

**THE GROVES
COMMUNITY DEVELOPMENT
DISTRICT**

NOVEMBER 14, 2023

AGENDA PACKAGE



210 N. UNIVERSITY DRIVE, SUITE 702
CORAL SPRINGS, FLORIDA 33071

The Groves Community Development District

Board of Supervisors

Bill Boutin, Chairman
Richard Loar, Vice Chairman
Jimmy Allison, Assistant Secretary
Christina Cunningham, Assistant Secretary
James Nearey, Assistant Secretary

District Staff

Jayna Cooper, District Manager
Vivek Babbar, District Counsel
Stephen Brletic, District Engineer
Wendi McAnn, Clubhouse Manager
Clint Robinson, Assistant Clubhouse Manager

Meeting Agenda

Tuesday, November 14, 2023 at 6:30 p.m.

1. Call to Order/Roll Call

2. Pledge of Allegiance

3. Audience Comments

4. Business Items

- A. Interview of Restaurant Vendors
- B. Ratification of Construction Management Services, LLC for Carpentry Work
- C. Ratification of Site Masters of Florida, LLC for Jaffa Lane Repair
- D. Consideration of Flooring Proposals
 - i. Van Delta Floors
 - ii. Aio Epoxies

5. Staff Reports

- A. District Counsel
- B. District Engineer
- C. Aquatics Report
- D. Clubhouse Manager
 - i. Clubhouse Manager Report
- E. District Manager
 - i. Resolution 2024-01, Adopting Records Retention Schedule
 - ii. Facility Use Agreement with the Pasco County Supervisor of Elections for Polling
 - iii. Third Quarter Website Audit (Informational Purposes Only)

6. Business Administration

- A. Consideration of the October 3, 2023 Meeting Minutes
- B. Resolution 2024-02, Budget Amendment for Fiscal Year 2023

7. Supervisors' Requests

8. Adjournment

*Next regularly scheduled meeting is December 5, 2023 at 10:00 a.m.

District Office:

210 N. University Drive, Suite 702
Coral Springs, FL. 33071

Meeting Location:

The Groves Civic Center
7924 Melogold Circle
Land 'O Lakes, FL.34637

Fourth Order of Business

4A



November 14, 2023
Groves Board Meeting

Hello Groves Community, Board of Supervisors and Board Officers:

I want to start by saying thank you for including us in this meeting. We are honored to be considered as a restaurant provider for The Groves Community.

I believe that Meat Me in Tampa is the perfect partner for the onsite restaurant at the Groves.

I have been in the food and hospitality industry for most of my life now and nothing brings me greater happiness than providing great food and service to people.

We don't want to be just the on-site restaurant; we want to be your **home away from home**. Whether it be for a quick lunch or dinner, our menu will have something for everyone, including allergen free and vegetarian meals. We will be a great meeting place for lunches, catered parties, community events, sports events, afternoon tea, family dinner celebrations, golfers and more!

If you don't see it and you want - it let us know – we want this to be YOUR place!

I hope you will trust in us and what we can bring to The Groves. Please feel free to text or call me with any questions.

Thank you again for your consideration.

Sincerely,

A handwritten signature in blue ink that reads "Ja Daskevich".

Jennifer A. Daskevich
310-622-2800
jennifer@deviledpig.com

Services Meat Me in Tampa Would Bring to the Groves Community We Want to Be Your Place!

- | | |
|---|--|
| <ul style="list-style-type: none"> Comprehensive resident survey prior to menu development to ensure we are meeting the needs of the community in terms of menu offerings and event offerings Consulting with various chef's and nutritionist on menu development Seasonal menus and daily specials Community Outreach and Donations in conjunction with Groves Clubs and Activities (i.e. young golfer events, monthly pancake breakfast, and giveback nights) Nutritionist sessions for the residents on healthy eating Menu planning with residents including nightly meal delivery if needed Family Meals available daily for delivery when people want a home cooked meal in their homes – pre-order with a different meal every night (i.e., Roast Chicken with Garlic Mashed Potatoes, Green Beans, and Fresh Baked Rolls and Lasagna with Caesar Salad and Garlic Bread) Sports viewing parties Regular schedule of events (trivia, karaoke) | <ul style="list-style-type: none"> Pool side service Golfer specials – would like to partner with pro-shop and ask what they want out of on-site restaurant to attract golfers to the beautiful course Restaurant coupons – for all golfers and loyalty program for residents Full Thanksgiving and Holiday catering Custom catering in the Clubhouse Custom catering in homes Special events – i.e., Fourth of July Poolside BBQ, Easter Brunch, Mother's Day Brunch, Thanksgiving Dinner, New Years Eve Dinner, Wine and Food Tasting Events Options for Dietary Restrictions – gluten free, vegetarian, vegan <i>You Want it You Got It</i> – If people have special requests for items not on the menu we will work with all requests and accommodate requests as long as we have proper notice whether it be a special side dish, a theme night, custom menu development and catering, activities, special events – we want to be the go to place for people in the community |
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Contact

Jennifer A. Daskevich: 310-622-2800; jennifer@deviledpig.com

Business References

Tim Foley: 323-829-5504

Tim is Co-Founder of Truxton's American Bistro with three locations in the Los Angeles Area. I worked for Tim for many years building the Truxton's brand and spearheading training, the beverage program, and many other aspects of the business.

Chef Stephen Afflixio: 813-781-3920

Chef Afflixio is a Food Fanatics chef with US Foods and has a degree from the Culinary Institute of America. He specializes in menu design and operational efficiency and would be an integral part of menu development for the Groves Grill.

Client References

Mark Flynn: 813-841-7005

I catered Mark and Beth's Wedding in the Fall of 2022 including full buffet, beer and wine service, cake cutting service, & linen rentals.

Karen Knight: 914-414-3662

I worked closely with Karen on two events in 2023 - a Welcome Back Snowbirds Luau and a Kentucky Derby Themed Menu. Karen heads the social club for the Shipwatch Yacht and Tennis Condos which does monthly events similar to the Groves Social Club.

Blythe Broecker: 813-418-0774

I worked with Blythe on a holiday menu for the Hyde Park Neighborhood association in 2022. I worked with her again on an Oktoberfest menu in September 2023 and she hired me again to do their Great Gatsby themed holiday party complete with champagne tower.

Deborah Page: 813-951-2292

I catered a surprise birthday party for Deborah's husband including a special 50 cupcake cake with homemade carrot cake and red velvet cupcakes and catered for her daughter's hospital staff who was expecting twins.

Jennifer A. Daskevich Bio

I have always had a love of cooking, party planning and service. Growing up as an "Air Force Brat" I was helping my mother plan parties from a step stool in the kitchen. I began work in the hospitality industry in high school and although I have taken paths away from it, I have always returned to my first love, quality food and service with a passion.

I have won numerous awards for recipe development, been hired by brands as an ambassador and have managed several successful restaurants. I have been featured on local television numerous times and was recently selected as the pilot episode of a new show on Fox called Dinner DeeAs, which aired on October 3, 2023, featuring Lamb Shanks Three Ways and a second episode on National Sandwich Day, November 3, 2023.



Restaurant Experience

Deviled Pig - Co Founder and Managing Partner - 2018 - 2023

Deviled Pig is a Tampa born and grown unique BBQ concept. Deviled Pig opened shortly before Covid and survived the pandemic. It has been featured on Cooking Channels *Food Paradise* and TV food Networks *Big Bucket Food List*. It has won number awards including *Best of the Bay Honors* and was crowned the Heritage Fire Tour Tampa 2023 winner with its 1-2 punch of dishes; Mojo Whole Hog Tostadas with sesame mole, avocado mousse, pickled red onions and cilantro microgreens; and Smoked Brownies with Angel's Envy Salted Caramel Sauce and Pirate Powder Candied Bacon.

Although the storefront is a BBQ spot, we have developed an expanded catering menu and have created menus and events for guests all over the Tampa area, including corporate events, weddings at many local wedding venues i.e., *Ever After Farms*, birthday parties, holiday themed parties - just about any kind of celebration there is (see attached expanded catering menu).

We have done tailgates for *Phans of Philly* three times including the most recent match-up of the Eagles and the Bucs on Monday Night Football on September 25, 2023. This event was for 800 guests, and I spearheaded the event planning including tent rental and set-up, food, bar, tables and chairs, and staffing. It was an enormous success and we have been informed they would like us to do the event again next year.

Joe from Phans of Phill: *"Thank you! You and your team were great, and you are always so easy to work with and get things done. We will definitely be in touch again next season when they come back."*

Custom menu development is one of my great joys. I work closely with guests to create the perfect menu for their event (see the attached custom menus for a Kentucky Derby Party and an Oktoberfest party).

Deviled Pig's Whole Hog Feast has become very well known in the Tampa area including a recent event for the Groves Social Club. Our Whole Hogs and Briskets are so Epic that even the Hard Rock Casino has contracted with us to provide Whole Hogs and Briskets for a special player event in November.

Deviled Pig has become the go to place for Thanksgiving dinner. Our Whole Smoked Turkey with all the fixings is the best Thanksgiving Dinner around. We sold out the first year on Thanksgiving day and since then have opened it up to pick-ups the day before and sell out both days.

Coastal Grill & Bar in Orlando Florida - Co Founder and CEO - 2015-2018

Me and my team were hired by to create a restaurant concept on a contract basis for a resort that was new and did not want to take on the restaurant operations internally. Coastal Grill & Bar was located in Kissimmee in Regal Oaks Resort and catered to vacation homes in the Orlando area. At Coastal we had a variety of menus including a pool menu, a happy hour menu, and a casual to fine dining menu to accommodate all the needs of our guests (see attached restaurant menu).

We also catered large parties including weddings, retirements, and corporate events. We had a contract with the onsite time share team for breakfast buffet and group lunches.

I was responsible for all aspects of restaurant operations.

While at Coastal I had the honor of working with a strength and conditioning program at ESPN Worldwide of Sports. The program was training NFL hopefuls for the Combine. I worked closely with the agents and the nutritionist to prepare meal plans that suited the training needs of these elite athletes. We fed the athletes 3 times a day and worked with many players who made it to the NFL including:

- Heisman winner Derrick Henry - Running Back for the Tennessee Titans
- Johnathan Allen - Defensive Back for the Washington Commanders
- Dak Prescott - Quarterback for the Dallas Cowboys

This has been one of the highlights of my culinary career.

Truxton's American Bistro in Los Angeles and Santa Monica - 2008-2013

I performed a variety of roles at Truxton's starting with bartender and server then moving on to manager. I also worked on food and beverage menu development including the beer, wine, and cocktail list. I became the training manager and hired and trained all the staff for the second location when Truxton's expanded to Santa Monica. I completed many projects for the owners including I9 compliance and training manuals. My favorite program at Truxton's was the food and wine dinners which I would create and present. (See Sample Wine Event menu attached).

Other Experience:

High School:

Kentucky Fried Chicken - Server

College:

Shenanigan's Restaurant - Server

Post College:

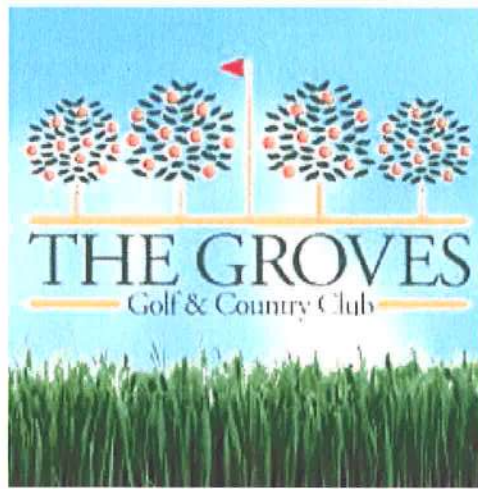
Cooking Awards Highlights

I have won numerous cooking awards but here are some highlights.

- Chevron Game Day Chef Grand Champion - Panko Cashew Crusted Fried Chicken Sliders with Bacon Jam, Chipotle Mayo, and Fresh Basil - \$25,000 Prize
- World Food Championships World Sandwich Champion - \$10,000 Prize
- Scharffenberger Chocolate Contest 2nd place - Chocolate Stout Cupcakes with Candied Peppers and Chocolate Chile Ganache - \$7,500 Prize
- Scharffenberger Grand Prize Winner - German Chocolate Whoopie Pies with Toasted Coconut - \$10,000 Prize
- Gnarly Head Rib Contest - Asian Sticky Ribs with Pinot Grigio, Orange and Hoisin BBQ Sauce - \$5,000 Prize
- Just Bare Just 5 Chicken Contest - Pepper-Crusted Chicken Thighs with Cherry Balsamic Thyme Onions - \$10,000 Prize
- Reser's Potato Salad Contest - Roasted Potato Salad with Bacon, Grape Tomatoes, Herb Chimichurri and Shaved Manchego Cheese - \$2500 Prize

Television Appearances

- FYI World Food Championships TV Series
- Guys Grocery Games Bacon Episode
- Food Paradise Featuring Deviled Pig
- Big Bucket Food List Featuring Deviled Pig
- Dinner DeeAs Lamb Shanks Three Ways, National Sandwich Day
- Multiple Cooking Segments on WFLA



<p>PRESENTED BY:</p> <p>Jennifer Daskevich</p> <p>Contact 310-622-2800</p> <p>jennifer@deviledpig.com</p>	<p>PRESENTED TO:</p> <p>The Groves Community</p>	<p>DATE:</p> <p>November 14, 2023</p>
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Meat Me in Tampa

Meat Me in Tampa is a Tampa restaurant company with a focus on quality food, service, and custom events. From 800 person tailgates, concerts, festivals, weddings, corporate events to intimate dinners, Meat Me in Tampa prides itself on providing great food and service in a restaurant setting or for specially catered events. Meat Me in Tampa currently operates the award winning BBQ concept Deviled Pig in South Tampa and is looking to expand to a full-service restaurant with a broader menu.

The Leadership

Founder and CEO



Jennifer Daskevich

Jennifer has had a love of cooking since she helped her mom prepare parties for her father's military career. She is one of the winningest competitive cooks including the title of World Sandwich Champion. Her passion is great food and great service. She has been featured on Guy's Grocery Games, FYI's World Food Championships, multiple local food segments and most recently is featured in the pilot episode of a new series on Fox 13 called Dinner DeeAs airing on October 2, 2023. Her restaurant Deviled Pig has been featured on Food Paradise and Big Bucket Food List. Jennifer also was founding partner and general manager of Coastal Grill & Bar, a restaurant in Kissimmee Florida catering to vacation homes in the Orlando area. Holiday specials, Karaoke and other events were a staple at Coastal Grill and Bar. She has a vast knowledge of wine and passed her Sommelier test. She would love to bring food and wine pairing events to the Groves community along with great food, superior service and true caring for every guests experience.

