employee Safety Training in utilizing fire suppression systems.
- 4.) Develop a detailed 5 Yr. Business Plan for Board Approval- By October 31, 2024
  - CCI Land Development Plan
  - Forecasted ACC Fee decline.
  - Buy-in Fee forecasted amounts.
  - Water/Sewer Funding and forecasted Water/Sewer Rates
  - Water Authority Analysis / Decision
  - Capital and reserve fund spending.
- 5.) Develop viable plan to monetize the top three parcels- By August 31, 2024
- 6.) Successfully transition food service to TVPOA management – By December 31, 2024
  - Revenue growth of at least 10% > 2023 results and exceed budgeted net profit.
- 7.) Deliver Total TVPOA budgeted Net Surplus of \$ 9,926,627 – By December 31, 2024
- 8.) Identify / capture cost reduction, productivity improvements of at least \$500,000 – By December 31, 2024

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# Tanasi Restoration Board of Directors Update

March 2024

# Tanasi Restoration Mission

## Old Tanasi



- Kitchen Too Small
- Indoor Seating Limited
- Bar Seating Inadequate
- Outdoor Dining Limited
- Meeting Space Limited
- Parking Congested
- Appearance: 90's

***No Longer Met  
our Needs***

## Temporary Tanasi



- Temporary Modular
- Restaurant a Stopgap
- Seating Limited
- Cart Storage in a Carport
- Parking Congested

***Necessary***

## Future Tanasi

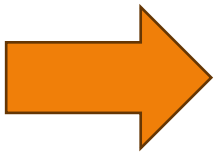


- Kitchen: Large & Modern
- Indoor Dining: Expanded
- Bar: Expanded
- Outdoor: Expanded
- Meeting Space: Expanded
- Parking: Sufficient
- Appearance: Current

***Marquee Facility  
Built for the Future***

# The Journey: Time

Aug	<ul style="list-style-type: none"> <li>• Fire razes Tanasi. Focus: re-open golf!</li> </ul>
Sep-Dec	<ul style="list-style-type: none"> <li>• Formed Restoration Committee (TRC), Launched insurance claim, Selected/purchased interim structures.</li> <li>• TV survey Selects “Build back bigger”, “Separate food and golf” Dismisses “Do Nothing”, “Keep existing footprint”</li> <li>• Prepped for and installed temporary structure. Researched architects, view current architecture designs.</li> </ul>
<b>2023</b>	
Jan-Apr	<ul style="list-style-type: none"> <li>• Completed surveys, rough designs. Set scope for architects. Interviewed Architects, hired Paradym Studio</li> <li>• Architect conducted department interviews, site assessments, local style trends, etc.</li> </ul>
May-Jul	<ul style="list-style-type: none"> <li>• Reviewed initial design, broad support within TRC and Board. Presented Master Plan to Town Hall.</li> <li>• Insurance declares \$4M – note: Commercial insurance does not cover ‘full replacement’ ala Homeowners</li> <li>• Received feedback. Board sets guidance for affordability of the building at \$7M.</li> </ul>
Aug-Nov	<ul style="list-style-type: none"> <li>• Redesigned to reduce footprint. Selected bidders to get more firm estimates.</li> </ul>
Dec	<ul style="list-style-type: none"> <li>• General contractors estimated “Prep+structure+site” \$11-13M.</li> <li>• Board reviews and requests additional refinements to design to lower cost.</li> </ul>
<b>2024</b>	
Mar	<ul style="list-style-type: none"> <li>• Seeking approval to take current plan for formal bids to solidify cost estimates</li> </ul>



