

New diner concept

Due to the arson at The Katz Club Diner, we have made some changes to the structure and day to day operation.

As we have done since opening, we will continue to service our catering clients from the diner kitchen. Even when the diner was open, this was a huge part of our day to day business and is really what allowed us to be efficient with our staff and food purchasing. These functions do not take place at the diner, but take place at spaces around Cleveland and in client homes.

We had to demolish the Bar Car and will not rebuild anything in its place. We had to demolish two walk in coolers and a freezer as well as part of our kitchen space. We will rebuild a walk in cooler/freezer combo unit in place of the larger refrigerated storage equipment that was in its place.

We will refurbish the diner and will use it as a pop up restaurant space. Our guests will no longer be able to walk in, but instead, we will offer only online reservations for our pop up restaurant breakfast, lunches and dinners. We are really not sure how often these pop ups will be offered, but it could be 5 days one week and 1 day another week. We will also allow people to book the diner space to create there own pop up restaurant. Of Course we will do all of the cooking and serving at tables in the building.

We will no longer have a coffee counter in the middle part of the building.

We will landscape the south side of the building (where the bar car had been). We have no plans for the patio at this time.

When the diner business was open, we were busy at 8:30am, 12:00pm and 6:30pm each day. Most people would arrive at these times for these meal periods and would use our 25 space parking area. As the diner only holds 48 people, this was more than enough parking.

Our diner pop ups will accommodate the same number of people as we could accommodate before our fire. Again, all guests would book online much like one would book a concert or theater production.

Our pop up restaurant ideas are still in draft stage, but some might include:

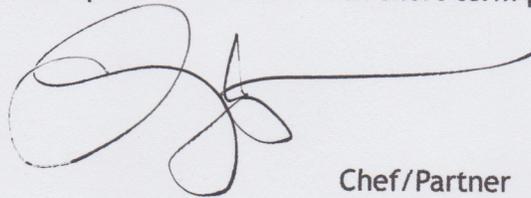
Burger and fry night
Spaghetti and meatball night
Taqueria night
Barbecue night
Asian Noodle shop night
Vegan night
Lobster rolls and blueberry pie night
Pancake breakfast
Shakshuka breakfast

Chiliquilies breakfast
Farmer's table breakfast
Katz Club and Fries lunch
Cake and ice cream afternoon
Burgers and bourbon
Bistro brunch
Champagne brunch

I need to make sure that I am able to reopen the diner as a restaurant operation at any time I may see fit. I do not want this process to effect that short term possibility.

Douglas Katz
Proprietor
The Katz Club Diner

Chef/Proprietor
fire food and drink



Chef/Partner
Provenance and Provenance Cafe
The Cleveland Museum of Art

Proj. No. 15-13



PROPOSED PLAN KATZ CLUB 4/12/05

LEE RD

EX CONCRETE SIDEWALK N 0'23'30" E 184.87' CALC.

NEW TREESH JARDIN

CALC. R/W

184.87'

30.00'