The Big Picture

MISSION:

Provide high quality food and service to the residents of the Groves Community and visitors to the Groves Golf & Country Club.

VISION:

Rebranding of Groves Grill with a broad menu designed for the Groves community featuring some Deviled Pig BBQ award winning items and a broader menu based on community feedback and desires. Create a menu that attracts golfers including the best gourmet burgers in town. Groves Grill & Bar featuring Deviled Pig BBQ.

VALUE PROPOSITION:

Meat Me in Tampa is focused on providing what guests want and providing superior service. By partnering with the Groves Social Club, The Groves Golf & Country Club, the Groves Pro Shop, and the CDD, Meat me in Tampa will provide a great experience for all guests - whether community residents or outside visitors.

Meat Me in Tampa Goals for the Groves Grill

The Groves Golf and Country Club and the Groves Grill are in a beautiful location in a great community and the restaurant could be a great resource for service to the residents of the Groves and players on the golf course. Meat Me in Tampa would like to partner with the Groves and provide quality food, service, and community engagement to residents of The Groves and visitors to the Groves Golf and Country Club

GOAL	DESCRIPTION
<input type="checkbox"/> Menu Development	Create and execute a menu that would be enjoyed by residents of the Groves. Menu development would include surveying all residents for input on what they are looking for on the menu of the onsite restaurant. See proposed survey attached.
<input type="checkbox"/> Activities Schedule	Create a calendar of activities in conjunction with the restaurant that would appeal to the residents of the Groves.
<input type="checkbox"/> Pool Services	Utilize onsite tiki-hut for pool side services.
<input type="checkbox"/> Partner with Social Club	Schedule regular give back nights with a percentage of revenue going back to the Groves Social Club. Partner with Groves Social Committee on social events to create fun and thematic menus. Partner on Charitable and Community Givebacks.
<input type="checkbox"/> Maintain Health and Cleanliness Standards	Maintain a clean and healthy environment in compliance with all health codes.
<input type="checkbox"/> Provide specials and superior service to the golf course players.	A good golf course restaurant can be a draw for more business to the golf course and Meat Me in Tampa would create a variety of services to golfers to make play at the Groves Golf Course something special. Included would be cart service on the greens, special packages for breakfast, ninth hole treat and lunch or dinner after play. A strong partnership with the pro-shop is a must whether for special events or daily golfer specials.
<input type="checkbox"/> Provide nutritionist sessions for residents of the groves.	We want to be more than a restaurant with a pre-determined menu. We would like to bring in a nutritionist for sessions with residents and create custom meal plans for residents.

Reviews

Meat me in Tampa's founder Jennifer cares immensely about her guests, whether they are visiting one of her restaurants or she is planning a special event. References are available upon request. Here are a few reviews from recent guests.



Here's What Our Guests Are Saying

Beth A. 01/02/2023

Jennifer and Deviled Pig just catered my husband's New Years Day/60th Surprise Birthday Party at our house for 30 people. From working with her on the planning to the drop off/set-up and the amazing food, everything was exceptional! I would highly recommend Deviled Pig for catering any event or just eating at the restaurant. Thanks so much for making our special celebration perfect!



★★★★★

11/20/2022

MARK F. REVIEW OF DEVILED PIG



DEVILED PIG

5 stars ain't enough. Deviled Pig needs like 10, 20, 100. I used Deviled Pig to cater my wedding and to say it was a hit is such an understatement. As my wife and I made the rounds table by table to thank our guests, the first thing said at each stop is "this food is incredible." I made certain to tell everyone exactly where the shop was, and I hope their business goes through the roof because of it. But it was more than the food. Let me set the scene... we chose Deviled Pig over some of the bigger chains because they were willing to fully cater it - staffing the bar, procuring the linens, helping us to cut the cake. Jennifer was so outstanding to work with. We knew she was invested all the way along. She was quick to offer suggestions, answer questions, and to prepare in advance. Her parter Alex set us up with a wonderful food tasting to set our menu. There were AT LEAST three things on the menu that were the best I have ever had... and I eat a lot of barbecue. When we arrived on our wedding day, everything was beautiful and ready to go. Alex was at the brisket carving station. Yes... a BRISKET CARVING STATION. My bride and I had our drinks in place at our sweetheart table. BTW - an additional wrinkle was a hurricane cut through town the day before, and Jennifer never lost a step, and she was so reassuring to us. They always say SOMETHING goes wrong on your wedding day. I respectfully disagree. If you want absolute perfection for your next catered event, choose with confidence Deviled Pig.



★★★★★

01/11/2023

KAREN K. REVIEW OF DEVILED PIG

● DEVILED PIG

AWESOME! BEST FOOD EVER! - 5 stars are not enough. Jennifer is awesome and very helpful in helping you determine what you want. We had Jennifer and Chef Alex do a pig roast for our condo's luau/pig roast welcome back event with baked beans, panko mac and cheese, potato salad and cole slaw, grilled rolls. THE BEST EVER! I'm not big on mac and cheese or beans, but these were so good I couldn't get enough. Many of our attendees thought the food was the best we've ever had. They set up, served, cleaned up and attended to our guests. WONDERFUL! Look forward to having them again. Thank you for such good food, service and customer service!

Menu Development

Jennifer has been developing restaurant menus and custom catering menus for decades. Prior to moving to Florida she worked with Truxton's in Los Angeles and Santa Monica.

She has designed and executed events at all levels but one of her favorites is food and wine dinners which she would love to bring to the Groves.

From a groom who wants BBQ and a bride that wants gluten free Italian - at the same wedding, to the Best Thanksgiving Dinner, Oktoberfest, Great Gatsby, and Luau themed parties Jennifer loves planning and executing great menus. Although her current restaurant, Deviled Pig, specializes in BBQ, she continues to cater custom events with all kinds of cuisine. Her culinary philosophy is never say no! If a guest wants it, she will make it happen or find someone who can.

Attached is a proposed restaurant survey for menu development at The Groves and the following sample menus:

1. Coastal Grill and Bar Menu
2. Deviled Pig Expanded Catering Menu
3. Custom Catering Menus Developed at Client Requests
 - a. Kentucky Derby Party
 - b. Oktoberfest Party
4. Wine and Food Pairing Custom Menus

In Summary

Based on the history of quality food and service provided by Meat me in Tampa in a variety of settings, it is a great choice to take over as the restaurant provider for the Groves Golf and Country Club and The Groves Community. I would love to schedule a meeting with the board to further discuss this opportunity. You can count on:

- Quality Food
- Quality Service
- Quality Partnership

Please reach out to jennifer@deviledpig.com. Thank you!

	<p>ADDRESS: 500 Knights Run Avenue, Suite 1613 Tampa FL, 33602</p>	<p>WEBSITE: www.deviledpig.com</p>	<p>PHONE: 310-622-2800</p>
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**Attachments for Meat Me in Tampa
Groves November 14, 2023, Board Meeting Presentation**

- Proposed Menu Survey For Menu Development of New On-Site Restaurant at the Groves
- Menu from Coastal Grill & Bar
- Expanded Catering Menu Options that Would be Available for Parties at the Groves
- Custom Catering Menus Developed at Client Requests
 - Kentucky Derby Party
 - Oktoberfest Party
- Wine and Food Pairing Custom Menus
- Food Highlights
- Competition Win Highlights

Proposed Menu Survey for Menu Development of New On- Site Restaurant at the Groves

Proposed Resident Survey for the Groves

We would like to distribute this to every resident of the Groves so we can develop a menu that meets their needs for an onsite restaurant.



Jennifer A. Daskevich

jenndasky@gmail.com

310-622-2800

Call Text or Email Feedback or Questions Anytime!

We Need Your Feedback!

Hello. We are excited at the prospect of partnering with The Groves to provide a great restaurant and community gathering spot for the residents of the Groves. As we plan for the opening of the new restaurant - we want your feedback so we can provide the service and food that you want. This is YOUR SPACE!

1. What is the most important aspect of the onsite restaurant for you?

- a. Atmosphere
 - b. Service
 - c. Food
 - d. Drinks
 - e. Other:
-

1. What meal offerings are the most important to you?

- a. Breakfast
- b. Lunch
- c. Dinner
- d. Happy Hour
- e. Brunch
- f. Catering

2. How often have you visited the onsite restaurant?

- a. Multiple times a week
 - b. Once a week
 - c. Once or twice a month
 - d. A few times a year
 - e. Other:
-

3. What would make you increase the frequency of your visits to onsite restaurant.?

4. What hours would you like to see the onsite restaurant open?

5. If Brunch was an option, would you try it out?

- a. Yes
 - b. No (please specify):
-

6. What food items would you like to see at the onsite restaurant? List as many as you would like!

7. What type of food and drink specials would you like to see during your weekly events? (i.e., bingo, karaoke)

8. How would you rate the value of the food at the current onsite restaurant?
Rate from 1 (poor value)
to 5 (great value).

1	2	3	4	5
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Why?

9. Do you have dietary restrictions (i.e., gluten free, vegetarian)?

a. No

b. Yes (please specify):

10. Would you be interested in nutritionist sessions and personal meal plan development?

11. How could the food be improved at the onsite restaurant?

12. Are you pleased with the current drink offerings?

a. Yes

b. No (please specify):

13. What Non-Alcoholic Beverages would you like to see on the menu?

14. What Beer would you like to see on the menu?

15. What Wine would you like to see on the menu?

16. What liquors would you like to see on the menu?

17. What cocktails would you like to see on the menu?

18. Are you interested in seasonal drink specials?

19. Is online ordering important to you? Why or Why not.

20. Which online ordering provider do you use?

- a. Uber Eats
 - b. DoorDash
 - c. Postmates
 - d. Toast Takeout
 - e. N/A
 - f. Other:
-

21. Is delivery important to you? Why or Why not.

22. Would you be interested in custom menu development for catered events in the ballroom?

23. Would you be interested in custom menu development for catered events in your home?

24. What restaurants in the area do you frequent the most? Why?

25. What kinds of discounts and special offers would you like to see at the onsite restaurant?

26. Are you a golfer?

27. How often do you golf at the Groves?

28. What kind of Golf food specials would you like to see?

29. Would you be interested in a beverage cart making the rounds on the golf course with beverages and snacks?

30. How often do you use the pool at the Groves?

31. Would you be interested in pool side service at the Pool?

32. What items would you like to see at a poolside menu?

33. Are you a sports fan? If so what sports and what teams?

34. Would you be interested in game day viewings and specials?

35. Would you be interested in afternoon tea service?

36. Please provide any feedback or requests that have not been addressed in the survey.

Thank you so much for taking the time to complete this survey. It is our goal to provide an onsite restaurant that caters to your needs and will be a favorite gathering spot for you that is convenient and provides great food and service.

Menu from Coastal Grill & Bar



Small Plates

Crab & Spinach Dip – Blue crab, spinach & Fontina served piping hot with grilled garlic crostini & fresh fried tortilla chips 12.99

Coconut Shrimp – Fried to perfection with a sweet chili glaze dipping sauce 11.99

Mediterranean Flatbread – Kale pesto, roasted tomatoes, grilled chicken, Kalamata olives, goat cheese & basil on toasted naan 10.99

Greek Lamb Sliders – Tzatziki, cucumbers, pickled jalapenos & red onions on Kings Hawaiian rolls 10.99

Mussel Beach – 1/2 lb. of mussels served in a ginger, lemongrass, tomato broth with garlic crostini 10.99

Salt & Peppered Calamari – Fried crispy & served with our coastal remoulade sauce & house made cocktail sauce 10.99

Sriracha Chicken Bites – Spicy, crunchy chicken poppers with a side of ranch 7.99

Shrimp Cocktail – Simmered in our fresh herb & wine stock, served chilled with house made chipotle cocktail sauce 11.99

Coastal Crab Pizza – Our famous crab dip on a 12 inch pie 20.99

Salads & Soups

Spinach & Berry with Goat Cheese – Tossed with pomegranate vinaigrette & spicy toasted pecans 9.49

Caesar Salad – Romaine, house made croutons & shaved Parmesan tossed in creamy Caesar dressing 8.99

Baby Wedge Salad – Baby iceberg wedges, oven roasted tomatoes, crumbled bacon, blue cheese crumbles & blue cheese dressing 8.49

(add chicken (4.99) or shrimp (5.99) to your salad)

Fried Chicken Salad – Spinach & Romaine, Sriracha chicken bites, pico de gallo, tortilla strips, bacon, avocado with a side of our poblano ranch dressing 14.99

Coastal Cobb Salad – Romaine, avocado, bacon, blue cheese, chopped egg, diced tomato, diced chicken & shrimp, with a side of ranch dressing 16.99

Blue Crab Soup – Creamy jumbo lump crab soup 7.99

Craft Sandwiches

Served with home style French fries, waffle fries, house fried salt & vinegar chips or a side salad)

Turkey Avocado Club Wrap – Whole roasted turkey breast, lettuce, Applewood smoked bacon, tomatoes, red onions & mayo in a chipotle wrap 11.99

Ribeye Steak Sandwich – 8 oz. ribeye topped with fresh chimichurri on brioche toast with tomato & red onion 17.99

Fresh Catch Fish Sandwich of the Day – *Market Price*

Island Pulled Pork – House made tropical barbecue sauce & pickled red onions on a fresh brioche bun 11.99

Craft Burgers

1/2 lb. all beef burgers on a fresh brioche bun. Served with home style French fries, waffle fries, house fried salt & vinegar chips or a side salad)
(Substitute a turkey burger for any of our burgers)

Coastal Crab Burger – Smothered in our house made crab dip with fresh fried tortilla strips & spinach in a lemon vinaigrette 16.99

Classic Burger – Lettuce, tomato, & red onion with choice of cheese 11.99

Cabo Burger – Avocado, pico de gallo, habanero jack cheese & Sriracha mayo 13.99

Caprese Burger – Mozzarella, oven roasted tomatoes, fresh basil, balsamic glaze & crispy onions 12.99

Barbecue Bacon Burger – Cheddar cheese, bacon, house made tropical barbecue sauce & crispy onions 12.99

Steak House Burger – Bourbon onions, blue cheese sauce, spinach & crispy onions 12.99

Entrees

Coastal Specials

Coastal Chicken Platter – 1/2 chicken in house blend of island spices, smoked with hickory chips & spiced rum served with agave roasted sweet potato & daily vegetable 16.99

Chairman's Reserve Porterhouse – 22 oz. bone in steak with agave roasted sweet potato & daily vegetable 34.99

The Coastal – A pound of mussels & shrimp over linguini with our spicy lemongrass, ginger & tomato broth & fresh grilled garlic crostini 21.99

Fresh Florida Catch – 8 oz. filet of fish caught off the coast of Florida, served with agave roasted sweet potato & daily vegetable *Market Price*

Surf & Turf – Porterhouse with a crab cake or coconut shrimp 40.99; Filet with a crab cake or coconut shrimp 29.99

Coastal Crab Cake Platter – Jumbo lump crab cakes with remoulade sauce, fries & daily vegetable 21.99

Mediterranean Pasta – Linguini, kale pesto, roasted tomatoes, Kalamata olives & goat cheese 13.99
add chicken (4.99) or shrimp (5.99)

Fried Catfish Platter – Cornmeal crusted catfish with tartar sauce & waffle fries 15.99

Coastal Shrimp Platter – Citrus Grilled Shrimp, pineapple pico de gallo, with agave roasted sweet potato & daily vegetable 16.99

Filet Mignon – Prime 6 oz. filet with agave roasted sweet potato & daily vegetable 23.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions – Section 3-603.11, FDA Food Code

A 7% tax & 15% service fee will be added to each check.

