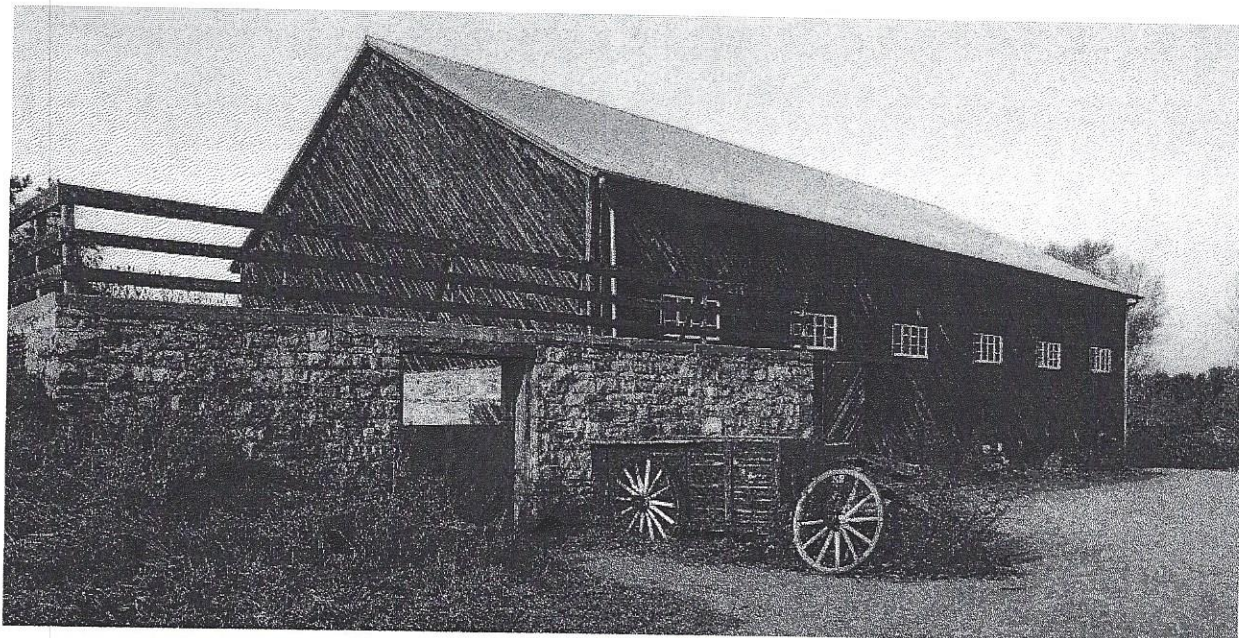
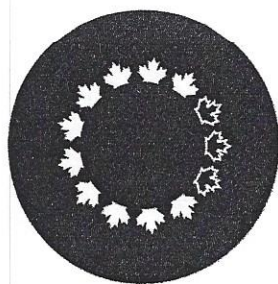


Moore Farm Proposal



Submitted to the



**NCC
CCN**

By

**RESTAURANT
LA COMMUNE**
www.lacommune.ca

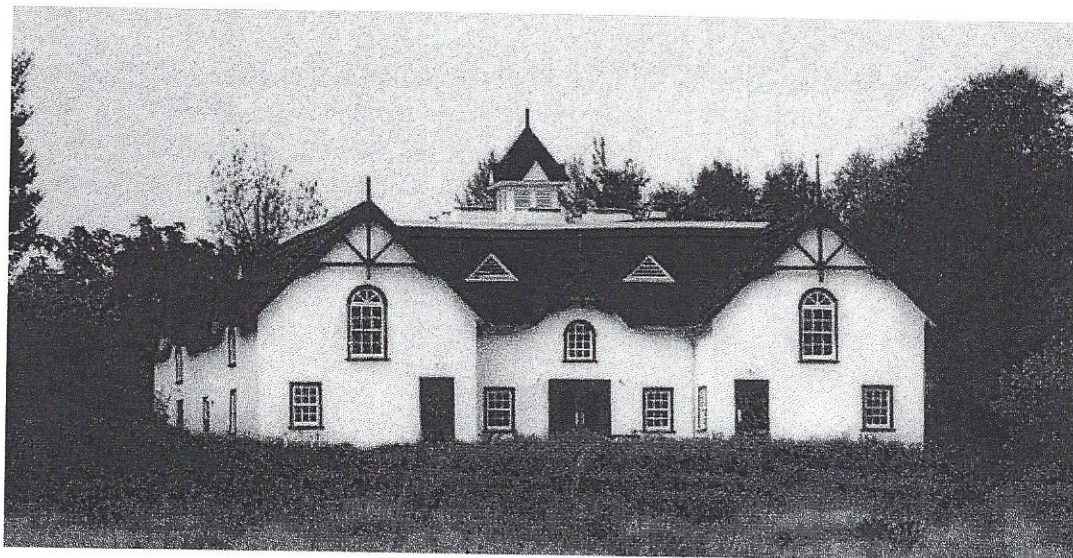
June 14th, 2021

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1 Introduction

The Moore Farm is a unique property not only for the National Capital region, but perhaps in North America. The National Capital Commission has been a great steward of this heritage property. The multi-million-dollar investments in the restoration and improvement of the Pavilion and the Barn are examples of heritage conservation done right.



The purpose of this document is to outline our concept and proposal for the further development of the site, continuing the trajectory already started by the NCC. In the design of the concept, we felt it was important to capture and amplify the essence of the Moore Farm heritage.

The property is a magnet for local residents who can be seen walking the property at all times of the day, for those who grow vegetables using the community garden, and for the beekeepers who nurture this vital part of the ecosystem. On any given day, you can bump into neighbours walking on the property and appreciating the urban oasis.

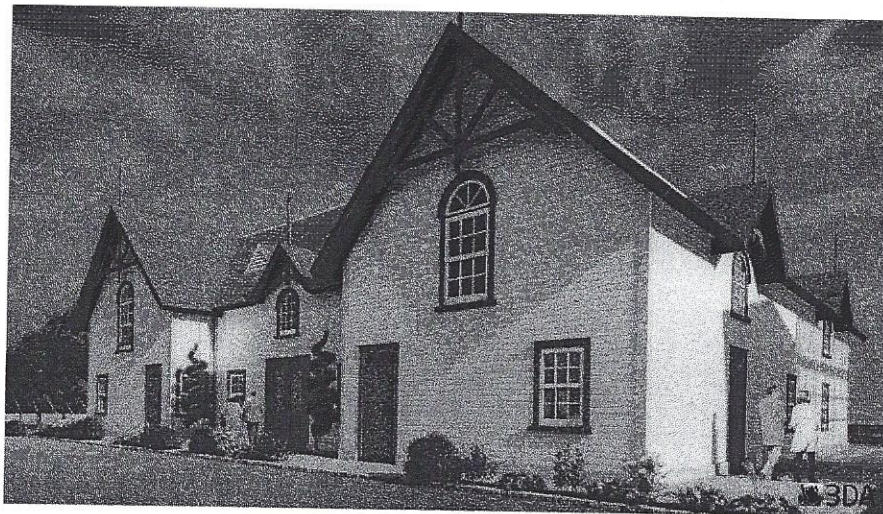


We want the Moore Farm to become a multi-faceted destination for those who see the value in locally grown food and nurturing the environment.

These concepts will be elaborated in Section 2, where we present our future vision for the site. Following the presentation of our concept, we will present the details of said vision.

2 Moore Farm 2.0

Moore Farm 2.0 is a cultural experience. It utilizes the entire 25 acres to create a gathering place that compels people to come visit time and time again. Moore Farm 2.0 is designed to be a magical experience from the moment guests set foot on the site.

