

Monday, October 21, 2024

Immediately after the Special City Council starting at 6:00 PM

## REGULAR EDA MEETING – AGENDA #12

President Hollies Winston, Vice President Nichole Klonowski, Treasurer Christian Eriksen,  
Commissioners Boyd Morson, Xp Lee, Maria Tran, and Tony McGarvey  
Executive Director Tim Gladhill, Assistant Executive Director Jay Stroebel and Secretary Seng Moua.

If you need these materials in an alternative format or reasonable accommodations for an EDA meeting, please provide a 72-hours' notice to Seng Moua by calling 763-493-8059 or emailing [Seng.Moua@brooklynpark.org](mailto:Seng.Moua@brooklynpark.org).

Si usted necesita esta información en español, llame al 763-424-8000 y solicite un intérprete.

Yog xav tau kev pab, hu 763-493-8059.

***Our Vision: Brooklyn Park, a thriving community inspiring pride where opportunities exist for all.***

### ***Our Brooklyn Park 2025 Goals:***

***• A united and welcoming community, strengthened by our diversity • Beautiful spaces and quality infrastructure make Brooklyn Park a unique destination • A balanced economic environment that empowers businesses and people to thrive • People of all ages have what they need to feel healthy and safe • Partnerships that increase racial and economic equity empower residents and neighborhoods to prosper • Effective and engaging government recognized as a leader***

***Meeting will be called to order in room A203. This portion of the meeting will not be televised but will be audio recorded.***

### **I. ORGANIZATIONAL BUSINESS**

#### **1A. CALL TO ORDER/ROLL CALL**

#### **1B. APPROVAL OF AGENDA**

### **II. WORK SESSION**

#### **2. WORK SESSION ITEMS**

##### **2.1 Brooklyn Park Small Business Center (SBC) – First Year in Review**

##### **A. PRESENTATION**

##### **B. BUDGET AND METRICS**

##### **C. SBC 205 BUDGET**

##### **D. SBC MISSION/VISION/MEMBERSHIPS**

***Meeting will be recessed and reconvened in the Council Chambers. This portion of the meeting will televise.***

### **III. PUBLIC INVOLVEMENT**

#### **3. PUBLIC COMMENT AND RESPONSE**

Provides an opportunity for the public to address the EDA on items which are not on the agenda. Public Comment will be limited to 15 minutes (*if no one is in attendance for Public Comment, the regular meeting may begin*), and it may not be used to make personal attacks, to air personality grievances, to make political endorsements or for political campaign purposes. Commissioners will not enter into a dialogue with members of the public. Questions from the EDA will be for clarification only. Public Comment will not be used as a time for problem-solving or reacting to the comments made but, rather, for hearing from members of the public for informational purposes only.

##### **3A. RESPONSE TO PRIOR PUBLIC COMMENT**

##### **3B. PUBLIC COMMENT**

##### **3C. PUBLIC PRESENTATIONS**

### 3D. PUBLIC ANNOUNCEMENTS

## IV. STATUTORY BUSINESS AND/OR POLICY IMPLEMENTATION

### 4. CONSENT

- 4.1** Consider Approving the September 16, 2024, EDA Regular Meeting Minutes  
**A.** SEPTEMBER 16, 2024, DRAFT REGULAR MEETING MINUTES

The following items relate to the EDA's long-range policy-making responsibilities and are handled individually for appropriate debate and deliberation. (Those persons wishing to speak to any of the items listed in this section should fill out a speaker's form and give it to the Secretary. Staff will present each item, following in which audience input is invited. Discussion will then be closed to the public and directed to the EDA table for action.)

### 5. PUBLIC HEARINGS

### 6. GENERAL ACTION ITEMS

- 6.1** Consider Authorizing the Economic Development Authority Executive Director to Enter into an Agreement with Green Haven Tavern LLC for the Restaurant Management Services and Alcohol Catering at Edinburgh USA Clubhouse Effective January 1, 2025  
**A.** RESOLUTION  
**B.** GREEN HAVEN TAVERN LLC PROPOSAL

## V. DISCUSSION – These items will be discussion items, but the EDA may act upon them during the meeting.

### 7. DISCUSSION ITEMS

- 7.1** Update on Huntington Place (HP) Apartments and Potential Sale  
**A.** LETTER FROM WINTHROP & WEINSTINE ON BEHALF OF AEON BP LLC  
**B.** FINANCIAL STATUS FROM CHRIS KUECKER
- 7.2** Update on BioTech Innovation District  
**A.** BIOTECH INNOVATION DISTRICT LEGISLATIVE FLYER  
**B.** BIOTECH INNOVATION DISTRICT RFP
- 7.3** EDA Status Updates  
**7.4** Verbal Commissioner Reports and Announcements

## VI. ADJOURNMENT

Since we do not have time to discuss every point presented, it may seem that decisions are preconceived. However, background information is provided for the EDA on each agenda item in advance from city staff; and decisions are based on this information and past experiences. Items requiring excessive time may be continued to another meeting.

# City of Brooklyn Park EDA WORK SESSION

<b>Agenda Item No:</b>	2.1	<b>Meeting Date:</b>	October 21, 2024
<b>Agenda Section:</b>	Work Session	<b>Prepared By:</b>	Malcolm Hicks, Business Development Coordinator
<b>No. of Attachments</b>	N/A	<b>Presented By:</b>	Michelle Basham, Economic Development and Housing Director  Indred Alexander, CEO of I Alexander Agency LLC
<b>Item:</b>	Brooklyn Park Small Business Center (SBC) – First Year in Review		

## Overview:

The Brooklyn Park Small Business Center (SBC) has had a promising first year, overcoming challenges to achieve significant milestones. As a City initiative and a strategic priority of the Economic Development Authority (EDA) in 2019, the SBC was developed to support local businesses, prevent displacement, and foster entrepreneurship in anticipation of the economic impacts from the light rail transit (LRT) project.

Despite facing challenges related to operator selection, tenant recruitment, and the complexities of construction, the SBC reached key milestones, including 100% occupancy in retail spaces and 80% in office spaces. The 25,000-square-foot facility at Northwind Plaza offers shared office spaces, retail units, beauty suites, and essential services such as conferencing and IT/AV. With contributions from federal, county, and local funding sources, the SBC has made significant strides while maintaining affordable rents for small businesses.

Looking ahead, the SBC aims to build on its success by increasing office occupancy, expanding support programs, and secure long-term financial sustainability of the center ensuring its role as a driver of economic growth for Brooklyn Park.

## Attachments:

- 2.1A PRESENTATION
- 2.1B BUDGET AND METRICS
- 2.1C SBC 205 BUDGET
- 2.1D SBC MISSION/VISION/MEMBERSHIPS

**REVENUE**

EDA Operator Contract	600,000
Lease (in-kind)	500,000
Earned Rev (memberships)	\$633,624
DEED Contract (3 yrs)	\$150,000
<b>TOTAL:</b>	<b>1,883,624</b>

**EXPENSES:**

Operator Contract	\$600,000
Lease and CAMS	\$500,000
Other Contractual Services	\$423,876
Supplies	\$12,000
Legal	\$2,000
<b>TOTAL:</b>	<b>\$1,537,876</b>

**Other Contractual Services Includes:**

Building Security	4,620
CAM	200,000
Cleaning	41,520
Comcast	4,680
Dpt Requested	2,088
Maintenance	1,500
HR Software	4,548
IT	19,800
Marketing/Advertising	30,120
Networking/Workshops	5,000
Tech Assistance	50,000
Employer Tax	60,000
<b>Total:</b>	<b>423,876</b>

QUARTERLY METRICS		EDA Approved	*Capacity	Q1 Actuals	Q2 Goal	Q2 Actual	Q3 Goals	Q3 Actual	Q4 Goals	Q4 Actual	
Essential Co-work & Standard memberships		24	100	14	25	12	20	17	75		
Office memberships		23	24	11	15	8	15	16	23		
Retail memberships		21	21	8	10	9	15	21	21		
Dedicated Desks		12	12	NA	NA	1	6	1	12		
Other membership types: Virtual, Add on, Community		30	50	17	15	18	30	25	50		
Number of Bookings Scheduled(Events & Meetings)		NA	NA	85	NA	101	NA	123	NA		
Number of Booking Hours		NA	NA	305	NA	339.3	NA	516	NA		
Event/Other Revenue		\$ 1,025.00	\$ 18,000.00	\$ 207.56	\$ 25,000.00	\$1,681	\$ 50,000.00	\$ 24,929.00	\$ 75,000.00		
Earned Membership Revenue		\$ 133,250.00	\$ 131,000.00	\$ 36,000.00	\$ 50,000.00	\$ 38,772.00	\$ 75,000.00	\$ 63,794.00	\$ 100,000.00		
EDA Operational Support (quarterly)		\$ 250,000.00	\$ 250,000.00	\$ 62,500.00	\$ 62,500.00	\$ 62,500.00	\$ 62,500.00	\$ 62,500.00	\$ 62,500.00		
<b>TOTAL PROJECTED REVENUE:</b>		<b>\$ 384,275.00</b>	<b>\$ 399,000.00</b>	<b>\$ 98,707.56</b>	<b>\$137,500</b>	<b>\$102,953</b>	<b>\$ 187,500.00</b>	<b>\$ 151,223.00</b>	<b>\$ 237,500.00</b>		
<b>Membership Types:</b>	<b>Cost:</b>	<b>*Capacity:</b>	<b>Pot. Yearly Rev:</b>	<b>Targets:</b>	<b>Year 1 Goal:</b>	<b>Yr.1 Proj.Rev:</b>	<b>Year 2 Goal:</b>	<b>Yr 2 Proj.Rev:</b>	<b>Yr.3 Goal:</b>	<b>Yr. 3 Proj Rev:</b>	<b>Year 4 Goal:</b>
Daily Coworking	\$ 25.00	50	\$ 15,000.00	5	10%	\$ 1,500.00	20%	\$ 1,650.00	30.0%	\$ 1,815.00	40%
Essential Coworking ( Lobby Access)	\$ 50.00	50	\$ 30,000.00	10	20%	\$ 6,000.00	30%	\$ 6,600.00	40.0%	\$ 7,260.00	50%
Standard Coworking/ Community Org	\$ 75.00	50	\$ 45,000.00	10	20%	\$ 9,000.00	30%	\$ 9,900.00	40.0%	\$ 10,890.00	50%
Dedicated desk	\$ 200.00	12	\$ 28,800.00	12	100%	\$ 28,800.00	100%	\$ 28,800.00	100.0%	\$ 28,800.00	100.0%
Private office	\$645 - \$11	24	\$ 215,328.00	24	100%	\$ 215,328.00	100%	\$ 215,328.00	100.0%	\$ 215,328.00	100.0%
Retail space	\$800 - \$840	21	\$ 218,160.00	21	100%	\$ 218,160.00	100%	\$ 218,160.00	100.0%	\$ 218,160.00	100.0%
Virtual	\$ 125.00	50	\$ 75,000.00	20	40%	\$ 30,000.00	50%	\$ 33,000.00	60.0%	\$ 36,300.00	70%
Community Organization	\$ 125.00	20	\$ 30,000.00	10	50%	\$ 15,000.00	60%	\$ 16,500.00	70.0%	\$ 18,150.00	80%
Student Membership	\$ 15.00	10	\$ 1,800.00	5	50%	\$ 900.00	60%	\$ 990.00	70.0%	\$ 1,089.00	80%
Networking Events Sponsorship(lack of)	\$ 100.00	20	\$ 24,000.00	4	20%	\$ 4,800.00	30%	\$ 5,280.00	40.0%	\$ 5,808.00	50%
Company Add-on Member	\$ 25.00	15	\$ 4,500.00	12	80%	\$ 3,600.00	90%	\$ 3,960.00	100.0%	\$ 4,356.00	100%
Digital signage marketing (Potential)	\$ 100.00	100		15	0%	\$ -		\$ -	0.0%	\$ -	0%
Presentation ( Rate of 1 = 1 halfday event)	\$ 625	12	\$ 90,000.00	4	33%	\$ 30,000.00	43%	\$ 33,000.00	53.3%	\$ 36,300.00	63%
Main Lobby (Hourly Rate)	\$ 325	15	\$ 58,500.00	4	27%	\$ 15,600.00	37%	\$ 17,160.00	46.7%	\$ 18,876.00	57%
Retail Lobby (Hourly Rate)(Potential)	\$ 100	0	\$ -	0	0%	\$ -	10%	\$ -	20.0%	\$ -	30%
Retail Sidewalk (Hourly Rate)(Potential)	\$ 100	0	\$ -	0	0%	\$ -	10%	\$ -	20.0%	\$ -	30%
Training room (Hourly Rate)	\$ 100	16	\$ 19,200.00	16	100%	\$ 19,200.00	110%	\$ 21,120.00	120.0%	\$ 23,232.00	130%
Large conference room space (Hourly Rate)	\$ 50	16	\$ 9,600.00	16	100%	\$ 9,600.00	110%	\$ 10,560.00	120.0%	\$ 11,616.00	130%
Medium Conference room (Hourly Rate)	\$ 30	16	\$ 5,760.00	16	100%	\$ 5,760.00	110%	\$ 6,336.00	120.0%	\$ 6,969.60	130%
Small conference room (Hourly Rate)	\$ 25	16	\$ 4,800.00	16	100%	\$ 4,800.00	110%	\$ 5,280.00	120.0%	\$ 5,808.00	130%
<b>Total Revenue</b>			<b>\$ 875,448.00</b>			<b>\$ 618,048.00</b>		<b>\$ 633,624.00</b>		<b>\$ 696,986.40</b>	

Capacity: The maximum number of available membership plans at any given time, based on current occupancy levels and historical trends. This figure helps ensure the SBC can manage demand while maintaining a balance between space availability and tenant needs.



## SMALL BUSINESS CENTER (SBC) MISSION

The mission of the SBC is to provide a multi-cultural collaborative space that fosters creativity and innovation for local entrepreneurs to grow small businesses toward inclusive economic development.

## SBC VISION

An inclusive workspace for small businesses to find resources and community to take their business to the next level.

## VALUES

- **Accessible:** Easy to access (future LRT), open to, and a part of the Brooklyn Park community to serve the varying needs.
- **Affordable:** Memberships and event space priced below market rate.
- **Flexible:** Spaces and program that are adaptable and responsive to the evolving needs of the local small business community.
- **Inclusive:** Welcomes people of multiple generations, income levels, races, ethnicities, identities and cultures.
- **Wealth Building:** Resources to support small businesses to grow so that entrepreneurs can build personal and family wealth.
- **Economic Resource Hub:** Known as “the place to go” to access small business resources and supports.

## ROLES/LEADERSHIP OF THE SBC

The SBC is owned by the BP-EDA and is a program managed day to day by Life.By.Design. Management.and.Consulting.LLC as a contracted operator (Operator). Day to day decisions will be made by the Operator in consultation with the Business Development Coordinator.

The Tenant Advisory Board, launched in 2024, is comprised of members of the SBC and meets quarterly to discuss changes to the SBC, introduce new members, resolve disputes, and share ideas. The Membership Steering Committee is co-led by the BP Business Development Coordinator and Operator's designee.

Major decisions regarding the SBC will be made by the SBC Governance Committee comprised of:

- Economic Development and Housing Director
- Business Development Coordinator
- Brooklyn Park Small Business Center Operator

The SBC Governance Committee will meet on a quarterly basis to discuss major decisions regarding the SBC and the performance of the SBC against established metrics. Examples of major decisions include but are not limited to expenditures outside of approved budget, changes to metrics/goals, changes to primary purpose and mission.

The BP-EDA will receive monthly updates regarding the SBC, review the performance metrics quarterly and make final decisions regarding the strategic direction of the SBC and the budget.

## ELIGIBILITY FOR DEDICATED SPACE

1. Priority will be given to businesses that are small or emerging located in Brooklyn Park.
2. If memberships remain, second priority will be given to nonprofit organizations or units of government:
  - Nonprofit organizations should be in existence for less than two years or have an annual operating budget of less than \$100,000 dollars and must be focused on economic development.
  - Under some circumstances, Units of government may be allowed to seek membership for activities focused on small business and/or economic

development. "Government unit" is defined as an agency of the Federal, State or local government unit.

3. Each business and nonprofit organization will be limited to ONE office suite or dedicated desk membership.

#### METRICS/GOALS

See attached metrics/goals for 2024.

#### SBC BUDGET

See attached operating and capital expenditures budgets for 2025.

#### DECISION MAKING MATRIX

See attached

#### MEMBERSHIP LEVELS

- Essential Membership (\$50 dollars/month):
  - Access to SBC
  - Access to Elevate Hennepin consultants and members only events
  - Discount on conference meeting space
  
- Standard Co-Working Membership (\$75 dollars/month):
  - Essential Membership benefits PLUS
    - Expanded hours of access to SBC
    - Two hours of conference room space per month
  
- Virtual Membership (\$125 dollars/month):
  - Essential and Standard Co-Working benefits PLUS:
    - Business address and mailbox

- Dedicated Desk Membership (\$200 dollars/month):
  - All the benefits of Essential, Standard and Virtual Membership PLUS:
    - Reserved desk
    - Listing in virtual directory
- Office Suites Membership (starting at \$650 dollars/month/depending on SF):
  - Private office
- Retail Suites Membership (starting at \$495 dollars/month/depending on SF):
  - Reserved/lockable suite
- SBC Supporter Membership (starting at \$50 dollars/month): (See sponsorship and donation package)
  - Access to SBC members only events
  - Listing on SBC website as a supporter
- Community Organization Membership (\$125 dollars/month):
  - Essential and Standard Co-Working benefits PLUS:
    - Business address and mailbox
- Company Add-on Membership (\$25dollars/month)
  - Add on memberships are available to all Office, Dedicated Desk, and Community Organization Memberships.
  - Add on memberships will hold the same access as the primary membership.

# Small Business Center

First Year in Review

EDA October 2024

Michelle Basham and Indred Alexander



# Key Milestones:

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- Concept emerged in 2016 in response to community feedback.
- EDA prioritized establishing small business center in 2019.
- Business survey and community feedback guided site selection.
- EDA purchased Northwind Plaza October 2021 for \$7.3M (initial renovation \$5M.)
- Purchase and renovation supported by EDA, Hennepin County, Met Council and federal funding.



# Key Milestones Continued:

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Small business center (SBC) includes three primary areas: co-working spaces, private offices and retail spaces.

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Initial operator (LIBA) selected in March 2022 (IA subcontracted February 2023.)

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Second Operator (Indred Alexander) contracted in April 2023 (contract amendment/increase March 2024.)

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Grand opening ribbon cutting August 2023

# Early Challenges:

- Approved member rates lower than proposed - reducing earned revenue.
- Change from initial operator (LIBA) disrupting progress.
- EDA staff turnover
- Renovation to fully utilize space not completed until August 2024.
- Marketing/outreach/lease-up prior to opening did not occur.
- Key assumptions such as metrics and criteria for dedicated space not captured in writing.
- Assumptions about potential for philanthropic revenue did not pan out.

# Planning for Success:

- Developed shared written, understanding of key assumptions regarding membership, metrics and goals.
- Real expenses/potential revenue:
  - EDA support \$1,537,876/year (operator contract, lease, utilities and common area maintenance/CAM.)
  - As we increase revenue from memberships, level of EDA support can decrease.
- Final construction/renovation necessary for full utilization of space completed August 2024.

# Financial Overview:

- Original Operating Expenses Proposed by First Operator: \$895,626
- EDA Approved Operational Expenses: \$567,304
- 2024 EDA Approved Operational Expenses: \$985,963 (not including lease/CAM)
- Earned Revenue Projections from Memberships:
  - 2024 – \$232,510
  - 2025 - \$633,624
  - 2026 - \$696,986

**Maximum Potential Revenue from Memberships: \$875,448**

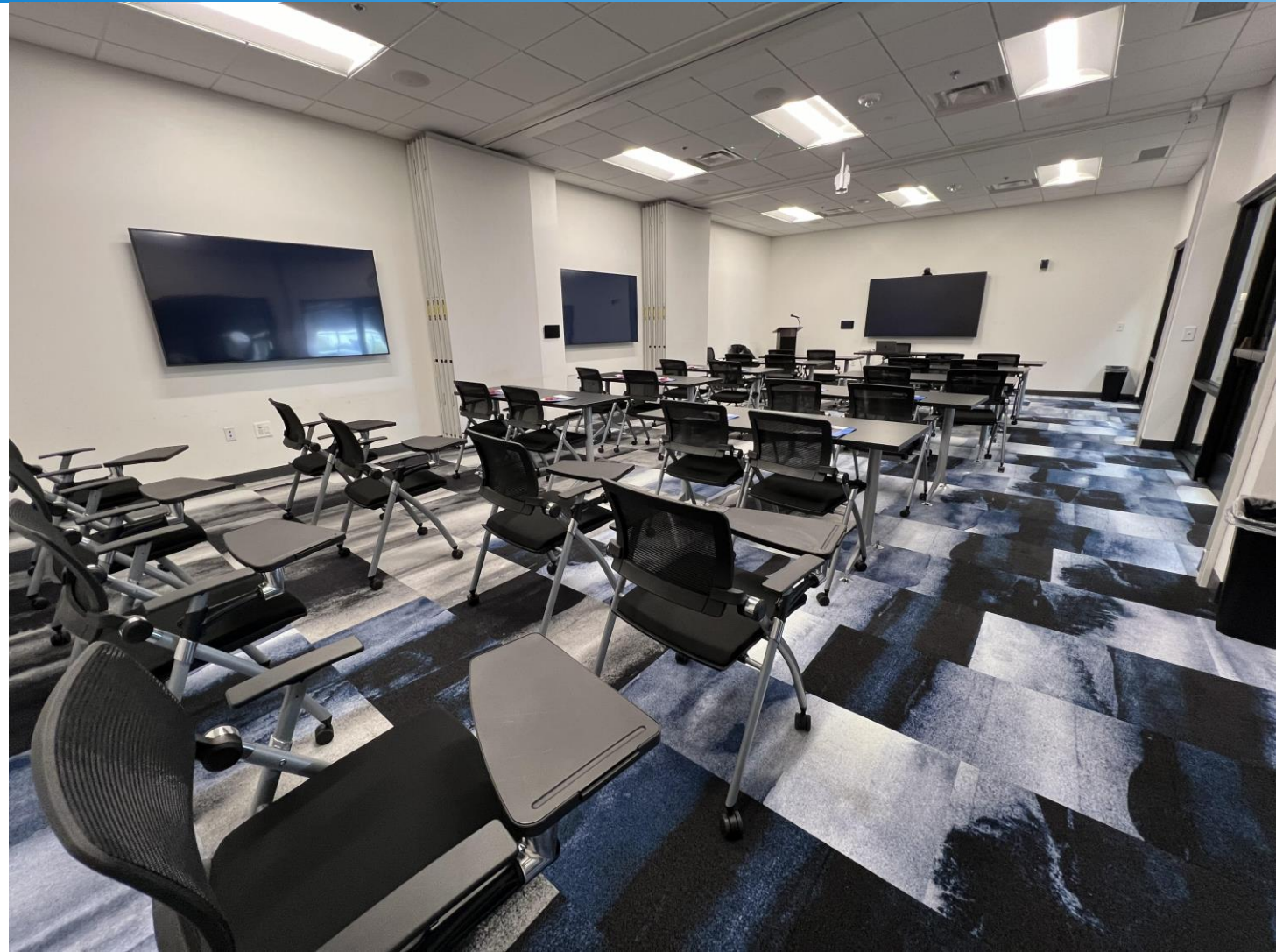
EDA 2025 Budgeted Support: \$1,537,876 (includes operator contractor, lease and CAM.)

# Mission/Vision:

- ***The mission of the SBC*** is to provide a multi-cultural collaborative space that fosters creativity and innovation for local entrepreneurs to grow small businesses toward inclusive economic development.
- **The vision of the SBC** is to provide an inclusive workspace for small businesses to find resources and community to take their business to the next level.

# SBC Values:

- Accessible
- Affordable
- Flexible
- Inclusive
- Wealth Building
- Economic Resource Hub



# Membership Requirements/Types:

- **Requirements for Dedicated Space:**
  - First priority is new or emerging businesses
  - If space remains, units of government and/or nonprofits considered
- **Types of Memberships (as of October 2024):**
  - Essential Memberships/\$50/month (capacity 50/actual is 6)
  - Standard Co-Working/\$75/month (capacity 50/actual is 11)
  - Virtual/\$125/month (capacity 50/actual is 13)
  - Dedicated Desk/\$200/month (capacity 12/actual is 1)
  - Office Suites/starts at \$650/month (capacity 24/actual is 16)
  - Retail Suites/starts at \$495/month (capacity 21/actual is 21)
  - Community Organization/\$125/month (capacity 20/actual is 2)
  - Student Membership/\$15/month (capacity 10/actual is 0)
  - Sponsored Community Organization/starts at \$75/month (capacity is 50/ actual is 3)
  - Company Add-on Member/\$25 - \$50/month (capacity 15/actual is 8)

# Day to Day Operations:

- Hours, Entry and Access
- Visitors
- Events/Meetings
- Operations
- Staff



# Opportunities:

- Increase Member Support and Resources by leveraging existing resources.
- Enhanced Outreach/Memberships:
  - Tenant Advisory Board
  - Membership Sponsorships
- Additional Revenue Sources

# Future Considerations:

- Consider opportunities to lower member rates and add services by leveraging potential partners.
- Federally designated small business development center (SBDC)
- Pursue ongoing fiscal agent arrangement with 501C3
- Promotion of SBC
- CVS Building – SBC phase two (incubator arts/entertainment)?

# Call to Action:

SBC Tours/Day Pass and Encourage Potential Members:



Use the QR Code above to schedule a tour of the BPSBC!



# Questions/Discussion

# City of Brooklyn Park Request for EDA Action

<b>Agenda Item:</b>	4.1	<b>Meeting Date:</b>	October 21, 2024
<b>Agenda Section:</b>	Consent	<b>Prepared By:</b>	Seng Moua, EDA Secretary
<b>Resolution:</b>	N/A	<b>Presented By:</b>	Tim Gladhill, Executive Director
<b>Attachments:</b>	1		
<b>Item:</b>	Consider Approving the September 16, 2024, EDA Regular Meeting Minutes		

**Executive Director's Proposed Action:**

MOTION \_\_\_\_\_, SECOND \_\_\_\_\_, TO APPROVE THE SEPTEMBER 16, 2024, EDA REGULAR MEETING MINUTES.

**Overview:** N/A

**Primary Issues/Alternatives to Consider:** N/A

**Budgetary/Fiscal Issues:** N/A

**Attachments:**

4.1A SEPTEMBER 16, 2024, DRAFT EDA REGULAR MEETING MINUTES



Monday, September 16, 2024

6:00 PM

## EDA REGULAR MEETING MINUTES – #11

President Hollies Winston, Vice President Nichole Klonowski, Treasurer Christian Eriksen,  
Commissioners Boyd Morson, Xp Lee, Tony McGarvey, and Maria Tran,  
Assistant Executive Director Jay Stroebel and Secretary Seng Moua.

### I. ORGANIZATIONAL BUSINESS

#### 1. CALL TO ORDER/ROLL CALL at 6:02 P.M.

**PRESENT:** Commissioners' Lee, McGarvey, Morson, Eriksen, Klonowski, and Winston

**ABSENT:** Tran

#### 2. APPROVAL OF AGENDA

**MOTION:** ERIKSEN **SECOND:** LEE

**AYES:** MORSON, LEE, KLONOWSKI, ERIKSEN, MCGARVEY, AND WINSTON

**NAYS:** NONE

### II. PUBLIC INVOLVEMENT

#### 3. PUBLIC COMMENT AND RESPONSE

**3A. RESPONSE TO PRIOR PUBLIC COMMENT - NONE**

**3B. PUBLIC COMMENT – NONE**

**3C. PUBLIC PRESENTATIONS - NONE**

**3D. PUBLIC ANNOUCEMENTS - NONE**

### III. STATUTORY BUSINESS AND/OR POLICY IMPLEMENTATION

#### 4. CONSENT

**4.1** Consider Approving the August 19, 2024, EDA Regular Meeting Minutes

**A.** AUGUST 19, 2024, DRAFT REGULAR MEETING MINUTES

**B.**

APPROVE CONSENT AGENDA.

