



# University Park Recreation District

3501 Quadrangle Blvd., Suite 270, Orlando, FL 32817

Phone: 407-723-5900 Fax: 407-723-5901

<http://universityparkrd.com/>

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The **University Park Recreation District Board of Supervisors' Town Hall Meeting** will be held on **Tuesday, June 9, 2026, at 2:00 PM** at the Business Offices, 8301 The Park Boulevard, University Park, FL 34201 and virtually.

**Due to space restrictions, attendees are encouraged to attend via Zoom.**

**Meeting ID: 648 161 1158**

**Passcode: 597609**

**Join meeting via Zoom:**

<https://us02web.zoom.us/j/6481611158?pwd=eWEwQ01tWUFsNDJRTUpNbCtoQmpHUT09&mn=84588938513>

**Join via mobile:**

+16469313860,,6481611158#,,,,\*597609# US

+19292056099,,6481611158#,,,,\*597609# US (New York)

## TOWN HALL AGENDA

1. **Welcome – Steve Heitzner, UPRD Board Chairperson**
2. **Financial Summary – Steve Swanson, UPRD Board Treasurer & Richard Crouch, UPRD Finance Committee Chair**
3. **Kitchen Renovation Update – Steve Heitzner & Kitchen Advisory Team**
4. **Review Funding Possibilities – Steve Heitzner**
5. **Questions & Answers**



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**Town Hall Meeting**  
**June 9, 2026**

# Town Hall Agenda



## Welcome

**Steve Heitzner**

*UPRD Board Chairperson*

## Financial Summary

**Richard Crouch**

*UPRD Finance Committee Chairperson*

## Kitchen Renovation Update

**Steve Heitzner & Kitchen Advisory Team**

## Capital Improvement Funding Scenarios

**Steve Swanson**

*UPRD Board Treasurer*

## Questions & Answers

**Vivian Carvalho**

*UPRD District Manager*

## Closing Comments

**Steve Heitzner**



# Financial Summary

# Key Performance Indicators

**\$800**

Net Operating Surplus as of  
September 30th

**\$762**

Operating Cash & Investments at  
the end of December

**\$1,020**

Capital Cash & Investments at the  
end of December

**+190**

Membership Growth Since 2020



# Kitchen Update

Facility Improvement Progress

# Project Advisory Team: *Kitchen Renovation*

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## **UPRD Leadership & Oversight**

Steve Heitzner

*UPRD Board Chairperson & Capital Improvement Liaison*

## **Design & Architecture**

Chris Gallagher & Victoria Basirico

*Hoyt Architects*

## **Food & Beverage Design**

Paul Guillaume

*Professional Restaurants Incorporating Design and Equipment  
(P.R.I.D.E)*

## **Construction Team**

Taylor Aultman & Robbie Gronbach

*Willis Smith Construction*

## **Owner's Representation**

Michael Beaumier

*Osprey Consulting*

## **UPCC Operations Leadership**

Justin Sears, Executive Chef

John Fetsick, General Manager

## **Community Input**

Resident Advisors

## **Collaborative Approach**

This cross-functional team ensures alignment across operational needs, member experience, and architectural vision.

# Kitchen Renovation Expert Help

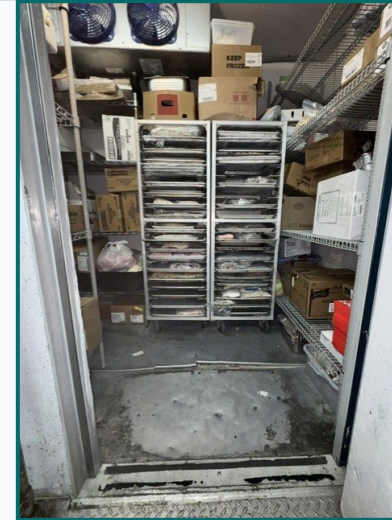
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- **Hoyt Architects, P.R.I.D.E, and Other Supporting Project Consultants**
  - One Park Sarasota
  - Del Webb Community Amenity Center
  - Broken Sound Country Club
  - Laurel Oaks Country Club
  - The Lodge at Lakewood Ranch Country Club
- **Willis Smith Construction**
  - Heritage Oaks Golf and Country Club
  - Lakewood Ranch Country Club Renovations
  - Ryan's On The Grill Restaurant
  - Tara Golf and Country Club Clubhouse Renovation
  - The Oaks Country Club Kitchen, Bar and Grille Expansion

