## Tatel Restaurant Operations Plans

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## I. Operational Business Plan

Tatel first opened its doors in Madrid, Spain serving traditional Spanish food with a contemporary twist. The Spanish recipes have been passed down from generation to generation and Tatel aims to provide every patron with a unique experience (a copy of the restaurant's proposed menu is included with the application materials). The Tatel concept is inspired by the 1920's and provides entertainment for patrons to enjoy while dining. The entertainment will consist of a live band with no more than three musicians playing acoustic instruments such as a Spanish guitar or flute, performing near the private dining room and DJ booth located at the East end of the restaurant. In addition, the restaurant will occasionally have a DJ playing a play list. A copy of the restaurant's proposed menu is included with the application materials.

Tatel's hours of operation will be from 12:00 P.M. through 5:00 A.M.

The Applicant will employ approximately fifty-nine (59) employees in the restaurant operation as indicated below:

## <u>Floor</u>

Employee	Quantity
Servers	21
Hosts/Hostesses	5
Total	26

## Bar

Employee	Quantity
Bartenders	6
Total	6

## **Kitchen**

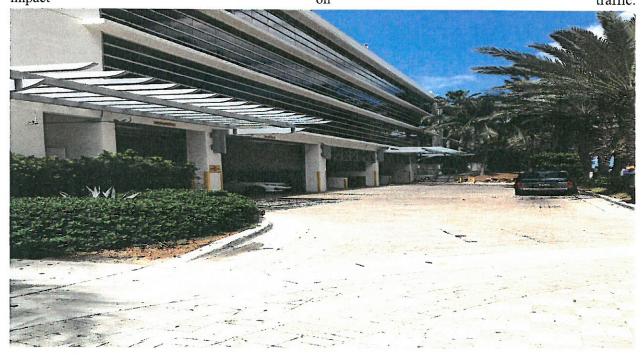
Quantity
1
17
4
22

## **Administrative**

Employee	Quantity
General Manager	1
Managers	2
Accountants	2
Total	5

## II. Parking Plan

Although the restaurant has no parking requirement under the City Code by virtue of the Hotel site's historic designation status, Tatel's patrons will be serviced by the Hotel's existing valet parking company, which utilizes the on-site parking garage as a storage facility. The restaurant's valet pick up / drop off is located in front of the restaurant on Collins Avenue under the existing porte-cochere. Once dropped off, the vehicles are then driven north on Collins Avenue, west on 17th Street, south on Washington Avenue, and east on Lincoln Road to enter the Hotel's on-site parking garage. The Hotel operation has a separate valet pick up / drop off located at the Hotel's entrance on Lincoln Road. The valet ramp located under the existing porte-cochere entrance on Collins Avenue contains a substantial driveway for the efficient circulation and queuing of vehicles in connection with the valet operation. Even considering the foregoing parking accommodations made available to restaurant patrons, the Applicant anticipates many patrons will either walk from nearby hotels or take public transportation, along with those patrons who are already guests staying within this hotel, thereby further reducing the demand for parking and potential impact



## III. Indoor and Outdoor Crowd Control Plan

As evidenced by the floor plan, Tatel's interior layout is designed to accommodate patrons waiting to be seated inside the restaurant premises. There will be no patron queuing within the public right of way. The restaurant's main entrance is set back away from Collins Avenue under the porte-cochere. Hotel guests are also able to access the restaurant from inside the hotel. Therefore, the Applicant's crowd control plan will rely primarily on queuing patrons inside the restaurant.

## IV. Security Plan

The Applicant will employ its own security staff and will have one (1) security officer on shift during operations. The security officer on shift will have access to the video surveillance of the restaurant, which will be placed at the main entrance of the venue on Collins Avenue. The Applicant's staff will specifically enforce patron age restrictions.

