



Planning Commission Regular Meeting

Tuesday, September 2, 2025, 5:30 PM

Town Hall Council Chambers

150 Ski Hill Road

Breckenridge, Colorado

The indicated times are intended only to be used as guides. The order of projects, as well as the length of the discussion for each project, is at the discretion of the Commission. We advise you to be present at the beginning of the meeting regardless of the estimated times. For further information, please contact the Planning Department at 970-547-3160.

I. CALL TO ORDER, ROLL CALL (5:30PM)

- A. LOCATION MAP
- B. APPROVAL OF MINUTES
- C. APPROVAL OF AGENDA

II. PUBLIC COMMENT ON HISTORIC PRESERVATION ISSUES (NON-AGENDA ITEMS ONLY; 3-MINUTE LIMIT PLEASE) (5:35PM)

III. WORK SESSIONS (5:40PM)

- A. CHALET BRECKENRIDGE CHANGE OF USE EMPLOYEE MITIGATION RELIEF (EM)

IV. OTHER MATTERS (6:15PM)

- A. TOWN COUNCIL SUMMARY

V. ADJOURNMENT (6:30PM)

PLANNING COMMISSION MEETING

The regular meeting was called to order at 5:30 pm by Chair Guerra.

ROLL CALL

Mike Giller	Mark Leas	Allen Frechter	Matt Smith
Ethan Guerra	Elaine Gort	Susan Propper	

APPROVAL OF MINUTES

With no changes, the August 5, 2025 Planning Commission Minutes were approved.

APPROVAL OF AGENDA

The Chalet Breckenridge employee mitigation work session was requested to be postponed by the applicant. This item was removed from the agenda.

With the changes above, the August 19, 2025 Planning Commission Agenda was approved.

PUBLIC COMMENT ON HISTORIC PRESERVATION ISSUES:

- None

TOWN PROJECTS:

1. Runway Subdivision Town Project Hearing, 51 Fraction Road; PL-2025-0170

Ms. Crump presented an overview of the proposed subdivision of Tract A Fraction Subdivision and Tract C Block 11, Breckenridge Airport Subdivision for the new subdivision, Runway Subdivision workforce housing neighborhood.

Commissioner Questions / Comments:

Mr. Frechter: There might be a lot of traffic going in and out. Is there any thought to add traffic lights at either Fraction Road or Floradora Drive? Or laying out the road so that if a traffic control device had to be put in it would not require a lot of future construction? (Mr. Kulick: I don't think that the traffic is at the volume to necessitate a traffic light. The existing conditions are up to 1,300 cars parked that happen to ingress and egress at a much more concentrated period. That was a question raised to the Engineering Department.) (Ms. Crump: They are completing new, updated traffic studies as a CDOT requirement with this development. If it's indicated that those are necessary it would be planned for, but Chris is right, as of now, the volume of traffic does not rise to the level to require a signal.)

Ms. Gort: Why are the sidewalks on the western side of the road when most of the people are going to be living on the eastern side of the road? Seems like kids would be riding their bikes on that and having to cross the road to get to it. (Ms. Crump: The thought was to connect to the safe routes to school, but I do see your point.) I think the east side would be safer for going to school, because you wouldn't have to cross the road again to get to school. Kids like to ride their bikes on their own to school and I would be worried if there is a lot of traffic. It does look like it would be slowed down at least. (Ms. Crump: There will be safe crossings with crosswalks along Floradora Drive and the existing bus route that goes through Blue 52 comes south and the bus stops are planned to the west so having the sidewalk on the west makes sense. Staff will certainly look at the alignment and confirm it is in the best location.)

Mr. Fechter: The neighborhoods are protective of their own kids. In Wellington, everyone is very careful driving through Wellington because everyone's aware of their neighbor's kids.

- Ms. Gort: I think it'd be improved moving it to the other side, but I don't know all your factors. (Mr. Kulick: I'm not sure we have a good answer to that. I do know that there was a lot of thought in terms of the alignment of the roadway and other measures to implement traffic calming measures. I think that was one of the things before even any of the layouts and different unit types.) My kids would want a loop, so if you could envision a way they would go through the neighborhood and not be crossing so many times. (Mr. Kulick: I think there will be some of those natural loops that will occur as the alleys and other things are built out.) We received an email from Gail Marshall. She was talking about the traffic crossing Airport Road. I meant to go by there and look at it today. Are there not good crosswalks to cross Airport Road for pedestrians? (Ms. Crump: I am not able to elaborate on her comments and am unsure of her meaning.) It sounds like she wanted to cross the road to get to trails on the other side of Airport Road, and that thinks that this is just going to make more congestion. My understanding is that she gets in her car and drives somewhere to walk her dog. It is something to think about for all the people who have dogs. Seems like there's great dog walking along the river. (Ms. Crump: With subsequent subdivisions, we will require easements for pedestrians that connect from the subdivision over to the Blue River and onto the rec path.)
- Mr. Smith: What is the access point to the Town's snow storage and the maintenance area is? Is that through the neighborhood or somewhere else? (Ms. Crump: The proposed access will be made from the north, likely taking up and removing the first few parking spaces at Ullr Apartments. An entrance for Tract E will be located at the east side. They would not go through the entire neighborhood but may exit that way.) Just during the heavy snow hauling times, that could provide a lot of heavy truck traffic.
- Ms. Propper: By further subdividing this property, is that going to change the order or the pace of development in this area? I know there's been a lot of discussion at the Council level about how much of the development should be done right away. (Ms. Crump: In terms of phasing, the Council right now has approved going forward with horizontal infrastructure. For Phase 1, this would include Tracts C, D, and B. Tract A is mostly Phase 2. Current proposed development would be on this north side. As far as timing, I don't know that any of us can estimate when a Phase 2 may or may not be approved by the Council.) And would this allow more than one developer to develop this property, ultimately? (Ms. Crump: Phase 1 will be designed to go forward with the same developer and then there will probably be a future separate RFP to complete Phase 2.) (Mr. Truckey: The Council has agreed to move forward with the infrastructure here. They have not yet agreed on the vertical pricing for the project or approved Phase 1.) I do understand that it has to do with ADUs and whether they are built out or not. (Mr. Truckey: That is one of the issues, but there are many the Council has been discussing.)
- Mr. Leas: Just for clarification, tonight, we are going to move to recommend the Town Council to approve this as just the subdivisions for Tract A through E, and not the individual lots, which will be subdivided at a later time? (Ms. Crump: Correct.)