**Expanded Catering Menu
Options that Would be
Available for Parties at the
Groves Clubhouse or
in Private Homes**

Deviled Pig BBQ & Catering Menu

Agenda Page 31



Our Goal is to Work with You to Create the Perfect Menu for your Special Day. This menu includes our basic offerings - but we are happy to hear your special requests and will work with you to create the perfect menu. We can also provide special meals for dietary restrictions including gluten free, vegetarian, and vegan at no extra charge.

You pick and choose the appetizers, entrees, and sides you want and we will put together the party package for you. If you want something you don't see just let us know. Our talented chefs can likely make it happen.

Appetizer Options

Caprese Skewers

Marinated Mozzarella Balls with Fresh Basil and Grape Tomatoes Drizzled with Balsamic Glaze

Wedge Salad Skewers

Crisp Iceberg Lettuce, Thick Cut Bacon, Tomato and Blue Cheese Dressing

Candied Bacon Skewers

Thick Cut Bacon Rubbed in a Sweet, Spicy, Salty Rub

Deviled Pigs/Deviled Crabs

Pulled Pork or Crab Sauteed in Peppers & Onions in a Spicy Sauce, Panko Crusted and Deep Fried

Corn & Jalapeno Hushpuppies

Smoked Corn, Fresh Jalapenos, Pepperjack Cheese (can be made without jalapenos)

Smoked Shrimp with Pineapple Pico De Gallo

Shrimp Kissed with Smoke and Seared - Served Chilled in a Pineapple or with Cocktail or BBQ Sauce

Stuffed Mushrooms

Your Choice of Sausage and Cream Cheese and/or Veggie with Panko

Goat Cheese Crostini and Bruschetta Trio

Creamy Goat Cheese and your choice of Honeyed Apricots and/or Sweet Bacon Jam and Traditional Bruschetta with Tomato and Basil

BBQ Pork or Chicken Quesadilla

Smoked Corn, Fresh Jalapenos, Pepper Jack Cheese with Spicy Crema Sauce

Chicken Lollipops

Crispy Chicken Drumettes with Choice of Glaze

Cocktail Meatballs

Italian Meatballs Glazed with Mustard Sauce, Bourbon Sauce or Thai Chili Sauce

Cheese & Charcuterie Boards/Vegetable Trays

Custom Made With Your Choices and Favorites

Entree Options

Cherry Smoked Brisket

Fresh Smoked Brisket with Choice of BBQ Sauce or Chimichurri Sauce

14 Hour BBQ Pork or Mojo Pork

Rubbed with Our Signature Pirate Powder or Mojo Marinated - Choice of Sauce

Smoked Turkey

Brined & Slow Roasted - Includes Choice of BBQ Sauce or Gravy

Chicken Marsala

Marsala Mushroom Sauce

Chicken Piccata

Lemon and Caper Sauce

Chicken Leg Quarters

Prepared with your Choice of Pirate Powder Rub or Lemon Garlic

Pasta Bolognese

Pasta With Our Slow Simmered Three Meat Sauce or Meatballs

Pasta with Vodka or Alfredo Sauce

Fresh House Made Sauce with Grilled Chicken or Meatballs

Bourbon Glazed Salmon

Cedar Plank Smoked Salmon with Maple Bourbon Glaze

Tortellini with Pesto (Vegetarian)

Cheese Tortellini with Pesto, Sundried Tomatoes and Goat Cheese

Braised Short Ribs

Beef Short Ribs Cooked Low and Slow with a Red Wine Reduction Sauce

Whole Hog

A Beautiful Whole Hog Mojo Injected and Slow Smoked and Decorated to Match Your Wedding

Side Options

Red Bliss Roasted Garlic Mash Potatoes

Creamy Potatoes with Roasted Garlic & Butter

French Green Beans with Shallots

Steamed Green Beans Sauteed with Shallots

Herb Roasted Potatoes

Baby Potatoes Roasted with Olive Oil, Rosemary, and Thyme

Seasonal Vegetable Medley

Fresh Vegetables Seasoned with Herbs

Best of the Bay Mac 'n Cheese

Award Winning - Topped With Your Choice of Panko Bread Crumbs or Fried Jalapenos

Pitmaster Baked Beans

3 Bean Mix with Smoked Meats

Collard Greens

Made Fresh - Never Canned

Cuban Rice & Beans

Yellow Rice & Black Beans with Traditional Cuban Flavors

Rice

Basamati or Wild Rice Pilaf

Sausage & Sage Dressing

Bread Crumbs, Italian Sausage, Sage

Southern Style Coleslaw

Freshly Cut & Dressed

Dill Potato Salad

Red Bliss Potatoes with Fresh Dill & Sour Cream

Deviled Pig Signature Salad

Mixed Greens, Smoked Corn, Tomatoes, Pickled Red Onions, Cucumbers - with Ranch & Balsamic on the Side

Caesar Salad

Romaine Lettuce with House Made Caesar Dressing, Fresh Grated Parmesan and Croutons

Remember This is Your Event!! If you don't see what you desire here our Chefs and Pitmasters Can Make it Happen

***Don't Hesitate to Let us Know! Jennifer - Managing Partner - 310-622-2800
www.deviledpig.com***

Mark F. Review - 5 stars ain't enough. Deviled Pig needs like 10, 20, 100. I used Deviled Pig to cater my wedding and to say it was a hit is such an understatement.

Custom Catering Menus Developed at Client Requests



Menu

05/06/2023

Shipwatch Yacht & Tennis Association

Reference: Karen Knight

914-414-3662

This was a special menu for me as my birthday is May 5th and Going to the Kentucky Derby is on my bucket list. I make a beautiful smoked turkey and this was the perfect base for the Kentucky Hot Brown sliders.

Add in bourbon glazed meatballs and pimento creamed spinach and we are transported to Churchill Downs.

Kentucky Hot Brown Sliders with smoked turkey, mornay sauce, tomatoes and bacon

Deviled Eggs with Candied Bacon

Jalapeno and Cheese Hushpuppies

Bourbon Glazed Meatballs

Pimento Cheese Creamed Spinach with Fresh Fried Chips

Panko Crusted Mac 'n Cheese

Oktoberfest

Menu

09/30/2023

Hyde Park Neighborhood Association

Reference

Blythe Broecker

813-418-0744

This was a fun menu to create - the hosts were actually from Germany and said the menu reminded them of home. The candied almonds were so good they will be a regular part of my holiday treats.

Beer Smoked Bratwurst with Sautéed Sauerkraut &
Apples

Fresh Baked Pretzels with Beer Cheese & Spicy
Mustard Sauce

German Themed Cheese & Charcuterie Board

Warm German Potato Salad with Bacon

German Cucumber Salad (Gurkensalat)

German Candied Almonds (Gebrannte Mandeln)

Black Forrest Brownies Bites

Mini Apple Strudels

Wine and Food Pairing Custom Menus

BUBBLY FROM AROUND THE WORLD AT TRUXTON'S

Truxton's November Winemakers Series is a tribute to the effervescent bubbles that help make any occasion special. Although most think of champagne when they think of bubbly wine, many countries throughout the world have delicious unique bubbles that make any occasion more special. Truxton's will take you on a tour of these different bubblys paired with a special menu from our executive chef.

JOIN US FOR A BUBBLY EVENING. YOU WON'T WANT TO MISS IT!

Cheese & Fruit Plate

VOGA PROSECCO (ITALY)

Butternut Squash Ravioli with Sage Cream & Shaved Parmesan

LE GRANDE COURTAGE (BURGUNDY)

Salmon with Saffron Beurre Blanc

PASCUAL TOSO BRUT (ARGENTINA)

Ham, Fontina & Quince Cheese Empanadas

CODORNÍU ESPAÑA ANNA BRUT (SPAIN)

Spanish Chorizo, Chicken & Potato Croquettes with Aioli

ROEDERER ESTATES SPARKLING WINE (CALIFORNIA)

Pan Seared Scallops with Avocado, Grapefruit & Mache Salad

Strawberries & Chocolate Truffles

NOVEMBER 7TH | 7 PM \$46.95 PLUS TAX AND GRATUITY

SEATING LIMITED PLEASE RSVP

Truxton's
AMERICAN RESTAURANT

WESTCHESTER
310.417.8789



KENWOOD WINERIES

CALL OF THE WILD COMES TO TRUXTON'S

Truxton's August Winemakers Series is a tribute to renowned American author Jack London. Since 1976, Kenwood Vineyards has been the exclusive producer of wines from the historic lava terraced vineyards of the Jack London Ranch located on the western slope of Sonoma Valley in Glen Ellen, California. "Small lot" winemaking allows the winemakers to bring each lot of wine to its fullest potential and has gained them a reputation of consistent and high quality wine.

Cheese & Charcuterie Plate

KENWOOD YULUPA CUVÉE BRUT NV

Prosciutto Wrapped Figs with Gorgonzola Cheese & Almonds

KENWOOD YULUPA CHARDONNAY 2012

Buttered Squash Basil with Tomato Curry Sauce

KENWOOD YULUPA PINOT NOIR 2012

Papercorn Salmon with Port Wine Reduction

JACK LONDON CABERNET SAUVIGNON 2011

Braised Lamb & Pearl Onions Served with Creamy Potatoes

JACK LONDON SYRAH 2011

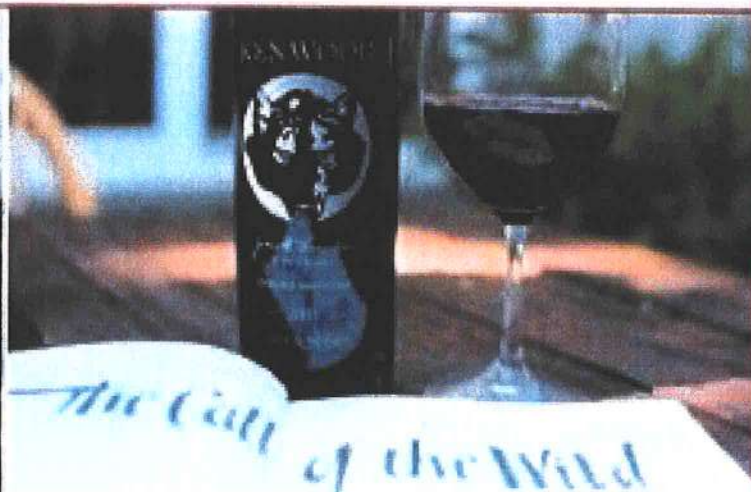
Grass Cheese & Spiced Rhubarb Tarts

AUGUST 29TH | 7 PM \$46.95 PLUS TAX AND GRATUITY

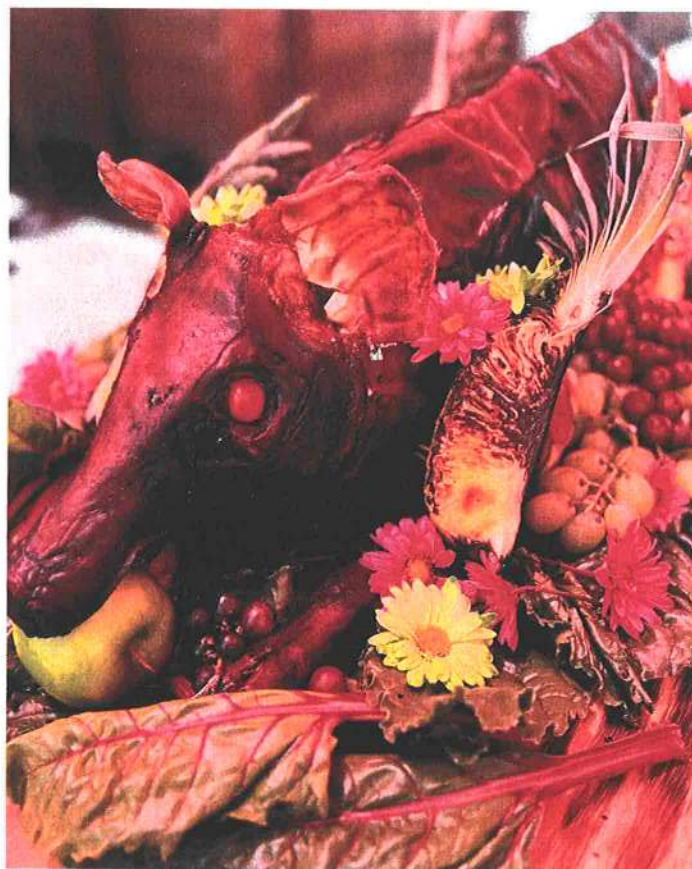
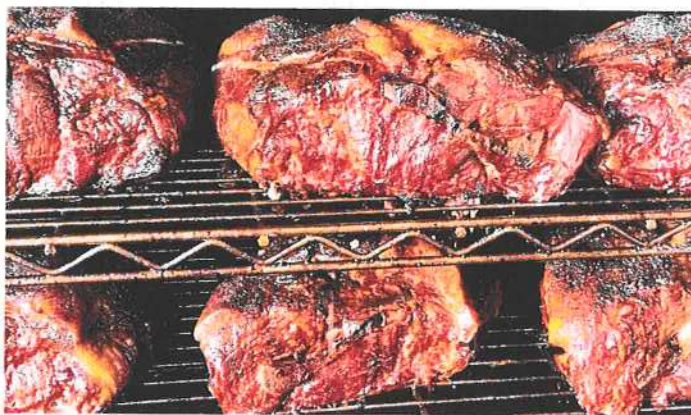
SEATING LIMITED
PLEASE RSVP

WESTCHESTER
310.417.8789

Truxton's
AMERICAN BISTRO



Highlights



Deviled Pig Highlights



Cooking Contest Highlights

4B

Construction Management Services llc.

