1. **CALL TO ORDER**

2. **ROLL CALL**
   Garrison, VanderMeulen, Horine, Bectel, Duer, Parker

3. **APPROVAL OF THE AGENDA**

4. **APPROVAL OF THE MINUTES** – January 24, 2023 Meeting

5. **CORRESPONDANCE**

6. **STATEMENTS OF CITIZENS – AGENDA ITEMS ONLY**

7. **NEW BUSINESS:**
   A. Discussion – Text Amendments
      Restaurants, Assembly Operations, Alcohol Manufacturing Facilities
   
   B. 971 W. Savidge – Pre-Application – Multi-Family + Retail Building
      Developer is requesting feedback on a proposed development that would contain a microdistillery, tasting room and restaurant.

8. **STATEMENTS OF CITIZENS – NON-AGENDA ITEMS ONLY**

9. **COMMENTS OF PLANNING COMMISSIONERS**

10. **STAFF REPORT**

11. **ADJOURNMENT**

Rory Thibault, Village of Spring Lake, (616) 604-6319

Next Meeting: April 25th, 2023
1. **CALL TO ORDER**
   Chair Garrison called the meeting to order at 7:00 p.m.

2. **ROLL CALL**
   Present: Garrison, Horine, Johnson, and VanderMeulen
   Absent: Van Leeuwen-Vega

3. **APPROVAL OF THE AGENDA**
   Motion by Johnson, second from VanderMeulen, to approve the agenda as presented. All in favor, motion carried.
   
   Yes: 4  No: 0

4. **APPROVAL OF THE MINUTES – December 15, 2022, Meeting**
   Motion by Johnson, second from VanderMeulen, to approve the minutes of the December 15, 2022, regular meeting. All in favor, motion carried.
   
   Yes: 4  No: 0

5. **CORRESPONDANCE – N/A**

6. **STATEMENTS OF CITIZENS – AGENDA ITEMS ONLY – None**

7. **New Business**

      
      Chaphalkar presented a proposed revision to the Planning Commission Rules of Procedure that would simplify and clarify the procedure for public hearings, going forward; and how this would change the existing documented procedure.

      Horine request a change in terminology from Township to Village in Article VI, Section 2, A. 1. C.
      
      Motion made by Johnson, second from Horine, to approve and adopt the amended Planning Commission bylaws.
      
      All in favor, motion carried.
      
      Yes: 4  No: 0

   B. Staff Request – PC Interest in Allowing Limited Neon Signage
      
      Chaphalkar discussed a new business owner's inquiry into purchasing a new neon sign for their business. As the Zoning Ordinance exists, now, new neon signs are not permitted within the Village. Chaphalkar questioned whether the Commissioners would be interested in staff looking further into the ordinance.

      The Commissioners discussed the benefits and detriments of neon vs. digital signage in the Village before confirming that they would like more research done into the sign ordinance.
C. Presentation – Review of Procedures

Chaphalkar presented a revisory PowerPoint detailing the Rules of Procedure for the Planning Commission.

The Commissioners reviewed the material and asked clarifying questions when necessary.

8. STATEMENTS OF CITIZENS – NON-AGENDA ITEMS ONLY – N/A

9. COMMENTS OF PLANNING COMMISSIONERS

The Commissioners inquired about the statuses of various approved developments around the Village.

10. STAFF REPORT

Chaphalkar updated the Commissioners on efforts being taken to elevate the Villages Redevelopment Ready Community Certification to a higher level.

VanderMeulen inquired about the Master Plan Update.

11. ADJOURNMENT

Motion by Johnson, second from VanderMeulen the meeting adjourned at 7:37 p.m. All in favor, motion carried.

Yes: 4        No: 0

________________________________________  _______________________________________
Cassandra Chaphalkar, Associate Planner   Jordan Schwing, Deputy Clerk
MEMORANDUM

Date: March 24th, 2023
To: Village of Spring Lake Planning Commission
From: Rory Thibault – Village Planner
Subject: Discussion – Text Amendments

BACKGROUND

A proposed development in the Village has precipitated the need to review Zoning Ordinance language, determining how best to define the use and subsequent items of compliance.

Staff have drafted language for the Planning Commission to review and highlighted the topics of discussion below.

REVIEW

The draft language incorporates guidance on the following topics:

- Restaurants
- Assembly Operations
- Alcohol Manufacturing Facilities

Is the Planning Commission satisfied with the draft language for these topics?

USE DETERMINATIONS

Staff was asked to review the Ordinance language due to a perceived ambiguity of how a proposed use, a microdistillery, could be permitted – either by right or by special land use. Other municipalities in the area have taken steps to clearly identify where and how facilities such as distilleries, breweries, and other assorted Alcohol Manufacturing Facilities of various sizes, regulated by the State of Michigan, are defined and where those uses can occur. Recognizing that these uses, and variations thereof, are already popular and are expected to continue to grow in this region, Staff developed a few possible directions the Planning Commission may choose from, which are outlined below. Each of these options will require multiple revisions throughout the ordinance.

Option 1: Broaden the existing Definitions of Use

Amend definition of Restaurant.

- Current: An establishment selling food and drink for consumption on the premises, including restaurants, taverns, coffee houses, bakeries, lunch counters, refreshment stands, and similar facilities selling prepared foods and drinks for immediate on-site consumption or for take-out.
Proposed: An establishment selling food and drink for consumption on the premises. Examples include restaurants, brewpubs, (micro)breweries, (micro)distilleries, (small) wineries, coffee houses, bakeries, lunch counters, refreshment stands, and similar facilities selling prepared foods and drinks for immediate on or off-site consumption, or for take-out or distribution. The Planning Commission may determine that the assembly portion of the use is sufficiently large enough to be considered an assembly use.

Context: The former Old Boys' Brew House use falls within the definition of a restaurant because the drinks that were provided were for immediate on-site consumption or take-out. This former use did not include the brewing of beer to be distributed.

Further, by adding the consideration of the Village, each unique proposal for a facility that produces alcohol could be individually determined. If the use is more akin to assembly, it could be designated and regulated as such. Note: this would allow these uses to be permitted by right in the Central Business District.

Amend definition of Assembly

Current: Buildings, structures, and premises used for the combining of parts into finished products and/or sub-assembly components for subsequent finishing on or off-site and for the packaging, repackaging, shipping, and receiving of previously manufactured components.

Proposed: Buildings, structures, and premises used for the combining of parts, the manufacturing of products, and the blending of materials, into finished products and/or sub-assembly components for subsequent finishing on or off-site and for the packaging, repackaging, shipping, and receiving of previously manufactured components.