## V. Traffic Circulation Plan

The Applicant has engaged Traf Tech Engineering, Inc. ("Traf Tech") to conduct a traffic impact analysis to confirm and ensure the Applicant's traffic circulation plan will not have an adverse impact on the immediate neighborhood. Traf Tech's report concludes the "new trips" associated with the Applicant's proposed restaurant will be "minimal." Tatel's valet operations will be serviced by the Hotel's existing valet operator and will sufficiently accommodate the parking needs of patrons of the Applicant's restaurant. The restaurant's valet pick up / drop off is located in front of the restaurant on Collins Avenue under the existing porte-cochere. Once dropped off, the vehicles are then driven north on Collins Avenue, west on 17th Street, south on Washington Avenue, and east on Lincoln Road to enter the Hotel's on-site parking garage. The Hotel operation has a separate valet pick up / drop off located at the Hotel's entrance on Lincoln Road. The valet ramp located under the existing porte-cochere entrance on Collins Avenue contains a substantial driveway for the efficient circulation and queuing of vehicles in connection with the valet operation. Also, the Applicant anticipates many patrons will either walk from nearby hotels, or take public transportation, along with those patrons who are already guests staying within The Ritz Carlton Hotel.

## VI. Delivery and Sanitation

The restaurant will use the Hotel's existing sanitation facilities, located on the south side of the property. Trash pickup occurs one day per week or as needed. The Ritz Carlton Hotel currently utilizes a compactor located within the Waste Management dumpster. This allows space for more items to be placed inside, which also reduces the number of times the dumpster needs to be emptied. Waste removal trucks will utilize the existing loading dock drive on the south side of the property.



The restaurant will utilize the Hotel's existing loading dock for delivery and receiving, located on the south side of the Hotel, with the majority of deliveries occurring prior to 6:00 A.M. and 5:00 P.M., thereby mitigating any potential impact to the neighborhood and adjoining properties. The existing drive leading to the loading dock contains ample space to accommodate all delivery vehicles required to operate the restaurant, thereby mitigating any potential impact on traffic congestion along Lincoln Road and

Collins

Avenue.



## VII. Noise Attenuation Plan

The Applicant has engaged The Audio Bug, Inc. to conduct a sound impact analysis and recommend sound mitigation measures to ensure the entertainment within the restaurant complies with the City's noise ordinance and does not create any adverse impact on the immediate neighborhood. The "entertainment" will consist of a live band with no more than three musicians playing acoustic instruments such as a Spanish guitar or flute, performing near the private dining room and DJ booth located at the East end of the restaurant. In addition, the restaurant will occasionally have a DJ playing a play list. As evidenced by the floor plan, the entrance to the restaurant is set back away from Collins Avenue under the porte-cochere, and the "entertainment" is proposed for the eastern most portion of the restaurant, and therefore the entertainment is unlikely to have an adverse impact from sound emanating from inside the restaurant.

## VIII. Transportation Demand Management

In an effort to incentivize the use of non-automobile modes of transportation for employees, the Applicant will provide secured bicycle, scooter, and motorcycle parking on-site within the garage.



# Tatel Restaurant



## NEW MADRID BASED RESTAURANT TATEL ON TRACK TO BECOME WORLD REFERENCE FOR SPANISH CUISINE

ith the Ushuaïa and Blue Marlin Ibiza already a roaring success, those behind have gotten together once more, to create a gastronomic project with international vision. Welcome TATEL! The new Madrid based restaurant aims to become a cultural icon of traditional Spanish fine cuisine, both nationally and internationally. At the hands of chefs, Nino Redruello and Patxi Zumárraga, TATEL's gastronomic management is launching with a signature menu that respects the product whilst reviving recipes from a strong Spanish tradition and infusing them with a modern twist.

A dining hall full of life, a relaxed and informal atmosphere, live music and a culinary offering with strong character, are the key concepts that embody the TATEL experience, which is opening its first restaurant in Madrid. Born out of a private initiative three years ago, from a conversation between Abel Matutes Jr. and Manuel Campos, with the aim of globalising and valuing traditional Spanish cuisine and culture throughout the world. During this discussion, the two friends and entrepreneurs noted the lack of "a dining and leisure concept based on Spanish cuisine when travelling outside of our country." A project that the two partners have developed with the endorsement of USHUAIA and BLUE MARLIN IBIZA, regarded respectively as the best open-air club and best beach club in the world.