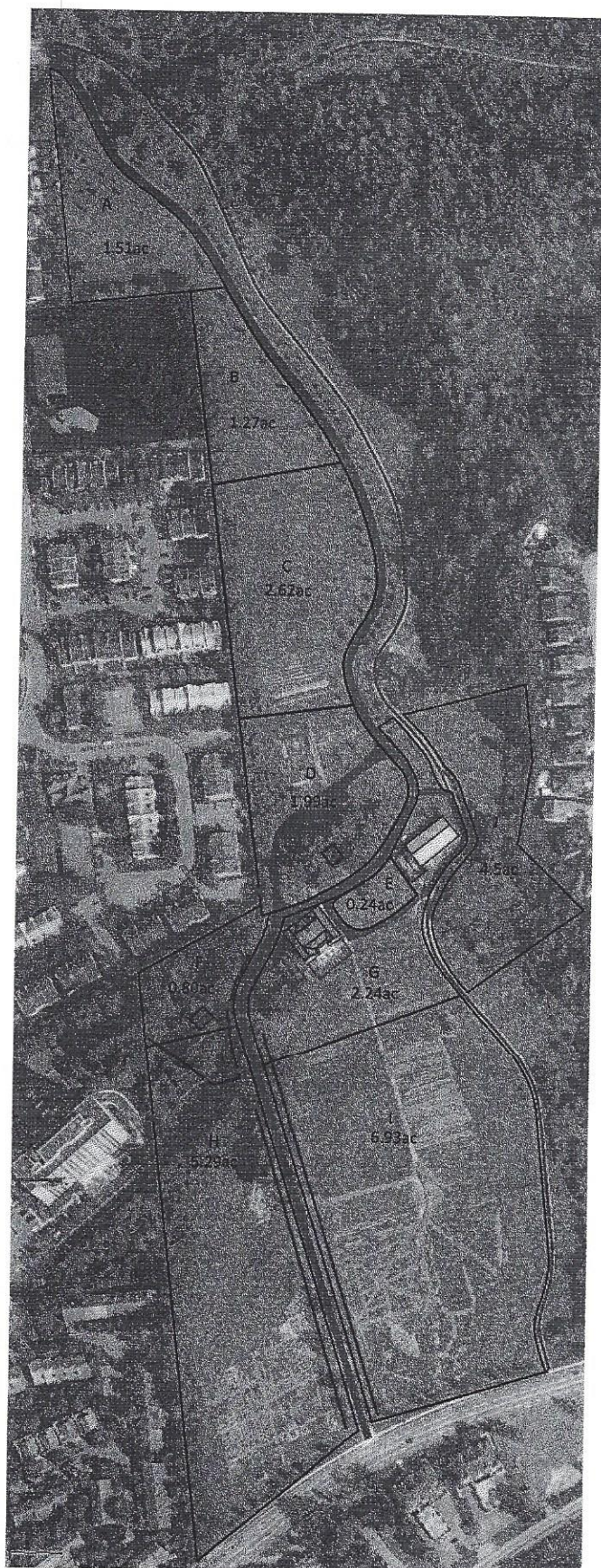


This multi-faceted proposal contains several elements including:

- 1) A year-round farm-to-table restaurant.
- 2) A Sunday morning farmers market in the barn engaging local vendors.
- 3) On-premises agriculture.
- 4) Expansion of the community gardens.
- 5) A destination for cyclists at the end of a ride in Gatineau Park.
- 6) An event space for private and community events, corporate team building, retirement send-offs, etc.
- 7) Expansion of amenities on the property including parking, expanded patio, a greenhouse, ornamental gardens and covering the stone annex to the barn.

2.1 Site Layout

The site is divided into general regions. Each region has a specific purpose and is thoughtfully placed to optimize the feel for the site. Figure 1 below shows the general proposed layout for the site.



REGION A contains a tree nursery, which cannot be moved.

REGION B will be reserved for temporary overflow parking. The area's surface will remain permeable but may be modified from grass to crushed stone if demand warrants. This section was chosen not to be visible from the residential area to the West.

REGION C is being reserved for future use and for temporary events and displays. The southern most part of the community gardens overlapping into Region D will be relocated into this Region. More on the relocation in Section 6.

In **REGION D**, the caretaker cottage will be refurbished, and surface parking will be installed in its surroundings. In collaboration with the NCC and in accordance with municipal zoning, sufficient parking will be created to support the new uses of the farm. Region D is centrally located and near the existing buildings. The final parking layout and design will be carefully considered to allow sufficient space for cars and delivery vehicles to the park, while ensuring a high level of sustainability.

REGION E will be a grass area for now and will be the central area for temporary displays and activities.

REGION F has multiple uses. The beekeeper's equipment currently stored in The Ice Hut will be relocated (potentially, to the barn – to be negotiated with the apiary) and the hut will be used for events.

REGIONS G will be partially covered by ornamental gardens. The ornamental gardens will feature manicured designs reminiscent of the Halifax Public Gardens

and the Butchart Gardens (see Figure 2). The gardens will be a photography destination for special events and for those just looking for that special image. Garbage, recycling, and compost are also located here, to the west of the greenhouse and far enough away from adjacent properties to avoid any impacts on residents.

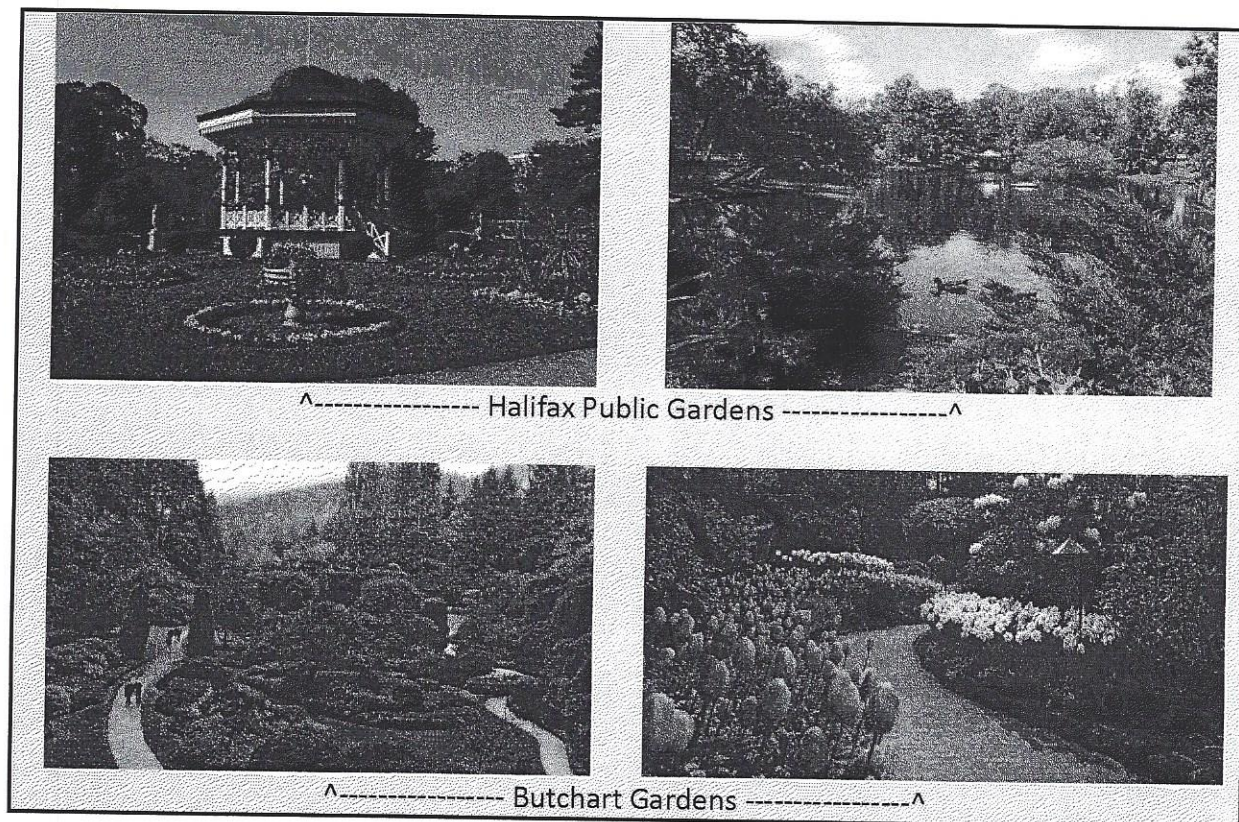


Figure 2: Examples of Visual Design for the Ornamental Garden at Moore Farm

REGIONS H & I will have agricultural features. Parts of the area may be converted to productive farmland. Others will be cultivated fields grown for their aesthetic appeal: fields of mustard, lavender, and sunflower are crowd favorites. These fields will feature rest spots and “selfie opportunity zones” – carefully curated sections with cellphone-holding stations. See pictures below in Figure 3.

REGION J is a partial continuation of the community gardens. We want both sides of the cycling path to look appealing. We understand that parts of this region may not be suitable for ornamental gardens and are happy to discuss potential ideas. Parts of the site may be used to form a berm to shield noise to the neighborhood on East side.

