



**MEETING MINUTES
OCTOBER 22, 2025**

**SEABROOK ECONOMIC DEVELOPMENT
CORPORATION
SPECIAL MEETING**

Chairman Paul Dunphey called the Seabrook Economic Development Corporation to order at 6:00 p.m. in the Council Chambers in Seabrook City Hall. Present were Mayor Jim Sweeney, Chairman Paul Dunphey, Ann Wacker, Summer Sanford, and Michelle Brown. Also present were Rick Guerrero, Economic Development Director, Gayle Cook, City Manager, and Ranya Botros, Community and Economic Development Coordinator.

1. PUBLIC COMMENTS AND ANNOUNCEMENTS

There were no public comments.

2. PRESENTATIONS

2.1 Presentation by Pomodoro's Cucina Italiana, LLC seeking an incentive to assist with New Construction & Development Incentive for the build out of a full service restaurant to be located at the Seabrook Towne Center - The Edge Retail Center. This item was tabled on October 9, 2025.

Steve Helm of HS Development Group gave an update on the Edge Retail Center project and how it will move forward.

Louis Florida, owner of Pomodoro's Cucina Italiana, LLC and his daughter Tina Florida DiGuglielmo gave a presentation with regard to requesting an incentive to assist with a build out for a full-service restaurant.

3. EXECUTIVE SESSION

**3.1 Conduct a Closed Session pursuant to Texas Government Code Sections:
Section 551.087**

Conduct a closed executive session to discuss/deliberate potential financial incentive(s) and financial information received from a business prospect that the Economic Development Corporation seeks to have locate, stay, or expand for which the City is conducting economic development negotiations, as provided by Texas Government Code Section 551.087.

Chairman Paul Dunphey adjourned the meeting into closed session at 6:26 p.m.

4. OPEN SESSION

4.1 Reconvene Open Session

Chairman Paul Dunphey reconvened the regular meeting into open session at 6:59 p.m.

No action was taken during the executive session.

5. OLD BUSINESS

5.1 Consider and take all appropriate action on a business incentive application filed by Pomodoro's Cucina Italiana seeking a New Construction & Development Incentive for permit fees, impact fees, and the build out of a full-service restaurant and a Sales Tax Rebate Incentive at Seabrook Towne Center - The Edge Retail Development, 3111 Bayport Boulevard in an amount of \$ 1,025,016.00. This item was tabled on October 9, 2025.

Motion: To fund an \$850,000 incentive with zero sales tax abatement.

Made By: Mayor of Seabrook Sweeney
Seconded By: At-Large Position 6 Sanford
Vote: Passed unanimously by all present.

- 5.2 **Consider and take all appropriate action on an incentive agreement for a Commercial Facade Improvement Incentive between Crown Trophy #109 and Economic Development Corporation in the amount of \$7,799.42.**
-

Motion: To Approve
Made By: At-Large Position 6 Sanford
Seconded By: Mayor of Seabrook Sweeney
Vote: Passed unanimously by all present.

6. ROUTINE BUSINESS

- 6.1 **Approve minutes from the October 9, 2025 regular EDC meeting.**
-

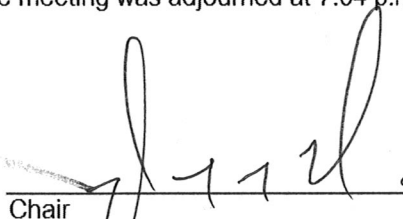
Motion: To Approve
Made By: EDC Secretary Wacker
Seconded By: At-Large Position 6 Sanford
Vote: Passed unanimously by all present.

- 6.2 **Establish future meeting dates and agenda items.**
There will be no meeting in November.
-

Motion: To Adjourn
Made By: Mayor of Seabrook Sweeney
Seconded By: At-Large Position 6 Sanford
Vote: Passed unanimously by all present.

The meeting was adjourned at 7:04 p.m.

APPROVED:


Chair

DATE:

12/3/25

ATTEST:


Ranya Botros
Community & Economic Development Coordinator

Exhibit A



Economic Development Incentive Proposal

POMODORO'S
Cucina Italiana

Pomodoro's Seabrook Town Center

10.09.25

DEVELOPMENT OVERVIEW



POMODORO'S
Cucina Italiana

SEABROOK TOWN CENTRE COMMERCIAL BUILDING 5

SEABROOK/ TX

MCS
ARCHITECTS LLC

2025 07 30



COMPANY HISTORY

Pomodoro's Cucina Italiana is more than a restaurant—it's the story of family, tradition, and a lifelong passion for Italian cooking.

Founded by Louis (Luigi) and Josephine Floridia, Pomodoro's Cucina Italiana brings authentic Italian flavors to League City and Clear Lake, Texas, rooted in the family's Sicilian heritage. Louis was born in Brooklyn, New York, and spent his early years in Sicily, where the sights, smells, and tastes of Italy left a lasting impression. Growing up in a close-knit, Italian-American neighborhood in Brooklyn, he was immersed in the culture, food, and values that would one day shape his life's work.

Though his first career took him to Wall Street, Louis quickly realized his true passion wasn't behind a desk. After spending time at his uncle's Italian restaurant in New Jersey, he discovered a natural talent—and love—for cooking. He opened his first restaurant, Luigi's, in Brooklyn, a cozy neighborhood pizzeria that quickly became a local favorite. Years later, an opportunity brought the Floridia family to Houston, Texas. Louis and Josephine, his wife of 45 years, made the move along with their three daughters—Daniella, Lisa, and Tina opened our first pizza location on Nasa Rd 1 in 2005 and in 2009, they opened the first Pomodoro's Cucina Italiana location in League City, followed by a second in Clear Lake in 2020.

Today, Pomodoro's Cucina Italiana is a true family-owned and family-operated restaurant, with multiple generations involved. Louis and Josephine reside in Friendswood, while their daughters and grandchildren live nearby in League City, Friendswood, and Sugar Land. You'll often find all members of the Floridia family - in the kitchen or greeting guests—continuing the tradition of sharing hearty, homemade Italian meals with love and care.

