



EARLYWINE GOLF COURSE AT THE TURN GRILL BUILDING PRELIMINARY REPORT (MP-0414 PHASE II)



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PREPARED FOR:
THE CITY OF OKLAHOMA CITY | 1.24.2025



THE CITY OF OKLAHOMA CITY

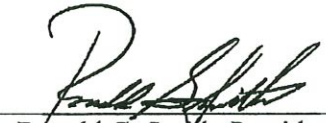
PRELIMINARY REPORT

Project MP-0414 Phase II

Earlywine Golf Course At The Turn Grill Building


Prepared by

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Ronald G. Smith, President



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RECEIVED by the Council of the City of Oklahoma City this 25TH day of
MARCH, 2025.

ATTEST:

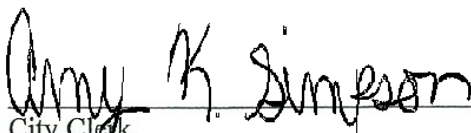

City Clerk





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EXECUTIVE SUMMARY

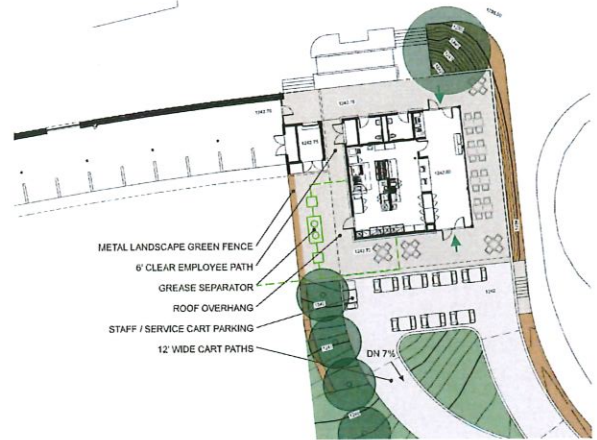
Earlywine Golf Course At the Turn Grill

Project Description

The scope of work for the Earlywine Golf Course At the Turn Building Project includes a new quick serve / grab and go concession providing food and beverage to golfers as well as patrons utilizing the new Covered Hitting Pavilion. The building will include a walk in area to access preprepared grab and go food and beverage items, a kitchen capable of preparing grilled and fried food items, two family accessible toilets, and outdoor covered seating. Access to the new building will be by existing stairs and accessible ramp on the north side and a new cart path and parking area on the south side.



Location



Pavilion Floor Plan



At The Turn, Exterior View



At The Turn, Exterior View

Design

The new building will be approximately 1,350 SF of enclosed area with large roof overhangs on the north, east, and south sides providing covered outdoor seating opportunities. The building form and materials will resemble the hitting pavilion form and golf clubhouse materials by utilizing metal panel material, natural stone wall base, simulated wood siding on the roof overhangs, and large expanses of glass in the public grab and go area. Kitchen and hitting pavilion wait staff will access the building through a service door on the west side (hitting pavilion side).



EXECUTIVE SUMMARY

Earlywine Golf Course At the Turn Grill

Budget

This project is being funded by City of Oklahoma City 2017 GO Bonds Funds.

Fixed Limit of Construction = \$1,198,075

Construction Cost Estimate = \$1,111,417

An At the Turn Grill Estimate of Probable Cost of \$1,111,417 was determined by William White and Associates on September 17, 2024 based on plans dated September 6, 2024.

Schedule

Pending approval of this Preliminary Report and receipt of authorization to proceed with Final Plans and Specifications, the Final Plans phase is expected to be completed summer 2025, with approval of Final Plans and bidding to occur late summer 2025. This would enable construction to commence in fall 2025. Construction is estimated to last approximately 10 months.

Final Plan Services	Summer 2025
Construction Begins	Fall 2025
Construction Complete	Fall 2026

Square Footage Summary

At the Turn Pavilion	1,350 SF
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Recommendation

Recommendations align with the City's desire to provide a facility that meets the needs of golfers and the public visiting Earlywine Golf Course. Amenities include quick food items for golfers eager to return to the course and items for those relaxing in the Hitting Pavilion, parking area for carts, and covered areas for outdoor seating.



