

Additional Planning and Management Strategy Information

Further to Drop-In Neighbour Consultation – 7 June 2022.

A drop in consultation was held on 7th June 2022 to which local neighbours, Councillors and local community groups were invited. We invited all neighbours, Councillors and community groups consulted as part of the planning application process.

Approximately 20 people attended, and comments were noted. It was a useful and productive meeting.

The following updated statement includes information to address concerns and comments raised through the application consultation, in addition to those raised at the meeting on 7th June.

Concerns raised related to general management of the premises and the need to ensure neighbouring amenity is protected. This included the following comments:

- On site security, including overnight if people stay.
- A contact number needed for residents
- Concern regarding deliveries
- Concern regarding parking and congestion. Including a concern that the car park area opposite will be used overnight.
- Concern regarding waste removal and potential disruption and disturbance
- A need to make sure that people who wish to have an event and properly vetted.
- Concern regarding disabled access, but appreciation of the constraints of this listed building.
- Staffing concerns and a need for control and management
- Cycle parking
- CCTV should be installed

Visitors also appreciated that the use of the building would be a good thing.

The following is relevant:

Bob Camping has built his career on restoring, managing and maintaining buildings, making sure that iconic structures once again stand proud within the community, and become spaces that people can create lasting memories. The Bugle is part of a group of properties that Mr Camping wants to breathe life into. He, of course, understands that with that comes change and a greater need of understanding which he hopes to address in the below points.

Management and Security

A local full-time Venue Manager will be employed to oversee the daily running of The Bugle. The role will be hands-on during events, overseeing and coordinating the event,

the venue, and ensuring that all licensing requirements are adhered to. This role is also administrative, ensuring that every client at The Bugle is well looked after, managed and suitable to hire the space.

New customers will contact the Venue Manager who will then meet them to show them the venue. This meeting will also involve vetting to ensure that the customer is suitable.

There will also be an employed Bar Manager working alongside the Venue Manager, both of whom will have their personal licences. If at any point it is not deemed necessary to have the Venue Manager onsite, the Bar Manager will be responsible for ensuring that all regulations are adhered to, and the building is closed properly with the support of on-site security.

The Venue Manager and/or the Bar Manager will be responsible for:

- First aid
- Fire safety
- Music volume control
- Overseeing the security team
- Ensuring licensing regulations are adhered to
- There will be an overnight caretaker or security onsite if guests are staying. Also, an emergency contact throughout the night, contactable by guests as well as local residents.

The building and events will be fully managed by the whole team which consists of the Owner, Venue Manager, Events Consultant, Bar Manager, and we will pull on experts at any given time where needed.

The Bugle will be an exclusive use venue, only guests that have been invited by the hosts may enter the premises. Weddings and events are tightly managed events, set times of arrival will be in place and for certain events, guest lists may be appropriate. Passers-by are unable to enter the building, they will be signage outside to that effect and the onsite security team will strictly monitor this. CCTV will be installed and will be monitored regularly.

Licencing Hours

We want to ensure that we do not overstep what is already in place in the local area, therefore, events at The Bugle will be finishing at 11pm Mondays – Thursdays and midnight on Fridays and Saturdays, which is the same as other establishments and notably as next door with the Dancing Man.

The maximum number of guests has been deemed by the Fire Risk Assessment to be around 300 people across all the event floors. However, we understand that for this space to be maintained and looked after, and to be sympathetic to the neighbours, we will keep guest levels to a more manageable level. Our fire risk assessment stated that would could have 220 people as a max capacity however, we will limit to a maximum of 150 people across the course of the event (considerably less than other venues in the immediate vicinity), allowing for sit meals for around 70 - 90 people as standard and ensuring that all guests leave promptly and quietly at the appropriate time unless they are sleeping onsite in which case they would make their way to their bedrooms.

Fire Safety

The fire alarms, systems in place and procedures will all be implemented to follow the law and recommended by the Fire Risk Assessment undertaken by FireCare, Security & Electrical Ltd.