Together they have created a brand synonymous with innovation and tradition where fine Spanish cuisine takes the leading role. A project born in Madrid, precisely in number 36 on the world renowned Pasco de la Castellana. With the intention of making TATEL a unique experience,







the restaurant boasts a signature cuisine that collates the essence of those traditional recipes cooked by our grandmothers, but with a modern twist. A highly varied offering, locally sourced from the market and in season, has been designed by TATEL's managing directors, Nino Redruello and Patxi Zumárraga, chefs with extensive experience at the forefront of La Ancha, Las Tortillas de Gabino and La Gabinoteca.

Nino, who trained at the school of Luis Irizar, and with experience of working in the kitchens of El Bulli, Zuberoa and Akelarre, and Patxi Zumárraga, who has worked in NOBU, are removed from all forms of labels and strict rules related to cooking. Together they revive recipes from a strong Spanish culinary tradition for TATEL's menu. Forward thinking creations with a large dose of personality are presented thanks to their extensive knowledge of the Spanish larder, careful selection and locality of the produce they use (all the vegetables, eggs and fruits are organic) and their painstaking work in the kitchen.

TATEL's menu features the outstanding filleted anchovies fried inside out in garlic whose finishing touches are prepared at the table and the truffle tortilla, a recipe that most resembles a creamy ravioli infused with potato froth and which Redruello considers his "pièce de résistance" from Las Tortillas de Gabino. Also the dry rice seafood dish, typical of Alicante's cuisine, squid in ink sauce, candied sea bass, and of particular note, the San Roman veal escalope, a very fine breaded fillet which is finally prepared at the table by breaking open a slowly cooked egg and garnishing with grated truffle. The rest of the menu showcases offerings such as the fresh fish stew and the Palamós red prawn in batter, among others

In addition to the menu for reserved dining, TATEL also offers a more informal menu for canapés, which can be shared in the lounge with no reservation required. The highlights of this menu include crunchy and creamy milk croquettes, calamari sandwich, scallop ceviche and warm quinoa salad. For those with a sweet tooth, TATEL has a comprehensive desert menu, all homemade, where you can enjoy Nino's famous Brie cheesecake, custard tarts with meringue and biscuit, or the outstanding cake tray, with delicacies such as the deadly chocolate cake or profiterole cake. Lastly, to complete the gastronomic experience, TATEL has an exceptional wine cellar and wine menu inspired by Spain but with a global influence. The sommelier Adán Gómez, former sommelier of Columbus and Goizeko Wellington, has selected more than 150 recommendations for sparkling, sweet, still and liqueur wines for Tatel's wine menu, offering the customer a wide range of wines for all tastes.

With a capacity for 225 guests, the 800 square meters venue is both spacious and welcoming, with an Art Deco aesthetic inspired by the prohibition speakeasies of the twenties. TATEL's lounge, with unreserved and open air seating, features a long cocktail bar. Here you can enjoy an extensive cocktail list, reinterpreting vintage and classic cocktails from the different golden ages, the most exclusive Spanish beers from MAHOU, or simply choose from the spirit menu with over 200 varieties including speciality gins and whiskies, or small distillers of aged rum, such as the exceptional Ron Atlántico. The lounge also offers a small gourmet market, which sells Joselito Iberian ham sliced on site, an edition of one of the world's best extra virgin olive oils from Bajo Aragon produced exclusively for the restaurant and other outstanding Spanish gourmet products. The restaurant, with a 135 guest capacity, offers intimate lighting, elegantly dressed tables and attentive service tailored by TATEL's modern concept.





Behind TATEL are some of the most influential movers, experts and promoters on the international scene in the world of entertainment, sport and shows. The BLUE MARLIN IBIZA and USHAÏA brands bring to the project their successful formula of quality and entertainment, and working alongside them are three world renowned Spanish icons: Enrique Iglesias, international music star and two of Spain's most successful sportsmen in history, Rafa Nadal and Pau Gasol. Given their steadfast commitment to their home country, their love for its food and way of life, these three great international ambassadors will ensure that TATEL becomes a global reference point for Spanish culture, cuisine and lifestyle.

If you love the Spanish traditional cuisine and you love traveling, be sure to plan a trip to Madrid and reserve a table at this one-of-a-kind restaurant.

TATEL Restaurant & Lounge Address: Paseo de la Castellana, 36. Average menu price: 45/50€. Average canapé menu price: 25/30€.