**MOTION:** ERIKSEN **SECOND:** LEE

**AYES:** ERIKSEN, KLONOWSKI, LEE, MCGARVEY, MORSON, AND WINSTON

**NAYS:** NONE

The following items relate to the EDA's long-range policy-making responsibilities and are handled individually for appropriate debate and deliberation. (Those persons wishing to speak to any of the items listed in this section should fill out a speaker's form and give it to the Secretary. Staff will present each item, following in which audience input is invited. Discussion will then be closed to the public and directed to the EDA table for action.)

#### 5. PUBLIC HEARINGS - NONE

#### 6. GENERAL ACTION ITEMS

**6.1** Consider Approving Special Benefit Tax Levies for the Purpose of Defraying the Costs Incurred by the Brooklyn Park Economic Development Authority for Year 2025

**A.** RESOLUTION

The EDA levy is a special benefit tax as authorized by Minnesota Statutes, § 469.107, Subd. 1, which cannot exceed 0.01813 percent of the taxable estimated market value of the City. By Resolution #2005-253, dated September 12, 2005, the City Council authorized the EDA to levy and collect no more than this amount pending final approval by the City Council.

The HRA Levy is a special benefit tax as authorized by Minnesota Statutes, § 469.033, subd. 6, which cannot exceed 0.0185 percent of the taxable estimated market value of the City. By Resolution #1997-336, dated December 18, 1997, the City Council authorized the EDA to levy and collect no more than this amount pending final approval of the City Council.

**MOTION:** MCGARVEY **SECOND:** KLONOWSKI

**AYES:** LEE, MCGARVEY, MORSON, ERIKSEN, KLONOWSKI, AND WINSTON

**NAYS:** NONE

**IV. DISCUSSION – These items will be discussion items, but the EDA may act upon them during the meeting.**

**7. DISCUSSION ITEMS**

- 7.1 EDA Status Updates – Staff presented verbal updates based on the information provided in the staff report and answered questions.
- 7.2 Verbal Commissioner Reports and Announcements

**V. ADJOURNMENT at 6:39 P.M.**

The Brooklyn Park Economic Development Authority's Agenda Packet is posted on the City's website.

To access the agenda packet, go to [www.brooklynpark.org](http://www.brooklynpark.org)

**The Next Scheduled EDA Meeting is Monday, October 21, 2024.**

# City of Brooklyn Park Request for EDA Action

<b>Agenda Item No:</b>	6.1	<b>Meeting Date:</b>	October 21, 2024
<b>Agenda Section:</b>	General Action Items	<b>Prepared By:</b>	Brad Tullberg, Recreation and Parks Director
<b>Resolution:</b>	X	<b>Presented By:</b>	Brad Tullberg, Recreation and Parks Director
<b>No. of Attachments:</b>	2		
<b>Item:</b>	Consider Authorizing the Economic Development Authority Executive Director to Enter into an Agreement with Green Haven Tavern LLC for the Restaurant Management Services and Alcohol Catering at Edinburgh USA Clubhouse Effective January 1, 2025		

## Executive Director's Proposed Action:

MOTION \_\_\_\_\_, SECOND \_\_\_\_\_, TO WAIVE THE READING AND ADOPT RESOLUTION #2024-\_\_\_\_\_, AUTHORIZING THE ECONOMIC DEVELOPMENT AUTHORITY EXECUTIVE DIRECTOR TO ENTER INTO AN AGREEMENT WITH GREEN HAVEN TAVERN LLC FOR THE RESTAURANT MANAGEMENT SERVICES AND ALCOHOL CATERING AT EDINBURGH USA CLUBHOUSE EFFECTIVE JANUARY 1, 2025.

## Overview:

The Clubhouse at Edinburgh USA is both a community public recreation facility and an economic development strategy designed to meet the leisure time needs of our golf course patrons, individual residents, community groups, organizations and the public to enhance the quality of life in Brooklyn Park. While the EDA owns the clubhouse, Recreation and Parks manages clubhouse operations along with golf course operations.

The Brooklyn Park Economic Development Authority (EDA) entered into a Clubhouse Management Services Agreement with D'Amico Catering beginning January 1, 2019, to operate all food and beverage services at the Edinburgh Clubhouse. This agreement was originally planned to end on December 31, 2025, but the EDA and D'Amico Catering mutually agreed to terminate the agreement on December 31, 2024, due to poor financial performance.

A Request for Proposals for restaurant management and alcohol catering services was advertised in the Sun Post on June 27, 2024. A pre-proposal meeting was held at Edinburgh USA on July 11th. A total of five proposals were received by the August 7th deadline. Proposals were received from Clark Works Nine, Green Haven Tavern LLC, HZIP LLC, Lancer Catering, and Spice and Rice. Based on the proposals, the selection committee interviewed Clark Works Nine, Green Haven Tavern LLC, and Lancer Catering. The selection committee consisted of:

Nichole Klonowski, EDA Commissioner  
 Christian Eriksen, EDA Commissioner  
 Terry Parks, Recreation & Parks Commissioner  
 Dan Williams, St. Andrews Club Member  
 Jay Stroebel, City Manager  
 Josephine Thao, Community Development Project Facilitator  
 Brad Tullberg, Recreation and Parks Director  
 Don Berry, Edinburgh Golf Manager

Consistent with the RFP, the committee considered several factors in its evaluation of the proposals received. The factors included:

- Experience/Reputation - Successful Restaurant Management Experience & Reputation
- Vision – Restaurant Management Services Vision including Restaurant Concept
- Financial - Proposed Clubhouse Management Fee Structure
- Other - Inspections, Safety Record, and Contract Litigation

Based on the proposals received, subsequent gathering of information and interviews, the recommendation of the selection committee is to select Green Haven Tavern LLC to provide Restaurant Management Services at Edinburgh USA beginning January 1, 2025.

Green Haven Tavern LLC owner Jason Tollette has demonstrated success in the hospitality industry going back to 1995 when Jason was the head golf professional and general manager for the Izatys Resort, Blackbrook Golf Course and Sanctuary Golf Course in Minnesota. During that time Izatys resort was named the “2011 official best of” resort of the year in Minnesota. After the sale of Izatys, Jason took on the project of The Tavern at Wild Marsh. Jason brought his expertise to the operation and achieved more than seven years of a successful food and beverage operation. In the Spring of 2018, Jason opened The Tavern at Green Haven located at Green Haven Golf Course in Anoka. The City of Anoka was in search of a food and beverage operator that valued the restaurant experience as much as the catering operation. The result has been a win/win for both entities and the restaurant draws over 40,000 non-golf visitors annually with revenues having grown over 300% since opening. The relationship has been so successful, Green Haven Tavern LLC and the City of Anoka have recently finalized a 10-year extension.

Due to the shortened timeline created by the early termination of the D’Amico contract, staff are still working through the finalization of the contract with Kennedy & Graven but seek to authorize the Executive Director of the Economic Development Authority to enter into a contract with Green Haven Tavern LLC once complete. This approval will allow Green Haven Tavern LLC to begin planning for operations.

#### **Primary Issues/Alternatives to Consider:**

The Restaurant Management Services will be one facet of revenue generation for the Edinburgh USA Clubhouse. Under the new operating model, City staff will take over the booking of the events in the banquet rooms and allow for any licensed food caterer to service events in banquet rooms at Edinburgh USA. Additional revenue will be generated from room rentals, and 10% service charges on food and alcohol served in banquet rooms.

Staff believe that the success of this change to an open catering operation similar to that at the Community Activity Center will help expand the market for more Brooklyn Park residents and businesses to host events at Edinburgh USA.

#### **Budgetary/Fiscal Issues:**

The financial model agreed upon with Green Haven Tavern LLC (the “Manager”) is that the EDA will pay a monthly management fee to the Manager equal to 96% of gross revenues from the restaurant and beverage cart sales from which the Manager will pay all restaurant and beverage cart operating expenses including a monthly \$4,000 facility fee to the EDA. In addition, if the Manager is selected as a caterer for an event, the Manager will pay the standard 10% service charge on food served in banquet rooms. Finally, as the sole authorized alcohol seller under the EDA’s liquor license for Edinburgh USA, the EDA will pay a monthly management fee to the Manager equal to 90% of the gross revenues from alcohol served in banquet rooms during any event.

#### **Recommendation**

Authorize the Economic Development Authority Executive Director to Enter into an Agreement with Green Haven Tavern LLC for the Restaurant Management Services and Alcohol Catering at Edinburgh USA Clubhouse Effective January 1, 2025

**Attachments**

6.1A RESOLUTION

6.1B GREEN HAVEN TAVERN LLC PROPOSAL

THE BROOKLYN PARK ECONOMIC DEVELOPMENT AUTHORITY  
OF THE CITY OF BROOKLYN PARK

RESOLUTION #2024\_\_\_\_\_

RESOLUTION AUTHORIZING THE ECONOMIC DEVELOPMENT AUTHORITY EXECUTIVE DIRECTOR TO ENTER INTO AN AGREEMENT WITH GREEN HAVEN TAVERN LLC FOR THE RESTAURANT MANAGEMENT SERVICES AND ALCOHOL CATERING AT EDINBURGH USA CLUBHOUSE EFFECTIVE JANUARY 1, 2025.

WHEREAS, the Clubhouse at Edinburgh USA is both a community public recreation facility and an economic development strategy designed to meet the leisure time needs of golf course patrons, residents, community groups, organizations, and the public to enhance the quality of life in Brooklyn Park; and

WHEREAS, the Brooklyn Park Economic Development Authority (EDA) owns the Edinburgh USA Clubhouse, while the Recreation and Parks Department provides the supervision of the Clubhouse operations; and

WHEREAS, the EDA entered into a Clubhouse Management Agreement to provide food and beverage service in the restaurant and catering service in the banquet rooms with D'Amico & Partners Catering beginning January 1, 2019, and expiring on December 31, 2025; and

WHEREAS, due to poor financial performance, the City of Brooklyn Park and D'Amico Catering mutually agreed to terminate the agreement on December 31, 2024; and

WHEREAS, a Request for Proposals for restaurant management and alcohol catering services was advertised in the Sun Post on June 27, 2024 and a total of five proposals were received by the August 7th deadline; and

WHEREAS, based on the proposals received, subsequent gathering of information and interviews, the selection committee recommended Green Haven Tavern LLC to provide Restaurant Management Services and alcohol catering at Edinburgh USA beginning January 1, 2025; and

WHEREAS, Green Haven Tavern LLC owner Jason Tollette has a long successful history of managing food and beverage operations at Izatys, Tavern at Wild Marsh and the Tavern at Green Haven; and

WHEREAS, the financial model agreed upon with Green Haven Tavern LLC (the "Manager") is that the EDA will pay a monthly management fee to the Manager equal to 96% of gross revenues from the restaurant and beverage cart sales from which the Manager will pay all restaurant and beverage cart operating expenses including a monthly \$4,000 facility fee to the EDA. In addition, if the Manager is selected as a caterer for an event, the Manager will pay the standard 10% service charge on food served in banquet rooms. Finally, as the sole authorized alcohol seller under the EDA's liquor license for Edinburgh USA, the EDA will pay a monthly management fee to the Manager equal to 90% of the gross revenues from alcohol served in banquet rooms during any event; and

NOW, THEREFORE, BE IT RESOLVED by the Board of Commissioners of the Brooklyn Park EDA that the Economic Development Authority Executive Director is authorized to enter into an agreement with Green Haven Tavern LLC for the restaurant management services and alcohol catering at Edinburgh USA Clubhouse effective January 1, 2025.



REQUEST FOR PROPOSAL

BROOKLYN PARK ECONOMIC DEVELOPMENT AUTHORITY

JULY 23, 2024

FOR

EDINBURGH USA RESTAURANT MANAGEMENT SERVICES

SUBMITTED BY

JASON TOLLETTE

**1. Proposer's Acknowledgement and Proposal Form**

Complete and fully executed by the person authorized to make representations for the Proposer.

Reply:

See Attached Completed Form.

**PROPOSER'S ACKNOWLEDGMENT AND PROPOSAL FORM**

**Edinburgh USA Restaurant Management Services  
Brooklyn Park, MN**

I state that I am Owner of Tavern at Green Haven, LLC  
(Title) (Name of Company)

and that I am authorized to make this AFFADAVIT on behalf of my Company, and its owners, directors, and officers. I am the person responsible in my firm for this proposal.

Proposer's Name: Tavern at Green Haven, LLC  
(Please specify if a corporation, partnership, other entity or individual)

Fed. ID# or SSN: 82-3828371

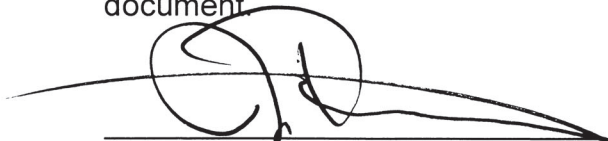
Address: 2800 Greenhaven Road, Anoka, MN 55303

Telephone No.: 612-369-5529

E-Mail: jastollette@yahoo.com

Contact representative: Jason Tollette

The undersigned authorized representative of the Proposer agrees to all terms and conditions stated in the RFP, or has clearly identified any variations included in the proposal and proposes and agrees that if this proposal is accepted by the EDA, the Proposer will enter into good faith negotiations with the EDA to contract to provide the services as stated in this proposal and in accordance with all terms and conditions of this RFP and the pricing set forth in the proposal document



July 19, 2024

Authorized Representative's Signature

Date

Jason Tollette

Owner

Name:

Title

## 2. Organizational Profile

Provide the Corporate Name and Parent Company (if applicable) and a succinct history of the company. Include information on corporate ownership changes, reorganizations or other similar events which have occurred during the past 5 years.

Reply:

The Tavern at Green Haven LLC

Established: 2018

Ownership: 100% owned by Jason Tollette

See attached business filling details

**Business Record Details »**

Minnesota Business Name

**The Tavern At Green Haven LLC**

**Business Type**

Limited Liability Company (Domestic)

**MN Statute**

322C

**File Number**

991401600027

**Home Jurisdiction**

Minnesota

**Filing Date**

1/2/2018

**Status**

Active / In Good Standing

**Renewal Due Date**

12/31/2024

**Registered Office Address**

2800 GREENHAVEN RD  
ANOKA, MN 55303-1664  
USA

**Registered Agent(s)**

Jason Tait Tollette

**Manager**

Jason T Tollette  
2800 GREENHAVEN RD  
ANOKA, MN 55303-1664  
USA

**Principal Executive Office Address**

2800 GREENHAVEN RD  
ANOKA, MN 55303-1664  
USA

[Filing History](#)

## Filing History

Select the item(s) you would like to order:

<input type="checkbox"/>	Filing Date	Filing	Effective Date
<input type="checkbox"/>	1/2/2018	Original Filing - Limited Liability Company (Domestic) (Business Name: The Tavern At Green Haven LLC)	
<input type="checkbox"/>	2/1/2022	Administrative Termination - Limited Liability Company (Domestic)	
<input type="checkbox"/>	7/7/2022	Annual Reinstatement - Limited Liability Company (Domestic)	
<input type="checkbox"/>	11/8/2022	Registered Office and/or Agent - Limited Liability Company (Domestic)	
<input type="checkbox"/>	12/15/2022	Registered Office and/or Agent - Limited Liability Company (Domestic)	
<input type="checkbox"/>	2/7/2024	Registered Office and/or Agent - Limited Liability Company (Domestic)	

### 3. Successful Experience Operating Restaurants

Describe the experience Proposer has in operating restaurants. Provide a list of all restaurants operated by Proposer. Include facilities currently open and those which were in operation during the past 5 years. For each Restaurant Location include:

- Years of Operation under your firm's management
- Size of facility
- Total number of workers at each facility
- Age of each facility
- Category of Service (Fast Food, Casual Food, Fine Dining, etc.)
- Statement of operating success including gross revenue from food and beverage operation and other information for past 3 years or if closed, why?

Reply:

Current facilities:

Tavern at Green Haven – Leased since 2018. A full-service casual fine dining restaurant (seats 130 people) and banquet facility (four banquet rooms with up to 375 people capacity) located at Green Haven golf course in Anoka Minnesota. The golf course was built in 1937 with the current clubhouse constructed in 1990. We currently employ over 40 people in the operation. See attached Revenues for the past three years.

**Tavern at Green Haven, LLC**  
**Profit & Loss**  
**January through December 2023**

Tavern at Green Haven Sales Report

Ordinary Income/Expense	2021	2022	2023
<b>Income</b>			
ATM Fees	2,299.50	2,551.50	2,816.32
Cash Short & Over	-2,957.33	6,516.30	148.13
Pull Tab Rent	12,561.69	14,673.00	21,045.13
Room Rental	39,606.43	35,979.71	45,129.17
Sales - Beer	232,432.76	239,532.65	251,478.25
Sales - Beverage	32,550.84	37,238.19	37,239.25
Sales - Food	593,760.23	716,334.73	725,345.52
Sales - Liquor	198,016.41	209,175.23	224,658.21
Sales - Wine	24,660.57	27,602.75	27,190.66
Sales Discounts	-7,313.85	-8,053.87	-11,808.16
<b>Total Income</b>	<b>1,125,617.25</b>	<b>1,281,550.19</b>	<b>1,323,242.48</b>

**4. Qualifications of Team:**

Include within the proposal the planned staffing levels and framework of the team who will be assigned to this facility, including, but not limited to:

- Manager of Restaurant
- Marketing/Sales
- Head Chef

Also include a description of how you would ensure Brooklyn Park residents are provided the opportunity to gain access to available jobs.

Reply:

Bios have been provided in this folder with regard to the principles within. The individuals assigned to Edinburgh operations will be:

Owner of the LLC – Jason Tollette

Food and Beverage Operations Managers – Jason Tollette & Kevin Aho

Executive Chef / Culinary Artist – Kevin Aho

Marketing / Sales – To be hired

Restaurant Manager – To be hired

Consultant / Mentor – Dick Tollette

We strongly believe in hiring within the local community “no knows the local marketplace better than those who grew up / live there” has always been our hiring practice.

Further Clarification and proposed staffing will be provided during the interview process.

# Tavern™

at

Green Haven



Jason Tollette

Owner Tavern at Green Haven

Jason has spent the last 20 years in the golf, hospitality and commercial real estate industries. From 1995 – 2004 Jason was the head golf professional and general manager for the Izatys Resort, Blackbrook Golf Course and Sanctuary Golf Course in Minnesota. When Jason's former employer sold Izatys in 2004 he started Meyer Commercial Real Estate located in St. Cloud, MN. In 2008, Izatys was foreclosed on by the lender and they quickly called Jason back to reopen and restore the property. Jason acted as the general manager of Izatys for the lender from 2009 to 2012. During that time, Jason resurrected Izatys from a closed bank-owned resort to being named the "2011 official best of" resort of the year in Minnesota. While reviving Izatys, Jason spent a considerable amount of time developing the food and beverage operations. That focus has resulted in the Izatys chef Kevin Aho being awarded the 2011 & 2012 national distinguished chef of the year by The Herford Beef Association.

After the sale of Izatys Jason took on the project of The Tavern at Wild Marsh. The City of Buffalo had experienced four failed restaurant operators in six years at the golf course. Jason brought his expertise to the operation and achieved over seven years of a successful Food and Beverage Operation.

In the Spring of 2018 Jason opened The Tavern at Green Haven located at Green Haven Golf Course. The City of Anoka was in search of a Food and Beverage Operator that valued the restaurant experience as much as the catering operation. The resulting years have been a win/win for both. The restaurant is a destination for diners near and far and draws over 40,000 non-golf visitors annually. The revenues for the operation have grown over 300% since opening. The relationship has been so successful Jason and the City of Anoka are finalizing a 10-year lease extension this month.

[jastollette@yahoo.com](mailto:jastollette@yahoo.com)

**2800 Greenhaven Road, Anoka, MN 55303**

## *Chef Kevin Aho*

Chef Kevin Aho, executive chef at Umbra Restaurant, which serves Canopy by Hilton located in the Minneapolis Mill District. He is responsible for executing cuisine at Umbra and Banquets at Canopy. As Executive Chef/Food and Beverage Director, Aho oversees all activities in the Restaurant and Banquet Facility. He personally Trains Personnel, Plans Menus, Manages Banquets, oversees product purchasing and manages culinary budgets.



### *Culinary Experience*

Aho brings thirty years of kitchen experience, with 25 years as an Executive Chef. He is a Certified Food Manager, and has been an American Culinary Federation Chef (C.E.C.) for twenty years. Aho attended the C.I.A. Culinary Institute of America, followed by internships in Las Vegas, Minneapolis and Duluth. Aho completed the culinary school program at the Art Institutes International Minnesota. He is involved with the Minneapolis Chefs Chapter A.C.F. and is an Ambassador of Hereford Beef Worldwide.

Trained in French and Italian cuisine, and inspired by the latest culinary trends, Aho delivers classic dishes with a unique twist. His main focus is bringing each guest an experience, not just a meal. This enthusiasm carries over to how he leads his team of Kitchen, Production and Service Staff. Aho is responsible for identifying, designing and implementing training programs and other growth opportunities for his team.



### *Fresh Ingredients*

No prepackaged sauces are used at his restaurants. Everything is as fresh as possible whether it is a beurre blanc made for the blacken walleye florentine or a veloute for a filet the sauce is made to order. “We make all of our sauces from scratch” Chef Aho says. “We make our sauces on the fly, with a pinch of this and that.”



## *Presentation*

When it comes to the dishes Aho prepares, presentation is everything. “People stand and take photos of their plates before they’ll eat their food,” Aho says. “When the servers bring out the food and put the center of the plate in front of them, diners say they can’t eat the food. It’s too beautiful.”

## *Awards*

Aho holds numerous national and international awards including:

2011 Minnesota Best of the Best Resort Chef.

2012 & 2013 Distinguished Chef Hereford Beef Worldwide.

2018 – 1<sup>st</sup> Place Minneapolis Culinary Fight Night presented by Food Network

2018 Certification of Culinary Excellence – American Culinary Federation

2019 NGA Champion Chef

2020 Top 10 Minneapolis Restaurants – Bring Me the News

2020 Best Fine Dining – Restaurant Guru

2023 Dinners Choice – Open Table

2023 Top Chef Award – Minneapolis Hotel Association People’s Choice

## DICK TOLLETTE



Phone: 763-439-5935:  
[dicktollette@hotmail.com](mailto:dicktollette@hotmail.com)

### SPECIALIZATION

*Golf Course Operations*

### RECENT PROJECTS

- Bunker Hills Golf Club  
Coon Rapids, MN
- Majestic Oaks Golf Club  
Ham Lake, MN
- Edinburgh Golf Club  
Brooklyn Park, MN
- Rum River Hills Golf Club  
Ramsey, MN
- St. Cloud Public  
City of St. Cloud, MN
- Tatum Ranch  
Phoenix, AZ
- Ironwood Golf Course  
Ironwood, WI
- Diamond Bluff  
Prescott, WI
- South St. Paul Public  
City of South St. Paul, MN
- Rush Creek Golf Course  
Maple Grove, MN

*Dick is a consultant and mentor to all Jason's Food and Beverage operations.*

*Dick has spent 44 years as Golf Director at Bunker Hills Golf Course where he developed, built, grew and operated it into the most successful public golf course in Minnesota. Dick's business experience and knowledge of golf development, operations, agronomy and education has earned him the prestigious title of PGA Master Professional.*

*While making Bunker Hills a household name in the local and national golf community, Dick embedded his own name into the golf industry with thirty years of consulting success on numerous projects through-out the United States.*

### EXPERIENCE

- Golf Director (1968 – 2011) – Bunker Hills Golf Club, Coon Rapids, MN
- Consultant - Providing an objective financial assessment for various developing and existing golf facilities.
- PGA of America National Education GTP Staff (2000 – 2007)

### EDUCATION

- Bachelor of Science Degree, Mankato State University, MN
- PGA National and Regional Business Schools and Seminars, 1968 – Present
- PGA Master Professional – (Thesis "How to do a Public Golf Course Feasibility Study")

### AWARDS

- Minnesota Golf Hall of Fame
- PGA National Junior Golf Leader
- Twice-Minnesota Golf Professional of the Year



## 5. Project Vision and Fit into the Location

Describe the vision of your proposed restaurant/ bar operations and how this would make Edinburgh USA a vibrant year-round restaurant/bar destination. Provide potential sample menus and any innovative concepts and recommendations your restaurant will bring to the facility. Include suggested changes to the branding and features that the restaurant might have to draw people to the facility and why you feel this would be a good fit for the City and surrounding area.

Reply:

We will approach the Food and Beverage Operation with the same philosophy that has served us well at all our other facilities. It starts with the understanding of how a golf course restaurant/banquet facility works. With our background starting as golf operators, we are uniquely positioned to understand all facets of the operation. We understand that you truly have three distinct customers at a golf course restaurant/banquet facility. You have the golfer, the off the street diner, and the banquet customer. Servicing all three is vital to a successful operation! For instance, the golfer may want a hot dog at the turn and need to get it in one minute, while the diner wants to have a great meal and the bride wants the perfect day. We understand that all three are equally important and you cannot be successful without providing a superior product and service to each of them. Our service motto is "hire the smile, train the service." We can train anyone to make a drink or serve correctly, what we can't do is train a personality. We believe in our team being the stars. We encourage them to take the time to get to know their customers. We encourage our staff to golf with the members and customers. We are hands on owners - we will be at Edinburgh daily. We will also have managers and team leads that empowered to make day to day decisions necessary to provide a great experience.

We use all avenues of marketing with an emphasis on social media. We have a strong Facebook, Google, Instagram, etc. presence. With our confidence in our product, we promote heavy on these platforms. Today's consumer visits these sites first before committing to "try out a new place." We also believe strongly in joint marketing the entire facility. The only successful golf operations in the current marketplace have strong golf and food and beverage operations that feed off each other. At The Tavern at Green Haven, we have become a destination restaurant that draws customers from over an hour away. We have exposed just as many new customers to the golf course as they have to us.

Food drives our business! All of our food is made from scratch made to order. Nothing comes out of a can or bag and onto a plate. Our strategy is to make our facility's destination restaurants. We believe in the concept that "people may or may not go across the street for a happy hour, but they will drive an hour for an amazing meal." The following pages contain our current Tavern at Green Haven Restaurant Menu and Banquet Menus.