Context: By broadening the definition of Assembly, the manufacturing of alcohol, beer, and/or associated spirits would be included. The Village would still be able to determine individually if the use – and impact on the community – was more akin to a restaurant or an assembly operation.

*Variation 1a: Add assembly as Special Land Use in CBD in table.

<table>
<thead>
<tr>
<th>Land Use</th>
<th>SFR</th>
<th>MFR</th>
<th>C</th>
<th>CBD</th>
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<tbody>
<tr>
<td>Assembly operations</td>
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Context: By including Assembly as permitted by Special Land Use in the CBD, all assembly operations (including those that are not being considered, i.e. light industrial/manufacturing) could be reviewed and approved with additional regulations. In effect, if the Village determined the assembly operation portion of the use was great enough to warrant it to be considered an assembly use then the proposal still has the potential to be approved, subject to the special land use standards.

**Variation 1b: Add Restaurants with Assembly Operations as new Land Use in table.

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<tr>
<td>Restaurants with Assembly Operations</td>
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<tr>
<td>Restaurants with drive-through facilities.</td>
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<td>Restaurants without drive-through facilities.</td>
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Context: By adding a new land use specific to Restaurants with Assembly Operations, it has a similar impact as adding Assembly operations as a special land use but it limits the type of assembly operations to those that would be most appropriate to be paired with the definition of restaurants.

- Allows Development by Right if small enough to be considered restaurant
- Standards are incorporated into already defined uses

**Option 2: Specify a new Land Use and Definition**

Add definition of Alcohol Manufacturing Facilities

- Proposed: An establishment licensed by the State of Michigan to manufacture and sell to licensed wholesalers wine, beer, spirits or alcohol, or both, of any kind produced by it. These facilities may also contain a restaurant, bar or tasting room.

Add Alcohol Manufacturing Facility as a Land Use

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<th>Land Use</th>
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<td>Alcohol Manufacturing facilities</td>
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<td>Assembly operations</td>
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<tr>
<td>Restaurants with drive-through facilities.</td>
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<tr>
<td>Wholesale establishments and warehouses</td>
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Context: By establishing a new definition and new land use, those uses specifically defined as such can be regulated without the need to amend the definitions of restaurant or assembly operations. In this scenario, the Alcohol Manufacturing Facilities use is determined to be distinctive and unique enough to warrant its own set of regulations.

The Village would need to determine if it should be permitted by right or by Special Land Use in the Community Commercial (C) and Central Business District (CBD).

Add Special Use Standards specific to Alcohol Manufacturing Facilities

Proposed:

A. Facilities must obtain all required County, State, and Federal approvals. Copies of all approvals must be submitted to the Village. If an approval cannot be obtained prior to Special Land Use approval, then that approval will be a condition of the Special Land Use, and a copy of the approval must be submitted prior to the issuance of a building permit.

B. Any products used in the process may be stored in a detached structure, provided that:
   1. Any such structure complies with the setback requirements for the district in which it is located.
   2. Is compatible in color and materials with the Main Building.
   3. No outdoor storage of bottles, pallets, or other containers is permitted.
   4. Storage in tractor trailers shall be permitted for periods not exceeding twenty-four (24) hours.
   5. No outside beer tent shall be permitted in any off-street parking lot or off-street loading/unloading area except as may be permitted as a temporary use.

C. The applicant shall demonstrate why the proposed use will not adversely impact other uses in the vicinity and particularly those on adjacent lots.
D. The applicant shall submit estimates regarding the amount and type of truck traffic that can reasonably be expected to enter or leave the site on a daily and weekly basis.

E. If the entire site is not initially being developed, the applicant shall indicate on the required site plan any contemplated expansions or additional development that might be expected to take place at a future date.

F. The Planning Commission reserves the right to require buffering, screening, setbacks and other elements that are greater than those otherwise required by this Ordinance in keeping with the spirit and intent of this Ordinance to protect the public health, safety and welfare.

G. Federal, State and local agency requirements for storage, spill prevention, record keeping, emergency response, transport and disposal of hazardous substances and polluting materials shall be met. No discharge to groundwater, including direct and indirect discharges, shall be allowed without appropriate State, County and Village permits and approvals.

H. If any hazardous materials are to be stored on the site or used in any process, a detailed listing of each substance and the approximate quantity to be located on site shall be submitted. A detailed plan of substance storage, hazard control and prevention, and emergency response shall be submitted and reviewed by the Fire Chief and a report made to the Planning Commission.

I. Any storage facilities shall provide adequate security and Signage to notify the public of any hazardous materials and to prevent trespass.

J. If the Planning Commission determines that any proposed use or activity will create discernable noise, dust, vibration, odor, glare, or heat beyond any property line, a detailed statement shall be provided which addresses and quantifies each concern and addresses how each concern will be minimized to the satisfaction of the Planning Commission.

Context: Establishing specific standards for the use allows the Village to regulate the use in a similar manner as other uses permitted by Special Land Use, including Assembly operations, Wholesale establishments and warehouses. Specific items of concern related to State regulations, traffic, noise, environmental concerns, screening, and adjacency to residential areas can be specifically addressed by these.

- Allows development by Special Use and subject to additional regulations not addressed in Restaurant or Assembly Operations Special Use standards
- Sets more specific standards to a new defined use

The Planning Commission needs to determine which option is desirable.

**SAMPLE MOTIONS**

Motion to direct staff to incorporate the discussion points as drafted in the minutes into the draft language for zoning text amendments and schedule a public hearing for the next regularly scheduled meeting.

CC: Christine Burns, Village Manager.
MEMORANDUM

Date: March 24, 2023
To: Village of Spring Lake Planning Commission
From: Rory Thibault – Village Planner
Subject: Pre-Application – 971 W. Savidge – Restaurant & Tasting Room; MicroDistillery

BACKGROUND

The company presenting the potential development has been working on a proposal for the 2-acre property located at 971 W. Savidge, formerly occupied by Old Boys’ Brewhouse.

This property is included in the Planned Unit Development Contract entered originally in 1996 with the adjoining Spring Lake Condominium Association to the north. Any change to this property would be processed as a non-minor amendment to the PUD and therefore reviewed as any other PUD application, including both preliminary and final development plan review with approvals required by both the Planning Commission and Village Council. There have been (4) four amendments to this original PUD since it was recorded. This information will be further reviewed and shared at the formal application stage.

Any new development must abide by the underlying zoning district requirements. This property is incorporated into the Central Business District (CBD). It is also located in the Waterfront Overlay District (WOD). The property is master-planned as Marine Development, which provides guidance on future development.