ARCHITECTURAL NARRATIVE

GSB, Inc.

Exterior Design

The At the Turn building follows the design aesthetic created for the golf clubhouse and covered hitting pavilion utilizing the same material palette, exposed steel structure, and large roof overhangs.

The new building will be approximately 1,300 sf of enclosed area with large roof overhangs on the north, east, and south sides providing covered outdoor seating opportunities. The building form and materials will resemble the hitting pavilion form and golf clubhouse materials by utilizing metal panel wall material, natural stone wall base, simulated wood siding on the roof overhangs, and large expanses of glass in the public grab and go area. Kitchen and Hitting Pavilion Wait staff will access the building through a service door on the west side (hitting pavilion side).

Landscape Design

The landscape design for the new building will continue the landscape design and palette created and installed around the new clubhouse and hitting pavilion. Landscape beds, stair, and ramp access are already installed on the north side of the building as part of the clubhouse project. New landscape beds and a new cart path will be added on the east and south side to provide golf cart access up to the building.

Stakeholder Input

PROGRAMMING

The programming and design for the building were created during the design of the golf clubhouse and led by GSB in collaboration with Tom Hoch Design and the Stakeholder Group consisting of: The City of Oklahoma City Public Works Department, The City of Oklahoma City Parks and Recreation Department and The Golf Commission.

SCHEMATIC DESIGN

Once the building program and food and beverage requirements were confirmed during the stakeholder kickoff meeting on August 5, 2024, GSB developed multiple site plans and building floor plan options to determine the most efficient and logical way for guests and staff to access the building from the golf course as well as the hitting pavilion.

The new site plans and floor plan options were evaluated by the stakeholder group at the August 22, 2024 meeting with the preferred plan developed into the schematic design documents included in this report.



ARCHITECTURAL NARRATIVE

GSB, Inc.

Code Review

Applicable Codes (including Oklahoma City Supplements)

- 2018 International Building Code
- 2018 International Mechanical Code
- 2018 International Plumbing Code
- 2018 International Fire Code
- 2009 International Energy Conservation Code
- 2017 National Electrical Code
- 2018 NFPA 10 Portable Fire Extinguishers
- 2016 NFPA 13 Installation of Fire Sprinklers
- 1990 American With Disabilities Act (2010 ADA Standards for Accessible Design)
- 2009 ICC/ANSI A117.1 Accessible and Usable Buildings and Facilities

Occupancy Classification

Assembly (Group A-2)

Accessory Occupancies: None

Construction Classification & Fire Resistance Rating

Type II B

Rating of structural frame, bearing & non-bearing walls & partitions, floor & roof construction is 0 hours.

General Building Heights and Areas

- Code Allowable Height
 - o Sprinkler System Included = 3 stories, 75'
- Code Allowable Area
 - o Sprinkler System Included (1 story above grade) = 38,000 SF
- Proposed Area Total = 1,350 SF

Program Occupant Load

- Assembly – Dining Room (1/15 NSF) = 31 occupants
- Electrical/Mechanical (1/300 GSF) = 1 occupant
- Kitchen (1/200 GSF) = 3 occupants
- Total Occupants = 35 occupants



EXTERIOR RENDERINGS

GSB, Inc.



Exterior View 1



Exterior View 2



CIVIL NARRATIVE

Wallace Engineering

Site Drainage

The underground storm sewer infrastructure is existing with a six-inch (6") HDPE pipe stubbed near the northwest corner of the proposed building. Said pipe is connected to an existing twenty-four-inch (24") storm pipe that discharges to the existing pond to the east. Storm water runoff from the roof will be collected in a pipe and conveyed/connected to the existing HDPE storm pipe. Runoff from the surface will sheet flow away from the building.

Site Paving & Grading

The site grading solution requires a 136 LF retaining wall with guardrail. Approximately half of the length of the wall is four feet (4') tall with the other half tapering down to be flush with the existing cart path elevation. A looped, twelve feet (12') wide cart path is provided with a parking area on the south side of the building for golf carts to access the building. The longitudinal slope of the path is ten percent (10%). All parking and pedestrian areas are sloped at less than two percent (2%). The existing ramp and steps on the north side of the building will remain.