The hearing was opened for public comments. There were no comments and the comment period was closed.

- Mr. Frechter: To address the public comments we have; our agenda today is to approve the tracts and not the project which has already been approved. Our job is to confirm that the subdivision meets code. This project was approved with the Town Council and I recommend people provide comments at the Town Council meetings. There is an opportunity to comment at every meeting.
- Ms. Gort: Consider how kids will ride their bikes in circles and get to school.
- Mr. Smith: No comments.

Ms. Propper: No comments.
Mr. Giller: This is the next logical step from the Master Plan, the project looks good.
Mr. Leas: The subdivision is consistent with Master Plan. No comments.
Mr. Guerra: No comments.

Mr. Giller made a motion to recommend approval of the Runway Subdivision Town Project Hearing to the Town Council, seconded by Ms. Propper. The motion passed 7 to 0.

OTHER MATTERS:

1. Town Council Summary

ADJOURNMENT:

The meeting was adjourned at 6:05 pm.

Ethan Guerra, Chair

Memo

To: Planning Commission
From: Ellie Muncy - Planner I
Date: August 11, 2025 (for meeting of September 2, 2025)
Subject: Chalet Breckenridge Change of Use Employee Mitigation Relief Work Session

This work session regards a request for deviation from the employee housing impact mitigation rates specified by Policy 24 (Absolute) Social Community. The proposed business would change the use of a 2,394 sq. ft. bar space to a counter service fondue restaurant located in units H, I, and J of 500 S Main St. The applicant requests feedback from the Commission regarding deviation from the employee housing impact mitigation rates specified by Policy 24 (Absolute) Social Community and has submitted the attached narrative and deviation request, stating that no additional employees will be generated from the proposed changes in use. Previously, the Commission supported a similar request for the Highside Brewing Tap Room and the Pho Real counter service restaurant located at 301 N. Main St, as well as the Baretto 1931 espresso bar at 302 S. Main St.

History

Units H, I, and J at 500 S Main St are part of the La Cima mall and operate as a single unit. This space was the former location of Brooklyn’s Tavern, a pool hall and bar with no food service. The applicant proposes to convert the space from a bar use to a cocktail lounge and fondue restaurant which qualifies as a “fast food/counter service” per Policy 24A.

In October of 2024, the Town revised Policy 24A The Social Community with new employee generation rates based on surveying of Breckenridge businesses done by a third-party consultant. Policy 24A requires new developments and changes of use to mitigate 35 percent of new employees generated by providing deed-restricted housing. The required mitigation rate is 350 sq. ft. of housing per employee, which can be met onsite, off-site, or by payment of a fee-in-lieu.

Staff Comments

Policy 24 (Absolute) Social Community: Per Sections C. through K. of this Policy, the proposed conversions would require 154 sq. ft. of employee housing or a \$43,736 fee in-lieu payment be provided. This is calculated (see table below) using the employee generation rates of 2.73 employees per 1,000 sq. ft. for “Taphouse/Brewery/Bar (without food service)” and 3.26 employees per 1,000 sq. ft. for “Fast food/counter service” listed in the Employee Generation Rates by Type of Use Table provided under Section D., Employee Generation and Mitigation Rates. The Employee Generation Rates by Type of Use Table lists “Fast food/counter service” under the “Restaurant – Food Service” section, and “Taphouse/Brewery/Bar (without food service)” is listed separately.

Proposed Conversion
Unit H, I, and J, 500 South Main St.: 2,394 sq. ft. conversion
2394 sq. ft. / 1,000 sq. ft. multiplier = 2.394 sq. ft.
Existing, Taphouse/Brewery/Bar: 2.73 employees for 2,394 sq. ft.
Proposed, Fast food/Counter service: 3.2 employees for 2,394 sq. ft.
Increase: 1.26 employees per 1,000 square feet of area
Mitigate (35%) of the employees generated by the project
1.26 additional employees X 35% = 0.44 employees to be mitigated
350 sq. ft. housing per employee
0.44 employees X 350 sq. ft. = 154 sq. ft.

Total Housing Required: 154 sq. ft.
Total fee in-lieu per sq. ft. = \$284
218 sq. ft. x \$284 = \$43,736
Total Fee In-Lieu Required: \$43,736

Chalet Conversion:

The applicant's proposed fondue restaurant involves customers ordering from a QR code and picking up the preprepared food from the bar. Considering the proposed use includes food service but is essentially a form of counter service where customers are not served at a table and food is not brought to the table, staff categorizes the proposed fondue restaurant as "Fast food/counter service". The previously existing Brooklyn's Tavern was a bar with no food service, so staff categorized the business as "Taphouse/Brewery/Bar (without food service)". A conversion of use from bar use to counter service restaurant use will generate 1.26 additional employees per Policy 24/A and requires the applicant provide housing for 35 percent or 0.44 employees. As this is less than 1.0 employee, the applicant may pay a fee in-lieu of \$43, 736 instead of deed restricting 154 sq. ft. of housing for the proposed change in use.

