



Total Project Cost	\$ 110,585,000
Approval Level:	Full Board

### PROJECT CHANGE REQUEST

TO: Pat Gamble *PG 24 MAR 14*  
President

THROUGH: Kit Duke  
AVP Facilities and Land Management.

THROUGH: Tom Case *T. CASE*  
Chancellor

THROUGH: Bill Spindle *Bill Spindle 24 Mar 14*  
Vice Chancellor, Administrative Services

THROUGH: Chris Turletes *CT 24 MAR 14*  
Associate Vice Chancellor, Facilities and Campus Services

THROUGH: John Faunce *John Faunce 3/24/14*  
Director, Facilities Planning and Construction

FROM: Stan Vanover *Stan Vanover 3/24/14*  
Sr. Project Manager

DATE: 3/24/2014

SUBJECT: Project Type: New Construction  
Project Name: UAA Seawolf Sports Arena (Alaska Airlines Center)  
Project No: 09-0006

Cc:



## **PROJECT CHANGE REQUEST**

**Name of Project:** UAA Seawolf Sports Arena (Alaska Airlines Center)

**Project Type:** New Construction

**Location of Project:** UAA Campus, Anchorage, AK

**Project Number:** 09-0006

**Date of Request:** March 24, 2014

<b>Total Project Cost:</b>	<b>\$110,585,000</b>	<b>(increase of \$1,585,000)</b>
<b>Approval Required:</b>	<b>Full Board</b>	
<b>Prior Approvals:</b>	<b>Preliminary Administrative Approval</b>	<b>N/A</b>
	<b>Formal Project Approval</b>	<b>Feb '09/ June '11</b>
	<b>Schematic Design Approval</b>	<b>June '09/ Sept '11</b>

A Project Change Request (PCR) is required for all Capital Projects with a Total Project Cost in excess of \$250,000.

For projects that have changes in the source of funds, increases or decreases in budget, savings to the construction budget, and/or material changes in program or project scope identified subsequent to schematic design approval shall be determined by the chief facilities officer based on the extent of the change and other relevant circumstances. This determination requires judgment, but will generally be based on the nature of the funding source, the amount, and the budgetary or equivalent scope impact relative to the approved budget at the schematic design approval stage. Any changes with an estimated impact in excess of \$400,000 will require approval by the Facilities and Land Management Committee (F&LMC) or the full Board of Regents depending on the amount of the impact.

### Action Requested

**The Facilities and Land Management Committee recommends that the Board of Regents approve the Project Change Request for the University of Alaska Anchorage Seawolf Sports Arena (Alaska Airlines Center) Project as presented in compliance with the campus master plan, and authorizes the university administration to continue with project construction, increasing the Total Project Cost by \$1,585,000 for the build-out of restaurant spaces, not to exceed a total expenditure of \$110,585,500. This motion is effective April 3, 2014.**

### Project Change Request Abstract

The university has developed a proposal to take advantage of the retail opportunities offered by the new Seawolf Sports Arena (AK Airlines Center) to provide additional dining opportunities for students, faculty, staff, as well as others in the neighboring UMED community, and to provide increased revenues to help offset the operating costs of the new facility. This proposal will convert the 2 meeting rooms, storage, and catering storage rooms in the Mezzanine area into a fully functional, revenue producing restaurant/brew pub. In partnership with Nana Management Services (the UAA Food Service contractor/provider) all construction for the restaurant tenant improvements will be completed by the current AK Airline Center CMAR contractor (Cornerstone Construction) and initially funded by NMS.



The specific arrangements for this partnership have been reviewed by the UAA Procurement Office and it is currently in final review by UA Procurement and UA Legal Counsel.

A final construction cost proposal of \$1,425,000 has been submitted by the contractor. The Total Project Cost increase, including design and owner's construction contingency, is \$1,727,500. The University is requesting approval to proceed with construction of this restaurant.

## RATIONALE AND REASONING

### Background

A management company has been hired by the university to help routinely bring concerts/activities/ etc. in order to gain optimum use of the new facility. The addition of a restaurant/brew pub will not only support these events, but will significantly enhance the daily utilization of the facility while bringing in additional revenue.

### Programmatic Need

The Mezzanine space to be assigned to the restaurant/brew pub was originally programmed for two meeting/tutoring rooms, catering storage, and general storage. These areas are still a necessity for the Athletic Department within the AK Airlines Center but these programs can be mostly accommodated elsewhere in the building (media/ press room , auxiliary gym, building storage areas, etc.) as necessary. Some tutoring may still be accomplished at the WFSC or other buildings on campus.