# Tavern<sup>TM</sup> at Green Haven

## APPETIZERS

**GF** **Basket of Fries** 10  
Hand-Cut Fries  
*\*\*Seasoned Sour Cream upon request\*\**

**GF** **Basket of Tots** 12  
Seasoned Tater Tots  
*\*\*Seasoned Sour Cream upon request\*\**

**Walleye Fingers** 18  
Flour dusted, seasoned and served with house-made Tarter Sauce

**Quesadillas** 16  
Flour Tortilla, Chicken, Peppers, Onions, Cheese, Sour Cream and Salsa

**Boneless Wings** 16  
Served with House BBQ Sauce or Buffalo Sauce & Hand Cut Fries  
*Add Tots for 2*

**Cheese Curds** 12  
With House Marinara

**Steakhouse Flatbread** 15  
Marinated Steak, Grilled Onions, Peppers, House Alfredo, Mozzarella

**Margherita Flatbread** 15  
House Pizza Sauce, Mozzarella, Fresh Basil, Roasted Tomatoes, Balsamic Glaze

**GF** **Jumbo Wings** 16  
Jumbo bone in Wings.  
Choice of house-made sauces: BBQ, Tavern Sauce, Buffalo, Nashville Hot Sauce, Asian Zing, Sriracha Dry Rub

**Onion Petal Basket** 14  
*\*\*Seasoned Sour Cream upon request\*\**

**Prime Tavern Tips\*** 18  
Onion Petals, Chimichurri Cream Sauce

**Bang Bang Shrimp** 16  
Lightly Floured & Fried Shrimp, Lemon & Hand Cut Fries  
*Add Tots for 2*

## SOUP, SALAD & BOWLS

**House Made Creamy Chicken Wild Rice Soup**  
Cup 6 or Bowl 10  
Add House side salad 3  
Add Loft side salad 6

**GF** **Loft Salad** 18  
Iceberg, Cauliflower, Bacon, Parmesan, Loft Dressing

**GF** **Black & Bleu Salad\*** 20  
Steak, Iceberg, Bleu Cheese Crumbles, Tomato, Red Onion, House Bleu Cheese Dressing

**GF** **Greek Chicken Rice Bowl** 18  
Grain Blend, Greek Chicken, Cucumber, Red Onion, Feta Cheese, Roasted Tomato, Kalamata Olive W/ Red Wine Vinaigrette

**Orange Chicken Bowl** 16  
Crispy Chicken Bites Tossed in Orange Sauce, Jasmine Rice, Green Onion

*Add to any salad:*  
*Chicken 5*  
*Grilled Shrimp 7*  
*Steak\* 9*

## CRAFT SANDWICHES

*Served with Lettuce, Tomato, Pickle Chips, Hand Cut Fries or Kettle Chips. Add on Tots for 2  
Add House Side Salad for 3 or a Loft Side Salad for 6*

**Grilled Chicken Sandwich** 16  
Lettuce, Tomato, Mayo on a Brioche Bun

**Chicken Wrap** 16  
Grilled Chicken, Lettuce, Tomato, Cheese, House Ranch

**Buffalo Chicken Wrap** 16  
Boneless Wings, Buffalo Sauce, Lettuce, Tomato, House Bleu Cheese Dressing

**Bang Bang Chicken** 17  
Lettuce, Tomato, Brioche Bun

**Nashville Hot Crispy Chicken Sandwich** 17  
Bleu Cheese Dressing, Lettuce & Tomato on Brioche Bun

**Steak Wrap** 18  
Seared Steak, Roasted Tomatoes, Arugula, Blue Crumbles, Tossed in Chimichurri

**Prime & Cheese Melt** 18  
Shaved Prime Rib, American Cheese, Sourdough and Served with House Au Jus

**BLT Sandwich** 15  
Lettuce, Bacon, Tomato, Aioli on Sourdough

**Walleye Sandwich** 20  
Flour Dusted, Lettuce, Tomato, Lemon Wedge & House Tartar Sauce

**Tavern Melt** 17  
Ham, Turkey, Bacon, Swiss, Cheddar & Chipotle Aioli on Marble Rye

18% GRATUITY IS ADDED TO ALL TABLES OF 8 OR MORE PEOPLE 2800 Green Haven Road, Anoka MN 55303

**GF** Indicates Gluten-Free Item

763-576-2964 . [www.greenhavengolfcourse.com](http://www.greenhavengolfcourse.com)

# CERTIFIED HEREFORD BURGERS

*7oz Hereford Burgers served with Lettuce, Tomato, Pickle Chips, Hand Cut Fries or Kettle Chips  
Add on Tots for 2, Add Bacon 3, Add Cheese 1  
Add House Side Salad for 3 or a Loft Side Salad for 6*

## Tavern Burger\* 14

7oz Hereford Burger on a Brioche Bun

## Bourbon Bleu\* 18

Bacon, House Bleu Cheese Dressing

## Cowboy\* 18

Bacon, Cheddar Cheese, House BBQ, Onion Straws

## Patty Melt\* 16

American & Swiss Cheese, Carmelized Onions, on Marble Rye

## Mushroom Swiss Burger\* 17

Wild Mushrooms on a Brioche Bun

# PASTAS

*Served With Garlic Breadstick  
Add on a Cup of Soup or Side Salad for 3 or a Side Loft for 6*

## Chicken Parmesan 22

Fettuccine, Italian Herbs, Panko, Marinara, Mozzarella, Parmesan

## Pappardelle Shrimp Pasta 23

Butter, Garlic, Cream, White Wine, Onion, Lemon, Parmesan

## Fettuccine Alfredo 17

Parmesan, Sherry, Cream, Garlic

## Fettuccine Pesto Cream 18

Parmesan

## Spicy Cajun Pasta 22

Onion, Peppers, Mushrooms, Italian Sausage, Fettuccine, Cajun Cream Sauce, Parmesan

## Roasted Cauliflower & Crispy Caper Rigatoni 20

Lemon Garlic Sauce, Arugula, Red Pepper, Parmesan, Parsley

## Meat Bolognese Rigatoni 20

Ground Chuck Meat Sauce, Parmesan

## Braised Short Rib Ravioli 23

Wild Mushrooms, Bordelaise Sauce, Parmesan

## Add to any pasta:

Chicken 5

Grilled Shrimp 7

Steak\* 9

# ENTREES

*Available after 4PM.*

*Served with Dinner Roll, Whipped Butter and Chefs's Choice of Vegetable.  
Add on a Cup of Soup or Side Salad to any Entree for 3 or a Side Loft for 6.  
Upgrade to a different Potato for 2.*

## N.Y. Strip Steak\* 40

Center Cut 12oz Grilled To Your Perfection, Parmesan Hash Brown, Gorgonzola Cream Sauce

## Ribeye\* 40

Center Cut 14oz grilled to your perfection, Parmesan Hash Brown

## Top Sirloin Steak\* 28

Center Cut 6oz Grilled to Your Perfection, Garlic Mashed Potatoes, Bordelaise Mushroom Sauce

## Pesto Cream Gnocchi 20

Pesto Cream Sauce, Bacon, Roasted Tomatoes, Parmesan *(Not Served with Vegetable)*

## Pork Tenderloin Medallions\* & Wild

### Mushrooms 24

Seared Pork Tenderloin, Red Wine Wild Mushroom Demi Sauce, Smashed Potatoes

## Walleye Florentine Blackened 28

Pan Fried Walleye, Spinach, Lemon, White Wine, Shallots, Capers, Grain Blend Rice

## Chicken Marsala 24

Wild Mushroom Marsala Sauce, Grain Blend Rice

## Skinny Chicken 24

Sautéed Spinach, Green Beans, Roasted Tomato, Olive Oil, Feta *(No Potato or Roll)*

18% GRATUITY IS ADDED TO ALL TABLES OF 8 OR MORE PEOPLE 2800 Green Haven Road, Anoka MN 55303

 Indicates Gluten-Free Item

763-576-2964 . [www.greenhavengolfcourse.com](http://www.greenhavengolfcourse.com)

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# TAVERN AT GREEN HAVEN

## WEEKLY FEATURES

July 15th -  
July 21st

Open everyday at 11am

### STARTERS

#### Soups & Appetizers

##### **BUFFALO LEMON PEPPER DRY RUB WINGS 14**

##### **VAMPIRE KILLER WINGS 14**

Garlic Parmesan Rub

##### **CHICKEN TOMATO BASIL SOUP**

Cup 5 Bowl 8

##### **HOT HONEY WINGS 14**

##### **SWEET AND SPICY CHICKEN WRAP 16**

Crispy Chicken, Sweet Chili Sauce,  
Arugula, Mozzarella Served with fries

##### **HOT HONEY CRISPY CHICKEN SANDWICH 16**

Lettuce, Tomato, Pickles on a Brioche  
Bun Served with Kettle Chips

##### **COD FISH AND CHIPS 15**

Cod Loins, Lemon, Tartar  
served with Fries

##### **EVERY SAT IS PRIME RIB NIGHT !**

##### **HOUSE CUT 34.99**

##### **KING CUT 38.99**

Served with the Famous Loft Salad  
and Parmesan Hasbrowns. Add a  
glass or bottle of a delicious full body  
Red Wine to complete this meal

### FEATURE LUNCH

##### **TUNA SALAD MELT SANDWICH 14**

1/2 Tuna Salad Melt Sandwich on  
Sourdough with cheese served with a  
cup of soup or side salad

##### **CHEESE STEAK WRAP 16**

Slow Roasted Ribeye, Onions,  
Peppers, Mozzarella Blend Served  
with Kettle Chips

### FEATURE ENTREE

**ENTREES AVAIL  
AFTER 4PM**

##### **OPEN FACED PRIME RIB 16**

Toasted Sourdough, Mashed  
Potatoes, Shaved Slow Roasted Prime  
Rib, Smothered in a Demi-Beef Gravy

##### **BROILED COD DINNER 16**

Broiled Cod Served with Green  
Beans, Fries, Lemon and Tartar Sauce

Email: [greenhaventavern@yahoo.com](mailto:greenhaventavern@yahoo.com)

[WWW.GREENHAVENGOLFCOURSE.COM](http://WWW.GREENHAVENGOLFCOURSE.COM)

# TAVERN AT GREEN HAVEN

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## HAND CRAFTED 14 INCH THIN CRUST PIZZAS

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### CHEESE PIZZA 17

House Marinara, Mozzarella  
12 inch 14

### PEPPERONI PIZZA 19

House Marinara, thin sliced  
Pepperoni, Mozzarella  
12 inch 16

### ITALIAN SAUSAGE PIZZA 19

House Marinara, Hand Cut Italian  
Sausage Crumbles and Mozzarella  
12 inch 16

### BUILD YOUR OWN 17

Add 2 per topping of Green Peppers,  
Red Onion, Black Olives, Cauliflower,  
Mushrooms, Italian Sausage,  
Pepperoni, Extra Cheese

### CHICKEN ALFREDO PIZZA 25

House Alfredo Sauce, Sliced Red  
Onion, Black Olives, Sliced Chicken,  
Mozzarella  
12 inch 20

### TAVERN PIZZA 25

House Marinara, Black Olives, Green  
Bell Peppers, Red Onion, Mushrooms,  
Pepperoni, Sausage, Mozzarella  
12 inch 20

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## FEATURE MOCKTAIL & COCKTAIL

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### BLUEBERRY BASIL LEMONADE -

\*MOCKTAIL\* OR

COCKTAIL VERSION WITH  
BLUEBERRY STOLI

### BAILEYS CHOCOLATE MARTINI

Stoli Vanilla, Baileys, Chocolate Swirl



# TAVERN AT GREEN HAVEN

*bar & restaurant*

## COCKTAILS

### OLD FASHIONED

*Special Batched Old Fashion*

### APEROL SPRITZ

*Aperol, Prosecco, Club Soda, Orange Slice*

### SANGRIA ON THE ROCKS

*House Crafted with a Red Blend and finished in a Wine glass with fruit*

### ESMERALDA MARTINI

*Kettle One, St. Germain, Lime, Lemon, Simple Syrup, Basil and Mint.*

### SALTED CARAMEL MARTINI

*Caramel Vodka, Rum Chatta, Caramel, splash of soda, Salted Rim*

### COSMOPOLITAN

*Vodka, orange liqueur, lemon twist, cranberry juice, lime juice*

### GIN FIZZ

*Beef eater Strawberry Gin, Tonic or Club Soda, Raspberries, mixed fruit, and served in a Large Snifter Glass.*

### SMOKEY PALOMA

*Mezcal, Lime, Simple Syrup, Jalapeno, Grapefruit Soda rimmed with Tajin*

### OAXACA OLD FASHION

*Dobel Reposado, Mezcal, Simple Syrup, Bitters and Orange Peel*

### WHITE PEACH SANGRIA

*Moscato wine, Peach Schnapps, House Peach purée, Orange Juice, Pineapple Juice, garnished with Lemon, Lime and muddled Strawberries served in a Large Snifter Glass.*

## MOCKTAILS

### BLUEBERRY BASIL

*Blueberries, Lemonade, Basil Leaves and a splash of sprite*

### STRAWBERRY MINT LEMONADE

*Strawberries, Mint Leaves, Simple Syrup and lemonade*



# TAVERN AT GREEN HAVEN

*bar & restaurant*

## WHITE WINES

### **PROPHECY PINOT GRIGIO**

*Bottle 30 Glass 10*

### **LA CREMA CHARDONNAY**

*Bottle 36 Glass 12*

### **LA TERRE CHARDONNAY**

*Glass 10*

### **CANYON ROAD MOSCATO**

*Bottle 30 Glass 10*

### **LAMARCA PROSECCO**

*Glass 10*

### **WYCLIFF BRUT**

*Bottle 30*

## RED WINE

### **CAYMUS CABERNET**

*Bottle 99*

### **DOUBLE CANYON CABERNET**

*Bottle 39*

### **EMMOLO MERLOT**

*Bottle 59*

### **MARK WEST PINOT NOIR**

*Bottle 30 Glass 10*

### **LA TERRE CABERNET**

*Glass 10*

### **LA TERRE MERLOT**

*Glass 10*

**ALL YOU CAN EAT  
CRAB LEGS EVERY  
FRIDAY 4PM-9PM**





# PRIME RIB SAT

House Cut \$34.99

RESERVE NOW

King Cut \$38.99

# Tavern™

at

Green Haven

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# Cod Fish Fry

\$15

*Friday Nights*

*3-9pm*

*Accompanied by  
Hand-Cut Fries  
and Coleslaw*



**Tavern™**  
at  
Green Haven



**BIG BAD MARY**



**Bingo every Thursday at 7pm  
with 3 Tacos for \$5**



# Tavern™ at

Green Haven

Green Haven is the perfect place to conduct your business meeting or host your next social event. The Clubhouse at Green Haven overlooks the beautiful championship golf course with state-of-the-art technology, high speed wireless internet access and free parking. Our deliciously prepared and beautifully presented cuisine will make your next event a success



## Main Ballroom

### Place

- Cocktail Reception
- Plated Meal
- Buffet Meal

### Capacity

- 400 Guests
- 350 Guests
- 350 Guests

### Floor Plan



# Tavern™

at

Green Haven



## Fireside Room

Place	Capacity	Floor Plan
Cocktail Reception	150 Guests	
Plated Meal	110 Guests	
Buffet Meal	110 Guests	

Capacities are only a guide and are approximate

- **Historic Fireside- East Room**
  - Square Footage: 750
  - Theatre-style Seating: 75
  - Classroom-style Seating: 60
  - 60 inch-Rounds-style Seating: 115
- **Ballroom C**
  - Square Footage: 1300
  - Theatre-style Seating: 100
  - Classroom-style Seating: 90
  - 60 inch-Rounds-style Seating: 125
- **Ballroom B**
  - Square Footage: 1683
  - Room Dimensions: 33x51
  - Theatre-style Seating: 175
  - Classroom-style Seating: 100
  - 60 inch-Rounds-style Seating: 125
  - Classroom-style Seating: yes
  - 60 inch-Rounds-style Seating: 350
- **Ballroom A**
  - Square Footage: 1508
  - Room Dimensions: 52x29
  - Theatre-style Seating: 150
  - Classroom-style Seating: 70
  - 60 inch-Rounds-style Seating: 100
- **Main Ballroom**
  - Theatre-style Seating: yes
  - Classroom-style Seating: yes
  - 60 inch-Rounds-style Seating: 350



2024

## AM/PM Breaks

### BREAKFAST

breakfasts are accompanied with regular & decaffeinated Colombian Coffee & chilled Orange Juice.

### BUFFETS

**Assorted Breakfast Sandwich Buffet** 15-Assortment of Artisan Sandwiches, Cheddar Hash Browns/Fresh Fruit Tray, Citrus Yogurt

**Sunrise Breakfast** 16-Fresh Fruit Tray, Scrambled Eggs, Bacon, Sausage Links, O'Brien Potatoes

**Bistro (v)** 12. -Sliced Fresh Fruit Tray/Assorted Bagels/Assorted Cream Cheeses/Butter

**Sweet Morning (v)** 15-Mini Danish/Mini Cinnamon Rolls/Blueberry Streusel/Fresh Fruit Tray

**Healthy Start (v)** 16-Greek Vanilla Yogurt/Granola/Fresh Fruit/Hard Boiled Eggs/Mini Danish

### SPECIALTYBREAKS /perguest

**Afternoon Stretch (v) 12** -Freshly-Baked Cookies/Assorted Bottled Sodas/Bottled Water/Regular & Decaffeinated Colombian Coffee

**Sweet & Salty (v) 14**-Tortilla Chips/Salsa/Guacamole/Trail Mix/Bakery Bars/Assorted Bottled Sodas/Bottled Water

**Energy Break (v) 15** -Assorted Granola Bars, Carrots, Celery, Pretzels, Herb Dip, Deluxe Snack Mix Assorted Bottled Sodas/Bottled Water

## COLD HORS D'OUVRES

*Tomato Basil Bruschetta Balsamic Glaze on sliced baguette \$3 per piece*

*Pork Tenderloin Crostini over herbed Cheese spread and topped with Apple Bourbon Chutney \$3 per piece*

*Smoked Salmon Crostini Cucumber Dill Crème Fraîche, Capers & Onion relish on Crostini \$4 per piece*

*Fresh Crudites -assortment of garden-fresh Vegetables served with homemade Ranch or Bleu Cheese \$4 per person -*

*Fresh seasonal Fruit including: Cantaloupe, Berries, Honeydew, Grapes, Pineapple & Strawberries \$5 per person*

*Tortilla Chips with house Salsa \$3 per person*

*Tortilla Chips with house Salsa & Guacamole \$4 per person*

*Caprese Skewer Grape Tomato, Mozzarella, Basil, Balsamic Glaze \$4 per piece*

*Kettle chips with homemade Seasoned Sour Cream \$3 per person*

*Filet of Beef Crostini Bleu Cheese/Onion \$5 per piece*

*Mini BLT Skewer –Bacon, Lettuce, Charred Tomato, Aioli \$3 per piece*

*Assorted Cheeses international & local cheeses served with assorted gourmet crackers & garnished with red grapes \$5 per person*

*International Meat & Cheese -sliced Italian Ham, Pepperoni, Salami, Cheddar & Jalapeño Jack Cheeses served with assorted gourmet Crackers & garnished with assorted Pickles & Peppers \$6 per person*

*Assorted petite Sandwiches including: Turkey & Swiss with Cranberry Aioli, Ham & Cheddar with Dijon Aioli served on mini buns \$5 per piece*

*Iced Jumbo Shrimp, peeled, chilled & served with House-Cocktail & lemon wedges \$5 per piece*

*Tortilla Pinwheels rolled with Turkey or Ham, shredded Cheese, Lettuce and Cream Cheese \$3 per piece*

### SNACKS

*Gardettos Mix \$4 per person*

*Chex Mix \$3 per person*

*Deluxe Mixed Nuts \$4 per person*

*Trail Mix \$3 per person*

*Cookies and assorted Bars \$3.50 per piece*

*Chocolate Covered Strawberries \$6 per piece*

## HOT HORS D'OUVRES

*Bacon Wrapped Jumbo Shrimp with spicy Stone Ground Mustard Dip \$5 per piece*

*Beef Sirloin Skewer – Korean Beef with Scallion and Soy Glaze \$5.5 per piece*

*Short Rib Sliders boneless Beef Short Ribs served on mini slider buns. Smoked Gouda, Red Onion, Marmalade & Balsamic Glaze \$5 per piece*

*Jumbo Chicken Wing- BBQ, Buffalo, Tavern (Teriyaki/Buffalo mix) Asian Zing Raspberry Habanero Accompanied with house made Bleu Cheese dip or house Ranch \$3 per piece*

*Cocktail Franks with house made BBQ sauce \$75 (2 pieces per person based on 25 people)*

*Mini BBQ Pulled Pork Sliders \$4 per piece*

*Mini Tacos with Salsa & Sour Cream \$2.5 per piece*

*Coconut Chicken bites with sweet chili sauce \$4 per piece*

*Cocktail Meatballs with house made BBQ sauce \$2.5 per piece*

*Pork Pot Sticker with Gyoza Sauce \$3 per piece*

*Vegetable Eggrolls with sweet & sour sauce \$3 per piece*

*Wild Rice Stuffed Mushrooms Wild Rice, Cheese, Parmesan, Cream \$3 per piece*

*Spinach & Artichoke Dip with warm Pita Chips \$3 per person*

*Fried Cheese Ravioli served with House Marinara \$3 per piece*

*Chicken Satays (Teriyaki or Peanut Sauce) \$4 per piece*

*Flour Dusted Walleye Bites house cut, fresh Remoulade and served with Lemon wedges \$4 per piece*

*Tavern Cheese Bread-sliced toasted Baguette, Alfredo, Basil, melted Mozzarella \$3 per piece*

*Sirloin Steak bites served with house made creamy Horseradish \$4 per piece*

*Big Bacon- thick cut and dipped in Maple Glaze \$4 per piece*

## Tavern at Green Haven Buffets 2024

### **Turkey Roulade Buffet \$29**

Bacon Wrapped Turkey Roulade stuffed with Chipotle Corn Bread, Grilled Pork Tenderloin with Bourbon Sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread & Whipped Butter

\*\*\* A Tavern Favorite\*\*\*

### **The Tavern Buffet \$25**

Baked Chicken Breasts in a Creamy Champagne sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread and Whipped Butter

### **The Traditional Buffet \$26**

Succulent Turkey & Ham, Garlic Mashed Potatoes, Home Style dressing, Chef's choice Vegetable, Warm Bread, Whipped butter and a House Salad with House Balsamic Dressing.

### **Chicken & Braised Short Rib Buffet \$27**

Braised short Ribs with Bordelaise Sauce, Champagne Chicken Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread and Whipped Butter.

### **Italian Pasta Buffet \$20**

Penne Pasta with a House made Marinara on the side. 2 meatballs included per person. Caesar Salad, and fresh garlic bread sticks

Add on Lasagna \$3 add on Sliced Chicken \$5

### **Tavern Taco Buffet \$20**

Soft Tortillas, Seasoned Beef, Shredded Lettuce, Pico De Gallo, Shredded Cheese, Sour Cream, Spanish Rice and Refried Beans.

Add on Tortilla Chips & Salsa or Guacamole \$2

### **Chicken & Rib Buffet \$26**

St. Louis Style Ribs in our house BBQ Sauce, Herb Chicken, Coleslaw and Roasted Red Potatoes

### **Deli Sandwich Bar \$20**

Assortment of Meats, Variety of Breads, Potato Salad, Kettle Chips, Seasoned Sour Cream, Assorted Condiments of Lettuce, Tomato, Pickles, Cheese, Mayo, Mustard, Cookies. Add on a cup of House Chicken Wild Rice Soup or Chili for \$3

### **All American Cookout \$22**

Grilled Hamburgers, Slow Cooked Brats, Baked Beans, Potato Salad, Kettle Chip, (Lettuce, Tomato, Onion, American Cheese, Mayo, Mustard, Ketchup), Based on 1 Burger and 1 Brat per person. Add on Burgers \$2, Brats \$2 & add on Grilled Chicken \$5

### **Tavern BBQ Buffet \$20**

Pulled Pork in our house made BBQ Sauce, Buns, Baked Beans, Coleslaw, Kettle Chips & Seasoned Sour Cream.

### **Herb Pork Tenderloin with Dijon Cream Sauce \$25**

Roasted Pork Tenderloin, Chardonnay Dijon Cream Sauce, Herb Roasted Red Potatoes, Chef Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread & Whipped Butter.

### **Grilled Chicken with Chive Cream Sauce \$25**

Grilled Chicken Breast, Chive Cream Sauce, Herb Roasted Red Potatoes, Chef Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread & Whipped Butter.

\*\* See additional Menu for Late Night event menu and Buffet enhancement stations\*\*

Buffets include beverage station of Lemonade during dinner service. Coffee or additional Lemonade may be purchased.

Above prices are subject to a 22% service fee along with the local sales tax of 8.125%

## Tavern at Green Haven Plated Dinners

2024

Plated dinners include a house salad with cucumber, red onion, grape tomato, croutons, shredded cheddar jack, house Balsamic Vinaigrette, dinner roll, butter, one starch, chef's choice steamed vegetable. Sub Caesar salad for \$2 more. Add on \$2 per person for table coffee service. \* Pasta meals do not get a starch or vegetable\*

**Chicken Piccata** Chicken Breast, Capers, Shallot, Wine, Lemon & Butter \$25

**Duet of Chasseur Con Pollo** Two Pan Seared Breasts of Chicken, simmered in a Sweet Cognac & served with Mushroom sauce of Chasseur \$27

**Champagne Chicken** Lightly Breaded Chicken Breast oven baked to perfection, then smothered with a sweet Creamy Champagne Sauce \$27

**Pasta Alfredo** Parmesan, Sherry, Garlic, Cream, Penne \$25 add on Chicken for \$4 / add on Shrimp for \$7

**Lobster Ravioli** Roasted Red Pepper, Parmesan Cream Sauce \$32

**Walleye Florentine** Blackened, Shallot, Lemon, Pinot Grigio, Capers, Spinach \$35

**Duxelle Sirloin** Shallot, Cognac, Parsley, Wild Mushroom Demi 34

**Filet Mignon** Center cut with Rosemary Demi Glaze \$40

**Braised Short Ribs** with Bordelaise \$ 36

**NY Strip Steak** Blackberry Horseradish Sauce \$40

**Atlantic Salmon** grilled with Lemon Butter \$32

**Vegetarian-**

**Butternut Squash Ravioli** (V) Diced Red Bell Pepper and house Newburgh Sauce \$25

**Eggplant Napoleon** (V) Sliced encrusted Eggplant sautéed, stacked with Mozzarella, sweet Pomodoro and topped with Garlic Roasted Portabella Mushroom Parmesan \$25

**Pasta Aglio Olio** (GF) (V) Rice pasta, fresh herbs, Spinach, Tomatoes, Wine, Lemon, Butter \$25

**Combo Plates**

4oz Filet Mignon & Walleye, or Champagne Chicken \$40

### Starch Selections:

Baked Potato, Garlic  
Mashed, Italian Gratin,  
Roasted Baby Reds,  
Parmesan Hash browns

# Tavern™

at  
Green Haven

## Beverages

Domestic Beer 5  
 Premium Beer 6  
 House Wine (per glass) 10  
 Rail Drink 6.00  
 Premium Drink 7.00  
 Top-Shelf Drink 8.00

### 16 Gallon Domestic Kegs

Miller Lite 375  
 Michelob Golden Light 375  
 Coors Light 375  
 Budweiser 375  
 Bud Light 375  
 Grain Belt Premium 375

### 16 Gallon Imported Kegs:

Leinenkugel Honey Weiss 475  
 Leinenkugel Summer Shandy (seasonal) 475  
 Heineken 475  
 Amstel Light 475  
 Summit Extra Pale Ale 475  
 Stella Cidre 475  
 Angry Orchard 475  
 Guinness 575

### 16 Gallon Craft Kegs

Goose Island 312 575  
 Surly Brewing Company, Surly Furious 575  
 New Belgium Brewing Fat Tire 575  
 Fulton Sweet Child Of Vine IPA 575  
 Fulton 300 575  
 Many Craft Brews coming soon,  
 ask for your flavor and we will get the pricing

### Non Alcoholic Beverages

Columbian Coffee per gallon 30  
 Soda (free refills) 3  
 Lemonade per gallon 20  
 Fruit Punch per gallon 20  
 Becks NA 5 per bottle

### Bubbles:

**Prosecco** 30  
 La Marca, Italy  
**Brut** 30  
 Wycliff, California

### Whites: (listed sweet to dry)

**Old Vine Rose** 30  
 Marietta Cellers, California  
**Moscato** 30  
 Canyon Road, California  
**Pinot Grigio** 30  
 Prophecy, Italy  
**Chardonnay** 30  
 LaTerre, California  
**Chardonnay** 36  
 La Crema, California  
**Sauvignon Blanc** 36  
 Stoneleigh, New Zealand

### Reds: (listed light to full-bodied)

**Pinot Noir** 30  
 Mark West, California  
**Merlot** 30  
 LaTerre, California  
**Merlot** 59  
 Emmolo, California  
**Cabernet Sauvignon** 30  
 LaTerre, California  
**Cabernet Sauvignon** 39  
 Double Canyon by Pine Ridge  
**Cabernet Sauvignon** 99  
 Caymus, California

More available upon request

# Tavern™

at

Green Haven

## *Banquet Room set up and usage Information - Contract 2024*

### ***Banquet Room Setup and Fees***

Tavern at Green Haven will provide the setup of round 60-inch tables and 8-foot rectangle tables, clean-up, dance floor, linen table cloths black, white or Ivory, sound system for music and speeches and LCD Projector & Screen

**Banquet Room set-up fee Rate:                      \$200 to \$600 depending on room and date**

### ***Decorations/ personal belongings***

The client is responsible for the removal of their own decorations & belongings at the end of the event. The client is solely responsible for any and all outside rentals brought into this facility. Rice, birdseed, confetti, table decorative sprinkles, glitter or silly string are not permitted on the premises. Client is responsible for the cost to replace any tavern decorations that go missing and replace or pay or damaged Tavern property.

### ***Décor***

Complimentary Linen Table Cloths White, Ivory or Black .Complimentary Linen Napkins

You will choose the color as well as how we fold each napkin at the place settings.