# Committees Objective

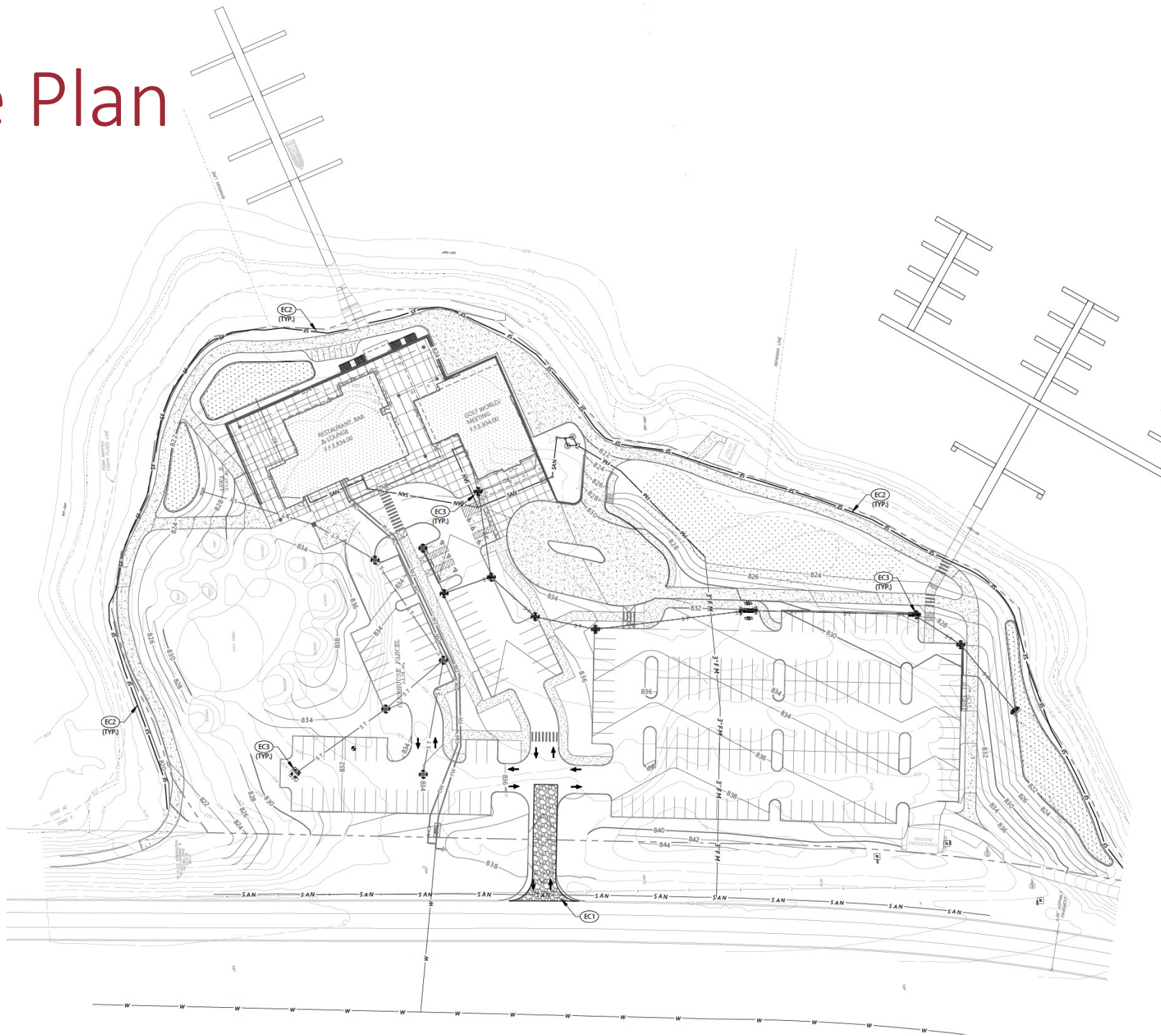
Architects rendering of Committee's Design Intent:



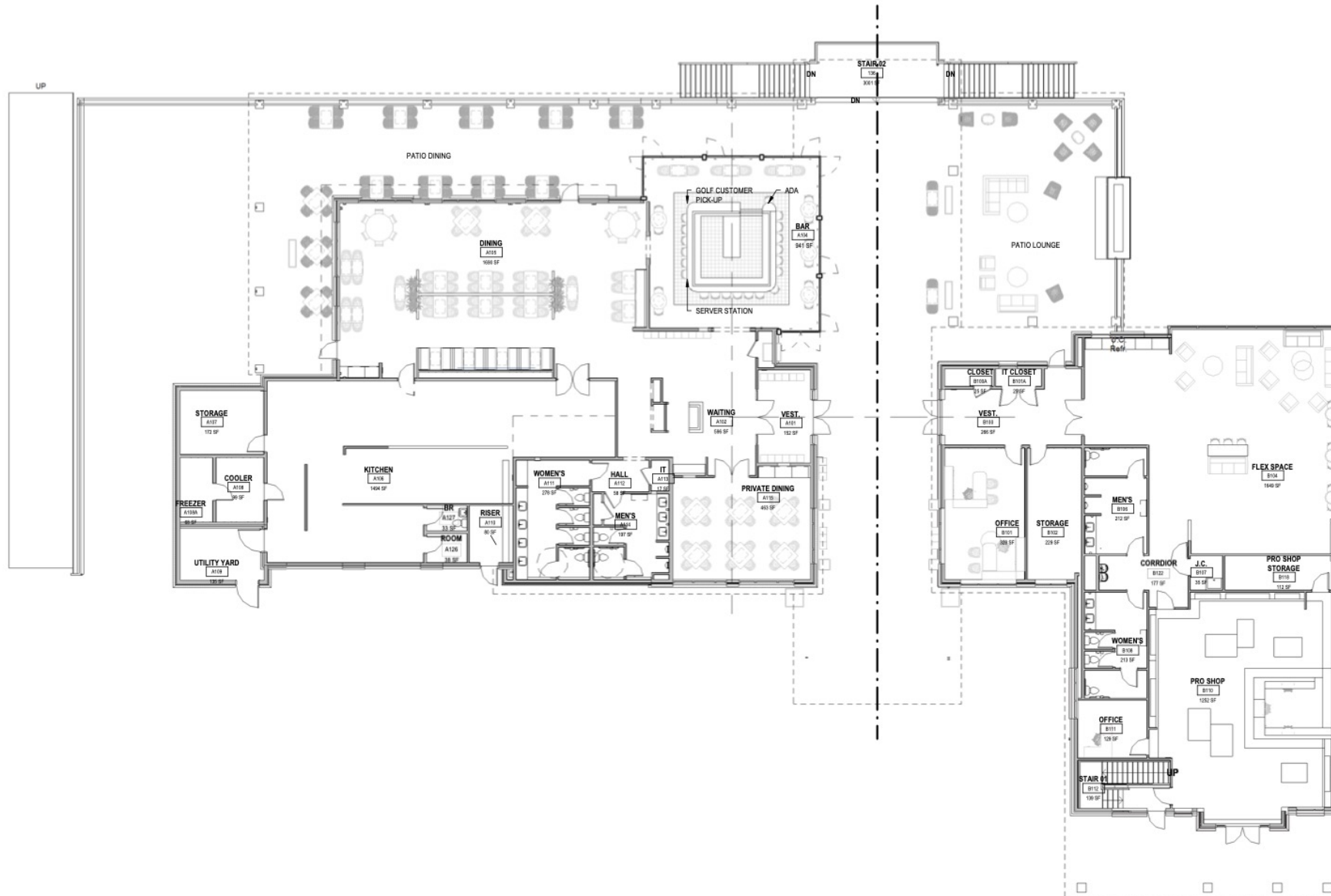
- Larger Modern Kitchen
- Private Dining; Increased seating for dining, bar, outdoor
- Separate golf and dining
- Golf Professional offices
- Adequate golf cart storage
- Flex Space for future growth
- Increased parking



