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**Sent:** Friday, October 25, 2019 10:04 AM  
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**Cc:** Martinez, Eric <[eric.martinez@lacnm.us](mailto:eric.martinez@lacnm.us)>  
**Subject:** Patio enclosure at Cottonwood on the greens

Hello Jon,

As per our conversation earlier this week, I have put together a summary of costs associated with increasing the scope for the patio enclosure at Cottonwood on the greens restaurant. Currently and historically this patio has been tabbed as a temporary seasonal enclosure. The project that we have been designing carries on that premise in so far as the treatment to the envelope as a whole. Currently we are installing foldable window inserts into the openings and utilizing a storefront system for the sidewalls. No consideration has been given towards upgrading the structure to become true interior space. The budget for the current design was set at \$150K. After careful consideration and discussion with our Design Professional we have targeted and assigned a value to the following items that would be necessary to qualify this space by building code standards as true livable space.

As follows:

1. An independent HVAC ‘mini-split’ heating and A/C system -	<b>\$25K</b> (this number would include replacement of the faulty condenser unit in the current dining room)
2. An updated lighting plan as per Electrical Code -	<b>\$10K</b>
3. Upgrade of all glazing in current proposed package to thermal pane glass -	<b>\$10K</b>
4. Add additional insulation to the thermal envelope (walls, ceiling and columns) -	<b>\$10K</b>
5. General Contractor Markup/Overhead/Profit -	<b>\$30K</b>
6. Contingency -	<b><u>\$10K</u></b>
	<b>Total Increase \$95K</b>

These numbers represent an increase of \$95K. Both the Design Professional (Ross Small of Architects Studio) and I believe this to be a realistic cost for the additional scope of work listed. This would eliminate the condition of 'temporary' from this portion of the facility and enhance the overall ambiance of the restaurant environment. If you have any questions or need further explanation please don't hesitate to contact me.

Anthony Strain