White Ivory, Pastel Pink, Black, Navy, powder Blue, Gold, Yellow, Royal Blue, Purple Brown, Green, Tan, Red, Maroon .

### ***Entertainment***

Our clients make all arrangements for their own entertainment. Entertainment must end no later than 12:00am. All guests and non-Green Haven employees must vacate the premises' including the parking lot by 1:00am.

### ***Attendance Guarantees***

You must guarantee the number of attendees for all food, beverage and meeting functions 7 business days prior to the event date. If the catering department does not receive a guarantee by the required day, the client will be charged accordingly based on the original number of guests. Your guaranteed count can always increase but never decrease from your original guarantee, Tavern at Green Haven does not prepare any additional meals, however we will make every effort to accommodate additional guests.

### ***Food and Beverages Regulations***

No other outside snacks or food is allowed in our event facility. You may purchase items through our catering department. Yes you can bring in your own dessert such as a wedding cake or cupcakes. See event planner for more details. Please assign someone to cut and serve your cake. The Tavern does provide china cake plates & forks, you supply the paper napkins. Buffets are priced to be affordable and enough food for one time through. Our event staff serves from the buffet the protein portion to ensure proper portion control. If there is extra food, guests may come through the line a second time. Please assign someone to release tables by table number from the in-room microphone or from your DJ's microphone. If you have a DJ, they usually do this for receptions.

In compliance with state health codes, food and beverages prepared by the Tavern but not consumed during the event become the property of the Tavern and may not be removed from the premises. In certain instances, a waiver may be signed to allow you to bring extra items home. We reserve the right to determine which items can be brought home based on food safety standards.

### ***Multiple Entree Fee***

When selecting multiple entrees over 2 selections, a multiple entree fee of \$2 per person will apply per person for the extra meal selection. We request that the same accompaniments be selected for all entrees.

***Treat tables are a set-up fee of \$75*** -We will set this up for you with your instructions, if candy is thrown around on floor, the treat table will be put away by our event staff. Please assign someone to assist you with your treat table. We do not permit nuts in bowls due to nut allergies. If candy stains or gets stuck in our carpet, you will be charged for a carpet cleaning fee if necessary.

### ***Miscellaneous Items***

The legal drinking age in Minnesota is 21 years of age. Minors will not be permitted to consume alcoholic beverages on the premise. We reserve the right to assess the level of alcohol consumption and will act accordingly to provide a safe environment for all our guests. Event Bar closes by 12:00am and guests may then go over to the main restaurant bar adjacent to your event room.

### ***Taxes and Services***

All food and beverage services are subject to any applicable sales tax and a 22% service charge. Service charge is subject to change and cannot be guaranteed until 90 days prior to the function date. All service charges collected are not the property of any one person and will be distributed at the discretion of management.

***Cancellations***

All cancellations must be in writing. If cancellation is given in 180 days or less you are held responsible for half of the estimated cost of your event. If cancellation is given in 90 days or less, you are held responsible for the full estimated cost of your event. All Deposits are non-refundable.

***Payments and Deposits***

Deposits will be required to hold the date and space for your event. The amount of this deposit will be the charge of the room set up fee and ceremony site if applicable. Final payment will be due upon receiving your guaranteed count one week prior to your event. Payments are accepted by cash, credit card or check. We must have a credit card number on-hand from the responsible party one week prior. This card will be used for incidentals added on, bar tabs, or additional fees. Even if you're paying that evening in cash for a bar tab, we still need this card on file.

**All prices are subject to change and cannot be guaranteed until 90 days prior to the event date due to possible food costs that may increase or other unforeseen expenses**

***Liabilities***

Client(s) agrees to be responsible for any and all damages and thefts to the premises, its furniture, equipment, table accessories and property rented to customer or damage caused by client, their guests, or invitees.

Client(s) agree to pay any amount due to Tavern at Green Haven. In the event the amount due is not paid and Tavern at Green Haven engages an attorney for collection, client(s) agrees to pay Tavern at Green Haven its attorney fees, expenses and court costs accrued in pursuing payment from client(s).

**Consent to use of Tavern at Green Haven for your event during the COVID-19 Pandemic**

Tavern at Green Haven has adopted multiple measures to reduce the risk of acquiring COVID-19 infection in our facilities. These measures include:

- \*Requiring staff to stay home if they have flu-like symptoms, cough or fever
- \*Complying with Minnesota Department of Health guidelines
- \*Increasing the frequency of cleaning of surfaces
- \*Increased Vigilance with hand washing and respiratory etiquette among staff

Although reduced by the measures we have implemented, the risk of acquiring COVID-19 at our facility cannot be eliminated. By using Tavern at Green Haven for you event, you assume the risk of acquiring COVID-19 infection.

### Event contract detail record

Thank you for choosing Tavern at Green Haven for your event. We look forward to working with you to achieve the finest hospitality available for your guests.

<b>Tavern at Green Haven Reservation Contract</b>	<b>Event Date:</b>
<b>Name:</b>	<b>On site Contacts Name:</b>
<b>Street Address of Contact:</b>	<b>City, State, Zip</b>
<b>Responsible Party:</b>	
<b>Phone Number:</b>	
<b>Email:</b>	
<b>Approximate Number Guests:</b>	
<b>Meeting Time:</b>	
<b>Meeting Room:</b>	
<b>Meeting room set-up fee Price:</b>	
<b>Venue Reservation Fee Total:</b>	<b>Reservation non-refundable Deposit:</b>
<b>BALANCE DUE</b>	
<b>Room set-up:</b>	

I have read, understand, and agree with all of the policies outlined in the Tavern at Green Haven Event Contract. I also understand the guarantee, cancellation and payment procedures.

Client Signature \_\_\_\_\_ Date \_\_\_\_\_

Tavern at Green Haven Signature \_\_\_\_\_ Date \_\_\_\_\_





FULL SERVICE..ALL INCLUSIVE WEDDINGS!  
WE DO ALL THE WORK SO YOU CAN FOCUS  
ON EACH OTHER



**OUTDOOR OR INDOOR CEREMONY \$600**

*Set up of wedding chairs and use of site. Power source is available to outside location.*

**RECEPTION \$1200**

*Ballroom for up to 400 people, includes.. skirting of head table with chiffon draping, lights, chair covers for head table, ceiling chiffon with lights, dance floor, in room bar, patio, lcd projector and screen, in house microphone, house decorations if needed.*

**BRIDAL SHOWERS..REHEARSAL DINNERS..GIFT OPENINGS**

*Breathtaking views.. just minutes from downtown..pristine Golf Course..  
from scratch food.. hands on service.  
Memories are made at Green Haven*



**P: 763.576.2970/ GREENHAVENTAVERN@YAHOO.COM**

# Tavern™ at

Green Haven

Green Haven is the perfect place to conduct your business meeting or host your next social event. The Clubhouse at Green Haven overlooks the beautiful championship golf course with state-of-the-art technology, high speed wireless internet access and free parking. Our deliciously prepared and beautifully presented cuisine will make your next event a success



## Main Ballroom

### Place

- Cocktail Reception
- Plated Meal
- Buffet Meal

### Capacity

- 400 Guests
- 350 Guests
- 350 Guests

### Floor Plan



# Tavern™

at

Green Haven



## Fireside Room

Place	Capacity	Floor Plan
Cocktail Reception	150 Guests	
Plated Meal	110 Guests	
Buffet Meal	110 Guests	

Capacities are only a guide and are approximate

- **Historic Fireside- East Room**
  - Square Footage: 750
  - Theatre-style Seating: 75
  - Classroom-style Seating: 60
  - 60 inch-Rounds-style Seating: 115
- **Ballroom C**
  - Square Footage: 1300
  - Theatre-style Seating: 100
  - Classroom-style Seating: 90
  - 60 inch-Rounds-style Seating: 125
- **Ballroom B**
  - Square Footage: 1683
  - Room Dimensions: 33x51
  - Theatre-style Seating: 175
  - Classroom-style Seating: 100
  - 60 inch-Rounds-style Seating: 125
  - Classroom-style Seating: yes
  - 60 inch-Rounds-style Seating: 350
- **Ballroom A**
  - Square Footage: 1508
  - Room Dimensions: 52x29
  - Theatre-style Seating: 150
  - Classroom-style Seating: 70
  - 60 inch-Rounds-style Seating: 100
- **Main Ballroom**
  - Theatre-style Seating: yes
  - Classroom-style Seating: yes
  - 60 inch-Rounds-style Seating: 350

## COLD HORS D'OUVRES

*Tomato Basil Bruschetta Balsamic Glaze on sliced baguette \$3 per piece*

*Pork Tenderloin Crostini over herbed Cheese spread and topped with Apple Bourbon Chutney \$3 per piece*

*Smoked Salmon Crostini Cucumber Dill Crème Fraîche, Capers & Onion relish on Crostini \$4 per piece*

*Fresh Crudites -assortment of garden-fresh Vegetables served with homemade Ranch or Bleu Cheese \$4 per person -*

*Fresh seasonal Fruit including: Cantaloupe, Berries, Honeydew, Grapes, Pineapple & Strawberries \$5 per person*

*Tortilla Chips with house Salsa \$3 per person*

*Tortilla Chips with house Salsa & Guacamole \$4 per person*

*Caprese Skewer Grape Tomato, Mozzarella, Basil, Balsamic Glaze \$4 per piece*

*Kettle chips with homemade Seasoned Sour Cream \$3 per person*

*Filet of Beef Crostini Bleu Cheese/Onion \$5 per piece*

*Mini BLT Skewer –Bacon, Lettuce, Charred Tomato, Aioli \$3 per piece*

*Assorted Cheeses international & local cheeses served with assorted gourmet crackers & garnished with red grapes \$5 per person*

*International Meat & Cheese -sliced Italian Ham, Pepperoni, Salami, Cheddar & Jalapeño Jack Cheeses served with assorted gourmet Crackers & garnished with assorted Pickles & Peppers \$6 per person*

*Assorted petite Sandwiches including: Turkey & Swiss with Cranberry Aioli, Ham & Cheddar with Dijon Aioli served on mini buns \$5 per piece*

*Iced Jumbo Shrimp, peeled, chilled & served with House-Cocktail & lemon wedges \$5 per piece*

*Tortilla Pinwheels rolled with Turkey or Ham, shredded Cheese, Lettuce and Cream Cheese \$3 per piece*

### SNACKS

*Gardettos Mix \$4 per person*

*Chex Mix \$3 per person*

*Deluxe Mixed Nuts \$4 per person*

*Trail Mix \$3 per person*

*Cookies and assorted Bars \$3.50 per piece*

*Chocolate Covered Strawberries \$6 per piece*

## HOT HORS D'OUVRES

*Bacon Wrapped Jumbo Shrimp with spicy Stone Ground Mustard Dip \$5 per piece*

*Beef Sirloin Skewer – Korean Beef with Scallion and Soy Glaze \$5.5 per piece*

*Short Rib Sliders boneless Beef Short Ribs served on mini slider buns. Smoked Gouda, Red Onion, Marmalade & Balsamic Glaze \$5 per piece*

*Jumbo Chicken Wing- BBQ, Buffalo, Tavern (Teriyaki/Buffalo mix) Asian Zing Raspberry Habanero Accompanied with house made Bleu Cheese dip or house Ranch \$3 per piece*

*Cocktail Franks with house made BBQ sauce \$75 (2 pieces per person based on 25 people)*

*Mini BBQ Pulled Pork Sliders \$4 per piece*

*Mini Tacos with Salsa & Sour Cream \$2.5 per piece*

*Coconut Chicken bites with sweet chili sauce \$4 per piece*

*Cocktail Meatballs with house made BBQ sauce \$2.5 per piece*

*Pork Pot Sticker with Gyoza Sauce \$3 per piece*

*Vegetable Eggrolls with sweet & sour sauce \$3 per piece*

*Wild Rice Stuffed Mushrooms Wild Rice, Cheese, Parmesan, Cream \$3 per piece*

*Spinach & Artichoke Dip with warm Pita Chips \$3 per person*

*Fried Cheese Ravioli served with House Marinara \$3 per piece*

*Chicken Satays (Teriyaki or Peanut Sauce) \$4 per piece*

*Flour Dusted Walleye Bites house cut, fresh Remoulade and served with Lemon wedges \$4 per piece*

*Tavern Cheese Bread-sliced toasted Baguette, Alfredo, Basil, melted Mozzarella \$3 per piece*

*Sirloin Steak bites served with house made creamy Horseradish \$4 per piece*

*Big Bacon- thick cut and dipped in Maple Glaze \$4 per piece*

## Tavern at Green Haven Buffets 2024

### **Turkey Roulade Buffet \$29**

Bacon Wrapped Turkey Roulade stuffed with Chipotle Corn Bread, Grilled Pork Tenderloin with Bourbon Sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread & Whipped Butter

\*\*\* A Tavern Favorite\*\*\*

### **The Tavern Buffet \$25**

Baked Chicken Breasts in a Creamy Champagne sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread and Whipped Butter

### **The Traditional Buffet \$26**

Succulent Turkey & Ham, Garlic Mashed Potatoes, Home Style dressing, Chef's choice Vegetable, Warm Bread, Whipped butter and a House Salad with House Balsamic Dressing.

### **Chicken & Braised Short Rib Buffet \$27**

Braised short Ribs with Bordelaise Sauce, Champagne Chicken Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread and Whipped Butter.

### **Italian Pasta Buffet \$20**

Penne Pasta with a House made Marinara on the side. 2 meatballs included per person. Caesar Salad, and fresh garlic bread sticks

Add on Lasagna \$3 add on Sliced Chicken \$5

### **Tavern Taco Buffet \$20**

Soft Tortillas, Seasoned Beef, Shredded Lettuce, Pico De Gallo, Shredded Cheese, Sour Cream, Spanish Rice and Refried Beans.

Add on Tortilla Chips & Salsa or Guacamole \$2

### **Chicken & Rib Buffet \$26**

St. Louis Style Ribs in our house BBQ Sauce, Herb Chicken, Coleslaw and Roasted Red Potatoes

### **Deli Sandwich Bar \$20**

Assortment of Meats, Variety of Breads, Potato Salad, Kettle Chips, Seasoned Sour Cream, Assorted Condiments of Lettuce, Tomato, Pickles, Cheese, Mayo, Mustard, Cookies. Add on a cup of House Chicken Wild Rice Soup or Chili for \$3

### **All American Cookout \$22**

Grilled Hamburgers, Slow Cooked Brats, Baked Beans, Potato Salad, Kettle Chip, (Lettuce, Tomato, Onion, American Cheese, Mayo, Mustard, Ketchup), Based on 1 Burger and 1 Brat per person. Add on Burgers \$2, Brats \$2 & add on Grilled Chicken \$5

### **Tavern BBQ Buffet \$20**

Pulled Pork in our house made BBQ Sauce, Buns, Baked Beans, Coleslaw, Kettle Chips & Seasoned Sour Cream.

### **Herb Pork Tenderloin with Dijon Cream Sauce \$25**

Roasted Pork Tenderloin, Chardonnay Dijon Cream Sauce, Herb Roasted Red Potatoes, Chef Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread & Whipped Butter.

### **Grilled Chicken with Chive Cream Sauce \$25**

Grilled Chicken Breast, Chive Cream Sauce, Herb Roasted Red Potatoes, Chef Choice Vegetable, House Salad with Balsamic Vinaigrette, Warm Bread & Whipped Butter.

\*\* See additional Menu for Late Night event menu and Buffet enhancement stations\*\*

Buffets include beverage station of Lemonade during dinner service. Coffee or additional Lemonade may be purchased.

Above prices are subject to a 22% service fee along with the local sales tax of 8.125%

## Tavern at Green Haven Plated Dinners

2024

Plated dinners include a house salad with cucumber, red onion, grape tomato, croutons, shredded cheddar jack, house Balsamic Vinaigrette, dinner roll, butter, one starch, chef's choice steamed vegetable. Sub Caesar salad for \$2 more. Add on \$2 per person for table coffee service. \* Pasta meals do not get a starch or vegetable\*

**Chicken Piccata** Chicken Breast, Capers, Shallot, Wine, Lemon & Butter \$25

**Duet of Chasseur Con Pollo** Two Pan Seared Breasts of Chicken, simmered in a Sweet Cognac & served with Mushroom sauce of Chasseur \$27

**Champagne Chicken** Lightly Breaded Chicken Breast oven baked to perfection, then smothered with a sweet Creamy Champagne Sauce \$27

**Pasta Alfredo** Parmesan, Sherry, Garlic, Cream, Penne \$25 add on Chicken for \$4 / add on Shrimp for \$7

**Lobster Ravioli** Roasted Red Pepper, Parmesan Cream Sauce \$32

**Walleye Florentine** Blackened, Shallot, Lemon, Pinot Grigio, Capers, Spinach \$35

**Duxelle Sirloin** Shallot, Cognac, Parsley, Wild Mushroom Demi 34

**Filet Mignon** Center cut with Rosemary Demi Glaze \$40

**Braised Short Ribs** with Bordelaise \$ 36

**NY Strip Steak** Blackberry Horseradish Sauce \$40

**Atlantic Salmon** grilled with Lemon Butter \$32

**Vegetarian-**

**Butternut Squash Ravioli** (V) Diced Red Bell Pepper and house Newburgh Sauce \$25

**Eggplant Napoleon** (V) Sliced encrusted Eggplant sautéed, stacked with Mozzarella, sweet Pomodoro and topped with Garlic Roasted Portabella Mushroom Parmesan \$25

**Pasta Aglio Olio** (GF) (V) Rice pasta, fresh herbs, Spinach, Tomatoes, Wine, Lemon, Butter \$25

**Combo Plates**

4oz Filet Mignon & Walleye, or Champagne Chicken \$40

### Starch Selections:

Baked Potato, Garlic  
Mashed, Italian Gratin,  
Roasted Baby Reds,  
Parmesan Hash browns

# LATE NIGHT HUNGER PLEASERS

## House-Made Thin Crust Pizzas

16 slices per pizza served 4 people

Cheese \$16 Pepperoni \$25 Italian Sausage \$25 Supreme \$28

## Mini Beef Sliders

Mini Beef Patty, Cheese on a bun with condiments of Ketchup & Mustard \$10 per person

## Pulled Pork Sliders

Pulled Pork, House BBQ on a Bun \$10 per person

## Boneless Wings

served with House BBQ \$8 per person

# BUFFET ENHANCEMENT STATIONS

## Mash-Tini-Station \$350 per 50 people

Creamy Mashed Potatoes in petite glasses.

Toppings Bacon, Shredded Cheddar Cheese, Chives, Broccoli, Gravy, Sour Cream

Whipped Butter

## Mac & Cheese Station \$400 per 50 people

Creamy House-Mac & Cheese in Petite Glasses.

Toppings: Bread Crumbs, Shredded Cheddar Cheese, Grated Parmesan, Bacon, Scallions  
& Shredded Pork

# Tavern™

at  
Green Haven

## Beverages

Domestic Beer 5  
 Premium Beer 6  
 House Wine (per glass) 10  
 Rail Drink 6.00  
 Premium Drink 7.00  
 Top-Shelf Drink 8.00

### 16 Gallon Domestic Kegs

Miller Lite 375  
 Michelob Golden Light 375  
 Coors Light 375  
 Budweiser 375  
 Bud Light 375  
 Grain Belt Premium 375

### 16 Gallon Imported Kegs:

Leinenkugel Honey Weiss 475  
 Leinenkugel Summer Shandy (seasonal) 475  
 Heineken 475  
 Amstel Light 475  
 Summit Extra Pale Ale 475  
 Stella Cidre 475  
 Angry Orchard 475  
 Guinness 575

### 16 Gallon Craft Kegs

Goose Island 312 575  
 Surly Brewing Company, Surly Furious 575  
 New Belgium Brewing Fat Tire 575  
 Fulton Sweet Child Of Vine IPA 575  
 Fulton 300 575  
 Many Craft Brews coming soon,  
 ask for your flavor and we will get the pricing

### Non Alcoholic Beverages

Columbian Coffee per gallon 30  
 Soda (free refills) 3  
 Lemonade per gallon 20  
 Fruit Punch per gallon 20  
 Becks NA 5 per bottle

### Bubbles:

**Prosecco** 30  
 La Marca, Italy  
**Brut** 30  
 Wycliff, California

### Whites: (listed sweet to dry)

**Old Vine Rose** 30  
 Marietta Cellers, California  
**Moscato** 30  
 Canyon Road, California  
**Pinot Grigio** 30  
 Prophecy, Italy  
**Chardonnay** 30  
 LaTerre, California  
**Chardonnay** 36  
 La Crema, California  
**Sauvignon Blanc** 36  
 Stoneleigh, New Zealand

### Reds: (listed light to full-bodied)

**Pinot Noir** 30  
 Mark West, California  
**Merlot** 30  
 LaTerre, California  
**Merlot** 59  
 Emmolo, California  
**Cabernet Sauvignon** 30  
 LaTerre, California  
**Cabernet Sauvignon** 39  
 Double Canyon by Pine Ridge  
**Cabernet Sauvignon** 99  
 Caymus, California

More available upon request

# Tavern™

at

Green Haven

## *Reception Room set up and usage Information - Contract 2024*

### ***Banquet Room Setup and Fees***

Tavern at Green Haven will provide the setup of round 60-inch tables and 8-foot rectangle tables, clean-up, dance floor, linen table cloths and napkins, built in sound system for speeches, built in LCD Projector & Screen

<b><u>Reception Room set-up fee Rate:</u></b>	<b>\$1200</b>
<b><u>Ceremony Set up fee:</u></b>	<b>\$600</b>

### ***Decorations/ personal belongings***

The client is responsible for set up and removal of their own decorations & belongings at the end of the event. The client is solely responsible for any and all outside rentals brought into this facility. Rice, birdseed, confetti, table decorative sprinkles, glitter or silly string are not permitted on the premises. Client is responsible for the cost to replace any tavern decorations that go missing and replace or pay or damaged Tavern property.

### ***Décor***

Included in Reception set up fee is Linen Table Cloths White, Ivory or Black . Complimentary Linen Napkins . You will choose the color as well as how we fold each napkin at the place settings. Ask wedding planner for available colors. Other decorations such as chair covers are an additional charge.

### ***Entertainment***

Our clients make all arrangements for their own entertainment. Entertainment must end no later than 12:00am. All guests and non-Green Haven employees must vacate the premises' including the parking lot by 1:00am.

### ***Attendance Guarantees***

You must guarantee the number of attendees for all food, beverage and meeting functions 7 business days prior to the event date. If the catering department does not receive a guarantee by the required day, the client will be charged accordingly based on the original number of guests. Your guaranteed count can always increase but never decrease from your original guarantee, Tavern at Green Haven does not prepare any additional meals, however we will make every effort to accommodate additional guests.

### ***Food and Beverages Regulations***

No other outside snacks or food is allowed in our event facility. You may purchase items through our catering department. Yes, you can bring in your own dessert such as a wedding cake or cupcakes. See event planner for more details. Please assign someone to cut and serve your cake. The Tavern does provide china cake plates & forks, you supply the paper napkins. Buffets are priced to be affordable and enough food for one time through. Our event staff serves from the buffet the protein portion to ensure proper portion control. If there is extra food, guests may come through the line a second time. Please assign someone to release tables by table number from the in-room microphone or from your DJ's microphone. If you have a DJ, they usually do this for receptions.

In compliance with state health codes, food and beverages prepared by the Tavern but not consumed during the event become the property of the Tavern and may not be removed from the premises. In certain instances, a waiver may be signed to allow you to bring extra items home. We reserve the right to determine which items can be brought home based on food safety standards.

### ***Multiple Entree Fee***

When selecting multiple entrees over 2 selections, a multiple entree fee of \$2 per person will apply per person for the extra meal selection. We request that the same accompaniments be selected for all entrees.

***Treat tables are a set-up fee of \$100*** -We will set this up for you with your instructions, if candy is thrown around on floor, the treat table will be put away by our event staff. Please assign someone to assist you with your treat table. We do not permit nuts in bowls due to nut allergies. If candy stains or gets stuck in our carpet, you will be charged for a carpet cleaning fee if necessary.

### ***Miscellaneous Items***

The legal drinking age in Minnesota is 21 years of age. Minors will not be permitted to consume alcoholic beverages on the premise. We reserve the right to assess the level of alcohol consumption and will act accordingly to provide a safe environment for all our guests. Event Bar closes by 12:00am and guests may then go over to the main restaurant bar adjacent to your event room.

### ***Taxes and Services***

All food and beverage services are subject to any applicable sales tax and a 22% service charge. Service charge is subject to change and cannot be guaranteed until 60 days prior to the function date. All service charges collected are not the property of any one person and will be distributed at the discretion of management.

### *Cancellations*

All cancellations must be in writing. If cancellation is given in 180 days or less you are held responsible for half of the estimated cost of your event. If cancellation is given in 60 days or less, you are held responsible for the full estimated cost of your event. All Deposits are non-refundable.

### *Payments and Deposits*

Deposits will be required to hold the date and space for your event. The amount of this deposit will be the charge of the room set up fee and ceremony site if applicable. Final payment will be due upon receiving your guaranteed count one week prior to your event. Payments are accepted by cash, credit card or check. We must have a credit card number on-hand from the responsible party one week prior. This card will be used for incidentals added on, bar tabs, or additional fees. Even if you're paying that evening in cash for a bar tab, we still need this card on file.

**All prices are subject to change and cannot be guaranteed until 60 days prior to the event date due to possible food costs that may increase or other unforeseen expenses**

### **Liabilities**

Client(s) agrees to be responsible for any and all damages and thefts to the premises, its furniture, equipment, table accessories and property rented to customer or damage caused by client, their guests, or invitees.

Client(s) agree to pay any amount due to Tavern at Green Haven. In the event the amount due is not paid and Tavern at Green Haven engages an attorney for collection, client(s) agrees to pay Tavern at Green Haven its attorney fees, expenses and court costs accrued in pursuing payment from client(s).

### Event contract detail record

Thank you for choosing Tavern at Green Haven for your special event. We look forward to working with you to achieve the finest hospitality available for your guests.

<b>Tavern at Green Haven Reservation Contract</b>	<b>Wedding Date:</b>
<b>Bride Name:</b>	<b>Groom Name:</b>
<b>Street Address of Contact:</b>	<b>City, State, Zip</b>
<b>Responsible Party</b>	
<b>Bride's Cell Phone:</b>	<b>Groom's Cell Phone:</b>
<b>Bride Email:</b>	<b>Groom Email:</b>
<b>Approximate Number Guests:</b>	<b>Event Reserved Time</b>
<b>Ceremony Time</b>	
<b>Golf Course Grounds Location</b>	
<b>Ceremony set-up Fee:</b>	
<b>Reception Location: Main Ballroom</b>	
<b>Reception room use-set-up Fee:</b>	<b>Total = Reception and Ceremony fee <sup>TM</sup></b>
	<b>Reservation non-refundable Deposit:</b>
<b>BALANCE DUE</b>	
<b>Additional Info:</b>	
Tavern at Green Haven	

I have read, understand, and agree with all of the policies outlined in the Tavern at Green Haven Event Contract. I also understand the guarantee, cancellation and payment procedures.

Client Signature \_\_\_\_\_ Date \_\_\_\_\_

Tavern at Green Haven Signature \_\_\_\_\_ Date \_\_\_\_\_

## 6. Partnership Opportunities

Please provide an approach to the partnership opportunities noted above, outlining your vision/interest in each. Please include any additional recommendations to enhance the overall operation of the clubhouse.

Reply:

We are excited for the opportunity to partner with the EDA in all facets of the operation at Edinburgh USA. In our current operation The Tavern at Green Haven we manage all Food & Beverage Operations including being the exclusive caterer for all Banquets and events. Every part of the operation must operate seamlessly to achieve a successful operation. We strive to exceed the guest's experience whether it is the restaurant being open at so a guest can get a drink before teeing off in the morning to making sure they consistently see the Beverage Cart in a timely manner on the course. With that being said It is our goal to make The Brooklyn a destination restaurant. We have always considered our operations as casual fine dining restaurants that happen to be located at a golf course. Food drives our business! We constantly drive to provide the finest food at affordable prices.

