



November 1st, 2022 Meeting Minutes

Redwood Empire Association of Code Officials
1007-B West College Avenue #326 Santa Rosa, CA 95401
November 1st Meeting was held virtually on Zoom & at Sally Tomatoes

1. CALL TO ORDER AND PLEDGE OF ALLEGIANCE

The meeting was called to order at 12:06 pm. by David Willoughby, which was followed by the pledge of allegiance.

2. SELF INTRODUCTIONS - (Officers, Guests, and Members) list of online attendees was on the screen, in person attendees did not perform self-introduction. 6 in person and 12 online for a total of 18 attended.

3. APPROVAL OF MINUTES -

A motion to approve the October meeting minutes was made by Jay Bradford and seconded by Matt Keizer with the membership voting to approve the minutes as posted to the REACO website.

4. OFFICERS REPORTS

President: David Willoughby -

- Discussed the closing of Sally Tomatoes restaurant. We may have to look for a new venue to hold the meetings at. If you have any ideas let him know. The other option is to stay at Sally Tomatoes and order from their deli case.
- Reminded everyone to sign up for the up coming classes and pass the information along to anyone interested. Dates of classes can be found on the REACO website.

Treasurer: Kris Kuntz - Not Present

- Due to it being the 1st day of the month bank statements were not yet available so not report was provided

Account transactions summary:

Account statements and summaries were not provided for the meeting including deposits, debits and account summaries for detailed information members may contact kkuntz@Healdsburg.gov

Vice President: Matt Keizer -

- No report

Secretary: Rich Angley -

- No Report

Past President: Jay Bradford -

- No report.

LIAISON REPORTS

SCFPO: Lance MacDonald -

- Discussed the recent fire meeting / training, and new helicopter and evac tags. Helicopter will be used mostly for EMS. Noted that most jurisdictions are currently in the middle of the code adoption process.

ICC: Susan Dowty

- Recently met with a group from Quebec on mass timber framing and if interested she can provide the same presentation to REACO
- Code Council serves as administering organization for 2022 U.S. Celebration of World Standards Day The International Code Council served as the 2022 administrating organization for the recent 2022 U.S. Celebration of World Standards Day (WSD) event in Washington, D.C.

- SolarAPP+ Prize awards jurisdictions that successfully implement solar permitting platform The U.S. Department of Energy's (DOE's) National Renewable Energy Laboratory announced the creation of the \$15,000 SolarAPP+ Prize as an incentive to expedite the implementation of residential solar photovoltaic (PV) systems across the nation. SolarAPP+, an online permitting platform that automatically and instantaneously issues permits for code-compliant residential solar PV systems
- The Code Council websites will be down Friday night, November 4, to Tuesday morning, November 8 The Code Council will be conducting system maintenance on the ICC websites beginning on the evening of Friday, November 4, at 7 p.m. ET and ending on Tuesday, November 8, at 9 a.m. ET.
- ICC's six Membership Councils offer opportunities to share ideas, learn and enhance career paths The ICC Membership Councils offer members a place to come together and be a more powerful force shaping your association, your industry, your career and your future. The Code Council Board of Directors is pleased to offer six discipline-specific Membership Councils to provide opportunities to share your expertise, experience, voice and vision with your peers – and they cost nothing to join. Click on a council below to learn more. ICC Members can join any (or all) for free! Just click the link to enroll:
 - Building Membership Council
 - Fire Service Membership Council
 - Emerging Leaders Membership Council
 - PMG Membership Council
 - Sustainability Membership Council
 - Global Membership Council

Members may also want to join the Major Jurisdiction Committee to participate in initiatives and share best practices, experiences, and opinions. It meets in person twice each year and its Steering Committee hosts monthly conference calls that are open to the public.
- Wildfire experts from four states address issues at a recent two-day forum in Colorado on wildfires The International Code Council and Colorado fire officials organized the recent two-day symposium on the growing need for wildland-urban fire prevention strategies, titled "Creating Wildfire Resilient Communities redeveloping the ICCPC. The public version of the report is available as a free download here. The Code

CBOAC: Eric Seabrook

- They have chosen the location for the ABM, it will be in Monterey next fall (2023) more information will be provided in the future

CALBO: Doug Hughes

- The new ICC board is appointed, and the ABM will be in March in San Diego
- Just finished wrapping up the education weeks and everything seemed to be successful.
- Checked to see if anyone had attended the legislature update last week and if anyone has any questions let him know and he can work on answers.

CEC: Alan Wong / Gagandeep Singh --

- CalAPP application window open until May 1, 2023: Grants of \$40,000 to 100,000 are available to implement online permitting for solar.
- CEC has released guidance for installation of air conditioners and heat pumps using the new federal efficiency rating system (SEER2, EER2, HSPF2). See attached
- CEC Workshops:
 - BUILD program workshop on November 8. BUILD program provides technical assistance and incentives for new all-electric low-income residential buildings
 - CUAC public workshop on November 8, regarding the incorporation of the California Utility Allowance Calculator (CUAC) into the CBECC software.

- HERS workshop on November 15 to discuss proposed changes to the Home Energy Rating System (HERS) regulations in Title 20 and the field verification and diagnostic testing regulations in Title 24
- San Diego Chapter International Code Council – Training: 2022 What’s New for Single-Family Buildings
- Institute of Heating and Air Conditioning Industries Trade Show – Training: What’s New for HVAC; and Exhibit Booth
- November 22: Barnum & Celillo – Training: 2022 Nonresidential Indoor & Outdoor Lighting, PV, Battery, and Solar Ready Changes
- November 29: Barnum & Celillo – Training: 2022 Multifamily PV, Battery, Lighting, and Electrical Power Distribution
- Energy Code Ace training – new 2022 materials
- BayREN training
- November 2: Navigating the Energy Code (2022 Update)
- November 9: 2022 Energy Code Changes – Single Family
- November 30: 2022 Energy Code Changes – Multifamily
- December 7: 2022 Energy Code Changes – Nonresidential
- December 15: How the Energy Code Treats Electrification (2022 Update)
- 3C-REN training - new 2022 materials
- November 10: 2022 Energy Code Preview for Single Family Projects
- November 16: Blower Door Basics and Beyond
- November 17: 2022 Energy Code Preview for Multifamily Projects
- December 1: 2022 Energy Code Preview for Nonresidential Projects

IAEI: Doug Hughes / Mike Stone – No Report

BayREN: Christine Condon –

- There will be an in-person training October 25 for energy code updates. It will be on single family, multi family and nonresidential energy code items. Register early as the class is expected to fill up
- There will be a second in person training on November 29th for energy code changes Register early as the class is expected to fill up
- The agenda has additional training dates and links attached

SMART: Doug Williams –

- More trains have been added in the middle of the day.
- Extensions are on hold pending funding / grants
- Freight is static with existing customers, they are currently looking to add new customers
- New engineers and conductors should allow for more special trains like the ones for the Giants games.
- If you are aware of a project up against a ROW or in the ROW please let Doug know as soon as possible so they can work on issues
- There was a question brought up if SMART train would be operating under N.W.P., Doug stated not at this time and smart only owns the tracks from Corte Madera to Sanoma.

RECSI: Carolyn Glanton –

- 2 up and coming meetings
This Thursday 5:30 at Charlie’s 1320 19th Hole Dr, Windsor, CA 95492
Wednesday November 16th learning and libations at Charlie’s 1320 19th Hole Dr, Windsor, CA 95492

ICC Region 1: Richard Anglely –

- No Report

COMMITTEE REPORTS

Structural Hardening Committee: --

- Currently on hold. Will be disbanded.

Education Committee: Eric Seabrook / Kevin Scheumann –

- See REACO website for upcoming training and sign up
- Looking into having an accessibility class in the 1st quarter

Website committee

- No change.

Nominations committee

- See new business

CODE ISSUES -

CORRESPONDENCE AND ANNOUNCEMENTS:

Dave Willoughby reported:

- Code Update Class: at Petaluma Community Center. See REACO website for additional classes November 8th, December 6th, January 31st

LEGISLATIVE NEWS:

See attachments to the agenda

PROGRAM - BASALITE

Ron Illium

Discussed the Differences Between Gravity & Reinforced Retaining Walls, Facing Options Gravity Wall Projects, Reinforced Wall Projects, and Standardized Engineering. Including what to look for in the design and installation of the product in different installations. Also provided photos and diagrams of different installations and discussed permitting requirements.

NEW BUSINESS:

- Brad Cannon of permit Sonoma asked how jurisdictions are handling the conversion of existing structures to ADU's. After discussion it was determined that no real policy exists although it appeared jurisdictions handled the process in the same way. Eric Seabrook brought up joining forces and writing a procedure for all to use. Jay Bradford suggested for everyone to review documents and at the next meeting set up a committee at the next meeting. Charles Lucas discussed code requirements and risk factor increasing requirements on an existing structure for the new use including energy, fire separation, lateral forces, and conversions without permits. Jay mentioned to look at access to utilities for each occupant. A email will be sent out for a committee currently Jay Bradford and Eric Seabrook have volunteered.

OLD BUSINESS:

- Adoption Process – asked if there were any questions on the adoption process, no questions were asked.

ADJOURNMENT:

- The meeting was adjourned at 1:39 pm by David Willoughby.