Private Utilities

All utility services were stubbed to this building area during initial construction. A new grease interceptor is proposed on the west side of the building.

Parking

No new car parking is required for this phase. An area is provided on the south side of the building for golf cart parking.

Service

Trash will be placed in the existing dumpster near the clubhouse building. Food and beverage will be delivered to the main building, and then necessary supplies and inventory will be distributed to the grill building from there. The grease interceptor service truck has access from the parking lot to the fire lane / cart path adjacent to the north side of the building.



STRUCTURAL NARRATIVE

Wallace Engineering

STRUCTURAL NARRATIVE EARLYWINE GOLF CLUBHOUSE

1. References:

a. Codes:

- (1) International Building Code (IBC 2018)
- (2) Minimum Design Loads for Buildings and Other Structures (ASCE 7-16)

2. Design Loads:

a. Dead Loads: The actual weight of materials.

b. Live Loads:

- Roof

c. Wind Loads (MWFRS):

- Basic Wind Speed 109 mph
- Exposure Category C
- Wind Directionality Factor 0.85
- GCpi Coefficients (Enclosed Structure) +0.18 & -0.18

d. Seismic Forces:

- Latitude 35.352477, North, Longitude 97.581580 West
- Importance Factor = 1.00
- Soil Site Class C.
- Seismic Spectral Accelerations: $S_s = 0.343$, $S_1 = 0.084$
- Seismic Design Category B.
- Structural Steel Not Specifically Detailed For Seismic Resistance
 $R = 3$, $\Omega_o = 3$, $C_d = 3$ No Ht Limit
(No special connection design)
- Equivalent Lateral Force Procedure:

e. Snow Loads: 10 psf + Drifting Requirements

f. Frost Penetration 18 inches

3. Project Description:

- a. Base Bid - "At The Turn": This a grill building of approximate area of 1,342 sf located adjacent to the Hitting Pavilion. This food concession includes a short order cooking kitchen with hood, food preparation and storage and will be located adjacent to the Hitting Pavilion. The structure will utilize conventional steel columns, steel beams and steel type B galvanized roof deck. Cold formed steel studs will provide lateral support for the exterior finishes. Steel moment frames will be utilized to resist wind and seismic loading. Foundations will be shallow spread footings. The slab on grade will be 4" and will be reinforced with #3 at 28" O.C. and will be placed over a 15mil vapor barrier, 4" of ASTM C33-57 stone over a pad prepared in accordance with the Getoech report.



MECHANICAL NARRATIVE

CEC

Design Conditions

Summer Outside: 99 deg F DB; 74 deg F WB.

Summer Inside: 72 deg F DB +/- 2 deg F.

Winter Outside: 9 deg F DB; 6.7 deg F WB.

Winter Inside: 70 deg F DB +/- 2 deg F.

Outdoor equipment will be selected at 105 deg F for Summer and 0 deg F for Winter

Codes and Standards

Mechanical design will use the following codes as its basis of design:

- 2018 International Building Code
- 2018 International Mechanical Code
- 2009 International Energy Conservation Code

HVAC Systems

Packaged Rooftop Units

The building will be served by a single packaged roof top unit (estimated at 10 tons) equipped with outside air economizer, power exhaust, direct expansion variable speed compressors, dehumidification mode, and gas fired heat exchangers. This unit will include modulating capabilities for heating and cooling and allow for providing 100% of the makeup air that will be required for the kitchen hood.

Air distribution will consist of linear slot diffusers at the perimeter, perforated air devices in the kitchen near the hood, and more typical louvered air devices in other areas. Supply, return, and exhaust will be fully ducted and wrapped with insulation.

A commercial fire suppression kitchen exhaust hood with conditioned make-up air will be provided in the kitchen space. Exhaust and make-up air rates are dependent on the cooking equipment used. Kitchen exhaust will be through an upblast fan with vented curb mounted on the roof.

Unit Heaters

Baseboard electric heat will be used to condition the utility room and considerations to supplement heat in the restrooms.