At Pomodoro's Cucina Italiana, every dish is a tribute to the family's Sicilian roots—made from scratch using time-honored recipes, fresh ingredients, and a commitment to hospitality. Whether you're here for a wood-fired pizza, a comforting bowl of pasta, a casual dinner or a special gathering place to gather with family, we welcome you to our table. From our famiglia to yours—benvenuti!

THE POMODORO'S FAMILY

Louis Florida

- Owner and Head Chef. Louis owns and operates both locations and frequents both kitchens!

Josephine Florida

- Owner and wife of Louis Florida. Josephine manages the League City location.

Daniella Florida Gibbs

- Catering Director and Event Coordinator. Oldest daughter of Louis and Josephine.

Lisa Florida

- Assistant Event Coordinator. Middle daughter of Louis and Josephine.

Tina Florida DiGuglielmo

- Legal Counsel. Youngest daughter of Louis and Josephine.

Antonella Florida

- General manager of the Clear Lake location. Cousin to Louis and Josephine.

Giuseppe Florida

- Manager of the Clear Lake location. Son of Antonella.

Francesca Florida

- Assistant Front of House Manager of the Clear Lake location. Daughter of Antonella.

Pomodoro's is truly a family affair!



COMPANY MISSION

At Pomodoro's Cucina Italiana, our mission is to serve authentic Italian cuisine with the same passion and care that has defined our family's table for generations. Founded and lovingly operated by the Floridia family, our two locations have become cherished gathering places in the community—known not just for our traditional recipes and fresh ingredients, but for the warm, welcoming atmosphere that feels like home. For years, the Floridia family has been a proud part of the League City and Clear Lake communities.

As a family-owned and family-run restaurant, we're committed to delivering an experience rooted in love, tradition, and community—just like Nonna taught us.

We don't believe in saying "no" to our customers—we go above and beyond to make it happen.

WHY SEABROOK?

- Seabrook is known for its family friendly atmosphere which aligns with our mission statement.
- Our restaurants are known for their warmth and welcoming atmosphere, and Seabrook has a vibrant community atmosphere which feels like home for us.
- Pomodoro's tradition is rich in history likewise Seabrook history is family-friendly and truly a tight-knit community which blends into our mission.
- Our restaurant can be a special gathering place to gather family and friends to enjoy and promote strong tourism in Seabrook.

BUILDING 5 RENDERING



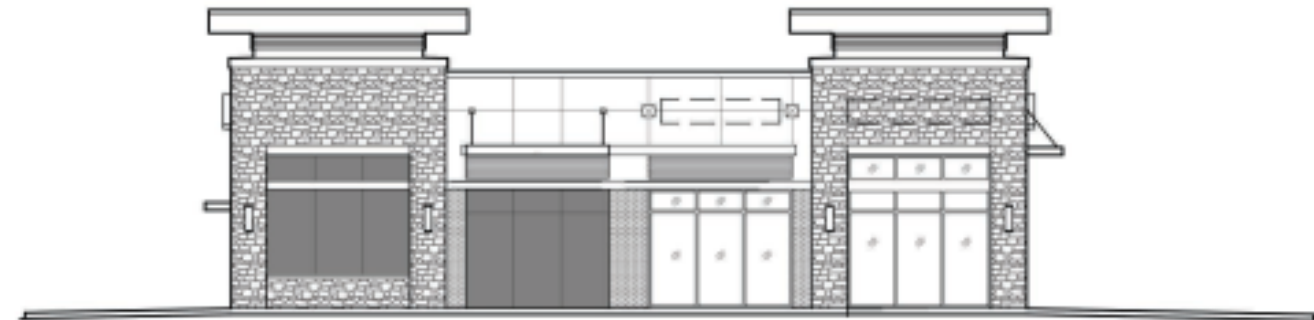
POMODORO'S FAÇADE RENDERING



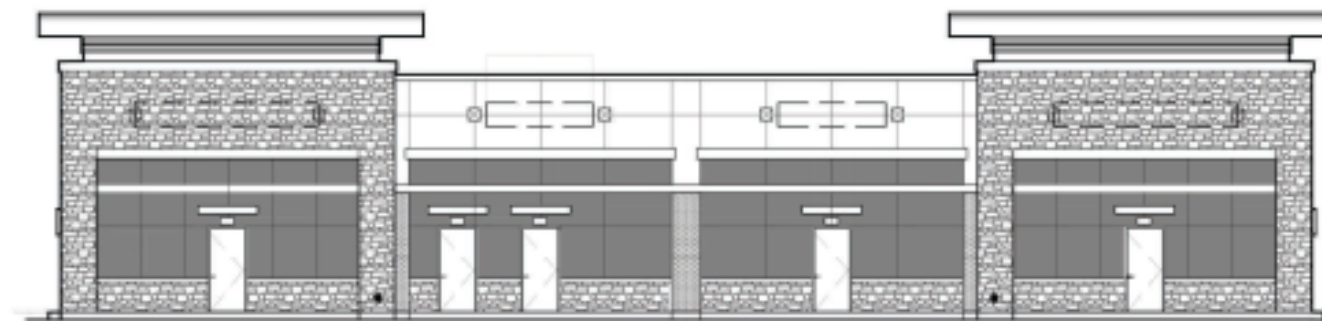
ELEVATIONS



RETAIL BUILDING 1 FRONT ELEVATION (FACING SH 146)



TYPICAL SIDE ELEVATION (DRIVE-THRU, BOTH SIDES)