Policy 24A also states *"If an applicant submits competent evidence demonstrating that the employee generation rates contained in table "Employee Generation Rates by Type of Use Table," above, do not accurately reflect the number of employees generated by the proposed development or change of intensity of use and the planning commission finds that such evidence warrants a deviation from those employee generation rates, the planning commission shall allow for such a deviation as the planning commission deems appropriate. The town may, at its discretion, hire an independent third-party consultant to verify the evidence provided by an applicant. The cost of such verification shall be paid or reimbursed by the applicant."*

The applicant's narrative states that the proposed fondue restaurant will not generate an increase in employees from the existing bar use and requests the Commission not require any employee housing to be provided for the proposed changes in use. With the applicant doing very minimal food prep on-site and instead relying on other restaurants owned in town, the applicant states the proposed use will generate fewer employees than a typical counter service restaurant that employs cooks and other food service related staff.

Staff has compared the numbers submitted by the applicant for Brooklyn's Tavern to the numbers gathered from staff surveying Brooklyn's Tavern directly during the 2023 survey of town businesses. Staff found their self-reported numbers to match the numbers provided by the applicant. An analysis of the employees for the past and proposed use is listed below.

	Brooklyn's Tavern Employees*		Chalet Proposed Employees	
	Full-time	Part-time**	Full-time	Part-time**
Winter High Season	3	11	3	6
Summer High Season	3	7	3	6
Low/Shoulder Season	3	7	1	2
Highest Generation per Business	3	11 (5.5 full-time equivalent employees)	3	6 (3 full-time equivalent employees)
Total Generated Employees	8.5 employees		6 employees	

*Numbers from Brooklyn's Tavern self-reporting during third-party analysis to update employee generation numbers.

****The employee generation rates in Policy 24 are for full-time employees. Part-time employees are calculated as one half (1/2) a full time employee.**

Staff has also prepared the following drafted condition of approval for the project, based on the condition used with the 301 N Main St change of use.

1. No more than 6 employees at one time shall be employed for a business located at 500 S Main St Units H, I, and J, unless employee housing has been provided for any increment of more than 6 employees per Section 9-1-19-24A.C. of the Breckenridge Development Code or current Employee Generation and Housing Impact Mitigation requirements. This limit includes all employees employed by a business, measured on a full-time equivalent (40 hours per week) basis, whether physically present or not. For example, if a business employs 6 employees and each employee works 20 hours per week at the business, that equates to 3 employees. No food shall be run to the table at 500 S Main St Units H, I, and J, as that falls outside the scope of fast food/counter service.

The tenant of 500 S Main St Units H, I, and J shall submit annual reports to the Town's Community Development Department commencing 1 year from the issuance of the Development Permit and annually thereafter, documenting the number of employees employed for the business. These reports shall be in a form acceptable to the Town Attorney and subject to audit and monitoring from the Town, including physical inspection by Town staff during normal business hours. No advance notice is required to be provided prior to the Town inspection and/or audit. The Town, at its sole discretion, may request reasonable additional documentation at any point in time as reasonably necessary to confirm that the number of employees employed for the business does not exceed the numbers stated above.

If the numbers of persons employed for a business located at 500 S Main St Units H, I, and J exceed the numbers stated above, the property shall be brought into compliance with the Town ordinances effective at that time. Such ordinances may include, but are not limited to, the then current Employee Generation and Housing Impact Mitigation requirements, whether it be the payment of a fee in lieu, provision of employee housing, or both.

If the Town finds 500 S Main St Units H, I, and J not in compliance with the above stated requirements, the Town after providing a reasonable time to pay a fee in lieu or otherwise come into compliance, may conduct enforcement and administer penalties as it deems necessary, including, but not limited to:

- a. Non-renewal of the business license for the property, and
- b. Non-issuance of new permits for the property.

Such enforcement and penalties may be administered by the Town until the property is brought into compliance to the reasonable satisfaction of the Town.

Staff does acknowledge that the applicant's proposal is similar to the previously approved deviation approved for the 301 N Main St (Highside Brewery) change of use. Staff has several questions for the Commission listed below.

Questions for the Planning Commission:

1. Based on the information provided, does the Commission support a deviation from the current employee generation table and not require any additional employee housing mitigation for the proposed cocktail lounge and fondue restaurant?

2. Would the Commission require the applicant to obtain a third-party analysis to verify the employee numbers provided?
3. Does the Commission have any other feedback for staff or the applicant regarding the proposed changes in use?

Employee Generation Appeal Chalet Breckenridge

I am filing an employee generation rate appeal concerning the old Brooklyns Tavern space at 500 S Main St in. La Cima Mall which possessed a tavern license, into Chalet, a Speakeasy concept that will also possess a Tavern license in the exact same square foot space. In your code, it specifically says it's to ensure that new development or **changes in the intensity** of use provided a reasonable amount of employee housing. We are not changing the intensity of this space at all. We are going to operate with the exact same number of employees as Brooklyns ran with.

Chalet will be open from 4 till 1 am, 7 days a week during winter season. We will close mid April through Memorial Day. We will be open 5 days a week in summer and close mid October through Thanksgiving. Brooklyns was open 7 days a week year round.

In speaking with the previous manager of Brooklyns, Tommy Duess, he claimed on a busy night they would employ nine people. Two bartenders, one bar back, three security, one cocktail one Dj and one manager.

9 people

Chalet is going to run on their busiest night with two bartenders, one bartending bar back, two cocktail servers one VIP host/manager and one kitchen food assembly person, one security and one DJ

A total of **9** people 3 full time and 6 part time.

This is in our busiest season.

During slack season we will run with one bartender one bartending bar back and one manager/ VIP host Cocktail Server.