PROPOSAL

The developer has expressed interest in occupying the former Old Boys’ Brewhouse location with a similar restaurant, tasting room and on-site alcohol production. The building structure would largely remain as-is with planned interior and site improvements. An additional building is proposed in a future phase to manufacture and distribute the company’s alcohol and mixed spirits.
Staff deemed it appropriate for the developer to introduce the proposal to the Planning Commission in the context of the proposed text amendments. The developer is aware of the timeline with respect to how text amendments are adopted as well as the PUD Review process.

The developer has provided additional narrative exhibits which are included in the meeting packet.

**RECOMMENDED DISCUSSION POINTS**

### Text Amendments

- Does the proposed use align with the direction provided regarding the proposed text amendments for Alcohol Manufacturing Facilities?

### PUD Benefits

- How does this use incorporate low-impact design strategies and access to open space?
- How does this development relate to the residential use to the north? What strategies are in place to minimize the disturbance to these properties?

### Parking / Loading

- What is an appropriate parking space ratio?
- How is commercial transportation traffic separated from pedestrians and customers?
- Where should loading/unloading occur?
• How is the parking lot utilized and shared with adjacent properties?

**Site Design & Waterfront Overlay**

• Are the proposed building materials attractive?
• Are there certain colors that are encouraged and/or discouraged?
• What site amenities should be included?
• What landscaping and site improvements are appropriate in order to facilitate and encourage pedestrian access to the premises from the water-side?
• How can the lawn space function more effectively with respect to customers and environmental considerations?

What other ideas, suggestions, or guidelines do you have that will be helpful to the developers as they further design the project?

**PLANNING COMMISSION DIRECTION**

Staff will provide the applicant with a summary of the direction the Planning Commission provides. A formal submission is anticipated to be on the May or June meeting agenda. If needed, a special meeting may be arranged depending on if and when text amendments are adopted and effective and a quorum can be established.

Please contact me if this raises questions.

CC: Christine Burns, Village Manager.
New Location: former “Old Boys’ Brewery”  971 West Savidge Street, Spring Lake, MI 49456

Burl & Sprig aims to relocate from downtown Muskegon to a waterfront property in Spring Lake, approximately 14 miles south.

Goal: To grow the brand with a demographic that will allow such to take place. We plan to introduce additional spirits and liqueurs into our production and sales portfolio as well take advantage of the brewery equipment that is included with the space.

How do we grow the brand from a new location?: This new location offers multitudes of ways to grow the brand in a shared and competitive market. Like most successful businesses, it will take consistent effort with a strong sense of duty and diligence. Our attack:

1.) **LOCATION:** Old Boys’ Brewery” ran a successful business from this property for 25 years and in doing so, it amassed a very loyal customer base, made up of locals and recurring tourists.

   a.) *The Location* has direct sign based marketing with the close proximity of highway 104 which produces 22,500 cars a day passing. Highway 104 is also the main corridor in and out of the town of Spring Lake, which will allow the local chatter to spread much faster.

   b.) *The Location* is directly on the channel that feeds Spring Lake into the Grand River and then into Lake Michigan. The boat traffic in the Tri-Cities is one of the busiest harbors on the great lakes. Spring Lake is 25 miles long and has several small bays and bayous that not only reach residents in Spring Lake proper, but also Ferrysburg and the town of Fruitport. Along with these residents and those from Grand Haven, the marinas and yacht clubs are filled with much of the boating community from the greater Grand Rapids Area.

   c.) *The Location* is the only dockside restaurant and bar accessible by water to all boaters coming or going through the channel apart from the restaurant at Spring Lake Yacht Club, in which one must be a member to stop at.
d.) *The Location* is set to see a boardwalk and dock expansion for boaters to use directly off the west side of the property come the 2024 summer season. This will provide an even greater boater presence and ease of accessibility.

e.) *The Location* sees the “Lakeside Trail” running, walking and bike route directly on the channel side of the properties western lawn, which connects locals and tourists alike from Spring Lake to the Grand Haven State Park and beyond. This trail also connects two major marinas to the north east of the property, both of which do NOT have restaurants of their own.

f.) *The Location* sits on 2.2 acres which allows for parking upwards of 94 spaces, as well as a large grass lawn on the lake side to the west, ideal for outdoor events and dining as well as room for expansion projects.

2.) **ADDITIONAL DRAW:** The location alone provides ample reasons for patrons to not only try us out, but to become loyal guests, not only during the busy summer season but throughout the entire year. However, beyond our prime location, many other factors lend to our positive competitive structure, including our unique offerings and professional hospitality.

a.) Burl & Sprig Distillery has already amassed a great following and a loyal patron base. Many members of this loyal base reside in the Muskegon area. It will be a draw for those patrons to travel 14 miles south to see the new space and try new products, including beer and an exciting new food program.

b.) Burl & Sprig will not only be a new installation to the Tri-City area, but it will come with a positive history, a base following, and years of brand recognition already in place.

c.) Burl & Sprig will not only be only the second distillery in the area apart from “Long Road”, but it will be the ONLY establishment that is both a distillery and a brewery, which allows for a wider range of demographics to visit and to visit together as groups that enjoy either spirit or beer.

d.) Burl & Sprig will also be the ONLY brewery in the Tri-City area that offers fresh to order food made in house.

e.) Burl & Sprig’s interior cosmetics and exterior facade will be designed to grab the imagination of the guest and transport them to somewhere else other than West Michigan, all while finding commonality and familiarity of these far away lands which
inturn tells the guests' brain that that West Michigan and their Tri-City area is very special and rare in its own right.

**f.** Burl & Sprig will offer original takes on authentic global cuisines that are not the standard fare found throughout West Michigan, yet will be recognizable enough to lend approachability while pitching small amounts of challenge and curiosity.

**g.** Burl & Sprig will offer lawn games such as Bocce Ball and Cornhole, and will host teams and competitions for both.

**h.** Burl & Sprig will offer both indoor and outdoor dining options and will bring both concepts together with an open air concept designed around folding glass doors systems put in place along the whole western facade.

**i.** Burl & Sprig will offer two separate patios, as well as a waterfront outdoor tiki bar, a waterfront beach sand area with authentic grass umbrellas and casual seating as well as lawn blanket service for grass picnics and an array of fire pits.

**j.** Burl & Sprig will offer both an outdoor childrens play area built around a wooden ship design with swings and slides as well as a small indoor childrens play area. This will be the ONLY food and beverage establishment in the Tri-City area with such family accommodations.
k.) Burl & Sprig will offer a boat taxi service. (Extent yet to be determined)

l.) Burl & Sprig will design a members program for host events, seminars, workshops, field trips, tastings, friend and community building and friendly competition with both a Rum Club and a Brew Club.

m.) Burl & Sprig will operate a tasting room and on premise market space with a top tier educational tasting program, seminar and workshop series and will be tied in with cooking classes.

n.) Burl & Sprig will be a community leader in hosting on premise events, music, family entertainment including front lawn outdoor movie and complementary nightly smores, non-profit fundraising events and auctions, boat and car shows as well as off-premise events at local golf outings and sail boat races.

o.) Burl & Sprig will offer the most detail driven and consistent cocktail and food program in the Tri-City area and will pride itself on its employee ensemble training program.

p.) Burl & Sprig will feature daily happy hour programs, twice a day, and bi-weekly industry program nights.