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TATEL RESTAURANT MADRID

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R ARKYS

The project of Tatel, a new trendy restaurant on the Madrid dining scene, was inspired by the desire to revisit the "Speakeasies" of the Prohibition era. The **blue-green version** of the <u>arkys</u> chair, designed by Jean Marie Massaud, was selected to furnish the entrance of the restaurant. The combination of its minimalist shape, rounded seat and bright colour makes the place attractive and welcoming for the visitors. Eumenes products perfectly fit the glamorous and stylish atmosphere of the Tatel, a place with a unique character and yet a typical Spanish style.











32 f Facebook Subscribe

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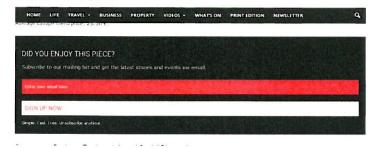
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TATEL Restaurant & Lounge Address: Paseo de la Castellana, 36. Average menu price: 45/50 €. Average canapé menu price: 25/30 €.



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June 20, 2016

Thomas R. Mooney, Director City of Miami Beach Planning Department 1700 Convention Center Drive, 2nd Floor Miami Beach, FL 33139

Phone: (305) 673-7550, Fax: (786) 394-4799

Reference: Tatel Restaurant at the Ritz Carlton Sound Study

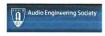
1699 Collins Avenue Miami Beach, FL 33139

Dear Mr. Mooney,

My firm was recently engaged to conduct a Sound Study on the above referenced property. The primary focus of our study has been to assess the impact of music from within the restaurant on neighboring properties and the Ritz-Carlton Hotel, in which Tatel Restaurant is located. Our analysis is based on architectural documents provided by the client's architects, Telesco Associates, several site visits of the property and previously conducted sound transmission tests.

During a 2010 study of this property, I conducted sound level measurements using a calibrated, full-range test sound system located inside the venue to evaluate sound transmission to the outside along Collins Avenue as well as into the Ritz-Carlton hallway and lobby. While our test system could be faintly heard under the Porte Cochere, the signal that it generated was to great measure masked by the sounds of traffic along Collins Avenue. Since the area along the West side of Collins Avenue is commercial in nature, this is not considered to be problematic.

Sound transmission tests were conducted between the restaurant venue and the interior of the Ritz-Carlton, including in the hallway along the southern perimeter of the restaurant and the northern section of the Ritz-Carlton's lobby, just outside the eastern end of the restaurant. To accommodate entertainment sound levels generated inside the restaurant, the architect's team, with my consultation, has devised a means to improve the Sound Transmission Class (STC) of the existing glass wall. A wall detail has been proffered that will be capable of increasing sound transmission loss along the corridor to a level in excess of approximately STC-55. The glazing system to the east of the restaurant will be reinforced with a second layer of ½" laminated glass with an airspace between the existing glass and the new layer of laminated glass. This will increase the sound transmission loss of this partition to approximately STC-53, which will eliminate any potential impact on the Ritz-Carlton lobby. In addition, I will be working with the architects as the interior build out proceeds to help design a suitable environment intended to offer the venue's patrons an acoustically comfortable experience. This will take the form of acoustically absorbent and diffusive panels. Further, a well-designed distributed sound system will be implemented to minimize any impact on the adjacent Ritz-Carlton's interior spaces. The multi-zone layout of the system will allow sound levels to be tailored to the venue, ensuring optimum control of music levels throughout the restaurant. A loudspeaker layout plan and equipment inventory has been provided by the sound system integration company and is attached.









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The applicant intends to provide a variety of entertainment, including DJ, live entertainment and pre-recorded background music. Bands will typically be three-piece groups which will limit associated sound levels. The distributed nature of the proposed sound system will ensure uniform sound levels throughout the restaurant. This will ensure that extreme sound levels will not be present in the restaurant. Based on my analysis of the restaurant space and our efforts to improve sound transmission performance of its perimeter elements, I am confident that sound leakage will be well controlled. There is no expectation that sound from within will have any impact on the Collins Avenue corridor outside the venue or the Ritz-Carlton, and therefore this venue will operate without adverse impact on its neighbors.

I welcome any comments or questions from your Staff and look forward to helping this new venue operate without adverse impact on its neighbors.