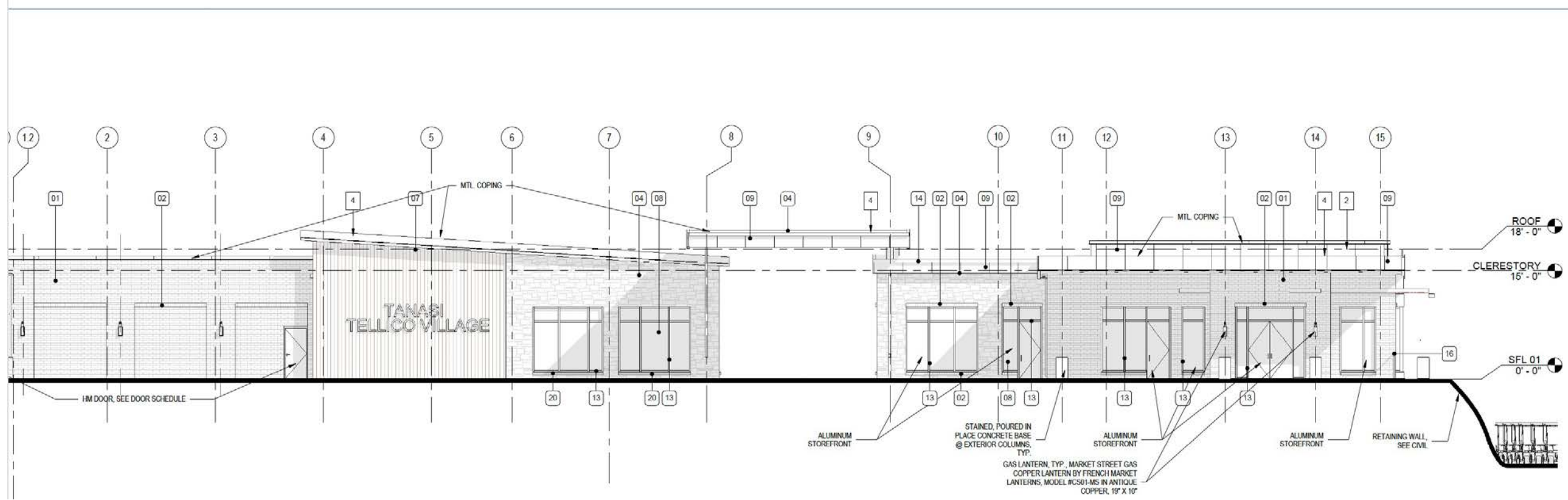
# Master: Site Plan



# Current Layout (23% reduction from