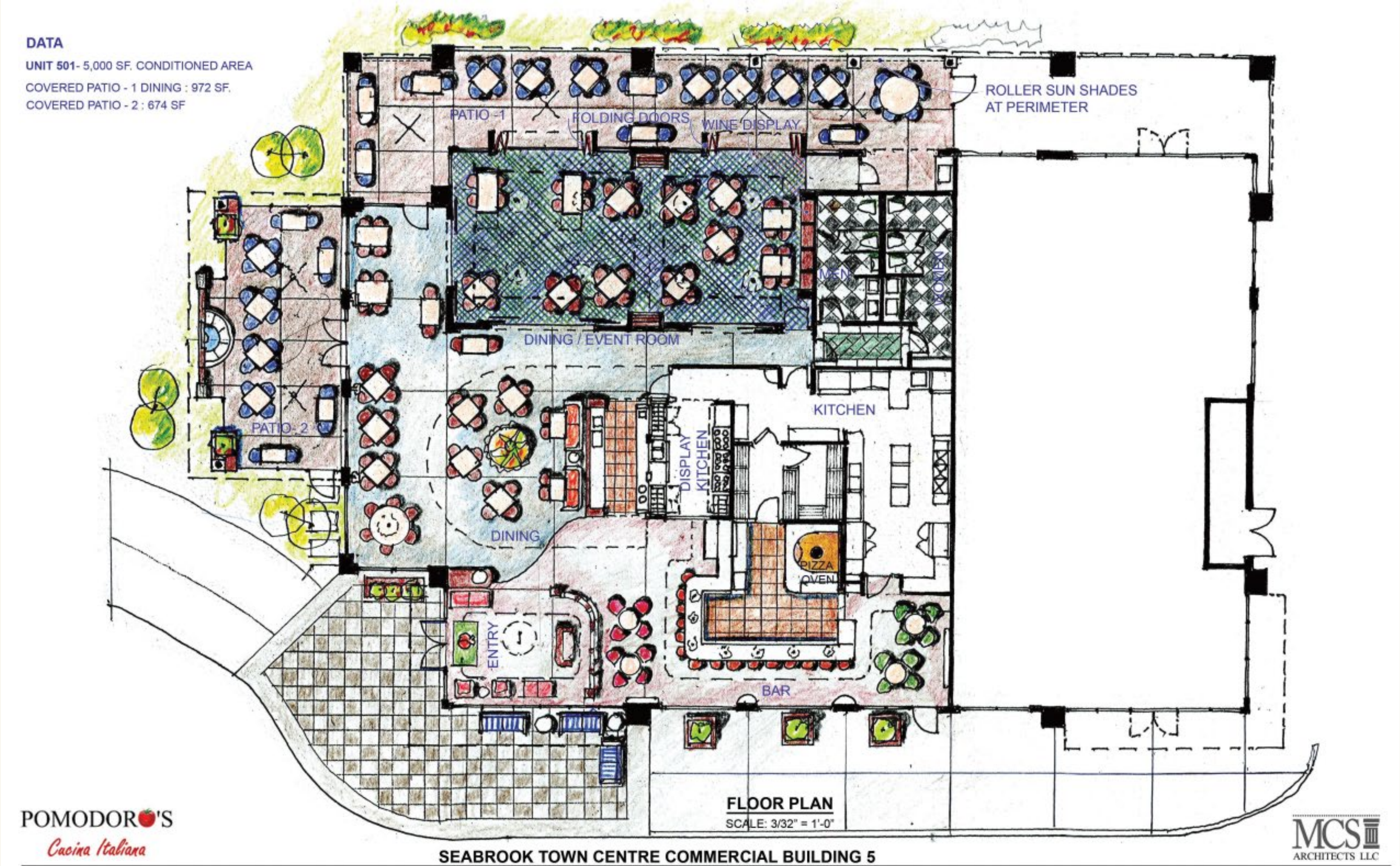


REAR ELEVATION (FACING 320-UNIT MULTIFAMILY RESIDENTIAL)