3.) **EVENTS:** Burl & Sprig will offer weekly, monthly and annual events to bring the local community and the seasonal community together, but will give special focus to its off-season months with earnest yet ambitious concepts to drive business and engage the local community. Burl & Sprig plans on spending the resources and time needed to find the right event and coordinator and P.R./Marketing Firm to assist heavily in championing these weekly, monthly and yearly events. Our event calendar will be set
out as many months in advance as we can for each event and our event team and our market firm will be tasked to work side by side to achieve our goals. Our team will use all the tools at their disposal to ensure that events are being planned and held at times where the area's interests will best suit our needs. This will be achieved by hard work, due diligence and help from others in the hospitality industry of which we will intern cater to their needs as well.

(Examples of Potential Events:)

a.) Live Music. Scheduled days and times will vary by season. Music will be performed both indoors and outdoors. Styles will range from Brass Jazz, to Bluegrass, Blues, Funk, Folk, Bossa Nova, Big Band, Reggae, Steel Drum, and many more. Our array of artists sought out will be another strength of ours.

b.) U.S. Coast Guard Festival Annual Family Luau. Every year we will host a family driven event for the Coast Guard during the Coast Guard festival and it will be one of our 2 major luau's each year, complete with hula dancers, fire performers, authentic Hawaiian cuisine including roasting a pig in our permanent in-ground pig pit.


d.) Spring Heritage Festival Car Show. Our property's parking lot is the perfect size to host events such as this. Live Music. Outdoor bar and food set up. Art, Auction, Autos.
e.) Tri-City Annual Burger Battle! We design and host an all out burger showdown in the summer months. A ticketed event taking up much of the property. May the best burger go home with the trophy and the bragging rights.

f.) Sunday Bloody Sunday is a weekly event that pays homage to the great bloody mary throw down that Old Boys used to host. We offer an array of options each Sunday including, but not limited to, different exciting and challenging base mixes and base spirits, along with a large garnish snack buffet for guests to complete their monstrosities.

g.) Mutts, Models & Melissa. We host an annual event/runway show of models with dogs, MC’d by the past owner of Old Boys, Melissa. This ticketed event includes standing nosh dinner, libations, a funk band, and an auction. Proceeds in part go to the Human Society and the ASPCA.

h.) Shocktober Spring Lake Channel Relay Swim. An annual charity event to benefit the Village of Spring Lake, (different charity receiving proceeds each year). This event would challenge teams of 4 to swim the width of the channel in a relay fashion in the last week in October. Teams will be sponsored. Each team will have its own emergency side by side kodiak team for safety.

4.) ADDITIONAL MARKETING DRAWS: Beyond the means of a great marketing team, employing their tactics to spread positive chatter, our in-house event team and ownership will be diligently seeking other means to draw both local and seasonal tourist traffic into the space.

a.) Prior to “demo/removal” of the old space, we will work alongside Melissa (the past owner) to hunt down as many of the old “chair/stool named” guests that used to frequent Old Boys’ Brewery and offer them a chance to come by and claim their name stamped chair or stool. Upon doing so, we will meet these locals and spread the word of what we plan to do with the space and we will offer them not only the ability to be on our mailing list, but we will offer them first sign ups toward Brew or Rum memberships, first sign ups to be invited to our friends and family soft openings and a
voucher to be emailed closer to opening to them with some sort of discount or free appetizer to encourage their participation.

b.) We will work with Freedom Boat Club out of Grand Haven to build a program that we can both benefit from where every Freedom Boat Club Member and the guests they take out on their boat tours have some sort of incentivized discount to come and try us out. (Each member of the FBC, gets a printed pack of “coupons” to disperse to friends as they see fit or to use themselves.)

c.) We will work with the local marinas to employ similar tactics as mentioned above in regards to the FBC.

d.) We will work to establish a local run club and a local beach cruiser bike club that will meet, travel from and thus finish at our property twice a month.

5.) FOOD DRIVEN SOIREES: Burl & Sprig’s Kitchen will employ talented and passionate line cooks and chefs with the ability to deliver casual yet inspiring food. Food has the unique ability to draw friends, family and strangers together and when that food comes from a place of memory, nostalgia, or curiosity, those unique abilities become irresistibly strong. Our planned events will draw from there.

a.) Annual Clambake. New England Style traditional clambake and clam grill. Bluegrass Band.

b.) Annual Crawfish Boil. NOLA Style Brass Jazz Band.
c.) Annual Great Lakes Fish Fry. Folk Music.

d.) Annual Memorial Weekend Luau and pit pig roast. Steel Drum and Reggae.
6.) BEERS: The line of beers needs to do 3 things to be successful. Our beers should follow suit with the style that the distillery has already crafted. Clean, Simple, Approachable, yet with a bit of challenging factors and it should follow in the footsteps of rum. This means the beers should have a fun flair of tropical note to them and at the same time they should be light enough and classic enough to appeal to a wide range of West Michigan consumers and boaters. Another thing our beers should focus on in terms of classic beer styles, is where many of Michigan’s craft companies miss the mark, and that is to keep them fairly simple and focus on beer that is clean and not overly heavy or sweet.

a.) PANAMA PILS:
This beer would be a crisp and clean pilsner, soft hops, hint of malt and corn. Served best with a lime. 4.8% - 5.2% Abv range.

b.) ARUBA AMBER:
Munich style lager with German hops, pale and caramel malts, smooth with slight caramel notes. 4.8% - 5.4% Abv Range

c.) BAREBOAT BELGIAN:
A Belgian Style Golden Tripel Strong Ale, with notes of grains and spice and slight bitterness. 9% abv

d.) SAIL AWAY SAISON:
A Belgian Style Saison brewed with chamomile, fermented with traditional saison yeast strains, fruity, spicy notes, dry yet tart. 6% abv

e.) IN IRONS IMPERIAL IPA:
American double IPA. This beer is not intended to be the biggest or most bitter. It is meant to give a wave of hoppy goodness on your palate. Young, fresh and hazy. 8%-10% Abv.

f.) PAN-AM PINEAPPLE
A Pineapple brewed classic IPA with Citra Hops, mid range bitterness, bright fruit and subtle floral notes of jasmine and hibiscus. 6.5% Abv.

