



September 21, 2020

Mr. Michael Montgomery, Deputy City Council Administrator
City of Colorado Springs
Colorado Springs, CO 80903
107 N. Nevada Ave. Ste. 300
RE: Downtown BID open board positions

Dear Mr. Montgomery:

The Greater Downtown Colorado Springs Business Improvement District has one board opening due to the resignation of Lindsay Pertsov, and employee of The Mining Exchange who took a new job outside of the BID boundaries. Her term had been due to expire in July 2022.

Ordinance states that BID board seats be filled by owners or representatives of business property within the BID boundaries. Terms are for three years, and may be renewed for a second three-year term before exiting the board. BID publicized this board opening on the DowntownCS.com website and through the Downtown e-newsletter, which reaches thousands of people, as well as direct outreach to community members.

At its meeting on September 15, 2020, the board of the Downtown BID voted unanimously to recommend that Chef Eric Brenner, part owner of Red Gravy at 23 S. Tejon St., be recommended to City Council for appointment to the Downtown BID. Mr. Brenner's bio and letter of interest are attached.

Chef Brenner brings a wealth of experience and passion for Downtown. Resumes and letters of interest are attached. Thank you for your assistance.

Sincerely,

A handwritten signature in black ink, appearing to read "Susan Edmondson". The signature is fluid and cursive, written over a white background.

Susan Edmondson, Downtown BID Executive Director

RED GRAVY

Chef Eric Brenner

Managing Member

23 S Tejon St
Colorado Springs, CO 80903
719-635-7661
redgravyco@gmail.com

CO Springs Downtown Partnership

Susan Edmundson

111 S Tejon St Ste 703
Colorado Springs, CO 80903
719-886-0088
susan@downtowncs.com

9/3/20

Dear Susan,

This letter is in support of my executive bio for consideration of the vacant seat on BID council.

In addition to owning Red Gravy Italian Bistro as the Managing Member, Executive Chef and General Manager, I am the founding member of Meals to Heal – Feeding the Frontline. This initiative was originally intended to help downtown businesses save employees and support their community through charitable contributions which in turn provide meals to the healthcare profession throughout this pandemic and beyond. I realized the impact of the concept and quickly established access points and marketing collateral to allow anyone in any state to participate by making the entire process completely exportable. To date, there are chapters in about 25 states and Red Gravy has provided nearly 700 meals in the Pikes Peak region. I have supported too many charitable organizations to list throughout my career, yet some of the most consistent have been the March of Dimes and the MS Society.

Since opening Red Gravy in 2016, I have engaged with the Downtown Partnership as a willing asset to assist in problem solving and providing informed energy that supports the growth and excitement of the downtown corridor as the premier destination for locals and tourists alike. My previous decade as a business consultant for multiple clients throughout the country affords me a wealth of experience in helping start-up businesses open successfully, finding new ways for struggling businesses to survive and supporting market-driven concepts that benefit any area I am fortunate enough to connect with. I look forward to providing even more effort to the ongoing elevation of the city in conjunction with the successes in all the new development throughout the area. It is inspiring.

Sincerely,



Chef Eric Brenner



Eric Brenner
Owner & Executive Chef
Red Gravy

Originally from St. Louis, Brenner's culinary pursuit began at an early age working in restaurants in St. Louis' famous Italian neighborhood, The Hill. While fulfilling his collegiate studies, Brenner gained his first position as Chef at the age of 23. Four years later, Brenner decided to enroll in the well-respected culinary program at Forest Park College in St. Louis.

To further expand his understanding and talents, he accepted a two-year apprenticeship at the St. Louis Country Club, St. Louis' oldest and most exclusive private club. Here, as Chef Tournant, he honed his skills in classic French cuisine and the varied stations of a fine dining kitchen brigade with large banquet capabilities.

Brenner then worked as Chef Garde Manger at The Racquet Club-Ladue and as Banquet Chef for the Ritz-Carlton St. Louis where he focused on using his artistic flair in the presentation of large banquet platters, ice carvings, desserts, buffets and mass food production in multi-unit kitchens.

Another opportunity opened for Brenner when a member of the St. Louis Country Club began interviewing chefs to open Truffles, a Southern European style fine dining establishment. Landing the Executive Sous Chef position, Brenner worked with the chef, a native of Italy, and a general manager from France, continuing the affair with some of the truest Italian and French cuisine offered.

After a year with Truffles, Brenner embarked on the opening of "Z" as the Executive Chef/General Manager in the fall of 2000. The restaurant quickly gained glowing reviews for the culmination of fine dining in an eclectic nightclub atmosphere. After a few years at the helm of Chez Leon where Chef Eric received multiple accolades for Best French Restaurant, Brenner opened his first business as chef/owner of MOXY Contemporary Bistro bringing his education and experience to full fruition.

Brenner has been acclaimed in the River Front Times as an "up and coming new chef" and "Best Chef" in the St. Louis Post Dispatch. Additionally, Brenner has been featured in St. Louis Magazine, Bon Appetit magazine, was recognized as "Chef of the Year" in Sauce Magazine and has been nationally recognized for his win in the Food Network's 2014 season of Guy's Grocery Games.

This success brought a new outlet for his creative experience as he began consulting for new businesses such as Kaldi's Coffeehouses throughout Missouri and the Isle of Capri Casinos with 17 properties throughout the country. He also created "Bold-Organics", a healthy product line distributed in thousands of grocery stores nationwide. Brenner has supported various restaurants across the country by creating culture, implementing intelligent kitchen designs, providing accounting support, leading culinary and service training and developing menus to provide sustainable market share and profits.

Brenner has since opened Red Gravy in January 2016 as the Owner and Executive Chef where he is currently overseeing staff training, creating the culinary direction of the menu, locally sourcing food and supplies and developing an impeccable customer service experience in the heart of downtown Colorado Springs.