Respectfully submitted,

Donald J. Washbura

Donald J. Washburn

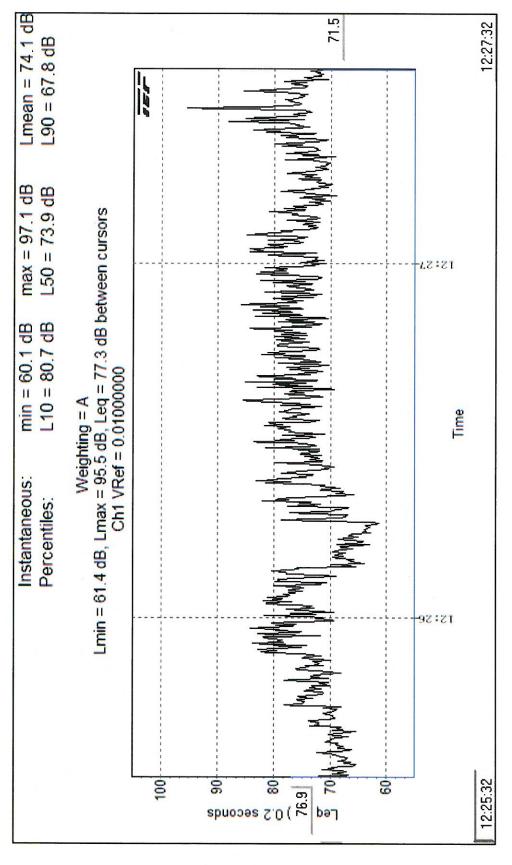
President







Ritz-Carlton Hotel, Miami Beach, FL A-wtd Sound Transmission into Lobby

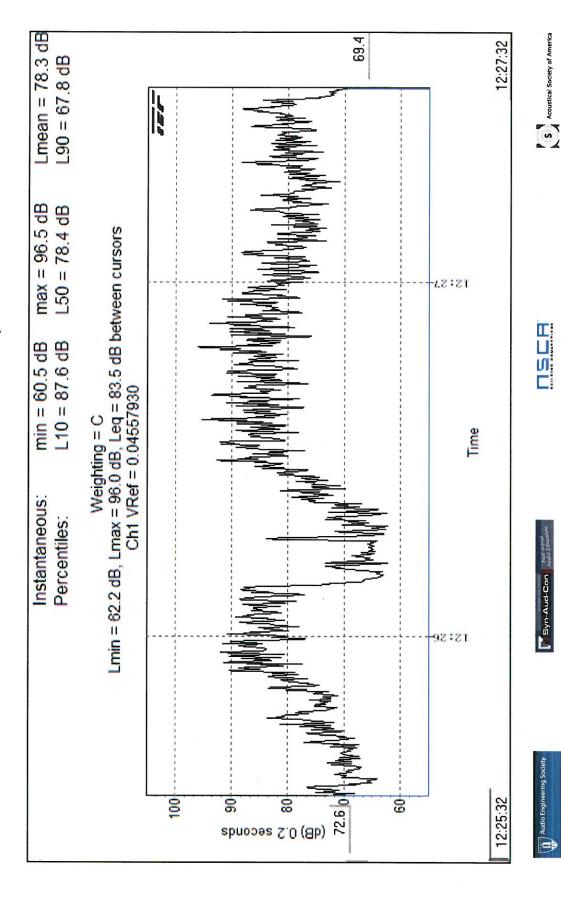




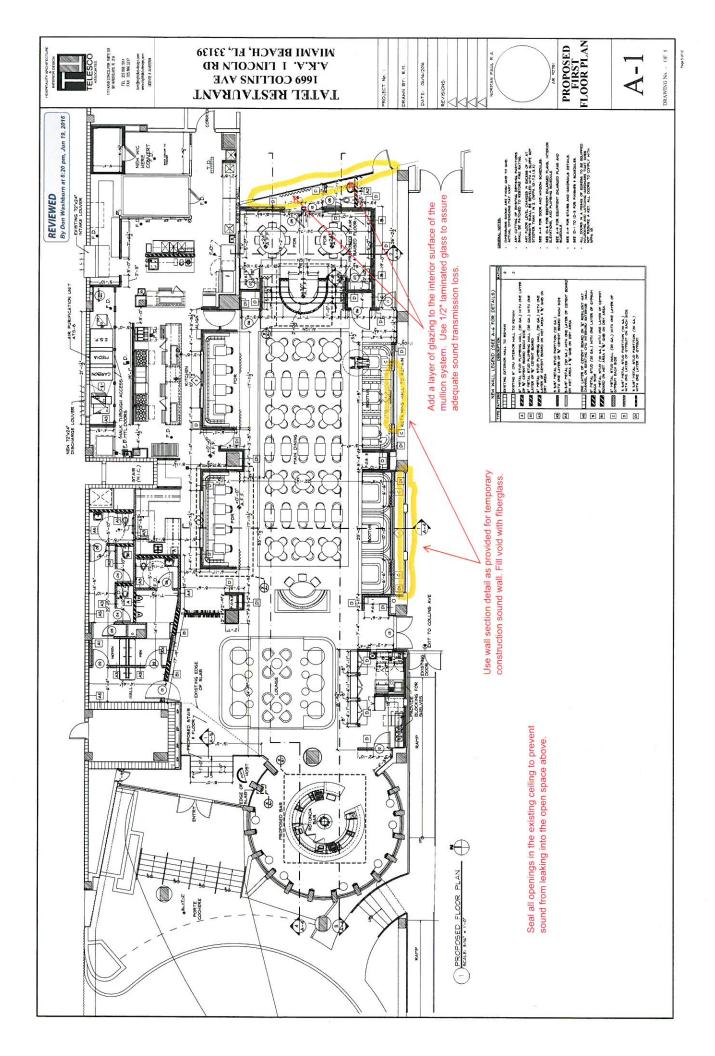




Ritz-Carlton Hotel, Miami Beach, FL C-wtd Sound Transmission into Lobby







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June 14, 2016

Mike LeGrande
Telesco Construction Company, Inc
1111 Kane Concourse, Suite 303
Bay Harbor Islands, FL 33154
T 305-390-0250
F 305-390-0251
C 954-471-0256
Mike@TelescoConstruction.com

Reference: Tatel Restaurant - Ritz Carlton Hotel

Temporary Construction Sound Proofing Wall Profile

Dear Mr. LeGrande,

Per your request I am providing drawings for the temporary sound barrier wall we discussed last week along with recommendations for its placement. Please contact me with any questions you may have concerning this item.

Regards,

Donald J. Washburn

Donald J. Washins

President









## Temporary Construction Sound Proofing Wall Profile

## Sound Insulation Prediction (v8.0.9)

Program copyright Marshall Day Acoustics 2015

INSUL