We welcome the opportunity to cater all events available to us under the agreement. In our experience all aspects of the operation feed each other. For example: A person may come to Edinburgh for a round of golf. While they are at Edinburgh USA, they enjoy a beautiful wonderfully maintained golf course and receive great service with a smile by the bartender before they tee off and attentive expedient service from the beverage cart attendant during the round. After the round they go to the restaurant to have a refreshment and tally up their scores. While there notice the menu order food and are amazed at how good it is. Before you know it, they are regular customers of both the restaurant and the golf course and booking a banquet at Edinburgh USA.

We currently service two golf simulators that are consistently booked during the off season and have definitely seen the value they add to our operation and would welcome partnering in the addition of them.

The St. Andrews Club membership is a unique opportunity. We look forward to building this partnership. We see endless options to grow our relationship from monthly themed dinners and events to great weekly food and beverage specials. These should be our number one customer and feel like they are truly partners in our operation.

**7. Fees and Financial Investments**

Please submit a proposal for a preferred financial arrangement with the EDA. The proposal should include information regarding proposed management fees and interest in partnership opportunities.

REPLY

See Attached Completed Form.

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**Edinburgh USA Restaurant Management Services Contract**

**January 1, 2025**

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## Edinburgh USA Restaurant Management Services Contract

THIS AGREEMENT is made and entered into this \_\_\_\_ day of \_\_\_\_\_, 2025, by and between City of Brooklyn Park Economic Development Authority (the "Landlord") and, Green Haven Tavern, LLC or assigns, a Minnesota limited liability company doing business at 8700 Edinbrook Crossing, Brooklyn Park, MN 55443 (the "Tenant"), collectively referred to as the "Parties."

WITNESSETH:

WHEREAS, the City of Brooklyn Park EDA is the owner of certain clubhouse, restaurant, bar, and related facilities located at the Edinburgh USA clubhouse in the City of Brooklyn Park, Minnesota, (herein referred to as the "Clubhouse Facilities" or "Clubhouse");

WHEREAS, Tenant is engaged in the business of marketing, selling food and beverages at places of public gatherings such as the Clubhouse, and has experience in all phases of the marketing and operation of facilities such as the Clubhouse;

WHEREAS, The City of Brooklyn Park EDA is desirous of utilizing the services and experience of the Tenant in connection with the management, marketing, and operation, and maintenance of the Clubhouse during the Term hereof and the Tenant desires to render such services, all upon the terms and conditions set forth herein.

NOW, THEREFORE, in consideration of the mutual covenants and agreements contained herein, the sufficiency of which is hereby acknowledged by the Parties, the Landlord and the Tenant agree as follows:

### ARTICLE I

#### Definitions

**Section 1.01. Definitions.** In this Agreement, unless a different meaning clearly appears from the context:

"Agreement" means this Edinburgh USA Restaurant Management Services Contract.

"Agreement Date" means the date first written above.

"Landlord" means City of Brooklyn Park EDA.

"Capital Improvement" means the addition of a permanent structural improvement to the Clubhouse or Clubhouse Facilities or the restoration of some aspect of the Clubhouse or Clubhouse Facilities intended to enhance the property's overall value or increase its useful life.

"Clubhouse" or "Clubhouse Facilities" means the clubhouse, restaurant, bar, banquet rooms, and related facilities located at Edinburgh USA.

"Contract Year" means each individual calendar year during the Term of this Agreement commencing on January 1<sup>st</sup> and concluding on December 31<sup>st</sup>.

"Default" has the meaning ascribed to it in Sections 8.01 and 8.02 of this Agreement.

"Dispute Resolution Procedures" means the procedures for mediation of disputes required pursuant to Section 9.13 of this Agreement, the description of which is set forth in Exhibit D attached hereto.

"Edinburgh USA" means the golf course, clubhouse, and related facilities and amenities located at 8700 Edinbrook Crossing, Brooklyn Park, MN 55443

"Food/Beverage Carts" means the motorized carts that provide food and beverage services upon the Green Haven Golf Course.

"Gross Sales" means the invoice value of all sales from the Clubhouse Facilities, before discounts, adjustments, deductions, exclusions or exemptions *other than* discounts to customers arising from marketing promotions such as "buy one get one free" and frequent diner cards.

"Tenant" means Green Haven Tavern, LLC or assigns, a Minnesota limited liability company doing business at 8700 Edinbrook Crossing, Brooklyn Park, MN 55443.

"Term" means the term of this Agreement as described in Section 7.01 hereof.

## ARTICLE II

### General Provisions

**Section 2.01. Appointment and Acceptance.** The Landlord hereby leases to Tenant as the exclusive Tenant of the Clubhouse and the Tenant hereby accepts the tenancy and assumes and agrees to perform for and on behalf of the Landlord all rights, powers, authorities, and obligations, of the Landlord pertaining to the operation, management, marketing, and maintenance of the Clubhouse. This Agreement shall not be interpreted to create an employment relationship between the Landlord and the Tenant, rather, it is understood that the Tenant is an independent contractor. Nothing in this Agreement shall create or be deemed to create or to constitute a partnership, joint venture, trust, or other fiduciary relationship between the Landlord and the Tenant.

**Section 2.02. Representations and Warranties of the Tenant.** The Tenant represents and warrants to the Landlord that:

(a) Tenant is a limited liability company duly organized, validly existing, and in good standing under the laws of the State of Minnesota and has full power to carry on its business as now being conducted;

(b) Tenant has all requisite power and authority to enter into this Agreement, perform its obligations hereunder, and to consummate the transactions contemplated hereby without the approval of any third party. All necessary corporate action has been taken by Tenant with respect to the execution, delivery, and performance by Tenant of this Agreement and the consummation of the transactions contemplated hereby;

(c) Neither the execution and delivery of this Agreement nor the consummation by Tenant of the transactions contemplated hereby nor compliance by Tenant with any of the provisions of this Agreement will violate or cause a default under any statute (domestic or foreign), judgment, order, writ, decree, rule, or regulation of any court or governmental authority applicable to Tenant; breach or conflict with any of the terms, provisions, or conditions of the Articles of Incorporation or bylaws of Tenant; or violate, conflict with or breach any agreement, contract, mortgage, instrument, indenture, or license to which Tenant is a party or by which Tenant is or may be bound, or constitute a default thereunder, or result in the creation or imposition of any encumbrance upon, or give to any other party or parties any claim, interest or right with respect to, the Clubhouse or any equipment, furnishings or fixtures used or stored thereon;

(d) No representation or warranty made by Tenant in this Agreement, and no exhibit, schedule, or other writing furnished to the Landlord by Tenant or its officers or authorized representatives pursuant to this Agreement or in connection with the transactions contemplated hereby, contains or will contain, any untrue statement. Tenant covenants that it will immediately notify the Landlord in writing in the event Tenant becomes aware that any such items become untrue or incorrect.

(e) Tenant has the requisite skill and experience to operate and market the restaurant and banquet facilities and to hire and manage the appropriate level of staff.

**Section 2.03. Right to Occupy Clubhouse Premises.** Tenant shall have the right to occupy the areas of the Clubhouse. In addition, the Landlord shall permit Tenant to use or occupy:

(a) parking spaces for its employees and those making deliveries or receiving merchandise in connection with the operation of the Clubhouse;

(b) other assets owned or leased by the Landlord and designed or intended to be used in connection with the operation of the Clubhouse, including but not limited to all applicable Capital Improvements, Fixtures, custom built and other equipment, counters and bars situated at the Clubhouse, all as more specifically described in Article IV hereof;

(c) storage facilities for Food/Beverage Carts. Tenant shall not enter into any agreement with a third party to use all or a part of the Clubhouse facilities outside the normal scope of the activities related to the Clubhouse without the express written consent of the Landlord.

(d) Access to the surveillance camera system for the Tenants space.

## ARTICLE III

### General Duties of Tenant

#### **Section 3.01. Operation of Food and Beverage Services.**

(a) Tenant has the exclusive right and obligation during the Term of this Agreement to operate the food and beverage services at the Clubhouse which shall include: (i) the purchasing, storage, preparation, and service of all food and beverages; (ii) the booking and servicing of private parties, wedding receptions, business luncheons, and banquets; (iii) the operation of the Food/Beverage Carts upon the Edinburgh USA in locations approved by the Landlord; (iv) the ongoing management and administrative services as are usual and customary for the efficient operation of such food and beverage services of the Clubhouse; and (v) the marketing and management of the Clubhouse.

(b) Tenant agrees to operate the Clubhouse in a manner consistent with the general operations of the Edinburgh USA. Tenant shall operate the kitchen, restaurants, banquet and meeting rooms, bar, and other portions of the Clubhouse in such a manner as to make the Clubhouse serviceable and attractive to patrons and the public generally. The Clubhouse may be made available by Tenant for private parties, wedding receptions, business luncheons, and banquets, consistent with the terms and conditions of this Agreement.

(c) Tenant shall at all times provide sufficient labor, supervision, supplies, and inventory and shall exercise such modern business practices as to ensure the proper and efficient operation of the Clubhouse. Tenant shall not hinder or interfere with the general operation of the Edinburgh USA, nor with the public's use or enjoyment thereof in the operation and conduct of its business and activities under this Agreement. Tenant and Landlord shall agree upon areas for the storage of Tenant's supplies and inventory, which areas shall not exceed in the aggregate 1000 square feet, shall be provided at no cost to Tenant and shall constitute the sole such storage space available to Tenant; provided, however, that the Landlord shall also provide indoor storage, maintenance and repair space for 2 food/beverage carts owned by the Landlord at no cost to Tenant except that Tenant shall reimburse the Landlord for any maintenance services to such food/beverage carts performed by the Landlord.

(d) Tenant shall reasonably cooperate with the Landlord in the operation of the Clubhouse during special events and tournaments taking place at the Edinburgh USA.

(e) Tenant and its employees shall not engage in any discriminatory practice with respect to the products, services, or privileges offered to or enjoyed by the general public which are prohibited by Chapter 363 of the Minnesota Statutes or other applicable state, Federal, or local laws regulations, or ordinances. Neither Tenant nor its employees shall publicize the items or services to be provided under this Agreement in any manner that would directly or inferentially constitute a prohibited discriminatory practice.

(f) Except as otherwise provided herein, Tenant shall, at its expense, procure and maintain all licenses and permits reasonably required for the operation of the Clubhouse in accordance with this Agreement. Upon request, the Landlord shall execute such documents and instruments and take such action as may be reasonably required to assist Tenant in obtaining such licenses and permits. In operating the Clubhouse, Tenant shall comply with all applicable federal, state, and local laws, rules, and regulations, including, without limitation, all health codes and standards imposed by the municipal health department and all rules and regulations adopted by the Landlord.

(g) Tenant shall not erect any sign for advertising or any other purpose upon the Clubhouse facility or in the vicinity thereof which is permanent in nature without obtaining the advanced written consent of the Landlord, which consent may be withheld in his/her sole discretion. Any expense for signage which is approved by the Landlord shall be paid as negotiated between the parties prior to the construction thereof. Tenant shall not change the restaurant names associated with the Clubhouse without the prior written consent of the Landlord.

(h) The Tenant shall obtain and maintain all licenses necessary to permit the sale of liquor, beer, and wine at the Clubhouse and upon the Edinburgh USA golf course via the Food/Beverage Carts. The Tenant shall be responsible for the fees, costs, and expenses necessary to maintain such licenses. Tenant shall purchase and maintain such liquor liability insurance as is required herein and pursuant to Chapter 340A of the Minnesota Statutes, as amended, and such other applicable statutes, ordinances, and regulations. Tenant shall assume all liability related to the sale of intoxicating liquor and wine at the Clubhouse and via the Food/Beverage Carts and shall indemnify, defend, and hold harmless the Landlord, its councilmembers, officers, employees, agents, and assigns from any liability or claims arising therefrom to the extent such liability or claims are not covered by Tenant's insurance. Tenant shall not engage in or permit any activities at the Clubhouse which may or will jeopardize in any way the validity or cause the suspension or cancellation of the liquor licenses or permits obtained in connection with Clubhouse operations. Landlord shall assist Tenant in enforcing all Minnesota State Statute Liquor Laws with regards to customers bringing outside purchased liquor on to the golf course property.

(i) Tenant shall, at its sole cost and expense, be responsible for booking and servicing private parties, wedding receptions, business luncheons, and banquets at the Clubhouse, provided, Tenant shall cooperate with the Landlord in scheduling such events (within a sixty-day timeframe) to avoid conflicts with special events and tournaments scheduled at the Clubhouse or Edinburgh USA. Tenant agrees to permit the use of such banquet and meeting rooms at the Clubhouse by the Landlord to the extent such facilities are not reserved for revenue-generating private organizations, wedding receptions, private parties, etc. Any event reserved by the City shall be at no charge, except for the expense of food, beverage, cleaning and staffing costs. It is expressly understood that the Clubhouse 'bar and restaurant' operations shall not be closed for such City events and that the Clubhouse 'banquet' area can be used if not already occupied by another group.

**Section 3.02. Clubhouse Employees.**

(a) Tenant shall be solely responsible for the recruitment, training, employment, performance, review, and compensation of adequate personnel to meet the staffing needs for the operation of the Clubhouse.

(b) All persons employed by the Tenant shall be the sole and exclusive employees of Tenant and shall be paid by Tenant. In connection with the employment of Tenant employees during the Term, Tenant shall accept full and exclusive liability for all applicable social security, unemployment, workers' compensation, or other employment taxes or contributions of insurance, and all employee benefits, and shall comply with all federal and state laws and regulations relating to employment generally, including but not limited to wage and hour laws, social security, unemployment insurance, and workers' compensation. Certificates evidencing compliance with the foregoing shall be submitted to the Landlord as reasonably requested by the Landlord.

(c) Tenant shall be an equal opportunity employer and shall comply with all applicable provisions of federal and state law regarding equal employment opportunity.

(d) The Tenant shall take measure to ensure that all employees of the Tenant shall conduct themselves courteously in their relations with the public.

(e) All Tenant employees and all other persons necessary to the operation of the Clubhouse, including, persons engaged in delivery of supplies and merchandise to the Clubhouse, shall have free and reasonably unimpeded ingress and egress to the Clubhouse.

**ARTICLE IV**

**Existing Equipment and New Equipment; Capital Improvements and Fixtures;  
Repair and Maintenance; Clubhouse Inventory**

**Section 4.01. Existing Equipment and New Equipment.**

(a) The Clubhouse Facilities include certain equipment owned by the Landlord (the "Existing Equipment"). Tenant shall maintain the Existing Equipment in good condition and working order and shall repair the Existing Equipment as it deems necessary. The Existing Equipment shall remain the property of the Landlord and shall be retained by the Landlord upon termination of this Agreement. Tenant shall provide notice to the Landlord of any Existing Equipment that is beyond repair or is otherwise no longer suitable for use. The Tenant shall be responsible for repair of any equipment up to \$400 of the initial repair expense not to exceed \$2000 of total repair expense in any calendar year, Tenant will make the Landlord aware of any expense that exceeds \$400 prior to making any repairs or incurring costs.

(b) Any replacements, substitutions, and additions to the Existing Equipment purchased by Tenant shall constitute "New Equipment" for the purposes of this Agreement. Tenant shall provide the Landlord with a list of New Equipment at the commencement of each Contract Year that reflects any New Equipment acquired during the previous Contract Year. Title

to and ownership of the New Equipment shall remain in the Tenant and, subject to Section 7.02(d) below and may be removed by Tenant upon the expiration or earlier termination of this Agreement. The removal of such equipment shall not cause damage to or materially alter the Clubhouse facilities. Any Existing Equipment removed and replaced with New Equipment shall be returned to Landlord.

**Section 4.02. Capital Improvements and Fixtures.**

(a) All Capital Improvements intended to be undertaken by Tenant involving the alteration, addition or modification to the Clubhouse shall be pre-approved by the Landlord and the cost thereof shall be apportioned between Tenant and the Landlord as they may agree at the time of such Landlord approval.

(b) The Landlord shall determine in its sole discretion whether the Capital Improvement(s) are necessary for the profitable and efficient operation of the Clubhouse. The Landlord shall give great weight to the expertise of Tenant in making this determination. If the Landlord determines the Capital Improvement(s) are necessary, the Landlord and the Tenant shall agree, on a case by case basis, the allocation for the cost of such improvements. Title to and ownership of all Capital Improvements shall remain in the Landlord. The Landlord shall at all times have the right to make Capital Improvements to the Clubhouse in its sole discretion, without a recommendation by Tenant, provided that any substantial Capital Improvements initiated by the Landlord and not recommended by Tenant that materially interrupts operations at the Clubhouse shall give rise to Tenant's right to terminate this Agreement upon thirty (30) days written notice to the Landlord. Material interruptions to Tenant's operations shall be decided on a case-by-case basis which may take into consideration, among other things, the time of year of the interruption, the extent of the interruption to Tenant's operations, and the estimated length of time said interruption is expected to last.

(c) Title to and ownership of all Existing Fixtures shall remain in the Landlord. The Landlord shall at all times have the right to replace, substitute, or add to the Existing Fixtures without a recommendation by Tenant, provided that any such replacement, substitution, or addition that materially interrupts operations at the Clubhouse shall give rise to Tenant's right to terminate this Agreement upon thirty (30) days written notice to the Landlord. Material interruptions to Tenant's operations shall be decided on a case-by-case basis which may take into consideration, among other things, the time of year of the interruption, the extent of the interruption to Tenant's operations, and the estimated length of time said interruption is expected to last.

(d) In connection with the installation, construction, or operation of any New Equipment, Existing Equipment, Capital Improvements, or Fixtures, Tenant shall obtain and maintain in effect all necessary or required permits, licenses and approvals and shall conform with all applicable laws, regulations and ordinances. Tenant shall not permit any mechanics liens or other encumbrances to attach to the Clubhouse property in connection with the installation, construction, or operation of New Equipment, Existing Equipment, Capital Improvements, or Fixtures.

**Section 4.03. Repair and Maintenance.**

(a) Tenant shall, at its own expense, maintain and inspect all New Equipment and Existing Equipment in accordance with industry standards and applicable state, federal and local laws, regulations, ordinances, and health codes.

(b) Tenant shall, at its own expense, provide for the cleaning, sanitation and general upkeep of the Restaurant and Banquet facilities. Tenant shall not cause or permit waste to occur at the Clubhouse or take any actions or permit any actions which cause any reduction in value or loss or damage to the Clubhouse.

(c) The Landlord shall, at its own expense, perform or cause to be performed all structural inspections, maintenance, and repair of the Clubhouse, including, but not limited to, the roofing system, exterior masonry, exterior paving, and the sewage, HVAC, fire suppression, and electrical systems serving the Clubhouse. The Landlord shall be responsible for such exterior and parking area maintenance as landscaping, snow removal and mowing. The Landlord shall pay for maintenance and repair of all Capital Improvements and Fixtures approved in accordance with Section 4.02. Notwithstanding the foregoing, the Landlord shall not be required to pay for such items in the event the maintenance and/or repair is necessitated by the negligent or improper operation by Tenant, its employees, agents or assigns of the Clubhouse facilities, Capital Improvements, or Fixtures, in which case the cost shall be paid by Tenant.

**Section 4.04 Clubhouse Inventory.** Tenant shall provide or cause to be provided, at its own expense, all supplies and inventory necessary for the operation of the Clubhouse. Tenant shall be solely responsible for such supplies and inventory and shall indemnify and hold the Landlord forever harmless for any loss or damage to the same due to fire, water, theft, vandalism, forced entry, or any other cause and the Landlord shall not be charged for such loss or damage. Tenant shall be solely responsible for all cash and merchandise losses resulting from spoilage, accident, theft, dishonesty, vandalism or any other cause and shall hold the Landlord harmless therefor.

**ARTICLE V**

**Fees**

**Section 5.01. Rent.**

(a) Tenant shall pay to the Landlord a Fee as follows:

Tenant shall pay a base amount as set forth below, which shall be applied to Tenant's portion of the real estate taxes and utility costs.

Year 1 - \$4,000 per month  
 Year 2-3 - \$4,500 per month  
 Year 4-5 - \$5,000 per month  
 Year 6-7 - \$5,500 per month

Tenant shall pay an additional 4% of its gross sales per month which shall be applied to cover any utility costs for that month. Any sums remaining after the utility costs have been paid shall be retained by Landlord as and for rent.

## ARTICLE VI

### Insurance; Indemnification; Damage or Destruction

#### **Section 6.01. Insurance.**

(a) Tenant shall, at its cost and expense, procure and maintain, throughout the Term of this Agreement, insurance against any damage, loss, or liability arising or claimed to have arisen out of the use, occupancy, or operations of the Clubhouse as follows:

(i) Tenant shall purchase and maintain a commercial general liability insurance policy ("CGL") which includes coverage for personal injury liability, broad form property damage liability, premises/operations liability, completed operations/product liability, fire legal liability, medical expenses, and contractual liability which extends coverage to assume the responsibilities arising from this Agreement. The foregoing policy or policies shall have and keep limits of liability in an amount of at least \$5,000,000 Per Occurrence and \$5,000,000 Aggregate. This requirement may be met by procuring a basic policy plus an umbrella or excess liability policy.

(ii) Tenant shall purchase and maintain a business policy providing liability coverage, bodily injury coverage, and property damage coverage for all owned, non-owned, rented, or hired vehicles used in connection with Clubhouse operations, including the Food/Beverage Carts. The business automobile policy or policies shall have and keep limits of liability in an amount of at least \$2,000,000 Per Occurrence and \$2,000,000 Aggregate. This requirement may be met by procuring a basic policy plus and umbrella or excess liability policy.

(iii) Tenant shall purchase and provide such property insurance as is required to cover the replacement cost of all property that it owns and maintains at the Clubhouse, including Existing Equipment and New Equipment, and shall hold harmless the Landlord, its councilmembers, officers, employees, agents, and assigns for any loss or damage to any such property.

(iv) Tenant shall purchase and maintain workers' compensation insurance in accordance with Chapter 176 of the Minnesota Statutes covering all persons employed by Tenant at or in connection with the Clubhouse. The limits of coverage for the employer's liability portion of this policy shall be at least:

\$500,000	Bodily Injury by Accident, Each Accident
\$500,000	Bodily Injury by Disease, Policy Limit
\$500,000	Bodily Injury by Disease Each Employee

The foregoing liability limits may be met by procuring a basic policy plus an umbrella or excess liability policy.

(v) Tenant shall purchase and maintain liquor liability insurance with minimum limits of liability as follows:

\$2,000,000	Bodily Injury, Each Person
\$2,000,000	Bodily Injury, Each Common Cause
\$2,000,000	Property Damage, Each Common Cause
\$2,000,000	Loss of Means of Support due to bodily injury or property damage, Each Person
\$2,000,000	Loss of Means of Support due to bodily injury or property damage, Each Common Cause
\$2,000,000	Annual Aggregate

Such liquor liability insurance policy shall provide primary coverage as to liability arising in connection with the sale and consumption of wine, liquor and other intoxicating beverages at the Clubhouse.

(b) The Tenant shall take such measures as are necessary to assure that the foregoing limits of insurance coverage are available to cover an insured occurrence or peril at the Clubhouse at all times during the Term of this Agreement. The Landlord makes no representation or warranty as to the sufficiency of the minimum insurance coverage set forth above and the Tenant shall conduct an independent examination to determine the necessary insurance coverage at the Clubhouse.

(c) The Landlord shall be named as additional insureds on all insurance policies procured by Tenant in connection with the Clubhouse, except for the workers' compensation insurance policy or policies.

(d) The Landlord may, from time to time, reasonably adjust the coverages and policies required to be furnished by Tenant hereunder, to comply with applicable laws and regulations of the State of Minnesota or in a manner consistent with the coverages and policies which are typically provided by similarly situated clubhouse facilities.

(e) The Landlord shall, at its sole cost and expense, procure and maintain, throughout the Term of this Agreement, insurance covering the full replacement value of the Clubhouse building and related real property and any Capital Improvements thereto.

(f) Both the Landlord and the Tenant agree to use their best efforts to obtain a waiver of subrogation clause in such insurance policies required under this Agreement.

**Section 6.02. Indemnification.**

(a) Tenant agrees that the Landlord, its councilmembers, officers, employees, agents, and assigns shall not be liable for and agrees to indemnify, defend, and hold harmless the Landlord, its councilmembers, officers, employees, agents, and assigns against any loss or damage to property or any damages, injury to or death of any person occurring at or about or resulting from the Tenant's operation of the Clubhouse, however, this release and indemnification shall not apply to an entity or person named in this paragraph if the loss, damage, injury or death was caused by the gross negligence or willful or wanton misconduct of such entity or person.

(b) Tenant shall indemnify, defend, and hold harmless the Landlord, its councilmembers, officers, employees, agents, and assigns from all loss, costs, expense, and liability which may be imposed in connection with the Tenant's operation of the Clubhouse arising out of Tenant's misrepresentation or violation of the terms of any insurance policy procured by the Tenant pursuant to Section 6.01 above.

(c) The Parties agree that the foregoing provisions of this Section 6.02 and all other indemnifications contained in this Agreement shall survive the expiration or earlier termination hereof.

**Section 6.03. Damage or Destruction.** If the Clubhouse or any part thereof shall be damaged by fire or other casualty or peril and if such damage or casualty renders all or a substantial portion of the Clubhouse or improvements therein untenable or renders the Clubhouse or the improvements therein, in the Landlords opinion, unprofitable to operate, the Landlord or the Tenant shall have the right to terminate this Agreement, provided not less than sixty (60) days prior written notice of such termination is given to the other party.

## ARTICLE VII

### **Term of Agreement; Termination; Winding-Up**

**Section 7.01. Term.** The Term of this Agreement shall commence on January 1, 2025 at 12:00 AM and shall expire on December 31, 2032 at 11:59PM (the "Term"). Thereafter, Tenant shall have the option to renew for successive five (5) year terms upon the agreement of the Landlord.

### **Section 7.02. Termination; Winding-Up.**

(a) In addition to any other provisions for termination provided herein, this Agreement may be terminated prior to the expiration of the Term as follows:

(i) Upon Three Hundred and Sixty-Five (365) Days prior written notice by either of the Parties.

(ii) immediately upon voluntary or involuntary petition by or against Tenant under the federal Bankruptcy Act, as such Act may be amended from time to time, or under

any similar or successor federal statute relating to bankruptcy, insolvency, arrangements or reorganizations, or under any state bankruptcy or insolvency act, or any filing by Tenant of an answer in an involuntary proceeding admitting insolvency or inability to pay debts, or any adjudication that Tenant is bankrupt, all of which shall constitute a Default under this Agreement, provided, in the event of an involuntary bankruptcy petition, the Tenant shall be allowed ninety (90) days to cause such petitions to be dismissed.

(iii) by the Landlord upon Default by Tenant in accordance with Section 8.01 hereof and by the Tenant upon a Default by the Landlord in accordance with Section 8.02 hereof, provided, such defaults are not cured within the period allocated therein.

(iv) Damage or destruction of the Clubhouse facilities pursuant to Section 6.03 of this Agreement.

(v) Upon a taking of the Clubhouse property by eminent domain proceedings pursuant to Section 9.04 of this Agreement.

(vi) By the Tenant upon receiving written notice from the Landlord that the Clubhouse will be closed for business for a period in excess of thirty (30) consecutive days or upon receiving written notice from the Landlord that the Edinburgh USA Golf Course will be closed for business for a period in excess of thirty (30) consecutive days during the golf season established by the Landlord.

(b) Upon the expiration or earlier termination of this Agreement for any reason, the Landlord shall have full authority to re-enter and take full possession of the Clubhouse without hindrance or demand, and without the necessity of obtaining any legal process.

(c) Upon expiration or earlier termination of this Agreement for any reason, Tenant shall surrender the Clubhouse to the Landlord, along with: (i) all Fixtures or replacements thereof, which shall be in good condition except for ordinary wear and tear; and (ii) all other items owned by the Landlord pursuant to Article IV of this Agreement; and (iii) all Existing Equipment, New Equipment, and Clubhouse inventory which is purchased by the Landlord. Any New Equipment and Clubhouse Inventory which is not removed by Tenant upon surrender or vacation of the premises, and has not otherwise been purchased by the Landlord, shall be deemed to have been abandoned and title thereto shall vest in the Landlord.

(d) The indemnity provisions contained in Sections 6.02 shall survive the expiration or earlier termination of this Agreement.

## **ARTICLE VIII**

## **Default by Tenant; Default by the Landlord**

### **Section 8.01. Default by Tenant.**

(a) Any failure by Tenant to operate the Clubhouse in accordance with the terms, conditions, representations, and obligations set forth in this Agreement shall constitute a "Default" by Tenant under this Agreement.