The next meeting: Next meeting will be the General Membership Meeting on December 6th, 2022 at Cattleman's



Efficiency Division Updates

CALIFORNIA ENERGY COMMISSION

REACO ICC Monthly Meeting

November 2022

Updates

- **CalAPP** application window open until May 1, 2023: Grants of \$40,000 to 100,000 are available to implement online permitting for solar.
- CEC has released guidance for installation of air conditioners and heat pumps using the new federal efficiency rating system (SEER2, EER2, HSPF2). See attached
- CEC Workshops:
- BUILD program **workshop on November 8**. BUILD program provides technical assistance and incentives for new all-electric low-income residential buildings
- CUAC public **workshop on November 8**, regarding the incorporation of the California Utility Allowance Calculator (CUAC) into the CBECC software.
- HERS **workshop on November 15** to discuss proposed changes to the Home Energy Rating System (HERS) regulations in Title 20 and the field verification and diagnostic testing regulations in Title 24
- **Business meeting agendas and recordings.**
 - October 12
 - Approved National Environmental Management Institution Committee (NEMIC)'s proposed amendments to its ATTCP application in compliance with the 2022 Energy Code
 - Certified the updated 2022 Single-Family Residential and Nonresidential & Multifamily ACM Reference Manuals, which document the modeling methods used in the 2022 compliance software.
 - Certified the updated 2022 public domain residential, nonresidential, and multifamily software (CBECC-Res 2022.2.0 and CBECC 2022.2.0)
 - Next business meeting: November 16

Energy Code Training and Events

- **Energy Commission training and events**
 - November 2: Town of Paradise – Training: 2022 Single-Family Changes
 - November 9:
 - Golden Gate Chapter American Society of Heating, Refrigerating, and Air-Conditioning Engineers – Training: 2022 Multifamily and Nonresidential HVAC Changes
 - San Diego Chapter International Code Council, Energy and CalGreen Committee Meeting – Training: 2022 Energy Code Updates

- November 15:
 - San Diego Chapter International Code Council – Training: 2022 What’s New for Single-Family Buildings
 - Institute of Heating and Air Conditioning Industries Trade Show – Training: What’s New for HVAC; and Exhibit Booth
- November 22: Barnum & Celillo – Training: 2022 Nonresidential Indoor & Outdoor Lighting, PV, Battery, and Solar Ready Changes
- November 29: Barnum & Celillo – Training: 2022 Multifamily PV, Battery, Lighting, and Electrical Power Distribution
- **Energy Code Ace training – new 2022 materials**
- **BayREN training**
 - November 2: **Navigating the Energy Code (2022 Update)**
 - November 9: **2022 Energy Code Changes – Single Family**
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 - December 15: **How the Energy Code Treats Electrification (2022 Update)**
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 - November 10: **2022 Energy Code Preview for Single Family Projects**
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 - December 1: **2022 Energy Code Preview for Nonresidential Projects**
- **PG&E training**
- **Local Energy Code resources - new 2022 materials**

Energy Code Resources

- **Online Resource Center**
- Energy Standards Hotline: **email** or call 800-772-3300.
- **2022 Energy Code Compliance Software**
- **2025 Energy Code**

To receive regular updates, sign up and respond to the confirmation email:

- **Blueprint Newsletter email list**
- **Building Standards email list**
- **Appliance Standards email list**



This message is to address projects permitted under the 2019 Building Energy Efficiency Standards (Energy Code) in cases where the projects have specified Seasonal Energy Efficiency Ratio (SEER) rated equipment in the design, but the equipment installed uses a SEER2 rating.

The Department of Energy’s (DOE) [published final rule of increased efficiency standards](https://www.regulations.gov/document/EERE-2014-BT-STD-0048-0102) for residential air conditioners and heat pumps takes effect on January 1, 2023, can be found at <https://www.regulations.gov/document/EERE-2014-BT-STD-0048-0102>. The updated [DOE test procedure \(PDF\)](#) is used to determine new product efficiency ratings and is intended to be more representative of installations in homes. The [URL for the test procedures can be found here \(PDF\)](#). As part of the update, SEER, energy efficiency ratio (EER), and heating seasonal performance factor (HSPF) ratings will no longer be used and will be replaced by new ratings SEER2, EER2, and HSPF2. This new system of measurement will apply to all single-phase air conditioners and heat pumps less than 65,000 Btu per hour.

Air conditioners that are installed in California on or after January 1, 2023, must comply with the new standards. Heat pumps are allowed a sell-through provision where the new standards apply to products manufactured on or after January 1, 2023. HVAC manufactures have been preparing for these changes and have products using the SEER2, EER2, and HSPF2 ratings.

In a scenario where SEER rated equipment is specified in the project design on the residential certificate of compliance (CF1R) and equipment with only a SEER2 rating is installed and reported on the certificate of installation (CF2R), Table 1 may be used to convert the manufacturer’s SEER2 rating value to a SEER rating value to determine if the installed equipment is compliant with the Energy Code.

Table 1. Equations Used to Convert Respective Ratings

System Type	Equation
Split System Air Conditioner and Heat Pump	SEER = SEER2 X 1.05
Split System Air Conditioner and Heat Pump	EER = EER2 X 1.04
Split System Air Conditioner and Heat Pump	HSPF = HSPF2 X 1.17
Packaged Air Conditioner and Heat Pump	SEER = SEER2 X 1.04
Packaged Air Conditioner and Heat Pump	EER = EER2 X 1.04
Packaged Air Conditioner and Heat Pump	HSPF = HSPF2 X 1.18

Space Constrained System	SEER = SEER2 X 1.01
Space Constrained System	HSPF = HSPF2 X 1.17
Small Duct High Velocity System	SEER = SEER2 X 1.00
Small Duct High Velocity System	HSPF = HSPF2 X 1.18

Source: California Energy Commission

The installer performs the conversion when completing the CF2R. The actual SEER2 rating value must be included in the form notes as “SEER2 rating = XX.X” and the converted SEER rating value must be entered in the efficiency value field.

The building official must be able to confirm that the SEER2 rating of the equipment installed on site matches the SEER2 rating value included in the form notes and that the SEER rating value is converted accurately using Table 1.

The same method described above can be used to demonstrate compliance for the EER2 and HSPF2 ratings.

The Energy Standards Hotline (title24@energy.ca.gov) is available to help with Energy Code (Title 24, Part 6) questions.

[For more information on the DOE’s new federal standards.](#)

Stay Connected with the [California Energy Commission](#)
715 P Street
Sacramento, CA 95814



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2022 BayREN Energy Code Trainings & Events

<https://www.bayrencodes.org/events/>

Regional Forum: Decarbonizing Rental Housing While Protecting Tenants

Location: Zoom Webinar:

Date: Wednesday, November 16th, 2022

Time: 9:00 am – 12:00 pm

Description: Join BayREN to learn how local governments can approach equitable rental housing stock decarbonization. We'll hear about concerns renters have about decarbonization and energy efficiency upgrades and the legal and policy landscape around tenant protections in California and the Bay Area, and we will explore local and national leading examples in formulating a comprehensive approach to community engagement, policy and program development, and market transformation. This forum will help attendees develop a more nuanced understanding of the issue and will provide exposure to promising case studies and practical tools that Bay Area jurisdictions can pick up and run with. Speakers will include people from local community-based organizations as well as national experts. This online Forum is free and open to all. *See the attached flyer for more details.*

[Webinar Registration Link](#)

Navigating the Energy Code (2022 Update)

Location: Zoom Webinar

Date: Wednesday, November 2, 2022

Time: 9:00 am – 10:15 am

Description: California's Energy Code was first adopted in 1978 and is updated every three years by the California Energy Commission. As the code has grown in complexity, it has become longer and more complex. This refresher will review the context of the Energy Code and provide an overview of its structure, important supporting references and manuals, and how to find and check mandatory measures and performance and prescriptive approaches for different types of buildings. Notes on key 2022 updates will also be discussed.

Target Audience: Building Department Staff

ICC CEUs: 0.1

[Webinar Registration Link](#)

2022 Energy Code Changes – Single Family

Location: Zoom Webinar

Date: Wednesday, November 9, 2022

Time: 9:00 am – 10:30 am

Description: This course will provide an overview of the 2022 Energy Code changes for single family buildings, including changes to the structure of the energy code as well as changes to mandatory measures and performance and prescriptive requirements.

Target Audience: Building Department Staff, builders, contractors, energy consultants

ICC CEUs: 0.1

[Webinar Registration Link](#)

2022 Energy Code Changes - Multifamily

Location: Zoom Webinar

Date: Wednesday, November 30, 2022

Time: 9:00 am – 10:30 am

Description: This course will provide an overview of the 2022 Energy Code changes for multifamily buildings, including changes to the structure of the energy code, where to find the new multifamily sections, and changes to mandatory measures and performance and prescriptive requirements.

Target Audience: Building Department Staff, builders, contractors, energy consultants

ICC CEUs: 0.1

[Webinar Registration Link](#)

How the Energy Code Treats Electrification (2022 Update)

Location: Zoom Webinar

Date: Thursday, December 15, 2022

Time: 9:00 am – 10:30 am

Description: This course will provide an overview of the 2022 Energy Code changes for multifamily buildings, including changes to the structure of the energy code, where to find the new multifamily sections, and changes to mandatory measures and performance and prescriptive requirements.

Target Audience: Building Department Staff

ICC CEUs: 0.1

[Webinar Registration Link](#)

New!!! 2022 Energy Code Ace In-Person Trainings!