3 total employees. 1 Full time and 2 Part time

Brooklynns during slack ran with one Bartender, one barback and one security.

A total of **3** people

This comparison holds true for high summer. The exact same number of employees for each.

As you can see we will not increase the intensity of employees.

Although it would be nice to have the cocktail or host to run food to one of our 8 tables, we will have them order off a QR code and have the food Available for pick up at the bar, Thus making us a pick up concept.

Based on your calculations Chalet will have a generation rate of 6.54 employees and Brooklyns also would have the same rate of 6.54 employees. Just because they did a horrible job of serving food does not stop their requirements under the state liquor law to serve food. If you search their Liquor application they are required to provide a menu. They just never stuck to it.

The square footage of the space is 2394 ft.² We are not increasing this, we are actually shrinking this. Brooklyns utilize almost all of this for Patrons except for the bar and the bathrooms. We will be removing 542 ft.² from the overall floor plan for our new handicap ramp, new handicap restroom, and prep area. Add that up with the square footage of the bar and the square footage of all the bathrooms and you end up with a gross patron area of 1340 ft.² Brooklyns gross Patron area totaled 2094 square ft.

We will be shrinking from 147 occupants that Brooklyns could hold, down to 98 occupants. We only have eight table groups therefore the need for only two cocktail servers. Our menu will run from 4 till 9 o'clock. We're not a restaurant with the Speakeasy. We are a Speakeasy that provides light food.

Employee Generation Appeal Chalet Breckenridge

All of our food is prepped offsite at one of our other four restaurants depending upon the product. We do not have a kitchen staff. We are simply plating it on site with 1 person. Our kitchen area is tiny with most of it going to sinks and dishwashers. The only two pieces of kitchen equipment we will have besides the coolers and sinks is a turbo Chef convection microwave. This will be used to heat up the pre-made flatbreads from Breckenridge Ale House, a restaurant next door that I own and a sous vide that will heat up the pre-packaged Cheese and Chocolate for the Fondue. As for the Charcuterie, all the prep will be done over at Whiskey Star, another restaurant I own. We will simply be assembling the plates on site. These 3 items will require one person for 5 hours plus opening and closing duties. There is no onsite prep.

In conclusion we are trading Apples for Apples. We are not creating any change in the intensity of use. We are taking a Tavern License and replacing it with a Tavern License. We may be re-arranging the employees but we are not adding to them.

Thank You for your consideration.

Terry Barbu

EXISTING WALLS	
EXIST. 2-HR	
DEMO WALLS	
NEW WALLS	

DEMOLITION

This work involves demolition of existing materials. To the greatest extent possible, reuse all salvaged materials for the new construction.

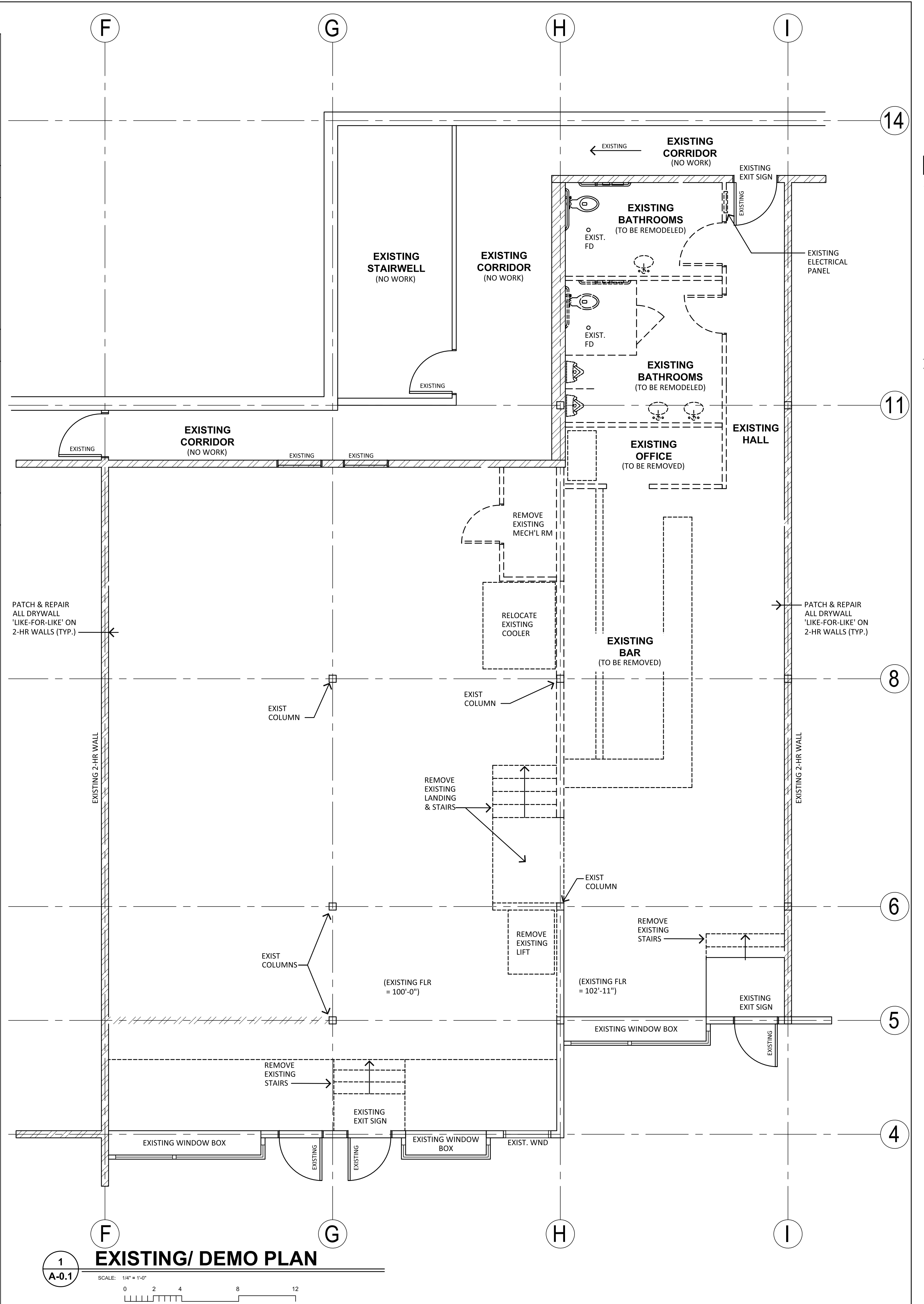
The Owner has been advised that since this work involves remodeling existing conditions that are concealed and cannot be examined by the Architect without damage to the existing building, the details and methods of repair may need to be adjusted to incorporate additional items of work. The Contractor shall notify the Architect when such conditions are encountered. A reasonable change in the scope of the work will then be negotiated.

