



Tura Beach Country Club
General Meeting
29th September 2025

Executive Summary

The current kitchen facilities at the Club have seen minimal investment for many years, leaving them outdated and in need of significant upgrades. Essential compliance issues have been identified, including flooring, ventilation, benching, and the number of hand wash basins. Addressing these matters is not only critical for meeting health and safety requirements but also for ensuring the kitchen is fully functional and fit for purpose.

This project represents a vital investment in one of the Club's most visible and heavily utilised areas. A modern, compliant, and efficient kitchen will allow us to provide a consistently high standard of food and service, improving the overall member and guest experience.

Equally important, the upgrade will give our catering partners, Porterhouse, the confidence to commit to a long-term agreement. Their ability to deliver high-quality, reliable food service is directly tied to the usability and compliance of the kitchen, and this investment demonstrates the Club's commitment to supporting that partnership.

By undertaking this project, we are not only rectifying long-standing compliance requirements but also enhancing the Club's reputation as a leading venue for dining, events, and functions within our community.

Compliance & Equipment Issues

- Exhaust Canopies all Non-Compliant due to incorrect Heights and Filtration System
- Stainless Steel Pot Racks and Gantrys are Non-Compliant due to cracks in Welds
- Commercial Kitchen Non-Compliant due to Lack of sufficient Hand Basins
- Removal and Replacement of R12 Vinyl due to cracks and holes in Existing Vinyl

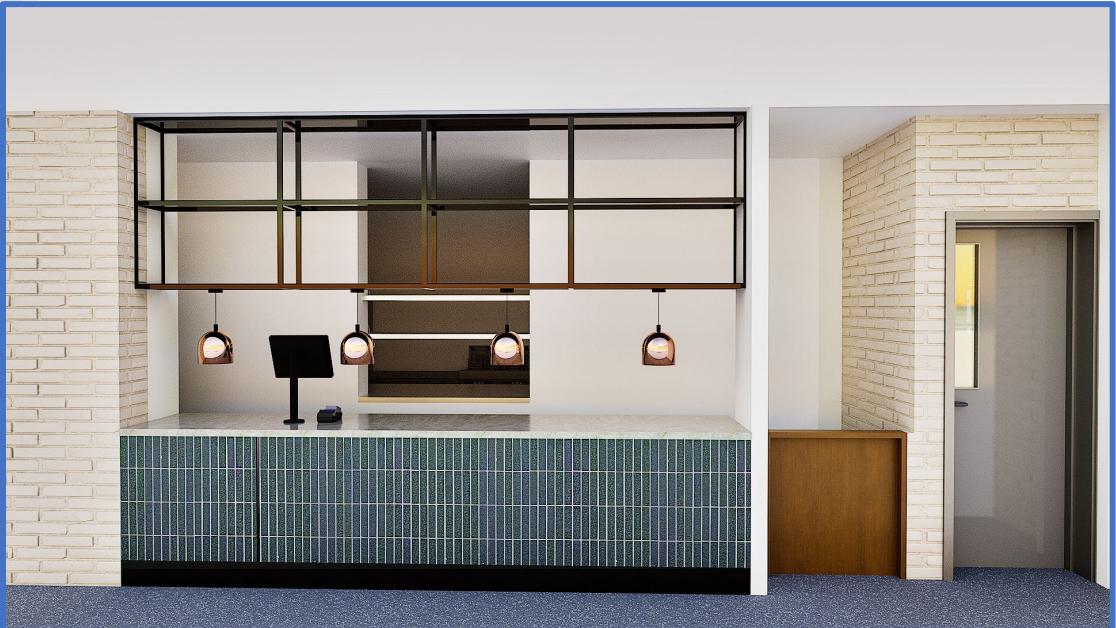
Much of the current kitchen equipment is outdated, inefficient, and no longer reliable. Over recent years, we have experienced increasing breakdowns across several major appliances, resulting in higher repair and maintenance costs.

- **Cooking Equipment** – Items such as the deep fryers and griddle have become worn and struggle to operate consistently. Repairs have been frequent, and parts are becoming harder to source, making ongoing maintenance uneconomical.
- **Dishwashing Equipment** – The dishwasher is nearing the end of its useful life. It requires regular servicing, uses more water and chemicals than modern units, and its unreliability creates service delays.

The cost of repairing and maintaining this ageing equipment has grown considerably. These issues not only create financial strain but also increase pressure on staff and reduce efficiency in providing a quality dining experience.

Replacing this equipment as part of the renovation is a more sustainable solution than continuing with patchwork repairs. New appliances will reduce ongoing costs, improve efficiency, and ensure the kitchen can reliably support the needs of the Club and its catering partners well into the future.