Hosted by County of Sonoma, BayREN Codes & Standards Program and North Coast Builders Exchange

Energy Code Ace – What’s New for the 2022 Energy Code

The 2022 California Energy Code has introduced significant changes for Residential, Multifamily and Nonresidential occupancies. We will present three sessions on the Envelope, Mechanical and Electrical changes in the 2022 Energy Code.

Location: North Coast Builders Exchange, 1030 Apollo Way, Santa Rosa CA 95407 – ***In-person only***

Instructor: Gina Rodda, Energy Code Ace

Date: Three Sessions – Tuesday, November 29, 2022

Time: 8:30 AM-2:30 PM - *Options to register for one or all sessions*

Target Audience: Contractors, Building Department Staff, Energy Consultants, Building Professionals

Session 1: What’s New for the 2022 Energy Code – Envelope

Time: 8:30 am-10:00 AM

Description: What’s new for the envelope for new construction and additions/alterations for single family, multifamily and nonresidential.

Session 2: What’s New for the 2022 Energy Code – Mechanical

Time: 10:30 AM -12:00 PM

Description: What’s new for mechanical (HVAC, water heating, ventilation) for new construction and additions/alterations for single family, multifamily and nonresidential.

ICC CEUs: 0.1

Lunch Break: 12:00-1:00 PM – *Lunch will be provided for attendees*

Session 3: What’s New for the 2022 Energy Code – Electrical

Time: 1:00 PM – 2:30 PM

Description: What’s new for electrical (lighting, electrical distribution, electric ready) (plus new PV and battery storage requirements): New construction and additions/alterations for single family, multifamily (just a little) and nonresidential.

ICC CEUs: 0.1

Registration Link: [Register for Individual Sessions or All Three What's New for the 2022 Energy Code Sessions](#)

2022 BayREN Reach Code Resources

BayREN Reach Codes & Policies Technical Support & Resources

<https://www.bayrencodes.org/reachcodes/>

- Why Adopt a Reach Code?
- What Local Governments Need to Know about Energy Efficiency Reach Codes
- Legal Requirements for Reach Codes
- Process & Timeline for Reach Code Development and Adoption
- Types of Reach Codes
- Reach Codes for the 2019 California Building Code
- Adopted Reach Codes
- Resources

BayREN can also provide some technical consulting support to jurisdictions working on reach codes.

BayREN Live Online Customized Reach Code Trainings

Live Online Webinars

Description: This course will help attendees understand and better enforce adopted reach codes within a specific jurisdiction. The course includes a combination of general practices as well as customized training for the jurisdiction's reach code. Reach Code Trainings are customized to address a city or county-specific Reach Code and are intended for city-specific or county-specific staff.

Target Audience: City-specific plan checkers, field inspectors, building department staff

Duration: Short Course (60-90 min) - Instructors are available remotely and trainings can be scheduled Monday to Friday from 7AM to 7PM.

California Codes & Standards Statewide Reach Codes Program

<https://localenergycodes.com/>

Reach Code Resources and technical support from the Statewide Reach Codes Program including adopted ordinances, cost effectiveness explorer tool and options for different types of Reach Codes.

Contact Christine Condon, Sonoma County BayREN Codes and Standards Program Representative to schedule trainings and for more information about reach code technical support: Christine.Condon@sonoma-county.org or 707-565-2125.



Local Governments Empowering Our Communities

The Bay Area Regional Energy Network (BayREN) Codes & Standards team invites you to register for our upcoming regional forum:



Decarbonizing Rental Housing While Protecting Tenants



Wednesday, November 16, 2022
9:00AM–12:00PM via Zoom

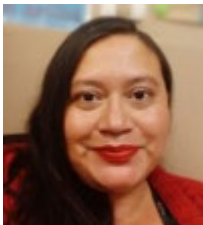
bayren.org/events-training

Date: Wednesday, November 16, 2022 | 9AM–12PM

Register: https://us06web.zoom.us/webinar/register/WN_TzNZXpTITHaCFOGOy2FGNQ

Join us to learn how local governments can approach equitable rental housing stock decarbonization. We'll hear about concerns renters have about decarbonization and energy efficiency upgrades and the legal and policy landscape around tenant protections in California and the Bay Area, and we will explore local and national leading examples in formulating a comprehensive approach to community engagement, policy and program development, and market transformation. This forum will help attendees develop a more nuanced understanding of the issue and will provide exposure to promising case studies and practical tools that Bay Area jurisdictions can pick up and run with. Speakers will include people from local community-based organizations as well as national experts. This online Forum is free and open to all.

Speakers will include:



Lupe Arreola
Tenants Together



Rich Chien
San Francisco Environment
Department



Ben Cooper
StopWaste



Avni Jamdar
Emerald Cities Collaborative



Nick Jiles
Rocky Mountain Institute



Ortensia Lopez
El Concilio of San Mateo County



Eric Rodriguez
Building Electrification Institute



Stefen Samarripas
American Council for an Energy-
Efficient Economy

For more information and to register visit: www.bayren.org/events-training



CHAPTER REPORT FALL 2022

UPCOMING EVENTS

- CALBO's 61st Annual Business Meeting (San Diego) - March 5-9, 2023
- CALBO's Education Week North (Burlingame) - August 28-31, 2023
- CALBO's Education Week South (Pending) - September 2023
- League of California Cities Annual Conference (Sacramento) - September 20-22, 2023
- IAMPO's 94th Annual Education & Business Conference (San Antonio, TX) - September 24-28, 2023
- ICC's Annual Conference (St. Louis, MO) - October 8-11, 2023

CALBO OPERATIONAL UPDATES

- CALBO's Board has voted to restructure all policy committees. Please look for updates to CALBO's website this Fall on the following committees:
 - State Code
 - Access (Subcommittee)
 - Energy (Subcommittee)
 - Structural Safety (Subcommittee)
 - Building & Fire Advisory
 - CALBO Training Institute (CTI)
 - Emergency Preparedness & Disaster Response
 - Legislative
 - Membership & Communications
- Given the many wildfires throughout the state, CALBO has been the "call-out" coordinator through the Governor's Office of Emergency Services deploying our

trained Safety Assessment Program Coordinators and Evaluators. Special thanks to the many jurisdictions and members who are answering this call to duty and service.

- CALBO has been providing comments for the California Hazard Mitigation Plan on behalf of local government.
- The Division of the State Architect (DSA) and CALBO are looking to collaborate on a guidance document on Accessibility for Circulation Paths at Vehicular Traffic. The CALBO Access Committee will take the lead on this document, which will be availed to our members for guidance.
- CALBO was pleased to see our full slate of candidates elected to the ICC Board of Directors in Louisville this September.
 - Michael Wich (City of Houma, LA) - President
 - Stuart Tom (City of Pasadena, CA) - Vice President
 - David Spencer (County of Adams, WA) - Secretary/Treasurer (Current Board)
 - Ron Hampton (State of KY) - Section D (Incumbent)
 - Angie Wiese (City of St. Paul, MN) - At Large (Incumbent)
 - Jack Applegate (City of Estacada, OR) - At Large (First Term)
 - Jose Roig (City of Austin, TX) - At Large (First Term)
- Perhaps you have noticed CALBO's commercials, aired at the ABM and educational events. CALBO is very pleased with how these have come out, highlighting both our sponsors in addition to CALBO original content.

CALBO GOVERNANCE

- CALBO has chartered a bylaws review and ratification committee to make a report to the membership on the need to "update" our current governing document. With the pandemic, some practices outlined in the bylaws were found to be outdated and this is the opportunity to make large governing changes for membership approval. The committee has been formed and has been meeting with the intention of presenting updates and changes at the 61st Annual Business Meeting. The CALBO Board will share these details in the immediate months ahead.
- The CALBO Board has continued its commitment to fiscal responsibility through the pandemic and has been refueling applicable reserve accounts as opportunities have availed this code change year.
- Each ICC California Chapter has been assigned a CALBO Board Member liaison. Board Member liaisons serve as the conduit between local chapters and the CALBO

Board. Please look for your CALBO Board Member liaison to be in touch with your chapter.

- CalBIG - Board
 - Central Coast - Board
 - Citrus Belt - Sara Retmier
 - Coachella Valley - Sara Retmier
 - County Building Officials - Mike Brinkman
 - East Bay - Mike Brinkman
 - Foothill - Sara Retmier
 - High Desert - David Gonzalves
 - Los Angeles Basin - Jesse De Anda
 - Monterey Bay - David Gonzalves
 - Napa/Solano - Doug Hughes
 - NorCal FPOs - David Gonzalves/Doug Hughes
 - Orange Empire - Jesse De Anda
 - Peninsula - Mike Brinkman
 - Redwood Empire - Doug Hughes
 - Sacramento Valley - Doug Hensel
 - San Diego - Brad Wungluck
 - San Joaquin Valley - Mike Brinkman
 - Shasta/Cascade - Doug Hughes
 - SoCal FPOs - David Gonzalves
 - Ventura - Jesse De Anda
 - Yosemite - Mike Brinkman/Doug Hensel
- CALBO is seeking to serve as an information gathered for Code Development efforts at all levels. Given the vigilant work of the codes committees of regional (Tri) chapters throughout California, CALBO did not want to be in conflict with their efforts. CALBO has created a webpage to post and coordinate all California code change proposals. This [page](#) was a valuable tool for those recently attending the ICC hearings and will be available for future code change cycles. This page was recently updated to reflect the suggestions of the Los Angeles Basin Chapter in advance of the 2022 ICC Group B Hearings.
 - CALBO continues to update its website www.calbo.org, which includes large enhancements to the registration portal designed for member ease. Initial feedback on the design has been favorable. More features will be added to adopt to membership needs.

