

Scope of work

Project Name; 144 Restaurant/Bar/ Lounge

The proposed project is divided into three segments:

- a. Interior commercial kitchen
- b. Interior repairs and furnishing
- c. Exterior accommodations

The following description of scope of work is based on experience, and existing field conditions, final plans and scope may vary pending final selection and approvals, attached cost breakdown.

We shall provide the proper supervision, and standard general conditions re; daily clean up, dumpsters, insurance, punch list, protection of work areas, final cleaning.

a. Interior commercial kitchen:

Provide labor, material, and equipment necessary to construct a working kitchen in the proposed space as per preliminary plans, the following is a summary of the proposed items included in this proposal: (see attached)

Plumbing work: install grease trap, floor drains, mop sink, water heater, connect water and sewer lines, backflow preventer, install 3 compartment sinks, hook up ice maker, and other equipment.

Electrical work: adjust and modify panel as necessary to accommodate power needed for new kitchen, provide outlets and switches to all equipment, install lighting

Mechanical: provide air and venting system, provide and install walk in cooler and walk in freezer

Demolition: cut existing concrete for all underground piping such as sewer lines, water lines, etc.

Construction: patch concrete floor, provide and install washable acoustical ceiling, provide and install quarry tile in kitchen floor, provide framing and drywall to exterior walls, paint paintable surfaces, provide window for wait staff.

Fire suppressions system: provide and install automated fire suppression system to hood and grill areas.

Total proposed: \$342,074.00

Deduct Profit, Overhead and Supervision

Revised Total \$282,690.00

b. Interior renovations:

Provide all labor, materials, and equipment necessary to construct and renovate the space as intended for the restaurant use and as per the following scope of work:

Demolition:

remove existing flooring and demising walls except for existing bathroom and bring front office space to a clear and clean state.

Construction:

Apply self-leveling concrete to front office, and provide floor polishing for both front and back floors

Finish walls and ceilings as per design, install knee wall partition for bar, install bar top and foot rest in front office, relocate and add lighting as per design, apply paint to all paintable surfaces, create new bar window facing front outdoor seating, open masonry wall and install double French door or sliding door facing front seating area, add air conditioning capacity to accommodate new use,

Realign front and back doors in mid-section outdoor passage from front office to back.

Plumbing:

Install bar sinks, ice maker, and above ground grease trap, connect all necessary water and waste lines

Electrical:

Install all receptacles for bar equipment, install lighting throughout, increase panel capacity to accommodate needs.

Mechanical:

Rebuild duct work for new layout, change existing unit to 5-ton unit, install new grills, provide test and balance report.

Furnishing:

Provide bar stools, seating chairs and tables as per proposed layout

Total proposed: \$ 254,858.00

Deduct Profit, Overhead and Supervision

Revised Total \$210,615.00

c. Exterior work:

Provide all labor materials and equipment necessary to preform the work for the exterior modifications as follows:

Remove existing damaged pavers from front parking lot, level grounds and install new leveled paving surface for seating area, apply mural paint to multiple sides of building with coordination of artist, install landscape wall around exterior seating area, with proper irrigation and greenery, provide side and front wood trellis to better define the space, provide exterior ambient lighting, provide openings from interior to exterior with impact glass doors, and windows, metal roof, ext. lighting, new storefront, and window for bar access, stucco repairs.

Total proposed: \$ 178,694.00

Deduct Profit, Overhead and Supervision

Revised Total \$147,673.00

Notes:

Provide to all stages of work the proper general conditions, impact fees, licenses fees, are not included in this scope of work.

Grand total proposed for all three above segments (see attached): \$775,626.00

Less overhead and profit: -Subtotal:	\$134,614.00
Less supervision:	\$641,012.00
Net cost:	\$ 26,100.00
	\$614,912.00

Built and spend to date: \$290,724.00

Estimated cost to date towards ground floor restaurant: \$95,700.00