g.) SWASHBUCKLER STOUT:
A rum barrel aged stout brewed with Columbian cocoa nibs, Costa Rican coffee, Trinidad tamarind, Panamanian Molasses. 5.5% - 7.2% Abv.
7.) **COCKTAILS:** Our cocktails will predominantly be on tap, but our staff will be highly trained, challenged and tested to create cocktails on the fly everyday we are open. There is zero doubt that our cocktail program will be the best in West Michigan and that is a promise.

a.) **TRAVERSE BLOSSOM:**
BS Gin . lemon . housemade coconut cream . clarified cherry syrup . cherry blossom tea

b.) **SALT-AIR DAIQUIRI:**
BS White Rum . lime juice . fennel scented turbinado syrup . delicate salt-lime foam

c.) **MOM'S BAKLAVA:**
BS Spiced Rum . BS Walnut liqueur . BS Allspice Dram . lemon . honey syrup . pistachio

d.) **ONE EYED WILLY:**
BS White Rum . Housemade campari . lime . housemade avocado orgeat . tajin spice

e.) **SMOKING GUN:**
BS 8 year rum . chestnut mix . clove ginger honey . lemon . lapsang souchong tincture

f.) **CASTAWAY:**
BS 8 year Rum . BS Agricole Rum . simple . lemon . orange . topped with red wine

g.) **GULLIVER'S TRAVELS:**
BS Spiced Rum . almond chai syrup . lemon . falernum . cardamom bitters . whole egg

h.) **REVEREND:**
BS 8 year Rum infused with pineapple . banana coconut syrup . tiki bitters . orange oil

i.) **THE CROOKED BRANCH:**
BS Gin . BS White rum infused with fresh apricots . bianco vermouth . orange bitters

j.) **CANNONBALL:**
BS Navy Strength Aged Rum . black pepper vanilla syrup . angostura . rooibos tea

This list is just an example. I kept it simple for our opening staff and for our opening demographic. As those items progress, so will the program.
8.) **WINE:** Our wine program will be constantly changing. We will have staples on our menu that remain constant of course, but much of it will change with not only the vintages but for the sake of variety and education. It will incorporate local, national and global options, but will remain fun and affordable and easy drinking. We will carry a few sherry's and dessert wines as well as fortified wines. Many of these options plus some higher end options will be carried for purposes of retail in our market space.

*(LIST TO COME LATER)*
SHARE
BRUSSELAS 10
Crispy brussels, caper aioli, toasted walnuts, shaved parmesan, fig balsamic

AVOCADO BURRATA 15
with seasonal garnish, cilantro pepitas, avocado, grilled country bread

BBQ OYSTERS 18
Market oysters, grilled with chimichurri butter, garlic, chili flake

TOSTONES 12
Smashed and fried green plantains, mango salsa, cilantro chimichurri, mojo de ajo on the side

ELOTE 11
Grilled corn, aji amarillo, avocado crema, chili powder, yuca chips

SAMBAL PRAWNS
Spicy Sambal chili sauce, coconut ginger milk, lime, toasted sesame seed
BIG SALADS

MARKET SALAD  14
see menu board

KALE & GRILLED CORN  13
fennel, avocado, pepitas, shaved manchego cheese, olive oil breadcrumbs, lime poppy seed vin

BLOOD ORANGE BEET  14
Blood orange segments, gold and beet poached beets, feta cheese mouse, pomegranate seeds, mint, toasted hazelnuts

CUBAN MANGO  13
Mixed greens, mango, crispy jicama, bell pepper, green goddess cilantro dressing

ADD ROTISSERIE CHICKEN  6
to any salad

ADD CARIBBEAN JERK CHICKEN  6
To any salad

ADD MOJO DE AJO SHRIMP  8
To any salad

HANDHELDs

PORT BURGER  15
Beef & lamb blend, grilled pineapple, shallot & crispy spam chutney, manchego cheese, guasacaca sauce, toasted sesame bun

ITSY BITSY FISHWICH  16
3 coconut fried halibut sliders, wasabi avocado crema, rocoto aioli, cabbage cilantro slaw, toasted hawaiian rolls

FRIED CHICKEN SANDWICH 14
Cornflake crusted chicken, Calabrian chili spread, salsa criolla with shaved fennel, arugula, fresh heirloom tomato on a sweet potato bun

PORCHETTA SANDWICH 14
spit-roasted pork loin and belly with cracklings and drippings, mustard greens and ancho dressing on ciabatta
CUBANO 14
Moo pork, honey glazed ham, swiss cheese, dill pickles, yellow mustard, cubano sandwich loaf

EMPANADAS 15
2 filled with shredded beef birria, sweet plantains, black beans, cilantro pepitas pesto, smoked gouda cheese with mole amarillo sauce for dipping

TACOS
Choice of flour or corn tortillas
CARNITAS one 7/two 13/three 20
Slow roasted pork, avocado salsa, onion, cilantro, radishes, roasted salsa
AL PASTOR one 7/two 13/three 20
Achiote marinated spit roasted pork, caramelized pineapple salsa, minced onion, cilantro

BIRRIA one 8/two 15/three 23
Slow roasted shredded beef, chiles, vinegar, caramelized red onions, lime creme sour cream, cotija cheese
PESCADO one 8/two 16/three 23
Coconut fried halibut, tzatziki, cabbage cilantro slaw

BRUSELAS one 5/two 10/three 14
Crispy brussels, roasted sweet potatoes, riced cauliflower, chipotle mole, parmesan sour cream, toasted pepitas
**MAIN**

**BUTTERFLIED FIRE ROASTED CHICKEN**  Half 16/Whole 28  
Coconut & chile de arbol marinade, cippolini onions, carrot top chimichurri, crispy grapefruit peel, smoked salt & pepper flake

![Butterflied Fire Roasted Chicken]

**SWORDFISH KATSU** 26  
Panko fried swordfish steak, housemade tom yum curry, lemongrass scented sticky rice, pickled ginger, macadamia nuts, yams caliente

**HULI HULI RIBS**
Smoked and slow roasted pork ribs, huli huli pineapple bbq glaze, fresh green onion salsa

![Huli Huli Ribs]

**BEEF BIRRIA SHORT RIB** 26  
Slow roasted short rib, lima bean ragu, celery & yuca root puree, panko onion ring, toasted sesame seeds

![Beef Birria Short Rib]

**CEVICHE**
Served with housemade taro & yucca chips

**COCONUT CAMPECHANO** 24  
Ono, shrimp, squid, avocado, roasted tomatoes, roasted pineapple, mango, coconut & chile de arbol marinade, serrano, onion, cilantro