5233 MOON SHELL DR
 Apollo Beach, FL 33572 US
 mikeambriati@live.com

Estimate

ADDRESS
 The Groves and Gulf and Country Club
 7924 Melogold Circle
 land o lakes, florida 34637

ESTIMATE 1081
 DATE 10/24/2023
 EXPIRATION DATE 10/31/2023

DATE	ACTIVITY	AMOUNT
10/24/2023	carpentry - labor and materials To add 1 1/2" to curb blocking on top of the two that are in plans , another 2x6x18" (to be a total of 7 1/2" high) approx 520 lf in all New bolts need to be ordered for this and are included in price	4,264.00
10/24/2023	carpentry - labor and materials To add 2- 1 1/2" to curb blocking on top of the two the are on the plans 2 more 2x6x18" (to be a total of 9" high approx 1040 lf in all. New bolt need to be ordered for this and are included in price.	9,360.00
TOTAL		\$13,624.00

Accepted By  , Chairman
 Accepted Date 10/26/23

4C

Site Masters of Florida, LLC
5551 Bloomfield Blvd.
Lakeland, FL 33810
Phone: (813) 917-9567
Email: tim.sitemastersofflorida@yahoo.com

PROPOSAL

The Groves CDD

Jaffa Lane Pipe Repair

10/20/2023

Remediate roadway depression on Jaffa Lane due to deterioration of storm piping joints

Scope of work:

- install pneumatic plugs in north ends of both 48" pipes
- pump water from southern pond into it's outfall structure
- locate and repair defective pipe joint(s) from inside pipe
- remove pneumatic plugs

- remove excess soil in roadway
- sawcut and remove area of depressed asphalt and road base
- compact soil in roadway above storm pipes
- replace base layer with 12" of crushed concrete road base
- re-pave with 2" of hot-mix asphalt

- restore any disturbed area in right-of-way with sod to match existing

TOTAL \$12,200

NOTE:

- watering of new sod is not included

Approved [Signature]
20 Oct 2023

4D.

Epoxy Floor Simplified Proposal Sheet (apples to apples)

Aio Epoxies

Spring Hill, FL

- Premium Flake floor
- Anti slip coating
- 4.7 Stars, 16 google reviews.
- Limited lifetime warranty
- 10+ year business
- Area closed off to all foot traffic – 3 days.
- Price = \$4,570.94

Van Delta Epoxy Pro's

Lutz, FL

- Epoxy/Poly Flake floor
- Anti slip coating
- 5.0 Stars, 15 google reviews.
- 5-year warranty for commercial
- Additional cost for crack repair, Price not disclosed.
- 3+ years in business
- Area closed off to all foot traffic – 3 days.
- Price = \$6,059.00

Both have a low evasive diamond grinding machine to remove and smooth the floor prior to the new application. Low dust.



4Di

10/22/23

Epoxy Floor Proposal



Proposal By :

**Van Delta
Epoxy Pro's**

Proposal For :

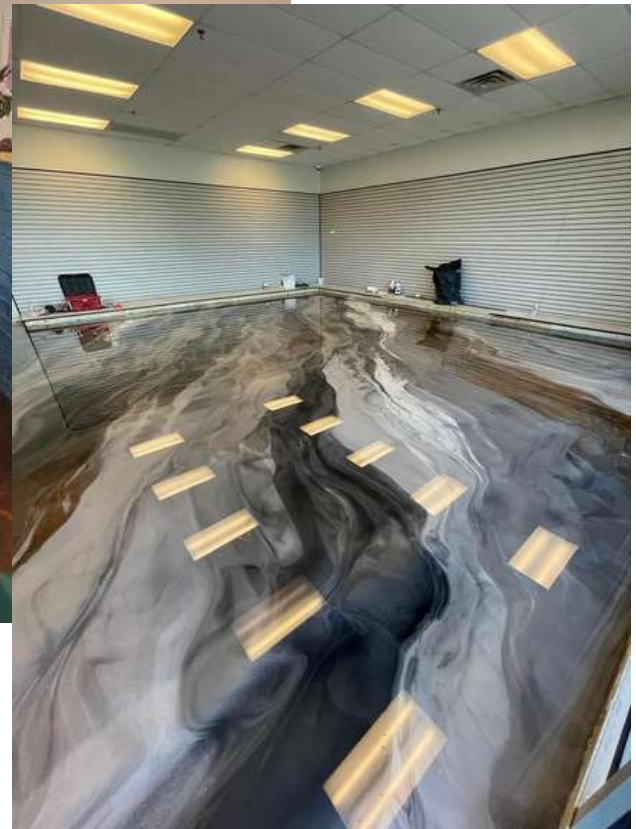
The Groves CC

Office:

1726 Green Meadow
Dr. Lutz, FL 33549

(513) 652-1555

VanDeltaFloors@gmail.com
VanDeltaFloors.com



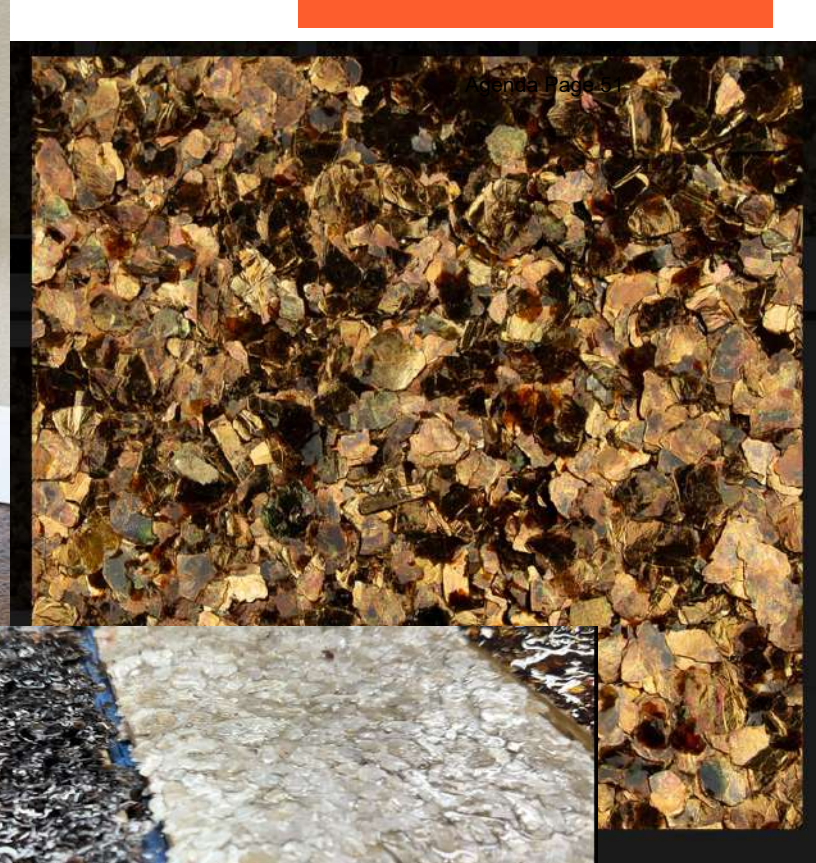
Metallic

Metallic style floors represent the premium option in epoxy floor coatings. While not as cost effective as other options they are certainly the most eye catching.

*The image in the upper left represents a metallic floor with matte Urethane finish. This finish will provide added durability and slip resistance.

*The image in the upper right is a high gloss finish. This can still be achieved with a Urethane topcoat to enhance the durability and slip resistance for the requirements of your club.

www.VanDeltaFloors.com



Mica Chip

While almost equally eye popping, Mica Chip represents a slightly more affordable option of flooring while still remaining extremely classy and professional. This is a phenomenal option for a cigar bar or entertainment space. Advantages of this coating are enhanced ability to hide scratches over time, added slip resistance (due to the textured nature of the floor)

*The upper left image shows the floor coated with a Matte finish.

*Additional color options are shown in the bottom and right photo.

www.VanDeltaFloors.com



Flake Flooring System

Flake Floors are the most cost effective decorative epoxy system that fits the needs of your project. Similar in application to a Mica Chip floor, flake floors offer durability, and longevity.

*The upper image is a selection of color options in our standard package

*The lower image represents a our Specialty (marble) flakes. These flakes have additional detail and mimic a stone/marble/paver style floor.

www.VanDeltaFloors.com

What We Do

Regardless of the system you choose the process will be similar. The key to longevity in an epoxy system is in the preparation. Our team applies each layer of the flooring system to manufactures specification. At the end of the day our commitment to quality is what sets us apart.

*the top image is of your current floor.

*The bottom image is an example of our work for the same style flooring system.



7 STEPS TO THE FLOOR OF A LIFETIME

- 1 DIAMOND GRIND**
 OPENING UP THE FLOORS SURFACE TO CREATE MAXIMUM ADHESION DEEP INTO THE PORES OF THE CONCRETE
- 2 PATCH CRACKS**
 REPAIR YEARS OF WEAR AND TEAR TO CREATE A SMOOTH SURFACE, ENSURING NO CRACKS OR DINGS SHOW THROUGH
- 3 CLEAN**
 REMOVING ALL DUST AND CONTAMINANTS THAT MAY ADVERSELY EFFECT ADHESION TO THE FLOOR BY THE BASELAYER
- 4 APPLY MOISTURE BARRIER**
 MOISTURE ACCOUNTS FOR MANY FLOOR FAILURES, WE USE A MOISTURE VAPOR BARRIER ON EVERY FLOOR TO ENSURE THIS IS A NON-ISSUE FOR THE LIFE OF THE FLOOR
- 5 BROADCAST VINYL FLAKE**
 BROADCAST A FULL COATING OF DURABLE VINYL FLAKE INTO THE WET BASECOAT, CREATING A SLIP RESISTANT TEXTURE AND BEAUTIFUL PATTERN
- 6 SCRAPE FLAKES**
 USING SPECIALIZED SCRAPERS REMOVE ANY EXCESS FLAKES FROM THE FLOOR, VACUUMING UP ANY REMAINING CONTAMINANTS
- 7 UV TOPCOAT**
 LAY A FINAL COAT OF UV STABLE, ULTRA-DURABLE TOPCOAT TO SEAL IN THE FRESH LOOK FOR YEARS TO COME

Cost Comparison

Each of our systems offered has different material and labor requirements which can greatly affect the cost passed onto the end user. The following breakdown is Cost per Square Foot x Total Square footage.



Metallic

$\$10 \times 830 \text{sq/ft} = \8300

Mica Chip

$\$8 \times 830 \text{sq/ft} = \6640

Marble Flake

$\$6 \times 830 \text{sq/ft} = \4980

Epoxy/ Poly Flake System

$\$5.80 \times 830 \text{sq/ft} = \4814

Additional Pricing Factors

No matter the system you choose there will be several additional variables that affect the cost of your project. Some are necessary and some are optional.

Old Coating Removal

\$1x 830sq/ft = \$830

Urethane Topcoat Gloss/Satin/ Matte

This coating allows us to adjust the shine while providing added durability and slip resistance

\$2x 830sq/ft = \$1660

Anti-Slip topcoat additive

Adding alluminum Oxide to the topcoat will provide added durability and slip resistance by adding (Grit) to the topcoat. This will not effect shine and may not be as effective for slip resistance of golf cleats.

\$.5x 830sq/ft = \$415

Crack and Patch Repair

Crack and patch repair is a necessary process. The extent of this repair isnt reveiled until after the prior coating is removed. The cost of crack repair usually doesnt exceed \$200-400 on a project this size and may be Less.

\$10x Linear Foot= ???

4Dii.



Aio Epoxies

Business Number L18000042427
12251 Vance Dr. Spring Hill FL. 34610
☎ (813)516-0903
☎ (813)516-0903
Facebook.com/aioepoxies
aioepoxies@gmail.com

ESTIMATE
Agenda Page 57
EST910543

DATE
10/23/2023

TOTAL
USD \$4,570.94

TO

Groves golf and country club

7924 Melogold Cir, Land O' Lakes, FL 34637
☎ 6035056223
clintrob333@yahoo.com

DESCRIPTION	RATE	QTY	AMOUNT
Premium Flake floor system Color (tbd) Remove existing coatings (yes) Prep slab with planetary grinder 16grit Install prime coat epoxy Repair all cracks and holes in slab Install base coat %100 solids upgraded moisture blocking epoxy Install 4-in Cove up the walls (no) Install color flakes full broadcast Install uv stable polyaspartic top coat W/ polypropylene slip resistant additive. Limited lifetime warranty	\$5.26	869	\$4,570.94

TOTAL

USD \$4,570.94

DATE SIGNED
10/23/2023

Please leave a rating/review on
<https://m.facebook.com/aioepoxies>

50% deposit due before start
50% due on completion

Thanks for your business!

Fifth Order of Business

5C



The Groves CDD Aquatics

Inspection Date:

11/2/2023 12:30 PM

Prepared by:

Niklas Hopkins

Account Manager

STEADFAST OFFICE:

WWW.STEADFASTENV.COM
813-836-7940

SITE: 1

Condition: Excellent ✓Great Good Poor Mixed Condition ✓Improving



Comments:

Pond is in great condition. Observed minor amounts of decaying nuisance grasses along parts of the perimeter of the pond. Technician will focus on eradicating these grasses. Routine maintenance will occur here.

<u>WATER:</u>	<input checked="" type="checkbox"/> Clear	<input type="checkbox"/> Turbid	<input type="checkbox"/> Tannic	
<u>ALGAE:</u>	<input checked="" type="checkbox"/> N/A	<input type="checkbox"/> Subsurface Filamentous	<input type="checkbox"/> Surface Filamentous	
		<input type="checkbox"/> Planktonic	<input type="checkbox"/> Cyanobacteria	
<u>GRASSES:</u>	<input type="checkbox"/> N/A	<input checked="" type="checkbox"/> Minimal	<input type="checkbox"/> Moderate	<input type="checkbox"/> Substantial
<u>NUISANCE SPECIES OBSERVED:</u>				
	<input checked="" type="checkbox"/> Torpedo Grass	<input type="checkbox"/> Pennywort	<input type="checkbox"/> Babytears	<input type="checkbox"/> Chara
	<input type="checkbox"/> Hydrilla	<input type="checkbox"/> Slender Spikerush	<input type="checkbox"/> Ocher	

SITE: 2a

Condition: ✓Excellent Great Good Poor Mixed Condition Improving



Comments:

Beneficial vegetation observed seems to be in good health. Technician will continue to monitor and run routine maintenance.