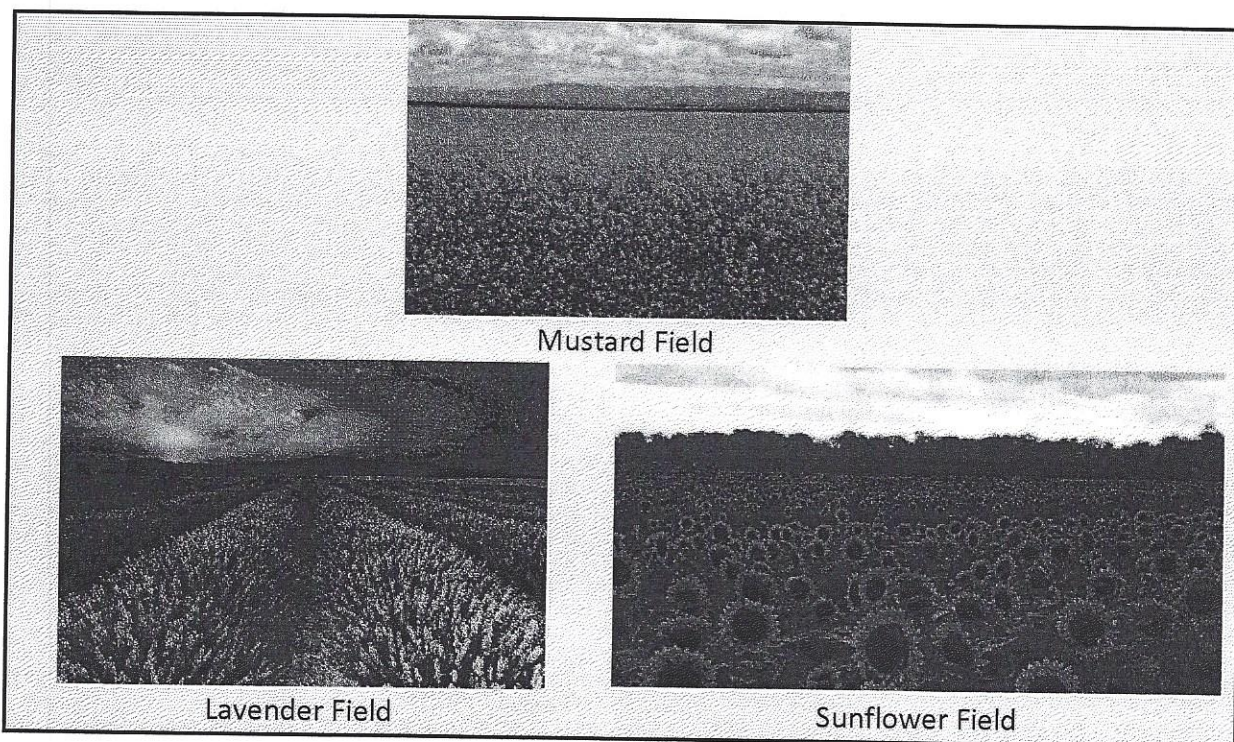


Figure 3: Fields of Various Plants well Suited for Moore Farm

Here is a closer look at regions D, E, F, and G.

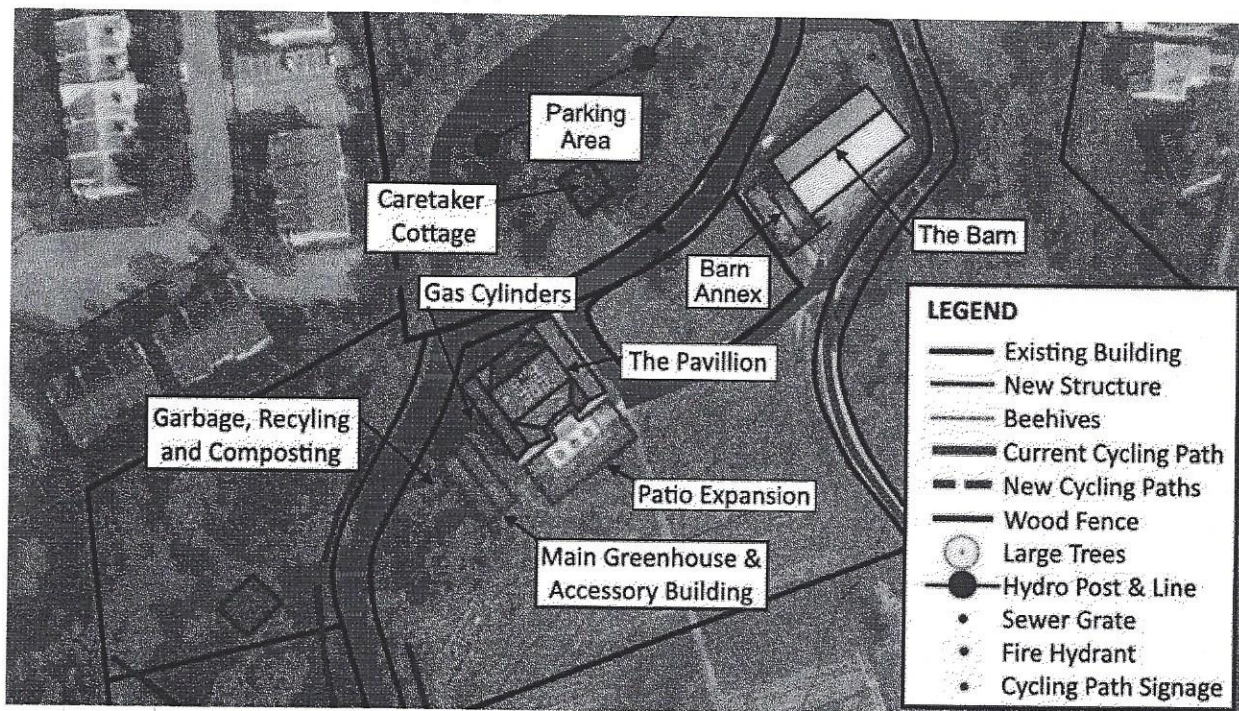


Figure 4: Annotated Close-Up of Regions D, E, F, and G

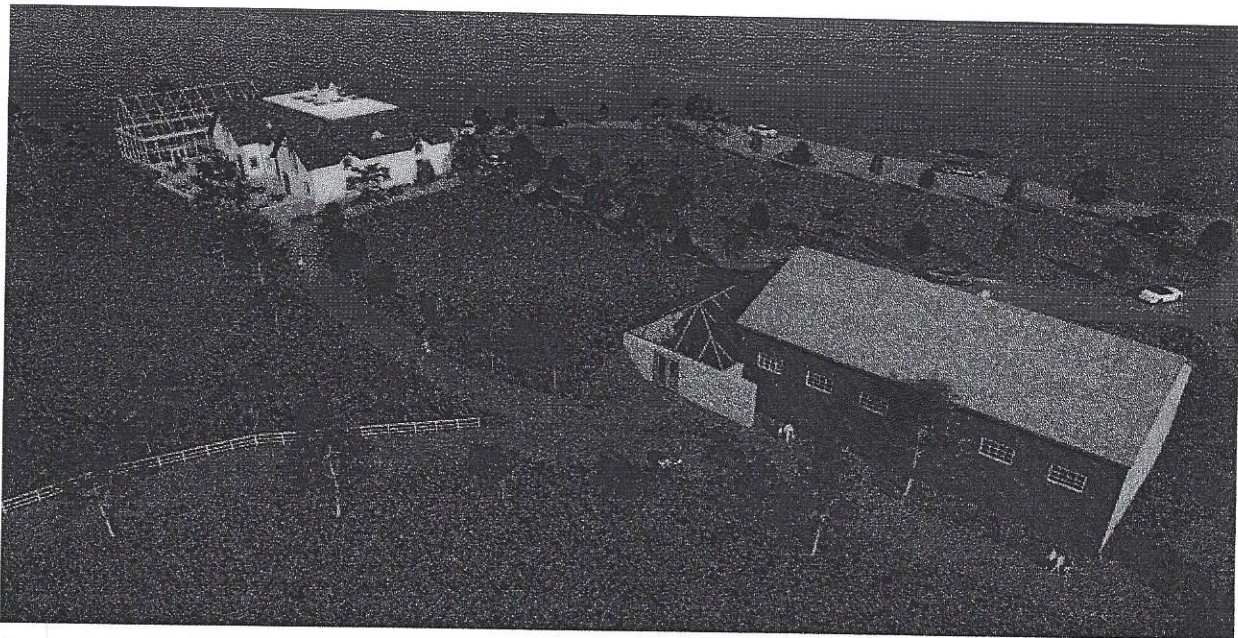


Figure 5: Main Buildings at Moore Farm 2.0

2.2 The Greenhouse

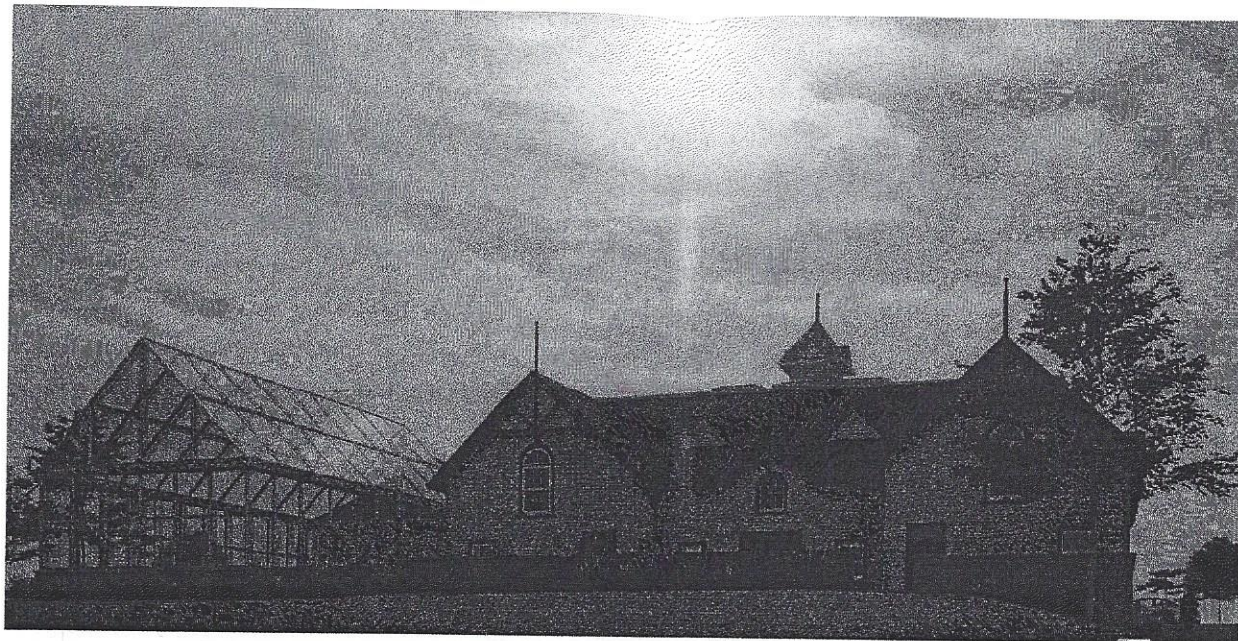
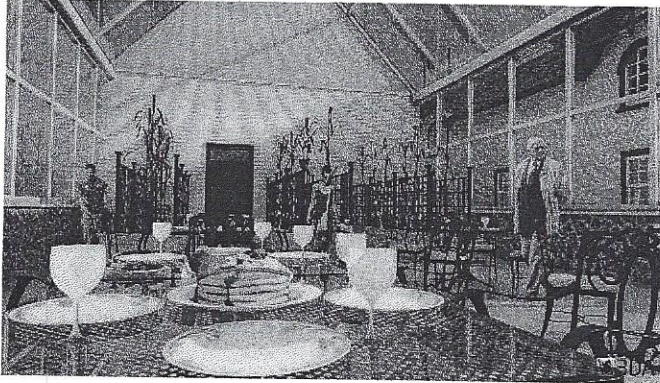