# Photos of Current Kitchen



# Photos of Current Kitchen



# Kitchen Pain Points

## Member/Advisory



Limited capacity for large events



Service delays & inconsistent plate temperatures



Desire for improved speed & quality, and menu creativity & variety

## Executive Chef



Current layout not designed for membership size and event volume



Inadequate storage, outdated refrigeration, non-compliant electrical



No staff restrooms or breakrooms

*Based on data received through comment cards, focus groups, notes from current social & dining advisory group.*

# Kitchen Impact on Members and Staff

## Impact on Members:

- Longer ticket times and inconsistent meal temperature
- Slower, less coordinated service during peak hours
- Limited availability for large events and reservations
- Reduced dining quality and presentation consistency
- Overall decline in satisfaction and perceived club value

## Impact on Staff:

- Operational bottlenecks from inefficient layout
- Safety concerns and overcrowded work areas
- Low morale & fatigue due to poor working conditions
- Inconsistent execution & difficulty meeting standards
- Limited capacity to handle high-demand events

# Kitchen Key Planning Outcomes

## **Operational needs drove the revised layout**

The updated kitchen plan was developed in direct collaboration with the Executive Chef and operations leadership to address documented workflow, prep, storage, and service challenges.

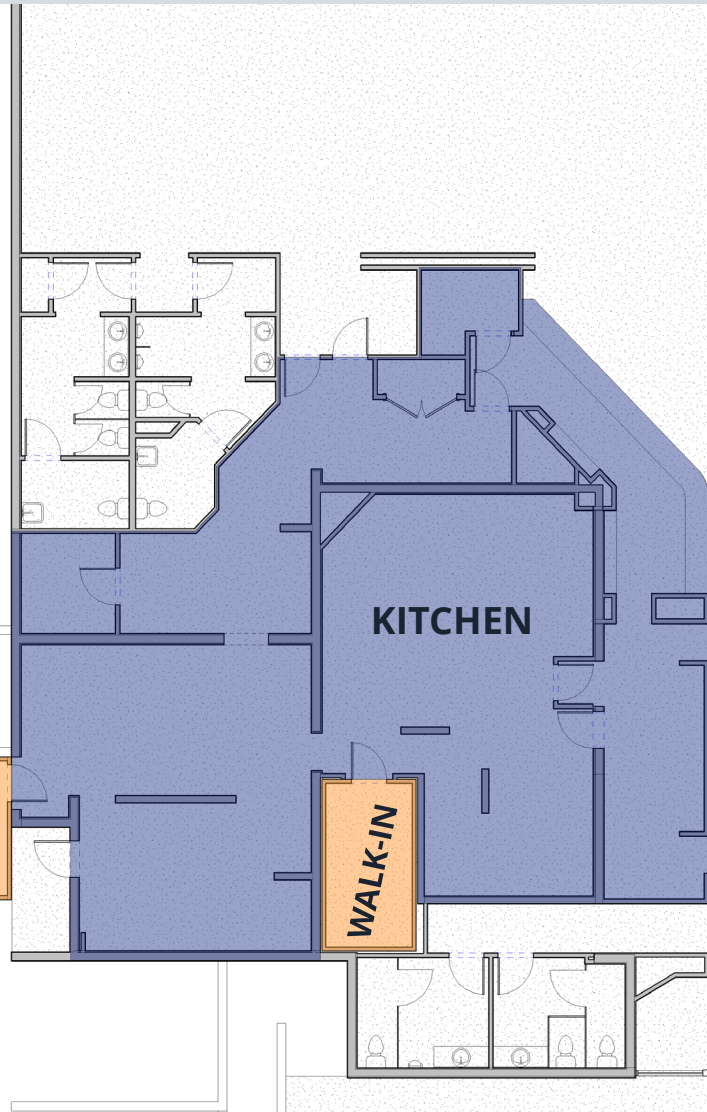
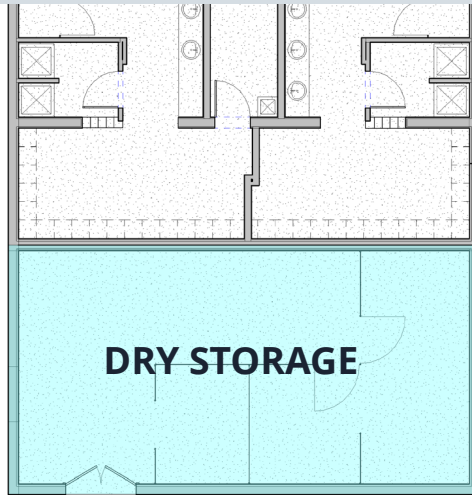
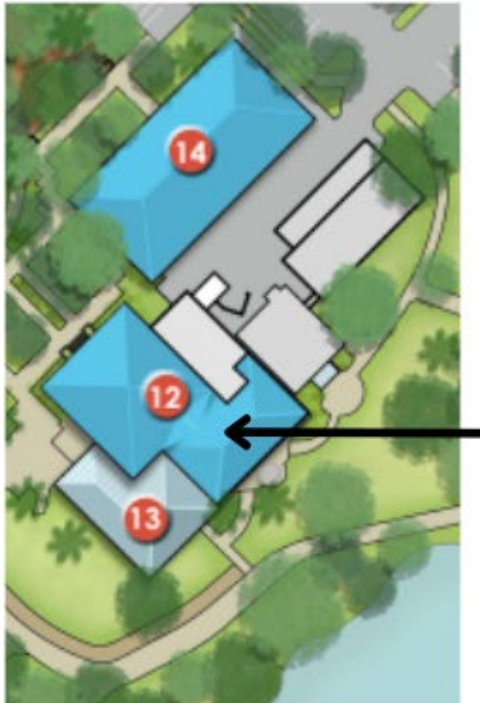
## **Prep, storage, and flow are the primary drivers of change**