<u>WATER:</u>	<input checked="" type="checkbox"/> Clear	<input type="checkbox"/> Turbid	<input type="checkbox"/> Tannic	
<u>ALGAE:</u>	<input checked="" type="checkbox"/> N/A	<input type="checkbox"/> Subsurface Filamentous	<input type="checkbox"/> Surface Filamentous	
		<input type="checkbox"/> Planktonic	<input type="checkbox"/> Cyanobacteria	
<u>GRASSES:</u>	<input checked="" type="checkbox"/> N/A	<input type="checkbox"/> Minimal	<input type="checkbox"/> Moderate	<input type="checkbox"/> Substantial
<u>NUISANCE SPECIES OBSERVED:</u>				
	<input type="checkbox"/> Torpedo Grass	<input type="checkbox"/> Pennywort	<input type="checkbox"/> Babytears	<input type="checkbox"/> Chara
	<input type="checkbox"/> Hydrilla	<input type="checkbox"/> Slender Spikerush	<input type="checkbox"/> Ocher	

SITE: 2b

Condition: Excellent ✓Great Good Poor Mixed Condition ✓Improving



Comments:

Surface algae was present in moderate amounts around the perimeter of this pond and some within the lilies. The fragrant water lilies are not invasive but should not cover any more of the surface then what they are now. No nuisance grass growth was observed. Technician will target this algae during future maintenance events.

<u>WATER:</u>	<input checked="" type="checkbox"/> Clear	Turbid	Tannic
<u>ALGAE:</u>	N/A	Subsurface Filamentous	<input checked="" type="checkbox"/> Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	<input checked="" type="checkbox"/> N/A	Minimal	Moderate
<u>NUISANCE SPECIES OBSERVED:</u>			
	Torpedo Grass	Pennywort	Babytears
	Hydrilla	Slender Spikerush	Ocher

SITE: 3a

Condition: Excellent Great ✓Good Poor Mixed Condition Improving



Comments:

Observed moderate amounts of surface and subsurface algae, some of which does appear to be decaying. Some nuisance grasses was also noted along some parts of the perimeter. Technician will monitor and treat this algae accordingly during the next visit.

<u>WATER:</u>	<input checked="" type="checkbox"/> Clear	Turbid	Tannic
<u>ALGAE:</u>	N/A	<input checked="" type="checkbox"/> Subsurface Filamentous	<input checked="" type="checkbox"/> Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	N/A	<input checked="" type="checkbox"/> Minimal	Moderate
<u>NUISANCE SPECIES OBSERVED:</u>			
	<input checked="" type="checkbox"/> Torpedo Grass	Pennywort	Babytears
	Hydrilla	<input checked="" type="checkbox"/> Slender Spikerush	Ocher

SITE: 3b

Condition: Excellent ✓Great Good Poor Mixed Condition ✓Improving



Comments:

Some surface algae was noted within the beneficial fragrant water lilies. Some of this algae is starting to fade, indicating previous treatments are working to eradicate this algae. Routine maintenance and monitoring will occur here.

<u>WATER:</u>	<input checked="" type="checkbox"/> Clear	Turbid	Tannic
<u>ALGAE:</u>	N/A	Subsurface Filamentous	<input checked="" type="checkbox"/> Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	<input checked="" type="checkbox"/> N/A	Minimal	Moderate
<u>NUISANCE SPECIES OBSERVED:</u>			Substantial
	Torpedo Grass	Pennywort	Babytears
	Hydrilla	Slender Spikerush	Ocher
			Chara

SITE: 17

Condition: ✓Excellent Great Good Poor Mixed Condition Improving



Comments:

Pond is in excellent condition. Technician will continue to run routine maintenance here.

<u>WATER:</u>	<input checked="" type="checkbox"/> Clear	Turbid	Tannic
<u>ALGAE:</u>	<input checked="" type="checkbox"/> N/A	Subsurface Filamentous	Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	<input checked="" type="checkbox"/> N/A	Minimal	Moderate
<u>NUISANCE SPECIES OBSERVED:</u>			Substantial
	Torpedo Grass	Pennywort	Babytears
	Hydrilla	Slender Spikerush	Ocher
			Chara

SITE: 19

Condition: Excellent Great ✓Good Poor Mixed Condition ✓Improving



Comments:

This Rim Ditch is in good condition. Some surface algae, as well as some torpedo grass was observed. A lot of the observed torpedo grass is decaying from previous treatment. Technician will focus on eradicating these nuisance species in future treatments.

<u>WATER:</u>	✗ Clear	Turbid	Tannic
<u>ALGAE:</u>	N/A	Subsurface Filamentous	✗ Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	N/A	✗ Minimal	Moderate
			Substantial
<u>NUISANCE SPECIES OBSERVED:</u>			
✗ Torpedo Grass	Pennywort	Babytears	Chara
Hydrilla	Slender Spikerush	Ocher	

SITE: 20

Condition: Excellent ✓Great Good Poor Mixed Condition Improving



Comments:

Very minimal surface algae was observed along some parts of the perimeter of the rim ditch. There was also very minor amounts of torpedo grass along the perimeter as well. These will be our technicians main point of focus moving forward

<u>WATER:</u>	✗ Clear	Turbid	Tannic
<u>ALGAE:</u>	N/A	Subsurface Filamentous	✗ Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	N/A	✗ Minimal	Moderate
			Substantial
<u>NUISANCE SPECIES OBSERVED:</u>			
✗ Torpedo Grass	Pennywort	Babytears	Chara
Hydrilla	Slender Spikerush	Ocher	

SITE: 21

Condition: Excellent ✓Great Good Poor Mixed Condition ✓Improving



Comments:

This rim ditch is in great condition for the most part. Very minimal decaying surface algae was noted along parts of the perimeter. There was also some remaining duck weed on the surface in one area, but less than last inspection. Technician will continue to target these nuisance species and treat accordingly.

<u>WATER:</u>	✗ Clear	Turbid	Tannic
<u>ALGAE:</u>	N/A	Subsurface Filamentous	✗ Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	N/A	✗ Minimal	Moderate
			Substantial
<u>NUISANCE SPECIES OBSERVED:</u>			
Torpedo Grass	Pennywort	Babytears	Chara
Hydrilla	Slender Spikerush	✗ Other: Duck Weed	

SITE: 22

Condition: Excellent Great ✓Good Poor Mixed Condition ✓Improving



Comments:

Most of this 6 foot buffer that we maintain is in good condition. There is still moderate amounts of nuisance growth present in some areas, including torpedo grass, slender spikerush, and some surface algae. There is some decaying nuisance grasses present which indicates previous treatment is taking effect. Our next treatment is on Monday and the technician will target this remaining nuisance vegetation.

<u>WATER:</u>	✗ Clear	Turbid	Tannic
<u>ALGAE:</u>	N/A	Subsurface Filamentous	✗ Surface Filamentous
		Planktonic	Cyanobacteria
<u>GRASSES:</u>	N/A	Minimal	✗ Moderate
			Substantial
<u>NUISANCE SPECIES OBSERVED:</u>			
✗ Torpedo Grass	Pennywort	Babytears	Chara
Hydrilla	✗ Slender Spikerush	Other:	

MANAGEMENT SUMMARY



As we enter November, we are finally seeing a change in the weather conditions influencing the ponds. Cooler temperatures are becoming more commonplace in the mornings and nights, though higher daytime temperatures and sunshine still contribute to rapid algae growth during daytime hours. As the days shorten and the season progresses these bloom events will taper off. Rain events are becoming less frequent, leading to extended decay times for surface algae. Additionally, water levels across most ponds will/are decreasing. Technicians on-site are currently providing both reactive and proactive treatment to the growth. If any algal activity is found to be actively growing around the shoreline and shallow areas it is immediately targeted with algaecides. Ponds which historically (in our experience) produce algal activity are pre-treated with algaecides even if none are present in an effort to get ahead of the growth.

Most of the ponds were in great condition. The main point of focus going forward is going to be tackling the surface algae and nuisance grasses present in some of the ponds, most of which was along the perimeters of the pond. Some of which seemed to be on its way out and decaying. Remaining regrowth will be targeted during the next visitation. With the temperatures starting to drop, results of treatments will become more and more apparent. Full dissolution of algae and submersed weeds is typically expected within 7-10 days post treatment. We will continue on with routine treatment with the goal of eradicating as much of this nuisance vegetation as possible.

RECOMMENDATIONS

Continue to treat ponds for algae, administer follow-ups to ponds experiencing extended decay times.

Administer treatments to any nuisance grasses growing along exposed shorelines and within beneficial plants.

Continue to apply treatment to overgrown littoral areas.

Avoid overtreating ponds, to prevent fish kills or toxic blooms.

Stay alert for debris items that find their way to the pond's shore.

Thank you for choosing Steadfast Environmental!

MAINTENANCE AREA



THE GROVES CDD
Festive Groves Blvd, Land O' Lakes

Gate Code:



5Di.



Manager Report - November

Landscape

- Dead flowers removed from digital sign and pool area have been replaced at no charge to the CDD.
- Hedge work around the entire pool completed.
- Back Gate fence line mowed and edged.
- Butterfly Park trees trimmed, and walkway edged.
- Bushes at corner of Trovita trimmed and sidewalk edged.
- Entrance way trimmed back for visibility when entering Publix.

Ponds

- Steadfast has been sent current pictures of the rim ditches and pond areas that need attention.

Club and Field Maintenance

- Spa motor repaired.
- Fire Marshall reinspection will be conducted on November 14th.
- Tennis Court Screens were replaced.
- Dog park paver installation is completed.
- Dog park tree trimming completed.
- New Signs ordered under Digital Sign and in Front of Guard Gate.
- Fencing companies contacted to repair fence at the back gate and a couple other locations.
- 1st Bridge project on target for the November 9th inspection.
- Fire Ant bait applied along Bocce, Shuffleboard and Tennis Courts.

Clubhouse and Field Manager Activities

- Flooring quotes submitted for Cardroom and Back9Bistro
- Entrance light poles identified and reported to WRC to repair the 4 light poles that are currently not lighting.

- Securiteam contacted for license plate camera and the resident gate light for repair.
- Green-Tech will be setting traps to address the raccoon population problem.
- Complete IT and RUAV have completed their technology analysis for our security camera needs and audio-visual needs quotes forthcoming.
- Securiteam conducted quarterly gate maintenance and will be coming out to repair the LED lights on member gate.
- Review of contractual agreements for residential RV parking and ballroom rental.
- Waste Management replacing dumpster covers November 7th.

Amenities Enhancements Coming Soon!

- **Library:** Two New 6 Shelf Bookcases and 9 Cube Stand for Puzzles
- **Shuffleboard:** 4 New Swivel Cues
- **Fitness Center:** Remote Control for TV and Equipment Repairs
- **Craft Room:** New Sink Faucets
- **Ballroom:** Floor Stripping and Waxing
- **Tennis/Pickleball:** 3 Umbrellas and 20 chairs

Important Phone Numbers:

Inframark Afterhours Emergency Contact for CDD: 1-281-870-0585

Wendi McAnn 1-656-223-7658

Clinton Robinson 1-813-428-4214

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RESOLUTION 2024-01

A RESOLUTION OF THE BOARD OF SUPERVISORS OF THE GROVES COMMUNITY DEVELOPMENT DISTRICT PROVIDING FOR THE APPOINTMENT OF A RECORDS MANAGEMENT LIAISON OFFICER; PROVIDING THE DUTIES OF THE RECORDS MANAGEMENT LIAISON OFFICER; ADOPTING A RECORDS RETENTION POLICY; AND PROVIDING FOR SEVERABILITY AND EFFECTIVE DATE.

WHEREAS, The Groves Community Development District (the “District”) created and existing pursuant to Chapter 190, Florida Statutes, being situated in Pasco County, Florida; and

WHEREAS, Chapter 190, Florida Statutes, authorizes the District to adopt rules to govern the administration of the District and to adopt resolutions as may be necessary for the conduct of district business; and

WHEREAS, Section 257.36(5), Florida Statutes, requires the District to establish and maintain an active and continuing program for the economical and efficient management of records and to provide for the appointment of a records management liaison officer (“Records Management Liaison Officer”); and

WHEREAS, the District desires for the Records Management Liaison Officer to be an employee of the District or an employee of the District Manager; and

WHEREAS, the District desires to authorize the District’s records custodian to appoint a Records Management Liaison Officer, which may or may not be the District’s records custodian; and

WHEREAS, the District desires to prescribe duties of the Records Management Liaison Officer and provide for the assignment of additional duties; and

WHEREAS, the District’s Board of Supervisors (“Board”) finds that it is in the best interests of the District to adopt by resolution a Records Retention Policy (the “Policy”) for immediate use and application; and

WHEREAS, the District desires to provide for future amendment of the Records Retention Policy.

NOW, THEREFORE, BE IT RESOLVED BY THE BOARD OF SUPERVISORS OF THE GROVES COMMUNITY DEVELOPMENT DISTRICT:

Section 1. The District hereby authorizes the District’s records custodian to appoint a Records Management Liaison Officer and report such appointment to the appropriate State of Florida agencies. A Records Management Liaison Officer shall be an employee of the District or

the District Manager. The Board, and the District's records custodian, shall each have the individual power to remove the Records Management Liaison Officer at any time for any reason. Immediately following the removal or resignation of a Records Management Liaison Officer, the District's records custodian shall appoint a replacement Records Management Liaison Officer.

Section 2. The duties of the Records Management Liaison Officer shall include the following:

- A. serve as the District's contact with the Florida Department of State, State Library and Archives of Florida; and
- B. coordinate the District's records inventory; and
- C. maintain records retention and disposition forms; and
- D. coordinate District records management training; and
- E. develop records management procedures consistent with the attached Records Retention Policy, as amended; and
- F. participate in the development of the District's development of electronic record keeping systems; and
- G. submit annual compliance statements; and
- H. work with the Florida Department of State, State Library and Archives of Florida to establish individual retention schedules for the District, from time to time and as may be necessary; and
- I. such other duties as may be assigned by the Board or the District's records custodian in the future.

Section 3. The District hereby adopts as its Records Retention Policy the applicable provisions of Section 257.36(5), Florida Statutes, the rules adopted by the Division of Library and Information Services of the Department of State ("Division") pursuant to Section 257.36, Florida Statutes, and the General Records Schedules established by the Division. To the extent the above statute, rules, or schedules are amended or supplemented in the future, the District's Records Retention Policy shall automatically incorporate such amendment or supplement. The Records Retention Policy shall remain in full force and effect until such time as the Board amends the Policy.

Section 4. If any provision of this resolution is held to be illegal or invalid, the other provisions shall remain in full force and effect.

Section 5. This resolution shall become effective upon its passage and shall remain in effect unless rescinded or repealed. Furthermore, upon its passage this resolution supersedes any Records Retention Policy previously adopted by the District.