### Project Scope

Project scope includes a small amount of demolition and reworking of existing infrastructure within the existing mezzanine area. Work will include installation of display cooking, pizza oven, food prep space, refrigeration and storage space, fixed and movable seating to accommodate approximately 100 patrons.

### Project Impact

Very minimal impact to existing construction contract assuming the work can begin promptly to proceed concurrently with the Contractor's remaining work in the building.

### Total Project Cost and Funding Sources

Funding Title	Fund/Org Account#	Original Amount	New Amount
FY 09 Capital Appropriation	564289-17093	\$15,000,000	\$15,000,000
FY 11 General Obligation Bond	512034-17093	\$60,000,000	\$60,000,000
FY 12 Capital Appropriation	564344-17093	\$34,000,000	\$34,000,000
<b>Original Total Project Cost at SDA</b>		\$109,000,000	
FY14 AVC Contingency (Design)	590137-17232		\$160,000
Nana Management Services	TBD		\$1,425,000
<b>New Total Project Cost</b>			<b>\$110,585,000</b>



#### Project Schedule

Construction Documents Design	Completed Feb. 2014
Bid and Award	Received March 2014
Start of Restaurant Construction	April 2014
Restaurant Completion	August 2014
Date of Beneficial Occupancy	August 2014
Warranty Period	1 year following project completion

#### Affirmation

This project complies with Regents Policy, the amended campus master plan and the Project Agreement

#### Supporting Documents

One-page Project Budget  
Restaurant Floor Plans  
Restaurant Renderings

#### Approvals

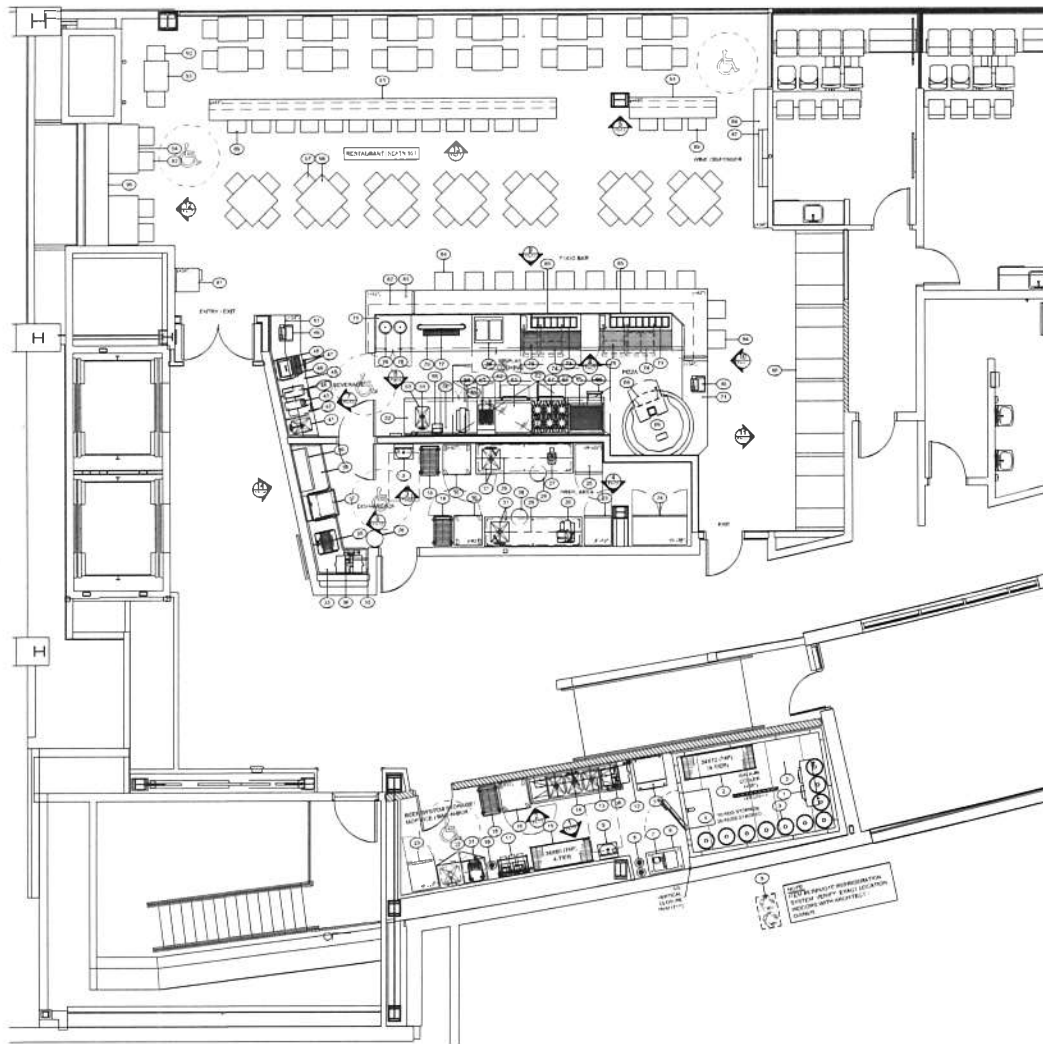
The level of approval required for PCR shall be based upon the estimated TPC as follows