prior plan)

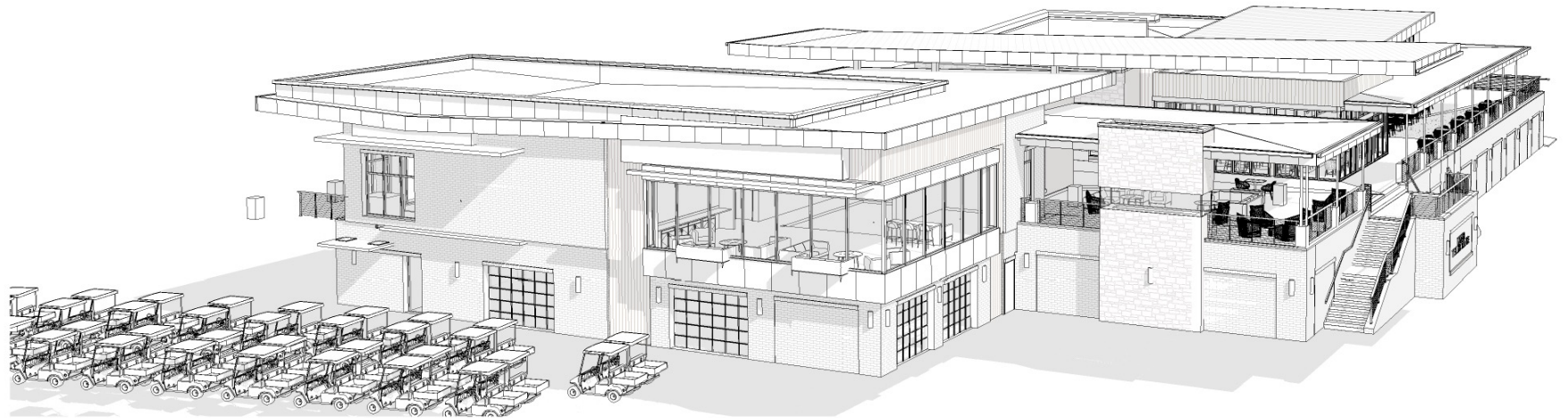
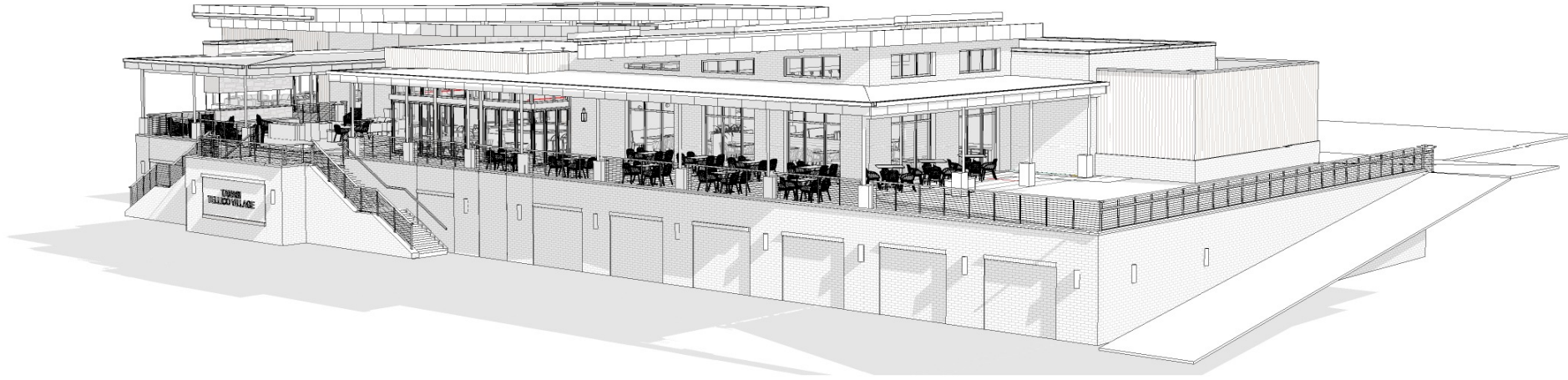