HVAC Controls

Controls and temperature sensors will be wall mounted, WIFI compatible, and BAS (Building Automation System) compatible with the existing Clubhouse to monitor and schedule the HVAC equipment.



ELECTRICAL NARRATIVE

CEC

Codes and Standards

Electrical design will use the applicable electrical codes as adopted by the City of Oklahoma City as the basis of design:

- 2018 International Building Code
- 2017 National Electrical Code
- 2009 International Energy Conservation Code

Electrical Distribution

A 480Y/277V, 3 phase, 200A panelboard (GH1) is located in the existing Hitting Pavilion adjacent to the At The Turn facility. This panelboard feeds a 208Y/120V, 3 phase, 100A panelboard (GL1) and together they provide branch circuits for the Hitting Pavilion and exterior driving range lighting. New branch circuits will feed from the existing panel boards for the At the Turn facility and additional panel boards will be provided within the At the Turn facility, as needed.

Site Electrical Design

Exterior power receptacles will be provided around the building in coordination with the Owner's needs.

LED area lighting will be provided on the exterior of the building to meet a level of 1.5 footcandle average and minimum of 0.5 footcandle for afterhours security. All exterior lighting will be controlled via a lighting control panel to allow for photocell and scheduled control.

Interior Electrical Design

Convenience receptacles will be installed at 18" above finished floor, no less than one receptacle per wall. Special applications, such as the kitchen area will have additional receptacles, in coordination with the kitchen designer. Infrastructure and power will be included for television locations where applicable.

Infrastructure will be installed to support security and low voltage functions such as cameras, card readers, speaker system, and any other technology requirements. Security, audio visual, and low voltage design is not included as a part of the electrical scope of work; specification and design of these systems will be accomplished by owner's vendor under separate contract. The electrical contractor will provide infrastructure for all systems.

Lighting throughout the building will be LED. All areas of the building will be calculated to meet IESNA lighting recommendations described in the table below. General lighting will be designed and calculated by CEC. Any decorative patron area lighting will be coordinated with interior design consultant.

<u>Area</u>	<u>Lighting Level (fc)</u>
Kitchen	50
Utility Spaces	20
Grab-N-Go	40
Restrooms	10



ELECTRICAL NARRATIVE

CEC

Lighting controls will consist of occupancy and vacancy type sensors with manual overrides. A lighting control panel will be incorporated into the project to handle building sweeps and coordinate use of after-hours areas.

Fire Alarm

A turn-key addressable fire alarm system will be provided to meet or exceed all applicable codes as a part of a performance specification. Fire Alarm contractor will submit plans, product data, and calculations for final approval from AHJ.



PLUMBING NARRATIVE

CEC

Codes and Standards

Plumbing design will use the following codes as its basis of design:

- 2018 International Building Code
- 2018 International Plumbing Code
- 2018 International Fuel Gas Code
- NFPA 13 Standard for the Installation of Sprinkler Systems

Plumbing Fixtures

All plumbing fixtures will consist of commercial grade materials. Public use fixtures will include hard wired automatic sensor features. Refer to preliminary plans for fixture counts. Kitchen plumbing fixtures and specialties will be selected by a kitchen vendor. Wall hydrants with a lockable box will be located at various locations on the perimeter of the building for general use.

Potable Water System

A potable water system will be provided to supply hot and cold water to the buildings plumbing fixtures. Potable water piping will consist of hard drawn type "L" copper tubing. Piping will be insulated with fiberglass pipe insulation.

A 199 MBH gas fired tankless water heater will be coordinated to be installed on a wall in the facility. Mixing valves will be located near the water heaters to provide two temperature systems, one at 110 deg F for domestic use and another at 140 deg F for kitchen use.

Sanitary Waste and Vent System

A sanitary waste and vent system will be provided and connected to the sanitary sewer system. The sanitary waste and vent piping above and below grade will consist of solid wall Schedule 40 PVC piping. Grease waste piping underfloor shall be only cast iron piping with hub fittings.

Grease interceptors, solid interceptors, and sampling ports will be provided at an exterior location for the kitchen to handle grease laden waste of the kitchen plumbing fixtures. Include H2O traffic covers where located in traffic areas.

Cast iron floor drains with trap sealing devices will be provided where required.