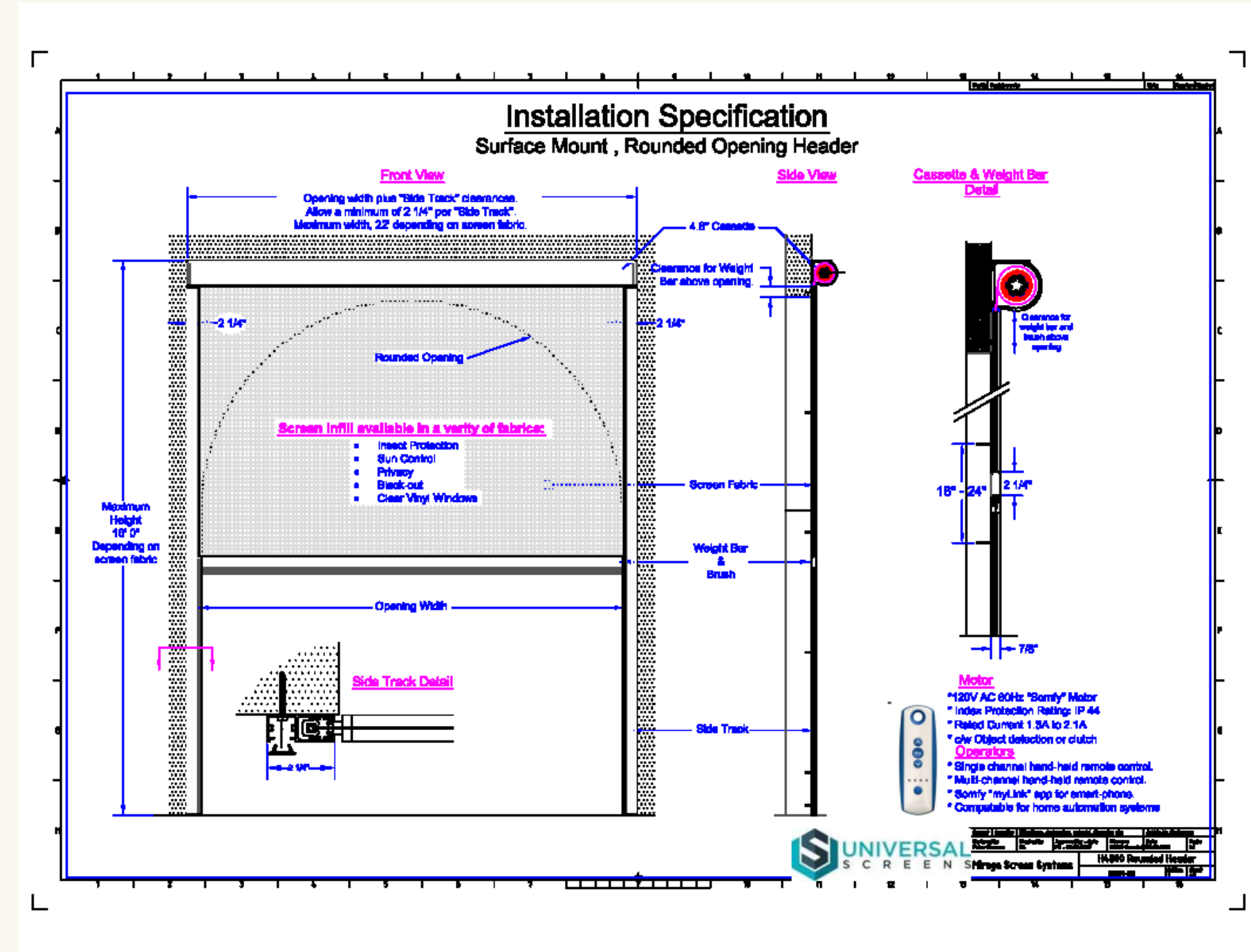
COMMUNITY PLAZA VIEW BEHIND POMODORO'S



FLOOR PLAN



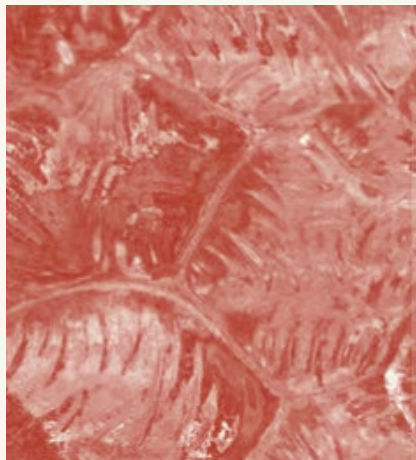
PROPOSED PANDA DOORS & MOTORIZED SCREEN UPGRADES



CONCEPTUAL IMAGES



CONCEPTUAL IMAGES CONTINUED



CONCEPT MATERIALS & FIXTURES INTENT



PIZZA OVEN



DECORATIVE CEILING FANS



BRASS CHANDELIER

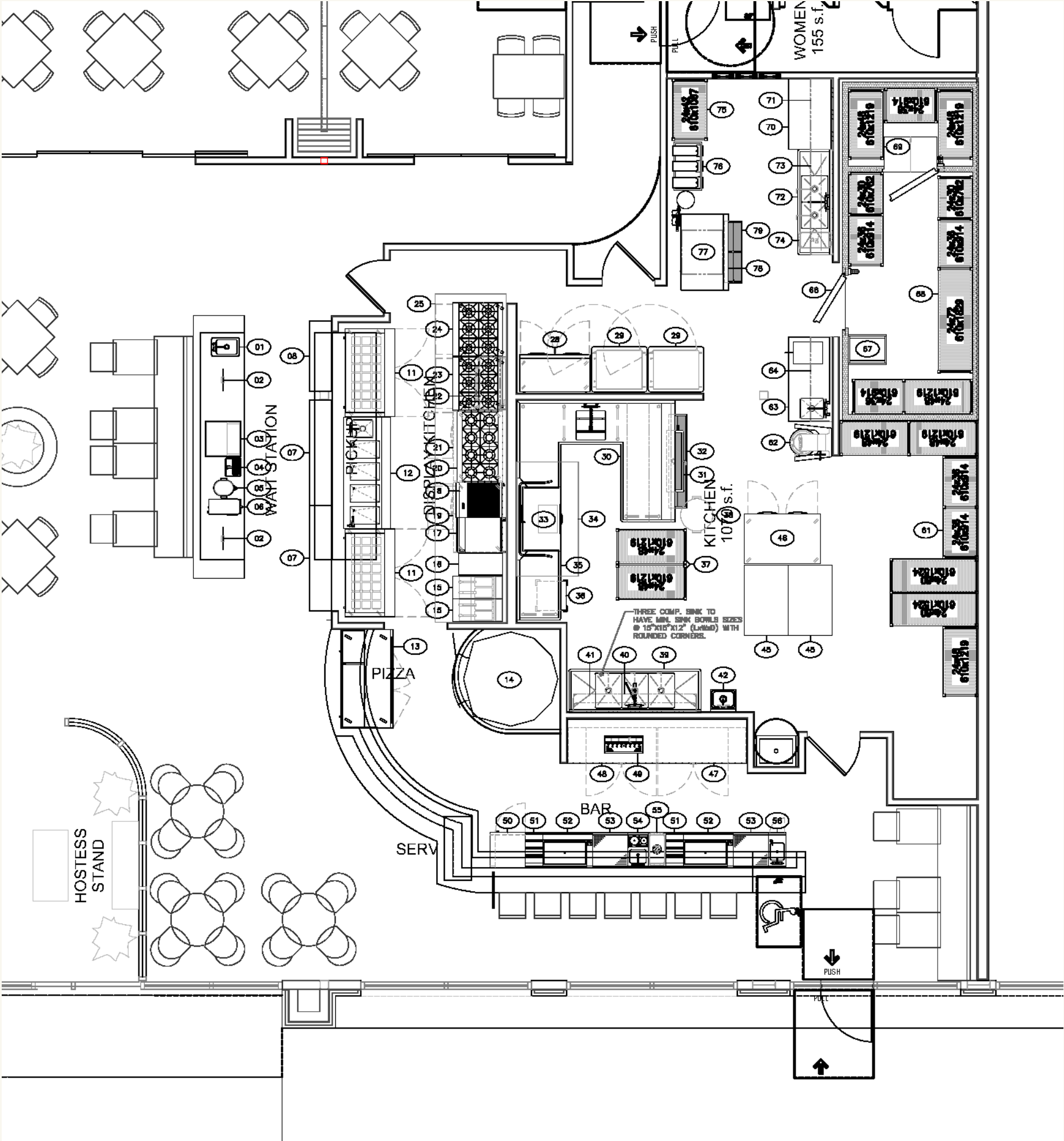


BRASS & BULB ACCENT LIGHTING



PANDA DOORS

EQUIPMENT PLAN



EQUIPMENT SCHEDULE

Additional equipment to be included

- Bread warmers for parties and catering. QTY 2
- Espresso machine QTY 1
- Pasta machine QTY 1
- 60 Quart Hobart QTY 1

