

Shadow Wood CC Plans \$5.2M Improvement Project

By Joe Barks | July 25, 2018



Construction will start in April 2019, with expected completion by the end of the year, for a new covered outdoor casual-dining venue with a self-contained outdoor kitchen. The project will convert an existing lounge area with 36 seats into a 260-seat dining space that surrounds a 21-seat, octangular bar.

The members of Shadow Wood Country Club in Naples, Fla. recently approved a \$5.2 million plan to build a new covered outdoor casual dining venue and self-contained outdoor kitchen, with long views of the club's golf practice facilities.

Designed by Peacock + Lewis, the indoor-outdoor project will convert an existing outdoor lounge area with 36 seats into a 260-seat dining space surrounding a 21-seat, octangular bar.

Planned for 2019, project construction will commence in April, with an expected completion before the end of the year. The project is scheduled with no disruption to the club's normal hours or services.

The plan for the new venue evolved, according to Rich Celiberti, President of Shadow Wood CC, as a response to members' desire for a casual al fresco dining environment.

"We are thrilled to be able to enhance our club amenities and deliver an exciting new dining experience," says Celiberti, noting that the project will be funded without bank loans or debt.

Brian Bartolec, Shadow Wood's General Manager, is also excited about the upcoming renovation. "This will give our team of employees a chance to deliver a new type of dining experience to our members in a more casual setting, offering everything from lite bites to five-star meals under the direction of our Executive Chef. Richard Crisanti," says Bartolec.

The new indoor-outdoor area will be adjacent to the club's existing dining room and grill room and connected through a series of folding glass doors for easy access, flexibility and temperature control. A self-contained outdoor kitchen will house a pizza oven and include an open window showcasing the club's chefs in action.

Executive Chef Richard Crisanti is looking forward to putting his world-class cooking skills to a new use in the facility.

"Our culinary team will be offering the latest food trends alongside traditional favorites in the new dining venue," Crisanti says. "Our goal is to always be the number one dining-choice for our members."

Adrian Karapaci, Director of Architecture with Peacock + Lewis' Naples, Fla. office says that "The area's environment will be enhanced with air conditioning, warm, dimmable lighting, speakers, fans and ceiling-mounted infrared heaters.

"Its proximity to the club's firepit will provide the ideal spot for sunset cocktails," Karapaci adds.