- **Changes with an estimated impact in excess of \$1.0 million will require approval by the Board based on recommendations from the Facilities and Land Management Committee (F&LMC);**
- Changes with an estimated impact in excess of \$0.4 million but not more than \$1.0 million will require approval by the **F&LMC**.

## UAA Alaska Airlines Center

UNIVERSITY OF ALASKA		
Project Name: UAA Alaska Airlines Center		
MAU: UAA		
Building: Alaska Airlines Center	Date: March 24, 2014	
Campus: Anchorage	Prepared by: S.Vanover	
Project #: 09-0006	Acct #(s): 512034 ; 564289 ; 564344; 590137; NMS	
Total GSF Affected by Project:	196,000	196,000
<b>PROJECT BUDGET</b>	<b>SDA Budget</b>	<b>PCR Budget</b>
<b>A. Professional Services</b>		
Advance Planning, Program Development	\$3,126,000	\$3,126,000
Consultant: Design Services	\$5,000,000	\$5,000,000
Consultant: Design Services		\$160,000
Consultant: Construction Phase Services	\$750,000	\$750,000
Consul: Extra Services (Graphics/Furniture/Equip)		
Site Survey	\$40,000	\$40,000
Soils/Concrete Testing & Engineering	\$45,000	\$45,000
Special Inspections	\$200,000	\$200,000
Plan Review Fees / Permits	\$250,000	\$250,000
Professional Services Subtotal	<b>\$9,411,000</b>	<b>\$9,571,000</b>
<b>B. Construction</b>		
General Construction Contract(s)	\$82,655,000	\$82,655,000
Other Contractors (Site Clearing/Utilities Infrastructure)	\$435,000	\$435,000
Restaurant Construction		\$1,425,000
Construction Contingency	\$7,329,000	\$7,329,000
Construction Subtotal	<b>\$90,419,000</b>	<b>\$91,844,000</b>
<i>Construction Cost per GSF</i>	<i>\$461</i>	<i>\$469</i>
<b>C. Building Completion Activity</b>		
Equipment	\$2,400,000	\$2,400,000
Fixtures	\$500,000	\$500,000
Furnishings	\$775,000	\$775,000
Move-Out Costs	\$0	\$0
Move-In Costs	\$70,000	\$70,000
Art	\$700,000	\$700,000
OIT Support		
Maintenance Operation Support	\$50,000	\$50,000
Building Completion Activity Subtotal	<b>\$4,495,000</b>	<b>\$4,495,000</b>
<b>D. Owner Activities &amp; Administrative Costs</b>		
Project Plng, Staff Support		
Project Management	\$4,675,000	\$4,675,000
Misc. Expenses: Advertising, Printing, Supplies, Etc.		
Owner Activities & Administrative Costs Subtotal	<b>\$4,675,000</b>	<b>\$4,675,000</b>
<b>E. Total Project Cost</b>	<b>\$109,000,000</b>	<b>\$110,585,000</b>
<i>Total Project Cost per GSF</i>	<i>\$556</i>	<i>\$564</i>
<b>F. Total Appropriation(s)</b>	<b>\$109,000,000</b>	<b>\$110,585,000</b>