PASSED AND ADOPTED THIS 14TH DAY OF NOVEMBER

ATTEST:

**THE GROVES COMMUNITY
DEVELOPMENT DISTRICT**

Print Name: _____
Secretary/ Assistant Secretary

Print Name: _____
Chair/ Vice Chair

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Brian E. Corley
Supervisor of Elections
PO Box 300
Dade City FL 33526-0300

RECEIVED
OCT - 5 2023

Agenda Page 76

1-800-851-8754
PascoVotes.gov

MEMORANDUM

TO: Pasco County Polling Places

FROM: Brian E. Corley

SUBJECT: Facility Use Agreement for Polling Places

Enclosed is the *Facility Use Agreement* for the 2024 Election Cycle. Please complete and return the agreement to my office, in the enclosed postage paid envelope, no later than November 30, 2023.

Please be sure to complete the contact information page for your facility. The contacts need to be available for delivery and pick-up of voting equipment and for entry on Election Day. The facility must be opened no later than 6:00 a.m., unless your facility has provided our office with a key. **The first contact listed should be the first person we call for entry** into the facility, if needed.

Delivery of voting equipment is scheduled the week prior to Election Day. Pick-up of the equipment begins the day after the election and runs through Friday.

On the Facility Use Agreement, there is a place for you to check if your facility will allow our Election Workers to set up Monday night. Please check either **yes** or **no** so we can provide that information to the Election Workers.

The use of your facility for the voters in your area is greatly appreciated. As always, should you have any questions or need additional information, please contact Roger Collins or Jacob Guy at your earliest convenience.

Enclosures

East Pasco - Dade City (352) 521-4302
Central Pasco - Land O' Lakes (813) 929-2788
West Pasco - New Port Richey (727) 847-8162

Contact Information

Facility contact person responsible for managing election matters.

Facility Contact: _____

Phone Number: _____

Email Address: _____

Please provide which Power Company the facility is currently using, so we may contact them in case of a power outage (TECO, Duke, Progress Energy, etc.). _____

If your facility provides a key and/or code to enter your building, the following does not apply.

If your facility does not provide a key or a code for entrance into your building, please complete the information for the Opener and Back-Up.

Opener: the contact person who will be opening the facility on Election Day by 6:00 a.m. We **MUST** have a home phone number and a cell phone number for the opener.

Emergency Back-Up: the contact person who will open the facility if the Opener does not arrive at 6:00 a.m. We **MUST** have a home phone number and a cell phone number for the emergency back-up.

Name (Opener)	
Home Phone Number	
Cell Phone Number	
Email Address	
Name (Emergency Back-Up)	
Home Phone Number	
Cell Phone Number	
Email Address	

FACILITY USE AGREEMENT

Precinct Number 070

This agreement is between, Brian E. Corley, Supervisor of Elections for Pasco County, Florida, and The Groves CDD Clubhouse described hereafter (Owner).

The parties agree that the following Facility shall be used as a polling place for conducting elections on the dates specified. This includes the use of the polling room and any areas necessary to access the polling room. Also included is the use of the parking lot, sidewalks and for election workers, bathrooms, tables, chairs and kitchen facilities (when applicable).

Name of Facility: The Groves CDD Clubhouse

Address of Facility: 7924 Melogold Cir
Land O' Lakes, FL 34637

Dates of use for 2024 Election Cycle:

Election	Election Date
Presidential Preference Primary	March 19, 2024
Primary	August 20, 2024
General	November 5, 2024

Monday night set-up prior to Election Day: ☐ Yes ☐ No

1. The owner of the facility agrees to allow voting equipment to be delivered prior to election day.
2. The owner agrees to provide access to the facility no later than 6:00 a.m. on election day and until ALL voting procedures are complete on election night (hours are subject to change by state or federal mandate).
3. If the polling facility is in a gated community, Owner agrees to open the gate(s) no later than 5:30 a.m. on election morning and remain open until the election workers have completed all closing procedures and departed the facility.
4. The owner agrees that the polling room will be used only by voters and election workers during voting hours in accordance with Florida Statute 102.031 (3)(a).
5. The owner recognizes the solicitation restrictions in accordance with Florida Statute 102.031 (4)(a)(b)(c). Owner delegates to the Supervisor of Election the power to act on his/her/its behalf in enforcing the above. Further, owner agrees that he/she shall not directly or indirectly place any material prohibited under the above statute within the area described nor authorize or attempt to authorize any person to do anything which contravenes the intent of the above statutes. In accordance with 102.031 (4)(e) Florida Statutes, the owner, operator, or lessee of the property on which a polling place or an early voting site is located, or an agent or employee thereof, may not prohibit the solicitation of voters outside of the no-solicitation zone during polling hours.
6. In accordance with Florida Statute 102.031 (5), no photography is allowed in the polling room or early voting area. This prohibition also applies to operational security cameras within the polling room. The owner shall disable all cameras. If they remain operational, they must be covered so voters, voting, and ballots are not recorded in violation of privacy. If cameras are not operational, owner must post a notice notifying voters that the camera is not in use during voting hours.
7. The owner shall provide the facility/premises to Supervisor of Elections in a safe, clean, and usable condition and Supervisor of Elections shall leave the facility in the same condition at the end of the election.
8. Either party may cancel this agreement at any time, with or without cause, by providing a written notice of cancellation at least ninety (90) days prior to any of the above-described elections.
9. The Owner shall permit Supervisor to enter and inspect premises at all reasonable times prior to the election upon reasonable notice to the Owner.
10. This agreement shall be governed by the laws of the State of Florida as to both interpretations and performances.
11. This agreement sets forth all the promises, agreements, conditions and understandings between the Supervisor and Owner relative to use of said premises. There are no other promises, agreements, conditions, or understandings, either oral or written, between the parties. No subsequent alterations, agreements, changes, or additions to this Agreement will be binding on Supervisor or Owner unless in writing and signed by the parties and made part of this Agreement by direct reference.
12. Any litigation arising out of the interpretation or enforcement of this Agreement shall be in the State Courts of Florida and venue in Pasco County, Florida.
13. Neither the Supervisor nor Owner may assign its rights or obligations under this Agreement without the prior written

Rental Payment Fee is \$200.00 per election (payments to be processed following each election)

Billing Address: _____

Taxpayer supported facilities, e.g., schools, parks, libraries, etc: are not eligible to receive the rental payment fee.

Will Owner provide a key for facility prior to Election Day? ☐ Yes (SOE has key to Facilities) ☐ No

The keys speed up the process; eliminating the need for one of your contact people to open the polling place for delivery of equipment, opening for Poll workers at 6:00am election morning, closing after Poll workers have completed all tasks at the end of the day, and open for pick-up of equipment post-election. ***If a key is provided by Owner to this office, it will only be used for the previously mentioned purposes, and it should be noted that these keys are kept in a lock box with minimal access by very limited staff.***

 Authorized Facility Representative (Printed Name)

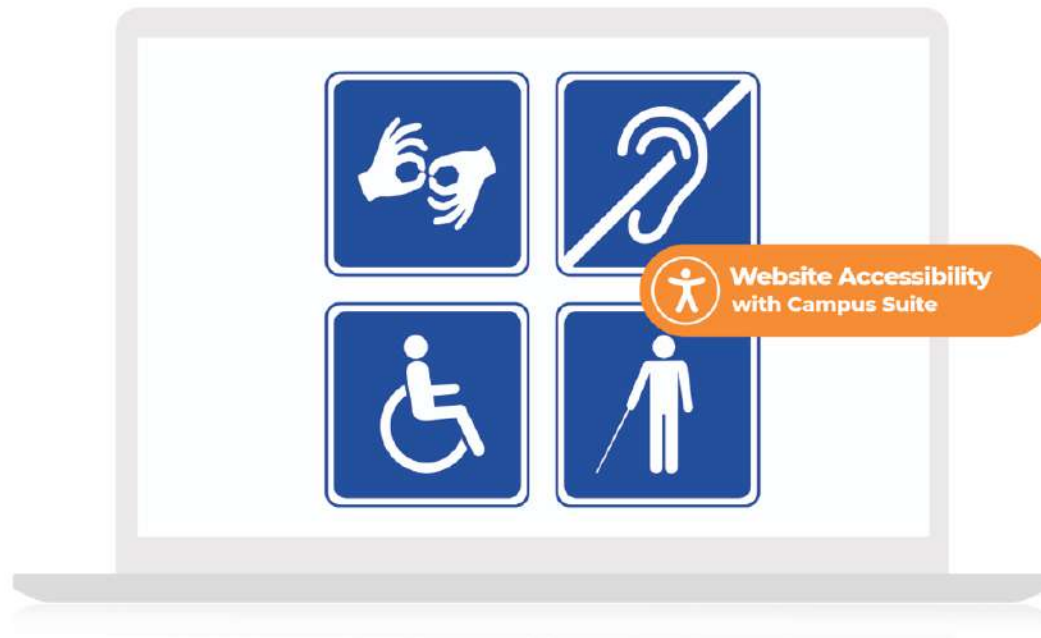
 Authorized Facility Representative Signature

 Date Signed

 Brian E. Corley, Pasco County Supervisor of Elections

 Date Signed

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Quarterly Compliance Audit Report

The Groves

Date: October 2023 - 3rd Quarter

Prepared for: Sandra Demarco

Developer: Inframark

Insurance agency:



Preparer:

Jason Morgan - *Campus Suite Compliance*

ADA Website Accessibility and Florida F.S. 189.069 Requirements

A handwritten signature in black ink that reads "Jason C. Morgan".

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Compliance Audit Overview

The Community Website Compliance Audit (CWCA) consists of a thorough assessment of Florida Community Development District (CDD) websites to assure that specified district information is available and fully accessible. Florida Statute Chapter 189.069 states that effective October, 2015, every CDD in the state is required to maintain a fully compliant website for reporting certain information and documents for public access.

The CWCA is a reporting system comprised of quarterly audits and an annual summary audit to meet full disclosure as required by Florida law. These audits are designed to assure that CDDs satisfy all compliance requirements stipulated in Chapter 189.069.

Compliance Criteria

The CWCA focuses on the two primary areas – website accessibility as defined by U.S. federal laws, and the 16-point criteria enumerated in [Florida Statute Chapter 189.069](#).



ADA Website Accessibility

Several federal statutes (American Disabilities Act, Sec. 504 and 508 of the Rehabilitation Act of 1973) require public institutions to ensure they are not discriminating against individuals on the basis of a person's disability. Community websites are required to conform to web content accessibility guidelines – [WCAG 2.1](#), which is the international standard established to keep websites barrier-free and the recognized standard for ADA-compliance.



Florida Statute Compliance

Pursuant to F.S. [189.069](#), every CDD is required to maintain a dedicated website to serve as an official reporting mechanism covering, at minimum, 16 criteria. The information required to report and have fully accessible spans: establishment charter or ordinance, fiscal year audit, budget, meeting agendas and minutes and more. For a complete list of statute requirements, see page 3.

Audit Process

The Community Website Compliance Audit covers all CDD web pages and linked PDFs.* Following the [WCAG 2.1](#) levels A, AA, and AAA for web content accessibility, a comprehensive scan encompassing 312 tests is conducted for every page. In addition, a human inspection is conducted to assure factors such as navigation and color contrasts meet web accessibility standards. See page 4 for complete accessibility grading criteria.

In addition to full ADA-compliance, the audit includes a 16-point checklist directly corresponding with the criteria set forth in Florida Statute Chapter 189.069. See page 5 for the complete compliance criteria checklist.

* **NOTE:** Because many CDD websites have links to PDFs that contain information required by law (meeting agendas, minutes, budgets, miscellaneous and ad hoc documents, etc.), audits include an examination of all associated PDFs. **PDF remediation** and ongoing auditing is critical to maintaining compliance.



ADA Website Accessibility

Result: **PASSED**

Accessibility Grading Criteria

Passed	Description
Passed	Website errors* 0 WCAG 2.1 errors appear on website pages causing issues**
Passed	Keyboard navigation The ability to navigate website without using a mouse
Passed	Website accessibility policy A published policy and a vehicle to submit issues and resolve issues
Passed	Color contrast Colors provide enough contrast between elements
Passed	Video captioning Closed-captioning and detailed descriptions
Passed	PDF accessibility Formatting PDFs including embedded images and non-text elements
Passed	Site map Alternate methods of navigating the website

*Errors represent less than 5% of the page count are considered passing

**Error reporting details are available in your Campus Suite Website Accessibility dashboard



Florida F.S. 189.069 Requirements

Result: **PASSED**

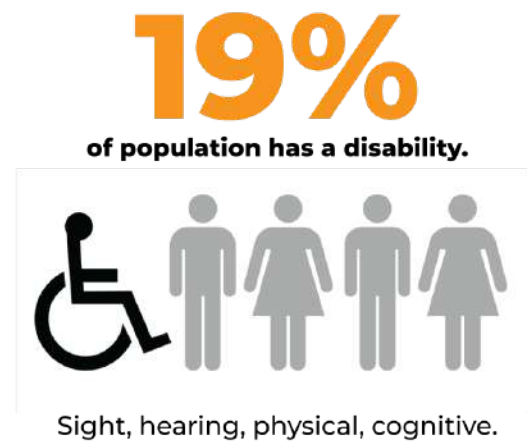
Compliance Criteria

Passed	Description
Passed	Full Name and primary contact specified
Passed	Public Purpose
Passed	Governing body Information
Passed	Fiscal Year
Passed	Full Charter (Ordinance and Establishment) Information
Passed	CDD Complete Contact Information
Passed	District Boundary map
Passed	Listing of taxes, fees, assessments imposed by CDD
Passed	Link to Florida Commission on Ethics
Passed	District Budgets (Last two years)
Passed	Complete Financial Audit Report
Passed	Listing of Board Meetings
Passed	Public Facilities Report, if applicable
Passed	Link to Financial Services
Passed	Meeting Agendas for the past year, and 1 week prior to next

Accessibility overview

Everyone deserves equal access.

With nearly 1-in-5 Americans having some sort of disability – visual, hearing, motor, cognitive – there are literally millions of reasons why websites should be fully accessible and compliant with all state and federal laws. Web accessibility not only keeps board members on the right side of the law, but enables the entire community to access all your web content. The very principles that drive accessible website design are also good for those without disabilities.



The legal and right thing to do

Several federal statutes (American Disabilities Act, Sec. 504 and 508 of the Rehabilitation Act of 1973) require public institutions to ensure they are not discriminating against individuals on the basis of a person's disability. Community websites are required to conform to web content accessibility guidelines, WCAG 2.1, the international standard established to keep websites barrier-free. Plain and simple, any content on your website must be accessible to everyone.