(b) In the event of any Default on behalf of Tenant under this Agreement, the Landlord shall give the Tenant written notice specifying the particulars of such Default. If Tenant fails or refuses to remedy such Default to the satisfaction of the Landlord within ten (10) days for monetary defaults and within thirty (30) days after such notice in the case of all other Defaults, the Landlord may, at its option, terminate this Agreement. If Tenant promptly commences to cure a nonmonetary Default after the Landlord's notice thereof, the time allotted to cure such Default shall be extended for as long as Tenant diligently prosecutes such cure, provided, however, that such Default is in any event cured within ninety (90) days after the Landlord's notice thereof. In addition to or in lieu of termination of the Agreement and/or damages, the Landlord may take whatever action, including legal, equitable or administrative action, which may appear necessary or desirable to collect any installment(s) of the Rent due under this Agreement, or to enforce performance and observance of any obligation, agreement, or covenant contained in this Agreement.

(c) If a Default by Tenant creates a serious threat to the public safety or the Clubhouse Facilities, the Landlord shall have the right to immediately terminate this Agreement and undertake to cure such Default. If the Landlord exercises its right to cure such Default, Tenant shall be required to reimburse the Landlord for its reasonable costs and expenses incurred in connection with such cure.

### **Section 8.02. Default by the Landlord.**

(a) Any material breach by the Landlord of any term, condition, covenant, or representation contained in this Agreement shall constitute a Default by the Landlord, provided, the Landlord shall fail to cure such Default within thirty (30) days after receipt of written notice from Tenant of such Default. Additionally, if such Default by its nature cannot be cured within thirty (30) days, and the Landlord promptly commences to cure such Default and diligently prosecutes such cure, then said thirty (30) day period shall be extended for as long as the Landlord diligently prosecutes such cure provided, however, that such Default is in any event cured within ninety (90) days after Tenant's notice thereof. Upon Default by the Landlord and failure to cure the same, Tenant may, at its option, terminate this Agreement or take whatever action, including legal, equitable, or administrative action which may appear necessary or desirable to enforce performance or observance of any obligation, agreement, or covenant under this Agreement.

**Section 8.03. General.**

(a) No remedy herein conferred upon or reserved to the Tenant and Landlord is intended to be exclusive of any available remedy or remedies, but each and every such remedy shall be cumulative and shall be in addition to every other remedy given under this Agreement or now or hereafter existing at law or in equity or by statute. No delay or omission to exercise any right or power occurring upon Default shall impair any such right or power or shall be construed to be a waiver thereof. Any such right or power may be exercised from time to time and as often as may be deemed expedient.

(b) In the event any covenant, agreement, or representation contained in this Agreement is breached by either party and thereafter waived by the other party, such waiver shall be limited to the particular breach so waived and shall not be deemed to waive any other concurrent, previous, or subsequent breach hereunder.

(c) Whenever any Default occurs and the non-defaulting party shall employ attorneys or incur other expenses for the collection of payments due or to become due or for the enforcement of performance or observance of any obligation or agreement under this Agreement, the defaulting party agrees that it shall, within ten (10) days of written demand by the non-defaulting party, pay to the non-defaulting party reasonable attorneys' fees and expenses so incurred by the non-defaulting party.

**ARTICLE IX**

**Additional Provisions**

**Section 9.01. Utilities.**

(a) The Landlord shall furnish adequate electrical and gas connections to the Clubhouse to permit Tenant to operate the electrical and gas operated equipment at the Clubhouse and shall furnish adequate softened water connections for Clubhouse operation. The Landlord shall provide for garbage and recycling pick up, snow removal, phone, internet and cable tv connections to the tenant. Tenant shall pay a percentage of the building's utility costs based upon the percentage of building space used by Tenant.

**Section 9.02. Binding Agreement; Assignment.**

(a) This Agreement shall be binding upon and inure to the benefit of Tenant and the Landlord, their respective legal representatives, successors, and assigns. Tenant shall notify the Landlord in writing of any material changes in the management of the Clubhouse facilities.

(b) The duties and obligations of Tenant contained in this Agreement may not be delegated, assigned, or subcontracted out to another party either directly or indirectly without the written consent of the Landlord, which consent may be withheld in the Landlord's sole discretion. No such delegation or subcontract, if approved by the Landlord, shall relieve Tenant of its obligations hereunder.

**Section 9.03. Notices and Communications.**

(a) All notices and other communications provided for in this Agreement shall be in writing and shall be personally delivered or sent by a reputable private commercial courier service or sent by United States registered or certified mail, postage pre-paid, return receipt requested, to the Parties at the following addresses until such time as written notice of a change of address is delivered to the other party:

If to the Landlord:     Edinburgh USA  
                                   8700 Edinbrook Crossing  
                                   Brooklyn Park, MN 55443  
                                   Attention:

If to Tenant:            Green Haven Tavern, LLC or assigns  
                                   8700 Edinbrook Crossing  
                                   Brooklyn Park, MN 55443  
                                   Attn: Jason Tollette

Any such notice personally delivered or delivered by courier service shall be deemed to be given, delivered, or made upon receipt of the same by the party to whom the same is to be given, delivered, or made. Any such notice sent by certified or registered U.S. mail shall be deemed to be given, delivered, or made two (2) business days after deposit thereof in the United States mail.

(b) The representative of the Landlord and Tenant set forth in Section 9.03(a) above shall maintain open lines of communication concerning Clubhouse operations and shall mutually schedule regular meetings of officials from both parties for the purpose of coordinating the activities of the Clubhouse and the Edinburgh USA and to address any matters in connection therewith. Tenant shall meet with a representative of Landlord, as designated by Landlord, at least two times per year to discuss issues related to the operation of the Clubhouse.

**Section 9.04. Eminent Domain.** If the Clubhouse property or a substantial part thereof shall be taken or condemned by any competent governmental entity for any public or quasi-public use or purpose, then either the Landlord or Tenant shall have the right to terminate this Agreement upon, and not before, the date when the possession of the part so taken shall be required for such use or purpose, provided, not less than sixty (60) days prior written notice of such termination is provided. Tenant shall have no right to share in, or make any claim for, any such condemnation award whether for a total or partial taking.

**Section 9.05. Further Actions.** Tenant and the Landlord agree to execute, acknowledge, and deliver all contracts, agreements, and other documents and take all actions necessary or desirable to comply with the provisions of this Agreement and the intent hereof.

**Section 9.06. Applicable Law.** This Agreement is governed by and is to be interpreted pursuant to the laws of the State of Minnesota. The Landlord and Tenant each hereby consent to the personal jurisdiction of the District Court of Hennepin County, Minnesota, in any action, suit, or proceeding arising under this Agreement and agree that any such action, suit, or proceeding

shall be venued in such court and agree to waive any objection based on forum non conveniens to the bringing of any action in such court.

**Section 9.07. Third Party Beneficiaries.** This Agreement is for the sole and exclusive benefit of the Parties hereto and their respective successors and assigns, and no third parties are intended to or shall have any rights hereunder.

**Section 9.08. Authority.** Both Parties covenant and warrant that they have been authorized to enter this Agreement by action of their respective boards and each individual signing this Agreement on behalf of an entity hereby warrants that he or she has full Landlord to sign on behalf of such entity and bind such entity thereby.

**Section 9.09. Formalities.** Any change to or modification of this Agreement must be in writing signed by both Parties. This Agreement may be executed in one or more counterparts, each of which shall be deemed an original, but all of which together shall constitute one in the same instrument. The captions for each section of this Agreement are intended for convenience only and shall not be deemed to construe or limit in any manner this Agreement. This Agreement is separate and independent of any other document, agreement, or understanding of the Parties. This Agreement constitutes the entire agreement of the Parties with respect to the matters addressed herein.

**Section 9.10. Severability.** If any one or more of the provisions of this Agreement, or any application thereof, shall be found to be invalid, illegal, or otherwise unenforceable, the validity, legality, and enforceability of the remaining provisions or any application thereof shall not in any way be effected or impaired thereby.

**Section 9.11. Nondiscrimination.** Tenant, for itself and its successors and assigns, agrees that it will comply with all affirmative action and nondiscrimination requirements of applicable federal, state and local laws and regulations. Tenant shall be solely liable to any party making a discrimination claim under such laws and regulations involving Tenant's operation of the Clubhouse and agrees to indemnify and hold harmless the Landlord for any liability, damages, costs, or expenses arising solely in connection with such claims.

**Section 9.12. Mediation.** In the event of a dispute between the Parties with respect to the terms and conditions of this Agreement or the operation of the Clubhouse generally, the parties agree to participate in a mediation to resolve such disputes in accordance with the procedures set forth on Exhibit A attached hereto.

**Section 9.13. Data Practices Act.** Tenant understands and agrees that all of the data created, collected, received, stored, used, maintained, or disseminated by Tenant in performing its obligations under this Agreement is subject to the Minnesota Government Data Practices Act, Minnesota Statutes, Chapter 13, as amended, and that Tenant must comply with the requirements thereof as if it were a government entity. Tenant further understands and agrees that the remedies set forth in Minn. Stat. § 13.08 apply to Tenant in connection with such requirements.

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be duly executed on or as of the date first above written.

**City of Brooklyn Park EDA**

By: \_\_\_\_\_  
Its:

**Green Haven Tavern, LLC or assigns**

By: \_\_\_\_\_  
Its: Chief Manager

**Exhibit A**  
**Dispute Resolution Procedures**

(1) The Tenant or Landlord shall give written notice to the other party, describing briefly the nature of its dispute with the other party with respect to the Clubhouse Management Agreement and/or the operation of the Clubhouse generally. The date of receipt of such notice shall constitute the Submission Date.

(2) The Parties shall have ten (10) days from the Submission Date to agree upon a mutually acceptable neutral person not affiliated with either of the Parties (the "Neutral"). If no Neutral has been selected within such time, the Parties agree jointly to request the American Arbitration Association to supply within ten (10) days a list of potential Neutrals with qualifications as specified by the Parties in the joint request. Within five (5) days of receipt of the list, the Parties shall simultaneously exchange rankings, and shall select as the Neutral the individual receiving the highest combined ranking who is available to serve.

(3) In consultation with the Neutral, the Parties shall promptly designate a mutually convenient time and place for the Mediation (and unless circumstances require otherwise, such time to be not later than ten (10) days after selection of the Neutral).

(4) In the event either of the Parties has substantial need for information in the possession of the other party in order to prepare for the Mediation, the Parties shall attempt in good faith to agree on procedures for the expeditious exchange of such information, with the help of the Neutral if required.

(5) One week prior to the first scheduled session of the Mediation, each party shall deliver to the Neutral and to the other party a concise written summary of its view as to the facts in connection with the matter in dispute.

(6) In the Mediation, each party shall be represented by such persons, including counsel, as needed to respond to questions, contribute information and participate in the negotiations, the number of such additional persons to be agreed upon by the Parties in advance, with the assistance of the Neutral, if necessary (the "Participating Persons").

(7) The Parties, in consultation with the Neutral, will agree upon a format for the meetings, designed to assure that both the Neutral and Participating Persons have an opportunity to hear an oral presentation of each party's view on the matter in dispute, and that the Participating Persons attempt to negotiate a resolution of the matter in dispute, with or without the assistance of counsel or others, but with the assistance of the Neutral. To this end, the Neutral is authorized to conduct both joint meetings and separate private caucuses with the Parties. During the Mediation the Neutral will be free to divulge to either party all information learned in private caucus with either party unless specifically requested by a disclosing party to keep such information confidential as to the other party.

(8) The Neutral, not later than thirty (30) days after the first scheduled session of the Mediation, (i) shall provide his or her opinion to both Parties on the matter being mediated and the probable outcome of litigation, and (ii) shall make one or more recommendations as to the terms of a possible settlement, upon any conditions imposed by the Parties. The Neutral shall not base his or her opinions and recommendations on information requested by the Parties to be kept confidential. The opinions and recommendations of the Neutral shall not be binding on the Parties.

(9) The Parties agree to participate in the Mediation to its conclusion (as designated by the Neutral) and not to terminate negotiations concerning resolution of the matters in dispute until at least ten (10) days thereafter. Each party agrees not to commence litigation or seek other remedies prior to the conclusion of the ten (10) day post-Mediation negotiation period; provided, however, that either party may commence litigation within thirty (30) days prior to the date after which the commencement of litigation could be barred by an applicable statute of limitations or at any time in order to request an injunction to prevent irreparable harm or other equitable relief, in which event, the Parties agree (except as prohibited by court order) to nevertheless continue to participate in the Mediation to its conclusion.

(10) The fees of the Neutral shall be shared equally by the Parties. The Neutral shall be disqualified as a witness, consultant, expert or counsel for either party with respect to the matters in dispute and any related matters.

(11) The Mediation is a compromise negotiation for purposes of applicable State and Federal Rules of Evidence. The entire procedure is confidential, and no stenographic, visual or audio record shall be made. All conduct, statements, promises, offers, views and opinions, whether oral or written, made in the course of the Mediation by either of the Parties, their agents, employees, representatives or other invitees and by the Neutral (who will be the Parties' joint agent for purposes of these compromise negotiations) are confidential and shall, in addition and where appropriate, be deemed to be work product and privileged. Such conduct, statements, promises, offers, views and opinions shall not be discoverable or admissible for any purposes, including impeachment, in any litigation or other proceeding involving the Parties, and shall not be disclosed to anyone not an agent, employee, expert, witness, or representative of any of the Parties; provided, however, that evidence otherwise discoverable or admissible is not excluded from discovery or admission as a result of its use in the Mediation.

**8. Inspections, Safety Record and Contract Litigation**

Inspections/Safety Record – Provide a copy of your food handling/inspections and safety program that you operate as part of your Restaurant(s), including Health Department Inspections for past 3 years with information on time of correction for any violations.

Litigation – Provide a list of all litigation during the past three (3) years in which the Proposer has been a named party.

Reply:

Attached are the Department of Health Reports. There has not been any litigation.



# Food Establishment Inspection Report

Public Health and Environmental Services Department  
 2100 3rd Avenue, Suite 600 763-324-4260  
 Anoka, MN 55303-5042 www.anokacounty.us

No. of RF/PHI Categories Out	3	Date	09/29/2022
No. of Repeat RF/PHI Categories Out	0	Time In	11:50 am
Score		Time Out	1:00 pm

Establishment GREENHAVEN GOLF COURSE	Address 2800 GREENHAVEN RD	City/State ANOKA, MN	Zip Code 55303	Telephone
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Establishment # 002071-2018	Licensee TAVERN AT GREEN HAVEN, LLC	Purpose of Inspection Food and Beverage - Routine	Risk Category High
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## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable    COS=corrected on-site during inspection    R=repeat violation

Compliance Status			COS	R
<b>Supervision</b>				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	OUT	Certified Food Protection Manager		
<b>Employee Health</b>				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>				
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		
<b>Protection from Contamination</b>				
15	IN	Food separated and protected		
16	OUT	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>				
18	N/O	Proper cooking time & temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>				
25	IN	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>				
26	N/A	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>				
27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>				
29	N/A	Compliance with variance/specialized process/HACCP		

**Risk Factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
**Public Health Interventions (PHI)** are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation

			COS	R
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35	X	Approved thawing methods used		
36		Thermometers provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, & animals not present		
39	X	Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

			COS	R
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45	X	Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strip		
49	X	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
57		Compliance with MCIAA & choking poster		
58		Compliance with licensing & plan review		

**Food Recalls:** \_\_\_\_\_



# Food Establishment Inspection Report

Public Health and Environmental Services Department  
 2100 3rd Avenue, Suite 600 763-324-4260  
 Anoka, MN 55303-5042 www.anokacounty.us

**Establishment #** 002071-2018  
**CFPM:**  
**Number:**  
**Exp. Date:**

**Date**  
09/29/2022

<b>Establishment</b> GREENHAVEN GOLF COURSE	<b>Address</b> 2800 GREENHAVEN RD	<b>City/State</b> ANOKA, MN	<b>Zip Code</b> 55303	<b>Telephone</b>
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## TEMPERATURE OBSERVATIONS

## SANITIZER

Item/Location	Temp	Item/Location	Temp	Item/Location	Conc
Milk, beverage air cooler	34°F	sliced turkey, walk in cooler	39°F	sanitizer bucket, quat	200ppm
hash browns, walk in cooler	39°F	mashed potatoes, walk in cooler	39°F	dish machine heat	160°F
pulled pork, walk in cooler	39°F	steak, artic air cooler	43°F	bar dish machine, chlorine	50ppm
steak bites, artic air cooler	43°F	pork, artic air cooler	42°F		
fish, drawer cooler	48°F	marinara, hot well	166°F		
gravy, hot well	157°F	diced tomatoes, make table	38°F		
sliced tomatoes, make table	38°F	cooked chicken, make table	39°F		

## DISCUSSION WITH MANAGEMENT

Mark box if addressed during inspection	"X"	Comments
Emergency Reporting		
Food Recalls		
Other (specify)		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Compliance Status: OUT  
 Category: 02 Certified Food Protection Manager, Duties  
 MN Rule 4626.0033 Employ a certified food protection manager (CFPM) for the establishment.  
 Comments: The establishment was observed without a certified food protection manager. The person in charge stated he has not had time to go in to renew his certification. Employ a certified food protection manager for the establishment. The inspector looked up if another employee was certified and was not able to find a certification for them. More information regarding CFPM classes will be sent to the operator. Correct violation by 10/29/2022.

Compliance Status: OUT  
 Category: 16 Food-Contact Surfaces: Cleaned & Sanitized  
 MN Rule 4626.0840 - Priority 2 Violation - Equipment food-contact surfaces and utensils must be clean to sight and touch.  
 Comments: The ice machine was observed with an accumulation of soil. Equipment food-contact surfaces must be clean to sight and touch. Clean and maintain clean the ice machine. Correct violation by 10/1/2022.  
  
 The can opener blade was observed with an accumulation of soil and food debris. Equipment food-contact surfaces and utensils must be clean to sight and touch. Clean or replace the can opener blade. Correct violation by 10/1/2022.

Compliance Status: OUT  
 Category: 22 Proper Cold Holding Temperatures  
 MN Rule 4626.0395 - Priority 1 Violation - Maintain all cold, TCS foods at 41 degrees F (5 degrees C) or below under mechanical refrigeration.  
 Comments: The following food items were measured with the inspector's calibrated thermometer above 41°F in the artic air cooler: steak at 43°F, steak bites at 43°F, hot dish at 43°F, pork at 42°F, heavy cream at 42°F. Maintain all cold, TCS foods at 41°F or below under mechanical refrigeration. An employee moved all TCS foods from the Artic Air cooler into the walk in cooler during the inspection. Discontinue storing TCS foods in the Artic Air cooler until it can maintain food temperatures at or below 41°F. Correct violation immediately.  
  
 Fish was measured with the inspector's calibrated thermometer at 48°F in the drawer cooler. Maintain all cold, TCS foods at 41°F or below under mechanical refrigeration. The person in charge discarded the fish during the inspection. Discontinue storing TCS foods in the drawer cooler until it can maintain food temperatures at or below 41°F. Correct violation immediately.

Compliance Status: OUT  
 Category: 35 Approved Thawing Methods Used  
 MN Rule 4626.0380 Remove frozen fish from the reduced oxygen package prior to thawing under refrigeration or immediately after thawing if using the running water method of thawing.  
 Comments: Salmon was observed thawing in reduced oxygen packaging. Remove frozen fish from the reduced oxygen packaging prior to thawing under refrigeration. Discontinue thawing fish in reduced oxygen packaging. Correct violation immediately.

Compliance Status: OUT  
 Category: 39 Contam Prevent; Food Prep, Storage & Display  
 MN Rule 4626.0300 Store all food in a clean, dry location; where it is not exposed to splash, dust or other contamination; and at least 6 inches above the floor.  
 Comments: Multiple food containers were observed stored directly on the ground in the walk in freezer. Store all food in a clean, dry location at least 6 inches off the floor where it is not exposed to contamination. Discontinue storing food on the ground. Correct violation immediately.



# Food Establishment Inspection Report

Public Health and Environmental Services Department  
2100 3rd Avenue, Suite 600 763-324-4260  
Anoka, MN 55303-5042 www.anokacounty.us

Establishment #  
002071-2018

CFPM:  
Number:  
Exp. Date:

Date  
09/29/2022

<b>Establishment</b> GREENHAVEN GOLF COURSE	<b>Address</b> 2800 GREENHAVEN RD	<b>City/State</b> ANOKA, MN	<b>Zip Code</b> 55303	<b>Telephone</b>
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Compliance Status: OUT

Category: 45 Single-Use/Service Items: Properly Stored, Used

MN Rule 4626.0830 Discontinue re-use of any single-service and single-use articles.

Comments: A single-use portion cup was observed being used as a scoop for cauliflower. Discontinue the re-use of any single-use articles. Provide an approved scoop with a handle. Correct violation by 10/3/2022.

Compliance Status: OUT

Category: 47 Food & Non-Food Contact Surfaces

MN Rule 4626.0735 All equipment and components must be in good repair and maintained and adjusted in accordance with manufacturers specifications.

Comments: One of the drawers of the drawer cooler was observed being held together with tape. All equipment and components must be in good repair and maintained and adjusted in accordance with the manufacturers specifications. Repair or replace the drawer cooler drawers. Correct violation by 10/13/2022.

The door to the walk in cooler does not completely close on its own. All equipment and components must be in good repair and maintained and adjusted in accordance with manufacturers specifications. Repair the walk in cooler door so that it will completely shut. Correct violation by 10/13/2022.

Compliance Status: OUT

Category: 49 Non-Food Contact Surfaces Clean

MN Rule 4626.0855 Clean all non-food-contact surfaces of equipment at a frequency necessary to preclude accumulation of soil residues.

Comments: The soda gun and soda gun holders behind the bar were observed with an accumulation of slime. Clean all non-food-contact surfaces at a frequency necessary to preclude soil accumulation. An employee cleaned the soda gun and soda gun holders during the inspection. Violation was corrected on site.

The bottom of the wine and liquor cooler was observed with an accumulation of soil and liquid. Clean all non-food-contact surfaces of equipment at a frequency necessary to preclude soil accumulation. Clean and maintain clean the bottom of the coolers. Correct violation by 10/3/2022.

Compliance Status: OUT

Category: 55 Physical Facilities Installed, Maintain, Clean

MN Rule 4626.1515 Maintain the physical facilities in good repair.

Comments: The seal around the back door was observed being held on with tape. Maintain the physical facilities in good repair. Repair or replace the seal for the back door leading to the exterior. Correct violation by 10/13/2022.

### Inspection Comments:

Inspection conducted with the person in charge, Josh.

Follow up inspection is required due to the number of violations noted during the time of the inspection. Failure to correct the violations by the time of the follow up inspection may result in additional follow up inspections which require a \$245 re-inspection fee.

Report emailed to jmillergreenhaven@gmail.com

Unable to collect signiture due to Covid-19.

*Emailed*

Emailed due to Covid-19

Inspection Date: 09/29/2022

Follow-up Needed: Yes

Follow-up Date:

Baker, Holly



# Food Establishment Inspection Report

6.1B Page 85

Public Health and Environmental Services Department  
 2100 3rd Avenue, Suite 600  
 Anoka, MN 55303-5042

763-324-4260  
 www.anokacounty.us

No. of RF/PHI Categories Out	2	Date:	09/13/2023
No. of Repeat RF/PHI Categories Out	1	Time:	12:40 PM
		In:	1:55 PM
		Out:	1:55 PM

Establishment GREENHAVEN GOLF COURSE	Address 2800 GREENHAVEN RD	City/State ANOKA, MN	Zip Code 55303	Telephone NULL
Establishment # 002071-2018	Licensee TAVERN AT GREEN HAVEN, LLC	Purpose of Inspection Food and Beverage - Routine		Risk Category High

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable    COS=corrected on-site during inspection    R=repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	IN		
Person in charge present, demonstrates knowledge, and performs duties			
2	IN		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	IN		
Proper use of restriction and exclusion			
5	IN		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
6	IN		
Proper eating, tasting, drinking, or tobacco use			
7	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	IN		
Hands clean & properly washed			
9	IN		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	OUT		X
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
11	IN		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	IN		
Food in good condition, safe, & unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>			
15	IN		
Food separated and protected			
16	OUT		
Food-contact surfaces; cleaned & sanitized			

Compliance Status		COS	R
17	IN		
Proper disposition of returned, previously served, reconditioned & unsafe food			
<b>Time/Temperature Control for Safety</b>			
18	IN		
Proper cooking time & temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	IN		
Proper cooling time and temperature			
21	IN		
Proper hot holding temperatures			
22	IN		
Proper cold holding temperatures			
23	IN		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved & properly used			
28	IN		
Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
29	N/A		
Compliance with variance/specialized process/HACCP			

**Risk Factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
**Public Health Interventions (PHI)** are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation

		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33	X		X
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36	X		X
Thermometers provided & accurate			
<b>Food Identification</b>			
37			
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils: properly stored			
44	X		X
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49	X		X
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50			
Hot & cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting; designated areas used			
57			
Compliance with MCIAA & choking poster			
58			
Compliance with licensing & plan review			

Food Recalls: \_\_\_\_\_



# Food Establishment Inspection Report

6.1B Page 86

Public Health and Environmental Services Department  
2100 3rd Avenue, Suite 600 763-324-4260  
Anoka, MN 55303-5042 www.anokacounty.us

**Establishment #** 002071-2018  
**CFPM:** Joshua J. Miller  
**Number:** FM93861  
**Exp. Date:** 12/20/2025

**Date**  
09/13/2023

<b>Establishment</b> GREENHAVEN GOLF COURSE	<b>Address</b> 2800 GREENHAVEN RD	<b>City/State</b> ANOKA, MN	<b>Zip Code</b> 55303	<b>Telephone</b> NULL
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## TEMPERATURE OBSERVATIONS

## SANITIZER

Item/Location	Temp	Item/Location	Temp	Item/Location	Conc
diced tomatoes, true make table	40°F	sesame chicken sauce, artic air cooler	36°F	sanitizer bucket, quat	400ppm
marinara, true make table	40°F	bratwurst, cooling	53-76°F	dish machine, heat	160°F
lettuce, true make table	40°F	fried chicken, cooling	87-93°F	bar dish machine, chlorine	0ppm
sliced tomatoes, true make table	38°F	ham, walk in cooler	39°F		
fried chicken, cooked	198°F	cooked noodles, walk in cooler	38°F		
marinara, hot hold	162°F	Alfredo, walk in cooler	38°F		
gravy, hot hold	173°F	salad dressing, salad cooler	40°F		
cut tomatoes, drawer cooler	38°F	lettuce, salad cooler	40°F		
cooked noodles, drawer cooler	39°F	olives, bar cooler	38°F		
cheesy hash browns, artic air cooler	38°F				

## DISCUSSION WITH MANAGEMENT

Mark box if addressed during inspection	"X"	Comments
Emergency Reporting	X	Discussed establishment's employee illness log.
Food Recalls		
Other (specify)		

## OBSERVATIONS AND CORRECTIVE ACTIONS

<p>Compliance Status: OUT</p> <p>Category: Category: 10 Handwashing Sinks Properly Supplied and Access</p> <p>Code: MN Rule 4626.1457 Provide a sign or poster at all handwashing sinks used by food employees that notifies them to wash their hands</p> <p>Comments: REPEAT: The restrooms were without handwashing signs. Provide a sign or poster at all handwashing sinks used by food employees that notifies them to wash their hands. Handwashing signs were provided to the person in charge during the inspection. This is a repeat violation. Correct violation immediately.</p>
<p>Compliance Status: OUT</p> <p>Category: Category: 16 Food-Contact Surfaces: Cleaned &amp; Sanitized</p> <p>Code: MN Rule 4626.0805 - Priority 1 Violation - Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm and a minimum temperature of 75 degrees F (24 degrees C) for water with a pH of 8 or less or a minimum temperature of 100 degrees F (38 degrees C) for water with a pH of 8.1 to 10.</p> <p>Comments: The bar dish machine was tested with a chlorine concentration of 0ppm. Provide and maintain an approved chlorine chemical saniting solution of 50ppm-200ppm. Discontinue using the bar dish machine the wash and sanitize equipment and utensils until it can provide a concentration of 50ppm-200ppm. Correct violation immediately.</p>
<p>Compliance Status: OUT</p> <p>Category: Category: 33 Proper Cooling Methods; Adequate Equip for Temp</p> <p>Code: MN Rule 4626.0390 - Priority 2 Violation - Loosely cover containers of cooling food and arrange in cold holding equipment in a manner to maximize heat transfer through the container walls.</p> <p>Comments: Cooked bratwurst were cooling while tightly covered. Loosely cover containers of cooling food. The cover was adjusted during the inspection. Violation was corrected on site.</p>
<p>Compliance Status: OUT</p> <p>Category: Category: 36 Thermometers Provided and Accurate</p> <p>Code: MN Rule 4626.0560 - Priority 2 Violation - Replace ambient air and water temperature measuring devices that are not accurate to plus or minus 3 degrees F.</p> <p>Comments: The ambient air thermometer located in the Artic Air cooler was measuring an air temperature of 26°F. The thermometer provided on the cooler was measuring the air temperature at 34°F and food temperatures were measured with the inspector's calibrated thermometer at 36°F-38°F. Replace ambient air thermometers that are not accurate to plus or minus 3°F. The person in charge replaced the thermometer during the inspection. Violation was corrected on site.</p>
<p>Compliance Status: OUT</p> <p>Category: Category: 44 Utensils, Equip &amp; Linens: Stored, Dried, Handle</p> <p>Code: MN Rule 4626.0955 Store all clean equipment, utensils, linens, single-service and single-use articles in a clean dry location where not exposed to splash, dust, or other contamination and at least six inches above the floor.</p> <p>Comments: REPEAT: Multiple containers of sing-use items were stored directly on the ground in the basement dry storage. Store all clean single-use items in a location where not exposed to splash, dust, or other contamination and at least 6 inches above the ground. Relocate the single-use items off the ground. This is a repeat violation. Correct violation immediately.</p>



## Food Establishment Inspection Report

6.1B Page 87

Public Health and Environmental Services Department

Establishment #

CFPM: Joshua J. Miller

Date

2100 3rd Avenue, Suite 600

763-324-4260

002071-2018

Number: FM93861

09/13/2023

Anoka, MN 55303-5042

www.anokacounty.us

Exp. Date: 12/20/2025

Establishment	Address	City/State	Zip Code	Telephone
GREENHAVEN GOLF COURSE	2800 GREENHAVEN RD	ANOKA, MN	55303	NULL

Compliance Status: OUT

Category: Category: 49 Non-Food Contact Surfaces Clean

Code: MN Rule 4626.0855 Clean all non-food-contact surfaces of equipment at a frequency necessary to preclude accumulation of soil residues.