- CALBO will host our 61st Annual Business Meeting at the Hyatt Regency Mission Bay/San Diego from March 5-9, 2023. The CALBO Board met in October to set the program, which will be available for registration in December 2022.
- Future ABM plans are underway to return to Indian Wells in 2024 as this meeting was cancelled during the pandemic. CALBO can confirm that we will meet in Hollywood April 13-17, 2025.

EDUCATION & TRAINING

- CALBO held its annual training events in the North (San Ramon) and South (Ontario) with great success this Fall. Between both events, CALBO trained 3,200 students in person and 4,700 students virtually.
- Special thanks to our many instructors and coordinators who selflessly offered their time to CALBO classrooms.
- CALBO will host our 2023 Class of the Building Officials Leadership Academy (BOLA) program will meet in Costa Mesa May 8-12, 2023. Should you be interested in joining the class of 2023, there is an interest list available. Please reach out to Lauren Herman at the CALBO office should you have any questions or to register for the BOLA program.
- The 2022 BOLA class met in Sacramento August 1-5, 2022 and was a professional success to us all. The class was a sell-out at 22 students and all plan to graduate at the upcoming 2023 in San Diego.
- We heard from our members that it is essential that you have the opportunity to split your staff between the Education Weeks, and the hybrid and virtual option enables you to do so. Given your feedback, we made the financial decision to bring the production team to both Education Week venues and offer virtual options at both. But keep in mind, this year there are only two education weeks - as opposed to 3 or 4 in previous code change years. If the demand is there, we will consider releasing a third Education Week for the Winter months, but we are trying to be practical and prudent given the availability of virtual training.
- CALBO continues to offer monthly live two-hour webinars - a great way to earn CEUs from your home or office. These webinars are specialized training opportunities that provide insight into a single code topic that complements CALBO's full-day courses and have a smaller attendance to ensure students have more time for instructor engagement, including questions and answers with the instructor. Example webinar topics include accessibility 11A and 11B, energy code, plumbing, mechanical, electrical, permit technician topics, and much more. Details and registration are currently available at www.calbo.org.

- In 2019 and 2020, large changes were made to the CALBO online training registration system based on membership feedback. This new and improved system will serve jurisdictional needs across the state when registering staff for their CEUs. New features include listing course descriptions, ICC and AIA course numbers with course titles on the online registration page along with new internal course management features for staff.
- CALBO has again collaborated with ICC to offer publications for the code change year; 2022 Significant Changes to the California Building Code and the 2022 Significant Changes to the California Residential Code. Both publications have been jointly produced between ICC and CALBO and are featured in our classrooms this Fall. The publications are currently available through the [ICC Bookstore](#).
- The CALBO Training Institute (CTI) is seeking new instructors and course developers. CTI will help you develop your speaking and listening skills, provide you an opportunity to co-teach with a seasoned instructor to gain hands-on experience in the classroom, learn how to create and implement a course plan, and utilize your knowledge to become a subject matter expert. Look for more information in the 2022-23 CALBO Training Catalog. Contact Lauren Herman at lherman@calbo.org with questions.
- CALBO will be leaving our Education Week North venue in San Ramon for the first time since 2008. We will be moving across the bay with the ability to expand and will meet August 28-31, 2023 at the Hyatt Regency San Francisco Airport in Burlingame.
- CALBO is assessing options for Education Week South outside of Ontario in 2023, with expansion in mind. As soon as details are final, they will be availed to all interested parties.

CALBO PARTNERS

- **CALBO IS EXTREMELY GRATEFUL FOR THE UNWAIVERING SUPPORT OF OUR PARTNERS THROUGH THESE TRYING TIMES.**
- CALBO successfully launched the CALBO Partner Program in 2018 which offered annual packages granting special access to CALBO's Education Weeks and Annual Business Meeting Sponsor and Exhibitor Program. Due to its popularity, CALBO is once again offering exclusive sponsorship opportunities to its members. Sponsors can make one payment and streamline their participation in these events for the remainder of the year. Sponsorships run with the membership year: April 1 - March 31.

- CALBO would like to recognize the following companies for their participation in the CALBO Partner Program. Thank you for your continued support and collaboration!
- Gold Sponsors: **4LEAF, Inc., CSG Consultants, Interwest Consulting Group, Optimum Seismic,** and **Willdan Engineering**
- Silver Sponsor: **Bureau Veritas, Clariti, Energy Code Ace** and **VCA Code Group**
- Bronze Sponsors: **International Code Council, Shums Coda Associates, Simpson Strong-Tie, TRB + Associates,** and **Wall and Ceiling Bureau (WCB)**
- If you would like more information about this program or other advertising, exhibitor, and sponsorship opportunities, contact Anne Jungwirth at ajungwirth@calbo.org.
- CALBO's 2023-24 Media Packet will be available in January 2023, outlining all sponsorship and exhibitor opportunities for the year ahead. If you would like to be added to the waitlist for more information, please contact Anne Jungwirth at ajungwirth@calbo.org.

GOVERNMENT AFFAIRS

- CALBO will host a legislative webinar for all interested parties on Thursday, October 27 at 1:00pm. This webinar is open to all and will feature details relevant to recent actions by the state legislature and what becomes enforceable January 1, 2023. To join us, please check the legislative events [page](#) for the registration link to sign up.
- CALBO looks forward to our *Leadership & Advocacy Day* (Lobby Day) to return in May 2023. Please stay tuned for updates and plan to join your professional colleagues in Sacramento for a day of engagement.
- Up to the minute legislative updates, when the State Legislature is in session, are always available to members at www.calbo.org.
- The State Legislature will reconvene in January for a new two-year session.
- The 2023-2024 legislative session will be the first year that features the new legislative districts in California which was finalized by the Independent California Redistricting Commission earlier this year. CALBO is expecting upwards of 30 new members to be elected to both houses in November, which will make next year a hectic year for legislation.
- In order to stay current on legislative priorities internally, CALBO's Legislative Committee is working on a set of webinars that will be available to the entire

membership throughout 2023. These webinars will address specific issue areas that affect Building Departments.

- Questions relative to Government Affairs or Bills of Interest can be sent to Brady Guertin at bguertin@calbo.org

LEGISLATIVE REPORT/BILLS OF INTEREST

Full summaries of each bill are available on CALBO's website

SB 897 (Wieckowski) Accessory Dwelling Units: Junior Accessory Dwelling Units

CALBO Position: *Neutral*

Status: Signed by the Governor

CALBO Observations: This bill was CALBO's top priority due to the significant safety concerns since this bill previously proposed eliminating the requirement that a newly constructed ADUs could not constitute an R Occupancy Change under the local building code. CALBO supports efforts to further the construction of ADUs in California, so long as they are built in a safe and feasible manner. CALBO activated our membership on the bill and because of our member's letters was able to get the bill amended in the Assembly Appropriations Committee. The bill was amended to allow local enforcement agencies to enforce an R Occupancy code under the local building code if based on substantial evidence there is a risk to public health and safety. Additionally, CALBO was able to get language in that clearly states that nothing in the law shall prevent a local agency from changing the occupancy code of a space that was previously an uninhabitable space such as a garage and subsequently converted for residential use. As a result of these efforts, CALBO removed its opposition to the bill. This was a significant win for public safety and for CALBO this year. Thank you to all our members who responded to CALBO's call to action as your efforts helped give the final push the legislature needed to improve the bill and reduce public harm.

AB 2234 (R. Rivas) Planning and zoning: housing: post-entitlement phase permits

CALBO Position: *Oppose*

Status: Signed by the Governor

CALBO Observations: This bill is sponsored by the Silicon Valley Leadership Group and Housing Action Coalition. CALBO is concerned as the bill would set a "shot clock" on review timelines for building permits based on project size. As currently written, a

development project of 25 units or fewer would require a review of 60 business days and 90 business days for 26 units or more. CALBO has concerns that the timelines are too short for our departments to comply and have pushed the authors and they have accepted some new amendments including making the requirements business days as opposed to calendar days to further expand the timelines. CALBO's goal was to water the bill down to make it feasible for our departments and requested an amendment to the bill to set up a tiered system based on project size. CALBO also requested amendments to specify that high-rise residential buildings as defined by current law would be exempt from these timelines. Unfortunately, the author did not take our amendments, however the bill was improved by the Senate Appropriations Committee and allows local enforcement agencies to extend or remove these timelines if based on substantial evidence there is a risk to public health and safety. CALBO is hopeful this flexibility will allow local building departments to verify public safety before having to comply with unnecessary mandates for permit review but still did not do enough to remove our opposition.