EXISTING FLOOR AREA = +/- 2,394 SF

Building areas are shown for code purposes only and shall be recalculated for any other use.

Journal Pre-proof

1. Obtain all required permits from the Town of Breckenridge Building Department.
2. Perform demolition of all existing built-in bars, furnishings & bathrooms
3. Remove existing stairs in preparation of new stairs per plans.
4. Construction of new bar, bathrooms & stairs per plans.
5. Repair all existing 2-HR walls (replace drywall like-for-like).
6. Provide all new equipment per Health Department requirements.
7. Install new millwork and finishes.
8. Complete all work per permit requirements & obtain Certificate of Occupancy from Town.



DRAWINGS AND SPECIFICATIONS AS INSTRUMENTS OF SERVICE ARE THE PROPERTY OF THE ARCHITECT. THEY SHALL NOT BE USED, TRANSFERRED, OR SOLD FOR USE EXCEPT BY AN AGREEMENT IN WRITING FROM THE ARCHITECT.

Units F-I La Cima Mall
500 South Main Street Breckenridge, CO

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Project No:	2025.04
Stage:	PERMIT
Date:	2025-5-22
Scale:	1/4" = 1'-0"

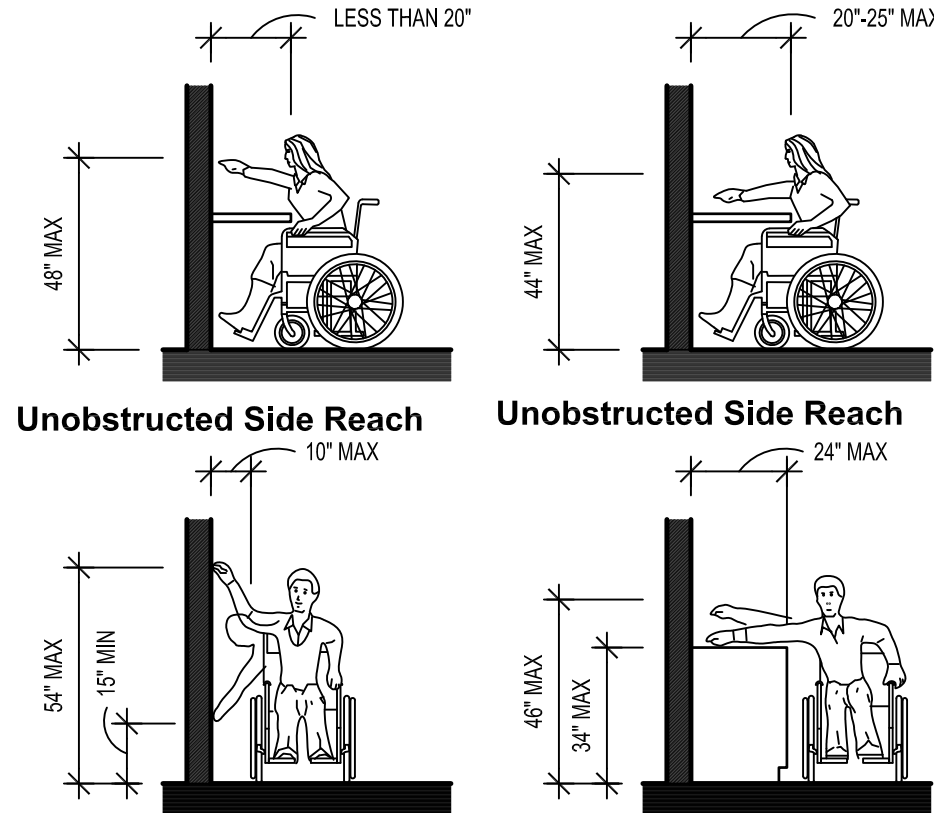
FLOOR PLAN

DRAWING NO:

A-0.1

LOCATION	CALL OUT	DESCRIPTION	SIZE	QUANTITY
BAR	①	ICE WELL	24" x 36"	1
BAR	②	GLASS STORAGE	24" x 23"	2
BAR	③	TRASH CAN	20" x 11"	2
BAR	④	DISHWASHER	25" x 25"	1
BAR	⑤	HAND SINK	16" x 12"	2
BAR	⑥	DUMP SINK	16" x 12"	1
BAR	⑦	GLASS DOOR REF.	30" x 59"	3
BAR	⑧	6 TAP HANDLES	--	1
KITCHEN	⑨	PREP TABLE	24" x 18"	1
KITCHEN	⑩	COUNTER REF.	30" x 48"	1
KITCHEN	⑪	WIRE STOR. RACK	18" x 30"	1
KITCHEN	⑫	COUNTERTOP OVEN	26" x 16"	1
KITCHEN	⑬	DISHWASHER	25" x 25"	1
KITCHEN	⑭	RINSE SINK	24" x 24"	1
KITCHEN	⑮	DRAIN SINK	24" x 24"	1

EXISTING WALLS	
EXIST. 2-HR	
DEMO WALLS	
NEW WALLS	



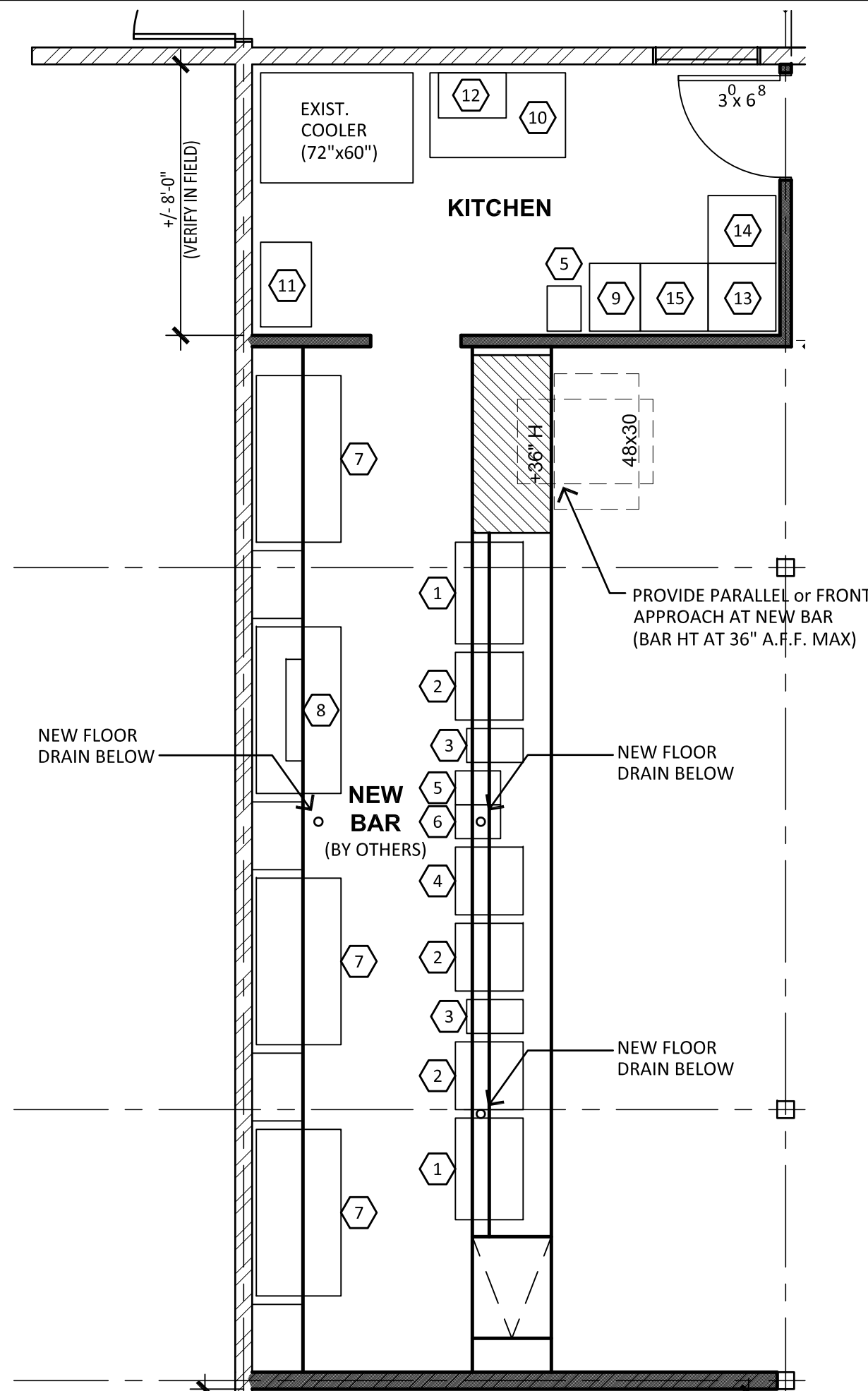
904.3 SALES & SERVICE COUNTERS:
The sales and service counters shall comply with section 904.3.1 for a parallel approach, the accessible portion of countertop shall extend the same depth as the sales countertop.

904.3.1 PARALLEL APPROACH:

A portion of the counter surface shall be 36" min in length and at a max height of 36" above the floor. A clear floor space of 30"x48" positioned for a parallel approach adjacent to the accessible counter shall be provided.

904.5.1 SELF-SERVICE SHELVES AND DISPENSING DEVICES

Self service shelves and dispensing devices of tableware, dishware condiments, food and beverage shall comply all the reach range requirements per section 308.