The revised plan repositions prep areas, walk-ins, and storage to eliminate bottlenecks and support simultaneous banquet and à la carte service.

## **Staff support spaces are an operational requirement**

Dedicated staff break space and restrooms were included to improve workflow, safety, morale, and code compliance while removing non-production activity from kitchen work areas.

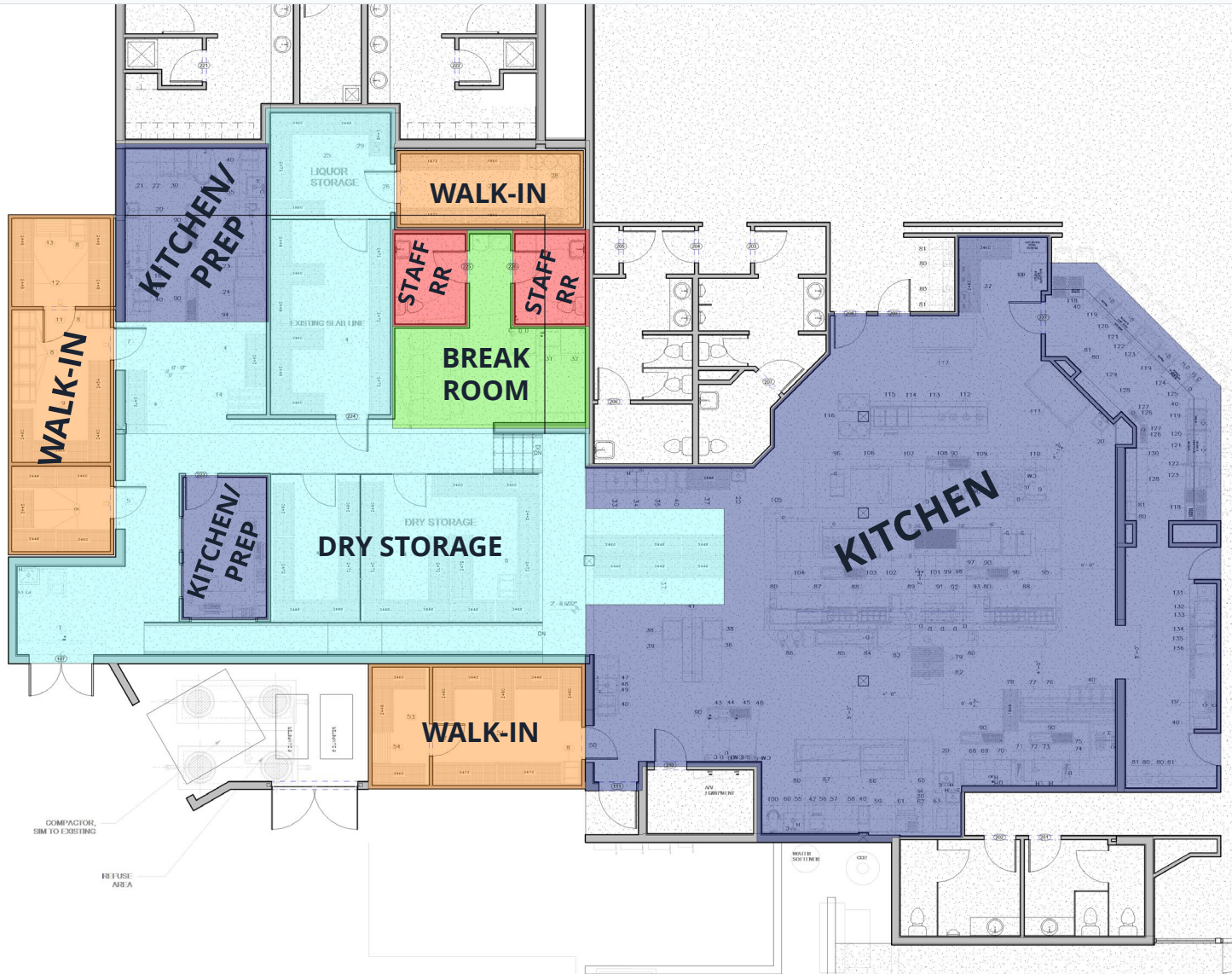
# Existing Kitchen



Area	Current
<i>Kitchen POS</i>	88
<i>Kitchen Bar</i>	471
<i>Commercial Kitchen</i>	1,738
<i>Chef's Office</i>	79
<i>Cold Storage (Walk-in)</i>	349
<i>Dry Storage</i>	813
<i>Breakroom/ Restroom</i>	N/A
<b>TOTAL</b>	<b>3,538 sq ft</b>



# Proposed Kitchen Design



Area	Current	Proposed	Δ %
<i>Kitchen POS</i>	88	88	0%
<i>Kitchen Bar</i>	471	471	0%
<i>Commercial Kitchen</i>	1,738	2855	64.3%
<i>Chef's Office</i>	79	110	39.2%
<i>Cold Storage (Walk-in)</i>	349	773	121.5%
<i>Dry Storage</i>	813	1,554	91.1%
<i>Breakroom/ Restroom</i>	N/A	339	New Space
<b>TOTAL</b>	<b>3,538</b>	<b>6,190</b>	<b>75.0%</b>

# Kitchen Space Comparison

## Impact on Members:

- More efficient meal service during large-scale events
- Faster, better-coordinated service during peak dining periods
- Increased capacity to support high-volume events
- Improved food quality, presentation, and consistency
- Enhanced member satisfaction and perceived club value

## Impact on Staff:

- Reduced operational bottlenecks through a more efficient layout
- Safer, less congested working environments
- Improved staff morale and reduced fatigue
- More consistent execution and attainable service standards
- Greater confidence in handling high-demand events and peak operations

# Key Questions Addressed

**Did this plan increase storage?**

**Yes.**

The proposed plan significantly increases storage capacity, including a 121.5% increase in walk-in cold storage and a 91.1% increase in dry storage. Overall, the kitchen and support spaces increase from approximately 3,538 sq. ft. to 6,190 sq. ft., representing an overall increase of approximately 75.0%.