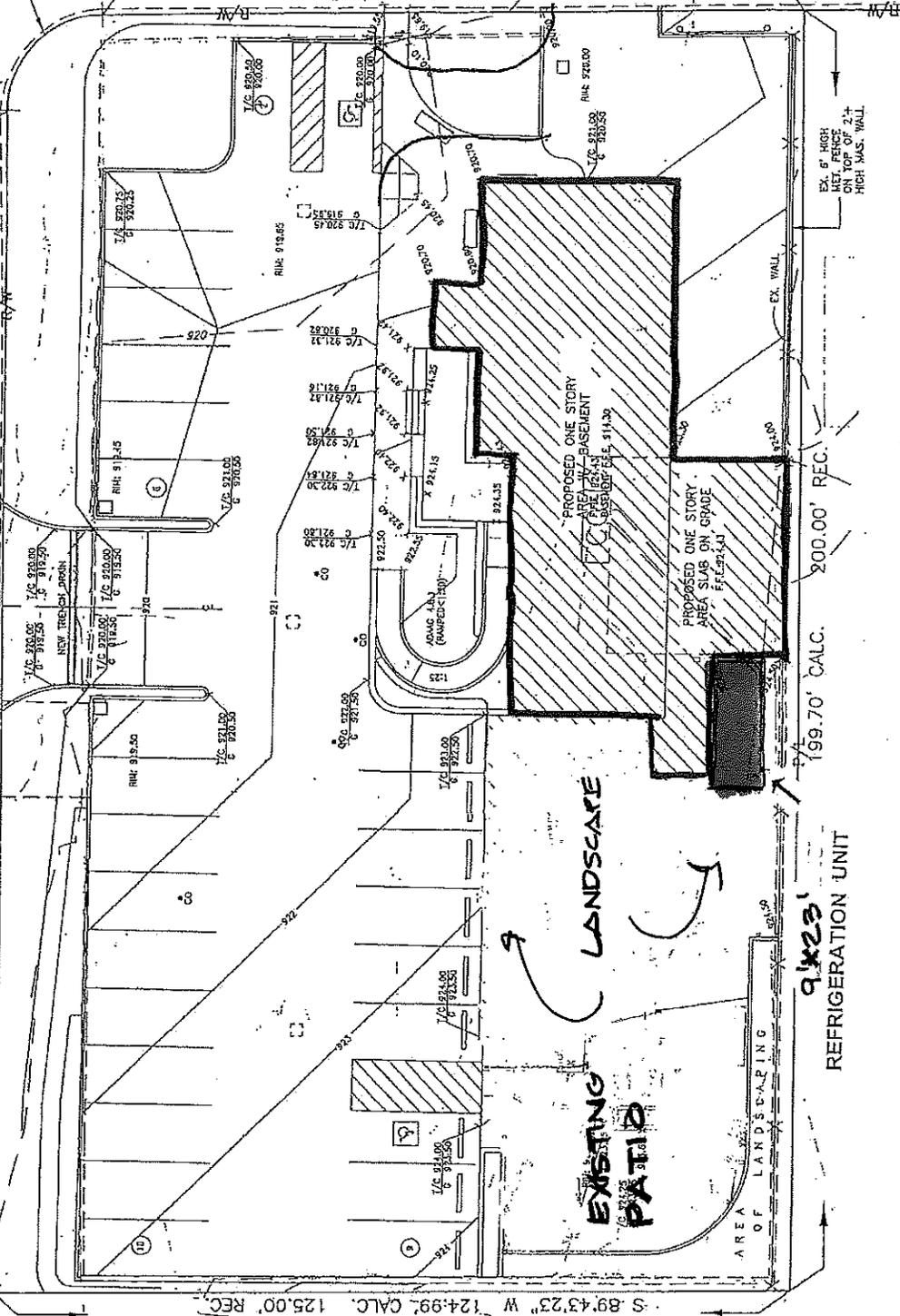
185.17' REC. 450326.3" E

EAST OVERLOOK ROAD

N 89'43'23" E

110.18' CALC. 110.17' REC.

S 89'43'23" W 124.99' CALC. 125.00' REC.



9'x23'
REFRIGERATION UNIT

199.70' CALC.

200.00' REC.

CONCRETE S.W.

EX. 6" HIGH MET. FENCE ON TOP OF 2'-4" HIGH MAS. WALL

EX. WALL

PROPOSED ONE STORY AREA BASEMENT

PROPOSED ONE STORY AREA SLAB ON GRADE

LANDSCAPE

EXISTING PATIO

AREA OF LANDSCAPING

1"=30'

- 89.19'53" CALC.
- 15.00' REC. & L
- 15.00' CALC. & L
- 21.03' CALC. & L
- 21.03' CALC. & L
- 450326.3" E

BENCH MARK ELEV.