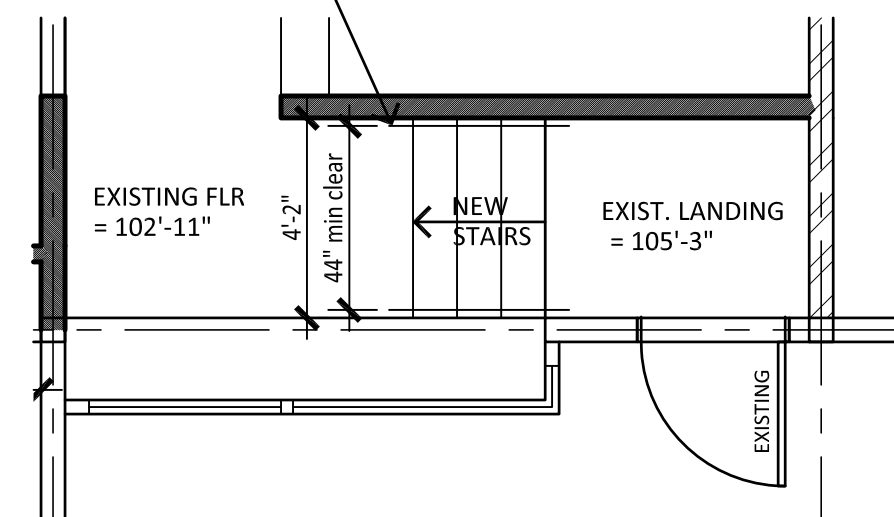
NEW BAR & KITCHEN PLAN

[illegible]

NOTE: ALL NEW STAIRS TO HAVE:
MINIMUM TREAD DEPTH - 11"
MAXIMUM RISER HEIGHT - 7"
MINIMUM WIDTH - 44"

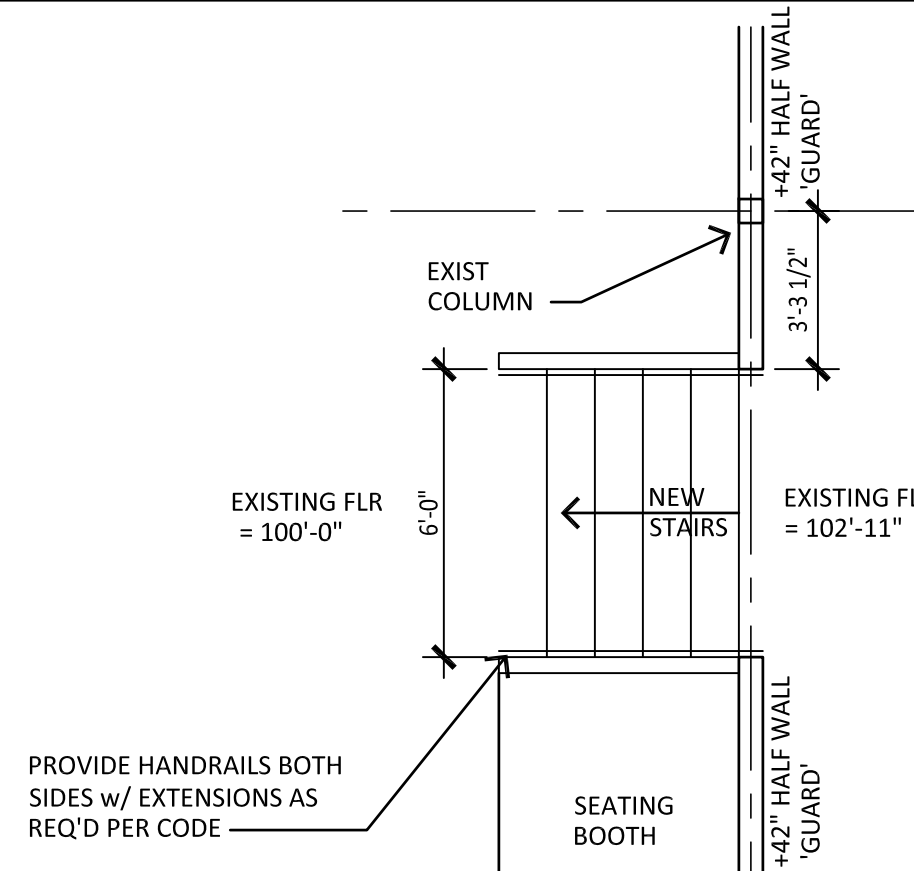
PROVIDE HANDRAILS BOTH
SIDES w/ EXTENSIONS AS
REQ'D PER CODE

PROVIDE MIN. HANDRAIL
CLEARANCES PER CODE



NEW SOUTH ENTRY STAIR

SCALE: 1/4" = 1'-0"