Margin of error is generally within STC +/- 3 dB

Job Name: Tatel Temp Wall

Job No.: Telesc

Page No .:

Date: 9 Jun 16

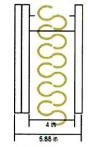
Initials: DJW

File Name: Tatel Construction Sound Proofing Wall.ixl

Notes:

Temporary Construction Sound Proofing

Wall Profile





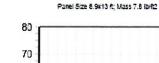
## System description

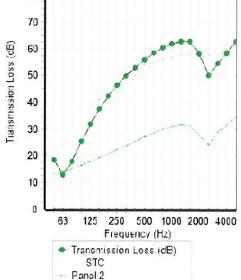
Panel 1 : 2 x 0.63 in Type C Gypsum Board ( $\mu$ :46.94 lbs:ft3,E:0.35psir10^6, $\eta$ :0.01)

Cavity: Steel stud (25g): Stud spacing 24 in , Infill Fibreglass (10kg/m3) Thickness 2.4 in (p:10 bs/R3, Rf.4000 Pa.s/m2 ) Panel 2 + 1 x 0.63 in Type C Gypsum Board (p:48.94 lbs/R3,E:0.35ps/\*10^6,n;0.01)

Mass-air-mass resonant frequency =57 Hz

frequency (Hz)	TL(dB)	TL(dB)
50	18	
63	13	16
80	18	
100	25	
125	32	29
160	37	
200	42	
250	46	45
315	50	
400	53	
500	56	55
630	59	
800	60	
1000	62	62
1250	63	
1600	63	
2000	58	54
2500	50	
3150	54	
4000	58	57
5000	63	













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## Temporary Construction Sound Proofing Wall Profile - single sided

This wall profile will be suitable for use as a permanent means of sealing the southern demising wall.