AB 1738 (Boerner Horvath) Building standards: installation of electric vehicle charging stations: existing buildings

CALBO Position: *Neutral*

Status: Signed by the Governor

CALBO Observations: This bill was one of several electric vehicle charging station bills going through the legislature. Specifically, this bill previously mandated the Department of Housing and Community Development (HCD) to propose to the Building Standards Commission mandatory Level 2 or Direct Current Fast Charging Stations to existing parking facilities serving multifamily dwellings, hotels, motels, and nonresidential buildings. Recently, HCD passed the first in the nation requirement for EV capable stations in existing residential facilities. These standards will be enacted in 2023 and it would be more beneficial to wait and gather feedback on the newly proposed standards before going further with 100% EV Ready parking spaces. CALBO has been working closely with developers on amending the bill to make it more feasible and hopes the legislature will avoid further legislating code until the proper feedback is reviewed. As a result of our conversations on this bill, the law now does not require standards to be adopted by HCD and states that the agency may adopt standards for electric vehicle charging stations in existing buildings. This is another example of California understanding the importance and benefit of the regulatory process and a sign of how our message to go through the correct channels is beginning to work more effectively in the legislature.

AB 1329 (Nazarian) Building codes: earthquakes: functional recovery standard

CALBO Position: *Neutral (No position)*

Status: Failed

CALBO Observations: This bill is a revival of a similar bill from 2018, 2019, and 2020. Previous versions have been stopped in the Appropriations Committee due to budgetary concerns and had the same fate this year. CALBO previously opposed a past version of this bill as it contained restrictive language regarding the working group. CALBO is supportive of functional recovery, but does not want to step on the Building Standards Commission's toes and looks forward to working with stakeholders to ensure building safety in the future.

AB 2322 (Wood) California building standards: fire resistance: occupancy risk categories.

CALBO Position: *Oppose*

Status: Signed by the Governor

CALBO Observations: This bill mandates specific requirements in the building code regarding fire resistance based on occupancy risk categories in very high, high, and moderate California fire severity zones. This bill is going through the regulatory process, which is appreciated, however it does require specific standards to apply to nonresidential and critical infrastructure buildings. CALBO has talked with the author's office on making it more of a recommendation or research based approach with the Office of the State Fire Marshal and the Building Standards Commission to achieve the intended goals of the bill. Unfortunately, this bill was signed by the Governor without the recommendations CALBO had provided.

SB 379 (Wiener) Residential solar energy systems: permitting

CALBO Position: *Neutral*

Status: Signed by the Governor

CALBO Observations: This bill was a high-priority bill for CALBO to either kill, or to severely amend, due to the questionable vetting of the required Solar App + and mandate upon local government. CALBO has testified in committee against the bill and has been fully engaged with the author and sponsor since the bill was introduced earlier in 2021. As a result of our efforts, CALBO was able to get multiple amendments in the bill to further exempt smaller jurisdictions from these requirements. CALBO additionally got amendments in that would exempt the use of an automated permitting system when the technology is not capable of a specific actions at the time of application. To assist in

efforts to fully understand the implications of this new technology, CALBO supported a \$20 million budget appropriation to develop a grant program for jurisdictions who voluntarily adopt an online permitting system. CALBO made it clear that we would only support this if it was voluntary and was not a mandated requirement. CALBO worked closely with the California Energy Commission (CEC) to provide as much funding as possible for our departments should a mandate become law if this bill is passed. Local jurisdictions can qualify for up to \$40,000 in grants based on population size to adopt these kind of permitting systems including funding for subscription costs and software needed to use SolarAPP+ or similar technology systems. CALBO additionally worked with the CEC to include future funding for training as these systems are updated in response to feedback from local building departments. We urge our members to provide feedback if your jurisdiction has used or is planning to use SolarApp + so the legislative team can fully understand the drawbacks or benefits of this technology. Thank you in advance for your participation, please apply for these funding opportunities in your local jurisdiction if your department is considering adopting automated permitting systems for residential solar energy systems.

SB 855 (Newman) Childhood Drowning Data Collection Pilot Program

CALBO Position: *Support*

Status: Signed by the Governor

CALBO Observations: This is not a new issue to CALBO, and we have been a strong proponent of the Swimming Pool Safety Act in the past. This pilot program provides an opportunity for California to understand what the most common causes for childhood drownings in private pools are. It additionally would establish a California Water Safety Action Committee after data is received and analyzed to find best practices to prevent childhood drownings. CALBO hopes that building officials will be a part of these conversations once the data is collected to better understand how we can prevent these tragedies from occurring at the local level.

AB 1721 (Rodriguez) Seismic Retrofitting: soft story multifamily housing

CALBO Position: *Support*

Status: Dead, Program Established Via the Budget Process

CALBO Observations: This bill provides a grant program for seismic resiliency in soft story multifamily housing. Sponsored by the United States Resiliency Council, this bill provides funding opportunities for Californians to retrofit their homes for earthquake protection. The grant program if passed, would provide a great opportunity for homeowners and landowners to upgrade their buildings and increase public safety in

the built environment. AB 1721 died in the Senate, however some of the money was passed in the budget negotiations this year instead. \$250M of financial assistance is available for high-risk soft-story multifamily buildings that is subject to new local retrofit mandates.

WATER & WEATHERPROOFING SOLUTIONS

Thu, November 3, 2022, 5:30 PM – 8:30 PM

Charlie's Restaurant at the Windsor Golf Club 1320 19th Hole Drive Windsor, CA 95492
Patrick Tuel, CSI, of S&K Marketing who represents a vast array of manufacturers will be presenting on Water & Weatherproofing Solutions including...

- Sources of Moisture/Vapor Transmission
- Failures from Moisture/Vapor Transmission
- Types of Membranes and Their Differences
- Solutions for Sealing the Building Envelope

[Register here](#)

Learning and Libations

Tire-Derived Aggregate – Making Roads More Sustainable.

Wednesday, November 16, 2022, 5:00 PM – 6:30 PM

GHD, 2235 Mercury Way, Santa Rosa, CA 95407

We will gather periodically at member offices (or other space) to network, enjoy some seasonal beverages, and learn something new! You will get to see where other members work (when actually in the office) and have the opportunity to sit in on a short presentation.

RSVP at admin@recci.org

Thanks!

Carolyn Glanton (*she/her/hers*) | **Sonoma Clean Power**

Programs Operations Manager

Direct: [\(707\) 890-8485](tel:7078908485)

Customer Service: [1 \(855\) 202-2139](tel:18552022139)

sonomacleanpower.org

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2020 National Electrical Code (NEC)

Updates Significant changes

NFPA is offering this free training in support of California's incorporation by reference of the 2020 NEC as the 2022 California Electrical Code. This one day program provides an overview of code changes that were created for the 2020 edition of the NEC. NFPA technical staff will be in attendance during this session to answer questions using the platform's chat/Q&A feature.

You must be an AHJ or code Enforcer representing a California jurisdiction to attend this class. Please register for one class per person.

Six separate repeat dates are offered from 8am-4pm Pacific Time.

Classes offered November 1, 3, 7, 9, 15 or 16, 2022.

Register here:

Tuesday, 11/1/22

https://nfpa-org.zoom.us/webinar/register/WN_x3fFXUhtTHCyjYNnT4-ofA

Thursday, 11/3/22

https://nfpa-org.zoom.us/webinar/register/WN_HVmlDpf3ShGbiUpAKJmnLA

Monday, 11/7/22

https://nfpa-org.zoom.us/webinar/register/WN_5oaV88pfR4OdkBaYoT-Nw

Wednesday, 11/9/22

https://nfpa-org.zoom.us/webinar/register/WN_BsZXs424SB6AvTmSiuNp0w

Tuesday, 11/15/22

https://nfpa-org.zoom.us/webinar/register/WN_5S5cEyu6TC-0zm9JTWxLcQ

Wednesday, 11/16/22

https://nfpa-org.zoom.us/webinar/register/WN_kg0VuY9HQKmPxd1KRBr_qA



HEIRLOOM

Cucina Italiana

ASIAN CHICKEN SALAD

GRILLED MARINATED CHICKEN BREAST WITH BOK CHOY, NAPA CABBAGE, GREEN ONIONS AND PEA SHOOTS, ASIAN VINAIGRETTE... **\$12.95**

TORTELLINI ANTIPASTO SALAD

TORTELLINI, KALAMATA OLIVES, ARTICHOKE HEARTS, MOZZARELLA, BELL PEPPER, CAPERS, SALAMI W/ BASALMIC VINEGAR... **\$12.95**

COBB SALAD

MIXED GREENS WITH BACON, BLUE CHEESE, HARD COOKED EGG AND GRILLED CHICKEN WITH BUTTERMILK RANCH DRESSING... **\$12.95**

SANDWICHES

(SERVED WITH SIDE SUZANNE SALAD)

GRILLED CHICKEN PESTO SANDWICH

RED ROASTED BELL PEPPER, LETTUCE AND PESTO ON COSTEAUX RUSTIC BAGUETTE... **\$12.95**

CAPRESE SANDWICH

FRESH MOZZARELLA, HEIRLOOM TOMATO, FRESH CREAMY BASIL SPREAD, ARUGULA WITH EXTRA VIRGIN OLIVE OIL ON COSTEAUX RUSTIC BAGUETTE... **\$12.95**

SMOKED TURKEY CLUB SANDWICH

SMOKED TURKEY, BACON, LETTUCE, TOMATO, MAYO MUSTARD ON SIDE... **\$12.95**

NOVELTY ITEMS

HOMEMADE POTATO CHIPS

WITH FRENCH ONION DIP... **\$6.95**

MINI CHEESE BOARD

(LOCAL BRIE AND BLUE CHEESES, FRESH RASPBERRIES, DRIED APRICOTS, CANDIED PECANS, COSTEAUX RUSTIC BAGUETTE)... **\$9.95**

Sally Tomatoes



AT SOMO VILLAGE

Catering Menu

REVISED JULY 2021

Created for Events that take place at
The Event Center at Sonoma SOMO Village.