Storm Drainage System

Roof drainage will be handled through guttering and downspouts and directed away from the building.

Natural Gas Service

Natural gas will be supplied to the building from the adjacent Hitting Pavilion. The existing riser at the Hitting Pavilion will be revised in an effort to prevent tripping hazards. Anticipated low pressure system will serve all necessary HVAC equipment and gas appliances.

Fire Suppression System

The kitchen hood will be provided with an integrated fire suppression system.



FOODSERVICE NARRATIVE

HESMAN Group

CONCESSION

Design Objectives

The At The Turn concession will be designed to meet the foodservice needs for walk-in customers from the golf course and patrons at the adjacent Hitting Pavilion. Concession services will include prepackaged foods, snacks and beverages as well as short-order grille offerings. Concession service to walk-in patrons will be via self-serve merchandisers and manned short-order/ cashier's counter. Dedicated wait staff will be utilized for concession service to the Hitting Pavilion patrons. Walk-in menus and Hitting Pavilion menus will be separate with different offerings. The concession will be equipped with two "points of sale" for times of high volume of sales.

Local Code

The concession stand will be designed and equipped to meet city, county and state health department requirements.

Storage

Storage areas will be sized for day-use and include space for dry food, refrigerated / frozen storage, disposable serveware and paper supplies.

Meal Service

Food Service

The concession will provide prepackaged beverages, snacks and meals, held on display racks and in refrigerated merchandisers. Preliminary preparation of food item will be done in the clubhouse kitchen. Short order menu items will be "prepared to order" and served to walk-in customers at the serving counter. Short order menu items for the Hitting Pavilion will be "prepared to order" and served by wait staff.

Drink Service

Bottled beverages soda, tea, etc. will be held in a refrigerated merchandiser for walk-in guests. Hot beverage offerings will be from a self-serve beverage counter in the concession. Beverages for the Hitting Pavilion patrons will be served by wait staff.

Dishwashing & Serveware

Dishwashing facilities for washing cookware and cooking utensils will be provided via a 3-compartment sink in the kitchen. All serveware to patrons will be disposable.

Supply Delivery / Trash

Supplies will be delivered from the clubhouse kitchen daily/as needed by a powered cart. Trash will be removed from the concession daily/as needed by a powered cart and delivered to waster receptacle adjacent to the clubhouse.



FOODSERVICE NARRATIVE

HESMAN Group

Equipment

General

- All foodservice equipment will bear the NSF label and custom fabricated equipment, with electrical components, will also bear the U.L. label.
- Design documents will be provided with utility requirements / connection information.
- Equipment will be mounted on casters whenever practical.

Proposed Foodservice Equipment

Storage

- Adjustable epoxy coated Wire Shelving and Wall Shelving for dry storage with undercounter shelving built-in to counters.
- Reach-in upright Refrigerator, Freezer, Undercounter Refrigerators, Refrigerated Equipment Stand, and Refrigerated Make Table will be provided for storage of perishable items.
- Pass-thru Reach-in Glass Door Merchandisers will be provided for beverage service.
- Ice Maker w/ bin.

Cooking

- Mobile Double Vat Fryer Bank w/ Filter.
- Mobile flat top Griddle.
- Microwave Convection Oven.

Holding & Rethem

- Warmer/Rethem Vessels for holding pre-cooked offerings.
- Chip Warming Cabinet.
- Topping Warmer.
- Hot Dog Roller Grill and Moist Heat Bun Warmer.
- Heater Strips and Lamp Warmer

Serving

- Serving Counter w/ two (2) P.O.S.

Ware Washing

- Three (3) Compartment Sink
- Janitor's Cabinet



TECHNOLOGY NARRATIVE

Crux

Project Scope of Work

The project includes a new At the Turn (AtT) Grill building near the covered hitting bays. The new building will utilize similar technologies to the previous design but will be adapted to fit the new building footprint, layout and intended use.

Premise Distribution System (PDS)

The structured cabling system will consist of category 6 unshielded twisted pair (UTP) horizontal copper cabling to network device locations with a 12-strand, single mode fiber (OS2) from AV/TECH Room 130 in the new clubhouse. Conduit should be existing from that room to the site where the AtT will be constructed.