**Why are the prep kitchens located where they are?**

Prep areas were intentionally placed adjacent to walk-ins to support efficient bulk breakdown, reduce unnecessary movement, and improve supervision and accountability.

**Is the chef's office placement intentional?**

**Yes.**

The location provides visibility into prep, receiving, and exit points, improving operational oversight and inventory control. Size and configuration can be refined without changing layout logic.

# Key Questions Addressed

**Are staff break rooms and restrooms necessary?**

**Yes.**

Dedicated staff facilities improve safety, workflow, morale, and code compliance while removing non-operational activity from kitchen production zones.

**Does this layout support current membership and event volume?**

**Yes.**

The kitchen is intentionally designed to support today's membership size and event demand, including concurrent banquet and à la carte service — a key limitation of the existing kitchen.

# Kitchen Renovation: Plan Budget

2026

KITCHEN RENOVATION

• CURRENT PLAN

## 2026

Updated Scope & Budget

PROPOSED SPACES

Kitchen POS + Kitchen Bar	559 sqft
Commercial Kitchen	2,855 sqft
Chef's Office	110 sqft
Breakroom / Restrooms ♦	339 sqft
Cold Storage	773 sqft
Dry Storage (Ext. Bldg)	1,554 sqft

**TOTAL BUILD AREA**

**6,190 sqft**

PROJECT BUDGET

Food Service Equipment	\$1,400,000
Kitchen Remodel	\$4,400,000

**TOTAL 2026 BUDGET**

**\$5,800,000**

# Inflation Impact to Proposed Plan

2022 → 2026

COST INFLATION & SCOPE DELTA

• 2022 CONCEPT

## Cost Escalation to 2026

Base Conceptual Budget (2022) **\$3,000,000**

ANNUAL ESCALATION RATES

2022 16.60% +\$498,000 **\$3,498,000**

2023 13.04% +\$456,139 **\$3,954,139**

2024 11.29% +\$446,422 **\$4,400,562**

2025 9.52% +\$418,933 **\$4,819,495**

2026 5.28% +\$254,469 **\$5,073,964**

2022 Inflated Conceptual Budget **\$5,073,964**

• 2026 CONCEPT

## Scope Addition Delta

Concept → Schematic: New Items

Food Service Equipment **\$550,000**

Breakroom/ Restrooms (new space) **\$150,000**

HVAC **\$125,000**

Structural **\$50,000**

**TOTAL SCOPE DELTA**  
 $\$5,800,000 - \$5,073,964 =$  **\$726,036**

BUDGET SUMMARY

2022 Conceptual Budget **\$3,000,000**

2022 Inflated Conceptual Budget **\$5,073,964**

**2026 Current Plan Budget** **\$5,800,000**



# Capital Improvement Plan Financing

Regions Note Repayment Options

Capital Improvement Plan Alternate Financing

# Funding Possibilities

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## **1. If the Supreme Court denies the appeal and approves the bond prior to August 1<sup>st</sup>**

- Kitchen renovation work begins immediately upon receipt of bond funds
- With bond funds secured, Strategic Club Solutions (SCS) will be engaged to review the original Capital Improvement Plan for the fitness and activity center — ensuring the scope and priorities still reflect the Club's current needs before work proceeds

## **2. If the bond is not released by August 1<sup>st</sup>**

- Homeowners will be assessed for the \$5M Irrigation Note
- The remaining Capital Improvement Plan is placed on hold pending further review by the board and SCS

# Funding Possibilities

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## 3. If the bond is not released by August 1<sup>st</sup> – Pay for Irrigation and Kitchen

- Homeowners would be assessed for both the irrigation note and the kitchen renovation, added to real estate property bills
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- The kitchen renovation work would begin in 2027
  - Strategic Club Solutions would be challenged to identify a strategy and financial plan to complete the remaining Capital Improvement Plan (fitness center and activity center)

# Question & Answer

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**Q & A**

# Thank You

