Restaurant Committee

Selection of new Restaurant Tenant April 5, 2016

Dear Board of Directors and Aquarius Manager

As Cecílio quotes, "A Good Business Is A Business That Is Good For All Involved." This quote sums up exactly what the restaurant search committee had in mind in our search for a new restaurant owner.

We spoke with four interested parties and in the end interviewed two prospective applicants, Evegny Shpak and Peter Perrone. In both cases we dined several times at each of their restaurants.

As part of the 20 question interview, menu item choices and prices were a great factor. The chosen applicant, Peter was able to offer a greater variety of food selections, including fixed early bird prices to unit owners at any time, Friday night Sabbath Dinners, Yum Kippur Dairy Menu Items, a great variety of American Food Choices and well known Italian Dishes. In addition he is able to provide us with lite fare dinner choices and fresh fish offerings. The other applicant, Evgeny submitted the same menu choices that he offered to us when he was previously our restaurant proprietor. We unanimously felt that Peter was the best applicant in this category.

When asked what was their vision for the restaurant both answered that the first priorities were mainly for unit owners and cleanliness. In this regard the committee did not agree with the response of Evgine based on his past history here. Peter also responded that, "He would cater to people's needs and provide good service." In this category the committee preferred Peter's responses.

Both offered Children's Menu prices. Evgine quoted \$3-\$4 for lunch while Peter quoted \$6-\$8 dollars for dinner. In this category we await Peter's menu with lunch prices.

When asked about a simplified menu both agreed to post daily specials in the area adjacent to the restaurant. Peter will provide all-inclusive Sunset Dinners any time. In addition, choices of two sides of five will always be available. The Committee also thought Peter a better candidate in the area.

The subject of holiday BBQ'S was discussed in length, including food, price, and

availability of hands on staff for cooking, serving and clean up. Peter appeared to have more available resources for this function that could include 100-125 unit owners and guests. In the past Evgine was not able to accommodate all by running out of food, although they had reservations and prepaid. We eliminated him from this category.

We also discussed the possibility of the restaurant providing early dinners before Board of Directors meetings, movie and bingo nights. Both agreed to this.

In discussing outside parties both agreed to pay the Cascade Room Rental Fee and when necessary for an extra valet and security guard. This will be incorporated into the restaurant contract.

Linda was emphatic about no smoking and restaurant guests being prohibited from using the pool or the pool area. Both understood and agreed.

Both candidates are able to begin the restaurant opening process on June 1, 2016.

Several other issues were discussed that will be incorporated into the contract. Among them were restaurant hours, beer and wine licenses, Tenant responsibilities verses Aquarius Building responsibilities, insurance, etc.

We await a copy of the current contract from the Legal Committee and then need to schedule a meeting in order to review the contract and make changes where necessary with Peter and the Legal Committee.

The committee believes that Peters, to quote Cecílio, "Business Is Good For All."

We respect the opinion of our Board and will be happy to comply with whatever requests you may have.

As always, thank you for your time and attention.

The Restaurant Committee

Joan Salvatore, Restaurant Committee Chairperson