# Front Elevation

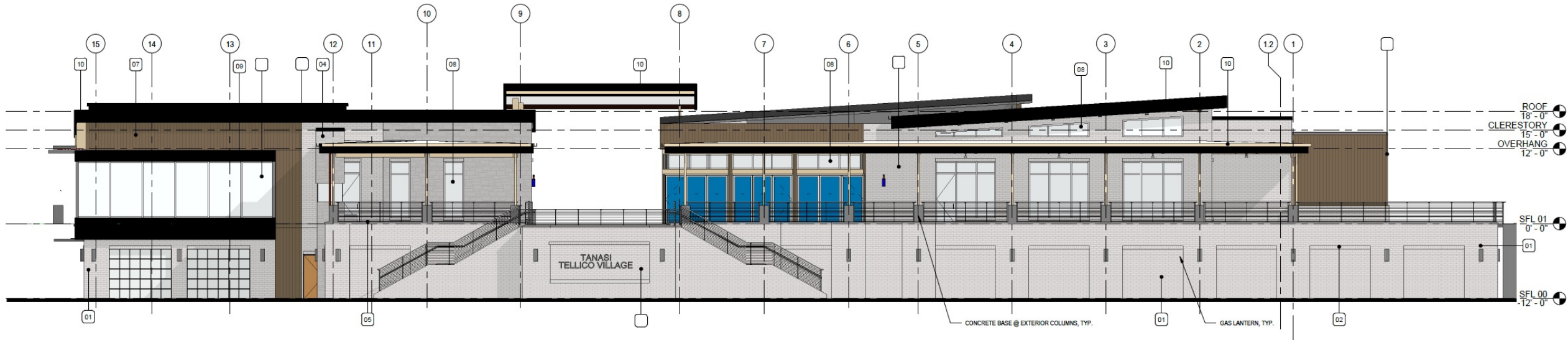




# Current Envisioned Exterior (1/2)



# Current Envisioned Back Exterior (2/2)



EXTERIOR ELEVATION COLOR - NORTH

# Cost Breakdowns

<b>COSTS</b> (\$ Thousands, estimates)	Old Tanasi	Old Tanasi Concept Bigger, 1-building	Current Design, 2- buildings	Rejected oversized Tanasi Design
Square feet	9,255	15,180	16,951	22,000
Cost/Sq Ft	\$450	\$450	\$450	\$450
Design, Pre-construction	200	200	267	267
Structure Cost (Sq ft*Cost/Sq ft)	4,165	6,831	7,628	9,900
Furniture/Fixtures (10%)	416	683	763	990
Kitchen Equipment, Serving, Bar	300	475	475	475
Practice Green	300	300	300	300
Site Work, Parking Lot, Landscaping	2,000	2,000	2,000	2,000
Elevator		500		
Total	7,381	10,989	11,433	13,932
Contingency (5% of Structure Cost)	208	342	381	495
Sunk Costs	267	267		
Total Estimated Cost	<b>\$7,856</b>	<b>\$11,598</b>	<b>\$11,814</b>	<b>\$14,427</b>

# Features/Function Detail

FEATURES (of main areas)	Old Tanasi	Old Tanasi Concept bigger, 1-building	Current Design, 2- buildings	Versus Old Tanasi	Initial Tanasi Design "Rejected: Cost"
<b>Restaurant, Bar, Kitchen, Patio</b>					
Restaurant (sq ft)	1,458	3,094	3,094	112%	
Kitchen (sq ft)	504	1,479	1,479	193%	
Private Dining (sq ft)	625	402	402	-36%	
Interior Seating	116	165	165	42%	
Exterior					
Restaurant Patio (est sq ft)*	1600	?	2833	77%	
Exterior Seating	60	?	120	100%	
Music space	No	?	Yes	New	Yes
<b>Golf</b>					
Flex Space (sq ft, shared)	0	0	1,526	New	3,527
Retail (sq ft)	688	?	1,252	82%	1,000
Cart Storage (sq ft)	4,005	?	4,318	8%	5,560
Golf Green Relocation		Yes	Yes		Yes
<b>Total "Under Roof"</b>					
Square feet	9,255	15,180	16,951	83%	22,000
Seating (room for growth on open patio)	176		285	62%	
<b>Parking (spaces)</b>	125	227	227		280

## Next Steps:

Board Approval to solicit formal and complete bids.



FOOD SERVICE UPDATE  
BOARD MEETING  
3-20-24



# Discussion Topics

- ALOHA Update.
- Loyalty Program
- Happy Hour- Adjustments Made- Beginning April 1<sup>st</sup> – New Hours 3PM-5PM
- Burger Special- Continue Wednesdays through Memorial Day
- Gift Card System Update
- Yacht Club Sunday Brunch- Once a Month (Sundays)- Menu's have been created.
- Chef's Dinner (Coming Soon)- Warren Rennick
- Toqua & Kahite- Opening 7:30 AM – In order to provide service to golfers (as tee times are earlier)
- Mailbox Stuffers- Committee Working on a Flyer to be distributed in mailboxes.
- Staff/Turnover Update
- April 6, 2024- Elite Tunes Concert Series- Outside on the Hillside (600 people signed up)

**For Tennessee, the turnover rate in Restaurants is 48.25%**

**For Tellico Food Service LLC, the turnover rate in Restaurants is 24.00 %**

## ARTICLE PROVIDED BY THE HUMAN RESOURCE DEPARTMENT

Who has the worst staff turnover? Restaurant Employee  
Turnover by City and State + Restaurant Retention Playbook  
Who has the worst staff turnover? Restaurant Employee  
Turnover by City and State + Restaurant Retention Playbook

By D. J. Costantino , 19 September 2022

Spend 80% less time on restaurant scheduling.

Review Star  
4.7 (867 reviews)  
Official 7shifts App Interface

Turnover in restaurants is as high as ever. Labor shortages, health crises, and general economic trends have made it a struggle — and restaurants need help.



Thank you

**Tellico  
Village** | **FOOD  
SERVICE**