ADA Compliance Categories

Most of the problems that occur on a website fall in one or several of the following categories.



Contrast and colors

Some people have vision disabilities that hinder picking up contrasts, and some are color blind, so there needs to be a distinguishable contrast between text and background colors. This goes for buttons, links, text on images – everything. Consideration to contrast and color choice is also important for extreme lighting conditions.

Contract checker: <http://webaim.org/resources/contrastchecker>



Using semantics to format your HTML pages

When web page codes are clearly described in easy-to-understand terms, it enables broader sharing across all browsers and apps. This ‘friendlier’ language not only helps all the users, but developers who are striving to make content more universal on more devices.



Text alternatives for non-text content

Written replacements for images, audio and video should provide all the same descriptors that the non-text content conveys. Besides helping with searching, clear, concise word choice can make vivid non-text content for the disabled.

Helpful article: <http://webaim.org/techniques/alttext>



Ability to navigate with the keyboard

Not everyone can use a mouse. Blind people with many with motor disabilities have to use a keyboard to make their way around a website. Users need to be able to interact fully with your website by navigating using the tab, arrows and return keys only. A “skip navigation” option is also required. Consider using [WAI-ARIA](#) for improved accessibility, and properly highlight the links as you use the tab key to make sections.

Helpful article: www.nngroup.com/articles/keyboard-accessibility

Helpful article: <http://webaim.org/techniques/skipnav>



Easy to navigate and find information

Finding relevant content via search and easy navigation is a universal need. Alt text, heading structure, page titles, descriptive link text (no ‘click here’ please) are just some ways to help everyone find what they’re searching for. You must also provide multiple ways to navigate such as a search and a site map.

Helpful article: <http://webaim.org/techniques/sitetools/>



Properly formatting tables

Tables are hard for screen readers to decipher. Users need to be able to navigate through a table one cell at a time. In addition to the table itself needing a caption, row and column headers need to be labeled and data correctly associated with the right header.

Helpful article: <http://webaim.org/techniques/tables/data>



Making PDFs accessible

PDF files must be tagged properly to be accessible, and unfortunately many are not. Images and other non-text elements within that PDF also need to be ADA-compliant. Creating anew is one thing; converting old PDFs – called PDF remediation – takes time.

Helpful articles: <http://webaim.org/techniques/acrobat/acrobat>



Making videos accessible

Simply adding a transcript isn't enough. Videos require closed captioning and detailed descriptions (e.g., who's on-screen, where they are, what they're doing, even facial expressions) to be fully accessible and ADA compliant.

Helpful article: <http://webaim.org/techniques/captions>



Making forms accessible

Forms are common tools for gathering info and interacting. From logging in to registration, they can be challenging if not designed to be web-accessible. How it's laid out, use of labels, size of clickable areas and other aspects need to be considered.

Helpful article: <http://webaim.org/techniques/forms>



Alternate versions

Attempts to be fully accessible sometimes fall short, and in those cases, alternate versions of key pages must be created. That is, it is sometimes not feasible (legally, technically) to modify some content. These are the 'exceptions', but still must be accommodated.



Feedback for users

To be fully interactive, your site needs to be able to provide an easy way for users to submit feedback on any website issues. Clarity is key for both any confirmation or error feedback that occurs while engaging the page.



Other related requirements

No flashing

Blinking and flashing are not only bothersome, but can be disorienting and even dangerous for many users. Seizures can even be triggered by flashing, so avoid using any flashing or flickering content.

Timers

Timed connections can create difficulties for the disabled. They may not even know a timer is in effect, it may create stress. In some cases (e.g., purchasing items), a timer is required, but for most school content, avoid using them.

Fly-out menus

Menus that fly out or down when an item is clicked are helpful to dig deeper into the site's content, but they need to be available via keyboard navigation, and not immediately snap back when those using a mouse move from the clickable area.

No pop-ups

Pop-up windows present a range of obstacles for many disabled users, so it's best to avoid using them altogether. If you must, be sure to alert the user that a pop-up is about to be launched.

Web Accessibility Glossary

Assistive technology	Hardware and software for disabled people that enable them to perform tasks they otherwise would not be able to perform (e.g., a screen reader)
WCAG 2.0	Evolving web design guidelines established by the W3C that specify how to accommodate web access for the disabled
504	Section of the Rehabilitation Act of 1973 that protects civil liberties and guarantees certain rights of disabled people
508	An amendment to the Rehabilitation Act that eliminates barriers in information technology for the disabled
ADA	American with Disabilities Act (1990)
Screen reader	Software technology that transforms the on-screen text into an audible voice. Includes tools for navigating/accessing web pages.
Website accessibility	Making your website fully accessible for people of all abilities
W3C	World Wide Web Consortium – the international body that develops standards for using the web

Sixth Order of Business

6A

MINUTES OF MEETING THE GROVES COMMUNITY DEVELOPMENT DISTRICT

The meeting of the Board of Supervisors of The Groves Community Development District was held on Tuesday, October 3, 2023 at 10:00 a.m. at The Groves Civic Center, 7924 Melogold Circle, Land O' Lakes, Florida.

Present and constituting a quorum were:

Bill Boutin	Chairman
Richard Loar	Vice Chairman
Jimmy Allison	Assistant Secretary
Christina Cunningham	Assistant Secretary
James Nearey	Assistant Secretary

Also present were:

Jayna Cooper	District Manager
Vivek Babbar	District Counsel
Stephen Brletic	District Engineer
Wendi McAnn	Clubhouse Manager
Brenden Crawford	Field Supervisor
Lisa Castoria	Inframark
Audience Members	

The following is a summary of the discussions and actions taken at the meeting.

FIRST ORDER OF BUSINESS

Call to Order/Roll Call

Ms. Cooper called the meeting to order and called the roll.

SECOND ORDER OF BUSINESS

Pledge of Allegiance

The Pledge of Allegiance was recited.

THIRD ORDER OF BUSINESS

Audience Comments

Public comments were received regarding the following:

- The beautification project volunteers established in 2018 to assist management with areas needing improvement. They are not a committee, but a group of volunteers. He submitted an introductory cover letter to the Board.
- Landscaping concerns and Yellowstone following up on their contract. Also, the Board's consideration to work with the HOA on landscaping contracts to take care of the entire community. There have been some improvements.
- The wetlands study and a request for quarterly herbicide treatments.

Unapproved

- There was a request for a six-shelf bookcase and a two-shelf bookcase for the library.

FOURTH ORDER OF BUSINESS**Staff Reports****A. District Counsel**

Mr. Babbar reported the following:

- He provided an update on the Dynamic Security claim negotiations. Their settlement offer is for the District to pay \$1,500.

On MOTION by Mr. Allison seconded by Mr. Nearey with all in favor the Dynamic Security settlement of \$1,500 was approved.

- Mr. Babbar will prepare a settlement agreement and resolution accepting the settlement.
- He provided an update on the liquor license as well as the documentation protocol for community events. He expects to have it in final form for discussion at the November meeting.
- The insurance carrier was provided with the information on the bingo injury incident, so they are aware of it in case something comes up. He does not believe the District will be pursued.

B. District Engineer

Mr. Brletic reported the following:

- He provided an update on the bridge project, including staging areas, work times, and a timeline. The Board directed Ms. McAnn to send an email blast with the timeline information. Mr. Allison will provide the content.
- He provided an update on the pool resurfacing. He will schedule a pre-construction meeting and call Pook Works for a status update. He will email Ms. Cooper with their response.
- He completed the ownership map and sent it to the Board. To make it a landscaping map, he suggested a meeting with the HOA to determine the details of the HOA and CDD maintenance areas. Ms. Cooper will coordinate a meeting with Yellowstone and send the markups to Mr. Brletic.
- He provided an update on Jaffa Road. During the restoration done the week of September 18, 2023, it was determined there is an issue with both 40-inch pipes. If they are not fixed, the same issue will reoccur. Two 40-inch pipes are difficult to

repair, especially because they are submerged. It requires a lot of excavation. Also, the sub-contractor for the paving company which came out to try to repair the road does not agree with what Mr. Brletic is directing them to do. The proposal they gave is also very expensive, almost \$50,000, and he does not agree with them. They need to find a company that is well equipped and more cost effective. He hopes to have proposals within the next few days. Once the work is done, they can use the same paving contractor to restore the road.

- Ms. Cooper brought up the Shenandoah proposal Mr. Boutin signed off on for the plug set, rental and removal, repairs for \$12,337.50. Mr. Brletic noted the proposal was from when they thought they could move forward with the original contractor for the pipe work. He thinks they should hold off on it until they get to the next step of getting another contractor. He will also work on finding a better price.

C. Aquatics Report

1. August Waterway Inspection Report – Steadfast

The Board reviewed the aquatics report, and the following was discussed:

- Mr. Loar noted nine areas were not included in the report. They need to provide a complete report.
- Pond 6G needs to be aggressively treated for the grasses.
- Ms. Cunningham noticed the comments and pictures in the report seem very similar to previous months.
- The weeds on the south side of Pond 1 are getting terrible. There was Board consensus to have Steadfast spray them and get rid of them.
- It was requested the report include the date of the treatment and when the next inspection will be.
- They have quarterly maintenance on the rim ditches, but the results do not show. They should provide the dates of when they maintain the rim ditches. These are items 19, 20 and 21 in the report.

D. Clubhouse Manager

1. Clubhouse Manager's Report

The following was discussed:

- Ms. Cooper noted there is no report this month because Ms. McAnn officially came on board last Thursday.

- Ms. McAnn reported they can access the key fobs and bar code system. She is still trying to access the passwords to be able to add to the security entrance. They are working on it today.
- Ms. Cunningham asked if there are any items that pop out or that she does not understand. Ms. McAnn responded it is too soon for her to report on that; however, she is making lists.
- Ms. McAnn stated her motto is attention to detail and walking the property to listen to residents needs, making a priority list and discussing it with the Board.

E. District Manager**1. Discussion Regarding Outstanding Proposal Requests**

Ms. Cooper reviewed the following:

- The security camera system for the RV lot. She asked if there was Board consensus to get several proposals. Mr. Boutin noted if they are going to do the RV lot, they should also do the shed area where the golf carts are stored. Nico advised inexpensive systems can be purchased on Amazon and there is Wi-Fi available at the cart barn. The Board requested staff schedule a meeting with Nico to discuss further.
- A new speaker/audio system for the meeting room. There was a proposal on the agenda last month. She asked the Board for direction. The Board directed staff to gather quotes for clip on microphones, the drop down sound, speakers in each direction and an improved call-in system.

2. Discussion Regarding Staffing

Ms. Cooper provided an update on staffing.

- A candidate for the Assistant Clubhouse Manager position accepted the position yesterday. His name is Mr. Clint Robinson, and his start date will be October 16, 2023.
- She formally introduced Ms. McAnn and Mr. Crawford to the Board. Mr. Crawford will work with Ms. McAnn during the transition.
- She requested authorization from the Board to hold off on hiring someone for the additional 29-hour position until it is determined where the needs for those hours are. The Board agreed. Discussion of changing it to a full-time position is on hold for now.

- Mr. Boutin requested changing the Inframark contract from 13 meetings to 14 meetings. Ms. Cooper confirmed Inframark has no objection to that change.

The following was also discussed:

- Mr. Loar requested Ms. Cooper contact the previous District Manager for more information regarding replacing or upgrading the gates.
- Mr. Loar discussed emergency access to the golf course. The Fire Department recommends installing an emergency access gate near holes three and four. Staff will follow up with Nico and Tom.
- Tom reported the yard waste in the back area can be cleaned up for \$1,500 to \$2,000. It would be a shared cost with the HOA. Mr. Loar suggested putting a dumpster there. The Board requested staff draft a policy regarding use of the dumping area.
- The arbitrage rebate report was received yesterday from LLS Tax Solutions. The report indicates there is no rebate requirement liability as of August 31, 2023.

On MOTION by Mr. Loar seconded by Ms. Cunningham with all in favor the arbitrage rebate report was accepted.
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- Ms. Cooper also received an engagement letter from LLS Tax Solutions to provide arbitrage rebate services for the next three years, at \$600 per year.

On MOTION by Ms. Cunningham seconded by Mr. Nearey with all in favor the engagement letter with LLS Tax Solutions to provide arbitrage rebate services for the next three years, at a cost of \$600 per year, was approved.

- Ms. Cooper provided a proposal from Complete IT for Supervisors' emails at a cost of \$99 per month, with a one-time migration and set up fee of \$450. There would be no change in the email addresses. They are comfortable working with Rizzetta to have the emails transferred. Discussion ensued with several questions.

On MOTION by Ms. Cunningham seconded by Mr. Loar with Ms. Cunningham, Mr. Loar, Mr. Boutin and Mr. Nearey voting aye and Mr. Allison voting nay, the proposal from Complete IT for Supervisors' emails was approved contingent upon answers to the Board's questions. 4-1

- Ms. Cooper will schedule a call with Complete IT and Ms. Cunningham to address the questions.

FIFTH ORDER OF BUSINESS

Business Items

A. Discussion Regarding Addendum for Back 9 Bistro for the Flooring Replacement

The following was discussed:

- Mr. Allison reviewed the flooring replacement matter and previous agreements. They have some time to negotiate, but they should get started on it. It should be amended to replace any reference of Rizzetta with Inframark.
- The Board needs to decide whether they want to replace the flooring to get proposals. The question is who will pay for it.
- Mr. Babbar stated the contract is explicit that it is the responsibility of the restaurant operator. There were also verbal discussions of splitting the cost 50/50. He recommends the Board always go by the contract, and if you are not going to amend the contract, do what is being done in practice.
- Discussion ensued on whether to change the flooring and cost responsibility. There was also discussion regarding the vendor.

Ms. Cunningham MOVED not to move forward with the flooring replacement at this time and Mr. Loar seconded it.

- There was Board discussion on the motion.

On VOICE vote with Ms. Cunningham and Mr. Loar voting aye and Mr. Boutin, Mr. Allison and Mr. Nearey voting nay, the motion failed to pass. 2-3

Mr. Allison MOVED to amend the agreement to make the CDD responsible for the replacement of the flooring and the vendor responsible for maintenance of the flooring, and Mr. Loar seconded it.

- There was Board discussion on the motion.

On VOICE vote with Mr. Allison and Mr. Boutain voting aye and Ms. Cunningham, Mr. Nearey and Mr. Loar voting nay, the motion failed to pass. 2-3

Mr. Loar MOVED for the CDD to replace the flooring in the restaurant and card room and Mr. Allison seconded it.

- There was Board discussion on the motion.

