

Overview

Aradev is planning the redevelopment of the Wake Robin Inn into a boutique hospitality campus that will serve both the local Salisbury and greater areas. The project will include the restoration and expansion of the main inn building and headmasters house, cottages nestled into the woods, an outdoor seasonal pool, a spa, and an event barn. A food & beverage program will be spread across the buildings to serve both patrons of the property and local community members. There will be walking paths to highlight the natural features of the area. The property will be redeveloped with a focus on sustainability throughout its stormwater management practices, the use of pervious pavement when practical, the installation of rain gardens, and the enhancement of natural landscapes, including wetland buffer improvements.

Event Barn + Fast Casual

The event barn can be rented out any day of the week, but most events will take place on weekends/holidays with occasional afternoon or midday events on the weekends (trade shows, art fairs, or corporate events as examples). Most events will end at midnight, but some events will run until 2am. Private events (located **INSIDE** the event barn) will be able to continue until 1AM (Monday, Tuesday, Wednesday, Thursday, and Friday) and 2AM (Saturday, Sunday, and the day after a holiday) per Connecticut Liquor Control Act (Ch 545) Sec. 30-91(a). All doors and windows open to the outside elements will be closed at 9pm to eliminate any sound outside. Note: fireworks will not be permitted at any time

The fast casual restaurant will be open daily from 11am to 9pm, and will be closed on days/nights when there is an Event Barn private event. Both the fast casual restaurant and event barn are open to the public, but private event reservation is required to utilize the event barn.

All events and liquor sales will be in accordance with the hours set forth in the Connecticut Liquor Control Act (Ch 545) Sec. 30-91(a). *“The sale, dispensing, consumption or presence in glasses or other receptacles suitable to allow for the consumption of alcoholic liquor by an individual in places operating under...restaurant permits issued under section 30-22... shall be unlawful on: (1) Monday, Tuesday, Wednesday, Thursday and Friday between the hours of one o'clock a.m. and nine o'clock a.m.; (2) Saturday between the hours of two o'clock a.m. and nine o'clock a.m.; (3) Sunday between the hours of two o'clock a.m. and ten o'clock a.m.”*

Usable Space (sf): 4,434 sq ft

Event Barn Capacity

Anticipated events will be around 175 people seated. The maximum seating and standing capacity will be determined during the construction documents phase pending Fire Marshal approval.

Fast Casual Capacity

The fast casual restaurant will be an order at the counter service and picnic tables + tables placed throughout the porch. No official capacity as this is outdoors but expected peak patronage at one time around 30 – 40 people.

Restaurant + Bar

The three-meal restaurant will have daily hours 7:30am to 11pm. The bar will operate from 11am to 11pm. Private events (located **INSIDE** the restaurant/bar) will be able to continue until 1AM (Monday, Tuesday, Wednesday, Thursday, and Friday) and 2AM (Saturday, Sunday, and the day after a holiday) per Connecticut Liquor Control Act (Ch 545) Sec. 30-91(a). All outdoor food and alcohol service will end at 9pm and be moved indoors.

Usable Space (sf): 2,800 sq ft

Anticipated interior usage at one time will be between 40 – 80 persons and exterior usage at 40 – 80 persons.

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Pool

The seasonal pool will feature lounge chairs, umbrellas, and tables for hotel guests only. Guests will be able to order drinks and lite bites at the pool deck. The hours of operation will be 9am to 8pm daily.

Usable Space (sf): 5,000 sq ft with an estimated occupancy of 40-50 people (not including staff). The usable space number includes 1,860 sq ft of actual buildings (pool house, restrooms, and storage).

Spa

The spa will contain a tranquility/reading room, 4 treatment rooms, women's lockers, men's lockers, hot and cold plunges, and a sauna. The hours of operation will be 7am to 7pm daily. The spa is open to the public via advanced reservations for treatments only. Hotel guests receive priority in booking treatments and are allowed to purchase day passes (maximum 2 hours of use) with no more than 5 day passes in use at a time (depending on the capacity of treatments booked).