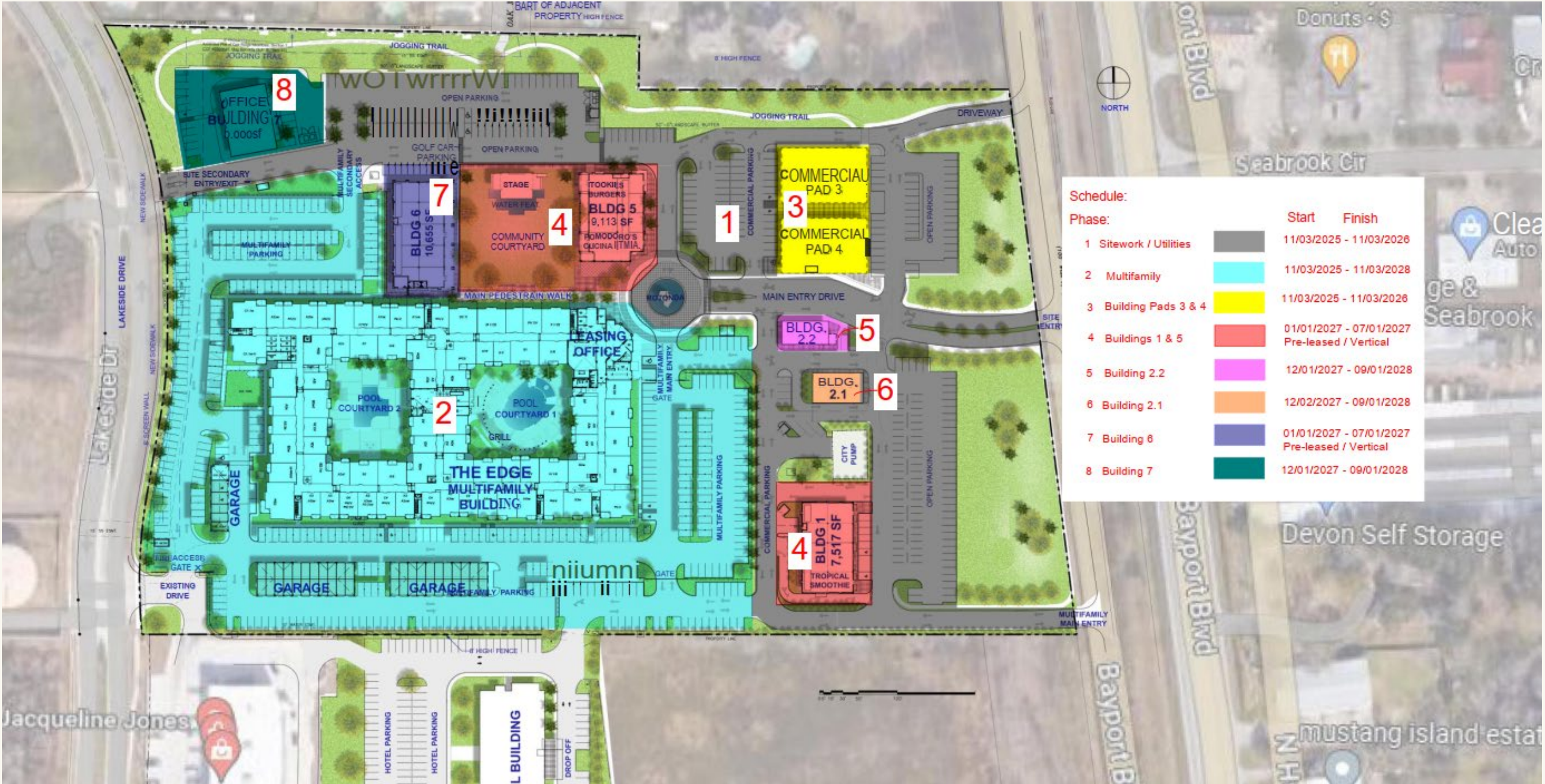
EQUIPMENT SCHEDULE							EQUIPMENT SCHEDULE						
REV	ITEM NO	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS	REV	ITEM NO	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	EQUIPMENT REMARKS
-	01	1	DROP-IN HAND SINK	ADVANCE TABCO	DI-1-10	-	-	51	2	UNDERBAR LIQUOR DISPLAY	GLASTENDER	LDA-12S	-
-	02	2	POS	BY VENDOR	-	BY VENDOR, VF/VI, NIKEC	-	52	2	UNDERBAR ICE CHEST	GLASTENDER	IBA-30-CP10-ED	-
-	03	1	SODA DISPENSER	BY VENDOR	-	BY VENDOR, VF/VI, NIKEC	-	53	2	UNDERBAR GLASS RACK	GLASTENDER	DBG-24	-
-	04	1	WATER STATION	T & S BRASS	B-1230-12	-	-	54	1	UNDERBAR SINK	GLASTENDER	MTS-14	-
-	05	1	COFFEE/TEA DISPENSER	BUNN-O-MATIC	34100.0001	-	-	55	1	UNDERBAR DRY WASTE	GLASTENDER	DWB-12	-
-	06	1	COFFEE/TEA BREWER	BUNN-O-MATIC	52000.0100	-	-	56	1	UNDERBAR HANDSINK	GLASTENDER	DHSB-12	-
-	07	2	DISH CABINET	ADVANCE TABCO	DC-156	-	-	57	-	SPARE NUMBER	-	-	-
-	08	1	DISH CABINET	ADVANCE TABCO	DC-154	-	-	58	-	SPARE NUMBER	-	-	-
-	09	-	SPARE NUMBER	-	-	-	-	59	-	SPARE NUMBER	-	-	-
-	10	-	SPARE NUMBER	-	-	-	-	60	-	SPARE NUMBER	-	-	-
-	11	2	REFRIGERATED PREP UNIT	CONTINENTAL REFRIGERATOR	SW60N24M	-	-	61	1LOT	DRY STORAGE SHELVING	CAMBRO	EXU243684VS4480	-
-	12	1	STEAM TABLE W/ SINK	RANDELL	CUSTOM	W/ FILL FAUCET	-	62	1	FLOOR MIXER	GLOBE FOOD EQUIPMENT	SP60	-
-	13	1	PIZZA PREP REFRIGERATOR	TRUE MFG.	TPP-AT-67-HC	-	-	63	1	WORK TABLE W/ SINK	CUSTOM FABRICATION	CUSTOM	-
-	14	1	STONE HEARTH OVEN	WOOD STONE	WS-MS-5-RFG-IR-W	-	-	64	1	WALL SHELF	ADVANCE TABCO	WS-15-60	SHORTEN TO 58"
-	15	2	FRYER	PITCO	SG14R S	-	-	65	-	SPARE NUMBER	-	-	-
-	16	1	FILLER TABLE	ADVANCE TABCO	TFMS-150	-	-	66	1	WALK-IN COOLER/FREEZER	ARCTIC	CUSTOM	-
-	17	1	GRIDDLE, GAS	SOUTHBEND	HDC-24	-	-	67	1	PAN RACK	NEW AGE INDUSTRIAL	1331	-
-	18	1	BROILER	SOUTHBEND	HDC-24	-	-	68	1LOT	COOLER SHELVING	CAMBRO	EXU247284VS4480	-
-	19	1	REFRIGERATED GRIDDLE STAND	CONTINENTAL REFRIGERATOR	D48GN	-	-	69	1LOT	FREEZER SHELVING	CAMBRO	EXU244284VS4480	-
-	20	1	HOT PLATE	SOUTHBEND	HDO-48	-	-	70	1	WORK TABLE	ADVANCE TABCO	KMS-304	-
-	21	1	REFRIGERATED GRIDDLE STAND	CONTINENTAL REFRIGERATOR	D48GN	-	-	71	1	WALL SHELF	ADVANCE TABCO	WS-15-48	-