Figure 6: New Greenhouse

An essential element of the Farm-to-table experience is the ready availability of fresh greens. Seasoning of food is the most vital part of cooking when it comes to taste. The proposed Greenhouse will provide a local year-round supply of farm fresh herbs for the restaurant. The Greenhouse is a detached structure with a three-meter walking space between itself and the Pavilion. Its knee wall is a nod to the barn's annex. It will be open to patrons for tours and there



will be limited seating for special-events dining. The Greenhouse is designed to enhance the Pavilion without blocking its view from the street, or the view of the panorama from inside the Pavilion. The Greenhouse concept aims to complement the Pavilion by mirroring the width of the West Wing of the Pavilion, and by mirroring the forty-five-degree roof pitch of the Pavilion. A few trees to the South and West

of the Greenhouse may need pruning to increase sunlight penetration into the Greenhouse.

Figure 7: Inside the Greenhouse

The back of the Greenhouse will provide an additional 600 square feet (60 square meters approximately) of dry storage that is required for the kitchen and for events. The dry storage area is designed to integrate with the look of the Pavilion as if it always belonged. This space can take deliveries for the kitchen without having delivery traffic conflict with the guests' dining experience.

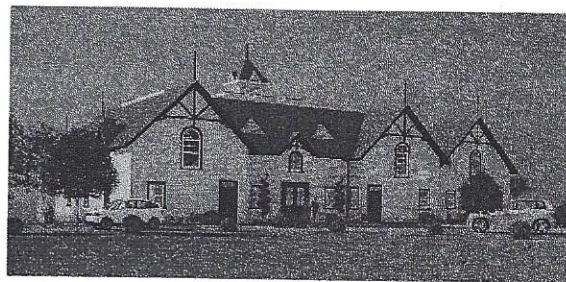


Figure 8: Pavilion and Accessory Building

2.2.1 Patio Expansion

The patio is of ample size for the first year of operation. We propose to enlarge the patio in year 2 and provide additional structure to the ornamental gardens with the perimeter wall that frames the patio and provides safety from the steep change in grade off the edge of the patio. The use of cultured cut stone in the construction of the knee wall would tie together the wall and the proposed Greenhouse. The enclosure to the patio would provide security for families with young children who are dining on the patio.

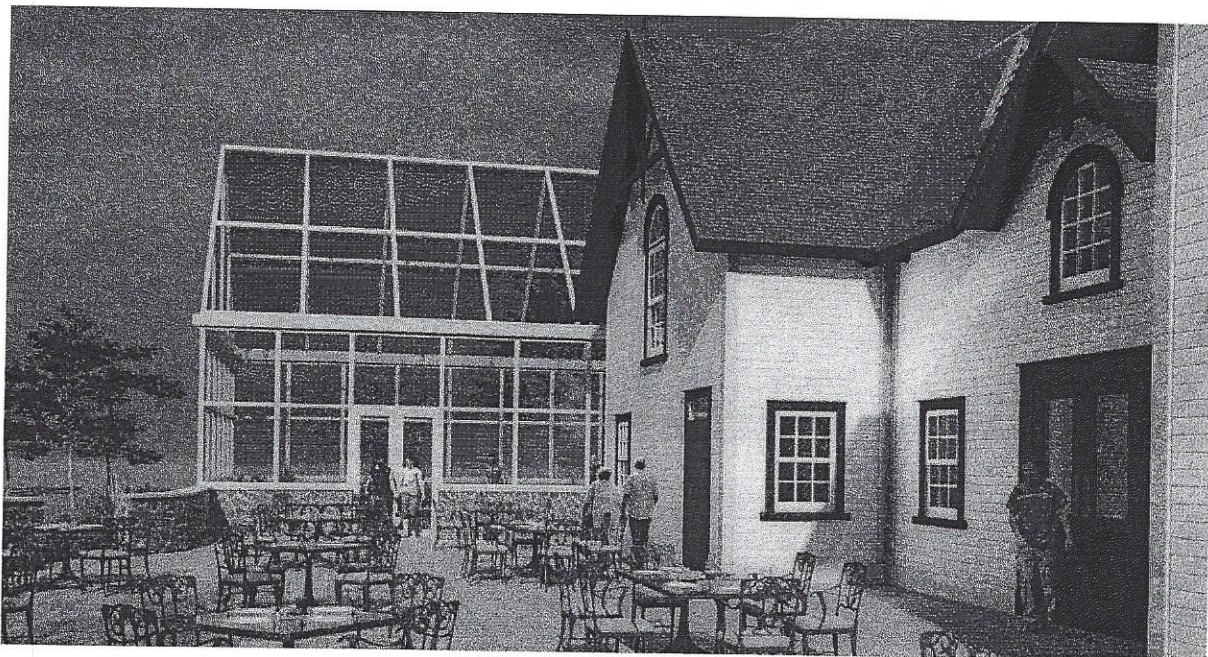


Figure 9: Patio Expansion

2.3 The Pavilion Restaurant: La Commune

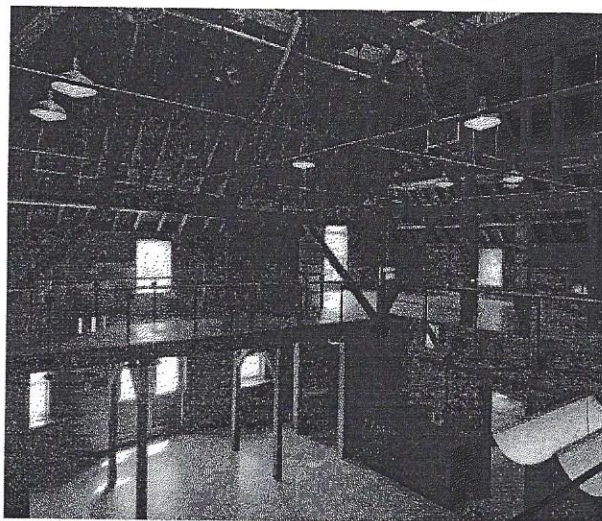


Figure 10: Pavilion Current Interior

« Concept, Culture, Communal » is the resounding theme of this farm-to-table experience. The name of the restaurant, “La Commune”, aims to capture the essence of the Moore Farm. It is to be a gathering place. The name is easily understood in both French and English. It is to be chic and casual at the same time. La Commune is destined to become a magnet for people in Gatineau and Ottawa who love real food. It will be the National Capital region’s only integrated urban farm-to-table experience.

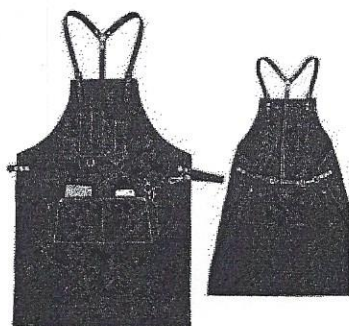
La Commune is more than just another restaurant. It is a destination, a hub. The acreage and climate mean that a year-round farm-to-table restaurant will partner with other local agricultural suppliers in addition to the on-property harvests. The local herb garden will operate in the proposed greenhouse year-round. There is a resurgence of interest in natural food. This goes beyond just organic. This community wants to experience twenty different varieties of lettuce, not just Iceberg and Romaine. They want heirloom tomatoes, not just Beefsteak or Roma tomatoes.



Figure 11: Commercial Kitchen

Everything at La Commune is aimed at creating an atmosphere. The rustic and beautiful place setting provide the perfect opportunity for connectedness and intimacy. The goal is to create WOW moments at every level - visual, emotional, culinary, service.

Part of the experience lies in the visual. Everything, from the tables and dinner plates to the lighting fixtures and staff uniform, must be carefully curated to form the La Commune experience.