Network cabling for the AtT will terminate in a wall-mount rack or cabinet in the electrical room.

Network devices shall be connected with category 6 cables that meet City of OKC cabling standards to include POS stations, kitchen printers, phone(s), surveillance cameras, wireless access points, and menu monitor(s). The number of cables terminated at each outlet location will be two cables unless otherwise directed by the Owner.

Cabling pathways will consist of non-contiguous cable supports (J-Hooks) in areas of the buildings with lay-in ceiling tiles and of conduit where ceiling space is not accessible.

Network Electronics, Wireless Access Points and UPS Equipment

All active network electronics including network switches, routers, uninterruptable power supply, wireless access points, PCs, and phones will be furnished and installed by City of OKC IT department.

Phone System

The complete phone system will be furnished and installed by City of OKC IT Department. Cabling and other infrastructure required to support the phone system will be included in the design as noted above.

Audio Visual Systems

AtT will function as an extension of the recently installed, existing systems in the Clubhouse. This includes digital signage, overhead audio/paging, and TVs.

AtT will feature at least one digital monitor for menu display. This display is to be mounted to the ceiling above the POS station. Exact size and location are to be determined during the Task 1 phase of the project. Content management will be accomplished with Brightsign software and hardware.

AtT will serve as a distinct zone in the IP paging solution. Employees at the grill will be capable of announcing orders via the overhead, interior and exterior speakers immediately outside of the grill area.

The previous design of the AtT included two displays for TV content such as sports and news. The new layout includes a much smaller interior area with limited or no seating. This limited interior space means the TVs will be reduced to one or zero. Whether there is a suitable location for mounting a TV will be determined during Task 2 of the project.



TECHNOLOGY NARRATIVE

Crux

Access Control System (ACS)

There is no access control currently included in the clubhouse, but there will be access controlled doors in the AtT. System design including components and software will meet City of OKC standard. The rear exterior door and interior kitchen service door will include electrified locks, card readers, request to exit, and door position sensors as required. CRUX will coordinate all door hardware with the door hardware consultant.

Video Surveillance System (VSS)

Video surveillance in the AtT will consist of interior and exterior cameras that serve as an extension of the new system recently installed in the clubhouse. Cameras will meet current City of OKC standards. Exterior cameras will be multi-sensor, multi-directional devices mounted in the exterior ceiling/soffit that provide clear coverage of employee entrances and exits to ensure employee safety. Interior cameras will ensure coverage of point-of-sale positions. Cameras deployed on the new Clubhouse project that are already existing will ensure complete surveillance coverage of the entire pathway that employees will walk upon entry and exit from work in AtT.

Intrusion Detection System (IDS)

AtT will serve as an extension of the recently installed, existing IDS at the Clubhouse. AtT will be a distinct zone which can be armed/disarmed separately from the rest of the facility and will have its own keypad. Doors in the AtT will be equipped with door position sensors that alert the intrusion detection system. Rooms with exterior storefront doors and windows will be equipped with glass break and motion sensors.



ARCHITECT'S ESTIMATE OF PROBABLE COST

White & Associates - Cost Management

William White and Associates, LLC

9/17/2024

Earlywine Golf Course

At the Turn ROM

Plans dated September 6, 2024

At the Turn Grill

Dirt work	\$ 7,953.00
Concrete	\$ 32,415.00
Masonry	\$ 34,846.00
Structure	\$ 42,108.00
Carpentry	\$ 5,753.00
Metal and moisture protection	\$ 61,240.00
Glass Doors and Hardware	\$ 78,840.00
Finishes	\$ 32,653.00
Specialty	\$ 5,467.00
Kitchen Equipment	\$ 335,000.00
Plumbing	\$ 26,447.00
Mechanical	\$ 88,844.00
Electrical	\$ 57,456.00
Site work - Landscaping	\$ 14,250.00
Sub - Total	\$ 823,272.00
Contingency - 15%	\$ 123,490.80
Markup and General Conditions	\$ 164,654.40
Total	\$ 1,111,417.20
Cost per SF	\$ 854.94



Earlywine
GOLF CLUB



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