-	22	1	SALAMANDER BROILER, GAS	JADE PRODUCTS	JSB-36	-	-	72	1	TWO COMP SINK	ADVANCE TABCO	FC-2-1818-18RL	-
-	23	1	RANGE	SOUTHBEND	4361D	-	-	73	1	POT RACK	ADVANCE TABCO	PS-15-72	-
-	24	1	RANGE	SOUTHBEND	4361D	-	-	74	1	TRASH CAN	RUBBERMAID	SLIM JIM	-
-	25	1	EXHAUST HOOD	CAPTIVE AIRE	CUSTOM	-	-	75	1LOT	SHELVING UNIT	CAMBRO	EXU244284VS4480	-
-	26	-	SPARE NUMBER	-	-	-	-	76	1	BAG-N-BOX	BY VENDOR	CUSTOM	VENDOR FURNISHED; NIKEC
-	27	-	SPARE NUMBER	-	-	-	-	77	1	ICE MAKER	HOSHIZAKI AMERICA	KM-901MAH	-
-	28	1	UNDERCOUNTER REFRIGERATOR	CONTINENTAL REFRIGERATOR	UC48SN	-	-	78	1	ICE BIN	HOSHIZAKI AMERICA	B-900SF	-
-	29	2	BANQUET SERVICE CART	ALTO-SHAAM	1000-BQ2/96	-	-	79	1	FLOOR TROUGH	CUSTOM FABRICATION	CUSTOM	-
-	30	1	SOILED DISHTABLE	ADVANCE TABCO	DTS-D70-84R	-	-						
-	31	1	DUMP SINK	CUSTOM FABRICATION	-	-	-	100	1	WALK-IN COOLER CONDENSING UNIT	ARCTIC	CUSTOM	-
-	32	1	FLOOR TROUGH	CUSTOM FABRICATION	CUSTOM	W/ FIBERGLASS GRATE	-	101	1	WALK-IN FREEZER CONDENSING UNIT	ARCTIC	CUSTOM	-
-	33	1	WAREWASHER	JACKSON WWS	CONSERVER XL2	-	-	102	1	EXHAUST FAN	CAPTIVE AIRE	CUSTOM	-
-	34	1	CONDENSATE HOOD	CAPTIVE AIRE	-	-	-	103	1	EXHAUST FAN	CAPTIVE AIRE	CUSTOM	-
-	35	1	CLEAN DISHTABLE	ADVANCE TABCO	DTC-S70-48L	-	-	104	1	CONDENSATE FAN	CAPTIVE AIRE	CUSTOM	-
-	36	1	DISHRACK DOLLY	METRO	D2020N	-	-	105	1	SUPPLY FAN	CAPTIVE AIRE	CUSTOM	-
-	37	1LOT	SHELVING UNIT	CAMBRO	EXU244884VS4480	-	-						
-	38	1	TRASH CAN	RUBBERMAID	-	BY OWNER, OF/OI, NIKEC	-						
-	39	1	THREE COMP SINK	ADVANCE TABCO	FS-3-1824-18RL	B-3950 WASTE DRAIN VALVE	-						
-	40	1	POT RACK	ADVANCE TABCO	SW-84	-	-						
-	41	1	WALL SHELF	ADVANCE TABCO	WS-12-84	-	-						
-	42	1	HAND SINK	ADVANCE TABCO	7-PS-60	-	-						
-	43	-	SPARE NUMBER	-	-	-	-						
-	44	-	SPARE NUMBER	-	-	-	-						
-	45	2	WORK TABLE	ADVANCE TABCO	SS-304	-	-						
-	46	1	REACH-IN FREEZER	CONTINENTAL REFRIGERATOR	2FN	-	-						
-	47	1	BACK BAR COOLER	GLASTENDER	C1FB60-R	-	-						
-	48	1	BACK BAR COOLER	GLASTENDER	C1FB60-L	-	-						
-	49	1	DRAFT BEER DISPENSING TOWER	GLASTENDER	BT-8-SS	-	-						
-	50	1	MUG FROSTER	GLASTENDER	F1SB24-R	-	-						