Usable Space (sf): 3,760 sq ft with an estimated occupancy of 10-12 people (not including staff)

Employees

Venue	Employee Count
Hotel	20
Food & Beverage	23-28
Event Barn Events	30-40
Spa	6 – 7
Pool	3 – 4

Assumes peak weekend (assume 30% less during weekday hours).

Key Census

Room Type	Count	Average SF
Cottages	12 – 14	825
Existing Main Hotel	12	382
Existing Headmasters House	6	514
New Hotel Structure	39	391
Event Barn Staffing*	3	312
Total Keys	69-71 not including staff housing	

**To be used for overnight accommodations when there is an event.*

Building Totals

Building	Basement	Total Above Grade
Cottages	-	10,420 sf
Main Hotel + Addition	7,849 sf	38,973 sf
Event Barn	4,400 sf	7,629 sf
Spa	-	4,175 sf
Pool House + Storage	-	1,860 sf

Parking & Traffic

- All deliveries will be made from Sharon Rd;
- All guests will enter/exit via Sharon Rd;
- Hotel + restaurant guests will be directed to drive to the main Hotel entrance and use Valet parking;
- All events will either (or both) have valet parking or parking lot attendants to ensure proper use of parking areas and traffic control;
- During non-event, weekdays, it is expected that guests will have the option to self-park in marked, available parking spots in vicinity of the Hotel/Inn pedestrian entry;
- Parking Analysis included as a separate document;

Peak Hours (Arrival)

- Check in: 2pm to 4pm daily;
- Events: 3pm to 4:30pm with an estimated 30% of people staying at the hotel;
- F&B (dinner & bar only): 6pm to 8pm with an estimated 50% of people staying at the hotel;

Peak Hours (Departure)

- Check out: 10am to 11am daily;
- Events: 9:30pm to 11:30pm with an estimated 30% of people staying at the hotel;
- F&B (dinner & bar only): 8pm to 10pm with an estimated 50% of people staying at the hotel;

Security, Training, and Safety

For any private event at the hotel, an executed contract will be mandatory in which the presence of private security will be required. Security personnel will be responsible for overseeing traffic operations, closing of doors/windows, and alcohol compliance. In addition, all of the staff serving alcohol (waiters, waitresses, bartenders, etc.) will be required to be certified in [ServSafe Alcohol](#) training to promote safe alcohol consumption and be in compliance with the regulations set forth by the Connecticut Liquor Control.

The hotel will have cameras throughout the property (with a focus on the property lines, entrance/exit, and areas where patrons would be exiting alcohol consumption areas) which will be 24/7 monitored by hotel personnel. Furthermore, once a general manager is brought on board, the neighbors will have their direct phone number and email address in the effort to maintain relationships and alleviate any concerns in a timely manner.

Hours of Operation

All food and beverage serving facilities will close by 11pm, but private events (located **INSIDE** the event barn, restaurant/bar, or hotel) will be able to continue until 1AM (Monday, Tuesday, Wednesday, Thursday, and Friday) and 2AM (Saturday, Sunday, and the day after a holiday) per Connecticut Liquor Control Act (Ch 545) Sec. 30-91(a).

About Aradev

Aradev is a hospitality development firm based in NYC. Its principals Jonathan Marrale and Steven Cohen have over 30 years of combined hotel and hospitality experience. Both have family ties to New York, Connecticut and Rhode Island and are looking forward to becoming part of the Salisbury community through the approvals process, as well as during the future operation of the facility. Their experience is heavily weighted in the hospitality and hotel industry and includes several full life-cycle new build hospitality properties, several renovations of historic properties, as well the asset management of the properties. Aradev is committed to sustainability in both preservation of the site and its environs, as well as the architecture and building materials. Aradev has brought together a design team of international industry experts, all with significant experience in the greater Salisbury, Connecticut region.