Front of House Work



*Renders to give indicative impression of aesthetic

Finance

The Club's cash reserves were significantly reduced in the post-COVID period following major investments, including the installation of the irrigation system and the renovation of the golf change room facilities. In the years since, the Club has continued to operate in a challenging trading environment. Many regional Clubs have faced financial losses or been forced into amalgamation, and rebuilding cash reserves has proven difficult.

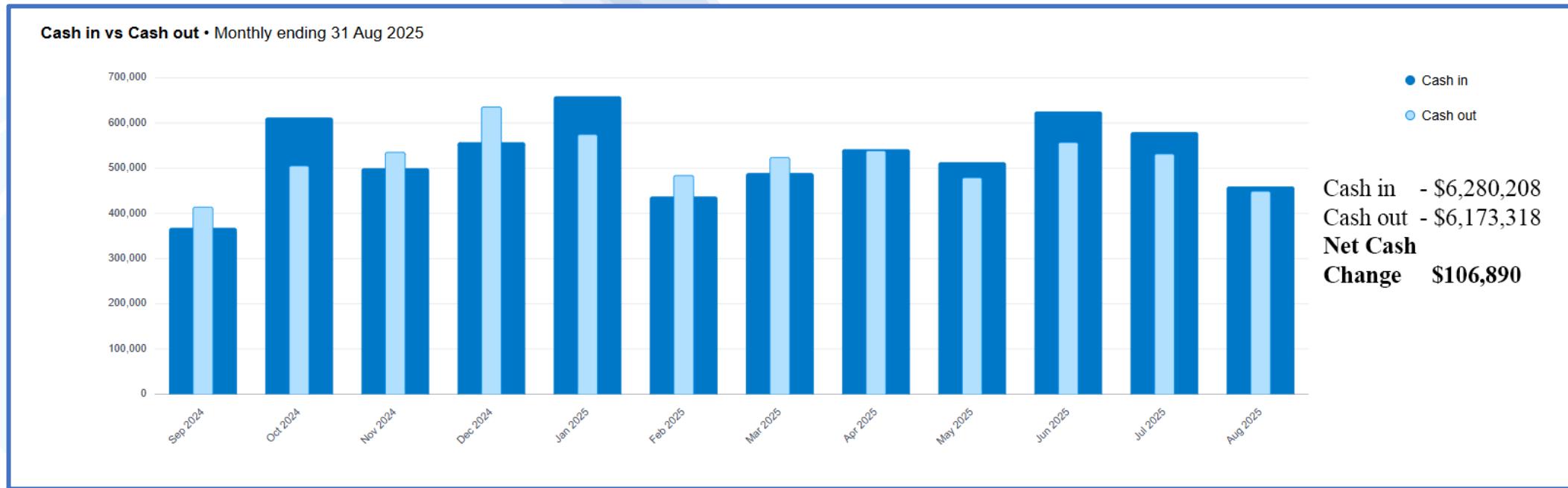
In response, the Board adopted a Working Capital Policy requiring the Club to maintain a minimum of \$500,000 in cash reserves to safeguard against future economic downturns, natural disasters, or other unforeseen events such as a pandemic. This policy ensures the Club's long-term financial stability and ability to respond to external shocks.

While we have continued to invest in facility upgrades and maintained this reserve, the scale of the works now required to upgrade the kitchen cannot be met from available cash without compromising the working capital buffer. To proceed responsibly, the Board considers it necessary to secure a reasonable loan facility.

Importantly, the kitchen renovation is not only about addressing compliance and safety concerns; it is a direct investment in revenue growth and member satisfaction. A modern, fully compliant kitchen will enable our caterers to deliver a higher quality and more diverse food offering, attract larger functions, and improve efficiency in service. This will support increased food and beverage sales, create stronger partnerships with our contracted caterers, and enhance the Club's ability to host weddings, conferences, and community events.

By financing this project through a loan, the Club will protect its financial stability while unlocking future growth, ensuring members and visitors enjoy an exceptional dining experience and positioning the Club as a leading destination for both recreation and hospitality on the Sapphire Coast.

Finance



- 5 year - \$250,000 @ 7.86% interest
- Monthly repayments – \$5,150
- Interest over 5-year term approx. \$50,000 or \$10,000 per annum

Budget

Equipment	\$67,235
Stainless steel, including additional handwashing sinks	\$45,293
Joinery for front of house	\$9,835
Exhaust systems x 2	\$49,459
Flooring	\$14,892
Drawings, freight, installation, demo, etc	\$33,300
Total	<u>\$220,018</u>

Machinery



- **Ventrac Deck** – Recently undergoing an overhaul. The deck is critical to mowing our rough. \$10,000.
- **Turf Cutter** – Current turf cutter is no longer operating at a high standard. With the goal of completing more projects in house it is vital. \$10,900.
- **Excavator** – In an unreliable state and could fail at any time. Replacement with a second hand is vital to completing projects, including bunker replacement. \$30,000 - \$40,000.