Denim Apron for Staff



Dinner Plate Style

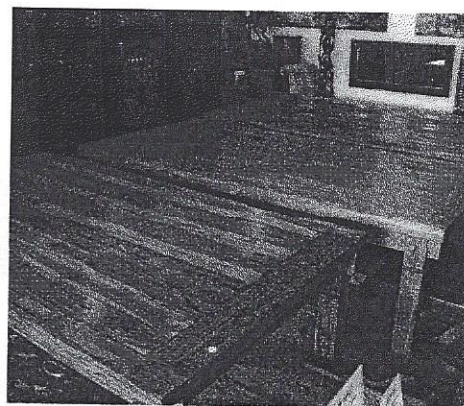


Table Style

Figure 12: Examples of Potential Stylistic Choice for La Commune

Part of the experience lies in the emotional response. By removing annoyances, we make way for wonder. The three most-often disregarded features, which must be carefully adjusted according to season and time of day, are music, lighting, and temperature. Each will be carefully curated at La Commune.

Part of the experience is the service. La Commune is a communal restaurant where communal dishes can be served. Communal service requires a specific type of training for servers. From seating to doggy-bagging, every aspect of the serving experience will be carefully curated. Another way to take service to the next level is to have the head chef serve the meal - with a Chef's table, directly in the kitchen! A perfect experience for foodies who want to witness the meal being made and be in the center of the action.

Naming the sections of the restaurant can be a powerful branding tool. Each of the zones in the restaurant is named to pay homage to something about the farm. Figure 13 shows the first-floor layout of La Commune. The Meadow has views of the beautiful skylights above, as does La Grange. The Harvest room is more secluded and private – perfect for small events and gatherings. The Hearth is where the Chef's table – and the action – takes place.

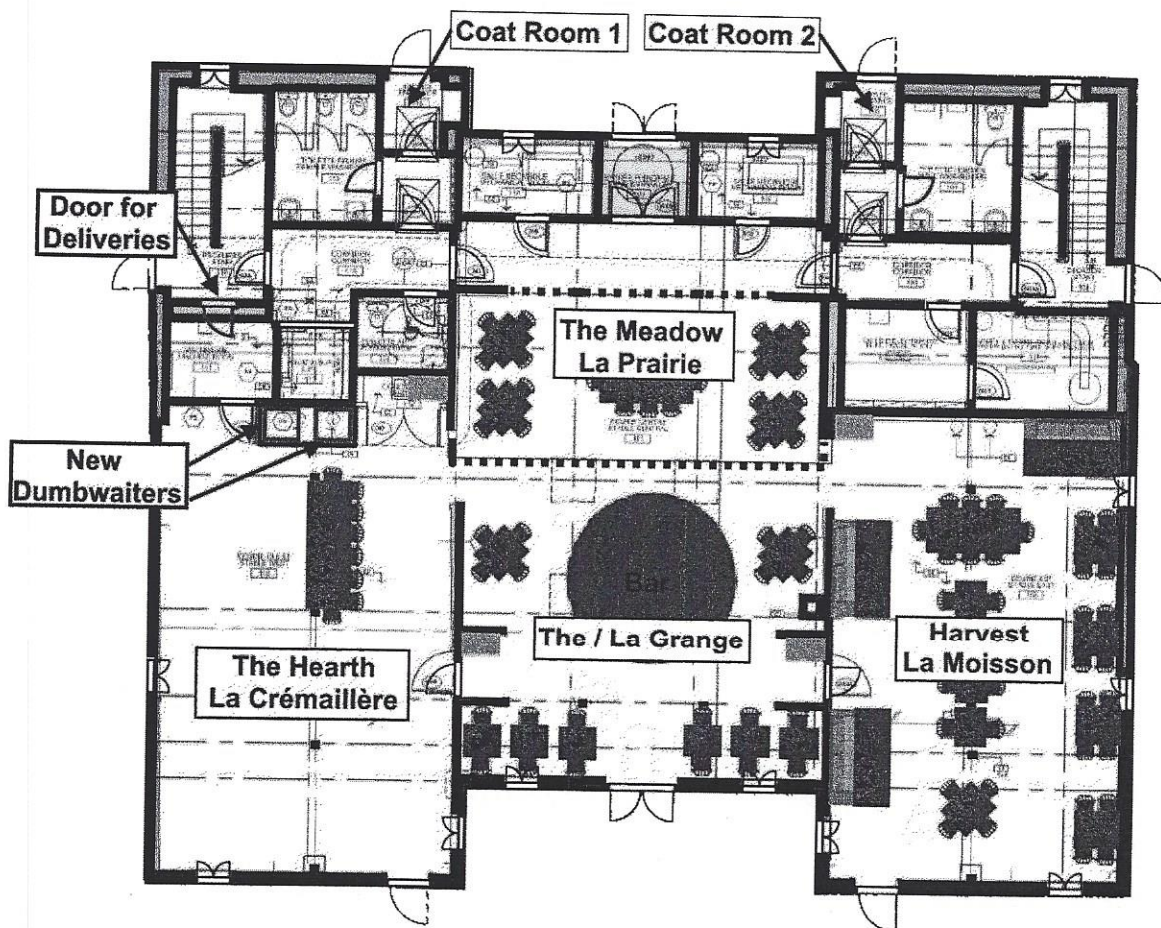


Figure 13: La Commune First Floor Layout, showing some of the Proposed Building Modifications in Red. 116 total seats

Figure 14 shows the second-floor layout. The Nest is a cozy little enclave with a glass floor located directly above the entrance. The Loft showcases the beautiful roof framing, and with its glass railings provides a view of the first floor below.

Food service from the kitchen to the second level would involve the installation of two dumbwaiters from the kitchen to the service station immediately above. This greatly reduces the risks and liability of carrying food through the staircases. Other small interior changes not shown in Figure 13 or Figure 14 include light fixtures, non-permanent room dividers, and additional sound absorption.

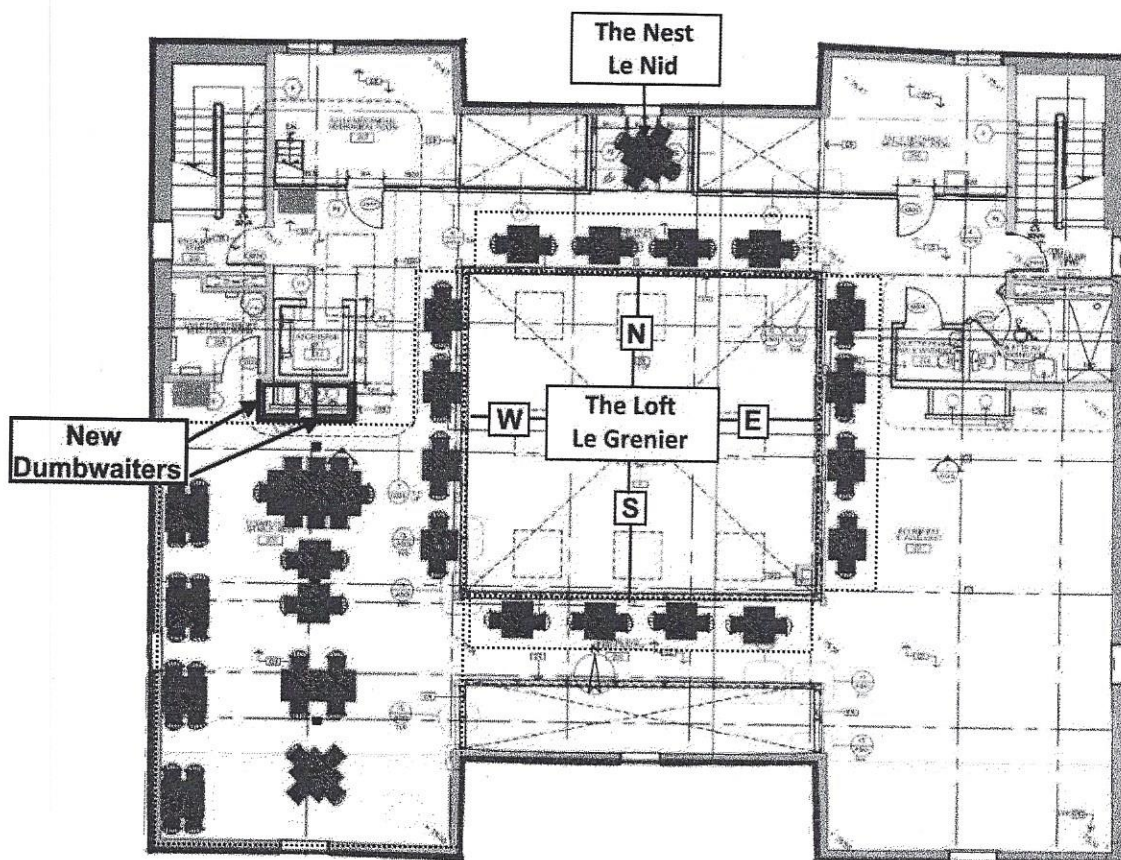


Figure 14: La Commune Second Floor Layout, showing Proposed Building Modifications in Red. 62 total seats

Total seating is proposed to be 138 seats indoors and another 50 seats on the patio, later expanding to 70 seats when the patio expansion is complete. This seating plan does not fully exploit the available space, which is estimated to be capable of approximately 200, subject to Fire Marshall approval.

The menu would have standard dishes, and a prix fixe menu that is rotated every 2 weeks or so for seasonality. A curated wine list of 4 whites and 4 reds would be selected to match the menu. Wine, cheese, and charcuterie evenings would top off the culinary experience at La Commune.

2.4 The Barn

The Barn is an exceptional multi-purpose space for a variety of events. The proposed Sunday Farmers Market would be a regular weekly event bringing local agricultural vendors, artisans, and prepared food vendors to the community. This would likely be a three-season feature. The barn itself would be upgraded with electric radiant heating and wind blocks to extend the seasonal usefulness of the space. The typical farmers market requires water and electricity for about 30% of the vendors. The existing facilities appear to have the appropriate infrastructure to support the proposed use. Vendors would be charged a competitive rate for rental of a stall. Market research suggests that a proposed rate of \$50-60 per week is in keeping with other farmers markets in the Ottawa area, and less than the \$75 currently charged at the Lansdowne market. Up to 16 stalls can be placed indoors, and more outdoors.

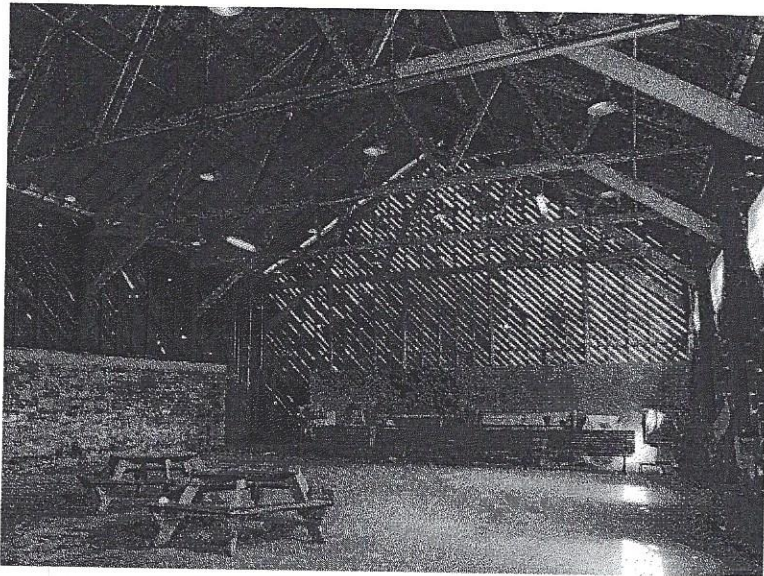


Figure 15: Current Barn Interior

The barn would also be used as an event space and for dinner theatre events in both French and English. Family oriented events would take place predominantly on weekends, and Dinner Theatre events would run mid-week during the summer months, and corporate events would be predominantly during business hours.

The stone walled Annex to the barn is a space that has tremendous potential as a meeting space for corporate events, and perhaps as a greenhouse with a glass roof. The concept drawing shows a greenhouse proposal. The engineers will immediately notice the drainage flaw with the proposed drawing, as the water flowing off the roof cannot flow into the barn. The design of this roof will require careful consideration for both rain and snow and the protection of the barn. We believe that a technical solution to stormwater management exists. The current stone walls are vulnerable to weather damage and deterioration. We believe the addition of a properly-designed

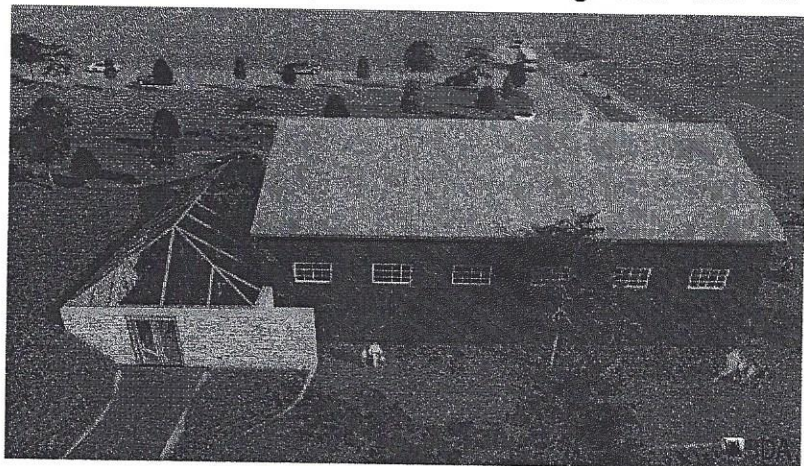


Figure 16: Barn Annex Design

roof will complement the barn and create a "WOW" exclamation point to an already spectacular building.

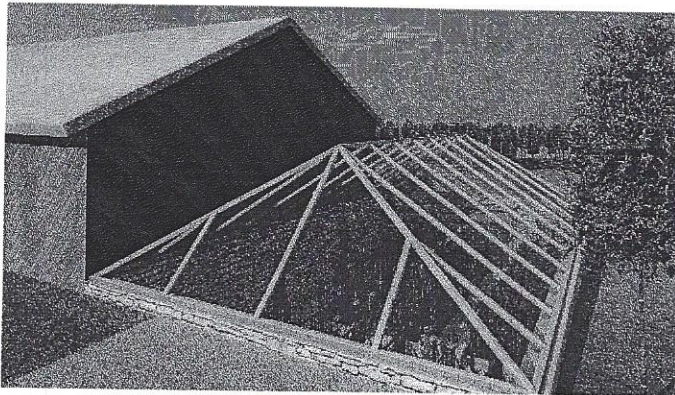


Figure 17: Additional View of the Barn Annex Roof

The interior of the barn will require public bathroom facilities that can be self contained without impinging on the historic character of the barn. The bathroom facilities at the Aberdeen Pavilion could be used as an example of how these bathrooms could be integrated into the design. The North-East corner would be the likely location of the bathrooms. The largest storage area for the site is on the North-East side of the barn.

3 Market Rationale

The restaurant and hospitality industry has been dislocated due to the pandemic. However, we believe that even if the Coronavirus remains with us for years to come, there will be a new set of norms that will enable social dining, social distanced events, farmers markets and outdoor dining options that maximize the safety of dining in the outdoors.

Our pro-forma plan for the restaurant calls for multiple streams of income, each of which plays a key role in the market rationale for the venture.

- Restaurant
- Corporate Events
- Farmers Market
- Beekeepers (income neutral)
- Community Garden (income neutral)
- Community Events

These sources of income are also sources of marketing to bring in our target demographic. While most farmer's markets typically attract folks within a 5km radius, we anticipate the Moore Farm farmers market to pull from a greater distance because of these attraction points. Furthermore, Gatineau park enthusiasts may use this location as a rest stop before, during or after their visit to the Gatineau parks.

Being near the Champlain bridge is advantageous. A host of downtown communities with higher-than average family incomes are within a short commute. The Westboro community, for example, is within a 5-8-minute drive to the site.

Overall, we are optimistic on the location and believe that, due to its various points of attraction, the site can generate traffic from a large radius of both Gatineau and Ottawa crowds.

4 Business Plan

Listed below are the assumptions and details for the various aspects of the business.

4.1 Restaurant

The restaurant is expected to operate with traditional margins that are common in the industry. Food costs which fluctuate widely throughout the year are estimated at 35% of top line revenue on average. The restaurant is expected to grow to a full staff complement of approximately 40-43 employees as it becomes known in the market.

The restaurant will operate seven days a week. It will be open for lunch and dinner during weekdays and for breakfast, brunch, lunch, and dinner on weekends. The positioning of the restaurant is to deliver a unique dining experience, while maintaining an affordable dining option. It will appeal to those seeking a regular place where they can grab a casual meal, as well as an experience that can be perfect for a special occasion.

Restaurant pricing should be consistent with 3.5 star to 4-star experience in the national capital region. Menu choices will enable a quick casual meal, and a full featured multi-course dining experience.

4.2 Agricultural & Land Usage

Our agricultural partner will be providing produce for the restaurant. Fresh herbs and some heirloom varieties of vegetables will be grown inside the greenhouse.

The revenue model for the agricultural component is sparse. The community gardens and apiculturists will be renting space. A "Moore Farm Horticultural Club" may be created to sell plots at the Ornamental Gardens. There are hosts of outdoor events that may draw a crowd to the site, including:

- Theatre in the gardens
- Concerts in the gardens
- Outdoor movie nights
- Temporary playground structures
- Temporary Hockey rink
- Outdoor Yoga Classes

Most of these activities are assumed to be revenue-neutral but bringing in additional revenue for the restaurant and strengthening our ties to the community.

4.3 Events

There are few Instagram-worthy, picture-perfect event venues in the Ottawa-Gatineau area – and none within a 25-minute drive of the downtown core. With Moore Farm 2.0, this is no longer the case. Agriculture, gardens, and greenhouses make a perfect venue for any event. While most events would occur in the barn some may occur in the ornamental gardens, weather permitting. Few events would be held in the Pavilion as to not disturb restaurant patrons.