All menu plans include tables, chairs, flatware, plates, glassware,
linen napkins, and table cloths, set up and strike

Sally Tomatoes Event Center & Catering Company
1100 Valley House Drive, Rohnert Park CA. 94928

(707) 665-9472

Hors D'oeuvres

Each platter serves approximately 50 guests, half orders are available except where noted.
An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price.

Servers, bartenders, and linen are NOT included in this price if the
hors D'oeuvres are not ordered in conjunction with lunch or dinner.

Set up charges may also apply.

Prosciutto Di Parma Wrapped Fruit (125 pieces):

Fresh seasonal fruit wrapped in prosciutto with a
squeeze of fresh lemon and cracked pepper **\$225.00**

Stuffed Mushrooms (125 pieces):

3 options, choose 1 **\$190.00**
Mushrooms stuffed with feta cheese, spinach, and sun
dried tomatoes

Fresh Fruit Platter:

Cut melons, strawberries, grapes and assorted fresh
fruit with Greek honey yogurt dipping sauce **\$190.00**

Bruschetta Rustica (125 pieces):

3 options, choose 1 **\$175.00**
Olive oil rubbed crostini topped with, fresh tomato
salsa, wild mushroom compote, or Sicilian olive pesto

Seven Layer Bean Dip:

Layers of re-fried beans, Spanish rice, seasoned ground
beef, jack cheese, and served with sour cream, salsa,
guacamole, and homemade tortilla chips **\$225.00**

Foccaccia (1 Sheet):

Topped with pesto, grilled chicken and caramelized
onions OR Sally's tomato sauce, mozzarella and Italian
herbs **\$190.00**

Imported & Artisan Cheese Selection:

A variety of luscious cheeses served with fresh berries,
candied nuts, baguette and crostini bread **\$210.00**

Baked Brie in Pastry:

Ripe brie baked with caramelized apricots and candied
walnuts served with sliced baguette & crostini **\$210.00**

Homemade Meatballs:

Homemade meatballs served Italian style fresh tomato
sauce or Swedish style in cream and beef broth with
lingonberry preserve **\$210.00**

Chicken Skewers (90 skewers):

Chicken skewers drizzled with a Thai peanut sauce
or pineapple teriyaki sauce, both are garnished with
sesame seeds and chopped scallions **\$210.00**

Whole Cold Poached Salmon (12-14 lbs):

Poached salmon served with crostini and
saffron sauce **\$325.00**

*Salmon can not be split -1 week advance order required

Jumbo Prawns (6lbs of 16/20 count prawns):

Served poached with cocktail sauce, or wrapped in
pancetta with a lemon gremoulade, or breaded in
coconut and deep fried with a sweet spicy chili **sauce**
\$275.00

Smoked Salmon Cucumber Cups (125 cups):

Filled with smoked salmon, capers, lemon, dill and
cream cheese **\$210.00**

Puff Pastry Cups (125 cups):

Filled with ripe soft brie and sweet cherry compote
\$190.00

Baby Nu Potatoes (125 pieces):

Filled with horseradish and chive infused potato puree
and garnished with black lumpfish caviar **\$190.00**

Grilled Lamb Chops (100 chops):

Balsamic marinated and grilled, sliced into individual
chops and drizzled with fresh mint pesto **\$425.00**

Ahi Tuna Wontons (100 pieces):

Seared Rare and sliced on wontons topped with wasabi
cream and sweet soy reduction **\$350.00**

Breakfast

Included are coffee service, and juice.

All selections are tailored to serve a minimum of 20 guests.

An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price.

Servers, tables, chairs and all table top items are included in this price.

Welcome Breakfast

Assorted Breakfast breads, croissants, and bagels served with butter, jam and cream cheese
Fresh fruit salad with fresh berries and plain non-fat yogurt

\$12.00 per person

Tier #1

Assorted Breakfast breads, croissants, and bagels served with butter, jam and cream cheese
Fresh fruit salad with fresh berries and plain non-fat yogurt
Homemade frittata or scrambled eggs with choice of fillings (vegetarian)

\$14.00 per person

Tier #2

Assorted Breakfast breads, croissants, and bagels served with butter, jam and cream cheese
Fresh fruit salad with fresh berries and plain non-fat yogurt
Breakfast sausages, bacon or carved ham (*choose one please*)
Breakfast potatoes
Homemade frittata or scrambled eggs with choice of fillings (vegetarian)

\$16.00 per person

Tier #3

Assorted Breakfast breads, croissants, and bagels served with butter, jam
Smoked Salmon and cream cheese with onion and capers
Fresh Fruit Salad with fresh berries, Plain non-fat yogurt
Breakfast sausages, bacon or carved ham (*choose one please*)
Breakfast Potatoes
Homemade Frittata or scrambled eggs with choice of fillings (vegetarian)

\$18.00 per person

Breakfast Burrito Bar

Flour tortillas with Spanish rice, smoked bacon and sausage,
beans, sour cream, guacamole,
pico di gallo, pickled jalapenos
Scrambled eggs
Fresh fruit salad with fresh berries

\$20.00 per person

LUNCH SELECTIONS

**A 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price.
Servers, bartenders, tables, chairs and all table top items are included in this price.
Included are any two salads from Sally's Salads listed below.**

Classic Deli Trays Cut Sandwiches, Wraps, & BBQ Luncheons

Included are any two of Sally's Sensational Salads

\$17.00

Fresh roasted beef and turkey, ham and hard salami slices with sliced Swiss and provolone cheeses, sweet roasted peppers, grilled eggplant, artichoke hearts, sliced tomatoes, lettuce, sliced red onions, assorted rolls, and sliced breads with mayonnaise and mustard remoulade.

-Or-

Specialty Deli Sandwiches with Fresh Roast beef on garlic bread with sliced tomato and horseradish cream. Fresh roast turkey on soft roll with herbed cream cheese and cranberry chutney.

Veggie Sub on soft roll with Grilled Eggplant, Roasted Peppers, Artichoke Hearts with a balsamic spread.

-Or-

Traditional Deli Sandwiches featuring Fresh Roast Beef or Turkey, Salami, or Ham. All sandwiches include mayonnaise & mustard, lettuce, tomato & red onion with your choice of Swiss or provolone cheese served on a soft French roll, sliced sourdough or whole wheat bread.

-Or-

Assorted Wrap Sandwiches featuring Smoked Salmon and cream cheese, tomato & avocado and Sprout with Swiss cheese, Fresh Roast Beef with lettuce & tomato and chipotle spread, fresh Roast Turkey with cranberry chutney and green onion cream cheese

-Or-

Grilled Hamburgers and Hot Dogs, served with buns, lettuce tomato, red onion, relish, sauerkraut, and appropriate condiments

-Or-

BBQ Chicken (bone in thighs) and Pulled Pork BBQ (slow cooked overnight) served with cole slaw, small rolls and pineapple baked beans

Pasta Luncheons

**Included are any two pastas listed below
with any two of Sally's salads
served with garlic bread, homemade breadsticks or Foccaccia
\$18.00 per person**

Pomodoro:

Made with fresh tomato sauce fresh basil, and garlic.

Mushroom Cream:

Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce.

Pesto:

Blue lake beans, diced nu potatoes, toasted pine nuts, and sun dried tomatoes mixed with a delicious pesto.

Manicotti:

Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella, and fresh tomato sauce.

Sicilian Style Baked Pasta:

Sautéed eggplant, mozzarella and parmesan, fresh basil, and fresh Sally Tomatoes sauce.

Eggplant Parmesan:

Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil.

Neapolitan:

Homemade meatballs and fresh tomato sauce.

Amatriciana:

Pancetta, onions, and fresh diced tomatoes mixed with fresh tomato sauce.

Sausage and Spinach:

Spinach and sausage sauté served in a herb chicken broth

Wine Country:

Chicken breast, fresh mozzarella, and roasted sweet red bell peppers, artichoke hearts in a light chicken and white wine broth.

Putanesca:

Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Sally Tomatoes marinara sauce.

Lasagna:

Layers of spinach, ricotta, mozzarella, fresh basil, and Sally Tomatoes marinara sauce, or Bolognese style with fresh ground beef, béchamel and tomato sauces, ricotta and mozzarella cheese

The Main Attraction

Included are any one or two main attraction items listed below, any two sides (salads or side dishes) served with garlic bread, homemade breadsticks, Focaccia or French rolls and butter.

\$20.00 per person

Chicken Picatta:

Grilled and finished with a lemon, butter, caper and white wine sauce

Chicken Saltimbocca:

Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce.

BBQ Chicken:

Grilled bone in thighs with homemade Jack Daniels BBQ sauce

Chicken Parmigiana:

Breaded and fried, finished with mozzarella and fresh tomato sauce and baked.

Chicken Marsala:

Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley.

Chicken Creole:

Grilled and rubbed with Cajun spice, then finished with a mango/papaya salsa.

