

# Saint Germain PrimeTimers, Inc.

## Room Requirements:

- ◆ A room that is not shared with other entities/ or is expandable so it can accommodate our group in peak times but would have a section that is just ours for storage, copying needs and the ability to keep some chairs up permanently.
- ◆ 2 – 2.5 times larger
- ◆ Can be two rooms with divider (#1 this would allow a meeting room and a refreshment room and allow other groups to use the refreshment room)
- ◆ Our meeting size ranges from mid fifties to around 120 during the summer months.
- ◆ A bank of cabinets for storage that can be locked
- ◆ Mini-kitchen: sink and counter for prepping & serving for refreshments
- ◆ No carpeting – too messy and dirty considering our refreshment times each month.
- ◆ Adequate heating and cooling that will keep it warm when only a few people are in it in winter and keep it cool in summer when there are over 100 people present
- ◆ Need to be able to open windows
- ◆ Red Brick School house not doable for a seniors group. Not accessible for seniors
- ◆ Not a long and slender room, more of a square so that people can see and hear the presentations.
- ◆ No drapes (too dusty and dirty) – just blinds
- ◆ Dead flies in light fixtures are an issue

## Storage:

- ◆ Not in restroom
- ◆ Well lighted
- ◆ Present one has a hump in the floor
- ◆ Should be able to store chairs
- ◆ Large locking cabinet for the copier
- ◆ Other cabinets for storage

## Technology needs:

- ◆ Room(s) should be up-to-date for modern technology usage
- ◆ Speaker system
- ◆ Projection unit & Screen
- ◆ Large magnetic Dry Erase board
- ◆ Reliable Wi-Fi and Ethernet connections
- ◆ Sufficient easily accessible outlets for presentations

## Bathrooms:

- ◆ ADA compliant
- ◆ No storeroom within

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## Kitchen:

- ◆ Update Sink (bigger and not as deep), Dishwasher (institution sized & powerful), Refrigerator(?), Oven (?) need replacing
- ◆ Need a separate hand washing sink
- ◆ **DO NOT** get rid of the stainless steel table in the middle of the kitchen – wonderful work area and easily moved
- ◆ Dishes in cupboards are extremely heavy, replace with lighter weight ones
- ◆ Electrical capacity for numerous roasters and coffee pots to be heating at the same time. Without tripping circuits
- ◆ Design a good layout (not running back across the room all the time when prepping and serving.) Get someone with firsthand restaurant or chef's knowledge to give input for a well designed kitchen.

## General Building Needs

- ◆ Lighted parking area – not just right outside the doorways
- ◆ Up grade electrical so fuses/circuit breakers don't trip
- ◆ Continue to have Exercise Room
- ◆ If there still is a gym could there be a walking path on the outside of the court?
- ◆ Gym has terrible acoustics for meetings, presentations, or gatherings that need to be corrected
- ◆ Roof leaks
- ◆ ADA compliant for entering the building.