There are a host of events that can be hosted at Moore Farm 2.0. A few of these include:

- School outings, summer camps.
- Christmas parties.
- Corporate retreats.
- Conferences / meetings. These could be smaller events in the Harvest Room or Nest, or larger events requiring the barn.
- Classes on urban farming, beekeeping, culinary arts, candle making etc.
- Archaeology e.g., digs run by NCC's Ian Badgley as per the previous occupants of Moore Farm. Artifacts be used for decoration / exhibit on the grounds.
- Retirements, weddings, bar-mitzvahs.
- Temporary tents may be erected on site from time to time for various events.
- Dinner theatre in the barn
- Community events such as Bal de Neige and other festivals

5 Development Plan

Obtaining a liquor license will be our top priority once a lease is in place. The fire marshal should be consulted quickly thereafter to obtain an occupancy rating.

5.1 Site Improvements

Several enhancements to the property are proposed that we believe are essential to the property achieving its potential. If applicable we would apply to the NCC Tenant Inducement Fund to cover the costs of some of these expenses.

Major Development Projects

- Expanded parking sufficient for additional uses and including accessible spots and lighting for health and safety.
- Refurbishment of the caretaker cottage (see below)
- Expansion of the entrance driveway to 2 lanes.
- Construction of 10m x 20m (approx.) greenhouse with dry storage / administration space.
- Barn annex roof.
- Ornamental Gardens (to be designed and grown over several years).
- Overflow parking (to remain grass for now until demand builds up).
- Patio expansion.

Caretaker House Modifications

- A full rehab of the 1950's property would be undertaken. This would include water/sewer/electric connections, interior gutting (and remediation as necessary) and new foundation. Currently the structure is condemned but the structure is salvageable, as confirmed by an inspection of the property carried out in June of 2021.

Exterior

- General landscaping / cleanup.
- Entry signage.

- Repainting / fixing of fencing along entrance way (retain as much of it as possible).
- Redirection of bicycle path over a short distance to allow safe pedestrian traffic around the barn.
- Bicycle parking + service station.
- Partial community gardens relocation to be fully encompassed into Region C.
- Propane cylinder installation.
- Garbage and compost area installation.
- Refresh pavilion exterior (paint flaking)

Pavilion Interior

- Fixtures, Furnishings, and Equipment (FF&E) e.g., kitchen (including the Goslyn grease trap system – see Section 8), tables, chairs, lighting fixtures, artwork, etc.
- Dumbwaiter installation.
- Non-permanent room dividers.
- Sound absorption panels.
- Modification of the doors for the bathrooms.
- Coat check – close off bathroom exits for coat room.
- Staff bathroom (handicap bathroom, second floor) modifications (signs, lockers).
- Electrical, water and drainage for the bar area (we are open to relocation based on complexity).
- Door through mechanical area for delivery to the kitchen off the North-West side-door entrance. Currently the only service entrance to the kitchen for deliveries is located at the rear of the building or through the main entrance, both very disruptive to patrons.
- Audio system installation with directional speaker array.

Barn Interior

- Bathroom facilities.
- Installation of space heating.
- Fixtures, Furnishings, and Equipment (FF&E) e.g., farmers market equipment (tables, awnings), drop sheet on the inside for wind breaks.
- Plumbing and sewer connections: Bathroom facilities and barn annex.
- Water and electricity access points for the farmer's market and the barn annex.
- Permanent integrated sound system installation.
- Improved outdoor lighting for nighttime security and surveillance system.

Ice Hut Modifications

- Plumbing / sewer installation
- Electrical
- Interior building buildout (bathroom, kitchenette, bedroom)

Overall, the ongoing concern is to enhance the property and give it a sustainable life. It is to become a destination worthy of the name "La Commune". The improvements shall remain the property of the NCC upon the termination of the lease. The FF&E shall remain the property of the Tenant.

5.2 Zoning

The new zoning grille (532-2020) encompasses the entire site and includes many of the required uses. It is our understanding that the zoning on the property must be changed to accommodate the missing proposed uses.

The new primary and secondary uses for the property should accommodate all the uses mentioned in this proposal. A review the Gatineau zoning code has identified a few potential candidates:

- Maintain the existing permitted uses: P2 (Institution), and A1A (Agriculture without livestock)
- Potential additional permitted uses (to be confirmed with the City of Gatineau): CFI 160, CFI 2078, CFI 5811, CFI 5834.

The NCC should spearhead this process. Undoubtedly, City of Gatineau will be involved in this process and will need to be consulted as an iterative process.

5.3 Agriculture

Our agricultural partners will provide produce to the restaurant, a portion of which will be cultivated on property, and the balance will be imported. We do not plan to have livestock on the property, consequently all the meats would be sourced from outside vendors with an emphasis on local, and organic.

The upper portion of the acreage immediately below the pavilion and patio would be an ornamental garden. It would serve as a place to take a walk, and a place to linger and take photos. Ornamental gardens are composed of layers of foliage and flowers, visually enhanced and framed by the structure of the planting beds and walkways. We intend to work with the landscape architecture team at the NCC to further develop the design of the ornamental gardens.

The Community Gardens are a wonderful feature for the surrounding community. We envision the preservation and possible expansion of the community gardens. The maintenance and management of the community gardens will need to be negotiated with the NCC. It is not clear which services the users of the gardens have become accustomed to receiving. We are open to working with a non-profit community gardening club that would oversee the operation of the community gardens.

6 Transportation Plan

Parking expansion will be required to accommodate the new uses of the farm. This would happen in two phases. The first phase would be an expansion of the existing parking to a total of 70 spots. Further expansion of the parking would happen after expansion of the community gardens further North. This would ultimately double the size of the community gardens. After expansion of the community gardens, a small percentage of garden plots would be relocated to the newly expanded garden area to allow for further expansion of the parking (over a 1-year period)¹.

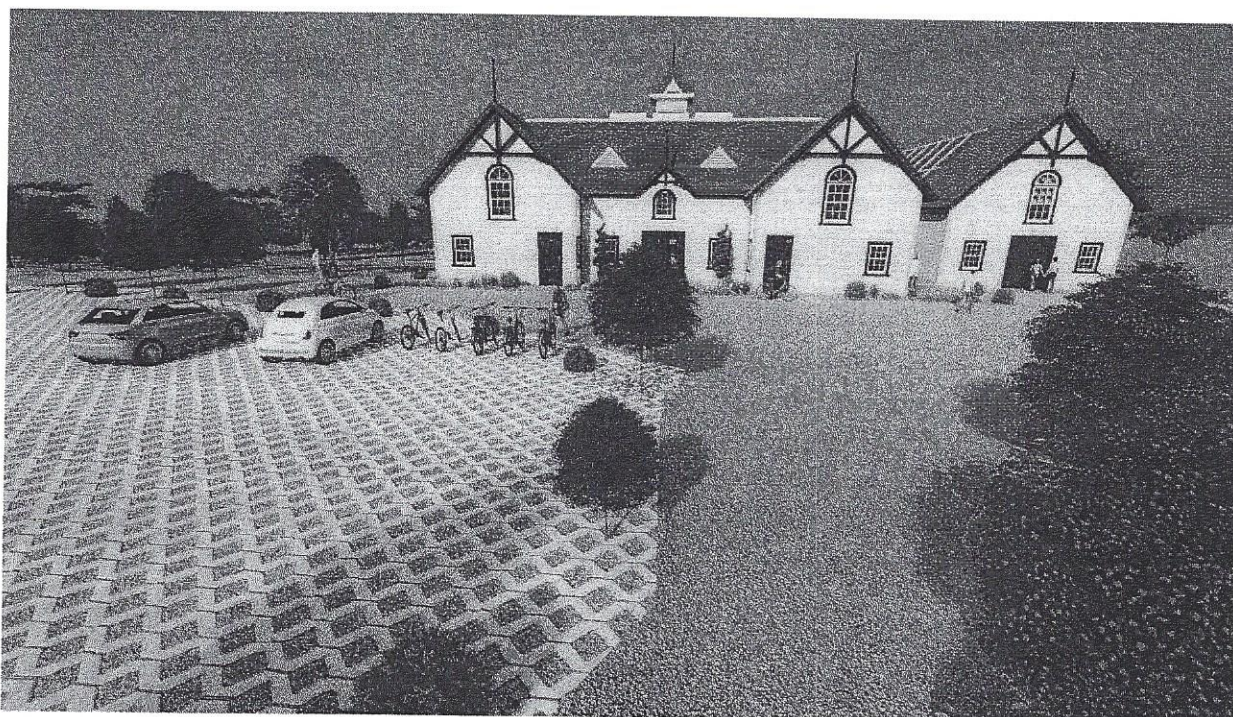


Figure 18. Potential Parking made of Semi-Permeable Surface—for Illustration Purposes. All Mature Trees would be Preserved.

Overflow parking would be created to the north of the community gardens and prevent any on-street parking in the nearby residential neighborhood, even during large events. For larger events where guests are expected to be staying at a nearby hotel such as the Doubletree, mini-bus shuttles to the hotel would be part of the event package to minimize traffic and to minimize the risk of drunk drivers.

The existing access to the property from Alexandre-Taché would be maintained (and widened to double-lane) and used as the main entrance. The back entrance behind the community gardens would be required for fire safety. Guest use of the back entrance would be disallowed with signage.

¹ The incentive for those affected plots would be a much larger plot to the North of the existing community garden.