**COCTEL MIXTO** 34  
Maine lobster, dungeness crab, cucumber, tomato, radish, orange, chipotle aioli, avocado, pickled red onion

![Ceviche]

**Coconut Campechano**

**Coctel Mixto**
SIDES

**YUCA FRITA  9**
Rocoto aioli, bacon mole sauce, fresh herbs, truffle oil

**CURRY SHOESTRING FRITES**
Skinny cut long kennebec potato fries, housemade curry blend, za'atar yogurt dip

**FRIJOLITOS**
Black beans, queso fresco, smoked crema

**QUESO FUNDIDO  12**
Oaxaca cheese, sauteed mushrooms, red chorizo, salsa molcajete, charred pineapple, chips

**GUACAMOLE  13**
Chile serrano, cilantro, tomato, lime, cotija cheese, housemade tortilla chips

**CHIPS & SALSAS  10**
Citrus chipotle salsa, tomatillo mint salsa, molcajete salsa, sour cream

**SWEET CORN ON THE COB**
Grilled, topped with chili lime butter, cilantro, mint, and parmesan

SWEET

**BEIGNETS  9**
Airy New Orleans style donut, topped with powdered sugar

**DARK & STORMY CREME BRULEE  11**
Dark rum vanilla custard, lime zest, caramelized ginger sugar
DULCE SANDWICH COOKIE  8
Dulce de leche sandwiched between to crisp cinnamon cookies with raw sugar

SHORTBREAD SANDWICH COOKIE  8
Vanilla and cardamom cream cheese whip between two spiced shortbreads

BLOOD ORANGE POLENTA CAKE  10
Upside Down blood orange with hibiscus syrup and crispy crust polenta

OLIVE OIL CAKE  9
Pineapple Rosemary olive oil cake, coconut key lime glaze
THE WALK THROUGH:

FIRST GLANCE:

Welcome to BURL & SPRIG DISTILLERY . KITCHEN . BREWERY. The new location, located at the former “Old Boys’ Brewery” 971 West Savidge Street, Spring Lake, MI 49456, approximately 14 miles south of its last headquarters in downtown Muskegon. Located just off of exit 104A on M-104 towards the village of Spring lake. The new property sits directly on the Spring Lake channel that feeds into the Grand River before heading west to the mouth where it enters Lake Michigan. From the overpass bridge that takes 22,500 vehicles a day over that channel, where a passerby can look north and see BURL & SPRIGS signage on three of the four sides of the property’s tallest tower. The fourth side is strictly for those boaters who will be making their passage from Spring Lake proper into the Grand river. Beyond simply seeing the BURL & SPRIG logo on their tower signage, the tower boasts a flag pole saluting up from each corner. 2 American flags, 1 Michigan flag and 1 Panamanian Flag. Blowing in the steady and constant breeze and strung between each corner's flag post are all of the small flags of every major rum producing nation in the world and hint of cultural representation, harbor status from boaters, and attention grabbing curiosity.

FACADE:

The once nearly covered main lying portion of the parking lot facade to the southern end had been covered in heavy uncared for plants, shrubs and trees. Those have since been removed. A new landscaping has replaced them allowing for the exterior to appear not only larger but more clean. The new landscaping is low, green, vibrant and full of color, with bright cedar bark allowing for the newly finished walls behind it to pop. The exterior wood planking on this sections walls has been replaced with a preservation method developed by the Japanese 3000 years ago called Shou Sugi
Ban. This is a method in which wood is preserved by charring, thus making it impenetrable to water, mold, and bugs.

The wood trim around the top of the building as well as the doors and their trim have all been refinished and or replaced with cedar or a stain reminiscent of, similar to the photo above, allowing for a spectacular and timeless juxtaposition of color and texture.

The tin roof on this section has been painted with acrylic latex paint in a custom green paint. A combination of jade green meets emerald.

The side of the building just north of the brick tower and behind the grain silo is painted a jazzy blue with hints of periwinkle. It is close to the color of Greek ceramic tile or Dutch Delft.

The brick pillars, pylons and tower facade has all been drastically power washed as it breathes new life.

Beyond the flags that have been added to the roof, the top platform has also been introduced to a 3ft high glass fencing along its perimeter, showcasing potted plants, and a hidden sitting area for investors and owners to relax and take in the views.
The front entryway has had its aluminum structure replaced with wood and clear glass on the front parking lot door and wood and stained glass to the secondary door which leads to the interior space.

The floor in the entry has been retiled with typography showcasing Burl & Sprigs name and Logo.
Enter the main hallway and you will walk down a corridor with views to your left directly into the main distillery and brewery. Above your head, the slightly slanted ceiling has been covered in bamboo grass thatching and Varaluz Banana Leaf Pendant lights. Below your feet, flagstone has been laid on top of the old concrete floors.

The Washrooms off to the right side of the main hallway corridor have been fully updated with new tile, wallpaper, paint, light fixtures, vanities, and privacy stalls.

Just beyond the restrooms is on the right side of the corridor sit a merchandise built-in cabinet that displays not only our product that we sell on and off premise, but it shows examples of apparel, thermoses, growlers, custom tiki mugs and kitchen based sauces and alike.

On the opposite side of the hallway from the merchandise cabinet is a large window that was once for togo order pickups, as it peers directly behind the first bar within the space where all of the beer vats reside. The window is now a place to order and or pick up our incredible coffee products and our pastries and confections.
Look to your west at the end of the hallway corridor and you will see some more of our incredible staff members waiting to assist you in your decision making and take your orders for all that our incredible menu offers. Where a large window once was at the western end of the hallway is now covered by a wall size menu consisting of our category headings, and detailed dishes labeled with descriptions, laser engraved into wooden boards that can be moved around or swapped out when items are no longer available or are being replaced. The main menu highlights all of our food, including pastries and or desserts and our togo options. Different menu boards on the right and left sides of this ordering station highlight our custom cocktails, craft beers, sourced wines and bottled spirits.

After ordering your food and beverage, our helpful staff will give you a numbered stand attached to an array of small potted plants, which you will be asked to carry and display on your table. Our tables are first come first serve, but you will be encouraged to only take the size that your party requires to leave larger tables available for larger groups. You will also be given the option of using a large picnic blanket, for a simple hold on your credit card, so you might enjoy our lawn with your loved ones. Another option is to be seated at one of our three bar tops. Again, first come first serve. There are two large 10 seat bars inside and one seasonal 6 seat bar on the lawn. If you wish to be seated at any of the bar tops, your bartender will take all of your orders throughout your visit.

You will be told where the 3 self-serve stations are throughout the floorplan, where you gather your flatware, napkins, possible condiments, freshly filled and sealed water bottles and water glasses. A tray will be provided to you for ease of carrying.
Once seated you will promptly see a team member of ours who we call Floaters. They are the closest thing to a server you will have. They will collect your tray so that you have less clutter on your table and they will make a mental note of your table number so when your food starts to come up in the expo window, they can deliver it to you as promptly as possible. They will also deliver your cocktails, beer, coffee and desserts and they will keep an eye on your needs throughout your dining experience such as more water, napkins or possibly help to assist you with additional food or drink orders so you do not have to get back in line to achieve your wants and needs.

If you need anything, our floaters are easy to spot. Our apparel is simple, relaxing, fun and easily recognizable.

To the right of our ordering area is a double door that leads to the most northern room on the property. This doubles as our main market space and our tasting classroom space. Here we have all of the items highlighted in the main hall corridor for purchase. Beyond those items, the market will have a small area providing fresh bread, and basic produce, cheese, cured and tinned meats, as well as cold beverages of all kinds and crushed, cubed, and large cube ice all for locals, tourists and boaters alike to purchase for a later in the day picnic, or snacks and cocktails on their boats. Purchases are made at the same counter that you order your food and beverage from.
Our tasting rooms function is to provide education, workshops, seminars, and group activities based around the methods we use to produce the flavors our products play host to. Our tasting room will have daily hours in which an educator from our staff will be there answering questions and assisting with our try before you buy option. However, our tasting room will also provide a monthly calendar schedule available in person each day or found on our website where we will provide full ticketed events for classroom seminars, workshops, educational programs and guest speakers. This half of the market space will also be available for private party rentals, but only in the capacity it is designed for.

Some of our tasting programs will be a three part series in one day. Two groups of 10 will be split up. Half will join us in the tasting room for spirit and cocktail tastings and education, while the other 10 people will join a member of our kitchen staff in the prep kitchen to learn about certain dishes we prepare and serve. After 45 mins to 1 hour in each area, the groups will switch places. After all the education is complete, the 20 guests will be seated at one of our large communal tables where they will enjoy the cocktails and the food they just learned about. Each patron gets to go home with the recipes and like with all of our seated tastings, a Burl & Sprig Glencairn glass.

As you enter the first room to the south of the ordering station, you will be in a more bar-like atmosphere. A few televisions for displaying news and sports will be present, volume off however. The room will consist of more two and four top tables, the majority of which are high-top seats.

The ceiling in this room alone will still transport you to a far off land with the incorporation of a very tall and encompassing thatched room with beautiful wood beams. The walls, like many other sections throughout the whole of the space, will be a play on old meets new, rustic meets clean, bright meets natural.
Slotted modern wood paneling in areas, along with weathered wood and doors, tiki artifacts and bright caribbean tiles and as a theme for our property, plenty of live plants. The western wall of this space will have the same sliding doors as the main room has as mentioned in the beginning of this vision. The bar within this space will have the old pergola structure from Burl & Sprig's Muskegon location installed above it and then adorned with a self-watering plant system.

The main large room will have a vibrant bar, a full length skylight running over head from the main walkway through the space from north to south, open air sliding doors along almost the entire western wall, which attaches to a new wooden deck patio out front, palm fans running the length of the ceiling and many of Burl & Sprigs old painted wooden wall pieces, hanging light fixtures and tables and chairs.

The southern wall of this space will be two added rooms. One will be side by side fully private ADA gender neutral restrooms with a shared hand washing area, perfect for when the main room hosts private events. And the other will be a glass walled and glass doored childrens play area, not to be confused with the other play area on the south eastern part of the lawn.

Half of the southern wall will be one large mural, painted by local artists. The floor will be covered in vibrant tropical tile and the fireplace in the room will be covered in more of the Shou Sugi Ban charred wood as the exterior is.
The kitchen in the main space has always been in the open, however in order to make our dining room an open air attraction, we had to close off the kitchen. We wanted it to still be a visual piece and a showcase experience, so we decided to enclose it in glass with sliding windows that allow the food to be passed from the chefs to the expo runners. We also wanted to brighten the kitchen space with proper tile, lighting and give our expo team more storage to work with.
FOURTH AMENDMENT TO PLANNED UNIT DEVELOPMENT CONTRACT

THIS FOURTH AMENDMENT to Planned Unit Development Contract, dated for reference purposes as of May 21, 2012, is by and between the VILLAGE OF SPRING LAKE, a Michigan Municipal Corporation, whose address is 102 W. Savidge Street, Spring Lake, Michigan 49456 (the “Village”), and SPRING LAKE CONDOMINIUM ASSOCIATION, whose address is P.O. Box 141551, Grand Rapids, Michigan 49514 (the “Association”), and is made with reference to the following facts and circumstances:

A. The Association’s predecessor, Rockford Savidge, LLC, applied to the Village for Planned Unit Development approval under the Village Zoning Ordinance (the “Ordinance”), for development of three buildings containing a total of 24 townhome condominiums in addition to a brewery/pub/restaurant (the “Project”) to be located on lands in the Village of Spring Lake, Ottawa County, Michigan. The Project is described specifically in the final development plan, as amended (the “Final Development Plan”), which is presently on file with the Village of Spring Lake Planning Department.

B. The Project was approved by the Village Council on September 16, 1996, as a Planned Unit Development, subject to certain conditions. On December 16, 1996, a contract was entered into between the Village and Rockford Savidge, LLC for the Project.

C. Rockford Savidge, LLC submitted an application for amendment to the Planned Unit Development requesting authorization to construct a fence between the
brewery/pub/restaurant and townhomes. The request for the amendment was approved by the Village Council on October 20, 1997, subject to certain conditions. On November 24, 1997, the First Amendment to the Planned Unit Development contract was entered into between the Village and Rockford Savidge, LLC for the Project.

D. Pursuant to the terms of the Contract executed between the parties on December 19, 1996, the Project was to be completed by September 01, 1998. Rockford Savidge, LLC was unable to complete the Project as specified and, therefore, in accordance with subsection 1(p) of the Contract, and subsection 6.13(B) of the Ordinance, Rockford Savidge, LLC applied to the Village Council for a one-year extension of the term of the Planned Unit Development. The request to extend the term of the Planned Unit Development was considered by the Village Council on September 08, 1998, which request was approved subject to certain conditions. On November 04, 1998, the Second Amendment to Planned Unit Development Contract was entered into between the Village and Rockford Savidge, LLC.

E. Responsibility for the condominium portion of the Project was transferred by Rockford Savidge, LLC to the Association.

F. The Association submitted an application for amendment to the Planned Unit Development requesting authorization to erect fencing and certain gates to further separate the townhomes from the adjacent properties. The request for the amendment was approved by the Village Council on June 05, 2000 subject to certain conditions. On June 20, 2000, the Third Amendment to the Planned Unit Development contract was entered into between the Village and the Association.
G. The Association has submitted an application for amendment to the Planned Unit Development requesting authorization to: 1) enclose a 462 square foot section of the existing deck on the north side of the existing structure for an additional banquet room; 2) construct a 432 square foot addition to the southwest corner of the building for storage; 3) construct a 14-foot high, 700 square foot gazebo; and 4) construct a new patio, with fire pit, which will connect the existing outdoor dining deck, the proposed patio, and new storage building (the “Revised Final Development Plan”). The request for the amendment was approved by Village Council on May 21, 2012, subject to certain conditions.

NOW THEREFORE, in consideration of the Village Council’s approval of a Fourth Amendment to Planned Unit Development Contract, and pursuant to one of the conditions of such approval that the Village and the Association enter into this Fourth Amendment to Planned Unit Development Contract, it is agreed as follows:

Section 1. Conditions. The Project, as described in the Revised Final Development Plan, shall be acquired, constructed, developed, completed, operated, and maintained in accordance with all of the following conditions:

(a) Except as expressly modified or revised by these conditions, the Association shall comply with all of the agreements, plans, representations, and warranties included in the Revised Final Development Plan. No change may occur unless the Final Development Plan is approved in accordance with the provisions set forth in the Zoning Ordinance at the time the request for modification or revision is made;
(b) The Project shall comply with all federal, state, and/or Ottawa County laws, rules, regulations, or requirements;

(c) No revision or change of these conditions shall be made except by Village Council action after a public hearing with notice of such hearing to be given as then required by law for Village Council hearing with respect to the Proposed Planned Unit Development Project.

(d) All provisions of the contract dated December 16, 1996, the First Amendment to the Planned Unit Development Contract dated November 24, 1997, the Second Amendment to the Planned Unit Development Contract dated November 04, 1998; and the Third Amendment to the Planned Unit Development Contract dated June 20, 2000 shall remain in full force and effect, except as hereinafter modified. Specifically, pursuant to Section 6.13 of the Ordinance, the Association shall be authorized to enclose a 462 square foot portion of the existing deck for additional banquet room, construct a 14-foot high, 700 square foot gazebo, construct a 432 square foot addition to the southwest corner of the building (for storage), and install a new patio paved with brick pavers and a fire pit, all in accordance with the Revised Final Development Plan submitted to the Village.

(e) The granting of the amendment to the Planned Unit Development Contract shall be subject to the following conditions:

(i) The building additions will mirror the architectural design and materials of the existing building;

(ii) The patio will not be used for regular dining or general seating, but will be used for overflow seating (limited menu) and special events;
(iii) The Association shall seek all appropriate building permits prior to commencing construction; and

(iv) The dimensions and layout of the improvements will be consistent with the approved site plan.

(f) If the Association shall fail to abide by these conditions, the Village in its discretion may take whatever action is necessary to enforce the provisions of this Contract, which action may include but not be limited to the Village restoring said property in accordance with the provisions of the contract and assessing the costs of said action as a lien against the property, collectible in the same manner as are property taxes.

(g) These conditions shall be binding on the Association, all successors, owners, or parties in interest in the Project.

Section 2.  **Injunction.** The Association recognizes and agrees that any material violation of the terms and provisions of this Contract would immediately and irreparably damage the Village in a way not capable of being fully compensated by monetary damages and, accordingly, the Village shall then be entitled to equitable and/or injunctive relief to abate, prevent and prohibit any such violation.

Section 3.  **Binding Effect.** This Contract shall be binding on the Association and all successor owners or parties in interest in the Project. Each successor owner or party in interest in the Project shall, as a condition precedent to the zoning approval for the Project remain effective, ratify, and affirm his, her, or its obligation to comply with the terms and provisions of this Contract.
Section 4. **Miscellaneous.** This Fourth Amendment to Planned Unit Development Contract and all rights and obligations hereunder shall not be assignable unless all parties agree in writing to such assignment. This Fourth Amendment to Planned Unit Development Contract shall inure to the benefit of and be binding upon the parties hereto and their respective successors and permitted assigns. All notices and other documents to be served or transmitted hereunder shall be in writing and addressed to the respective parties hereto at the addresses stated on page one (1) of this Fourth Amendment to Planned Unit Development Contract or such other address as shall be specified by the parties hereto from time to time and may be served or transmitted in person or by ordinary mail properly addressed with sufficient postage. This Fourth Amendment to Planned Unit Development contract has been executed in the State of Michigan and shall be governed by Michigan law. The waiver by any party hereto of a breach or violation of any provision of this Fourth Amendment to Planned Unit Development Contract shall not be a waiver of any subsequent breach of the same or any other provision of the Fourth Amendment to Planned Unit Development Contract. If any section or provision of this Fourth Amendment to Planned Unit Development contract is unenforceable for any reason, the unenforceability thereof shall not impair the remainder of this Contract, which shall remain in full force and effect. It is contemplated that this Fourth Amendment to Planned Unit Development Contract will be executed in multiple counterparts, all of which together shall be deemed to be one contract. The captions in this Contract are for convenience only and shall not be considered as part of this Contract or in any way to amplify or modify the terms and provisions hereof. All exhibits attached hereto are incorporated herein by reference as
though fully stated herein. Except as is provided in favor of the Village in Section 3, this Fourth Amendment to Planned Unit Development Contract may not be amended other than by a written document signed by both parties.

IN WITNESS WHEREOF, the parties hereto have executed this Fourth Amendment to Planned Unit Development Contract as of the date first above written.

Signed in the Presence of:

THE VILLAGE OF SPRING LAKE
A Michigan Municipal Corporation

By:

James MacLachlan
Its: President

By:

Maribeth Lawrence
Its: Clerk/Treasurer

STATE OF MICHIGAN  )
) ss

COUNTY OF OTTAWA  )

The foregoing instrument was acknowledged before me on 8/28/12, 2012, by James MacLachlan, President, and Maribeth Lawrence, Clerk/Treasurer, of the Village of Spring Lake, on behalf of the Village.

Sondra Spelce
Notary Public
My commission expires: 8/27/2015
Signed in the Presence of:

Mary Paparella

Melissa Brocks

SPRING LAKE CONDOMINIUM ASSOCIATION

By: [Signature]

Its: [Signature]

By: [Signature]

Its: [Signature]

STATE OF MICHIGAN

) ss

COUNTY OF OTTAWA

The foregoing instrument was acknowledged before me on August 27, 2012, by [Signature] John Wheeler, [Signature] and [Signature], [Signature], of Spring Lake Condominium Association, on behalf of the Association.

Lori Lynn Spelde
Notary Public
My commission expires: 8-27-2015