Pork Loin:

Slow roasted pork served with pear leek compote, or plum chipotle sauce

Pulled Pork BBQ:

Slow cooked overnight and pulled served with cole slaw and small rolls (can-not be split)

Sliced Roast Beef:

Tender slices topped with a cherry tomato, fresh horseradish, and whole mustard seed salsa.

Salmon Picatta:

Fresh salmon drizzled with lemon, butter, capers, and white wine.

Sally's Salads

Suzanne's Salad:

Mixed greens, toasted walnuts, gorgonzola cheese, dried cranberries, and mandarin orange slices with a balsamic vinaigrette.

Caesar Salad:

Crisp romaine lettuce with garlic croutons, and a lemon Caesar dressing.

**with grilled breast of chicken add \$2.00*

Katarina Salad:

Fresh Arugula, toasted pine nuts, capers, shaved parmesan in lemon vinaigrette

**with grilled breast of chicken add \$2.00*

Roasted Beet Salad:

Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette

German Potato Salad:

Red nu potatoes with smoked bacon, fresh dill, red onions, and hard cooked eggs.

Old Fashioned Potato Salad:

Red nu potatoes with mayo and mustard, yellow onion, diced celery.

Mediterranean Pasta Salad:

Penne Pasta with feta cheese, Sicilian olives, capers, sun dried tomatoes, cucumbers, and fresh herbs in a lemon herb vinaigrette.

Spinach Salad:

Fresh spinach, pancetta, chopped egg, red onion, mushroom and shallot vinaigrette.

Asian Chicken Salad:

Grilled marinated chicken breast, bok choy, Napa cabbage, green onions and pea shoots with Asian vinaigrette

Vegetables and Starch Selections

Red Potatoes:

Roasted with fresh rosemary, garlic, and olive oil.

Mashed Potatoes:

Red Potatoes with the skin on, mashed with butter, cream, garlic and fresh rosemary.

Blue Lake Beans:

Mixed with diced fresh tomatoes, slivered garlic, and olive oil.

Tomato and Zucchini Gratin:

Freshly roasted with seasoned toasted Italian bread crumbs, fresh herbs, and parmesan cheese.

Special Spinach:

Fresh spinach braised with a light vegetable broth, slivered garlic, extra virgin olive oil, and parmesan cheese.

Confetti Rice:

Jasmine Rice with fine diced carrot, onion and red bell pepper.

Homemade Polenta Triangles:

Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella.

Mixed Sauté Vegetables:

Fresh seasonal vegetables saute in olive oil and garlic

Risotto:

Slow cooked with mushrooms, shallots, and fresh herbs in broth

Lunch Desserts

All desserts are \$3.50 per person

Homemade Cookies
Chocolate Raspberry Brownies
Cheesecake
Tira Mi Su
Chocolate Bourbon Tort

Lunch Beverages

All beverages are \$3.50

Ice Tea, Lemonade
Coffee (regular and decaffeinated)
Assorted hot teas with lemon and honey
Italian Orange or Lemon Soda
Pepsi, Diet Pepsi, Sprite
San Pellegrino Sparkling Water add \$2.00

The Best Homemade Chips

All \$3.50 per person

Potato Chips with French onion dipping sauce
Tortilla Chips with fresh pico di gallo
Sweet Potato Chips with curry lime dipping sauce

DINNER SELECTIONS

The following is a list of our menu offerings. These are served in a sit down or buffet format at no additional charge. The highest priced menu entrée selection you choose sets the price for the menu and you may have a maximum of two proteins. All menus include bread service, salad(s), two side dishes (a starch and a fresh vegetable), dessert and coffee/tea. If two proteins are selected vegetarians can be accommodated with a separate selection, please discuss this with us at the time of your booking. An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price. Servers, bartenders, tables, chairs and all table top items are included in this price

Pasta & Vegetarian Menu Selections

Penne Putanesca:

Kalamata olives, capers, tomatoes, garlic, eggplant, crushed red pepper in Sally Tomatoes Marinara Sauce **\$34.95**

Vegetarian Lasagna:

Layers of spinach, ricotta, mozzarella, fresh basil, toasted pine nuts & Sally Tomatoes marinara sauce **\$34.95**

Penne Pomodoro:

Made with fresh tomatoes, fresh basil, and garlic in Sally Tomatoes Marinara Sauce **\$34.95**

Penne Mushroom:

Fresh sliced mushrooms, onions, and garlic topped with a Marsala cream sauce **\$34.95**

Penne Pesto:

Blue lake beans, diced nu potatoes, toasted pine nuts, & sun dried tomatoes mixed with a delicious pesto **\$34.95**

Manicotti:

Pasta stuffed with spinach, ricotta, toasted pine nuts, and mozzarella cheeses, and fresh tomato sauce **\$34.95**

Sicilian Style Baked Pasta:

Sautéed eggplant, mozzarella and parmesan cheeses, fresh basil, and fresh Sally Tomatoes sauce **\$34.95**

Eggplant Parmesan:

Thin slices of eggplant layered with fresh Sally Tomatoes sauce, mozzarella and parmesan cheeses, and fresh basil **\$34.95**

Lasagna Bolognese:

pasta sheets layered with Bolognese sauce, béchamel, mozzarella **\$36.95**

Seafood Pasta:

Salmon and shrimp with fresh tomato, green onion, mushrooms, white wine and fresh cream **\$39.95**

Neapolitan:

Homemade meatballs & Fresh Tomato Sauce **\$36.95**

Amatriciana:

Pancetta, onions, and fresh diced tomatoes mixed with Sally Tomatoes Sauce **\$35.95**

Italian Sausage:

Spinach and sausage served in a light herb sauce with parmesan cheese **\$35.95**

Wine Country:

Grilled chicken breast, artichoke hearts, mushrooms, garlic, red roasted bell pepper, white wine, in a light broth **\$35.95**

Protein Selections

Beef, Pork & Turkey selections will be served au jus and hand carved at a carving table with sauces on the side. All Chicken breasts are fresh A-line breasts with the wing bone and skin still attached to the boneless breast.

Chicken Picatta:

Grilled and finished with a lemon, butter, caper and white wine sauce **\$41.95**

Chicken Saltimbocca:

Grilled and finished with sliced prosciutto, provolone cheese and a white wine, butter sage sauce **\$41.95**

Chicken Parmigiana:

Breaded and fried, finished with mozzarella and fresh tomato sauce and baked **\$41.95**

Chicken Marsala:

Grilled and finished with sliced mushrooms, Marsala wine, and Italian parsley **\$41.95**

Cornish Game Hen:

Roasted and served Tuscan style with mushrooms, wine, pancetta, onions, fresh tomatoes and fresh rosemary **\$41.95**

Chicken Creole:

Rubbed with Cajun spice and grilled then finished with a mango/papaya salsa **\$41.95**

Big Chicken Mamou:

Diced, peppered and seared breast of chicken cooked in a spicy fresh tomato, onion & herb broth served over dirty rice or pasta (this dish is hot & spicy) **\$41.95**

Fresh Roast Turkey:

Served with homemade cranberry chutney or shallot turkey gravy **\$41.95**

Fresh Roast Beef:

Sliced thin and served au jus with horseradish cream **\$43.95**

Boneless Pork Loin:

Grilled and finished with plum chipotle reduction **\$41.95**

Fresh Salmon:

Grilled or roasted in a fine herb crust and topped with a mango papaya salsa **\$46.95**

New York Strip:

Roasted to perfection and finished with a wild mushroom demiglaze **\$50.95**

Pork Tenderloin:

Grilled and then roasted and finished with a brandied cherry demiglaze **\$50.95**

East Coast Scampi:

Topped with lemon, butter, garlic, white wine, toasted bread crumbs parmesan cheese and Italian parsley **\$50.95**

Filet Mignon:

Wrapped in pancetta, pan seared and roasted, and finished with sauce Diane **\$75.95**

Prime Rib:

Slow Roasted, cut English style and served au jus with horseradish cream **\$85.95**

Rack of Lamb:

Roasted and finished with a fresh mint pesto **\$85.95**

Fresh Ahi Tuna:

Seared medium rare and finished with wasabi cream and sweet soy reduction **\$85.95**

Sally Tomatoes BBQ

The following is a list of our menu offerings. All are prices for a minimum of 25 guests. These are served only in a buffet format. All menus includes appetizers, bread service, sides, main course(s) and dessert. An 18% overhead charge (NOT a gratuity) and local sales tax will be added to the menu price. Servers, bartenders, tables, chairs, linen and all other table top items are not included in these menu prices.

Appetizers:

Choose one or two

- Homemade chips, salsa and guacamole • Homemade potato chips and French onion dip
- Spinach dip in bread bowl with sliced baguette • Vegetable platter with homemade ranch dip

Bread Service:

Choose one

- Corn and flour tortillas • Garlic Bread • Grilled flatbread with olive pesto
- Rolls and Butter

Sides:

Choose up to three

\$2.50 per person

- Caesar Salad • Suzanne Salad • House Salad • Tortilla Salad • Macaroni Salad • Potato Salad
- Tortellini Antipasto Salad • Baked Beans • Spanish Beans and Rice
- Greek Pasta Salad • Tomato Cucumber Salad • Grilled Vegetable Platter

Main Courses:

Choose up to two

(The highest price sets the price of the buffet)

Hamburgers: 1/2 lb grilled with buns, assorted cheeses, condiments, lettuce tomato and onion	\$28.95
Hot Dogs and Sausages: large Kosher dogs and Yanni's sausages, rolls and condiments	\$28.95
BBQ Chicken: homemade Jack Daniels BBQ Sauce	\$36.95
Tuscan Grilled Chicken: lemon, fresh rosemary and garlic	\$36.95
Pulled Pork BBQ: slow cooked overnight, slightly smoked and tender	\$36.95
Tri-Tip: rubbed and grilled, hand carved with our signature BBQ sauce	\$45.95
Baby Back Ribs: tender, slow cooked, spiced and finished with our BBQ sauce	\$45.95

Salads

The salads listed below are included with all the menu plans. Please choose one salad for a sit down party and you may have two salads at a buffet.