The network of bicycle paths that connect the Moore Farm with Taché and Gatineau Park is integral to the plan of La Commune. We expect bicycle traffic to be a source of visitors and guests to the property. Bicycle storage would be expanded on the East Side of the Pavilion to encourage cyclists to visit, shop at the farmers market and dine on property.

7 Noise

We do not anticipate La Commune to be a significant source of noise. Administrative controls can be placed to limit noise levels at the property line beyond 11PM. As part of the design of the events, we will conduct a noise study to assess all possible sources of noise and ensure that acceptable decibel levels are maintained at the property line.

7.1.1 Events in the Barn.

The biggest risk of noise would be large events held in the barn. We further pledge to limit noise levels above 75dB at the property line to no later than 11PM. Dinner Theatre events would be held during weeknights with the curtain closing no later than 10PM. The dinner theatre is not expected to be a significant source of noise.

7.1.2 Events in the Pavilion

Events held in the Pavilion are not expected to be a significant source of noise to the neighbours. The noise study will confirm this. The attenuation that results from the building structure itself and the insulation of the building, combined with the distance to the property line suggests that noise will not be an issue.

7.1.3 Agriculture Equipment

Most of the agricultural work is expected to take place during the morning hours during the week. This is likely to consist of no more than one or two gas- or diesel-powered pieces of equipment at a given time. This should be less disruptive than an immediate neighbour mowing their lawn.

8 Garbage and Smells

Restaurants have the potential to create smells from one of three principal sources.

- 1) Cooking exhaust
- 2) Garbage
- 3) Grease Traps

Farm-to-table restaurants favour fresh foods that are close to their natural state. The high fat, deep fryer cooking (high smell) that is the staple in most chain restaurants is not part of the La Commune experience.

Garbage and composting will be maintained in enclosed underground garbage bins, located next to the Greenhouse. Pickup frequency will be accelerated to minimize smells particularly during the warmest months of the year.

Grease traps are large and an unwieldy source of smell. If fat, oil, grease, and solid separation is required, we will use the Goslyn inline automatic grease interceptor system. This Canadian made system is state of the art, cost effective, and minimally invasive.

9 Community Input and Engagement

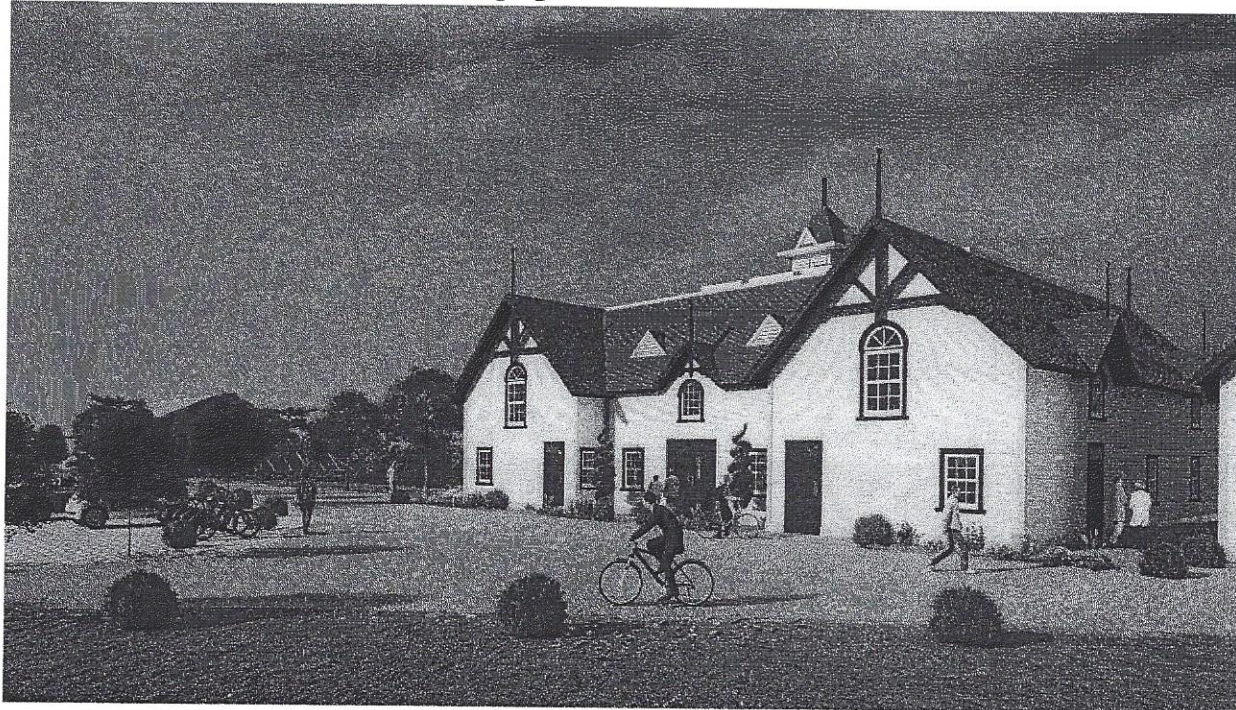


Figure 19: General View

La Commune's development proposes to hold two rounds of public consultations. The concept's commercial viability depends on being embraced by the community. The first set of meetings will be aimed at sharing and refining the proposal with the community and will follow the zoning guidelines for invitation radius. The second set of meetings will be to solicit community participation in several of the initiatives that are planned for the property. These include the ornamental gardens and the community gardens.

Community engagement is vitally important, not only to set the original intention of the site, but for the future growth and survivability of the concept. After all, no endeavor can survive without support. While it is important to seek community support before the start, it is also important to keep the community engaged to evolve the concept over time. Community engagement activities will help foster the sense of community and togetherness that La Commune emanates. A few examples of this include

- A community cook-off where the winning recipe goes on the menu and gets a \$500 gift card.
- Getting community input on the menu changes, music choices.

- Having community-sponsored or community-created garden beds in the ornamental garden.
- Having community artists display sculptures, paintings, photos, etc. on site.
- Getting a director of Wow! (community engagement & events) to create community-building activities.

All the existing projects will remain to strengthen our ties to the community. The community gardens will remain front-and-center. The apiculturists will be given the opportunity to showcase this vital part of the environment with displays and information sessions, as will the tree nursery (increasing the College's role on the site). It is our intention to continue building the archeological program and continue working with the NCC, planning around the dig sites as much as possible.

Projects that will remain as part of community engagement are the community gardens, apiculturists, bicycle paths, and winter outdoor activities like tobogganing.

10 Sustainability Strategies

Being a farm-to-table restaurant, organic waste will be a large percentage of the restaurant's waste. Compost bins will be installed to recuperate as much of that waste as possible and used to sustainably transform it into compost for the grounds.

The local community clearly appreciates the Farm as evidenced by the numerous people that can be seen walking on the property at virtually any hour of the day. The economic success of the restaurant and the revenue from events is key to making the ongoing investment in the design, upkeep, and maintenance of the ornamental gardens for the entire community to enjoy.

11 Servicing Plan

11.1 Utilities

Few modifications to utilities will be required. The site is serviced by municipal water and sewer. Electricity is also available. Propane tanks will be required for the restaurant. Additional sewer lines will be required to service the bathrooms in the barn.

It should be investigated whether the pavilion's geothermal system can be expanded to service the greenhouse.

11.2 Deliveries & Pickups

Daily / weekly deliveries will occur on site. They will be scheduled to minimize visitor and community disturbances.

12 Risk Management Plan

A detailed risk management plan has been drafted and will be further refined once the scope of constraints on the project have been finalized. A risk, by definition, is anything that is not part of the plan that can impact the plan.

13 Economic Development

La Commune is expected to hire a staff of up to 44 people through a combination of full-time and part-time staff. In addition to the revenues generated directly by the business, the proposed events including weekly seasonal farmers market will create a further opportunity for local businesses to realize economic benefits and to further animate the property and the region.

14 World Class Team

Development of the project started with recruiting a world class team. **The Restaurant La Commune Team** has expertise in environmental noise, real estate development, project management, business, fundraising, hospitality, and event planning. Being local to the area, we see the Moore Farm opportunity as a once-in-a-lifetime opportunity to have a lasting legacy on the local community.



Victor Menasce

Full-time real estate investor since 2009. His projects include a portfolio of new construction apartments across both Canada and the United States. He is an experienced developer with a strong background in multi-family, commercial construction, capital raising and investment management.

Victor spent the first 25 years of his career in the high-tech sector, where he held several executive-level roles in both public and private semiconductor and telecom companies. He holds a degree in electrical engineering. Victor is fully bilingual.



Matt Maxsom

Matt has a passion for meeting people and making deals. In the past decade he has specialized in multi-family investments, and property management. Matt's primary role is in negotiations and real estate transactions.

He brings 15 years experiences in sales, 7 years in real estate repositioning and an undeniable thirst for success. Matt is a licensed real estate professional in Ontario and is fully bilingual

**Patrick Trahan**

Patrick is a noise and vibration engineer, specializing in noise isolation and environmental noise. He holds a master's degree in mechanical engineering from the University of Ottawa and has 9 years of business and startup experience. Patrick is fully bilingual.