1.0 FOOD SERVICE FIXTURE AND EQUIPMENT FLOOR PLAN  
1/4" = 1'-0"

# FOOD SERVICE EQUIPMENT LEGEND

ITEM	QTY	DESCRIPTION
1	1	WALK-IN COOLER COIL
2	14.0T	WALK-IN COOLER SHELVING
3	14.0T	BEER KEGS
4	14.0T	WALK-IN COOLER BOX
5	14.0T	WALK-IN COOLER REMOTE REFRIGERATION SYSTEM
6	1	BEER SYSTEM STAND
7	1	POWER PAK W/ GLV. COOL. SYSTEM
8	2	CO2 TANK (BEER SYSTEM)
9	2	HAND SINK WITH SOAP AND TOWEL DISPENSER
10		SPARE NUMBER
11	1	ICE MACHINE AND BIN
12	1	ICE MACHINE FILTER
13	1	OVERSHELF
14	1	UTILITY SINK
15	14.0T	STORAGE SHELVING
16	3	HEATED TRANSPORT CART
17	14.0T	BAG-IN-BOX SYSTEM
18	3	UTILITY CART
19	1	CO2 TANK (BODA SYSTEM)
20		SPARE NUMBER
21	1	MOP BUCKET
22	14.0T	MOP SINK / CEMICAL CABINET
23	1	REACH-IN REFRIGERATOR
24	1	REACH-IN REFRIGERATOR
25	1	REACH-IN REFRIGERATOR
26	1	SLICER
27	1	FOOD PROCESSOR
28	3	TRASH UNIT
29	2	OVERSHELF
30		SPARE NUMBER
31	2	WORK TABLE WITH INTEGRAL PREP SINK AND FAUCET
32	1	SLANT RACK
33	14.0T	SOILED DISHTABLE WITH INTEGRAL SINK BOWL
34		SPARE NUMBER
35	1	PRE-RINSE FAUCET
36	2	GREASE INTERCEPTOR
37	1	DISHMACHINE
38	14.0T	CLEAN DISHTABLE
39	1	SLANT RACK
40		SPARE NUMBER
41	14.0T	DUMP SINK
42	1	UNDERCOUNTER WINE REFRIGERATOR
43	1	COFFEE BREWER
44	1	ICE TEA BREWER
45	14.0T	BEVERAGE COUNTER
46	1	DROP-IN DRIP TRAY
47	1	BODA GUN AND CARBONATOR
48	1	ICE BIN AND COLD PLATE
49	2	POS SYSTEM
50	1	HOOD CONTROL PANEL
51	14.0T	OVERHEAD CABINET
52	14.0T	COOKING SUITE
53	1	HAND SINK
54	1	HAND SINK FAUCET
55	1	ORDER PRINTER
56	14.0T	AQUA SYSTEM
57		SPARE NUMBER
58	1	HEATED FRY DUMP
59	14.0T	EXHAUST HOOD
60		SPARE NUMBER
61	1	FRYER WITH FILTER
62	2	CONVECTION OVEN
63	1	GRILL
64	1	OPEN BURNER
65	1	BROILER
66	1	REFRIGERATED DRAWER
67	1	SALAMANDER BROILER
68	14.0T	EXHAUST HOOD
69	1	PIZZA OVEN
70		SPARE NUMBER
71	14.0T	POS COUNTER
72		SPARE NUMBER
73	2	COLD RAIL
74	2	REFRIGERATED DRAWER
75	2	CUTTING BOARD
76	1	HOT WELL
77	1	DRAFT BEER DISPENSER
78	2	SOUP WELL
79	14.0T	FOOD BAR FIXTURE
80		SPARE NUMBER
81	14.0T	HOSTESS STATION
82	14.0T	BAR DE
83	14.0T	BAR TOP
84	11	BAR STOOL
85	2	TICKET RAIL
86	14.0T	PULLMAN BOOTH
87	2	WINE DISPENSER SYSTEM
88	14.0T	WINE COUNTER
89	18	LEDGE STOOLS
90		SPARE NUMBER
91	14.0T	LEDGE TABLE
92	26	DINING CHAIR
93	13	24"X30" TABLE AND BASE
94	2	30"X48" TABLE AND BASE
95		SPARE NUMBER
96	14.0T	SETTEE BOOTH
97	28	DINING CHAIR
98	7	36"X36" TABLE AND BASE

## GENERAL FOOD SERVICE EQUIPMENT NOTES:

1. ALL FOOD SERVICE EQUIPMENT AND CUSTOM MILLWORK SHALL MEET N.S.F. REQUIREMENTS.
2. 8" COVERED BASE TO BE INSTALLED IN ALL KITCHEN AND FOOD SERVICE AREAS PER HEALTH CODES.
3. FOOD SERVICE EQUIPMENT DRAWINGS SHALL BE USED IN CONJUNCTION WITH ARCHITECT & ENGINEERS DRAWINGS.
4. WALLS, FLOORS AND BASE IN FOOD PREP AREAS TO BE LIGHT COLORED AND HAVE A SMOOTH FINISH FOR AN EASILY CLEANABLE SURFACE.
5. CEILING IN FOOD PREP AREAS TO BE LIGHT COLORED, SMOOTH, NON ABSORBENT AND EASILY CLEANABLE.

IMPORTANT NOTE:  
ALL CUSTOM MILLWORK / STAINLESS STEEL FIXTURES AND ALL COMMERCIAL WORK SURFACES TO BE 3/4" AFF IN HEIGHT PER ADA CODE

STORAGE SHELVING NOTE:  
BOTTOM SHELF TO BE 12" MIN. ABOVE FINISHED FLOOR.











