

FORT HANCOCK RFEI RESPONSE TEMPLATE

In addition to presenting a clear vision of your proposal for Fort Hancock, please respond to each of the evaluation criteria. All of the evaluation criteria are outlined below. Your input in the RFEI will help the park to develop specific preservation guidelines for Fort Hancock's historic rehabilitation that balance historic preservation with practical, achievable solutions. So, please clearly state what lease terms (for example, number of years), conditions, and preservation guidelines (Guidelines for Rehabilitating Historic Structures) you can work with. Also, *please tell us what terms may be potential deal breakers and why those terms may be too onerous for you.* Please be frank; we need your input!

PROPOSAL FOR FORT HANCOCK

Your Vision/Concept: Our vision is to open or operate one or more of the following concepts. A catering hall, fine dining restaurant, café style eatery and bed and breakfast, while maintaining the ornate structure of these historic landmarks.

Building Use Proposal: The enlisted barracks (building 24) would provide an excellent catering venue. The regal elegance of the building would perfectly compliment opulent catered events. A chapel within close proximity is certainly something that would assist in providing business for the catering hall. A fine dining restaurant in one of the available Lieutenants Quarters on officer's row would offer a five star view for guests during their dining experience. A bed and breakfast in building 27 would support both the catering hall, as well as any other visitors who would like to spend some time enjoying all of what beautiful Sandy Hook has to offer. In particular if there is alcohol being served and specific venues, many guests of Fort Hancock will be looking for somewhere pleasant to spend the remainder of their evening. Building 76 would be perfect for café style light fare. We would offer healthy and affordable food options for employees and visitors. Options would include meals ranging from 7 to 15 dollars, including soups, salads, Panini's, sandwiches, a juice bar, coffee, cappuccino and espresso beverages. We are also interested in possibly requesting the use of a plot of land in order endorse a "farm to table" concept within our business. We would like to use our own organic fruits and vegetables grown right in Fort Hancock if possible, as well as support other locally grown products from nearby merchants.

Financial, Business and Management Concept: Both My partner and I have almost 30 years of combined fine dining, and catering experience in New York City. We also both have management/ownership experience in the food service industry. We are young ambitious adults driven for success. We have investor's highly interested in supporting our endeavors.

EVALUATION CRITERIA

#	Criteria	Details	✓ Check
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1	COMPATIBILITY	The compatibility of the applicant's proposal with the site's National Register and Landmark designations. For proposals that involve multiple buildings or mixed use concepts, respondents should describe the framework that unites differing elements of the proposed uses. The NPS seeks to adaptively reuse the historic buildings in an economic, visual, and programmatically compatible and cohesive manner.	
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Response:

