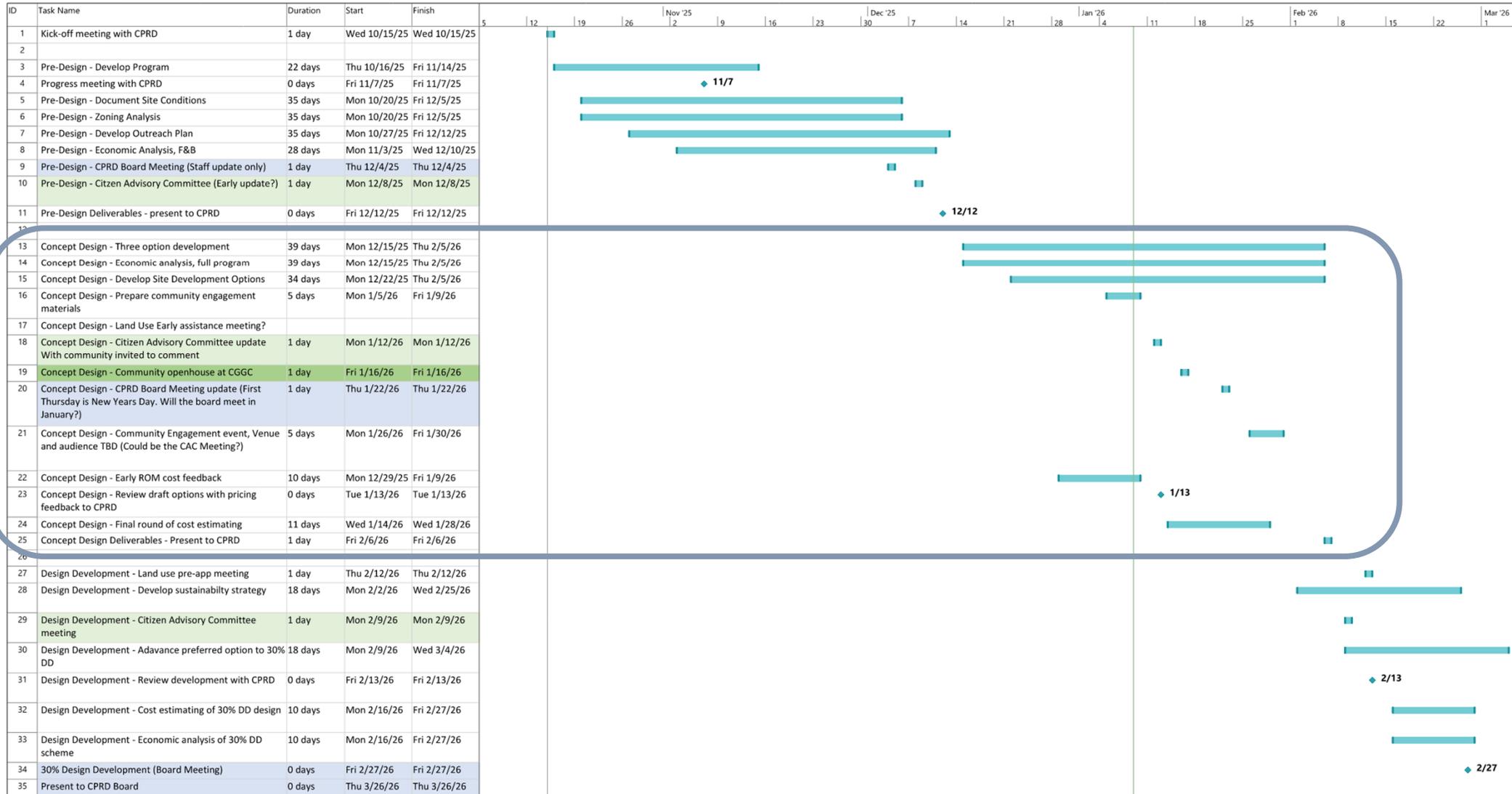


CONCEPT DESIGN - draft

PRESENTATION FOR: CPRD Board of Directors

- PROJECT SCHEDULE
- EXISTING SITE CONDITIONS
- SITE AND LANDSCAPE PLANS
- BASE, MID, & FULL PROGRAMS
- AMENITIES LIST
- AMENITY ECONOMICS
- F & B AND MEETING SPACE RECOMMENDATIONS
- FINANCING OPTIONS





- AERIAL PHOTO
- TOPOGRAPHY
- IRRIGATION
- PUBLIC UTILITIES

EXISTING CONDITIONS PLAN
THIS PLAN HAS BEEN PREPARED FOR INFORMATIVE PURPOSES ONLY. SITE BACKGROUND INFORMATION AND FEATURES HAVE BEEN GENERATED FROM A COMBINATION OF AS-BUILT DRAWINGS, AERIAL IMAGERY, PUBLIC GIS DATA AND SITE ASSESSMENT/OBSERVATION. NO WARRANTY OR GUARANTEE OF ACCURACY IS EXPRESSED OR IMPLIED. CONTRACTOR SHALL VERIFY PRESENCE, LOCATION, AND DEPTH OF EXISTING UTILITIES PRIOR TO COMMENCEMENT OF WORK. NOTIFY OWNER AND ENGINEER FOR ANY CONFLICTS WITH PROPOSED DESIGN.













1. COVERED DRIVING RANGE
2. REPLACEMENT PUTTING GREEN
3. ADDITIONAL CHIPPING GREEN
4. CART BARN
5. CART STAGING AND CLEANING
6. EVENT LAWN AND STAGE
7. ALTERNATE CART BARN LOCATION
8. ALTERNATE CART STAGING AREA
9. ENHANCED PUTTING EXPERIENCE
10. NEW PARKING LOT AND DROP OFF

Chehalem Glenn Golf Clubhouse Study Site Concepts
Chehalem Park and Recreation District

Ankrom Moisan Architects - Lango Hansen Landscape Architects

BASE Clubhouse Program

- Pro Shop with merchandise sales
- Elevated grab and go –
 - Hot - Hot dogs, panini
 - Cold – Pre-made sandwiches, burritos
- Small prep "kitchen"
- No bar service
- Seating for 20
- Reuse event pavilion tent on a new concrete slab

Base Program

1/7/2026

Proshop	Area	Notes
Transaction counter	150	
Retail Shop	350	
Offices		
Golf Director	120	
Head Pro	120	
Proshop Total	740	

Food and Beverage	Area	Notes
Grab & Go counter/coolers	300	
Food prep, coolers, storage	175	
Seating	75	15 sf/guests X 20 guests
F&B Total	550	

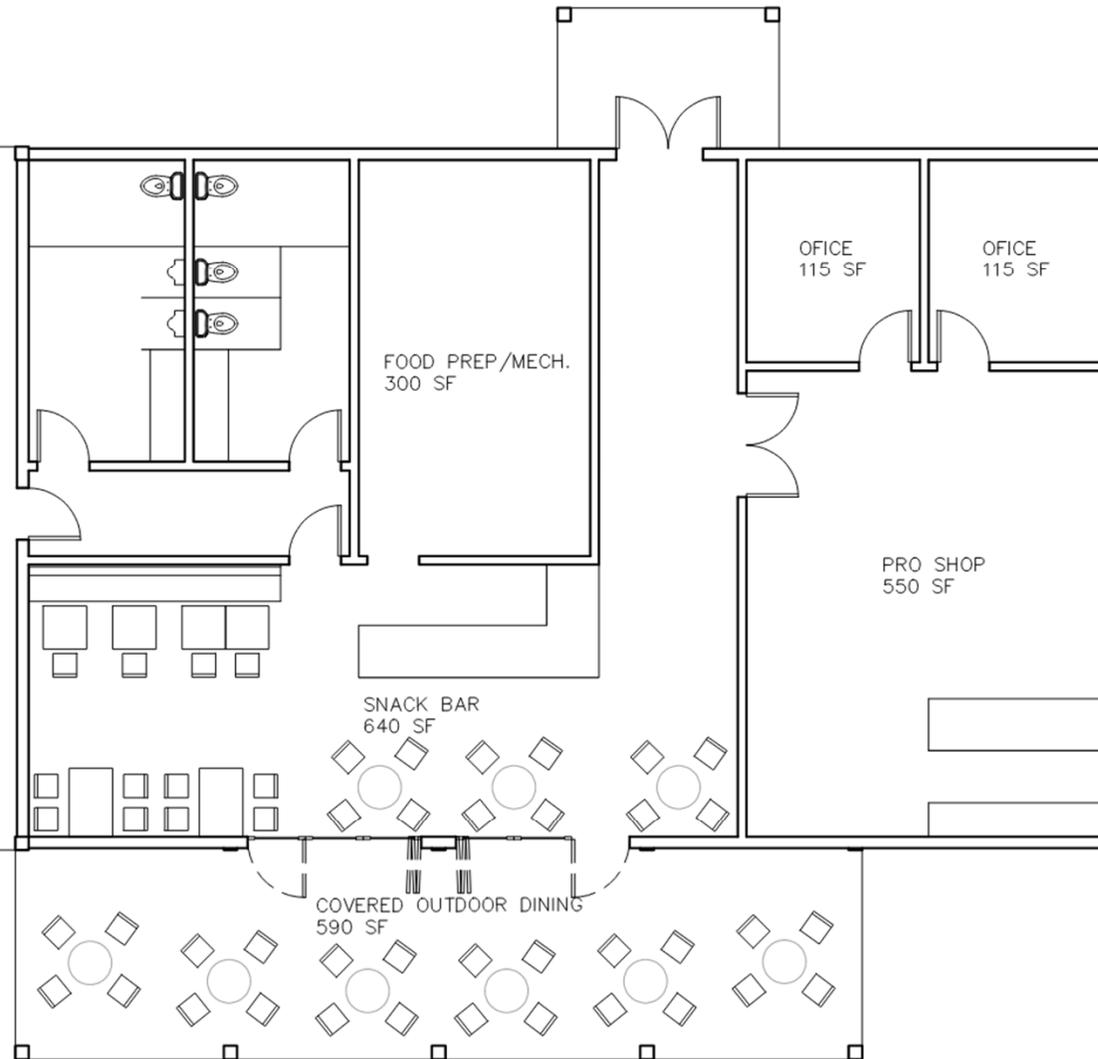
Support	Area	Notes
Restrooms	350	Large enough to support indoor functions
Storage - non F&B	200	Direct access to exterior for loading, ideally
Mechanical	150	
Support Total	700	

MAIN FLOOR AREA	1990	
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Cart Barn	Area	Notes
Storage/charging	2600	65 sf/cart X 40 carts
Maintenance	200	Cleaning is to be done outdoors just outside the cart barn entrance
Cart Barn Area	2800	

Exterior Spaces	Area	Notes
Covered Dining	450	15 sf/diner X 30 diners
uncovered Dining/lounging	300	Larger seating, gas fire pit, etc.
Parking	55 addl. new spaces	165 total + drop-off area (6 cars per hole, planned for 27 holes)
Driving Range		No Change in base program
Event Pavilion	2400	Reuse the existing tent in a new location on a new concrete pad

EVENT PAVILION
2,400 SF



MID Clubhouse Program

- Pro Shop with merchandise sales
- Full Food and Beverage
 - Commercial kitchen
 - Seating for 40
 - Operates as independent concessionaire
 - Could provide F&B to events pavilion
 - Full bar, seats 6 at the bar
- Private dining/meeting for 18-20
- Covered open air Pavilion

Mid Program 1/7/2026

Proshop	Area	Notes
Transaction counter	150	
Retail Shop	350	
Offices		
Golf Director	120	
Head Pro	120	
Proshop Total	740	

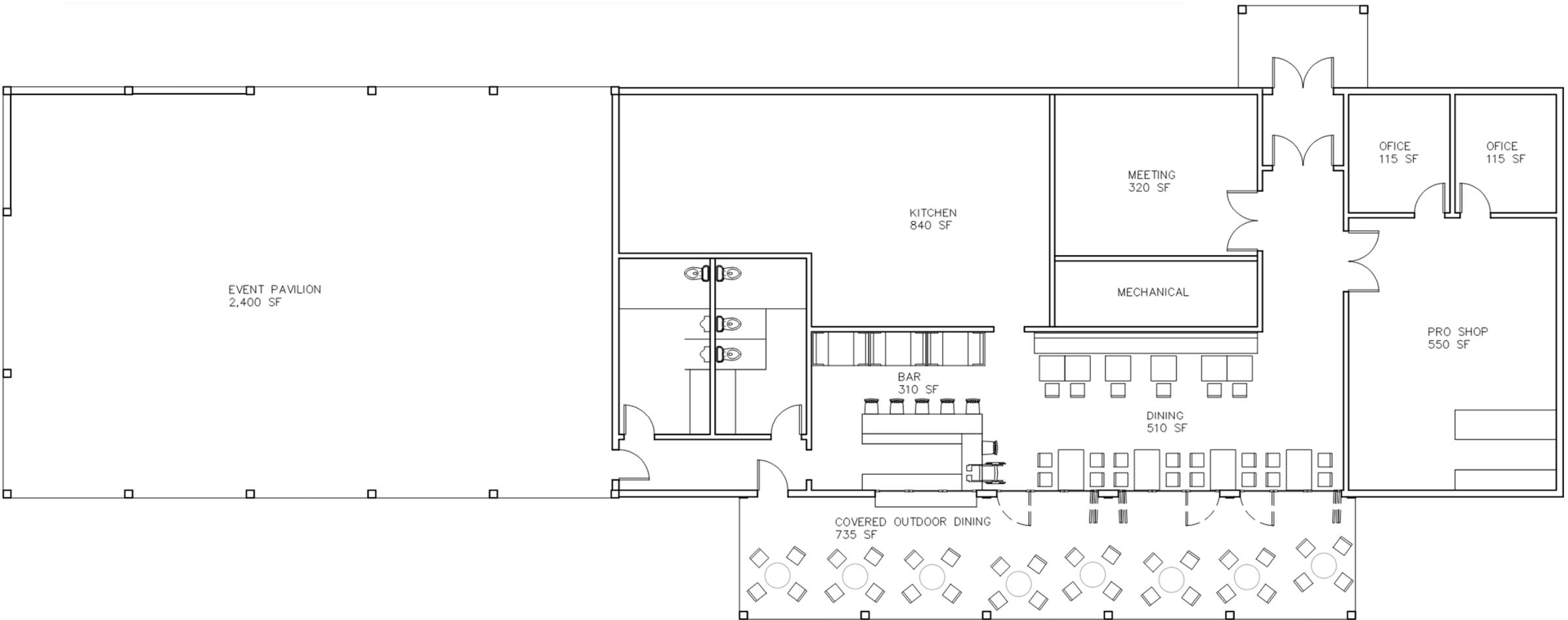
Food and Beverage	Area	Notes
Casual Dining	600	15 sf/diner X 40 diners
Private dining/meeting room	270	15 sf/person X 18 people
Bar front and back	275	
Food prep	250	
Service	100	Bussing, beverages, etc.
Fridge/Freeze/Store	250	
Dish washing	150	
F&B Total	1895	

Support	Area	Notes
Restrooms	700	Large enough to support indoor/outdoor/pavilion functions
Storage - non F&B	250	Direct access to exterior for loading, ideally
Mechanical	150	
Support Total	1100	

MAIN FLOOR AREA 3735

Cart Barn	Area	Notes
Storage/charging	2600	65 sf/cart X 40 carts
Maintenance	200	Cleaning is to be done outdoors just outside the cart barn entrance
Cart Barn Area	2800	

Exterior Spaces	Area	Notes
Covered Dining	450	15 sf/diner X 30 diners
uncovered Dining/lounging	300	Larger seating, gas fire pit, etc.
Parking	165 spaces	6 cars per hole, planned for 27 holes
Driving Range	1/2 covered	Cover half of the current driving range - no heat or lights
Event Pavilion	2400	Wood roof structure with columns and some wood frame walls



FULL Clubhouse Program

- Pro Shop with merchandise sales
- Full Food and Beverage
 - Commercial kitchen
 - Seating for 40
 - Operates as independent concessionaire
 - Could provide F&B to events pavilion
 - Full bar, seats 10 at the bar
- Private dining/meeting for 18-20
- Enclosed conditioned Pavilion
 - 1/3 – 2/3 divisible for 30–50-person meeting spaces
- Indoor hitting bay

Full Program 1/7/2026

Proshop	Area	Notes
Transaction counter	150	
Retail Shop	350	
Indoor golf sim./training bay	370	12'x18' bay plus 150sf circulation and spectating
Offices		
Golf Director	120	
Head Pro	120	
Proshop Total	1110	

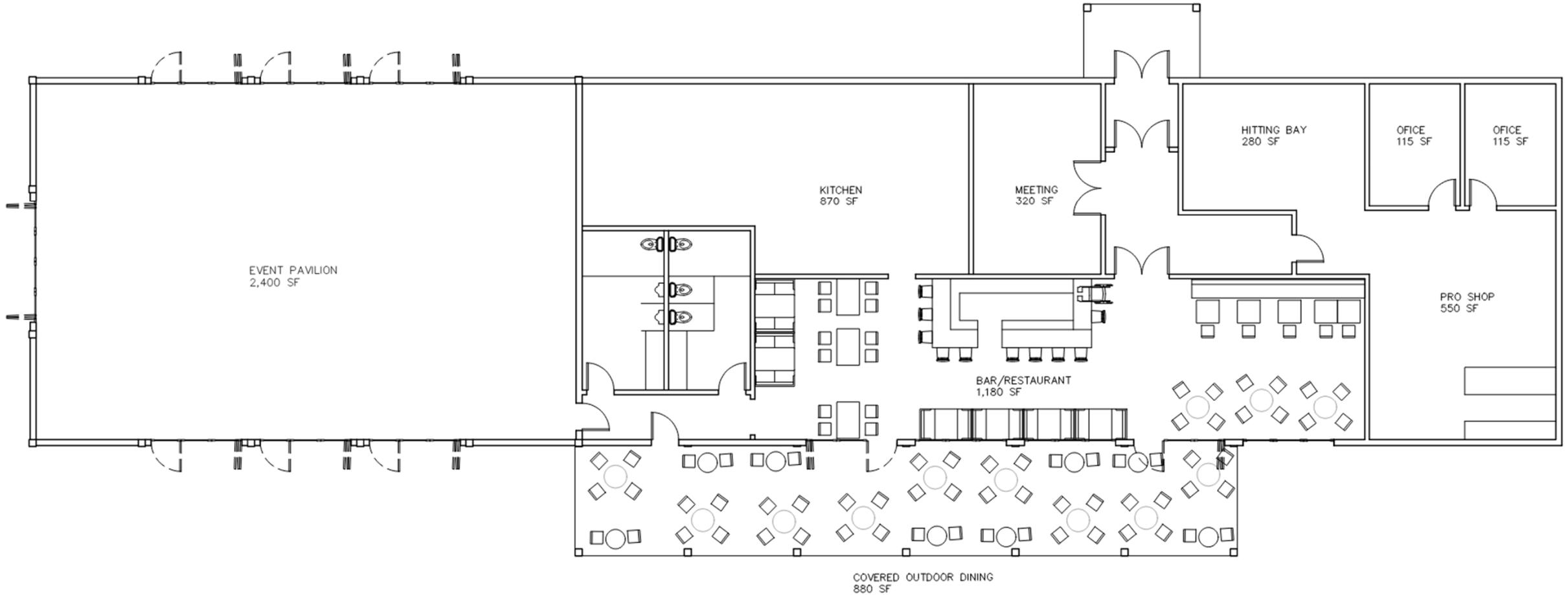
Food and Beverage	Area	Notes
Casual Dining	900	15 sf/diner X 60 diners
Private dining/meeting room	270	15 sf/person X 18 people
Bar front and back	320	
Food prep	350	
Service	150	Bussing, beverages, etc.
Fridge/Freeze/Store	350	
Office, food service manager	110	
Dish washing	200	
F&B Total	2650	

Support	Area	Notes
Restrooms	700	Large enough to support indoor/outdoor/pavilion functions
Storage - non F&B	250	Direct access to exterior for loading, ideally
Mechanical	150	
Support Total	1100	

MAIN FLOOR AREA 4860

Cart Barn	Area	Notes
Storage/charging	2600	65 sf/cart X 40 carts
Maintenance	200	Cleaning is to be done outdoors just outside the cart barn entrance
Cart Barn Area	2800	

Exterior Spaces	Area	Notes
Covered Dining	450	15 sf/diner X 30 diners
uncovered Dining/lounging	300	Larger seating, gas fire pit, etc.
Parking	165 spaces	6 cars per hole, planned for 27 holes
Driving Range	1/2 covered	Cover half of the current driving range - add heaters, lights/power
Event Pavilion	2400	Fully enclosed with HVAC. 1/3 2/3 Divisible



ALA CARTE Amenities

- Driving range
 - Half covered
 - Fully covered
 - Driving range heaters
 - Driving range technology/ball tracers/swing monitors
 - No current interest or perceived need in double decker hitting bays
 - Lighting of the tee boxes
 - Lighting of the range
- Replacement putting green
- Additional chipping green
- Himalayan putting green/course
- Improved real grass putting course
- Artificial turf putting course
- Outdoor performance stage/area with lawn area
- Outdoor fire pit at Clubhouse
- Shoe cleaning/compressed air station
- Halfway house service
- Alternate operating model with third party operations
- F&B service to driving range or putting courses

AMENITIES - Ala Carte Add-On's	Financial ROI	Golf Experience ROI	Community Exp. ROI
Himalayan putting green/course	10-year payback		
Artificial turf putting course	??		
Covered range	2-year payback		
Covered range w/ heat and power	4-year payback		
Covered range with ball tracing	4-year payback		
Lighting of driving range	??		
Indoor hitting bays	6-year payback		
Outdoor fire pit			
Outdoor stage and green	0-year payback		
Additional chipping green	??		

GOOD Investment

MEDIUM Investment

POOR Investment

Preliminary Assessment of Viability

New Clubhouse and Golf Facilities
Chehalem Glenn

SUMMARY OF PROSPECTIVE COMPONENTS

COMPONENT	Costs	Benefits	Financial Viability
Golf Simulator Training Bays	<ul style="list-style-type: none"> Additional Interior Space Simulator Tech Ongoing support 	<ul style="list-style-type: none"> Higher F&B Sales Support Instruction Lengthen Season 	<ul style="list-style-type: none"> Quick payback Vendor financing available
Upgraded Range Facilities and Tech	<ul style="list-style-type: none"> Covered and Heated Bays Tracking Technology Ongoing support 	<ul style="list-style-type: none"> Higher F&B Sales Support Instruction Lengthen Season and Hours 	<ul style="list-style-type: none"> Quick payback Vendor financing available
Himalayan Putting Green	<ul style="list-style-type: none"> Initial Construction Ongoing Maintenance 	<ul style="list-style-type: none"> Higher F&B Sales Non-golfer appeal 	<ul style="list-style-type: none"> Fee to use and/or F&B recovery
Full-Service /Restaurant	<ul style="list-style-type: none"> Significant capital improvements 	<ul style="list-style-type: none"> Provide amenity to community 	<ul style="list-style-type: none"> Operator and lease provisions are key Variable options
Meeting Rooms	<ul style="list-style-type: none"> Additional interior space 	<ul style="list-style-type: none"> Community amenity 	<ul style="list-style-type: none"> Limited payback
Tournament/Temporary Event Space	<ul style="list-style-type: none"> Tent/facilities Outdoor space 	<ul style="list-style-type: none"> Capacity for tournaments/events Higher F&B Sales 	

GOLF SIMULATOR BAYS

Costs

- High initial investment
 - Interior Space
 - Technology
- Maintenance and Technology Upgrades
- Utility costs

Revenues

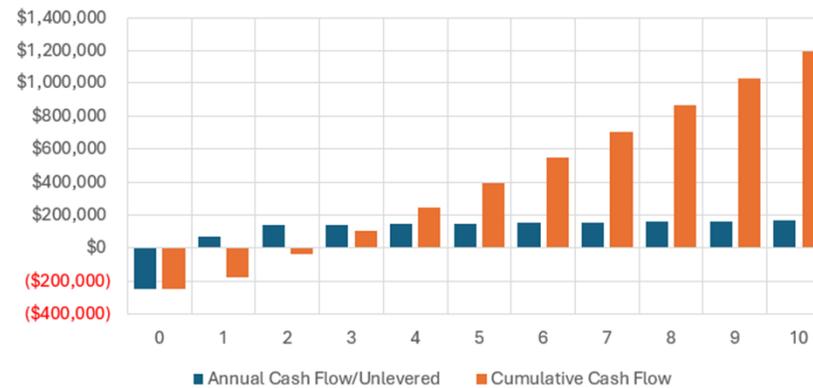
- Higher F&B Sales
- Instruction Support
- Leagues and Social Events
- Reverse seasonality

Viability

- Relatively quick payback
- Vendor financing available
- Extends season and hours



GOLF SIMULATOR TRAINING BAYS



UPGRADED RANGE FACILITIES

Costs

- High initial investment
 - Covered and Heated Bays
 - Tracking Technology
- Maintenance and Technology Upgrades
- Utility costs

Revenues

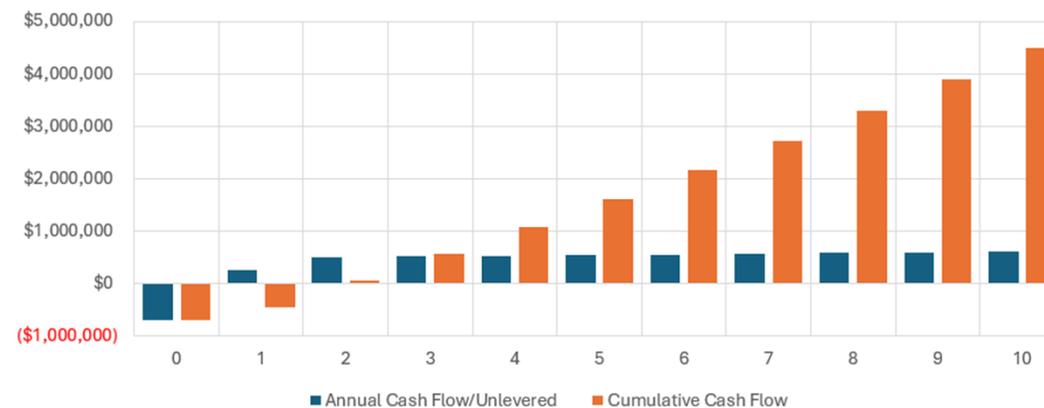
- Higher Ball Sales
- Higher F&B Sales
- Instruction Support
- Leagues and Social Events
- Lengthen Season and Hours

Viability

- Relatively quick payback
- Vendor financing available
- Can be phased in



RANGE ENHANCEMENTS



HIMALAYAN PUTTING GREEN

Costs

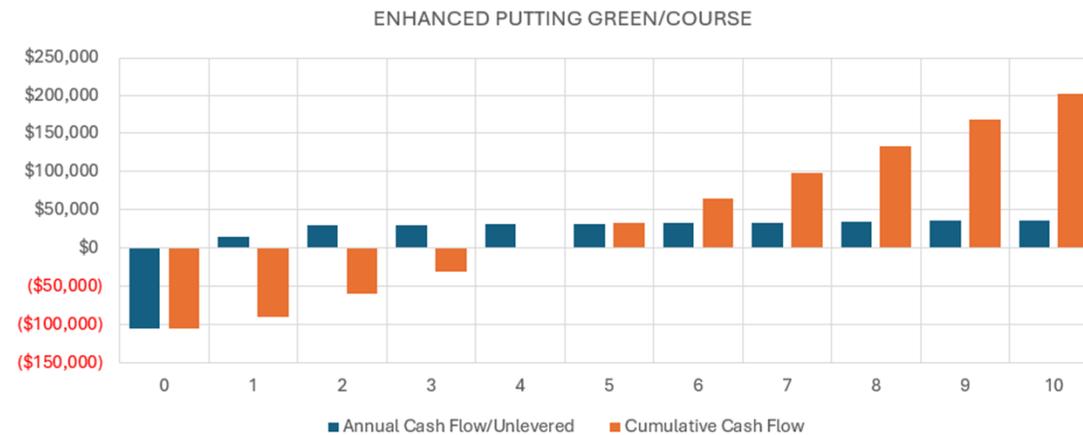
- Initial investment
 - Artificial or natural?
 - Dedicated Space
- Maintenance

Revenues

- Charge for use?
- Higher F&B Sales
- Leagues and Social Events

Viability

- Payback indirect, difficult to track



RECOMMENDATIONS

Food and Beverage

Maintaining the current grab-and-go type services at the facility represents a low-risk solution, although providing only the minimum level of amenity to the facility. A more robust food and beverage offering would be expected to increase the amenity level for golfers, as well as potentially increasing the draw of the facility.

The most feasible restaurant option at Chehalem Glenn Golf Course is likely a relatively small, 40-seat restaurant with a menu designed to minimize the necessary kitchen space. The restaurant could offer sandwiches, burgers, hot dogs, basic fried food, salads, and breakfast to serve golfers. There are optional programs that could expand the menu without increasing kitchen requirements, with food prepared off-site or in an outdoor smoker on-site. A full bar should be included, as alcohol sales will likely be the primary income driver. A smaller patio with outdoor seating is also a preferred option, particularly if the restaurant has an attractive view. We also recommend a grab and go style food stand between the 9th and 10th holes. This stand can bring over ready made food from the restaurant and serve water, beer, ciders, and hard seltzers.

Event/Meeting Space

We believe there is demand for event/meeting space with a capacity for 30 to 50 people in Newberg. This event space could take advantage of the natural beauty of the golf course, as well as the built-in amenities provided by an on-site restaurant. If the event space is connected to or near the restaurant, bathrooms could be shared between the two spaces. As there is little additional cost to marginally increase the size of the building shell for a simple event space, but revenue potential may also be limited. The event/meeting space can increase support for food and beverage sales.

We would recommend incorporating an event space with capacity for 40 to 50 people if done, with a flexible layout that allows the seating to be used by the food and beverage operator when not in use. We would also recommend using room separating dividers to allow for two smaller event spaces if necessary.

FINANCING OPTIONS

Source	Description
Revenue Bond	<ul style="list-style-type: none"> ▪ Secured by revenues generated from a specific project or service ▪ Are payable solely from the revenues of the project they finance, after operational expenses and higher-priority obligations are met.
General Obligation (GO) Bond	<ul style="list-style-type: none"> ▪ Backed by the full faith and credit of the issuing public body, including the authority to levy property taxes to ensure repayment. ▪ The maximum amount of GO bonds a district can issue is limited to 10% of the real market value of taxable property within the district, while counties are limited to 2%. ▪ Issued under constitutional authority (Article XI, Section 7 of the Oregon Constitution) and must be approved by voters for certain purposes.
Vendor Financing	<ul style="list-style-type: none"> ▪ Higher interest rates but may be more cost effective depending upon payback period.