PROJECT OVERVIEW/ TIMELINE

- Executed LOI
- EDC Funding Approval
- Executed Signed Lease Agreement
- Design Documents by MCS Architects
- Permit submission, review and approval
- Sitework + Utilities – 11-03-2025
- Building 5 Vertical Construction – Shell –07-01-2027
- Buildout of new Pomodoro's Restaurant- 07-01-2027 to 12-01-2027
- Open new Pomodoro's Restaurant –12-15-2027



PROJECT SCHEDULE



PROJECT SCOPE & USES

- Concrete Floor – Colored stained concrete + patio
- Panda Sliding Doors to patio
- Panda Retractable Screens
- All new Kitchen equipment by C & T Design
- Stone Hearth Gas/ Wood Oven
- Banquet room to accommodate 60 +
- All weather utilized patio with gas heaters and fans
- Interior faux plaster paint finishes

FINANCIAL INFORMATION

Project - Pomodoro's Estimate on Sales

Assumptions: Approx. 5000 air conditioned SF plus an outdoor patio dining area of approx. 921 SF and an outdoor covered patio dining area 972 SF

Total Capital Investment	\$ 2,593,323.84	Ask of EDC	\$ 928,367.00
Build Out of Shell	\$ -	Owner- Allowance Build Out	\$ 250,000.00
Tenant Buildout Cost	\$ 2,593,323.84	Tenant Contribution/Loan/Cash	\$ 1,414,956.84

\$ 2,593,323.84

PROJECTED REVENUES												INCENTIVES		
						Food Sales				Total Capital Investment in Space		Total Local Impact	INCENTIVE SCENARIO	INCENTIVE PURPOSE
Year Ending		Sales	Alcohol Sales	Combined Sales	Alcohol Sales 6.7%	City Sales Tax 1.5%	EDC Sales Tax .25%	Crime District Sales Tax .25%	Property Tax Impact .455156	Employee Impact				
1	2027	\$ 951,808	\$ 237,952	\$ 1,189,760	\$ 15,943	14,277	2,380	2,380	11,804	208,324	239,164	#DIV/0!	ask/Build Out	
2	2028	\$ 3,041,280	\$ 528,000	\$ 3,569,280	\$ 35,376	53,539	8,923	8,923	13,043	229,677	314,106			
3	2029	\$ 3,102,106	\$ 543,840	\$ 3,645,946	\$ 36,437	54,689	9,115	9,115	14,413	253,219	340,550			
4	2030	\$ 3,164,148	\$ 560,155	\$ 3,724,303	\$ 37,530	55,865	9,311	9,311	15,926	279,174	369,586			
5	2031	\$ 3,227,431	\$ 576,960	\$ 3,804,391	\$ 38,656	57,066	9,511	9,511	17,598	307,789	401,475			
6	2032	\$ 3,291,979	\$ 594,269	\$ 3,886,248	\$ 39,816	58,294	9,716	9,716	19,446	339,337	436,508	36%	ask/Full Buildout	
7	2033	\$ 3,357,819	\$ 612,097	\$ 3,969,916	\$ 41,010	59,549	9,925	9,925	21,488	374,119	475,005			
8	2034	\$ 3,424,975	\$ 630,460	\$ 4,055,435	\$ 42,241	60,832	10,139	10,139	23,744	412,467	517,319			
9	2035	\$ 3,493,475	\$ 649,373	\$ 4,142,848	\$ 43,508	62,143	10,357	10,357	26,237	454,744	563,839			
10	2036	\$ 3,563,344	\$ 668,855	\$ 4,232,199	\$ 44,813	63,483	10,580	10,580	28,992	501,356	614,992			
Total		\$ 30,618,364	\$ 5,601,960	\$ 36,220,324	\$ 375,331	\$ 539,736	\$ 89,956	\$ 89,956	\$ 192,690	\$ 3,360,206	4,272,543	\$ 928,367		

Note: A projected 2% increase in sales year over year and 3% in alcohol sales

Wage Analysis for Employees for Food Related Service										
Type	FTE (#)	Average Wage	Payroll		Multiplier	Estimated Local Impact	Revised Local Impact			
			Annualized							
Retail/Sales Related Avg	3	\$	100,000.00	\$	300,000.00	0.25	\$	75,000.00	\$	18,750.00
Food Prep Related Avg (part time)	42	\$	40,516.67	\$	1,701,700.00	0.25	\$	425,425.00	\$	106,356.25
Food Support / Dishwasher Avg (part time)	25	\$	45,000.00	\$	1,125,000.00	0.25	\$	281,250.00	\$	70,312.50
Site Maintenance Support Avg	5	\$	41,295.82	\$	206,479.09	0.25	\$	51,619.77	\$	12,904.94
Total Annual				\$	3,333,179.09		\$	833,294.77	\$	208,323.69