<u>Website</u>

The original website information is no longer valid. New and updated information which complies with the planning and licensing regulations agreed with the council will dictate the use of the space. A new website is currently being re-designed, and an updated holding page is currently in place.

Parking and Road Safety

All guests visiting the venue will be advised of local parking restrictions and where all of the local short stay and long stay car parks are located within the vicinity as directed by the council website. The Bugle is a local venue for local people and therefore expect the majority of people to use local transport and taxis to arrive and leave, keeping cars parking to a minimum.

Those guests that aren't local will be using local accommodation, and as there is limited accommodation onsite, these guests will be parking where they are staying and are therefore likely to taxi to the venue. Again, this is also the same for guests attending events and weddings at the registry offices and other establishments such as The Dancing Man Brewery. We are now aware that Mayflower Park is no longer a viable option for short stay parking for guests and also that Albion Place will soon have a change of use, this will be reflected in any information we send out to our clients. This will also include a request that guests do not use the public parking area opposite the site because it closes at dusk.

Regarding the loading and distribution of goods, all delivery and refuse vehicles will park in the same area that The Dancing Man's goods vehicles unload. (We understand that this is due to be upgraded). This will be on the opposite side of the road to The Bugle where the road is wider and there is a clearer view of the junction on the corner. This way the line of vision from the road will not be impaired and the larger vehicles will be following the guidelines already in place set by the highway's consultant on that part of the road.

Waste Collection

All refuse from food waste will be disposed of offsite and taken away by the outsourced catering companies when they leave in the evenings. Other rubbish will be stored inside the building and then disposed of off-site and taken away by the outsourced cleaning company in the mornings after events have taken place. This is common practice for smaller establishments with limited outside space. We appreciate that the sound of glass being disposed of can create noise for a very short period of time and will aim to only do this the morning after an event, as per normal rubbish refuse collection.

Access & Storage

It is important for us to ensure that everyone feels welcome at The Bugle but as a listed building, we also have to fall within certain requirements. To ensure that disabled people have access to all floors, we have been looking at the possibility of installing a lift but unfortunately, where a lift shaft would be able to go, it doesn't reach the levels required and therefore is not a viable option within the restrictions of being a listed building. We will continue to seek alternative solutions.

On the plans submitted, the kitchen and storage space are shown in the basement which will house everything needed for serving a bottled bar. We currently do not intend to have draft that requires a cellar. Once the kitchen is completed all ventilation will be within regulations.

<u>Noise</u>

We have sought professional advice on practical implementations of how to limit any noise disturbance that would be above what is already in place in the immediate vicinity. This includes secondary glazing and sound limiters. This is an on-going project, but we are committed to ensuring that the venue is as soundproof as possible. We are going to be installing internal glazing on the ground and first floor, east and west elevations which are professionally installed to dramatically improve and reduce noise impact.

Smoking

Smoking will be managed by the security person who will work to discourage smoking on public land outside the site.

Cycle Rack

There will no longer be a cycle rack installed outside The Bugle. Bicycles will be stored in the perimeter within the courtyard.

Local Community

Even though Bugle Street and the surrounding streets house numerous pubs, offices and a busy registry office, we are very aware of the local residents in close proximity to the venue. We will provide a contact number for local residents to use if they become aware of any problems.

Our aim is to work closely with the community to ensure that people across the city will be able to use this unique landmark. Wonderhouse as a group has someone who works across all their properties to ensure that charities are able to use the space for a very low fee (sometimes for free where possible) for any short notice bookings where they need space. We don't want The Bugle to be off limits to the majority of the people living here by just hosting exclusive events. Those charitable causes that are in most need and have the shortest lead time will be given preference.

It is important to the whole team that this building is invested in in the right way, that it is not split into flats, or made into offices but becomes a space that is useable for all. It allows everyone to see the features that we have managed to salvage before everything decayed and that by investing in this building, we are also investing in Southampton's local economy to create jobs and further tourism for local businesses.