## Sound Insulation Prediction (v8.0.9)

Program copyright Marshall Day Acoustics 2015

Margin of error is generally within STC +/- 3 dB

Job Name: Tatel Temp Wall

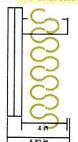
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Date: 19 Jun 16

Initials: DJW

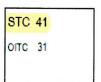
File Name: Tatel Construction Sound Proofing Wall - single sided.ixl



## Notes:

Temporary Construction Sound Proofing

This one-sided partition will, in conjunction with the existing barrier, provide approximately STC-50. When used to fill in the glazing panels in the south wall, we can expect in excess of STC-50.



INSUL

## System description

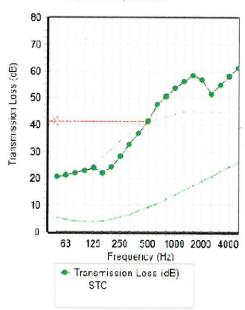
Panel 1 : 2 x 0.63 in Type C Gypsum Board (µ:48.94 lbs:413,E:0.35psi+10~6,q:0.01)

Cavity: Steel stud (25g): Stud spacing 24 in , Infill Fibreglass (10kg/m3) Thickness 2.4 in (p:10 bs/R3, Rt.4000 Pa.s/m2)

Mass-air-mass resonant frequency =148 Hz

requency (Hz)	TL(dB)	TL(dB)
50	21	
63	21	21
80	22	
100	23	
125	24	23
160	22	
200	24	
250	28	27
315	33	
400	37	
500	41	40
630	47	
800	51	
1000	54	53
1250	56	
1600	58	
2000	57	55
2500	52	
3150	55	
4000	58	57
5000	61	

## Panel Size 8.9x13 ft; Mass 5.5 lb/ft2



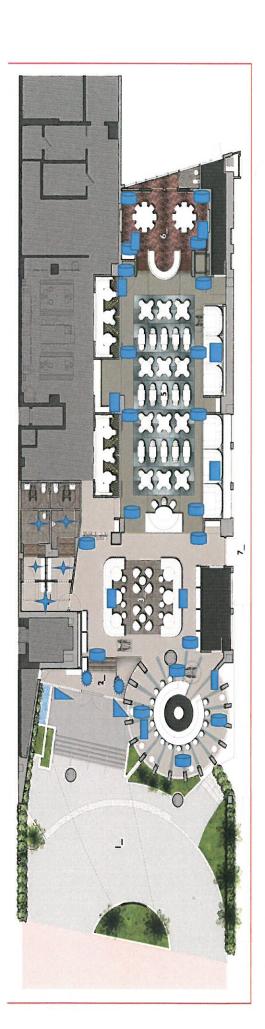








S Acoustical Society of America



## Legend:

- Surface mount speakers Yamaha VXS8
- In ceiling speakers hostess Yamaha VXC8Sub woofer banquette placement NEXO IDS 110 In ceiling speakers bathroom Yamaha VXC6
- Ceiling mount Nexo IDS 24



Systems Integration, Architainment & A / V Systems. 9960 N.W. 116 Way Suite 4 Miami FI 33178 Alex Caballero 305-519-3393 | Alex@ASConsultinginc.com FL - ES -12000946 / GA- LVG-10543

## Invoice # 42916A - Tatel Miami Beach - Master Audio Visual 1A- Nexo With Video Wall :

Tatel Miami beach - Ritz Carlton -1 Lincoln Road Miami Beach FI 33139 C/O Santiago - Wade- Telesco

REV 6.7.16

Preliminary Proposal -- Subject to Approval:

Technical : Surface Mount / In Ceiling Loudspeakers - Ground Support Banquet Subwoofer.