4 NEW INTERIOR STAIR

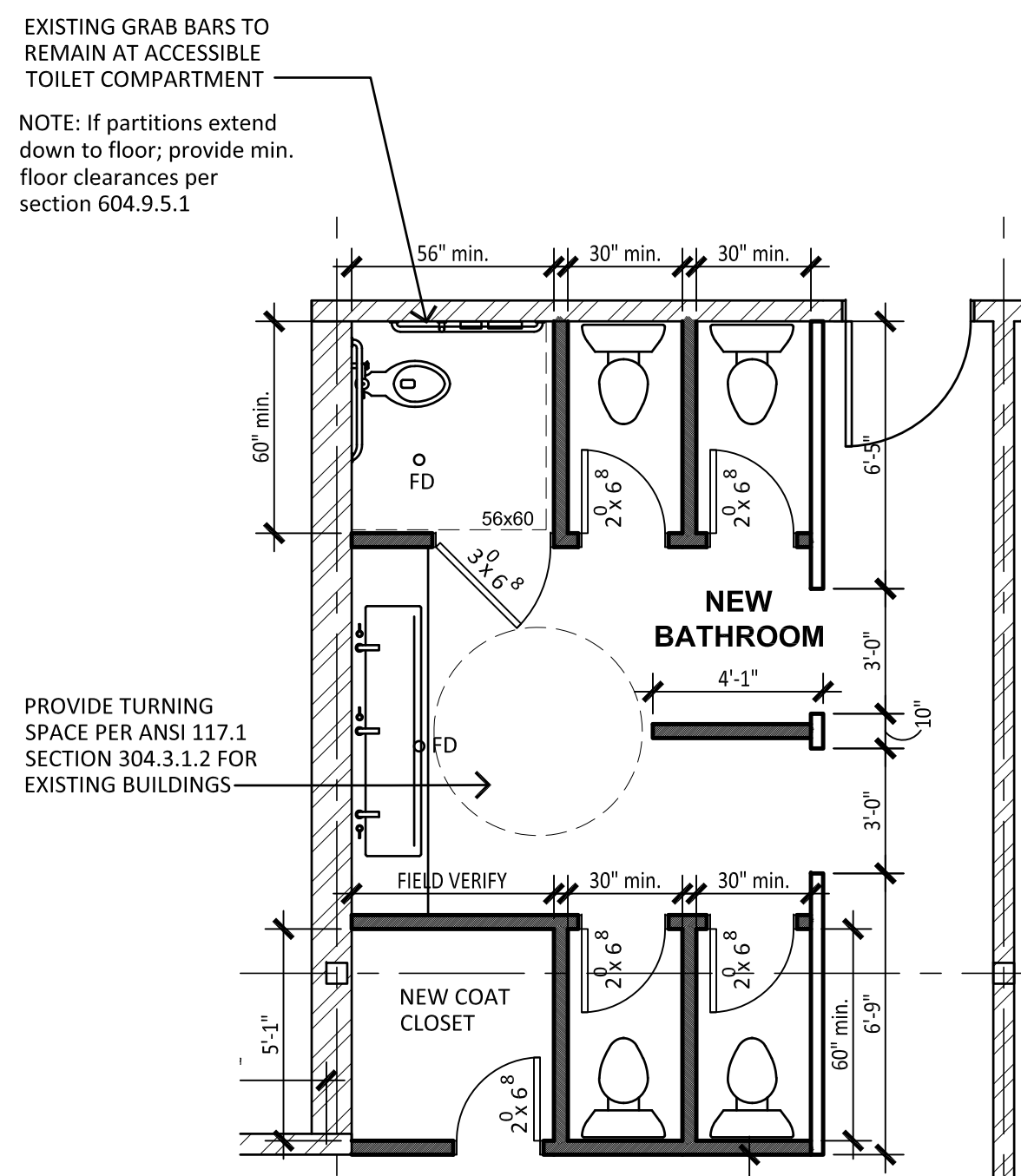
SCALE: 1/4" = 1'-0"

[illegible]

5
A-2

NEW RAMP

SCALE: 1/4" = 1'-0"

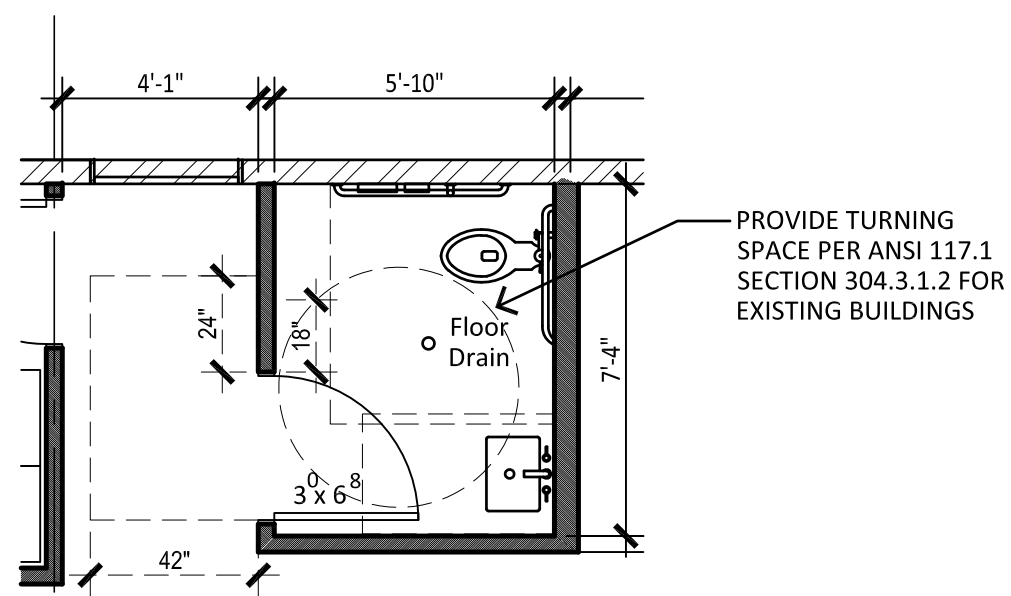


PROVIDE TURNING SPACE PER ANSI 117.1 SECTION 304.3.1.2 FOR EXISTING BUILDINGS—

NEW BATHROOMS

SCALE: 1/4" = 1'-0"

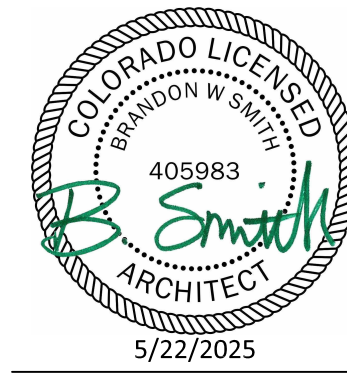
**NEW RESTROOM TO MEET
ACCESSIBILITY REQUIREMENTS
IN COMPLIANCE w/ ANSI 117.1**



2
A-2 **NEW ACCESSIBLE BATH**
SCALE: 1/4" = 1'-0"



SEAL:



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CHALET BRECKENRIDGE

Units F-I La Cima Mall
500 South Main Street Breckenridge, CO

No.	Date	Revisions

Project No:	2025-04
Stage:	PERMIT
Date:	2025-5-22
Scale:	1/4" = 1'-0"

DRAWING TITLE:
DETAIL PLANS

DRAWING NO:

A-2