Sales Analysis for Food Related Service									
		Food	Mixed Bev						
Average Café Items	\$	25.00							
Average Beverage	\$	7.00							
Mixed Beverage			\$	15.00					
Average	\$	16.00							
Inside/Outside Seating		60							
		Total Seats	Occupancy % a day	Turnover Rate /Day	Total Daily Capacity	Low Sales		High Sales	
Average Bill		160	80%	3	384	\$ 20.00		\$ 30.00	
Liquor Bill		160	20%	2	64			150% Average Bill	
Daily Food Sales					\$ 11,520.00				
Daily Liquor Sales					\$ 2,000.00				
Annualized Food Sales					\$ 3,041,280.00				
Annualized Liquor Sales					\$ 528,000.00				
365 working days									

35.8%

CAPITAL INVESTMENT

Project Budget	\$ 2,593,323.84					Total SF 5000/6993 w/ patio	
Date:	9/2/2025	Architect	MCS				
Project name	Pomodoro's					5000	
Location	Edge at Seabrook Town Centre					6993	
Description				Budget Cost	Upgrade to shell +permits		
General conditions + Supervision + OH				\$ 169,665		\$ 24.26	
Permits				\$ 300	\$ 300	\$ 0.04	
						\$ -	
Pre-Eng. Canopy				\$ 38,995	\$ 38,995	\$ 5.58	
*Door Assemblies - Panda Doors & Screens are Upgrades *				\$264,550	\$264,550	\$ 37.83	
Added structural steel support 150 MPH) above Panda doors and screens				\$ 54,752	\$ 54,752	\$ 7.83	
Interior Carpentry & Millwork				\$ 269,975		\$ 38.61	
*Hardware and Interior/Exterior rated doors *				\$ 30,979	\$ 30,979	\$ 4.43	
Front Entrance pavers in lieu of plain concrete				\$ 90,000	\$ 90,000	\$ 12.87	
Interior framing , blocking , batt insulation, sheathing , tape and float				\$ 145,060		\$21	
*Acoustical and Decorative Ceilings Upgrades *				\$ 34,965	\$ 34,965	\$ 5.00	
Special colored polished concrete FLR- Slab + patio				\$103,916	\$103,916	\$ 15	
Restroom partitions , restroom accessories				\$ 11,200		\$ 1.60	
Fire Sprinkler Systems Distribution + Knox box				\$ 29,979	\$ 29,979	\$ 4.29	
Plumbing + Fixtures				\$ 217,517		\$ 31	
Mechanical Distribution and Equipment				\$ 199,196		\$ 28	
Fire Alarm Systems				\$ 19,231		\$3	
Kitchen Equipment				\$ 391,547		\$ 56	
*Specialties - Stoneheart Oven + Hoods - Built in *				\$52,192	\$52,192	\$ 10	
Electrical Interior and Fixtures				\$ 107,517		\$ 15.37	
*Electrical Pomodoro's distribution - Main power panels only *				\$ 75,825	\$ 75,825	\$ 11	
Low Voltage Wiring and Terminations				\$ 17,483		\$ 3	
Signage				\$78,414	\$78,414	\$ 11	
FFE (BOH, software , MRO)				\$29,021		\$ 4	
Special Flo Wall Interior Finishes				\$ 50,000	\$ 50,000	\$ 7	
Special accordion Door at banquet room				\$ 15,000	\$ 15,000	\$ 2	
Added steel support above accordion partition				\$ 8,500.00	\$ 8,500	1.2	
Insurance / General Liability				\$ 13,545		\$ 2	
Pomodoro's Consultants (Architectural . MEP , civil)				\$74,000		\$11	
Total Capital Investment				\$ 2,593,323.84	\$ 928,367.00	\$ 373.82	
Notes: Asterisk * denotes EDC funding request				\$ 928,367.00			
Other Economic Benefits to be considered							
Property Tax on assessed value total estimated at \$ 192,690.00 for 10 years.							
Estimated local impact based on 75 employees is \$ 3,360,206.00 for 10 years.							
Total Local Impact including sales tax , property tax and employee impact is estimated \$ 4,272,543.00 for 10 years.							
Total Build Out Cost				\$ 2,593,323.84		\$ 373.82	

PROPOSED INCENTIVE PACKAGE

- 75 % sales tax abatement for 10 years
- Build out dollars for new 5,000 SF restaurant with Covered Patio 6,993 SF

COMMUNITY BENEFITS BEYOND INCENTIVES

- The partnership between Seabrook Partners LLC and Pomodoro's will add and attract new energy to the City of Seabrook
- Pomodoro's has been in the Clearlake area for 20+ years
- Our restaurant expansion in this new location, known for our Italian inspired cuisine
- Our new restaurant will bring various benefits including job creation , economic stimulus and enhanced community engagement.
- Our new restaurant will contribute to the local Seabrook economy by creating new jobs, generating tax revenue and providing a new social hub for residents and can be a catalyst for economic development in our area.
- Our new restaurant can also attract tourists and visitors, boosting our local economy further.
- We feel our successful restaurant can positively impact property values in our area.
- Our new restaurant will encourage existing establishments to improve their offering and services , leading to a more robust and dynamic market.
- Additional services to include corporate parties, holiday parties, corporate meeting luncheons, school lunches and private parties to include birthday, wedding rehearsal and holidays.

SUMMARY OF BENEFITS

- A new restaurant in Seabrook can be a positive addition to the Seabrook community, contributing to job growth, economic vitality and fostering a stronger sense of our community.
- Help and support our local community initiatives.
- Our new restaurant will bring new innovative concepts and ideas to the culinary scene, enriching the dining experience and catering to evolving Seabrook residents' preferences.

REQUEST FOR ACTION

We are requesting \$928,367 from the Economic Development Corporation of Seabrook, Texas.

In closing, our new restaurant in Seabrook will offer a wide range of benefits that will far extend beyond simply providing meals. We will contribute significantly to the local economy and enhance the social and cultural fabric of the community and provide our residents with diverse and enriching dining experiences.

This EDC total funding request is vital and necessary for the total build out cost as outlined in our presentation. Without this partnership with the City of Seabrook and Seabrook Town Center LLC, the Pomodoro's restaurant would not be constructed and would be a total detriment to the overall success of the project.