Comments: REPEAT: The bottom of the wine cooler had an accumulation of soil and liquid. Clean all non-food-contact surfaces of equipment at a frequency necessary to preclude soil accumulation. Clean and maintain clean the wine cooler. This is a repeat violation. Correct violation immediately.

Compliance Status: OUT

Category: Category: 55 Physical Facilities Installed, Maintain, Clean

Code: MN Rule 4626.1325 Provide smooth, durable, and easily cleanable floor, wall and ceiling surfaces.

Comments: The wall tiles located next to the walk in cooler door stopper were chipped. Provide smooth, durable, and easily cleanable wall surfaces. Repair the broken tiles. Correct violation by 9/27/2023.

Inspection Comments:

Inspection conducted with the person in charge, Josh.

Report emailed to jmillergreenhaven@gmail.com

Follow up inspection is required due to the violations noted during the time of the inspection. Failure to correct the violations by the time of the follow up inspection may result in additional follow up inspections which require a \$245 re-inspection fee.

*Emailed*

Emailed to operator

Baker, Holly

Inspection Date: 09/13/2023

Follow-up Needed:

Follow-up Date:



# Food Establishment Inspection Report

6.1B Page 88

Public Health and Environmental Services Department  
 2100 3rd Avenue, Suite 600  
 Anoka, MN 55303-5042

763-324-4260  
 www.anokacounty.us

<b>No. of RF/PHI Categories Out</b>	<b>1</b>	<b>Date:</b>	04/15/2024
<b>No. of Repeat RF/PHI Categories Out</b>	<b>1</b>	<b>Time:</b>	12:00 PM
		<b>Out:</b>	1:00 PM

<b>Establishment</b> GREENHAVEN GOLF COURSE	<b>Address</b> 2800 GREENHAVEN RD	<b>City/State</b> ANOKA, MN	<b>Zip Code</b> 55303	<b>Telephone</b> NULL
<b>Establishment #</b> 002071-2018	<b>Licensee</b> TAVERN AT GREEN HAVEN, LLC	<b>Purpose of Inspection</b> Food and Beverage - Routine		<b>Risk Category</b> High

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance    OUT=not in compliance    N/O=not observed    N/A=not applicable    COS=corrected on-site during inspection    R=repeat violation

Compliance Status		COS	R
<b>Supervision</b>			
1	IN		
Person in charge present, demonstrates knowledge, and performs duties			
2	IN		
Certified Food Protection Manager			
<b>Employee Health</b>			
3	IN		
Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4	IN		
Proper use of restriction and exclusion			
5	IN		
Procedures for responding to vomiting and diarrheal events			
<b>Good Hygienic Practices</b>			
6	IN		
Proper eating, tasting, drinking, or tobacco use			
7	IN		
No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>			
8	IN		
Hands clean & properly washed			
9	IN		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN		
Adequate handwashing sinks properly supplied and accessible			
<b>Approved Source</b>			
11	IN		
Food obtained from approved source			
12	N/O		
Food received at proper temperature			
13	IN		
Food in good condition, safe, & unadulterated			
14	N/A		
Required records available: shellstock tags, parasite destruction			
<b>Protection from Contamination</b>			
15	IN		
Food separated and protected			
16	OUT		X
Food-contact surfaces; cleaned & sanitized			

Compliance Status		COS	R
17	IN		
Proper disposition of returned, previously served, reconditioned & unsafe food			
<b>Time/Temperature Control for Safety</b>			
18	N/O		
Proper cooking time & temperatures			
19	N/O		
Proper reheating procedures for hot holding			
20	N/O		
Proper cooling time and temperature			
21	IN		
Proper hot holding temperatures			
22	IN		
Proper cold holding temperatures			
23	IN		
Proper date marking and disposition			
24	N/A		
Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>			
25	N/A		
Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>			
26	N/A		
Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>			
27	N/A		
Food additives: approved & properly used			
28	IN		
Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>			
29	N/A		
Compliance with variance/specialized process/HACCP			

**Risk Factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.  
**Public Health Interventions (PHI)** are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance    Mark "X" in appropriate box for COS and/or R    COS=corrected on-site during inspection    R=repeat violation

		COS	R
<b>Safe Food and Water</b>			
30			
Pasteurized eggs used where required			
31			
Water & ice from approved source			
32			
Variance obtained for specialized processing methods			
<b>Food Temperature Control</b>			
33			
Proper cooling methods used; adequate equipment for temperature control			
34			
Plant food properly cooked for hot holding			
35			
Approved thawing methods used			
36			
Thermometers provided & accurate			
<b>Food Identification</b>			
37			
Food properly labeled; original container			
<b>Prevention of Food Contamination</b>			
38			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40	X		X
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruits & vegetables			

		COS	R
<b>Proper Use of Utensils</b>			
43			
In-use utensils: properly stored			
44			
Utensils, equipment & linens: properly stored, dried, & handled			
45			
Single-use/single-service articles: properly stored & used			
46			
Gloves used properly			
<b>Utensils, Equipment and Vending</b>			
47			
Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
<b>Physical Facilities</b>			
50			
Hot & cold water available; adequate pressure			
51			
Plumbing installed; proper backflow devices			
52			
Sewage & waste water properly disposed			
53			
Toilet facilities: properly constructed, supplied, & cleaned			
54			
Garbage & refuse properly disposed; facilities maintained			
55	X		X
Physical facilities installed, maintained, & clean			
56			
Adequate ventilation & lighting; designated areas used			
57			
Compliance with MCIAA & choking poster			
58			
Compliance with licensing & plan review			

Food Recalls: \_\_\_\_\_



# Food Establishment Inspection Report

6.1B Page 89

Public Health and Environmental Services Department

Establishment #

CFPM: Joshua J. Miller

2100 3rd Avenue, Suite 600

763-324-4260

002071-2018

Number: FM93861

Date

Anoka, MN 55303-5042

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04/15/2024

<b>Establishment</b> GREENHAVEN GOLF COURSE	<b>Address</b> 2800 GREENHAVEN RD	<b>City/State</b> ANOKA, MN	<b>Zip Code</b> 55303	<b>Telephone</b> NULL
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## TEMPERATURE OBSERVATIONS

## SANITIZER

Item/Location	Temp	Item/Location	Temp	Item/Location	Conc
garlic, artic air cooler	38°F	cooked noodles, drawer cooler	38°F	sanitizer bucket, quat	400ppm
rice, artic air cooler	40°F	strawberries, beverage air cooler	36°F	dish machine, heat	160°F
chive sauce, artic air cooler	37°F	cake, beverage air cooler	36°F	bar dish machine, chlorine	0ppm
marinara, hot hold	146°F	ranch, true cooler 2	40°F		
au jus, hot hold	200°F	salsa, true cooler 2	39°F		
sliced tomatoes, true cooler	36°F	sliced cheese, walk in cooler	38°F		
lettuce, true cooler	40°F	chicken, walk in cooler	38°F		
ranch, true cooler	39°F	wild rice soup, walk in cooler	37°F		
cod, true cooler	40°F	prime rib, walk in cooler	39°F		
steak, drawer cooler	40°F	meat sticks, bar cooler	40°F		

## DISCUSSION WITH MANAGEMENT

Mark box if addressed during inspection	"X"	Comments
Emergency Reporting		
Food Recalls		
Other (specify)		

## OBSERVATIONS AND CORRECTIVE ACTIONS

<p>Compliance Status: OUT</p> <p>Category: Category: 16 Food-Contact Surfaces: Cleaned &amp; Sanitized</p> <p>Code: MN Rule 4626.0805 - Priority 1 Violation - Provide and maintain an approved chlorine chemical sanitizer solution that has a minimum concentration of 50 ppm and a minimum temperature of 75 degrees F (24 degrees C) for water with a pH of 8 or less or a minimum temperature of 100 degrees F (38 degrees C) for water with a pH of 8.1 to 10.</p> <p>Comments: REPEAT: The bar dish machine was tested with a chlorine sanitizer concentration of 0ppm. Provide and maintain an approved chlorine chemical sanitizer solution with a concentration of 50ppm-200ppm. Discontinue using the bar dish machine until it has been repaired and providing a concentration of 50ppm-200ppm. Correct violation immediately.</p>
<p>Compliance Status: OUT</p> <p>Category: Category: 40 Personal Cleanliness</p> <p>Code: MN Rule 4626.0115 Food employees must wear an effective hair restraint, such as a hat, hair covering or hair net, a beard restraint and clothing to keep hair from contacting exposed food, clean equipment, utensils, linens, and unwrapped single-service or single-use articles.</p> <p>Comments: An employee was actively preparing food and washing dishes without a hair restraint. Food employees must wear an effective hair restraint to keep hair from contacting exposed food, clean equipment, utensils, and single-use items. The employee put on a hat during the inspection. Violation was corrected on site.</p>
<p>Compliance Status: OUT</p> <p>Category: Category: 55 Physical Facilities Installed, Maintain, Clean</p> <p>Code: MN Rule 4626.1325 Provide smooth, durable, and easily cleanable floor, wall and ceiling surfaces.</p> <p>Comments: REPEAT: The wall tiles located next to the walk in cooler door stopper were chipped. Provide smooth, durable, and easily cleanable wall surfaces. Repair the broken tiles. This is a repeat violation. Correct violation immediately.</p>

### Inspection Comments:

<p>Inspection conducted with the person in charge, Josh.</p> <p>Report emailed to jmillergreenhaven@gmail.com</p> <p>Follow up inspection is required due to the violations noted during the time of the inspection. Failure to correct the violations by the time of the follow up inspection may result in additional follow up inspections which require a \$245 re-inspection fee.</p>
--

*Emailed*

\_\_\_\_\_  
Emailed to operator

*HP*

\_\_\_\_\_  
Pertula, Holly

Inspection Date: 04/15/2024

Follow-up Needed:

Follow-up Date:

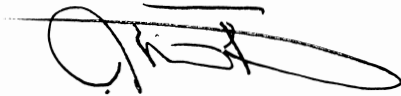
**9. Additional Information**

Proposer may provide additional information that they feel is relevant to the selection of the most qualified Proposer. Such information shall be submitted as an Appendix to the Proposal and shall be clearly marked in the Index for ease of review.

Reply:

We could not be more excited for the opportunity at Edinburgh USA. Our Family has a long history with Edinburgh USA and the Communities of Brooklyn Park and Brooklyn Center. My Grandfather Marvin Nelson was the owner/operator of Lynbrook Bowling Lanes along with being the Mayor of Brooklyn Center. He also was a Brooklyn Park resident for over 20 years. My father Dick Tollette was retained by The City of Brooklyn Park to perform a feasibility study for the development of Edinburgh USA. I won my only event as a professional the 1992 Pro/Pro/Rep at Edinburgh USA (the reason I am in the restaurant business – ha ha). We look forward to creating a new chapter in partnering with the EDA at Edinburgh USA!

Sincerely

A handwritten signature in black ink, appearing to read 'J. Tollette', with a long horizontal flourish extending to the right.

Jason Tollette

<b>City of Brooklyn Park Request for EDA Action</b>			
<b>Agenda Item:</b>	7.1	<b>Meeting Date:</b>	October 21, 2024
<b>Agenda Section:</b>	Discussion	<b>Prepared By:</b>	Dylan Armstead, Development Project Coordinator
<b>Resolution:</b>	N/A	<b>Presented By:</b>	Tim Gladhill, Community Development Director
<b>Attachments:</b>	2		
<b>Item:</b>	Update on Huntington Place (HP) Apartments and Potential Sale		

**Overview:**

Aeon is in the final stages of negotiating a purchase agreement with a buyer for Huntington Place Apartments. They are requesting 1) forgiveness of their entire loan including payment due in January 2025 and 2) that the City’s lien on their property be removed and 3) that the declaration of restricted covenant that the property continue to be used for affordable housing for the next (30) years, be transferred to the new owner.

For clarity, the EDA is not being asked to make a decision on the request at this time. Staff is providing this update as an opportunity for the EDA to ask clarifying questions and provide initial direction to City Staff. A formal request for action is tentatively scheduled for the November EDA Meeting.

**Background:**

Aeon purchased Huntington Place in 2020. Aeon includes 834 units of affordable housing and is one of the largest multi-family, affordable housing developments in the state. Due to several factors, including the pandemic, Aeon has been unable to cashflow the property. They have been seeking a buyer of the property for a while and they are seeking loan forgiveness from the EDA.

Aeon has received a few grants/loans from the Brooklyn Park EDA for HP including:

- \$500,000 dollar loan awarded in 2022 in the form of a forgivable loan. The terms of this loan have been satisfied and forgiven April 2023.
- \$500,000 dollar ARPA grant for security improvements in 2022.
- \$5,000,000 dollar loan in 2020 for facility improvements. This loan includes a requirement that a payment of \$1,000,000 dollars plus accrued interest be paid by January 30th, 2025. The estimated payment is \$1,252,077.48 dollars.

To date, there have been 19 draws totaling \$4,057,516 dollars of the \$5,000,000 dollar loan. With the interest accrued and forgiveness of \$500,000, Aeon’s debt obligation to the EDA is \$3,809,593.84 (not including the upcoming January 30th, 2025, payment). Repayment terms include 15% of property net cash flow due April 30th every year. No payments have been made in furtherance of this requirement.

At this point, Aeon is in the process of executing a purchase agreement with an out of state investor to buy the property. As part of this, Aeon has requested:

1. Forgiveness of their entire loan with Brooklyn Park, including payment due in January 2025.
2. Removal of any Brooklyn Park liens against the property.
3. That the declaration of restricted covenant that the property continues to be used as affordable housing be transferred to their buyer.

EDA staff met with leadership from Aeon to better understand their request. A meeting between city staff and Aeon on 10/10/2024 is summarized below:

**New owner:**

- The potential buyer is an out of state, for profit, investor.
- The new buyer intends to maintain the property as affordable and will assume a restricted covenant requiring that but will not assume Aeon's loan with Brooklyn Park.
- The new owner intends to make some property improvements and investments and intends to engage a third party to providing ongoing property management.
- The new owner will meet with staff and members of the EDA when they come to town. Aeon will also ask if they can attend the 10-21-24 EDA meeting.

**Aeon:**

- Aeon is requesting total forgiveness of their loan with Brooklyn Park, including payment due in January 2025.
- Loan forgiveness is needed for the sale of the property.
- Aeon has been informed of our tenant notification ordinance and will abide by the parameters of it, including tenant notice timeframes.
- Aeon plans to meet with state and county officials regarding the sale.
- Aeon will remain as a limited partner for two years post sale to aid in a smooth transition and to invest remaining subsidies towards further improvements.

In addition, EDA staff will be meeting with Hennepin County staff on October 21st, both because Hennepin County has also invested in HP and because this change in ownership could have a substantial impact on our regions inventory of affordable housing, depending on what the new owner intends to do with the property.

**What are the next steps and issues for consideration?**

Staff is in the process of gathering the information necessary to respond to Aeon's request. We anticipate making a recommendation to the EDA at its November 2024 meeting.

We also need to consult with our attorneys and consider some key questions including:

1. Can we and should we forgive the loan?
2. Should we condition forgiveness on anything (a restricted covenant with the new owner and/or anything else)?
3. Should the terms of the restricted covenant be the same as or different than the restrictions in our loan with Aeon (in particular, the number of years required for the property to be maintained as affordable and at what level of affordability)?

**Budgetary/Fiscal Issues:**

Potential forgiveness or amending of Aeon's \$5,000,000 dollar loan and payment due in January 2025.

**Attachments:**

- 7.1A Letter from Winthrop & Weinstine on Behalf of Aeon BP LLC
- 7.1B Financial Status from Chris Kuecker



September 24, 2024

Katherine A. Johnson  
Direct Dial: (612) 604-6767  
Main Fax: (612) 604-6800  
kjohnson@winthrop.com

**VIA EMAIL**

Brooklyn Park Economic Development Authority  
5200 85th Ave. N.  
Brooklyn Park, MN 55443  
Attn: Jay Stroebel  
Email: [Web-CityManagerDL@brooklynpark.org](mailto:Web-CityManagerDL@brooklynpark.org)

**RE: Huntington Place Apartments – Requests to Brooklyn Park EDA for October 15, 2024 Agenda**

Dear Mr. Stroebel:

This firm represents Aeon BP LLC, a Minnesota limited liability company (“Aeon BP”), which is an affiliate of Aeon, a Minnesota nonprofit corporation (“Aeon”).

As you know, Aeon BP, as borrower, and the Brooklyn Park Economic Development Authority (the “EDA”), as lender, are parties to that certain Loan Agreement dated January 30, 2020, as the same has been amended and restated over time, including the most recent Third Amended and Restated Loan Agreement dated February 27, 2023 (collectively, the “Loan Agreement” and together with all accompanying loan documents, the “Loan Documents”), related to the multifamily housing development known as Huntington Place Apartments (the “Project”).

We understand that you and Eric Johnson, Aeon’s Chief Executive Officer, have had conversations regarding the Project and the Loan Agreement.

Aeon BP is in the very final stages of negotiating a Purchase and Sale Agreement for the transition of ownership of the Project; information regarding the same will be forth coming shortly. In the meantime, we wanted to make a formal request to the EDA as set forth in this letter. It is imperative to the Project and that transaction that the requests herein be included on the EDA’s agenda for its meeting on October 15, 2024.

Accordingly, Aeon BP is hereby formally requesting the following:

1. Approval to transfer the Project and assign that certain Declaration of Restrictive Covenants dated January 30, 2020, between Aeon BP and the EDA, as the same has been amended by that certain Amendment to Declaration of Restrictive Covenants dated

September 24, 2024

Page 2

February 16, 2021 (collectively, the “Declaration”) in accordance with Section 4 of the Declaration. For reference, a copy of the Declaration is enclosed. As part of Aeon BP’s contemplated transfer of the Project, the new buyer will assume the obligations under the Declaration (including obligations related to the providing of affordable housing at the Project as required by the Declaration).

2. Forgiveness of the loan set forth in the Loan Documents, including a release of that certain Promissory Note, Loan Agreement, Combination Mortgage, Security Agreement and Fixture Financing Statement secured by the Project, and a release of the Guaranty by Aeon.

We would like to coordinate a meeting with EDA staff regarding the above requests at your soonest convenience. If you could please reach out to Eric Johnson, copied here, with your availability, that would be greatly appreciated.

Very truly yours,

WINTHROP & WEINSTINE, P.A.

*/s/ Katherine A. Johnson*

Katherine A. Johnson

Enclosures

CC: Eric Anthony Johnson (via email at [EJohnson@aeon.org](mailto:EJohnson@aeon.org))  
Caroline Horton (via email at [CHorton@aeon.org](mailto:CHorton@aeon.org))

29803631v1

commencing on April 30, 2022 and each April 30th thereafter until the Maturity Date the Borrower shall pay the lender an amount equal to 15% of Net Cash Flow.

Full loan amount will be 5,000,000 with disbursements over the first two years. \$1,000,000 Principal payment is due on 1/30/2025

Loan Amendment is scheduled for March 2021

EDA contact is Erika Byrd

## Aeon/Huntinton Place Loan (EDA425)

<b>Loan Amount</b>	3,557,516.36
<b>Interest</b>	3%
<b>Term</b>	40 Years
<b>Contract Closing Date</b>	1/30/2020

<b>Date of Wire Transfer</b>	1st Disbursement	12/8/2020	\$	250,000.00
<b>Date of Wire Transfer</b>	2nd Disbursement	5/7/2021	\$	270,967.63
<b>Date of Wire Transfer</b>	3rd Disbursement	8/13/2021	\$	17,092.43
<b>Date of Wire Transfer</b>	4th Disbursement	10/8/2021	\$	147,618.59
<b>Date of Wire Transfer</b>	5th Disbursement	11/5/2021	\$	111,920.30
<b>Date of Wire Transfer</b>	6th Disbursement	12/14/2021	\$	129,635.09
<b>Date of Wire Transfer</b>	7th Disbursement	2/15/2022	\$	66,308.50
<b>Date of Wire Transfer</b>	8th Disbursement	3/28/2022	\$	134,107.80
<b>Date of Wire Transfer</b>	9th Disbursement	5/5/2022	\$	482,698.92
<b>Date of Wire Transfer</b>	10th Disbursement	6/14/2022	\$	67,180.75
<b>Date of Wire Transfer</b>	11th Disbursement	9/15/2022	\$	59,446.38
<b>Date of Wire Transfer</b>	12th Disbursement	11/10/2022	\$	237,412.81
<b>Date of Wire Transfer</b>	13th Disbursement	12/23/2022	\$	178,442.63
<b>Date of Wire Transfer</b>	14th Disbursement	2/14/2023	\$	181,694.37
<b>Loan Forgiveness - EDA Con:</b>	JE 2023-00002217	4/17/2023	\$	(500,000.00)
<b>Date of Wire Transfer</b>	15th Disbursement	5/12/2023	\$	167,041.76
<b>Date of Wire Transfer</b>	16th Disbursement	7/28/2023	\$	234,465.43
<b>Date of Wire Transfer</b>	17th Disbursement	10/4/2023	\$	567,564.81
<b>Date of Wire Transfer</b>	18th Disbursement	12/11/2023	\$	540,483.93
<b>Date of Wire Transfer</b>	19th Disbursement	3/4/2024	\$	213,434.23

<b>Total Loan Amount</b>	\$ 3,557,516.36
--------------------------	-----------------

<u>Actual Date</u>	<u>#of days</u>	<u>Interest</u>	<u>Principal</u>	<u>Total Principal Payment</u>	<u>Balance Due with Accrued Interest</u>
12/8/2020			\$ 250,000.00		\$ 250,000.00
12/31/2020	23	\$ 472.60			\$ 250,472.60
5/7/2021	127	\$ 2,609.59			\$ 253,082.19
5/7/2021			\$ 270,967.63		\$ 524,049.82
8/13/2021	98	\$ 4,196.29			\$ 528,246.11
8/13/2021			\$ 17,092.43		\$ 545,338.54
10/8/2021	56	\$ 2,476.55			\$ 547,815.09
10/8/2021			\$ 147,618.59		\$ 695,433.68
11/5/2021	28	\$ 1,578.00			\$ 697,011.68
11/5/2021			\$ 111,920.30		\$ 808,931.98
12/6/2021	31	\$ 2,032.24			\$ 810,964.22
12/6/2021			\$ 129,635.09		\$ 940,599.31
12/31/2021	25	\$ 1,905.28			\$ 942,504.58
2/15/2022	46	\$ 3,505.71			\$ 946,010.29
2/15/2022			\$ 66,308.50		\$ 1,012,318.79
3/28/2022	41	\$ 3,348.10			\$ 1,015,666.89
3/28/2022		\$ -	\$ 134,107.80		\$ 1,149,774.69
5/5/2022	38	\$ 3,521.98			\$ 1,153,296.67
5/5/2022		\$ -	\$ 482,698.92		\$ 1,635,995.59
6/14/2022	40	\$ 5,294.30			\$ 1,641,289.89

6/14/2022		\$ -	\$ 67,180.75	\$ 1,708,470.64
9/15/2022	93	\$ 12,822.76		\$ 1,721,293.40
9/15/2022		\$ -	\$ 59,446.38	\$ 1,780,739.78
11/10/2022	56	\$ 7,994.85		\$ 1,788,734.63
11/10/2022		\$ -	\$ 237,412.81	\$ 2,026,147.44
12/23/2022	43	\$ 6,977.98		\$ 2,033,125.42
12/23/2022		\$ -	\$ 178,442.63	\$ 2,211,568.05
12/31/2022	8	\$ 1,415.56		\$ 2,212,983.61
2/14/2023	45	\$ 7,962.53		\$ 2,220,946.14
2/14/2023		\$ -	\$ 181,694.37	\$ 2,402,640.51
4/17/2023	62	\$ 11,896.49		\$ 2,414,537.00
4/17/2023		\$ -	\$ (500,000.00)	\$ 1,914,537.00
5/12/2023	25	\$ 3,769.57		\$ 1,918,306.57
5/12/2023		\$ -	\$ 167,041.76	\$ 2,085,348.33
7/28/2023	77	\$ 12,667.46		\$ 2,098,015.79
7/28/2023		\$ -	\$ 234,465.43	\$ 2,332,481.22
10/4/2023	68	\$ 12,497.28		\$ 2,344,978.50
10/4/2023		\$ -	\$ 567,564.81	\$ 2,912,543.31
12/11/2023	68	\$ 15,669.43		\$ 2,928,212.74
12/11/2023		\$ -	\$ 540,483.93	\$ 3,468,696.67
12/31/2023	20	\$ 4,608.65		\$ 3,473,305.32
3/4/2024	64	\$ 17,590.79		\$ 3,490,896.11
3/4/2024		\$ -	\$ 213,434.23	\$ 3,704,330.34
4/30/2024	57	\$ 16,666.72		<b>\$ 3,720,997.06</b>

<b>City of Brooklyn Park</b>			
<b>Request for EDA Action</b>			
<b>Agenda Item:</b>	7.2	<b>Meeting Date:</b>	October 21, 2024
<b>Agenda Section:</b>	Discussion	<b>Prepared By:</b>	Tim Gladhill, Community Development Director
<b>Resolution:</b>	N/A	<b>Presented By:</b>	Tim Gladhill, Community Development Director
<b>Attachments:</b>	2		
<b>Item:</b>	Update on BioTech Innovation District		

**Overview:**

The City Council and Economic Development Authority have prioritized the creation of a BioTech Innovation District in our Northwest Area intended to build tax base, increase the number of jobs available to the community, and create a vibrant focal point at the start of the Blue Line Extension. A Request for Proposals was issued in August in search of a consultant (or team of consultants) that would augment City Staff to provide a more strategic vision for the BioTech Innovation District and proactively recruit users that meet that vision.

