

JPUN MEETING

MARCH 3, 2009

Thank you for the time this evening and I apologize for not being there in person. My vacation has been planned for months and changing travel arrangements with an eighteen month old is very difficult. Anyhow, again, thanks for the consideration.

My name is Thomas Clark and my wife and I will be the sole owner/operators of Calibogies. I am an industry veteran with over 15 years of experience in all facets of restaurant operations. I have served on the board the past three years of a ten million dollar restaurant group in town called "B.U.F.F. Brothers" serving as the Director of Operations. I am responsible for all operations for six thriving locations, including but not limited to; hiring, training, menu building, purchasing, cost control, product development, brand management, vendor relationships, running two successful charity golf events for Cops Fighting Cancer, and more. I have been directly involved with re-writing our company training manual, building a new Philosophy manual, and redoing our individual operation manuals. We have seven locations in two states, but I oversee the six metro Denver area locations. All of our locations are classified as "neighborhood establishments" meaning we immerse ourselves in the neighborhoods and become part of the community. **This is the goal with Calibogies and Jefferson Park; we want our family to become part of your family.**

The purpose of Calibogies is to provide the residents of this metropolitan neighborhood our version of family entertainment and dining in an enjoyable, pleasant atmosphere. We will provide excellent service using a highly trained staff and the most technologically advanced audio/video equipment for sports entertainment. It will have a clean and upscale but highly approachable character driven facility, which will cater to the entire family, but most importantly; the neighborhood. The vision for the interior design the space is exposed brick with dark stained concrete floors with deep, rich colors. The exterior, doors, and windows will depict rich character with a warm environment inside, highlighted with crown molding and other character driven details.

With a staff that is trained by industry veterans, the owners, and with high end Hi Definition TV's with surround sound, everyone can enjoy a comfortable, exciting space with great food. We will also provide free entertainment such as karaoke, trivia contests, and interactive games to keep our guests having fun at all times.

Finally, our food will come from a fresh, scratch kitchen where ingredients/dishes are prepared by a well trained culinary staff. We will establish a "difference" from our competition by not simply pulling things from a bag, but rather creating homemade dishes cultivated with care and pride by all of our staff.

Simply put, our mission is to create a comfortable environment that has a great "vibe" and is engrained in a neighborhood where our neighbors become our second family enjoying our family food and values.

I am a certified trainer of the Serv Safe Alcohol Awareness program sponsored by the National Restaurant Association. **It will allow me to properly train my staff to ensure our neighborhood and community is safe and that we are constantly providing safe and responsible alcohol service.**

So I politely ask for your endorsement to become part of your burgeoning neighborhood.
I truly feel that David and I can bring a time honored treasure to Jefferson Park.

I thank you for your time and consideration.