Gerard's Famous Caesar Salad:

Traditional romaine lettuce with house made Caesar dressing, anchovies and garlic croutons.

Roasted Beet Salad:

Red and yellow marinated beets with pickled onions and gorgonzola cheese over baby greens with a light vinaigrette

Hearts of Romaine:

Romaine hearts topped with dried cherries, gorgonzola cheese and toasted pine nuts.

Suzanne's Salad:

Organic Mixed Greens served with gorgonzola cheese, dried cranberries, mandarin orange slices and tossed with balsamic vinaigrette.

Spinach Salad:

Baby spinach covered with hard cooked eggs, sliced mushrooms, and crispy pancetta and tossed with shallot vinaigrette.

House Salad:

Mixed organic baby greens mixed with fresh sliced vegetables and tossed with balsamic vinaigrette.

Panzanella:

Dried Tuscan bread mixed with quartered tomatoes, sliced red onions, fresh basil and tossed with oregano Chianti vinaigrette

Caprese Salad:

Slices of fresh mozzarella and tomatoes drizzled with extra virgin olive oil and fresh basil.

Baci Salad:

Baked goat cheese gratin served on a bed of organic baby greens and toasted hazelnuts and tossed with hazelnut vinaigrette.

Starch & Vegetable Side Dishes

The Side dishes listed below are included with all the menu plans
Please choose one of each or any two.

Scalloped Potatoes:

Thinly sliced with yellow onion, fresh cream and nutmeg, finished with gratin topping.

Mashed Potatoes:

Red Potatoes with the skin on, mashed with butter, garlic, cream and fresh rosemary.

Roasted Potatoes:

Red Potatoes roasted in a high oven with fresh herbs and garlic.

Confetti Rice:

Jasmine Rice with fine diced carrot, onion and red bell pepper.

Risotto:

Slow cooked with mushrooms, shallots, and fresh herbs in broth.

Dirty Rice:

Traditional Cajun style with bacon.

Homemade Polenta Triangles:

Finished with your choice of fresh tomato sauce or pesto sauce and mozzarella cheese.

Blue Lake Beans:

Mixed with diced fresh tomatoes, slivered garlic, and olive oil.

Tomato and Zucchini Gratin:

Freshly roasted with seasoned toasted Italian bread crumbs, fresh herbs, and Parmesan cheese.

Special Spinach:

Fresh Braised Spinach with extra virgin olive oil, crushed red pepper and grated parmesan cheese.

Fresh Asparagus (seasonal):

Blanched with extra virgin olive oil and lemon (hot or cold)

Grilled Vegetable Platter (cold):

Portobello Mushrooms, Eggplant, Red Bell Peppers, Zucchini, Fresh Tomato, Red Onion and Asparagus

Stuffed Sicilian Peppers:

Red Bell Peppers stuffed with Italian breadcrumbs, white raisins, pine nuts, capers, fresh herbs and parmesan cheese

Mixed Sauté Vegetables:

Fresh Seasonal Vegetables sauté with olive oil and garlic

Buffet Packages

**All packages include appetizers, bread service,
Two salads, two side dishes, two main course items, dessert and coffee service
Vegan and Gluten free options are available.**

Classic Buffet

Imported cheese display, fresh tomato bruschetta
and stuffed mushrooms

Bread Service, Suzanne Salad, Hearts of Romaine Salad,
Green Beans Almandine, Garlic Mashed Potatoes. Fresh
Roast Beef served au jus with horseradish cream and
Grilled Chicken Picatta

Homemade Cheesecake

\$52.95 per person

Pasta Buffet

Imported cheese display with fresh fruit, nuts,
crostini and sliced baguette

Garlic Bread, Caesar Salad, Spinach Salad,
Homemade Vegetarian Lasagna, Wine Country
Grilled Chicken Penne, and Penne Pesto Primavera

Warm Chocolate Raspberry Brownie with fresh
cream and chocolate sauce

\$47.95 per person

Wine Country Buffet

Wine Country Artisan Cheese Display with assorted
local cheeses, roasted artichoke, olive and wild
mushroom tapanades served with fresh berries,
spiced/candied nuts, crostini and sliced baguette

Bread Service, Butter lettuce salad with toasted
hazelnuts, crumbled goat cheese in hazelnut
vinaigrette, Roasted Beet Salad, Grilled Vegetable
Platter, Red Roasted Nu Potatoes, Grilled A-line Tuscan
Chicken with fresh herbs and lemon, Grilled Pork
Tenderloin with plum chipolte

Fresh Berry Pie with cream

\$55.95 per person

Sally Tomatoes Buffet

Imported cheese display, Swedish Meatballs and
Puff Pastry Cups with Smoked Salmon

Bread Service, Suzanne Salad, Fresh Tomato
Mozzarella Salad, Scalloped Potatoes, Mixed Sauté
Vegetables, Carving Station with NY Strip Steak
finished with, wild mushroom reduction and Spiced
Roasted Salmon with mango papaya salsa

Tira Mi Su

\$58.95 per person

Top Shelf Buffet

Whole Cold Poached Salmon with saffron sauce and crostini, Pancetta
Wrapped Prawns, Prosciutto & Melon and Baked Brie with Apricot Chutney

Homemade Foccaccia with extra virgin olive oil and aged balsamic vinegar
dipping sauce

Tomato Mozzarella Salad, Hearts of Romaine with Zinfandel Poached
Pears, Point Reyes Blue Cheese and Glazed Pecans

Truffled Scalloped Potatoes and Fresh Asparagus

Carving station featuring Filet of Beef with béarnaise sauce and Sesame
Crusted Ahi Tuna with wasabi whipped cream

Fresh Raspberry Fruit Tart

\$105.95 per person

Desserts

**The following desserts are included with any of the dinner menu plans,
please select any one dessert.**

Tiramisu:

Lady fingers soaked in espresso and rum and layered with sweet mascarpone cheese and chocolate.

Homemade Apple Pie:

Thin sliced apples with secret spices and topped with a Dutch crust.

Homemade Raspberry Brownie:

Topped with whipped cream and chocolate sauce.

Ice Cream Buffet:

Vanilla and chocolate ice cream with chopped nuts, whipped cream, candied cherries, and chocolate and caramel sauces. (Minimum 40 people)

Staffing, Service Charge, Linen & Tax

If Service staff is not included with your event you will be charged at the rates listed below. Our servers and bartenders are interchangeable and are LEEDS certified by the ABC to legally serve alcoholic beverages.

Servers*

\$40.00/hour - 4 hour minimum, per server

Servers*

\$35.00/hour - 4 hour minimum, per server

Bartenders*

\$35.00/hour - 4 hour minimum, per bartender

** By law, all labor is taxable*

A service charge (18.0%) is NOT a gratuity and will be added to your bill and is used to cover discretionary costs associated with your event. These costs include but are not limited to labor overtime and overruns, vehicle operation, alcohol liability, event management and administration and additional supplies costs. By law, the service charge is taxable. Gratuity can be added to your bill and is at the discretion of the client. All gratuities will be divided among the service team equally based on hours worked. All of our menus are priced per person and are subject to sales tax, currently 8.75%.

The following guidelines will apply for the number of service staff required for your event:

Sit Down

Servers 1 per 25 guests

Bartenders 1 per 75 guests

Buffet

Servers 1 per 35 guests

Bartenders 1 per 75 guests

Linen

All table linen and linen napkins for the serving and dining tables are included with the cost of the menu plan. Additional linen for other tables or as over lays can be added @ \$7.50 per cloth.



2021 Event Center Use Fees

Plaza Room

Sunday-Friday: ½ day up to 5 hours-**\$800**

Sunday-Friday: 5+ hours-**\$1,250**

Saturday-**\$2,000 (6hr event)**

Board Room

Sunday-Friday: ½ day up to 5 hours-**\$250**

Sunday-Friday: 5+ hours-**\$400**

Saturday-**\$500**

Cafe

Saturday & Sunday: Morning & Afternoon **\$750 (Event must conclude by 3:30pm)**

Saturday Evening **\$1,250 (6hr event)**

Sunday Evening **\$1,000 (6hr event)**

Wedding (Includes Ceremony Site) (6hr event)

Entire Event Center Saturday or Sunday: **\$5,500**

Plaza Room Saturday or Sunday: **\$4,750**

Café Saturday or Sunday: **\$4,250**

***All weddings must conclude by 10:00pm**

Agenda

Retaining Walls – Virtual Meeting

November 1st, 2022

12:00 PM

- **Discuss Differences Between Gravity & Reinforced Retaining Walls**
- **Facing Options**
- **Gravity Wall Projects**
- **Reinforced Wall Projects**
- **Standardized Engineering**
- **Summary**