The Request for Proposals window closed on October 4. Staff is currently reviewing and clarifying proposals. This request/report is intended to be informational and for purposes of updating the EDA on this important initiative. The Commission does not necessarily need to provide direction or action on any of these updates.

**Background:**

The City received eight (8) responses to the Proposal with a range of costs, deliverables, and approach. Over the next two (2) weeks, Staff will be clarifying Proposals before Consultants are invited to interview. EDA President Winston and EDA Vice President Klonowski are the EDA Commissioner Representatives on this project and will also be assisting Staff preparing for Consultant Interviews. Interviews are anticipated to be held in late October or early November.

Prior to Consultant Interviews, Staff is working to ensure that efforts of the BioTech Innovation District are not a duplicate of efforts already provided by the Northwest Area Plan. A reminder that the BioTech Innovation District is a smaller geographic area of the Northwest Area Plan with a finer focus on BioTech/Medtech.

An additional element of the selection process is to prioritize the unique approaches of different Proposals. Each Proposal brings a unique lens and approach to the request. To assist Staff and the Selection Committee in their recommendations, it is helpful to provide a flexible level of prioritization to key components. Key approaches include but are not limited to the following.

- Equity
- BioTech/Medtech Connections
- Data and Market Analysis
- Real Estate
- Engagement and Strategic Planning
- Branding and Marketing

**Budgetary/Fiscal Issues:**

The proposed 2025 EDA Budget includes an allocation to this effort. The BioTech Innovation District Project anticipated an 18–24-month completion. Based on these factors, it is anticipated that an equal allocation will be required in 2026.

**Attachments:**

- 7.1A BioTech Innovation District Legislative Flyer
- 7.2B BioTech Innovation District RFP

*Empower Brooklyn Park's future: An investment in prosperity*

## Where should the BioTech industry make its next home? Brooklyn Park is the answer.

A diverse metropolitan suburb boasting a population of nearly 90,000 residents, Brooklyn Park is the perfect place for a vibrant BioTech Innovation District.

The District is estimated to generate 10,000 new jobs and 3,000 additional housing units, playing a crucial role in addressing workforce disparities that disproportionately impact Black, Indigenous, and People of Color (BIPOC) in Brooklyn Park and beyond.



Brooklyn Park is home to an ecosystem of MedTech companies, many of which are members of Medical Alley: CVRx, Inc., Central Package and Display, Children's Minnesota (Hospitals & Clinics), Diversified Plastics Inc., Fairview Health Services, Medtronic, Olympus Surgical Technologies America, STERIS, and Takeda Pharmaceuticals.

## Accelerate innovation in Brooklyn Park

Brooklyn Park is a partner in the MedTech 3.0 initiative, with deep support from Greater MSP and Medical Alley. Securing legislative support for the BioTech Innovation District will further help the city become a hub of regional growth and economic success, setting the standard for cities throughout Minnesota and beyond.



### 700 acres of developable land

With over 700 acres of developable land (*245 acres earmarked for the district*), Brooklyn Park can welcome the full slate of medical, pharmaceutical, manufacturing, and other BioTech industry companies into a vibrant mixed-use development district.

### 10,000 BioTech jobs

Brooklyn Park boasts two Minnesota State Colleges, a nursing college, and thriving workforce training and development infrastructure. The District is estimated to bring 10,000 new jobs to the city.

Our renowned BrookLynk program continues to train young adults, connecting them to lucrative employment. With nearly 20 percent of young people\* living in the city, Brooklyn Park is growing diverse, next-generation talent.



### Responsible, equitable investment

Brooklyn Park has long been a regional leader in supporting business. Our Small Business Center, a collaborative coworking space, offers a wide array of amenities, services, and training.

Our Brooklyn Park Development Corporation is focused on equitably supporting innovation across sectors, with offerings such as the BPDC Microloan Program.



### Mix of housing options

Brooklyn Park's existing housing stock includes many affordable rental and homeownership opportunities, as well as move-up housing for executives in beautiful locations, including around the Edinburgh Golf Course and along the Mississippi River.

The BioTech District is proposed to include a mix of uses, including an estimated 3,000 additional housing units.



## Request for Proposals:

# Brooklyn Park BioTech Innovation District (District) Request for Consultant Proposals

### REQUESTING AGENCY:

Brooklyn Park Economic Development Authority  
5200 85<sup>th</sup> Avenue North  
Brooklyn Park, MN 55443

### ISSUE DATE:

August 12<sup>th</sup>, 2024

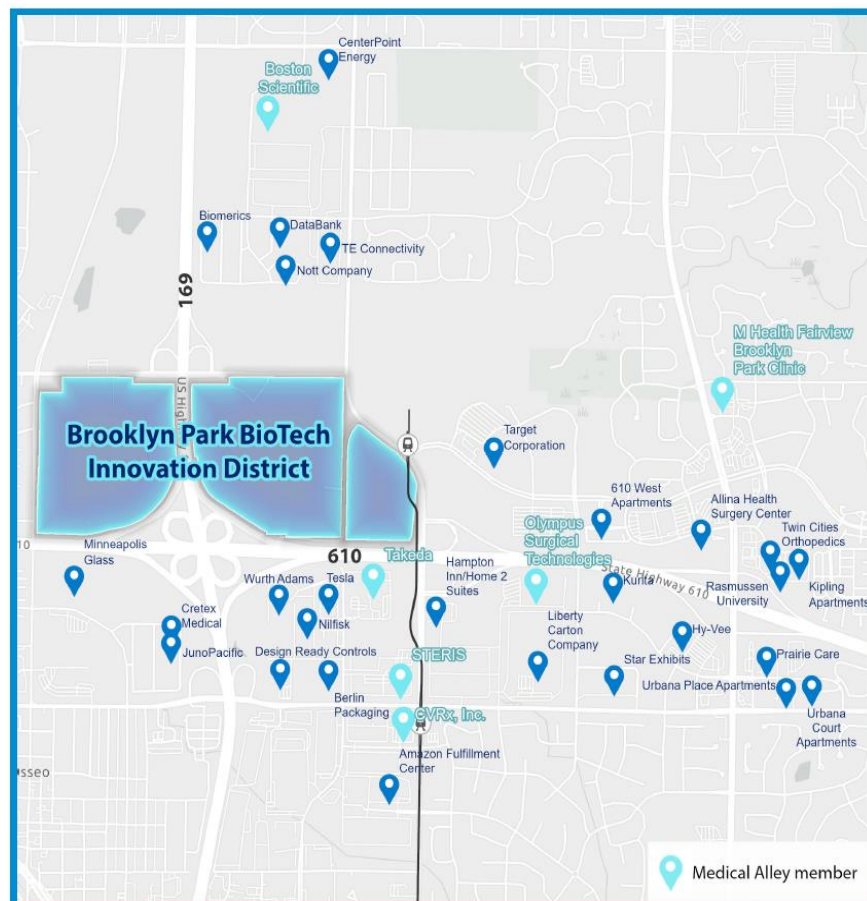
### SUBMISSION DEADLINE:

October 4<sup>th</sup>, 2024

### CONTACT:

Michelle Basham,  
Director Economic  
Development/Housing  
michelle.basham@brooklynpark.org

**Brooklyn Park is home to an ecosystem of MedTech companies, many of which are members of Medical Alley:** *CVRx, Inc., Central Package and Display, Children's Minnesota (Hospitals & Clinics), Diversified Plastics Inc., Fairview Health Services, Medtronic, Olympus Surgical Technologies America, STERIS, and Takeda Pharmaceuticals.*



## **Overview**

In May 2024, the Minnesota Legislature approved a BioTechnology Innovation District in the city of Brooklyn Park (BP). The Brooklyn Park BioTech Innovation District will further help the city become a hub of regional growth and economic success. The District is estimated to generate 10,000 new jobs and 3,000 additional housing units, playing a crucial role in addressing workforce disparities that disproportionately impact Black, Indigenous, and People of Color (BIPOC) in Brooklyn Park and throughout the region.

## **RFP Purpose:**

This Request for Proposals (RFP) is to solicit a consultant or consultant team to guide the work necessary to create the District. This work will include the development of a District proposed development plan (as outlined by state statute) with project goals, a project scope and timeline for key deliverables, a revenue plan for the district, and select members and guide the formation of a steering committee to provide critical oversight and visioning for the project.

## **Background:**

Brooklyn Park is a vibrant, thriving community in the Twin Cities northwest area. It is the 6th largest city in Minnesota and the 4th largest in the seven-county Twin Cities Metro Area. The population, currently estimated at around 86,000, is expected to grow to over 95,000 with 40,000 jobs by 2040. The city is proud of its diverse community with more than sixty-percent of residents being people of color and 28 percent speaking a language other than English at home. Brooklyn Park is also home to over 1,500 businesses and continues to grow, boasting strong sectors in medical technology, high-tech manufacturing, and precision manufacturing. The proposed METRO Blue Line Extension project, traveling 13 miles northwest of downtown Minneapolis, will bring five light rail stations to Brooklyn Park.

Brooklyn Park is also in the heart of Medical Alley, a global network of more than 800 leading health technology and care companies including representation from all corners of the state of Minnesota with a mission to activate and amplify healthcare transformation. Recognized worldwide as a leader in healthcare innovation, Medical Alley in Minnesota sets a standard for excellence – impacting local communities and influencing global health outcomes and advancements. Medical Alley sets the stage for the BioTech Innovation District in Brooklyn Park.

The District will be located north of Hwy 610 and on either side of Hwy 169. Planned stops for the METRO Blue Line Extension light rail transit project will expand access to and through the District with an anticipated stop on the eastern edge of the district.

The District includes 245 acres in total, with the acreage west of 169 having no water service currently. Water, sewer and wastewater service and the local road network will need to be developed throughout the District. Goals and visioning for the District must be coordinated with the Northwest Area Small Area Plan work about to launch; a project that will establish the vision for the northwest part of the city, including the geography of the District. Another key consideration which will inform project scope and timeline is the Blue Line Extension project construction timing. Land is predominantly greenfield owned by a few property owners including Target (land east of highway 169.)

## **About the EDA**

In 1988, the Brooklyn Park City Council established the EDA to oversee job creation and preservation, enhance the city's tax base, promote the general welfare of the city's residents and assume primary responsibility for development activities. In 1993 the EDA absorbed the work of the Housing and Redevelopment Authority (HRA), giving the EDA oversight of housing programs, policies and development. The EDA is made up of the seven duly elected and sworn in members of the City Council and meets every month to discuss projects and initiatives as presented by city staff.

Since its inception the EDA has been integral to many projects, including redevelopment of the Village Creek neighborhood, establishment of Northland Business Park, transportation planning and the creation and management of critical housing programs. By striving to maintain and grow relationships with existing and new businesses the EDA also helps to identify and link development and redevelopment opportunities with the proper tools and resources, helping existing businesses grow and prosper while attracting new businesses and industry to the community. BrookLynk, the EDA's youth employment program operated in partnership with Brooklyn Center, equips and connects young professionals with job skills and opportunities in the northwestern suburbs. The EDA also administers housing programs and works to maintain and preserve the existing housing stock in the city by offering a wide range of programs meeting the needs of homeowners, homebuyers, sellers, renters, and landlords.

Through its focus on livability, development and redevelopment, the EDA's ultimate goal is to achieve a high quality of life for all Brooklyn Park residents.

## **District Objectives/Goals:**

BioTech Innovation District goals:

### 1. Equitable Job Creation:

Brooklyn Park is home to nearly 90,000 residents — 60% of which identify as Black, Indigenous, and People of Color (BIPOC), and where one in four people speaks a language other than English at home. The city is Minnesota's sixth largest and one of the most diverse. Yet, Brooklyn Park faces disparities related to health, income, and public safety outcomes.

The establishment of a BioTech Innovation District would create as many as 10,000 quality and sustainable jobs to the benefit of residents of the city and those surrounding it. With a focus on inclusivity, the district would empower the region's diverse talents and perspectives, ensuring that development in biotechnology and healthcare directly contributes to improving the quality of life. This investment would also enable local programs like the BrookLynk Workforce Development Initiative to synergize with these advancements, amplifying its impact by connecting youth and underserved populations with education, training, and employment opportunities in the burgeoning biotech sector.

## 2. Innovation:

Progress in the biotechnology industry has the potential to improve lives in ways we've only begun to imagine. From revolutionizing healthcare through personalized medicine and cutting-edge treatments to addressing global challenges such as food security, environmental sustainability, and disease prevention — biotechnology stands at the forefront of innovation.

The biotechnology market is anticipated to grow significantly, driven by increasing demand for diagnostics, therapies for major diseases, and biopharmaceutical research. The global biotechnology market, valued at \$1.38 trillion in 2023, is expected to reach \$4.25 trillion by 2033.

Brooklyn Park and Minnesota have a unique opportunity to leverage these advancements to position this region as a leader in this transformative industry. A mixed-use district would incentivize innovative companies to come to Brooklyn Park, fostering a vibrant ecosystem where entrepreneurship and research thrive.

## 3. Economic Development:

Brooklyn Park has been successful in attracting some of Medical Alley's leading health technology and care companies. International companies such as Takeda Pharmaceuticals, Medtronic, Boston Scientific, Steris, Olympus Surgical and more have all established a presence near the Highway 610 corridor. Still, there is significant room to grow within the city's borders.

With more than 700 developable acres of land, Brooklyn Park has the capacity to support medical and pharmaceutical manufacturing and other biotech industry companies into a vibrant mixed-use development district. The BioTech Innovation District could also support an estimated 3,000 additional housing units.

Medical Alley is home to one of the most diverse and influential healthcare ecosystems in the world. This initiative represents a strategic investment in the region's future. Establishing a BioTech Innovation District in Brooklyn Park sets a standard for cities across Minnesota by demonstrating a proactive approach to harnessing the power of innovation for economic development and public health improvement. This project could make the northwest metro a national and international destination for biotech manufacturing for Minnesota – attracting and growing new businesses, cultivating next-generation Minnesota workforce talent, incentivizing innovation, and reducing disparities throughout the region.

**Consultant Goals:**

1. Support creation of a Development Plan for the BioTech Innovation District. Ensure that the plan supports racial equity and equitable development in Brooklyn Park.
2. Recruit businesses, developers and property owners to the vision of the District; identify anticipated projects.
3. Establish and manage a Steering Committee with various stakeholders to promote the vision and goals of the District.
4. Attract regional and national attention as the center for bio-tech and medtech innovation including the identification of potential development partners.
5. Identify creative public financing sources for the construction of public infrastructure.
6. Bring project to point that District is being realized and rolling out.

**Scope of Consultant Work:**

The primary purpose of this RFP is to recruit and engage a talented, innovative and proven consultant or consultant team with experience providing consultant services to emerging or existing bio districts.

During a period of 18-24 months, the Consultant will:

- Work collaboratively with City and EDA staff as well as the City's Northwest Area Small Area Plan Consultant to develop the vision, plan and goals for the BioTech Innovation District.
- Support creation of a Development Plan for the establishment of the BioTech Innovation District, including strategic vision and planning, identifying planned and anticipated projects, and more elements that are further defined below.
- Build relationships with existing BioTech businesses, developers and property owners in Brooklyn Park. Identify and recruit additional potential companies/projects to promote development in the District.
  - Prioritize projects that will pay a wage covering the cost of living for Hennepin County, calculated using the most recent report completed pursuant to Minnesota Statutes, section 116J.013.
- Identify any national models of success for similar Districts and draw positive and negative learnings from them to apply in Brooklyn Park.
- Identify potential funding streams from both public and private sources.
- More clearly define the industry focus within the BioTech District, e.g. pharmaceutical manufacturing and med-tech or other focus areas.

- Seek input from the community and other partners such as biotech trade associations, the City of Brooklyn Park Planning Commission, the City of Brooklyn Park Community Long-Range Improvement Committee, skilled trades, and other regional partners.
- Assemble and provide ongoing project management/coordination of a Brooklyn Park BioTech District Steering Committee.
- Take the Plan through the City Council and EDA approval process, following the defined time limits prescribed by the legislation.
- Manage and maintain annual reporting to State Legislature.

### **High Level Approach to Project Envisioned by Brooklyn Park:**

- Phase I
  - Establish detailed vision and goals for the District
  - Learn from promising practices around the country
  - Continue to engage key community partners and stakeholders
  - Secure development financial tools in 2025 Legislative Session and other state and federal resources
- Phase II
  - Finalize small area plan and environmental plan (AUAR), this will include detailed infrastructure needs
  - Create development plan as outlined by state Legislation
  - Establish District Steering Committee
  - Continued relationship building and engagement efforts
  - Continued efforts in securing policy and financial supports from county, regional, state and federal governments

This District was created in State Statute (Senate File #5289.) The Development Plan is required per the Statute. This consultant will coordinate with the Northwest Area Small Area Planning Consultant to develop a plan that will be submitted to the State legislature. Requirements of the plan include:

- Defined location of the BioTech Innovation District.
- Planned and anticipated projects and their relationship to definite state and local objectives.
- Maximum opportunity, consistent with the needs of the city, county, and state, for the development of the city by private enterprise as a biotech innovation district.
- Conformity to the general plan for the development of the city and consistency with the city comprehensive plan.

- The following elements specifically named in the legislation:
  - Strategic planning consistent with a biotech innovation district.
  - Framework to identify public investment and public infrastructure project development and to facilitate private investment and development.
  - Land use planning.
  - Multimodal transportation planning.
  - Strategies to increase racial equity and create community wealth for city residents, local businesses, and businesses owned by women and people of color, guided by the city's racial equity principles.
  - Ongoing market research plans.

#### **Qualifications Sought:**

- Required Experience:
  - Experience leading/managing large-scale mixed use economic development projects
  - Development and public financing tools
  - Community planning
  - Stakeholder engagement
  - Established network and relationship building skills
  - Project management skills with large, complex, public-sector projects
  - Political acumen
- Preferred Experience:
  - Bio-tech and med-tech industry knowledge
  - Infrastructure planning
  - Proven experience working with and for diverse communities
  - Legislative strategy and success

#### **Scoring Criteria:**

A scoring committee will review and rank applications according to these scoring criteria:

<b>SCORING CRITERIA</b>	<b>POINTS</b>
Project plan, approach, and timeline, including budget.	30
Consultant qualifications including experience working on existing or emerging bio tech districts, identifying financing tools, analyzing costs, developing goals and forming a project steering committee.	30
Demonstrated ability to deliver on projects and within the timeline, scope and budget.	20
Commitment to equity and inclusion in project team composition and a team that reflects the cultural community of Brooklyn Park.	10
Reputation/references	10
<b>TOTAL</b>	<b>100</b>

*People of Color-Owned and Women-Owned Businesses are encouraged to respond to requests for bids and proposals directly as prime contractors or as project partners or sub-contractors.*

**Submission Requirements:**

Interested respondents should submit at least the information with their proposal:

- Consultant name, contact information, and partners.
- Description of agency and, if applicable, each partner agency on the application (background, primary focus, history with economic development, urban planning, community development, and/or equity and inclusion strategic planning, etc.)
- Key project members information, including:
  - Names/titles of individuals who will be working on project, roles and contact information.
  - Qualifications and demonstrated experience of key team members.
  - Description of how your team reflects the cultural community in Brooklyn Park.
- Cost and timeline for consultant services, including preferred timing and method of payments.
- Estimated itemized costs and timeline for phase one and phase two of project.
- General approach to developing and implementing a BioTech Innovation District Development Plan, including any creative approaches or unique challenges to this project.
- Description of experience in the following areas:
  - Experience developing a new bio district and/or providing consultant services to existing bio districts with a pharmaceutical focus.
  - Evidence based best practices for advancing economic outcomes for those historically excluded from economic prosperity.
  - Identifying and leveraging funding tools for bio district including leveraging public financing tools like tax increment financing (TIF.)
  - Analyzing costs, options and approaches to building a bio district.
- Breakdown of project milestones
- Brief description of two projects in the past five years developing or providing consultation services for a bio district. If applicable, include information regarding similar, completed projects. Also include a description of the process and outcomes. For each experience cited, please provide the name and contact information for a reference.

**Selection and Approval Process:**

Qualifications will be reviewed by a committee based on the criteria above. Staff may follow up with questions, clarifications or interview requests. The EDA will make the final consultant selection decision and may accept or reject any proposal or portion thereof and is not obligated to award any contracts.

**Tentative Consultant Selection Timeline:**

ACTIVITY	DATE
RFP approved by the EDA	July 2024
RFP posted	August 12 <sup>th</sup> , 2024
Deadline for questions	September 3 <sup>rd</sup> , 2024
Response to questions posted online	September 17 <sup>th</sup> , 2024
Application due date	October 4 <sup>th</sup> , 2024
Consultant Q&A/interviews	Week of October 14 <sup>th</sup>
EDA consultant selection	Late October
Anticipated contract start date	Late 2024/Early 2025

Questions about the RFP should be directed to: [seng.moua@brooklynpark.org](mailto:seng.moua@brooklynpark.org)

**Proposals are due by 4:30pm CST on October 4<sup>th</sup>, 2024**

Proposals submissions should be sent to: [michelle.basham@brooklynpark.org](mailto:michelle.basham@brooklynpark.org)



## MEMORANDUM

**DATE:** October 16, 2024

**TO:** EDA Commissioners

**FROM:** Tim Gladhill, EDA Executive Director  
Michelle Basham, Economic Development and Housing Director

**SUBJECT:** EDA Status Update

### Overview

This memo provides an update to the Brooklyn Park Economic Development Authority (EDA) and serves to keep interested community members informed.

### BUSINESS DEVELOPMENT UPDATES:

#### Restaurant Week

The 6th Annual Restaurant Week was held from September 23-29, 2024. The week-long promotional event showcases the diverse dining experiences in Brooklyn Park and encourages residents and community members to explore and support local restaurants. This year, several restaurants participated, including:

1. Down the Street Nutrition
2. El Loro Mexican Restaurant
3. Heavy Rotation Brewing
4. Mochinut
5. Nadia's Jamaican Kitchen
6. SÖKE BBQ & Hotpot
7. Sweet Basil Asian Cuisine
8. Sweet Taste of Italy
9. Upin Hot Pot
10. Wadsworth Restaurant



Many City Officials dined in at one of the restaurants during Restaurant Week! If you have any questions, please contact Josephine Thao at [Josephine.Thao@brooklynpark.org](mailto:Josephine.Thao@brooklynpark.org).

**Brooklyn Park Small Business Center:**

In honor of National Women's Small Business Month, the Brooklyn Park Small Business Center is excited to host a Women's Business Showcase on Saturday, October 26th, from 1:00 PM to 4:00 PM. This event will celebrate the entrepreneurial spirit of women in our community and is free for all attendees.

**Event Highlights:**

- Introduction to businesses housed at the Brooklyn Park Small Business Center.
- Networking opportunities with business leaders, potential clients, and community members.
- Presentations and showcases by local women-owned businesses.

This event aims to highlight the innovation and diversity within Brooklyn Park's small business ecosystem. We encourage all community members to attend and support women entrepreneurs as they share their unique journeys and successes.

**CEO Start Pilot Program**

The CEO Start Pilot Program, in partnership with Hennepin County, is nearing completion and will culminate with a final presentation and pitch event on November 19th at the Brooklyn Park Small Business Center. Over the past weeks, business owners have honed the foundational skills needed to ensure their ventures' long-term success. This program continues to be a critical component of our efforts to support business viability and growth within the community.

**Brooklyn Park Development Corporation (BPDC)**

On September 26th, the BPDC held a meeting with local business owners to review applications for two vital financial assistance programs:

- Commercial Code Correction Program: This program helps businesses address and rectify code violations in their facilities.
- Revolving Loan Fund: This fund supports businesses in acquiring equipment, real estate, and leasehold improvements.

Once all applications and documents have been submitted, the board will reconvene to review the applications and make final decisions

**DEVELOPMENT UPDATES:**

The new Oxbow RFQ was published September 23rd. Applications are due mid-November, and we plan to conduct interviews with respondents in early December with the goal of selecting proposals by calendar year end.

The bio tech district RFP closes October 4th, and we will be starting interviews for the bio tech consultant in October with the goal of bringing on our consultant by calendar year end.

### **Decatur Landing Groundbreaking Celebration**

On Friday, October 4, the City of Brooklyn Park, in partnership with Real Estate Equities and Big-D Construction, celebrated the groundbreaking of Decatur Landing, a transformative mixed-income, multifamily housing development. Once completed, Decatur Landing will bring approximately 350 new apartment units to the Brooklyn Park community, providing a diverse range of housing options for residents.

The event was attended by city leaders, including President Hollies Winston, Commissioner Tony McGarvey, Assistant Executive Director Jay Stroebel, Executive Director Tim Gladhill, and Economic Development and Housing Director Michelle Basham. Also, Project Facilitator Josephine Thao, Business Development Coordinator Malcolm Hicks, Senior Project Manager Dyland Armstead, Intern Asma Jihad, Communications Associate Cynthia Moua, and Neighborhood Relations Specialist Shanna Woods were in attendance.



Executives from Real Estate Equities and Big-D Construction were present, with Managing Development Partner Patrick Ostrom representing Real Estate Equities, and Director of Business Development Kris Lynn representing Big-D Construction.

The groundbreaking marks an exciting milestone for the City of Brooklyn Park as it continues to expand housing options to meet the needs of the community.

### **WORKFORCE DEVELOPMENT UPDATES:**

The Program Year for 2024 has now completed. The Workforce Development Division (BrookLynk) is currently working on Year End Reporting as well as Program Design for the 2025 Program Year.

### **HOUSING UPDATES:**

Aeon/Huntington place provides 834 units of affordable housing. Brooklyn Park has a current loan to Aeon for property redevelopments. However, for financial reasons, Aeon has been seeking a buyer for Huntington Place. They have now identified an investor interested in purchasing the property and have requested that the loan with Brooklyn Park be restructured or forgiven. We are in the process of conducting due diligence to gather the information necessary in order to respond to their request and anticipate bringing this back to a future EDA meeting. Staff will be introducing the topic at the October 21 EDA Meeting with anticipation for formal consideration at the November 19 EDA Meeting (or potential Special EDA Meeting to meet desired closing dates).

**Home Improvement Loan Programs Update**

The EDA administers several housing reinvestment programs that provide financial resources to first time homebuyers and single-family and townhome homeowners in the community. During fiscal year 2024, the EDA allocated \$1 million for the home improvement programs administered by Center for Energy and Environment (CEE) and \$200,000 in Community Development Block Grant (CDBG) funds for the Hennepin County administered home rehab program.

**Local Affordable Housing Aid (LAHA)**

Local Affordable Housing Aid was approved by the Minnesota State Legislature in 2023 to help metropolitan local governments develop and preserve affordable housing within their jurisdictions to keep families from losing housing and to help those experiencing homelessness find housing. The city of Brooklyn Park received \$446,000 in 2024 based on the sales tax collection of seven months. Beginning 2025, the city anticipates to receive an annual funding of about \$942,000 from the metro sales tax collection.

During the July EDA meeting, Commissioners directed staff to allocate this funding to the NOAH (Naturally Occurring Affordable Housing) program and the Home Improvement Loan Program on a 50/50 split basis effective January 2025.

**Homeowners' Associations (HOAs):**

EDA staff will be holding another HOA workshop on Saturday, November 16, 2024. During this workshop, HOA homeowners and Board members are expected to engage in a robust conversation regarding HOA governance matters, budgeting, insurance, operations and maintenance. The conversation will be facilitated by an HOA attorney from Curtis Law Firm and others. Based on the feedback received at the HOA meetings and others, staff has developed a webpage for residents to access HOA resources located here:

<https://www.brooklynpark.org/housing/homeowner-resources/homeowners-associations/>

**OTHER UPDATES:****American Rescue Plan Act (ARPA)**

American Rescue Plan Act (ARPA) activities for all programs will wrap up in December 2024. Currently, ARPA funds are deployed for council approved projects – direct city implemented projects and Community Partner Programs (CPP). The CPP programs are funded by both ARPA dollars and EDA funds. In July 2023, City Council extended work for 10 community partners who received the original CPP awards to continue their work into 2024. Those partners received funds from both EDA and ARPA for the extensions. The extension partners are wrapping up their work and submitting reports. Additionally, in December 2023, the City Council also approved \$294,438 for 10 community partners to begin work in 2024. The EDA awarded \$75,938 in funding to five of these community partners. The partner work will also be completed in November 2024.

**Attachments:** N/A