

23 Jul 2009

**Structural Considerations Matrix**

**Lake Harriet CAC**

- 1) CAC Members identified the structural considerations based on stakeholder questions and ideas to inform their decision making in fall of 2009; at the CAC’s request, MPRB staff filled in the rest of the table
- 2) MPRB staff notes all costs are “best effort preliminary planning estimates” except for #6
- 3) MPRB staff notes considerations other than #6 may not be feasible with regard to code issues, lease term, costs and meeting service level needs

Structural Considerations	Pros	Cons	Preliminary Estimated Cost	Timing	Notes
1. Leave current space within the refectory as is; no changes made to usable under utilized space	Kitchen will be upgraded and all codes met.	No expanded service to the public, no increase in income	\$75,000 \$15,000 electrical upgrade	Late fall 2009 and spring 2010 – will require updating equipment and meeting all code requirements.	MPRB received a waiver for 2009 to operate out of health code compliance.
2. Changes made to current concession space within the refectory to make usable underutilized space	Kitchen will be upgraded and all codes met. Will provide for better service, improved efficiency.	No expanded service to the public, no increase in income	\$100,000 \$15,000 electrical upgrade	Late fall 2009 and spring 2010 – will require updating equipment and meeting all code requirements.	MPRB received a waiver for 2009 to operate out of health code compliance.
3. Current concession area in refectory remodeled to house both expanded food options and concessions	Some menu upgrades and improvements to efficiencies Kitchen will be upgraded and all codes met.	Limited menu – not able to have full menu due to storage space limits	\$150,000 - \$175,000 \$15,000 electrical upgrade	Late fall 2009 and spring 2010 – will require updating equipment and meeting all code requirements.	
4. Refectory building expanded to house both expanded food options service and concessions	Menu and service upgrades, highly efficient in comparison to 2 structures, kitchen will be upgraded and all codes met, enhanced income.	Architectural integrity, severe congestion in small area,	\$300,000 to \$500,000 \$15,000 electrical upgrade	Late fall 2009 and summer 2010 – will require updating equipment and meeting all code requirements – opening may be delayed.	Would delay opening of building for the first half of the season
5. Refectory remodeled to have expanded food options service in the current concessions area and concessions where bathrooms currently are (bathrooms would need to be relocated)	Menu and service upgrades, highly efficient in comparison to 2 structures, kitchen will be upgraded and all codes met, enhanced income, new bathroom facilities	Severe congestion in small area, need to construct a new bathroom building	\$100,000 Current Building \$200,000 rehab restroom area \$15,000 Electrical upgrade \$300,000 New Restroom building	6-9 months rehab  6-9 months on new construction	Will not solve all storage issues, likely lose one year of concessions.
6. Current concession area in refectory remodeled to house expanded food options only with the current concession offerings located in a building other than the refectory	Meet demands of patrons, expanded menu, disperse traffic, Generate more revenue	New building added to area, increased traffic	\$100,000 equipment and code requirements with some efficiencies \$15,000 electrical upgrade \$250,000 New building – Operator will pay for equipment	3 – 4 months at existing building  6-9 months on new construction.	