

Planners Consider 56-Suite Hotel, 3-Story Building on Main Street

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Planning commissioners approved the building with a coffee shop on the first floor and storage on the two upper floors, pending architectural review. Commissioner Bruce LaPine, who is an employee of Mr. Callewaert, abstained from the voting.

Another matter, that of using the upper floors for two apartments instead of storage, was referred to the Zoning Board of Appeals. The apartment issue requires a variance because city housing density rules would not allow multiple apartments. The apartments would be used to house employees.

Dennis Dombroski, the city's zoning inspector, explained that even though the original building had a second floor apartment, the lot size is not large enough to allow two apartments, so the new building would require a variance for the apartments. City ordinance determines the number of apartments a building can have based on the square footage of the ground floor, regardless of the number of floors in the building.

Mr. Callewaert attended the meeting accompanied by his architect, Barry Polzin of Marquette. Mr. Polzin explained to commissioners that the upper floors would extend six feet beyond the back of the first floor, allowing enough room for an apartment on each of the upper floors. On the ground level, the overhang would provide a covered area for garbage



A three-story building is proposed to fill the space between May's Candy Shop (left) and Patrick Sinclair's Irish Pub. The structure will replace the Main Street building that sat on the lot and was demolished in September.

collection and bike parking.

Commissioner Jim Petit questioned whether the city would have enough water and sewer capacity to allocate to all the projects being considered by the planning board this fall. The city has imposed a limit of 15 Residential Equivalent Units (REUs) that it can issue a year. Each REU is the equivalent of the daily use of a single family residence. The REUs are allocated by the city's public works department.

Commission Chairman Bob Brown explained that the planning commission does not have to consider REU availability in its determination of zoning and building permits. Mr. Dombroski noted that the previous structure also had REUs allocat-

ed to it, which could be transferred to the new building.

Mr. Polzin also explained he is working with Marvin May of May's Candy Shop to repair the structure's foundation before work begins on Mr. Callewaert's building. The building sits east of Mr. Callewaert's building. Mr. May also attended the meeting.

The commissioners addressed a zoning application for a new hotel planned for Main Street. After a lengthy discussion and two rounds of voting, the commission decided to send the proposed project for architectural review before considering the matter again.

Ira Green purchased the building housing Ty and Ling's convenience store next to his Maple View employee dormito-

ry and applied for zoning approval for a 56-suite hotel. He plans to tear down the existing structure and replace it with a three-story hotel. The lot is zoned commercial in a neighborhood zoned single family residential.

The original structure was a house that later was converted to three apartments and a convenience store, owned by the Horn family.

Mr. Dombroski advised the commission that the building meets all density and setback requirements and commissioners need to determine the kind of landscape buffer to separate the proposed hotel from Mr. Green's neighboring property, the Maple View, which could include shrubs, trees, or fencing.

Commissioner Trish Martin said the number of guests that could be housed at the hotel would adversely impact the neighborhood, but Mr. Brown said the planning commission's decision is bound only by the zoning ordinance, and the city attorney, Tom Evashevski, agreed.

"You have to go by what the ordinance allows," Mr. Evashevski told commissioners.

Commissioner Kay Hoppe-

nath noted the drawings of the east elevation of the project were missing from her packet.

"I have sat on the planning commission for many years," said Mrs. Hoppenrath. "I have never been asked to vote on a project of this scale without seeing all four elevations."

Mr. Polzin, who also is the architect for this project, apologized and explained they did not focus on that elevation because that side of the building faces Mr. Green's other property, the Maple View. Mr. Polzin then explained how the east side would appear.

Commission Chairman Bob Brown read a letter from a neighboring property owner, Mike Bacon, who asked the commission to table Mr. Green's request.

"I am opposed to this project and essentially opposed to putting hotels on the property, particularly a hotel of this size and mass," wrote Mr. Bacon.

Mr. Evashevski cautioned commissioners that they needed a reason to table the application.

"We're basically saying whether that structure can be built on this piece of property,"

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