On VOICE vote with Mr. Allison, Mr. Boutain, Mr. Loar and Mr. Nearey voting aye and Ms. Cunningham voting nay, the motion passed. 4-1

Mr. Loar MOVED to allow Ms. Cunningham to pursue meetings with interested vendors and Ms. Cunningham seconded it.

- Ms. Cunningham requested discussion of restaurant vendors be added to the November agenda. There was Board discussion on the motion.

On VOICE vote with Mr. Loar, Ms. Cunningham and Mr. Nearey voting aye and Mr. Allison and Mr. Boutain voting nay, the motion passed. 3-2

Mr. Boutain MOVED to send an email blast with a satisfaction survey on the restaurant and Mr. Allison seconded it.

- There was Board discussion on the motion.

On VOICE vote with Mr. Allison, Mr. Boutain, Mr. Loar and Mr. Nearey voting aye and Ms. Cunningham voting nay, the motion passed. 4-1

- Mr. Allison will compose the survey with an explanation.

SIXTH ORDER OF BUSINESS

Business Administration

A. Consideration of the Minutes of the board of Supervisors' Meeting held on August 8, 2023 – Previously Tabled

On MOTION by Mr. Loar seconded by Mr. Nearey with all in favor the minutes of the August 8, 2023 meeting were approved.

B. Consideration of the Minutes of the Board of Supervisors' Regular Meeting held on September 5, 2023

On MOTION by Mr. Allison seconded by Mr. Loar with all in favor the minutes of the September 5, 2023 meeting were approved.

C. Consideration of Operation & Maintenance Expenditures for August 2023

The Board reviewed the O&M expenditures.

- There was discussion regarding the unnecessary Spectrum expenses.
- Mr. Loar stated the wiring in the building needs to be replaced.

On MOTION by Ms. Cunningham seconded by Mr. Loar with all in favor the Operations & Maintenance expenditures for August 2023 were received and filed.

SEVENTH ORDER OF BUSINESS**Supervisor Requests**

The following was discussed:

- Mr. Boutain requested an update on the dog park and garden area. Mr. Nearey provided an update.
- Mr. Boutain noted some of the hedges may need to be replaced along Highway 41 due to a valve opened in the line along the hedges.
- Mr. Boutain expressed concern over the pool resurfacing timeline. He requested staff coordinate with all parties as soon as possible.
- Mr. Boutain asked Mr. Nearey about the companies he was looking into for the gates. Mr. Nearey responded the previous Clubhouse Manager was supposed to be obtaining quotes from a company he spoke with as well as other companies. He does not believe it was done. Mr. Boutain noted Acura Electronics previously provided a presentation on gate upgrades. He requested staff look into this.
- Mr. Boutain will be meeting with Yellowstone to review the maps provided by Mr. Brletic.
- Mr. Nearey also expressed concern over the pool resurfacing timeline.
- Mr. Loar discussed the Spectrum agreement and installation. They may need to cross through District property to install the wiring. Also, if they need to install new wiring in this building. An easement agreement will be needed.
- Mr. Loar requested Yellowstone abide by their contractual obligations.
- Mr. Loar stated someone installed an irrigation controller on the clock by the pumphouse. He believes it was Yellowstone because the only irrigation working now is the District's. The Toro System shows no days scheduled for the District, but it is still being watered. The controller needs to be removed and reinstalled properly.

- Mr. Loar provided an FLCLASS update. Since April through the end of September, they generated \$74,437 worth of interest. He requested Ms. Cooper remove Mr. Scott Brizendine from the FLCLASS account and replaced with an Inframark representative.
- Ms. Cunningham requested a documented procedure on how to best interact with Ms. McAnn and Mr. Robinson.

EIGHTH ORDER OF BUSINESS

Adjournment

There being no further business,

On MOTION by Mr. Loar seconded by Mr. Nearey with all in favor the meeting was adjourned at 12:47 p.m.
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Jayna Cooper
Secretary

Bill Boutin
Chairperson

6B.

BUDGET AMENDMENT RESOLUTION 2024-02

**A BUDGET AMENDMENT AMENDING THE GROVES
COMMUNITY DEVELOPMENT DISTRICT GENERAL FUND
BUDGETS FOR FISCAL YEAR 2023**

WHEREAS, the Board of Supervisors, hereinafter referred to as the “Board”, of The Groves Community Development District, hereinafter referred to as “District”, adopted a General Fund Budget and a Reserve Fund Budget, hereinafter referred to as the “Funds” for Fiscal Year 2023, and

WHEREAS, the Board desires to reallocate funds budgeted to reappropriate Revenues and Expenses approved during the Fiscal Year.

NOW THEREFORE, BE IT RESOLVED BY THE BOARD OF SUPERVISORS OF THE GROVES COMMUNITY DEVELOPMENT DISTRICT THE FOLLOWING:

1. The Funds are hereby amended in accordance with Exhibit “A” attached.
2. This resolution shall become effective this 14th day of November, 2023 and be reflected in the monthly and Fiscal Year End 9/30/2023 Financial Statements and Audit Report of the District.

**The Groves
Community Development District**

By: _____
Chairman

Attest:

By: _____
Secretary

**Proposed Budget Amendment
Exhibit A
For the Period Ending September 30, 2023**

ACCOUNT DESCRIPTION	CURRENT BUDGET	PROPOSED AMENDMENT	FINAL BUDGET	YEAR TO DATE ACTUAL	VARIANCE (\$) FAV(UNFAV)	
<u>REVENUES</u>						
Interest - Investments	\$ -	\$ -	\$ -	\$ 78,862	\$ 78,862	
Special Assmnts- Tax Collector	1,382,040	-	1,382,040	1,392,381	10,341	
Other Miscellaneous Revenues	22,000	-	22,000	47,464	25,464	
TOTAL REVENUES	1,404,040	-	1,404,040	1,518,707	114,667	108.17%
<u>EXPENDITURES</u>						
<u>Administration</u>						
P/R-Board of Supervisors	18,000	-	18,000	15,000	3,000	
ProfServ-Arbitrage Rebate	1,000	-	1,000	600	400	
ProfServ-Trustee Fees	3,300	-	3,300	3,750	(450)	
Management Contract	304,644	-	304,644	258,486	46,158	
Assessment Roll	5,000	-	5,000	5,000	-	
Disclosure Report	1,000	-	1,000	1,000	-	
District Counsel	25,000	5,000	30,000	29,060	940	
District Engineer	25,000	15,000	40,000	37,243	2,757	
Administrative Services	8,600	-	8,600	8,600	-	
District Management	37,500	-	37,500	37,500	-	
Accounting Services	19,200	-	19,200	19,200	-	
Auditing Services	3,600	-	3,600	3,600	-	
Website Hosting/Email services	2,100	-	2,100	2,100	-	
Website Compliance	1,650	-	1,650	1,515	135	
Miscellaneous Mailings	1,000	-	1,000	859	141	
Public Officials Insurance	3,730	-	3,730	3,341	389	
Legal Advertising	1,500	-	1,500	2,547	(1,047)	
Tax Collector/Property Appraiser Fees	150	-	150	150	-	
Bank Fees	1,000	-	1,000	118	882	
Financial & Revenue Collections	5,000	-	5,000	5,000	-	
Music & Entertainment	2,000	-	2,000	154	1,846	
Liquor License	500	-	500	2,820	(2,320)	
Dues, Licenses, Subscriptions	750	-	750	1,633	(883)	
Total Administration	471,224	20,000	491,224	439,276	51,948	89.42%
<u>Law Enforcement</u>						
Deputy Services	5,000	-	5,000	5,256	(256)	
Total Law Enforcement	5,000	-	5,000	5,256	(256)	105.12%

**Proposed Budget Amendment
Exhibit A
For the Period Ending September 30, 2023**

ACCOUNT DESCRIPTION	CURRENT BUDGET	PROPOSED AMENDMENT	FINAL BUDGET	YEAR TO DATE ACTUAL	VARIANCE (\$) FAV(UNFAV)	
<u>Electric Utility Services</u>						
Utility - StreetLights	29,000	-	29,000	26,510	2,490	
Utility Services	10,000	-	10,000	11,041	(1,041)	
Utility - Recreation Facilities	27,000	-	27,000	27,880	(880)	
Total Electric Utility Services	66,000	-	66,000	65,431	569	99.14%
<u>Gas Utility Services</u>						
Utility - Recreation Facilities	30,000	-	30,000	25,355	4,645	
Total Gas Utility Services	30,000	-	30,000	25,355	4,645	84.52%
<u>Garbage/Solid Waste Services</u>						
Garbage - Recreational Facility	2,200	-	2,200	3,638	(1,438)	
Solid Waste Assessment	2,750	-	2,750	-	2,750	
Total Garbage/Solid Waste Services	4,950	-	4,950	3,638	1,312	73.49%
<u>Water-Sewer Comb Services</u>						
Utility Services	20,000	10,000	30,000	29,127	873	
Total Water-Sewer Comb Services	20,000	10,000	30,000	29,127	873	97.09%
<u>Stormwater Control</u>						
Stormwater Assessment	3,684	-	3,684	3,684	-	
R&M-Stormwater System	3,000	-	3,000	1,350	1,650	
R&M Lake & Pond Bank	8,000	15,000	23,000	21,735	1,265	
Aquatic Maintenance	17,316	7,000	24,316	23,898	418	
Miscellaneous Expenses	1,000	7,000	8,000	7,218	782	
Total Stormwater Control	33,000	29,000	62,000	57,885	4,115	93.36%
<u>Other Physical Environment</u>						
Workers' Compensation	-	-	-	701	(701)	
Reclaimed Water - WUP Commitment	13,000	-	13,000	9,086	3,914	
Liability/Property Insurance	30,784	-	30,784	27,847	2,937	
R&M-Irrigation	20,000	-	20,000	5,609	14,391	
Landscape - Annuals	2,600	-	2,600	2,376	224	
Landscape - Mulch	20,025	-	20,025	-	20,025	
Landscape Maintenance	141,578	25,000	166,578	163,172	3,406	
Landscape Replacement	20,000	-	20,000	14,577	5,423	
Pump & Well Maintenance	2,500	19,000	21,500	20,874	626	
Entry & Walls Maintenance	2,000	8,000	10,000	9,975	25	
Holiday Decoration	8,354	-	8,354	10,590	(2,236)	
Total Other Physical Environment	260,841	52,000	312,841	264,807	48,034	84.65%

**Proposed Budget Amendment
Exhibit A
For the Period Ending September 30, 2023**

ACCOUNT DESCRIPTION	CURRENT BUDGET	PROPOSED AMENDMENT	FINAL BUDGET	YEAR TO DATE ACTUAL	VARIANCE (\$) FAV(UNFAV)	
<u>Security Operations</u>						
Security Patrol Services	88,625	-	88,625	88,519	106	
Security Monitoring Services	27,600	-	27,600	27,600	-	
R&M-Security Cameras	10,000	-	10,000	1,787	8,213	
Operating Supplies	1,000	-	1,000	2,740	(1,740)	
Total Security Operations	127,225	-	127,225	120,646	6,579	94.83%
<u>Road and Street Facilities</u>						
R&M-Parking Lots	1,500	-	1,500	-	1,500	
R&M-Sidewalks	25,000	-	25,000	1,400	23,600	
Roadway Repair & Maintenance	1,000	-	1,000	-	1,000	
R&M-Gates	2,000	-	2,000	7,990	(5,990)	
Total Road and Street Facilities	29,500	-	29,500	9,390	20,110	31.83%
<u>Parks and Recreation</u>						
Fountain Service Contract	1,400	-	1,400	-	1,400	
Pest Control	2,000	-	2,000	1,906	94	
Contracts-Pools	18,000	10,000	28,000	27,983	17	
Security & Fire Monitoring Services	1,600	-	1,600	125	1,475	
Telephone, Cable & Internet Service	8,000	-	8,000	8,730	(730)	
Lease - Copier	4,000	-	4,000	3,371	629	
R&M-Fountain	1,800	-	1,800	2,473	(673)	
R&M-Pools	1,000	9,000	10,000	9,841	159	
R&M-Vehicles	1,500	-	1,500	1,405	95	
R&M-Fitness Equipment	1,000	-	1,000	674	326	
Athletic/Park Court/Field Repairs	2,000	-	2,000	834	1,166	
Facility A/C & Heating Maintenance/Repair	8,000	15,000	23,000	22,140	860	
Boardwalk and Bridge Maintenance	3,500	-	3,500	-	3,500	
Lighting Repairs & Maintenance	1,000	17,000	18,000	17,102	898	
Pool Furniture repair & replacement	10,000	-	10,000	10,441	(441)	
Dog Park Maintenance	2,500	-	2,500	1,225	1,275	
Pool/Water Park/Fountain Maintenance	12,000	-	12,000	4,827	7,173	
Maintenance & Repairs	40,000	-	40,000	21,139	18,861	
Furniture Repair/Replacement	2,000	-	2,000	953	1,047	
Clubhouse Misc. Expense	15,000	-	15,000	11,824	3,176	
Computer Support	1,000	-	1,000	204	796	
Office Supplies	6,000	-	6,000	751	5,249	
Janitorial Supplies	8,000	-	8,000	6,493	1,507	
Total Parks and Recreation	151,300	51,000	202,300	154,441	47,859	76.34%

Proposed Budget Amendment
Exhibit A
For the Period Ending September 30, 2023

ACCOUNT DESCRIPTION	CURRENT BUDGET	PROPOSED AMENDMENT	FINAL BUDGET	YEAR TO DATE ACTUAL	VARIANCE (\$) FAV(UNFAV)	
<u>Reserves</u>						
Misc-Contingency	30,000	-	30,000	31,229	(1,229)	
Capital Outlay	80,000	120,000	200,000	311,742	(111,742)	
Capital Reserve	145,000	-	145,000	57,502	87,498	
Total Reserves	255,000	120,000	375,000	400,473	(25,473)	106.79%
TOTAL EXPENDITURES	1,454,040	282,000	1,736,040	1,575,725	160,315	90.77%
Excess (deficiency) of revenues						
Over (under) expenditures	(50,000)	(282,000)	(332,000)	(57,018)	274,982	
<u>OTHER FINANCING SOURCES (USES)</u>						
Interfund Transfer - In	-	-	-	3,749,053	3,749,053	
Operating Transfers-Out	-	-	-	(3,749,053)	(3,749,053)	
TOTAL FINANCING SOURCES (USES)	-	-	-	-	-	
Net change in fund balance	(50,000)	(282,000)	(332,000)	(57,018)	274,982	
FUND BALANCE, BEGINNING (OCT 1, 2022)	2,726,356	-	2,726,356	2,726,356	-	
FUND BALANCE, ENDING	\$ 2,676,356	\$ (282,000)	\$ 2,394,356	\$ 2,669,338	\$ 274,982	