Preliminary Equipment List - Placement and Locations Pending Final CAD and Mock Ups:

All Lines are To Home Run at AVHR. Based On Drawings and Renderings By Others

Pre pay and Discounts Applied:

Main	Entrance Porte C	Cochere - Entry Host Area: Zones 1,2 :	Each	Sold
2	Yamaha	Yamaha VXS8 W Surface Mount Loudspeaker - White - Outside Porte Cochere-	\$0.00	\$0.00
2	Yamaha	Yamaha VXC 8 In Ceiling Speaker - Black- Host Area-	\$0.00	\$0.00
Loun	ge Area- Zone 3:		Each	Sold
4	Nexo	Nexo ID 24i 90x40 Loudspeaker Module- Black- Perimeter Placement	\$0.00	\$0.00
2	Nexo	Nexo IDS 110 Subwoofer Module- Black Banquet Placement - Perimeter-	\$0.00	\$0.00
Rotu	nda Area- Zone 4	:	Each	Sold
4	Nexo	Nexo ID 24i 120 - Loudspeaker Module -Black- Outside Perimeter Of Rotunda.	\$0.00	\$0.00
2	Nexo	Nexo IDS 110 Subwoofer Module- Black Floor Perimeter Placement-	\$0.00	\$0.00
Main Dining Area- Zone 5:			Each	Sold
8	Nexo	Nexo ID 24i 90x40 Loudspeaker Module- Available Black- Perimeter Placement.	\$0.00	\$0.00
4	Nexo	Nexo IDS 110 Subwoofer Module- Black. Banquette Placement -	\$0.00	\$0.00
8	Yamaha	Yamaha VXC 6 In Ceiling Speaker - Black-	\$0.00	\$0.00

PDR	S Dining Area- Z	one 6 And 7 -	Each	Sold
4	Nexo	Nexo ID 24i 120 - Loudspeaker Module -Black- Perimeter -	\$0.00	\$0.00
2	Nexo	Nexo IDS 110 Subwoofer Module- Black. Floor Perimeter Or In Cabinet-	\$0.00	\$0.00
2	Display	Display - Behind Mirror - To Be Determined.	\$0.00	\$0.00
Toile	ts Restroom Are	as - Restroom Hallway - Zone 8:	Each	Sold
5	Yamaha	Yamaha VXC 6 In Ceiling Speaker - Black-	\$0.00	\$0.00
Distr	ibuted Video - LI	ED Wall Control System- Accessories-	Each	Sold
1	Video Wall	Video Wall To Be Determined Upon Demo -	\$0.00	\$0.00
Dj an	d Performance (	Controllers :	Each	Sold
1	Dj Equip And Performance Controllers	Dj Equipment And Performance Controllers- TBD- Estimated-	\$0.00	\$0.00
Archi	tectural Lighting	and Control System - Lutron C4 Etc.	Each	Sold
1	TBD	To Be Determined Upon Provision Of Scope -	\$0.00	\$0.00
Low \	Voltage Integration	n - Structured Cabling - Wiring For POS And Data -	Each	Sold
1	Structured Cabing-	26 Drops Dual Cat 5 E Plenum - From Designated Locations To IT Head End- @ \$95.00 Per Drop.	\$0.00	\$0.00

HD CCTV System:			Each	Sold
1	CCTV	32 Channel HD DVR System With 8 TB Storage Capacity - Includes UPS And Camera PSU - Estimated - TBD.	\$0.00	\$0.00
Integ	ration Misc.		Each	Sold
1	Yamaha	Yamaha MTX 3 Processor DSP Includes Expander For Additional PDR Zone Split-	\$0.00	\$0.00
2	Yamaha	Yamaha DCP1V4VS Wall Control Panel Rack-	\$0.00	\$0.00
2	Yamaha	Yamaha DCP4V4VS Wall Control Panel Rack	\$0.00	\$0.00
3	Yamaha	Yamaha XP3500 Commercial Power Amplifier.	\$0.00	\$0.00
4	Nexo	Nexo NX 4x1 Power Amplifier TD Controller Combo -	\$0.00	\$0.00
2	Input Panel	Audio Input Panel - With XLR Inputs 4x xlr In - Includes Terminations-	\$0.00	\$0.00
2	Input Panel	Video Input Panel - As Designated	\$0.00	\$0.00
1	Racking And Paneling	To Be Determined Upon Provision Of Scope - Estimated	\$0.00	\$0.00
1	Cabling	Cabling Package 12 -2 16-2 - Cat 5 E -Plenum As needed. Estimated- Will Vary Based On Scope-	\$0.00	\$0.00